



Newsletter of the Wairarapa Green Dollar Exchange Inc.

"If you make money your god, it will plague you like the devil." – Henry Fielding



Markets 2013

- Sat 27 Apr: Snr Citizens Hall, Carterton
- Sat 25 May: St James Church, Masterton
- Fri 7 June: AGM & mini-market,
Masterton Community Ctr
- Sat 27 July: St John's Hall, Greytown
- Sat 24 Aug: Carterton Events Centre
- Sat 28 Sept: St John's Hall, Greytown
- Sat 26 Oct: St James Church, Masterton
- Sat 23 Nov: St John's Hall, Greytown
- Sat 14 Dec: Carterton Events Centre

Markets run 9.30am-12.30pm.
Stallholders set up half an hour before.
Stallholder enquiries to our WAIS office.

WAIS Office:

Wairarapa Community Centre
41 Perry Street, Masterton 5810
06 377 0717
www.wais.org.nz

Co-ordinator:

Keith Sawyer

letstrade@wise.net.nz

Membership Support:

Catie-Lou Manson:

hungryhobbit@xtra.co.nz

Contact us in the way that best suits you with enquiries, offers and wants:



(06) 377 0717 – messages checked at least once daily, Mon-Fri.



email us at letstrade@wise.net.nz



Skype message or chat to [letstradewais](https://www.skype.com/people/letstradewais).



'Like' our WAIS page to see the latest events & updates.



Subscribe to our blog: <http://letstradewais.blogspot.co.nz/>



Drop in or write to us at 41 Perry St, Masterton.

AWESOME APRIL CARTERTON MARKET

Saturday, 27 April 2013
Senior Citizens Hall
9.30am – 12.30pm

Shopping WAIS Shopping LOCAL



22 FREE subscriptions up for grabs!
For NEW members present at the anniversary market.
See more inside & spread the word



22 years trading in Wairarapa!
NZ\$ G\$ and WAIS vouchers accepted

March market in Greytown: a recipe for success

Every great occasion needs a mixture of ingredients to ensure its success – whether you're creating a delicious dish or a Green Dollar gourmet market, achieving the right mix of ingredients is what really counts.

Our most recent market in Greytown is a classic example. The first necessity for success is location, location, location and it's hard to surpass the St John's Hall on Greytown's main street. Just by chance the hall is well inside Greytown's "Golden Mile" so on a gorgeous Saturday morning there were plenty of locals, Wellingtonians and G\$ members strolling the street and popping in to check out the stalls. The shade inside was a great attraction for shoppers wishing to escape the early autumn heat – and demonstrated the added value of great weather for a market to work well.

Along with the right location and attractive weather the ingredient that binds the first two together is the appropriate mix of products on sale. Are you looking for jams or relishes? What about shrubs and seedlings? A gift of glassware, jewellery, sheepskins or woodwork for someone special? Or what about something mouth-watering for morning tea or a leisurely lunch? Whatever you're searching for there's always the chance you'll find it as you chat your way around the twenty-plus stalls in and around the hall.



And the final ingredient that adds the extra spice to the market? That something special that makes a point of difference? It could be Stefan on guitar singing an old favourite or one of his own compositions; one of Ljinon's balloon sculptures gracing the streetside cafe tables; one of a range of designer aprons that would provide extra style to your efforts in the kitchen; or a serving of "Yummyum" curry to see you through the day.

Our next great occasion will be the G\$ Market served up with, we hope, all the right ingredients in Carterton on Saturday 27 April. If you can't wait that long, here's Stefan's recipe to keep you going. Yum, yum!

Stefan's Sweet Lentil Curry

half pkt brown lentils
half pkt orange small lentils
4 cloves garlic
1 large red onion
2 tins diced tomatoes
3 tablespoons natural soy sauce
black pepper & salt (to taste)

chopped corriander (fresh is best)
1 small tin of coconut cream
3 heaped tsp stock (chicken, beef or vege)
1 tbsp olive oil (or butter)
3 tbsp manuka honey or natural brown sugar
3 heaped tsp curry powder (if wanting Hot!!!!)
handful of chopped dates for that extra flavour



For the best result soak the lentils overnight. Then drain, wash and put them into a slow cooker. Cover with ½ an inch of water, add pepper and salt to taste, set on auto-cook for 2–3 hours. While they cook, prepare separately in a pot: the red onions (finely chopped), the garlic, olive oil, tomatoes, soy sauce, coconut cream, plus the stock. Saute these ingredients, then add to the lentils. Cook for a further 30 mins, then add the honey or brown sugar, the curry and the dates. Cook for a further 30–45 mins... taste... serve with Basmati rice, garnish with corriander... ENJOY!!!

