

Te Atatu VIEWS



Te Atatu Peninsula Town Centre Magazine

SPRING 2018

IN THIS ISSUE:

*Explore Peninsula's Past
Com Ed Classes Last in West
Food, Wine & Books*

From the Editor

Our town centre is changing and evolving – a bit like spring!

Doesn't the new development on the old Caltex site look amazing? We're looking forward to welcoming in new businesses, to the mix. And that's not the only construction that's been going on. The work done to upgrade the town centre crossings, has made a change. Hopefully our shoppers are a bit safer while they support our local retailers.

Our customers are used to our regular promotions, but we've changed it up and from now on, our promos will tie in with the seasons and the editions of the Te Atatu Views. So right now, our Spring promotion is about to start, with the chance to win budget boosting Countdown and fuel vouchers. Who doesn't need that? If you haven't already 'liked' our facebook page please do, as this will keep you up to date with our promotions and activities.

Congratulations to our last winners of the Winter Warmer promotion. Alia de Jaltasyrras of Te Atatu who entered at Pizza Landing, Ngaire Marwood of Kumeu who entered at Peninsula Hair and Gail Sheppard of Henderson who also entered at Peninsula Hair. We hope you enjoyed all the special weekend treats.

In this issue's business news, we welcome McDonalds Te Atatu's new owner Sean Greenshields and Moy Eng, new owner of Songsun Emporium, who also brings her new accountancy practise ML Accounting, to the town centre. We also introduce new Fuze Café owners, brothers Lee and Dan Ieng.

We explore the Peninsula's special historic features on page 4 & 5 and on page 11, celebrate having the only college in West Auckland still offering adult education classes. Rutherford College is one of just five left in the whole of Auckland providing life-long learning.

Greek Baked Fish and Pinot Noir anyone? Get culinary inspiration on pages 6 and 7. Read Abigail Johnson latest book reviews on page 13 and get safety tips from our emergency services on page 14.

Until next time, make the most of the joys of spring and thank you for supporting our local businesses.

Robynne Pringle

Editor



Te Atatu Peninsula
Business Association

Published quarterly

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Contact Information

Want to join TAPBA? Businesses with a physical address in Te Atatu Peninsula or Te Atatu South can join as an Associate Member.

Contact the Manager for details: manager@teatutupeninsula.co.nz or 021909415

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.

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WELCOME to the Peninsula

New Owner Brings Lifetime of Experience

McDonalds Te Atatu's new owner Sean Greenshields has brought a



lifetime of career experience to the franchise.

Sean, who started out as a student working part time at what was the Henderson Square branch of McDonalds, became the new owner of both the Te Atatu branch and the North West Mall food court franchise, in June.

Sean who now lives in Kumeu, says he is pleased to be in business in the West.

"I've worked my way up through the system," says Sean "and I'm enjoying being involved in the business at a different level."

He says at the Te Atatu branch, the day to day operations are his key focus and he

is working with his team to help further develop their skills.

"There are always going to be areas of opportunity," he says, "and I am endeavouring to further improve the customer experience."

Moy Eng and ML Accounting

Moy Eng brings not only a new business to our town centre, but also a new era for Songsun Emporium.

As the emporium's new owner, Moy has busied herself reorganising the shop's interior.

The result is that her accountancy business is now housed at the rear of the premises, while the emporium's space has become more compact and organised, going from about 200 square metre to 120.

Customers have noted the change, which has been marked by a sharper shop front presentation, with clothing racks and costumes brought forward and smaller shop items in the rear, easier to find. Moy is also planning on installing internal signage

to direct shoppers to aisles, such as arts and crafts.

"The customers like the new arrangement," says Moy.

While Moy is always on hand in her accountancy business, she relies on staff to serve customers in the Emporium.

"I love to talk to people and enjoy being there, but I have my job as well," she says.



Moy Eng

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WELCOME to the Peninsula

Brothers Take on New Challenge

Welcome to Lee and Dan Ieng, who are the proud new owners of Fuze Café. The brothers who are both single and live near Botany say they have found the people of Te Atatu nice and very friendly.

Dan was a baker in Turangi and Lee was working in his Uncle's butchery at Mount Wellington, when they decided to go into business together.

Dan says he wanted to challenge himself, after working for other people's businesses. Lee who has a Bachelor of Business from Cambodia, agrees.

"We thought it's time to go into our own business. It's a good idea, so let's do it."



