>>> NEWSLETTER <<<

FRIENDS OF MATAI BAY HUT



Become part of the journey and help to manage the Matai Bay Hut in its unique location for future generations to enjoy.

In the first instance please contact:



Email: mataibayhut@gmail.com

CHAIRPERSON'S REPORT

Matai Bay Hut Trust Chair's Report

November 2023

Kia ora koutou

Put away your winter-woolies - summer is just around the corner. Yes, the Christmas holidays are almost here and it looks like another great summer ahead. I am hearing reports of spiny-dogs (pesky little sharks) heading for deeper water as water temperatures climb. With plenty of table-worthy fish out there, it is a great time to visit Tennyson Inlet.

Our team of volunteers (Trustees and awesome helpers) have been toiling away to make sure the Matai Bay Hut is in tip-top condition to welcome visitors. Bookings are coming in a steady stream, so do not delay. The team looking after bookings are just a phone call away and will quickly tell you what dates are available for an awesome experience in Matai Bay.

On the subject of awesome, the 2024 Matai Bay Hut Calendar is simply fabulous - WOW. Every year I am blown away by the standard of images provided by locals and visitors to our very-own slice (or chunk) of paradise. Thanks so much for the huge effort by those responsible for evaluating images, arranging production and sales - grand work team.

If you haven't got your hands on one of these beauties yet, then follow the instructions below to secure a few copies (one for you, a few for friends, a couple for work, etc).

Happy reading & 'tight lines'

Regards Greg



2024 CALENDAR NOW ON SALE



It is the time of the year when the Matai Bay Hut reach out to our Supporters with the sale of our Annual Fundraising calendars. Each year the Trust assembles a Fund raising calendar of exciting scenes from within the Marlborough Sounds.

THE CALENDARS ARE AVAILABLE NOW.

They make an excellent gift for friends and family or are a great reminder of your visit

We have managed to keep the costs the same as previous years at \$15.00 per calendar or 10 or more at \$12.00 per calendar (plus postage if required.)

Continue to be part of this journey. Help to retain and manage the Matai Bay Hut in its unique location for future generations to enjoy.

We can arrange delivery to you in the Nelson Marlborough area with online payments accepted.

Contact us today on douglinda2@gmail.com to arrange purchase of your Calendar

MATAI HUT - MAGICAL FEEDBACK

WE WANTED TO TELL YOU HOW BRILLIANT WE THOUGHT THE HUT WAS. THE LOCATION IS EXCEPTIONAL (AS YOU KNOW!). WE ARRIVED A HIGH TIDE - WHICH IS VERY COOL COMING RIGHT UP TO THE HUT, BUT EVEN AT LOW TIDE IT'S AN EASY DRAG OVER ROUNDED ROCKS (WE HAVE PLASTIC BOATS 🔊)

MONDAY NIGHT WAS OUR FIRST NIGHT AND THERE WAS A VERY IMPRESSIVE STORM OUTSIDE -BUT A COSY FIRE, FIRM WINDOWS AND SOLID CONSTRUCTION MEANT WE WERE HAD A GREAT NIGHT. SO PLEASED WE WERE NOT CAMPING!

THE HUT ITSELF WAS IMMACULATE - WITH SO MANY USEFUL BITS AND PIECES AROUND.

WE LEFT IT WITH EXTRA CANDLES, WOOD AND A FIRE TO LIGHT AS SOON AS THE NEXT PERSON ARRIVES. I HOPE THEY ENJOY IT AS MUCH AS WE DID.

I'VE ATTACHED A COUPLE OF PHOTOS IN CASE THEY ARE USEFUL FOR NEXT YEARS CALENDAR

JULIANE & SIMON SPIERS



MATAI HUT - MAGICAL FEEDBACK

The Hut is now the place to propose to your loved one! What we think is a first for the Hut happened on the 16th September when Dargh proposed to Louise By the look of those smiles we think it was a YES



AN INTRODUCTION TO HUT LIFE

Backcountry huts are pretty basic. They don't have showers, hot water, cooking and eating utensils or bed linen. You can't buy food or equipment.

Facilities that you will find in our Hut are:

- bunks which are often sleeping platforms that allow a width of 75 centimetres per person
- a long drop toilet (no flush)
- candle holders are provided at most huts where lighting is not provided
- A pot belly fire good for heating, fuel is wood and available at some huts in peak season. An axe is provided at huts with wood heaters
- water is often available from a stream. The water borne parasite Giardia may be present. Boil water for 3 minutes before use if you are unsure of the quality
- intentions (hut user)/visitor book is provided in huts. Always fill it in, as it may assist in search and rescue operations
- broom, brush and pan are provided to keep huts clean and tidy

Huts don't have:

- any food, cooking utensils, pots, pans take your own
- sheets or blankets take a sleeping bag
- rubbish collection take all your rubbish with you
- showers, toilet paper take your own.

