

No 137 December 2023/January 2024

Official Newsletter of SeniorNet Mac Inc. Christchurch

Telephone 0204 031 5480 http://seniormac.org.nz













—Barbara Blowes



ard to believe it's that time of year again. Every year it seems to go bye even quicker or maybe it's just I try to do so much each day or I'm slower in doing things.(I won't admit to that at all). I would like to thank our great members who support us through the year: coming to the monthly socials and visiting us in our room for help.It's interesting all the problems that you have; some are simple but

many are complicated and it give us a sense of "YES" we have fixed it. Many of you have lost loved ones and special friends this year and it does make you realise that we do need to make the most of each day and enjoy all that we can. I would like to send you all Christmas Greetings and a Great New Year with good health coming your way and maybe some new digital goodies as you are never too old to have

these, that's what I say anyway.

-Barbara Blowes, President

#### Welcome to New Member



Luba Roth





SeniorNet Mac Inc. PO Box 475 1049 Colombo Street, St Albans, Christchurch

Web: http://seniormac.org.nz/

#### **Morning Sessions**

Monday, Wednesday and Friday 10.00 am to 12 noon

Pop in and have a cuppa in the learning centre. You can get answers to computer problems, ask questions and get advice.

If you need to bring in your computer please ring:

#### 0204 031 5480

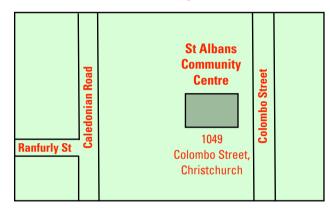
#### and leave a message

Items that can be solved quickly will be \$5 but problems requiring significant time will attract up to \$20 workshop charge. The SeniorNet Mac *Apple NEWS* is distributed bimonthly on 12th April, June, August, October, December and February. You will be kept updated on important matters with a Mini Newsletter by email every week, in between times.

# **The Learning Centre**



In the History Room



### SeniorNet Mac Executive and Committee

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-Ross Beach



s I began to write this Editorial I was advised that Allan Rutherford had passed away. Allan was the Founder and instigator of SeniorNet Mac (now SeniorMac). He had a long involvement with our organisation and had a passion for everything Apple. I have included a brief acknowledgement on page 9, and will include a full Obituary in the February/March issue of Apple NEWS. As this year draws to a close, we are all looking forward to a much

more settled World in 2024. This issue of *Apple NEWS* contains the usual regulars, *Cookin' with Apple* and *Tips from across the Ditch*. Apple Press Releases, *Apple introduces new Apple Pencil, bringing more value and choice to the lineup*. And *Apple extends Emergency SOS via satellite for an additional free year for existing iPhone 14 users.* Two Articles, *A potted History of December 25th in New Zealand,* and *The History and Origins of Hogmanay.* New Apple product announcements, *MacBook Pro* and *iMac.* Christmas Humour—*Cartoons,* Social and Luncheon Reports, Christmas at the Borough—*candid photos,* and Speakers for February and March. So it's time to say farewell for 2023, have a Safe, Happy and Healthy Festive Season. *Feliz Navidad* 

-Ross Beach, Editor







# 

### Deadline for February/March Apple NEWS **28th January 2024**

Please have your copy for the next Apple NEWS to me by the above date.

Copy can be either typed straight into an email, as a Word file or as Rich Text Format.

Digital images need to be at least 220dpi or higher (72dpi will not reproduce well)

Please no hard returns except at the end of a paragraph.



# SeniorNet Mac Inc. **Christchurch Learning Centre** OUR PRIVACY POLICY

- We collect information for lawful purposes so we can communicate with our members. We collect information so we can ensure we are providing you with relevant courses, news about technology and invitations to events.
- We also provide demographic information to our funders, sponsors and to government agencies but this information does not include personal identification. While we appreciate this demographic information, it is not compulsory to provide it.
- We may share your contact information with our national body, The Federation of New Zealand SeniorNet Societies Inc. so that in the event of the closure of our Learning Centre, for any reason, we can keep in touch.
- We will be happy to show you whatever information we have about you on our membership files and we will endeavour to keep that information up to date at your request.

# **IMPORTANT** INTERNET BANKI

Our Direct banking number is 020816-0376043-00 PLEASE when paying monies to SeniorNet Mac, include as reference either your Name or Membership Card number. We are receiving credits from time to time from unknown members. We have no way of telling who they are from. Your Membership Number is a unique number and has 4 digits beginning with the figure 4

Elizabeth Chesney

Treasurer@seniormac.org.nz



### **Canterbury Apple Users**

is a subgroup of Christchurch SeniorNet Mac Inc. and meets on the last Wednesday of each month at

7.30 - 9.30pm in the SeniorNet Mac Rooms,

1049 Colombo Street, St Albans, Christchurch.

A heated room with all conveniences, tea/coffee and bikkies. FREE to SNM members. General public \$4.00

Meetings will discuss users' problems and review recent announcements and news relating to Apple products. All welcome.



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Closed Friday, Hoom St Albacambelunity Centre 1049 Colombo Monday ristchurch Reoperin January 22nd January





SeniorNet Mac

1

Cookin with

# APPLE AND CHERRY STRUDEL

3 Golden Delicious apples, peeled, cored, thinly sliced

680g btl morello cherries, drained

100g (1/2 cup) caster sugar

2 tbsp fresh lemon juice

2 tbsp kirsch (optional)

1 tsp ground cinnamon

Melted butter, to grease

10 sheets Filo pastry

60g butter, melted

100g pkt almond meal

Pure icing sugar, to dust

Whipped cream, to serve

Combine the apple, cherries, sugar, lemon juice, kirsch and cinnamon in a large glass or ceramic bowl. Set aside for 2 hours to macerate. Drain.

Preheat oven to 180°C. Lightly brush a baking tray with butter. Place the filo on a clean work surface. Cover with a dry tea towel, then a damp tea towel (this prevents it drying out). Brush 1 filo sheet with melted butter. Top with another filo sheet. Brush with melted butter. Repeat with melted butter and remaining filo. Sprinkle with the almond meal. Place the filling along 1 long side, leaving a 6cm-wide border at each end. Fold in the ends and roll up firmly to enclose. Place, seam-side-down, on the

prepared tray. Brush with remaining butter.

Bake for 25 minutes or until golden. Dust with icing sugar. Serve with whipped cream.









