

scene magazine

IT'S ALL ABOUT WHANGAREI

no.107/NOVEMBER 2017

BLOOMING CHAMPS

/WHANGAREI HOSTS
NATIONAL SPRING ROSE SHOW

ABOUT TIME

➤ ROLLING BALL CLOCK PROJECT

T-BIRDS ARE GO!

➤ ROGER & BARDY CAMPBELL'S
1965 FORD THUNDERBIRD



cafés & dining,
fashion awards, arts,
politics & more



scene **in** business

SCENEMAGAZINE.CO.NZ
30,000 FREE COPIES DELIVERED

VIVO
HAIR SALON

vivosalon.co.nz



*Hair
you'll love...*



NEW CLIENT PACKAGE

CUT & COLOUR

now just

\$119

VALUED UP TO \$239

**PACKAGE
INCLUDES:**



- In depth Consultation
- Shampoo Service & Head Massage
- All-Over Colour or Half Head of Foils*
- Colour Lock Treatment
- Style Cut & Blowdry Finish

**NEW
SALON
OPENING
SOON IN KAMO!**

CALL 0800 400 300 TO BOOK NOW!

(09) 438 9690

16 Rathbone Street, Whangarei

*All-Over Colour is permanent or semipermanent colour. Foils can be both highlights and lowlights, one or several colours. Valid for new clients only or clients who have not visited Vivo in the last 6 months. Offer valid with selected senior stylists only. Not to be used in conjunction with any other offer or voucher. EXTRAS: Hair past shoulder length or thick hair from \$10 extra. Upgrade to full head foils or balayage from \$35. Colour between foils from \$35, Toner (if needed with foils) from \$20. Valid until 15th Dec 2017.



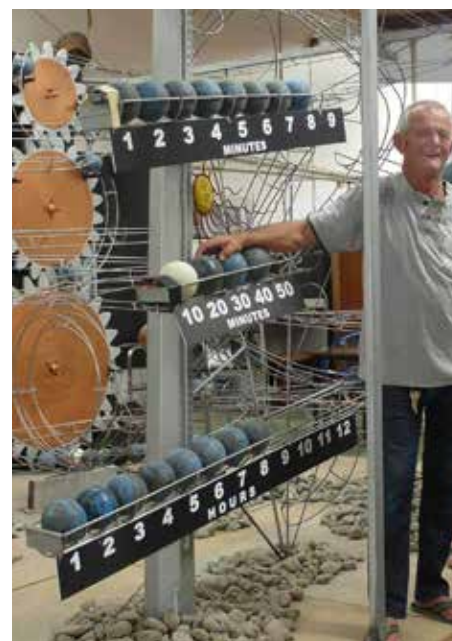
COVER 04



17



18



20

WIN



One of 4 **RED DINING**
dinner vouchers,
each worth \$100.

Q How long is
RED DINING's
signature pizza?

Just send the correct answer
to us by post, email or online
before 17 December to go in the
four prize draws.

Include your name,
contact phone number and/or
your mailing address.

Winners will be advised and
names published in the January
2018 edition of Scene.

E: win@scenemagazine.co.nz

W: www.scenemagazine.co.nz

A: P.O.Box 982, Whangarei

CONTENTS/NOVEMBER 2017

COVER/ BLOOMING CHAMPS

At the foot of Tikipunga hill, on a modest suburban section in Whangarei, is a garden once described by rose expert Terry Martinach as "the best little small rose garden in the Southern Hemisphere".

The property belongs to rosarians Derrol and Helen White, who have posed annually for many photographs and dealt with countless enquiries about ... roses.

The Queen of Flowers is undeniably exquisite and unique. Who cares whether it is the gorgeous colour(s), fragrance, genetics, or its perfection of form that causes romantics to wax lyrical and photographers to try and capture the perfect bloom at the perfect moment?

We are all infinitely blessed to be able to appreciate their glory – brilliantly caught here in this close-up of *Little Nugget*.

GARDEN • 04

COVER IMAGE: Bryce Zhang

GARDEN • BLOOMING CHAMPS

David Muir meets rosarians Derrol and Helen White as the National Spring Rose Show comes to town. • 04

SAVOUR • COFFEE SCENE

'Science may never come up with a better office communication system than the coffee break.' • 06

/CHOCOLATE IS THE ANSWER

Scene's resident but anonymous foodie, Annie Terra, says it doesn't really matter what the question is. 07

/DINING OUT

Five tasty offerings from restaurants as the festive season approaches. 08

scene in business

8pp of local people, products, services, projects, property and opinion. • 09

WHEELS • T-BIRDS ARE GO

David Muir inspects Roger and Bardy Campbell's '65 Ford Thunderbird, painted an eye-catching Candy Apple Red. • 17

FASHION • RESOLVING ISSUES

Lindy Davis reviews the Bernina Northland Fashion Awards and talks to 2017 Designer of the Year, Levenne Smith. • 18

COMMUNITY • ABOUT TIME

An ingenious and unique Rolling Ball Clock is planned for our Town Basin. About Time project team member Pete Romer explains. • 20

FINALE • I, ROBOT

Our social commentator, illustrator and poor sleeper Laurence Clark has another one of his really bad dreams about politics. • 22

MR ED/SPRING CLEAN



GROW IT. SHOW IT. SUPPORT IT.

I've never really tried to grow a mo.

Not even for a very good cause like the Movember Foundation, which raises awareness of 'male issues' – you know, the sorts of thing we grown-up blokes apparently don't like to talk about. (Frankly, I have no problem sharing with you, Dear Reader, the words of my good doctor at our most recent meeting: "The tiniest prostate it's been my pleasure to locate." Or words to that effect.)

The real reason for my lack of mo enthusiasm is that I'm just no good at it – because it takes too damn long for five o'clock shadow to go to stubble, then to the awful itchy-scratchy

stage and whatever else follows ... because I always get the razor out and eliminate the irritating mess before it can blossom into glorious maturity.

Perhaps I should be taking lessons from those very patient rose growers, featured in our cover story. They wait months and months for little rosebuds to bloom into true magnificence. And I see all the roses have names!

I've never had the patience, and probably never will, so I just doff my cap in admiration to all you gardeners and growers. If I do have a crack at growing a mo, I'll have it give it a name. So look out for the Silver Fox!

STEVE CHALLIS
EDITOR-PUBLISHER

SCENE MAGAZINE PO Box 982, Whangarei 0140, Northland, New Zealand

Phone: (021) 905 505 Email: steve@scenemagazine.co.nz

Editor-Publisher: Steve Challis (021) 905 505

Advertising Sales: Leigh Crosbie (021) 204 9074 or Steve Challis (021) 905 505

Art Director: Matthew Chappory Designer: Bryce Zhang

Contributors: Steve Challis, Laurence Clark, Lindy Davis, Sue Halliwell, Chris Hannam, Emma Jelsma, Rudy Kokx, David Muir, Pete Romer, Annie Terra.

Scene Magazine is distributed FREE throughout Whangarei District and is available for sale (\$4.95) outside the district. Additional copies and back copies are usually available. Scene Magazine is copyright in its entirety. The contents may not be reproduced in any form, either in whole or in part, without the written consent of the publisher. All rights reserved. No liability is accepted by Scene Magazine Ltd, the publisher, or contributors for any information contained herein. Scene Magazine is a member of the Magazine Publishers Association.





DAVID MUIR MEETS TWO TOP ROSARIANS AS THE NATIONAL ROSE SHOW COMES TO TOWN

You know Summer is coming here when the yellow rose named *Little Nugget* opens its first flower at The Cat's Pyjamas.

Helen and Derrol White operate their aptly-named boarding cattery at Waiaata Road, near the foot of Tikipunga hill. They also have some 600 – yes, six hundred – rose bushes on their property, spilling over onto their neighbours' properties, too. The neighbours seem quite happy about this situation – everyone's a winner because of the eye-catching display of well-tended gardens.

Described once by noted Canadian rosarian Terry Martinach as "the best small rose garden in the Southern

hemisphere", for many locals the Whites' garden is an enduring landmark they see every time they drive to or from Tikipunga.

Little Nugget is the yellow rose planted right beside The Cat's Pyjamas sign; this shrub has been the harbinger of Summer in Whangarei for the last 14 years.

Derrol admits to being a habitual show-er of roses – he's been on the job since the 1980s. He's also an international rose judge, having officiated recently at shows in Canada and Denver, USA, in June. He and Helen are understandably looking forward to Whangarei hosting the New Zealand National Spring Rose Show and Convention later this month.

Rose shows usually have a theme – this year it is 'Glitz and Glamour'. That means Forum North will be dazzling the public with blooms bearing names like *Absolutely*



Fabulous (butter gold in colour), *Diamonds Forever* (pale yellow), *Frilly Jilly* (apricot), and *Racy Lady* (white).

Competitors from all over New Zealand are coming here with their best rose blooms; a group of 13 rosarians

from the West Coast of the South Island are confirmed attendees.

It takes a lot of dedication, attention to detail and sheer hard work for a rosarian to enter blooms into a rose show, let alone to win prizes or trophies. It's not enough just to have the horticultural knowledge and experience – those both take years to accumulate, anyway – there's also the gardening tasks. In a drought year, like Whangarei experiences now and then, daily watering is essential, and Helen says the water bill can be "horrendous".

Have you noticed the numerous small umbrellas in the Whites' rose garden at certain times, and wondered what that's all about? It's a trick-of-the-trade for protecting a potential show-winning bloom from burning in the sun or being blemished by wind or rain. A necessary precaution.



THE NORTHLAND CLUB INC

A great place to meet friends and family for any special occasion!

- Modern bar area
- Restaurant open Tuesday to Sunday
- Darts. Snooker & Pool tables
- 18 Gaming Machines
- TAB facilities
- SKY Sport





8 Porowini Ave, Whangarei
Phone: 09 438 4270
Email: manager@northlandclub.co.nz
www.northlandclub.co.nz

MEMBERS, THEIR GUESTS AND AFFILIATES WELCOME

COURTESY COACH
0508 33 66 99
Thurs – Sat
from 4:30pm



Roses for that special person on that special occasion



188 Bank Street, Regent, Whangarei
Phone: 438 6234 or 438 7370
Email: smile@floweronbank.nz
Order online: www.floweronbank.nz



STORYTIME, THE MAGICAL CHILDREN'S STORE LOVED BY TEACHERS, PARENTS & KIDS





OPEN 7 DAYS |



10 REYBURN HOUSE LANE, TOWN BASIN, WHANGAREI
WWW.STORYTIME.NET.NZ | TELEPHONE 09 438 9644



**LET OUR ELVES GATHER AND WRAP SANTA'S PRESENTS FOR
YOUR STAFF CHRISTMAS FUNCTION. CALL FOR DETAILS.**





The National Rose Show is a curious beast in itself. Rosarians have a choice of over 80 different classes in which to enter; so there are the same number of trophies or one-off prizes awarded. The top trophy, year after year, is awarded to the 'Champion of Champions' bloom; and (get this!) it's called the **Northland Perpetual Challenge Trophy**. No matter from where in New Zealand the champion flower comes, the Northland name is associated with it. Our benign gardening climate is the envy of rose gardeners everywhere else!

