

CRITIC

TE AROHI



NOTICE:**OUSA Forum**

OUSA Executive will be in the Main Common Room (MCR) on Friday 11 September at noon if you wish to discuss the semester two referendum.

All questions are on the OUSA website for you to view under the Executive tab.

Donna Jones

Association Secretary



LETTER OF THE WEEK WINS A \$30 VOUCHER FROM UNIVERSITY BOOKSHOP

EMAIL CRITIC@CRITIC.CO.NZ TO CLAIM YOUR VOUCHER

LETTER OF THE WEEK:**To whom it may concern,**

There are some out here trying to push this No Simp September narrative - they are all pussies. Simpung is a time-honoured tradition that is single-handedly responsible for at least six of the seven Wonders of the World. The three girls I know have confirmed that simpung is awesome, and a characteristic synonymous with 'big dick energy'. This month, embrace your simpery - listen to lofi with that cutie in Central, talk about feelings and shit.

Happy Simpember,
Bart Simpson

P.S. this does not apply to those "nice guy" type of sims - y'all can fuck off.

Kia Ora Critic

We at POLSA Otago would like to express our disappointment at the decision of the University of Otago to hold exams on the day of the 2020 General Election.

Student turnout is already low. An estimated 60% of students vote, leaving a significant proportion who do not. Given this is a pressing issue, we would encourage instead the promotion of our election by the university. Instead, we see that the university has decided to not encourage this, instead carrying on as normal. As a government organization, and one that by virtue of government funding in a post-COVID era, has a stake in the outcome of the election, should be encouraging it's students to engage in the political process, not hindering it. Moreover, we believe that the recommendation to simply "encourage early voting" is an insufficient answer. Students require encouragement to vote at the best of times, and a university is an important polling site. This visibility swings more people to vote, while leaving it to early voting is leaving it to chance. The impact this has will affect a sizeable chunk of the student body and our electorate.

This is, of course indicative of the wider issue, that New Zealand does not prioritize our election with a public holiday. We would also advocate for that.

In lieu of this, we call on the university to push the exam period back by one day to allow for a dedicated election day, on the 17th October

POLSA Otago

The best lookout in Dunedin is Mt Cargill. Views are visible from your parked car, but for best results park up and walk a little back the way you came - you're heading for the tallest point, up on some rocks, where you'll be rewarded with a magnificent 360 degree view. Flagstaff, on the pineapple track, is a close second, and signal hill is a distant third.

Dear esteemed editor (not simpung),

I have a massive gripe with the new Bee Card system for our buses. I don't think that the new system was warranted, nor does it solve any problems with the extant system. My complaints are mostly with usability, something which I've studied in information science and psychology. This system is relatively new, first launched in November of 2019 in Whangārei, but surely people would have realised that these issues exist before now.

The Bee Card is touted as a simple to use system with online top-ups, but it isn't all that fantastic in practice. If you haven't signed up, you won't be able to do it within one bus ride; the site requires both security questions (2) and a billing address to be entered when you sign up. Topping up isn't as great as it would seem either, with the transaction taking up to 12 hours to credit a card. Forgetting to top up the night before could mean not having any money on the card for transit. It's just easier and more reliable still to top up on the bus with cash, which is still an option, thankfully.

The 'tap on, tap off' feature makes paying for others difficult, which is common with parents who take their kids on the buses. This also has a work around, where multiple concessions can be paid using the driver's system. Another issue that's existed with all sorts of automation and updating technology is that older persons are left behind. I have seen how much trouble my Nana and Da have with using the most barebones of email programmes, how are they going to know how to top up online? There's a pattern here, that the problems all seem to go away by using the old system of paying through the driver, a supposedly obsolete system.

The one benefit to passengers is that the fares are now cheaper, with a \$2 flat fare, but they didn't need to invest in the new system to do that, as ORC have the ability to implement such a feature anyway. If they wanted to make the bus system better for passengers, they could've lowered the fare. Having buses free showed that more people would use the buses more if they were cheaper to use. I distinctly remember seeing fewer people catching buses as I got older with the increasing prices.

For something that is positive, the system is implemented across most regions in NZ, so if someone is travelling, they will have a card with money on it to start with, so long as they're in a region and city that also uses Bee Cards.

But, hey, at least we don't have to talk to bus drivers anymore.

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**FRIDAY
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5PM
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DUNEDIN FOLK CLUB
7PM / \$5 MEMBERS / \$10 NON-MEMBERS



EDITORIAL: Getting an Abortion is Actually Super Chill

By Sinead Gill

To me, joking about getting pregnant and raising a child is the peak of comedy. For 99% of my life I had decided I never wanted children. Throw polycystic ovarian syndrome into the mix - a common symptom of which is infertility - and you have a recipe for a woman who shouldn't haphazardly take her birth control, but does.

So, yeah. I got pregnant. Whoops. But I'm serious when I say that terminating it was chill. It hurt like hell, obviously, but it was essentially a belated miscarriage mixed with giving birth to a lentil. Let me explain.

Backtrack to a fortnight ago. I've missed my period, I'm bloated, and my doctor offered me three free pregnancy tests. Later that night, I'm staring at two pink lines.

I didn't know that if you are pregnant, the test would immediately have two pink lines. I'd taken tests before and the boxes always say to wait a couple of minutes for the test to develop. I didn't get the luxury of a 2-3 minute wait, it was immediate, and I was sceptical. A second and then third test did the same thing.

It took a proper scan for it to feel real. Before then, it just seemed hilarious that I of all people may have gotten pregnant. Like a kind of auto-schadenfreude. I don't know why I thought I'd be any different.

But I'm not writing about this to flex how fine I was about getting the berty (I wasn't fine, but I knew it was something I had to do - I'm not ready to be a mum). I'm writing this so everyone with a uterus knows just how little there is to be afraid of, and how much easier it is to get one since the legislation reform. I found out I was pregnant, and 36 hours later I was leaving the Dunedin Hospital day surgery unit (who I called directly in order to save GP money) with the pills for a medical abortion, all free of charge.

You can get a medical abortion if you're less than nine weeks pregnant. We're talking early stages - you've barely got an embryo until eight weeks, and nine weeks for it to become a fetus. I didn't see the scan of my ute, but my partner did, and he described our not-child as a "translucent circle" which, by week four, had barely nestled itself in a ute wall.

I got to choose when I took the pills to terminate it. The day I did - the morning after the last issue of Critic went to print - I followed the booklet's instructions, and took the pain killers and edibles I had (edibles were not in the instructions unfortunately) exactly an hour before I popped the four misoprostol into my mouth.

AND THEN... not much happened. It was super anticlimactic to begin with. After 30 minutes of the misoprostol dissolving in my cheeks, I realised that I still felt nothing.

For the first couple of hours, I honestly couldn't help but think to myself:

Did I just get high as fuck for nothing?

Then, the cramping got painful. Increasingly so. At first, walking around helped, but eventually I had to pop my first codeine. Once it was too painful to walk, I popped my second. By the third hour, I was escorted up the stairs to my bedroom and was in so much pain that I'd lost all colour and couldn't speak, or even groan out in pain. It was excruciating. In silence, my partner held my hand.

At the 3.5 hour mark, despite the pain, I still wasn't bleeding. The doctors had prepared me for this. There were two extra misoprostol pills I could take to help the process. I refused to at first, terrified for what it might do to the pain. By this stage I had taken three codeine and had a lot of weed, and it seemed like it was doing nothing. For context, the pills you take for this procedure soften your cervix while making your ute contract. You're basically giving birth, albeit to a lentil. You contract and contract until you literally "expel" the pregnancy sac.

It felt like it would never end. Then, all at once, it did. I coughed, and a small bloody bullet shot out of me. I swear to God. It was instantaneous - that happened, and then the pain subsided. I sat there in shock, for the first time able to focus on my surroundings instead of the pain. I quickly realised I had sat up without any pain, and then stood up with the same confidence.

And... that was pretty much the end of it. Obviously I bled a shit load for the following couple of days, but I didn't feel that agonising pain again.

The experience really, really made me appreciate the abortion law reforms. I later spoke to the doctor who helped me throughout this process, who said that pre-reform medical abortions had been relatively simple to get, too. But that was a perk of living in a city like Dunedin that has a hospital. For rural ute-havers, it was a lot harder. You were only allowed to have an abortion at a licensed clinic, which many smaller towns just didn't have. Not only did this mean you had to go out of town for the procedure (which you had to do on premises under supervision - you couldn't take the pills home with you like I did), but you still had to get two doctors to say that you would be in "serious danger" mentally or physically if you kept the baby.

Now, you can self-refer yourself to whichever health centre, clinic, hospital, so on, has someone qualified to hand over the pills. For students in Dunedin, that can be the hospital just across the road.

Abortion is such a sensitive and taboo topic that it can be difficult to know how easy and shameless it is to get one. So, if there is one thing to take away from my fuck up, it's that you should take your birth control. Also, that the sooner you see someone about an unwanted pregnancy, the better. There is free counselling and the team at the Dunedin Hospital are phenomenal.

ISSUE 17

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Abbey College Residents Told to Leave in November

They're not mad, just disappointed

By Erin Gourley

News Editor // news@critic.co.nz

Abbey College residents are being "kicked out" over summer as the University considers a proposal to make the building an undergraduate residential college.

The news was "a shock" to residents, said Renata*, a student who lives in Abbey College. "This is not how you treat people in a situation where people are already so stressed out and have Covid trauma."

Abbey is the post-graduate residential college located on Castle Street, across from the Marsh. The residents reportedly pay at least \$400 per week. According to Renata, many of the residents at Abbey are international students and want to stay over the summer, because their degree continues between semesters.

"No decision has been made about Abbey College's future. Whether it will be repurposed as undergraduate accommodation should be known about mid-September," said James Lindsay, the Director of Campus and Collegiate Life at the University. "Regardless of the decision, the college will be closed for refurbishment from 15 November for the summer break, so will not house postgraduate students during that time."

OUSA's Postgraduate Representative, Hanna van der Giessen, said OUSA was "not directly consulted" on this decision. She said that "there should be an alternative option that is provided to postgraduate students that mirrors a college-like lifestyle. It is obvious that this works for many postgraduates."

"Postgraduates already feel as though undergraduate students have the entire attention of the University, so to do this to them without consultation just rubs that in."

Residential Colleges Senior Warden Jamie Gilbertson told the residents, at their dinner on Tuesday 25 August, that Abbey College would shut for the summer. Abbey is usually open over summer because postgraduate students are still studying.

Renata said that at the dinner, students asked questions but "everything we asked him he said

I don't know, I'll get back to you on that".

"Some of the questions were very basic, very reasonable questions and the fact they couldn't answer just shows that they have not thought this through," Renata said. "To antagonise the international students who bring in money seems like a bad move."

"Abbey College residents feel as though the letter given to them notifying them of their removal from the college was cold and uncaring, and it felt like there [is] no wiggle room for any sort of compromise," said Hanna. Residents now have two weeks to write submissions on whether or not Abbey should become an undergraduate college of residence.

"Everyone was expecting to be there for the course of their study," Renata said. "I find it very disingenuous when I specifically asked whether I would have to reapply [to live in Abbey] every year, they said you are assured that you can stay here for the course of your study."

"We have heard from several current residents, as well as previous residents, and they all are in disbelief that consultation was not taken with residents," said Hanna. "Postgraduate students in general are an extremely stressed population and are working at a completely different work rate to the undergraduate students."

"It's a really important place from which people can complete their studies. And that's how they sell it to everyone, that's how they sell it to the international students," said Renata. "Like the international Masters students wouldn't have dreamed that they were paying so much for intensive one-year study and they're now being told to relocate."

"Masters students are the worst affected," she said. "They finish their degrees in March and they've been told that in November they have to relocate."

"Most residents' contracts end before 15 November, three residents' do not," said James Lindsay. "College refurbishments are usually started and finished during the summer break to avoid disrupting residents."

"Legally, the University have their asses covered because the contracts end," said Renata. "But it goes without saying, for people who are doing a four-year PhD, that it's just a matter of going to the office and saying I want to stay here next year."

Renata was also concerned that it would be difficult to find a flat in November. "To be uplifted from this during this time, and to attempt to find a flat in a time that they are traditionally unavailable, will only be detrimental for their mental health," said Hanna.

"For residents who have residential agreements beyond 15 November, or who want to stay but have no agreement, Campus and Collegiate Life Services staff will be working closely with them to help meet their summer accommodation needs in Dunedin," said James Lindsay.

Abbey College residents were offered alternative accommodation at Cumberland Court. Renata said that students did not see this as an equivalent to the accommodation at Abbey, because it did not include catering or cleaning.

Renata feels that they have not been offered "support" or "wraparound services" by the University. "It feels like they're asking us to do all the work to compensate for their fuck up."

She contacted an undergraduate hall about whether they would accept post-graduate students for next year, and claimed that the following day Abbey residents were told "don't bombard colleges with your emails".

"Abbey sells this vision of idyllic post-grad living. You can focus on your studies, it's on campus, it gets cleaned," said Renata. "But it's also the support that we get there and that's what's being lost."

"The collegiate lifestyle of the postgrad college allows students completing research to be in an environment where they can thrive on constructive discussion, where they don't have to worry about food/admin on top of their research, and where they have an overall blanket of support as they complete their further education," Hanna said. "Removing this and replacing their accommodation with flats will remove these benefits of living in a college, and may have bigger implications down the line."

*Names changed.



37 Exams on Election Day

“Election Smelection” says the Uni as the orange man cries

By Sinead Gill

Critic Editor // critic@critic.co.nz

Otago Uni will not move the 37 exams they have penned down for 17 October, the day of the New Zealand General Election. Out of the 1530 students affected, 18 have exams in both the morning and afternoon of election day.

