



March/April 2021



Autumn Bounty!!!

Dear Members

Yes, it is getting chillier and darker, BUT feijoas are at their juiciest and it is time for pumpkin soup (recipe on page 4)!!!

Our first meeting of the year for executive members was stymied by yet another lockdown, but we have now met and look forward to some interesting events. We hope the first of these will be just after Anzac Day when we celebrate the innovative work done by New Zealanders in the field of plastic surgery. In the 1940's so many people had suffered terrible injuries and these surgeons found ways of restoring faces and bodies, helping the lives of so many.

In this newsletter, we update a few of the heritage issues that are happening in the Parnell area.

Remember, if you would like to take a more active role in Parnell Heritage or to help in any way, please contact Sue (who looks after our administration) at andreassensue@gmail.com / 09 846 7661 / 022 647 5155.

With best wishes,
Julie Hill
Chair



Pioneers of Plastic Surgery – an Event at the Parnell Returned Services Club

Drs Earle Brown and Michael Klaassen will give a presentation about the story of New Zealand plastic surgery's origins and development, with the backdrop of wounded soldiers during WWI being the reason for the advances in plastic surgery. Mention will be made of Sir Harold Gillies, father of modern plastic surgery.

The event will take place at the Parnell Returned Services Club, 139 Parnell Road, on Sunday 2nd May at 3.00pm, with refreshments being served. There will be no charge for members of Parnell Heritage, but koha will be appreciated. Numbers will be limited so please register your attendance with Sue: andreassensue@gmail.com, 022 647 5155 or 09 846 7661.

Sir Harold Gillies (1882-1960)

Known as the 'father of plastic surgery', he was born in Dunedin in 1882 (his mother was a niece of Edward Lear). After attending Wanganui Collegiate, he studied medicine at Cambridge and completed his training at St Bartholomew's Hospital. At the outbreak of WWI in 1914 he joined the army and rapidly became aware of the horrible injuries sustained in trench warfare. Hence his lifelong service to improving the lives of so many, and he was still working when he died in September 1960.

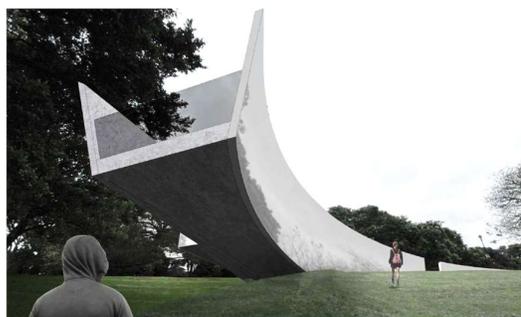


A champion amateur golfer, he was known, too, for his rascally sense of humour and practical jokes. On the death of his father in the late 1880's, his mother Emily (née Street) moved the family to her parents' property on Gladstone Road. In 1902, next to her parents' home, she built Kohanga, later known as Walford. This is now known as The Tea Kiosk at 85-87 Gladstone Road. So, as a child, Sir Harold lived on the site of the rose gardens very close to the land now peacefully occupied – see below.

Updates on Parnell's Heritage

Erebus Memorial

In November 2020, the Waitematā Local Board granted Landowner Approval for the National Erebus memorial to be built in the historical Dove-Myer Robinson Park. The Ministry for Arts, Culture and Heritage expects the work to take six months. This was due to start on 1st March, but a unified group of Māori and Pākehā people are working together to move the memorial to another site where it would be welcomed, and thereby preserve Mataharehare in perpetuity.





Mataharehare is a tāonga of Tāmaki Makaurau. The remnants of this ancient headland form the eastern arm of the Auckland CBD and reach around Hobson Bay. Within Mataharehare is ‘Dove-Myer Robinson Park’, named after a Mayor of Auckland (see our March 2020 Newsletter). Mataharehare and its great trees, including the biggest urban Pōhutukawa in New Zealand, is now under immediate threat due to this proposed construction. See <https://www.facebook.com/ProtectMataharehare/> or <https://www.sosnz.org.nz/> for more information. Or visit the ‘Robbies Lawn’ site in the Park to discuss what is happening with the peaceful protection (not protest) taking place and gain a better understanding of the significant Māori and European history associated with the site, sadly overlooked by the Ministry and the Board.

