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FRIDAY  
17 MAR

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SATURDAY  
18 MAR

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w/ IVY  
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EMAIL CRITIC@CRITIC.CO.NZ ————— LETTER OF THE WEEK WINS A \$25 VOUCHER FROM UNIVERSITY BOOKSHOP

## LETTER OF THE WEEK

### Greetings my beloved Critic,

The dumpster diving article was truly glorious!

On a slightly tragic note, I'm standing here, in this virtual space, to tell you that I was arrested and held overnight in a cell for this tasty sport. However, the excitement and tantalisation of free food are too great a pull to keep me away from this fruitful hobby.

Dumpster food tastes so much sweeter with the knowledge that we are rebelling, in some small way, against our wasteful society. That we are saying "fuck you" to the companies that think they can control us through money. And that we're providing at least some resources for ourselves without being forced into the default method of capitalism.

Good luck my feral friends!

Yours with a whiff of added seasoning,  
A full-stomached diver of the dumpster soup

### Hey Critic,

I don't know about you, but I'm pretty sure that finance boys have a serious problem when it comes to taking care of themselves. I mean, don't get me wrong, I love a good supply and demand curve as much as the next person, but have you ever tried to get an econ major to do their own laundry?

It's like they think that the invisible hand of the market is going to magically wash their clothes and cook their meals for them. And don't even get me started on their hygiene habits. I swear, some of these guys need to be reminded to shower more than once a week.

I'm not saying that all econ majors are like this, but let's face it, some of them need a serious reality check. Maybe they should be forced to take a class on basic life skills, like how to use a washing machine or cook something other than instant noodles.

Anyway, I guess what I'm trying to say is that if you're a boy studying economics and you can't look after yourself, you're not alone. But seriously, it's time to step up your game and take care of your basic needs. Your flatmates will thank you for it.

Best,  
V

### Hey there Critic!

Have you noticed that students are feeling like we've been run over by a bus? It's like we're all collectively suffering from a case of burnout or something. I mean, who knew that studying, partying, and trying to have a social life could be so exhausting?

I'm writing to ask: what's up with that? Why are we all feeling so drained and over it? Is it because we're drinking too much coffee and not enough beer? Or is it because we're binge-watching too much Netflix instead of studying?

All jokes aside, I do think this is a serious issue. Burnout can seriously impact our mental health and academic performance. So, let's get real and figure out what's going on. Maybe we can come up with some solutions to help ourselves and our fellow students.

Cheers,  
M

### Zing/Zung, in verse:

My head is pounding, my mouth is dry  
Last night's party was worth the try  
But now I'm paying for the fun  
My body aches, I need a bun.

A fried chicken sandwich will do the trick  
I need it now, my stomach's sick  
I grab my phone and start to type  
KFC delivery, oh what a sight.

The doorbell rings, I stumble to the door  
My eyes half closed, my feet on the floor  
The smell of chicken, oh so divine  
My saviour has arrived just in time.

I tear open the box, take a bite  
The flavours explode, it's just right  
The grease and salt, the crunch and meat  
My hangover cure, so sweet.

The world comes back to me, the light is bright  
The chicken and gravy, such a delight  
I can face the day, I can survive  
Thanks to KFC, I'm alive.



# EDITORIAL: GIVE ME BURRITO OR GIVE ME DEATH

BY FOX MEYER

Pretty much every culture in the world has independently invented the same four things: bladed weapons, fermentation, pigments, and a way to wrap dough around food.

I'm talking sandwiches. I'm talking kebabs, calzones, dumplings, gyros, and, of course, burritos. And it warms my heart to know that pretty much everyone, ever, has felt the need to stab someone, draw a picture of it, and then wrap up the day with a pint and a bite to eat. That's usually how my days go, too.

What drives me crazy is that Dunedin has somehow ignored the unparalleled GOAT of dough-wrapped foods: the burrito. Tell me why it is that this city has, like, six late-night kebab shops and not one good, reliable, and (most importantly) cheap burrito joint. Tell me. I'll wait.

Burritos and kebabs are two sides of the same tortilla. And I have nothing against kebabs, by the way - my heart and soul belong to Mustafa from Huzur Kebab. Thank you for your service. But these two meals are basically the same thing, just with different fillings. I've even seen a kebab shop use store-bought tortillas to wrap their falafel. Not dürüm, literally just tortillas, in their packaging, from the supermarket. If you've got a tortilla, lettuce and sauces, that's like 25% burrito already. You're just missing beans.

It's not like it even has to taste that good, because students here don't really know what proper Mexican food tastes like.

If they did, Del Sol would've been run out of town years ago - they're only still here because of the hats. Besides, all the Mexican places we do have (if you can call them that) close early. We need burritos when we're at our most vulnerable: late at night, when our wits have abandoned us.

My proposal is that the next time a kebab shop closes, someone needs to buy that joint and start slinging burritos. You'd barely need to change the way the store is set up, and you've got a consumer base ready to be wowed by your out-of-this-hemisphere flavouring.

The other alternative is to lobby the government to start sending all South/Latin American immigrants to Ōtepoti Dunedin, in which case the problem might fix itself. Right now, Wānaka and Queenstown have the best Mexican/Cuban/Chilean flavours in the country, and that's no accident. They have the people there to get it done, and we don't. Now, I'm not saying that it would be fair to open a residence visa specially for Dunedin-bound burrito-makers, but I'm also not saying that I would be particularly upset by this visa, either. Whatever it takes to get burrito culture rolling, as it were.

What's the biggest difference between the U.S. and Aotearoa? It's not gun laws, it's not sheep. It's the burritos, or lack thereof. It's complete blind ignorance to one of the best, cheapest, easiest foods there is out there, in a hub of consumers perfectly suited and already trained to consume a similar product. It's an untapped goldmine. And it pains me.

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## Bureaucracy, Constipated

Queer students criticise Uni's 'Gender Neutral Toilets Plan': "Nearly a decade to achieve the bare minimum."

By **Lotto Ramsay**  
Staff Writer // [lotto@critic.co.nz](mailto:lotto@critic.co.nz)



# "I should not have to compromise who I am in order to take a piss."

It's taken the University nearly ten years to make more plans than progress on gender-neutral toilets. This is a story about a minority group's representation on campus, yes, but it's also an example of a wider problem: how the University's institutional bureaucracy can get in the way of genuine progress.

We requested comment from the University on all the details to follow. Their bureaucracy dictates that all responses must be approved by an admin, which meant that by the time they sent us a very thorough, multi-faceted response, it was days past our deadline for comment – sort of like building dozens of gender-neutral toilets nearly ten years after first recognizing the demand. We expect to follow up on this story with more of the Uni's response, but for now, back to toilet-talk.

While the Uni said that almost 300 toilets exist on campus that meet the requirements for GN, this designation hasn't been made official. For now, the GN toilets that do exist are few and far between – with an emphasis on far. "My safety and identity should be valued as much as any other student's," an anonymous gender-diverse student told us. "It is atrocious that I have to walk up to 20 minutes across campus to find an all-gender toilet when my peers barely have to walk a few hundred feet. I should not have to compromise who I am in order to take a piss." This is a common feeling; in fact, we read an entire 103-page study on the campus climate for queer students that mentioned this point several times.

While other universities in Aotearoa have created literally hundreds of gender-neutral bathrooms by simply changing the signs, Otago apparently remains at the start of a "bare minimum" three-phase plan, with gender-neutral toilet locations still absent from the student app. Not only that, but this 'Gender Neutral Toilets Plan' was only conceived last year – almost eight years after the Uni first formally acknowledged the need for

more inclusive bathrooms. Now, this plan was constructed by Uni representatives that clearly do care about gender-diverse students; the problems seem to have arisen from the complicated nature of University administration. Critic Te Ārohi took a look at what's happened since 2014.

## "This process is underway."

In 2014, Critic reported on an OUSA Queer Support proposal to transform half of campus's bathrooms to be Gender Neutral (GN) after concerns were raised in an extensive student survey. Though Queer Support referred to this as a "best-case scenario", the need for more gender-neutral bathrooms was clear, and it appeared that the Uni agreed: "Property Services has been asked to investigate the provision of gender-neutral facilities in existing buildings and for their inclusion in all new buildings. This process is underway."

In 2017, after wide-scale additions of gender-neutral bathrooms by other universities, Critic followed up and found that "no progress has been made" at Otago, despite the investigation into more GN bathrooms having been "underway" for several years.

## "No progress has been made."

Last year, the process found some footing in the fruition of 2022's 'Gender Neutral Toilets Strategy & Plan' by Campus Development. The three-phase plan is 15 pages long. OUSA Queer Support, who spearheaded the initial campaign, told us they were not even informed of this plan. And while the proposed three-phase plan includes some praiseworthy stuff, like allocations of sanitary bins within GN toilets, it does not specify a time frame other than "short-term". Critic notes that neither this plan nor any mention of it seem to be present on the Campus Development project website, and that Property Services' current Priority Development Plan does not list inclusive bathrooms as one of its projects online, either.

In the meantime, other universities have just gone ahead and changed the signs. AUT created 165 GN toilets around 2014, mostly by converting disabled toilets, which raised its own debate. Vic Uni changed 95 in 2010, with a good split between dedicated GN bathrooms and wheelchair accessible GN bathrooms (GN/A, or "all access"). This was at "no substantive cost", and saw "no reports of gender-based violence in relation to bathrooms" according to a spokesperson in 2016.

At the same time, in 2016 Otago apparently only had 10 GN bathrooms, at least three of which are now gone. We were unable to find an updated list and instead resorted to literally walking around campus into all the previously-listed buildings to check if they had GN toilets. The map we used (pictured) often included staff toilets and GN/A toilets in the GN count. Now, by law, any new buildings constructed in the last 10 years ought to have a GN/A bathroom, and it seems like many new ones do. They're just also the disabled bathroom, which isn't the same thing as a dedicated GN toilet.

One student told us that "having only one [GN] toilet per building or floor is an immediately confronting experience. Instead of changing signs on current multi-stall gendered bathrooms and encouraging everyone to use them, adding one lone [GN or GN/A] toilet kinda immediately outs everyone using it." This student explained that "one toilet means people will need to queue for it... people who may not be comfortable being seen using the explicit not-cis toilet."

"Their entire eight-year-in-the-making plan is to change some bloody signs," an anonymous LGBTQIA student told us. "How hard could that be? Fuck, give me a marker and I'll go do it myself." But while simply changing the signs could help, as was the case with AUT, this can sometimes come at the expense of the disabled toilets across campus. "Those who require gender-neutral bathrooms don't want to increase the load on all access bathrooms," said a UniQ spokesperson.

As of 2023, it's still unclear if or when campus will see more gender-neutral bathrooms – something UniQ has referred to as "inappropriate" and "egregious", to which the University's detailed-but-delayed response seemed to acknowledge. The group collectively reviewed the Uni's 'Gender Neutral Toilets Plan' in a recent meeting, with UniQ execs concluding, "It's inappropriate for the Uni to bandy about its performative 'Dare to be Proud' campaign while they've been waiting eight years to, what - change some signs? It doesn't take nearly a decade to achieve the bare minimum."

Of course, it's not that simple. But when it comes to bureaucracy, nothing is.

**Gender-neutral (GN), Unisex, or All Gender:** A bathroom able to be used by anyone of any gender.  
**Gender-neutral Accessible (GN/A) All Access:** A single stall wheelchair accessible bathroom. These bathrooms also may be used by anyone of any gender.





## Dunedin SS4C Strike Underwhelms

The kids are back at it again! But where are the kids?

By Emily Esplin & Zak Rudin  
Staff Writers

School Strike 4 Climate (SS4C) and Fridays for Future joined forces in a nation-wide intergenerational climate strike across the motu on Friday, March 3. The Ōtepoti event, whose organisation was outsourced to Extinction Rebellion (XR), was smaller than most other cities, prompting some strikers to question the event's advertisement.

About a hundred or so people gathered in the Octagon to listen to some music and a few speeches. From what we could tell, there was only one speaker who was a school student, a marked difference to previous strikes. There were a couple witty signs spotted in the crowd, with a special mention given to: "Don't change climate, you're too sexy haha".

There were five core demands behind the strike: an immediate end to new fossil fuel; lower the voting age to 16; double marine reserves by 2025; establish and implement a regenerative farming transition fund for farmers; and e-bike rebates for lower income households.

The strike was spurred on by the devastation caused to the North Island by Cyclone Gabrielle. In a press release sent by SS4C and Fridays for Future, representative Caz Sheldon said, "As we start the year with deadly floods...it is more important than ever that we act now to prevent more severe weather events in the future."

Protests held in Wellington and Auckland saw streets filled with young people. Aaway from the carnage of Gabrielle's temper-tantrum, Dunedin's looked more like a chilled get-together in the Octagon, or maybe a meeting of your local cycling club. Either way, it screamed neither "school" nor "strike".