SERVICES

The Matai Hut has limited services, we do regular visits / checks of our hut, if you see us we may be able to assist with information on the area, otherwise please ask any questions prior to arriving at the Hut.

Firewood is not supplied and is very limited from the foreshore. We recommend you take a small bag of dry firewood with you (especially in winter). You are welcome to leave what you do not need for the next people.

If there is no firewood and you collect it from the bush, **PLEASE LEAVE** some dead wood as the bush needs this for soil and bush health. We are all guardians of the area.

There is no lighting, but the night sky is stunning and under the full moon the Bay shines brightly

HUT USERS CODE

- Keep huts clean and tidy.
- A broom, brush and pan are provided—use them, and leave muddy boots outside.
- During cooking always open the window or door to allow adequate ventilation.
- Take care using wood burners, keep the fire contained and never leave it unattended. Only burn dead dry wood and be careful with hot ashes. Make sure the fire is extinguished before leaving. Use wood sparingly and replace any you use for the next visitors.
- Share huts with others by being considerate, make room for late comers and keep quiet if others are sleeping.
- Carry it in, carry it out recycle ALL your rubbish. Take two bags, one for recycling and the other for rubbish/food scraps to carry out with you and dispose of responsibly.
- No smoking in huts, take your cigarette butts out with the rest of your rubbish.
- Hunters must follow the Firearms and Safety Code and you must hold a DOC permit for hunting within the area.
- No dogs allowed.
- Before leaving, close doors and windows securely.

Always book before you stay. Contact the Matai Bay Trust when you wish to use the Hut

PACK IT IN / PACK IT OUT REMINDER

When you plan to head out into nature, be ready to carry your litter with you. You are travelling through remote areas where it might be a while before you can find a bin. Make your trip easier by minimizing the amount of waste you produce. When you're planning your trip, remove the packaging and pack food and other supplies into reusable containers.

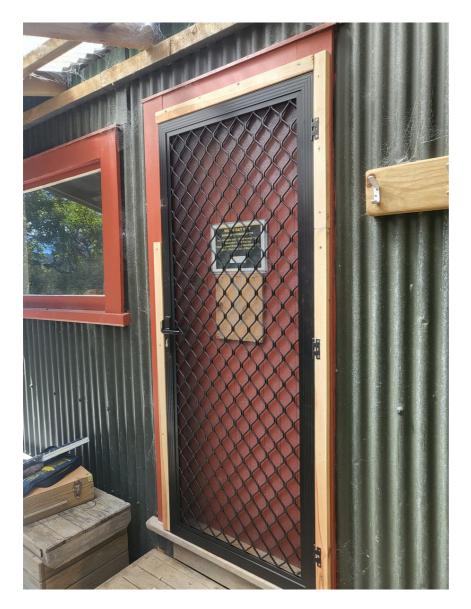
Take a bag or a container that you can use to store your rubbish. Air-tight containers (like ice-cream containers) are ideal, AND

- Be prepared to carry your litter away with you. There are no rubbish bins in the Bay or at the Hut.
- If you see litter, pick it up, even if it's not yours and take it out with you.
- Food scraps are litter. Tossing orange peels and apple cores into the bush might seem harmless, but it isn't.
- Food scraps can take years to break down and they feed predators like rats, stoats and mice. Protect New Zealand's wildlife by packing away all litter, including food scraps.

TAKE IT in, PLEASE take it out

KEEPING THE HUT MAINTAINED

The Hut Is checked regularly, but we also greatly appreciate your feedback, so if you see something please contact us, so we can get it sorted for the next Hut user.



Recently we received feedback the fly screen front door needed attention.

And just like that we have a fantastic new screen door!

Bug free nights with a cool breeze coming through the hut now awaits you when you stay





MAITAI HUT - HOW TO BOOK

For fees and bookings please contact us by email at

mataibayhut@gmail.com

\$10.00 per adult per night \$5.00 per child per night

Sole Occupancy \$60.00 per night

Booking agents are:

Linda Booth: 027 436 9485

Beryl Archer : 03 576 5292

Sarah Archer: 027 38985

Newsletter Editor: Kim.Rogers308@gmail.com