The best deal in town

UP FOR GRABS – FREE SUBSCRIPTIONS – 1 DAY ONLY: 27 April 2013

Tell your family, friends, workmates or teammates that 22 new memberships with a FREE 1-year subscription can be claimed at the April Green Dollar market. This means being able to register in our system for the low, one-off \$5 joining fee, bypassing the \$25 subscription charge for members from 1 April 2013 until 31 March 2014.

Spread the word and encourage the honest and talented people you know to enjoy smart trading and WAIS shopping. Family memberships are among the most satisfied traders in our network because of the multiple opportunities for trading for all generations and the mixed-age socialising between stallholders and customers at the markets. It's also a good reward incentive at home, as often children can be the most creative in coming up with ways to earn Green \$ (and along the way be ever more helpful around the house!).



Garage sale?

Let us know when you're having a garage sale & we will send out an update to let members know. This is a great way to earn G\$, catch up with members, de-clutter and make some NZ\$ too. Print off a market trading sheet from the website home page and members can fill it in and sign it to record their sales, or if you don't have a printer ask at the office and we'll print it for you. We can also give you flyers about G\$ to have available, to encourage others to think about how local currency can help them.



Welcome new WAIS babies!

Kelby & Anna Courtneys' first-born treasure: a son. Mack was born on 10 February 2013, weighing 9 pounds 13.



Janine Ogg & Sam Ludden welcome their precious second daughter Molly, a sister for Bella. Molly was born on 30 March 2013.

Congratulations to you all on your new bundles of joy. We all know what a busy time it is with a new baby in the home! A great time to call on fellow WAIS folk to take care of some of the mundane chores or unfinished jobs – giving you more time and energy for your growing family.

Awesome April – 22 years' activity!

This month WAIS celebrates 22 years of regular trading in the Wairarapa region. The days of monthly markets in members' back yards are long gone, but what hasn't disappeared is the friendly atmosphere among like-minded people. The focus is on what you do, what you have to offer and what you want, and everybody has the same start here, at a zero balance. There are no millionaires in the WAIS world and no bankrupts. One of the many benefits to being a member is having more freedom, choice and creativity in earning opportunities and no overdraft penalty when you go below zero. There are many ways to stay in the loop: call in to the monthly markets; put an advert in this monthly newsletter or contribute to it; call in or contact us at the office with new offers/wants/ideas; 'like' the WAIS Facebook page; check our online blog; regularly check CES online for new offers/wants. The WAIS world is like an unopened sack of oysters. If you just sit on it, how can you hope to enjoy the taste or find any of the precious gems inside?!



Around the Vines Fun Run/Walk

Sunday 17 March – St Patrick’s Day – began as a dismal day in the Wairarapa, but an abundance of colour and good spirits were present in the Martinborough vineyards. A downpour early on heartened local farmers and food-growers, and was refreshing for an enthusiastic and steady stream of mixed-aged walkers and runners, many wearing creative costumes – with plenty of Green to be seen – and all cheered along immensely by supporters.



Among the entertainment on the various wine estates were a number of WAIS members. Nick opened up the music in Martinborough Square at 8am, then joined the band at Alana Estate where WAIS members 3Guesses also played – close by Pirate stand, where people stopped for grapes, refreshing watermelon and drinks. WAIS members Dave & Christine from Nzumeus were also playing on the day.



Participants and supporters finished up in Martinborough Square, where Short Circuit was performing. Hot coffees, cold drinks and bacon sandwiches were on the menu and the sea of colour and the busy chatter created a hive of activity in the little township.



