# verve

NOVEMBER '26

Auckland's lifestyle magazine.



We've got that festive feeling as *A Christmas Carol* takes centre stage in a November issue that brims with gift ideas and visits Waiheke, Marlborough, and Morocco.

# pebl

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# FROM THE EDITOR




## KEEP THE FAITH

This issue marks exactly 18 months since Arna and I bought *Verve*, a magazine we've been part of for a combined two decades or so. The venture was met with overwhelming positivity, but some eyebrows were raised at the idea of buying into what many believe to be an industry in decline. We must, said some, shift our focus to digital. And while we have – and continue – to grow our digital offerings, the bread and butter will always be the print magazine. Not just because we, as creatives desire it, but because the public does too.

I'm yet to meet a writer who doesn't place greater value and pride in seeing their byline in print. I've had fewer conversations with designers on the subject, but the sentiment seems similar. It would be disingenuous to pretend publishing is at the peak of its powers, but prophecies of its terminal decline are way off the mark. Perversely, the digital fatigue brought about by omnipresent technology is helping drive renewed interest in magazines such as *Verve*.

Various studies from around the globe suggest that nearly 60% of 13- to 39-year-olds prefer consuming print rather than digital content, while recent Nielsen research points to magazine readership in New Zealand being on the rise. According to Roy Morgan Research, 1.6 million Kiwis read magazines, accounting for more than a third of the population aged 14 and over.

That's not just good news for creatives, but advertisers, too. International research has found print advertising generates greater brand recall than online advertising. The recently published Quality of Attention Index by the Magazine Publishers Association of New Zealand found that print magazines command the highest quality of attention of any measured media channel, outperforming streaming, social media, and online video.

As always, there's plenty to hold your attention in this month's issue, including our annual visit to Waiheke, an exploration of the 'top of the south', and a preview of *A Christmas Carol*, presented by Auckland Live.

With another year almost behind us, a huge thank you to our advertisers, without whom this *free* magazine could not be published. While it's our privilege to showcase the talent and passions of Aotearoa, know that you're also helping support a vital, vibrant publishing industry.

Enjoy the issue – and that ink on your fingers.

Jamie


# verve

**Editorial & Creative Directors**
Arna Kennedy
Jamie Christian Desplaces

**Graphic Designer / Social Media**
Yamin Cook

**Contributors**
Eleanor Hughes, Karen McMillan, Lucy Kennedy, Paul Leuschke, Tim Warren, Steve Huỳnh

**Subscriptions**
arna@vervemagazine.co.nz

**Published by V24 Limited**
PO Box 16040, Sandringham
Auckland 1041

**Editorial Enquiries**
arna@vervemagazine.co.nz
jamie@vervemagazine.co.nz

**Advertising Enquiries**
fran@vervemagazine.co.nz
kate@vervemagazine.co.nz
vernene@vervemagazine.co.nz

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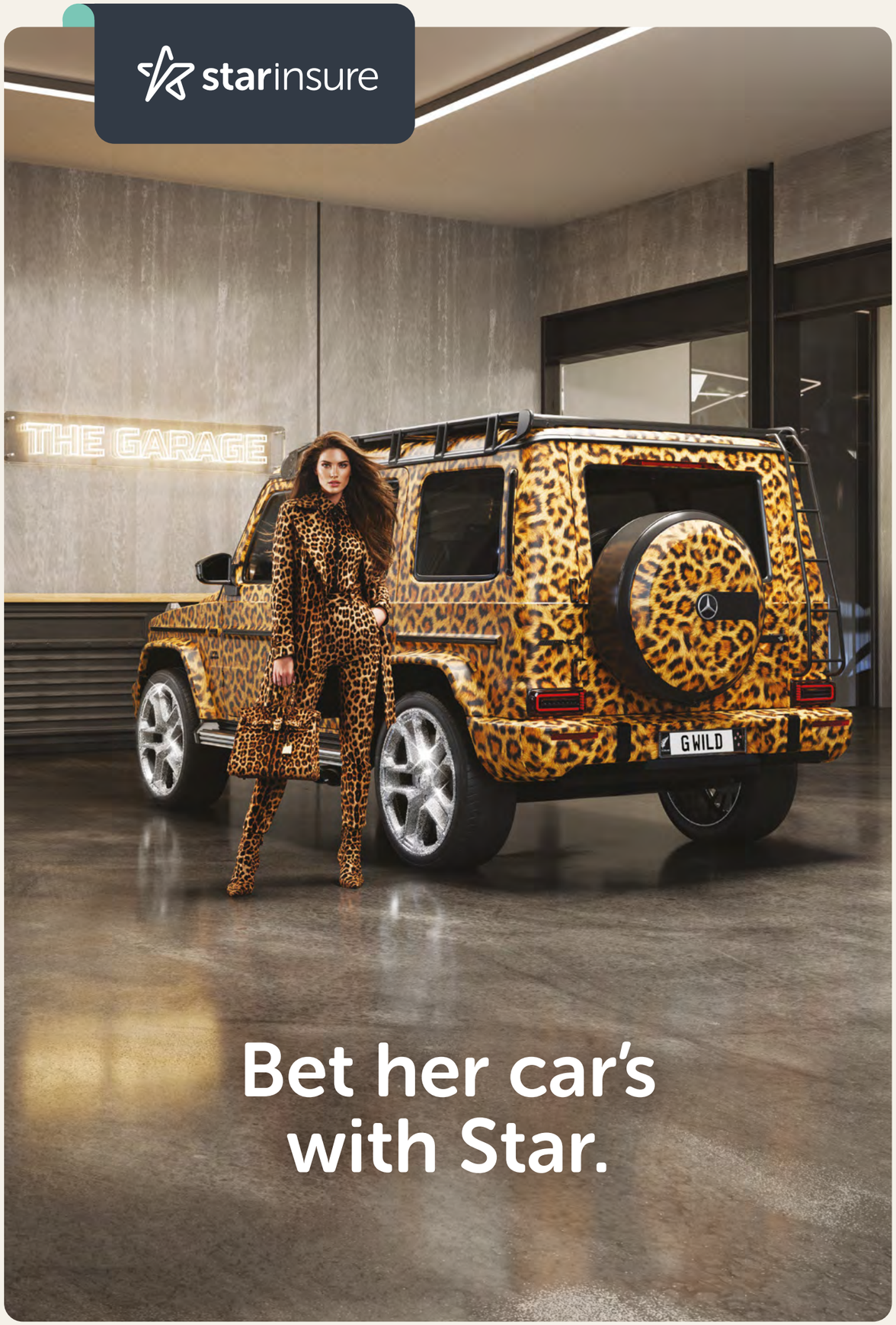
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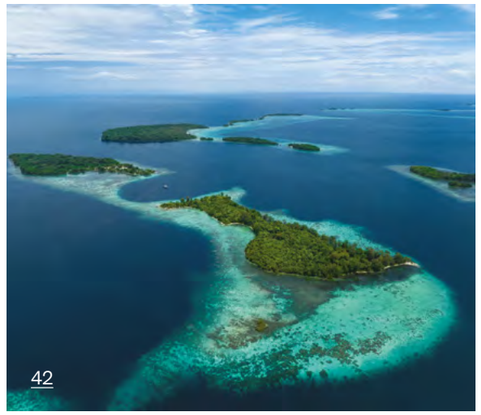


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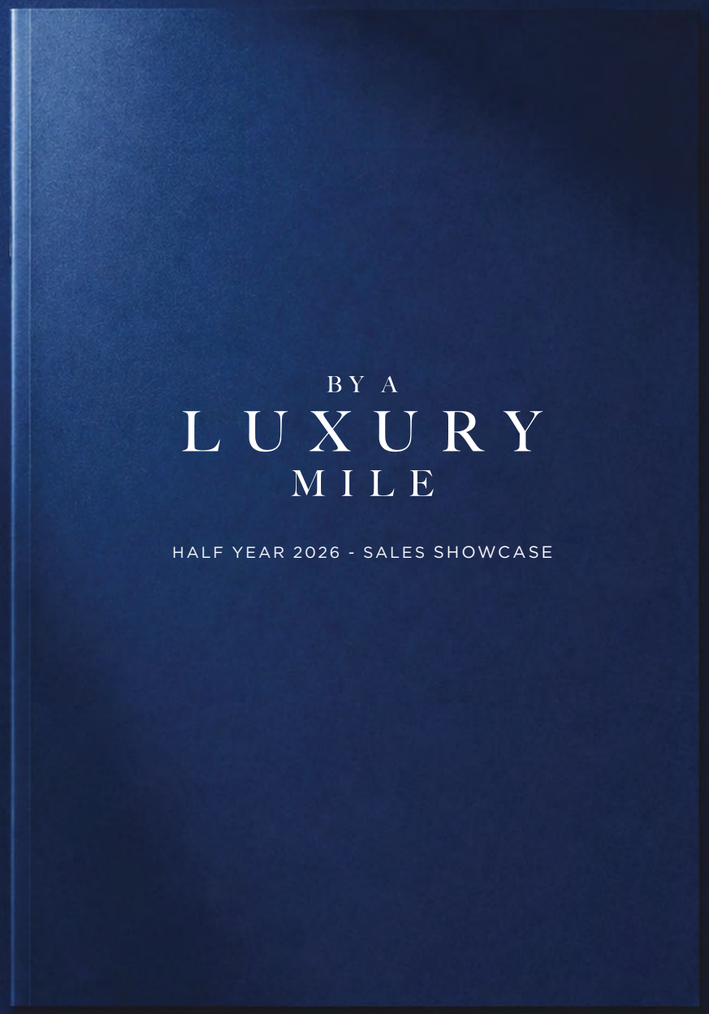
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# Waiheke Whys

Waiheke Island has a way of making an escape feel effortless.

