

Te Atatu VIEWS

Te Atatu Peninsula Town Centre Magazine

AUTUMN 2018

IN THIS ISSUE:

New Development Just the Beginning

Renowned Wine Critic Calls Peninsula Home

Shared Spaces - Changing Future of Work

Photo courtesy of Stefan Marks.

From the Editor

Hasn't it been a hot summer! Let's hope for a long, warm, settled Autumn to enjoy.

It seems like yesterday that it was Christmas. A big thank you to Tasti Products who have stored our tree once again and to Alaric Jacobsen and his Highwire Electrical team, who went the extra mile helping us get the tree up and down. Our Christmas window competition really brightened up the town and the winner of the competition and the \$500.00 Countdown voucher, was Cassidy Eyecare. Congratulations also to our Christmas promotion winners - Dayna Parata who shopped at West Liquor, Diane McLeod who shopped at Te Atatu Butcher and Annie Zhang who ate at Pizza Landing. Thank you to everyone who entered and mostly thank you for supporting our local stores.

Watch out for our Easter promo and make sure you enter as many times as you can. Be in to win a decadent Easter hamper and \$250.00 Countdown voucher. There are six of these prizes!

The Te Atatu Peninsula Business Association is busy on all fronts. Following a tripping

accident in the town centre, we have recently liaised with Henderson Massey Local Board and Auckland Transport to remove some old raised concrete borders, along the main street. At the same time, Auckland Transport repaired large parts of the footpaths and more work will be done. It is time for Auckland Council's 10-year budget to be presented and this will be out for consultation from February 28 to March 28. The Association has submitted to the draft plan, asking for a full town centre upgrade. We believe this needs to be done, to keep up with development and increased use, however there are other town centres, also in need of an upgrade, so we will watch with interest.

In this issue we welcome to the town centre, a team of architectural designers, Johnston Design. They have moved into 617 Te Atatu Road, previously the

Abundance Art Gallery. Read about Donna Johnston and her team on page 3.

Read more about the new development on the old Caltex site at 571 Te Atatu Road, on page 5. On page 6 is an interview with Sam Kim, our very own, internationally known wine critic. We are extremely fortunate to have Sam's column as a regular contribution to

the Te Atatu Views. In the story you can read about how his business, Wine Orbit developed.

Shared space – it's the new way of working. CoWork West and Colony are two local shared spaces, where business owners and contractors can escape congestion, the city and stress and work from a desk close to home. Read about them on page 10 and 11. Check out our new Community Safety page and hear about the new Te Atatu Police Community Clinic, the Fire Service and the Te Atatu/Glendene Community Patrol, on page 14.

All the best for Autumn, from the Te Atatu Peninsula Business Association and thanks for supporting our town centre.

Robynne Pringle
Editor

Contents

From the Editor	2
Welcome to the Peninsula	3
New Development Just the Beginning	5
Renowned Wine Critic calls Peninsula Home	6
Community Message Board	8/9
Shared Spaces - Changing the Future of Work.....	11
Views on Wine	12
Views o Food	13
Community Safety	14



Published quarterly.

Next issue: Winter

Advertising booking deadline: May 1st, 2018

Delivered: approx. Jun 2nd, 2018

Disclaimer: Te Atatu Views is the magazine of the Te Atatu Peninsula Business Association. Advertising statements and editorial opinions expressed in the magazine do not necessarily reflect the views of the Association or the Committee unless expressly stated. Any communication can be forwarded to the Editor at the contact details provided. The contents may not be reproduced in any form without the written permission of the Editor. No responsibility is accepted for the Author's suggestions and conclusions, or for any errors or omissions.

Contact Information

For advertising enquiries or to submit editorial copy, contact Te Atatu Peninsula Business Association Town Centre Manager: Robynne Pringle, Ph 021 909 415, manager@teatutupeninsula.co.nz.

Circulation: 10 000 copies.

Delivered free to homes and businesses in Te Atatu. Available in selected libraries, cafés, street boxes and visitor accommodation. Published online at www.teatutupeninsula.co.nz.

Advertising Rates

Full page	\$644 plus GST
½ page	\$336 plus GST
¼ page	\$185 plus GST
1/8 page	\$157 plus GST

Te Atatu Peninsula Business Association Committee

Chairperson:	Stephen Enger: Te Atatu RSA
Treasurer:	Peter Hohepa: Hohepa Chartered Accountants Ltd
Board Members:	Sue Kirkby: Carevets Malcolm Buscomb: Te Atatu Menswear Leonie Higgins: Barfoot and Thompson Rob Stewart: Te Atatu Chiropractic Michelle Nuttall: West Auckland Counselling Zoe Champion: Countdown Te Atatu
Town Centre Manager:	Robynne Pringle

WELCOME to the Peninsula

Welcome to Johnston Design Limited

A need for a more collaborative space is behind Johnston Design's move from being a home business, to part of the Te Atatu Town Centre.

The team of architectural designers, formerly working from Director Donna Johnston's home, had Donna working from the lounge while both Ryan Pringle and Gabbie Kerrisk worked from a small office outside. Donna says they needed to be working in a connected space, as well as somewhere more integrated in the community, with the ability to host client meetings.

Johnston Design can now be found at 617 Te Atatu Road, previously the Abundance Art Gallery, which has been transformed into a usable office space by Donna's husband Carl, a maintenance engineer by trade, who also has a background in carpentry. Carl, who has built the furniture and fittings for the

business and redecorated the premises, is also on hand to give technical advice and support to the designers.

Donna has been a professional member of the Architectural Designers of New Zealand and a Licensed Building Practitioner since 2012. Overall, she has 35 years of experience in the building industry. A typical week sees her team designing new spaces for renovations and new builds, presenting concepts, discussing products, furniture, kitchen design and layouts.

Johnston Design's business network also sees them collaborating with town planners, engineers and of course the Council. They also help clients with preliminary subdivision and feasibility studies when owners want to find out what they can do with their property, but don't know where to start. This may include help with resource consents and pre-purchase advice.

