

VOS

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Graduation • Pilot Conference • Moon Festival
Diwali • and lots of Yummy Recipes!

THE SANITI COOKBOOK

Free Issue 3, 2013

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VOS

The Voice of SANITI

Magazine of
the Student Association of NMIT

SANITI Scribes:

Lucy Funaki
Jaycob Brown
Pip Bowler
Tracy Sawtell
Scott Tambisari

Contributors:

Ticket Slappa

Design:

Duncan Heal

Advertising:

Lucy Funaki
marketing.saniti@xtra.co.nz

Cover

A massive thanks to our models
Ben Penketh and Claire Alswailer.

DISCLAIMER

VOS is produced by SANITI, the Student's Association at NMIT. The views and opinions expressed in VOS are not necessarily those of SANITI. All information was correct at time of printing and some things may be subject to change without notice.

Presidential Address

GOOD LUCK FOR EXAMS!

Study Hard and Remember to
read the Question Carefully!

A hoi hoi! Welcome back to the final term of the school year. I hope you all had an ace term break and have had a chance to rest and do something with the time – other than study!

This issue of VOS is around food, glorious food! It is a cookbook style publication with recipes that we can all have a crack at making ourselves - even for the cooking challenged, such as myself.

We are coming to the end of another year and as it is the last term of the year. This means final exams and assignments, which can be a high stress point in the school year! Try not to let it all get on top of you and start your study - planning early if at all possible. I hope you all crush your final exams and assignments!

This is an ace segue onto the topic of graduation! This signals the end of your studies and for some this can be the end to a number of years of hard slog! So congratulations on the hard work and sticking it out to get to cross the stage at the graduation ceremony, well done! Next step is to get out there with that



hard-earned piece of paper and find a job which can be a task in itself! So good luck out there I wish you all the best for your future endeavours!

For those of you who will be back again next year, enjoy the summer break and be sure to make the most of the sun! If you are doing a summer school paper good luck! I look forward to seeing everyone around the place next year and as always if you see me about feel free to stop me for a natter, I rate a good natter!

Cheers. Scott

Farewell & Thank You Pip!



SANITI on behalf of Past and Present Students and the Association, would like to say a HUGE thank you to SANITI Advocate Pip Bowler, who is leaving as her and her family are moving to the big smoke – Windy Wellington! Pip has worked with hundreds of students over the five years she has been at SANITI. Her outstanding support and ability to always go well beyond the call of duty has often been the difference that has ensured students complete their courses.

As a valuable part of the SANITI team, whether she is supporting students with a range of different issues or flipping a hashbrown at an event, Pip has been an integral part of the team and will be greatly missed!

We wish you and your family all the best in Wellington!

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For some of you, all your hard work as a NMIT Student is about to pay off.

...that's right, it's...

Graduation Time!



Only one more term to go for many students who are completing their final semester with us. SANITI are excited to support the changes to this year's graduation ceremonies allowing our Nelson students to have a more intimate experience at the very luxurious Rutherford Hotel. Marlborough students look forward to an earlier finish giving them time to celebrate afterwards with family and friends. No expenses will be spared and each ceremony promises to deliver the same level of celebration as experienced in previous years.

Graduating students determined to attend will need to get their forms in asap or by **Friday 25 October** with any regalia payments made by **1 November** to secure a seat.



Marlborough

Marlborough Convention Centre, Blenheim
Wednesday, 18 December, 1.30pm - 3.00pm

All Level 5 - 7

Nelson

Ceremony One

Rutherford Hotel, Nelson
Thursday, 19 December, 10.00am - 12.00pm

Certificate Levels 1- 4

- Applied Business
- Primary Industries
- Trades
- Maritime
- Hospitality & Wellbeing

