

Toheroa

Mahinga Kai Web Series Transcript

English

Growing up in Bluff was real good because we were so close to all the seafood that we can get,

whitebait was there the crayfish, the oysters, pāua, kina and it is easy to get them down the beach.

Cyril Gilroy mihi

Karakia

When it was plenty full out there people could go out there with no restriction.

We would all go out there and have a net, some flounders, some toheroa ya know, and sit out there and have a big feed have the fire going and enjoy the day, it was a whānau day.

My first recollection was going down the beach and seeing that there's thousands of holes,

we're digging them with our toes

we use to get in the water just up to, where'd let the wave come in and we'd see the hole there wed dig them with our toes and they were just down there and pick them up like that

Quite often they are just a little indentation in the sand

and you go along and you stamp your foot like that and they pop up

not the toheroas, the hole and you can see it and it take a bit of practice and you got to know what you are looking for.

During school holidays as a family we use to come down, because Robins' mother and my mother are sisters

Te Reo Māori

He rawe taku tupuranga i Murihiku, nā runga i te noho pātata ki te mahi a te kaimoana.

Arā noa ngā inanga, ngā kōura, ngā tio, ngā pāua, me ngā kina, ka mutu, he māmā noa iho te tiki mai i tātahi.

Cyril Gilroy mihi

Karakia

I ngā wā he huhua ngā kaimoana, kārekau he tikanga whakatiki.

Haere ai mātou katoa ki te hao, ki te tiki pātiki me te toheroa. Ka noho atu ki reira, kai hākari ai, ka tahuna te ahi, ka hākoakoa te rā. He rā whānau.

Ko taku mahara tuatahi ko te peka ki tātahi me te kite atu i te manomano kōhao.

Ka karia ki ō mātou matiwaē.

Ka kuhu atu mātou ki te wai kia pēnei rawa, ka tatari kia whati te ngaru. Ka kitea te kōhao, ā, ka karia ki ō mātou matiwaē, kātahi ka tīkina mai. He pērā noa iho.

He nui tonu ngā wā ka kitea noatia he tarahanga i te one.

Ka takahia tō waewae, kia pēnei, kātahi ka putaputa mai

kaua ko ngā toheroa, engari ko ngā kōhao. Ka kite tonu atu koe. Me āta whakaharatau, heoi, ka waia haere koe ki te āhua o tērā e kimihia ana.

I ngā wā hararei ā-kura, haere tahi mai ai tō mātou whānau, i te mea he tuakana/teina te māmā o Robyn rāua ko taku māmā.



Toheroa

English

so it's quite an adventure to come on the old express

They use to love it that family, the Bolter family because they um grew up with the stuff.

I wondered what on earth are they going up digging these things for and so forth

but it took, it was year and year be for I actually ate the stuff

even now I will eat it, but um, that food but I'm not a lover of it how Robin and them all are

because these Southland people do love that sort of kai yeah.

but I do know how to cook it so that's the main thing,

aw I loved them,

we use to go down there on horses and everything and just ride along and just hop off and dig them up and eat them just like that, aw yeah raw

raw is beautiful

aw I don't want many people to know that (laughs)

but yeah just like that and I still, I still prefer them raw today.

When growing up in those days, way back in the days there was plenty of seafood, plenty of everything plenty of room for everybody,

everything was blooming until we got to the restrictions of the quota system and they put a limit on the toheroas.

We were really concerned about the heavy - 'lack of recruitment into that fishery

ah there was a big die off way back in 1993 when the fisheries went from over 2 million that were over 100mm in length down to 3 or 4 hundred thousand

Te Reo Māori

He momo mahi mātātoa te haere mai mā runga i te rerewhenua.

I tino kaingākau te whānau Bolter ki ēnei mahi i te mea i tupu mai rātou me ēnei kai.

I whakaaro ake au, he aha rawa rānei ā rātou mahi, i a rātou e kari haere ana?

E hia kē ngā tau i hipa, kātahi au ka kai i aua kai.

Mohoa noa nei, ka kai au i aua kai, heoi, ehara i te mea he pērā rawa taku rata atu, tērā i a Robyn mā.

E tino rata ana ngā iwi o Murihiku ki ērā tū kai.

Heoi, e mōhio ana au me pēhea te tunu i aua kai, nō reira koirā te mea nui.

He tino reka ki ahau.

Ka haere atu mātou mā runga hōiho, ka haereere haere ai, ka heke, ka kari haere, ka kainga matatia ai.

Inā te reka o te kai mata!

Kāore au i te hiahia kia mōhiohia whānuitia tērā.

Heoi, he pai ki ahau kia kainga pērātia. Ko te painga atu kia pērā tonu ināiane.

Nōku e tupu ana i mua, he huhua ngā kaimoana me ōna momo katoa, he nui hoki te wāhi mō te katoa.

Puāwai mai ana ngā momo katoa kia whakaūngia rā anōtia ngā tikanga whakatiki, ā, ka whakaritea he mōrahi mō ngā kohinga toheroa.