Community Centre farewells Carol



Carol Moffat, Community Centre manager for the last four years, enjoyed a high tea at the Copthorne in March with some of the centre’s tenants, ending her last day on the job. When the old Community centre premises in Dixon St were no longer viable for tenant use, Carol was determined our community would not be left without a Masterton venue. She was relentless in the pursuit of a new location, and, when premises were found, in making the necessary alterations to fit the needs of tenants and the wider community. All her hard work, and that of the committee and sponsor support, has resulted in the wonderful premises we now enjoy in Perry Street. We all wish Carol well for her future health and happiness. We know that leaving the centre doesn’t mean leaving behind the friends she has made over her time at the front desk. As a member on the board of trustees, Carol will still be a part of the big picture in the Community Centre, whether she is present in person or not.

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Among Carol’s farewell gifts was a little one from WAIS too: an aromatic mint-chocolate candle.



WELCOME to new Community Centre manager, Belinda Noyes, who has been job-sharing with Carol until now.

Belinda can help you with enquiries for hiring the meeting room/kitchen facilities, or activities connected to the various tenants at the centre. She is also aware of tenant comings and goings, so if our phone is not being answered, chances are Belinda will know when is a good time to call back. The Community Centre phone number is 377 1022.

WAIS Classifieds

Wants from CES	Wants from CES	Wants from CES
<p>Fencing materials, poles, wires etc.; leftover paint & wallpaper: any quantities and any building materials. WAIS1211 Richard & Jean Williams: 378 9948</p> <p>Handyman: for odd maintenance jobs and roofing. WAIS0102 Kenny Riach: 377 7048</p> <p>Playpen: for small dogs & due puppies. WAIS0103 Bev Smith: 06 378 7009</p> 	<p>Landscape worker: I need someone who is adept with landscaping, and can either give me some ideas what to do with our land, or wants to set it up themselves. Green dollars to pay for anyone interested. Have an acre of flat land, with a stream and woodland aspect to it. Located in south of Masterton. WAIS1281 Gaylene & John Van Wijk: 06 377 4865/027 449 4596</p> 	<p>Book shelves: any considered. 100% G\$\$ only. WAIS0096 Hayley Mckenna: 027 840 7110</p> <p>Plastic plant pots: new or used. Anything considered but 2-litre or smaller preferred. WAIS1016 Hayden McGrail & Lyn Tankersley: 06 372 5866/06 370 1019/027 475 5511</p> 
Offers from CES	Offers from CES	Offers from CES
<p>Concrete roller: give me a W\$ offer. WAIS0019 Kurt Mende 027 421 1093 or email: bestbloke@mail.com</p>  <p>Garden waste disposal: if you have piles of garden waste, weeds, branches, etc., we offer FREE DISPOSAL at our property in Solway, if you bring it there. If you require it be picked up it is W\$30 removal for our travel & time if you help us load it, or W\$50 if we load it all ourselves. WAIS1211 Richard & Jean Williams: 378 9948. We also offer tyre puncture repairs.</p> <p>Aluminium window: height 1800; length 2000 approx. make good shelter for garden or home. Needs to be viewed. W\$50 WAIS1281 Gaylene Van Wijk: 377 4865.</p>	<p>Jewellery repairs: fast & affordable WAIS0046 Anita Long: 027 8282 433.</p> <p>MASTERPEST & BSL: for non-toxic pest & weed control. Stop those pesky ants, cockroaches & other insects from making themselves at home at your place. WAIS1411 Javid Nsaire: 0800 077 5511 Call me to chat about your pest or weed control problem, fertilising, etc.</p>  <p>Oil heater with 24-hour timer: W\$40. Spinning wheel: quality Nagy brand with all the accessories – lazy Kate, 6 bobbins, niddy noddy hank holder for winding balls & flick carders W\$250 ono. Black dress jacket: size 24, “Yourself” brand, and camel-coloured coat approx. size 18, W\$20 for each. WAIS1472 Rachel Fuge: 370 3601 or email blueguitar@clear.net.nz</p>	<p>DVDs: A new selection of ex-rental DVDs from Starmovies are at the WAIS office for sale in W\$. Remember Starmovies is your only locally-owned DVD store, with everyday low rental on DVDs and game hire, including new release movies at \$3 each overnight. Save even more \$\$, WAIS1428 STARMOVIES in Masterton & Featherston – take 50% W\$ on your DVD and game hire.</p>  <p>For rent: 2-bedroom flat in Kaka Street, close to town, insulated, \$200 pw & 4-bedroom house in Cornwall Street, \$280 pw. 10% W\$ WAIS0102 Kenny Riach 377 7048 or email kriach@xtra.co.nz</p> 

WAIS Advertisements

Remember there are a variety of items for sale at the WAIS office.