#### **Alan Rutherford**

Allan Rutherford the founder of SeniorNet Mac, Christchurch, passed away December 6th 2023







# **Apple Press Release**

### October 17, 2023 Apple introduces new Apple Pencil, bringing more value and choice to the lineup.

The new, more affordable Apple Pencil brings incredible features that customers love, including pixel-perfect accuracy, low latency, and tilt sensitivity

Today, Apple is bringing more choice to iPad users with a new, more affordable Apple Pencil. With pixel-perfect accuracy, low latency, and tilt sensitivity, the new Apple Pencil is ideal for note taking, sketching, annotating, journaling, and more. Designed with a matte finish and a flat side that magnetically attaches to the side of iPad for storage, the new Apple Pencil pairs and charges with a USB-C cable. The new Apple Pencil will be available beginning in early November.

"Apple Pencil has revolutionized note taking, sketching, and illustrating, unleashing endless possibilities for productivity and creativity," said Bob Borchers, Apple's vice president of Worldwide Product Marketing. "Combined with the versatility of iPad, the new Apple Pencil unlocks another great option to experience the magic of digital handwriting, annotation, marking up documents, and more."

**Expanding the Choice and Value of Apple Pencil** Apple Pencil pushes the boundaries of creativity and extends the versatility of iPad. The new Apple Pencil brings incredible



Perfect for note taking, sketching, annotating, journaling, and more, the new Apple Pencil is ideal for everyday productivity and creativity.

A sliding cap reveals a USB-C port, enabling customers to use a USB-C cable to connect to the new Apple Pencil for pairing and charging. When magnetically attached to iPad for storage, the new Apple Pencil enters into a sleep state to preserve battery life.



A sliding cap reveals a USB-C port, enabling the new Apple Pencil to work with all iPad models that have a USB-C port.

#### Apple Pencil Lineup

The new Apple Pencil is the most affordable model, making it ideal for everyday productivity and creativity. With USB-C charging and pairing, the new Apple Pencil is great for iPad (10th generation) users and also works with all iPad models that have a USB-C port, including iPad Pro, iPad Air and iPad mini. Apple Pencil (1st generation) supports pressure sensitivity, delivering a remarkably fluid and natural drawing experience. Apple Pencil (1st generation) works with iPad (10th generation), and the Lightning port on iPad (9th generation) makes it easy to quickly connect Apple Pencil (1st generation) for pairing and charging.

Apple Pencil (2nd generation) further enhances and streamlines professional workflows with support for pressure, the doubletap gesture, and Apple Pencil hover on iPad Pro models with M2. Compatible with iPad Pro, iPad Air, and iPad mini models, Apple Pencil (2nd generation) features a matte finish and flat side that supports magnetic pairing and charging. Customers can choose the perfect Apple Pencil that is compatible with their iPad model. For more information on compatibility, visit apple.com/apple-pencil.

Apple Pencil features		1		1
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Pad users can pick the perfect Apple Pencil that is compatible with their iPad model, including Apple Pencil (2nd generation), Apple Pencil (USB-C), and Apple Pencil (1st generation).





# iPadOS 17 Brings New Levels of Personalization and

Capability

iPadOS 17 takes personalization even further on iPad, and gives users more ways to get tasks done easier and faster than ever, including:

Notes offers new ways to organize, read, annotate, and collaborate on PDFs, and now lets users quickly link one note to another.

Freeform gets new drawing tools and adds Follow Along to guide collaborators around the board.

Taking full advantage of the iPad display, a redesigned Lock Screen delivers entirely new ways to customize — with stunning wallpapers, new ways to showcase favorite photos, and expressive fonts and colors to personalize the look of the date and time.

Interactive widgets take glanceable information further with the ability to get tasks done right in the moment with just a tap, directly from the Lock Screen or Home Screen.

Messages brings updates to search and offers new ways for users to express themselves, including a stickers experience with new emoji stickers and the ability to create Live Stickers by lifting subjects from photos. Coming later this year, AutoFill identifies and fills fields in PDF forms, allowing users to quickly add details such as names, addresses, and emails from Contacts.



Notes offers new ways to organize, read, annotate, and collaborate on PDFs, and now lets users quickly link one note to another.







# A potted History of December 25th in New Zealand

The Christian origins of Christmas meant that before contact with Europeans, the celebration had no place in the calendar of Aotearoa. The first celebration of Christmas in New Zealand coincided with Abel Tasman's voyage of discovery in 1642. Things did not get off to a good start.

On 19 December 1642 the Dutch East India Company ships Heemskerck and Zeehaen anchored in Mohua Golden Bay, home of Ngāti Tūmatakōkiri iwi. Clearly the locals felt threatened by these strange vessels and people. One of Tasman's small boats was rammed by a waka as it was passing between the two ships. Four of Tasman's men were killed. Several Ngāti Tūmatakōkiri iwi may have been hit when the Dutch opened fire on them.

Tasman saw no reason to hang around. After naming the place Moordenaers Baij (Murderers' Bay) he immediately set sail. His expedition reached the Manawatū coast of the North Island before crossing the entrance of Cook Strait and anchoring east of Stephens and D'Urville islands.

Here the crew encountered what many Wellingtonians have become used to at Christmas time-poor weather.

While sheltering from a storm, the Dutch enjoyed the first Christmas dinner in New Zealand–freshly killed pork from the ship's menagerie washed down with extra rations of wine.

#### Cook's 'goose'

The next celebration of Christmas in New Zealand occurred during James Cook's first voyage in 1769. The crew of the Endeavour marked the occasion by feasting on 'Goose pye' for their Christmas dinner while battling heavy seas off the top of the North Island. There were no geese in sight, so the crew had to improvise—using the magnificent gannet that had been shot in preparation for the feast by the ship's noted botanist, Joseph Banks. Apparently the Endeavour's crew spent Boxing Day 'nursing hangovers', launching a tradition that now has a long history in New Zealand.

#### Yorkshire goose pie

As a Yorkshireman, Cook might well have insisted on this 'Recipe for an Economical Goose Pie', which was copied from a 1791 cookery book and dedicated to the Hon. Lady Wourton, whom the author served as housekeeper.

Take a large fat goose, split it down the back and take all the bone out; bone a turkey and two ducks the same way; season them with pepper and salt, with six woodcocks. Lay the goose down on a clean dish with the skin side down and lay the turkey into the goose with the skin down.