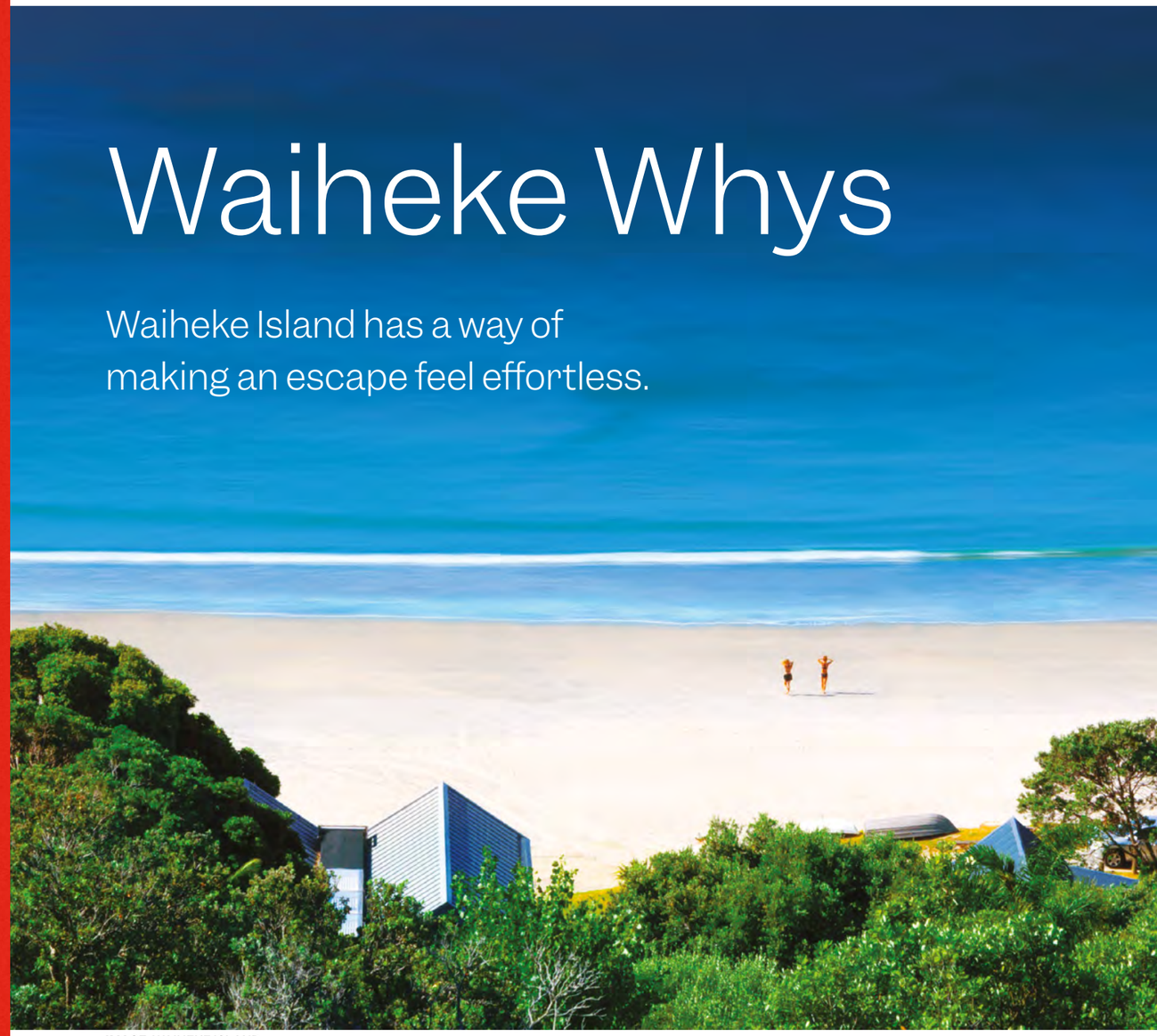


**IMAGE:** WAIHEKE ISLAND
**PHOTOGRAPHY:** LINA / ADOBE STOCK

Just a short ferry ride from Auckland, this sun-soaked slice of the Hauraki Gulf offers the ultimate change of pace – think vineyard lunches, secluded beaches, coastal walks and long, leisurely afternoons.

Wine, of course, is central to the island's identity, with its boutique vineyards offering everything from relaxed cellar-door tastings to more considered explorations of local winemaking. Te Motu, one of Waiheke's pioneering estates, is particularly known for its age-worthy Bordeaux-style reds. At Poderi Crisci, vineyard dining and Italian-inspired hospitality bring a Mediterranean flavour to the island, while Wild Estate offers a Waiheke experience like no other.

There are plenty of ways to explore the cellar doors and beyond. E-Ride Waiheke's electric bikes make it easier to navigate the island's undulating roads, linking beaches, villages and vineyards at your own pace.

Waiheke also offers a gentler kind of escape. In Oneroa, Koukoulee's yoga and wellness experiences provide space to slow down, whether through a class, a restorative treatment or a retreat with friends. Independent shopping adds another dimension, with boutiques such as Eclectic Boutique and jewellers and teashop Timmy Smith reflecting the island's individualistic soul.

mawhitiwaiheke.co.nz

# Mawhiti Waiheke

A rural Waiheke retreat that encompasses all the senses and combines architecture, art and place.

PHOTOGRAPHY: SAM HARTNETT

Mawhiti in te reo means ‘Escape’ – and so, it is, a waterfront haven to escape to paradise.







This luxurious residence with magical sunsets, abundant birdlife, and the sound of lapping waves from the beach below is just five minutes from Waiheke's best restaurants, boutiques and the ferry.

Conceptualised by award-winning architects Stevens Lawson, Mawhiti Waiheke features a series of continuous living and bedroom pavilions designed to complement the Gateway Pavilion *(left)*. The architectural installation was originally created as New Zealand's submission to the 2012 Venice Architecture Biennale and later commissioned for Sculpture on the Gulf in 2017.

Outdoor living is central to the property. The main entertainment deck provides space for shared meals and relaxed evenings, while smaller sheltered courtyards offer quieter places to read or enjoy the coastal view across the lawns.

