

The Contested Larder – kūmara or potato?

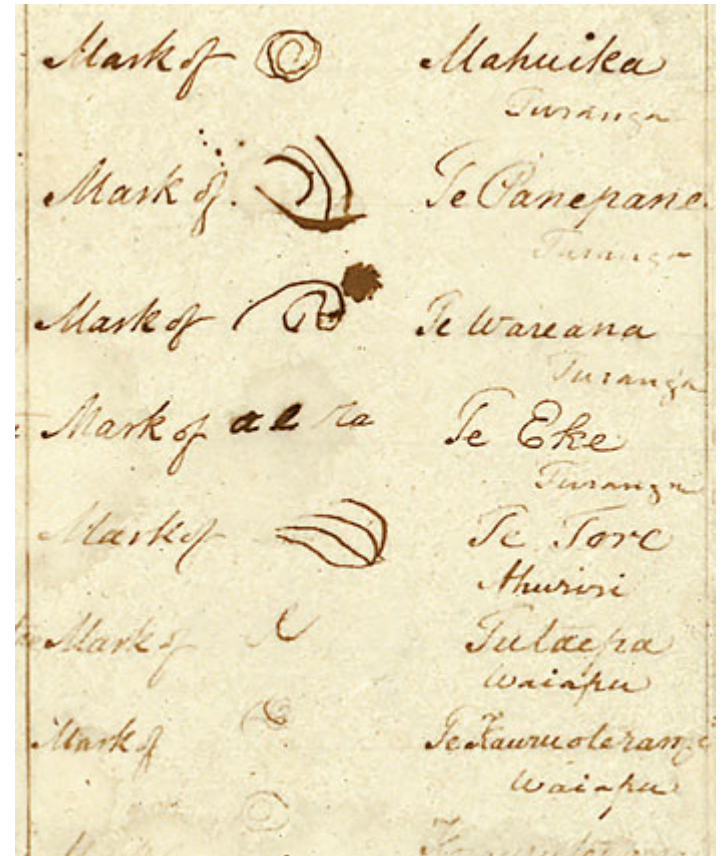
Gail Pittaway



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The Treaty of Waitangi



E kore te kūmara e kī ake ki a ia he māngaro.

The kūmara does not announce it is tasty.

(Mead & Grove, 2001, p. 36)

Pre-European Kūmara

- These kūmara, of the taputini variety, are believed to be one of four remaining pre-European varieties. The others are hutihuti, rekamaroa and houhere.
- Adds, Peter 2008 'Kūmara - Introducing kūmara to New Zealand', Te Ara - the Encyclopedia of New Zealand
<http://www.TeAra.govt.nz/en/photo-graph/17352/taputini-kumara>
- (accessed 1 April 2017)



- [The Open Polytechnic of New Zealand - Kuratini Tuwhera](#)
Photograph by Graham Harris



- Augustus Earle, *A ramble ashore*, 1827





Charles Royal and Jenny Kaka-Scott, 'Māori foods – kai Māori - Traditional cooking and preserving', Te Ara - the Encyclopedia of New Zealand, <http://www.TeAra.govt.nz/en/photograph/40255/kumara-storage-pits-1930> (accessed 10 July 2017)

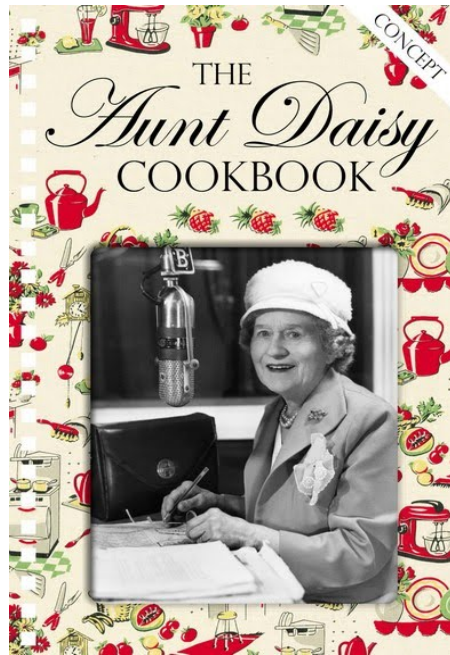


WAR COOKING Auckland Star, Volume
LXXIII, Issue 113, 15 May 1942

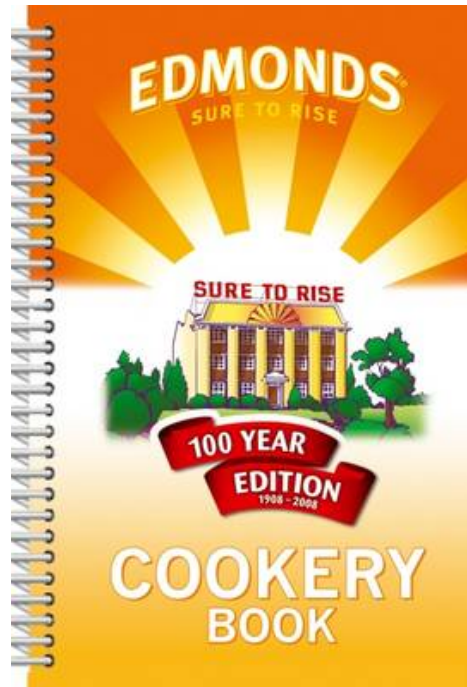
THIRTY POTATO RECIPES

(Special Correspondent)

(Rec. 10 a.m.) LONDON, May 14. Her Majesty, Queen Elizabeth, chatted with Mrs. Arthur Sims, of Christchurch, when she inspected the East Sussex Women's Voluntary Service exhibition of war cooking. The Queen saw 30 **potato recipes** and gave instructions for them to be sent to the Palace. "My children are fond of potatoes," said Her Majesty. "I'll find these very useful." Mrs. Sims and family are all in war work. Mr. Arthur Sims is a member of the committee of the New Zealand War Services' Association, and his daughter Margaret is now a section officer in the "V.V.A.A.F.



- Alison Holst



The Boil up





Hakari – feast - Hangi

- Hangi, takes a long time to prepare, so do everything possible the day before. Make the baskets. Cut the wood.
- Dig the hole. (cover if left overnight)
The size of the hole depends on the size of the food basket(s).
- Place wood and stones by the hole, make sure they are covered if left over night.
- Prepare the meat and vegetables.
If the food is to be prepared from a kitchen, have the meat, poultry and vegetables ready to be placed in the baskets.
For special type food wrap in muslin cloth. (stuffing, steam puddings)



Te Parapa (Hamilton Gardens)

Pataka or storehouse



- Kumara mounds



Maori Television



- Tradition on a plate, Kai tiem on the road, Cam's Kai



Game of Bros

<http://www.stuff.co.nz/business/82845069/Mr-and-Mrs-Gock-saved-the-kumara-their-story-on-film>

Hāngi Pies



Above, Nathar Miglani samples a vegetarian hāngi pie.