Have ready a large hare, cleaned well; cut in pieces and put in the oven with 1 lb of butter, 1/4 oz mace, beat fine; the same of white pepper, and salt to taste, till the meat will leave the bones, and scum off the gravy; pick the meat clean off and beat it in a marble mortar very fine with the butter you took off, and lay it on the turkey.

Take 24 lbs of the finest flour, 6 lbs of butter, 1/2lb of fresh rendered suet, make the paste thick and raise the pie oval; roll out a lump of paste and cut it in vine leaves or what form you will; rub the pie with yolks of eggs and put your ornaments on the wall, then turn your hare, turkey and goose upside down





and lay them on your pie with the ducks at each end and the woodcocks at the sides. Make your lid pretty thick and put it on.

You may make flowers, or the shape of folds in the paste on the lid, and make a hole in the middle of the lid. The walls of the pie are to be  $1^{1}/_{2}$ ins. thicker than the lid. Rub it all over with the yolks of eggs and bind it round with three-fold paper and the same over the top.

It will take 4 hours baking in a brown bread oven. When it comes out, melt 2 lbs of butter in the gravy that came from the hare and pour it through the ton-dish (funnel). Close it well up and let it be 8 or 10 days before you cut into it. If you send it any distance, close up the hole in the middle with cold butter to prevent the air from getting in.

Banks's gannet pie probably failed to make the grade as a real goose pie. If this is the recipe for the economical version, it is hard to imagine the Michelin-starred model.

#### A day off for Christmas

#### Christmas becomes a public holiday

It's hard for most of us today to imagine Christmas Day not being a holiday, but a day off on 25 December hasn't always been a legal entitlement.

Christmas, like New Year and Easter, came to New Zealand with the earliest European settlers. At first it was a commonlaw holiday—a custom, but not a legal right. In the mid-19th century, 25 December (unless it was a Sunday) was just another working day for many people, although some of the provinces (such as Otago) made it a holiday.

Shops and pubs often opened on Christmas Day. Newspapers were published, some even in the early 20th century. In some early newspapers, Christmas was not even mentioned. The 25 *December 1841 edition of the New Zealand Gazette* was no different from any other issue of the paper.

New Zealand's first holiday law was the Bank Holidays Act 1873, modelled on British legislation, which confirmed the banks' existing practice of closing on 25 December and certain other holidays. The Employment of Females Act 1873 and the Factories Act 1894 gave female and youth workers the right to time off on Christmas Day, New Year's Day, Good Friday, Easter Monday and several other days.



Christmas Day revellers on Plimmerton beach in the 1920s.

After the passage of the Industrial Conciliation and Arbitration Act 1894, most other New Zealand workers were guaranteed a handful of holidays, including Christmas Day and Boxing Day, in their industrial awards and agreements. These entitlements were confirmed by the Public Holidays Act 1910. In the early 21st century an increasing number of New Zealanders work on Christmas Day and other public holidays, mainly in the transport, health and hospitality sectors and in essential services. Under the Holidays Act 2003, most people who work on Christmas Day are entitled to time-and-a-half pay and an alternative day off.

#### The tradition of Santa Claus in stores

Generations of young New Zealanders have visited Santa's grotto at their local department store or mall at Christmas. Many have sat on Santa's knee and reassured him that they have been good this year before answering the key question—what do you want for Christmas? Santa is firmly at the centre of these rituals that are part of the multi-billion-dollar consumer-spending 'tradition' that Christmas has become.

Santa Claus made his commercial debut in New Zealand in 1894 when he took his place, complete with tree and toys, among the furniture in the DIC store on Wellington's Lambton Quay. Santa appeared in Dunedin for the first time in 1902, also at the DIC. He arrived in Auckland in 1903 at the DSC store (later John Court Ltd).

Toys were not a permanent feature in most department stores, but having 'Santa in the house' in the lead-up to Christmas changed this. In 1896 Wellington's DIC temporarily handed over its furniture section to Santa and his display of toys, beginning the trend of creating 'Christmas wonderlands'. In 1903 children visiting Santa at the DSC in Auckland were treated to a 'Magic Cave' designed by 'Frank L. Carr Jnr, the celebrated American



Decorator'. As a result of these ventures, by the mid- 1920s many stores had established permanent toy departments. Santa Claus still appears in shops and malls, but children today have the option of sending Santa an email or text message with suggestions about preferred presents. They can even follow his movements on Christmas Eve on the Internet. Today's grandparents are left shaking their heads and muttering 'In my day...'.





# The History and Origins of Hogmanay

It is believed that many of the traditional Hogmanay celebrations were originally brought to Scotland by the invading Vikings in the early 8th and 9th centuries. These Norsemen, or men from an even more northerly latitude than Scotland, paid particular attention to the arrival of the Winter Solstice or the shortest day, and fully intended to celebrate its passing with some serious partying. In Shetland, where the Viking influence remains strongest, New Year is still called Yules, deriving from the Scandinavian word for the midwinter festival of Yule.





It may surprise many people to note that Christmas was not celebrated as a festival and virtually banned in Scotland for around 400 years, from the end of the 17th century to the 1950s. The reason for this dates back to the years of Protestant Reformation, when the straightlaced Kirk proclaimed Christmas as a Popish or Catholic feast, and as such needed banning. And so it was, right up until the 1950s that many Scots worked over Christmas and celebrated their winter solstice holiday at New Year, when family and friends would gather for a party and to exchange presents which came to be known as hogmanays. There are several traditions and superstitions that should be taken care of before midnight on the 31st December: these include



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cleaning the house and taking out the ashes from the fire, there is also the requirement to clear all your debts before "the bells" sound midnight, the underlying message being to clear out the remains of the old year, have a clean break and welcome in a young, New Year on a happy note.

Immediately after midnight it is traditional to sing Robert Burns' "Auld Lang Syne". Burns published his version of this popular little ditty in 1788, although the tune was in print over 80 years before this.

"Should auld acquaintance be forgot and never brought to mind?

Should auld acquaintance be forgot and auld lang syne For auld lang syne, my dear, for auld lang syne,

We'll take a cup o kindness yet, for auld lang syne." An integral part of the Hogmanay party, which is continued with equal enthusiasm today, is to welcome friends and strangers with warm hospitality and of course lots of enforced kissing for all.