The exam timetable was released on 26 August, nine days after the Government announced that the date of the New Zealand General Election would move from 19 September to 17 October.

Deputy Vice-Chancellor (Academic), Professor Pat Cragg, said that change in the election date was taken into consideration before the exam timetable was released. However, because of early voting options, the Uni believed the risk of students being prevented from voting was “eliminated”.

Cragg had advised OUSA that they should “promote advanced voting to students who have exams on both the morning and afternoon of Election Day”, and said that the Uni will remind students of their voting options.

Francesca Dykes, the OUSA Political Representative, told Critic that OUSA is “concerned that having exams on Election Day may hinder students’ ability to vote”. OUSA has raised these concerns with Cragg, but said they were told it was unreasonable to change the exams.

“There were options presented such as extending the exam period by one day but these were described [by

the Uni] as unreasonable,” Francesca said.

As a compromise, OUSA has asked the Uni to contact all students affected by exams on election day. Cragg confirmed that this would be happening, and said that OUSA has been advised to “promote advanced voting to students who have exams on both the morning and afternoon of election day”.

The Politics Students Association at Otago (POLSA) said that this compromise is “insufficient”. They are calling on the University to push the exam period back “by one day to allow for a dedicated election day”.

“Students require encouragement to vote at the best of times, and a university is an important polling site. This visibility swings more people to vote, while leaving it to early voting is leaving it to chance. The impact this has will affect a sizable chunk of the student body and our electorate.”

Both Francesca and POLSA are concerned about low-student voter turnout. POLSA pointed out that 60% of students vote, “leaving a significant proportion who do not”. Additionally, 60% of voters in the last general election voted on the election day, not in advance.

POLSA believe that the Uni should be promoting the election. “Instead, we see that the University has decided

to not encourage this, instead carrying on as normal. As a government organization, and one that by virtue of government funding in a post-COVID era, has a stake in the outcome of the election, should be encouraging it’s students to engage in the political process, not hindering it.”

To change the exams set for 17 October would “involve re-casting the entire University’s exam timetables and/ or extending the exam period by a further day,” said Cragg.

“Whilst we understand that exam schedule planning is a complex exercise, we strongly encourage the University to consider moving exams or, failing this, to continue to contact all students affected by this clash and to inform and encourage students to vote early, especially given that many students do vote on election day and we are concerned about low-student voter turnout,” said Francesca.

A student who has an exam on election day, Isabella, is “quite annoyed” by this. She wouldn’t be surprised if students prioritised studying for their exams rather than vote. That being said, she pointed out that Saturday exams aren’t new, and that “[o]ther people have to work or perform child care etc and exams are in the same vein in terms of making voting harder”.

Lecturer Deactivates Controversial Quora Account

It's almost like actions have consequences

By Erin Gourley

News Editor // news@critic.co.nz

Luke Schneider, the University of Canterbury Chemical Engineering lecturer who posted controversial comments on Quora, has deactivated his account.

Critic first reported on the story when one of Schneider's students said that his comments displayed "a lack of empathy" and that "it is clear that Luke is the problem, but there should be equal blame put on the department for not standing against his behaviour".

"The staff member we brought it to seems to be taking it seriously however I'm not sure what they could do to 'remedy' the situation, and I'm not sure what they actually are doing..."

The comments included Schneider implying that beneficiaries should commit suicide and describing how he would "shoot to kill" in a riot.

On August 20, one week after the story was

published, Schneider had deleted almost half of his answers on Quora, leaving only 354. At that point, the site no longer listed the University of Canterbury as his employer.

By August 26, his account was completely deactivated.

After the comments were brought to the University's attention, Chemical Engineering students received an email stating that: "The University has been made aware of comments from an academic staff member in an online forum recently. The matter is being taken seriously and is being looked into."

"The staff member we brought it to seems to be taking it seriously however I'm not sure what they could do to 'remedy' the situation, and I'm not sure what they actually are doing as all they've sent us is that one flaky email," said Alicia*, a Chemical Engineering student. "From their response it's hard to tell if they're following

proper channels to ensure fairness to everyone involved, or if they're trying to protect their own image or both."

Stuff reported that "Schneider's comments appear to have met the criteria for serious misconduct in the university's code of conduct for staff, seen by Stuff, in terms of discriminatory behaviour." Newshub also reported that he was under investigation by the University of Canterbury.

Schneider did not respond to Critic's request for comment on why he deactivated his account.

"The University of Canterbury is aware of comments made by an academic staff member in an online forum recently. The opinions expressed do not represent those of the University of Canterbury. The University is looking into the matter and has nothing further to add at this time," said a spokesperson from the University of Canterbury.

Chinese Law Paper Not Online Due to "Sensitive Issues"

Haven't we heard this before?

By Erin Gourley

News Editor // news@critic.co.nz

A law paper at Otago is being taught in-person under Level 2 due to discussion of "a number of sensitive issues" related to China.

LAWS485, Chinese Law, is taught by Dr Anna High in the Faculty of Law. Humanities Pro-Vice-Chancellor, Professor Tony Ballantyne, confirmed that "the pedagogical approach that frames LAWS 485 is designed to support open conversations for staff and all students in the course".

"This paper is currently not being streamed online because there are a number of sensitive issues that are covered in this paper and Dr High considers these are most effectively explored through in-person discussion in the classroom," he said.

According to an email viewed by Critic, Chinese Law is one of only four law papers with in-person lectures under Alert Level 2. The other three papers are Civil Procedure, Mediation, and

Advocacy, which are based on practical skills. "Some of the topics have been deemed sensitive by Chinese authorities (such as the Hong Kong protests)," said Jared*, a student taking Chinese Law. But he noted that "some of the topics are going to be controversial in their nature regardless of whether they relate to China (such as abortion related to the one-child policy)" and if students knew they were being recorded "they are probably going to self-censor and moderate what they say".

"By not recording it, everyone can breathe a little easier knowing that they are not going to get in trouble about what they say or face obstacles further on in their academic life i.e. if they wanted a research visa to China," Jared said.

"I mean it makes sense considering the relationship New Zealand has with China," said Rangi*, another student

in the paper. "But it's a bit suss that a university in New Zealand is worried about it."

"I'm sure the Uni has exchange partners in China and perhaps they might take these into account in assessing the longevity of the relationship," Jared said when asked whether this was a cautious approach to take.

The University of Otago denied that they have a specific policy on material related to China. "Such material is handled the same way as any other material: academics need to assess the most effective pedagogical methods for sharing it with students and exploring the issues it raises," said Professor Ballantyne.

*Names have been changed.

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OUSA Sexual Misconduct Policy in Final Stages

Affiliated clubs now officially subject to human decency

By Naomii Seah

Staff Writer // naomii@critic.co.nz

OUSA has finally developed their sexual misconduct policy, following allegations of sexual abuse within OUSA in 2009, and again in OUSA affiliated clubs in 2019 and 2020.

The policy, which began development in 2019, is now in its final stages. It aims to achieve "a process to ensure complaint[s] are appropriately addressed," and provides an outline for doing so for clubs affiliated with OUSA.

The policy also encompasses racial harassment, outlining OUSA's "zero tolerance" for sexual misconduct and racial harassment, and making a commitment to achieving "a world free from

sexual violence" and racial harassment.

OUSA hopes that the policy will create "a degree of responsibility and accountability for Executives and club members to follow when participating in club events and media," as well as a process for dealing with formal and general complaints of sexual misconduct.

An OUSA representative noted that the development of the policy was a "lengthy process," that occurred over the year, involving multiple meetings with individuals in OUSA and the Executive, as well as discussions in the Policy committee.

Clubs Development Officer Sarah Taylor and Student Support Manager Sage Burke were among those consulted in the writing process. The policy has since been reviewed by the OUSA Exec—including newly elected Clubs and Societies representative Dushanka—and Thursdays in Black.

Currently, the policy is up for review on the OUSA website and noticeboard, and is subject to feedback from any student or group.

Those with questions or submissions on the policy are able to email the Administrative Vice-President Georgia Mischefski-Gray at adminvp@ousa.org.nz.

No New CCTV Cameras In "Immediate" Future

Big Brother has been made redundant due to Covid

By Erin Gourley

News Editor // news@critic.co.nz

The University has "no immediate plan" to introduce new CCTV cameras around the campus area.

Currently the CCTV roll-out plan is at phase two, which is an assessment/evaluation of phase one. "An independent review has been completed and is awaiting consideration by the Vice-Chancellor's Advisory Group," said a spokesperson for the University.

"Maybe [when the Uni review the policy] they can consider that they don't own North Dunedin, they don't own our flats, and they don't have the right to spy on New Zealanders just because we attend the University," said a fifth-year student.

The University's CCTV project began with phase one back in 2017, and 18 CCTV cameras were installed in 2018 on streets around campus. These are the cameras that the University is "reviewing" currently.

"Changes are still being identified and considered, there has been a delay with this due to Covid disruptions throughout the year," the spokesperson said. "At this time these possible changes are administrative only and are not expected to produce any outward change affecting students."

The University is happy with the results from the cameras so far. "The project has been a success,

not only for the University of Otago, but more importantly for our students to not only be safer but to also feel safer," said the spokesperson.

"Over 80% of requests to review the CCTV are from students who have experienced among other things, damage to their property or who have been a victim of crimes such as theft, burglary, assaults, etc."

"I don't mind cameras on campus, but I dislike the Uni having access to cameras off of their property and using it to police the behaviour of students," said one third-year student.

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Starters Criticised By Landlord They Thought They Could Trust

“Et tu, OPIA?” - Starters before they were stabbed in the back

By Fox Meyer

Staff Writer // fox@critic.co.nz

Despite her promise to “ensure a safer environment for students” under the Sophia Charter, the President of the Otago Property Investors’ Association (OPIA) spoke out against an extension to Starters Bar’s hours in the ODT. She said that as she did not comment as OPIA, however, her opposition doesn’t count as going against the Charter.

The Sophia Charter specifically names Starters as a place that the University and OUSA should use to “support student social activity”. Starters is the OUSA-owned student pub. OUSA applied to the Dunedin District Licensing Committee to extend Starters’ licensing hours, so that they could sell alcohol until 3am, and their application was heard last Monday.

Kathryn Seque, the President of the Association, told the ODT that the extension to Starters’ hours would be “to the detriment of other students who are trying to live, sleep and study surrounding [the bar]”. On behalf of students who live near the bar, Kathryn Seque said it was “disheartening” that she was not consulted on Starters’ application to extend their licensing hours from 1am to 3am on Thursday, Friday, and Saturday nights.

“My comments in the ODT were my views as the property manager of both the neighbouring properties and this is in no way connected to my position within the OPIA,” Kathryn told Critic.

“OUSA is committed to working with all signatories of the Sophia Charter to implement positive and practicable strategies of reducing alcohol related harm,” said OUSA Events Manager Jason Schroeder. “Starters Bar is one of these strategies.”

The hourly extension was trialed over Re-O week with an “overwhelmingly positive and tangible impact upon the student quarter”. OPIA, along with the DCC and Dunedin Police, signed on to the Sophia Charter.

Jason said that “the ability [for Starters] to operate until 3am greatly increases our ability to provide a safe venue for students to socialise in.”

He also noted that a 3am closing time would likely not be a regular occurrence, saying that they would like to “target specific events like Orientation & larger ticketed concerts, as well as have the flexibility to remain open when at capacity and avoid a mass exodus of 400 students at 1am.”

“As long as it’s keeping students safe, it’s for the best,” said Laura, a neighbour of Starters Bar. Laura lives so close to Starters that when the D&B is on, “it shakes our windows”. The noise is “just something you gotta live with,” she said. This is her second year in her current flat, and she said that she knew what she was signing up for. The proximity to Starters “hasn’t deterred people”

from staying on in the neighbourhood.

All students said basically the same thing. Madyson, Caera and Sophie all said that “it’s not the noise, it’s the people”. The most common concern was drunk people tipping over bins, which “probably wouldn’t change” if the bar was open later.

“I don’t really care about them staying open later. Honestly, my neighbours are worse than Starters,” said a student who didn’t want their neighbours to know how they felt about them.

Nobody Critic spoke with was upset about the proposed changes. “I don’t mind, really,” said three people. “Yeah. I don’t care,” said a fourth. “Drunk freshers knocking bins over” topped Caera’s list of concerns. “We can’t really hear the music.” Residents’ concerns explicitly surrounded the mass exodus of drunks around 1am, which they expected to “not change” with a change in hours.

Laura, who lives the closest to the bar, had an alternative solution to the problem of drunk students in the area: increase the presence of Campus Watch. Unfazed by the noise, Laura was only concerned with drunks, which she’d expect to see more of if hours were extended. “I’d like to see more of Campus Watch, especially if they extend the hours.”

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OUSA Club Steals Political Signage and Receives Death Threats

Democracy hangs in the balance and from the roof of an OUSA van

By Fox Meyer

Staff Writer // fox@critic.co.nz

An OUSA-affiliated club is in conversations with the Proctor this week after removing roadside political hoardings while driving an OUSA-marked van. A Lawrentian man called the police on the club, and they stopped the van outside Roxburgh to recover the signs from the students.

The students in question were seen "collecting" National and NZ First hoardings while dressed as (among other things) a priest, Steve Irwin, and a gaggle of lobsters. As far as Critic knows, this particular cast of characters has never before been accused of such a brazen attack on democracy.

The aforementioned Steve Irwin claimed that one disgruntled Lawrentian had threatened the group of students.

"The guy said that he'd called the police, but if it were up to him, he would've

brought out his shotgun and shot us all himself. So who's really the bad guy here?"

"Honestly, I didn't even know we'd stolen a banner until the police pulled us over. Then I noticed it had been taped to the ceiling the whole time. I thought Winnie P just came with the van," said a student who was having fun in the backseat.

