**ISSUE 164** 



**MAY 2019** 

YOUR LOCAL MONTHLY BUSINESS AND COMMUNITY UPDATE

www.popintopanmure.co.nz PopintoPanmure





**LOCAL** FOCUS

Tastes of Panmure 2019

The full story on page 3 & 4

Be in to Win one of 2x \$50 food vouchers daily during May

# WHO WE ARE



Chris Sutton

Town Centre Manager , aka 'The Boss' of Panmure Business Association



Dolly Tanna

Marketing Director at the Panmure Business Association and the real boss of every promotion



Katie Chan (Maternity leave)

Communications Co-ordinator at the Panmure Business Association and 'head chef' of the Newsletter



Taniela Kaivelata

Security Liaison Officer at the Panmure Business Association, very hard not to spot him in the street



Dannielle Carter

Accounts Officer at the Panmure Business Association, knows her timetables

# PANMURE BUSINESS ASSOCIATION BOARD MEMBERS

**Alan Duncan** (Chair) The Loft Dance Studio 021 172 2136

**Sharon Alderson** (Deputy Chair) Tamariki Ataahua Early Learning Centre 527 1961

**Steven Arnold** (Treasurer) Peace Experiment 391 9200

Adrienne Hodson Panmure Library 574 6140 Chris Swann Barfoot & Thompson 570 2039 Christian Pulley Waipuna Hotel & Conference Centre 526 3019

Dan Eacock Gen Fit 028 408 5458

**Nerissa Henry** Maungakiekie - Tāmaki Local Board Representative

Nick Deshpande Yoga ClinicK 021 180 1650 Susan Zwaagdijk Muscle Movement 027 460 7136 Amy Cameron Tamaki Regeneration Company

With love:



# Chris has her say

wish to acknowledge the sudden passing of Mr Patel, owner of the Panmure Superette, 160 Queens Rd. Mr Patel established his business in the 1970's, first a veggie shop and then a dairy. Mrs Patel has been able to call on family and friends to support her.

have received many queries from both residents and business owners, who are shocked at the closing of not one but two banks in our town centre. Historically, banks have been a core function of a town centre, but Panmure is not the only town to suffer from the departure of the banking industry. From the end of 2010 to the end of 2017, the number of people going into branches declined by 68 per cent. Nationwide, 89 per cent of all banking transactions are completed online, and by having a physical presence in a mall banks can offer seven day a week service.

ast November, New Zealand Post announced it was to close its last remaining 79 standalone post shops with its aim to have postal service counters in other shops. We are delighted to hear the news that Anna Lui, the owner of Unichem Chemist has taken on this service and will be refurbishing the street front side of Unichem, 72-74 Queens Rd, to also include private post boxes. I think that our

community will benefit from having the postal service at Unichem as the business has longer opening hours than a traditional post shop, plus Unichem is a lovely warm and bright place to be in.

I know that you would all like to thank the PostShop and Kiwibank staff for the excellent service that they have offered our community over the years.

Ilen Quinn, Branch Manager who was managing Panmure and Eastridge will continue to manage Eastridge. Kavita
Sivan has gone to Papakura Branch and Jana
Chetty has gone to Onehunga Branch. Both
Pamela and Vandana are leaving to explore other opportunities.



Lovely ladies of PostShop, Pamela Gamble (L) and Vandana Kumar (R)

# **Parking**

Panmure is not

the only town

to suffer from

the departure

of the banking

industry.

Recently, I was asked by a local business owner to investigate the possibility of having the current time on each customer car park space in Queens Rd reduced from 60 minutes to 30 minutes. To advocate for a change in parking restrictions, I would have to put forward a good case for Auckland Transport to even consider the change. Dannielle, the PBA

Accounts Manager is currently working some extra hours whilst Katie is away on maternity leave, so I asked Dannielle to conduct a quick parking time restriction audit as the last survey was done by Auckland Transport in 2014. 81 businesses were surveyed, and we asked the question – Should the parking restriction in Queens Rd be 30 mins or 60 mins? Response

was: 60 minutes = 67, 30 minutes = 14. I would say that it is difficult to keep all business people happy, and that we will not ask for a change. However, I will continue reminding business managers and staff that the car parks are for our customers and not for our convenience.



