

**From legacy to leadership – our dry dock**  
 >> **Page 06**



**Okains Bay Seafood**  
 >> **Page 08**



**Plugging in to the future**  
 >> **Page 11**



# LPC Update

Lyttelton Port Company Community Newsletter

Issue 17 October 2020

## Adapting to our 'new normal'

Keeping our people, community and all Port users safe continues to be the focus of our response to COVID-19 at LPC.

The global pandemic has impacted everyone this year, but we are proud of the way our people have stepped up to ensure the Port keeps moving while keeping health and safety at the forefront.

The move back up to Alert Level 2 with the second COVID-19 outbreak in Auckland also coincided with a stronger focus on protecting New Zealand's borders.

Over the last few months, we have welcomed the continued support of Customs and New Zealand Defence Force personnel who are working with our security team to play a significant part in the government's response to COVID-19 at the border.

In September, the Ministry of Health made it mandatory for our border-facing staff such as marine pilots, launch crews, cargo handlers and security staff to be tested every 14 days.

Our COVID-19 response team is working closely with the Canterbury District Health Board (CDHB) to have regular testing clinics in place for our people.

We are also working closely with CDHB on new shore leave requirements for foreign crew, who must all now test negative to COVID-19 before they are permitted ashore.

LPC Chief Executive Officer Roger Gray says the Port is continuing to support the Seafarer's Centre, ensuring the safety of foreign crew that come into Lyttelton.

"Throughout the recent alert level changes, our team has worked tirelessly to ensure that we are ready to adapt to any changes that we need to make so that we can continue to keep

the Port running as an essential link for Canterbury.

"I'm proud of how we are continuing to respond, and I'd like to thank our people, customers and the community for their support as we navigate these uncharted waters."

For the latest LPC COVID-19 updates, visit [www.lpc.co.nz/health-safety/covid-19](http://www.lpc.co.nz/health-safety/covid-19)  
 Questions? Email [lpccommunications@lpc.co.nz](mailto:lpccommunications@lpc.co.nz)

▼ We're proud of the way our people have adapted to a 'new normal' way of working.



# From construction to completion: our cruise berth

Despite the challenges of COVID-19, our purpose-built cruise berth is set to be complete next month – a significant feat in a challenging year.

We're proud to be bringing the world's largest cruise ships to Canterbury through the construction of New Zealand's first-ever purpose-built cruise ship facility.

Our new berth represents a significant investment in our region and will be a major contributor to the future economic growth of Lyttelton, Christchurch and Canterbury.

Since 2018, a dedicated team of contractors, project managers and engineers have worked tirelessly to build the cruise berth, using innovative techniques and ensuring the impact to the marine environment and community in Whakaraupō/Lyttelton Harbour has been minimised.

From over 2,000 rock bags carefully placed for scour protection to 2,500 m<sup>3</sup> of concrete and over 10 kilometres of piles driven to build the berth, the project has been a feat of engineering, construction and environmental protection work.

Designers BECA, HEB Construction, Genesis Projects, LPC engineers and vital subcontractors have been key to the cruise berth's success, says LPC GM Infrastructure and Property Mike Simmers.

"Many talented individuals and teams who are experts in their field have come together to play a hand in building the cruise berth. To be standing on it today – on the home stretch to completion – it's a great feeling."

The berth has been built to safely welcome the full range of cruise vessels, including MS Oasis of the Seas, which carries over 5,000 passengers and 2,000 staff.

Despite work being halted under COVID-19 Alert Level 4, the cruise berth and supporting land-side work (including bus shelters and a small amenity building) remains on track to be complete next month.

LPC GM Engagement and Sustainability Phil de Joux is grateful to the harbour community for their support during the piling stage of the project.

"We know this has been a noisy process, and we acknowledge that it could at times be disruptive to Lyttelton residents and business owners.

"By providing regular updates on when piling was expected to occur, we hope we have helped people to plan around the

anticipated noise and minimise its impact."