Nelson

Ceremony Two

Rutherford Hotel, Nelson
Thursday, 19 December, 2.00pm - 4.00pm

Certificate Levels 1- 4

- Business Services
- Creative Industries
- Foundation Studies
- Health

Nelson

Ceremony Three

Rutherford Hotel, Nelson
Friday, 20 December, 10.00am - 12.30pm

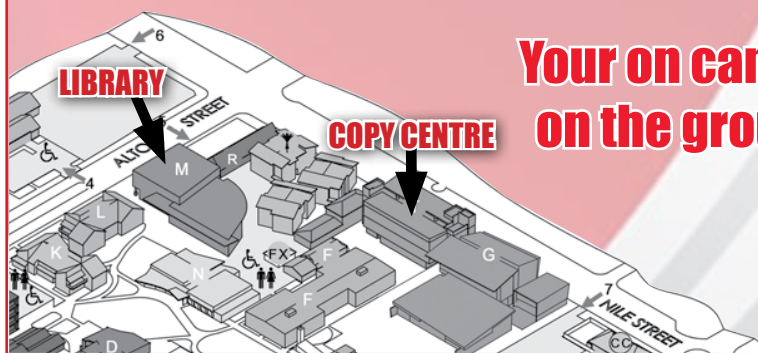
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For more information check out the NMIT website www.nmit.ac.nz/graduation or contact the Graduation Coordinator 0800 722 733 or your administrator for details.

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Your on campus Copy Centre is NOW located on the ground floor of T Block off Nile Street



Dave and Neville are the friendly Fuji Xerox guys!



DIWALI

festival of lights

Come and celebrate Diwali with SANITI! We will start celebrating the festival this year by decorating the office with lights!

This festival signifies the triumph of light over darkness, justice over injustice, good over evil and intelligence over ignorance.

To help signify this we will be hosting a FREE celebratory Diwali lunch for all students on Nelson Campus at 12pm on November 6th! Check out some of the photos from our Diwali celebration last year.

NMIT and Page and Blackmore Bookshop, Nelson, have teamed up to showcase Diwali by decorating Page and Blackmores shop window in a Diwali theme. If you would like to get involved head over to the International Marketing Team.



5 FACTS ABOUT DIWALI

The name "Diwali" or "Divali" is a contraction of deepavali which translates into "row of lamps".

Diwali is an official holiday in India, Nepal, Sri Lanka, Myanmar, Mauritius, Guyana, Trinidad & Tobago, Malaysia, Singapore and Fiji.

Each day of Diwali has its own name: Dhanteras, Naraka Chaturdasi, Amavasya, Kartika Shudda Padyami and Yama Dvitiya, respectively.

Traditionally Diwali marks the closing of accounts for businesses and the start of a new financial year.

Diwali also has great spiritual meaning behind it, and is also known as "the awareness of the inner light"

During Diwali it's traditional to share sweets and snacks with family and friends, SANITI will also be handing out sweets on Monday 4th November on Nelson Campus.



Chinese Moon Festival

The Chinese Moon Festival is also known as the Mid-autumn Festival and is one of the most important traditional events for the Chinese. It's full of legendary stories, such as how Chang Er, a Chinese Hero, flew to the moon, where she has lived ever since.

It is also an occasion for family reunions, romance, and moon cakes! For moon festival SANITI had a Chinese dinner with entertainment and a traditional moon cake was given to everyone as well.



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Jaycob's ASIAN SENSATION

It's true— I love food. Anyone who knows me knows that. In fact anyone who sees my well rounded visage knows it. Like every great love affair mine has evolved over the course of years. In particular I feel a great love for Asian food, especially curries and stir fried anything. I've come a long way from my first rather unpalatable experiments into cooking it; some of my more unfortunate friends can attest to that. However their gastric pain is your gain. Here's some of my favourite easy, no fail Asian recipes.