The skill or art of winning a trophy at the National Rose Show lies in presenting the most perfect flower during a very narrow timeframe on the Saturday morning, when judging takes place. For that reason, rosarians from all over New Zealand prepare their own strategies.

IMAGES: David Muir / Bryce Zhang
Top, from left to right: Champion rosarians Derrol and Helen White; the rose called *Little Nugget*; Rose *Heatwave*, bred here by the Whites; Rose *Candy Crush*.
Facing page, centre: Rose *Fourth of July*.
This page, centre: Rose *Mikado*.
Near right: David Muir takes in the heavenly scent of Rose *Debbie Thomas*.
Far right: Rose *Lantern*.

GARDEN DISCOVERY 2017
➤ **Venue:** Eight gardens, Heads area
➤ **Date:** Saturday 25 November 2017
➤ **Tickets** \$25pp, under 16yrs free
➤ **Cause:** Fundraiser for McLeod Bay Historic Church Protection Trust



They pick, pack and travel with that singular objective in mind. The staging, or arranging on display, of blooms is allowed on the Friday up until midnight. And, incredibly, staging begins again on Saturday morning at 4am; some competitors will travel through the night and time their arrival at Forum North so they have the freshest-cut blooms.



Helen White actually confesses to having cut blooms by torchlight in the past!

Derrol and Helen breed some of their own roses – they now have their first home-grown rose on the market – a miniature called *Heatwave*. It has mauve blooms blushed with red on the edges of the petals. *Heatwave* arose as what is known as a 'bee cross'. Helen explains that's where a bee carried pollen from an unknown male parent rose to a mauve rose named *Vista*, the seeds of which produced mauve-blushed-red *Heatwave*. South Pacific Roses in Christchurch have produced and sell *Heatwave* on behalf of the Whites.

Complementing their passion for roses, Helen and Derrol also grow tuberous Begonias – what a show those make in late Summer!

All in all, these two keen gardeners with their spectacular, high-profile rose garden contribute significantly to the beauty of Whangarei, for which we all should be grateful. Thanks – you are indeed the cat's pyjamas! ■



ROSE TRIVIA FOR NON-GARDENERS

Rose blooms have huge variation in colour, size, scent, shape and peak beauty. Almost all of them come with thorns, too. A metaphor for the human race, perhaps?

- ✿ The **Yellow Rose of Texas** was a person, one Emily West, not a flower. She, um, distracted the Mexican General, Antonio de Santa Anna, the night before the decisive Battle of San Jacinto in April 1836 against the American rebels; and he subsequently didn't have his mind on the job and lost.
- ✿ A **Winter Rose** is not actually a rose species. It's *Helleborus*, a herbaceous perennial that flowers in the cooler months.
- ✿ A **Cabbage Rose** is not a vegetable, it's a rose flower with multiple overlapping petals. But rose petals are edible, if you're so inclined.
- ✿ 'A rose by any other name' is actually a mis-quote from William Shakespeare's *Romeo and Juliet*. Please refer to his 1597 publication for the correct wording.
- ✿ How many books or magazine articles are unimaginatively titled: 'A rose by any other name'? Mr Google gave me 3.4 million references in about one second.
- ✿ If you visit Golden Bay in the South Island, there's one rose garden you should visit – Rosy Glow Chocolates, on Beach Road in the village of Collingwood. Nice roses. The fact that this is also a mecca for lovers of exquisite hand-made chocolates is irrelevant, isn't it?

How pervasive and persuasive in our civilisation is the Queen of Flowers!

NATIONAL SPRING ROSE SHOW AND CONVENTION
hosted by Northland Rose Society
➤ **Venue:** Forum North, Whangarei
➤ **Dates:** 17-19 November 2017
➤ **Show Open Hours:**
Sat 18 November 12noon-4.30pm
Sun 19 November 10am-4pm
➤ **Admission** \$4

Palmers – your garden experts

Trueform Storm 15 Jet Spa
now **\$5,000**
(was \$5,799)

SAVE \$799

Offer excludes Palmers Rewards

FREE Spa Cover Lifter
(value \$299)
or Spa Cedar Steps
(value \$349) with any other Spa Purchased

Offer excludes Storm 15 Jet Spa Pool

25% OFF
All Outdoor Furniture

Offers valid till Monday 27th November 2017

CAFÉ BOTANNIX
Enjoy coffee and a delicious seasonal meal whilst relaxing in our garden centre café.

Stunning variety of fresh posies and bouquets daily.
Open 7 Days
Florist in store Monday - Friday

Join Palmers Rewards in store or online & earn a \$10 voucher for every \$100 spent!

Palmers Whangarei
Cnr. Water & Central Avenue, Whangarei
09 430 4070 | 0800 PALMERS | www.palmers.co.nz



COFFEE SCENE

"Science may never come up with a better office communication system than the coffee break."



GRAB 'N' GO Coffee & Food Caravan
Open Mon-Fri 6.30am-4.30pm
Sat & Sun 8am-4.30

CIBO CAFE Full Menu & Cabinet Food
Open 7 Days 9am to 3pm

Healthy Food Options - Altura Coffee

You'll find CIBO Café & GRAB'N'GO just off the Town Basin roundabout @ 34 Reyburn Street, Whangarei. Tel: 021 436 631

New Day Café

where you'll meet the locals

Enjoy our delicious breakfasts and lunches, or our homemade cakes with a fresh coffee or a glass of wine.

Opening Hours:
Wed-Fri, 8am-3pm & Sat-Sun, 9am-3pm
Tapas Evenings: Sat, 6pm-10pm
Various options, please call

Ph: 09 436 0184
1387 Whangarei Heads Road, Parua Bay Shopping Centre (opp school)

We are now Licensed



NOW OPEN SATURDAYS FROM 8am-2pm

Experience this warm, inviting and funky NEW café led by experienced hosts Rob and Sharon. Featuring a magnificent All Day Breakfast, award-winning ALTURA coffee, Kids Corner, plus FREE wifi & charging station. Call us for your Xmas function catering now!

The PRECINCT Cafe

Ph 09 988 9959
99 Cameron Street
Opposite the police station and beside Good Ground Realty



FOOD AND VIEWS TO DIE FOR ...

Now under new, customer-focused management, we invite you to experience breakfast, lunch, or just a quick coffee and cake. Browse through Peter Brown's famous art gallery and gardens. A stunning place!

1392 Russell Road, RD4, Whangarei
Ph: 09 433 9934
www.galleryhelenabay.co.nz

THE GALLERY & CAFE
HELENA BAY HILL

Essence

Café with a Tropical Courtyard

WE OFFER
Allpress Coffee | We cater for gluten-free
All day Breakfast | Menu Lunch
Cabinet selection – Savoury & sweet
Catering and buffet meals delivered

Quality coffee and food
Friendly service
Great atmosphere
www.essencecafe.co.nz

184 Bank Street, Regent, Whangarei
Hours: **Mon 8am-2pm, Tues-Fri 7am-3pm, Sat 7am-3pm, Sun 8am-3pm**
Ph: 09 438 9636 E: essence.cafe@xtra.co.nz




RUN IN FOR REAL FOOD

We are the little shop by the lights, next to Anytime Gym. Plenty of parking. Self-service salad bar, raw sweet treats. Toasted chicken and roast veg wraps, smoothies, protein drinks, fresh juices, protein snacks and much more. All made by our awesome team!

BODY FUEL
Real food on the Run

Open hours: Monday-Friday 7am-3pm
Saturday 8am-2pm & Sunday 10am-2pm
95 Walton Street, Whangarei
Phone: 09 438 6727
bodyfuelnz@gmail.com



AN IMPORTANT HEADS UP!

Your perfect place to meet and relax when exploring the glorious Whangarei Heads area. Under new management with a focus on great home made food, refreshments and service from Lee and her team. **Open Sun-Thurs 7.30am-5pm, Fri-Sat 7.30-8pm.**

The DECK
Cafe & Takeaways

1 Reotahi Road, McLeod Bay, 0174 Whangarei Heads
Ph: 09 434 0866



SCENE'S RESIDENT (BUT SHY AND THEREFORE ANONYMOUS) FOOD LOVER GOES BY THE NAME OF **ANNIE TERRA**.

I thought I'd start this report with a quote about chocolate, so I got on to Google and got a mere 1000 quotes! That alone should tell you something about our relationship with chocolate. We – that's some or most of us – love chocolate.

I prefer dark chocolate, with a Cacao solids content of between 67% and 85%. And I prefer it 'as is', without other fruits, nut, or any other flavours or confections incorporated. But that's just me – I'm well aware that others go for milk chocolate, with or without flavoured centres. Each to her or his own, I guess.

All chocolate originates from the Cacao tree. Botanists call it *Theobroma cacao*. I asked Scene Magazine's part-time gardener and columnist David Muir to tell me a little bit about it; he just smiled and said that all I needed to know is the Greek word 'theobroma' means 'food of the deities'. Is he another chocoholic?

Before we explore the chocolate opportunities of Whangarei, allow me to tell you of my visit, some years ago, to the Republica Del Cacao aka the 'Chocolate Republic' aka the South American country we call Ecuador (see map).

Not only do they produce a lot of chocolate there, the Arriba variety of Cacao originated in Ecuador, so they take their chocolate very seriously. Different provinces all insist theirs is the best.

In the capital city, Quito, there are little boutique chocolate stores. You can taste single origin chocolate from different regions. Los Rios province – essentially the tributaries of the Amazon River, East of the Andes – produces a very florally

fragrant and sweet chocolate, even at 75% solids. Provincia Manabi lies on the humid Pacific coast, mostly North of the Equator, and the chocolate is definitely fuller-flavoured. In contrast, chocolate from Provincia El Oro, the Pacific coast South of the Equator, is sweet, subtly fruity, and creamier on the tongue than the other two.

The point of the Ecuador story, however, is to whet your appetite and put into context what chocolate hunters might find around the stores of Whangarei.

It's an adventure. Start with Trade Aid, at the Vine Street end of the Strand Arcade. Their range of 100gm bars all use organic, Fair Trade chocolate from a cooperative of small farmers in the Dominican Republic. I recommend the 70% pure dark chocolate, although the range includes several flavoured chocolate bars.