DVDs; local artist CDs; 3 sheepskins; G\$ pens, including funky torch pens; jam, sauce & chutneys; new books for kids & adults and other novelty items. ALL 100% Green Dollars!! Call in if you're passing Perry St for some great gift ideas.

Items for May Newsletter

Send any newsletter items for the May issue to the WAIS office

letstrade@wise.net.nz
or Ph: 06 377 0717

Deadline:
30 April 2013

WORM FARMING

Would you like to start a worm farm? Do you have a worm farm but need advice on how best to use it? I can supply you with 200g of worms to get you started.



\$35 (NZ\$20; W\$15)
Member since 2007.
WAIS1487 Kelby:
06 3774132 or email
mrkelbyjohn@gmail.com

Does your old dog need a new lease on life? Slowed down and sore with stiff joints or old age problems? Joint problems without the old age?



JOINT REPLENEXING TABLETS can help put the bounce back into your dog!



COMPLETELY NATURAL
PROVEN RESULTS
Was \$28.50 NOW \$25 (NZ\$15 W\$10) for 90 tablets that last minimum of 1 month up to 3 months, depending on size of dog.

Catie - WAIS1476
(06) 370 8906 / 021 105 6022
email: hungryhobbit@xtra.co.nz

WAIS Advertising

ADVERTISE HERE!

Regular boxed / formatted advertisements are W\$5 per issue.

Our newsletters are monthly and email updates (between newsletters) can also include adverts.

One-off classifieds are free to members.

Contact our WAIS Office.

Small truck to move your goods Wairarapa-wide. I have a good flat-deck ute. So if you need: rubbish / greenwaste picked up and taken to the tip; building materials picked up and delivered to your property, or your new fridge picked up and delivered to your door,



I'm your man. WAIS1487
Kelby 06 3774132 email
mrkelbyjohn@gmail.com.
Te Ore Ore, Masterton.
G\$50c p/km; G\$25p/h

BOKASHI

Kitchen waste composting

No smell - easy to use

BUCKETS G\$55
REFILLS G\$10

Wairarapa distributor
Helen Dew
WAIS1021

06 379 8034

Women's woolly, lined slippers, indoor/outdoor.

Brand-new/never worn, size 7.

Pink pair & light blue pair.

W\$30 per pair, ono
Chris Trotman
WAIS 1146
Ph: 370 3130

TALENT WEBSITE
to promote Wairarapa-wide poets, songwriters, musicians, artists, sculpturers etc.

If you want your work out there I have a website especially for you. Your photos, videos, poetry can be posted on this special site, to be controlled by an administrator to ensure against negative comments and bad language. \$150 a year, 50% in W\$. Call or text me to talk about how your talents can be best promoted.
WAIS0047 Lennie Te Whare:
021 126 5124
www.jingajack.com

Living Economics SUMMER SALE

To celebrate the upgrade of our website we're offering huge reductions on practical books and DVDs for community and individual responses to myriad challenges.



Buy specials for 100% green dollars (for a limited period) WAIS0009
www.le.org.nz
Helen Dew: 06 379 8034

MASSAGE

With 36 years' day spa and massage experience between us, Dianne and Sue offer therapeutic or relaxation massage in South Rd, Kuripuni. 50% W\$ accepted.



Full body 1hr \$45;
45 mins \$35; 30 mins \$25
Sue, WAIS1434
Ph: 021 2119 900 / 3774779

Scalp, neck & shoulders
30 mins \$25 Dianne WAIS1218
Ph: 022 690 6897

New hours for the WAIS office!

Mon: 3pm-5.30pm
Tues: 9am-12.30pm
Weds: 9am-3pm
Thurs: 9am-12.30pm
Fri: 10am-2pm

Please come and see Catie-Lou and Keith with your questions and ideas.

Community Centre
41 Perry St, Masterton