

ISSUE 156

Pop into

JULY 2018

PANMURE

YOUR LOCAL MONTHLY BUSINESS AND COMMUNITY UPDATE



LOCAL FOCUS

Taniela receives appreciation award from NZ Police

The full story on page 3

*Taniela and his sons, Viliami and
Siosua left to right,
Auckland City District
Commander Superintendent
Karyn Malthus*

WHO WE ARE



Chris Sutton
Town Manager, aka 'The Boss' of
Panmure Business Association



Renu Ryder
Marketing Specialist at the
Panmure Business Association and
the real boss of every promotion



Katie Chan
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

Douglas White (Treasurer) Kiwibank 272 2941

Adrienne Hodson Panmure Library 574 6140

Bill Guan Chinese New Settlers Services Trust
570 1886

Chris Swann Barfoot & Thompson 570 2039

Jane Wang Jane & Dragon's Real Estate Café
585 2448

Kris Lal Tāmaki Regeneration Company 521 8850

Nerissa Henry Maungakiekie - Tāmaki Local Board
Representative

Singa Falanitule Solomon Group 570 5834

Steven Arnold Peace Experiment 391 9200

With love:



Chris has her say

One of the lucky Tastes of Panmure winners commented that she thought this was an excellent promotion as she got to learn about other places to eat in Panmure via the comments and photos from the other entries into the promotion. She, along with other winners told me that they would use their prize money by eating out with friends in Panmure.

This month I had the privilege of attending an event at Te Oro, Glen Innes hosted by the Pacific staff members from the Tāmaki Housing Association and the Tāmaki Regeneration Company.

The event included a special Samoan 'ava ceremony as well as performances by the 22 staff members that recognised the diversity of the Pacific nations within the group. The staff had the opportunity to talk about their commitment to the Tāmaki Pacific community and following the blessing we all enjoyed a traditional meal. Taniela and his boys performed a traditional Tongan melody using a nose flute or Fangungangu which was used to

awaken royalty from sleep, and a stamping tube and lali.

Two years ago, we did a survey of our business community which we plan to repeat in July & August. The results of the survey assist the PBA board in future planning and this year's survey will be presented at the PBA AGM in early October. We are offering great incentives to complete the survey online. A student from the Peace Experiment in Clifton Court will also be surveying customers who come into the town centre; this has not been conducted since 2012.

Taniela and his boys performed a traditional Tongan melody using a nose flute

*CAB hours correction:

Their current opening hours are 9-12.45 (not 9-12).

Their current JP clinics are:

Monday 10am - 12.30pm

Tuesday 10am - 12pm

Thursday 9.30am - 12pm

Chris

Town Manager



Teremoana Teura - East Cook Island Community Cultural Group



NZ Police Recognise Taniela's Services to the Pacific Wardens

On 1 June Taniela, our Security Liaison Officer and Chris, our Town Manager were invited to the Glen Innes Police Station where Taniela was awarded a certificate by Auckland City District Commander Superintendent Karyn Malthus to recognise his role in establishing the Pacific Wardens* in the Tāmaki area in 2012 and for his ongoing service to the warden patrol.

Taniela was delighted to receive an acknowledgement from the NZ Police for his voluntary services to the Pacific Wardens. He commented "Being a warden has helped me develop a broad knowledge of the physical area of Tāmaki as well as allowing me to build contacts within the Police, Genesis Youth and Oranga Tamariki. This network of contacts has helped me grow quickly into my role in helping to keep our town safe."

The Police then thanked the Panmure Business Association for employing Taniela, who, since starting work in the Panmure Town Centre has assisted the Police to dramatically reduce incidents of criminal behaviour. Chris explained "I was very happy to accept this recognition on behalf of the Association but we could not have achieved the results without the support from our extensive

CCTV system and our proactive business people."

*The objectives of East Auckland Pacific Wardens are:

- to contribute to the prevention of crime and victimisation in the local community of Tāmaki and wider Auckland Metropolitan area
- to patrol and be the 'eyes' and the 'ears' of the Police and the Council in working collaboratively to:
- identify hot spots
- maintain peace and harmony within the

community

- help to reduce youth offending, especially Pacific
- prevent vandalism
- identify and prevent crime before it takes place.

