

making magic







doing things better
+
doing better things



Chao
s

Orde
r

























LOVE FOR THE LAND | RESPECT FOR THE SEA













FOOD
by Laureline Jacobs

Riches of Maori food

Through a series of pop-up dinners, chef Monique Friso is showcasing her inspired take on modern Maori food made with traditional ingredients.

Having had only a handful of lessons about indigenous culture at school, I had a "light bulb" moment recently while at a Food Design Conference, hosted by Otago Polytechnic's Food Design Institute. Although I have been writing about food for more than 30 years, to my shame I have never truly appreciated or understood the significance of the significant contribution that Maori culture – until now.

During a workshop on this theme, while sitting in brilliant winter sunshine by a steamy outdoor hangi pit at Manaaki, the hospitality school, we discussed Maori traditions, stories, hospitality and all the gifts and generosity that

come with serving food. After the usual delay, we lifted the hangi. It reminded me of the time in the early 90s when we dug up our own backyard to create an authentic feast for a famous American food writer. We were nervous that day, too, as there's always the fear that the food will not be thoroughly steamed.

We needn't have worried. This hangi's treasures were all beautifully cooked, succulent pork, fragrant kumara, juicy chickens and the stunning tūī or mutton bird that had been wrapped in salty kelp fresh from the Otago coastline. That night we feasted well

"I had always worked in a sophisticated restaurant and still influenced what Martin Bosley taught me."

at one of two significant inspired meals I enjoyed. Young chef Monique Friso offered an insight into Maori food culture with a "pop-up" dinner at a local eatery during the conference. She joined forces on this occasion with another young chef, Kate, to present a meal to our Southern Ocean, under the banner of her project Hiakei. It is determined to cook a new adaptation of modern and traditional Maori food, and is working on a series of dinners and events throughout the country. At that dinner, traditional delicacies were served with a modern twist: kumara on toast, trout with native horopito, and a savoury pawa porridge. It was an evening of food that's traditionally served in the kitchen.

on the door at the highly regarded Martin Bosley's, looking to get restaurant experience. She was all

food was entirely



Far left, Monique Friso cutting native spinach in Auckland's Old School Reserve Teaching Gardens. Above, Friso's Hiakei boil-up.























HANGI
PREPARATION









CULTURE

RADICAL COLLABORATION AND TEAM FORMATION



[illegible]

HOW MIGHT WE

connect capture knowledge
& share the Best of ourselves

DON'T SAY

NO

OPTIONAL
WAY

GO AHEAD & BRING
it along

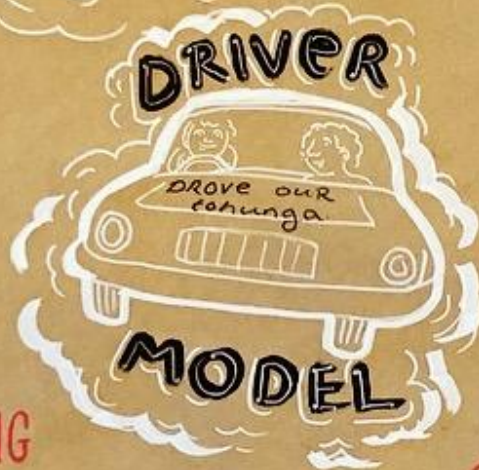
COACHING

Conversations



for our
kiddies

be your
DRERO



WORK FOR

IWI
IT'S AWESOME

I
N
T
E
R

don't
separate &
isolate our
RANGATAHI

GENERATIONAL



TECH
&
DATA

AND
&?
WHAT

ENGAGE
YOUTH

give
own

ve



GLOBAL
PARTNERSHIPS

RING.