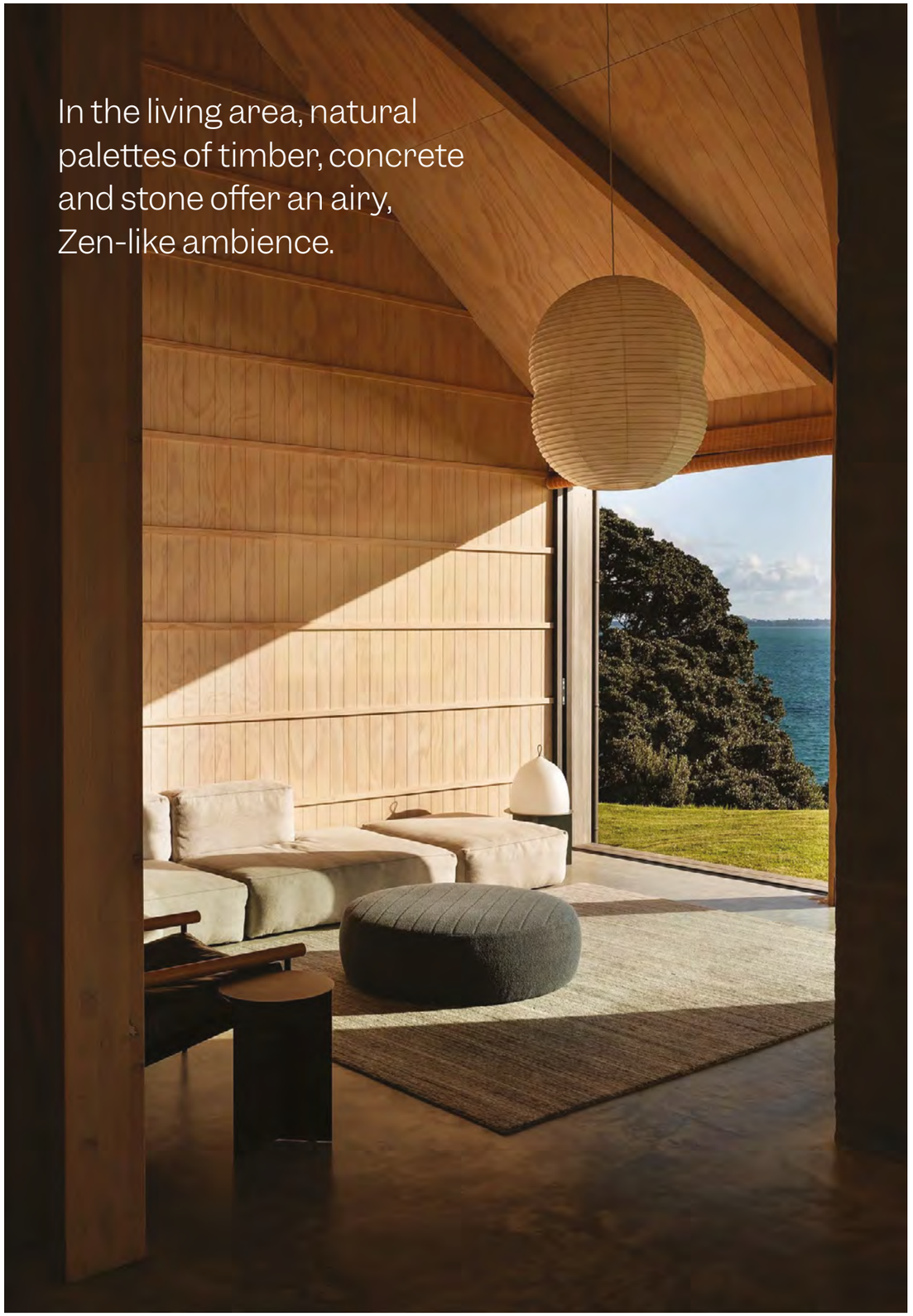
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Contemporary New Zealand artworks and sculptures are displayed throughout the home.

The main living pavilion forms the centre of the property. Floor-to-ceiling glass and wide sliding doors open the interior to the deck, creating a continuous connection between the living spaces, lawn and Hauraki Gulf. The lounge is arranged around an open wood fireplace, with several indoor and outdoor areas available for gathering or spending time separately.

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With soaring, cathedral-inspired ceilings, Mawhiti is arranged as a series of connected pavilions, linked by covered walkways and positioned to make the most of the sea views, natural light, and coastal setting. Vaulted ceilings, extensive glazing, and natural timber combine to give the home a strong architectural identity while keeping the atmosphere calm and understated.

In the living area, natural palettes of timber, concrete and stone offer an airy, Zen-like ambience, while the kitchen with open scullery – featuring the latest appliances and conveniences – promises to satisfy the most passionate of chefs and be a joy for the island's chefs to cook in.

The chef's kitchen is designed for group stays, with quality appliances, a generous central island, and an extended scullery providing additional preparation and storage space. The adjacent dining area enjoys uninterrupted water views and opens directly to the covered outdoor living area.

*continues over page*









Four large, equal-sized bedroom suites are positioned in separate wings, providing excellent privacy for couples, families or friends travelling together. Each bedroom has a super-king bed, its own ensuite bathroom, and direct access to a private courtyard with a sea outlook.

Mawhiti enjoys all-day sun, magnificent views sloping down to a private beach that spills into crystal-clear water. More than a place to stay – it's an immersive experience where architecture, nature, and art exist in perfect balance. With extraordinary sunsets looking out to Rangitoto and the twinkling lights of the city in the far distance, this is truly a retreat for the senses.

*For more information or to book visit*
**staywaiheke.com**
**mawhitiwaiheke.co.nz**

Mawhiti enjoys all-day sun, magnificent views sloping down to a private, pristine beach that spills into crystal-clear water.

**PHOTOGRAPHY:** PETER REES

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**THE SHED AT TE MOTU VINEYARD | temotu.co.nz**
Discover the true taste of Waiheke with a garden-to-table long lunch for four at family-owned Te Motu Vineyard. Explore the estate's working market garden before enjoying a seasonal lunch at The Shed, where produce harvested steps away is paired with acclaimed wines. Complete the experience with a private VIP tasting hosted by a member of the Dunleavy family, sharing wines and stories from nearly four decades on the island.

**WIN** a garden-to-table long lunch experience for four, including a market garden tour and private VIP wine tasting with a member of the Dunleavy family, valued at over $800.




**WAIHEKE HERBS | waihekeherbs.co.nz**
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**WIN** one of two Waiheke Herbs Gourmet Gift Boxes and get your summer off to the tastiest start!



**WILD ESTATE | wildestate.co.nz**
From the electric energy of Highlife NYE to long, lazy afternoons among the vines. Highlife NYE takes over Wild Estate Vineyard in Waiheke Island's Onetangi Valley this New Year's Eve, with the architecturally designed venue, vineyards and grounds turned into a festival site. One island, two very different moods.

**WIN** two GA tickets to Highlife NYE, plus a $100 Wild Estate voucher to return and experience Waiheke at its laid-back summer best.




**WIN** a long lunch for two plus matching wines, valued at $450 at Poderi Crisci.

# Waiheke's Spirit



In an unexpected location of the whisky world on an island famed for its vines rather than its barley, there's a distillery that has spent more than a decade making its own rules — and equipment.




Waiheke Whisky founder Mark Izzard (who's also a surgeon) and his team started producing single malt on Waiheke in 2010, initially building much of the operation themselves. That approach is most obvious in the stills. The original design – displayed onsite, and the only one of its kind in the world – was developed in New Zealand and built by hand, while the latest versions were made by Scottish specialists Speyside Copper Works to the team's specifications. Their distinctive geodesic shape is designed to maximise copper contact and reflux, producing a cleaner spirit.




**PHOTO:** MARK IZZARD

"The more copper you have, the smoother your product," says Mark. "And this has got double the surface area for the copper contact, so you end up with a much smoother whisky."

The same DIY mentality extends to the technology running the distillery. The WW team developed their own automation system, controlling the process from temperatures and volumes to pumps and valves. The equipment might look sophisticated, he says, but much of it is decidedly Kiwi ingenuity.

"It would be a couple of million bucks to have this done, we did it for around 20 grand with some second-hand bits from eBay," says Mark as he shows us around backstage with his production manager Richard Evatt. "It looks flash, but it's basically just a Frankenstein!"

The willingness to experiment also spills into how the whisky is made. Waiheke's warmer climate accelerates maturation dramatically compared with Scotland – five years, says Mark, is the sweet spot: "We call it dog years. We age about three to five times faster than Scotland. So, five years, you're getting up to 15-year-old whisky equivalent. It gets quite oaked and quite rich and mature."

There is a price for speed, though. While the traditional Scottish 'angel's share' might be around 2% a year, Waiheke can lose closer to 10% through evaporation.

Adding further personality to what's in the bottles, they carry names such as Heart of Gold, Operation Manuka, and Altered Carbon. The titles reflect Mark's unabashed "geekiness", with the references ranging from *The Hitchhiker's Guide to the Galaxy* to science fiction, he tells us over a few drams during tasting.



It might all feel slightly improbable – a small distillery on a small island, designing unusual stills, and writing its own software – and the story has become even more remarkable by turning heads overseas. In 2024–2025, the distillery took home more than 10 medals, including four Golds, four Silvers, one Bronze, and Best in Category wins at both the NZ Spirits Awards and the Drammys.

The 2025 World Whisky Awards in London named Waiheke Whisky's DYAD Peat + Port expression the Category Winner for Small Batch Single Malt (12 years & under). And at the 2025 NZ Spirits Awards, Waiheke Moss took Best Overall World Whisky, a category historically dominated by big international names.