They patrol every Friday night on their own and sometimes alongside the Police. They mainly cover our Tāmaki Area and Central East. They also help to patrol at local community events such as Christmas, Matariki, sports clubs, church events and Police & Council events like the 'Pasifika Festival.'



Left to right: Richard Takapautolo, Taniela and his sons, Viliami and Siosiu, Eastern Area Prevention Manager Inspector Joe TIPENE and Eastern Area Commander Inspector James WILSON



Melting Pot

The Master Chef runner-up finally owns his restaurant in Panmure

i | **MELTING POT**

32 Jellicoe Road, Panmure | P: 09 570 1010 | Mon-Sun 5pm-10pm | [f/meltingpotnz/](https://www.facebook.com/meltingpotnz/)

Clarisa Draculan has always wished to own a restaurant, and because of her interest in international cuisine, she recently took on the opportunity to take over 32 Jellicoe Road (ex Kibo), and set up her dream business – the Melting Pot. With her parents owning a convenience store (Sari Sari store) in Philippines, Clarisa added the 'Sari Sari' element inside the restaurant, giving their customers a flavour of Filipino culture.

Leo Fernandez, runner-up in Master Chef NZ 2015, was a registered and practicing vet in the Philippines, and then came to NZ and worked in Canterbury as a pig farmer prior to appearing on Master Chef. Funnily enough, after coming to NZ as a migrant worker his survival sense drove him to self-learn cooking. His friends encouraged him to join Master Chef, which he didn't think he could even get to the end of the series. After the Master Chef Competition, he was invited to join as a chef in a restaurant in central Auckland, and recently, Clarisa invited him to partner in her business since they had been close friends for years.

Melting Pot is a great place for dining in with family and friends; they offer Pan-Asian cuisines to give you an array of choices. Tasting their dishes will

wake up your taste buds, as they do their take on the traditional versions and present to you their very own 'Melting Pot' version.


They are open for dinner seven days and are vegetarian and budget friendly too.

1. Clarisa and Leo, friends and joint owners
2. Clarisa brings Sari Sari store culture to Melting Pot
3. Chef Leo and Commis Chef, Mark, are cooking with passion
4. Melting Pot offers Pan-Asian dishes
5. One of the popular dishes - Chicken Diablo



Ambula

Authentic Sri Lankan Cuisine

 AMBULA	59 Queens Road, Panmure
P: 022 625 6384	Mon-Sun 9am-9pm, Tue Closed
	www.ambula.co.nz

Wick and his wife, Suwi, started selling take away meals in a food truck early in 2017 and were situated behind the Sri Lankan supermarket, Spiceland. Recently, they came across a golden opportunity at 59 Queens Road, so they changed their food truck business into a restaurant to better suit their customers' needs. With winter upon us, their customers can now sit down in the cosy restaurant and enjoy the hot food right away.

Both Wick and Suwi come with a culinary industry background; Wick was a dessert maker, and Suwi was a chef for five years. Not only do the owners have talent, all of the staff members have graduated from cooking institutes, so they are all proficient at cooking Sri Lankan traditional cuisine, and with their excellent multi-tasking skills and friendly customer service, you will definitely leave feeling satisfied.



Wick with his staff members



Cooking the Sri Lankan style Biryani

Crowns Beauty & Health

A place to transform you!

 CROWNS	21 Queens Road, Panmure	P: 021 116 6723	Mon-Fri 9am-6pm, Sat 9:30am-4pm
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Yan Liu, the owner of Crowns, has been in the beauty industry for 16 years. After graduating with a Diploma of Beauty Therapy from The International College of Camille in 2002, she worked in Mt Eden. Between 2006 - 2015, she owned her first beauty business in Panmure. Since then she has not been putting her feet up, but carrying on upgrading her skills. She has finished three specialized courses in China; semi-permanent make up, laser hair removal and therapeutics, she has also finished Small Business Management level 3 in NZ and she is doing level 4 at the moment.