Town Centre Manager





# Tastes of Panmure food guide reaches out to 5,000 households

his will be the sixth year that we've run the Tastes of Panmure promotion that focuses attention on Panmure's food outlets with the aim to increase awareness of the range of choices on offer in our town as well as increase spending in the Panmure dining and food outlets. This year, with the help of Panuku Development Auckland and the Unlock Panmure project, the Panmure Business Association is reaching out to households in the surrounding suburbs with a brand new Panmure

Food Guide that includes a food outlet directory, easy recipes and business owner focus.

# Eat out in Panmure during May and go into win prizes

very day for the month of May, two people will be randomly drawn based on their post to win ■ \$50 dining and food voucher each which they can chose to spend at any participating eatery. A 2018 winner commented that 'because of social

media photos and comments that the promotion had stimulated, she and her friends had felt confident to try other food outlets'.

he promotion has an easy format for those who eat out in Panmure. Entering is simple - simply spend \$5 or more at a participating restaurant or food outlet in May and post a photo of food and yourself eating out in Panmure on our Facebook page @PopIntoPanmure and you are in the daily draw!

Check Events page on our website for more details: popintopanmure.co.nz/panmure-events



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Courtesy: Ministry of Business, Innovation and Employment www.business.govt.nz

# Minimum wage rises by \$1.20 on April 1, 2019

he minimum wage applies to all paid employees aged 16 and older, although there are different rates if your employee is 16 or 17 and is new to the workforce or if they are completing training. As an employer, you'll need to keep up-to-date with the latest minimum pay rates and pay your employees at least the current minimum rate. This rate stands even if your employee only works a few hours for you each week or has little responsibility at work.

he minimum wage went up from \$16.50 to \$17.70 per hour. Here's what you'll need to know for your business.

WHEN: April 1, 2019

WHAT: The new minimum wage rates, before tax, are:

- \* Adult \$17.70 an hour
- \* Starting-out \$14.16 an hour (up from \$13.20)
- \* Training \$14.16 an hour (up from \$13.20)

# **Employing school-age workers**

There is no minimum wage for employees who are under 16 years of age. If you employ under-16s, you must not let their work get in the way of attending school.

# **Exemptions**

A small number of people hold an exemption from the minimum wage, e.g. prison inmates and some apprentices.

If you're unsure how much you should be paying your employees, or think you might be paying too little, contact Employment New Zealand for advice.

## Paying fairly

In addition to paying the legal minimum wage or higher, you'll need to ensure your pay policies and practices are as fair as possible.

It's important to remember that waged employees need to be paid for actual hours worked. This means paying employees at least the minimum hourly wage for any extra time worked.

### Paying employees fairly also means:

- \* Women and men must receive the same pay rates for doing the same or substantially similar work
- \* You cannot discriminate on the basis of an employee's colour, race, ethnic or national origins, gender (including pregnancy or childbirth status), marital or family status, age, disability, religious or ethical belief, political opinion, sexual orientation or union activity

ead more on minimum pay rules for a summary of who can earn the different rates

https://www.business.govt.nz/hiring-andmanaging /hiring-people/minimum-pay-rules/ WHY: Government must by law review the minimum wage rates every year.

WHAT YOU'LL NEED TO DO: You and your staff can agree to any wage above the minimum rates. If your payroll and employment agreements are a few years old, you can use this as a chance to update them using an easy to use tool, the Employment Agreement Builder. If any workers are on starting-out or training wages, now is a good time to check when they'll be eligible to move onto the adult rate.

Note that it is a legal requirement to have a written employment agreement with all your staff.

More here: https://eab.business.govt.nz/ employmentagreementbuilder/startscreen/

ead more about checking the cost of an employee to get an idea of how much the increase will cost your business: https://www.business.govt.nz/ hiring-and- managing/deciding-to-hire/ checking-the-cost-of-an-employee/

You can also use the online calculator to estimate costs of hiring a new employee.

TIP: If you pay staff minimum wages, recalculate your budget for the rest of the year - you'll be paying out more in wages.