I tino āwangawanga mātou ki te korenga o ngā hua hou i taua mahinga ika.

He huhua ngā toheroa i mate atu i te tau 1993, i te hekenga o te rahinga o ērā he roa ake i te 100 tuke haumano, mai i te 2 miriona neke atu, ki tōna 300,000 - 400,000.



Toheroa

English

there were no disease or anything but they didn't rule out starvation

and to me, that's what I think it is.

Because it's the same year we had the oysters that were lacking food, tītī were lacking food all effected by the food chain

it starts with the plankton

and this is over 20 years later and it's still isn't recovered to close to one million

I'm really concerned that the effects of traffic on juvenile as little ones that are just under the surface

there's concern about damage by motorbikes defiantly when they do donuts on the beach there are right where the toheroa are and they smash them.

So, we're really, really keen on trying to enhance that fishery life protecting the juveniles if we can.

Every place has its own mahinga kai and its own cultural food that they have had for years and years

Our mahinga kai is very dear to us, our mahinga kai is just not fish and the sea and the thing in the fresh water fish, it's all about the fauna, the whole lot.

Since in the 90s the early 90s the Tāngata Tiaki became in place from Ngāi Tahu

and Tāngata Tiaki are like a ministry of fisheries and

they are a iwi related people that minister the fisheries quota.

You come up to the rūnaka and they give you a permit

and it specifies what day you can go out and how many you can get and who has to dig for them

Te Reo Māori

Kāore i kitea tētahi momo mate, heoi, kāore tonu i whakakāhorengia te whakaaro, he matekai pea te take i mate ai.

Ki a au nei, koirā tonu te take,

inā hoki, koirā hoki te tau i raru ai ngā tio me ngā tītī i te korenga o ngā kai – nā te tāhuhu whakapeto i pērā ai.

Ka tīmata ki te meroiti.

Kua hipa te 20 tau, ā, kāore anō te nui kia eke ki te takiwā o te 1 miriona.

Kei te tino āwangawanga ahau ki ngā pānga o ngā waka ki ngā mea pūhouhou kei raro noa i te kahu o te one.

Kei te āwangawanga ki ngā tūkinotanga a te hunga eke motupaika ka huri poka noa haere i te one, i te takiwā e takoto nei ngā toheroa, kātahi ka pākarakarungia.

E tino hiahia ana mātou ki te whakarauora anō i taua mahinga kai, mā te tiaki i ngā mea pūhouhou mēnā ka taea.

Kei tēnā me tēnā wāhi ōna ake mahinga kai me āna ake kai ā-ahurea nō mai rā anō.

Ki a mātou, he mea whakahirahira ō mātou mahinga kai. Ehara ō mātou mahinga kai i ngā ika, i te moana, i ngā ika wai Māori noa iho, eaoia ko ngā kīrehe, ko ngā mea katoa.

I ngā tau 90 i whakaūngia ngā Tāngata Tiaki ki roto o Ngāi Tahu.

Ko ngā Tāngata Tiaki nei he pēnei i Te Manatū Ahumoana.

He hunga ā-iwi tēnei, ā, ko tā rātou he whakahaere i ngā roherohenga ika.

Ka toro koe ki te rūnaka, ā, ka tukuna tētahi puka whakaaetanga ki a koe.

E rārangi mai ana te rā e whakaaetia ana tō haerenga atu, te nui e whakaaetia ana, me te ingoa o te tangata māna hei tiki atu.



Toheroa

English

and away you go, you get the high tide and away you go.

Some people abuse the permit system too

that why I ask them tide they are going out on

because they are going out on the morning tide, there could be two tides in one day

sometimes in summer there could be a tide at half past 8 in the morning 9 o'clock in the morning and the same time at 9 o'clock at night and it's still daylight in the summer

and they can still go and get another feed you see

so I put that on the permit I put the time so that they don't go out and um use two tides.

It was open day in 1993,

20 thousand people went out there and were allowed to take five each

then a whole lot of toheroa ended up in the dump because they didn't know what to do with them,

they went out and got them coz they could

if you don't know what to do with them and clean them properly they are terrible if you've got sand in them.

so we don't like to see the waste like that.

you get to the back of it there, she said the knife it's as blunt as.

There's an art in cleaning them, there's an art in cooking them and to clean them I mean,

when Europeans get toheroa now I'm not saying all Europeans but a lot of them would cut the tongue off and just eat the tongue

well no. You eat the whole lot.

that why when you clean them you clean the sand traps and you let them soak overnight so they spit all the sand out

Te Reo Māori

Kātahi koe ka haere - ka pari ana te tai, ka kotahi atu koe.

Arā ētahi tāngata ka takahi i ngā tikanga whakaaetanga.

Nā reira au ka pātai atu hei āhea rātou haere atu ai.

Mēnā rātou e haere atu ana i te ata, ākene pea e rua ngā tai i te rangi kotahi.