"Does this mean we don't get club of the year?" wondered another student.

One young politically conscious Kiwi offered an explanation for the club's actions. "We just figured that NZ First maybe needed more representation in the Wanaka area, and we're trying to be more involved as student voters, that's all. Did you know that half of young Kiwis aren't registered to vote?"

According to a police spokesperson, no charges have been laid against the club. OUSA recreation manager Michaela Tangimetua said that OUSA "does not condone this behavior" and has since taken away the club's van usage privileges.

The club's president said that the "relocation" of political signs while in OUSA-branded vehicles "was a dumb idea" and didn't mean to reflect poorly on the student association. "It wasn't a targeted political attack, either. It wasn't meant to offend anyone. I apologize to OUSA, the Central Otago police and the political parties in question, but not the guy that threatened to shoot us. Fuck that guy."

Proceedings with police and the Proctor will continue to unfold over the next week. Political signs across the country breathe a sigh of relief.

41 UniFlats Dropped for 2021

Bad news for students who want unlimited heating

By Erin Gourley

News Editor // news@critic.co.nz

The University will be "relinquishing" the leases to 41 UniFlats at the end of the year, due to the (extremely likely) decrease in international student numbers for 2021.

"As the number of international students is predicted to drop next year because of the pandemic, UniFlats has relinquished leased flats next year that provide 216 beds but hopes to be leasing them again in the future," said Campus and Collegiate Life Director James Lindsay.

The 41 flats to be "relinquished" are the ones that the University leases from other landlords, rather

than the ones that the University owns. They plan to lease them back from those landlords in the future, if the number of international students return to pre-Covid levels.

"It'll be hard for people with plans next year who were relying on kiwi hosting for a flat situation," said John*, who currently lives in a UniFlat.

Peter*, who also lives in a UniFlat, said "if they don't bounce back when the international community returns that would be a shame, it would be sad to see them go". He thinks that they're "great when you have an international

student community, but if you don't I don't see the point".

"It's a much more secure form of living than renting from landlords," Peter said.

"It adds a lot of uncertainty around the quality of the flats, a lot of people use UniFlats because power is included," said UniFlat resident Jack. "There will be less flats on the market which have standardised, good standards of living. You can blast the heater in UniFlats and I love being able to be warm."

CRONCH CRONCH CRONCH Goes The Link

Incredibly cathartic recycling initiative comes to Otago

By Sinead Gill

Critic Editor // critic@critic.co.nz

Otago Uni and Frucor Suntory have collaborated to gift students with a reverse vending machine in the Link.

The reverse vending machine recycles cans and plastic bottles in exchange for a voucher discounting a Frucor (who produce energy drinks and RTD coffee) product on campus. Both the Uni and Frucor believe that this machine is the first of its kind in New Zealand, and a cursory Google search backs it up.

According to Ray O'Brien, the head of the Uni's Sustainability Office, when a UK supermarket introduced reverse vending machines in just five stores, they recycled 5 million plastic bottles in just over a year.

Ray said that fewer than half of the plastic bottles manufactured globally in 2016 were recycled, and the rest ends up in tips, burned, or littered in the environment. In a statement from the Uni, "incentivised reverse vending ... has been

proven to help stop plastic pollution by offering a convenient and attractive reason to recycle."

Important to note is that no matter how many items you recycle within the same transaction, you will be given the same voucher as you would if you had just recycled one. Critic experimented with this by recycling 47 cans, expecting a huge pay day, but only received the same Boss coffee voucher for a 20 cent discount.

Critic asked what it would take to suss the Uni a second reverse vending machine, and suggested 17.5 thousand items recycled, to represent the amount of students at Otago Uni. Frucor technically didn't say no, but said "unfortunately not at this stage", as the current machine is a trial to encourage students to recycle.

Critic's can-recycling timekeeper (btw it took 10 seconds per can), Erin Gourley, said that she "really liked the noise it made", although she was "mystified" as to how it came to the Link. "It

has that addictive quality. I definitely want to put more cans in it."

The head of Frucor's Sustainability, Ben Walkley, said that initiatives like these are a part of their "long-term plan" and added "there are plenty more initiatives to come".

The deposited items will be recycled under the Uni's contract with Waste Management, and the machine can hold up to 1,000 units.

The Associate Minister for the Environment, Eugenie Sage, announced in 2019 that the Government had begun work on similar thing, but would instead exchange beverage containers for 10 or 20 cents per item. They hoped this would happen around 2022, but it was announced pre-Covid, so who knows when it'll happen. Either way, the Gov got scooped by Otago.

One Brave Student Asks Two Questions in OUSA's Referendum

We salute you, sir, for asking about the real issues: swimming and podcasting

By Erin Gourley

News Editor // news@critic.co.nz

Just one student submitted questions for OUSA's referendum this semester. That one student submitted two questions to OUSA, questions 5 and 6, and the questions are about swimming and podcasting, respectively.

Georgia Mischefski-Gray, OUSA's Administrative Vice President, said that "for the time of the year which the referenda are held, [the number of questions] is as expected as it is busy for students".

Georgia said that the benefits of student submitted questions were "huge". "We get to know what students actually want from us, and what their issues are that they think need to have student body input."

Question 6 asks: "Should OUSA lobby the Dunedin City Council for a student concession and casual rate at Moana Pool?"

Moana Pool already has a student concession and casual rate for students.

The pros of the Moana Pool question are listed on the referendum as: "This could lead to a student concession and casual rate at Moana pool." The cons are listed as: "This could take time away from lobbying efforts elsewhere." It appears that neither the student nor the OUSA Exec has ever been swimming at Moana Pool using the student \$4.20 (nice) concession rate.

Question 5, also submitted by the mystery student, asks: "Should Radio One make its studio available to produce student-made podcasts to host on streaming platforms?" The answer to this is no, because podcasts are objectively bad.

The rest of the questions on OUSA's Sem 2 referendum are related to OUSA's budget and

whether or not they should withdraw from NZUSA, the national student union. If that last question looks familiar, that is because it is - it's being re-asked from the Sem 1 referendum because OUSA previously forgot to tell students that leaving NZUSA would hurt the national Māori students' association, Te Mana Ākonga, and Thursdays in Black.

Georgia said that the benefits of student submitted questions were "huge". "We get to know what students actually want from us, and what their issues are that they think need to have student body input," she said. "Questions are able to shape the actions of Executive members and inform us what is wanted."

OUSA's referendum, where you get to vote on these six questions, will take place from 15 September to 17 September.

ODT Watch

By Kayli Taylor & Kyle Rasmussen

The Otago Daily Times is Aotearoa New Zealand's oldest daily newspaper. Con: it maintains many conservative tropes. Pro: their funnies and overall buffoonery gives us something to call out.

Summerset
seeks \$100m

Breaking: Organisation wants money. That's capitalism, baby.

ŌAMARU
Two car
parks free
no longer

Big news for Ōamaru.

Pony killing

THE miniature horse killer says he wants to make himself a better person for the community (ODT, 15.8.20).

Maybe the community do not want him back after such a brutal crime on an animal.

Brian Andrews
St Kilda

At least his excuse wasn't that he was just horsing around.

Butts found mostly in Smokefree zones

There should be an ass-terix by Smokefree then.

Horses to be traced from birth

This is government surveillance of our most prized citizens.

Cook's Beer Back from the Dead

Archaeologists Craft Beer

By Fox Meyer

Staff Writer // fox@critic.co.nz

Scurvy has long been lurking in the shadows of society; a ghost hanging over the heads of malnourished 2nd years. In 2016, the sailing disease was reported to be making a comeback, and in 2017 1 NEWS revealed that one in 10 New Zealanders over 50 were at risk of scurvy. Think about how many days you've lived off two minute noodles and beer in a row. When was the last time you ate an orange? Yes you, too, can experience the yellow-skinned beast.

With this in mind, a fourth-year archeology class this year re-created the beer brewed by James Cook & Co., in an attempt to test if it could have prevented scurvy. While scurvy is not at the top of our "worry-list" these days, it was a common enough occurrence in the days of Captain Cook.

In lieu of LemSip, sailors had to find other sources of vitamin C to ward off the illness, and in Dusky Sound, Cook's sailors brewed beer from mānuka and rimu. Sam, Marie and other students in the Archeology Department re-created their methods and found the beverage to be "high in vitamin C".

Marie said the brewing process consisted of "boiling tree twigs forever then fermenting it for a couple of days". The "fast and loose" method was successful, but that doesn't mean you should consider it a viable alternative to fresh fruit and veg. If Cook's sailors could've stopped into Veggie Boys, they probably would have. The Dunedin Botanical Gardens also stocks *Lepidium oleraceum*, known today as "Cook's scurvy grass" if you're in the market for some historical, healing

plants.

While it may have passed for "drinkable" in the 1700s, it's doubtful that you'll be seeing "Cook's Rotted Twig Juice" on taps in the Otcy any time soon. That being said, judging by the abundance of lukewarm DoBros in North D flats, the standards of what makes a "drinkable" beer might just be low enough for this ancient brew to find a niche.

Manuka beers exist today and, with proper brewing methods, they're a safer alternative than a bootstrapped brewery from the Anthropology Department. Students were explicitly barred from consuming the beer, so if that's any indication of taste, maybe you should stick to your usual sixer.



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OPINION: Give Me Coffee in the Late Afternoon

By Caroline Moratti

Culture Editor // culture@critic.co.nz

Coffee should be available past 3pm. Hell, it should be available at any time of night but I'm not sure y'all are ready to hear that yet. If you want to get out of your grungy flat and meet a friend, you get a coffee. Want a study break? You get a coffee. You want somewhere nice and aesthetic to study? You get a coffee. You want something warm in your small, childlike hands to distract you from the unbearable pain of being alone? You get a coffee. But come the early afternoon and the closed signs start piling up, door after door shutting in the face of the customers who just want a flat white.

It's madness. 3pm is the perfect time to catch up with a friend—no awkward long lunch, no bleary-eyed morning chitchat, no early afternoon "really should be studying" small talk—just two pals, shooting the breeze, talking smack about high school in the darling mid-afternoon sun. 3-4pm is postprandial dip time baby, where no work is to be done or had. The perfect coffee schmooze fest. Even in the early evening, we should be able to buy coffee. Students love to pull late-nighters at the library but we're forced to resort to drinking iced coffee out of vending machines. Like animals.

People love to complain about students and drinking, but that's genuinely all there is to do in this godforsaken city past 5pm. We have no late night shops to browse (don't even talk to me about the closure of Kmart. Logically, I know

it's probably better that it's gone to protect the livelihoods of small businesses, but in my heart? I want to go into a fluorescent lit store at 8pm and feel alive.) Restaurants cost between \$20-30 to eat out at. So of course we turn to drinking beer in bars and flats! But trust me, if there was a cosy coffee shop I could escape to, I would be there, clutching a long black in my hands as if it were a small baby bird.

Critic reached out to several businesses that shut between 2:30 and 3:30 just to be like: "why?" Dispensary, for example, runs the cafe based on one full time shift (7.5 hours) as they employ their staff as full time permanent employees (they also pay them the living wage, we stan). During university holidays, the cafe operates at a loss. Owner Nick says closing early is "the most sustainable way to run. We could pull in extra people during semesters to extend the hours but our service and quality would drop." Governor's closes at 3:30 because "we don't really get any new customers and then by 4 you start getting people who are looking for an early dinner so over the years we have found a happy medium for us". If anyone is genuinely looking for an early dinner at 4, are you okay?

I really don't want to be that dick that's like "oh, it's unprofitable for your business? Well too bad, I want it." Obviously, if you're going to lose money

by extending hours, don't do it. But maybe, if we the people were to show our support, things could change? Because God, do I want change.

One cafe owner revealed to Critic that back in the early 2000s, cafes used to be open late and George Street was overrun with caffeinated customers. However, things slowly changed bit by bit until we're here, in the disaster timeline. "It's a chicken egg thing, the cafes aren't open because the people aren't there, and the people aren't there because the cafes aren't open," the cafe owner lamented. If it was done before, it can be done again. Let's learn from our elders.

Also, some businesses transition well between mid and late afternoon. Ombrellos, Kiki Beware and Eureka serve alcohol so it's easy to still order a coffee at 5 or 6pm since others are drinking/eating. Could that be the business model of the future? I don't know. All I know is what I yearn for in my heart. Maybe I've watched one too many movies about millennials living in New York and I dream the big city life for our small town. Who knows if change is possible. This isn't even about coffee. This is for anyone who's ever longed for a foamy hot chocolate to calm them through a late night assignment, anyone who dreams of eating a lemon slice for dinner, anyone who wants to pour a pot of tea at 4pm and feel the wind of possibility. I hope our time will come.

Tiki Taane Says Nope to Say Nope To Dope

Voting no in the upcoming referendum isn't on his mind at all

By Alex Leckie-Zaharic
Critic Intern // critic@critic.co.nz

Tiki Taane called out Say Nope to Dope NZ, an anti-cannabis legalisation Facebook campaign, when they made a post implying he was against cannabis last week.

"They are most welcome to come over to my whare and have a good kōrero, while sipping on a nice warm cup of CBD tea. I'll even bake some fresh chocolate cannabis muffins to nibble on too, which will help with our fun jam in my studio later on that day."

The post on the Say Nope To Dope Facebook page, which has since been taken down, linked to a 2016 NZ Herald article and claimed that "[for Taane] Marijuana was a gateway to harder drugs and he became involved in the gang scene".

"Hi guys, I appreciate you trying to use me for clickbait, I'm very flattered, but just so you all know I will 100% be voting yes to legalising cannabis. Cheers," Taane wrote in a Facebook

comment on their post.

"They are most welcome to come over to my whare and have a good kōrero, while sipping on a nice warm cup of CBD tea. I'll even bake some fresh chocolate cannabis muffins to nibble on too, which will help with our fun jam in my studio later on that day," Taane told Critic when asked if he had anything to say to people running anti-cannabis campaigns.