TOM YUM SOUP

- 4 tablespoons tom yum paste (from Asian grocers)
- 1 tablespoon garlic, chopped (optional)
- 2 stalks celery, chopped
- 2 medium tomatoes, diced
- 4 button mushrooms, diced
- 1 chicken breast, diced
- 4 chicken breasts, roughly cut up
- 1 chicken stock cube
- 1 litre water
- 2 tablespoons pepper
- 1 teaspoon salt
- 3 sprigs coriander

Set water to boil in a pot, add a little water to the tom yum soup paste and add to water. (Unless the tom yum paste has instructions, follow as above to prepare the tom yum soup base). Put garlic, celery, tomatoes, mushrooms, chicken and chicken inside the pot. Leave to boil.

Add chicken stock cube, salt and pepper. Leave to boil for another 5 - 10 minutes, until the fragrant smell of the soup wafts around the kitchen or until the oil from the tom yum soup appears on the surface on the soup.

Garnish with coriander if desired. This soup is awesome on cold days



SAMOAN SAPASUI

(Or chop suey as my cousins call it.) Strictly not an Asian recipe, it's here because, well, I love it.

- 750g chopped beef (chuck steak) or chicken
- 1 cloves garlic (chopped)
- Small nob (no bigger than half your thumb) ginger – grated
- 1 cup mixed carrots and peas (veggies can be fresh or frozen, or you can also use chopped cabbage)
- 1 cup soy sauce
- 1 cup beef or chicken broth
- 2 bags of Long Rice Noodles
- 3 Tbsp. oil

Prepare noodles – bring a large sauce pan of water to a boil. Add noodles and turn off heat. Soak noodles until softened.

Sauté meat in oil for 3 to 4 minutes. Add garlic and ginger and continue cooking for 2 more minutes. Add broth and soy sauce and cook 5 more minutes. Drain noodles and stir into meat mixture with vegetables. (You may have to add more liquid as needed as the noodles may absorb some of the liquid.)



SIMPLE FRIED RICE

If you want to add left over veggies to list of ingredients, increase the number of eggs to three.

- 1 - 2 green onions, as desired
- 2 large eggs
- 1 teaspoon salt
- Pepper to taste
- 4 tablespoons oil for stir-frying, or as needed
- 4 cups cold cooked rice
- 1 - 2 tablespoons light soy sauce or oyster sauce, as desired

Wash and finely chop the green onion. Lightly beat the eggs with the salt and pepper.

Heat a wok or frying pan and add 2 tablespoons oil. When the oil is hot, add the eggs. Cook, stirring, until they are lightly scrambled but not too dry. Remove the eggs and clean out the pan.

Add 2 tablespoons oil. Add the rice. Stir-fry for a few minutes, using chopsticks or a wooden spoon to break it apart. Stir in the soy sauce or oyster sauce as desired. When the rice is heated through, add the scrambled egg back into the pan. Mix thoroughly. Stir in the green onion. Serve hot.



EAST THAI GREEN CURRY

- 400ml coconut milk
- 200ml chicken stock
- 2 tablespoons Thai green curry paste (get at supermarket, of Asian food store)
- 4 skinless chicken breast fillets (about 600g in total), cut into thin strips
- 350g new potatoes, scrubbed and cut into chunks
- 6 spring onions, sliced on the diagonal
- 2 tablespoons lime juice
- 3/4 cup (125g) frozen peas,
- 8 grape or cherry tomatoes, halved
- 1/3 cup (20g) chopped fresh coriander

Put the coconut milk, stock and Thai curry paste in a wok or large frying pan, stir together and heat until boiling. Stir in the chicken strips and potatoes, and then bring back to the boil.

Reduce the heat and simmer, uncovered, for about 15 minutes until the chicken and potatoes are just tender. Stir in the spring onions, lime juice, peas and tomatoes and simmer for a further 3-4 minutes. Stir in the coriander and season to taste

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Scott 'The King' Tambisari's

Food fit for a KING!

I'm a multi-cultural chap and like to eat and celebrate a little bit of my various cultures when I can. Make these recipes and eat food fit for a king!