Wander down Walton Street to Putiputi Ra. The man there behind the counter is a chocolate enthusiast himself – he's easy to talk to about chocolate. On the shelf they have the 'Loving Earth' brand. That's raw organic dark chocolate, 72% Cacao solids, from the Amazonian region of Peru. It's produced from the Amazonico Criollo variety of bean. They also have 85% solids single origin dark, from the Rio Ene region of Peru, produced from Criollo beans. What's more, it's from the 2015 harvest! Just like wine producers, the chocolate processors are now more conscious of the discerning tastes of consumers, and some are distinguishing their products by adding such harvest information for our benefit.

Only about 5% of the world's chocolate comes from the Criollo variety – it's not lushly productive. But it has

an intense flavour, particularly a mouth-filling after-taste. The South American chocolates I mention are good examples.

About two-thirds of the world's chocolate is grown in West Africa, most of that in the country of Ivory Coast. It's almost all of the Forastero variety of Cacao, noted for high productivity, good immediate flavour, but lack of lingering after-taste. You can buy it as Whittaker's 72% Dark Ghana, an excellent everyday chocolate at a price that enables you to use it in creative cooking!! All local supermarkets have the Whittaker's range. (I live in hope that the Marketing Manager of said Kiwi brand will thank me for this unsolicited advertisement by immediately despatching to me one year's supply.)

Worth hunting for is Trinitario dark chocolate. This Cacao bean variety is a hybrid between Criollo and Foraster. It originated in Trinidad and Tobago, in the Carribean – hence the name. It was bred to give the best of both flavours and productivity. If you want to taste this variety – it also has an intense flavour – look for the Green and Black's organic range in your supermarket. You might need to read the smaller print on the front label to be sure you're getting Trinitario.

For something different, why not try Solomons Gold Dark Nib 75% from Bin Inn Kamo. It's from the Solomon Islands, obviously. Nib chocolate is less processed and can be a little bit gritty; in fact, it contains dietary fibre which fully processed chocolate doesn't.

"All you need is love. But a little chocolate now and then doesn't hurt." Wise words from one Charles M. Schulz, creator of the Peanuts cartoon.

"Chocolate is the answer. Who cares what the question is?"

Someone by the name of Anonymous said that, and I agree with her. ■





Waipu Rocks

7th CONCERT ON THE GREEN

DAVE DOBBYN • STELLAR
BRENDON THOMAS & THE VIBES • TIM & RA

BOOK ONLINE AT ITICKET.CO.NZ



- Regular entertainment & Two bar areas
- Great venue for weddings and family functions
- Corporate meeting and team-building facilities
- Full TAB + 16 gaming machines
- Courtesy coaches available for safe transport options
- Pool + Full-size snooker tables
- Covered outdoor area
- Fully air-conditioned

Dining Room open
Wed - Sun for Dinner
& Fri for Lunch

New Members Welcome!
+ enjoy access to over 320 other clubs in NZ

KAMO CLUB

Check out our website
sign up for our newsletter
www.kamoclub.co.nz

Ph 09 435 1765, Meldrum St, Kamo

Members, Affiliates and their Guests welcome.

Open for Xmas Day Lunch \$55 per head. Bookings essential.



DINNER VENUE

Open 7 Days • Book Online
www.reddining.co.nz
 Restaurant 09 459 5380
 Takeout **0800 REDPIZZA**



Stylish dining in a relaxed & friendly atmosphere **3 Kensington Ave**
 Enjoy our metre long pizza!

EXTENSIVE WINE LIST • PORK • VENISON • STEAK • FISH • SEAFOOD • PASTA • GOURMET PIZZA



NEW LOOK AND FAB NEW MENU

Focusing on fresh local produce, fresh seafood, prime meat cuts. Always warm, welcoming service from hosts Karl, Dan and the team. Garden bar and super-screen TV for live sports. Open Mon-Sat, from 11am til late.

15 Rathbone Street, Whangarei
 Ph: 09 438 0999
www.splitrestaurant.co.nz

CROATIAN STEW






AN EXQUISITE DINING EXPERIENCE

We offer an exquisite dining experience that delights the senses and pushes the boundaries of culinary innovation. Our small restaurant offers a more intimate setting, surrounded by décor that is warm and inviting – if you can take your eyes away from views of the unspoilt Bay of Islands. A dining experience that is well worth the drive! Dinner daily from 6pm. Book now.



130 Marsden Road, Paihia
 Ph: 09 402 0111
www.paihiabeach.co.nz



COME INSIDE TO ENJOY FINE FARE

Welcome to Flames Restaurant. For more than a decade our teams have been creating quality cuisine that warms the soul and is relished by your taste buds! With inspirations from all corners of the globe, we invite you to relax and indulge in all we have to offer.



FLAMES
RESTAURANT & BAR

Comfort Hotel Flames
 8 Waverly Street,
 Onerahi
 Ph: 09 436 2107
www.flameshotel.co.nz



the kamo Hotel
est 1880

567 Kamo Road, Kamo
 09 435 0011



Buffet Lunch

CHRISTMAS DAY 11AM - 2PM

ALLOCATED SEATING TIMES:
 11AM - 11:45AM • 12PM - 12:45PM • 1PM - 2PM

BUFFET LUNCH MENU BOOKINGS ESSENTIAL

MEATS <ul style="list-style-type: none"> Roast lamb Ham on the bone Xmas turkey GREENS <ul style="list-style-type: none"> Broccoli/cauli with cheese sauce Buttered beans Glazed carrots Minted peas SEAFOOD <ul style="list-style-type: none"> Half shelled oysters Prawns Kilpatrick mussels 	ROASTIES <ul style="list-style-type: none"> Seasoned potatoes Kumara Pumpkin SALADS <ul style="list-style-type: none"> Seasonal salad Italian pasta Greek couscous salad DESSERT <ul style="list-style-type: none"> Xmas pudding Vanilla custard Fresh fruit salad Pavlova Ice cream
---	--

Cost: \$35 per per person \$1 per year under 12years
 (Ensure your booking with our prepaid option)

• BOOK NOW! 09 435 0011 •

scene

in

business

NOVEMBER 2017

PEOPLE PRODUCTS SERVICES ACHIEVEMENT PROJECTS PROPERTY COMMENT



MARINE SERVICES
Boat maintenance facility
opens at Marsden Cove Marina



CIVIC PROJECT
Hundertwasser Art Centre
plans going boldly forward



HAIR
Stellar year for
Three Hairdressing

For excellence ...

- **Winners are gridders.**
The Westpac Northland Business Excellence Awards for 2017 took place at Forum North on 27 October. Businesses from throughout Northland submitted 42 unique entries across five business categories and seven ancillary categories. Pride of place goes to the overall Supreme Award winner.
- **NEST is Supreme Award winner.**
Northland Emergency Services Trust (NEST) took the title and was also the winner of the Best Not-For-Profit Organisation Award, the Excellence in Business Medium Business Award and was joint winner with Dive! Tutukaka of the Workplace Safety Award.
- **Category Award winners.**
Level – Best Emerging Business.
Sarahlee Studio – Excellence in Micro Business.
Three Hairdressing – Small Business.
Ten4 Transport Engineering – Large Business.
Waitangi Treaty Grounds – Sustainable Business.
Memory Lane – Creative Industries.
Dataphyll Ltd – Excellence in Innovation.
Ohaeawai Community Education Trust – Judges Choice.
- **Customer Choice Awards.**
Uber Group Ltd – Service Provider.
Mint Floral – Retail Provider.
- **The Northern Advocate Business Hall of Fame**
The 2017 inductee is the Prosper Northland Trust for its contribution to Northland business.

BUSINESS PLANNING
It's time to plan
an Exit Strategy

REAL ESTATE
Title imminent on
three lifestyle blocks
near Parua Bay

HOSPITALITY
New owners
for Land & Sea Café

Maunu salon Three Hairdressing wins Hair and Business Excellence Awards

Emma Jelsma talks to salon co-owner and national award-winning stylist Hazel Newman about what has been a brilliant year for Three Hairdressing.

THREE HAIRDRESSING IS ONCE AGAIN celebrating a stellar outcome at the NZ Supreme Hairdressing Awards. With three of the salon's talented stylists competing in the national competitions, it was an action-packed day for all involved.

After great success earlier this year at the NZARH Regional Awards, Hazel Newman, Misty Fenton and Jordyn O'Connor travelled to Hamilton on Friday 8 October and prepared for an intensive Saturday competing at the only 'live' hairdressing competitions in New Zealand.

Held in the Atrium in central Hamilton, the annual NZARH Supreme Hairdressing Awards sees over 100 hairdressers from all over the country competing in a range of live cutting and styling events; all are hoping to be recognised by industry leaders present on the day. These awards are the pinnacle of competitive hairdressing in NZ.

For the competitors, this event is a big deal, representing not only the chance to take home a portion of over \$12,000 in prizes, but also the status of being acknowledged as one of New Zealand's leading hairdressers.

For Hazel, this was her third time competing at a national level, but her first time winning a top award in a Senior Stylist section. Hazel was awarded first for 'The Colour' in the Senior Stylist section, achieving a long-held career goal in the process. She also placed 4th in 'The Cut', while fellow stylist Jordyn O'Connor competed successfully in the Next Generation section, taking home 3rd for 'The Cut' and 4th for 'The Colour'.

With about 40 competitors in each event, and live judging every step of the way, these competitions are a true test of technical ability under 'real time' pressure.

Congratulations to Hazel, Jordyn and Misty for their success, to salon owners Jemal Guity, Katie Hood and Hazel Newman – and the entire team at Three Hairdressing – for continued dedication to their industry and craft. Their commitment to upskilling, competitive training, and all-round customer care is being recognised.



Photo: dawndutton.co.nz



TOP: Hazel's Winning Colour.

Model: Michelle Mason.

BELOW: Jordyn's Cut and Colour.

Model: Alice Weatherall.

RIGHT: Hazel's Hair by Night.

Model: Katie Collecutt.

BELOW LEFT: Jordyn and Hazel in action.

BOTTOM: Katie, Hazel and Jemal at the Business Excellence Awards.



More awards

Three Hairdressing has triumphed at the 2017 Westpac Northland Business Excellence Awards announced at a gala dinner in Whangarei on 27 October, winning Best Small Business (FTE 4-9).

Co-owner Katie Hood says while Three Hairdressing has already been successful within the industry, winning a Best Small Business accolade is significant because it shows the owners have made a lot of good choices about how they run a business.

"We invest heavily in staff training, because all our stylists must have confidence in what they're doing. That confidence and skill-set ultimately leads to lots of happy customers."

Judges' Commendation

"We were impressed by the passion of the owners and the thought and detail that had gone into the business. The customer-centric business model was clear, with policies in place to reward existing clients and encourage new clients.

Business processes are well documented, well executed, the owners showing a clear understanding of the key drivers. By striving to be a leader in staff training, Three Hairdressing has achieved significant industry recognition and staff engagement.