He wā ōna, i te raumati, he tai i te 8.30-9.00 i te ata, me tētahi anō hei te 9.00 i taua pō tonu, ā, kua awatea tonu i taua hāora i te raumati.

Nā, ka taea tonutia e rātou te haere ki te kohi kai anō.

Nā reira au ka tuhi i te wā ki runga i te puka whakaaetanga kia kore ai e pūruatia te haere atu i ngā tai e rua.

Tērā tētahi rangi wātea i te tau 1993.

20,000 ngā tāngata i haere pērā atu, ā, i whakaaetia kia rima ngā toheroa mā ia tangata.

Mea rawa ake he huhua ngā toheroa i whiua i te korenga o rātou i mōhio me aha.

I kohia noatia i te mea i whakaaetia.

Ki te kore koe e mōhio me pēhea, ki te kore hoki e tika te horoi, he kawa rawa mēnā he one tonu kei roto.

Kāore mātou e hiahia kia moumou pērātia.

Me huri ki te wāhanga o muri. Hei tāna, kua pūhuki mārika te māripi.

Arā he tikanga horoi, he tikanga tunu hoki i te toheroa.

He tokomaha ngā Pākehā, ehara i te mea ko te katoa, ka tango mai i te arero, ā, ka kainga noatia te arero.

E kāo! Me kai te katoa.

Koirā i āta horoia ai ngā wāhi oneone, ka waiwaitia ai mō te pō kia tuhaina katoatia te one.



Toheroa

English

but you can clean them the same day and really clean them up and get all the sand out.

see there's the sand bag.

and that a lot of work and then you've got to finish all that, soak them, clean them wash them, and then you've got to mince them.

Well I only have one recipe; just toheroas, onion, egg flour that it, yeah, a pattie.

a lot of people like Māteka will tell you that soup it is her favorite

and she makes beautiful soup. But I don't like soup.

Yes I do I cook soup, Robin does the patties mostly yeah.

Now you've got to save the little water run out of them so they not too soaked to mushy when you cook them put them in the batter and all that sort of stuff

so they are nice and firm you know dry after you mix them and then cook them.

I had a toheroa pattie the other day and it was so nice,

it was just so nice and round and the outside was crunchy.

Well it's probably a little bit like any other shellfish but it has its own distinct flavour.

It got a taste all of its own. It really is, it's a lovely chowder it really is and that what I refer to it as.

Yeah well the way I cook toheroa is the only way I think is right way.

It was crispy on the outside and soft and luxurious on the inside mouthwatering on the inside, am I making you hungry?

Te Reo Māori

Ka taea hoki te horoi, te āta whakarite me te tango mai i te one i te rangi kotahi tonu.

Arā te pēke one.

He nui ērā mahi. Me mahi ērā mahi katoa, te waiwai, me te horoi, kātahi me nakunaku.

Kotahi anake taku tohutaka – he toheroa, he aniana, he hēki me te puehu parāoa. Āe, he rengarenga.

He tokomaha ngā tāngata, pēnei i a Māteka, e tino rata ana ki te hupa.

He reka rawa tana hupa, heoi, kāore au i te rata ki te hupa.

Āe, ka tunu hupa au, ā, i te nuinga o te wā mā Robyn ngā rengarenga.

Me āta riringi i te wai kia kua ai e waiwai rawa, e kōpē rawa rānei ka tunu ana, ka raua atu ana rānei ki te kiri parāoa me ērā tūāhua.

Mā konā e kukū ai, e maroke anō ai te hanga kia mutu tō whakaranu. Kātahi ka tunua.

I kainga e au tētahi rengarenga toheroa i tērā rā, me te reka hoki.

He tōpuku te hanga, ā, he matō ā-waho.

Ākene he āhua ōrite ki ērā atu mātaitai, heoi, he tāwara tino motuhake tōna.

He tāwara motuhake tōna. He tiaura reka rawa tēnei. Koia pū. Koinā tāku.

Ko taku āhua tunu i te toheroa anake e tika ana ki taku titiro.

He matō ā-waho, he ngohengohe ā-roto, ā, rere pai ana te huare. Kua hiakai rānei koe?



Toheroa

English

We say it's a national importance

There's only about 4 beaches in the country that are suitable for toheroa and

there's only this one and the one at Dargaville that are seen to be in reasonable condition.

If we just protect their habitat for those juveniles that fishery can be quite huge yeah.

You've got to put something back, you can't just take.

Te Reo Māori

E mea ana mātou he taonga ā-motu tēnei.

Tōna whā noa iho pea ngā tuaone pai mō te toheroa puta noa i te motu.

Heoi anō ko tēnei, me tērā i Tākiwira anake e hanga ora ana.

Ki te āta tiaki tātou i ērā nōhanga mō ngā mea pūhouhou, ka tūpono nui mārika pea te mahinga toheroa.

Me whakahoki tonu atu, kei tango noa.