Lee and Dan Ieng

Remnants

Historic remnants and evidence of Te Atatu's rich past can still be found, if you know where to look.

A presentation given recently to the Harbourview-Orangahina Community Reference Group by Auckland Council Heritage Advisor for the West, Mica Plowman highlighted nine heritage sites in Orangahina Park including three showing Maori settlement, a historic brick villa, an early brickworks, WWII gun emplacements and remnants of historic drainage systems.



Brickworks pipe remnant

There are three recorded middens at either end of the reserve and another three north of the reserve, in the coastal area of Harborview road. Middens are collections of what would have been waste from every-day life and contain shells and other artefacts. The middens include both Maori settlement activities and later deposits, with some of the middens also



Longer days, warmer weather, the garden looks great.

There's no better time to sell than spring.

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Hint at Peninsula's Past



Hundreds of bricks remain

containing earthenware and glass from European settlers and can be a fascinating look at daily life in the past.

The historic brickworks which produced so many of West Auckland's bricks, no longer exists, although evidence of the industry remains. For example, along the coastline eroding out of a bank is what is probably a kiln floor and extending out from the coastal escarpment are the remains of the timber wharf. There are large pipes visible

and hundreds of waste bricks laying at the waters' edge. The clay pit or quarry can be seen as well as the level terraces that the brickworks were built on.

But below ground, a lot more remains. Investigation has shown a kiln floor and basalt block foundations and brick service floors. There is possibly more to find, with the potential for more building floors and possibly the base of the brickworks chimney stack.

The beautiful historic Brick Villa at 27 Harbour View Road remains for all to see. Built between 1900 and 1911, it was a farm until about 1951 when it was sold to the Auckland Harbour Board. Sadly, the Mc Cormick cottage which was a little further along the coast and one of the earliest houses in the area, burnt down in 2007 and only the front steps of the house remain.

An interesting sight for observant beach walkers is the remains of historic drainage systems coming out of the beachside banks. Apparently, ditches were dug and filled with manuka to drain the lowland for farming in the 1880s. To this day, you can clearly see the ends of manuka sticks tied in a bundle extending out of the bank, remnants of the Peninsula's past.

**M Plowman (16.3.18) Heritage Presentation to Orangihina Community Reference Group Meeting 'Orangihina Harborview'*

Photographs: Robynne Pringle


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Views on Food with Robynne Pringle

Spring is an interesting time in the garden and in the kitchen. The urge to cook and eat comfort food is still there, but there are young herbs to be picked and our palates are crying out for some zappy flavours.

I have cooked this Greek fish dish for dinner parties and family dinners alike. It earned praise from my late father in law, who believed that fish was strictly a lunch dish. I served it with crispy roast potatoes and perfectly done brussels sprouts for dinner and he had to eat his words. This dish is succulent and moreish. The anchovies in the



tomato sauce, combined with the basil and feta, raises the fish to a new level. It is equally delicious eaten the next day as room temperature left overs, with a salad and crusty bread.

Greek Baked Fish

1 kg of filleted, firm white fish
One lemon
2 large onions
8 large garlic cloves
500 grams tomatoes peeled and diced, OR a 400 gram can of tomatoes
1 tsp sugar OR 2 tsps. maple syrup
50 grams of drained anchovies
Large handful of fresh basil leaves
200 mls white wine
Salt and ground pepper

For the topping:

200-gram pack of Greek feta
Drizzle of olive oil
A few extra basil leaves
Ground pepper

Method:

Oil a casserole dish and layer in fish fillets, squeeze over juice of the lemon and season with salt and pepper.

Sauté sliced onions until clear and add crushed garlic cloves. Cook for one minute and add tomatoes (plus juice if using canned), sugar, anchovies, basil and white wine.

Simmer for up to 30 minutes until thickened and there is hardly any liquid left, but don't let it get too dry.

Spoon tomato mixture over the fish, cover and bake for 20 mins at 180 C

Uncover and top with the sliced feta, sprinkle with olive oil and ground pepper, scatter a few basil leaves, and grill until the cheese is melted and golden brown.

Serve with whatever you fancy – green beans, brussels sprouts or salad. Crispy roast potatoes, a creamy mash or garlic bread. To pair with a wine, Sam Kim recommends a pinot noir.