While the article in question does talk about the musician's history with drugs and alcohol, the line used by the Say Nope To Dope campaign wasn't a quote from Taane, but a statement by the reporter who wrote the article.

When asked whether he disagreed with the 2016 NZ Herald article, Taane said: "For me, marijuana wasn't the gateway to experimenting with other drugs, but instead it was a feeling of lost identity, racial tension from growing up in Christchurch, and also dealing with my parents separating. All

of those issues mixed with alcohol, and being influenced by my musical heroes, is what led me to experimenting with marijuana [and] other drugs."

The student who shared the screenshot with Critic said that "it's just typical Say Nope to Dope misinformation ... trying to keep the cannabis stigma up and ignoring any data that was presented."

"I have debated them in a few of their posts and have had others message asking why all my stuff was removed from the page when it was all pleasant discussion. I referenced every claim I had made and often got called a druggie etc," he said. The student was eventually banned from their page for expressing pro-legalisation opinions.

Say Nope To Dope's spokesperson, Aaron Ironside, declined to comment when contacted by Critic.

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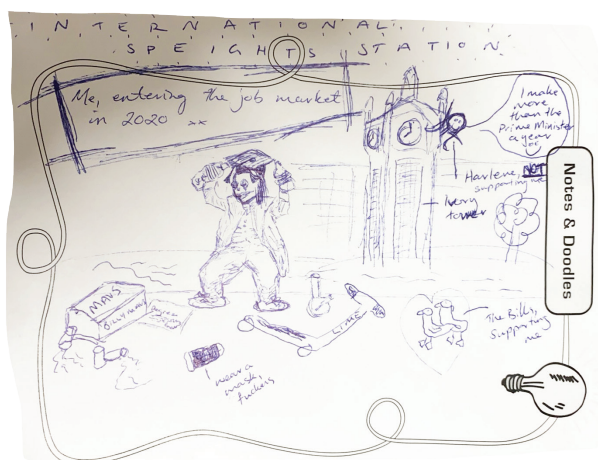
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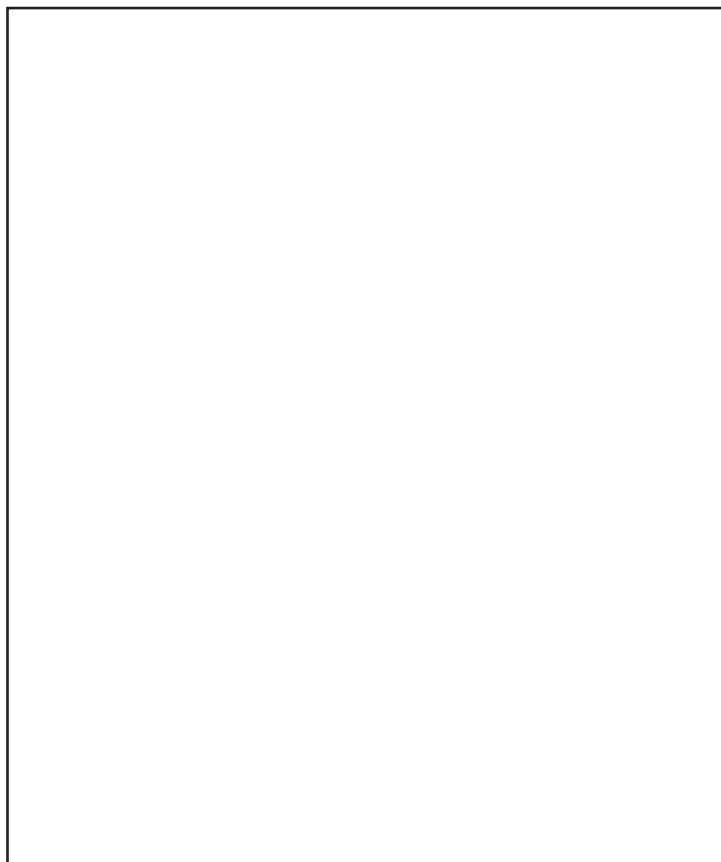
(Fill the blanks with the first letter of each answer)

1. Valerie Adams is a two-time olympic gold medalist in what event?
2. In what sport would you hear the terms "hold", "break-point", and "advantage"?
3. What activist and rock 'n roll hall-of-famer wrote the studio album for Into the Wild?
4. Where would a viking hope to go when they die?
5. What is the word for an attributive phrase written on a tombstone?
6. What NZ city is changing their bowling green into beach volleyball courts?
7. In what southern-hemisphere city could you find King Momo and Guanabara Bay?
8. What Canadian city calls their ice hockey team the Jets?
9. What is the only territory on the Risk board game map to border no water?
10. Complete what's missing: Psalm, Saint, Chicago, _____

ANSWERS - THEME: STEVE IRWIN AND HIS UNDEAD ARMY ARRIVE IN AUS

1. Shot-put	4. Valhalla	7. Rio De Janeiro	10. North (Kanye's kids)
2. Tennis	5. Epiphany	8. Winnipeg	9. Inuktitut
3. Eddie Vedder	6. Invercargill		

YOUR DESIGN HERE



For those who want a head start on the competition, the theme gets shared during the Starters Bar quiz, 6-8pm on Wednesdays.

SURFING THROUGH THE STUDY CRUNCH?



RED BULL GIVES YOU WIIINGS. 

The Faces Behind the Feed

The Stories Behind Dunedin's Most Iconic Cafes

By Annabelle Vaughan

Dunedin loves its legendary cafes. They are meeting places, study spaces, a place for a catch up with friends, a gig, or a date. Our social lives, as well as our energy meters, revolve around these spaces. But there's a high chance that we don't know the stories behind these places, or the faces of who own them. The faces who have dedicated much of their lives to the Dunedin hospitality community, working to serve us endless amounts of food, drink and a sense of community day in and day out, even when the going gets tough.

Governor's



One of Dunedin's oldest, and most iconic cafes is Governor's. Having sat on George Street across from Knox Church for 42 years, Governor's has been a quintessential part of the Dunedin scene for decades. Its old timey charm pairs well with quirky decor and an array of treats to feast both your eyes and mouth upon. It also has a bathtub in the bathroom, and while you can't actually take a bath, it's still pretty cool. The current owner, Heidi Proctor, took over about three and a half years ago, and describes the place as 'magical'.

Governor's was opened in 1977 by an Otago student named Paul, who to this day is a local legend, albeit now café-less. Heidi says Paul - commonly known on campus as Koro Mac - "still comes in every day. I once asked him if he imagined it would be going all this time later, and he's amazed it's still open. It's been a student place since then," she says. "We really love it here, it has so many stories," she explains further.

The students are great, they are what makes Gov's and what makes Dunedin. They'll buy their \$2 filter coffee, sit here for hours. They support us really well."

Whilst Governor's serves all types of people from different walks of life, it still remains a student orientated place. "You can tell they're students, Dunedin has that vibe about it. The students are great, they are what makes Gov's and what makes Dunedin. They'll buy their \$2 filter coffee, sit here for hours. They support us really well." Heidi said that graduation is always a highlight during the year, it's an event that comes full circle. "Graduation is cool, people who came here as students now come where with their kids when they move to Dunedin, everyone knows Gov's."

But like most businesses, Governor's found it hard when Covid-19 hit. However, Heidi and the crew remain optimistic about the future. "We just rolled with the punches. Since we've been back, it's been so busy. We've been fine, things are different, but the majority of people have understood we have to do what we have to do. It's important to keep it going, even through these shitty Covid times. It's a Dunedin icon, but we'll do what we have to do to keep old Gov's going."

Dispensary



Another Otago staple is Dispensary, which sits on the corner of Grange and Albany Street, next to OUSA, jointly owned by Nick Scott and Jo Verberne. It's hard to resist, from aesthetically pleasing interiors to illustrated takeaway cups with little creatures etched into them. Dispensary has also managed to make vegetables fun; the salads slap pretty hard.

Dispensary came into existence after Nick began to become disillusioned with the world of finance and management, and began to think about what really made him happy. "I got brave and quit all my positions and jobs. I'd always had a connection with hospitality," he explains. His strong sense of community and hospitality experience led him to founding Dispensary, as well Common Ground Espresso.

We get so many people here, there's a whole spectrum right from the students to the lecturers. People remember who you are, what you have, it makes it feel like it's partly yours."

Nick describes the feeling of being part of the student experience as heartening. "It's really awesome, that people come here most days right through their university career. To be a small part of their journey is really special. When you have a captive element with the staff and students, you build those relationships and that's when hospitality becomes genuine and real."

As for its customer base, Nick says "if there was a unilateral quality to the people that come here, it's that people that are drawn to the products that are real and made with quality ingredients with flavour. It's not flashy, super expensive, there's no blue cheese. We get so many people here, there's a whole spectrum right from the students to the lecturers. People remember who you are, what you have, it makes it feel like it's partly yours."

When Covid-19 struck, Nick says it's "obviously a dreadful occurrence. It's an unfortunate reality. It was shit, it sucked." However, since reopening after lockdown, Dispensary has managed to remain as popular as ever. "It's been great, I thought with how affected it was going to be that the whole year was going to be a write off. I wondered, how are we gonna get through this?" Despite the circumstances, Nick explains that the experience is still incredibly rewarding, especially when it comes to being able to operate successfully in line with his core values and the sense of community that comes with it. "That's what I get the biggest kick out of, you make wonderful relationships with people in the business, you have positive effects in the communities around us. Strip it right back to people, service, quality and values and it can still be successful."

Dog With Two Tails

"I believe Dunedin needs a space like this, I like the way people drink here. It's not a raging drunk place. Anybody can come here of any age. People can see a great show, in a sensible way."

Dog With Two Tails is another long running Dunedin establishment, which combines the best of coffee, alcohol and music. It's a hub for musicians, creators and students alike. Customers often find themselves perched among the leather chairs, sipping on long blacks or sharing a drink by the stage at 'Bark', the room next door. They also have excellent cinnamon scrolls, and metamorphic silver contraptions, which make up a distillery in the corner. Michael, who currently owns Dog With Two Tails explains that after owning a number of cafes in the UK and Malaysia, he decided to return to New Zealand to start a project here, buying the business off his brother. Despite many challenges, tough profit margins and the difficulty of running a hospitality business in New Zealand,



Michael continues the operation because he believes Dunedin needs this space, especially when it comes to drinking and gig culture. "I believe Dunedin needs a space like this, I like the way people drink here. It's not a raging drunk place. Anybody can come here of any age. People can see a great show, in a sensible way," he says.

Michael aims to focus on live music, comedy and poetry within the space to encourage local artists and musicians. "We're trying to create a space for local musicians and touring New Zealand musicians. It's an intimate venue, artists love to play here." Dog With Two Tails also attracts an eclectic mix of people at all times, depending on what the day, time, gig or deal is. "Different times of the day we get different customers. We tend to have the people who don't work, retirees, artists and creative types come through. People on their break from businesses, the suits come in. Students come and work from the cafe. The evenings are a complete switch over, it's all about whatever gig we've got going on. Some are intellectually bent, or just nerds," he chuckles.

When Covid-19 hit, Michael explains it's been a "bit of a burden" and that the place was just beginning to break even before Covid. However, despite considering having to throw in the towel, the business remains running, thanks to the community and the campaign to Save Our Venues. "Quite frankly, I would've loved the opportunity to say fuck it, Covid hit, we have to shut the cafe. But during lockdown with the campaign to Save Our Venues, all these people in Dunedin came out [donating money] and it touched me. It made me realise how important this place is to people. Most of the donations were from local musicians, giving up what little income they had to preserve this place." Thanks to all the local support and a strong sense of community, Michael and his team feel "compelled to keep going". "The community is a huge part of this, no one in their right mind would take this on if it wasn't for the people."



Finally, there is ADJØ, a much younger cafe that has taken the Dunedin scene by storm. Tucked away on the sunny side of North East Valley, ADJØ is a Danish inspired cafe, which combines art, creativity and community. One could describe the space as whimsical, and honestly, it passes the vibe check. There are beautiful wooden benches you can sit on while sipping on their homemade chai latte, and it's an excellent spot for people watching. The artwork on the walls provides no shortage of entertainment and illusion, and the porridge also slaps pretty hard.

ADJØ was started by couple Caitlin Holloway and Jonas Jessen Hansen. "As a couple, we always wanted to open up a space that combines the things that we want to do in life. He's always been into creating gallery spaces that are community orientated, we found in Dunedin that space didn't exist," says Caitlin, who's been involved in the hospitality industry since she was 15. "We wanted a space that combined my passion for making food, and art. We're an art gallery and a cafe, but we want to be a hub for our creative community, and make it accessible," she explains.

After searching all around Dunedin, the couple stumbled upon a sunny spot in North East Valley and began creating the space, opening up just last year. Since then, the student community has slowly started to trickle in. "It's been recently that students have figured out who we are, it feels really great because our goal is to provide a space where people can do things that are nice, and contribute to their life in terms of cultural experience." Accessibility is also a big focus for the business owners, who host community dinners or promote two for one porridge deals to get people excited. "Students get written off a lot in Dunedin, and it sucks, because they get super passionate and excited about stuff."



Like all other businesses, Covid-19 did impact ADJØ, but in retrospect, it had a silver lining. "Because we have such strong ties to Europe, all our friends were losing their jobs before we were. We ordered enough stock to last until the next day, instead of assuming our events were going to be on, we assumed they were going to be cancelled. By the time Covid hit, we had no wastage, we only had two staff, and the wage subsidy covered us completely. We took it as time to recoup as a couple, we hadn't had time to sit back and talk about funny things, we talked about the business for a year. After that we got busier, the last couple of weeks have been the hardest, it's hard to predict what's going to happen in the next couple of years," she says.