Youths were noticeably absent from the Ōtepoti event. The handful of highschoolers there was a little underwhelming compared to the climate-angst-fuelled turnout of the 2019 SS4C strike. Ōtepoti alone had literally thousands of kids marching down the main street; people brought their friends,

cool signs, and a passion for change to the protest. It was huge, and it had been advertised weeks beforehand. Not this year.

Each person Critic Te Ārohi spoke to found out about the strike either through an Instagram post or word of mouth on the day itself. A year 13 student from Otago Girls' High School mentioned that they "literally heard about this like three hours ago". A couple Uni students from Auckland described the protest as "really small and quiet" compared to the strikes they had attended at home.

The lower turnout could likely be down to the fact that our good ol' friend Covid slowed down SS4C to a near standstill, according to former SS4C co-ordinator Zak. Unsurprisingly, the momentum which had built towards the end of 2019 has somewhat dispelled. Additionally, the strikes have become more decentralised, being organised on a regional instead of a national basis.



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## Started From Baduzzi Now We Here

Critic's ex-food columnist working in country's best kitchen

By Nina Brown  
News Editor // [news@critic.co.nz](mailto:news@critic.co.nz)



Former Critic Te Ārohi food columnist Alice Taylor is moving from two-hatted Auckland restaurant Baduzzi to the three-hatted Amisfield in Queenstown. For those of you who don't know, restaurants are like balding men: the more hats, the better. Three is very impressive.

Last year, we reported on the beginnings of Alice's food journey. After finishing her Master's in Politics dissertation, she jetted off to compete in Masterchef two days later. "I fully believe that Critic is a huge reason why I got on Masterchef and why I'm here now," she told us, and we blushed.

Alice finished third overall and was then offered a job by judge Michael Dearth at

his restaurant Baduzzi. And just recently, she received a call from another judge, Vaughan Mabee, with another offer: this time at Amisfield.

"Vaughn's very much inspired by the produce and the environment around him," said Alice, something that resonates with her in her cooking. "I think I follow that mentality as well," she said. "When I cook a dessert, it's very much led by what produce I have available to me, especially herbs. I love using herbs in dessert." Quick tip: next time you make frankenstein pasta out of the dregs of the ingredients left in your fridge, just say you were "inspired by the produce available to you."

Nostalgia plays a huge role in the recipes Alice creates in her spare time, moonlighting as a food columnist for North & South. For her, mulled wine carries a special kind of nostalgia for her time in Dunedin as a student. "I had a lot of mulled wine when I was at University," she said. Her sure-fire mulled wine recipe includes any shitty leftover wine you have lying around, orange juice, some kind of spice (cinnamon is nice), and sugar left to simmer in a pot (not boil, that gets rid of the alcohol). Not only does it make shit wine taste good, it warms your cold lil breatha hands and hearts, and "you honestly get quite drunk." Sold.

Cost-effectiveness was one of her main goals when writing the food column 'Fuck! I Can't Cook' for Critic Te Ārohi in

2021. "The cost of living for anyone at the moment's really tough, but especially as a student. It is a real strategy" she said. "There's real joy in cooking at home, but it's a real challenge. And that's why I think vegetarian options and just learning how to cook for the season is so important." If all else fails, she recommended a hearty \$4 OUSA lunch (queen).

Alice likened the process of figuring out your career to finding the perfect partner - each new relationship teaches you more about yourself, and what red flags to look out for next time. She told students to "stay open-minded, because crazy things can happen and opportunities can present themselves in the weirdest ways...I spent five years [at uni] and ended up specialising in Chinese foreign policy, and now I'm a chef."

Alice joined us in a video call from her new cosy log cabin room in Queenstown, having moved in just 24 hours prior. She said that while "it's definitely an adjustment" after having settled into life in Auckland working as a pastry commis chef at Baduzzi, she's "super stoked" to be there.

Amisfield will be a big step up for the budding young chef, regarded as the best restaurant in the country. "It's a bit nerve-wracking, but that's good. That's when we make growth and progress, when we lean into the discomfort and the newness of things."

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## Sophia Charter Display Launched

Family, friends, and stakeholders present to commemorate

By **Nina Brown**  
News Editor // [news@critic.co.nz](mailto:news@critic.co.nz)

A new display was launched in the Link last Wednesday, March 8, in honour of the Sophia Charter. The event included speeches from Deputy Vice Chancellor Tony Ballantyne, Dunedin Mayor Jules Radich, representatives of the student group Hold On To Your Friends, and Sophia's parents Elspeth and Bede.

responsibility for themselves, each other, and the wider community."

Jules also said that "whether it's addressing issues of rubbish in the streets, increasing recycling opportunities, improving road safety, and providing resources to make flats warmer and healthier", the DCC intend on upholding their commitment to the Sophia Charter however possible.

Hannah and Ben spoke on behalf of Hold On To Your Friends, a group formed by those who were close to Sophia. They spoke of how the Dunedin student culture was something "Sophia loved", however, part of their group's mahi would be to "raise awareness around some of the dangers of student culture, and how to navigate it without missing out on anything." The group will be running this year's Sophia Charter Castle St clean-up, held on March 24, and encouraged anyone interested in joining to get in touch through their email ([holdontoyourfriends0@gmail.com](mailto:holdontoyourfriends0@gmail.com)).

Speaking to Critic Te Ārohi after the main event, campus cop John Woodhouse was optimistic about the future of student party culture: "I think we've all got a role to play. When we recognise a dangerous situation, whether that be police or the students themselves, we come together to resolve what is potentially a dangerous situation." Speaking on how the recent (and notoriously overcrowded) Backpackers party was handled, he said that while a lot of people saw the event as "a negative" he thought the way that it was handled "was a positive."

The new display in the Link includes an iPad where students can provide feedback and ideas through a new website. Tony Ballantyne said that the purpose of this would be to "give tauira the opportunity to provide us with their ideas on student well-being and safety. We want to enable the student voice so that we can all move forward together as a community!"

All speakers acknowledged the "tragic wake up call" that the Sophia Charter was born out of, when Otago Uni student Sophia Crestani was killed in a stairwell crush in 2019 at a flat party, calling into question dangerous aspects of Dunedin student culture.

Mayor Radich indicated that the topic was "slightly personal" to him, as his daughter was friends with Sophia and present at the party where she died. He said that in this way, he could "deeply appreciate Bede and Elsbeth's commitment to keeping Sophia's memory alive through the Sophia Charter", a document that he said "has the goal of a strong student neighbourhood, where residents take

## Back in Black

Thursdays in Black invites students to stand in solidarity with survivors of sexual violence

By **Anna Robertshawe**  
Staff Writer // [annarobertshawe@critic.co.nz](mailto:annarobertshawe@critic.co.nz)

Thursdays in Black is back, and they are currently looking for new exec members and volunteers to join the crew. "If you have ideas, flick us a message. We would love as many people as possible to get involved."

The organisation works closely with Te Whare Tāwharau, the University's sexual violence support and prevention centre. "It's a great step by the Uni that unfortunately other universities in NZ have not taken. The fact that there's

a whole centre on campus devoted to providing immediate support is awesome," says Melissa.

While the organisation feels that the Uni has done a good job dealing with sexual violence at Otago, there is always room for improvement. "There is an imbalance of power when survivor victims go to the University, and survivors often feel like they are the ones on trial," explains Melissa. TiB would like to see the process become "a bit more flexible", where the University upholds the survivor in a way

that they feel supported and believed.

Overall, TiB are appreciative of the University's effort in dealing with sexual misconduct at the University. Catch TiB on Tuesday the 14th at post-clubs day from 12-1pm, or every fortnight in the link.

You can find them on Instagram at [@thursdaysinblackotago](https://www.instagram.com/thursdaysinblackotago) or on Facebook at TiB Otago.

*A longer version of this article is available online.*

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# ODT WATCH



Oh god oh fuck oh no

A BALCLUTHA man who rolled his car into a residential garden claimed he was only behind the wheel because his sober driver had been arrested.

Skill issue



This column

“He is so handsome.”

Meeting Mustafa from Huzur Kebab

... I am very happy.”

Speak for yourself

was terrible, but we had a good day out'

Getting sauced at a funeral

“When foreigners come here, I think they get a little bit of a surprise as to how difficult it is.

An american doing a yardie for their 21st

“I really cringe at the term partner. I choose to use more endearing words

I actually prefer the term "beezy"

After she started to ride him, his trainer commented he went much better.

Write about horses without making it sound erotic challenge

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Brow shape and Brazilian wax combo (Braz and Brows Combo) \$50.

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\$10 Happy Burger, \$10 Wings N' Fries, \$10 Tap Wines & \$12 Crafty Pints.

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\$1 off double scoop gelato.

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15% off for students using the discount STUDENT15 online, and instore with Onecard. Excludes already discounted items.

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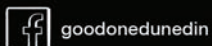
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# NORTH DUNEDIN CLEAN UP

Friday 24<sup>th</sup> March, 12PM - 2PM

Meet at Marsh Study Centre for welcome and briefing



North Dunedin Clean Up



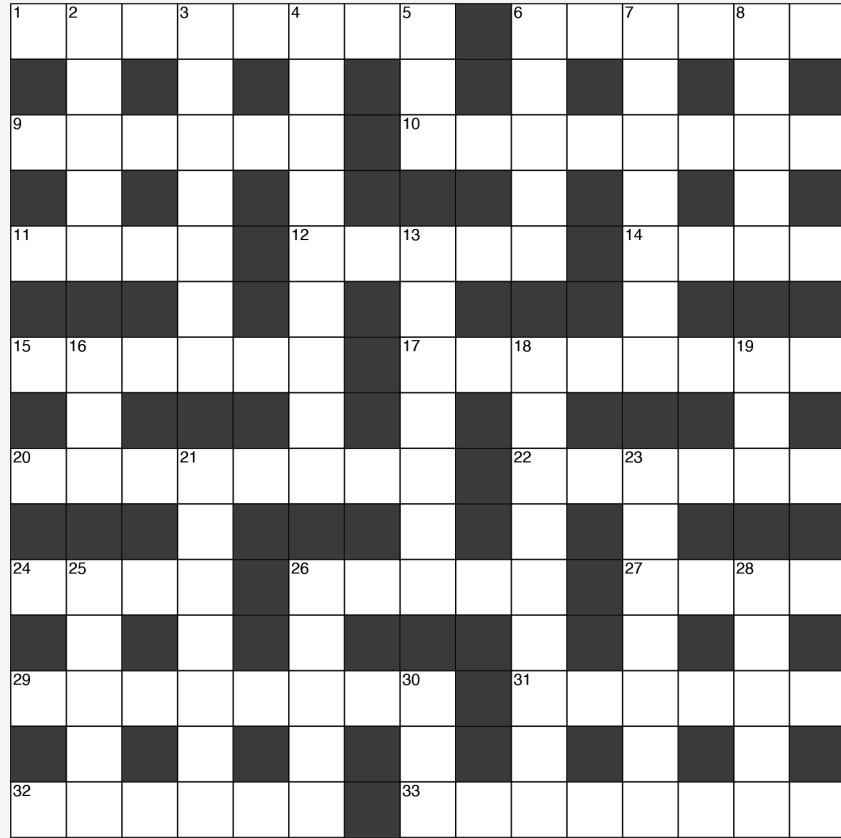
A Sophia Charter initiative in loving memory of Sophia Crestani



# PUZZLES

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## CROSSWORD

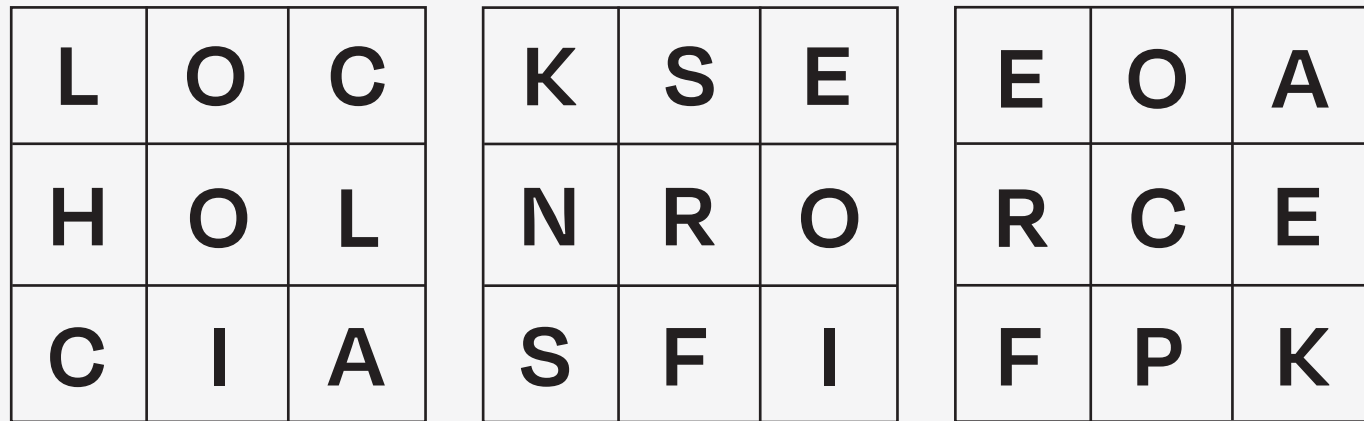


- ACROSS:**
- 1. Like directions, or certain Church positions
  - 6. "Not Many" artist
  - 9. Break fluid?
  - 10. They did "Cracker Island" with Thundercat
  - 11. Andean capital
  - 12. Flavorful
  - 14. Bottom, but Scottish
  - 15. Craaaazy
  - 17. Purple cocktail with violet liqueur
  - 20. Either one of two spicy peppers
  - 22. P. Sherman, 42 Wallaby Way, \_\_\_\_\_
  - 24. Pairs well with liver and a nice Chianti?
  - 26. Over it
  - 27. Headlining pig
  - 29. Spicy curry option
  - 31. Alaskan capital
  - 32. The stones your grandad passes
  - 33. Baltic granny
- DOWN:**
- 2. T-sauce alternative
  - 3. Resistant
  - 4. Uberrnensch philosopher misappropriated by edgelords
  - 5. Gamer's bane
  - 6. Skunk attack style
  - 7. Dependent
  - 8. What the restless are filled with, OR, a hint to the highlighted clues
  - 13. Kai moana (2)
  - 16. Antipollution org.
  - 18. Employee crime (2)
  - 19. Tahī
  - 21. Leave behind
  - 23. Proves wrong
  - 25. Courtroom excuse
  - 26. Sweet spread
  - 28. How some people might prefer their 9A
  - 30. Sphere

The (#) tells you how many words are in the solution. If a clue doesn't have a (#), it's a one-word answer.