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Views on Wine

with Sam Kim

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Isn't it always good to look forward to something. A holiday in the tropics or swishing down a freshly powdered mountain; moving to a new house; a new born. Spring brings the equinox with warmer, longer days, and a blissful long Indian summer that will hopefully follow.

Even though the spring weather is anything but predictable, new season wine is a sure thing I look forward to in spring. The 2018 vintage provided some tricky conditions during harvest with ex-cyclones drenching many wine regions. However, the good spring and summer temperatures ensured a lovely ripening and flavour development with moderate sugar accumulation in berries, resulting in slightly lower levels of alcohol in wines, which makes it a little easier on our bodies.

If you are a fan of sauvignon blanc, pinot gris or rosé, you are in for a treat. I have so far tasted about fifty sauvignon blancs from the 2018 vintage, and the good ones are packed with juicy flavours and vibrant acidity. Taste of spring for sure. Try it with vegetable tart (especially with asparagus), ceviche, steamed mussels, fish cake, sushi/sashimi and green salads.

Pinot gris is about gentle fruit intensity and smooth mouthfeel, and this easy-going nature has made it so popular not just for spring and summer but for any time of the year. Pinot gris can handle richer dishes such as Caesar salad, mild curry, Asian

dumplings and even fried chicken. A very versatile food wine that loves subtle spicy flavours in food.

Rosé is also many people's favourite. There must be at least 200 different rosés available on the market when you add imports from France and Spain. I love those pale-coloured, delicate charming offerings that are light, bright and refreshing. There are darker coloured, richer style rosés, but for me rosé needs to be light on its feet and offer effortless drinking with plenty of lively flavours.

This is also a time for one-year-old pinot noirs to hit the shop shelves. These wines are still youthful and exuberant with sweet berry flavours, but are starting to develop richer mouthfeel and subtle spicy nuances from the extra time in the bottle, making them fabulous food partners. One awesome match would be with Robynne's Greek Baked Fish in this issue of Te Atatu Views. I know the convention is to match white wine with white meat, but in this case, this hearty bake needs a wine with body, texture and savoury flavours to complement richness of tomato, anchovies and feta. Even if you drink only white wine, this is a worthwhile venture that will bring joy of new discovery. Pinot noir is also excellent with tomato-based seafood stews and soups, and of course many poultry and meat dishes, as well as creamy mushroom risotto and various renditions of paella.

We are encouraged to eat seasonal produce. Have a go at new 2018 aromatic wines in coming weeks with your tasty spring dishes.

Happy sipping.

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Spring Has Sprung!

Get down to Rutherford College and start having fun

It's been a wet uncomfortable winter but with the clocks changing and summertime on the horizon it's time to shake off your Seasonal Affective Disorder and make the most of the longer daylight hours by enrolling in an Adult Community Education course.

If languages are your thing there are courses available in Te Reo Maori, NZ Sign Language, Spanish, Dutch, French and Italian to name a few. Or you might prefer something a little bit more interactive such as Social Dance, Tai Chi, Yogalates, Woodwork or Cooking.

And as Christmas approaches you'll be considering ways to provide gifts for those close to you without breaking the bank. A great solution that's both practical and creative is to enrol in a craft class. Again, there's an array of options working in a variety of media: Jewellery Making or Glass fusing; Acrylic Painting or Pencil Drawing; Candle Making or Hand-milled Soap. Textile-based courses include Sewing; Pattern making and Decoupage. If you enjoy getting your hands dirty then Softstone Sculpture, Pottery or Slip-casting are always popular.

Further information on these courses and many others www.rutherfordcomed.co.nz or contact 834 4099. Enjoy your summer!



message board

Native Planting for Fernbird Flats mid September

Help us plant fernbirds' favourite native coastal shrubs at restoration site.

Tools and plants provided and community BBQ sponsored by Auckland Council.

Please bring gloves and gumboots.

Email motumanawa@gmail.com for date and details.



Harbourview Beach Spring Cleanup

Sat 6th October at 10am

Annual beach clean-up to save shorebirds from deadly plastic harbour waste

Must be able to walk on soft, ankle-deep mangrove mud for 1-2hrs, in gumboots.

No dogs please, young families welcome to join the 'kids group' covering gravel walkways.

Bring your own gloves. Rubbish bags and community BBQ provided.

Email motumanawa@gmail.com for meeting place.