"First footing" (or the "first foot" in the house after midnight) is still common across Scotland. To ensure good luck for the house the first foot should be a dark-haired male, and he should bring with him symbolic pieces of coal, shortbread, salt, black bun and a wee dram of whisky. The dark-haired male bit is believed to be a throwback to the Viking days, when a big blonde stranger arriving on your door step with a big axe meant big trouble, and probably not a very happy New Year!





FIRST-FOOTING IN EDINBURGH.

The firework displays and torchlight processions now enjoyed throughout many cities in Scotland are reminders of the ancient pagan parties from those Viking days of long ago.

The traditional New Year ceremony would involve people dressing up in the hides of cattle and running around the village whilst being hit by sticks. The festivities would also include the lighting of bonfires and tossing torches.

Animal hide wrapped around sticks and ignited produced a smoke that was believed to be very effective in warding off evil spirits: this smoking stick was also known as a Hogmanay. Many of these customs continue today, especially in the older communities of the Highlands and Islands of Scotland. On the Isle of Lewes, in the Outer Hebrides, the young men and boys form themselves into opposing bands; the leader of each wears a sheep skin, while another member carries a sack. The bands move through the village from house to house reciting a Gaelic rhyme. The boys are given bannocks (fruit buns) for their sack before moving on to the next house.

One of the most spectacular fire ceremonies takes place in Stonehaven, south of Aberdeen on the north east coast. Giant fireballs are swung around on long metal poles each requiring many men to carry them as they are paraded up and down the High Street. Again the origin is believed to be linked to the Winter Solstice with the swinging fireballs signifying the power of the sun, purifying the world by consuming evil spirits. For visitors to Scotland it is worth remembering that January 2nd is also a national holiday in Scotland, this extra day being barely enough time to recover from a week of intense revelry and merry-making. All of which helps to form part of Scotland's cultural legacy of ancient customs and traditions that surround the pagan festival of Hogmanay. É





# MacBook Pro

Supercharged by M3, M3 Pro or M3 Max-the most

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The world's best laptop display.

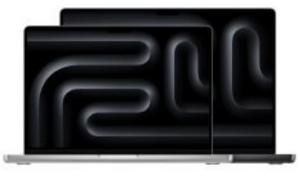
Mind-blowing. Head-turning.



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# Take a closer look.



MacBook Pro 14" in Silver and MacBook Pro 16" in Space Black?









# Explore the full story.

# Three giant leaps.

MacBook Pro blasts forwards with the M3, M3 Pro and M3 Max chips. Built on 3-nanometre technology and featuring an all-new GPU architecture, they're the most advanced chips ever built for a personal computer. And each one brings more pro performance and capability.



# Game-changing graphics performance.





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Behold an entirely new class of GPU architecture. And the biggest breakthrough in graphics yet for Apple silicon. Dynamic Caching optimises fast on-chip memory to dramatically increase average GPU utilisation — driving a huge performance boost for the most demanding pro apps and games. Games will look more detailed than ever thanks to hardware-

accelerated mesh shading. This brings greater capability and efficiency to geometry processing, enabling games to render more visually complex scenes.

Up to

# 2.5x faster rendering

than 16-inch MacBook Pro with M1 Max<sup>2</sup>

# Hardware-accelerated ray tracing.

For the first time, MacBook Pro features hardware-accelerated ray tracing. Combined with the new graphics architecture, it enables pro apps to deliver up to two and a half times faster rendering performance and allows games to provide more realistic shadows and reflections.







#### Up to

# 80% faster CPU

multithreaded performance than 16-inch MacBook Pro with M1 Max<sup>4</sup>

Next-generation CPU cores drive an incredibly responsive experience while maintaining remarkable power efficiency. Over

# 18 trillion operations

per second

An enhanced 16-core Neural Engine accelerates popular machine learning models. Image processing tools like DeNoise AI and Gigapixel AI from Topaz get even faster.

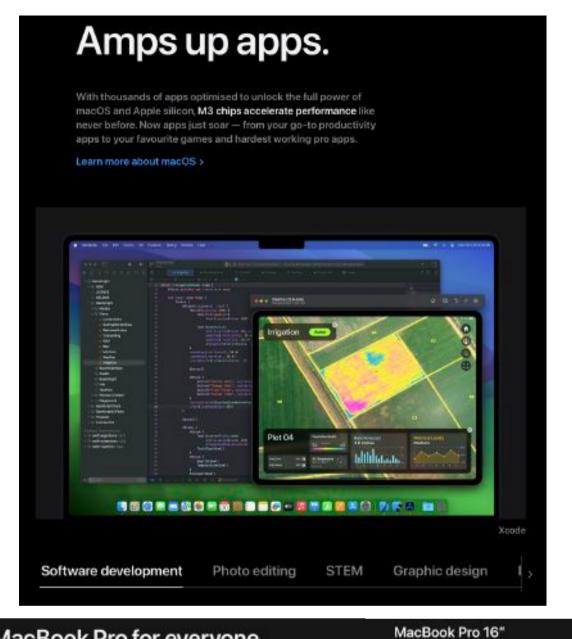
# We can do this all day.

MacBook Pro has the **longest battery life ever in a Mac** — up to 22 hours. That efficiency is the magic of Apple silicon. And all models remain just as fast whether plugged in or not. So wherever inspiration strikes or whenever duty calls, run with it.









# A MacBook Pro for everyone.

MacBook Pro 14" M3 chip	MacBook Pro 14" M3 Pro or M3 Max chip	
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Support for one external display	Support for <b>up to two or four</b> external displays <sup>10</sup>	Support for <b>up to two or four</b> external displays <sup>21</sup>
Up to <b>22 hours</b> battery life <sup>ss</sup>	Up to <b>18 hours</b> loattery life#	Up to <b>22 hours</b> battery life <sup>1</sup>



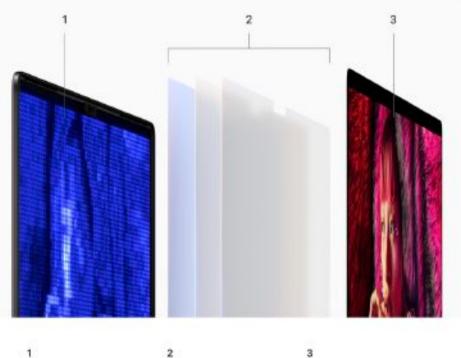
M3 Pro or M3 Max chip



# The best display ever in a laptop.



Extreme Dynamic Range (XDR) brings refined specular highlights, incredible detail in shadows, and vibrant, true-to-life colours. Calibrated in the factory, each Liquid Retina XDR display also features ProMotion and pro reference modes.