Now, its new production capacity is allowing the brand to look beyond Australia towards markets including Japan, Germany, Ireland, Belgium and even Scotland, too.

The distillery's home alongside The Heke has become a kind of clubhouse for their ambition: a place for tastings, events, whisky clubs and launches, as well as a working distillery. Visitors can taste everything from the core range to limited single-cask releases, while the site brings together whisky, brewing and food.

At the close of our tour, Mark pulls out the legendary *World of Whiskey,* a book that lists the best distilleries from around the world. Waiheke Whisky is there, towards the back, alongside New Zealand's handful of new-wave producers.

"Here we are at the end of the world, and, fittingly, towards the back of the book," he says proudly. "Four years ago, New Zealand wasn't even listed."

*For more information or to purchase visit* **waihekewhisky.com**



# WAIHEKE BEYOND THE ORDINARY

**waiheke-winetours.co.nz**



**Because the best days are the ones you wish would never end.**

There's something about Waiheke that makes you forget what day it is. Maybe it's the sea air, the rolling vineyards, or that first glass of wine with nowhere else you need to be.

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**ECLECTIC BOUTIQUE | eclecticboutique.co.nz**
Nestled in Ostend, Eclectic Boutique is a true Waiheke Island gem. The carefully curated space bursts with personality, offering a vibrant mix of sustainable international fashion, unique homewares, and beautiful giftware. Renowned for their personalised service, they focus on you. Proud to feature high-quality fabrics and bold prints from European and local designers. An essential island stop for discovering something a little different.

*2/28 Belgium Street, Ostend, Waiheke Island*



**ISLAND INTERIORS | islandinteriors.co.nz**
Island Interiors is a luxury, full-service interior design studio based in Waiheke and Auckland, specialising in bespoke residential interiors that are timeless, considered and deeply connected to place. Their approach is rooted in thoughtful design, creating spaces defined by warmth, depth and understated sophistication. They believe exceptional interiors should honour a home's architecture, elevate everyday living and reflect the individuality of those who inhabit them

From the initial concept through to the final details, expect a seamless, collaborative design experience where every element is carefully considered and thoughtfully brought together to create homes that feel effortless, enduring and distinctly yours.

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*120 Ocean View Road, Oneroa, Waiheke Island*




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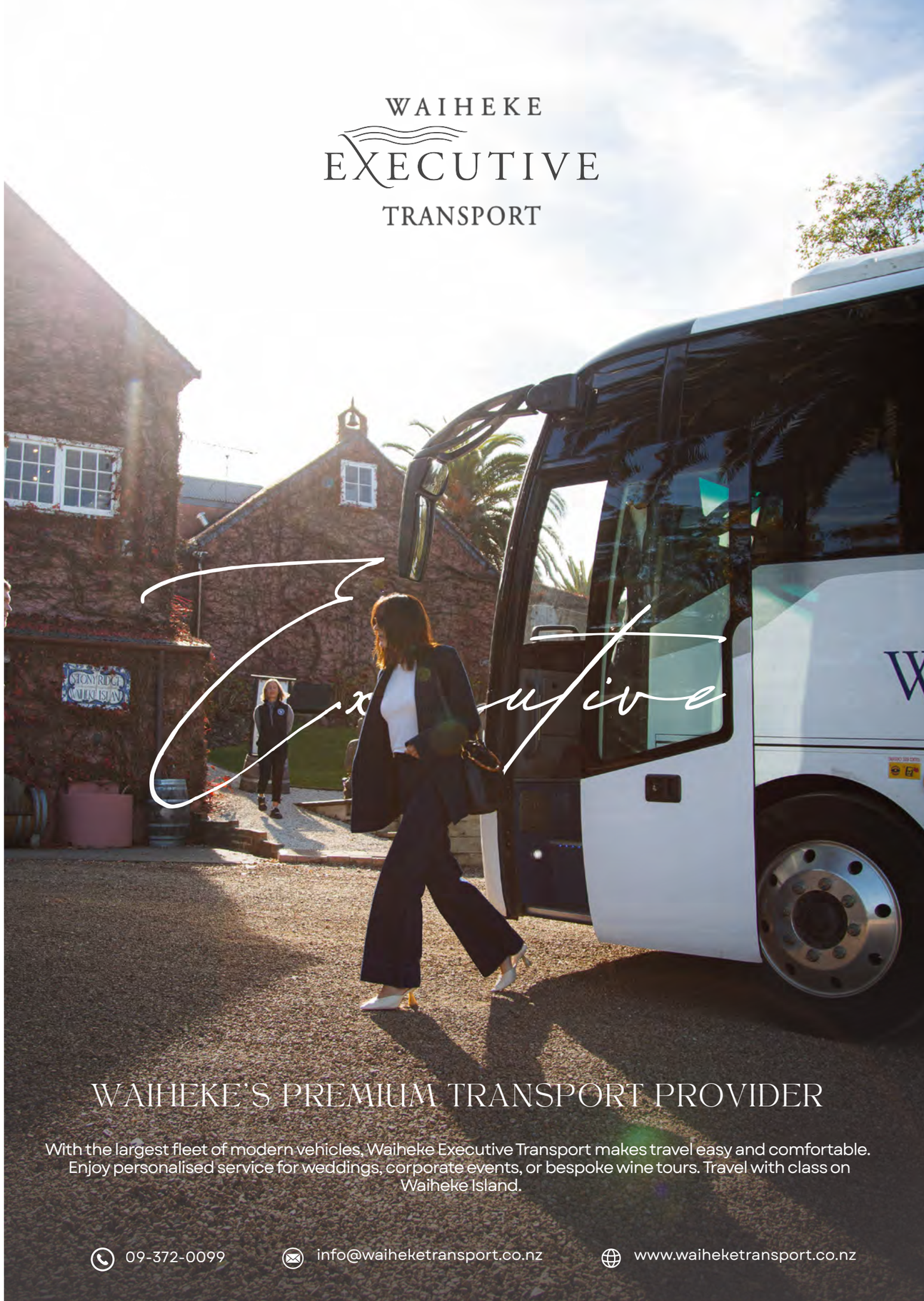





**CUTHBERT INTERIORS | interiors.co.nz**
Anna Cuthbert, director of Cuthbert Interiors, brings 28 years of international and domestic experience to bespoke residential interior design. UK-qualified, an NKBA Gold Member and DINZ Life Member, Anna combines creative vision with technical expertise to transform spaces. Her services span concept development, kitchens, bathrooms, custom cabinetry, furnishings, colour consultancy, material sourcing and project management. With a personalised approach, she delivers beautiful, functional interiors tailored to each client's lifestyle, aesthetic and budget.

*Contact* **anna@interiors.co.nz** *or call 021 379 208.*







# Hauraki Highlights

There's more to the gorgeous gulf than wondrous Waiheke...

**IMAGE:** DOLPHINS FROKLING IN THE HAURAKI GULF
**PHOTOGRAPHY:** SYNTHETICK / ADOBE STOCK

**THE HAURAKI GULF MARINE PARK**
Aotearoa New Zealand's first marine park — spans some 1.2 million hectares, boasts around 50 islands, and hosts the likes of dolphins, orcas, whales, and some of the world's rarest birds.

**RANGITOTO ISLAND**
Rangitoto, the Hauraki Gulf's youngest and largest volcano, is easily recognised by its near-symmetrical cone, which formed about 600 years ago. Its slopes shelter native birds, hundreds of plant species, and walkable lava tubes.

There's no accommodation, but you can camp on neighbouring Motutapu Island — where there are fossilised footprints from when Rangitoto first emerged from the sea!

**TIRITIRI MATANGI**
Tiritiri Matangi is a volunteer-supported, pest-free sanctuary sheltering rare birds including takahē, kōkako, and tūī. Overnight stays offer some of the country's the best chances of spotting kiwi in the wild, with other highlights including a 19th-century lighthouse, ancient pōhutukawa, and spring-nesting kororā (little penguin) in Hobbs Beach nest boxes.

**KAWAU ISLAND**
Kawau Island was settled by Māori but abandoned in the 1820s after a bloody musket-wars clash. Manganese mining began in the 1840s, followed by copper, and ruins remain. In 1862 Governor George Grey bought the island, enlarged the mine manager's house into a mansion and planted exotic gardens, where peacocks still strut their stuff. Visitors can sail from Sandspit on the Royal Mail Run cruise, which delivers post around the bays and stops at the Mansion House.