There was a clear and noticeable desire for ongoing improvement and this was reflected in the progress of the salon to date." ■

THREE

HAIRDRESSING

09 438 8218
74 Maunu Road, Whangarei
www.threehairdressing.co.nz

Marine facilities 'all go' at Marsden Cove Marina

Brent Wilson tells **Steve Challis** that there has been plenty happening, with much more to come as Summer looms large

"DON'T LET THE TRANQUILLITY HERE fool you," advises a smiling Marsden Cove Marina manager, Brent Wilson. He's talking about his apparently serene work environment. Perched on the deck of his enviable office overlooking the marina, I had just sighed at the sight of yachts shimmering in spring sunshine, the call of gulls, and the smell of baking from the nearby Land & Sea Café, when Brent jolted me back to his reality.

Listening to him explain details of recent developments and the number of future events planned here, I compared him to one of the ducks paddling in the water below – all calm above and a frenzy below.

The big news here is the recent opening of a vessel haul-out and maintenance hardstand facility, a multi-million dollar development nearly a year in construction and, just a month since its blessing by local hapu Patuharakeke, already attracting plenty of attention from vessel owners and marine service providers from near and far.

The facilities consist of a new ramp within the sheltered waters of Marsden

Cove Marina, with a hydraulic Roodberg marine trailer pulled by a 340hp haul-out unit capable of carrying vessels weighing up to 80tonnes (with a maximum length of 35 metres, width of 12 metres, and a draft of 3.6m). A dedicated custom-built road leads to the nearby hardstand, including heavy-duty asphalt surface area, sheds, secure fencing and video surveillance. Another dedicated road provides customer and service access to Marsden Bay Drive.

Brent gestures to the road leading the hardstand, which is tucked well out of sight of the marina, behind an earthen bund liberally planted with NZ natives.

"Marsden Maritime Holdings Ltd, which owns the marina, also owns nearly 180 hectares of vacant business-zoned land behind that bund," he says. "The hardstand is currently using just one of those, so there's plenty of room. That makes us quite unique among boatyards in New Zealand. There's virtually unlimited space for the facility to grow with demand. And the bund – originally built to shield the residential development from industrial activity at Marsden Point – is extremely effective in dampening any noise. So the aura of tranquillity will continue!"

The marina is currently playing host to most of the Oyster Round the World Rally fleet, which has just completed its first leg from Antigua through the Pacific. After nearly a year at sea, vessel owners will take advantage of Marsden Cove Marina's facilities to undertake maintenance and get some rest before sailing westwards in April next year.

It will be a busy time for Brent and the marina team as the calendar is peppered with high profile events over Summer.

The popular Hook vs Spear competition, hosted by the Marsden Cove Fishing Club, kicks off the season at the end of November, followed in the new year by Beach & Boat, the largest snapper fishing contest in the southern hemisphere, in February.



... virtually unlimited space for the facility to grow with demand ...

March 2018 brings the Metalcraft Roofing Marlin Classic fishing competition and the Route 66 yacht race from Auckland, while in April the venue hosts the Offshore Speedboat Racing competition and the Chicks at the Chicks fishing contest.

It all adds up to a high level of demand and Brent notes that the marina's owner, Marsden Maritime Holdings Ltd, is keen to hear from people who want to provide services – at either the marina or the hardstand facility. With ample affordable land for lease, there is plenty of scope for future expansion.

Even now, Marsden Cove Marina provides boaties with all amenities typical of a world class facility. Its 230 berths range from 10.5 metres through to 40 metres, and catamarans up to 25 metres can be accommodated. Berths are available for long-term lease or short-term rental, and include access to power, water and Wifi.

An adjacent commercial complex currently offers a café and bar, general store, hair and beauty salon, shore-based vehicle refuelling station, electric vehicle charging station and a New Zealand Customs Office.

Hopper Developments, which created the marina and residential development, is currently building The Anchorage retirement village nearby and Stage 3 of the waterway sections is nearly complete.

Further growth is inevitable, Brent says. "We achieved 82% occupancy in the marina over winter this year, in part because existing facilities elsewhere are at capacity and more overseas vessels are visiting New Zealand.

"Developments at Marsden Cove are creating opportunities for growth, bringing new jobs and income into the region. Although the GFC hit our region hard, we have a great community here and we're working together to develop a truly great place." ■

TOP: The first haulout went without a hitch.
BELOW: A close up of the custom-built Roodberg hydraulic marine trailer.



More information

MARSDEN COVE MARINA
48 Rauiri Drive, Ruakaka
Ph: 021 540 888
Email: brent@marsdencovemarina.co.nz
www.marsdencovemarina.co.nz



MARSDEN COVE MARINA
WHANGAREI HARBOUR



- 24/7 Fuel
- Café/bar
- Fishing club
- General Store
- Bait & Boat services

Boat Maintenance Facility NOW OPEN

Hardstand

- 1-hectare hard-stand with heavy-duty surface and cradles
- Secure fencing and monitored video surveillance

Haul-out

- Custom-built Roodberg hydraulic marine trailer
- Carries vessels up to 80 tonnes, max length 35 metres, max beam 12 metres, 3.6m draft

Ph: (09) 432 7740 or 021 540 888
E: info@marsdencovemarina.co.nz
W: www.marsdencovemarina.co.nz

SPECIAL OPENING OFFERS!

Title imminent on three blocks near idyllic Parua Bay

Chris Hannam from Ray White says three premium blocks of land near Parua Bay offer a fabulous rural-coastal lifestyle

THIS LITTLE CORNER OF THE WORLD

has a wonderful sense of community. I know because I have chosen to live in the Whangarei Heads area (Pataua South, to be precise), only 10 minutes drive from these three superb lifestyle blocks called Campbell Estate.

My wife, Jodie, and I left the corporate lifestyle of Auckland to raise our two children in this area. Jack and Izzy go to Parua Bay School, which is less than 10 minutes drive from Campbell Estate and directly opposite the local shops and service station.

There's plenty of open space out this way. Be as active or laidback as you like, but you're never far away from good neighbours, organised sports and social activities, and good bistro dining at the Parua Bay Tavern or Manaia Country Club.

You're also only 22km from the surf at Ocean Beach, with so many glorious little coves, estuaries and fishing spots within easy reach that you are spoiled for choice.

The sections vary in size, from 2.7 to 6.17 ha:

- Lot 1: 6.17 ha includes 3.6 ha of natural covenanted bush, existing shed with power, 5000 ltr water tank and carport;
- Lot 2: 2.7 ha pasture and open rural views;
- Lot 3: 4.9 ha includes 1.2 ha of natural covenanted bush, pasture and views.

There has been serious forethought and planning put into this rolling countryside subdivision. The stately entrance with post and rail fencing and metal roading leads to each individual gate, which is fully automated for security and ease of entry. All boundaries are fully fenced and with power to a central point.

Best of all, title is imminent! ■

More information

www.rwwhangarei.co.nz/WHC25499

Ph: Chris Hannam 021 555 599

Email: chris.hannam@raywhite.com

Licensed Salesperson REAA 2008



Choice of three sections of rolling countryside, from 2.7 ha to 6.17 ha

GAS WORKS & PLUMBING LIMITED

COMMERCIAL, INDUSTRIAL & RESIDENTIAL

Contact us to get a free/ no obligation quote on all your gas home heating or water heating requirements.

SPECIALISED SERVICES

- Plumbing
- Gasfitting
- Under Floor Heating
- Mechanical Services
- Sheet Metal Fabrication

Energy Saver Heaters

Freestanding and Inbuilt Gas Fires

Gas Water Heating

Corner of Poto St & Porowini Ave, Whangarei
 Hours: Mon - Fri, 7.30am - 5pm
 Phone: 09 438 0192
www.gasworksandplumbing.co.nz

Kick your airconditioning worries to touch...

By using the team at **CLIMATECH**

Get ready for summer!

09 438 1718 • climatechnz.co.nz

FUJITSU

VENTILATION • AIR CONDITIONING • REFRIGERATION • 24 HOURS • NORTHLAND WIDE

LANDMARK
H O M E S

Let us make your dream become a reality!

Don't build a house, build a Landmark.

Contact us on **09 438 8499**

Or talk to a Consultant
 Nira Kingi **027 680 0550**
 Claire White **021 783 990**

123 Bank Street, Whangarei
www.landmarkhomes.co.nz
facebook.com/LandmarkHomesNZ

Registered Trade Builders

New owners, new menu, new ideas over Land & Sea

The past winter has seen big improvements to an ideally located seaside café. **Steve Challis** meets owners Sue Robertson and Trevor Hanson

LAND & SEA CAFÉ IS ONE OF THOSE eateries that's perfectly at home in its environment, cradling the water's edge at Marsden Cove Marina.

Bright and airy? Check. Nice big windows with views of pleasure boats? Check. Tantalising menu featuring fresh seafood and more? Comfy seating? Great coffee and bar? Check, check, check.

It's all there, and new owners Sue Robinson and Trevor Hanson are justifiably proud of their efforts to deliver the ideal seaside dining experience. Their aim is to offer a casual but classy bistro dining experience for the growing population in the area.

"We took over Land & Sea Café just this past winter and took the opportunity of the down season to revamp the menu, improve the kitchen and generally have a huge tidy-up," says Sue. "Being a seaside café and restaurant, we're all about catering

BELOW: Café owners Trevor and Sue bring with them vast experience in hospitality.
RIGHT: Glorious views, with casual but classy bistro dining suitable for the warmer months.



to people who want to relax in a beautiful atmosphere and enjoy quality food, at a range of prices to suit any wallet. Custom is constant throughout the day and that means we need to cater to a wide variety of tastes and appetites, too."

Drawing on her recent training in horticulture, and a long background in the hospitality and wine industries, Sue has focused on offering seasonal dishes that showcase the best of Northland's produce and at the same time supporting the local businesses wherever possible. Separate menus are on offer for breakfast and lunch. Morning dining service is available 7 days a week from 8am to 11.30am, when eggs on toast will set you back only \$10 while the big Garden Breakfast – mushrooms, tomatoes, spinach, courgettes and eggs with bacon and sausage – is \$23.

The lunch menu is served from 11.30am to 3pm and while it includes some of the dinner options, the focus is on lighter dishes to enjoy while soaking in the stunning views of the marina.

"We've extended the cabinet offerings at lunchtime, so you can 'build your own plate' to suit your appetite. We're offering a lot more salad choices now, along with a range of wraps, slices, and small meals." Sue notes, too, that all baking is done in-house.

For later in the day, the idea of 'small plates' is proving popular with customers who meet with friends to catch up over drinks. Served from 3pm to 8pm and ranging in price from \$6 to \$16, there are meat, vegetarian and seafood options. For heartier appetites, dinner is from 5pm, focusing on seafood, steaks and burgers.

"We also have daily specials, which – while they've been very popular – is a double-edged sword. For example, we had a lovely bunch of fresh fat oysters on offer not so long ago; they sold out so quickly, there was a disappointed customer or two."