We know the COVID-19 outbreak will have an impact on this year's cruise season and possibly the next one, but the full impact of the global pandemic on cruising is still unknown.

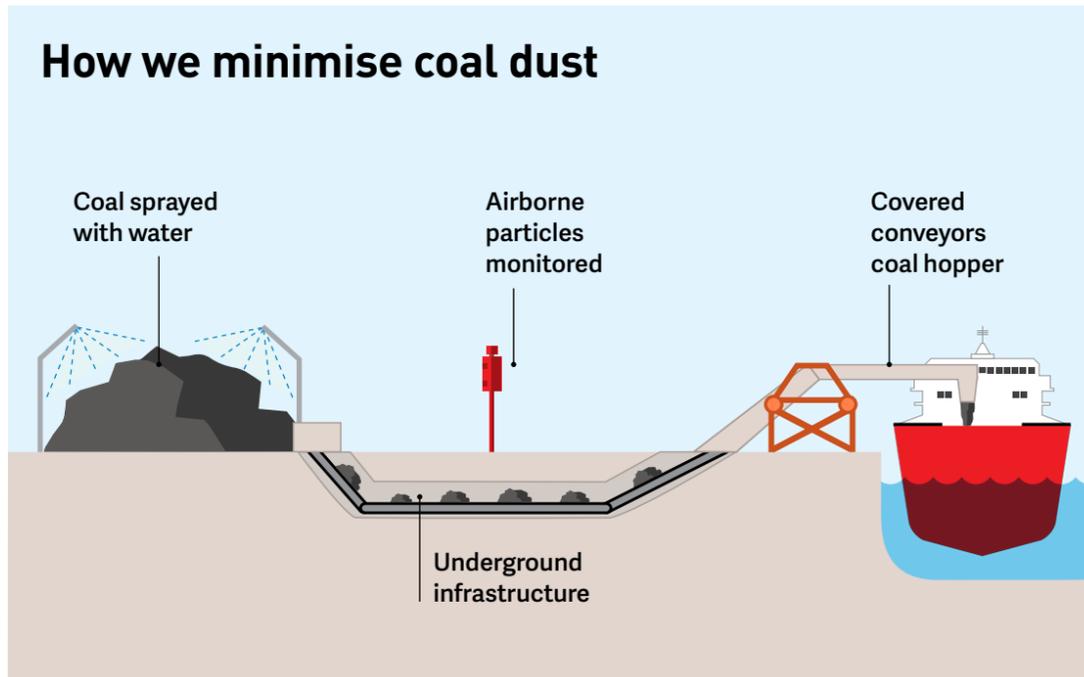
"We continue to watch the situation as it develops and work with relevant industry interests and agencies to remain informed. There are numerous factors that affect the situation, not least of which is how long border restrictions remain in place," says Phil.

"We know when cruise ships do return to Lyttelton, LPC will be ready to welcome passengers and support the growth of tourism in Canterbury."

▼ HEB Construction Project Manager Gerome Mangalus with LPC GM Infrastructure and Property Mike Simmers on the Cruise Berth.



## How we minimise coal dust



# Coal dust resource consent renewal

LPC is a gateway for exporting a certain type of coal to the world called 'coking coal', used as a raw mineral ingredient in steel production.

In order to be allowed to store and handle coal for export, LPC requires a consent for coal dust. With our previous consent due to expire in 2022, a new consent application is now being prepared.

Phil de Joux, LPC GM Engagement and Sustainability, says that while the Resource Management Act has resulted in stricter national standards for air quality, LPC is well positioned to meet them.

"We use a range of controls to minimise coal dust. For example, on hot, windy days we spray water on the coal yard to dampen the dust down – carefully treating all water that comes off site."

"We will also be installing three additional dust monitoring stations in Lyttelton to confirm that coal dust is not causing annoyance or health effects to the community", says Phil. "These stations contain highly sensitive equipment that continually assess the levels of very fine particles in the air and allow analysis of the dust sources in the laboratory, so that we can quickly address any issues that might occur."