"We like to think we design with people rather than for people," says Donna. "We value and incorporate their ideas, so that it is a

collaborative design process."

For more information on Johnston Design visit their Facebook page (facebook.com/johnstondesign.co.nz) or call into their office between the hours of 9am and 5pm.



Donna Johnston (left), Gabbie Kerrisk and Ryan Pringle.



Ray White Te Atatu_Know How to deliver a smooth sales process

Buy West Realty Limited Licensed (REAA 2008) & Buy West Property Management | 1 Rhone Avenue, Te Atatu Peninsula

E: teatatu.nz@raywhite.com | W: rwteatatu.co.nz | P: 09 834 6789

What Are You Doing Friday Night?

Next time you are wanting to relax at the end of the week, consider stopping off at Delicious Foodstore.

They're now open on Friday nights, with dinner from 5.30 – 9pm, staying open until 10pm.

Owners Andrew and Jo Robertson are offering up 'pub food' like fish and chips, steak and salads, washed down with a beer or wine, with vegetarian options as well.

Stop in on the way home or grab the kids and head back- they can enjoy some fries or play outside while you catch up with friends.

Also planned for the winter months – Sunday afternoon roasts!



Jo Robertson with Delicious staff Asmita Raibhat and Raminder Singh.

Triple Chocolate Anyone?

Shahi Dawat Indian Restaurant is usually known for bringing authentic North Indian cuisine to West Auckland.

However they have branched out and now offer the Kapiti Ice Cream range in a separate area, in front of the restaurant.

There are 10 different flavours to choose from and owner Sukhi Kaur says Triple Chocolate and Black Doris plum are the favourites.

Because they are open until 10pm, you can satisfy late night cravings or next time you stop by for a curry, you can cleanse your palette afterward, with award winning icecream,



Rami Minhas serving Kapiti icecream.



- Renovations
- Maintenance
- New Builds

- Commercial
- After hours call outs
- No job too small



CONTACT BEN TODAY
FOR A FREE QUOTE
021 0232 6040

bcelectricaltd@gmail.com

www.bencableelectrical.co.nz

15a Tiroroa Avenue, Te Atatu South 0610



TE ATATU • NEW LYNN

- Eye Examinations
- High Quality Eyecare & Eyewear
- FREE glasses for kids*
*conditions apply

www.cassidyeyecare.co.nz

Te Atatu: (09) 834 9070
84 Gunner Drive

New Lynn: (09) 827 2149
3080 Great North Road

New Development Just the Beginning

Work has begun on the new main street retail development-stage one of a ten-year plan by the Moore family in Te Atatu Peninsula town centre.

Work started in February and property owner Helen Moore says minus any hold ups, the new building will be operational by October.

West Liquor will be opening a new generation Village Wine and Spirits retail store in the development, moving from their current location next to Te Atatu Tavern. The development will also house a modern gastro bar featuring a large outdoor courtyard. There will be eight tenancies throughout the building, with 18 parking spaces and an additional seven new parking spaces on Gunner Drive, controlled by Auckland Transport.

The Moore family has owned the site, which includes the supermarket, for 20 years. Helen Moore says that together with The Trusts they will be working on a long-term master plan to fully develop both the Moore's property, and The Trusts land, which currently houses their existing liquor outlet and Te Atatu Tavern. The new building at 571 Te Atatu Road marks the start of those plans.

Helen says Auckland Council asked them to consider a building with two or three levels for the corner site.



New development owner Helen Moore.

"However, the combination of a small site and the ground conditions that are present in the Peninsula, made it economically not feasible," she says. "Once this is finished we will progress in furthering the design of the (adjacent) supermarket site. Within the next five to ten years, the site will be fully developed."

Helen says tenants for the development will be carefully chosen and there will always be a supermarket on the site.

"We want a community area that services the Peninsula, with retailers that benefit the area," she says.

Helen feels demand for retail tenancies in developments is changing because of technology and the future business mix in Te Atatu will depend on the demand for retail, compared to online shopping.

"People will always go down the road to a bar or a hairdressing salon, but not necessarily for things they can get online."

Recognised as the Best. In all Asia Pacific.



Te Atatu | 09 834 3570

534 Te Atatu Road, teatatu@barfoot.co.nz



barfoot.co.nz

Renowned Wine Critic Calls Peninsula Home

By Robynne Pringle

When I choose a bottle of wine, I look for the Wine Orbit medal sticker. For a while now, I have trusted it to recommend to me, interesting wines regardless of the price bracket.

There are other medal stickers from individual reviewers, international competitions and food magazines, but Wine Orbit is the business of Sam Kim, wine critic. And what a lot of local wine drinkers don't realise, is that Sam lives on Te Atatu Peninsula.

Sam and his wife Lesley live locally with their daughter Leah, who attends Matipo Primary. While Sam was born in Seoul, Korea he has lived in New Zealand most of his life and freely admits his Korean is a bit rusty. Sam says his interest in wine started early while still in high school and working as a glass washer in a pub. He then became a barman while studying computer science at university.

"I met people who knew a lot about wine and who taught me a lot," he says. "The NZ wine industry was just starting to take off in the late 80's, early 90's. People who had been used to drinking cask wine and sherry started drinking more specific, varietal wines. The world of wine was getting really, exciting." Starting out as a freelancer, writing articles profiling cellar doors, Sam

ultimately covered 1/3 of all New Zealand's cellar doors. He gradually built up his own business, becoming busier and busier, reviewing wines. After reviewing a wine, he then writes a 'tasting note', giving it back to the distributor, importer or winery who can then use it for marketing. Wine Orbit also has a member only website where wineries can have their wines reviewed by Sam and judged out of five stars. Only the wines judged four, four and a half and five stars are listed on the site, alongside Sam's review. The site is only visible to paying members and twenty percent of those members are international wine importers.