**AOTEA/GREAT BARRIER**
Aotea/Great Barrier Island is New Zealand's sixth-largest island, and more than half of it is managed by the Department of Conservation. The east coast draws surfers, while the west offers calmer swimming. Hikers can tackle the three-day Aotea Track or stroll to the Kaitoka Hot Springs. With no mains power, supermarkets or public transport, it's proudly self-reliant.





# Rotoroa Island

## An island of restoration.

For almost a century, Rotoroa Island was a Salvation Army treatment centre, closed to the public. Today it is a nature, conservation, arts and heritage sanctuary, just 75 minutes by ferry from downtown Auckland.

More than 400,000 native plants have reshaped the island, and it has been predator-free since 2015. Takahē, one of the rarest birds in the world, graze the open grasslands, while tīeke/saddleback call from the regenerating coastal forest.

Days here move at an easier pace. Walk bush and coastal tracks to lookouts over the Gulf, swim at four sheltered white-sand bays, come across the Chris Booth sculpture along the trails, and learn the island's story at the heritage museum.

The real luxury is staying on. Book one of three restored holiday homes and have the island almost to yourself once the last ferry leaves: a quiet evening on the deck, birdsong at dawn, and a morning swim before the day visitors arrive.

*Learn more and book your stay:* **rotoroa.org.nz**
*Ferries:* **exploregroup.co.nz/auckland/rotoroa-island**





*VERVE'S* PICKS

# For Under the Tree

1




2




3



4




5




6




7



8



9






10




11




12




13




13. Dermalogica | **dermalogica.co.nz**
Dermalogica Holiday Collection THE EXPERT LIFT. The complete phyto nature range, featuring clinically proven formulas to lift, firm and revitalise skin, including e2 Exosomes and Exfoliation.

1. Butter Works | **butterworks.co.nz**
Butter Works crafts smooth, rich, small-batch fudge in the Wairarapa with real ingredients and distinctive flavours. Thoughtful gifts for savouring and sharing. Available in gift boxes and resealable pouches.

2. Six Barrel Soda | **sixbarrelsoda.co**
Six Barrel Soda makes syrups from real New Zealand fruit and Fairtrade organic cane sugar, as well as sugar-free Seltz Drops for flavouring fizzy water. Make wonderful drinks at home, without all the rubbish.

3. Le Creuset | **lecreuset.co.nz**
Le Creuset new Serenity Collection. Coupe Mugs Set of 4.

4. Mecca Cosmetica | **mecca.com**
Lip De-Luscious Mask Cracker. A softening lip balm to condition and hydrate.

5. Glasshouse | **nz.glasshousefragrances.com**
Glasshouse 380g Soy Candle Gingerbread House.

6. Mecca Cosmetica | **mecca.com**
kit: Rush Hour Kit. With a Kissing Balm to keep chatty lips un-chapped and an Urban Hand Salve to soothe hardworking hands.

7. Allium | **alliuminteriors.co.nz**
A beautiful gift for anyone who loves entertaining, the Bianca Lorenne Gather Bowl features a textured finish and earthy tones. Perfect for salads, fruit or sharing around the table.

8. The Wool Company | **thewoolcompany.co.nz**
True comfort begins with warm dry feet. Keep your loved ones feet feeling great all day in New Zealand made merino socks from the Wool Company. Socks that are made for people who value comfort that lasts.

9. About Giving | **aboutgiving.co.nz**
Find something for everyone this Christmas at About Giving. Your one-stop online gift shop with thoughtful options for every budget – even for those hard-to-buy-for people!

10. Allium | **alliuminteriors.co.nz**
A lovely gift for any occasion, the Bob lamp brings warm light indoors or out. Rechargeable, splash-proof and dimmable, it's a practical little lamp you'll enjoy for years.

11. Mecca Cosmetica | **mecca.com**
Limited Edition To Save Face Superscreen SPF50+ Cracker. A fan-favourite SPF in a limited-edition cracker.

12. Maison Aotearoa Charcuterie | **maisonaotearoa.co.nz**
Bonjour, lovers of fine food. Maison Aotearoa Charcuterie brings the art of traditional French charcuterie to New Zealand, crafted with care using locally sourced ingredients. Where two worlds meet, French tradition and Kiwi craftsmanship come together to create exceptional duck rillettes and pork pâtés – authentic, natural, and delicious. Available at Sabato, Mt Eden.



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1. The Wool Company | **thewoolcompany.co.nz**
The Gift of Luxury. Wrap her in New Zealand made merino possum from The Wool Company. Choose effortless style that is light, soft and a joy to wear.

2. Maison Aotearoa Charcuterie | **maisonaotearoa.co.nz**
Bonjour, lovers of fine food. Maison Aotearoa Charcuterie blends traditional French recipes with New Zealand's finest local ingredients, creating authentic, natural, delicious duck rillettes and pork pâtés, available at Sabato, Mt Eden.

3. Mecca Cosmetica | **mecca.com**
Moonlight Minis. Mini beauty brushes for your face, cheeks, and eyes stowed in a lush velvet bag for all kinds of holiday adventures.

4. Strangely Normal | **strangelynormal.com**
Making men's wardrobes interesting since 1977. A variety of prints, including Liberty of London, there's something for everyone. Made in NZ, custom fit and tailoring available.

5. Cooki | **haircooki.com**
Moisture Hair Mask. The ultimate hair care gift: Cooki's Moisture Mask hydrates and softens, while the Protein Mask repairs and strengthens. Vegan, natural, and beautifully packaged in recyclable glass.

6. Waiheke Herbs | **waihekeherbs.co.nz**
Waiheke Herbs products are a popular choice for locals and visitors to the island and available from all the fabulous food stores on Waiheke Island. Gulf Foods has the full range.





# Introducing Pure Linen Natural Stripe

**Meet the newest addition to the George Street Linen collection, just in time for summer.**

The new Pure Linen Natural Stripe brings together the natural texture of pure linen and a classic stripe for a fresh look. Pair it with crisp whites, layer it with your favourite colours or keep things simple. It's linen that feels at home in the everyday.

Linen is a favourite for good reason. It's breathable, beautifully textured and softens with use, taking on a relaxed character over time. No need for a perfectly styled bed; its natural appeal speaks for itself.

George Street Linen believes in choosing well. They source premium fabrics from around the world, looking for quality, comfort and the little details that make a difference. The approach is simple: thoughtful design, beautiful materials and bed linen made to be lived in.

Discover Pure Linen Natural Stripe, a new take on linen for the warmer months and all the everyday moments spent at home.

George Street Linen. Get more life out of your bed.
**georgestreetlinen.com**






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1. Dermalogica | **dermalogica.co.nz**
Dermalogica Holiday Collection GLOW ON THE GO. A travel-ready trio featuring PreCleanse, Special Cleansing Gel and Daily Microfoliant.

2. Deadly Ponies | **deadlyponies.com**
Resort '26 collection Bellboy Tote in Eclipse Croc.

3. Monti Castello - Italy | **monticastello.com**
This beautiful collection of cufflinks features precision-cut, inlaid stones, made with meticulous attention to detail, bringing a refined accent to formal wear. Presented in a satin-lined wooden box, these investment pieces make the perfect gift.

4. Lush | **lush.com**
Snow Fairy Limited Edition is back! Body Spray, Shower Gel and Shower Jelly.

5. George Street Linen | **georgestreetlinen.com**
The silk pillowcase from George Street Linen in a range of colours is a perfect gift for someone who likes the finer details of silk for sleeping.

6. MOR | **beautygarage.co.nz**
Opulent Marshmallow pairs MOR's iconic Marshmallow fragrance with a luxurious Hand & Body Wash and Milk 500ml duo, enriched with nourishing oils and fruit extracts to cleanse, hydrate, and soften skin.

7. ghd | **ghdhair.com**
ghd Cashmere Deluxe Gift Set. The hero set, pairing the new ghd speed ultrafast hair dryer with the ghd chronos styler, housed in a soft textured vanity case.



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# 2026 Gifts

**Te Whatu Stardome Observatory & Planetarium**




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1. **Thames & Kosmos Science Advent Calendar** - $75
*(67.50 for annual pass holders)*

2. **Tesla Lamp Plasma Ball** - $55
*($49.50 for annual pass holders)*

3. **Liquifly Deluxe Fizz Rocket** - $45
*($40.50 for annual pass holders)*

4. **Freeze Dried Ice Cream** - $9.50

All items available from the on-site shop at
Te Whatu Stardome Observatory & Planetarium, Maungakiekie One Tree Hill Domain, 670 Manukau Road




# WIN WITH *VERVE*

**Entering is simple. Visit VERVEMAGAZINE.CO.NZ and click WIN then follow the directions. Follow us on Facebook and Instagram @vervemagazine.**




## 24 Days of Christmas

Step into the magic of the season with the 24 Days of Christmas Advent Calendar from Glasshouse *"A Very Merry World"* collection. Each door reveals a fragrant surprise from candles to perfume and body treats – bringing daily moments of joy!