## WORD BLOCKS

Make up the 9-letter word hidden in these blocks, using every letter once.



### ISSUE 02 PUZZLE ANSWERS

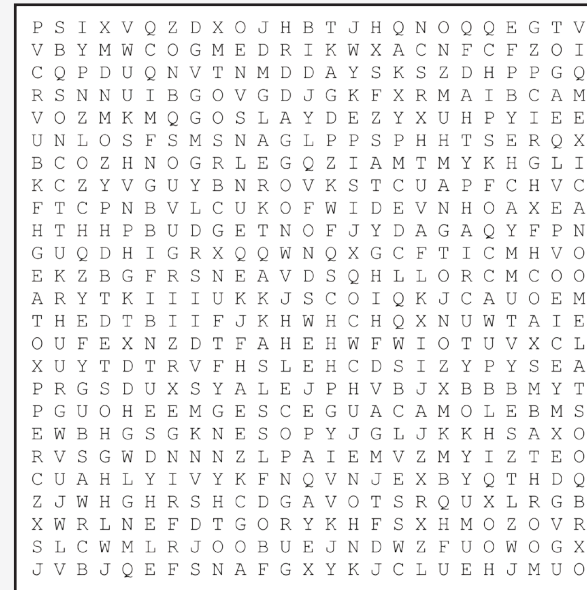
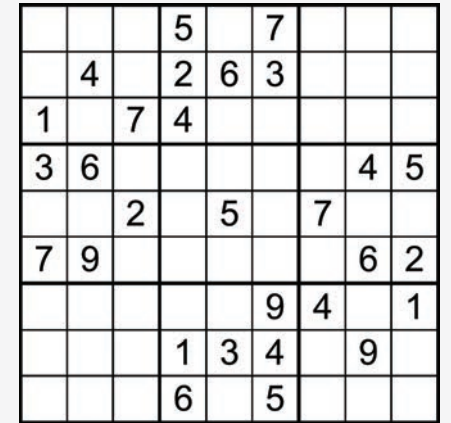
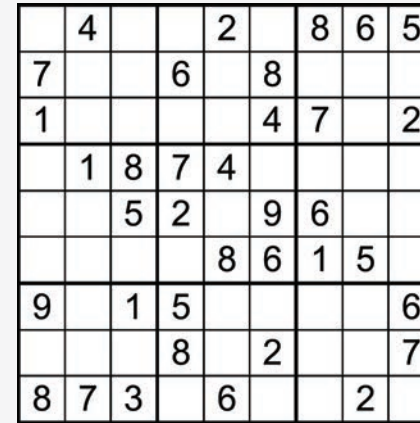
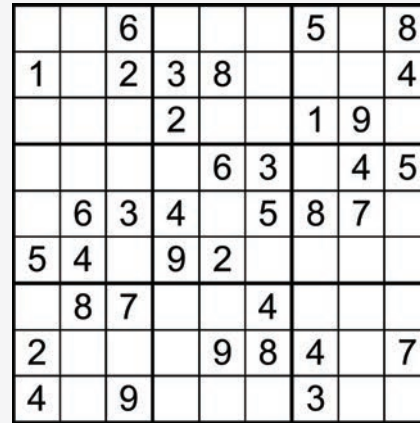
**ACROSS:** 9. ABCDE 10. (NEW)AMSTERDAM 11. NEWNEWNEW 13. OUIJA 14. TIRED 16. HAPPYFEET 19. TIDEPOD 20. BREAKIN 22. DEATHSTAR 24. DARTS 26. GLORY 28. MELODRAMA 30. RESERVOIR 31. DODGE

### WORD BLOCK WORDS: BACKSHOTS, FREQUENCY, MARIJUANA

**DOWN:** 1. MAGNET 2. CC 3. MEME 4. LAUNCHED 5. NSFW 6. NEMO 7. ADMIRE 8. EMMA 12. (NEW)WORLD 15. DEPTH 17. YIELD 18. (NEW)TON 19. TED 20. BURGLARY 21. KARMA 23. AROUSE 25. (NEW)SPAPER 26. (NEW)GIRL 27. (NEW)YORK 28. (NEW)MOON 29. DODO 32. DS

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## WORDFIND

- CHIPS
- NACHOHELL
- CHEESE
- GUACAMOLE
- BATHROOM
- COOKING
- PINTS
- GHOSTED
- STALE
- TOGA
- BUDGET
- FRINGE
- HAIRCUT
- GONEOFF
- TUMMYACHE
- BRAVE
- MEXICANO
- SLAY

## SPOT THE DIFFERENCE

There are 10 differences between these images.





# IT'S ALL GREEK TO ME!

BY HUGH ASKERUD / ART BY DANIEL VAN LITH

Before you get upset about the title, understand that a toga party in New Zealand in 2023 is about as Roman as it is Martian, so making a Greek pun is excusable.

With that out of the way: Toga party. What's the deal? This annual event has become an intrinsic part of student culture in Dunedin over the past couple of decades, but where did this absurd tradition come from? And how does it relate to the University of Otago? Short answer: There is absolutely no direct link between Rome and Dunedin except for the fact that both have seven hills. Possibly. Jury's still out on whether Dunedin has seven hills or more, but close enough I guess.

First we had to make sure there wasn't some obscure Roman connection that we'd missed. To figure this one out, Critic Te Ārohi had a chat with Cameron McPhail, a University of Otago graduate with a PhD in Classical Studies who probably knows something about Rome. Cam told Critic Te Ārohi that Dunedin's only link to Roman culture is the "neoclassical architectural style, which emerged in the 18th century", which we believed because they have a degree and we do not.

The Dunedin Railway Station, the First Church of Otago, the Law Courts, and the Olveston Historic Home are all built in the style developed when empire building became a thing again and people started simping over some brand called "SPQR". Cam's long-winded yarns aside, Critic Te Ārohi couldn't help but point out that there's a pretty sizable gap between architecture and the scarfie chaos entangled in the toga tradition. So, why toga?

That's where Mr Stephen Hall-Jones comes in, who was the activities manager of OUSA from 1986-2003. A stone-cold legend, Mr Jones was responsible for starting the first ever Toga party in 1990. Poked on where the idea came from, Jones reminisced, "[It was] nothing too original. There's an old John Belushi film called Animal House, which had a University toga party. One or two other universities in NZ also had toga parties, but ours became more of an ingrained tradition."



Maybe that's because, as Jones stated, "It had its own particular vibe." Jones mentioned that the event was predominantly for first year students as it was usually at the start of the week and featured only smaller acts. Sharing his sympathy for the breed, Jones remarked, "You knew that two weeks later they'd be as bitter and cynical as the rest of us, but for that night you kind of realised most would think back with fond memories."

Mr Jones' story is a touching one, filled with the triumph of a university culture coming into its own. Alas, all of that changed at the turn of millennium when the toga party became irrevocably tarnished. As the years wore on, the event gradually slipped into obscurity before being elevated with a procession through George Street. What a playful take on the graduation procession. Strange it doesn't happen any more, huh? Yeah, there's a reason.

It was the toga party of 2009. If you ask anyone what it was like, they'll probably tell you without hesitation that it scarred them for life. Eggs rained down from the heavens on unsuspecting victims, shop fronts were vandalised and violence was perpetrated unashamedly. In 2010 it got even worse. Students showed up to the event an hour earlier than organisers had planned due to a communication mix-up. With no facilities to quell tensions and a well-timed game of beer-pong, chaos ensued. Unspeakable atrocities were committed that night, none of which Critic Te Ārohi is willing to discuss in good conscience.

Burdened by bad publicity, the toga party went into a subdued hiatus in 2011 before returning better than ever before. The 2012 event was to be hosted at the Forsyth Barr Stadium, a venue which was, at the time, fresh on the scene. Students rejoiced at the prospect of a return to glory and, sure enough, the toga party was quickly back on its feet. The event went on without a hiccup until the start of last year, when the event was postponed until Re-Ori due to Covid protocols. To discuss this year's event and the future of the tradition, Critic Te Ārohi had a chat with OUSA events team lead Laurence Potter as he slurped down a bowl of noodles.

Between mouthfuls, Laurence told us that this year's toga party was "anecdotally, and certainly from our perspective, the best it's ever been". Laurence suggested that the toga party acted as a "rite of passage for the first years who generally buy into it". Looking to the future he mused that "the toga party is never stagnant. At the end of the day it's about building an experience." Rest assured, the future of the event is in safe hands with Laurence and the events team.

If the toga party's history was a bedsheet, it would have a few blood stains in the middle and maybe some egg yolk around the edges, but it's one that any breatha running behind on washing would gladly wear. The reputation of toga is on the mend, allowing for a new generation of freshers to bask in its greatness. While there's nothing particularly original about the beginnings of the toga tradition, the same can be said for almost any other tradition (looking at you, Christmas). So next year when you see a fresher guffawing their way down Dundas, don't scoff. Instead, salute. Remember that you were them, once. It is freshers who carry the fire of tradition, a fire we all huddle around in times of uncertainty.

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# CUTTING YOUR FRINGE:

THE COST OF DEFUNDING  
THE DUNEDIN FRINGE FESTIVAL

BY JAMIEMA LORIMER  
ART BY JUSTINA KING

Dunedin Fringe Festival 2023 was thrown into doubt in September last year when Creative NZ (CNZ) declined their funding application. This year's Fringe is set to go ahead, after a crowdfunding campaign and a great show of support from the community. Critic looks at what costs it took to send this year's event ahead, and what cost we'll pay if we lose our Fringe for good.

Unlike most, Dunedin's Fringe is not just a phase. It's an annual celebration of performance and art. Over eleven days, artists from all over the country (and some from abroad) bring their shows and exhibitions to venues across Ōtepoti. Theatre, stand-up, visual art and music only begin to cover the various mediums Fringe presents. All up, it's a platform open to all experimental art practitioners, and with that comes artists from a rich collection of backgrounds and varying levels of experience in the performing arts industry.

The programme's diversity also owes itself to Fringe being an "open-access registration" festival. Each year, the festival invites artists of any level of experience and from any discipline to pitch their work to be a part of the upcoming lineup. In addition to shows, there are interactive exhibitions and events as well as workshops in which the general public are invited to develop their own skills.

Fringe is the flagship event run by the Dunedin Fringe Arts Trust. Their other initiatives include Te Whare o Rukutia, a year-round community performing arts venue; the New Zealand Young Writers Festival (NZYWF), another annual event celebrating and developing the skills of young writers of all disciplines; and Amped Music Project, a mentorship programme for young local musicians. At its core, Dunedin Fringe and its initiatives are about supporting creatives who are, more often than not, local and emerging artists.

"It's like a rite of passage into performance," shares Bronwyn Wallace of Ōtepoti theatre company Late Bloomers. The company, herself and Marea Colombo, are both Otago Uni alumni, with Bronwyn having been involved since highschool. It was common in theatre studies to create and perform a show together at Fringe, which were often the first times artists would have this opportunity in their career. "It was also most likely the first time that you would make money in the arts, which is a huge moment. You'll be in your twenties like 'what the fuck, you can make a living off this?'"

