

MOOD



ISSUE FIVE





FOR THE LOVE OF PRINT

This has been the shortest and the longest year ever! 2020 has been a tough year for print, with some of New Zealand's leading magazines closing their pages for the last time. December's here and we are only just releasing our first issue of MOOD for 2020 (thanks COVID).

We've been overwhelmed with the large number of businesses who have reached out to be part of our magazine. We intentionally run MOOD differently to most print publications, we don't like to hassle people to be part of it (hard advertising sell just isn't our thing) and we love to hear from new businesses we haven't worked with before. You will see a lot of repeat business through our pages because they love the mag, it's design, long shelf life and the wide reach.

This issue is our largest yet! You will find features on Box Office Boxing and the contribution they make in our community, stylist to some of the biggest names in music and fashion Zoey Radford Scott working out of New York, and we got to catch up with some of the big names coming to our region this summer.

If you're interested in being part of our next issue, don't be shy. Send us a message, we would love to hear from you.

Put down your phone, grab a drink (or a negroni ice block) have a read, or unwind with our colouring page.

Annaliese, Laura & Greer x x x

THE MOVERS & MAKERS



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WHAT ARE YOU IN THE MOOD FOR...



ON THE COVER

On the line by Charlotte Curd

ON THE INSIDE

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www.grahamkirk.com

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H A E R E

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D O N T

B E

S H Y

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CHRISTMAS AT THE BOWL / 20 DEC

L.A.B / 9 JAN

SYNTHONY / 23 JAN

SIX60 / 30 JAN

CROWDED HOUSE / 20 MARCH

npeventvenues.nz



L.A.B
THE BLACK SEEDS
MAKO ROAD
BAILEY WILEY
ANNA CODDINGTON

SAT JAN 9 2021
TSB BOWL OF BROOKLANDS - TARANAKI
TICKETS FROM TICKETEK - MORE INFO AT LOOP.CO.NZ



SYNTHONY

EXCLUSIVE OUTDOOR SHOW
AUCKLAND SYMPHONY ORCHESTRA
HOLLIE SMITH • JASON KERRISON • RIA HALL & MORE

TSB BOWL OF BROOKLANDS NEW PLYMOUTH
SATURDAY 23 JANUARY 2021

venture TARANAKI NPDC POWERCO



PRE-GIG CATCH-UPS WITH L.A.B

One of New Zealand's most notable reggae acts, L.A.B, are headed to New Plymouth for an exclusive summer session with an impressive lineup.

Ahead of their arrival, MOOD had the chance to chat with Joel Shadbolt (lead vocals, guitar) about music, food and what he enjoys most about visiting our gem of a city.

WHAT IS YOUR FAVOURITE SONG TO PERFORM AND WHY?

This is a hard question to answer, but there've been magic spine-tingling moments performing "Controller" for sure!

WHAT DO YOU LOVE MOST ABOUT PERFORMING?

The energy of the audience; it's a feeling that definitely can't be beaten.

WHERE HAS BEEN YOUR FAVOURITE PLACE TO PERFORM?

That's a hard one, but if I had to choose one it'd be our Auckland show at Spark Arena back in March. It was an incredible energy in the arena that night and a special one for sure.

HOW DO YOU HOPE PEOPLE PERCEIVE YOUR MUSIC?

I hope it takes them to a positive place and lets them escape the rat race of the world for a minute.

DO YOUR PARENTS LISTEN TO YOUR MUSIC? WHAT DO THEY THINK?

Yes, they love it. All of our families are our biggest supporters and some of our biggest champions!

WHAT IS YOUR GUYS' INSPIRATION?

A lot of what is happening in the world inspires us – on a lyric-level at least. We also try to keep good wholesome music alive and carry on some old school traditions and mix them with new flavours. Just like a good Mexican dish!

SPEAKING OF FOOD, WHAT'S YOUR FAVOURITE CUISINE TO COOK AND WHY?

It would have to be Mexican. Lots of little dishes and flavours to play with, particularly love all the condiments.

WHAT ARE YOUR FAVOURITE THINGS TO DO OUTSIDE OF MUSIC?

At the moment riding my motorbike and exploring our beautiful country.

IS THERE A BEACH OR CAFE THAT IS A "MUST VISIT" WHEN YOU COME TO NEW PLYMOUTH?

Federal Store, followed by a walk on the path down by the water. Beautiful spot!

WHAT DO YOU WANT THE PEOPLE OF NEW PLYMOUTH TO KNOW ABOUT YOUR UPCOMING SHOW?

We can't wait to come back to the Bowl with a full show for you guys! This year at WOMAD was one of the best shows we've ever played, and this time we're bringing a few guests to add some extra magic to the show!

“*This year at WOMAD was one of the best shows we've ever played, and this time we're bringing a few guests to add some extra magic to the show!*”

L.A.B will be playing at TSB Bowl of Brooklands Saturday 9 January 2021 and includes an accompanying lineup of The Black Seeds, Mako Road, Bailey Wiley, and Anna Coddington.

Interview by Brittany Baker

CHAT WITH SYNTHONY'S ERIKA AMOORE

A unique collaboration between orchestras, DJs, live vocalists and feature musicians playing the biggest dance tracks of the last 30 years is heading our way to get audiences up and dancing.

Synthony's first outdoor performance is set to wow us all this January. But before the 80+ collection of musicians arrive, MOOD Magazine got to sit down and talk with Synthony founder and producer Erika Amore.



Synthony performs at the TSB Bowl of Brooklands on Saturday 23 January 2021 and will be conducted by Peter Thomas and hosted by George FM DJ General Lee.

The event will include a live set by Weird Together, Tim Phin and Grant Marshall, plus special guest performances by Jason Kerrison, Hollie Smith, Ria Hall, Cherie Mathieson, Nate Dousand, Christian Mausia, and Lewis McCallum.

WHERE DID THE IDEA BEHIND SYNTHONY COME FROM?

The show was originally conceived by myself and Co-Founder David Elmsly. We were inspired by similar concepts overseas and thought we were well-placed to create a standout show in New Zealand.

HOW DO YOU BELIEVE THE LIGHT SHOW VISUALS ENHANCE THE MUSICAL EXPERIENCE?

Lighting and visuals go hand-in-hand with electronic music and help to make Synthony a full sensory experience. We use them to help tell the story of each track and really take the audience on a journey.

WHAT ARE SOME OF THE GROUP'S FAVOURITE SONGS TO PLAY?

I think every player has their own favourites but some tracks that everyone loves have been Robert Miles "Children", Avicii "Levels" and Fisher "Losing It".

IS THERE ONE PERFORMANCE THAT HAS STOOD OUT THROUGHOUT THE YEARS?

Our first performance in 2017 at the Auckland Town Hall was an absolute nail biter. The energy in the audience was incredible – everyone was excited to be witnessing the first show, and it really felt like the start of a movement.

ANY SWEET STORIES TO SHARE?

I recently had a girl message me to say Synthony holds a very special place in her heart as it was where she and her

partner confessed their love for one another. When people tell you it was one of the best nights of their life, it makes all the hard work worth it.

HOW MANY MEMBERS WILL BE AT THE BOWL OF BROOKLANDS SHOW?

In total our team is 96 for this show - consisting of 57 orchestra musicians, our conductor, 14 soloists and support acts, and 24 crew.

HAVE MANY SYNTHONY MEMBERS BEEN TO NEW PLYMOUTH BEFORE?

I actually don't know! I do know everyone from the orchestra is staying an additional night to enjoy a weekend away and make the most of being in beautiful Taranaki. We would love locals to share their recommendations on what we should see, where we should eat, or any other "must-do's".

WHAT CAN AUDIENCES EXPECT AT THE BOWL OF BROOKLANDS PERFORMANCE?

This is the first-ever outdoor performance of Synthony and we want to make sure we make the experience extra special. It will be the first show that will feature a new format with the first set being laid back and funky and then a second set featuring favourite club classics. It's a much longer show, with the total run time being more than five hours.

Interview by Brittany Baker



Entertainment

Hōtaka Whakangahau

TSB Festival of Lights is stoked to be bringing the hottest kiwi acts to Pukekura Park this summer, for free!

Here are just a few of the not-to-be missed artists:

Reb Fountain (pictured below)
Tuesday 29 December / 8.30pm – 10pm

Reb, a WOMAD favourite who has gained critical acclaim with her latest single 'Don't You Know Who I Am', was shortlisted in 2020 for NZ's premier song writing award, the APRA Silver Scroll. Her new album was recorded at Neil Finn's own Roundhead Studios and soon after, she was invited to perform, record and tour with Neil for his 'Out of Silence' album release. Reb is known for her clear, strong tones and elevating melodies.

Sola Rosa (pictured opposite)
Thursday 31 December / 9.45pm – 11pm

If you're not already on your feet, you'll be kicking off the shoes for Sola Rosa! With an infusion of funk, hip-hop, electronic, jazz and soul, this is one of Kiwi music's most evolutionary and enduring acts. With seven full-length albums, four Eps, a handful of hits, countless collaborations and numerous world tours, it's been a near 20-year labour of love for the man behind the music, Andrew Spraggon. With a talented 10-man crew in tow, this is an act you won't want to miss!

The Butlers
Friday 8 January / 8.30pm – 10pm

This five-piece funkadelic surf-rock band from Christchurch have been together four years. Their debut album has totalled more than three million streams on Spotify alone. They've played at Rhythm & Vines, Electric Avenue, Rhythm & Alps and Bay Dreams, toured Australia and opened for Sticky Fingers and The Tesky Brothers. Check out their mysterious masked man Stingy Hooligan on the saxophone and keys.

