

Kōura | Crayfish

Mahinga Kai Web Series Transcript

English

Gina Solomon: I can remember Dad and Grandad fishing on Christmas Day.

To them, if the sea was calm you worked, because if the sea wasn't calm, you didn't work, you couldn't get an income.

Butch: nah it's alright. Just wondering if this one might be the best one though. I'll take that one I think.

I'd probably do a hangi once a fortnight. Just for the family and just to give me some...

I love the things, I just can't leave them alone so, that's why hence my figure (laughs).

My name is Randal McDonald. Everyone knows me as Butch,

I've lived in Kaikōura for 61 years. Raised by a grandmother and my natural mother.

We're of, ah, Ngāi Tahu Ngāti Mutunga descent.

We have links into Ōnuku, Little River, into Mangamanu through the Rōpatas

and ah, yes we, we have pretty much links all over the South Island and to Ngāi Tahu.

Yeah it's a wee baby trout. He's only a little fulla.

There he goes.

Te Reo Māori

Gina Solomon: E mahara ana au ki a Pāpā rāua ko Koro e hī ika ana i te rā o te Kirihimete.

Ki a rāua, ki te marino te moana, me mahi koe, inā rā, mēnā kāore i marino, kāore koe i mahi, ā, kāore hoki ō moni whiwhi.

Butch: Kāo, he pai noa iho, heoi, ko tēnei pea te mea pai. Māku tēnei.

Ka tunu hāngī au ia rua wiki pea, kia whāngai noa i te whānau, kia kainga anō ai e au.

Mō te reka, kāore i kō atu, nā konā i pēnei ai taku hanga!

Ko Randal McDonald tōku ingoa, ko Butch ki te nuinga.

Kua 61 tau au e noho ana ki Kaikōura. I whakatipuria au e taku tāua me taku māmā.

He uri mātou o Ngāi Tahu, o Ngāti Mutunga.

He hononga ō mātou ki Ōnuku, ki Wairewa, ki Mangamanu anō, nā runga i te whānau Rōpata.

He hononga whakapapa ō mātou huri noa i Te Waipounamu, ki a Ngāi Tahu anō.

Āe, he punua taraute. He pakupaku noa.

Anā, kua kau atu.



Kōura | Crayfish

English

Gina: Ko Gina Solomon au, ko Takahanga te marae, ko Tapuaenuku te maunga, ko Awaroa te awa, ah, ko Ngāti Kuri te hapū.

My Dad made his pots,

so, and I used to go and collect cane with him, so that was quite a good buzz as a kid.

You'd, he'd go out in the bush and whatever landowner he knew,

we'd go out, he'd go out and get his cane and I'd just sort of go along for the ride.

Butch: this would have been how the original Māori made their pot, out of supplejack,

But what they used to do, is they used to run the supplejack that way, and, and then they would bind it with flax,

and the same way as they made their, ah, hīnaki for the tuna as well.

Round at, ah, the Haumuri bluffs at Oaro, we used to go around there and we'd take, ah, a lady's stocking, and we'd put pāua in it.

We'd tie them to a piece of binder twine, we'd just leave them in the rock pools,

and when you saw...you'd tie them to a piece of bull kelp.

When you see the bull kelp moving, you'd go in there and you'd pull out the most massive crays.

And we had, um, kerosene cans sitting on the beach, fire going under them.

Crays, we just, you know, cooked them straight up there, and, and the other ones as a specialty went in the pāhā.

So, yeah, it was, I'd be five or six years old I'd imagine when I was doing that with her.

But no, it was a magic place to grow up.

Gina: I can remember lots of crayfish, and then I think there was a wee bit of a slump.

Te Reo Māori

Gina: Ko Gina Solomon au, ko Takahanga te marae, ko Tapuaenuku te maunga, ko Oaro te awa, ko Ngāti Kuri te hapū.

Nā taku pāpā tonu ana puraka i hanga.