As part of the consent process LPC will be undertaking a range of assessments and investigations regarding coal dust. These

include looking into effects on ecology, recreation and mahinga kai values, as well as general nuisance and human health effects. A 2019 analysis by Source Testing NZ showed that even on-site in the coal yard, the level of coal dust exposure was unlikely to result in adverse health effects for the average worker.

With the new consent application due mid-2021, LPC is consulting with members of the public to inform the application. Nearby residents have been advised and community drop-in sessions will be held so that everyone's questions and concerns can be heard.

For enquiries or to register for regular information updates on this process, please contact [lpccommunications@lpc.co.nz](mailto:lpccommunications@lpc.co.nz) or call 03 328 8198

## Quick facts:

**Approximately 95%** of the coal stored at LPC is coking coal

**Without coking coal, there would be no steel**

and none of today's buildings, cars, fridges, bicycles, surgical equipment, pots or pans

**Coking coal is one of the three main ingredients** used to make steel (the other two are iron ore and limestone)

**New Zealand coking coal** is considered some of the best in the world due to its high carbon content

# New reefer towers completed

Our four new state-of-the-art reefer towers are complete and highlight our significant investment and support of the South Island's refrigerated freight market.

This year, LPC facilitated the export of 31,447 20-foot reefer containers filled with premium New Zealand products destined for the global market.

We also imported 11,566 reefers containing bananas, frozen dairy projects and other chilled goods enjoyed by South Islanders every day.

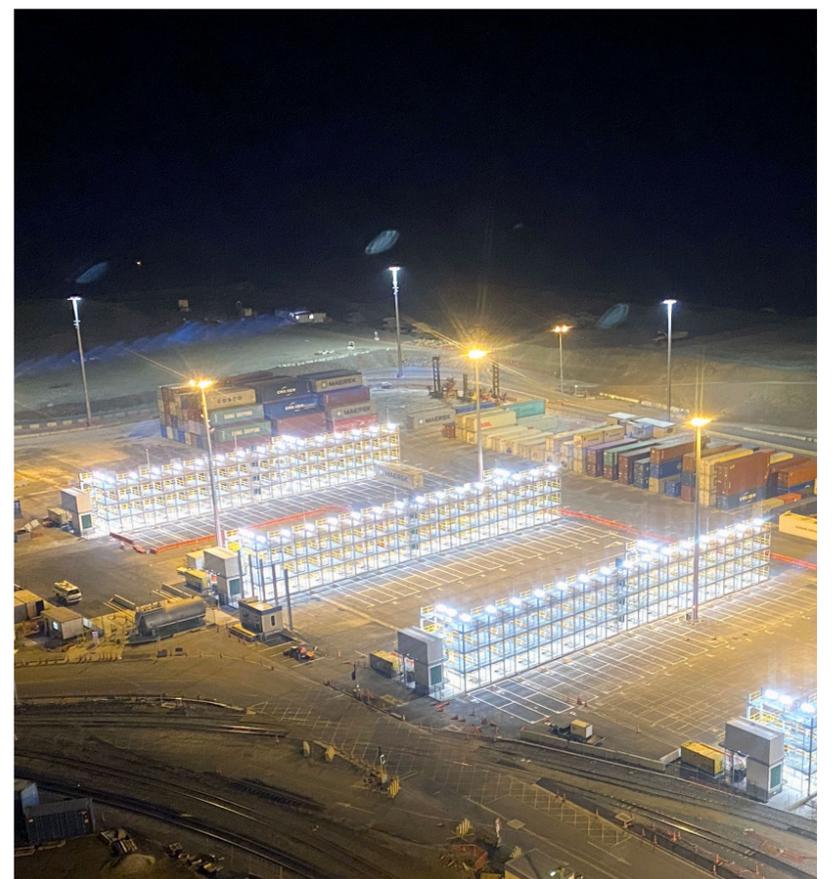
Each tower is 60 metres long and stands 10 metres high and includes the world's most advanced reefer monitoring system, providing real-time data on temperature and energy consumption.