Do you have more questions about minimum pay rules? Visit employment.govt.nz or call Employment New Zealand toll free on 0800 20 90 20.

# LOCAL SPOTLIGHT

# **Hesari Supermarket**



HESARI SUPERMARKET



Hesari-Supermarket-310549416330337/

INSTAGRAM: hesari\_supermarket

56 Queens Road, Panmure

P: 0210 826 2176

Mon - Thu 10am - 9pm, Fri 9.30am - 9pm, Sat & Sun 9am - 9pm

r. Hossaini junior leverages on his father's successful business and launches his career in the business world with Hesari Supermarket at 56 Queens Road; servicing the Panmure and wider Auckland community from February of this year.

hile 16 Queens Road mainly caters to the bakery side of business, the Supermarket at 56 is focused on dry and packaged products. Specifically, they are into Retail and Wholesale of the finest Middle-Eastern, and Mediterranean food products: Dried Fruits & Dates, Tea, Saffron, Rice, Authentic Persian Sweets, Sweets, Ready-to-eat canned goods, Bread, Spices, Snacks, Metal ware such as pots and pans and glassware.

nd yes, you guessed it right - the yummy
Wood-Fired Irani Bread from 16 Queens
Road will be available here too.

"The main purpose of separating out the venues for both businesses was to ensure that the packaged products here at 56 remain fresh a lot longer from the intense heat of the bakery, and that flour or the dust doesn't get in the way of freshness and cleanliness", says Allem Hossaini who is very passionate about his business, the community and Panmure, as he has experienced Panmure first-hand since childhood. The products are particularly from the Middle-East, primarily Iran and Afghanistan. They import their own products directly from these countries as well as others such as Dubai, Turkey etc.





# On the upcycle with Hub Zero

t's often said that one person's trash is another person's treasure. And Tara Moala, the main brain behind waste-minimisation social enterprise Hub Zero, takes that saying very literally. Hub Zero's office is almost entirely furnished with things other people have thrown away. For Tara Moala, the coordinator at Hub Zero, this base in a converted warehouse behind a Panmure car yard is a glimpse of a possible future. Her mission is to see as many people as possible involved in redirecting so-called junk away from rubbish bins and landfills and making it useful again in places like her office. It's a process colloquially called 'upcycling'.

# Hosting social enterprizes

ub Zero is devoted to diverting recyclable, useful goods and materials away from landfill. Its aim is to build up other wastebased social enterprises, and it offers space and instruction for people who want to reverse the direction of the traditional recycling process. The hub is the host to permanent tenants - the Chinese Conservation Environmental Trust and the Multi Educational Support Services Trust; and it also welcomes community groups and locals

working toward waste minimisations. Its newest tenant is Team Eco Repair, a group of eight tech graduates who plan to fix people's broken iPhones, so they don't throw them away. Other 'seedling tenants' include Brooke McCarthy, a Panmure mum who finds potential in discarded tyres, and Sorcha Conran, who is passionate about creating high-quality products from waste.

hose who can't invest the time into being a tenant can still come along to a range of community events, from sewing bees to a



workshop on how to use power tools. The scale of the challenge facing Hub Zero is huge. The materials it is upcycling represent only a tiny percentage of the waste being diverted to landfills in Panmure alone.

# Government intervention

But even if upcycling goes mainstream, it won't be enough on its own to truly turn back the tide of waste being shuttled to landfills, Moala says. She wants more government intervention to help deter the production of waste in the first place. "We need actual law to get behind us. It's going to be illegal to give out plastic bags soon. We need structural change like that. Penalties for people who produce unnecessary waste."

through Maungakiekie-Tamaki Local Board and the Waste Minimisation and Innovation Fund.