I rite tonu tā māua haere ki te koha keina, he mahi pārekareka i a au e tamariki ana.

I toro māua ki te puihi i ngā whenua o te hunga i mōhiotia ai e Pāpā.

Ka puta māua, ka koha ia i tana keina, ā, i reira au e whaiwhai atu ana.

Butch: Koinei te āhua i waihangatia ai e ngā tīpuna Māori ā rātou puraka ki te kareao.

Ko tā rātou he tuku pērā atu i te kareao, ka herea ai ki te harakeke.

I pērā hoki tā rātou hanga mai i ā rātou hīnaki hei hī tuna.

I haere ai mātou ki ngā pari o Haumuri, ki Oaro i mua, ka hari i tētahi marowae mō te wahine, ka meatia atu he pāua ki roto.

Ka herea ki tētahi wāhi miro, ka waiho atu ki ngā puna toka.

Ka herea ki tētahi wāhi rimurapa.

Kitea ana te rimurapa e nekeneke ana, ka kotahi atu ki reira, ā, kumea mai ana he pīki kōura.

I meatia hoki e mātou he kēne karahīni ki te one, he ahi e tahu ana i raro iho.

I tunua noatia ngā kōura ki reira, ā, ko ētahi atu i meatia ki te pōhā hei kai motuhake.

Tōna rima, ono tau pea taku pakeke i a au e pērā ana i tōna taha.

Kātahi te wāhi papai hei kāinga tipu mōku.

Gina: E mahara ana au ki te mahi a te kōura, ā, nāwai, ka iti haere.



Kōura | Crayfish

English

But I think the quota management system was probably quite good for crayfish.

You know, I think the work that we've done with Te Korowai, we needed to do things because we couldn't keep fishing all of the uses, whether it be commercial, recreation, iwi, the charter fishing.

I don't think we could sustainably continue fishing unless we did something.

In our strategy, um, some of the things that we've got is, we've got Mātaitai, we have taiāpure, we've got a rāhui and the marine reserve.

So it was a combination of different tools that we thought would be some of the solutions to some of the problems in our coastal area.

And some of the feedback that we've had from the divers who've been in there, we're hearing really great things about what's rejuvenating in the rāhui, and the kōura in particular, the stocks are really looking well.

Butch: Kaikōura, I think because we've got the big deep trench, we have a lot of cold currents coming up.

That's why we've got such a healthy fishery, and, um, the crays here are pretty healthy, yeah,

This one here, he's lived in Kaikōura probably, since he give up marching.

He's probably marched into Kaikōura, thought "this is the place I wanna live", like we did, and um he's stayed territorial.

And the reason being is he's grown these pigments into his shell, like he's so dark and maroon.

Whereas on the other hand this other cray here, see how these are more yellowy? These are a very yellow crayfish.

They're, they're march crays. So they're actually, just arriving. So they've been on the march around the country.

They're a pretty formidable beast in the water.

Te Reo Māori

Heoi, e whakapono ana au he mea pai te pūnaha roherohenga hei tiaki i te kōura.

Ko ngā mahi kua oti i a mātou me Te Korowai i mātua hiahia, inā rā, tē taea te ū tonu ki ngā momo hī katoa, ahakoa arumoni, ā-rēhia, ā-iwi, ā-waka tonu rānei.

Mēnā kāore mātou i tahuri ki te whakaora, ka kore aua momo hīnga e taea tonutia haere ake nei.

Ka kapi i tā mātou rautaki he Mātaitai, he taiāpure, he rāhui me te rohe moana tāpui.

He whakakotahitanga tērā o ētahi tikanga i whakaaro ake mātou, koirā pea hei orange mō ētahi o ngā raru i pā ki tō mātou rohe taha moana.

He rongopai kua tau mai i ētahi o ngā kairuku kua tae ki reira, ā, e rangona ana he kōrero whakapiki wairua mō ngā mea e ora mai anō ana i te rāhui, mātua rā, ngā kōura - e hanga pakari ana te mahinga kōura.