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Cardio Tennis, Beginners
& Match Play
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From 1:00pm
Exhibition Match



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Te Atatu Tennis Club

TE ATATU FLORAL AND GARDEN CIRCLE

Our July meeting was a give-it-a-go workshop with talented florist Suzanne Szusterman.

We purchased a big bucket overflowing with beautiful roses from Van Lier Nurseries in Riverhead and our club members were asked to bring extra flowers and foliage from the garden.

Suzanne helped us create either a hand held posy or a posy bowl arrangement with great success. Everyone thoroughly enjoyed the evening and were able to take home an individual design.

For more club information please email
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Introducing our New Doctor



Dr Ang Liu (MB ChB)

Dr Ang Liu has recently joined the Peninsula Medical team. Born in China and raised in New Zealand, Ang is a locally educated doctor who speaks both English and Chinese Mandarin. He is an enthusiastic generalist doctor and has interests in evidence based medicine and minor surgeries. You will find Ang to be a very good communicator in both

languages, enthusiastic and caring. Outside of medicine, Ang enjoys classical music and playing badminton.

Dr Ang has taken over the care of Dr John Zhang's patients. He is looking forward to caring for patients of Peninsula Medical.

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Com Ed Classes Last in the West

Te Atatu's local college is the last in West Auckland, to still be offering adult education classes. Rutherford College's Director of Community Education, Andrea Cameron says with the recent closure of Mount Roskill's classes and the loss of Western Springs' classes last year, Rutherford College's community education programme is the last of its kind, in the West.

Andrea says since the government model for funding changed in 2009, the number of schools across Auckland offering life-long learning has dropped from 38 to just five. In 2001 when she first started working at Rutherford College, there were eight different West Auckland High Schools offering classes accommodating over 10,000 adult learners each year, now Rutherford College is the only one.

"It became uneconomical for some communities," she says.

However, Rutherford's adult classes are in demand, attracting almost 3,000 students a year. Andrea says Te Reo Maori is currently popular, along with DIY courses such as welding, woodwork, sewing, pattern making, pottery, cake decorating and cooking classes. Language classes are also full and fitness classes such as yoga, yogalates and Tai Chi are also popular.

"People are wanting to get back into using their hands," says Andrea "and the classes are an opportunity to engage with others while learning new skills."

"The College gets lots of support from the local community as well as other surrounding suburbs, which is great. We even

have people travelling as far as Hamilton and the Hibiscus Coast to attend weekend workshops."

On September 1st, Rutherford College will be hosting the national launch of the Festival of Adult Learning, which Andrea says is a real privilege as last year it was held at the Beehive. They will also be participating in the Awards Ceremony at the Community Centre from 11am – 2pm on 1st September and they will be offering free courses at the local Library from 03-07 September.

Festival organiser Lee Hickey says they will be showcasing adult education in West Auckland with 35 different adult education providers in West Auckland exhibiting their courses on the day. This will include tertiary and apprenticeship organisations, community houses, adult literacy and numeracy, sign language and special interest groups such as art groups and model aircraft building.



Andrea Cameron with Community Education staff Sang A Yoon and Terri Wright

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Friends of Harbourview News by Michael Coote

Harbourview-Orangihina Park: Te Atatu Peninsula's native bird hotspot.

Rare native bird discoveries in Harbourview-Orangihina Park emphasize how nationally significant Te Atatu Peninsula is for conservation purposes. For example, during August 2018, Community Waitakere ecologist Dion Pou discovered two hard-to-find birds in Harbourview-Orangihina Park's wetlands. He heard a spotless crane calling from dense reeds and filmed an Australasian bittern prowling about. The bittern video clip made nationwide media headlines. In 2016 there was the surprise arrival of two dabchicks at the park's Longbush Pond. The pair raised one chick together (see photo) but sadly have not since returned.

These recent rare bird observations in Harbourview-Orangihina Park raise exciting possibilities of actual breeding populations and not just isolated individuals hiding in plain sight on Te Atatu Peninsula. We have our very own "secret national park" right on our doorsteps. The sightings underscore how little we know about our neighbourhood's natural ecology.