LPC GM Container Operations Simon Munt says health and safety benefits are another substantial benefit gained by the towers.

"The towers introduce hard engineered separation between our Reefer Care Team and the straddles operating in the Container Terminal. The towers also highlight the Port's commitment to supporting hundreds of New Zealand businesses to take their goods to the world."

If you're interested in a closer look, head up to the lookout at Windy Point.

▼ Our reefer towers fully lit at night.





◀ LPC Mechanics Brad McDade and James Okane, who assisted in the installation of the alarms.

## White noise alarms to reduce Port noise.

If you have noticed that the Port is a bit quieter than normal, it is thanks to the new broadband alarms that have been installed on our straddles and other heavy machinery.

In total, 30 straddles have been converted to the new alarms, with the aim to have these alarms in place on all Port and contractor machinery operating at the Port in the future.

An initiative driven by the Environmental team, these alarms replace the tonal alarms and help us reduce the overall port noise.

LPC Environmental Advisor Dr Crystal Lenky says new technology and products mean that we can meet occupational health and safety requirements while also reducing noise off site.

The broadband alarms work by producing white noise across several frequencies, and while they are as loud as the previous tonal alarms, they are not as obvious at a distance, causing less disturbance in the community.

“The tonal alarms were audible at a considerable distance from the Port because the tone stands out above the local background noise – the new broadband alarms lack those distinctive characteristics,” says Crystal.

Safety is a priority here at the Port, and it was essential that the new alarms were able to alert staff on the ground to moving machinery around them.

A 3-month trial was completed to understand any potential risks from the new alarms, but our team agreed that the broadband alarms provided a great awareness to the straddles around them.

Questions or comments?  
We'd love to hear from you!  
Get in touch with the environment team on [environment@lpc.co.nz](mailto:environment@lpc.co.nz)

## From whānau to kaupapa

Incorporating Māori culture is becoming an integral part of how we do things at LPC, and Te Wiki o te Reo Māori provided the perfect opportunity to get our team started on this journey.

Charting the course is Tahu Stirling (Kai Tahu, Te Whānau-a-Apanui, Ngāti Whātua, Ngāti Porou), our newly appointed Māori Development Advisor who is focusing on upskilling the company in tikanga Māori, strengthening partnerships with mana whenua and developing cultural resources for staff.

He's developed a waiata and a haka to build a unique LPC company culture. A waiata group now meets every Wednesday with a core group of staff keen to give te reo a go or reconnect with their own culture.

The group performed our waiata *Kotahi Te Ra* in front of staff as a part of the Māori Language Moment – an initiative by the Māori Language Commission to have 1 million people speaking te reo at midday on 14 September.

Events like this demonstrate how Māori culture can be used to unify staff and celebrate our values and our team.

"I think that cultural training gives the staff here another feather in their cap. I feel lucky to work with such a diverse group of people, and I think that, when you learn about another culture, it's also about discovering oneself and the intrinsic principles in your own culture that show how we are not so different after all. This is a diverse place, and the culture is the glue that holds it together," says Tahu.

During the week, we also ran competitions to encourage staff to order coffee in te reo and share their favourite te reo phrases to show how te reo can be incorporated into everyday life.

While this was our first year participating in Te Wiki o te Reo Māori, we look forward to exploring more opportunities for staff to start their own journey with te reo and tikanga.

**Haea te awa,  
puta i tua, puta  
i waho, pakiaka  
o te rākau**  
Reach for new  
horizons to  
beyond where  
we are now  
and what we  
know



◀ Our waiata group singing *Kotahi Te Ra* during waiata practise.

“Success is something we’re all part of together – LPC, local trades and industry, marine businesses, the township and residents.”

# From legacy to leadership – our dry dock

Henry Bastion and Lito Abarratigue are the energetic pair in charge of running the LPC dry dock, a key piece of Port infrastructure with 137 years behind it and a bright future ahead.

