



COLONIAL GOOSE



Pauline Bern



CONTENTS:
*ESSAY*⁴
*WORK*¹³
*BIOGRAPHY*²⁹

A GOOSE BY ANY OTHER NAME...

Bronwyn Lloyd

*A name codes recognition,
but does not make identity,
nor signify lightly^[1]*

A name is no simple thing, according to the Rev. Leicester Kyle, in this excerpt from his book-length poem about fourteen orchids discovered in the Hawke's Bay region in the 1880s by missionary, printer and pioneering botanist, William Colenso (1811-1899). Writing here about the orchid *Gastrodia leucopetala*, Kyle's six-part poem argues that, despite its love of dark places, our impression of this orchid should not be diminished because of the evil and danger that we associate with the dark. We must not bring our narrow preconceptions to bear on this flower. It chooses dark places, Kyle writes, simply 'because the food is there, / And there is room,' and the poet asserts that we should regard darkness, just as we do light, as a 'soothing parent' to the 'life / She grows.'^[2]

Colonial Goose, the collective title for Pauline Bern's new body of botanical jewellery, is a name chosen with care, like those of Colenso's orchids, and it is also a name that does not wear its signification lightly. While the connection between an old recipe from the colonial era and a group of botanical brooches and neck pieces might not seem immediately apparent, let the title simmer slowly for a while and you will discover that it provides an enticing clue to understanding the works.

The dish known as Colonial Goose harks back to the early pioneering tradition in New Zealand of making do with what's on hand. In this case, owing to a scarcity of geese, the traditional English Christmas fare of roast goose was substituted for a stuffed leg of lamb or mutton, prepared in such a way that the completed dish resembled a goose, even though it wasn't. The recipe involved the careful boning out of a leg of lamb, after which the meat was stuffed with a mixture of honey and dried apricots, as well as the traditional stuffing of breadcrumbs, onion, parsley and sage. The mutton was then left to soak in a red wine marinade, which apparently contributed to its appearance as a goose when cooked.^[3]

The colonial and wartime necessity of making do with what's available is a fitting analogy for Bern's jewellery practice, which always involves using locally sourced









Awards and Grants

2011 Creative New Zealand Grant
 2007 Whiteboard National Jewellery
 Competition – Highly Commended
 2003 Creative New Zealand Craft/
 Object International Residency Grant
 2000 David Thomas Foundation Gold
 Award in association with The Dowse
 Art Museum
 1999 Creative New Zealand Grant
 1997 Cleveland Art Awards –
 Highly Commended
 1994 QEII Arts Council Study Grant

Collections

The NewDowse, Lower Hutt
 Auckland Museum

Publications

Damian Skinner – *Pocket Guide To New
 Zealand Jewelry*, Velvet da Vinci, Society
 of Arts and Crafts, 2010, p54, 60,103

Andy Lim – *The Compendium Finale of
 Contemporary Jewellers 2008*, Darling
 Publications, 2009, p233,

Kathy Armstrong, Nigel Borell –
Te Taitanga / Bind Together, Southwest
 School of Art and Craft, 2008, p12

Rose Griffin – *Handycrafts, te tuhi –
 the mark*, 2003, p12

Anna Miles – *Close To Home*, Unitec,
 2002, p5

Deborah Crowe – *Grammar: Subjects and
 Objects*, Dowse Art Museum, 2002, p24

Douglas Lloyd-Jenkins – *Strain, Grate,
 Whisk, Scrub, jewellery by Pauline Bern*,
 DOT, 2000

Kobi Bosshard – *The Second New Zealand
 Jewellery Biennial*, Dowse Art Museum,
 1996, p15

Acknowledgements

Pauline Bern would like to acknowledge
 the support of Creative New Zealand for
 the funding of this catalogue.



The Research Committee of the
 Department of Design, Unitec supported
 the production of the *Colonial Goose*
 exhibition shown at Objectspace,
 Auckland, July 2011.



Pauline Bern is represented by:
 Fingers Contemporary Jewellery,
 2 Kitchener St, Auckland
 Avid, 48 Victoria St, Wellington
 The National, Christchurch,
www.thenational.co.nz
 Lure, 130 Stuart St, Dunedin

Photography: Haruhiko Sameshima
 Design: areadesign.co.nz