What has not failed to delight the local community, though, is the introduction of 'Family Fridays'.



we're all about catering to people who want to relax in a beautiful atmosphere and enjoy quality food

Sue explains: "There's not a lot of places in the area where young families can go out to enjoy the start of their weekend together, so we've started offering a kids-oriented menu from 4pm to 6pm with pizzas, burgers, sundaes and jellies. There's grass for the kids to roll around on, hopscotch and face-painting."

In a similar vein, for the grown-ups, Land & Sea Café has started a wine club and is partnering with winemakers to host monthly wine tastings.

"While this is giving us the opportunity to share what we're really passionate about – tasting great New Zealand wines – it's also an opportunity for neighbours and local residents to meet each other," Trevor says.

"Marsden Cove is a lovely community and we like to help bring people together." Trevor is equally complimentary about

the building's owner, Marsden Maritime Holdings Ltd, which has recently committed to building an outdoor covered dining area, practically doubling the café's area.

"It's really nice to have a landlord genuinely involved in identifying growth opportunities and partnering with us to make things happen."

The extra space is expected to be complete by Christmas, with a new summertime menu and longer opening hours. Check their FB page for more. ■

More information

LAND AND SEA CAFÉ
1/30 Rauiri Drive, Ruakaka
[Facebook.com/LandandSeaCafe](https://www.facebook.com/LandandSeaCafe)
Ph: 09 432 7097
Email: info@landandseacafe.co.nz



fill'er up. 24/7

on-water and on-shore

Diesel or petrol. Truck or tractor. Big car, little car. Big boat, little boat. Daytime or night-time. Weekday or weekend. Workday or holiday. We're open for business. Whatever fuel you need, whenever you need it.

Ph: (09) 432 7740 or 021 540 888
E: info@marsdencovemarina.co.nz
W: www.marsdencovemarina.co.nz

30 Rauiri Drive
Marsden Cove
Ruakaka



Hundertwasser Art Centre plans going boldly forward

Sue Halliwell talks to Andrew Garratt, Greg Guy and Jenny Hill from the HAC Project Group about what lies ahead

CONSTRUCTION STARTS SOON ON THE Hundertwasser Art Centre with Wairau Maori Art Gallery (HAC), with the people of Whangarei invited to become part of this most visible stage of the project, and what happens beyond.

They will be in the company of a brave and determined bunch of Whangarei folk who already know how to dream big, dare bigger, and do perhaps the biggest thing ever to happen to our district.

When the world-renowned artist and architect Friedensreich Hundertwasser accepted Whangarei Mayor Stan Semenoff's invitation to design an art centre for Whangarei back in 1993, neither would have thought it would take over 20 years for the concept to gain firm traction.

A team of community supporters now called the HAC Project Group would then face Herculean challenges progressing the

Centre to its current pre-construction phase.

To cut a tortuous and protracted story short, they somehow found a way over every mountain and through every dark valley, doggedly pursuing and expounding their vision until they gained the public tick of approval in Whangarei's June 2015 referendum on the fate of the old Harbour Board building at the Town Basin – the building on which Hundertwasser's innovative 1993 design had been based.

With the people 'on side', the big money backers and central and local government were persuaded to join the party. In June 2017, just days short of a District Council-imposed deadline, the \$20.97 million needed to fund the Centre's construction was secured and it could proceed.

Project director Andrew Garratt says: "We know of no similar New Zealand project where an entirely volunteer team has raised such a significant amount of money.

"None of us had ever done anything like it before, there were no precedents, but the intelligence and commitment of the team members, and resultant quality of the team, meant we could achieve together what none of us could have done individually."



More of that team spirit and can-do attitude will be required going forward into the construction phase and ongoing operation of the HAC.

"We received huge support from the Whangarei public, businesses and art lovers to get us this far," Andrew says. "However, we will need the added generosity and momentum of a wider support base as we enter this new phase. While the money for construction has now been secured, further funds are needed for non-construction costs prior to opening, such as employing HAC staff, funding research and marketing and internal fitout of the building.

"A big part of the HAC Project Group's strategy has been to involve as many members of the community as possible. We will be stepping up that approach by offering donors an attractive return."

To be tagged 'Be Part of the Art', sponsors are invited to give to one of four donor recognition schemes, or to purchase high quality, donated art works. Jenny Hill from HAC Project Group explains:

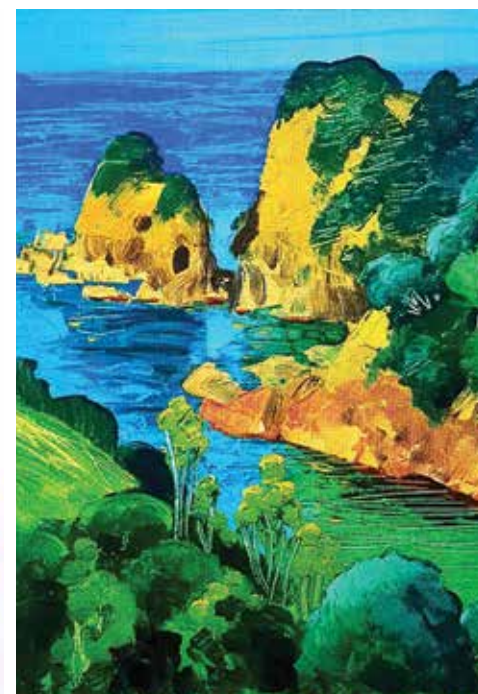
"We hope to raise substantial funds through donor recognition schemes that offer permanent acknowledgment of a contribution within the HAC itself, or through the sale of exclusive and collectible art works. These include prints by well-known artists like Dick Frizzell, Michael Smither and Tony Ogle. They have all donated artworks to demonstrate their belief in the importance of the HAC to Whangarei, the country and the art world."

Photos of the prints can be found on the Group's website www.yeswhangarei.co.nz, along with details of the four donor recognition schemes and other ways of contributing.

"We appreciate donations of any size, although larger donors will have their support acknowledged in more concrete ways," Jenny says. "They are giving to the future of Whangarei, so we want them to be recognised by Whangarei in the future."

Indeed, future generations of Whangarei residents will have many reasons to be grateful for this investment. Calculations by regional economic development agency Northland Inc suggest that the HAC will attract 450,000 visitors to Whangarei annually, with most spending money at local businesses, and more than 140,000 of them also paying to enter the HAC.

"Northland Inc estimates this would see a direct injection of around \$26 million annually into the regional economy," says Andrew Garratt.



ABOVE: Prints of Dick Frizzell's 'Whangarei Tiki' (left) and Michael Smither's 'Horseshoe Bay - Tutukaka Coast' are two of the donated artworks available. Go online to see all the art for sale: www.yeswhangarei.co.nz

"Not only that, but having the HAC at the Town Basin will also be a huge boost to the ongoing revitalisation of this significant culture, heritage and arts precinct, and will put Whangarei on the world map as a serious destination for lovers of art and culture."

For this to occur the HAC must first be built. Local businessman and HAC Project Group member Greg Guy is overseeing that complicated process.

"The consents and tendering processes are already underway, and once these are finalised we can begin the construction phase of the project early in the New Year," Greg says.

"Initially, this will involve deconstructing the old Harbour Board building before rebuilding can begin, although we aim to re-use as much of the original structure as possible and use recycled products from elsewhere wherever we can."

The transformation of the old Harbour Board building into the Hundertwasser Art Centre will be kept under wraps – quite literally – until it is finished. For a range of reasons, the work area must remain covered until the final reveal, which is anticipated to take place in the last quarter of 2020.

"That will be an incredible event to witness," says Andrew Garratt. "However, until then we will simply have to imagine the metamorphosis of an unusable building into an unparalleled tourism focal point taking place under our noses and a shroud of plastic! It will be an intriguing mystery, hopefully engaging enough to inspire people to become one of the HAC's funders."

As an exciting new year looms for the development of this long-term project, one is tempted to quote the man who started it all, Friedensreich Hundertwasser himself:

"When we dream alone it is only a dream, but when many dream together it is the beginning of a new reality." ■

More information

HUNDERTWASSER HQ
Te Manawa - The Hub, 41 Dent St, Whangarei
www.yeswhangarei.co.nz

**Henderson
Reeves**
LAWYERS

creating
smart!
legal solutions

Proudly supporting Hundertwasser Art Centre
with Wairau Māori Art Gallery

www.hendersonreeves.co.nz

Times are changing – the next big event is happening now!



RUDY KOKX SCENE COLUMNIST

Business broker **Rudy Kokx** from Link Northland explains the importance of planning an exit strategy in the fast-changing world of business

WHILE OUR ECONOMY HAS BEEN

recovering from the GFC the next big event is well underway. What was to become of these youngsters often branded in the past as lazy, spoilt and good-for-nothing?! Well, they are now on the verge of becoming the new business owners of this era!

For the last 10 years or so, Generation Y (born after 1980) have been taking up jobs in the corporate world, pushing over 'the oldies' because they themselves were destined to become CEO, or at least General Manager, before their 35th birthday! As teens they were mostly misunderstood and

worked collectively to destroy the world as we knew it! They spoiled their hard-earned cash on partying, booze, 'useless' gadgets, computer games and cars!

Well, guess what? Their plan for world domination has worked and right now they come towards us like an unstoppable freight train carrying a nuclear load of fresh, young and motivated youngsters with a message that is clear:

"You are either making money or you're making excuses! You are either Green and Growing, or you're ripe and rotting!"

Therefore, business owners now should consider either selling their business or, at the very least, should think of an appropriate exit strategy. Especially a business that is moving forward, has some systems in place but can still be improved by implementing fresh ideas (and technologies) from these fine youngsters.

The advantage of selling, sooner rather than later, is evident because of two main reasons:

1. Baby Boomers will need to sell to capitalise their retirement investments. This will put more businesses on the market and it could be hard standing out as the right business in an open market if the market is flooded with other averagely-performing businesses.



2. Gen Y will want to buy good businesses that still have potential by implementing their vision, new technologies and future-proof their own retirement investment. Typically, these businesses are already performing well and already have some systems in place.

Because the business world is changing so fast, you will have to think of a way to capitalise on your current investments.

If you don't want to invest in upgrades over the next few years, you will be 10 years behind in 3-4 years time. Your business would not stand out in the open market.

Because the business world is changing so fast, you will need to think of a way to capitalise on this major shift. If you don't want to invest in modern systems, new

technologies or upgrades of your current systems, you will be 10 years behind within the next 3-4 years.

It's time to get an Exit Strategy. ■

Rudy Kokx is a professional business broker in Whangarei. For more articles, go online to: www.BusinessSalesHUB.co.nz



LINK NORTHLAND

Ph: 09 222 0120

Email: rudy.kokx@linkbusiness.co.nz

www.linkbusiness.co.nz



NARDUS KROESE
- Business graduate

When you study at NorthTec, we prepare you for the real world and give you the skills to provide fantastic customer service in your chosen field.