"It's a stepping stone in Dunedin Performing Arts," says Bronwyn, as well as for Late Bloomers itself. In the past two weeks, Late Bloomers have been up in Wellington performing their two original works at NZ Fringe, 'Gaslight Me' and 'Flow', both one-person shows performed by Marea. 'Flow' is being performed at Dunedin Fringe later this week. 'Gaslight Me' was performed in Dunedin Fringe last year where they were awarded the NZ Fringe Tour Ready Award which has allowed them to bring their original works to NZ Fringe. The awards are another cost to add to the list for Fringe, usually covered by sponsors but this year also coming from Fringe's budget.

Bronwyn recognised the cut to Fringe's funding as another blow to Dunedin's performing arts community, made even more concerning when considered alongside Ōtepoti's dwindling number of venues. Late Bloomers returned the support Dunedin Fringe had provided them across the years, attending the multiple hui Fringe organised for public consultation on the future of Fringe when news of funding cuts first broke. The hui, three in all, each individually sought input from local artists, performers and audience. Late Bloomers attended all three, shares Bronwyn: "We were so passionate about whatever we could do to support Fringe and put anything in writing to CNZ and higher bodies. We wanted to be incredibly supportive and let them know the level of impact they have, not just on us, but the whole of the city."

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Isla Thomas is another young creative whose involvement with Fringe has supported her creative practice and studies. Part of Dunedin Slam Collective, she became involved with Fringe in high school with a multi-medium text and image exhibition, and throughout the years has been part of the festival as a performer, volunteer and as a judge. "The really unique and probably the most powerful thing about Fringe, for me, is that it's 'do it yourself,'" she says. "That was important because I felt not completely represented by school, or anyone else. The opportunity for self-representation and realising stuff, in a project form, was really cool."

As a poet, Isla believes the connection that Fringe and its other initiatives provide between Ōtepoti and other cities in Aotearoa, is important for the writing community. "I've collaborated with people, and made a lot of friends, life-long friends. It's given me a real avenue to test out my leadership skills and have a voice as a frustrated young person." It was through Isla's involvement with Fringe and NZYWF that the Fringe Arts Trust were able to support Isla, nominating her to attend the NZ Aspiring Leaders Forum. Isla also recognises the involvement the Dunedin Slam Collective has with Fringe as contributing to her successfully gaining a scholarship to study poetry at university. "I wouldn't have studied at university in the way that I did if it wasn't for the poetry [scholarship]."

Fringe itself doesn't profit off ticket sales, instead allowing artists to retain their full cut. This means that they rely heavily on creative grants from a number of national and community organisations, as well as the support of sponsors. A major source is CNZ, who contributed about one-third of Fringe's costs in previous years. So, when CNZ declined funding for Dunedin Fringe in their latest annual art grant, it naturally cast doubt over the future of the festival.

Fortunately, Fringe were able to secure some funding from CNZ in their Arts Grant pool, a quarterly funding grant.

It's rude to talk numbers, but in this case it's crucial to Fringe's most recent success. Dunedin Fringe Arts Trust's unsuccessful application was for \$150K. \$115K of this was allocated to Fringe Fest. Their later application in the CNZ quarterly pool was for \$75K and they were successful in being granted \$65K. This was the first time they'd received a partial amount of their applied grant. Other major funding organisations include the DCC and Otago Community Trust.

The loss of funding was met by expressions of support from existing funding bodies. They also ran a successful crowdfunding campaign through Boosted, New Zealand's only crowdfunding platform dedicated to the arts and run by the Arts Foundation Te Tumu Toi, passing their \$12K goal and raising over \$19K through this effort. "We were so grateful for that incredible support which gave us the confidence that people really wanted us to go ahead with the festival and felt that it was really important to the artists, to the performing arts, and Dunedin, to the future of those people's careers," says Ruth Harvey, one of two co-directors on the Fringe leadership team.

## UNFORTUNATELY, BEING UNABLE TO MAKE UP THE ENTIRE \$115K NEEDED FOR THE FESTIVAL, FRINGE HAVE HAD TO DIP INTO THEIR RESERVES AND ARE RUNNING AT A FINANCIAL DEFICIT.

Unfortunately, being unable to make up the entire \$115K needed for the festival, Fringe have had to dip into their reserves and are running at a financial deficit. This is unprecedented in Fringe's recent history and they are very grateful to the out-going Fringe director, Gareth McMillan, in ensuring the trust had a healthy amount of money that could act as a buffer in the case that their grants were unsuccessful. "Fringe is our biggest program, our flagship, and it is what the trust exists to present," Ruth says. "We felt that there's no better use of those reserves than going ahead with the thing that we are here for." Committing to this year's festival in the face of their financial loss upholds Fringe's kaupapa, their commitment to the arts and artists, says Ruth. "Ultimately, we decided that after three very tough years for artists around the country and around the world, we couldn't not provide that platform for the artists that participate in Fringe. This Fringe is for them."

\$65K may be a lot in terms of paying off your own student debt, but for a festival of Fringe's nature, it's only a fraction. Fringe's \$115K budget can be mainly split into: production, costs associated with running their venues and decking them out, marketing, promoting the event (as well as maintaining their online site and ticketing portal), and staffing. The crowd-boosted \$19K has gone entirely towards artists grants and their contracted staff, with 75% to artists and 25% to staff. Kate Schrader, the creative co-director, explains that the artist's grants are vital in supporting upcoming artists. "Often in this climate, especially for independent or emerging artists, they put a lot of their own time and money into getting these projects off the ground. That's a lot of risk to take on, especially if you're starting out and learning how to run a project, how to talk about your work and get people to come along to it."

These artist grants, paired with receiving their ticket revenue in its entirety, give creatives confidence that their practice can become a financially sustainable career. For contracted staff, the running of Fringe becomes their full-time job in the months around the festival. When considering the salary for a team of four individuals must come from this budget, it is understandable that the budget is stretched by the funding blow, and this doesn't even include the sound and light engineers contracted for the weeks only immediately around the festival.

Ensuring both their staff and performers are paid for their mahi is a crucial sign of respect and ultimately ensures that creatives are paid appropriately for their work. The nature of the creative industry, and our understanding of the arts culturally, often results in artists giving much more of their time and energy to their projects than they're financially compensated for. Fringe's commitment to their collaborators is an important step in amending these longstanding attitudes. At the same time, Fringe also relies on a large crew of volunteers and their goodwill is invaluable to supporting the artists.

Applications to perform in Fringe open in August. It wasn't until October that Fringe discovered they'd been declined funding in CNZ's annual arts round, and then later in December, that they'd been successful in their later application. "Our timelines were so compressed," said Ruth, which were made even tighter by additional consultations as to whether it should go ahead, then the alternative arrangements to account for the cut.

## THE NATURE OF THE CREATIVE INDUSTRY, AND OUR UNDERSTANDING OF THE ARTS CULTURALLY, OFTEN RESULTS IN ARTISTS GIVING MUCH MORE OF THEIR TIME AND ENERGY TO THEIR PROJECTS THAN THEY'RE FINANCIALLY COMPENSATED FOR.

In previous years, the festival's staff would be set in November. But this year they were contracted in December, and with the holiday season in the mix, they were only able to get to work in January. "It is a colossal superhuman [effort] from these incredibly tenacious and creative people to make Fringe 2023 happen."

The cuts to Fringe fest, much like cutting your own bangs after an emotional breakdown, have been anxiety-inducing, for the Fringe Arts Trust and local creatives alike. The way the Fringe team has met adversity, shows just how deep their commitment is to supporting Ōtepoti's artistic community. Fringe, as well as its other initiatives, are a crucial link for many local artists in their journey to allowing their practice to become their full-blown careers, all the while providing financial support and total compensation for their work. Dunedin Fringe is running from 16 March to 26 March. There is a vast array of shows, exhibitions and workshops to head along to and support artists from across the motu. You have the power to ensure the vitality of Ōtepoti's creative community.

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# NUT UP OR SHUT UP: WHY HALLS SHOULD GO VEGETARIAN

BY FOX MEYER

The way halls work right now, with opt-in veggies but obligate meats, is completely backwards.

I don't care if you keep eating meat in your day-to-day life. It's kinda cringe, but ultimately, the emissions from one private jet flight outweigh any of your dietary choices. So I can live with it. That being said, the single best thing we can do for the planet is stop eating meat - or at least, stop eating so much of it. Turn those endless dairy paddocks into forest and kill two birds with one stone. Seems simple, right?

Well, the whole "it's up to the consumer!" argument is total bullshit, unless the "consumer" is a major corporation. The powers that be do not care about individual consumer demand, and will go out of their way to keep things the way they are. Individual choices change the world very, very slowly.

Organisational change, however, changes things quickly. Universities are meant to be a sort of bastion of progressive education. They are hubs from which research can flow and ideas can germinate away from the scrutiny and scruples of business. At least, that's the idea. In practice, we know that this isn't really the case, seeing as the people who run the Uni are predominantly businesspeople, not academics.

Reality has a notable liberal bias, and historically so too do universities. If they are still fountains of liberal thought, and if they still claim to be pushing the future in a better direction, then they have a mandate to put their money where their mouth is. They can start this by serving less meat. That's it. That's the whole solution. They'll save money, we'll be healthier, and they'll get to say they're the greenest campus in the country. Win-win-win.

It might not make a difference if you cut out burgers, but if the entire university dropped meat from the menu, or even just served it once a day, that would have an immediate and noticeable change. It would also set a new norm for the students coming through, one they can take into the future. That's the whole point of a university, right? To inspire change? Besides, students can still go buy meat outside of the hall, like at Macca's where they offer next to no veggie options anyway. It's really not that big of a change.

Let's just look at halls. Right now you have to opt-in as a vegetarian, so the college can cook the adequate amount of veggie food. If you're not a "registered vegetarian", you don't get the vegetarian dish, which is often the tastiest thing on offer. This leaves no room for people to even consider branching out, and forces meat-based menus on everyone else.

This is totally backwards. Instead of opting in to eat veggies, you should have to opt in to eat meat. This is healthier, greener, and far, far cheaper. And you don't even have to stop eating meat if you don't want to! Look at OUSA's \$4 lunches: all vegan, cheap as chips, and hearty as hell. I fundamentally do not understand why the University is serving multiple meat-based dishes every day of the week instead of opting for a more veggie-centric approach. I mean, sure, they've got Meatless Mondays, which sound great until you realise they still serve fish on Mondays. So, that's pointless.

Never before have humans had so much meat to eat, but we really don't need it every day to survive. Nuts, seeds, and leafy greens have been giving humans protein since the dawn of time, supplemented with meat when and if we were lucky enough to catch it. I reckon what has happened is people lived through two world wars, got really spooked about starvation, and then lived through a period of unprecedented food production. Meat was suddenly available in cans, and it made sense to the people who had just been eating leather trimmings to stuff their face with as much meat as possible while it was on the table, so to speak. They passed this mentality on to their kids, who grew up with meat available 24/7. Those kids passed this norm to their kids, and now those kids run the world. Including this university.

But if those now-grown kids are worried about losing enrolment rates by becoming more of a vegetarian campus, think twice. The younger generations are not carnivores. They're incredibly climate-conscious. EAOS111 (Earth and Ocean Science) had the largest percentage increase of any Otago University paper last year: up 73%. This new generation obviously cares about sustainability, and a bold move like this would attract them. After all, for almost all of human history, meat has been a luxury. It's time we remembered that.

The tertiary system, globally, cannot in good faith advertise itself as a place of progressive learning if it continues to hold onto the culinary practices of a bygone era. We're not smoking cigarettes to stay skinny; we're not following Vogue's "egg and wine" diet. But we're still eating meat like there's no tomorrow.