"They want to see NZ wines reviewed by a NZ based reviewer", says Sam. He is one of just half a dozen wine critics in New Zealand and yet we are very lucky to have Sam's recommendations, in each issue of the humble Te Atatu Views. He says the industry is always changing and wine competitions have become more important because there are so many more wines now.

"We walk into a shop and are faced with labels we have never seen," he says. "From the consumers point of view, it is challenging."

Sam says in his experience, consumers tend to have their favourites but like to try something new at dinner parties or for a gift. People tend to be busy and may not be into studying a new wine and instead want a quick introduction or recommendation. He says it is useful for retailers as well, who purchase on line and depend on winery website reviews. Sam says the beauty of wine is the way it interacts with food. His favourite New Zealand varietal is currently Pinot Noir and he enjoys international food.

"A bit of Italian, a bit of traditional European and a little bit of South East Asian cuisine. Because I work from home I cook most days. I find it therapeutic." Sam says while Sauvignon Blanc is the number one New Zealand wine by a long shot, Pinot Noir stands out. "From Wairarapa to central Otago, wine makers are putting so much effort into them," he says. "Pinot Noir suits the modern cuisine, is smoother, softer and rounder than Shiraz and can be paired with everything from poultry to casseroles."



Sam Kim

Experience your local

Join NOW. Everyone is welcome!

You don't need to belong to the armed forces to join the RSA. Enjoy darts, pool, snooker – FREE of charge for members.... and in great company.

1 Harbour View Rd
Te Atatu Peninsula

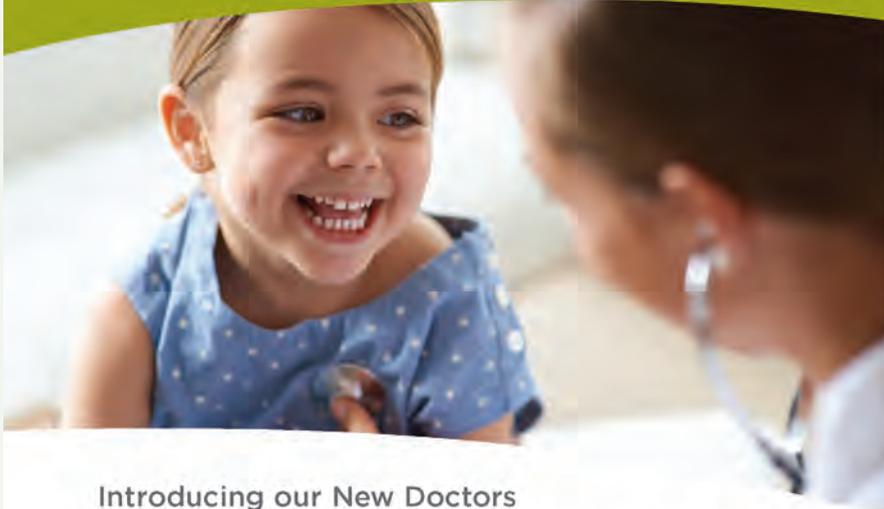
09 834 3698
office@teatatura.co.nz

DAVID COX RESTAURANT

LUNCH MENU	DINNER MENU
FRESH BATTERED FISH WITH FRIES \$14	ROAST PORK SERVED WITH GRAVY \$18
FRESH PAN FRIED FISH SERVED WITH FRIES \$16	FRESH BATTERED FISH SERVED WITH FRIES \$18
ROAST PORK SERVED WITH GRAVY \$14	GRILLED SCOTCH STEAK SERVED WITH GARLIC BUTTER \$25
LAMBS FRY SERVED WITH BACON AND ONION GRAVY \$14	LAMB SHANK SERVED WITH MASH POTATO AND JUS \$20
CRUMBED BEEF SCHNITZEL SERVED WITH MUSHROOM SAUCE \$16	TWICE COOKED PORK BELLY SERVED WITH BALSAMIC GLAZE \$22
BROCCOLI AND CHEESE BITES SERVED WITH RELISH \$16	CRUMBED BEEF SCHNITZEL WITH MUSHROOM SAUCE \$20
CHICKEN PARMIGIANA	CRUMBED CHICKEN BREAST STUFFED WITH CREAM CHEESE & SPINACH \$20
CRUMBED CHICKEN WITH BACON, GRILLED CHEESE AND RELISH \$16	WHOLE PAN FRIED FLOUNDER SERVED WITH CHIPS \$25
<i>ALL MEALS INCLUDE THE BUFFET</i>	BROCCOLI AND CHEESE BITES SERVED WITH RELISH \$20
KIDS MEALS	CRUMBED BEEF SCHNITZEL SERVED WITH MUSHROOM SAUCE \$20
(LUNCH OR DINNER)	<i>ALL MEALS INCLUDE THE BUFFET</i>
CHOICE OF ROAST, FISH, HOT DOG OR CHICKEN NUGGETS	
ALL SERVED WITH FRIES AND BUFFET \$8	
<i>MENUS CHANGE OFTEN</i>	

RESTAURANT HOURS | LUNCH: WEDNESDAY TO FRIDAY 12.00pm - 2.00pm
DINNER: WEDNESDAY TO SATURDAY 5.30pm - 8.00pm

Come and discover the heart of community health care



We are Welcoming New Patients

Opening hours:

Mon - Thurs: 8am - 6:30pm

Friday: 8am - 6pm

Saturday: 9am - 12pm
(walk-in clinic)

Introducing our New Doctors



Dr Magnus Sterner

Magnus trained in Sweden where he specialised in Family Medicine and Occupational Health and has 9 years experience as a GP. He brings additional skills in Palliative Care, Dermatology and Mental Health and takes a holistic approach to patient care. You will find Magnus warm and considered.



Dr Larissa Cubison

Larissa completed her medical degrees in the UK and has subsequently trained as a GP in New Zealand. She has a Diploma of Paediatrics, and further training in Emergency Medicine and Palliative Care. You will find Larissa to be engaging and a great communicator.