10,000 mini-LEDs<sup>±2</sup> grouped for precise brightness and contrast.

Custom-designed optical films and diffusers mix and shape light efficiently. LCD panel enables refresh rates of up to 120Hz.





# Crisp. Clear. Commanding.



1080p camera. It makes video calls feel more like the real thing with technologies to help you look sharp in any light.

Studio-quality three-mic array. Captures the subtlent sounds in audio production and minimises background noise so your voice comes through loud and clear.

Six-speaker sound system. Two pairs of force-cancelling wooters with two tweeters fill the room with sound. And Spatial Audio with Dolby Atmos creates a threedimensional sound stage.





The Magic Keyboard comes with a full-height function key row and Touch ID, which gives you a fast, easy, secure way to unlock your

Secure by design. Your fingerprint data is converted into an encrypted mathematical representation that helps eliminate the need to remember passwords.





# iMac

The world's best all-in-one computer. A stunning 24-inch Retina display with room for all you love.<sup>2</sup> Best-in-class camera, mics and speakers. Supercharged by the M3 chip.



Packed with more juice.

The world's best all-in-one computer, **now supercharged by the M3 chip.** With a stunning 24-inch display that gives you all the space you need and an iconic design that livens up any space, iMac is perfect for work and play.

# From NZ\$2,499

Available starting 7.11

# Seven vibrant colours.

You do green. yellow. orange. pink. purple. blue.silver.hue.

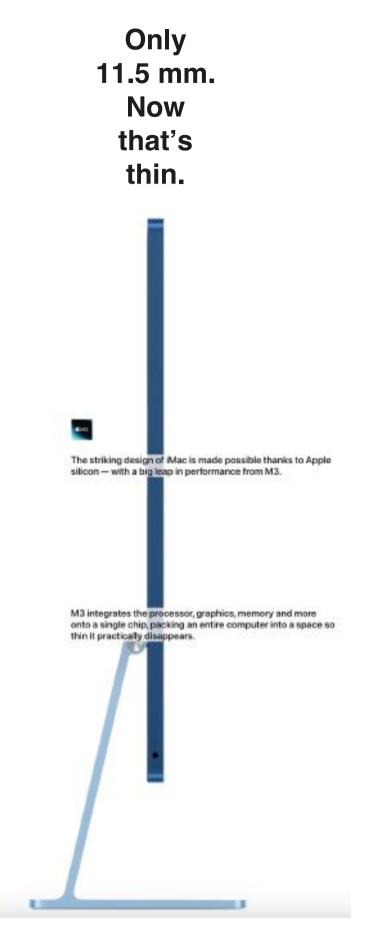












# And less than 5 kilos.

# Abracadabra.







# Blazingly fast Thunderbolt ports. And speedier file transfers thanks to Wi-Fi 6E.

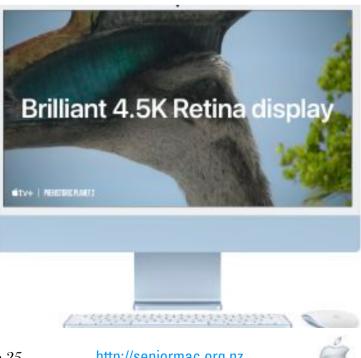
# A power connector that easily attaches via magnets.

With a colour-matched woven cable.



# See the big picture. And all the details.

With its expansive 24-inch Retina display, iMac offers a brilliant canvas for multitasking, immersive movies and games, and so much more. The display's 4.5K resolution delivers brilliantly clear detail and shines with 500 nits of brightness. That's five times the resolution and nearly 70 per cent brighter than the best-selling 24-inch all-in-one PC. And P3 wide colour brings whatever you're watching to life in over a billion colours. No matter what you do, it will look incredible on iMac.





# Best-in-class camera, mics and speakers. You'll really stand out.

### **1080p FaceTime HD camera.** Ready for your close-up.

It's the best camera system ever in an iMac. With a built-in image signal processor, M3 boosts picture quality by analysing and enhancing each pixel at over a trillion operations per second. This enables superior noise reduction, incredible dynamic range and more balanced image exposure — so you look your best in any light. M3 also works together with macOS to keep the spotlight on you with Presenter Overlay, which elevates your presence by including you on top of content you're sharing when on a video call.





# Studio-quality mics. For high-quality conversations.

Whether you're on a video call, recording a podcast or livestreaming, the microphones on iMac make sure your voice comes through crisp and clear. The studio-quality three-mic array is designed to reduce feedback, and beamforming technology helps drastically reduce background noise so everyone hears you, not what's going on around you.

# Six-speaker sound system. Audio that really fills a room.

iMac brings incredible, room-filling audio to any space. Two pairs of force-cancelling woofers create rich, deep bass — and each is balanced with a high-performance tweeter for a massive soundstage that takes music, movies and more to the next level. iMac also supports Spatial Audio with Dolby Atmos. And when you combine that with a 4.5K Retina display, it's like bringing the whole cinema into your home.









# M3 and macOS.

# Get it all done with flying colours.

M3 and macOS bring the latest and most advanced technologies to iMac, delivering exceptional levels of performance, efficiency and security. Built using a next-generation process, M3 lets you zip through hundreds of browser tabs, build a multimedia-rich pitch deck, and even explore new worlds with jaw-dropping graphics. It's up to four times faster than the best-selling 24-inch all-in-one PC with the latest Intel Core i7 processor. And it stays cool and quiet, even while tackling intense workloads. That's the power of hardware, software and silicon — all designed together.



Up to 2x faster than iMac with M1

Up to **2.5x** faster than the most popular Intel-based 27-inch iMac models Up to **4x** 

faster than the most powerful Intel-based 21.5-inch





The world's fastest browser, Safari runs up to 30 per cent faster. Create personalised profiles and securely share your passwords and passkeys.





M3 makes gaming an absolute blast with up to 50 per cent faster gaming performance and hardware-accelerated ray tracing for more lifelike lighting and reflections.

Fly through edits up to two times faster in Adobe Photoshop. And work with massive 100-megapixel images without a hitch.