She picked Panmure to launch her new business not only because of her client base in the Central and East areas, but she believes that Panmure is convenient to access and easy to stop by. "It is a growing location with reasonable rent and lots of facilities!" Yan said.

She also found herself a helper, Jing Sun, her best friend. Jing is part-time, helping Yan with customer service and marketing.




Yan (left) and her bestie Jing (right)



Tamariki Ataahua Early Learning Centre

Expands to take good care of more kids

i | **TAMARIKI ATA AHUA EARLY LEARNING CENTRE** | 46-48 Te Koa Road, Panmure
 P: 09 527 1961 | Mon-Fri 7:30am-5:30pm |  /childcare.panmure/



Over time Sharon and Sean from Tamariki Ataahua Early Learning Centre had noticed that their centre was building up a longer and longer waiting list, so they realised there must be a growing under 5 year old population in the Panmure/Tāmaki area! They naturally wanted to extend their roll, and one day when the house beside their first centre became available, they knew this dream could be a real possibility.

Renovating an old house to become a nicely appointed centre which is suitable for kids is time consuming in itself, but on top of that Sharon and Sean faced lots of trouble with getting consents, which took them more than two years to finalise all the building and start operating.

Thankfully now Tamariki Ataahua Early Learning Centre has two buildings side by side and is all set to take care of more of our precious children. Previously 57 children was their max, now they can enrol 81 children and have more under two year olds in the centre, increasing from 12 to 24 babies. Their persistence and dedication has finally paid off for them and our community.

1. Sharon, Sean and guests in the dawn blessing
2. Sean has his helper Hayato to build the outdoor activities area. He is also a teacher at the new centre
- 3/4. Warm and adorable play areas for kids within the new centre



Tafengamonu Immigration NZ

Serving the community

i | **TAFENGAMONU IMMIGRATION NZ**

176 Queens Road, Panmure

P: 09 218 9200

Mon-Fri 9am-5pm, Sat 9am-12pm



Tufui Fonua Kama (pictured left) started Tafengamonu Immigration NZ Ltd in 2011 from her home in Panmure. Originally from Tonga, Tufui migrated here in 1987 and has lived in Ellerslie/Panmure ever since with her family. With her strong connections to Pacific communities from her previous government roles she has experienced high demand for her compassionate service and honest immigration consultancy. She started it as she felt strongly about offering a service to Pacific people that they could count upon to work in their interests.

Tufui chose Panmure as her location as there is a large Pacific population in Panmure and the surrounding towns. However of utmost importance to her was to give back to the community she has lived in for 30 years.

Tufui comments "there are just three Tongans who hold an immigration licence in the whole of NZ and I am one of them. I am most honoured to have the privilege to serve the people of Panmure."



Kamaran (left) and Jay (right)

Best In East

An extension of love from a father

BEST IN EAST

2 Pilkington Road, Panmure | P: 021 029 75303

Mon-Sat 9am-6pm, Sun 9am-5pm

Jay, the director of Best Style Cutz, recently took over the barber shop on 2 Pilkington Road, and renamed it to 'Best In East.' "We are too busy and too crowded to take on extra customers in just one shop; it is better now to have extra space for us to deliver better services to our customers," Jay said.

Jay trained his son, Kamaran, to be a barber by himself at Best Style Cutz. Now, with the new shop Best In East, Jay gave the management position to Kamaran, so he has the responsibility to serve customers, deal with the till and look after the whole shop. "There are a lot of things he can learn from managing a shop, it is all about gaining experience from meeting different people," Jay added.



Unichem

21 years in Panmure

UNICHEM

74 Queens Road, Panmure

P: 09 527 7719

Mon-Fri 8am-6pm, Sat 9am-4pm,
Sun 9am-2pm

This is the 21st year that Unichem Panmure Pharmacy has been in Panmure! They recently promoted their prescriptions deal; if you are a Community Services Card or Gold Card Holder, you can get standard subsidised prescriptions for \$3 per item, for those are not fully subsidised, you may need to pay the additional cost. There are also free prescriptions for children under 13 years old.