Despite extensive subdivision and suburbanisation from the late 1950s onward, Te Atatu Peninsula remains a critical habitat for some of New Zealand's most endangered birds. Harbourview-Orangihina Park's lower terrace wetlands are long-known as home to fernbirds and banded rails. On the park's upper terrace, the Te



*Harbourview-Orangihina Park dabchick couple with baby on its mother's back.
Photograph by Kent Xie*

Atatu Pony Club's fenced paddocks host roosting wrybills, banded dotterels, New Zealand dotterels, oystercatchers and pied stilts that have been regularly counted by Birds New Zealand volunteers for over two decades. The Henderson-Massey Local Board is working on a new masterplan for Harbourview-Orangihina Park that can help save the abiding ecological importance of the area. Public submissions on the masterplan are open until Sunday, September 9. Dog owners can assist conservation by keeping their pets out of the Harbourview-Orangihina Park wetlands to protect rare birds from disturbance.

For those wanting to help by volunteering, Forest & Bird Motu Manawa Restoration Group organises native plantings, weeding bees, predator control, educational walks and annual beach clean-up activities. For more information on getting involved please email motumanawa@gmail.com or see Facebook "Friends of Harbourview".

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Views on Books with Abigail Johnson

Hello everyone, and welcome to spring.

Often I find that memoirs concern places, as much as they do people. So often our stories are rooted in where we've been or where we're from. The land we have stepped foot on and spent time in becomes an essential part of who we are. Community magazines like this one are a testament to this truth.

I also often find that, quite without planning, themes can crop up in life. The last two books I've read have been memoirs- a genre I don't read often. Both are written by migrant New Zealanders. Both concern places outside of New Zealand. And both come highly recommended.

The first is *Indelible Images* by Robert C. Wood. Bob is a Te Atatu resident, and his memoir is perhaps the most local book I've ever read- even if almost none of it takes place here. *Indelible Images* tells the story of Bob's life between 1969 and 1974, during which time he took off from his home in England to travel and work in Israel, Afghanistan, India, and the USA, before settling for good in Te Atatu.

The stories are crisply told, with years of distance lending them some humour and insight. I recommend this book not because of its locality, but simply because of how much I enjoyed it. *Indelible Images* is available on Amazon.com or at Odessa Minimart, Te Atatu Road.

My second recommendation is Diana Wichtel's *Driving to Treblinka: A Long Search for a Lost Father*. I had the pleasure of attending the Ockham New Zealand Book Awards earlier this year, and was surprised to see Wichtel nominated for, and winning, the Best First Book Award (Non-Fiction). I was surprised because Wichtel's work in *The Listener* was so familiar, I was sure she had already written a few books, but *Driving to Treblinka* is in fact her debut.

Wichtel was a double winner that evening, also taking the Award for General Non-Fiction- which was all the push I needed to make the purchase. The stunning memoir tells the story of the author's childhood- in Canada until she was 13, and New Zealand thereafter. She and her family migrated without their father, who intended to join them later. He never made it.

But the title doesn't derive from this tragedy- it comes from one prior. Before the younger Wichtel arrived, her father, a Polish Jew, was rounded up and transported to Treblinka extermination camp. Before he got there, he escaped out a train window.

Part biography, part investigation, *Driving to Treblinka* deserves every accolade it gets. It's available in the library, and in all good bookstores.

And that's all for spring! I hope you have a good book on your radar, and, even more, I hope you find the time to enjoy it. Happy reading.



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Community Safety

Fire

Tena kotou,

Fire and Emergency NZ hopes you are all enjoying your winter, keeping warm, well and fire safe?. There have been some very chilly nights!

In the last 12 months there have been 105 heater fires and nine electric blanket fires. Our advice, is for everyone to observe the Metre Heater rule. Keep furniture, clothes and children at least one metre away from heaters and fireplaces.

Electric blankets should be placed flat on beds and we should make sure that controls and cords are not twisted or caught between the mattress and the base of the bed. At the first sign of wear electric blankets should be checked by a qualified electrician. By rolling your electric blankets loosely and nothing on top of them, should keep them in good shape for next year.

Do you know what to do if a fire starts in your home and you need to get out quickly?

Every house should have an escape plan. An escape plan tells you how to get out of the house if there's a fire. There is a great resource on our website, <https://fireandemergency.nz/kids-and-parents/>

Fire is extremely hot and fast. In a fire, there will be lots of smoke. This will make your house very dark. You might be asleep when the fire starts, and get woken up by your smoke alarm. Also, everyone in your house needs to know where the safe meeting place is, should there be a fire.

Remember, Get Down, Get Low, Get Out and Stay Out.

This highlights the importance of having working smoke alarms. Please, check they are working by pressing the test button. Daylight savings is coming up, 30th September to be exact, that marks a good time to change your smoke alarm batteries. Fire and Emergency NZ recommends Long Life Photo Electric Smoke Alarms.