WORKING


SCIENCE

ONNO
MARKET

AOTEAROA
W
O
R
K
T
O
G
E
T
H
E
R

OWNED BY
MĀORI
xxxxxx

coalition of

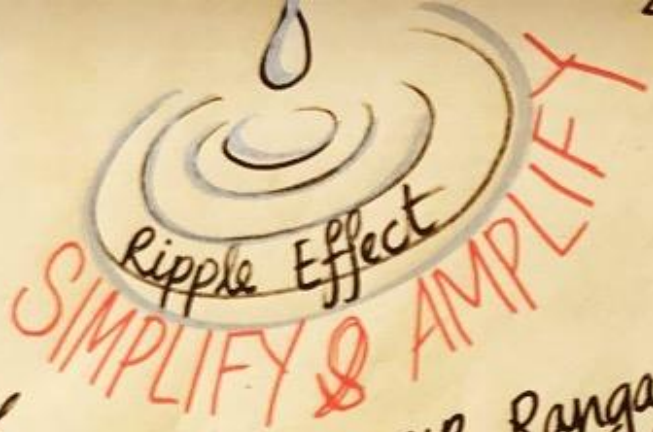
Joint Brand
authentic store

▶ **acceler**

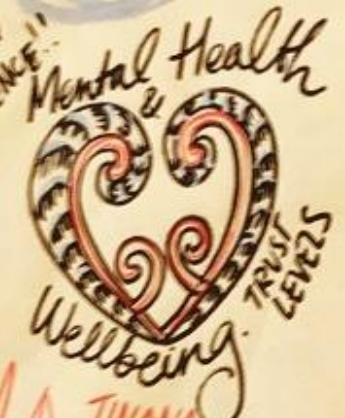



more products

SCALE



we need to build on our **EFFORT & RESILIENCE**
lets We Set ourselves



our Rangatahi want to
BELONG
Creating a new narrative
THEY WANT TO KNOW THAT SOMEONE'S INVESTING IN THEM.

did stop being VULNERABLE & AUTHENTIC?

live your values & your

Tithing
THE AFFIRMATION of YOUR BELONGING UNIQUENESS

amoranghi ki mua
ko te hapa o te
muri"
AIRUA
IS PARAMOUNT
all our
actions...

We
ead

verall
Maoridom in
mind

had to fight
the validity of
way of
fe

WHENUA



go back to the land

PUT HUMPTY BACK
TOGETHER AGAIN

FRAGMENTATION
HOLDS US
BACK



CALL TO
ACTION

MMP

CAN IT MAKE
US BE THE
KING
MAKER
?

WHAT'S OUR
authentic Now TH
+ meaningful

the
Maori
stor

HOW MIGHT WE LIVE OUR VALUES

Reviving RITUALS

self calibration
via
NATURE

short term
PLANNING
because we haven't
ONBOARDED our
OWN SYSTEM

VALUES ARE ON A SPECTRUM

...
SYSTEM
model
e &
e
S

System for
**WELL
BEING**

NEED
to Value
Our Values

- ① Develop
- ② test
- ③ Put it out
into the
world.
- ④ Data.

Put it out to
the WORLD...

**B
E
THE
T
R
U
N
K**

We have been

humanity needs
Share
Ancient
Wisdom

BACK TO
OUR ROOTS

ancient collective wisdom

HOW MIGHT WE LIVE OUR VALUES

Reviving RITUALS

self calibration
via
NATURE

short term
PLANNING
because we haven't
ONBOARDED our
OWN SYSTEM

VALUES ARE ON A SPECTRUM

...
SYSTEM
model
e &
e
S

System for
**WELL
BEING**

NEED
to Value
Our Values

- ① Develop
- ② test
- ③ Put it out
into the
world.
- ④ Data.

Put it out to
the WORLD...

**B
E
THE
T
R
U
N
K**

We have been

humanity needs
Share
Ancient
Wisdom

BACK TO
OUR ROOTS

ancient collective wisdom

‘Ehara taku toa, he takitahi,
he toa takatini’

My success should not
bestowed on me alone, as it
was not individual success,
but that of the collective

what's your why



all that stands
between a dream
and reality is hard
work