

# Matariki 21 June – 21 July 2012



## **What is Matariki?**

Matariki is the Maori name for the group of stars also known as the Pleiades star cluster or The Seven Sisters; and what is referred to as the traditional Maori New Year.

***He Waka Eke Noa - Matariki weaving session for all the Whanau, come in and learn to weave harakeke, flax stars.***

***All welcome, register please by e-mailing [office@canplay.org.nz](mailto:office@canplay.org.nz) or phoning the Playcentre Office on 377 2540***

***Alisa Densem Library, Association Offices, Tuesday 26<sup>th</sup> June 9.30am until 11.30 am***

## **Maori kites | Whakatauki | Recipes**

Today Matariki means celebrating the unique place in which we live and giving respect to the land we live on. Here are some different ideas how you can be part of Matariki and celebrate with whanau:

## **Matriki and Celestial Navigators / Astronomers**

The night sky contains a massive number of stars which were used by Maori as a way to calculate time and seasons, navigate oceans, preserve knowledge and stories, maintain customary practices and inspire action and achievement. Matariki is an especially important cluster of stars to Maori, it is a signal for seasonal celebration and a key navigational beacon for ocean voyages.

The time of Matariki brings together family to share and learn the stories and knowledge that the stars hold. There are many legends that are associated with Matariki and not only in New Zealand but the Pacific and worldwide.

## Ways to celebrate at Playcentre

- Make a new year wish
- Reflect on the past and look to the future
- Spend a night sleeping under the stars (or under a tent!)
- Get together and have a [feast](#) with your whanau and friends
- Attend a community celebration for Matariki
- Gather food from your garden and share it with others
- Plant some native shrubs or traditional Maori food
- Fly a [kite](#); you could make your own at Playcentre.

Beautiful kites welcome in the New Year and provide a connection to old times. Kites are traditionally flown on the first day of the New Year.

## Maori Whakatauki

A Maori proverb that illustrate Matariki's significance to Aotearoa:

Matariki ki tua o nga whetu"

"Matariki – search beyond the stars"

Matariki ahunga nui

Matariki -provider of plentiful food.

## Maori Bread Recipe

### **Ingredients**

400g flour

4 teaspoon baking powder

1 pinch salt

Milk, as required to form dough

### **Directions**

Sift together the flour; salt and baking powder, then shake the dry mix through the sieve for a second time.

Add just enough milk to form dough for 5 minutes.

Roll the dough into sausage shape, break off even sized pieces and deep fry at 180 C

For 10 minutes until a light golden brown.

Drain and serve while still hot. Enjoy!!