Dry Dock Master Henry, who came on board earlier this year, is hugely passionate about this economic engine that has been humming away for generations.

“On any given day, we can have up to 300 staff and contractors working here. Not only do we make a significant contribution to LPC’s bottom line, we also support a much

larger network of industries from local engineering firms to businesses in the township.”

Opened in 1883, the Lyttelton dry dock is one of just a few Category 1 heritage sites in the South Island. Now one of just two dry docks in the country, it continues to serve a vast customer base, from fishing boats to research vessels, dredges to superyachts.

Henry recognises the dock’s rich history but also champions its future development. He has spearheaded a number of improvements encompassing operations to infrastructure. Plans in the works include improved edge protection and a new amenities block for crew.

“Keeping customers happy and the dock full of ships is essential to our continued success. That’s what I’m here to achieve. I’m also cognisant of managing our environmental impacts. I believe it’s important

to be upfront about our effects so we can address them head on.”

Henry is supported by Dry Dock Operator Lito. Originally from the Philippines, Lito found his way to the dry dock after starting at LPC as a carpenter.

“I love working in a port environment. There’s lots of variety and plenty of good people around. I like a challenge, and there are always opportunities to learn here.”

Together, Henry and Lito are excited about LPC’s future and the role of the dry dock within that picture.

“Success is something we’re all part of together – LPC, local trades and industry, marine businesses, the township and residents. The dry dock has been doing an outstanding job for 140-odd years. We want to honour that legacy and do everything we can to give it an even stronger future.”



◀ Dry Dock Master Henry Bastion and Dry Dock Operator Lito Abarratigue are passionate about their work.



◀ Foodstuffs South Island employees at their Hornby Distribution Centre.

# From Lyttelton Port to your supermarket shelf

Each year, LPC supports **Foodstuffs South Island** to import thousands of containers, stocking supermarket shelves to feed the South Island.

Foodstuffs South Island is 100% locally owned and operated. Boasting an impressive 226 retail stores, its presence plays a significant part in the South Island grocery market.

There are seven banners operating under Foodstuffs South Island: Pak'nSave, New World, Four Square, Raeward Fresh, On the Spot, Henry's Beer Wine and Spirits, and Trents Wholesale.

With a strong focus on providing healthy and affordable food, Foodstuffs South Island sources products from local and global suppliers from Asia, Europe, America, Africa and Australia.

By partnering with LPC, a substantial number of items stocked at your local supermarkets such as flour, coffee, ice-cream and seafood first enter Christchurch and New Zealand through Lyttelton Port.

After containers are processed at LPC, they are sent to Foodstuffs South Island's distribution centre in Hornby, Christchurch.

Over 1,000 employees operate the two facilities seven days a week to help deliver products to supermarkets. Boosting the local economy, enhancing infrastructure and sustainability in supply chains are all important objectives for Foodstuffs South Island.

Foodstuffs South Island Supply Chain Development Manager Kris Lancaster

says centralised distribution is key to their business.

"Keeping the infrastructure logistically centralised not only reduces lead times and fuel consumption but provides secure jobs to local communities."

During the COVID-19 health crisis, the relationship between LPC and Foodstuffs South Island has become increasingly important.

Ensuring the supply chain model is strong and sound is pivotal to ensuring South Islanders receive essential products, especially during the Alert Level 4 lockdown.

"A spike in demand on supermarkets meant we were under pressure to keep shelves stocked. There was a rush from consumers to purchase toilet paper, baby products, cleaning products and baking products," says Kris.

Foodstuffs South Island is continuing to focus on providing goods to South Islanders through Lyttelton Port.

# Fishing for the future

LPC is proud to be the home port for **Okains Bay Seafood**, a company with a rich history and focus firmly on the future of sustainable fishing.

Okains Bay Longline Fishing was founded by Greg Summerton, with a vision to maximise Māori fishery assets through inter-generational and sustainable growth.