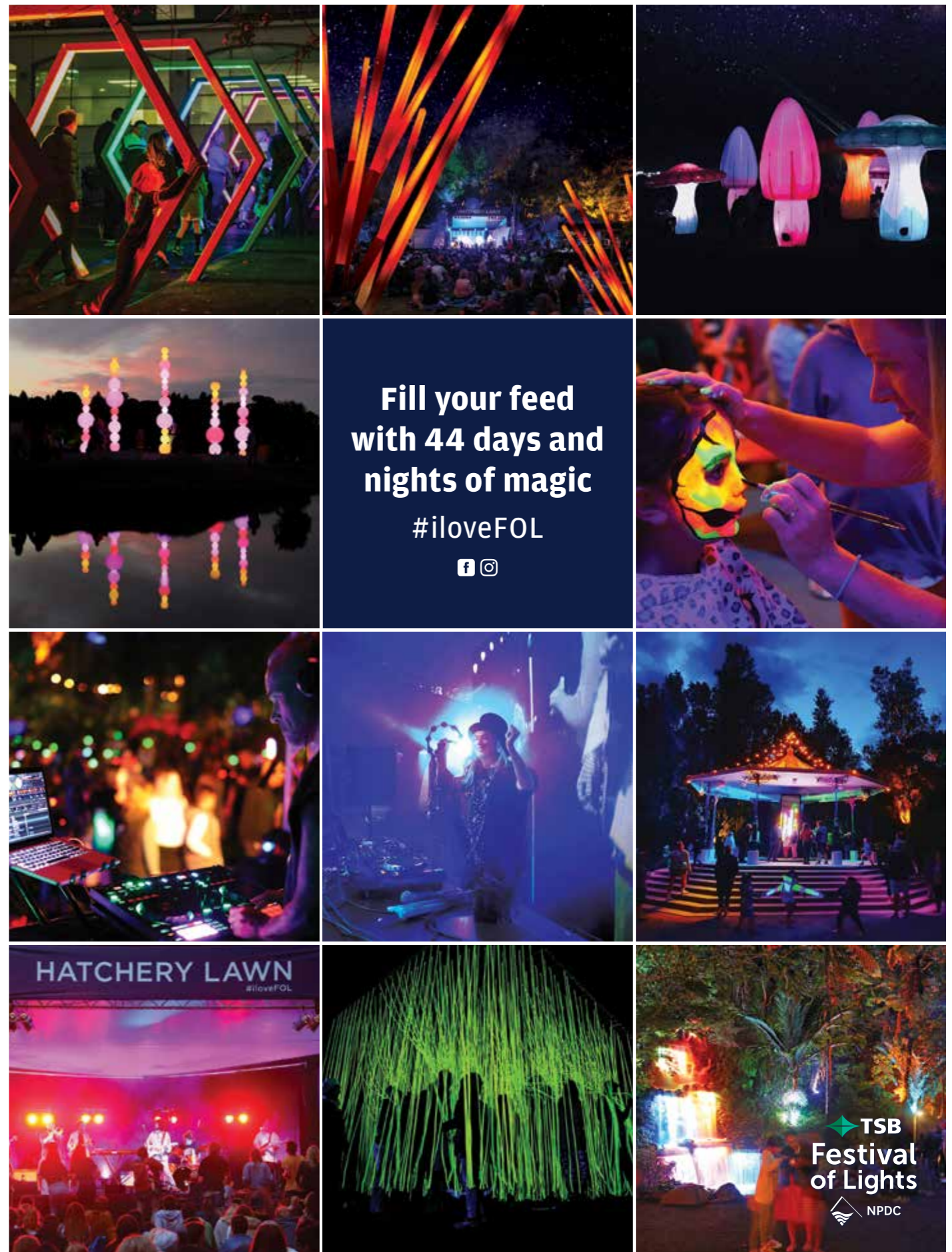
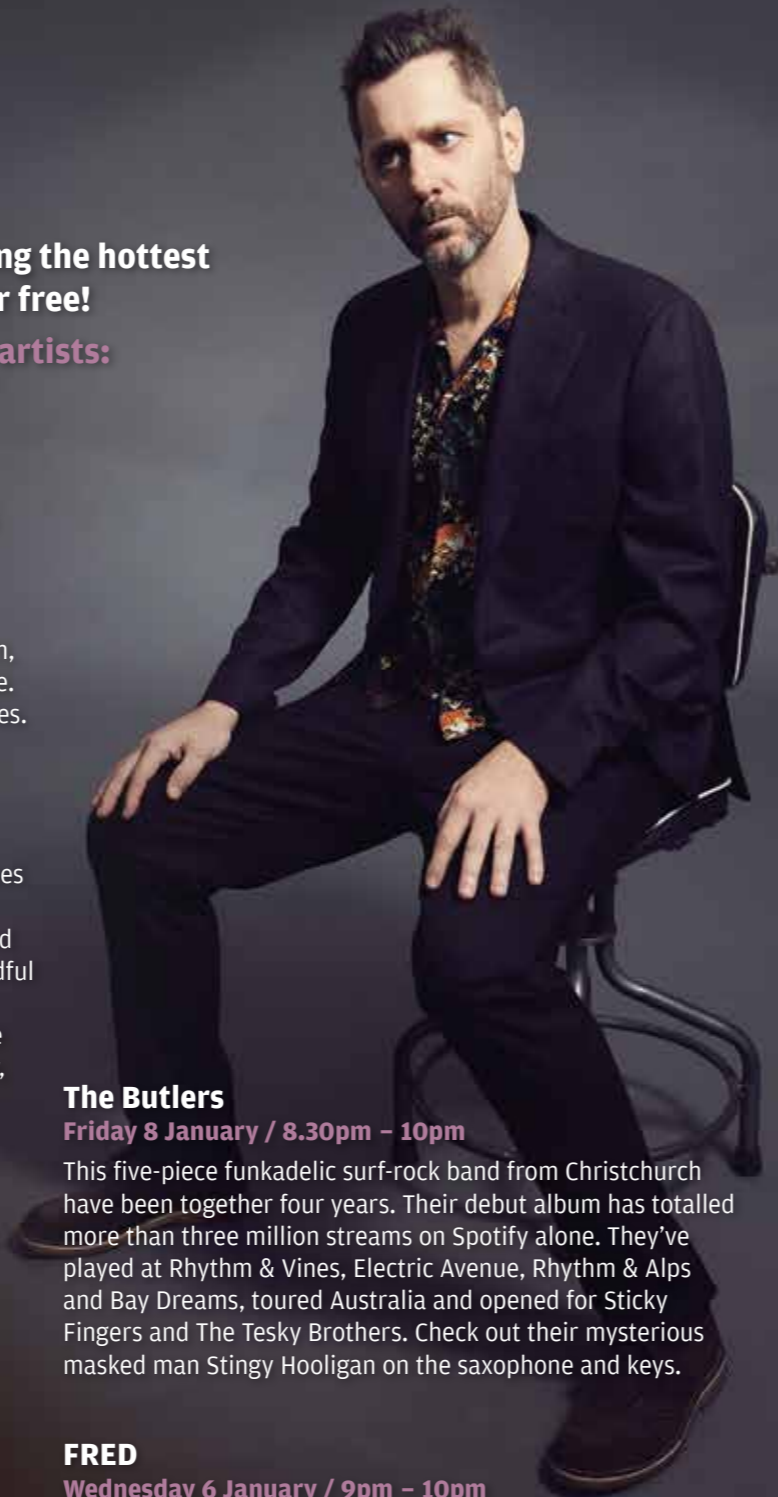
FRED
Wednesday 6 January / 9pm – 10pm

FRED are a five piece psychedelic rock 'n' roll band from Auckland. Born out of three flatmates who just wanted to play at their own House Party, FRED have gone on to sell out major venues across NZ with their energetic live show, colourful personalities and onesies.

O & The Mo
Sunday 17 January / 8.15pm – 9.30pm

Be enchanted by lo-fi twisted guitar melodies, percussive swells, twinkling glockenspiel accompaniments and indulgently blended lyrics. With an album released in October, O & The Mo is an exciting new act not to be missed.

Full entertainment schedule is at festivaloflights.co.nz





Red Dress (2020)
Anna Korver

HOME WORK

TARANAKI ART 2020

26 SEPTEMBER 2020 - 8 FEBRUARY 2021

A celebration of the art scene our region is known for, *Home Work* brings together artwork created right around te mounga Taranaki and acknowledges the vital role art plays in forming a vibrant community.

Regional Gardens Events

The Regional Gardens summer line-up has been released and promises to fill your summer with a variety of events! From food and wellbeing to live music and outdoor adventure – you'll find it all here at the Taranaki Regional Gardens.

**22
DEC**

TŪPARE
Christmas carols in the garden from 6pm
Join us as we warm up for Christmas with carols in the garden with the delightful Ombre ensemble.

**31
JAN**

PUKEITI
Pukeiti Feel-good Festival - 10am to 2pm
Start the New Year the right way with a celebration of wellness and wellbeing. Be inspired by guest speaker Michelle Yandle, enjoy yoga classes and more.

**17
JAN**

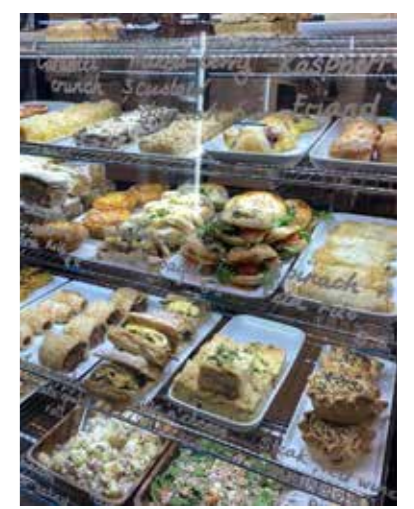
HOLLARD GARDENS
Edible food forest - 10am to 11.30am
You may be surprised to learn which flowers and plants can be incorporated into your everyday diet.

**21
FEB**

TŪPARE
Lazy summer Sunday - 12pm to 3pm
Time to unwind, kick back and relax with a selection of the finest local acoustic musicians on the stunning River Flat. Bring your favourite lunch and picnic blanket.



For the full event calendar visit: trc.govt.nz/events Pukeiti Tupare HollardGardens taranakiregionalcouncil



RAINFOREST EATERY
Pukeiti

A vibrant café nestled in the heart of Pukeiti – the seasonal menu is ever changing with a focus on using fresh, real food ingredients. With outdoor dining options and the finest coffee from Proof & Stock, it's sure to be a hot spot this summer!
[@rainforeateery](https://www.instagram.com/rainforeateery) | Open 10 am - 4 pm | 2290 Carrington Road New Plymouth

Which local event are you looking forward to the most?

REDECORATING TARANAKI

CREATING NEW COMMUNITY TAONGA

Are you a creative creature, a fabulous friend or a sustainability supporter?

Scan the QR code to take the quiz and find out your number one value.

Part of our *Redecorating Taranaki* exhibition, on show until 31 January at the Lane Gallery, Puke Ariki Library.



WOMAD



TSB Festival of Lights



Taranaki Garden Festival



BDO Around the Mountain Cycle Challenge



Paepae in the Park



FIND YOUR ADVENTURE

In Taranaki you can have it all - from the mighty Taranaki Maunga and Pukeiti rainforest, all the way to our beautiful coastline and beaches. Afterwards, enjoy our flourishing bar, cafe and restaurant scene, and soak up our famous hospitality.

For more information head to www.taranakitrails.nz



ARAHEKE BUSH WALK

Enjoy a picnic in this family-friendly reserve. Cross the Waiwhakaiho River on the suspension bridge before entering a stand of regenerating lowland forest including matai, rimu and kahikatea. A 10 minute drive south of New Plymouth.
Walk Grade: Easy | Distance: 0.9 km | Time: 45 minutes



ROTOKARE/BARRETT LAGOON

The Lake Walkway comprises of 4km of meandering track that surrounds the 17ha lake. The first 600 meters of the boardwalk is up to wheelchair standard so all people can easily enjoy this fantastic reserve.
Walk Grade: Medium | Distance: 3.5km | Time: 1.5-2 hours



OPUNAKE LOOP WALKWAY/CYCLEWAY

The Opunake Walkway is the longest of the formal South Taranaki walks and takes you through beautiful lake and beach scenery. It travels around Opunake Lake and across the cliffs, providing views of Te Namu Pa, Mt Taranaki and the rugged coastline.
Walk Grade: Easy | Distance: 9.6km | Time: 3-4 hours



WHITECLIFFS WALKWAY

This farmland walk delivers more than five hours of spectacular coastal and Tasman Sea views. A 45 min drive from New Plymouth. There are three walking options along the Whitcliffs Walkway.
Walk Grade: Easy | Distance: 22 km return | Time: 5-8 hours



STONY RIVER WALKWAY

This short walk has a bit of everything and some great photo opportunities. Expect views of Mt Taranaki and the Pouakai Range, while following the picturesque Kaihihi Stream and Stony River.
Walk Grade: Easy | Distance: 1.2km | Time: 1.5 hours



CURTIS FALLS TRACK

Follow the Curtis Falls Track from the car park at Ngāti Ruanui Stratford Mountain House, turning right down steps into the valley of the Te Popo Stream. Steps and ladders up the other side lead steeply uphill before dropping sharply to the gorge of the Manganui River.
Walk Grade: Hard | Distance: 2.1km | Time: 2-3 hours



ROTORANGI WALKWAY

Stroll alongside New Zealand's longest manmade lake at 46km, which was created by the damming of the Patea River. You'll also notice three Maori carvings at the dam site: Pou Tiaki, Rahui and a carved archway. To get to the Lake Rotorangi Walkway, take Ball Road just north of Patea on State Highway 3.
Walk Grade: Easy | Distance: 1.4km | Time: 40 minutes



POUAKAI RANGE TRAMPING TRACKS

Visit the Pouakai Tarns and Mangakotukutuku Falls while exploring the rugged range of rolling hills covered in subalpine bush. The track begins at the end of Carrington Road, New Plymouth
Walk Grade: Hard | Distance: 7.8km | Time 3 hours



BOX OFFICE

Words by Jenna Houghton

It will take the students of Youth Academy around a year to graduate to beginners boxing. That's four terms, two to three after-school classes a week and progression through levels, like belts in martial arts. But there's more to gain from the programme than certificates and a basic boxing skill set, there's routine, perseverance, and food at the end of every class. The food is something Box Office Boxing staff and founder Jake Rapira have provided since the programme's inception, when students were predominantly from New Plymouth's most underprivileged neighbourhoods.