From time to time, they have increased their services by offering convenience to our community:

- Vaccinations – no appointment needed (FREE for over 65 years old or pregnant women)
- FREE Nicotine replacement therapy for smoking cessation
- FREE blood pressure checks
- Ear piercing
- Passport photos
- Medicine compliance packaging
- And more...

Classics Dental

Previously Hill Park Dental

CLASSICS DENTAL

144 Queens Road, Panmure

P: 0800 454 535

Mon-Sun 9am-5pm

classicsdental.co.nz



Classics Dental, the formerly Hill Park Dental, recently put their new signage up, along with a new poster. The same team from Hill Park Dental are still here to deliver the same quality of service to our Panmure community at an affordable price.

FREE

Boost your sales effortlessly!

Let us know your business offer and we will create a facebook coupon for you. It's way easier than flyer drops and it's free! The ad goes to our 2,900 subscribers. It can also be boosted to a wider audience of around 30,000 for \$40.

Contact:
Renu at promote@panmure.net.nz
or phone 09 527 6389 for more information.



Billy McQueen is the artist who painted the Historical Mural

An historic Panmure landmark

With the impending 150th celebrations of the establishment of the suburb of Panmure, the Mainstreet Steering and Community Committee decided a mural depicting the vibrant history of the Panmure area was to be considered. With funding from the Tāmaki Community Board, expressions of interest were sought from three Auckland artists who were given an overview of major historical events. The decision to go with Orakei artist Billy McQueen was made;

preliminary sketches and colour tones were agreed upon and over a two month period Billy painted the well-known Historic Mural that is situated in the alleyway that runs between Queens Rd and the Community Hall.

The mural depicts right from when the Panmure Basin and Maungarei/Mt Wellington was formed, the fertile land that allowed such abundant crops to grow, the arrival of Europeans, the War and the establishment of the iconic state

houses that were built from Panmure through to Glen Innes and the dramatic establishment of many of the leading New Zealand manufacturing businesses. On the right hand side of the mural are well known local faces of the time.

The mural has suffered damage over the years but still clearly shows us all how important the area of Panmure has been in Auckland's history.

A throwback from Panmure's past - Rendells



The original department store was founded in 1882 by John Rendell, a London draper, who came to New Zealand to become a farmer, but instead he began a 120-year retail family dynasty that survived four generations of Rendells. John's great grandson Owen expanded the brand into the suburbs, with Panmure being one of them. Rendells was a major retailer of clothing and flourished throughout most of the 20th century supplying ready-to-wear clothes to the people of Auckland.

Its promo line, "Where You Can Be Smart and Thrifty" had changed to "There's A Good Deal More", but Rendells was seen as having remained essentially the same for decades; as a well-priced store that offered quality family clothing.

In 2003, the owners of Postie Plus and Baby City - the Dellaca Group, a well-established (1911) family organisation from Westport were keen to expand and so purchased Rendells and its 17 outlets.

Many customers mourned the closing of such a well-respected Auckland institution that started its life selling baby outfit parcels nationwide and lengths of fabric ready to be

made into clothing by the customer.

Rendells may be well gone, but it will never be forgotten.



Plastic free July is coming!

Start learning to help the environment



Suggestion: Use containers and napkins over plastic wrap for your lunchbox

Your local waste reduction group Tāmaki WRAP is involved with Plastic Free July and are encouraging everybody in the community to reduce their use of single-use plastics by adopting the 'Choose to Refuse' motto. "A lot of people are making a big effort to recycle now, but we want to remind them that the best way to reduce their reliance on disposable plastics is not to accept them in the first place," said Dorthe Siggaard, local plastic free campaigner and member of Tāmaki WRAP. "There is an ordered list of 5 R's, the steps that you can take to reduce your effect on the environment, which goes: Refuse, Reduce, Reuse, Recycle, Rot. While recycling plays a vital role, it's almost at the bottom of that list."