Throughout his 35 years' experience operating as a deep-sea captain, Greg has developed a deep knowledge and appreciation for the cultural, commercial, environmental and social imperatives of the New Zealand seafood industry.

Greg's whakapapa traces back to Rākaihautū, Waitaha and Ngāti Māmoē tribes. His Ngāi Tahu connection is also one of great importance to him and his whānau and is evident in the longlining techniques employed by Greg and his team to this day.

The company's longline vessel Kawatea is a 38-metre bottom longline fishing vessel, which is home to a dedicated crew of 16 who spend six weeks at sea during each trip out in the Southern Ocean.

Kawatea and its crew can often be seen loading and unloading in Lyttelton's inner harbour. There is always a hive of activity when the vessel is in Port – seagulls circle, the crew is focused and the result is high-quality fish products destined for the global market.

"Fishing is hard work for all the staff involved. The team is a family who are looked after well and are provided with comprehensive risk training, support and advice to keep them safe at sea and on shore," says Greg.

Sustainability is also at the heart of how Okains Bay Longline Fishing operates.

"Kawatea is fuelled by a clean renewable biodiesel blend that has lower exhaust emissions and breaks down in water," says Greg.

For more information, visit [www.okainsbayseafood.co.nz](http://www.okainsbayseafood.co.nz)



*Toitū te marae o Tangaroa, toitū te iwi. If the fishing resources of Tangaroa are managed and survive, the people shall flourish and survive.*

◀ Greg Summerton, Founder and Managing Director of Okains Bay Seafood.

## 09 CUSTOMER FOCUS

“In the same way that New Zealanders are excellent producers of milk products, Italians and the land in Italy are naturally the best producers of pastas, sauces, deli meats and cheeses. We wanted to bring their incredible food here for South Islanders to enjoy.”



◀ Mediterranean Food Co. owner Andrew Brady at his Riverside Market store

# From Italy to Ōtautahi

Since 2001, **Mediterranean Food Co.** has been importing delicacies from across the globe through Lyttelton Port, fuelling New Zealanders' appetite for authentic Italian food and wine.

With the establishment of the city centre's Riverside Market last year, Mediterranean Food Co. has expanded its specialty store and café on Tuam Street with a successful 'satellite store' in the heart of Christchurch.

An accountant by trade, the company's owner Andrew Brady purchased the business

four years ago, swapping number crunching for sourcing the highest quality and affordable delicacies for his stores.

“Food is such a big part of the Italian culture – for generations, they have been making sauces, olive oils, pasta, salami, cheese and wine.

“In the same way that New Zealanders are excellent producers of milk products, Italians and the land in Italy are naturally the best producers of pastas, sauces, deli meats and cheeses. We wanted to bring their incredible food here for South Islanders to enjoy.”

Each year, Mediterranean Food Co. imports around 16 containers and chilled containers filled to the brim with beautiful products from southern Italy, Spain and France.

“From the moment we place our order with Italian suppliers to when our containers arrive in Lyttelton, it takes about six weeks.

“When the containers arrive, we sometimes

forget what we've ordered – then suddenly the store is filled with European products for our customers to enjoy.”

When thinking about the company's carbon footprint, Andrew says they work hard to ensure each container destined for Lyttelton Port is economically packed, so a lot of time and effort goes into the ordering process.

Andrew and his team have formed solid relationships with local growers and manufacturers in Italy and have continued to support their businesses through the COVID-19 outbreak.

“For many of our suppliers, we are a significant customer, so we've been conscious to continue purchasing their goods this year.”

With a thriving online store and customer base who love their products, it seems Mediterranean Food Co. has got the recipe right for success in the central city.

“By using seeds from trees that already grow in the area, there is a greater chance for survival, because we already know the tree will thrive in the local conditions.”