Butch: Ki Kaikōura, e whakapono ana au, nā runga i te awarua hōhonu, he nui ngā au mātāo e tere mai ana.

Koirā i ora pai ai tō mātou mahinga ika, ā, e hanga ora ana ngā kōura o konei, āe.

Ko tēnei nā, kāore e kore kua noho mai ki Kaikōura mai anō i te wā i mutu ai tana hīkoi.

Kāore e kore i hīkoi mai ia ki Kaikōura, ka whakaaro ake, "Koinei hei kāinga mōku", pēnei i a mātou, ā, ka noho motuhake mai.

Ko te take, kua pēnei te tae o tōna anga, kua pōuri, kua kōkōwai.

Heoi anō tēnei kōura, e kite ana koe kua āhua kōwhai nē? He kōura tino kōwhai ēnei.

He kōura hīkoi ēnei, nā reira, kātahi tonu nei ka tau mai. Kua hīkoi haere ēnei i te motu.

He tino pakari ēnei i roto i te wai.



Kōura | Crayfish

English

Holding it here like this, I'm quite safe, but when you're fighting it off a rock, you know, they, everything's a weapon.

So a lot of people will, um, they'll eat just the tail of the kōura.

Māori, or most Māori, prefer the body. It's more tasty, there's more flesh in there.

A lot of European people look at it and they think "ew it's mucky looking."

But it's, it's your taste, if you're eating with your eyes or your taste buds.

Ah but they are beautiful eating. But pricey though, very, you know, a bit overpriced for what you've gotta pay.

You know, like a cray like that wouldn't be worth one half its size, because it's too heavy, it's too dear to sell.

So a smaller cray will sell better.

But you can pay up to 80 or 90 dollars for just one crayfish, it's, it's so expensive.

That's why Māori hope they never lose the right to catch it, because, well it is, it's our kai, you know.

What we do is we take the kōura and, just as a humane thing we just give him a, just a nicky in there.

It seems cruel but its more humane than actually cooking them alive, you know,

a lot of people boil them alive, which I don't like doing.

When I was a kid, my grandmother, she was born on Pitt Island. She used to take us down the beach when I was a little fulla like Matai, you know, a little kid,

and we'd sit down there and she'd fill these kelp bags up with cockles, and mussels, and the kōura, pāua, everything, you know, and just cook it on, in a hot bed on the beach, like a hāngī.

I'll have to wrap him I think, it's just the, yeah it's just not cutting, so...

Te Reo Māori

Ki te puritia pēneitia, ka pai noa iho au, heoi, i a koe e tohe ana kia kumea mai ia i te toka, kia tūpato i ōna wāhanga katoa.

He nui ngā tāngata ka kai noa i te hiku o te kōura.

Ko te Māori, ko te nuinga rānei o te Māori, ka minaka atu ki te tinana. He reka ake, he nui ake anō te kiko o roto.

He nui ngā uri Tauīwi ka kite atu i te tinana ka whakaaro ake, "Hei aha māku - he paruparu te āhua."

Heoi, kei te āhua o tāu e pai ai, ā, mēnā rānei e kai ana koe ki ō māta, ki ō paerongo tāwara rānei.

Kātahi te kai reka rawa atu ko ēnei, heoi, he kino te nui o te utu nē.

Mō tētahi kōura pēnā, ka kore tōna wāriu e nui ake i tētahi, he haurua noa tōna rahinga, inā rā, he taumaha rawa, he nui rawa te utu hei hoko atu.

Nā reira he pai ake ngā kōura iti iho hei hoko atu.

Tōna 80 ki te 90 tāra pea te utu mō tētahi kōura kotahi noa - he kino ngā utu.

Koirā i tūmanako nui ai te Māori, ka kore rawa e riro atu te mana ki te hī, i te mea he tino kai tēnei ki a mātou.

Ka tiki ake mātou i te kōura, ā, hei āhuatanga ngākau atawhai, ka āta oka atu mā konā.