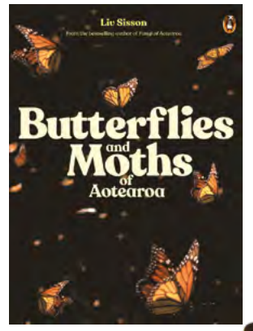
**WIN** this luxurious countdown that captures the wonder, warmth, and sparkle of Christmas in true Glasshouse style; RRP $340.




### *GOOD MORNING* BY TOM HISHON

Celebrate the most generous meal of the day with *Good Morning*, the first cookbook from acclaimed New Zealand chef and restaurateur Tom Hishon. Drawing on his Southland upbringing and experience behind Orphans Kitchen, Daily Bread and Kingi, Tom shares delicious breakfast recipes spanning cereals, toast, eggs, baked goods, preserves and drinks.

**WIN** a copy of *Good Morning* by Tom Hishon, published by Penguin Random House New Zealand.




### BUTTERFLIES AND MOTHS OF AOTEAROA

From the bestselling author of *Fungi of Aotearoa*, a field guide to the overlooked lives of our butterflies and moths. Meet a gold-flecked moth as old as the dinosaurs, butterflies that flash from purple to orange, and a lime-green moth said to carry messages from the spirit realm.

**WIN** a copy of *Butterflies and Moths of Aotearoa* by Liv Sisson; published by Penguin.

# Throwing Shade

## How icons of eyewear were born.



**IMAGE:** AUDREY HEPBURN IN *BREAKFAST AT TIFFANY'S* (1961). IMAGE VIA WIKIMEDIA COMMONS



**The Aviator**
Thin metal frame, double bridge, and teardrop lenses dipping over the eye – the aviator is perhaps the most recognisable sunglass style there is. As pilots climbed higher in the early 20th century, glare, headaches and sickness followed, so John Macready teamed up with Bausch & Lomb to produce a lightweight, green-lensed design that cut the blinding dazzle. In 1937 it went on sale and received widespread coverage when General MacArthur of the US Army wore a pair when landing in the Philippines in 1944. Post-war, the likes of Elvis and Marlon Brando cemented their style legacy. Oh, and they first became known as... the Ray-Ban.



**The Wayfarer**
Ray-Ban's aviator's success was followed in 1952 by the Wayfarer, which swapped metal for hard plastic. Newly available moulding technology let the manufacturer create a bold, trapezoidal frame. Often called the best-selling sunglasses of all time, designers of all stripes have borrowed the shape ever since. Its slightly menacing look appealed to anyone wanting a touch of rebellion, and in the 50s and 60s was worn by figures including James Dean, Andy Warhol and John F Kennedy.



**The Browline**
In 1947, Jack Rohrbach of Shuron Ltd introduced the browline – a sophisticated frame with a bold upper section that echoes the eyebrows, set above a thin metal or rimless lower half. The effect sharpens the eyes and gives the face a polished, defined look. Ray-Ban later put its own spin on the idea with the Clubmaster.

*Sunglass styles supplied and available at* **ipop.co.nz**



## *VERVE* PICK'S

**Stella + Gemma**
**stellaandgemma.com**

**Blaze Sunglasses in Black**
Bold, sculptural frames meet effortless cool. An oversized statement style designed to evaluate everyday looks and add a touch of attitude to sunny days.



**Stella + Gemma**
**stellaandgemma.com**

**Indy in Tort**
A timeless silhouette in rich tortoiseshell with warm tinted lenses. The perfect blend of vintage charm and modern sophistication for effortless everyday styling.



**Bored George**
**boredgeorge.com**

**Miranda Black**
Inspired by *The Devil Wears Prada,* the Miranda is oversized, square and super stylish for that fashion-editor energy! Polarised UV400 lenses that cut glare. Designed in New Zealand.











**The Teashades**
Often referred to as granny, hippy or Lennon glasses, teashades are round, wire-rimmed designs with small, tinted lenses held by nose pads on a thin metal frame. Popularised in the late 60s by counterculture figures such as the aforementioned Beatle they were worn as much for style as for shade, often with exaggerated colours, mirrored finishes or oversized lenses.



**The Wraparounds**
Wraparound sunglasses first appeared in the 60s, but the 80s saw them rebranded as performance eyewear. Oakley's 1984 Eyeshades, drawing on motocross goggle curves, led the way, followed by the neon-accented Razor Blades. Rudy Project, founded in Italy in 1985, and tactical maker Gargoyles pushed the shield look further still.



**The Cat-eye**
Often called the first distinctly feminine eyewear style the cat-eye was created by New York designer Altina Schinasi Miranda. Unimpressed by the standardised unisex frames in an optician's window, she set out to make glasses that made women feel attractive, further inspired by Dorothy Parker's famous line about men seldom making passes at girls who wear glasses! Loosely based on the Venetian Harlequin mask (they were originally called Harlequins), the cat-eye was soon adopted by screen legends Audrey Hepburn and Marilyn Monroe.

*Sunglass styles supplied and available at* **ipop.co.nz**

# A Taste of Guadalcanal

WORDS —
ELEANOR HUGHES



Surrounded by tropical gardens, starting the morning looking out over a placid Solomon Sea while swimming in Heritage Park Hotel's pool is tranquil. A mere kilometre away, Honiara Central Market is bustling.

A kaleidoscope of colour, the market overflows from an open-air, roofed hall into the chaotic carpark. Orange spider conch shells, cockle-like shellfish and sea snails, sit alongside coconuts. I wander between sacks of sweet potato, stacked watermelons, mounds of ngali nuts, saucer-sized black-shelled crabs wrapped in banana leaves, multi-coloured chillies, and fruit and vegetables I can't identify. Intricate shell necklaces, earrings, and bracelets are eye-catching where I discover strings of handcrafted shells, used as traditional currency and bride dowry. Waterfront, snapper, fish with turquoise colourings, yellowfin tuna, and unknown species stare blankly from chilly bins.

Guadalcanal's two lane, and sole highway, leads us away from Honiara's dusty busyness becoming one lane. Alongside, green vegetation nestles thatched and corrugated iron-roofed homes. We turn off, driving by villages among coconut and banana palms where cacao beans dry on tarpaulins. Tarseal turns to potholed dirt nearer Hotomai Cultural Village.

As the deep tone of a conch shell sounds, loin-clothed, yelling warriors run at us, spears raised. It's a relief when they eventually break out in red-stained teeth smiles. Women wearing sago palm bodices and string-like skirts of stripped pandanus tubers welcome us with song. Betel nut is offered but the resulting red teeth put me off... and the effects this stimulant might have.

*continues over page*





We wander dirt paths winding between verdant crops; a rooster crows. A man thrusts a stick, the same height as him, into blackish earth, forming a hole for a woman to plant yam. Another rubs a debarked stick against a larger one until a wisp of smoke appears and he lights a coconut leaf pipe packed with locally produced tobacco. Unripe bananas cook over hot stones; they taste smoky and dry. Presented on a plate-like banana leaf, taro baked in banana leaves then mashed in a wooden bowl and rolled in coconut is tastier. Sugarcane... sweetly delicious. Baskets of all sizes are intricately woven using coconut leaves and strands of coconut frond spine. Men construct rooves from sago palm leaves, bamboo and lawyer cane vine.

It's a simple life.

Back on the main road, eastwards bound, an explosion of colour and activity marks a roadside market of thatch-roofed stalls containing produce. We turn down Tenaru Beach Road and bump along the potholed dirt a few hundred metres to meet Grace Fekau.

Below glossy-leafed cacao trees, pink, green and yellow pods hanging from the trunks, she tells me of starting Amazing Grace Boutique Cocoa Farm in 2006. Beginning with 600 trees, the farm now supports 1,500 and Grace, at 72, still prunes the lot. Employing relatives, the entire process of turning cacao bean to chocolate is hand done.

Grace machetes open a yellow pod. Inside, resembling a giant sweetcorn cob, white flesh segments surround each bean. The slimy flesh is fruity.

We continue through green peacefulness passing pineapple, knobbly fruited moringa, spiky sowsop and cashew trees, where nuts are enclosed within large green shells attached to brownish, capsicum-like fruit. A crab-sized native apple tastes sweet.