In 2014 a group of kids spotted Jake's brother and former professional boxer Sam Rapira, training on the streets of Marfell. They turned up at the gym the next day, and despite the lack of a class for them to attend, they kept turning up until Jake and local community champion Constable Nelson Pulutu, established the Academy.

“
We told them to come back when we had a class but they kept coming. Eventually Nelson started bringing them in a van and we started giving them food. It grew into this big programme that's been going for the last six years, Jake says.
”

It was a way to keep kids engaged and in school. They've seen hundreds of students pass through their doors and they now come from as far as Inglewood and Waitara.

MOMs (Mothers of Marfell) grew out of the Youth Academy. "All the kids that were coming from Marfell to Youth Academy, their mums wanted something as well. We threw something together and it just grew into this MOMs programme."

It evolved over time to include new mums looking to get back into fitness, and now it's for all women, community wide. Babies and tots are welcome which makes it convenient for parents. No men are allowed, including instructors, which creates a safe space for women who need it, like members of New Plymouth's Muslim community who feel comfortable enough to remove their hijabs.

Jake and the Box Office Boxing community are incredibly generous despite Jake's insistence that things happen by chance. Every year they run a month-long Food Bank Drive where members pay for classes with food and supplies, they've raised thousands for the Cancer Society, and all classes are cheap and accessible. Class fees, which haven't changed in six years, are enough to cover bills and keep the gym operating, something that seemed in doubt when Covid-19 struck and New Zealand went into lockdown.

"We managed to pull ourselves back up. We've had some good sponsors for this club, and we've got a committee that's diverse and community oriented. We're registered as a charity so that we can keep our costs low for the wider community."

Volunteers give up their time to run the office, and their kitchens to bake and prepare food. Local vendors also supply goods: sushi and fresh fruit. Then there's Jab the gym cat, who's waiting for Jake at the roller doors at six o'clock every morning. He is a fixture of the place, often lounging in the reception couches or greeting members and generally boosting morale.

"We see a need, fill a need. It's not like I go out there purposefully looking to do this stuff."

On the roster there's Boxing for Schools where Jake takes over P.E. class at local high schools for a week, funded by Kiwi Sport through Sport Taranaki. The goal is to get young people, particularly females, active. And there's Counterpunch, boxfit (modified) for people with Parkinson's Disease.

"Classes work different aspects of their ailments, even down to the voice, certain drills we do will work their vocal cords because Parkinson's can get to the point where they stop speaking. There's a lot of stuff on coordination, left hemisphere, right hemisphere and crossing those over, moving multiple limbs in different directions. Just getting their brains firing," Jake says.



"Some of them have said that their symptoms, which sometimes are quite strong, will disappear for up to a day after class."

But it's not just for those with Parkinson's. The class is open to people recovering from accidents, rehabilitating from life-changing injuries or living with other neurodegenerative disorders like MSA (Multiple system atrophy).

At the core, Box Office Boxing is a boxing gym, created out of two brothers' love for the sport. Jake started teaching in 2007 but admits that he knew nothing and learnt on the go. He's now a Level 2 New Zealand licenced coach, and a



Star 2 international coach. He has accompanied New Zealand teams to Taipei, Poland, Germany, Russia, Serbia, South Korea, Australia and Thailand.

"The 2018 Commonwealth Games is the biggest thing I've been a part of. That was massive and such an awesome experience, just being a part of such a well-managed and well-looked after team."

That year the team took home one gold and four bronze; the most medals New Zealand boxing has claimed at the Commonwealth Games.

Now Jake, the self-appointed 'head coach/gym manager/cleaner/cat-minder,' is focused on the Box Office Boxing community and their Wolfpack team of teens through to 30-somethings, who compete in amateur competitions.

"I've taken a backseat to working with the international teams because that's where a lot of the pressure comes on. I'm really enjoying just working with our own team, because it's just us kids driving around New Zealand."

Photos by Natalie Waugh



**NEW PLYMOUTH
PHYSIOTHERAPY**

For Every Body that Moves

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A COLLAB DRIVEN BY FAMILY FOCUS

After working in the fast-paced hospitality industry across the ditch, Jon Baker returned home to Taranaki with his partner in 2018 to take a step back and raise a family. Little did he know, his work life would only soar when he joined forces with Tia Toanikere.

Together, the pair launched local cafe collective, Collab Hospitality, and in just two short years, the company has acquired five businesses including Big Jim's Garden Cafe, The Backyard Café, and New Plymouth Airport Cafe, The Hangar.

Like their business acquisitions, the pair's partnership was quick to bloom when they met in 2019. They strike a good balance, combining their backgrounds as trained chefs, with complementary skill-sets that create an all-round effective business model.

Affectionately nicknamed "the numbers guy", Jon says he loves keeping busy in the background, while "people person", Tia, handles the operations and customer service.

The fuel that powers their drive is a desire to leave their mark on Taranaki and its people. And not just with good food and coffee, but with the opportunities their businesses offer the community.

"A lot of our business growth decisions have been about putting back into the region I was raised in, and providing opportunities for the next lot of people who are coming through the local hospitality industry," says Jon.

"When I purchased Big Jim's in 2018, we had 12 employees. We now have nearly 50. That's 50 families we help to support, and we also feel very lucky to have those 50 families as part of our wider working family. It's been a great journey so far."

Following the purchase of Big Jim's, Jon and Tia secured the lease on the corner of Egmont St and King in mid-2019, which is currently in development and soon to open this summer, before snapping up and developing The Backyard Cafe in Whalers Gate, in October that same year. While the multiple establishments kept the guys incredibly busy, the drive to keep growing continued to



bubble in the background. It was then that they ventured into a collaboration with successful local coffee roasters, Tane and Andrianna Morgan from Proof & Stock, to put in a bid for the New Plymouth Airport development. Their combined proposal proved powerful and was deemed to be the most beneficial for the new airport and its users.

While each business entity has its own brand, Jon says he tries to apply the same approach across the board. Both Big Jim's and The Backyard Cafe offer child-friendly facilities and a family vibe, while The Hangar's unique selling point is having the best "on-the-go" food and coffee available for busy travellers who don't necessarily have time to wait.

"Our style across the majority of our cafes is to perfect dishes and drinks that we enjoy consuming ourselves, while also throwing in a unique twist here and there. That's our brand, and that's our personality. It's all about amazing flavours, great presentation, but still simple and casual. That's what I think we do well is we put ourselves in our customers shoes and think about what they want when they come to one of our establishments"

While their now five operations keep them incredibly busy, Tia says their approach has been to bring in good people with fantastic skills, to help each brand excel. The pair credit Thanh Nguyen (Chief Design Officer), Shane Capper (Executive Chef), Stacey Hinton (Food & Beverage Manager), Shani Benton (Social Media and Big Jim's Site Manager) and Christina Watson (Operations Assistant), as those who have contributed a great deal to the ongoing success of Collab Hospitality.

"It's really a whole collaboration of our team with multiple advisors and consultants that work together as one team to help build, deliver and run our sites to their full potential and it's my role to play the conductor and put it all together," Jon says.

While both Tia and Jon admit the hospitality industry can be a tough one to weather, they couldn't be happier with where they are at today.

"We are enjoying the ride, learning from each other and our staff, and will continue looking for ways that we can add value to our Taranaki community, the best way we know-how," says Jon.

THE BACKYARD CAFE

Located on Barrett Road, the converted church space now houses a more refined Kiwi café concept while retaining that family-friendly feel. With healthy meal choices for kids, convenient facilities for families, and an upmarket vibe, signature dishes include the avocado smash (cheekily named the ‘2nd Mortgage Smash’ by Jon), classic bacon butties dressed up with melted brie and rocket, and ‘Aunty’s Eggs Bene’ served on kumara rostis.

Open 7 Days 8am - 3pm
44 Barrett Road, Whalers Gate
06 751 0335 | @thebackyardcafenp



BIG JIM'S GARDEN CAFE

This Bell Block site provides classic Kiwi café fayre for the whole family. As Jon and Tia are both fathers to two young daughters, their vision was to provide somewhere families don't have to choose between good food and child-friendly locations. With a sealed playground to keep young ones entertained, you can sit back, relax and choose from all-day breakfast and lunch menu options, coffee, and cabinet treats. There's even a specially designed children's menu, so little ones can have that grown-up dining out experience.

Open 7 Days 8:30am - 3pm
1217 Devon Road, Bell Block
06 755 1829 | www.bigjims.co.nz/cafe



THE HANGAR | NEW PLYMOUTH AIRPORT

Skip the wait and head for the freshly made food and beverages from the 'grab and go' kiosk. The Hangar, situated in the heart of New Plymouth's brand-new airport terminal offers delicious daily produce, fast efficient service with a smile and of course great locally roasted coffee from right here in Taranaki. Jon and Tia, along with Thanh Nguyen have partnered with Tane and Adrianna Morgan of Proof & Stock Coffee Aotearoa, to create a space that caters to people who are on the run but still want great food and beverages, without the wait time and queues. Haere mai and don't be shy the next time you're checking in, be it for business, pleasure or collecting friends and family from their journey home. Pop past and enjoy a piece of Taranaki's best.

Open 7 Days 5am - 4pm Flight Dependant
New Plymouth Airport, Bell Block
@nplhangar



“ It's about delivering a food and beverage experience that we would want to receive ourselves. ”

COMING SOON

LOADING... 75%

SOMETHING IS BREWING AT 43 EGMONT STREET

Currently under renovations, but due to open before the end of 2020. The team is keen to rebrand the Egmont Street brand and image and take this eatery in a new direction, but delays – not least COVID-related – has meant this project has been put on hold as we worked our concept through the multiple hoops needed to get it ready to launch, until now.

They can't reveal much yet as that would spoil the surprise, but the pair promise it's "definitely not a deli concept". It will be exciting and fresh to the market here in the CBD." Intrigued? You will have to wait and see this summer.



FRESH KAI FROM HAWAII

Tucked away, in the heart of downtown New Plymouth, hides the vibrant Liardet Street food hub project, showcasing different cuisine from all over the world. This is where one will discover our city's very own little gem, Kahakai Poké Bowl, a vibey Hawaiian street food trailer.



Photos by Fanny Klumper



Poké, which means “raw marinated cut fish”, is a classic Hawaiian dish loaded with Japanese flavour profiles. Served on a bed of sushi rice or spinach or a bit of both, it’s topped with lots of fresh veggies and sauces, often described as a deconstructed sushi roll in a bowl. Not only is it nourishing and customisable for different dietary needs; including carb-free, vegetarian, vegan, as well as keto-friendly, Kahakai’s menu is completely gluten-free and dairy-free too. Ultimately, it’s a great healthy takeaway meal option while still filling and mouth-watering.

Kahakai Poké Bowl began as an idea by owner Annie Foley, that stemmed while back home for a summer trip in the bustling city of Montreal, Canada. Annie’s group of friends suggested getting some Poké Bowls for dinner. As she had yet no idea what this exotic treat was all about, her friends were very much concerned where she had been for the last few years as Poké shops were literally on every corner of the street and thriving around North America and Europe. That night was the beginning of a long love story as Kahakai owner became addicted to this delicious Hawaiian dish.

After her trip and settling back in New Zealand, where she found the perfect place for a healthy lifestyle, Annie was craving Poké Bowls, especially after a good surf session. Having worked in hospitality for almost two decades, the French Canadian had an instinct for good food, customer trends and what the food market needed. “I noticed there was a lack on the market for healthy takeaways, and after working for so long in hospitality, it was time for me to create something of my own.” Annie then decided it was time to make things happening and set out to start New Plymouth’s very first poké bowl food truck, Kahakai, Hawaiian name which means “beach, seashore or seacoast”.