This story first appeared in OurAuckland April 2019, written by Hayden Donnell. ourauckland.aucklandcouncil.govt.nz/articles/news/2019/04/on-the-upcycle-with-hub-zero

# LOCAL SPOTLIGHT





# **Salt City**

Back with full strength and a new Manager



**SALT CITY** 

22G Jellicoe Road, Panmure

P: 09 215 01 01

Mon-Sun 9 am - 5 pm

www.saltcity.co.nz



HimalayanzSaltcityNZ

elaxing and rejuvenating is what this hidden gem in our very own Panmure all about. Only a handful of its type in Auckland, Salt City Panmure is back in full force since mid-last year. They offer a Salt Cave facility at the Centre which is a must try for all ages and health types.

Iso known as Halotherapy, it has been found as a good preventative and complementary holistic way to alleviate symptoms of respiratory and skin diseases.

"Salt City is a unique concept and I would love Panmure and the wider Auckland community to benefit from it. For hundreds of years, many people have trusted the benefits of salt therapy or halotherapy to relieve respiratory illnesses and more" says Suvi, the new Marketing and Promotions manager who is very proactive in the overall management and customer experience.

heir product range consist of Himalayan Salt, Himalayan Salt Lamps, Himalayan Salt Cooking Slabs, Himalayan Salt Crystals, Himalayan Salt Therapy Packs (Hot/Cold) and the Himalayan Salt Therapy Cave. New products they now sell in store include ayurvedic & herbal products and supplements from India. For the Salt Cave, they have now got the Halo generator, which is a machine that pumps dry salt into the salt cave room. The dry salt mixes with the air and people who are undergoing therapy session,

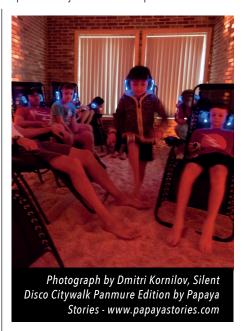
# Some of the benefits of Himalayan salt

- \* Detoxifies the body by balancing systemic pH
- \* Improves hydration by providing trace
- \* Improves mineral status of the body
- \* Reduces muscle cramps by improving minerals and hydration
- \* Helps balance blood sugar
- \* Supports hormone balance for everyone, no matter what hormonal issues you face
- \* Helps balance blood pressure because it provides unrefined, mineral-rich salt in an
- \* Improves sleep by supporting blood sugar and hormone balance
- \* Acts as a powerful antihistamine
- \* Supports weight loss by balancing hormones and improving energy
- \* Supports thyroid and adrenal function

It is advised that Salt therapy should only be used to complement the current medication regime and not as a replacement for any ongoing medical treatment. Please consult with your GP if you are unsure.

ot only for treatment, Salt Cave is a great hang out spot too. They're offering the space for group yoga classes (fun, right?) and anyone who is interested, feel free to contact them.

The participants of Silent Disco Citywalk Panmure enjoyed this experience immensely. This was a free community event held on April 13th, organized by Papaya Stories and sponsored by Panuku Development.



ou can book your session on their website or by calling them. Time to time, they have specials on Groupon - so keep your eyes peeled for a deal.

Salt City has a special promotion for all our PBA readers - Bring a buddy free - if you like and share their Facebook page HimalayanzSaltcityNZ, than you can avail the "BUDDY" offer in which you can bring one buddy along with you and Salt City will charge only for one person at \$45 per one hour session.

# LOCAL COMMUNITY NEWS



# **ANZAC** day celebrations





1 Panmure ANZAC Parade and Service, Thursday 25 April 2019. 2. Adrienne Hodson, Panmure Library representing the Panmure

# Bringing the Panmure community and local services together

arlier this year, the Panmure Business Association jumped at the chance to ■ support a new networking event, Tāmaki Community Expo that was being planned by Theresa Holmes from the Panmure Hall. We were able to offer our support by covering the cost of the graphics and assisting with advertising the event as well as supplying Panmure Food Vouchers for the Spot Prize winners. Thirty services and community groups participated in the event offering information and activities for the 250 attendees.

The feedback was extremely positive for a first off event with both the community and services wanting to participate in the 2020 event.







# LOCAL COMMUNITY NEWS



# Sod turning marks construction of busway



n Friday 12 April 2019, the Transport Minister Phil Twyford and Mayor Phil Goff joined with Auckland Transport, NZ Transport Agency officials, Mana Whenu, Howick and Maungakiekie-Tāmaki Local Boards, Members of Parliament and the local community to mark the start of construction for the first stage of the busway between Panmure and Pakuranga with a formal Sod Turning Ceremony.