English High Tea

lunch
From my English Roots

There is no better way to fuel your afternoon than with an English High Tea! Along with pastries, cakes and scones with clotted cream; include some of these classic sandwich combinations: cucumber; egg mayonnaise with cress; smoked salmon with cream cheese; Coronation chicken; Ham and mustard.

Of course, the sandwiches need to be buttered, with crusts off and cut into triangles! Make sure you have some quality loose leaf tea to accompany your lunch feast.



Chicken Lap Lap

dinner
From my Ni Vanuatu Roots

Lap lap is the national dish of Vanuatu and is good solid island food! Lap lap is easily made at home. This adapted recipe uses a grated taro lap lap base, topping it with spiced roasted chicken and gingery coconut gravy. Oven-baking the lap lap base means that it doesn't get the same smoky flavour that an earth oven gives, but the banana leaves still do their magic.

Cook the lap lap in a casserole dish so that you can bring it to the table straight from the oven and eat it in true island style! To make it for four, use a larger chicken and up the quantities of everything else by another half.

Serves 2, generously

BASE

2 large squares banana leaf
5 cups grated taro
1 1/2 cups coconut milk
2 cups cooked island cabbage, squeezed dry (substitute: spinach)
4 small tomatoes, halved
salt and pepper

CHICKEN

1 small whole chicken (about 1 kg)
Juice of 1 lemon or lime
1 tablespoon vegetable oil
1 teaspoon turmeric powder
1 tablespoon curry powder
1 teaspoon chilli flakes or powder
Sea salt

COCONUT SAUCE

1 teaspoon coconut oil (or vegetable oil)
6 cloves garlic, minced
3 tablespoons thinly sliced ginger
2 lime or lemon leaves (optional)
1/2 cup flour
2 cups coconut milk
2 chillies, whole
1/2 cup roughly chopped spring onions
Salt and pepper



Preheat the oven to 190°C. Soften two pieces of banana leaf in hot water. Lay one in an oiled casserole dish. Mix the grated taro with half a cup of the coconut milk. Spread the mixture evenly on the leaf to make a layer about 5 cm thick. Chop the island cabbage and place it in the centre of the taro mix. Surround it with the halved tomatoes, cut side up. Season with salt and pepper. Drizzle the remaining cup of coconut milk over the whole. Cover with the second softened piece of banana leaf. Set the taro cake aside while you prepare the chicken.

Rinse the chicken well and drizzle with the citrus juice. Place it in a mixing bowl with the oil and all of the spices. Coat well and transfer to a roasting pan. Roast the chicken and the taro cake at the same time for one hour. Baste the chicken with pan juices from time to time, and take the banana leaf cover off the taro cake for the last 20 minutes of cooking.

Meanwhile, make the coconut sauce. Heat the coconut oil in a heavy pot with the garlic and ginger. Add the citrus leaves, if using, and cook a little more. Add the flour and cook for four or five minutes to make a light roux. Pour in the coconut milk, add the chillies and spring onion and whisk well. Simmer for a few minutes, stirring, to thicken slightly.

Take the chicken and the taro cake from the oven. Let the chicken sit for a few minutes. Cut the chicken into serving-size pieces and place on the taro cake. Season the coconut sauce with salt and pepper and remove from the heat. Take your chicken lap lap to the table and drizzle with coconut sauce. Serve hot.

Mum's Pavlova

Base:

6 egg whites, at room temperature
pinch of salt
1½ cups caster sugar
2 tsp cornflour
1 tsp vinegar

Topping:

1 cup Berry Compote
3 punnets fresh mixed berries, eg raspberries, blueberries and hulled and halved strawberries

To make a pavlova you really need an electric beater and egg whites that are not too fresh. If they are the pavlova will weep.