So if you are in town and after something fresh and tasty, try Kahakai Poké Bowl for yourself at 21 Liardet Street alongside the Liardet Street project. The food truck is also available for all sorts of different catering events, festivals and gatherings too!

Open:
Tues-Sat 11am-2pm
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CREATE ITCH WINE BAR'S AT HOME

NEGRONI ICE BLOCKS

- 60ml Gin
- 60ml Sweet Vermouth
- 60ml Campari
- ½ cup of Sugar
- 1 cup of Water
- 2 ½ cups Pink Grapefruit
- Pinch of Salt

Combine water and sugar in a saucepan and bring to the boil. Remove from the heat and stir in the remaining ingredients. Cool to room temperature and pour into ice block moulds to freeze. Serve on their own or dunk into a glass of soda.



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AN HONEST HOMECOMING

It's been a long journey home to Taranaki for Executive Chef and co-owner of State Pasta, Carl Maunder. Throughout his career, Carl has made his mark having served celebrities at Caprice and Scotts in London, worked private members clubs in Singapore and Hong Kong, filmed in New York, won Restaurant of the Year in New Zealand, and presented award-winning dishes in the heart of downtown Dubai.

State Pasta is his first original concept which is focused on fresh, handmade pasta, simple antipasti and gelati. Carl says it's all about enjoying uncomplicated, delicious food with friends and family in a relaxed setting. While the concept may seem simple, it represents decades of experience. Carl shared his culinary journey with MOOD and the making of State Pasta.

As a chef, I've worked through a range of kitchens and food styles. From modern European, brasseries, steakhouses, Italian restaurants, and even a little molecular gastronomy thrown in there. From my journey, I've had the opportunity to work with people from a wide range of cultural backgrounds, fellow chefs and restaurateurs, artisan producers and suppliers. You pick up a lot of influences through the people you work with and the places you travel to.

“ ***As I've matured it has given me the confidence to strip things back. With State Pasta we're not trying to show off, we're serving food that is not pretentious and celebrates good ingredients and traditional technique.*** ”

Pasta is one of those things that I've always enjoyed making, both at work and at home. The broccoli orecchiette you see on our menu is a weekly staple for our family, and our toddler loves the hand-rolled pici. I recipe tested that dish at home, and he demanded it for dinner three nights in a row.

I'm a big fan of traditional cooking, one of the groups I love is the Pasta Grannies, which shares Italian recipes made by grandmothers in Italy. Their approach is simple and comes from the heart, it's real comfort food, and that's something that I want to share with people. I have also been lucky to cook alongside one of the godfathers of Italian cuisine, Antonio Carluccio. Despite his success, he was one of the most grounded chefs I've worked with, he was an amazing storyteller and through his food he told these stories.

When you make pasta by hand it's very tactile, I find it very relaxing, and when you're sharing something like that it's much more meaningful. It's been positive to see more people valuing craftsmanship and creating something beautiful – whether that's a homemade sourdough or playing a song on an instrument. Perhaps it's a reaction to the amount of time we spend online these days, a way to find balance.

Being back home in New Zealand it's felt really good to reconnect with local producers. It's a breath of fresh air to be meeting and working with like-minded people, and we as kiwis have a genuine nature I really enjoy. State Pasta is all about good, honest food. It's the story of my journey, sharing the comfort food I would cook for my family and friends.



Jade, Ralph & Carl Maunder

**State
Pasta.**
FRESH, HANDMADE DAILY

ORANGE & ROSEMARY SYRUP

125g Sugar
125ml Water
2 Oranges
2 Sprigs rosemary (approx 5 or 6g)

Water kefir or soda water
Mint
Ice cubes
Gin, optional

Put the sugar and water into a small saucepan. Using a potato peeler, peel long strips from the orange until there is no peel left and add to the saucepan along with the rosemary.

Bring to the boil then reduce the heat so that the mixture is simmering gently. Put on the lid and simmer for 10 minutes. Remove from the heat and let sit for 2 hours or overnight (leave the orange peel and rosemary in the syrup).

To make a refreshing summer drink put 1 teaspoon of syrup into a glass, add ice cubes and mint and top up with soda water or water kefir (Redeem's ginger, or yuzu and madarin flavours work well, or make your own).

Taste and add more syrup a little-at-a-time if needed. If it's been one of those weeks then a shot of gin added to the glass also goes down a treat.

The syrup is beautiful drizzled over ice cream, a plain cake and also amazing added to a hot chocolate.

Recipe and photo by Emma Boyd | emmaboyd.nz



PIZZA WILL NEVER BREAK YOUR HEART

1. Pork & fennel sausage, smoked ham, salame, roasted onions | 2. Kale pesto, pumpkin, pork sausage, chilli, pecorino romano, basil | 3. Smoked ham, grana, roasted potatoes, rosemary
4. Salame Milano, broccolini, 'nduja, pecorino romano | 5. Quattro formaggi: mozzarella, gorgonzola, scamorza, grana (V) | 6. Roast pumpkin, Stracciatella, hazelnut, crispy kale (V)
7. Olives, sun dried tomato, caper, anchovy, romano lettuce | 8. Black truffle, potato, fontina, walnut, black pepper (V) | 9. Margherita, fresh basil, EVOO, oregano (V) | 10. Prawns, basil pesto, cherry tomato, chilli | 11. Pancetta, scamorza, silverbeet, chilli | 12. Jambon de Bayonne, rocket, grana.

www.mswhites.co.nz | [@ms_white_new_plymouth](https://www.instagram.com/ms_white_new_plymouth) | Open 7 Days | White Hart Courtyard





MOOD'S MENU PICKS FOR AN AFTERNOON SESH AT THE LOCAL

- Slow cooked barbecue hot wings, blue cheese yoghurt | Spicy
- Spiced battered jalapeno pickles, ranch dressing | Mild
- Chilli peanut crumbed calamari, aioli
- Cauliflower bahji, cumin yoghurt, coriander
- Battered fresh fish, hand cut chips, mashed peas
- Spicy bbq pork ribs, crispy shallots
- Nachos, chilli beef, beans, guacamole, sour cream
- Spicy pork taco, cos, tomatoes, pickled red onion (2)
- Prawn & fish taco, tomato, coriander, cos lettuce, chilli mayo (2)
- Chimichurri chicken taco, slaw, jalapeno tartare (2)
- Cheeseburger, dill pickles, ketchup, mustard, mayo
- Sweet & spicy fried chicken burger, red pickled onion, slaw, chilli tartare
- Smoked beef cheek & blue cheeseburger, bacon, black pepper mayo
- Falafel burger, pickled cucumber, garlic, sour cream, cos
- Grilled 220g steak, mushroom sauce, hand cut chips
- Pulled beef cheek loaded fries, ranch, chives side
- Chilli cheese fries, jalapenos, sour cream side

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WILD WEED PESTO WITH FLATBREAD CRISPS

75g Almonds
1 cup Dandelion leaves, lightly packed
1 cup Chickweed, lightly packed
1 cup Onion weed (stalks and flowers), lightly packed
75g Parmesan cheese, grated
½ teaspoon Sea salt
Zest of a large Lemon
¼ cup Olive oil
2 tablespoons Lemon juice

6 Flatbreads
Olive oil
Sea salt

In a small frying pan over a medium-high heat toast the almonds until golden brown and crunchy. Set aside to cool. Put all the ingredients into a food processor and process until it reaches your desired consistency. I like mine not to be too uniform so I leave some bigger bits of almonds in it. Taste to check there is enough salt and lemon juice, adding more, little-by-little if needed.

Preheat the oven to 120°C. To make the flatbread chips, arrange the flatbreads on 2 oven trays and brush generously with olive oil (I spread the olive oil over the flatbreads with clean hands) then sprinkle with sea salt. Cut into wedges and bake for 20-25 minutes or until golden brown and crispy. Keep an eye on them and if your oven cooks unevenly then turn the trays several times as they cook. Remove from the oven and let cool before serving. If not using straight away, store in an airtight container.

Serve the pesto with the flatbread crisps and avocado.

Recipe and photo by Emma Boyd | emmaboyd.nz



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Monica's

EATERY



Ashlee Cammell, Bernard Gurry, Karen Prichard, Jacqui Clement, Blair Clement

MONICA'S REVIVED

If you've visited Monica's Eatery lately you will have noticed some new but familiar faces in Karen Prichard, and Blair and Jacqui Clement. In April this year they were provided the opportunity to take over this busy daytime café alongside their ever-popular New Plymouth restaurant Social Kitchen. Both businesses are co-owned by Karen, Blair and Jacqui with Craig and Kate Macfarlane and are part of the Macfarlane's Hospitality Group.

Covid-19 provided the impetus for Monica's to be the daytime café and Social Kitchen to remain the evening go to for many. Blair and Karen recognise that the success of their hospitality businesses very much lies with the people they employ and with one business alone, it was often difficult to promote talented staff and/or provide some diversity. Adding Monica's to the mix has been great to strengthen the team and offer staff the opportunity to work across both businesses and in varying roles.

Bernard Gurry is one of those team members, promoted from Sous Chef at Social Kitchen to now Head Chef at Monica's and he too, has become a co-owner. He has a working history with both Blair and the Macfarlanes and they all met while working at Inglewood's Macfarlane's Caffe where he began his cooking career as Baker's Assistant and Kitchen Hand back in 2000. "We are all still passionate for this industry after all this time" he says.

For Bernard and Blair, who now hold the roles of Executive Chefs across both businesses, say the focus coming into Monica's was to have a fresh, seasonal menu with the introduction of smaller dishes. "Our one egg on rye with garlic mushrooms, baby spinach, and spiced chickpeas has been well received with the corporate breakfast market" he says.

Lunches are also a hit at Monica's with a focus on using fresh, locally sourced produce at every opportunity, a trademark of Clement's. "His core belief is keeping quality ingredients uncomplicated and flavour-focussed," Gurry explains.

Diners will easily spot the pair bustling in the kitchen, ensuring each dish is as impressive as the last. Blair acknowledges that he alone cannot elevate the atmosphere of their businesses – it truly takes a team.

Leading the front of house in conjunction with Karen, is Ashlee Cammell who arrived in New Plymouth after plans to move to South America were put on hold earlier this year. While she may be the only newcomer, the team is sure she's the perfect candidate for the role. "She has a wealth of hospitality experience and together we provide our patrons with an exceptional experience at Monica's."

Mon - Fri 6.30am - 3.30pm & Sat - Sun 7.30am - 3.30pm | @monicas_eatery | 42 Queen Street, New Plymouth



124 Devon Street West, White Hart | Open Mon - Sun from 4pm | www.snuglounge.co.nz | @snuglounge



EXECUTIVE CHEF ROB'S SASHIMI SUMMER PICKS

Hapuka sashimi, fermented rice, daikon, mizuna (Pictured)

Scallops sashimi, yuzu kosho, ponzu, spring onion

Salmon sashimi, wafu dressing, fried leek, mizuna



Canter Valley smoked duck breast, black garlic maple, butternut puree
300g Benmore Lakes beef cheek, pickled cucumber, Gremolata
300g Benmore Lakes smoked beef fat dry aged scotch fillet
Spring peas, green beans, grilled broad beans, vanilla, pearl barley, manchego
Beef fat grilled asparagus, whipped crème fraiche, caviar, chives

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BAKING THE NUMBERS

It was a chance encounter that united Accountant, Cerise, and Baker, Macayla, late last year. The pair hit it off, and not just because Macayla baked her way to Cerise's heart. "It was the best morning tea shout I have ever had, and there's been a lot in my corporate career," Cerise says. "But it was really her ideas that blew me away." Despite having a strong vision

in place, Macayla was very raw on the business side of things. It has been Cerise's planning and foresight that has allowed Macayla to build a solid plan to work towards that vision. While Cerise executes all of Macayla's accounting needs, they also meet regularly to talk ideas, goals and next steps for the business.