# iMac + iPhone. Quite the pair.

iMac brings everything you love from iPhone to a gorgeous 24-inch display. iPhone lets you access what you need from iMac on the go. And when you use them together, they work like magic.



Your calls and texts come directly to your iMac, so you don't need to switch devices when you're in the zone.

Universal Clipboard lets you copy text, images, photos and more on your iPhone, then paste to your iMac.





And you can use your iPhone to take a picture or scan a document and have it automatically appear on your iMac.



### New to Mac?



As furnitian as Phone. Muc is designed to be just as easy to learn as Phone. And interfere you're transferring files with AlcOna or organising memories is Phones: — when you are place with iPhone, they work even better together.



Access files anywhere with ICloud. ICloud lets you shore all your photos, contacts and documents so they're available on all your devices. Start a to-do last on your iPhone and check off thems on your iPhone and so much ense.



Switch over with Migration Assistant, Savily move files, apps and more from your old PC or Mae. And if you need any help. Apple Support Is adways just an online chat or phone call away.



Powerful apps built in . Mac comes with apps. Bio FaceTime, Safari, Photos and Keynote that list you get to work

contribution of collaborating on your next big idea.

- Easy - Powerful - Amazing Mac does that

Year, Mac does that. It's not just Miss. Svery Mac is designed to be this easy, poworful and amazing.

#### Keep the colour going all the way to your fingertips.



iMac features a colour-matched keyboard, mouse and trackpad. Magic Keyboard with Touch ID lets you easily and securely unlock your iMac, switch users, use Apple Pay and download apps.10 And Magic Mouse and Magic Trackpad make navigation comfortable and intuitive.





# **Apple Press Release**



November 15, 2023

# Apple extends Emergency SOS via satellite for an additional free year for existing iPhone 14 users

Since its launch a year ago, this groundbreaking service has made a significant impact around the world

One year ago today, Apple's groundbreaking safety service Emergency SOS via satellite became available on all iPhone 14 models in the U.S. and Canada. Now also available on the iPhone 15 lineup in 16 countries and regions, this innovative technology — which enables users to text with emergency services while outside of cellular and Wi-Fi coverage — has already made a significant impact, contributing to many lives being saved. Apple today announced it is extending free access to Emergency SOS via satellite for an additional year for existing iPhone 14 users.<sup>1</sup>

"Emergency SOS via satellite has helped save lives around the world. From a man who was rescued after his car plummeted over a 400-foot cliff in Los Angeles, to lost hikers found in the Apennine Mountains in Italy, we continue to hear stories of our customers being able to connect with emergency responders when they otherwise wouldn't have been able to," said Kaiann Drance, Apple's vice president of Worldwide iPhone Product Marketing. "We are so happy iPhone 14 and iPhone 15 users can take advantage of this groundbreaking service for two more years for free."

Building on this satellite infrastructure, Apple recently introduced Roadside Assistance via satellite to connect users to AAA if they have car trouble while outside of cellular and Wi-Fi coverage.<sup>2</sup> Other safety capabilities that can provide assistance when it matters most include:

• Users can open the Find My app and share their location via satellite to reassure friends and family of their whereabouts while traveling off the grid.

• Crash Detection can detect a severe car crash and automatically dial emergency services if a user is unconscious or unable to reach their iPhone.

• Check In allows users to automatically notify friends and family when they have made it to their destination safely.<sup>3</sup>

• Users can set up their Medical ID in the Health app to help first responders access critical medical information from the Lock Screen without needing a passcode.

<sup>1</sup>. The free trial will be extended for iPhone 14 users who have activated their device in a country that supports Emergency SOS via satellite prior to 12 a.m. PT on November 15, 2023. For Emergency SOS via satellite availability, visit support.apple.com/en-us/HT213426.

<sup>2</sup>. Roadside Assistance via satellite is available in the U.S., in partnership with AAA, and is included for free for two years, starting at the time of activation of a new iPhone 15, iPhone 15 Plus, iPhone 15 Pro, iPhone 15 Pro Max, iPhone 14, iPhone 14 Plus, iPhone 14 Pro, or iPhone 14 Pro Max. This satellite service requires iOS 17. There may be associated costs for certain roadside assistance services provided by AAA. iPhone 15 and iPhone 14 users who are not AAA members can take advantage of Roadside Assistance via satellite on a pay-per-use basis for AAA's roadside assistance services.
<sup>3</sup>. Check In is available on iOS 17 or later.





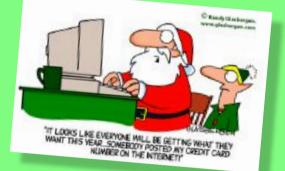




"Let's keep everyone healthy over the holidays. Plenty of sunscreen for the snowmen, diabetes testing for the sugarplum fairies, a gluten-free dict for the gingerbread maa, and lets put up a basketball hoop for the elves!"



"Susie wants to win an MTV Music Award. Jimmy wants his own reality show. Molly wants implants, lipo, and an entourage. Doesn't anyone want toys anymore?!?"



**Christmas Humour** 







"Mrs. Claus bought me a smartwatch! It knows when you are sleeping, it knows when you're awake, it knows if you've been bad or good..."





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TAPROOM BOROUGH RICHMOND

# 31 October 2023

THE

The Borough—Richmond Working Mens Club.





Roz Rolls was our Guest Speaker at our Social on 31 October 2023.

Roz is an experienced permaculture teacher, network facilitator for the Food Resilience Network Edible Canterbury, and project co-ordinator of Sumner Food Forest and Ōtākaro Orchard Food Forest and Community Garden in the city centre. Roz gave a very lively and engaging presentation about

#### **"Food Forest Whole Systems and Green** Building Design in our Central City".

Ōtākaro Orchard is a community led anchor project in the heart of the Christchurch City Rebuilt. Roz outlined that is was part of the rebuilt vision since the first public consultation after the earthquakes and that it is a rare example of grassroots community vision backed by local & national government and the private sector.

It is a living environment where people can grow, cook and preserve their own fruit and vegetables. It's a place where community experts share their skills, teaching where our food comes from and how to grow it ourselves.

She is very passionate in educating school groups, visitors and volunteers to grow soil, plants and food resilience. Edible Canterbury offers wide ranging education programmes, one day workshops or series of lessons for schools and community groups. Roz gave us a great overview of permaculture, the food forest system, soil and water health.