Despite the interruptions, Caitlin says that "it feels cool waking up and going to work in a place that we've built. We've got such a cool team. Everyone is so epic and hardworking, it's rewarding. We have the greatest customers, they're so sweet."

All in all, these cafes and venues have spanned across different times, serve different foods and have different owners, but there is one underlying factor that ties them all together - the community. It reminds us of the importance of supporting our local businesses, our community, and most importantly, drinking lots of coffee.



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MODEL: CRUSKIT THE RAT

THE POLITICS OF SHARED FLAT COOKING

BY CAROLINE MORATTI

Shared flat cooking can sound like the best idea in the world. You get to save time, money and kitchen space, all whilst bonding with your flatties over a kitchen table and a square meal. What could be more charming? The reality though, can be far from the Brady Bunch lovefest you might be envisioning. Critic spoke to a range of students about the highs and lows of flat cooking and their experience with the controversial pastime.

Dylan* is in her first year of flatting with three other girls and according to her, shared flat cooking just “kind of happened” without much thought or planning. At the start of the year, her and one other flatmate would cook for each other as the others hadn’t moved in yet, but even in that early fledgling stage “it just became clear it wasn’t going to work”. Dylan was a vegan whilst her flatmate was “very cheese heavy, very meat heavy”. “I would cook us meals because I was like the default, she could eat what I was having but I couldn’t eat what she was making. She would be using meat and dairy.” Even when her other flatmates came home, this behaviour continued, such as the pair often mixing cheese into pasta sauce instead of sprinkling it on top. Dylan described her arm being twisted into eating meat and cheese. “Basically those two were being very ‘we need to share meals, it’s cheaper, but we’re not going to eat your vegetarian meals’. As a self-professed “weakling,” Dylan gave up her vegan lifestyle to satisfy her flatmates.

This isn’t the only problem area, however. Dylan explained that her two other flatmates “don’t work, they don’t play sports, they’re at home every night” whereas her and one other flatmate both work, meaning the pair aren’t at home often. “What’s ended up happening is we cook shared meals, but me and the other girl cook and four people eat, whereas those two cook and it’s like two people eat, so it’s turned into this disparity,” she says. She and her flatmate end up “paying for more but eating less”.

With all this, you might question why Dylan just doesn’t say “fuck off” and cook her own meals. Ultimately, it all boils down to peer pressure.

Remember, your flatmates can be some of your best friends, and telling them that they’re not being thoughtful or equal can translate as “you’re a bitch”. Mournfully, Dylan said, “I’ve tried to ball up and take myself out of the flat meals, but I get too scared and I feel like everyone would hate me.” To this day, she still cooks for her flatmates.



Rose* lived in a 6-person flat in her second year when she partook in flat cooking. "The kitchen was fucking tiny, like unreasonably small for any flat quite frankly, let alone a 6-person one. And, I don't know, I think we all thought we were really good friends, like oh, that'll be nice, we can have bonding time together, that sort of shit," she laughed.

The plan started out well, with the group even doing group breakfasts and lunches on top of dinner. Ah, the warm carefree months of Summer School. However, tension soon raised its ugly head. Firstly, three out of the six people had dietary requirements: two were gluten-free and one was vegetarian. "How do you make something that's both gluten free and vegetarian?" Rose mused. "It's quite difficult, especially over an entire year. It's pretty much either stir fry or soup." Schedules also became tricky as the year got underway, with flatmates having late labs, social events and work commitments. Although there were attempts to save leftovers, if you only get home at 9:30, you've often already eaten out and some didn't have time to wait in lines for the microwaves at university to reheat leftovers for lunch, or go home to eat. No one was particularly good cooks either, so the unwanted leftovers often piled up in the back of the fridge to grow mould. As the pressures of university became more apparent, the flatmates had less and less time to be homely and domestic, so the meals became "slapped-together dinners that are a bit sad and no one wants to hang around and chat and eat because everyone's stressed," Rose said. Meal disparities were also rife, from quality to cost.

Whilst Rose thought it was fair that people can choose how much they spend on the meal, she admitted there probably was some residual bitterness. "I don't want beans on rice! You've spent \$5 on the meal and I've just cooked you fucking salmon."

Rose said the breaking point came when one of the flatmates hyped up a family dish they were going to make. "They were like, fuck it's so good, you guys are going to love it so much. They spent the whole day in the kitchen, and then it was shit. It was so bad, like if that's a family recipe that's quite embarrassing for their family." Her and other flatmates had to awkwardly praise the dish, despite their deep disgust, creating "an awkward vibe". She said that the main problem came when "friendships fell apart, so no one wanted to eat dinner together. If no one wants to eat dinner together there's not much point in making it for everyone. I don't want to eat your dinner, you piece of shit!" The flat stopped doing meals together after the first semester, to everyone's relief.

Jack* is flat-cooking in his third year, in a flat of five boys. Whilst he admitted the food quality isn't great, he said "it's a feed at the end of the day and no one's going to pass that up". For him, the problems lie in the dishes ("man, the fucking dishes!"). At first the group decided that whoever cooks, cleaned, but "everyone was so exhausted from cooking for five people that it seemed a bit shit cunt to then turn around and make them wash for half an hour". So the group tried a roster system next. "But people often weren't home since if they weren't specifically cooking, they were kinda chill about it, so then the dishes would sit out all night and often wouldn't get cleaned until the next day's dinner. They were all hard and gross and took up the whole kitchen," he lamented. Now, the group resorts to a "just do them if you're around" system which has led to Jack doing the majority of the work himself.

Jack also notes that food preferences are a sore point in the experience. "Some people have a lot of food preferences, like they hate green beans or tomatoes and shit like that. But you don't want to cause a huge scene and be that weird annoying flatmate." But, when you are made food you don't like, what do you do? Jack struggles with this dilemma.

"Sometimes I just take meals into my room and leave them there until I can sneak them into the bin later. I think some people have probably noticed their meals in bins. It's a bit awkward."

To Molly, flat meals are a godsend. “Maybe I’m really poor one week and I’ve had a big day so I’m really tired, but someone else has got dinner ready for me... it’s amazing.”

Other times, when he knows what's on the menu, he hides out at university for the evening or makes some excuse to go out. For Jack, flat-cooking is fine “but just a bit meh and causes tension sometimes. I’m not planning on doing it again next year.”

With all these stories, you may be feeling depressed about the prospects of ever finding happiness over the dining table. Fear not, it's not all shit news. Molly lives with four other people and has had a “definitely positive” experience with communal cooking. Everyone cooks on a weekday (“if you skip a weekday you can cook on Sunday night”) and the flat works in perfect harmony to deliver delicious, nutritious meals. To Molly, flat meals are a godsend. “Maybe I’m really poor one week and I’ve had a big day so I’m really tired, but someone else has got dinner ready for me... it’s amazing,” she gushed. So how does she navigate the murky waters of mealtimes?

Firstly, Molly acknowledged the importance of all having vaguely similar schedules that allow for the flat to be together in the evenings. However, when she works late on a Thursday night, she always takes the leftovers for Friday lunch. Sometimes she'll spend \$8 on a group meal, or sometimes \$40, it varies a lot depending on her bank account. The flat also has a vegetarian flatmate, so they mostly cook vegetarian or make a separate vegetarian meal for the flatmate. She recommended doing “something easy like a roast where you can have the meat separate, and then we'll just replace the meat with a jackfruit or something like that”. However, she admitted that flat cooking doesn't work for everyone, and that it needs to be a level playing field with all flatmates. Her ultimate advice is: “Don't agree to flat meals if all you can cook is pasta with tomato sauce on it.”

Even for Rose, who would “absolutely fucking never” do flat meals again, she recommended instead have everyone pitch in for communal flat staples such as rice, oil and seasonings. “That's the best part about flat staples, not having to be like ‘oh there's fucking five different oils here!’.” That way, if you do feel like doing an occasional flat meal, you can use communal pantry supplies and everyone is merry. Ultimately, don't feel the flat bond is contingent on shared cooking. “You don't have to all have dinner together to be friends. Even if it's a small kitchen, people fall into routines, and having two people cooking meals for one at the same time is less hectic than one person cooking for six people,” Rose said. If you are inclined to do the deed, have a chat upfront about expectations when it comes to cost, dietary requirements, dishes, schedules and leftovers. Like most things in life, love, and politics, the “don't be a dick” rule rules the kitchen.

*Names have been changed so flatmates don't get pissed off lol

WHAT'S FOR DINNER?

PROFESSIONAL CHEF RAIDS A UNIFLAT KITCHEN

FOX MEYER



"COOKING IS ABOUT CONTROLLING FIRE AND WATER." WITH TWO ELEMENTS SAFELY UNDER HIS BELT, OUR PROFESSIONAL CHEF-FOR-A-DAY IS HALFWAY TO BECOMING THE AVATAR. CRITIC EXTORTED HIM FOR A FREE MEAL.

"Cooking is about controlling fire and water." With two elements safely under his belt, our professional chef-for-a-day is halfway to becoming the Avatar. Critic extorted him for a free meal.

I asked Tony Heptinstall (Senior Lecturer at the Polytech's Food Design Institute) to take a Friday afternoon off from his work at the Polytech and come cook a meal in my flat's kitchen. I wanted to see what a seasoned veteran could do with questionable ingredients, shit-quality tools, and a less than desirable cooking space. I had my suspicions that even if you're pinched for time and in a gross flat, you can still cook a quick, healthy, tasty meal.

The instructions I gave Tony were simple. Imagine you've just gotten home from uni and you have 40 minutes until your mates rock up. Make dinner using only what's in the flat, and you can't bring anything other than your chef's coat, so no sharp knives, no fancy spices, nothing but what we've already got in store.

We didn't have anything crazy in stock. Tony was "happily surprised" to see that we had the bare necessities like flour, butter and knives, and was impressed with the "relative lack" of mould. Because we are men of taste, we had a few more "exotic" items like ginger and garam masala. After a five-minute survey, Tony got to work.

He decided on an Indian theme based on our spices, though he pointed out that his main rice dish is a bit of a culinary chameleon and can be any spice theme you desire. He carries a few go-to recipes around in his brain at all times, and they were easily adapted to the ingredients I left him. Recipes are more like guidelines, anyway.

To Tony, good cooking is like good music. It's adaptable, and it's all about balance. "The carrots, onions and mushrooms, those are like the baseline. You get those going in a pan and then follow with other layers. The spices, those are like your drums, and your rhythm section, that's your meats or whatever." Too much or too little of anything, and you can tell that something's just not quite right, even if you can't put your finger on it.

That description of cooking sounded a lot like Ratatouille, which, as it turns out, is his favorite depiction of cooking in the media. His favorite scene is when the food critic gets taken back to his childhood. "Food can really do that, y'know. That's what good food does."

As he juggled the two stove-pan dishes, Tony took the time to mention a culinary sin he often sees in student kitchens: the tendency to crank the stovetop up to full tilt "and then wonder why the dish is burnt on the outside and raw in the middle". I suspected that my shoddy burners would trip up the professional, but he did just fine. Honestly I was hoping that if he screwed up in the kitchen, I'd be able to use that as an excuse for mediocrity until my lease runs out, but only a poor craftsman blames his tools.

Some other life hacks: chilli tolerance does come with time. To easily make bread, combine your yeast, flour, salt and water and let it sit overnight. The bread will knead itself, and then just pop it in a hot oven. Look up how cooks chop their vegetables using the middle finger. It'll save you a lot of effort, and maybe a fingernail or two.

Tony didn't hesitate to tell us that in his 30+ years of cooking, North Dunedin took the cake for the shittiest kitchens. Though he tastefully described mine as "not the worst place he's ever cooked". The worst kitchen he's seen - in the entire world - was just blocks away. He saw this kitchen a few years ago. Having told students of that year to prepare a dish for a team of fashion designers, Tony clarified at the last minute that by "fashion designers" he actually meant "fashion design students", and that the meal would be prepared in their flat kitchen. This kitchen happened to be the worst kitchen he's ever seen.

Not exactly the glam-show that they were expecting, but the ability to adapt their food design on the fly was critical to the students' success. "The kitchen ought to be a place of questioning," said Tony, as he sniffed a jar of homemade marmalade that he found on my shelf which went off well before lockdown. Use what you have, I guess.

By squashing butter, flour and baking powder together with his bare hands on my kitchen counter, Tony prepared a sort of upside-down sponge cake. He used the marmalade as a glaze. "Well, we'll see how this turns out." He popped it in the microwave after admiring the "growth going on in there". The marmalade ended up being a no-go, because again, it had gone off well before lockdown. Tony used jam for attempt number two. A vast improvement.

It was around this point that he considered using mouldy yogurt to make a sauce, saying, in reference to the green bit, "we can ignore that". A place of questioning indeed. By the way, when I told him that there was other yogurt available, he quickly made the swap and advised that we "did not eat that", despite the fact that he was ready to serve it to us 30 seconds prior. Cheeky.

Tony's least favourite depiction of cooking in the media - and he has several least favourites - is "the MasterChef-type shows". Cooking

"isn't supposed to be stressful," it's a way of bringing people together. In fact, it's "the best way to get to know someone". But if you can tell a lot about a person based on what they eat, Tony might have some thoughts about those of us on our fourth Double Down meal this week.

And boy was he willing to share those thoughts. Tony, as he stirred the lentil dahl, launched into a well-rehearsed tirade about the demise of the western diet, the insidious nature of fast food, and the irreplaceable social aspect of dining that is missing from much of western culture. He questioned why western societies, despite having the greatest wealth and education, have some of the poorest diets.

The social aspect of sharing a meal is something he identifies as critical to human nature, and with the rise of impersonal takeaway culture, Tony is worried that we're missing out on a very basic aspect of what it means to be human. Alongside this, he took great issue with the modern "military-style" kitchen culture, saying that the industry needs to change if it wants to survive.