Pharmacy, Laboratory,
Physiotherapist, Dentist and
Audiologist on site

Plenty of parking

An Innovative Way to Improve Health



Peninsula Medical Centre is piloting an internationally proven, innovative way to improve patient care by having a Health Improvement Practitioner (HIP) and Health Coach work in tandem with the medical team, providing a **FREE** service to our enrolled patients.

Robyn Gedye is our HIP and has significant experience. Robyn and our Health Coach are focussed on improving how patients manage a range of general concerns including stress, anxiety, diabetes management, bereavement, chronic pain, family matters - to name just a few.

Peninsula Medical Centre

382 Te Atatu Rd, Te Atatu Peninsula
www.peninsulamed.co.nz

Telephone 834 6300



Community



Rutherford College

Tohea - To strive for personal excellence

New Year, New Year.... Let us help you!

Health, Employment, First Aid and 100's of others... night classes and weekend workshop

The 2018 programme at Rutherford College offers both night classes and weekend workshops for adults as well as daytime ESOL classes and family friendly courses for children 13yrs+ when accompanied by an adult.

We've brought back all the favourites such as Dog obedience, Yoyalates, Starting your own business, NCEA, NZ Sign Language, Food Hygiene and Barista plus we've got over 30 new courses. New courses include Practical boating, Mexican Cooking, Glass Fusing, Leather Making, Dutch Language, Cheesemaking, Maori Carving, Retirement Basics and lots more!

All of our tutors are qualified in teaching to adults- many of them specialists in their particular field - and you will find that learning is easy in the relaxed social atmosphere of Community Education.

**Adult and Community Education
Rutherford College
Tel. 834 4099**

www.rutherfordcomed.co.nz



Glass Fusing course.



Award recipients of the 2017 Adult Learners Week Festival.



Welding class.



Peninsula
COMMUNITY CHURCH

**Peninsula
Community Church**

invites you to an

Easter Service

**Sunday 1 April @ 10am
Te Atatu Peninsula Community Centre**

Everyone is welcome to attend, and a creche and kids program are available during the service.



COMMUNITY PLAY AT TE ATATU TENNIS CLUB

Te Atatu Tennis Club located at 580 Te Atatu Road, Te Atatu Peninsula are opening their courts to the public for families to come down and have a hit and see what tennis is all about.

The club is open to both members and nonmembers, children and adults, beginners and seasoned players alike.

The Community Play will be open on the 25th of March from 1pm to 2pm. Hugo Santos the coach at Te Atatu will be available to play some fun games, introduce tennis to beginners and offer those interested in learning the game the programmes available at the club, as well as those wanting to play for the club the opportunity to join through membership.

Contact Hugo for further information on 022 311 3216. Token donation applies of \$2 per player/\$5 a family to cover court hire and coach time.

message board



Karapu Kōrero At Te Atatu Peninsula Library

Join us to practice te reo Maori in a relaxed setting with fellow learners of all levels

Where: Te Atatu Peninsula Library, 595 Te Atatu Road
When: Every Thursday evening from 6pm
Cost: Free! Kapu tī me ngā pihikete included!

Fluent speakers most welcome to come and tautoko

Nau Mai Haere Mai!

Find out more: phone 09 377 0209 or visit
aucklandlibraries.govt.nz/
Auckland Libraries
@Auckland_Libs



EASTER SERVICES 2018

TE ATATU UNION CHURCH
2 TAIKATA ROAD, TE ATATU
PENINSULA

Maunder Thursday
29 March 2018
7.30pm

Good Friday
30 March 2018
9.30am
The Crucifixion of Christ

Easter Sunday
1 April 2018
6.30am
Easter Sunrise Service - Te Atatu Beach
(Breakfast at Union Church to follow)
10.00am
Easter Family Service & Communion

Exercise for the Mind! Learn or Play Bridge

at the
Waitemata Bridge Club
Covil Ave, Te Atatu South

Millions of people play bridge worldwide in clubs, tournaments, online and with friends at home, making it one of the world's most popular card games. Bridge is a great game for all ages. Research has shown that Bridge is excellent for developing concentration and problem solving skills. It's also a very social game, so a good way to make new friends.

Phone or text Ken on 021 615 626 or
email waitematabc@xtra.co.nz "

Shared Spaces - Changing

How many times have you sat in traffic, aware that you are wasting hours and hours of productive time? Shared space is a concept that is taking off in the suburbs, as more and more business people, sole traders and contractors opt out of the traffic, to hire a working space close to home.

Two such shared spaces are on Te Atatu Peninsula – CoWorkWest and Colony.

CoWorkWest

Joanna Smith was initially looking for office space for Language Fuel, her online business selling books for language teaching and learning, when she first thought of setting up a shared work space. Joanna says she found the rental spaces on offer too expensive and too far from home.

"I thought if I can't afford it, how can other people afford it?" she says. "So, I decided to make it a shared space and invite other people to come in with me."

Joanna and her husband Nigel ran an ad before the doors opened thinking that they needed at least three other businesses in the Te Atatu Road premises, to make it workable.

"There was strong interest, so we went ahead and did it," says Joanna. "It was a very good risk to have taken."

They set up CoWorkWest in May 2017, and Joanna's business now co-exists with a landscaper, a software

developer, a project manager, a shipping company and a finance consultant. There are ten individual work spaces, a meeting room, storage room, bathroom, kitchen and reception area and nine parking spaces.

Joanna says the people who share the space would otherwise be working from home because of costs, but sharing a space allows them to have a focused business environment and makes everything easier.

"There are no kids around and no papers on the table," she says.



Joanna Smith at CoWorkWest.

www.facebook.com/

TE ATATU Engraving & Gifts

Trophies & Cups, Watch Services, Magazines, Stationery, Gifts & Cards



Etching glass and crystal.
New cups, trophies, awards, medals, pet tags, pet collars and leads.