Children from Panmure District and Riveria Schools performed two songs and presented art work to the officials to mark the occasion.





# Salon 77 closure

e are sad to bid adieu to Salon 77 who have been servicing the Panmure community and its visitors for 39 years. Doreen Ding, the founder wishes to thank her many clients for their loyalty; and all her staff for their effort, care and attention to each client.

We wish them all the best for their future endeavours!

1. Doreen Ding with her team in 2017.

# From Monday, 1 July 2019, plastic shopping bag will be banned.

请注意,自2019年7月1日起, 您将不可以给顾客提供塑料 购物袋!

s of 1st July, the New Zealand Government have announced a mandatory Aban on single-use plastic shopping bags. The ban covers all retailers, restaurants and fast food outlets and this means you will no longer be able to provide customers with a single-use plastic shopping bag.

自2019年7月1日起,新西兰政府将颁 发一次性塑料购物袋的禁令。此项禁 令涉及到零售商,餐馆,快餐行业,因 此您不能够再为您的顾客提供一次性 塑料购物袋。

lease think about what are you going to use instead of plastic bags? 请提前考虑您使用什么替代塑料

1. Encourage your customers to bring their own reusable bags.

鼓励您的顾客自备循环使用的购物袋

2. Use empty cardboard cartons.

使用空纸箱装东西

3. Purchase paper bags. 购买纸袋

lan NOW so you don't have too many plastic bags left over on the 1st July. If you do have lots of plastics bags left,

请您现在开始计划,在7月1日前使用完 一次性塑料购物袋:

1. Use them as rubbish bin liner in your shop

在店铺和家里使用一次性塑料袋套垃 圾桶。

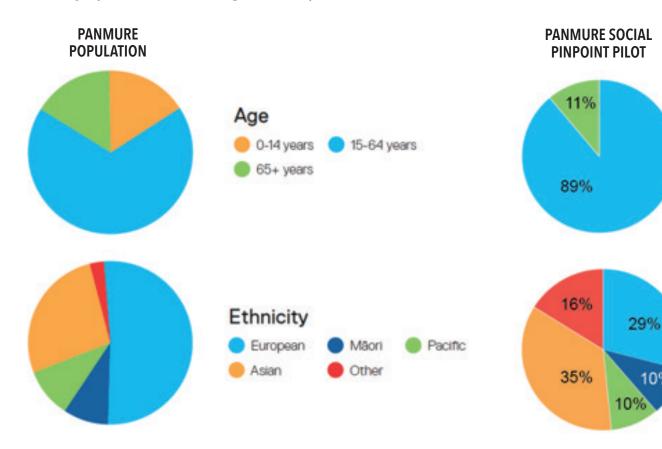
2. Give them away to customers on the 30 th

在2019年6月30日前,把一次性塑料袋 发给您的顾客。

# Through Social Pinsoint in Panmure ...

1639 people who live, work and/or play in Panmure spent time reading about Panuku's plans for Panmure, and other people's comments too. Quite a few of you went on to read the website detail or download the High Level Project Plan for Panmure. You made 163 comments that will help guide our work in Panmure. 53.7% of you gave us ideas and suggestions - 29.9% of these were about safety and 16.4% of your ideas were about what you like.

Community representation was strong (80% of respondents live or work in Panmure) and diverse:



# Summary of the themes emerging from your views

e've taken the information you provided and we've used it to make recommendations to the project team. We've shared your views with other parts of council to ensure our colleagues also know about what is important to you in Panmure.

Through the feedback you identified three key themes and these themes have informed our recommendations.

# Safety

his theme has a lot of depth, it spans across how safe you feel in the community, the physical safety of the environment including

footpaths and roads, lack of lighting, and safety concerns when you are a pedestrian crossing roads.

Based on your views we've made the following recommendations in regard to safety:

### 1. Lighting:

Improve and increase lighting especially along alleyways near the possible community facility upgrades, alleyways leading off Queens Road, by the Panmure Basin and Mt Wellington.