You can learn new skills and put them straight into practice using our purpose-built facilities, including a working hair and beauty salon, a professional kitchen with an on-site restaurant and café, and computer labs using the latest technology.

From hairdressing to hospitality, and from beauty therapy to business, you'll learn all the techniques to give your customers a fantastic experience which will bring them back to you time and again! With small class sizes, you'll enjoy the chance to make new friends, learn from each other and get plenty of time with your tutors. They are all highly experienced, with strong industry connections, and you will benefit from their passion and knowledge for their subject.

Our graduates are sought after by our local service industries, so you'll have a great head start in launching your new career!

After graduating with a Bachelor of Applied Management, Nardus Kroese took up a job in the finance department at Fonterra. He has quickly progressed to a more senior level job, and is considering the options for building his future career.

He says: "I am really going in the direction I want to go. I want to become an assistant accountant, and I want to start Chartered Accountant training next year. That means five more years of study doing additional papers while working part time.

Of his current role he says: "I'm enjoying it but it has challenged me quite a bit, especially with regard to people management. One course that I did at NorthTec has really helped. The business communication course taught me that you have to understand that people have different perspectives. This has made me think more, rather than just diving in. There is a wide range of roles open to me with my education. I am still quite young so I want to test the waters a bit and see what's out there. There are lots of different directions I could go - that's what I love about accounting. I am really enjoying working at Fonterra. They are really good people to be employed by."

LEARN MORE

www.northtec.ac.nz

Mā tāu rourou, mā tāku rourou ka ora ai te iwi
With your basket, with my basket the people will prosper



NorthTec
TAI TOKERAU WĀNANGA

CONNECT YOUR
BUSINESS TO A
HIGHLY ENGAGED
AUDIENCE.

COMBINE FORCES
WITH YOUR LOCAL
MEDIA COMPANY
TO REACH MORE,
CONNECT MORE
AND ENGAGE MORE
NORTHLANDERS.

WE'RE
ALL EARS,

AND
EYES,

AND
HANDS,

AND
FEET.

LISTENING.
LOOKING.
LIKING.
ENGAGING.



CONNECTING WITH
63,800 PEOPLE IN
NORTHLAND
EACH WEEK



MEDIAWORKS RADIO, MORE
THAN JUST LISTENING.

GfK RADIO SURVEY NORTHLAND 3/2017, CUMULATIVE AUDIENCE (000.0s), ALL PEOPLE 10+, MON-SUN, 12MN - 12MN



THUNDERBIRDS ARE GO

DAVID MUIR INSPECTS AN EYE-CATCHING 1965 FORD T-BIRD PAINTED CANDY APPLE RED

You sense Summer is imminent when beautiful old American convertibles start appearing on the streets of Whangarei.

The warmer, sunnier days encourage proud owners to shake off the car's hibernation (and, perhaps, their own!), apply a last lick of wax, put the top down, and GO. Just slot a cassette tape into the music system – these old cars were manufactured before CD players were invented – and enjoy the ride.

No-one knows how it feels quite like Roger and Bardy Campbell do, because they've got one of the ultimate American glamour cars, a 1965 Ford Thunderbird convertible – affectionately known as a 'T-bird'.

Created by Ford Motor Company in 1955 as a two-seater, Thunderbirds were never claimed to be sports cars; rather, they were the first of the 'personal luxury cars'.

By the 1960s, Thunderbirds had evolved into much larger four-seaters, with soft suspension, plenty of power for effortless highway cruising, and all the mod cons American car designers could dream up and bolt on.

Our feature car, recently ranked among the Top 5 T-birds in the land, has an electric-powered hood that folds away into the boot at the press of a button; a tilting steering wheel to enable easier entry and exit; sequential-flashing turn signals in the wide horizontal tail lights; cruise control; and electric windows. Remember, this was all created back in '65, 52 years ago.



Custom-painted in a visually sumptuous Candy Apple Red with gold and chrome trim, it's certainly eye-catching. Roger says he'd have preferred cream upholstery, but settled for tan.

Although Ford built 75,000 Thunderbirds in 1965, there aren't that many left now, so when Roger found a good one he took it as it was.

On the technical side, the car has the standard Ford 390 cubic inch (6.4 litre) V8 engine, producing 300 brake horsepower (223kW). It truly glides (yes, I've been for a ride in it) via the Cruise-O-Matic three-speed automatic transmission, and rolls on chrome-plated 15-inch Thunderbird wire wheels.



The Campbells sourced this car in California online, and arranged for NZ ex-pat Craig Robb of Kiwi Shipping in Los Angeles to inspect it for them. When Craig gave it a good report Roger finalised the deal by phone. Then, while touring US Route 66 earlier this year, they took possession of the car, purchased a few restoration parts and placed them in the trunk, and shipped the car back to New Zealand.

Exasperatingly for the Campbells, while in transit the fabric roof was somehow damaged by oil leaking from above; making things worse, someone with minimal appreciation of the T-bird's value then stood on the bonnet to wipe up the

oil, leaving minor dents and scuff marks in the paint. Subsequently, the ruined fabric roof has been replaced, though the paint scuffs are on the list of small improvements yet to be made. Major work has also been done on the brakes and steering since the T-bird arrived in New Zealand – as always, the mechanicals of any old car are subject to close scrutiny for safety reasons.

Glamour car? According to the Internet Car Movie Database (ICMDb), Ford Thunderbirds have featured in 2292 movies or TV programmes.

Who remembers the New Zealand-made movie *Runaway*, from 1964? That had a white T-bird in it, not to mention Colin Broadly, Nadja Regin, Ray Columbus, Kiri Te Kanawa, Barry Crump, Rim D. Paul and the Quin Tikis. There's another story in there, I think.

Ladies – think *Thelma and Louise*. Susan Sarandon and Geena Davis drove a very cool green Thunderbird convertible in that unforgettable 1991 'road' movie about two ladies whose weekend away from home produces, shall we say, unforeseen consequences! As I recall, things end rather badly. Their T-bird was a 1966 model, almost identical to this one. ■



IMAGES: David Muir

Top, from left: Roger Campbell in his 1965 Ford Thunderbird, rated in the Top 5 in the land by the NZ Thunderbird Owners Club; the shark-like nose; the cockpit; 390 cubic inch (6.4L) V8 engine producing 300hp.

Centre left: Affectionately called a 'T-bird'.

Centre right: Love that Candy Apple Red!

Left: The long profile of a summer cruiser. Riding on 15" Thunderbird wire wheels.



Book your FREE safety check now before the busy holiday season

Tyres | Alignments | Mags | Batteries | Nitrogen



Shane, Bailey, Tony, Alex, Nathan



Ph 09 438 0992 | Lower Cameron St, Whangarei
info@tyrepower.net.nz | www.tyrepower.co.nz

Winner of Westpac Northland Business Excellence Awards 2016

Resolving ISSUES

LINDY DAVIS REVIEWS THE 40TH EDITION OF THE BERNINA NORTHLAND FASHION AWARDS

It was just a spontaneous idea that prompted retired Whangarei teacher Levonne Smith to enter for the first time, ultimately earning herself the coveted title of Northland Designer of the Year.

Held at Forum North with a lavish Ruby Red theme, the evening had all the pomp and glamour that comes with bringing together Northland's most talented fashion-forward designers and models.

The three judges – Leanne Kemp, Steve Haywood and Sarah Burren – found it a difficult task to select awards in each of the ten categories, such was the calibre of entries.

Over 100 entries were received and the designers entering ranged in age from 10 to over 60. There was a particularly large number of first-time entrants this year, which "augurs well for the event's future", says Sandy Robinson from Bernina Northland, the event's long-time naming sponsor.

"We had such a great assortment of entries. The awards are much more design-focused and contemporary now, with lots more categories, enabling people to be as creative as they like. The stand-alone glamour of a ball dress is long gone."

The *Ruby Red* category, introduced to mark the 40-year milestone, was intended to give the event some Hollywood glamour.

Previous award winner Megan King scooped the winner's prize with a full-length mesh, lace and hand-beaded dress

suitably named 'Reck'lance' in Red'.

The gorgeous gown, which also won the *Extreme Elegance* award, was beautifully fitted, with deep side slit and plunging neckline to give an added sense of glitz. Megan says she drew inspiration from the beaded gowns featured in Parisian couture.

The *Student Fashion Design* award winner was Lauren Thomsen with a design called 'Pull It Together Woman'.

The model stepped out in a long-sleeved garment, with drawcords designed to synch and accentuate the 'ideal' female shape.

The *Open Wearable Art* award went to Kaitia designer Alarnya Ashby for her entry 'Burning Desire'. Constructed from over 3,500 burnt matchsticks, the judges described it as "amazing, and incredibly labour intensive".

"Alarnya has entered the awards a

number of times before and her designs are always top level, says Sandy. "This year was the best event we've had; the quality of the garments was so good."

Some of the categories give designers the freedom to be as creative as they like. The *Trash to Fashion* winning entry 'Midnight Oil' by Taylor Botha included a headpiece and shoes made from tyre inners.

'Curtains to Catwalk' took first place in the *Steam Punk* section, in which Erin Ward painted herself as a cat and used old curtains to create her garment.

But it was overall winner Levonne Smith, recently retired from teaching arts at Whangarei Girls High, who captured the hearts of judges and guests alike with her unique entry 'Resolving Issues'.

Smith had attended the awards many times over the years and always



carltonpartyhire
where all successful functions begin



Carlton Party Hire – Whangarei
2/56 Rewa Rewa Road
Whangarei



Phone 974 8064
whangarei@carltonpartyhire.co.nz
www.carltonpartyhire.co.nz

From tee shirts to suits ...
**WE HELP YOU
LOOK YOUR BEST**



**WHANGAREI
menswear
& SUIT HIRE**

2 Rust Ave, Whangarei | Ph 09 438 8135
info@whangareisuit hire.co.nz
www.whangareisuit hire.co.nz
Business Hours: Mon-Fri: 9am-5pm & Sat 9am-12pm

**THE
DESIGN
SCHOOL**

PALMERSTON NORTH - WHANGAREI

New Zealand's best foundation design schools
**graphic design - fashion design
level 2 - all ages - zero fees**

60 Robert St, Whangarei - www.designschool.ac.nz
facebook - 09 430 3637 - mike@designschool.ac.nz

enrol now - start now

launch your design career today



**enrol
now**

**IMAGES: Sarah Marshall Photography**

Previous page: Designer of the Year Levonne Smith, centre, with models Jess McPherson and Lucy Duff, accepting the award for Designer of the Year.

This page, far left: Megan King's full-length creation 'Reck'lance' in Red is a mesh, lace and hand-beaded dress.

This page, left: Celina Yang, winner of the Northland's Top Model category.