MEET CERISE

Cerise is not your stereotypical Chartered Accountant. Her unique ability to understand her clients and relate to them on a personal level is what lifts her above the rest. Along with 14 years of industry experience, the passion she has for delivering exceptional client service ensures she can advise and guide businesses and individuals in the right direction. Cerise invests in her clients' visions, keeps them accountable, and takes pride in encouraging them to strive for success.

cerise@klennerconsulting.nz | 027 222 8757



5 TIPS FOR NEW AND SMALL BUSINESSES

Cerise Klenner - Chartered Accountant from Klenner Consulting Limited

- 1** Be passionate about what you do and pair it with a strong business plan. While becoming your own boss comes with a degree of fear and unease, it also comes with some amazing feelings - like freedom, control and flexibility. Be your biggest advocate and back yourself.
- 2** Cash flow is king - Try not to underestimate costs or overestimate your revenue (especially in the budgeting process - be realistic). Focus on profit instead of revenue. The more profit you have, the more money you have to reinvest in your business, employees and your own success.
- 3** Understand your strengths and weaknesses - you can not do it all! Use experts in their field for help in those initial stages and for ongoing help. Focus on what you do best, and delegate the rest.
- 4** Customer service - listening to and meeting your customer/clients expectations is critical. This will have a direct impact on revenue and success in your business venture. Remember word of mouth is an extremely strong source of marketing.
- 5** Be patient - processes and procedures can take time to align themselves. You can't get it 100% right from the start.



MEET MACAYLA

the unbaked bakery

Macayla's business The Unbaked Bakery was built on the idea that eating nourishes the body. She loves to be able to cater for all food groups, but also to help remove the 'guilt based' mindset when having a sweet treat and that it is okay to eat your cake and enjoy it too. For that special occasion she also does the most decadent one of a kind cakes, with or without any dietary requirements that you may need.

www.theunbakedbakery.co.nz | [@the_unbakedbakey](https://www.instagram.com/the_unbakedbakey) | hello@theunbakedbakery.co.nz

BUSINESS MOOD



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TOP 5 TIPS FOR ENSURING A MORTGAGE APPROVAL

Natasha Viliamu & Jo Taylor - LEND Mortgages & Insurance

Over the years Natasha and Jo have picked up many clients who were declined by the bank because they were either looking at the wrong bank for their lending situation, or because they had some tidying up to do so they could put their best foot forward in order to turn that 'no' into a 'yes'. Below they share their top tips.

1. ESTABLISH A REGULAR SAVINGS HISTORY (IF YOU CAN) AND DON'T TOUCH IT

If you really want to demonstrate your capacity to pay a mortgage and you're able to, then save the mortgage repayment amount minus your current rent. Open a high-interest savings account and take it off your internet banking or hold it with an external bank. Regular savings will show the bank your capacity to repay the mortgage debt by using your own 'hurt money' - money you've had to sacrifice to put towards your deposit.

2. MAKE SURE YOU PAY YOUR DEBTS AND YOUR UTILITY BILLS ON TIME

Did you know that your credit check will tell the bank how many times you were late paying your phone bill or credit card bill over the last two years AND whether you were a day late, a week late or a month late or more? Maintaining good repayment history on or before the due date demonstrates you are of good character and good credit risk to the bank.

3. KEEP YOUR ACCOUNT CONDUCT CLEAN

You'll need to evidence account statements for between 3-6 months as part of the documents you supply for the mortgage application. What the bank is looking for is that all your payments go out on time, and you're not overdrawing your account or dishonouring any payments by not leaving enough money in for things like your gym fees/phone bill/car loan repayments/rent repayments etc. We've seen plenty of loans deferred for 3-6 months or declined due to poor account conduct. If it helps, run separate accounts for spending, bills and savings and make sure you only have card access to your spending account. This will help you leave enough money in your other accounts for your bills and automatic payments - organisation and removing temptation is key.

4. GET A PRE-APPROVAL IN PLACE BEFORE YOU MAKE OFFERS

Chance favours the prepared. Getting a pre-approval in place before you make offers will ensure you're not putting the chicken before the egg. We can get your pre-approval in place so that you can make as clean an offer as possible. This will increase your chances of having an offer on a property accepted, particularly in the current market where demand outweighs the supply.

5. FIND YOURSELF AN EXPERIENCED MORTGAGE BROKER LIKE THE TEAM AT LEND

Over the course of our careers, we've helped thousands of clients realise their property dreams - we know which banks are willing to approve your loan and who is going to give you the best deal at the time you're ready to apply for your mortgage. We pride ourselves on squeezing market leading offers in discounted interest rates and cash incentives out of the banks - the bank will make you the best offer they think you're willing to accept, so talk to us if you want to make sure you're getting the best deal in town.

LOCAL *start-ups* TO WATCH

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Girls Minds Matter is an organisation that supports young women around mental wellbeing. They run programs, workshops, retreats and yoga with a focus on empowering teens.



Tuipoint is a fast growing, smart queuing mobile app that works in real time allowing end-users to join a virtual queue from anywhere, without having to physically visit the business. Using a countdown timer, it keeps clients informed of their position in the queue, and a reminder prior to pick up/service, so they can just show up when it's their turn. Tuipoint lets your phone queue for you.



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Want to feature in the next issue? Make sure to tag us #HelloNP #itsamoodnz

TICK OFF BEFORE YOU LOG OFF

Do you really want to be posting online and thinking of content while you're sitting quietly on the beach, enjoying a cold cider in the sun? Didn't think so! Here are our top tips for getting your business prepared for the important unwind.

- Let your audience know the dates that you plan to be closed for your well-deserved break. Upload a social media post with all the details.
- Take your emails off your phone! But before you do, don't forget to turn your 'out-of-office' on.
- Set up automatic responses on your emails as well as social platforms outlining out of office dates, provide an urgent point of contact for any important enquiries.
- Pre-plan content in advance. Facebook's Content Creator Studio is a great content scheduling platform and you can also schedule your Instagram posts through here.
- Run a self-maintaining giveaway spanning over the time your way – this will keep people re-engaging with your page and build your followers up while not doing a thing.
- Update your 'Google My Business'. This way, you'll make it clear to customers that your holiday hours are accurate. When someone is googling your business this is one of the first places that appear with your business hours.
- Add an announcement bar to the top of your website home page. This can inform your visitors that there may be a delay in response time.
- If your business relies on sales during this time. Look to delegate your social media to a work colleague to monitor or outsource to a marketing company.

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FIVE THINGS TO ASK AT AN OPEN HOME THIS WEEKEND

Nic Croft - Goodwill Law

We know what attending a seemingly impossible number of open homes every weekend is like. With a limited amount of time, it's easy to get caught up in the excitement of finding a property you like while forgetting to ask some of the important questions. To help you avoid any nasty surprises, we have put together our top 5 questions to ask the agents at open homes this weekend.

1. HOW LONG DID THE VENDOR OWN THE PROPERTY AND WHY ARE THEY SELLING?

This question is a great warmup. The key here is to understand the vendor's motivations for selling their home. While there are of course no hard and fast rules here, an unconvincing reason for sale can warrant further questions into the neighbourhood. Questions such as: Are there any significant changes or developments on the horizon? Does the property need work - or as agents often call it, deferred maintenance?

2. WHAT REPORTS/ INFORMATION DO YOU AVAILABLE FOR THE PROPERTY - AND HOW RECENT ARE THESE?

While it is in the purchasers best interests to get LIM and/or builder's reports, we are seeing more sellers provide these reports upfront to interested buyers. We suggest asking the agent if these reports are available. Vendors, if you are selling a property that you know is solid and you want to drum up competition on price (rather than conditions) investing in these reports as part of your listing process could pay dividends.

3. WHAT HAVE SIMILAR PROPERTIES SOLD FOR RECENTLY AND COULD YOU PROVIDE A BUYER CMA?

The agent has already done their homework on recent comparable sales and they should be able to provide a report on these. This list is known as CMA (Comparative Market Analysis) report, and you should want to see it. It will give you a more accurate guide on how to price your offer based on fact, rather than the agent's opinion.

4. WHAT SETTLEMENT DATE ARE THE OWNERS WANTING?

This question can often be overlooked but it can be incredibly important. We have seen vendors accept less favourable offers because the settlement date works for them. That may be due to the sellers building a new home, wanting to line up their sale and purchase dates, or that they are starting a new job in another city. On the other hand, if you need to be moved in by a specific date, it pays to be upfront. You could find out that the seller's expectations on settlement dates could be flexible or a deal-breaker.

5. WHAT ELSE DO YOU NEED TO TELL ME ABOUT THIS PROPERTY?

Agents must disclose any issues with the property that they are aware of. Depending on the answer, ask outright if anyone else has had a building inspection done and if so, did they still make an offer? This is also an opportunity to ask if anyone else has made an offer on the property and if so why did the deal not go through. It's important not to let fixable problems put you off unnecessarily, just make sure that you have enough money left over for any urgent jobs. Remember a few hundred (or even thousand) dollars is often a small drop in the bucket when compared to the property's total value.



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THE PASSION BEHIND THE NAME



When Rod Roebuck and Ben Hawke made the move into franchise ownership in 2015, it felt like just a normal day on the job. That's because they had the support of a talented team and confidence in the well-established Taranaki business and national brand. Today, G.J. Gardner Homes Taranaki continues to grow and thrive, adding to the reputation of New Zealand's most trusted home builder.

"It felt like a normal day because we had been in the business so long and we are such a tight bunch – an organised and dedicated team," Rod says. "Ben and I bring different strengths to the business which collectively enhances the way we lead and interact within the business."

G.J. Gardner Homes have a national reputation for building quality houses, specialising in creative design, excellent workmanship and unbeatable customer service.

Ben and Rod have both had a hand in the business since it's opening in the region in 2006 and took on ownership in 2015.

For Ben, it's in his DNA. His Parents, Rocky and Cheryl, previously owned the Taranaki franchise, and he shares his passion for construction with his father. It was a special moment to take control and carry on the family legacy.

Rod started his G.J. journey as an estimator before moving into construction management. "My family has a long history of construction in the region so I was always destined to get into a trade of some sort," he says. "I got the opportunity to join the business 16 years ago and work for Ben's parents. Working for them and loving what I do every day, it was a no-brainer to buy into the business."



Rod and Ben are Taranaki locals, embedded in the community and passionate about what they do. They've built more than 600 homes across the region, including Bell Block, New Plymouth, Inglewood, Hawera, Oakura, Pātea, Egmont Village and Uruti.

For them, building something as significant as someone's home is a privilege. "You do get a big kick out of helping someone's dreams come to life, seeing what they can achieve with their budget, is highly motivating and truly rewarding," Ben says. "It's about providing the ultimate experience for them."

The pair approach projects with the understanding that it can be overwhelming. "For many if not most, it's the biggest purchase of their life," Rod explains. "It's incredibly satisfying when we hand the keys over at the end, knowing we played a part in their dream."

They've built homes for friends, strangers who became friends, and even people who later returned to join the team. For Ben and Rod, it's all about relationships. "You can do business on a handshake here, there's a whole lot of trust when working with locals," Rod says. "We've been here for so long, it's hugely important for us to be able to walk down the street, see someone and know you've done right by that person."

The Taranaki franchise offer house and land packages and they can work with clients on any number of construction needs. With land shortage and climbing house prices,

they really push the flexibility in the services. "People are coming up with creative ways to customise to their situation. They'll build on the back of their section or move existing structures to make way for a new home," Ben says. "We can manage these projects from the beginning to end, so our clients have the ease of dealing with one company."

G.J. Gardner Homes is a national brand, and like all G.J. franchises, Taranaki is locally owned and operated. Ben and Rod believe in supporting the community, whether it's building homes, developing land, or supporting a number of fundraising initiatives. "We have a huge vision for Taranaki. We work hard to create opportunities for people to build new homes. Housing demand currently exceeds supply and land has become harder to open up. We are working with key stakeholders in the region to try and change this increasingly pressing issue."

It's not just aspiring homeowners the pair care about. G.J.'s supports more than 500 families. "That's part of our drive. We have that responsibility, not only for our staff but also sub-trades and suppliers as well. This work creates a lot of employment, and that's something we take very seriously."