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

Ngā manaakitanga

Te Atatu Fire Station

He Waka Eke Noa



Police

Massey Station

As an extension to the ongoing Operation Tool (engraving power tools with Driver's License numbers) Police would like to talk about your keys.

How much is a replacement key for your car \$100, \$1000 ... or the replacement of your bunch of keys that have your life on a ring such as car, house, garage, work???

How easy is this? Get a dog tag for your key ring engraved with your Drivers Licence number (Your drivers' licence number stays with you for life). Naturally Police can locate your details in seconds from your driver's license number and to return them to you if they are handed into a station. The number is unique to you but and shouldn't identify you or your vehicle to anyone else but Police.

As you might imagine hundreds of keys are handed to Police on a weekly basis, most are non-returnable simply because there is no identifier on them. We are simply suggesting you engrave a tag on your keys. Obviously, we don't recommend putting your vehicles' registration number on the Tag. Such a simple solution that we hope will make a big difference.

Sergeant Greg Wilson

OC Massey Station, Massey, Waitakere.



Te Atatu/Glendene Community Constable

Kia ora, Talofa Hello,

Hopefully the weather forecast is looking a lot better than it has in recent times. To all the children, parents and of course teachers, I wish you all the best for a good outcome with the recent strike action. I believe teachers are a huge factor to the growth and future of our children, one of the most important roles in society today. The number of hours committed to planning, activities and development of the children is not an easy task in itself. Thank you to school staff/teachers for all the effort you put in to our children.

Road Policing: You may have noticed a few check points around the greater Te Atatu/Glen dene region, specifically targeting adult seatbelts and child restraints around the school business hours. Please mums, dads, guardians ensure your seatbelts are buckled and the kids are in appropriate restraints or chairs. Police will be on the look-out, and you never know when there is a check point around the corner so please 'make it click' and keep our kids safe!

Have a blessed week, George Harder

Te Atatu/Glendene Community Patrol

Community Patrols act as the eyes and ears of the Police while patrolling in pairs in a marked car.

Volunteers Needed

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

If you're interested in joining, you need to be able to pass a Police vetting check and commit to at least one 3 – 4 hour patrol each month. Full training given.



Email: cpnzteatatu@gmail.com

TeAtatu/Glendene Community Patrol

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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.



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Te Atatu Peninsula Business Association

Business Directory

About Face	84 Gunner Dr	834 4018
Adhere	6/48 Wharf Rd	022 099 3396
Ahmayz Cuts 'N Fades Barber Shop	2 Harbourview Rd	834 8704
Allworkz	PO Box 45-149 Te Atatu	021 519 225
Anna Thai Reflexology Massage	578 Re Atatu Rd	834 3911
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 Rd	834 7991
CareVets	520 Te Atatu Rd	834 4430
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
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
Dan and Anna Superette	568a Te Atatu Rd	834 6356
Delicious Foodstore	547 Te Atatu Rd	834 6635
Demolition Deli	570b Te Atatu Rd	834 4698
Discoveries Educare	543 Te Atatu Rd	0800 Educare
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
Frankie Apothecary	Suite 3, 552 Te Atatu Rd	021 029 58676
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
ML Accounting Taxation Ltd	552 Te Atatu Rd	027 251 1208
Mortgage Supply	3/1 Rhone Ave	834 8682
My Laundry	3/570 Te Atatu Rd	021 022 92894
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
NVS Hair Salon	2/95 Vodanovich Road	837 1919
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 Physiotherapy	382-386 Te Atatu Rd	834 9329
Peninsula Roast	572b Te Atatu Rd	834 0525
Peppermint Twist Icecream	607 Te Atatu Rd	834 9941
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	218 16338
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
Songsun Emporium	552 Te Atatu Rd	834 8620
Spynedoctors chiropractic	80 h Gunner Drive	0800 SPYNED
Stitches Alterations	607 Te Atatu Rd	834 4688
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 11 11
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
Waves Laundromat	Unit 2 543 Te Atatu Rs	c/- 834 6058
West Auckland Counselling	552 Te Atatu Rd	834 7322
West Liquor	3 Pringle Rd	834 7825
Westpac Bank	568a Te Atatu Rd	834 1505
Wine Villa	544a Te Atatu Rd	834 4992