It's time to nut up or shut up. Literally. Bring on the nuts and vege, deal with the backlash, and go to bed knowing you've done more for the climate than any university in recent history. Put that on your billboards. *Sapere aude? Credam, cum videam.*



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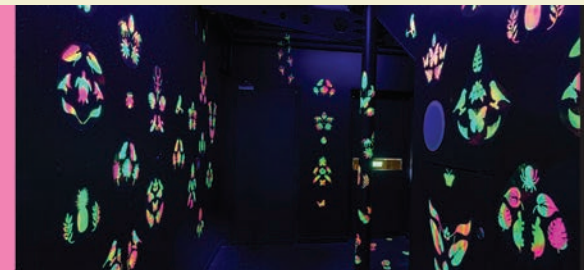
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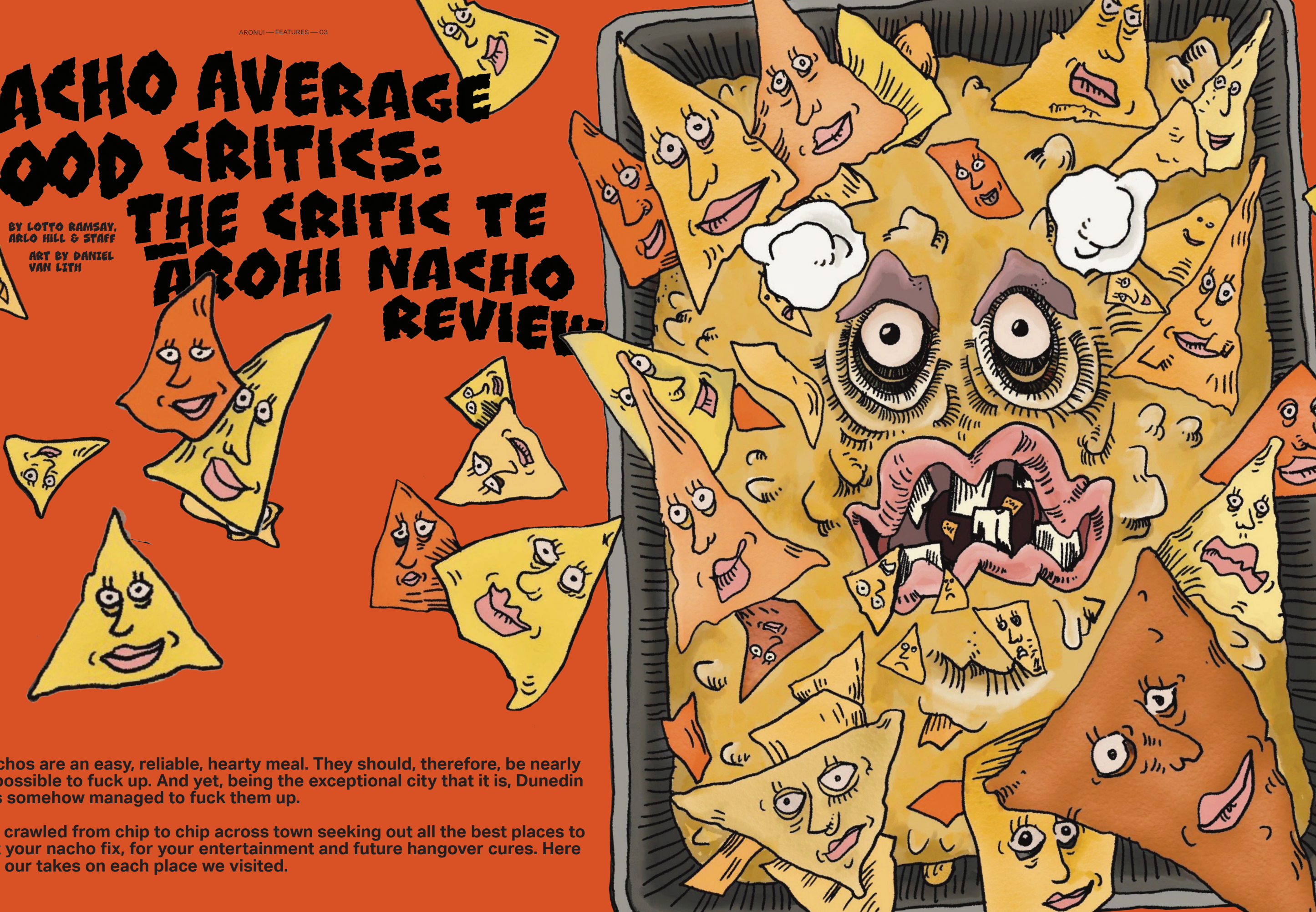
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# NACHO AVERAGE FOOD CRITICS: THE CRITIC TE AROHĪ NACHO REVIEW

BY LOTTO RAMSAY,  
ARLO HILL & STAFF

ART BY DANIEL  
VAN LITH



Nachos are an easy, reliable, hearty meal. They should, therefore, be nearly impossible to fuck up. And yet, being the exceptional city that it is, Dunedin has somehow managed to fuck them up.

We crawled from chip to chip across town seeking out all the best places to get your nacho fix, for your entertainment and future hangover cures. Here are our takes on each place we visited.

# TACO BELL \$12.90

Looking down at the cardboard box of Taco Bell nachos felt like looking at something rendered by an AI: it had the overall impression of nachos, without resembling food in the slightest. It was colourful, but in a concerning way, like the walls of a children's hospital or a dyed undercut, and the cheese formed such stagnant and greasy pools that the entire Critic office came down with the Cheese Touch. More to the point, this bitch was WET. Like, those nachos were a slow-moving liquid, cardboard box and all. The exorcism-vomit guac was indistinguishable from the cheese if you closed your eyes (we tested) and the mince was to beef what a Neuron scooter is to the World's Fastest Indian. It was also only present in tiny, pustule-like beads, not unlike the contents of a 'DO NOT EAT' silica gel packet. We wish we'd gone with the silica gel.

**Slop-o-meter:** Getting a wedgie at a waterpark.

**Pairs well with:** Lava lamp fluid and doing sudokus in your head.



# NIGHT 'N DAY \$8.90



# BAAA BAR \$16.50

None of us necessarily pictured ourselves sitting in Baaa Bar at 1pm on a Friday, but life's a bitch and she can step on me. The nachos, in turn, did taste slightly stepped on, which may have been the closest thing to seasoning those poor nachos had ever encountered. There was a hefty and welcome dollop of sour cream, but the other toppings were as sparse as the average Baaa-goer's hairline. The tortilla chips were clearly of the circular store-bought kind (Mexicano?) but they get some points for grilling them, I guess. Overall, pretty much your quintessential kiwi pub nachos: completely foreign to someone in Mexico, but if you're in an establishment that serves them, the word "foreign" might be a bit too spicy for you anyway.

**Slop-o-meter:** Not too wet. Not too dry. Possible weapon of choice in the event you were trapped in the cafeteria food-fight scene of a teen angst movie.

**Pairs well with:** Huffing exhaust fumes from the back of a sheep transport truck to own the Greens.



Give that one guy at Night 'n Day George Street a goddamn fucking medal. We made eye contact with him as he put a whole-ass can of Wattie's beans, meat 'n shit into the microwave and proceeded to ask us about our future plans for the day, entirely confused when we gave no context other than saying, "More nachos." First impressions were much better than Taco Bell, however the overwhelming saltiness of the cheese-flavoured Mexicano corn chips topped with actual cheese nearly gave us an aneurysm. In one corner of the already buckling Night 'n Day box was a small paddling pool of cheese, and dotted around this was tiny beef pellets that reminded us of the Wattie's canned spaghetti and sausages. Probably the exact same meat. The chips, despite being extremely reputable outside of Night 'n Day nachos, were incredibly brittle, making a drunken rage almost inevitable after a night in town.

**Slop-o-meter:** Not enough slop. Too many un-sloppefied chips led to brittleness.

**Pairs well with:** Crossing George Street outside of Night 'n Day while being chased down for your pockets full of "free" ketchup.



## AMIGOS - \$26

Surprisingly, despite being in the creepiest part of the outer Octagon, Amigos earned itself a place in our hearts. We looked in awe at the sheer nest of nachos, already tummy-hurting and regretting volunteering for this review. We each had to take a second before analysing this work of art. Each chip looked as though it was delicately handcrafted and sensually cooked to perfection, but nothing prepared us for what we were about to encounter: the juiciest meat we'd ever had. And we work at Critic, we know a thing or two about juicy meat. The entire thing screamed "boujee", with beans that looked hand-picked from a line rather than poured from a can. We truly believe that not a single part of this meal ever saw the inside of a microwave. Our only issue with this beauty was how much it was piled up, like a mf'n Jenga tower. We salute anyone who attempts to tackle this hungover, let alone drunk.

**Slop-o-meter:** Crunch-crunch, munch-munch, yummy-yummy, perfect in every fucking way.

**Pairs well with:** Mango smoothies from Chatime with the rainbow bits that make my brain feel loved.



Saying that you've got the best Mexican food in Dunedin is a bit like bragging that you have more teeth than anyone else in the nursing home. Still, Alley Cantina's nachos were something to savour. For \$26, the portion was certainly reasonable; anyone of the small-to-medium size could have easily squeezed two meals out of this, and the toppings were diverse enough that it actually felt like a meal. The chips weren't just standard circle corn chips either, which was a huge plus. However, the size of the Alley nachos was a double-edged sword: the same sheer mass that gave the meal its heft also created conditions known to experts as "Nacho Hell", in which the innermost clump of chips was insulated in a warm, wet environment and thus prone to sogging. This can leave you with droopy chips, as by the time you've carved your way through the crispy top layer to expose the pits of Nacho Hell, you're probably too full to put the limp chiplets out of their misery. Still: solid flavouring, excellent veggie options and, most importantly, great tortilla chips.

**Slop-o-meter:** Sloppiness limited to the inner regions, otherwise well constructed.

**Pairs well with:** Spending all of your course-related costs on takeaways.

## DEL SOL - \$23

We'd expect more from a place on the boujee side of the Octagon, especially for 23 whole dollaroonies and for being pretty much directly underneath the fantastic Etrusco. For some reason Del Sol didn't serve beef nachos, so we picked chicken which, although disappointing, was still very refreshing after a long afternoon of the same genre of meat. Del Sol could have had the decency to make it slightly less dry, and there was a general lack of flavour all around. The meal left us all a tiny bit sad. Real cheese was a much needed bonus, which went hard after the previous places (not you Amigos, I love you bby girl xoxo). The little pools of grease were a nice addition, being similar to what the beef at Taco Bell seemed to be simmering in. It could, in fact, have been the same grease scooped up and fed to us again. Disappointment aside, we all agreed we could definitely munch on this when drunk.

**Slop-o-meter:** Wasn't too sloppy, but that isn't really a compliment. It definitely needed more sour cream and salsa.

**Pairs well with:** The little red nipple in the middle of those shitty laptops you had at primary school or chewing on the corner of an iPod touch.





# Crunch/Time: A methodological analysis of snack texture over time

A dissertation submitted in partial fulfilment for  
the degree of Master of Nutrition & Finance

By Weir, E and Ramsay, C.  
Otago University Department of Munchology

## Abstract:

This study was designed to address the common problem of post-party stale-chippery. Our results suggest that corn- versus potato-based chips de-crunchify at variable rates, and indicate that the safest snacks to leave open overnight are Harvest Snaps, Cornados, Snakachangi chips, Grain Waves, and Savour Spicy Broad Beans. This data will hopefully inform the vulnerable consumer base that is the student body, allowing them to plan their chip consumption according to their unpredictable lifestyle.

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**Introduction:**

Modern students are burdened by a variety of choice in the chip aisle. With so many options, many feel overwhelmed by indecision, though Rebollar et al. (2017) have shown that chip packaging advertising crunchiness encourages purchase rates, clearly highlighting the importance of the crunch factor.

We connected this plight to another common struggle: that of the de-crunchified chip, one left open after a big night out. The scenario usually goes as follows: the student thoughtfully purchases a savoury snack to consume later that night, before becoming inebriated, enjoying a night of revelry and hooliganism, failing to find a “mate” to spend the night with, and going back to bed to watch Netflix and consume the savoury snack purchased earlier. As the student is drunk beyond reproach, they fall asleep with the half-eaten bag of chips by their bedside – with not a Chip Clip in sight. The following morning, is the savoury snack still crunchy and edible, or is it stale and soft? What about the following day? Does it depend on the snack? Yes, yes, and yes.

Seeing as recent studies have suggested that chip crunchiness can inspire a higher consumption rate (Cahayadi, 2020), this study aimed to evaluate the crunch of various savoury snacks over time using a sophisticated CrunchScore™ analysis. We hypothesised that every snack will get less crunchy over time, although at different rates across brands and ingredient types.

**Method:**

An assortment of savoury snacks were purchased from a local supermarket for exorbitant prices. Eight were potato-based chips, five were corn-based snacks, and seven were made from other foodstuffs such as rice, peas, or seaweed. Cashiers were told: “I swear these are not all for me.” This was a lie. Taste and smell were not considered important factors, and only crunch was included in the analysis. The authors note that, as pointed out by Duizer (2001), perceived chip crunchiness is significantly impacted by the auditory sensation of mastication, not purely the physical mouth-feel. We accepted these conclusions and then proceeded to ignore them.

Snacks were opened on a coffee table and sampled immediately, then sampled every morning over the next five days. After each sampling, the snack was given a CrunchScore™ out of 100. Anything under 50 was considered completely inedible, though this variable is dependent on personal preference.

**Results:**

Upon initial tasting, as expected, all snacks were highly crunchy. Heartland Extreme Crunch (Maple Bacon) lived up to the name, scoring the highest initial CrunchScore™ followed closely by Snakachangi (Sweet Chilli). Calbee Melts (Meatlovers) were a first try for the researchers. The bag was significantly heavier than the other chip bags which was both exciting and disconcerting. The chips looked a little gross, sort of like an industrial accident, but honestly slapped. However, their crunch rating was lowered by the added layer of cheese.

By and large, the first night saw little decline in crunchiness across the board, indicating that the morning immediately following a bag-left-open scenario is still within the prime snacking window. There were, however, significant drops in crunchiness for various kettle chips, Cheezels and, most significantly, Tao Kae Noi Seaweed (Chilli). The Onion Rings did not lose much crunch, but did smell and taste more oniony.

