



## THE REALM OF AOTEAROA

### OFFICIAL WAITANGI DAY CREDENTIAL

To The Usual Suspects:

Please present yourselves for the official festivities by clicking the following link: <https://drexel.zoom.us/j/82790704425>

Please have on your cameras and mics but note that the hosts may mute you from time to time (especially during the singing)

As your hosts are unable to provide sustenance during the festivities, we suggest the following menu:

- New Zealand lamb, to wit, Atkins Ranch lamb.<sup>1</sup>
- Grass fed NZ free range wagyu beef or venison from Firstlight<sup>2</sup>
- A side of potatoes and boiled green beans with butter plus a salad complete a typical Kiwi meal.
- Top it off with NZ's favorite dessert: Pavlova (sometimes fraudulently claimed by Australia). Recipe attached.

Attachments:

- Official Programme
- Large Type Version of the Official Songbook<sup>3</sup>
- New Song *Tūtira Mai Ngā Iwi*, link to musical version [here](#) for practising purposes (advanced practising required)
- Recipe for Pavlova (recipe originally supplied by Roger's Mum who never made it successfully, though Amy has)

A handwritten signature in black ink, appearing to read 'Elizabeth'.

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<sup>1</sup> Melissa is on their Board of Directors. Lamb is GAP (Highest animal welfare), no GMO feed, No Antibiotics, free range, grass fed, delicious, doesn't get better than this. Find out where to buy it [here](#) (enter your zip code). NZ recipes may be found [here](#).

<sup>2</sup> Available [here](#). Recipes [here](#). Melissa will be making brisket on Waitangi Day.

<sup>3</sup> Not all songs will be sung, but the complete original songbook (*circa* 1980) which is no longer available in paper form is attached for your enjoyment.