"THERE'S THIS CULTURE OF 'OUI, CHEF' THAT STUDENTS ARE PUSHED INTO IN MANY PLACES. WE DON'T WANT THAT HERE. HERE, WE WANT OUR STUDENTS TO SAY 'WHY, CHEF?' NOT 'OUI, CHEF'. ONLY ONE OF THOSE LEAVES ROOM FOR CREATIVITY."

To nobody's surprise, a professional chef fared just fine in a shit kitchen - that's why he's a professional. I got my free meal and a helpful side of culinary insight from a man that clearly cares about what he does. He also sharpened my knife using the back of a ceramic mug, which was mind-blowing.

Tony's particular brand of gung-ho, semi-anarchistic cheffery is easily adoptable into the Dunedin lifestyle and pairs just fine with a pint of whatever's handy. In the end, he whipped up some flatbreads, a lentil dahl, a chicken and rice pilau, and two desserts-in-a-cup. Give one of his recipes a crack. Tony supports your culinary misadventures - as long as he doesn't have to try them.





FLATBREAD

1 cup flour
1 tsp baking powder
 1 cup yoghurt
1 tsp salt

Place all ingredients into a bowl and mix to form a dough. Add a little more flour if the dough is sticky. Knead for about a minute and then cover with the bowl and leave for 10 minutes.

Divide into 4 pieces and dust a bench with flour. Gently roll out each ball of dough until a couple of millimetres thick, space doesn't really matter. Repeat for the other 3 pieces of dough

Heat a frying pan over a medium to high heat. Place the rolled-out dough into the dry pan and cook for about 1 minute on each side or under if you smell it burning, then flip and repeat the cooking for another minute, or slight burning stage.

Serve with a little butter or garlic butter.

SPINACH AND KUMARA DAHL

1 red onion, finely chopped
1 garlic clove, crushed
 1 tbsp ginger, grated
1 red chilli, finely chopped
 1 ½ tsp ground turmeric
1 ½ tsp ground cumin
 2 kumara (about 400g), cut into even chunks
250g red split lentils
 1 litre vegetable stock
80g baby spinach
 4 spring onion, sliced on the diagonal, to serve

Heat 1 tbsp vegetable stock in a wide-based pan with a tight-fitting lid.

Add red onion and cook over a low heat for 10 mins, stirring occasionally, until softened. If the onion starts to stick to the pan, add a little more stock when required.

Add garlic, ginger and red chilli, cook for 1 min, then add turmeric and cook for 1 min more.

Turn up the heat to medium, add the kumara, cut into even chunks, and stir everything together so the kumara is coated in the spice mixture.

Tip in red split lentils, vegetable stock and some seasoning.

Bring the liquid to the boil, then reduce the heat to as low as possible, cover and cook for approximately 20 mins, stirring occasionally. When the lentils are tender and the potato is just holding its shape adjust the seasoning, then gently stir in the spinach. Once the spinach has wilted, serve and top with the 4 diagonally sliced spring onions.

CHICKEN PILAU

1 tbsp oil
1 small onion
 1 garlic clove
1 tsp ginger paste
 2 chicken breasts, sliced
1 ½ cups long grain rice
 ½ red pepper, diced
50g diced pumpkin
 30g sweetcorn
1 tbsp curry powder or paste
 3 cups vegetable or chicken stock
3 Tbsp lemon
20g baby spinach juice
2 tbsp chopped coriander

Put the oil into a pan over a medium flame. Slice the onion and add to the pan and cook gently for 3-4 minutes.

Slice the garlic and add to the pan with the ginger, cook for 1 minute.

Add the sliced chicken breast and pumpkin and cook 2-3 minutes. Add rice, red pepper, sweetcorn and curry powder. Cook for a further 2-3 minute.

Add the stock and bring to the boil for 4-5 minutes. Turn off the heat and cover with a lid.

Leave for about 10 minutes. Remove lid and check rice is cooked. Season with salt and pepper. Add spinach, lemon juice and coriander.

QUICK STEAMED PUDDING

½ cup softened butter
½ cup sugar
 2 eggs
2 Tbsp milk
 ½ cup self-raising flour
4 Tbsp jam or golden syrup

In a bowl, mix butter and sugar together for about a minute, add the eggs, milk and flour and mix until soft.

Place a tablespoon of the jam or syrup in the bottom of four lightly oiled mug and cover with each with a quarter of the pudding mixture. Microwave two mugs at a time for 1 minute and 20 seconds. Leave for a couple of minutes before turning out into a bowl and to save washing up eat from the cup with cream or ice cream.



BARGAIN BOX IS IT WORTH IT?

BY KAIYA CHERRINGTON

Trying to plan and decide what to eat for dinner takes up too much time in the day. Time that could be better-spent binge-watching Netflix shows with your flatmates and avoiding pending assignments. If you're anything like me, eating like a rat is what gets us through the day. It's not that I want to eat the same three meals every week - it's fine, but after a long day of doing nothing, having to think about what meal to eat and then cooking is the last thing I want to do.

Plastered all over social media is chef Nadia Lim's 'My Food Bag' ads, catered towards wholesome families with busy lives, needing a solution for what to feed their kids while juggling a full-time job and a partner who only knows how to make mince on toast. However, My Food Bag and other alternatives like Hello Fresh are pretty gourmet. Don't get me wrong, it looks so good, but it's definitely not a cheap option and does require some cooking skills. So why can't I stop thinking about them? Most probably because of the ads, and my malnutrition.

Bargain Box is the solution. Run under the My Food Bag company, Bargain Box is the cheaper alternative that offers 'Family Faves' for household groups with two to six members, and provides the choice between classic or vegetarian. You have the option between three to five nights a week, and each dinner is pre-picked and sent to your door. All you have to do is cook it. Each serving ranges from \$6 to \$13, and overall prices range from \$88 to \$183 per week depending on which options you choose. Although you have to still get breakfast and lunch groceries, for a family, it's a viable option.

But what about for students? I decided to order a classic box, three nights for two people, to investigate whether or not Bargain Box is a sustainable option for students who can't be bothered figuring out what to cook or sick of Subway three meals a day. The mini box would usually cost \$88, but for the first order you can save 30% with the coupon save30, which took it down to \$61.59. This is not sponsored by the way, I just love a good savings.

The menu is sent earlier than the food, and the order arrives on the weekend before the meals are due to be cooked. The delivery comes on a Sunday afternoon, and is fit with ice packs (that are super handy to keep) in special compartments fit to be left outside for a bit if no one is home. On the menu this week was fish burgers with sesame chips, onion braised chicken and mash, and cheesy beef pasta bake. I definitely looked forward to the meals, anything's a good change from broccoli and rice every day. However, there was a catch - they required 'pantry staples' such as soy, sesame oil, vinegar, mayo, beef stock, and so on. Bold of them to assume I have milk in the fridge, let alone any of the above ingredients - but I made do with what my flatmates had.

Honourable mention to the activity book they sent which included more yum recipes and games for kids to play.

Luckily I don't have kids, but what I lack in offspring I make up for in flatmates who love an activity book.

MONDAY NIGHT: FISH BURGERS

As I told the people of Critic, I am not a fishy bitch. Is fish my first option? Only when it's fresh, but I will live by the notion that anything tastes good in a burger. Bargain Box recommended to eat this one first, for no reason other than what I assume is to avoid freezing the fish or the fish getting stinky, who am I to argue.

The steps: Prep and cook fries, cook fish in the oven, mix together your salad, mix your mayo, toast your buns and serve. Overall it only took about 25 minutes, and was the easiest meal of the three.

The mayo step was particularly interesting, as it required mayo in a bowl with oil and soy sauce mixed in. It really added a twist to the egg sauce that mayo fundamentally is. The sesame on the chips really gave an extra level of flavour to potatoes which are already perfect in my eyes. The fish burgers itself were fine, but I'm a sucker for good fish. Would eat again if it was in front of me, wouldn't go out of my way to buy.

Value: 6/10

Flavourtown: Funkalicious/10

X-factor: Simon Cowell/10

TUESDAY NIGHT: ONION BRAISED CHICKEN

Chicken is my absolute fave. She's versatile, she's juicy, she's always there when I need her. So Bargain Box had me looking forward to chicken, even though the name was daunting. First of all, I have absolutely no idea what braised is. Call me a fool, but my cooking skills are minimal when it comes to most foods. After cooking it, I still don't know what braised is, but regardless it was good.

The steps: Cook potatoes and parsnip and mash together with spinach. Cook onions, prep and cook chicken with the onion and stock. While doing all of this, cook the beans, then serve. Overall it took me 45 minutes.

This one was definitely worth the work. The mash potato was so creamy and the spinach added a level of skinny that I had never thought of before. The chicken was so good too, and the caramelisation of the onions was time well spent. Good job Nadia Lim, this one wasn't bad, and I probably wouldn't share it with my flatties.

Value: 7/10

Flavourtown: We're riding the bus to Flavourtown/10

X-factor: #Susanalbumparty/10

WEDNESDAY NIGHT: CHEESY BEEF PASTA BAKE

Here's the real hard hitter. Pasta is amazing, cheese is even more so. I looked forward to this meal most, pasta bake most likely has a special place in everyone's hearts. I'm hungry even thinking about it. You'd think that pasta bake would be simple enough, cook some pasta and meat, add cheese and bake. But you'd be wrong, this one involved something called a ragu, and to be honest I am still unsure what it is.

The steps: Cook the pasta. Make a cheesy ragu which I assume is just cooked vege. Add the meat and all the ingredients to a pan. Make cheese sauce, and grill everything mixed together in an oven. Overall this took me like an hour because I'm an idiot.

This was probably the best dish of the week. The pasta, the cheese, everything about pasta bake has my heart. However, the mince was, dare I say, disappointing. I'm not sure if it was the freshness or the way it was cooked, perhaps it was because I froze it and you weren't supposed to, or it may have been because I'm used to that good quality meat. I'm not complaining, the meal was top tier, it simply leaves room for improvement. The meal took way too long to cook in my opinion, but it was definitely worth it.

Value: 8/10

Flavourtown: Holy Pasta, Batman/10

X-factor: Why'd you have to go and make things so complicated/10

CONCLUSION

I definitely ate proper meals this week, and for that, I am eternally grateful. The latter two meals were my favourites, and I enjoyed cooking meals for once. Would I make an effort to cook more meals like this in the future? Probably not, I'm fine with my quick rice on rice daily. But I appreciated the effort Nadia put into creating a box full of bargains. The amount of dishes created was unnecessary, though. Sure, if you have a dishwasher that would help, but we only own one pan which made it difficult to cook the extravagant meals. The ratio of time spent cooking versus the time spent scoffing the food down was also inexcusably off.

In terms of price breakdown and portion size for one person, it doesn't seem worth it in my specific situation. For example, each meal came to a total of \$10 for per serving, and two servings meant I meal-prepped for lunch the next day. However, without the discount it comes to \$15 per meal, which is approximately what I spend on groceries in a week. The fish burgers can be easily replicated for a cheaper price, assuming there are staples that Bargain Box expects. It would cost about \$17 for similar products, and would have more servings than the two servings provided in the box. In defence of Bargain Box, there has to be some sort of compensation for delivery costs and ice packs, and most of their ingredients are free range. Regardless, the price may outweigh the convenience. If not, get your steps in and hit New World Gardens instead.

At the end of the day, it's probably not a go-to option for students; it can get expensive and we all have such diverse lifestyles. Some of us have specific dietary requirements, some of us only eat Maccas, or some cook for their whole flat. For a couple, this could be a really good option in terms of variety and convenience, but for a lonely rat like me, I'll stick to my cheap groceries for now.



LOCAL PRODUCE

By Sophia Carter Peters

Adelaide Cara

"I'm a very sensitive person, and I feel like sensitivity is something that should be explored more and celebrated."

Radio One's soundwave angel Adelaide Cara is bringing a darker sound to the Dunedin music scene. As a local producer and the vocalist of Milpool, she is a force to be reckoned with. She plans on leaving a supernatural mark on music – her instrumentals can only be described as extraterrestrial.

Her upcoming album, *This Is How It Sounds*, was a part of her Honours project and born in the final studio sessions in the music building on Albany Street. She recorded it over a series of sessions with a selection of local friends and musicians, such as members of Koizilla and Milpool. As a classically trained vocalist and an experienced music composer, Adelaide has used everything in her skillset to craft the perfect album.

Adelaide describes her debut, "Paranoia!" as a "bombastic psychological romp," and I truly couldn't have put it better myself. With layers of synth and intricate harmonies spilling over one another, the composition of the song is masterful, and Adelaide's production experience shows throughout the track. Her lyrics match the tone of the song, psychological and visceral, examining the feeling of paranoia, "sensations overtaking, like a storm in my mind". Layered piano, guitar, and steady drums through the controlled chaos give the wafting vocals a backbone; this backbone gives Adelaide the freedom to explore a sensitive and vulnerable theme with a powerful, resounding sound behind it.

Paranoia! is a song celebrating sensitivity, and acknowledging anxiety and vulnerability—an important topic to Adelaide. "I think we've all been in a position, especially those of us with anxiety, where we might wake up one day, and think everything, everyone, anything that happens, is because we deserve it."

"I'm a very sensitive person, and I feel like sensitivity is something that should be explored more and celebrated."

Anxiety and discomfort is a pretty personal subject matter for a debut. I asked Adelaide about what makes her feel paranoid. "I mean, Covid-19. General world stuff... I really wanted to take all of my anxieties and lay them out on a table in one big song and just say, 'here they are'."