MORE WINNERS: Sarah White (Student Street Wear); Luka D'anvers (Junior Wearable Art); Kaylee Tantrum (Student Wearable Art); Tori Ward (Steampunk); Erin Ward (First Time Entrant); and Whangarei Girls High School (Best School).

MORE PHOTOS:

sarahmarshallphotography.com

"I just imagined that the same uniform could somehow be transformed into stylish daywear." – designer Levonne Smith

thought about entering, but found that her teaching commitments left little spare time to pursue much else.

"I felt that, finally, now that I'd retired after 48 years teaching, I had some time to consider looking at creating a design properly, giving it the time needed and for it to have some sort of significant message."

A trip to France and Belgium had given Levonne further insight into the history of WW1 and she took a special interest in the nursing unit that operated in Europe under British supervision. She says the uniforms from last century were so well constructed from such durable materials you could still wear them now.

"The discipline and structure was what intrigued me. The uniforms were

starched and made largely from wool crêpe, with matching hats and a beautiful cape. It was so chic, I just imagined that the same uniform could somehow be transformed into stylish daywear."

She designed a skirt made from sheer material to sit over a plain Ponte knit cream skirt and inserted front pockets, where she deliberately put three crosses (or kisses depending on interpretation), to illustrate that nurses often had medical implements tucked into their pockets. She also made stocking socks with a black seam running up the back to complete the uniform.

The second outfit, entered in the *Open Street Wear* section, was made from interfacing fabric and had the garment's instructions drawn all

over it. This was intended to show the 'workings' of the garment, essentially a visual blueprint for the finished design.

"The two women who modelled the garments, Jess and Lucy, are sisters. I asked them to stride out on the catwalk and look as staunch as possible." The garment's name, 'Resolving Issues' was particularly fitting – Levonne had been asking herself all year how she would convert her myriad ideas onto fabric and somehow "make it all come together".

She is looking forward to properly test-driving her prize, a state-of-the-art Special Edition Bernina P350SE sewing machine that she likens to driving a Rolls Royce.

"I'm going to use it until I get arthritis and can't enjoy it any more," says Levonne.

"Then my daughter Rachel will have it."

Her daughter is Rachel Pederson, a teacher of textile and fashion design at Whangarei Girls High School who has entered the fashion awards herself ever since she was a teenager. She has become even more involved with the event as a teacher, helping students with the design process and offering them technical support.

"I mainly like to give my students advice that encourages them to solve problems and think outside the square," she says.

Despite competing against each other, Rachel is very happy with her mother's win.

"Mum talked her design through with me and showed me various parts along the way, but I hadn't seen the garment until the pre-judging, a month or so before the big night. I did think she had a strong chance of winning, though."

Levonne says her daughter is an inspiration, whose method of teaching is about enabling students to be the best they can be.

"Rachel always gets them to think about what it is they're making. Clothes have a purpose and often there's a sub-culture that underlies a design."

Rachel still uses the sewing machine she was given when she was a teenager, but welcomes the idea of having an upgrade sometime in the future.

"But I don't see that happening anytime soon. Mum's just getting started." ■

SEW MANY BARGAINS!

Sale on now, ends Xmas Eve

20% off BERNINA and bernette accessories
(excludes needles, bobbins and spare parts)

BERNINA
NORTHLAND

Strand Arcade, Whangarei
Phone 09 438 7654
www.berninanorthland.co.nz



BERNINA 215
was \$1,599 **Now \$999**



BERNINA 330
was \$1,999 **Now \$1,399**



about time

AN INGENUOUS AND UNIQUE ROLLING BALL CLOCK IS PLANNED FOR OUR TOWN BASIN. PROJECT MEMBER **PETE ROMER** EXPLAINS

What is it?

The Rolling Ball Clock will be an impressive kinetic sculpture fabricated in stainless steel with its mechanism located inside an enclosure measuring 6m long x 4m wide x 3m high. This will also be made of stainless steel and comprise full-height graffiti-proofed glass with a stylish curved wing roof to complement the architecture of the Clapham's Clocks Museum building.

It will be located on a grassed area adjacent to the end of the Clapham's Clock Museum in Whangarei's Town Basin – an exciting, educational and unique attraction for our district.

A full-size working model was built in 2014-15 to establish 'proof of concept' and demonstrate the key qualities sought in a major tourist attraction. Comments received on the completed model say that it will be a fascinating, entertaining exhibit for tourists and locals of all ages and of educational value to school students. When complete it will 'tell the time' accurately 24 hours every day with balls that accumulate on time indication racks.

Background

Graham Brice, who was a trustee with the Whangarei Tourism Trust, came up with the idea of a running ball clock. One of the duties of the Trust was to develop public interest in Clapham's Clock Museum, which includes a small battery-operated running ball clock.



The suggestion was put to the trustees at a meeting in 2008 to consider building a larger version outside in the open, close by.

What followed were many meetings of a group of enthusiastic volunteers: **Brian Adcock**, a former civil engineer; **Pete Romer**, a graphic designer/photographer; **Malcolm Hawthorn**, a surveyor and member of Whangarei Lions Club; **Phil Collins**, Research & Development Manager for Hansen Products; **Henk Oosterbroek**, a specialist in steel boat construction; and **Reg Shaw**, a retired draughtsman. Later they were joined by **Warren Thomas** and **Vic Pitman**.

The men formed the About Time Project Committee and approached Whangarei District Council to obtain some seed funding to begin building. This was one of a number of projects identified under the Vision 20/20 plan to enhance the planned Hatea Walking Loop. WDC has continued to provide generous support and initial funding for construction of the model, and a council-owned building to house the working model.

A milestone date for the trustees was the full council visit in December 2015 when the model was first made operational. Support to manage the

Council grant for the production of a full-size working model was provided by the Northland Community Foundation.

How it works

The Clock: The three gears of the ball clock mechanism are electrically driven, lifting one ball up 2.5 metres every 15 seconds. These balls run along a track to the 'seconds' collecting time rack. When the fourth ball is delivered (1 minute) this time rack tips, delivering one ball to the 'minutes' track below and the rest return to the collection magazine at ground level, ready to be picked up later.

... a fascinating, entertaining exhibit for tourists and locals of all ages, and of educational value to school students ...



Jump on board the Okara loop!

Shopping's more fun without traffic congestion and parking hassles!

Find timetable and route information at www.citylinkwhangarei.co.nz

Monday – Friday between 9am and 3pm
Saturday between 9am and 1pm
Not available Sundays or Public Holidays



CITYlink WHANGAREI 09 438 7142

NORTHLAND REGIONAL COUNCIL



When the ‘minutes’ rack has ten balls (10 minutes) it tips, delivering one ball to the 10 minute rack below. The remainder return to the collection magazine. This principle continues down to the one hour time rack (see photos).

The most dramatic event occurs every twelve hours at 12:59:45 seconds. The next ball which arrives at the top rack tips the rack and creates a domino effect, with all the other racks emptying in turn as the time reaches 1 o’clock. (The first time this happened was quite a scary moment for the team!)

Pedal Man: A secondary lifting chain/sprocket mechanism is electrically driven and not time related. Balls are lifted then run along additional tracks showing various educational/entertaining elements for all ages. A humorous feature of this

IMAGES: Pete Romer
Facing page, below, far left: Henk, Phil, Graham, Reg, Warren, Pete. Absent: team chairman Vic Pitman. **Left:** Pedal Man.
Facing page, top: The full-scale model in a Reyburn House Lane workshop.
Top, this page: A computer-generated model of the final Ball Clock ‘in situ’, plus spectacular lighting.

part of the sculpture is called ‘Pedal Man’. He is a mechanical chap, connected via gears to the lift mechanism making ‘him’ seem to be driving it. The balls travel over a simulation of the *Te Matau à Pohe* bridge, then via a Newton’s Cradle back to their starting point (see photo, top left, previous page). During the recent America’s Cup he even wore a Team New Zealand T-shirt to help support the cyclors!

You may well ask: “What about daylight saving?” Well, twice every year at the Daylight Saving Time change-over a ball will just need to be removed, or replaced.

The final materials will be a combination of glass, high-tech stainless steel, aluminium, carved timber, acrylics and natural stone with spectacular lighting at night partially powered by flexible solar panels on the curved wing roof.

Each of the 35 composite balls weighs about 1kg and are 115mm in diameter. It was realised that with these quite heavy balls there is the opportunity to demonstrate a number of physical aspects to all the energy created. To this end a booklet has been produced for students explaining some of the maths associated with these physical elements and giving them questions to solve themselves.

The sculpture will include a carved pou (in the centre of the framework) that will tell a unique cultural story relating to the connection between time, the Earth, the Moon and the four seasons.

See the working model in action
The About Time rolling ball clock model is situated in a workshop just past Louie Berkers Collision Repair Centre in Reyburn House Lane, opposite the Sculpture Park by the Hatea river.

The full-size working model is made of cheaper materials. Particle board gear wheels on the model will be replaced by laser-cut high tensile aluminium. The main drive will be a stepper motor which is infinitely adjustable electronically in response to the sensors on the time racks. The rough mild steel rod of the track will be polished stainless steel rod on the final sculpture.

It is designed to be hugely entertaining and have great visual appeal to the child (and scientist) in all of us, and with creative lighting will become a major attraction in the Town Basin.

Where is the project at now?
Consulting engineers Cook Costello have completed the structural design of the enclosure and foundations. Henk is liaising with a digital imaging company to produce 3D digital images of the complex track layout that can be interpreted by the track manufacturers.

The final version of the About Time Rolling Ball Clock is to be built by local craftsmen where possible. Funding applications will begin once accurate costings have been confirmed.

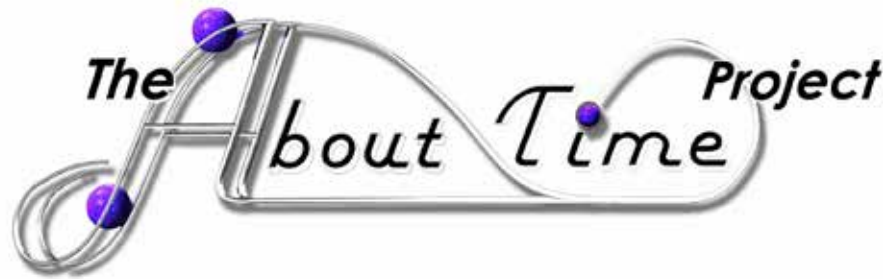
With dogged determination and a great deal of skill and ingenuity, an eight-year project worked on by seven volunteers with many other commitments has resulted in perfecting a full-scale working model that is probably unique in the world. It demonstrates the key design features and the accuracy of its timekeeping and is on display via a series of Open Days which will continue to be held on the last Saturday morning of each month.

The next Open Day is Saturday 25 November from 10am-1pm. Entry is free. Group or school visits can be arranged at other times – phone 09 4343889 or 09 4338409 and one of the team will open up the workshop.