Heat the oven to 180°C. Line a baking tray with baking paper and mark a circle about 16cm diameter with a plate. Place the egg whites into the clean bowl of an electric beater. Add the salt and beat until stiff. Slowly add the sugar with the beater running. Beat for about 10 minutes at high speed until the meringue is thick and glossy – it should be thick enough not to fall from the beater. Last of all, whisk in the cornflour and vinegar. Use a big spoon to drop dollops of meringue into the circled area of baking paper. Form into a circle of meringue, making swirls with the spoon on the top rather than flattening to a neat tidy disc.

Bake at 180°C (not fan bake) for 5 minutes then reduce oven temperature to 130°C and cook a further hour. Turn off oven and leave pavlova to cool in the oven.

Pavlova can be cooked a couple of days ahead and stored in an airtight container, or frozen.

To serve, spoon Berry Compote over pavlova and scatter over mixed berries.

dessert

From my Kiwi Roots



Defiantly rate a pavlova for dessert!

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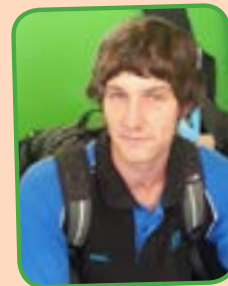
The Boys' Favourite Recipes

Everyone has their favourite foods. From the stuff your parents made you on the special days, to the first thing you learned to cook to impress a prospective date. Three of the regular SANITI coffee drinkers share their favourites.

Paul's Greek Salad



6 firm ripe tomatoes, coarsely chopped
3 Lebanese cucumbers, coarsely chopped
1 red onion, sliced into rings
1 red capsicum, halved, deseeded, coarsely chopped
200g marinated Greek olives
220g marinated feta, coarsely chopped
1 tsp dried Greek oregano
1 tsp salt
125ml (1/2 cup) olive oil
60ml (1/4 cup) white vinegar



Combine tomato, cucumber, onion, capsicum, olives and feta in a salad bowl. Sprinkle with oregano and salt. Whisk together the oil and vinegar in a jug. Drizzle the salad with dressing and toss to combine. Serve with a thick crusty bread to soak up juice. Enjoy with an ice cold corona!

Kai's Tuna Pasta Bake



300g pasta spirals
4 tbsp olive oil
2 tsp mustard
4 tbsp flour
2 cups milk
2 x 185g cans tuna in spring water, drained and flaked
2 cups frozen mixed vegetables
3 medium tomatoes, coarsely chopped
3 tbsp chopped fresh parsley
Salt and freshly ground black pepper
1 cup grated cheese



Heat oven to 180 celsius. Cook pasta in plenty of boiling, salted water for 10 minutes (or according to packet instructions) until just tender to the bite. Drain well. At the same time, combine oil, mustard and flour in a saucepan and place over a medium heat for 1 minute, stirring to form a smooth paste. Blend in milk and cook for 2 to 3 minutes, whisking continuously until a smooth sauce forms. Stir in tuna, vegetables, tomatoes and parsley. Stir in pasta and season with salt and pepper.

Spoon mixture into a greased oven dish, or six individual ovenproof dishes. Scatter with grated cheese and bake for 20 to 30 minutes, or until hot and cheese is golden.

Jo's Sheppard's Pie

680 grams ground round beef
1 onion chopped
1-2 cups vegetables - chopped carrots, corn, peas
1 1/2 - cups potatoes (3 big ones)
8 tablespoons butter
1/2 cup beef stock
1 teaspoon Worcestershire sauce
Salt, pepper, other seasonings of choice



Peel and quarter potatoes, boil in salted water until tender (about 20 minutes). While the potatoes are cooking, melt 4 Tablespoons butter (1/2 a stick) in large frying pan. Sauté onions in butter until tender over medium heat (10 mins). If you are adding vegetables, add them according to cooking time. Put any carrots in with the onions. Add corn or peas either at the end of the cooking of the onions, or after the meat has initially cooked.