Adelaide's love for music is matched only by her work for Radio One as their production manager. After producing for so many other musicians, she describes producing her own music as "really hard, but really hard all at once". Writing her own music has given her an opportunity to explore herself, as well as embrace her composition style. "Ever since I was a child, even before I knew what production was, I was writing music and hearing reverse reverb, feedback, I just didn't know what it was called at the time. I was visualizing it, hearing it in my head." The understanding and personal touch to the production of her music adds an extra dimension to her music. "Songs aren't just chords, lyrics, and melodies, it's the whole thing, it's every single effect. It changes it, it tells a story."

As a huge fan of easter eggs, it's no surprise that Adelaide has slipped them into almost every song on the yet unreleased album, dropping later this year. With the rest of her album waiting in the wings, Adelaide has made a firm step into the spotlight with her debut. With the penetrating vulnerability and masterful composition, Adelaide is a powerful presence, and will hopefully be gracing the airwaves with new music soon.

REFERENDUM ONLINE VOTING

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EXECUTIVE



Kia ora, Talofa lava, Malo e lelei, Ni sa bula vinaka, Namaste, Kia orana, Aloha Kakou, Taloha ni, la orana, Fakaalofa lahi atu, Malo ni, Halo Olaketa, Mauri and warm Pacific Greetings.

The University of Otago Pacific Islands Students' Association (UOPISA) would like to remind you to keep going. With all the noise that constantly surrounds you, we ask that you dig deep, brush off the first couple layers of your multi-layered "why" and keep pushing through! With six weeks to go, we are well aware of the heightened stress levels, the continued responsibilities that you have to your whanau and the various communities that you contribute to.

We encourage you to remember the sacrifices and time that your whanau and communities have invested in you.

We ask that you keep in mind that we stand on the shoulders of giants, and to be humbled in knowing that we are only able to access the opportunities we have because of those who have come before us.

We want you to know and understand that you are here for a multitude of reasons, you will continue to be here regardless of other people's opinions or expectations, you will continue to learn and be successful, and we will walk by you as you do so.

Have a blessed week and just keep swimming!

Fakafetai lahi lele,
Joshua Alefosio-Pei and your UOPISA Executive.

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Booze Review: Seltzers



By VirGINia Woolf-it-down

I don't know how to say that I unironically love this beverage without sounding like a shill. But, as Tui prepares to launch a similar product, you can tell that when shit commercial beers start adopting a more femme trend, there's something good afoot.

Seltzers are owned by an ex-Dunedinite and are made in Motueka, so supporting them allows you to get drunk while keeping dollah in the pockets of the people. The first and only problem is the price. They run a bit spenny but, unlike an undergraduate degree, the price tag is actually worth it.

There are ways to get around this problem. Get into a game of rage cage and remember who's drinking this, and go for their cups. Alternatively, wait until whoever is working on a box of these to get sloshed so you can swipe a few. High risk, high reward but, like Halloween candy, you gotta put on your big-brain cap trade up if you want to be successful. Art of the deal, baby. Even two Billy Mavs for one Seltzers is a good trade.

The ideal setting for drinking this beverage is not at a flat party, not at pre drinks, not anywhere remotely similar to the usual grime of the Dunedin scene. This drink belongs on the beach. It belongs in the alps. It's a creature of sophistication, of elegance. Much like your significant other, it deserves to be anywhere but in your hands in a North D flat. But here we are. Might as well enjoy yourself and stop wondering how you got so lucky.

It comes in an attractively long and tall can with a spaceman on it. The length and girth of the bevvie in your hand is nicely textured thanks to whatever they made the cans out of. The dimensions make for prime shotgunning, and the vodka/water mix is way lighter than beer while also being stronger and tastier. All in all, an ideal candidate for a shotgun tipoff.

A Seltzers yardie would be as dangerous as it would be delicious. For all of you who have some sort of contrarian disposition against drinking anything other than shitty beer, that's fine. Leave the rest for us. All I'm saying is that Seltzers are a great way to support a local business, get trashed, and have fun while you do it.

Tasting notes: Refreshing. Fresh snow from the Austrian Alps. The rolling fields of Salzburg.

Froth level: Getting exactly what you pay for. Getting drunk and trying to catch a seagull.

Pairs well with: Unsuccessfully catching a seagull.

Taste rating: A perfect 10, even if you don't like Seltzers.



Bone Apple Teeth

with Caroline Moratti
& Alice Jones

As the Academy-award-winning movie Ratatouille says, anyone can cook! Even the rattiest of flat-mates.

BACK TO BASICS

Sometimes you need to go back to the basics before you can graduate from mince on toast flat meals. Cooking can nourish you, surprise you, but also sometimes really fuck you over. There's nothing worse than mushy rice, burnt pasta or boring eggs. It's time to acknowledge the shit, incapable cooks in our life. This one goes out to you. Even if all you can make, and will make, is spaghetti bolognese, let's make that bolognese the best it can be. As the Academy-award-winning movie Ratatouille says, anyone can cook! Even the rattiest of flatmates. Now, y'all will know most of this, so this isn't going to be a step-by-step vibe but rather helpful tips to bring your basics to the next level. I hope you learn something, or even if you don't, I hope you write long, intimate emails to me about it all. Bone Apple Teeth.

HOW TO MAKE PERFECT, FLUFFY RICE:

Rice is a versatile staple of many meals, yet it is something that white people consistently fuck up. If you have a rice cooker, use it. It will change your life. If you're lacking in this department however, you can still make beautiful rice on a stovetop.

Tip #1: Rinse your rice before cooking. You can do this with cold water via a sieve or other meshy strainer (easy but one more dish to wash) or give the rice a bit of a swirl with your hand in the pot and drain the water out.

This removes surface starch, which is more likely to make your rice gummy and just, urgh. A good rinsing takes about 20 seconds, just stop when the water runs clear instead of murky.

Tip #2: Most people know the classic one cup of rice to two cups of water ratio, but here at Bone Apple Teeth we like to switch it up a bit. Considering opting for the knuckle method. Put however much rice you want in a pot, then stick your finger on top of the surface of the rice. Fill the pot with enough cold water until the water reaches your first knuckle. Boom! That's how much water you need, my loves, and it makes for wonderful, dry, delicious rice.

Tip #3: Once brought to the boil, reduce heat to low, cover and, like a masturbatory teenager, don't disturb it for about 18 minutes. It needs its privacy. Once done, remember to fluff with a fork.



HOW TO MAKE SAUCY, SEXY PASTA:

Pasta is my pride and joy, my sun and moon. Even when you have literally nothing in the pantry, you can still always make cacio e pepe on a cool winter's night to warm the depths of your body. If I may be so bold, pasta is always, always better when combined with the sauce in the pot, rather than placed on top during serving. Remember that, memorise that, live that.

Tip #1: Salt your pasta water. Before you add the pasta, but when the water is at a roaring boil, chuck a bunch of salt in there. We're talking teaspoons, not pinches. Trust me. Worth it.

Tip #2: Always cook your pasta to al dente. So, 'to the teeth,' just ever so slightly undercooked. Depending on your quantity and type of pasta, cooking time will take around 10 minutes. There should be a firm bite and, if spaghetti, a small white dot in the middle may remain. No one likes mushy, overcooked pasta. Plus, it's always better to be slightly under because when you combine your pasta and sauce, the pasta keeps cooking, baby.

Tip #3: Save your pasta water. When draining your pasta, save at least half a mug of that sweet, succulent water. It'll come in handy later, I pinky promise.

Tip #4: Once cooked to al dente, add your pasta into the sauce, keeping it on low heat. Add in a splash of pasta water, then stir, stir, stir. When it looks pretty incorporated, add in another splash, then another. Don't freak out if it looks like you're making a watery mess, within minutes it'll form to become a shiny, glossy sauce. If you're so inclined, this is the step I'd recommend adding in cheese. Parmesan cheese is preferred, but any cheese helps bind the sauce together to become *chefs kiss*. Season to taste and serve.

Tip #5: Last one I promise but you better fucking be putting cracked pepper on top of all your pasta dishes okay, I swear to God.

HOW TO MAKE A CRUNCHY, ZINEY CHEESE TOASTIE:



Cheese toasties literally got me through 2nd year, no shit. I was a depressed bitch. Now I run a cooking column! Through the power of a good cheese toastie you too can significantly oversell your skills and act like you know what the fuck you're doing.

Tip #1: Bread - pick your bread wisely. You want something thick that will hold its shape, but not so thick that the cheese gets lost in the loaf. If you're feeling rich this week, we recommend Vogel's or Ploughman's sourdough toast. Worried about bread going off? Stick it in the freezer to last and then microwave it slightly (like 10 secs) before frying.

Tip #2: Cheese - don't be afraid to add more than one type of cheese. That's all.

Tip #3: Prep - spread garlic aioli (can just use mayo) on both sides of your bread as you would with margarine. Then, assemble the toastie in the pan so the aioli doesn't get all over your kitchen cutting boards. Having sauce on the outer side of your bread combines with the oil in the pan to give you the perfect crispy toastie. Not only that, but you can really taste the zing of the garlic aioli. God, I sound like my mother.

HOW TO MAKE SUCCULENT SCRAMBLED EGGS:

Scrambled eggs was the first thing I ever learnt how to make, mostly thanks to wikiHow. Whilst terrible hangover food, a wee scramble does make for a satisfying breakfast, lunch or dinner. Pop some toast on and you got yourself a meal.

Tip #1: The heat of your cooking will affect the texture of your eggs. It sounds weirdly obvious, but what that ultimately means is that you are the champion of your own preferences and destiny. Like a creamy egg? The lower heat the better. Like more of a solid, sturdy scramble? Hot and fast, babe. I feel like there's probably a sex metaphor in there, somewhere.

Tip #2: Use butter instead of oil to heat your pan, if you can.

Tip #3: There are two types of scrambled egg people: the puritans and the customisers. If you're a puritan, just whisk those eggs with a bit of salt and peps, and that's literally all you need. This is definitely a good method if the pantry is running low, or you're weirdly minimalist. If you're a customiser, just fucking go crazy. I add a tablespoon of oil, two of milk, one of water and a shit ton of cheese to mine. Both methods work. You just need to know yourself intimately.

Tip #4: If you're adding cheese to your scramble, don't add it at the start, add it half way through the cooking process so that the cheese doesn't liquify and get weird.

Tip #5: Cracked pepper, cracked pepper, cracked pepper.



HOW TO MAKE CREAMY, HEART-WARMING PORRIDGE:

Even though it's spring now and hot, heavy breakfast is really something that winter deserves for its own, porridge is very fucking delicious and makes a good end-of-StudyLink-money meal, even for dinner. Like eggs, white people have gentrified oats such to the extent that porridge with toppings has become "fancy", even though it's one of the cheapest fucking ingredients at the supermarket. Locally made peanut butter, freeze dried raspberries and dark chocolate shavings do not make a good porridge. Like they always say, a porridge is only as good as its oats.

Tip #1: Buy rolled oats (not steel cut or wholegrain). Rolled oats are a little bit chopped up and are therefore faster to cook. Even for me, who has the patience of a saint, the others just take a bit too long (even if they are "traditional" and have slightly better "nutritional value").

Tip #2: Cook them for longer than you think you need to. A pot of porridge cooked for 10 minutes will be remarkably better tasting than a pot cooked for five, even if they look basically the same. The longer cooking time allows the flavour to develop and lends the blessed, creamy texture that you're after.

Tip #3: I prefer hot chocolate made with water so maybe I'm a freak but porridge is better cooked in water rather than milk. Plus, milk is expensive and water is free. Just start with twice as much cold water as you have oats, cook on low heat for 10 minutes and it'll be as creamy and delicious as if you used milk.

Tip #4: Add a pinch of salt. Seasoned food is good food.

Tip #5: Stir the bastard constantly. The end of a wooden spoon (or a specially made spurtle) is best. A pot with porridge stuck to the bottom is maybe one of the worst dishes to wash. On that note, wash the pot (or at least fill it with water while you eat) ASAP darling. ASAP.



CIGARETTES TASTE LIKE SHIT. STRATUS DOESN'T.

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Vape Review: Hunting Cloud Sour Blackberry

I have a confession to make, I cannot handle any sort of non-bland food. I mean, it's not really that surprising - I'm white as fuck. Growing up, the most adventurous our dinners would get would be when mum made devilled sausages instead of spag bol. My palette has suffered tremendously since then. Sometimes it reaches points on cold days when the air and even my toothpaste feels too spicy. The other day, I was so brave and ordered a medium chicken korma instead of a mild, and it fucked me up. I've been trying to accustom myself with a variety of different foods to see what I've missed out on all these years, and it's slowly working. In my research, I've developed a love for all things sour. The citric acid that burns off your taste buds, the scrunched up face you make after the first taste, and the feeling of regret afterwards - it's such a satisfying experience for me. So when I saw that this week's vape review was for a flavour called "Sour Blackberry", I was ready to fucking go.

The label on this bottle looks like a homemade intro on some 2012 gamers YouTube account. It's got some cool blur effects with big lettering that says "SOUR BLACKBERRY", which looks pretty sick if you asked me. We got hooked up with another 20mg nic salt juice, so you know this is gonna be a strong boy. I even put in a fresh new coil just to enhance the experience. Just like that one night I had in a Tinder boy's bed on Christmas Eve, this juice left me feeling underwhelmed, bored, and disappointed. With a name like "Sour Blackberry", you expect there to be some sort of flavour punch, but this juice was mild at best. Like sure, it tastes like blackberries, but there's no sourness to it. Don't

get me wrong, it still tastes really nice, but it's just a blackberry flavour. Flatmate Carter summed it up by saying "it tastes familiar, but also a little bit different at the same time" before giving it a 6/10 rating. It's enjoyable and easy to vape, but just doesn't hit. I suspected that the 20mgs would come off quite strong, but even then I could barely feel anything. To be honest, my lack of ability to feel this sort of nicotine is just a sign that I probably need to stop vaping.