Astride a wooden bench with a serrated metal attachment at one end, I grate coconut flesh which we squeeze through a bag to produce coconut milk.

In the balmy heat serenaded by chirping cicadas, we wander to three wooden bins where cacao beans are fermented over seven days to then sun dry for a day spread on outdoor wooden trays. In a plastic-covered wooden structure, they are then spread and turned regularly over a week. I crunch on one. It's chocolatey.

A short drive brings us to Tenaru Beach's black sand. Amidst tropical flowering trees, Grace's open-sided restaurant looks out onto it. Beneath a neighbouring thatched shelter, she roasts dried beans in a pan over a fire for a few minutes. They too are chocolatey. The roasted skin put aside to later soak and boil to produce tea or hot chocolate, the beans are then ground. A chocolate aroma lingers from a knee-high wooden bowl where a woman with a bat-sized stick has been grinding some into a paste for over an hour. Finally done, she pours the paste into moulds to harden. Being a chocoholic, I purchase the finished product. Surprisingly, it's quite bitter and coarse.

We linger over lunch here, savouring fresh taro, sweet potato, fish, squid and chicken flavoured with coconut, tropical fruit and sweet, cooked banana. Like the Guadalcanal life I have witnessed, it's simple and memorable.



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# Moreish

Sitting on the northwest corner of Africa, bordered by the North Atlantic Ocean and the Mediterranean Sea, Morocco boasts nine Unesco World Heritage Sites, historic settlements, and Saharan dunes that stretch for eternity.

**IMAGE:** DUNES OF MERZOUGA
**PHOTOGRAPHY:** PETER SCHULZ

**DUNES OF MERZOUGA**
Merzouga is a small village that serves as the gateway to Erg Chebbi – among the tallest dunes in the Sahara. Rising to around 150m and stretching more than 20km, they're best explored by camel ride, with unforgettable overnight stays in desert camps available.



**IMAGE:** CASABLANCA
**PHOTOGRAPHY:** AHMED



**IMAGE:** HASSAN II MOSQUE
**PHOTOGRAPHY:** MICHAL/ ADOBE STOCK

### CASABLANCA

Morocco's economic capital and largest city famously bridges old and new, mixing Art Deco and traditional Moroccan architecture with more modern offerings. Its modern centre was planned by Henri Prost under the French protectorate, yet it now feels distinctly post-colonial, with lively pan-African street life. The 1942 film made the name famous, though it was shot in California, today a real-life Rick's Café recreates the film's nightclub!



**IMAGE:** DJEMAA EL FNA MARKET SQUARE, MARRAKESH
**PHOTOGRAPHY:** KASTO/ ADOBE STOCK

## MARRAKESH

Founded in the 11th century, the enchanting 'Red City' of Marrakesh is a tangle of narrow streets and lively souqs (open-air markets), with plaster arabesques, mosaics and carved cedarwood at every turn. Sample the cuisine, wander the square Djemaa El Fna in the medina (Old Town), and explore the more modern Ville Nouvelle.

Marrakesh is a leading North African contemporary art hub. Comptoir des Mines Galerie shows artists in a 1932 art deco building in Gueliz, while Galerie Siniya28 champions Essaouira's Art Naïf painters and emerging artists. Bab el-Khemis, at the medina's northern gate, opens onto an iconic flea market.



**IMAGE:** MARRAKESH
**PHOTOGRAPHY:** MALEO PHOTOGRAPHY / ADOBE STOCK



**IMAGE:** CHOUARA TANNERY, FEZ
**PHOTOGRAPHY:** PARKER HILTON

## FEZ

Set between the Rif and Middle Atlas Mountains, Fez has long been Morocco's cultural, spiritual and intellectual heartland. Founded by the Idrisid dynasty between 789 and 808, it was Morocco's capital until 1925. Its car-free medina, Fes el-Bali, is a Unesco World Heritage Site and one of the world's largest and best-preserved medieval urban areas. Here you'll find the University of al-Qarawiyyin, founded in 859 and the Chouara tannery (in operation since at least the 16th century) for a glimpse of the Morocco that once was.

**CHEFCHAOUEN**

Set on a Rif mountainside, Chefchaouen boasts an ethereal charm thanks to its blue-washed houses which bathe the town in azure. Wander the medina's winding alleys, mingle with locals and sample freshly baked loaves. At its heart, the Kasbah has lush gardens and a museum of old weapons, historic photographs and textiles. Beyond town, trails through the Rif mountains reveal a different side of Morocco.



**IMAGE:** SUNSET OVER CHEFCHAOUEN
**PHOTOGRAPHY:** BLACKBEARD PG / ADOBE STOCK







**IMAGE:** BLUE STREETS OF CHEFCHAOUEN
**PHOTOGRAPHY (TOP):** NATALIA SCHUCHARDT/ ADOBE STOCK **(BOTTOM):** MARIANA IANOVSKA / ADOBE STOCK



**IMAGE:** KSAR OF AIT-BEN-HADDOU
**PHOTOGRAPHY:** RYZHKOV OLEKSANDR / ADOBE STOCK

### KSAR OF AIT-BEN-HADDOU

Aït Benhaddou is the most famous ksar (a traditional fortified earthen village) in the Ounila Valley on the southern slopes of the High Atlas. Another Unesco-listed site, this striking example of southern Moroccan architecture has served as a film backdrop for the likes of *Lawrence of Arabia* and *Gladiator*.

### TODRA GORGE AND DADES VALLEY

Between the High Atlas and the Sahara, these two dramatic gorges lure trekkers and climbers from the world over. Todra Gorge's walls rise almost vertically for up to 300m above a stony floor as narrow as 10m, while Dades Valley is famous for its hairpin road and is a photographer's favourite thanks also in part to unusual rock formations known as 'monkey fingers'.





**IMAGE:** DADES GORGE
**PHOTOGRAPHY:** RYZHKOV OLEKSANDR / ADOBE STOCK

### SAVOUR THE FLAVOURS

Moroccan cuisine blends Berber, Arab, Andalusian, Jewish and Mediterranean traditions, and relies on spices, herbs, floral waters, and slow cooking. Tagine, maybe its most famous food, is a slow-cooked stew named after the conical clay pot it cooks in, while couscous, steamed semolina, is traditionally topped with meat and seasonal vegetables and usually served on Fridays.

Moroccan mint tea is a traditional preparation of gunpowder green tea, fresh spearmint and plenty of sugar. Introduced through 19th-century trade, it's central to Moroccan hospitality and traditionally served in small glasses.





**PHOTOGRAPHY:** GETTY IMAGES / UNSPLASH



**IMAGE:** OLD CITY, SKOURA
**PHOTOGRAPHY:** SHUTTERSTOCK

Destination:

# Morocco

**With an exotic blend of Arab, Islamic, Berber, African and European influences, Morocco is blessed with spectacular landscapes, walled medieval cities and Berber fortresses.**

Combined with a wealth of handicrafts, traditional riads and fragrant cuisine, it's a destination with it all.

Experience the ritual of haggling in the market of Jemaa el Fna Square in Marrakech. Every alleyway has its own specialty, from spices to ironwork to all the necessary ingredients for casting magic spells! Leather goods, beaten copper, ceramics, and woven carpets are especially good buys.

Souvenirs secured, while away an afternoon sipping mint tea from a cafe balcony overlooking the square. Below is a timeless scene of snake charmers, tooth-pullers, scribes, water-sellers and any number of other vendors plying their wares.

The old town of Fes is a step back in time. Vehicles are banned from its over 9,000 streets and alleyways, and traffic comes in the form of heavily laden mules, their handlers yelling *"balak... balak!"* We recommend getting out of their way. Here, a guide can be invaluable, as it's too easy to get lost in the maze!

The coastal port city of Essaouira has a lovely 18th-century medina, seafront ramparts with old brass cannons, and blue and white buildings similar to the vivid blues of the picturesque city of Chefchaouen in the mountainous north.

For spectacular scenery head for the Sahara Desert, and a luxury Bedouin-style camp. Visit date palm fringed oases and travel through the Todra Gorge into the High Atlas Mountains.

Whatever you wish for, Morocco will surely provide.





**WHEN TO GO**
While Morocco is a year-round destination, the High Atlas very cold in winter (Dec -Mar) and the summer heat (Jul-Aug) can be oppressive. Travel between March and June offers comfortable temperatures and clear blue skies.

**HOW TO GO**
World Journeys offer four- to five-star tailor-made itineraries inclusive of all transport and guided sightseeing, with well-located hotels and beautifully restored riads.