KEY CUTTING SERVICE.

WATCH SERVICES AVAILABLE

- watch battery replacement from **\$10**
- pressure testing
- link addition and removal
- buckle and wristband replacement




562 Te Atatu Road,
Te Atatu Peninsula Ph: 834 6143
Hours: Mon-Fri 9am-6pm • Sat 9am-4pm
Email: info@teatatuengraving.co.nz
www.teatatuengraving.co.nz

ALLWORKZ ELECTRICAL

"Your A to Z for Everything Electrical"

NEED A SPARKY? CALL YOUR LOCAL...

FREE PHONE
0508 ALLWORKZ (0508 255 967)

MOBILE 021 519 225

 Find us on Facebook

Servicing all:

- Domestic & Residential
- Commercial & Industrial

Ryan Gillard Director
NZ Registered Electrician

www.allworkzelectrical.co.nz



Email: ryan@allworkzelectrical.co.nz
Postal Address: P.O. Box 45 -149, Te Atatu Peninsula, Auckland

the Future of Work

Colony

Tristan Marris spent a lot of time in traffic. As a partner in online software business Roll, which was based in a shared space in the CBD, he says commuting was impacting on the business.

"I was sitting in traffic, wasting one and a half hours each day," he says. "There was a need for our business to get out of the city and claw back that wasted time."

He and his wife Amanda opened Colony in November 2017 and now share the space in Wharf Road, with another software developer, a recruitment company, a branding company and a digital agency.

There are spaces for 12-15 people, a meeting room, bathroom, kitchen and seating area with five off street parking spaces and ample, free, on street parking.



Tristan Marist at Colony.

Tristan says the businesses working in Colony are saving over six hours per week in travel time.

"That's a massive saving that can really make a difference to people's lives," he says.

He feels the shared space trend will only get bigger, with moves towards a more mobile and flexible workforce and businesses recognising the need for people to balance work and family commitments.

Tristan believes there will be more businesses like his, making the move into the suburbs.

With increasing congestion and CBD parking costs, he feels they will need to take advantage of the efficiencies that come with shared space, close to home.

"The future of shared space is in the suburbs," he says, "not in the CBD."

Te Atatu Menswear

on the Peninsula

Male Apparel & Uniform Specialists

Phone (09) 834 6470

Summer Clearance

<p>SHIRTS Reduced to clear</p>	<p>TROUSERS Selected Styles Dress, Casual, Jeans Half Price</p>	<p>SPORTS COATS 30% Discount</p>
<p>POLOS Reduced to clear</p>	<p>SHORTS Selected Styles Dress, Swim, Gym Half Price</p>	<p>SOCKS "Sock it to Me" 30% Discount</p>

Phone: (09) 834 6470 548 Te Atatu Road, Te Atatu Peninsula Email: shop@teatatumenswear.co.nz



Views on Wine

with Sam Kim

www.wineorbit.co.nz

I love welcoming a new season. Sad to see the end of summer which has been glorious and tumultuous, but autumn brings new colours to the garden with cooling of the air, and we get to enjoy variation in fresh produce as we swap light summer dishes to warm comfort food. This is also a time for many new vintage wines as wineries try to release them before the harvest begins.

Chardonnay fans have been very lucky with a string of excellent vintages from 2013 to 2016. Many wines show fabulous ripeness and roundness with immediate appeal. I suggest buying some extra 2015s and 2016s which are on the market now, as they can be enjoyed over the next couple of years. 2017 was a challenging year for this grape due to the heavy rain spells during the harvest.

Some are excellent, but others are just okay. Chardonnay is, of course, an outstanding food wine, brilliantly partnering fish and chicken dishes as well as many light

vegetarian options. It is ideal with creamy pastas and seafood chowders and is more than adequate with darker meats such as duck and lamb. Pinot noir too had several great seasons, and there are so many excellent value offerings. Gone are the days when you needed to spend over \$30 to get a decent one. Not now. With some research, you can pick up medal winning pinots for under \$20. Pinot suits autumn. It is neither too light nor too heavy, and with its bright red berry flavours and subtle savoury nuances, pinot works magnificently with flavoursome dishes.

Among the great matches are warm autumn vegetable salads or ratatouille (see Robynne's delicious recipe) with meltingly soft egg plant and tomatoes with fragrant herbs and spices – both wine and food offer mouth-coating texture and rich flavours with seamless harmony and layers of delectable flavours.

If you are brave and in the mood for exploring new styles, try grenache (or garnacha in Spain). This Mediterranean grape delivers pinot-like silky texture and flowing mouthfeel with red fruit flavours and lifted spicy notes. France, Spain and Australia make lovely renditions of this grape, and with its friendly nature, grenache is a gorgeous anytime, everyday wine.

Another exotic grape is tempranillo. Spain has championed this grape but there are many excellent examples made in New Zealand and Australia. Tempranillo is usually richer than grenache but equally smooth and mouth-filling. Styles can vary from medium-bodied fruity, smooth ones to full-throttled opulent wine with power and intensity.

Try it with pizzas, casseroles and roasts; this is a supremely versatile food partner with a generous mouthfeel. Hope you revel in your favourite comfort food and wine this coming season and get to discover new delights which may become your next go-to wine and food paring.

Happy sipping.