Kei pōhēhē he mahi whakawiri - he ngāwari ake tēnei i te tunu i a ia e ora tonu ana.

He nui ngā tāngata ka kōhua i te kōura i te wā e ora tonu ana. Kāore au i te rata ki tērā.

I a au e tamariki ana, ko taku kuia, tērā i whānau mai ki Rangiauria, ko ia tērā i heri i a mātou ki tātahi, nōku e nepa ana pēnei i a Matai nē.

Ka whakakī ia i ētahi pēke rimurapa ki te tuangi, te kūtai, te kōura, te pāua, te katoa nē, ā, ka tunua noatia ki tētahi papa wera ki te one, pēnei i te hāngī.

Me takai pea e au, kāore i te tutuki...



Kōura | Crayfish

English

Well that's ah, about a 60 pound, wild...wild pig that we've got. And a wee bit of multon, kūmara, pumpkin, carrots, onions and potatoes.

So, which is a pretty basic menu for it, you know, we cook that pretty much all the time.

Kūmara's my favourite, I love kūmara, and, and the meat.

I'm an amateur fisherman now,

61 years of age, the knees and the elbows and things have let me know all the years I was in the water, that they just, yeah unfortunately.

So, um, yeah I love going out there and just catching it now for food, you know.

I send my boy out, Morgan, he goes and gets it. He's a wee bit more capable than I am now, so yeah,

but ah, the mind's willing but the body ails you a wee bit.

You can smell it, there's some heat in there.

Ah yep, she's all cooked. Ooh, she's hot.

She's pretty hot.

It is lovely, I do enjoy it, hāngī, it's um, you can cook anything, you know,

and everything together so that's what's lovely about it.

This is, um, cabbages, we do these whole. See they just cook, they just mush.

That's a sheepshank, they're beautiful.

Well that looks nice.

It's Tangaroa's garden, it's there. It's gotta be protected but if you utilise it wisely it'll be there tomorrow and the next day.

If you rape and pillage it it'll become the Serengeti, it's, it's a desert.

You love your crayfish don't you? Try a wee bit there too.

Te Reo Māori

Kei roto nei he poaka mohooa, tōna 60 pauna pea te taumaha, he mātene, he kūmara, he paukena, he kāroti, he aniana me te rīwai.

He momo kohinga kai tēnei ka rite tonu te kitea nē, koinei pea te momo ka tunua e mātou i ngā wā katoa.

Ko te kūmara taku tino kai, ko te kūmara me te mīti.

He kaihao ika runaruna noa au ināiane.

E 61 tau tōku pakeke, ā, ko aku pona, ko aku tuke, ko te oha atu anō kua rūhā i ngā tau roa au e mahi ana ki te wai.

Nā reira e kaingākau nui ana au ki te puta atu ki te hī noa hei kohi kai ināiane.

Ka tonoa taku tama, a Morgan, hei tiki mai. He kaha ake ia i a au ināiane.

Ahakoia e hīkaka ana te hinengaro, kua rūhā kē te tinana.

E rangona ana te kakara me te wera.

Āe, kua maoa. E wera ana.

He tino wera.

He tino pai ki a au te tunu hāngī. Ahakoia te momo kai, ka taea te tunu ki te hāngī.

Katoa ngā kai ka whakakotahitia mai nē, he tino pai.

Ko ngā kāpiti nei ka tunua ko tōna katoa. Anā, ka tunua noatia, ka kōpē.

He wae hipi tēnā, he tino reka.

He kai mā te mata.

Koirā te pātaka kai a Tangaroa. Me āta tiaki, heoi, ki te tika tō whakamahi ake, ka ora tonu āpōpō, ā, haere ake nei.

Ki te tūkinotia, ki te murua e koe, ka pēnei i te Serengeti, ka koraha noa.

He tino pai ki a koe te kōura nē? Whakamātauria he wāhi i konā anō,