By means of superb photos she showed the 7 layers of a Food Forest, with all its diverse and beneficial relationships and how the lessons we learn from nature can be replicated in our built environment. She explained how the new Otākaro Orchard Building is also being built with these principles. With a blue green roof and solar array, compost toilets, adobe mud brick for passive solar heating, and grey water recycling, this new Food and Environmental Information Hub and Cafe will be a living learning hub for us and our children and a precious asset for the coming centuries. Those attending took advantage of the information leaflets Roz provided and are keen to view the project of the local food information centre, restaurant, office, event spaces and HQ for the Food Resilience Network. Outside a Food Forest, a free edible garden, living classrooms, outdoor amphitheatre and garden venue is a great asset in the heart of the city.

There are also Monthly Weekend Working Bees at the Ōtākaro Orchard Centre, 227 Cambridge Terrace, Christchurch.

For further information see: www.otakaro.org.nz

Report courtesy of SeniorNet Mac member Erika White.

**RAFFLE RESULTS** 

**31 October** 

1. Lyn Hocking

2 Alison Fox







## 28 November 2023

THE

The Borough—Richmond Working Mens Club.



Josie Odgen-Schroeder CEO "The Kind Foundation" (ex YMCA) Topic: "My Life"

The speaker was not new to us, but this time she decided to talk about herself as well as about her employer. Josie Ogden-Schroeder was CEO of the Kind Foundation (formerly the YMCA Christchurch). She began with her name. Her father was a Yorkshireman from near Bradford, and, now 81, he had requested his ashes to be scattered on the famous moor immortalised in the song "On Ilkla' Moor Baht 'at" (without a hat). So Josie had relatives called "Ogden" in an area near Bradford. A 19-year old botanist, her father had met Josie's mother, from Ashburton, at Auckland University. Both worked there, and eventually both became professors. Josie also had a brother and two sisters. They did have a comfortable upbringing in Remuera, Auckland, but she was the one who felt that academia was a bubble of theory; the outdoor offered an escape from the dinner parties with red wine and much talk. Being a YMCA Junior Leader taught her about service. Her own degrees, in Arts and Law, had been acquired at the University of Canterbury, where she also attended fitness classes and helped with running for the disabled. Completing the story of her name she mentioned how she had met her future husband whilst on a tree-planting working bee at Wainui, aged 16, when he worked for Akaroa Salmon. A decade later, she was Manager of Wainui Camp and needed to re-float a beached pontoon. Remembering these "fishy" men, she knocked on the door of their accommodation, and received the help needed. She is now the mother of three, but, incredibly, discovered there was another Josie Schroeder working for the Council. Her husband had a totally different background, being an eighth generation New Zealander descended from a Prussian whaler (presumably Schröder) but her chosen name still honoured both the Yorkshire and the Prussian ancestry.

In 1997 she worked for Pillars, and within one month had 100 youth in her "hard core" group (once she had to rescue one who had jumped off New Brighton Pier) with a van to carry them mostly to the places where their fathers were prisoners. The hardest task was persuading the fathers, whose backgrounds were uniformly bad, to cooperate in preventing their children, whom they loved, from following in their footsteps. Then an executive of the Canterbury Youth Workers Collective criticised her work, and it was true that although she worked hard, the children still got into trouble; so she did attend training, although there were no courses in those days; the CYWC lady remained as her mentor up to the present, almost another thirty years. She then joined the Police, which seems logical with her experience and a law degree. However, she found it to be another gang, just with different mores, and after three years became mentally unwell, and quit. Life was not black and white, but grey. Fortunately at this time she secured the job as Manager of the YMCA Wainui Camp. In fact, it had been possible for her to attend camps all over the world. The core values of the YMCA - Honesty, Respect, Responsibility and Caring - appealed to her. Then came her appointment as CEO of YMCA Christchurch. She succeeded Terry Hill, an accountant who had retired after 25 years; despite admiration, she found that copying him did not work. A Leadership Coach advised her that a Strategic Plan was needed, so a good one was made, and many copies printed. Then came the earthquake and its many aftershocks. Staff had wrecked homes and traumatised children. Change, great change, was normal. No more seven-year plans were written. Then came the COVID pandemic, and "Not everyone is welcome".

In this environment, she had been seeking funds to renovate the "chocolate box" - the building in a prime location on Rolleston Avenue. With the lockdown, it was assumed no tourists would come, and a bank's pre-approval was abruptly withdrawn. Then, Josie noticed that, during the lockdown, the government had funds for what it called "shovel-ready" projects. She applied, and, to her amazement, \$51 million was allocated, half grant, half loan, to the YMCA Christchurch. The hotel, always the commercial arm, received a \$9 million renovation including double-glazing, carpets, cushions, etc. and





was re-opened by the then Prime Minister Jacinda Adern under its new rubric "Hotel Give".

Josie told us the story of how she received a deputation of big Maori men, who explained the they were struggling, and didn't know what to do. They were unmasked during the lockdown. Months later she discovered they had first asked in vain everywhere in town. She explained that she had no money, but she did have the Wainui Park Camp, now used free by 150 young people, to make a difference. She wanted to know why young Maori invariably avoided them and they replied that the 'Y' was perceived as white and colonial. So the name was a problem. The re-branding exercise was difficult, but all agreed that anyone has the sense of belonging on entrance. Only the word "kind" emerged.

Papa Hou was designed for hospitality, to be an asset for the community. It has a blackbox theatre, a sprung floor and sound system suited to dance (a full-time ballet school). In addition the Kind Foundation had Arthur's Pass Outdoor Education Centre, Holiday Programmes and an Early Learning Centre at Bishopdale Recreation Centre, an Adventure Centre with Climbing Wall and a 4C Technology Centre (Curiosity/ Communication/Creativity/Critical Thinking) with 3-D printers etc. Nor were the traditional fitness programmes neglected. Josie concluded her presentation with a film, mostly about George Williams 1821 - 1905, the philanthropist who had a strong moral code, and founded the YMCA in 1844. In reply to a question from the floor, Josie said the magazine had not been published for many years and all 'Y' paper archives were in a small room for which she hoped one day to find an archivist. To another question, she said that all the YMCA were independent entities. They had tried, but the international YMCA did not accept their name-change. The YWCA also adhered to its own ideals. 🧉

Website: <<u>thekindfoundation.org.nz</u>>

Report courtesy of SeniorNet Mac member Lachlan Hunter.