Meyers Plumbing Ltd

Shane Meyers, Certifying Plumber
Quality Guarantee



**Free quotes
Special rates for
local customers**

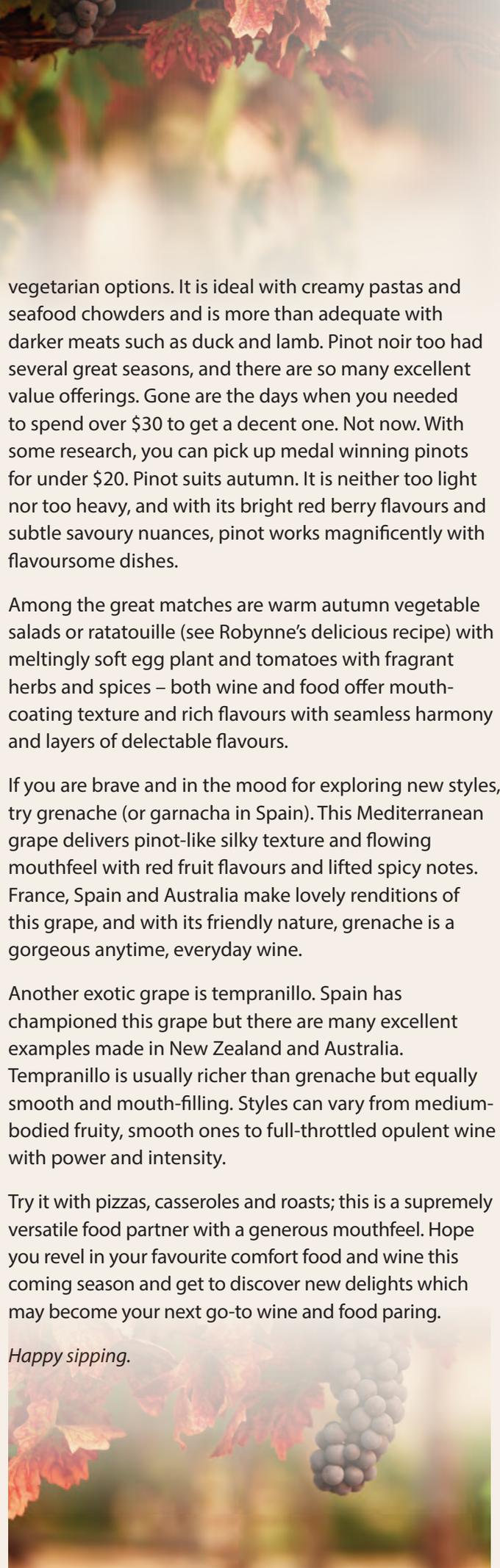
(Te Atatu Peninsula
& Te Atatu South)

Tel: 027 279 5912

After hours: 834 7896

Email: meyersplumbing@xtra.co.nz

www.meyersplumbing.co.nz



Views on Food with Robynne Pringle

Ratatouille

Ratatouille is a French vegetable stew thought of as a peasant dish, but first appearing in the 1800's.

When my garden is at the stage it is, in late summer, early autumn, it is brimming over with big fleshy tomatoes, zucchinis that become mammoth overnight if there's been a little rain, capsicums and basil. Ratatouille is a really good way to use up that produce. This is not an exact recipe – while the ingredients are fairly standard, the amounts can be varied according to what you have. It really needs to have the basil, but you can omit the parsley if you don't like it and add fresh thyme instead, if you have it on hand.

You will need:

- 1 large eggplant, cubed
- 1 kilo tomatoes or less (peeled if you can)
- 3 cloves garlic crushed and chopped
- 1/4 cup chopped fresh basil
- 3/4 cup chopped flat-leaf parsley
- 1 large onion, sliced
- 2 capsicums, any colour, chopped.
- 3 or 4 zucchinis halved and sliced
- 3 cups of squash, butternut or pumpkin, cubed
- 1/3 cup dry white wine or 2 tsps balsamic vinegar
- 1/2 cup of good quality olive oil
- Salt and black pepper
- * Sugar, tomato paste.

Method

You don't have to peel the tomatoes, but it improves the texture (I don't usually unless I am cooking for guests). If you want to, drop whole tomatoes into a large bowl of boiling water and leave to sit for a few minutes. Drain and

then drop them into chilled water. The skin should peel off easily. Chop.

Put the aubergine in a colander and sprinkle it liberally with salt – about 1 and a half to 2tsps. Leave for about 20 minutes until beads of water drain off the aubergine. This helps get rid of any bitterness and with the dish's consistency. Rinse and pat dry.

In a large saucepan, warm the olive oil and gently sauté the onions, capsicum and pumpkin and garlic but try not to brown them too much. When the pumpkin has started to soften, add the tomatoes, zucchinis, garlic, black pepper, basil, and parsley, uncovered.

Cook the stew slowly, at a gentle simmer, until tender and the juices are reduced. Add the white wine or the balsamic, and salt and pepper to taste and cook a little longer until the consistency is not runny.

*Taste your ratatouille. If it doesn't have a sweetness from the tomatoes, you can add 1/4 teaspoon or more of sugar or maple syrup. Likewise, if the tomatoes are a bit bland, add a teaspoon or two of tomato paste.

Serve the ratatouille with crusty baguette, slathered with butter and a glass of your favourite wine.

**PENINSULA
MONTESSORI
PRESCHOOL**

20 Hours Free*
*conditions apply

(09) 834 8827

PATTEN **PB BRUMBY LTD**
CHARTERED ACCOUNTANTS

We provide a wide range of services including:

- ☞ Business Advice
- ☞ GST Returns
- ☞ Rental Statements
- ☞ Business Funding Applications
- ☞ End of Year Financial Statements

If you would like more information please either call in to our business premises located at 627 Te Atatu Road or phone: 834 5555 and speak to one of our friendly staff.

Community Safety



Fire

Tena kotou, Welcome to 2018!

It has been a summer of four seasons, but BBQ season is still upon us, so we have a few reminders to keep you and your family safe.

- Don't drink and fry, and avoid leaving cooking unattended.
- Ensure you regularly check and maintain any fittings and connections.
- Leave plenty of clear space around the BBQ.
- Supervise children at all times when using the BBQ.
- Make sure the cylinder is turned off when you've finished using it.
- Store and install cylinders in an upright position.