Add ground beef and sauté until no longer pink. Add salt and pepper. Add worcesterchire sauce. Add half a cup of beef broth and cook, uncovered, over low heat for 10 minutes, adding more beef broth as necessary to keep moist. Mash potatoes in bowl with remainder of butter, season to taste. Place beef and onions in baking dish. Distribute mashed potatoes on top. Rough up with a fork so that there are peaks that will brown nicely. You can use the fork to make some designs in the potatoes as well. Cook in 200 degree oven until bubbling and brown (about 30 minutes). Broil for last few minutes if necessary to brown.





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STUDENT ADVISORS



Student Advisors (from left)

Kim Hippolite, Jane Chamberlain,
Shelly McCormick, Kerrie Dillon, Michael Nicholson
Absent: Alison Horn, Marie Sweet, Viliani Langi

The Student Advisors are here to help with:

- Adjusting to student life
- Maori and Pacific Island liaison
- International Student advice
- Accessibility and Disability advice
- General health checks and quitting smoking support
- Counselling support
- Information on regional activities
- Appointments

Any issues or concerns come and see the team here at Student Help desk in M Block.

ALSO CHECK OUT OUR OTHER FREE SERVICES!

- Look at our noticeboards for up and coming events, accommodation and items for sale
- Log onto the NMIT Facebook page for the latest news and events
- Borrow our sports equipment for FREE
- The Campus Nurse, Alison, works 8.30am-1.00pm daily

LEARNING ADVISORS



Learning Advisors (from left)

Marion Heinz, Julie Scoggins, Paulette James,
Lara Topping, Gillian Entwistle, Holly Weir

The Learning Advisors are here to help you achieve your goals and successfully complete your journey at NMIT. Holly provides cultural support to students and staff and is a speaker of te reo Māori.

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To book to see us on the Nelson campus

Go to the Student Help Desk in M Block and Michael will make an appointment for you.

To book an appointment at Marlborough campus

Paulette is your Learning Advisor contact in J Block. She also regularly visits Woodbourne.

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Pip's Tips

with SANITI Advocate Pip Bowler



Here's two fresh wee numbers with summer flavours and light on time...

Annabel Langbein may have a plum in her mouth but she has magic in her wooden spoon and she's an alchemist at combining flavours. This recipe is super easy and can be prepared in 5 minutes. Use fresh mince for this and the finished loaf can be eaten hot or is lovely cold for the next 3 or 4 days in picnics, sammies, with salad etc.

Spicy Pacific Pork Meatloaf

1 Cup fresh breadcrumbs
1/4 Cup milk

2 Spring onions, roughly chopped
4 cloves of garlic, peeled
4cm piece of fresh ginger, peeled
2 tsp finely grated lime or lemon
rind

1/4 Cup fresh coriander,
chopped

2 T fish sauce
1/2 tsp salt
1 egg white

1 kg fresh lean pork or beef
mince

2 T Thai Sweet chilli sauce plus
extra for serving

Heat Oven to 180C. Grease or line a roasting dish or baking tray. Soak bread in milk.

Puree in blender spring onions, garlic, ginger, lime or lemon, coriander, fish sauce, salt and egg white until smooth. Add soaked bread.

Combine bread mixture with mince. Press into a loaf tin or place directly on greased tray and mould with hands.

Brush top with chilli sauce and bake in oven for 50-60 minutes or until juices run clear when pricked and loaf feels bouncy when pressed.

Either serve straight away or cool and chill for at least 2 hours. When cold slice and serve with extra Sweet Chilli Sauce.

You can also make meat balls or patties with the mix. Enjoy!



A Lovely Berry Punch

This summery recipe is fruity and simple. It uses L&P but you can also use Lemonade.

This will serve roughly 6-8 peeps:

2-3 Cups of fresh or frozen berries eg. Raspberries, strawberries, currants

1/2 Cup of caster sugar

100ml white rum or vodka - optional ;)

3 handfuls of ice - less if berries frozen

600ml Pineapple Juice

600 ml Lemon and Paeroa

Put everything in the blender and blast it! You can embellish with lemon slices, fruit pieces, more chunky ice etc after blending.