Further loss of crunch was witnessed across the rest of the timeframe at varying rates, though the most important datapoint was morning one, as this is when the chip-consumer is at their most vulnerable. The crunch-time curve is shown for potato chips in Figure 1, corn-based snacks in Figure 2, and all other snacks in Figure 3, which all present the CrunchScore™ of each snack over the five nights since they were opened.

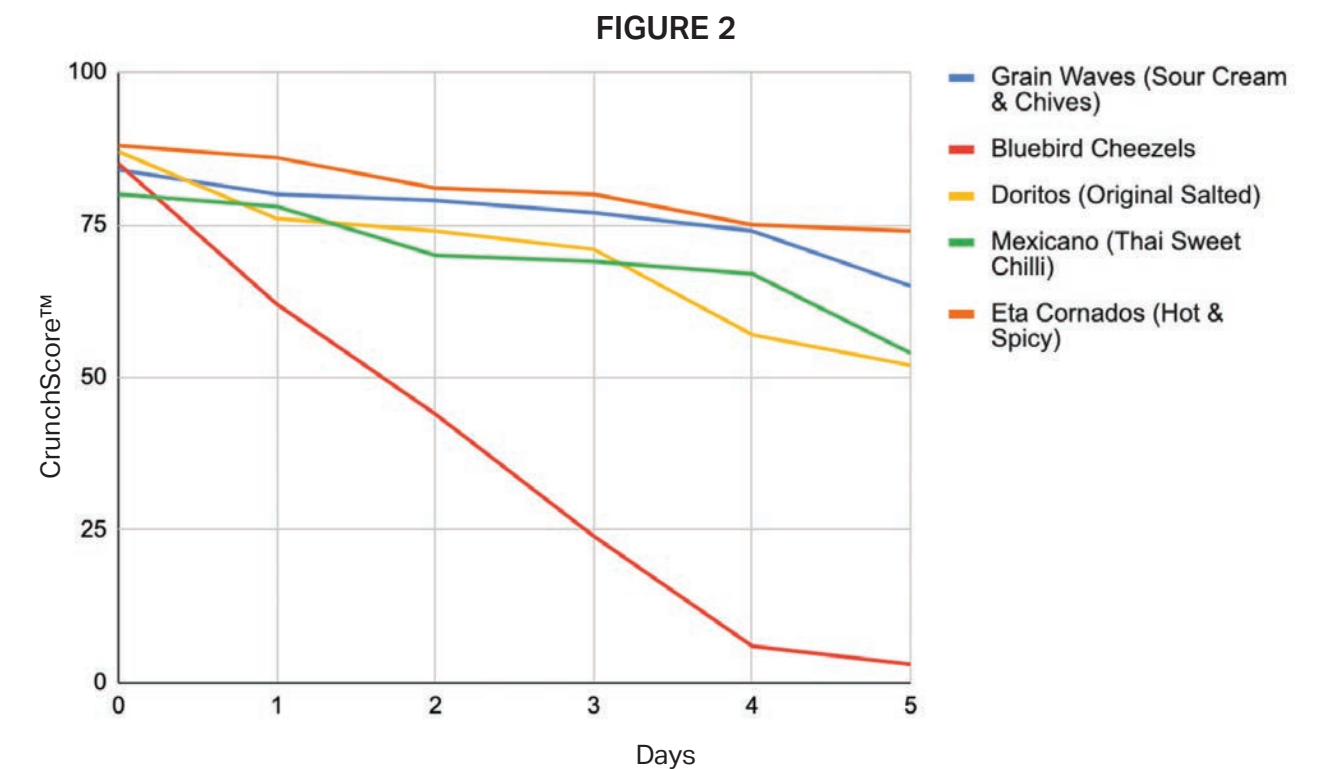
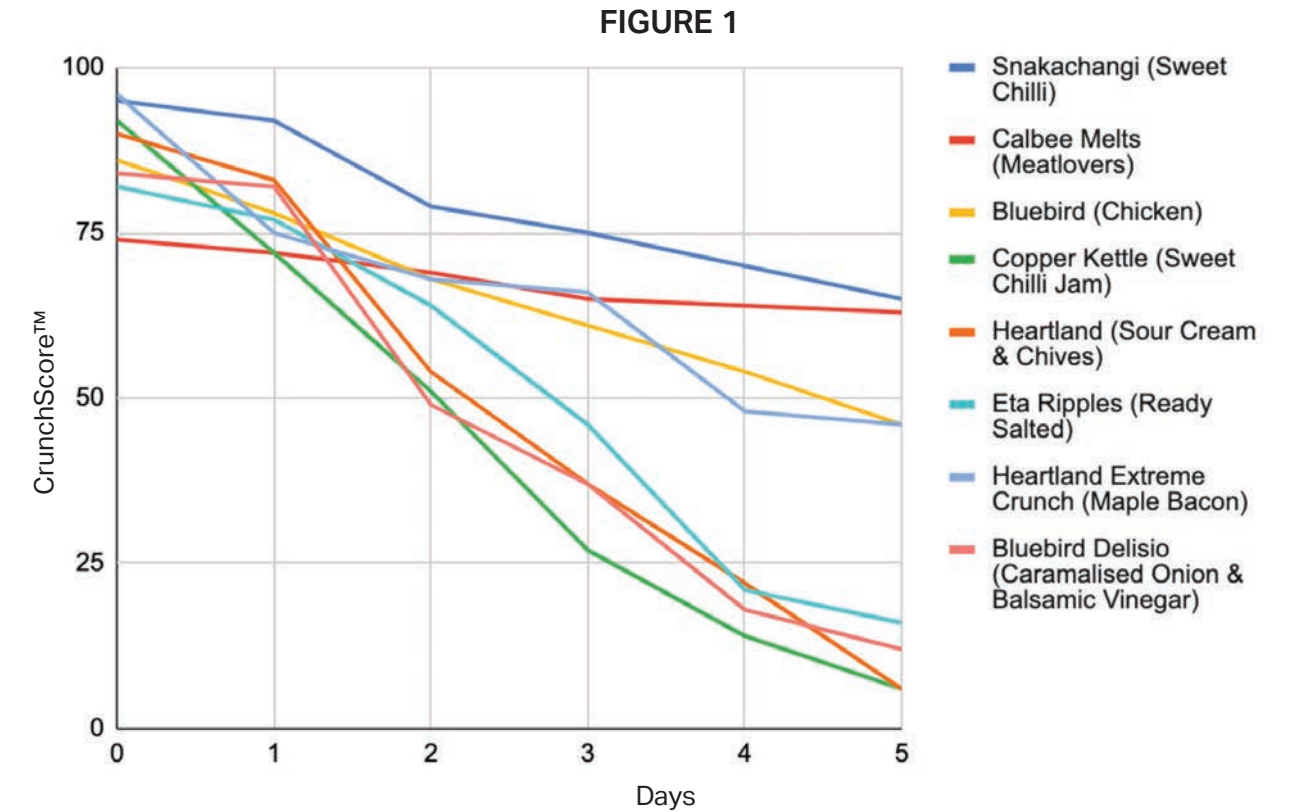
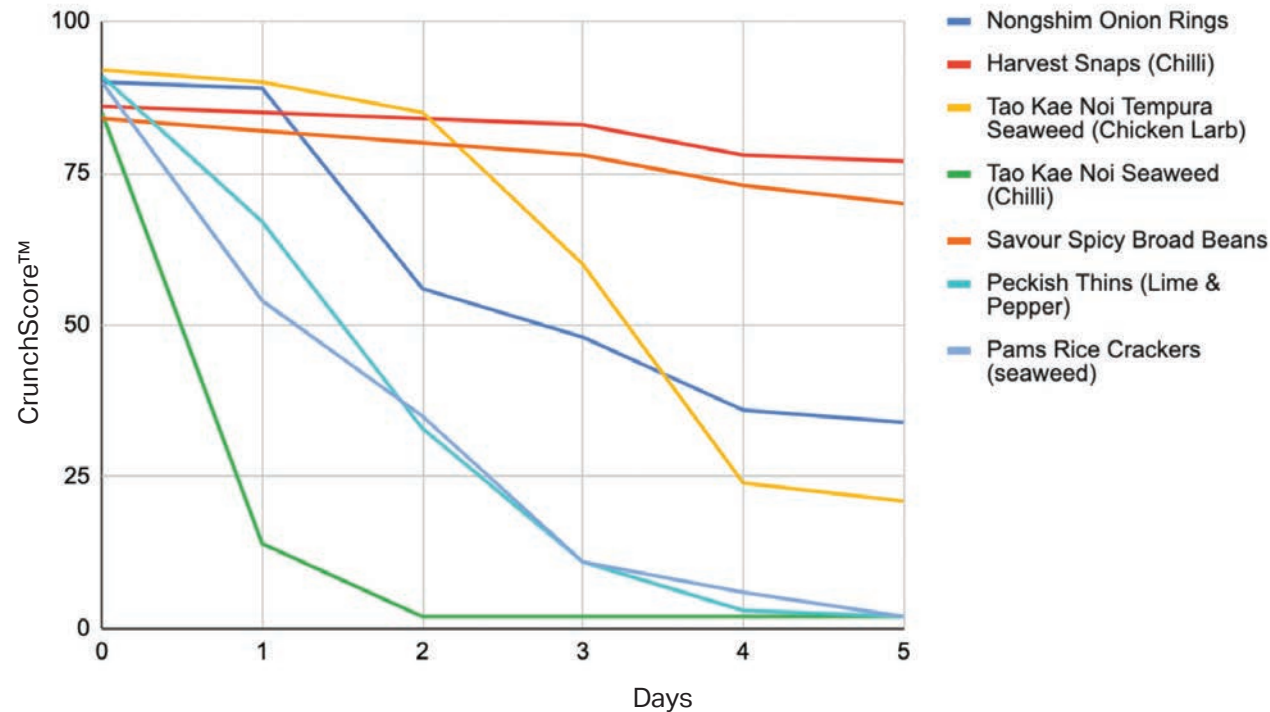


FIGURE 3

**Discussion:**

As seen in Figure 1, amongst the potato chips, the kettle chips (Copper Kettle, Heartland Extreme Crunch, and Bluebird Delicio) have some of the biggest initial crunches but appear to lose their crunch most rapidly. Snakachangi chips lost the least amount of crunch out of the potato chips.

As seen in Figures 1 and 2, corn-based snacks held onto their crunch better than potato-based snacks overall with the exception of Bluebird Cheezels, which became hard and chewy after one night and continued to lose crunchiness from there. We propose this is due to the milk products present in Cheezels, although further research is needed to investigate this.

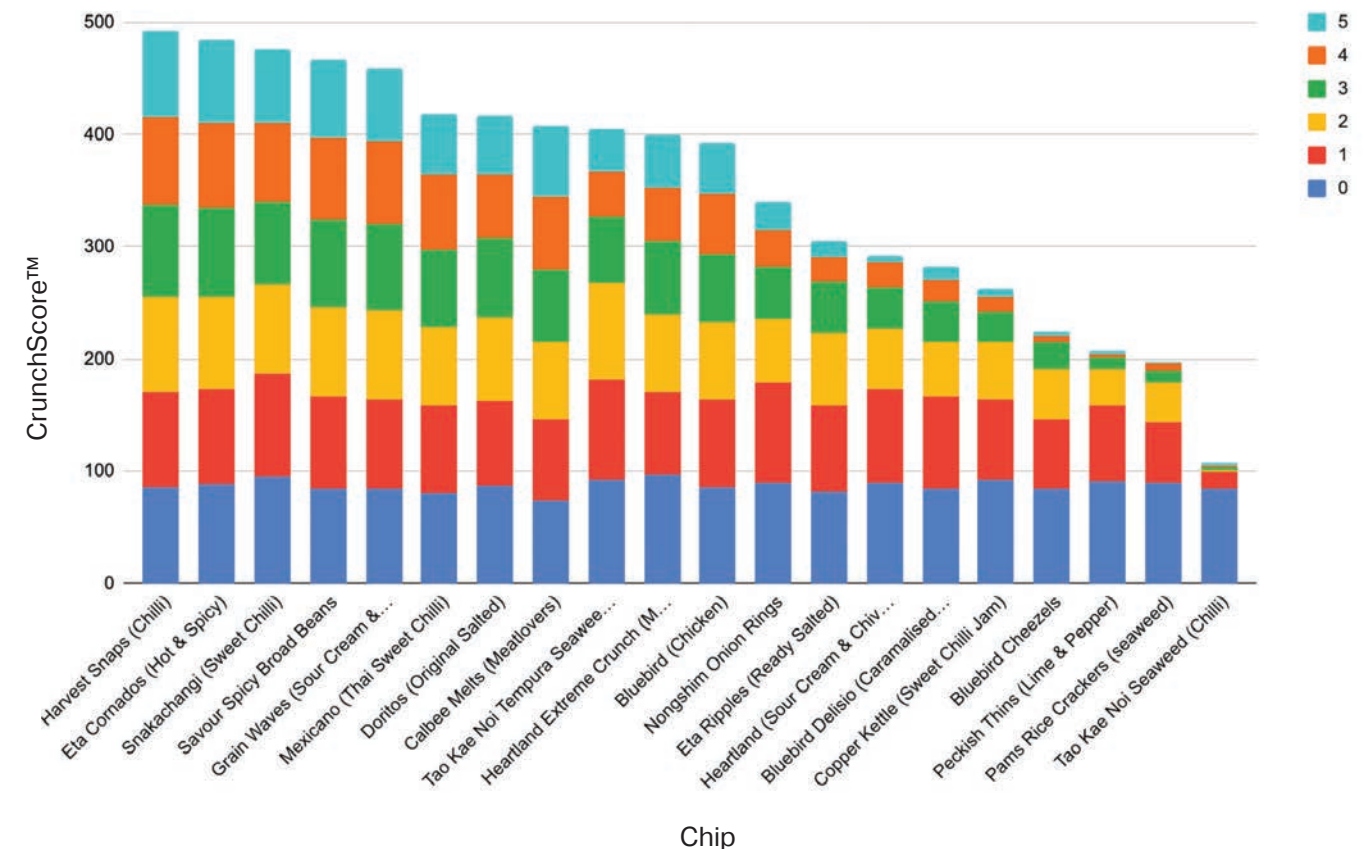
Snacks that were not potato- or corn-based varied significantly in crunchiness over time, as seen in Figure 3. Rice-based crackers (Peckish Thins, Pams Rice Crackers) decreased in CrunchScore™ after one night, while Harvest Snaps (Chilli) and Savoury Spicy Broad Beans maintained a high CrunchScore™. While the Tao Kae Noi Seaweed (Chilli) became floppy after one night, the Tao Kae Noi Tempura Seaweed (Chicken Larb) sustained crunchiness throughout the experiment.