A common cause of BBQ fires is gas leaking from where the BBQ hose fits into the cylinder valve. Whenever you connect a gas cylinder to a BBQ, make sure it's hand tight. You can do this by turning the gas cylinder on, and then pouring a little soapy solution (1/4 cup of water and a squirt of liquid suds) over the valve. If any bubbles are created you may have a gas leak. Turn the valve off and replace the cylinder O-ring.

As always, remember to check your smoke alarms are working. If you have some and you're not sure where to place them, we'll gladly help. If you are renting, your landlord should provide them for you.

If you have any questions or queries about anything fire safety related, don't hesitate to call your local fire station (0800-3545-170).

Thank you

Te Atatu Fire Station

He Waka Eke Noa (*Everyone in one canoe, no exceptions*)



Te Atatu Police Community Clinic

Every Wednesday from 10am – 12pm Community Constable George Harder holds a community clinic at the Te Atatu community Centre at 595 Te Atatu Road. The facility is right in the centre of the township. Police would just like to take the opportunity to thank the fantastic staff at the centre for making this happen.



The idea is to provide an opportunity for anyone in the community who does not need Police urgently to meet with the community constable and voice any concerns they might have as well as raise any issues that George can help with maybe over a cuppa.

Naturally George remains available for a chat outside these hours, for an appointment:

Email: GHCJ31@Police.govt.nz

Text: 021 191 4061

Call: 09 8345812

Leave your contact details and a brief description of the matter and he will get in contact as soon as available.

If your call is urgent or need Police in a hurry please call 111.

Sergeant Greg Wilson

OC Massey Station

Te Atatu/Glendene Community Patrol

A Community Patrol is a group of volunteers who help make their community safer. We patrol in pairs in a marked patrol car and act as the Police's "eyes and ears".

Our patrol covers Te Atatu Peninsula, Te Atatu South and Glendene.

Volunteers Needed

Anyone who can pass a Police check and volunteer at least 3-4 hours a month may apply. Full training given.

Email: cpnzteatatu@gmail.com

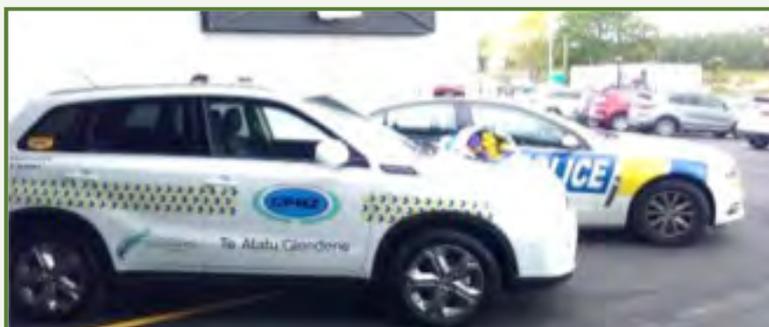
Phone: 021 0227 9716 (Nico)

Donate

If you can't volunteer your time, please consider making a donation towards our ongoing costs:

Givealittle.co.nz/org/teatatuglendene-cpnz

Te Atatu/Glendene Community Patrol





Considering making a **move**? We'd love to help.



Whether selling or buying, our multi-award winning sales team will work closely with you to ensure your next property move is your best property move! Call us today to experience our industry leading levels of service and commitment to our most important client - you.

Spin to Win

One of our sellers for the calendar year will win \$20,000 as our way of saying 'Thank you' for choosing to sell with Harveys Te Atatu.

(terms and conditions apply)

Reward for Referral

Refer family and friends to Harveys (Elysium Realty Limited), and when they list & sell with us we'll send you a \$500 Prezzy Card.



DYNAMIC. DEDICATED. EFFECTIVE.

ELYSIUM REALTY LIMITED MREINZ | 530 TE ATATU ROAD, TE ATATU PENINSULA, AUCKLAND 0610 | 09 834 6155 | HARVEYS.CO.NZ

Licensed Agent REAA 2008



Business Directory

About Face	84 Gunner Dr	834 4018
Ahmayz Cuts'N Fades Barber Shop	2 Harbourview Rd	834 8704
Anthony Wong Dental Surgery	518 Te Atatu Rd	834 6359
Anytime Fitness	543 Te Atatu Rd	950 8540
Barfoot and Thompson	534 Te Atatu Rd	834 3570
Boon Nuad Thai Massage	4/538 Te Atatu Rd	949 0142
Brandmechanic	Suite 3, 552 Te Atatu Rd	022 121 5622
Café Anatolia	543 Te Atatu Road	834 7991
CareVets	520 Te Atatu Rd	834 4430
Casa del Gelato	576a Te Atatu Rd	834 4219
Cassidy Eyecare	84 Gunner Dr	834 9070
Chil Body and Hair	84 Gunner Dr	834 4206
Clearstone Legal	1/547 Te Atatu Rd	973 5102
Colony Ltd	46 Wharf Rd	021 760 247
Columbia Bakery	572 Te Atatu Rd	834 3278
Countdown Te Atatu	571 Te Atatu Rd	255 2420
CoWorkWest	741F Te Atatu Rd	021 135 8312
Dayspring	2a Harbourview Rd	834 4893
Delicious Foodstore	547 Te Atatu Rd	834 6635
Deluxe Superette	568a Te Atatu Rd	834 6356
Demolition Deli	570b Te Atatu Rd	834 4698
Discoveries Educare	543 Te Atatu Rd	0800 Educare
Divine Healing	Suite 3, 552 Te Atatu Rd	027 959 1475
Dominos Te Atatu Peninsula	543 Te Atatu Rd	948 0744
Dream Nail and Spa	538 Te Atatu Rd	834 4924
Emporer Motors	4a Harbourview Rd	834 8649
Et Tu Bistro	532 Te Atatu Rd	834 5327
Fuze Café	566 Te Atatu Rd	834 8536
G4U Dollar Store	556 Te Atatu Rd	880 4321
GM Legal	3/1-3 Rhone Ave	839 4000
Gold Star Takeaway	564 Te Atatu Rd	834 8838
Golden Key Takeaways	546a Te Atatu Rd	834 6690
Greens	572 Te Atatu Rd	834 6176
Haddad Group Takeaways	538 Te Atatu Rd	834 6429
Hammer Hardware	568a Te Atatu Rd	834 6210
Harveys Real Estate	530 Te Atatu Rd	834 6155
Highwire Electrical Ltd	2 Waikura Dr	027 244 9473
Hohepa Chartered Accountants	42 Spinnaker Dr	834 3712
Hooked on Fish	568 Te Atatu Rd	834 3638
Hospice Op Shop	568 Te Atatu Rd	834 1291
House of Patchwork	574 Te Atatu Rd	834 9641
Jenny Craig	84 Gunner Dr	834 8924
John Chan Takeaways	578b Te Atatu Rd	834 5246
Johnston Design Ltd	671 Te Atatu Rd	021 130 5098
K&A Bargains	542a Te Atatu Rd	834 8986
KJ Nally Barristers and Solicitors	534 Te Atatu Rd	834 9995
L.A. Inspection Services Ltd	550b Te Atatu Rd	834 0346
Loaves and Fishes Catering	570 Te Atatu Rd	817 2285
McDonald's Te Atatu	543 Te Atatu Rd	215 5542
Mi Physio	543 Te Atatu Rd	264 0105
Mortgage Supply	3/1 Rhone Ave	834 8682
My Laundry	3/570 Te Atatu Rd	021 022 92894
Nadine Isler Psychologist	382 Te Atatu Rd	027 463 9308
New Zealand Home Loans Te Atatu	Level 1, 547 Te Atatu Rd	834 4468