## Seeds to trees in numbers

1,885

Trees planted



5

Groups involved (including corporates, companies and conservation organisations)

4

Schools involved

2,888

Total volunteer hours (planting, watering and weeding)

20

Species of trees planted



For more information visit LPC's website [www.lpc.co.nz/community/environment/port-saddle-masterplan](http://www.lpc.co.nz/community/environment/port-saddle-masterplan)

## Port Saddle: an outdoor classroom

Local tamariki, companies and communities have all contributed to the 1,885 trees planted over the last three years as part of the Port Saddle Restoration Project.

In 2017, LPC partnered with the Banks Peninsula Conservation Trust and set out to restore the 17 hectares of LPC land through removing weeds and pests and planting native trees that will ultimately create a native habitat for lots of important species.

The trees that are planted all start out as locally collected seeds, which are mostly grown by the Department of Conservation at the Motukarara Conservation Nursery.

LPC Head of Environment and Sustainability Kim Kelleher says eco-sourcing is an important tool in restoration projects.

“By using seeds from trees that already grow in the area, there is a greater chance for survival, because we already know the tree will thrive in the local conditions.”

The 20 species that have been planted include tōtara, kōwhai, tī kōuka (cabbage tree) and mātai, creating habitat for species of native birds, lizards and bugs.

This project would not be possible to complete alone, and over that time, we have had multiple organisations, schools and companies such as Christchurch Airport, as well as countless community volunteers all get their hands dirty to help create an area to be enjoyed now and by future generations.

An important part of this project has been education, and we work with EnviroSchools to hold school planting days, encouraging children to learn more about the environment in this unique outdoor classroom!

“Many of these children come up here with their families on the weekend, so providing them with a hands-on learning experience to connect with their own environment is great,” says EnviroSchools Canterbury Facilitator Toni Watts.

Next time you need to stretch your legs, take a walk up to the Port Saddle via Gilmour Terrace or Foster Terrace and check out this gem for yourself.

▲ Lyttelton Primary School students getting stuck in at the Port Saddle.

## Penguin nesting boxes in Whakaraupō



It's penguin nesting season, and LPC is helping our flipped friends by installing 11 penguin nesting boxes on Port land.

White-flipped penguins/kororā are only found in the Canterbury region and breed in Whakaraupō/Lyttelton Harbour, which not only makes this area unique but essential to their protection.

Environmental Advisor Dr Crystal Lenky says installing penguin nesting boxes is important in establishing safe nesting areas for the penguins.

"In some areas where penguins nest in the seawalls, such as Naval Point, they are

vulnerable to predators like dogs, so we hope that by providing nest boxes and fencing off areas, we can encourage more penguins to nest on Port land."

This project saw LPC partner with Fulton Hogan, who built, decorated and donated eight boxes and also enlisted the help of Best Start Primary School in Burnside to decorate some of them.

"White-flipped penguins are so special to this area, so it's great to see the community getting involved and helping out," says Crystal.

Crystal was also conscious about the boxes being sustainable, so left-over materials and scraps from the Port were used to construct them.

These 11 boxes are a great way to support white-flipped penguins, and if successful, this will be just the start of more boxes installed around Whakaraupō/Lyttelton Harbour.

◀ Fulton Hogan National Environmental Manager Omar Seychell and LPC Environmental Advisor Dr Crystal Lenky with two of the decorated penguin nesting boxes.

▼ Head of Sustainability and Environment Kim Kelleher with one of the new Nissan Leafs.

## Plugging in to the future

LPC is excited to welcome four new electric vehicles to our fleet as a part of the transition to a reduction in carbon emissions.