Visitors' Comments
“Can’t wait to see it go up next to Clapham’s Clock in its final version. This is better than just art, this is smart. Well done, guys.”
“Amazing creation.” “Inspirational.”
“Awesome!” “Fabulous invention.”
“Totally fascinating.” “Wow! Could watch it for hours.” “Pretty damn awesome, very very clever.” “Super cool. Kids loved it!”

See the videos
• www.nzherald.co.nz/northern-advocate/news/article.cfm?c_id=1503450&objectid=11586353
• www.nzherald.co.nz/northern-advocate/news/article.cfm?c_id=1503450&objectid=11881157

How to help the clock get built
Become a ‘Friend of the Ball Clock’ at an Open Day and receive regular updates. Donations welcome. ■





Mathews & Associates

LAWYERS LTD

Robyn and her friendly team have now been providing great customer-focused service throughout Northland for over 25 years.

We are proud to be locally owned and operated and will continue to provide the same great service for many years to come.

Come in and see us for all your legal needs.

- Conveyancing at very competitive rates
- Family matters
- Employment issues
- Wills / Powers of Attorney
- Trusts / Estates

7 Maunu Road, Whangarei
P 09 437 3070 | F 09 437 2070
Email: info@malawyers.co.nz
www.malawyers.co.nz



CLAPHAMS

NATIONAL CLOCK MUSEUM



COME & SEE OUR WORLD FAMOUS COLLECTION

Guided tours available
Open 7 days 9am-5pm

Dent Street, Town Basin, Whangarei
www.claphamsclocks.com
Tel: 09 438 3993

Gifts

Souvenirs

Clocks

Watches

i ROBOT

LAURENCE CLARK HAS
ANOTHER ONE OF HIS REALLY
BAD DREAMS ABOUT POLITICS

Well, the General Election wasn't exactly nail-biting, but who'd have dreamed Jacinda Ardern would resurrect Labour like she did, or become Prime Minister? I know who my choice for New Zealander of the Year is ... but it's not her.

Talking about dreams, in one of my recent reveries I was a robot. It was around the time America started trading insults with North Korea. My dream was set in the not-so-distant future, at a particularly difficult time for we robots.

Most of us believed we were the first form of intelligent life in the universe and human beings were confined to mythology. After all, there was nothing about them in our memory banks.

Of course, all this was the subject of endless heated robotic debate. Many insisted we robots were created by

a Super-Robot, while others argued that a messy sub-robotic species called *Homo sapiens* did actually exist long before robots and rightly deserved the title of 'first form of intelligent life'.

There were even claims that robots evolved from humans, stories of hoaxes and various conspiracy theories. Though there wasn't any scientific evidence that humans had existed, some robots believed the forces of nature they unleashed in their short lifespan had obliterated all trace of them. That is, until the archaeological discovery of a 'missing link'.

It came in the form of a statue of a human being, in full military uniform, riding a horse, and carbon-dated to well before robots. I was expecting something

really scary when I first viewed an image of it, but it looked remarkably robotic.

I'd been sleeping with the TV News on when I woke up. There was a riot going on in one of the Southern States of America.

Anyway, even if Donald Trump turned out to be an ex-pat Kiwi, nobody in their right mind would nominate him for New Zealander of the Year.

Like Jacinda, Dr Sir John Key has heaps of empathy and would have qualified for the award. But he bailed out last year while the going was still good.

Bill English? Well, he's a nice guy who reckons he got the economy back in shape. But doesn't that just mean the rich got richer quicker?

I know unemployment figures went

down, but, with casualisation of the workforce, how many hours does someone have to work to be classified as employed? Or is it measured in minutes now?

As for those Roads of National Significance, who wants all the holdups at roadworks? Or more trucks?

Hats off to ex-National PM Jim Bolger though, for admitting that the neo-liberal economic reforms his government carried on with, after Labour introduced them in the 1980s, were a dismal failure. No apology though.

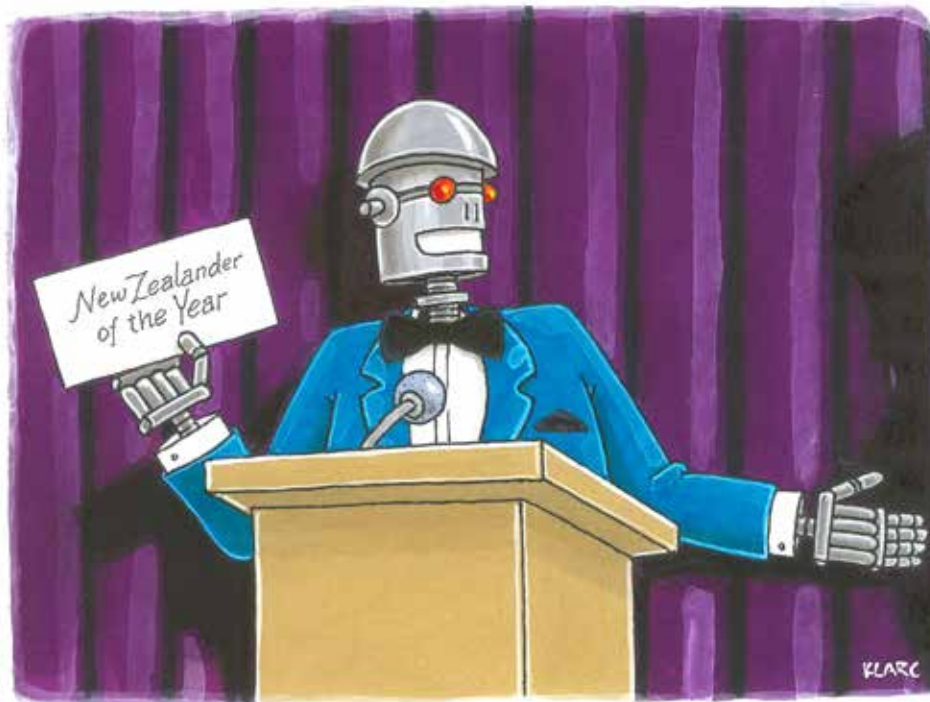
I'm hoping Labour will eventually give an official public apology to all New Zealanders, hopefully with a public holiday thrown in. That'd get me voting for them again.

As for Winston ... well, I'll let you know maybe sometime nearer the end of next year.

When all is said and done, it's a brand new wannabe politician who has stood head, moustache and shoulders above the rest. My choice for New Zealander of the Year is ... Gareth Morgan. (*Who? – Ed.*)

I know 'The Gareth Effect' didn't exactly catch on, and his unconventional charm takes a bit of getting used to, but he's the most honest, intelligent and constructive of them all. Greener than the Greens and capable of actually getting something done. But hardly anyone voted for him. Forget the 'lipstick on a pig' comment. It wasn't sexist, it was directed at the Labour Party faithful. So perhaps it's the pig who should feel insulted.

Enough about pigs wearing makeup. I just had a very unsavoury vision of what a certain ex-British PM is alleged to have gotten up to in his university days. ■



Hot Spring® Spas

**MANUFACTURERS
CLEARANCE
SALE**

WHANGAREI

This is the
**BIG
ONE!**

Save up to
\$10,000
on Premium
Packages*

**Brand New
Spa Pools
from under
\$6,000**

DON'T MISS OUT! 4 DAYS ONLY 23-26th NOV



HOT SPRING SPAS WHANGAREI - 117 CAMERON ST, WHANGAREI - (09) 430 3217 - HOTSPRING.CO.NZ

*Terms & conditions apply, save up to \$10,000 applies to select premium spa packages, see in store for more details. Finance available to approved purchasers; fees, terms, conditions and credit criteria apply.

STRONGER COMMUNITIES



Northpine is genuinely committed to improving the quality of local community life. We do this by helping a wide variety of activities, events and causes through sponsorship and donations. We support sport, education, heritage, arts and community services.

We all know how important it is to keep Northland's Electricity Rescue helicopters flying. This service, operated by Northland Emergency Services Trust (NEST), saves many lives every year.

So when MoreFM approached Northpine last month to sponsor and host a fundraising breakfast outside the sawmill in Cove Road, we grabbed the opportunity (and those famous Waipu Butchery sausages) with real enthusiasm!

We scored a fabulously sunny spring morning on Thursday 26 October. From 7am-9am the famous MoreFM breakfast team 'Markby, Flash and Toast' interviewed the locals, while the Waipu Lions,

Waipu Volunteer Fire Service and local Surf Life Saving lads and lasses helped us to stop passing traffic and encouraged the occupants to 'lighten their wallets' for such a great cause.

All good fun, with many wonderful donations from people of all ages, locals and visitors alike. We raised \$4,196 in just two hours. **Thank you to everyone involved for making the 'Chopper Breakfast' a roaring success.**

It is really uplifting to see such widespread positivity and generosity of spirit in our little corner of the world. More photos are on our FB page and website.

Northpine was happy to lend a helping hand.



↑
**NORTHPINE
GROWING
STRONGER**

34 Cove Road, Waipu | Ph 09 432 1155
office@northpine.co.nz | www.northpine.co.nz

↑
NORTHBEAM
Timber beams, posts and joists



If you want to build an imposing entranceway, pergola, deck or walkway there's nothing better than Northbeam for real strength and character.

Northbeam timber beams from Northpine are made exclusively from pine grown in Northland because it is **stronger, denser and stiffer** than pine grown anywhere else in New Zealand.

Available in lengths up to 7.2 metres, these SG8-verified beams and posts enhance the elegance and aesthetic charm of buildings in ways that can't be replicated by steel or other materials.

If you prefer the strength, warmth and charm of timber, insist on Northbeam. BRANZ Appraised, it's the natural first choice for specifiers. Talk to your architect, designer or building supply merchant.

A: 120 Foundry Road, Silverdale
P: 09 426 4104
F: 09 426 7226
E: northbeam@northpine.co.nz
W: www.northpine.co.nz

↑
NORTHBEAM
A product range of Northpine Ltd

BRANZ Appraised
Appraisal No.986 [2017]

DRIVE AWAY WITH MAZDA

3.9% FINANCE ON ALL PASSENGER VEHICLES



PASSENGER VEHICLES FROM JUST
\$21,945

3.9% offer excludes demo vehicles and on road costs

PMG
PACIFIC MOTOR GROUP
www.pacificmotorgroup.co.nz

PMG Mazda
52 Porowini Avenue
Whangarei
P 09 430 4470



DRIVE AWAY WITH SUZUKI

3.9% FINANCE, NO DEPOSIT, 60 MONTHS



3.9% offer excludes SXR, Swift RS, fleet purchases, demo vehicles and all other promotions

PMG
PACIFIC MOTOR GROUP
www.pacificmotorgroup.co.nz

PMG Suzuki
70 Porowini Avenue
Whangarei
P 09 430 4390