If you're thinking of building big or small, or if you are wondering about the development potential of your existing property, the G.J. Gardner team would love to chat with you.



“ You do get a big kick out of helping someone’s dreams come to life, seeing what they can achieve with their budget, is highly motivating and truly rewarding,” Ben says. “It’s about providing the ultimate experience for them. ”

Office: 3 Egmont Road, Waiwhakaiho | 06 769 6512 | www.gjgardner.co.nz



THE G.J GARDNER'S SPECIAL TOUCH

G.J. Gardner Homes Taranaki clients Rob and Kasey Wheatley’s experience is a testament to what the business strives to achieve.

Rob and Kasey recently returned to the region with a 6-month-old child when their initial dealings with another building company left them feeling disheartened. “Fortunately, when we walked into G.J. Gardner Homes Taranaki showhome in Bell Bock, we were met with kindness, and an understanding for what we needed,” Rob says.

“Rod and the family assured us that not only could they build our dream home at our budget, but they would hold our hand through the process.”

Rob felt at ease and confident in the hands of the G.J. Gardner Homes team. “One of our favourite things about the process was that we had a voice every step of the way,” he says. “On the day we were handed the keys to our home, they were all there to celebrate with us. It was honestly more than we had dreamed of.” For Rob, G.J. Gardner Homes Taranaki will always be a close part of his family’s story. “Best of all, we are still in contact with them regularly,” he says.



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Photo by Charlotte Curd

AT HOME WITH THANDI TIPENE

Thandi Tipene is a local creative making waves in Taranaki's interior design scene. The founder of Thandi Jazmine Design has built a career and reputation on purposeful and enduring design, harmonious style, and a knack for interpreting spaces.

Thandi and her family are at home in Oakura, next to the ocean, which is both a source of inspiration and respite for the former Open Women's surf champion. Thandi spoke to MOOD about her career, inspirations, and the future of design.

TELL US A LITTLE ABOUT YOURSELF?

I am an ocean lover and have been guided by the sea my entire life. Whether it be travel, friends, surfing, my home, almost every part of my life is connected to the sea. My family is super important to me and I guess they would say, along with my friends, that once I commit to something I tend to see it through, and that my communication style is quite direct.

WHEN DID YOUR JOURNEY AS AN INTERIOR DESIGNER BEGIN?

After I completed high school, my Dad asked me what I wanted to study at university. His question was, "what would you enjoy doing every day?" My answer was of course, interior design, so this set in motion my decision to study a Bachelor of Spatial Design at AUT. I think it's pretty cool that he reminded me how important it is to direct your career based on what inspires you. But if I think further back than that, it was the moment I visited architect Simon Carnachan's Auckland home hidden

within the trees, when I was seven or so... I couldn't believe the experience I had by simply moving through the different rooms. That was a big eye-opener for me. It made me realise that living in a home that has been thoughtfully designed and which triggers your senses is far more fulfilling than settling for something ordinary. After all, our home is the place we retreat to at the end of a long day.

HOW WOULD YOU DESCRIBE YOUR DESIGN STYLE?

I'm not a big fan of having loads of small trinkets gathering dust but instead like to celebrate the beauty of meaningful objects in designated areas of the home. I believe good design is functional and meets a family's everyday needs, but also that your home should still inspire you. Good design is enduring, and each space should be formed in consideration of its immediate surroundings and further. I enjoy curating and designing homes to look outward rather than internally, whether



Photo by Charlotte Curd

that be the landscape surrounds or lush planting. I can then connect the interior cohesively and the house feels grounded.

WHAT DRIVES YOUR DESIGN DECISIONS? WHAT ARE SOME OF YOUR BIGGEST INSPIRATIONS?

Different cultures, nature, travel, and the design opportunities, constraints and values of each new project and site.

FAVOURITE DESIGN MOMENTS TO DATE?

Working with our good friend John Irving on our home in Oakura was such a huge experience for us. We love our home as each room has its own special moment, whether it be lying in the bath looking out to sea, or seeing the ocean's swell lines curve in from my daughter's bedroom. It's a very special place for us. Another big moment was working on our old family home. We grew up on a beautiful beach hidden away in the far north with no neighbours. Being able to connect all of the materials in relation to a setting I have lived and breathed for many years was a privilege. Black slate stone benchtops reflected the rocky points at either end of the beach, and timber flooring was reminiscent of the pohutukawa tree trunk we swung from as kids.

WHAT DO YOU SEE FOR THE FUTURE OF DESIGN?

I think we are realising as a society that less really is

more and quality is worth investing in. I feel that there will be a further reduction in the size of our homes as we see it's possible to support a family more honestly with an up-spec in finishes along with more sustainable materials. Homes designed with a real connection to their site will be integrated into each new build more authentically.

WHAT SHOULD SOMEONE STARTING A CAREER IN DESIGN KNOW?

My advice would be to study and gain qualifications as well as work experience. The work experience is a biggie. When you're designing a home, start by really defining the brief and establishing what your client wants to achieve. Stay true to your design principles and implement them with each new client you have. Also, if your client wants to add and make changes throughout the project, which you know will not serve them in the long run, it's okay to be honest and direct and explain why something may not work. They will appreciate you driving the successful outcome in the end.

3 INSTAGRAM ACCOUNTS YOU LOVE TO FOLLOW?

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Nestled next to the waste transfer station on Colson Road is New Plymouth's future of waste... or 'zero waste' to be precise. Still a relatively unknown feature of the local landscape, The Junction – Zero Waste Hub is already making a difference to the amount of waste we currently truck off to landfill and is quickly becoming a favourite of those looking to save money and take the sustainable path of reusing materials.

The Junction is developing as a key tool to meet New Plymouth District Council's (NPDC) goal of Zero Waste 2040 and is operated collaboratively as a partnership between WISE Charitable Trust, Sustainable Taranaki and NPDC. "To be a true success, however," says Douglas Hopkins, The Junction's Resource Recovery Supervisor, "it needs to develop as a collaborative effort from the whole community."

The Junction is aimed at becoming a one-stop sustainability hub for residents, businesses and community organisations alike, offering a free drop-off zone for reusable items and materials, a reuse shop to circulate these materials back into the community, recycling bins

and processing facility and an educational and informative platform to guide locals towards a low-waste future. "Our planet has a finite amount of resources and once we send them to landfill their value is gone forever," says Douglas. He adds: "This model of facility is already a huge success around the world and other regions within New Zealand for diverting reusable waste from landfill, creating local employment and stimulating the economy in the process. Now it's our turn!"

WISE Charitable Trust operates the reuse shop and drop-off zone. The drop-off zone accepts a wide range of reusable items from building and landscaping materials to household furniture and decor and anything in between. "One person's trash is absolutely another's treasure and it's often fascinating to find out how a customer is going to repurpose something," says Jane Buckley, one of the retail staff. It is quickly developing as the perfect one-stop-shop for DIYers and artists who are looking for quality new and used materials at a reasonable cost. The facility currently operates from a temporary container tent. However there are growth plans for the site – a permanent building will expand the shop, include a repair café allowing the public to access tools and advice for projects and a workshop space will provide a community space for groups to come together and share ideas, teach valuable skills and create reusable resources.

WISE partners with Sustainable Taranaki, who focuses on low-waste education, holding practical workshops, events

and recycling tours; participants see their recycling being processed, learn how to recycle better and reduce or reuse the waste we do produce.

Thanks to TSB Community Trust and NPDC, The Junction has been successful in their mission to divert waste and create employment in the region. "Since re-opening after lockdown, The Junction shop and drop-off zone has successfully diverted an estimated 58 tonnes of materials destined for landfill, currently employs eight full-time and part-time staff and we have just increased our opening hours of the facility," says Paul Scouller, General Manager of WISE. As The Junction site grows and community engagement develops, it will increase the volume and range of materials it circulates back into use. Plans are underway to offer a free small battery collection for recycling and to assume control of accepting electronic waste for recycling. A core focus at present is engaging with local businesses to redirect new or used materials from skip bins. An estimated 40-50% of all waste going to landfill comes from the commercial construction industry at the cost of businesses and customers and a significant proportion of these materials are reusable or recyclable.

WISE Charitable Trust formed over 20 years ago in response to high levels of unemployment in Waitara. They have entered into industries such as insulation, land-care, cleaning, telecommunications and resource recovery to create employment and upskilling opportunities. A core focus of WISE is to provide sustainable employment and all staff members engage on learning pathways

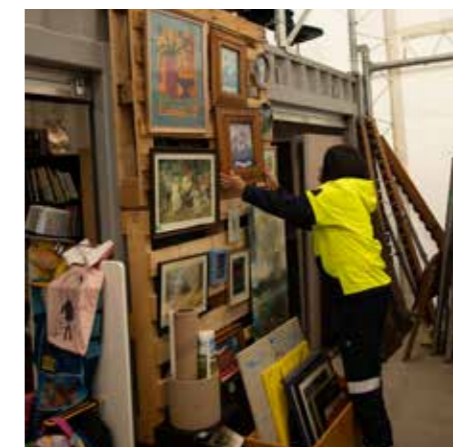
that support training for their current work and future employment goals. "TSB Community Trust has been a long-time supporter of WISE and are also supporting us with The Junction Shop and their on-going support is humbling," says Paul.

The future is bright for sustainability in New Zealand – single-use plastic bags are banned, a container deposit scheme is in its final stages of discussion that could see container recycling rates almost double, and regulated product stewardship is on the horizon promoting businesses to create circular economies for the products and materials they produce. "NPDC is extremely excited to have launched The Junction as our Zero Waste Hub for the local community and the positive impact it will have on our community and landscape," says Kimberley Hope, NPDC's Manager of Resource Recovery. "This facility brings us a step closer to our community achieving Zero Waste by 2040."

The Junction is located on Colson Road, New Plymouth and is open Tuesday to Sunday, 10am-3pm.

Follow their Facebook and Instagram Pages for new stock updates, workshops, tours and information.

Facebook: The Junction Taranaki / WISE Charitable Trust
Email: junction@wise.org.nz / enquiries@wise.org.nz
Phone: 0508 238 837
Shop location: Colson Road, New Plymouth





Zoey at the launch of MOTOR in Auckland.



Image by Zoey for Beach Boy - Beginners Luck music video. Empty Brooklyn Bridge during Lockdown.

ZOEY RADFORD SCOTT

Freelance Stylist and First Assistant to Zara Mirkin
@zoeyradfordscott

New Plymouth-born and New York-based, Zoey Radford Scott is a stylist for some of the biggest names, fashion houses, and publications around the world. The freelancer and First Assistant to Zara Mirkin, carved her own path through the industry, from student to model to designer, receiving some notable kudos along the way. She was named Future Face of Wellington Fashion Week in

2012, and a finalist in the Westpac Young Designer Awards, showing her collection at New Zealand Fashion Week in 2013. Last year, Zoey released her first self-published book MOTOR - a compilation of photographs that exhibited in New York and Auckland. Zoey spoke to MOOD about fashion, inspiration, and a career that has taken her around the world.

TELL US ABOUT YOURSELF AND YOUR CAREER SO FAR: HOW DID YOU BECOME A FASHION/PERSONAL STYLIST?

I started styling unintentionally when I finished my degree in Fashion and Business in 2014. I worked with a photographer on my final collection and after he asked if I would style a shoot for him. I didn't really know what that meant or how, but I did it and it got into a magazine. We started shooting a lot together and getting published. I then moved to New York and got an internship in my second week as a stylist and production assistant at Opening Ceremony. They hired me for a year before I moved back to New Zealand. I wasn't feeling settled and started to realize my job didn't really exist in New Zealand. Thankfully, an angel named Zara Mirkin called and asked me to come on a crazy three-month travel job. I said yes and within the week I was back in New York. That really changed everything for me, I feel very lucky for that opportunity. So, the styling continued and it hasn't stopped. It's not something I ever thought I'd do or was even a job, but I'm very thankful it worked out. I now freelance and am First Assistant to Zara Mirkin who is also from New Zealand.