Limitations of this study included: inconsistent humidity and temperature control, possible human error and bias in sampling consistency, lack of data replication, too many sweet chilli flavoured things, and a gaping lack of Arnott's Shapes.

**Conclusion:**

As seen in figure 4, Harvest Snaps (Chilli) and Eta Cornados (Hot & Spicy) held the highest total CrunchScores™ across the five nights, as well as the highest CrunchScores™ at the final tasting. This was followed by Snakachangi (Sweet Chilli), Savoury Spicy Broad Beans, and Grain Waves (Sour Cream & Chives). Overall, corn-based snacks lasted longer than potato- or rice-based snacks but this was not a comprehensive rule. Eta Cornados scared the researchers a little before this experiment and these results have made the researchers even more scared.

FIGURE 4

**Works cited:**

Cahayadi, Jimmy; Leong, Sze Ying; Oey, Indrawati; and Peng, Mei. 2020. "Textural Effects on Perceived Satiation and Ad Libitum Intake of Potato Chips in Males and Females". *Foods* Volume 9, no. 1: 85. <https://doi.org/10.3390/foods9010085>

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Rebollar, Rubén; Gil, Ignacio; Lidón, Iván; Martín, Javier; Fernández, María J.; Rivera, Sandra. 2017. "How material, visual and verbal cues on packaging influence consumer expectations and willingness to buy: The case of crisps (potato chips) in Spain." *Food Research International*. Volume 99, 239-246.

Teerich

# Instant Noodle

BY JAMIEMA LORIMER

Are You?

## 1. You're on campus and need a caffeine hit. Where are you getting it from?

- a. Cafe Albany
- b. I stopped in at my favourite coffee spot on the way in
- c. Can of Boss coffee from campus shop
- d. No matter where I am, I'll be trekking it to Bagelo's

## 2. How is your course of study looking right now?

- a. I initially came to Uni studying something else, but with some time I discovered and switched to what I was most passionate about
- b. In postgrad, or seriously contemplating a postgrad in an extremely niche subject that requires at least twenty seconds dead air to explain
- c. Honestly, I'm trying to ignore it
- d. I've switched my major three times now. Two of these times were in the same semester

## 3. What accessory is going to tie together your entire outfit?

- a. A functional bag that also fits the aesthetic
- b. Some hand made goodie, perhaps a crocheted hat I picked up at a Radio One market day
- c. Speed dealers
- d. It can't be just one. My sunnies, earrings and socks are all coordinated. But I am definitely not bringing a bag. That would drag down the entire fit.

## 4. You're hosting a party, what's the theme?

- a. Double denim
- b. A party where everyone has to come dressed as a celebrity who shares their star sign
- c. Hawaiian shirt party
- d. ABC: Anything But Clothes party!

## 5. What's your drinking vessel of choice?

- a. A wine glass. It's fun, even if you're not drinking wine
- b. A martini glass. This is a martini glass right?
- c. Straight out of the bottle or can
- d. I have a favourite novelty cup that I, without fail, always use for pres

## 6. It's a Saturday night, where you headed?

- a. The Octagon, of course
- b. A gig at The Crown, followed by some cocktails at a sit-down bar
- c. We're headed out to Hyde, after a good day drink starting at 1pm sharp
- d. I've got invites to three different themed flat parties AND a red card. And I'm fully gonna make it to them all

## 7. What text are you most likely to have sent in the middle of the night?

- a. Text me when you get home safe xx
- b. Sorry, I'm at afters with the band!
- c. sup2
- d. WHERE DID YOU GUYS GO?

## 8. Oh no! You've just remembered you have an assignment due tomorrow. How are you coping?

- a. I'm headed straight to the library to smash it out before close
- b. I'm chucking on my go-to lo-fi ambient playlist to get in the right zone to get through it
- c. I'm drunk-writing it
- d. Oh God. I'm going to be pulling an all-nighter, aren't I?

## 9. What's your preferred flavour of vape?

- a. Strawberry! Watermelon if they're out
- b. Uh, I don't vape. Ciggies tho
- c. Peach ice
- d. I don't have my own vape but I'll take whatever and whoever's is on hand

## A. Mi Goreng Blue

If no one's got you, you know that Mi Goreng Blue's got you. You're a fan favourite, as evidenced by the empty shelves at New World City Centre in O-Week. Loved by all, you're supportive and always around for a good yarn. Sure, people might say you're a little basic, but you're an obvious choice in providing solid vibes. Keep being wholesome you, Mi Goreng Blue!

## B. Shin Ramyun

If you know, you know. Fiery and passionate, and probably a fire sign, you are the Shin Ramyun noodle. You're a bit edgy, with your own personal flair, but not everyone can handle your spice. At best you've got an intimidating vibe, and at worst people avoid you and call you pretentious. Be sure to remind yourself that we're all instant noodles after all, so, even if your tastes differ, there's still so much that you share with others.

## 10. Finally, happy Dunedin Pride Month! What will you be doing to celebrate?

- a. Emulating a wee drag brunch at the flat and watching RuPaul's Drag Race
- b. Heading to the club night put on by Dunedin Pride
- c. Drinking with the boys. Any reason to drink!
- d. I'm going to head to town with the most slay rainbow eyeshadow! I'm sure I can get it done in this one-hour window I have between dinner and pres

## C. Maggi Chicken

Oh no. OH NO. You're the days-old noodle bowl on the floor, beside your mattress on the floor. Maggi Chicken noodle is the noodle most likely to be found in a terrifying mouldy flat. Still, you're a classic, reminding us all of our childhood: \*cough cough\* immature. Sure, you're a little salty about a lot of things, particularly the ever-rising price of a box of piss. But at the end of the day, when times get tough, you come in clutch. Maggi noodle, we talk a lot of shit, but you are essential to our pantry of Dunedin.

## D. Uber Eats

Sure you're instant, if you think that instant noodles constitute a 40 minute wait. An impulsive individual, it seems that chaos follows you wherever you go. In reality, deep down, you know that you're the chaos. Your personal mantra is "no regrets" and although on a Sunday night you're stewing in those self-imposed silly decisions, by the time next week comes, you're already reminiscing on the tasteful flavours of your life.



# What does my landlord own?

Search by address



"What Does My Landlord Own?" is a website that allows users to enter an address and see other properties tied to that owner. The website was launched early this year by an anonymous team known as "sunset\_flowers" determined to "help address the vast inequalities present in Aotearoa by turning the focus to landholders". Critic Te Ārohi sat down with two representatives of sunset\_flowers to understand some of the inner workings of the website and the surrounding controversy.

Currently, if you Google the website, you won't find what you're looking for. It doesn't show up in the search results. Fear not, you can access the website directly at [whatdoesmylandlordown.org](http://whatdoesmylandlordown.org).

The website hit the ground running, going instantly. "[We had] over 15,300 unique users in the first 4 days," said Jordan\*, as well as a whopping 75,000 searches in the first 48 hours. Within a short couple of months, over 18,000 people used the tool, totalling over 191,000 searches as of February 22nd. "In the recent week our traffic has calmed to around 1,000 unique users per day, averaging around 3,000 searches per day," said Jordan. For sunset\_flowers the popularity of the tool is "evidence of the dream it presents, one in which renters and communities can challenge the vast power of private landholders."

According to the website, the tool provides an "understanding of the wealth divide and pathways for collective responses". Kat\* said, "Without collective understanding, it's hard to imagine the right way forward."

The site makes it crystal clear just how inequitably Aotearoa's properties are divided; a cursory search for flats on Queen Street revealed that one landlord has hoarded over 40 properties in the neighbourhood, while the students living in these flats pay exorbitant rents. These rents, of course, can be used by the landlord to mortgage yet another property and expand their list.

Despite sunset\_flower's good intentions, the website has had its fair share of backlash. The website says that most complaints have been in the form of "angry, bigoted and often abusive

comments" coming from "landlords, and those that believe in the status quo of meritocracy". Meanwhile, server issues and "DoS" or cyber attacks possibly coming from paid servers have not made things easy for sunset\_flowers.

Their job hasn't been made easier by allegations of privacy breaches, either. The site uses the Land Information New Zealand (LINZ) database to source its property list, which is publically accessible. But "not a lot of people were aware that their information was in a database," said Jordan, and it seems to have spooked some. Interestingly, there are existing tools aimed towards property developers and real estate agents such as Terranet and Property Guru which "allow for much more specific searches of personal data", but these sites are paywalled. Despite this, the Privacy Commission has confirmed that the website is "under review", but declined to comment further at this stage. In response, sunset\_flowers said, "Our tool has been met with many frivolous privacy claims because it targets landlords."

Aotearoa has had landlords since it was colonised in the mid-1800s. The website states, "Since colonisation, systems of private land ownership have been continually used to entrench power structures, to benefit a minority." In practice, this wealth hoarding can be seen through multi-property empires. However, it goes on to say that "one of the ways in which the wealthy avoid being challenged is through concealment, which enables them to downplay the power they have".

Traditionally, all the money syphoned off of Queen or Castle Street has gone into some anonymous pocketbook. It was unclear who exactly was benefiting from this - until now.

Jordan and Kat advised students to "be aware of your rights and where rights have been breached". Additionally, the developers noted the power of "relationships and solidarity", saying that the tool could be used to "find others with the same landlord" in order to "organise, unionise, or just check in". You can also reach out to OUSA student support for tenancy advice. For Kat, the "sun is setting on private land ownership".



T'S AND C'S APPLY, SEE WEBSITE FOR DETAILS



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MP for Dunedin

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544 Great King St, Dunedin 9016

Authorised by David Clark MP, Parliament Buildings, Wellington



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# MEAT-BALLS

Everyone loves a meaty ball, so birdbath this shit. Get out of the spa-ghetto and try meatballs without tomato sauce and with tzatziki instead. This is good tucka.

## INGREDIENTS:

- |                                       |   |                               |
|---------------------------------------|---|-------------------------------|
| <b>BASE:</b>                          | garlic and chives   | 3 garlic cloves               |
| 2 cups rice (or your choice of grain) | (dried basil, oregano and mixed herbs would also do the trick)  | Handful of mint               |
| 3 tbsp hummus                         |   | Handful of garlic chives      |
| <b>MEATBALLS:</b>                     | Splash of olive oil   | Decent scoop of greek yoghurt |
| 500g beef mince                       | Salt and pepper   | Zest of one lemon             |
| 1 large onion, finely diced           | Mint leaves (they grow everywhere, just steal your neighbour's) | Half the juice of a lemon     |
| 1/2 cup bread crumbs                  |   | Chilli flakes                 |
| 1 egg                                 | <b>TZATZIKI:</b>  |                               |
| Very finely chopped parsley,          | 1/3 telegraph cucumber  |                               |

## DIRECTIONS:

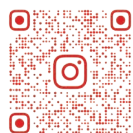
**BASE:** Cook the rice or grain in boiling water until soft. Drain the water, run through with cold water, drain again and add to the bottom of a dish. Mix the hummus so that it's spread throughout all of the grain. Trust me, this is tasty and is a good carb to help fuel the brain and get ya full.