Enjoy in the sunshine with friends!



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10th Annual New Zealand Student Pilot

SANITI celebrated and hosted the 10th Annual New Zealand Student Pilot Conference on the 30th September and 1st October, at Nelson Campus. Student Pilots, from Auckland to Christchurch and in-between, filled their minds (and stomachs) with tips, tricks and advice on how to gain a successful career in Aviation.

This year, was particularly special as we celebrated 10 years of hosting the conference. SANITI founded the conference 10 years ago, in response to demand from NMIT Student Pilots for guidance and direction in helping them achieve a career in Aviation (a very difficult industry to gain entry level jobs). Vince Gardner, who was one of those students who attended the first conference 10 years ago, has attended every conference except for one. He had many insights, including:

“For ten years now the conference has been the best and only event of its kind for student pilots and past student pilots to attend, in order to hear first hand the state of aviation from the widest spread of industry participants and leaders.”

“Attending these conferences regularly has given me a huge insight into the industry; in terms of current and future growth, job opportunities, how to enter the industry, and what’s required of us. I’ve met and keep meeting invaluable contacts that have and will serve as great assets in the future.”

“I was very honored to be asked to speak ten years after having sat in the same room at the same conference as a student. I feel that in those ten years I’ve only just experienced enough flying to do so, but the students loved hearing the GA, microlight, aeroclub and parachuting stories and pictures.”

Vince Gardner



Justin Sayes from Ardmore winning an ATPL Ground Course from Waypoints Aviation.



Air New Zealand Group answer questions at the end of their presentation.



Conference

by Lucy
Funaki

The theme of this year's conference was about creating pathways and stepping stones for a career in Aviation. The first day of the conference included Captain Steve Tempelman from Jetstar, who inspired and informed the students about the joys of being an Airline Pilot, and more importantly advice on how to secure a job flying for Jetstar. Captain Tempelman said "There is an alternative jet airline here in NZ called Jetstar, which does give you a rewarding career."

The first day concluded with an Industry dinner, which included six Air New Zealand Representatives as well as Representatives from Jetstar, CAA (Civil Aviation Authority), ASL – Flight Testing, RNZAF and Waypoints Aviation. This provided students with a further opportunity to interact with key Industry Representatives, creating pathways and networks for future careers. Steve Moore from the RNZAF was a guest speaker for the dinner and provided a very insightful and motivating insight into the broad career opportunities available to the students.

Air New Zealand kicked off the second day, followed by Squadron Leader Kate Bint from the RNZAF. Willie Sage from Sounds Air concluded the conference, providing students with practical and realistic steps to achieving their first job in Aviation.

"I took lots from the conference, as it reaffirmed a lot of things and also picked me up a little... We, graduating CPLs, often get stuck on the question "Where do we go now"..." said Dean Shelley a current Student Pilot and Conference Attendee.

Waypoints Aviation, General Manager and conference speaker, Mark Woodhouse says "The conference is crucial for these up and coming pilots, and provides an important link between them and those who will hire them in the future". Mark, who is also a Pilot himself, is keen to see the conference run for years to come. "What makes the conference special, is that it's run by students for students" he said.



SANITI Manager Alison Hart and ex-NMIT Student Pilot and conference speaker Vince Gardner cut the 10th NZ Student Pilot Conference Anniversary Cake.

The theme of this year's conference was about creating pathways and stepping stones for a career in Aviation.

SPONSORS

SANITI would like to acknowledge and thank our Major Sponsor **Waypoints Aviation** and Associate Sponsors; **NMIT, Aviation New Zealand, Air New Zealand Aviation Institute** and **KiwiFlyer Magazine**, whose generosity has been outstanding. Without our sponsors support, we would not be able to continue to bring Students a quality conference which incorporates learning, networking and fun.



vox pops

checkin' what ya reckon



Sinto Davis

What will you be having for Christmas Dinner?