Newdays Espresso	578a Te Atatu Rd	834 8883
Noodle Canteen	552 Te Atatu Rd	834 1328
Odessa's Mini Mart	607 Te Atatu Rd	834 2544
Orient Bakery	560 Te Atatu Rd	834 8382
Park in the Bar	3 Pringle Rd	834 7396
Patten Brumby Accountants Ltd	627 Te Atatu Rd	834 5555
Peninsula Bakehouse	548 Te Atatu Rd	834 0688
Peninsula Blooms	540 Te Atatu Rd	834 7778
Peninsula Hair Ltd	574 Te Atatu Rd	834 5120
Peninsula Kitchen	2/460 Old Te Atatu Rd	834 7111
Peninsula Law	631 Te Atatu Rd	834 5389
Peninsula Medical Centre	382 Te Atatu Rd	834 6300
Peninsula Roast	572b Te Atatu Rd	834 0525
Peppermint Twist Icecream	607 Te Atatu Rd	834 9941
Perfect Productions	607 Te Atatu Rd	834 4688
Pita Pit Te Atatu	543 Te Atatu Rd	834 6058
Pizza Landing	578c Te Atatu Rd	834 7492
Ray White-Buy West Realty Ltd	1 Rhone Ave	834 6789
Remedy Natural Helath	Suite 3, 552 Te Atatu Rd	0272 REMEDY
Restore Wellbeing	Suite 3, 552 Te Atatu Rd	600 1166
Revival Massage	Suite 3, 552 Te Atatu Rd	021 816 338
Right Cuisine	543 Te Atatu Rd	838 3387
Rodgers Reidy (NZ LTD) Insolvency	Lvl 1 547 Te Atatu Rd	834 2631
Sam's Roast	1/570 Te Atatu Rd	834 6638
SBA (Small Business Accounting)	609 Te Atatu Rd	834 0584
Shahi Dawat Restaurant	547 Te Atatu Rd	834 1239
Stuart McKechnie Architect	82 Gunner Dr	834 9016
Songsum Emporium	552 Te Atatu Rd	834 8620
Spynedoctors chiropractic	80 h Gunner Dr	0800 SPYNED
Supa Fruit Mart	3/1 Rhone Ave	834 2473
Sushi Ami	5/80 Gunner Dr	834 0010
Sushi and Bento	546b Te Atatu Rd	834 1060
Swimsation Swim Schools	22 Waipani Rd	948 2414
Suzanne Clark Family Law	4/554 Te Atatu Rd	834 8139
Tank	543 Te Atatu Rd	834 0200
Tass Print	534 Te Atatu Rd	834 6338
Te Atatu Butcher	1/1-3 Rhone Ave	834 5158
Te Atatu Chiropractic	550a Te Atatu Rd	834 0440
Te Atatu Discount Superette	542 Te Atatu Rd	834 2089
Te Atatu Engraving & Gifts	562 Te Atatu Rd	834 6143
Te Atatu Fisheries	613 Te Atatu Rd	834 6998
Te Atatu Health	544b Te Atatu Rd	900 1111
Te Atatu Lawn Mower Centre	538 Te Atatu Rd	834 7441
Te Atatu Menswear	548 Te Atatu Rd	834 6470
Te Atatu Peninsula Laundry	3/570 Te Atatu Rd	021 022 92894
Te Atatu Memorial RSA	1 Harbourview Rd	834 3698
Te Atatu Union Church and Op Shop	2 Taikata Rd	834 3228
Thai Flavour	572a Te Atatu Rd	834 0646
Thai Peninsula Restaurant	9/80 Gunner Dr	834 9998
The Property Market	82 Gunner Dr	965 3656
Three Monkeys Tattoo	84 Gunner Dr	834 4206
Top Well Bakery	3/82 Gunner Dr	834 2328
Uneek Cutz	7/80 Gunner Dr	834 0100
Unichem Peninsula Pharmacy	550 Te Atatu Rd	834 6303
Vivo Hair and Beauty	546A Te Atatu Rd	834 6020
Waitakere Foot Podiatry	543 Te Atatu Rd	834 0198
West Auckland Counselling	552 Te Atatu Rd	834 7322
West Liquor	3 Pringle Road	834 7825
Westpac Bank	568a Te Atatu Rd	834 1505
Wine Villa	544a Te Atatu Rd	834 4992