Marriott’s Grocery Store, 401-403 Parnell Road

Andra Trading Ltd applied to the Council to redevelop this site with demolition, alteration of the character of Marriott’s Store and the construction of a six-storey building. Many submissions in opposition were made, voicing concern at the proposed height - in excess of the five-storey height designated for Parnell Main Street with its character overlay. Also, there was concern for pedestrian safety with a new access driveway for residents’ vehicles and a ‘fake shop front’ that opened to allow cars access to the parking area. As well as local residents, submissions in opposition were made from Heritage NZ, the Waitematā Local Board, Parnell Community Committee and Parnell Heritage.

On 21st January 2021 we were advised that the Commissioners had refused the application by Andra Trading Ltd. In the 55-page document, this decision was summarised around six principal issues. The three of most interest to Parnell Heritage are: -

- 1) The weight or regard to be given to National Policy Statement on Urban Development 2020 (NPS-UD);
- 2) The status and significance of the existing façade; and
- 3) The proposed design of the frontage and overall height, including the effects to adjacent sites.

In their conclusion, the Commissioners gave most weight to the effects on the adjacent residential properties in Birdwood Crescent, which would have had a dominating building of 6-stories on their boundaries. The Commissioners also considered important that the building would be inconsistent with “Character Overlay” considerations, and that the proposed design would not mitigate the effect of the height. This point is important as the implications of the NPS-UD is a matter for concern shared among many heritage societies. The decision here has given weight to the legal standing of the Auckland Unitary Plan at this time, but the need for increased residential growth, as stated by Government in the NPS-UD, will put the microscope on the protection that heritage and character overlays provide.

Summerset Retirement Village Development, Cheshire Street

Summerset Villages (Parnell) Limited has applied to Auckland Council for resource consents to construct and operate a large retirement village in the Waipapa Valley, adjacent to Parnell Station. The site is zoned Business Mixed Use. The retirement village would include 216 independent living units, spread across eight buildings ranging from 3 to 8 storeys. The main entrance will be from Cheshire Street. The three eight storey buildings, at 27m, exceed the standard 18m (16m + 2m height for roof form) permitted building height in the zone, by 50 per cent (9m).



The resource consent hearing for this development will take place from 6th-8th April 2021. Joanna Boileau prepared a submission on behalf of Parnell Heritage opposing the development, and she and Chair Julie Hill will be speaking before the Commissioners at the hearing on Wednesday 7th April. The key issues they will be raising are: - heritage issues, (including Parnell Station which will be overlooked by the development); height limits and view shafts; and traffic issues including the noise and disruption caused by the long period of construction sought, which is 7 years.

Many local residents have made submissions to Auckland Council objecting to the development on similar grounds, particularly height *limits* and the impact on view shafts towards the Domain, and traffic, noise and disruption. A meeting of submitters was held on 30th March at Notting Hill Café to better co-ordinate presentations at the hearing and support each other.

And finally, A Recipe for Pumpkin Soup....



Digby Law, in the photo to the left, was known as **The High Priest of Vegetables**. In the 1960's, Digby owned a deli by the bus stop at the top of Parnell Road, just down from Marriott's Grocery Store. He lived in Maunsell Road. His pumpkin soup was apparently the best around!!!

Ingredients (serves 4)

- 1kg butternut squash, peeled, deseeded and cut into chunks
- 4.5 cups chicken stock
- 1 medium chopped onion
- 6 sliced spring onions
- 4 peeled and chopped tomatoes
- 300ml cream
- Juice of 1 lemon
- 1 tspn curry powder
- 1 tspn brown sugar / salt and pepper to taste

Simmer pumpkin, stock, onion, spring onions and tomatoes until tender. Puree in blender or food processor. Return to the pan.

Add cream, lemon juice, curry powder and brown sugar. Season to taste.

Reheat but do not boil. Serve with whipped cream and chopped chives to garnish.

Bon appetit!!!

Remember, if you would like to take a more active role in Parnell Heritage or to help in any way, please contact Sue (who looks after our administration) at andreassensue@gmail.com / 09 846 7661 / 022 647 5155.

If you have any suggestions for future events, or local places/history/people in which you are interested, and which might be suitable subjects for events, please don't hesitate to contact Sue via the details given below.

www.parnellheritage.org.nz

contact: enquiries@parnellheritage.org.nz / PO Box 37100, Parnell 1151