### 2. Footpaths:

Work with other parts of council to ensure footpaths are smooth, safe, and accessible for wheelchairs, pushchairs, and walkers.

### 3. Crossing roads:

Research alternative and safer ways to get to the

## transport hub.

### 4. Dangerous roundabout:

Investigate how to make the roundabout connecting Queens Rd, Kings Rd, Tripoli Rd, Church Cres and Domain Rd safer.

## 5. Inactive spaces:

Use spaces more efficiently. Look into how infrastructure can be upgraded, how visual appearance can be improved and whether spaces can be used by the community for other purposes - like community markets.

## Identity

dentity is a theme that captures how you want your history honoured and how the Panmure Town Centre can capture the community's

# LOCAL COMMUNITY NEWS

## .../Continued from p10

ambitions for the future. This theme spans across Maori history, heritage, family and the natural environment.

Based on your views we've made the following recommendations in regard to Identity:

1. Maori history:

Incorporate Panmure's Maori history within the design of the Town Centre upgrade.

2. Heritage:

Have a map at the Panmure Basin to reflect the location of the original huts located on the eastern banks. Preserve the Stone Cottage and surrounding heritage sites.

Acknowledge and share stories of the historic places and people of Panmure.

3. Natural environment:

Incorporate views of Mt Wellington + Panmure Basin from facilities, shops and new developments at the Town Centre.

Create a community garden/safe children's area with a playground, toilets, lighting and drinking fountains.

### **Amenities**

You like and value the library, transport hub, football club and pools but you want a livelier town centre.

Through this theme you also told us about shared spaces, parking, shops/ businesses, and connectivity within the town centre.

Based on your views we've made the following recommendations in regard to amenities:

1. Queens Road shops:

Encourage brighter and more engaging storefronts and a wider variety of shops.

2. Library:

Improve connectivity, ambiance, lighting and accessibility to and from the Library and Community Facility from Clifton Court and Queens Road.

3. Bill McKinley Park:

Further research the best ways to upgrade this site.

4. Sports facilities:

Look into the potential of a multi sports facility in Panmure

5. Parking:

Look at the potential of parking that has multiple uses like markets and other activities over weekends.

# What now?

ur recommendations, based on your views, will be considered in the planning of the project and also shared across council family.

You'll see your views reflected in future plans and when you don't, we'll explain why we couldn't or what we did instead and why. In some cases, you'll see us in the community trialling and testing your ideas and getting further input before we implement.

Thank you for your contribution to the future of Panmure.

You can always contact us to find out more through the website: www.panuku.co.nz or by email to info@panuku.co.nz

# SAFETY & SECURITY Directory

# IF IT IS AN EMERGENCY DIAL 111

# Call 111 when:

- Someone is badly injured or in danger.
- There's a serious risk to life or property.
- A crime is baeing committed and the offenders are still there or have just left.

# **SECURITY**

# POLICE

Crime Reporting Line.....571 2800 (ask for CRL)

This is a non-emergency reporting line, always request a file number to assist us in matching files to events

### PUBLIC PROPERTY

Call Auckland Council Call Centre .....301 0101

# **MAY DIARY DATES**

**12** 

Mother's Day

14

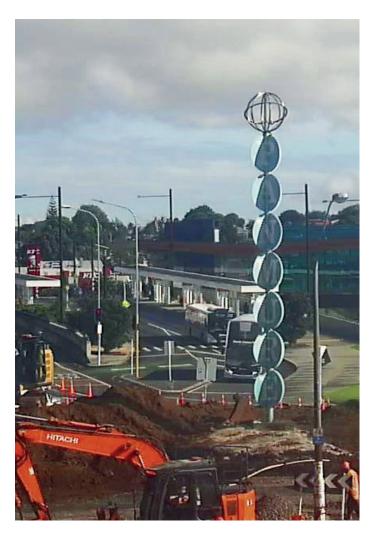
Blue Recycling Bins
Set out for following
morning collection

15

**PBA Board Meeting** Wednesday, 4:00pm

28

Blue Recycling Bins Set out for following morning collection









Team Fulton Hogan in action