Overall, this juice is fine. It's not amazing, but it's not shit either. If you like fruits and especially blackberries, then you'll definitely like this flavour. But if you're in it for the sourness, then you're shit outta luck. The purple Listerine mouthwash sitting in my bathroom has more of a kick than this juice does, but beggars can't be choosers. In terms of vape juice, this juice is all goods if you don't want anything too strong that results in a fine vaping experience. But hey, this is just my subjective opinion. What gives me any authority and right to be telling you what vape juice flavours are best, when I can't even handle the spice of a fucking medium chicken korma?

Tasting notes: The really disappointing drop in Losing It by Fisher.

Makes You Feel: Like when you're talking in a group and you try and contribute to the conversation but people keep interjecting and the topic has already changed before you get a chance to speak.

Pairs Well With: Listening to sad music for the sole purpose of making you more sad.

diversity week

6th – 12th September

6th September
Opening Night

6th – 11th September
Different Perspectives: Diversity Exhibition

7th September
Queerest High Tea Party

8th September
Interactive Workshops

9th September
Multifaith Meditation
More than Meets the Eye
United in Diversity: Quiz Night

10th September
Interfaith Wishing Well
Human Library

11th September
DisO Workshops
Queen of Hearts

12th September
Cultural Carnival
Rainbow Formal Ball

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- ☒ Not on any regular medication?
- ☒ In general good health?

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HOROSCOPES



Aquarius

Jan 20 – Feb 18

Being emotionally unavailable isn't a substitute for a personality. The stars want you to get vulnerable and in touch with your emotions. I want you to stream WAP for Cardi and Meg.

Your vegan friendly food to eat all week: Spoonfuls of straight nutritional yeast.



Leo

July 23 – Aug 22

The constellations have you feeling the need to be a hermit and chill inside all week. That will do wonders for your workload and recharge your social battery. Don't listen though, go out OTP this week.

Your vegan friendly food to eat all week: Somersby's.



Pisces

Feb 19 – Mar 20

The start of Virgo season means grinding season so keep working to get that \$chmoney. Or claim your course related costs and call it a day, no one's looking.

Your vegan friendly food to eat all week: Beans on beans, get gassy.



Virgo

Aug 23 – Sep 22

Virgo season has taken an unexpected turn and is now being renamed as messy season.

Your vegan friendly food to eat all week: A half-eaten tortilla found in your cupboard.



Aries

Mar 21 – Apr 19

This week, the stars are telling you to stay home and really think about what you want to do and where you are going in life. I'm telling you to hit my DMs so we can figure it out together x

Your vegan friendly food to eat all week: Me.



Libra

Sept 23 – Oct 22

Your reluctance to put yourself out there is hindering your opportunities in life. Tell that random you met in town that you love them, or splurge on some KFC for the hell of it. Live your life without overthinking for once.

Your vegan friendly food to eat all week: Steamed buns.



Taurus

Apr 20 – May 20

Your past regrets are coming to haunt you this week, but try not to lose sleep over it. Instead, drink some Long Whites and listen to Mariah Carey. It's character building after all.

Your vegan friendly food to eat all week: Tofu on top of Mi Goreng.



Scorpio

Oct 23 – Nov 21

You're going to be helping others in some way this week, which is a bit out of the ordinary for you. Don't get me wrong, you're definitely gonna have a scrap with someone this week, but the good deeds are not going unnoticed.

Your vegan friendly food to eat all week: That Rebel Whopper from BK.



Gemini

May 21 – Jun 20

You're feeling motivated to do work this week, and that's great. Stay inspired. See me crying in the library and thank the lord you're so much better.

Your vegan friendly food to eat all week: Dumplings.



Sagittarius

Nov 22 – Dec 21

Missed opportunities have you wondering what could have been. No advice here. If anyone can point me in the direction of how to fix an entire life, lmk.

Your vegan friendly food to eat all week: Stir fry and regret.



Cancer

Jun 21 – Jul 22

Not going to lie, Cancer, every online horoscope I liaised with stated "you're so sensitive". That's all for this week.

Your vegan friendly food to eat all week: Hot chips salted with your tears.

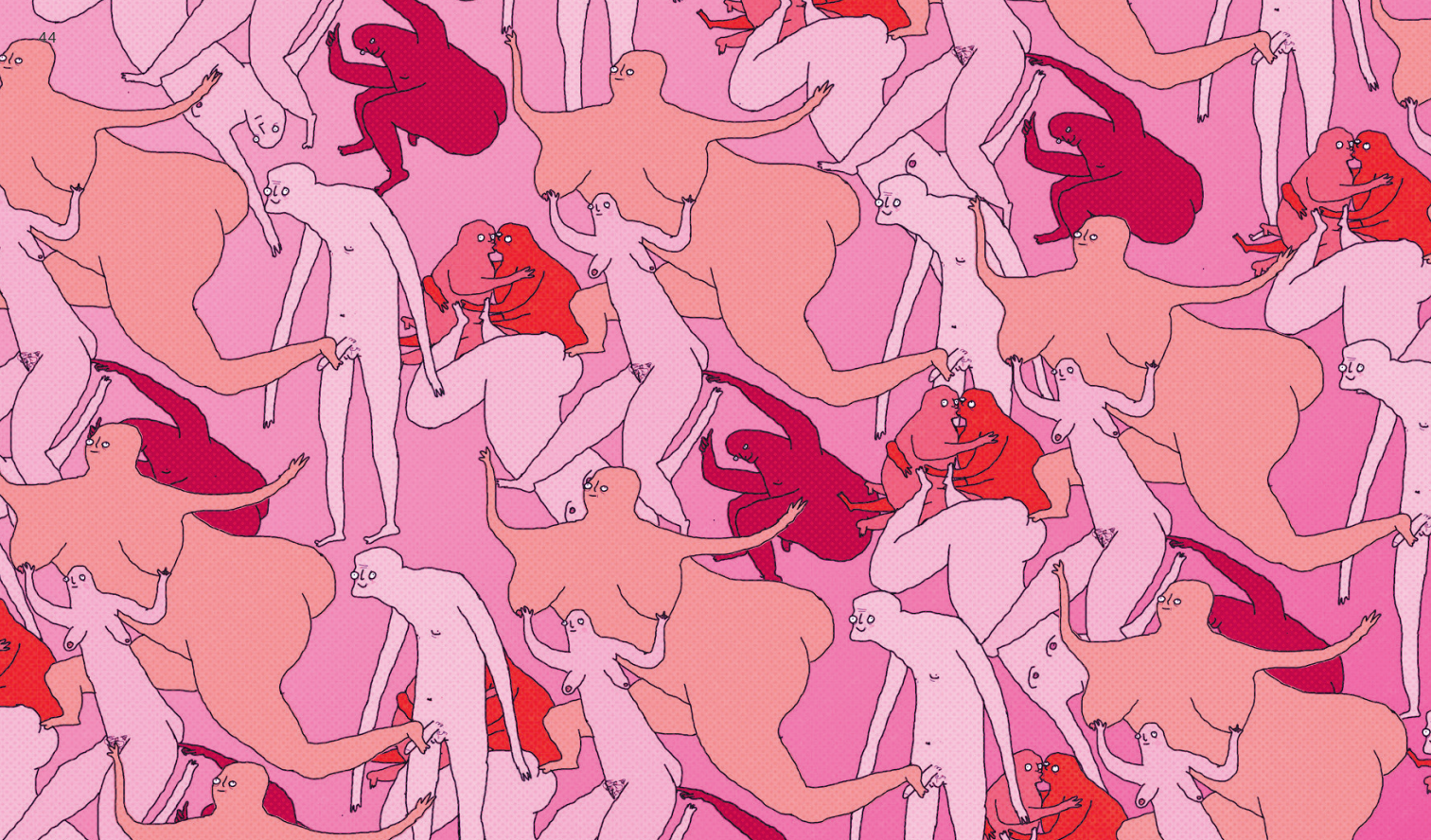


Capricorn

Dec 22 – Jan 19

You'd have so much potential if you didn't constrain yourself by your own rules sometimes. September is indulging season. In the words of One Direction, let's get some and live while we're young.

Your vegan friendly food to eat all week: Oui'd again but in some cookies this time.



MOANINGFUL CONFESSIONS

TL:DR = I got fucked bent over the sink of some random castle street flat after Agnew street.

I'm sorry. Picture this, it's Agnew St party 2019 (rip), and I was pretty drunk at about 1pm, my rugby girl costume is soaked and absolutely covered in mud, I'm getting ready to leave with my friends after spending the day being pushed around by other drunken students.

Suddenly, I lock eyes with a good-looking, tall boy with dark brown hair through the crowd, dressed in some poorly executed Star Wars looking costume. He pushes through the crowd, we make small talk, and I know exactly where I want this to lead, so I make the first move and kiss him. He seems keen, so we push through the crowd with some of his friends and head back to their flat.

I thought these were his good friends, but I find out later in the evening that he had only met them on THAT DAY. Anyways, things get a little heated/flirty on the walk home and in the lounge, so one of the friends suggests we take their mates room, and we happily oblige.

We start making out and getting handsy in the bed before the said mate walks in and (understandably) kicks us out. This boys idea was then to move to the bathroom, and I'm like sure why not, fuck it. After locking the door and a bit more finger work, he bends me over the sink, puts on a condom and we start going at it. I still remember drunkenly looking at my reflection in the mirror and thinking "wow, this is bad bitch shit right here".

After a few minutes, we hear another knock on the door, we ignore it and continue, so then it turns into full on banging on the door. We hurriedly put on our pants, make the awkward trip back into the lounge to grab my shoes and our drinks before making the trip back to my hall at 3pm, where we showered and continued, he makes me cum (boys, take note) and we order in butter chicken for dinner. He stays the night, fucks me again in the morning and then leaves back to Timaru. A year on, he still messages me occasionally asking for a fuck when we happen to be in the same city.

To the randoms in that flat on Castle Street, I am so sorry that happened in your bed and bathroom, but also thanks as it made for a great experience. 10/10 recommend doing it over a bathroom sink.

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SAL'S PIZZA

Buy any large pizza, get 1/2 price wings. every Wednesday of August.

STARTERS BAR

6 pork or vege dumplings for \$8.

SUBWAY

Buy any six-inch meal deal and upgrade to a footlong meal deal for free.

THE VAPE SHOP

15% off store-wide all year round (in-store only).

T M AUTOMOTIVE

\$52 warrant of fitness fee.

ZAIBATSU HAIR ART

Half head foil, cut and style treatment for \$139.

**CHECK OUT MORE
DISCOUNTS AT
R1.CO.NZ/ONECARD**



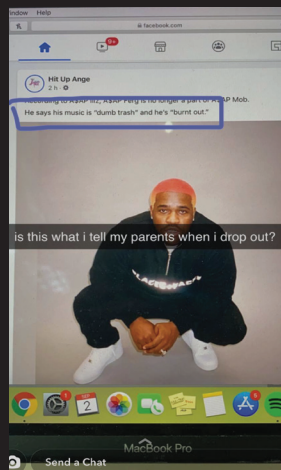
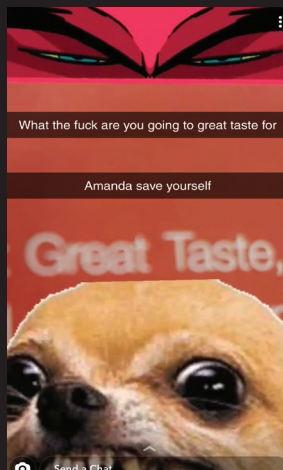
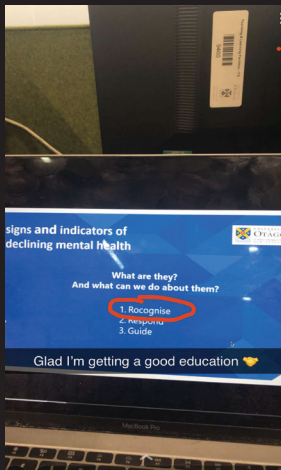
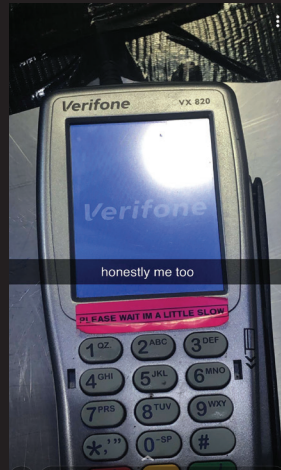
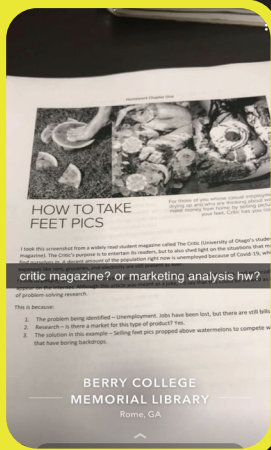
SNAP TRAP



WANT CLOUT? SEND A SNAP TO THE TRAP.
BEST SNAP EACH WEEK WINS A 24 PACK OF  Red Bull

SNAP OF THE WEEK

CONTACT THE
CRITIC
FACEBOOK
TO CLAIM
YOUR REDBULL



OUSAELECTIONS 2021

**YOUR student association.
Be part of student governance,
make a difference and
get involved.**

NOMINATIONS OPEN

10th - 16th September

VOTING OPEN

28th September - 1st October

**For nomination forms
and more info, check out
bit.ly/ousaelection21**



FLATATOUVILLE

THE 2020 CAPPING SHOW

Sep 25th-28th, 30th & Oct 1st
7:30pm Teacher's College Auditorium
More information at bit.ly/cappingshow

THE
CAPPING
SHOW



SOUTHERN LIGHTS
& SERVICES LTD.



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