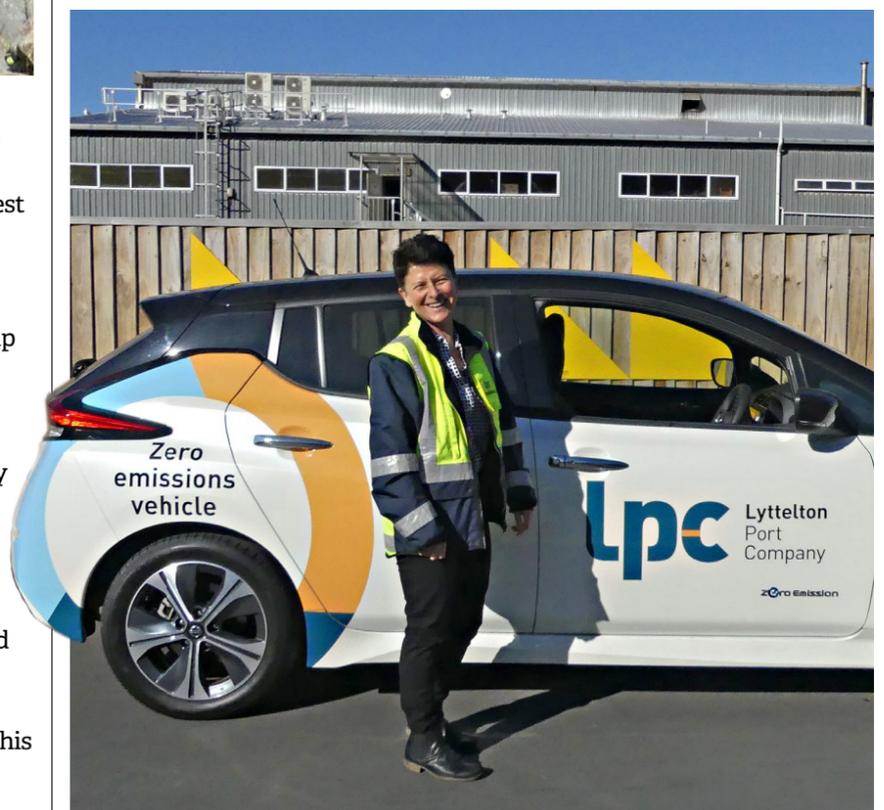
This project was championed by our Sustainability Team who, with the help of the Procurement Team, were able to purchase three Nissan Leafs and a Nissan eNV200 van.

The Leafs will be used by staff travelling around Christchurch to visit clients or our CityDepot and MidlandPort sites, and the eNV200 will replace the security van, which is an important part of keeping the Port safe and secure.

These new vehicles are part of LPC's wider Sustainability Strategy, working towards being net-zero carbon by 2050.

This is only the first step, with plans for charging stations to be installed around LPC and a plan to transition our entire light fleet to electric.

"We know we have a larger challenge with equipment like straddles, but it's great to start the process – electric vehicles are an easy win," says LPC Head of Sustainability and Environment Kim Kelleher.





▲ The artwork on display at Te Ana Marina

# Together Apart Lyttelton

Together Apart Lyttelton is an art gallery installation at Te Ana Marina featuring photos of Lyttelton residents during the Alert Level 4 lockdown taken by local photographer Justyn Denney-Boarston.

The project came about when the announcement was made that the country was going into lockdown in March.

Justyn knew that this time would bring a great level of uncertainty and unease for everyone and chose to capture this.

The project started out small, just with friends being photographed, but grew to involve strangers, with Justyn out daily to capture people through their windows.

With funding from Creative New Zealand, Justyn was able to turn this project into an exhibition, choosing Te Ana Marina as a great location for the public to enjoy the pictures and reminisce about their own lockdown experiences.

“During the period of lockdown, the Lyttelton community came to use the Marina space as a location of respite. It was where we picnicked, let small ones ride scooters in safety and hoped for a glimpse of our neighbours from afar. It is in this spirit that I would open this exhibition,” says Justyn.

The exhibition launched on Saturday 26 September, with music, entertainment and food to support the unveiling of the photos and celebrate the strength of the Lyttelton community.

The pictures will be on display for a month, so make sure you head down to the waterfront at Te Ana Marina to view the exhibition if you haven't already.

## LPC Update emailed

If you'd like future issues of LPC Update emailed to you, please let us know. Email us at [lpccommunications@lpc.co.nz](mailto:lpccommunications@lpc.co.nz), and we'll add you to our subscriber list to receive your free copy by email.



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