Whether you choose to refuse for the entire month, or even just for a day, being a part of the Plastic Free July campaign is a simple way that local people can have a profoundly positive impact on our environment and communities. If you'd like to be a part of it but are unsure about where to start, here are some practical, easy-to-manage ways that you can get involved and choose to refuse:

1. Say no to plastic bags! One super simple way to begin is to refuse single-use plastic bags and instead take your own reusable shopping bags with you when you next go to the supermarket or shopping.

2. Say no to plastic straws! Refusing plastic straws is another simple way to do away with single-use plastics which has a significant impact on our environment with minimal effort. Next time just remember to request no straw or choose to leave them at the counter.

3. Refuse to use disposable coffee cups, cutlery or packaging – next time you're out at a café, maybe think about dining in to save the need for their single-use disposable counterparts or if you're feeling more prepared, take reusables along with you. There is a growing awareness within our community and eateries around us are more than willing to use your own containers for food, reusable coffee cups and refill your water bottles, all you have to do is ask!

4. Give up the glad wrap! Next time you're making your sammies for lunch try putting them into a reusable container or wrapping them instead in beeswax wraps.

5. Reduce what goes in your red landfill bin! The majority of what goes into our landfill bins can actually be recycled or composted, so next time you go to throw away your bread bags or plastic bags, think about recycling them at your local supermarket in a soft plastics recycling collection instead.

Look out for Tāmaki WRAP activities throughout July that include a movie screening of 'Living the Change', a special offer for composting service by We Compost and some great videos showcasing plastic free efforts with a local flavour on our social media. Also visit the Plastic Free July website for free resources and ideas for your community or workplace.

Article supplied by Tāmaki WRAP.



Sharon from 'The Café ... with No Name' showing the composting bin for takeaway coffee cups



Taniela's news

What to do when faced with firearms

Recently, the staff at Instant Finance had to deal with a disgruntled customer who had only that day been turned down for a loan. When faced with the customer pointing a gun at them they followed the company's Health and Safety training and gave the customer what he wanted. Fortunately, they knew the customer's name and the Police arrested him within the hour.

NZ Police advice:
Don't 'play the hero' or resist. This includes not making any sudden moves, staring at or chasing the offender and also refraining from

touching anything the offender may have touched. In addition:

- Consider all firearms to be real and loaded
- Carefully note the offenders' description, but don't stare
- If it is safe, note the direction the offenders go and the vehicle description and registration number
- As soon as the offenders leave, dial 111 and ask for the Police.

JULY DIARY DATES

3 **Blue Recycling Bins**
Set out for following morning collection

7 **School Holiday Starts**
to the 22nd July

17 **Blue Recycling Bins**
Set out for following morning collection

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

31 **Blue Recycling Bins**
Set out for following morning collection

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 being committed and the offenders are still there or have just left.

SECURITY

Panmure Liaison Officer - Taniela.....027 535 3017

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

PBA Board has their say

On Wednesday 20 June 2018 the PBA Board was presented a proposal from Taniela, Panmure Security Liaison offering to be on call at night/at weekends. An updated Town Manager's job description with KPI's was requested. Funds for staff personal development now need to be allocated.

Outcomes:

- That the Board accepted the Decorative Lighting Service and Maintenance Agreement
- That the Board accepted the Ice Security Service and Maintenance Agreement
- That the Board agreed to continue with

the Christmas Street Party and for the PBA to consider asking businesses to sponsor particular activities, and apply for Christmas funding

- The Board agreed to drop the Business Directory to save money
- The Board requested the TM / Accounts to prepare the final 2018/2019 budget to be entered into MYOB
- The Board decided against financially contributing towards the Tāmaki College Driver Training Vehicle due to tight funding
- The Board reviewed three other business associations' night patrol costs.



Tāmaki Regeneration Pasifica Blessing

Friday 1 June 2018 (see Page 1)

Recognising and acknowledging the importance of each culture represented within Tāmaki and the TRC staff.