RAFFLE RESULTS 28 November

Pam May
 Ann Camfield



#### How they forecast a cold winter

It was the winter of 2011/2012.

So, Chief, will the winter be cold or not?

The Native American Chief admitted to himself that he had no idea.

What to do?

He rang the National Weather Service in Gaylord, Michigan. They assured him that it would be a freezing winter. And so the Chief told his tribe to gather firewood.

During the following months, the Chief kept calling the weather service, and they kept giving him more and more depressive predictions of the cold in the winter. So the Chief kept ordering his tribe to collect more wood.

Then, at some point, he asked the weather service how they were so sure it would be so cold this winter.

The reply: We always look at the wood the Native Americans are collecting. And this year, it is piling up and piling up! So we know an icy winter is coming.



#### Get me some cranberry sauce!

While preparing the family's Christmas dinner, she discovered she had forgotten the cranberry sauce. Her husband, who was watching a game, reluctantly got up for her and got it.

Well, what he got was a jar of cooked beets.

She sent him out again. It took so long for him to return that they started the meal without him.

When he arrived, he dropped 10 cans of cranberry in the kitchen. "So, that's enough for the coming ten years!"



















Photos courtesy Charlie Millar



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# **SeniorNet Mac**









Photos courtesy Charlie Millar









Helping Seniors with Apple Technology





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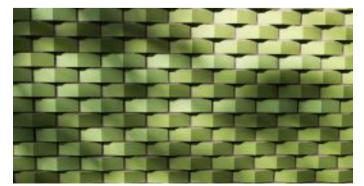
**Ina Meeten,** Accredited Brainfit Coach, Memory Foundation

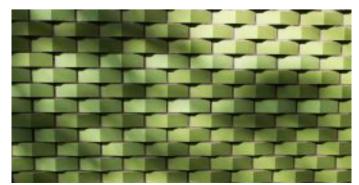
#### "How to keep your memory sharp"

Ina Meeten is a coach for cognitive performance and memory improvement. She is the owner of the company 'Happy Brain' based in the BrainTree Centre in Christchurch.

Ina's focus is to raise awareness and educate people about what they can do themselves to build healthy brain connections to keep their memory alert and active. Ina is passionate about showing people how to be more in control of their brain health. Beside doing group presentation, Ina runs a variety of educational and brain fitness courses, seminars and workshops for individuals and businesses.

Ina is an accredited Brainfit coach and LifeKinetik coach, a certified NLP coach and currently studying Psychology. In her previous career Ina was a map maker (cartographer). Ina is originally from Germany, married to a Kiwi with three children, born here in Christchurch. After 13 years away, she has recently returned to Christchurch and is happy to be back. She loves learning, books, walking in the Port Hills, visiting local markets and enjoying time with friends and family.





#### AGM

Followed by a Speaker to be announced in the President's Weekly News Letter and in the February/ March *Apple NEWS*.



Helping Seniors with Apple Technology H



Tips from across the Ditch —helpful tips for iMac, iPad, iPhone and Macbook users.

> *courtesy*— Pam Doughty, *Editor* AUSOM



With the latest updates to iOS and macOS it is now possible to add 3D objects to Keynote, Pages and Numbers.

3D objects are three-dimensional models that simulate natural lighting, shading and texture effects. You can add 3D objects created with 3D software or 3D scanning in the USDA, USDC and USDZ file formats to your presentation in Keynote. After you add a 3D object, you can resize it, play its embedded animation and rotate it along its x, y and z axes.

In Keynote you can use a Magic Move transition to create the appearance of a 3D object moving or rotating on its own when you change slides.

The 3D object appears on the slide with the Rotate



button in the centre of the object. If the 3D object contains an embedded animation, the Play



button appears in the lower-right corner of the object.



3D object. object's embedded animation.

If you want to experiment using 3D objects Apple has some available at:

https://developer.apple.com/augmented-reality/quick-look/ Note: If a presentation that contains 3D objects is exported to another file format, or opened in Keynote/Pages/ Numbers 13.1 or earlier, Keynote/Pages/Numbers for iCloud or the Preview app, the 3D objects appear as 2D objects.



#### MacOS

#### New 'Loupe' in iOS17

There has been a change in the way text is magnified when you press-and-hold on text on your iPhone or iPad. This makes it easier to read small text or to place the cursor more accurately.

or Share menu-shSpoken c3s

Before iOS17

Accessibility > Spoken con



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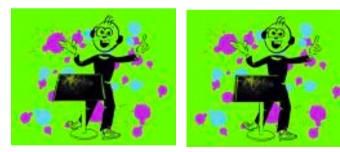


To use this feature, press-and-hold on a word, or other location, and the loupe will appear. You can then drag your finger slowly over the area and let go when you've read what you need or when the cursor is positioned where you want it.

# General Interest Easy Image Animation

There are numerous free Al-powered 'image to video' tools available that can help you animate your photos or other images. The original images could be created using Al tools, your own drawings, or real photos. The tools use Al to add subtle movements to your images, which bring them to life. It is similar to the Ken Burns effect when creating a video. To experience this effect, you can try it yourself by visiting https://convert.leiapix.com/ and dragging an image into the given space. In a few seconds, you will see your image come to life. You can adjust the amount and type of movement, and download a small movie free of charge.

The illustrations here show two frames from the 'movie' I created. Give it a try using an image with a figure in the foreground and a distinct background for the best results. Looking carefully at the illustrations you will see that the 'table' has 'moved' horizontally.

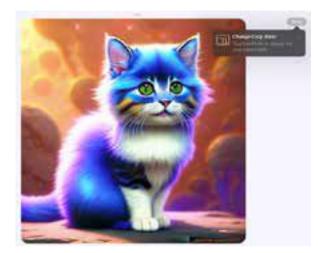


#### iOS Nous in Dh

#### New in Photos app

In the Photos App there is a new feature that appears if you zoom in on a photo. A Crop button appears at the top right. Tapping the Crop button takes you to the editing screen. You can then:

continue to crop further if you want to refine the crop, or
tap the RESET button to return the photo to its original shape. Tapping and holding Crop lets you pick one of four pre-set aspect ratios that will then become the default for zoom crops (until you change it again with a tap-and-hold).





Whoever said money can't buy happiness didn't know where to go SHOPPING

~ Bo Derek







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