WHO ARE SOME OF THE PUBLIC FIGURES AND PUBLICATIONS YOU HAVE WORKED WITH?

I've done projects with Miley Cyrus, Dua Lipa, Bence, Asap Rocky, Bad Bunny, Lil Wayne, Beach Boy, Octavian, Slow Thai, Doja Cat and Steve Lacey. I've worked for Tommy Hilfiger, Converse, Supreme, Nike, Adidas, Judy Turner, Toms Juice, Opening Ceremony, Nordstrom, Samsung, Facebook, American Eagle, Alltimers. As for publications, I have worked on Vogue, I.D, Fucking Young!, The Face, Wall Street Journal, Modern Weekly China, Highsnobiety, Alla Carta, Lodown, King Kong, CR, and Office.

HOW WOULD YOU DESCRIBE YOUR PERSONAL STYLE?

Easy, baggy, old and new.

WHAT HAS BEEN THE MOST MEMORABLE MOMENT TO DATE?

Releasing my first self-published book titled MOTOR; Lil Wayne giving me the 'what up' on a shoot; travelling for work to Iceland, Morocco, Portugal, Mexico, Thailand and all over the US.

HOW DO YOU CHOOSE WHAT LOOKS WORK FOR EACH INDIVIDUAL CLIENT?

Depends on the job and the client but usually through Instagram to see their personal style and where we can take it. Otherwise we dress them how we want and create themes and characters and build off that.

WHAT IS YOUR FAVORITE ITEM IN YOUR CLOSET?

My brother and I's Sticky Filth t-shirts from when we were kids. This is my Dad's band. SF 4 LIFE!

YOU STYLE A LOT OF PEOPLE IN THE PUBLIC EYE: DO YOU CONSIDER YOURSELF TO BE A TRENDSETTER?

I always try to stay true to what I like and not follow trends. Naturally that happens, but whatever feels good that day works.

WHICH TRENDS DO YOU WANT TO SEE DISAPPEAR?

No trends - dress how you want.

DESCRIBE A TIME EARLY IN YOUR CAREER WHERE YOU FELT YOU COULD SAY, 'I MADE IT'.

I thought i'd made it when my university collection showed at NZ Fashion Week. A lot has happened since then but that was when I realised you never know what's going to happen to you, so dream big!

WHAT DRIVES YOUR DESIGN DECISIONS? WHAT ARE SOME OF YOUR BIGGEST INSPIRATIONS?

My parents' old photographs from them growing up, my brother's XL-everything-skate phase, his trucker hat-suit-briefcase phase, tracksuit phase, he went pretty crazy and even now I don't know anyone that dresses like him. Mum's ever-changing hairstyles, handmade clothes and her endless photo albums. Dad's techno 2000s, punk 90s, sharp suits, even now he is wearing things I've never seen put together. They are so true to themselves. My family is my biggest inspiration. Documentary images (not fashion related). I'm always inspired most by someone's truth not something forced.

FAVOURITE DESIGN MOMENTS TO DATE?

The early 2000s has the best moments for sure! Surf, street, technology and music. My childhood bedroom Mum let me design was a huge moment around 2003, Britney Spears, Olsen twins, surfing, Sticky Filth, Chicky Babe duvet cover, pink and purple walls, all my loves I could mash together. It was chaotic. Thank you, Mum!

HOW DO YOU SOURCE RARE ITEMS?

If it's specific, usually trolling the internet. You can find pretty much anything on there but best is vintage shopping or costume houses. My favourite is going on missions to thrift stores anywhere remote and a bit weird. New Jersey, Florida, LA and Palm Springs are really good, but NZ always has the best finds.

HOW ARE YOU FINDING WORK AND LIFE IN THE CURRENT COVID CLIMATE?

Things have slowed down a lot. Living in New York, it is very fast-paced and high stress. With COVID, it's allowed the city to slow down and to focus on the necessities. I now rely heavily on online shopping and communicating with brands instead of physically buying in stores. Sets are a lot smaller, we all wear masks and sadly won't be travelling for a while.

3 INSTAGRAM ACCOUNTS YOU LOVE TO FOLLOW?

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Image of Zoey's friends in Wellington for her book MOTOR. Photo by Megan Alexander and styled by Zoey.



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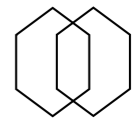
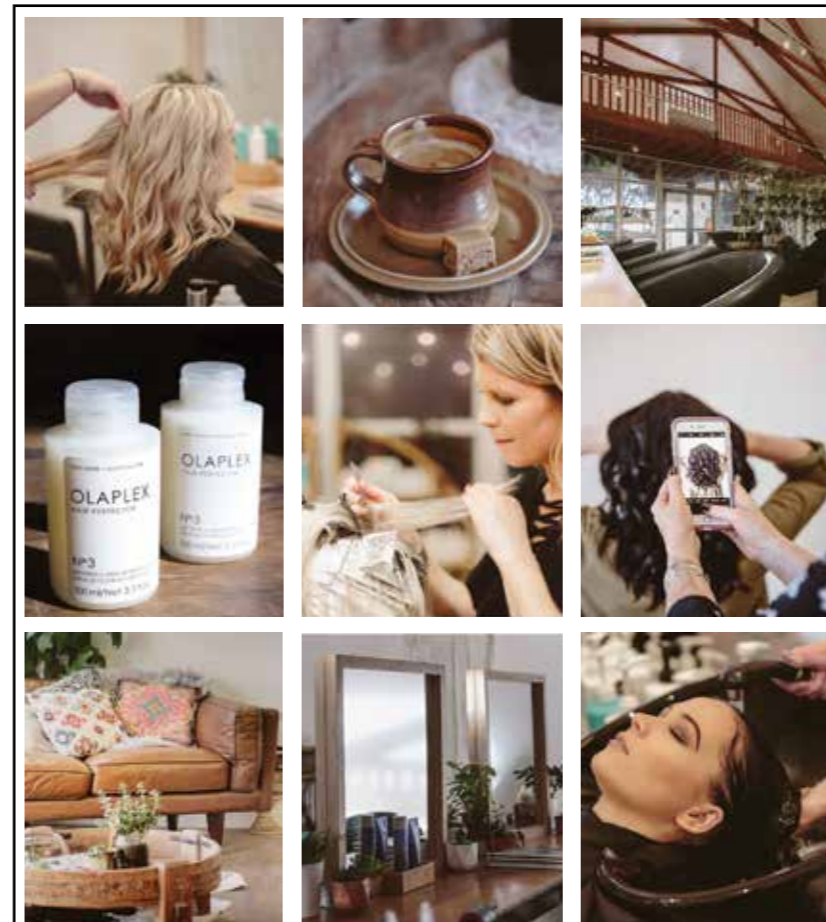
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CONTINUING THE FAMILY LEGACY

The Vein & Skin Clinic, New Plymouth's newest boutique varicose vein and cosmetic medicine clinic, has just opened its doors, fronted by husband and wife duo – Dr Tamsyn and Dr Jarrod Newell.

With a focus on vein treatment, skin cancer, and appearance medicine, it joins the Vein & Skin Clinic legacy founded by Tamsyn's parents, Dr Henryk and Bernadette Poczwa.

This family-run business is as much about building something local as it is about continuing the legacy of what Bernadette and Henryk pioneered in their Wellington clinic – a place where medical and cosmetic procedures are coupled with an intimate environment led by a small team of professionals who are genuinely interested in wanting you to be the best you can be.

It was 1998 when Dr Henryk and nurse Bernadette first set up The Vein & Skin Clinic in Wellington. At the time there were only five similar places in New Zealand. Henryk was among the first group of doctors to learn and practice sclerotherapy (intravenous injection of sclerosant) for the treatment of varicose veins, while Bernadette became one of New Zealand's first nurse injectors of dermal fillers and muscle relaxants.

In 2001 Henryk took the opportunity to learn and implement Endovenous Laser Ablation (EVLA) – a technological breakthrough in the treatment of lower limb venous disease. Since its conception in 2001, EVLA has become the gold standard for treatment of varicose veins, and there is now a formalised four-year training course under the Australasian College of Phlebology in this niche field of medicine.

By being curious and open to learn, Henryk and Bernadette have continued to grow their business, staying abreast of the latest treatments and technological advancements. They have paved the way in both the field of vein treatment and in cosmetic medicine; constantly striving for what delivers the best results.

While Bernadette and Henryk have been busy in Wellington, their son-in-law, Dr Jarrod Newell has progressed through formal training in the treatment of varicose veins while also working as a GP in his hometown of Hawera. Their daughter Tamsyn has been working at

Taranaki Base Hospital, progressing her career while raising two daughters.

The Newell's decided to return to Taranaki after completing their medical training at the University of Auckland. Originally living in South Taranaki and then moving to New Plymouth, the Newell's have taken advantage of what the region has to offer in terms of lifestyle. While their two girls are young they can't imagine living anywhere else and are very excited to be able to give back to this great community by opening the Vein & Skin Clinic, New Plymouth.

Setting up the New Plymouth clinic has been about nurturing community connections. Jarrod has formed a working relationship with local vascular surgeon Mr Murray Cox, who has joined their team. They have collaborated with New Wave Ultrasound, which operates from their clinic weekly. Even the building they purchased and re-designed was a collaborative project with local builder Russell Henderson. Russell of Reliabuild Ltd shared their appreciation for bringing older buildings to life, turning a dilapidated site on Hobson Street into a beautiful renovation that captures the boutique essence of the Vein & Skin Clinic – an appreciable tribute to what Tamsyn's parents have built over the years.

While Tamsyn and Jarrod have utilised the path Henryk and Bernadette have crafted, they are also applying their own unique skill set which includes art, psychology and a holistic approach to health. Both Tamsyn and Jarrod spent many years travelling the world before settling down to study medicine. Before they ever met it seems they had similar interests. While Jarrod was living in Burma ordained as a Buddhist Monk, Tamsyn was living in India, training in Yoga. The couple met the year before they decided to study medicine and having such similar backgrounds instantly formed a strong bond that has



Dr. Jarrod Newell, Dr. Tamsyn Newell



carried them through the ups and downs of university degrees, mortgages, family and the demands of working in the health care industry.

Moving into the Vein & Skin Clinic has been a natural part of this progression. The desire to learn which originally built the business, is still strong within Jarrod and Tamsyn, and this is what ensures its growth. Keeping it a family business has been wonderful, with Jarrod's mother working as practice manager in New Plymouth and another of Bernadette and Henryk's daughters fulfilling that role in Wellington.

This is a varicose vein and appearance medicine clinic rooted in a successful family story of believing in and embracing the new. They believe that when it comes to our health, how we look and feel, there is nothing more valuable. As Bernadette points out 'we are a small team of professionals who are genuinely interested, wanting you out there as best you can be'.



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Dr Henryk Poczwa, Bernadette Poczwa, Dr. Jarrod Newell, Dr. Tamsyn Newell, Lynne Pulford, Angeliqwe Poczwa

BE SUN SMART

Whether you love it or love to hate it, facial sunscreen is a critical part of any skincare/daily routine. This multitasking wonder product helps shield our skin from harmful UV rays, fend off nasty sunburns, and protects our skin from premature aging. It's not just a must-have for the summertime, it's something we should be wearing every day, all year round.

However, finding the right facial sunscreen is easier said than done - figuring out what best works depending on your skin type and preference can be tricky. So, we've compiled some of our top facial sunscreen picks to help you find the perfect one.



FOR SENSITIVE SKIN - La Roche Posay Anthelios Ultra-Light Invisible Fluid SPF 50+

Made for sensitive skin, this invisible fluid is non-greasy, fragrance-free and non-comedogenic, with an ultralight texture while delivering very high UVA/UVB protection. Fragrance-free & hypoallergenic.