**MEATBALLS:** For the meatballs, add all of the ingredients into a large mixing bowl and mix with your fingers until the mixture is consistently mixed through. Season with salt and pepper. Form small meatballs by rolling them with your hands and place them onto a clean plate or chopping board. Cook them on medium to high heat until the sides of the meatballs are browned. Add the meatballs to the grain base. Serves three generously. Again, super simple but some goooooooood tucka.

**TZATZIKI:** This stuff is like crack. Absolutely divine and a great addition to most foods. You can buy it pre-made but here's how to DIY it.

Slice and dice the cucumber, garlic, mint and garlic chives and add them to a bowl. Add the greek yog, lemon zest and juice to the same bowl and give it a good mix. Add chilli flakes to your desired level of spiciness. You can also add dill or olive oil if you have it.

This is top tier sauce, but take out herbs and just use plain yoghurt and cucumber if you want to save some coin. Spread dollops of this over the meatballs before serving and add mint leaves to garnish the dish. GOATED.



FIND ME ON INSTAGRAM

# WAIKATO DRAUGHT

## CRATE REVIEW

BY ALBERT EINSTEINLAGER

As a Jaf-ugee, Crate Day always leaves me in a bit of a conundrum. On the one hand, I can try and claim Speights as my crate of origin, but I know deep in my heart I'm no Southern man. On the other hand, Lion Red is fucking disgusting. However, this year, I was saved the agonizing choice by my failure to secure a crate before 11:30 on the Holy Day itself. Having raced around almost all of the liquor stores in town, I was left with a choice that was no choice at all: Waikato Draught or Lion Red.

Walking up the driveway to our spot for the day, I eyed the gleaming green bottles that clanked with every step, my head still ringing like a bell from the "quiet beers" I'd gone out for the night before. I was met with jeers as I walked into Crate Day late and, as penance, I had my first quart bottle poured into a watering can which had been "washed" with two beers before mine. By the looks of it, that was the only wash it had ever had. Grimacing and bracing for the worst, I put the nozzle to my lips, but instead of being met with the taste of filth, I was met with a beverage with less flavour than the water that comes out my flat's tap.

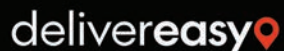
If anything, that was to be the most interesting sip of the day, in that it tasted of nothing at all. Now, I cannot say I'm a stranger to beer tasting like water, but never have I experienced this while still being fit to drive. As such, I must give Waikato some praise: if you are looking to simply delete, and do so in volume, there is scarcely a beer that would do you better. It would be a lie to say that on Crate Day, with the Rock blasting, the sun

beating down on you and the boys getting increasingly marginal, I didn't see the appeal.

But, for better or worse, this holy day only arrives once a year. Outside of these very specific circumstances, the case for zero flavour is not a strong one. When one envisages the typical "Waikato-till-I-Diekato" connoisseur, you imagine a man built like a brick shithouse and tough as 12 inch nails. However, these people are not hard at all. Waikato Draught has to be the closest thing to water that you can legally sell as beer. Waikato is a beer in the same way Chug Norris' booze reviews were based on a true story.

If this was served under any other name, the stuff would be out of production in a week and the Central Plateau bogans would dance on its grave. I understand the need for local pride up in Waikato (God knows they have little else), but surely even they can do better than this Bud Light knock-off. I never thought I would say this, but I actually feel a bit of sympathy for the Waikato people: if you have to tough it out in the Tron you deserve something better than this diluted embarrassment of a regional beer. Do better.

**Tasting notes:** N/A.  
**Pairs well with:** Watering can sediment, 90s grunge.  
**Froth level:** Being served Just Juice Bubbles instead of Champagne.  
**Overall:** 1/365.



ORRRRR... you could order in ;)



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EXTENDED TO 31ST MARCH!

# Moaningful Confessions

a t m s

ADULTTOYMEGASTORE

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## Brother-in-law gets fucked hard (by the law)

Is this sex related? No. At least not in a good way. But since I can't afford therapy, winning a free sex toy from Critic for this story is as close as I'll get.

The story begins back in October when I started receiving TikToks from my mates back home of a girl saying her boyfriend was cheating on her; let's call him Jax. TikTok girl was dating Jax when he moved three hours away for a job to my hometown. In this hometown he met a girl, Molly. TikTok girl found Molly's cat's Instagram account and saw photos of Jax and this girl and put two and two together to find out they were dating, and proceeded to expose the whole drama on TikTok. One of the videos was "Jax" literally tattooed across her wrist in honour of her love for this man. Oops.

Molly happens to be my estranged sister. However, over the summer she was living at my parent's house with Jax, where I was also staying while barely being on speaking terms.

A few weeks before I got home, I heard through friends that Jax got arrested for public masturbation on a beach, reported by several female witnesses. A local paper wrote that there were children aged 2-13 on the beach. But my crazy sister went and picked Jax up from the holding cell that night and welcomed him back home with open arms.

After seeing all this information about Jax, I was curious to meet him - only to find out he's the biggest NPC of all time. Also, just strange. Not only did he fake positive Covid tests for weeks on end to get out of work, but he would also smoke all of my dad's weed and borrow

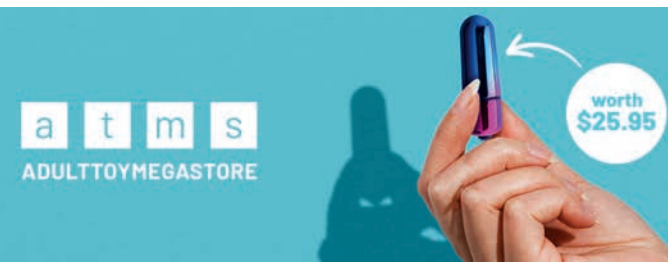
cash from him. Strange. I was quite annoyed with his habits, but mainly brushed it off.

A few weeks ago, shit hit the fan. Six cop cars arrived at my parents' house in the early hours of the morning with warrants to search the whole house, which they proceeded to do. I was shitting my pants, worried that my father's weed was the reason for all of this, or that he committed tax fraud. But one of my mates managed to sneak a look at the warrant and saw that it was for... drumroll please... Jax! The cops went through the entire house for over an hour while we were all told to wait upstairs. When the cops left the house, they took Jax with them. In handcuffs. Somewhat relieved, I went and found the public arrest records to see what this was all about.

Two felonies for child pornography. Bail set at half a million dollars. What the fuck. I had lived under the same roof as this guy for the past three months. I was sick to my stomach. No wonder he was wanking on the beach with those children around.

Today, I got hit up by a mutual friend of my sister and I asked if I knew what was going on. I had zero idea. As it turns out, Jax managed to get a video call from prison, and proposed to my sister. She said yes. That's right, my future brother-in-law is a raging fucking paedophile. According to the mutual friend, he had the ring hidden in the house and the rock is "HUUUUUUGE" and now on my sister's finger. To make matters worse, my father doesn't want to know why he was arrested (to keep family harmony or something) and has offered to pay Jax's legal fees. So now my family is deeply involved with a paedophile who is deeply involved with child pornography and also has a history of public wanking.

Have something juicy to tell us? Send your salacious stories to [moaningful@critic.co.nz](mailto:moaningful@critic.co.nz). Submissions remain anonymous.



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# HOROSCOPES

## AQUARIUS Jan 20 – Feb 18



Do something cute for yourself this week. It's time for some much needed self-care. Get a fancy coffee or a sweet treat. Buy yourself something you definitely don't need. You deserve it!

Drink for the week: Dirty chai.

## PISCES Feb 19 – Mar 20



It's hard being so emotional all the time. I bet you're exhausted. Try to remember that it's not actually that deep. You need to stop worrying and overthinking.

Drink for the week: Green tea with lemon.

## ARIES Mar 21 – Apr 19



While it's important to brush off what some people think, it's also important to realise that, at times, you can actually be really fucking cringe. One cannot diminish the importance of trying to strike a balance.

Drink for the week: Lime Cruisers.

## TAURUS Apr 20 – May 20



It's time to be honest with your feelings. How are you, deep down inside? What are your fears and insecurities? Are you really happy? It's time to open up and connect with yourself in order to grow.

Drink for the week: \$6 pint at Pint Night.

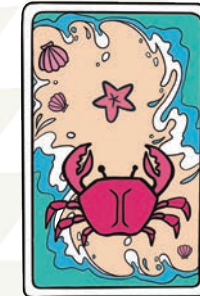
## GEMINI May 21 – Jun 20



Geminis sometimes come off as stupid, but really you can be quite the mastermind. Be careful when weaponizing your incompetence. People may catch on to your ways.

Drink for the week: Tequila shots.

## CANCER Jun 21 – Jul 22



Now, I'm not saying she deserved it, but I'm saying God's timing is always right.

Drink for the week: Tea.

## LEO Jul 23 – Aug 22



Life's a bitch, and so are you!

Drink for the week: Orange juice (with pulp).

## VIRGO Aug 23 – Sep 22



What is up with Virgo men at the moment? Why you gotta be so critical? Do you need to keep gaslighting everyone? Engage in some self-reflection, for God's sake.

Drink for the week: Emerson's Bookbinder for the wanker you are.

## LIBRA Sep 23 – Oct 22



Fuck you're funny. You should pursue a career in stand-up comedy.

Drink for the week: Long black and a dart.

## SCORPIO Oct 23 – Nov 21



Scorpio, it's time to do one of life's greatest duties: change your bedsheets! Rotting in polyester never did anyone any good.

Drink for the week: Pocari Sweat.

## SAGITTARIUS Nov 22 – Dec 21



You can always dish it out, but you can never take it. Stop getting so offended when people take the piss out of you. It's just a joke, right?

Drink for the week: Instant coffee.

## CAPRICORN Dec 22 – Jan 19



It's time to get loosey goosey, baby. Relax those shoulders, put on a smile and crack open a cold one. Life is beautiful, and so is your smile.

Drink for the week: Mac's apple cider.

# SNAP OF THE WEEK

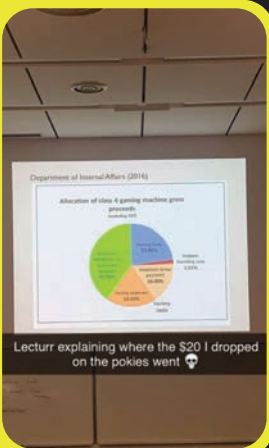


SEND A SNAP TO US AT @CRITICMAG.  
BEST SNAP EACH WEEK WINS A 24 PACK OF Red Bull

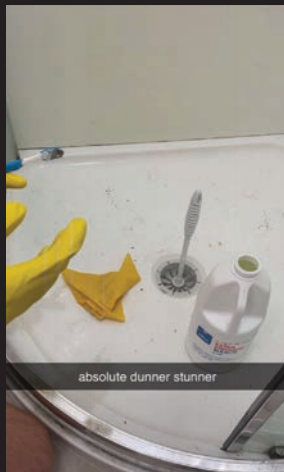


## SNAP OF THE WEEK

CONTACT CRITIC ON FACEBOOK TO CLAIM YOUR REDBULL



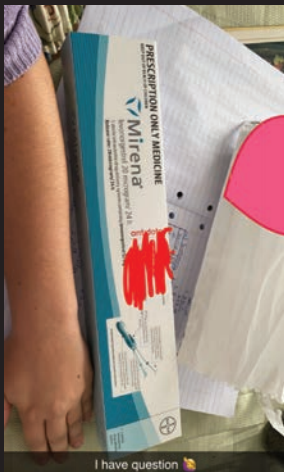
Lecturr explaining where the \$20 I dropped on the pokies went



absolute dunner stunner



A wild gathering of crocs



I have question



Breatha uniform safe rack



Didn't think uni attendance would drop that quick



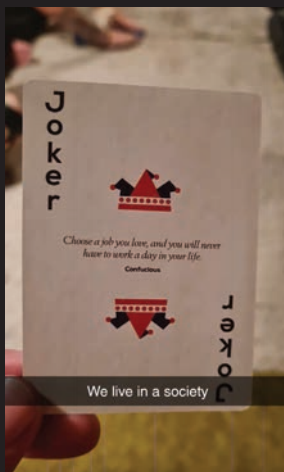
proctor can't do shit now



Condom balloon @ six60



How does he turn the pages?



We live in a society



Damn that wind be looking sexy



### Behaviour of s

OSCAR FRANCIS

POLICE say they are impressed with Dunedin's student population after a relatively uneventful O Week. The annual Flo and O Week celebration is a badge of shame of concern for Dunedin police and residents for decades. But Dunedin alcohol harm prevention officer Sergeant Steve Jones said it was important to give credit where credit was due. The debrief of agencies involved had generated general comments about how they were

# ARE YOU

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A non-smoker?  
Not on any regular medication?  
In general good health?

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All studies are approved by a Health and Disability Ethics Committee administered by the Ministry of Health.





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Want to see where yours goes?  
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