Turkey and roast potatoes

What's your favourite drink?

Nothing special

What would you eat for your last meal?

Traditional Indian Vegetarian Meal

What are you doing for the summer break?

Going to Golden Bay



Binu Britto

What will you be having for Christmas Dinner?

Traditional Indian Tapioca and Fish Curry

What's your favourite drink?

Lemon juice with salt

What would you eat for your last meal?

Traditional Indian Meal with a traditional Indian dessert

What are you doing for the summer break?

Going to Golden Bay



Iris Zhiqi-Wang

What will you be having for Christmas Dinner?

Chinese Food!

What's your favourite drink?

Orange Juice

What would you eat for your last meal?

Chinese food, my favourite is Chinese Chicken and Beef.

What are you doing for the summer break?

Relaxing in Nelson, I went back to China last year, so this year I will stay in Nelson.

What will you be having for Christmas Dinner?

Bec: BBQ with all the trimmings

Gemma: I will be in the Netherlands, so not sure what I will be eating - Dutch food I guess!

What's your favourite drink?

Bec: Margarita

Gemma: Mocktail

What would you eat for your last meal?

Bec: Roast Lamb

Gemma: Roast Lamb

What are you doing for the summer break?

Bec: Catching up with friends and family and working.

Gemma: Moving to the Netherlands to work as an Au Pair



**Bec Clough and
Gemma Atkinson**



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TICKETSLAPPA



The 2013 Italian Film Festival Opens at State Cinema's Suter Theatre from the 30th October till the 13th November. Make sure you head over to State Cinema and get your tickets now! This year's festival features several award winning films, I particularly love Paolo Genovese's hilarious sequel to the smash hit comedy 'The Immature (Immaturo)', which was featured at last year's festival and was a festival favourite. Check out my review of the must see film below.



The Immature: The Trip Immaturo, il viaggio

This 2012 Italian National Syndicate of Film Journalists Winner for Best Comedy and Best Song takes the reunited schoolfriends on a sun-kissed holiday to the gorgeous Greek island of Paros. It is a time to relax, renew old acquaintance and just take pleasure in each other's company. Well, that is the plan anyway.

A mixture of treacherous tequila, lethal watermelons, unexpected appearances from ex-girlfriends, guilty secrets and hidden tragedy test the ties of friendship to the limit in an appealing mixture of breezy comedy, beautiful picture postcard locations and surprising tenderness. Nominated for the Nastro d'Argento (Silver Ribbon) as Best Comedy of 2012 by the Italian National Syndicate of Film Journalists. Cast: Ambra Angiolini, Barbara Bobulova, Raoul Bova, and Ricky Memphis. Check out the rest of the award winning films on the following website: <http://www.italianfilmfestival.co.nz/cinemas/nelson.html>



La Migliore Offerta (The Best Offer)



The Best Offer screening at state cinema and one of the stars of Nelsons International film festival. La Migliore Offerta (The Best Offer) tells a story of love and deceit, set in Europe (Trieste, Bolzano, Fidenza, Rome, Milan, Merano, Vienna, Prague) in the world of high-end art auctions and antiques. The story revolves around Virgil Oldman (Geoffrey Rush), an elderly

and esteemed, but somewhat eccentric, managing director of an auction house. Oldman is hired by a reclusive young heiress, Claire Ibbetson (Sylvia Hoeks), to auction off the large collection of art and antiques left to her by her parents. For some reason, Claire always refuses to be seen in person.

An astute young artificer, Robert (Jim Sturgess), then aids Oldman in restoring and reassembling some odd mechanical parts he finds amongst Claire's belongings, while also giving him advice on how to befriend her, and how to deal with his feelings towards her. Oldman's poise and prestige is counterpointed by an ongoing scam whereby his friend Billy Whistler (Donald Sutherland) helps him to acquire a secret private collection of master paintings.



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