Skin Type: Sensitive skin/all skin types
Available from: Selected Pharmacies & Farmers Department stores



FOR OILY & PROBLEMATIC SKIN - Dermalogica Clearing Defence SPF 30

Shine-reducing SPF moisturiser protects breakout-prone skin from environmental stress. The ultralightweight formula provides a long-lasting matte finish without clogging pores. Gluten-free, cruelty-free, vegan friendly.

Skin Type: Oily/Acne-Prone Skin
Available from: Urban Beauty Spa



FOR A TINT - First Aid Beauty, Ultra Repair Tinted Moisturiser Broad Spectrum SPF 30

A multitasker that provides 12 hours of soothing hydration, SPF 30 protection, and a natural finish that reduces the look of visible imperfections. Lightweight Lotion.

Skin Type: Normal, Dry, and Combination
Available from: Sephora.nz



FOR THE KIDDIES - Alba Botanica, Kids Sunscreen, Tropical Fruit, SPF 45

This very emollient and botanically moisturising sunscreen for kids provides broad-spectrum UVA/UVB protection as defined by the FDA. Made with preferred sunscreen ingredients, this lightweight, fast-absorbing lotion is water-resistant and tear-free.

Skin Type: Suitable for all skin types
Available from: Baby Love New Plymouth



FOR UNDER MAKEUP - Mecca Cosmetica To Save Face SPF 50+ Superscreen

Unlike most sunscreens, this protective (and practically weightless) cream was designed with makeup-wearers in mind, slipping in-between moisturiser and foundation whilst remaining almost undetectable on the skin.

Skin Type: Suitable for all skin types
Available from: Meccabeauty.co.nz



FOR THE WATER & SPORT - Invisible Zinc 50+ 4 hours Water Resistant SPF 50+

Mineral Sunscreen for Sport and Active use, providing very high, broad-spectrum protection from the sun's UV rays. 4HR water-resistant contains high protection and is sweat resistant so ideal for sport and outdoor use where perspiration is a concern.

Skin Type: All Skin Types
Available from: Selected Pharmacies & Farmers Department stores

HOW TO FEEL BETTER

- CLEAN YOUR SPACE
- EAT SOMETHING HEALTHY
- PLAY GREAT MUSIC
- LIGHT A CANDLE
- DRINK A GLASS OF WATER (x 8)
- SLEEP A LITTLE
- BREEEEEAAAATHE



Fire & Ice Facial

Celebrities have this treatment on the day of the Emmys, Oscars and Golden Globe awards and it is perfect to have on your wedding day or before an event. Owner Samantha Best at Blushington's Beauty Lounge is New Zealand's only therapist that offers the Fire & Ice Facial.

The Fire & Ice Facial by iS Clinical is designed to rapidly and safely refine, rejuvenate and resurface the skin with no downtime.

This medical-grade treatment reduces the appearance of fine lines and wrinkles, smoothing, softening and encouraging cellular renewal. It also improves the look of uneven skin tone, texture and repairing blemish-prone skin, resulting in a more youthful glowing complexion.

The centrepiece of this loved facial is the combination of two professional strength medical grade masques containing the Fire & Ice.

Fire: Contains Glycolic Acid, Kaolin, Green Tea, Retinol, Niacinamide while added Cinnamon Spice evokes the senses.

Ice: Contains Hyaluronic Acid, Aloe Leaf Juice, Green Tea, Rosemary, Licorice and Peppermint to awaken the skin.

Fire & Ice brings the best of visible results-driven treatment while enjoying a sensory experience.

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01.



02.



03.



04.



05.



06.



07.



08.

1. Scotch & Soda Printed Woven Cotton Top \$305 from Et vous | 2. Chromatic Cruiser - Bio Morph \$264.99 from Backdoor | 3. Panel Hat \$14.99 from Cotton On | 4. Capri Boat Hat \$35 from Koy Collection | 5. Love Anchor Earrings - Citrine \$279 from Butchers Showcase | 6. Hemp Lip Healer \$9.99 from Koaka | 7. Amazon Kindle Touch 2020 Black \$159 from Harvey Norman | 8. Vintage Crest Logo Muscle LA Lakers \$69.99 from North Beach

This way to the Beach



Tia wears: Outfit from Backdoor, earrings from Koy Collection

MODELS

Stacey Hayes
(Turning Point Model Management)
Tia Kirchheiner
Tyson Crow
Cole Hareb

MAKEUP

Makeup by Annalee

PHOTOGRAPHER

Charlotte Curd

CLOTHING

Blackbird Society
Guize Clothing
Backdoor
Koy Collection

VENDORS

Kombi Krush
The Unwind
ABC Catering
Shining Peak



Tia wears: Backdoor
Stacey wears: Blackbird Society
Tyson wears: Guize shirt, shorts from Backdoor
Cole wears: Guize shirt, shorts from Backdoor



Stacey wears: Blackbird Society



Stacey wears: Blackbird Society,
Tyson, Cole & Tia wear: Backdoor



Tia wears: Backdoor
Tyson wears: Backdoor
Stacey wears: Dress from
Blackbird Society, jumper
from Backdoor



Cole wears: Jacket & shorts
from Backdoor, white linen
shirt from Guize



Cole wears: Jacket & shorts from Backdoor





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GUIZE
MENS &
WOMENS

SAME GREAT SERVICE JUST WITH A DIFFERENT LOCATION

When you look good, you feel good. It's a motto Brett Stokell has lived by for more than three decades.

"If you feel comfortable and can rock it, you will carry it well," the Guize Clothing owner says.

The unisex clothing store has believed this for its entire existence. For 32 years the men's and women's apparel shop has assisted shoppers in finding the perfect denim fit within the walls of Centre City shopping mall.

But early October, Stokell made the move to New Plymouth's central CBD shopping street, at the corner of Devon and Curry Streets.

It was a move that would allow their "stock to breathe" and be more visible to walker-bys. "We've certainly outgrown our existing size," Stokell says.

"We think the high street has a great future and we want to be a part of that."

Guize Clothing offers commercial fashion with a point of difference and a speciality in denim. "We're all about colour and fun; very wearable fashion. You get a lot of value from clothing out of wearing it, and wearing it often," Stokell says.

"And if you're having a difficult time finding the right pair of jeans, we can help find the perfect fit."



2 Devon Street East, New Plymouth CBD
www.guize.co.nz | @guizeclothing
Open: Mon-Fri 9am - 5.30pm
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FOR THE TRUE STORY LISTENER - EXTREMES

Extremes is a show about people who've lived through extraordinary situations. These are big stories with enormous stakes. There's no pattern to the stories that our guests tell: some are funny, others are sad. Some situations were accidents, others were created deliberately—but all provide a window into human behaviour.



FOR THE HEALTH NUT - THE FOOD MEDIC

The Food Medic podcast hosted by medical doctor, personal trainer, blogger, and author, Dr. Hazel Wallace. In this podcast, you will hear from leading experts in their field who share evidence-based advice on how we can live healthier lives and cut through the confusing information that we find online.



FOR THE FAMILY - SHORT & CURLY

Short & Curly is a fast-paced fun-filled ethics podcast for kids and their parents, with questions and ideas to really get you thinking. It asks curly questions about animals, technology, school, pop culture and the future.

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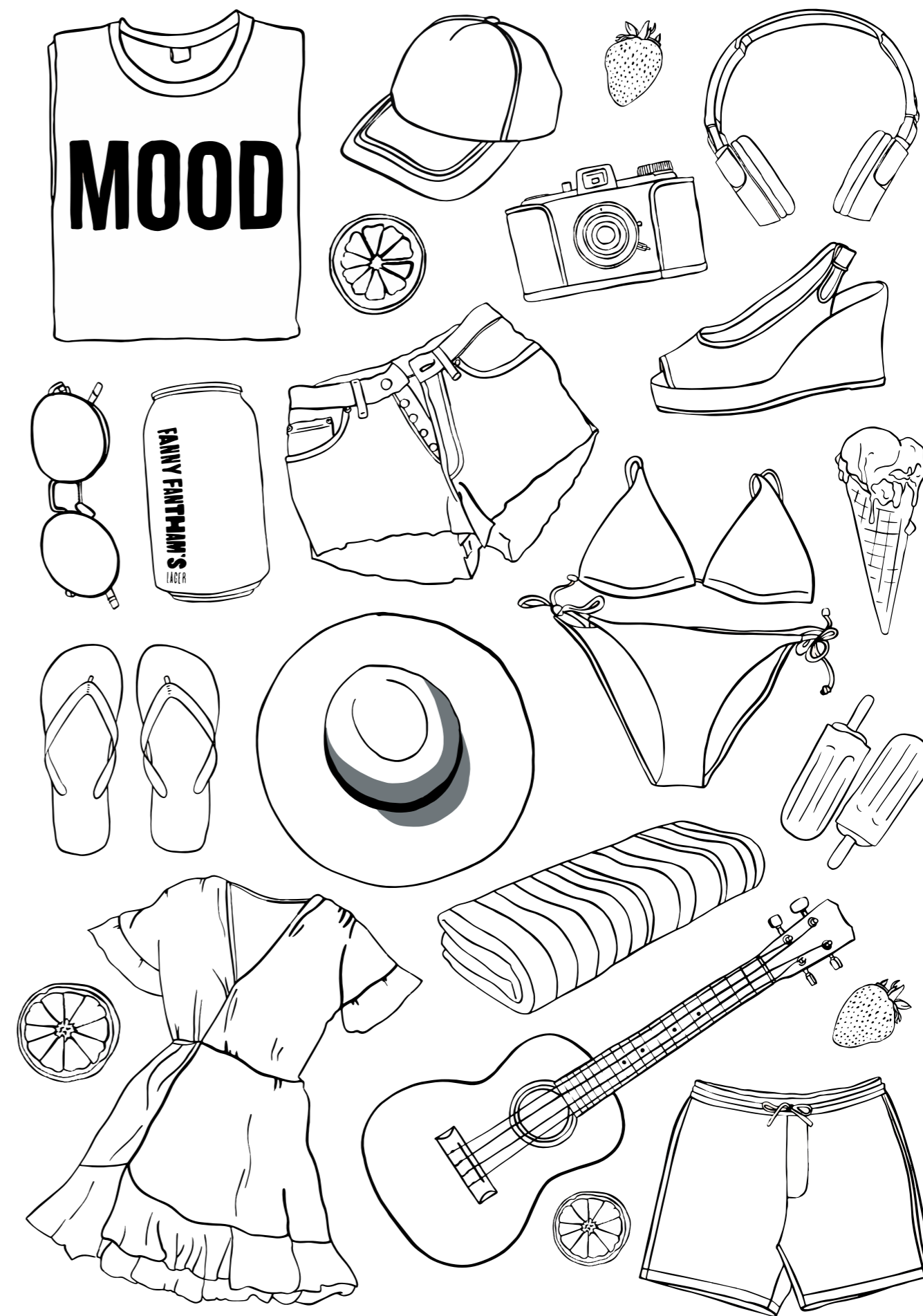


Illustration by Hailey Benton from The Creatives | Colour me in and give us a tag @_the_creatives & @itsamood_mag

CHARLOTTE CURD



Q. If 2020 was a drink what would it be?

A. Vodka in a water bottle when you're expecting water.



A taste for adventure, the right amount of patience, and a strong instinct for the perfect moment — these ingredients form the essence of Charlotte Curd's breathtakingly beautiful photographs.

The award-winning photographer and photojournalist documents precious moments with refreshing colours and unique compositions. From perceptive portraits in natural light to the colourful coat of a parrot in flight, Charlotte's snapshots take the viewer on a cinematic journey of aesthetic bliss.

Gaining a cult following for capturing powerful moments on camera; her artistic personal and commercial work have earned her an indelible reputation as a photographer and content creator.

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We love hearing about stories and receiving submissions to potentially feature in our publication. If you think you fit one of the below criteria get in touch:

- Features of people doing epic sh*t or stories with something cool to say
- Exclusive fashion shoots and collabs
- Travel features either local or international
- Business tips and advice to help small businesses grow and succeed

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We look forward to hearing from you!