**In Moroccan Style,** eight days from Casablanca to the UNESCO sites of Meknes and Volubilis, Fes, the capital city of Rabat, and Marrakech.

**The Desert to the Sea,** 10 days from Casablanca to Rabat, Meknes and Volubilis, Fes, a luxury camp in the Merzouga Sands, Todra Gorge, the oasis town of Skoura, the ancient kasbah of Ait Benhaddou, Marrakech, and Essaouira.

**Moroccan Heartbeat,** 15-day women-only small group hosted tour including flights from NZ. Casablanca, Rabat, Chefchaouen, Volubilis, Fes, a luxury camp in the Merzouga Sands, Skoura, Ait Benhaddou, and Marrakech. Special experiences include a market tour, cooking class, photography walk, lunch with a local Berber family and more.

*For details contact your travel agent or World Journeys on 0800 117311* **worldjourneys.co.nz**

# Fish Broth

## with lemon and harissa

**SERVES:** 4

**Along the northern coastal region of Morocco, in cities like Tangier, Tetouan, and Casablanca, you come across fish broths that echo the well-flavoured soupy stews of Mediterranean Spain and France. Served on their own with bread for dunking, or spooned over plain couscous, these plain or spicy broths, *chorba bil hout*, deliciously showcase the catch of the day.**

**INGREDIENTS:**

30–45ml/2–3 tbsp olive oil
1 onion, finely chopped
2 stalks celery, diced
2–3 garlic cloves, finely chopped
5–10ml/1–2 tsp harissa
Small bunch of fresh flat-leaf parsley, finely chopped
1 litre/4 cups fish stock or water
Juice of 2 lemons
150ml/scant ¾ cup fino sherry or white wine
400g can of chopped tomatoes, drained of juice
Sea salt and freshly ground black pepper
1kg fresh firm-fleshed fish, such as cod, haddock, ling, grouper, sea bass or snapper, cut into large chunks
500g shellish, such as prawns, clams and mussels, cleaned and in their shells (discard any mussels that do not close)
Sea salt and freshly ground black pepper
Small bunch of fresh coriander leaves, coarsely chopped

**METHOD:**

Heat the oil in a deep, heavy based pot and stir in the onion, celery and garlic, until it begins to colour. Add the harissa and parsley and pour in the fish stock. Bring the liquid to the boil, reduce the heat and simmer for 10 minutes to enable the flavours to mingle.

Add the lemon juice and fino sherry or wine, and stir in the tomatoes. Season to taste with salt and pepper. Gently stir in the fish chunks and shellfish and bring the liquid to the boil again. Reduce the heat and simmer for 3–4 minutes to make sure the fish is cooked through. (Discard any mussels that do not open.) Sprinkle the chopped coriander over the top and serve immediately with lots of bread, or with couscous.






Edited recipe extract from
*The Moroccan Cookbook* by Ghillie Başan
ISBN 9780754835646
published by Lorenz Books, $95

**PHOTOGRAPHY:** ALICE MORRISON

# Mechoui

**SERVES:** 6-8

**Although the Arabic word *mechoui/meshwi* refers to grilled meats, in Morocco *mechoui* is also the name of a traditional festive dish of an entire lamb or kid, rubbed all over with a blend of smen, cumin, black pepper and garlic, and roasted slowly over embers in a pit dug in the ground until the meat is so tender it can be torn off with fingers and shared amongst a community, or a large family. It is generally prepared in this way for holy days, such as Aid el Adha, to celebrate the near-sacrifice of Isaac, and it is one of the dishes cooked for the Jewish *hilloula* and the Berber *moussem*, which are both festive celebrations to mark a religious or significant event, such as a marriage or the death of a saint. Around the souks, the *mechoui* stalls sell cuts of the plain roasted meat, which people buy to dip in salt and cumin. When cooking a joint of smen-coated lamb in a communal or kitchen oven, Moroccan cooks might add seasonal fruit, such as fresh figs, plums, apricots or quince to the dish.**

**INGREDIENTS:**

Roughly 2.25kg leg of lamb
200ml/scant 1 cup water
30–45ml/2–3 tbsp runny honey
About 6 fresh figs, plums or apricots, halved and pitted *(optional)*
Sea salt and freshly ground black pepper
Fresh coriander leaves, roughly chopped, for garnishing

**For the marinade**
4 garlic cloves, chopped
60g fresh ginger, chopped
1 red chilli, deseeded and chopped
Pinch of sea salt
Small bunch of fresh coriander, chopped
Small bunch of fresh flat-leaf parsley, chopped
5–10ml/1–2 tsp ground cumin
5–10ml/1–2 tsp ground coriander
45ml/3 tbsp smen, softened butter or olive oil

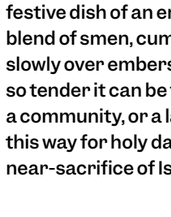
**METHOD:**

First make the marinade. Using a mortar and pestle, pound the garlic, ginger and chilli with salt to form a coarse paste. Add the fresh coriander and parsley, pound to a paste, and stir in the ground cumin and coriander. In a bowl, beat the paste into the smen, until thoroughly mixed. Cut small incisions in the shoulder of lamb with a sharp knife and rub the spicy smen all over the meat, making sure it goes into the incisions. Cover and marinate in the refrigerator for at least 6 hours, or overnight.

Preheat the oven to 200°C/gas 6. Place the leg of lamb in a roasting dish, pour the water around it, and pop it in the oven. Roast for roughly 1 hour 15 minutes, basting from time to time, until it is nicely browned. Spoon the honey over the meat and, if adding fresh figs, plums or apricots, place them around the meat, and return the dish to the oven for a further 15 minutes.

Place the roasted lamb and fruit on a serving dish and leave it to sit for about 15 minutes. Meanwhile, bubble up the juices in the roasting dish, season with salt and pepper, and pour it over the roasted lamb.

Sprinkle with coriander and serve.




Edited recipe extract from
*The Moroccan Cookbook* by Ghillie Başan
ISBN 9780754835646
published by Lorenz Books, $95

**PHOTOGRAPHY:** ALICE MORRISON



## Saffron and Cardamom

# Crème Caramel

**SERVES:** 4-6

**Chilled creamy custards, milk puddings and rice puddings are wonderful –the Persians invented some of them, the Arabs loved them and the Ottomans refined them. Some are deeply traditional; others have a modern twist. You can serve the puddings with *ghoriba* if you like.**

**INGREDIENTS:**

600ml/2½ cups milk
115g/⅔ cup sugar, plus 60ml/4 tbsp for caramel
Pinch of saffron threads
2.5ml/½ tsp cardamom seeds
15–30ml/1–2 tbsp rose flower water
4 eggs, lightly beaten
60ml/4 tbsp boiling water

**METHOD:**

Preheat the oven to 180°C/gas 4. Heat the milk, sugar, saffron and cardamom in a pan until the milk is just about to boil. Set aside to cool. Add the rose water, then gradually pour the mixture into the eggs, beating all the time. Set aside.

To make the caramel, heat the 60ml/4 tbsp sugar in a small heavy pan until melted and dark brown. Stir in the boiling water, holding the pan at arm's length as the caramel will spit. Let it bubble before tipping it into individual crème caramel dishes, dividing equally. Swirl the dishes to coat the base and sides evenly. Leave to cool.

Pour the custard into the dishes and stand them in a roasting pan. Pour in cold water to two-thirds of the way up the dishes. Bake in the oven for about 1 hour, or until the custard has set. Cool, then chill for several hours or overnight.

To serve, run a knife around the edges of the dishes and invert onto plates. Serve immediately.




Edited recipe extract from
*The Moroccan Cookbook* by Ghillie Başan
ISBN 9780754835646
published by Lorenz Books, $95

**PHOTOGRAPHY:** ALICE MORRISON



# From Cromwell with Love




**pureotagocherries.co.nz**

## The story behind Pure Otago Cherries.

There is something wonderfully nostalgic about opening a box of cherries at Christmas or bringing them out to share with friends at a barbecue. Cherries have become part of the rhythm of a New Zealand home. For a few precious weeks each year, they signal that summer has truly arrived.

Many of those cherries begin their journey in Cromwell, the fruit bowl of the South, where Pure Otago Direct connects New Zealand families with cherries picked fresh from local orchards. Behind every box is a collective of family-owned growers who joined forces in 2017 to share the fruit, the region, and the people behind it.

Central Otago's hot summer days, cool nights, and free-draining soils create ideal growing conditions for cherries. It is a landscape of extremes, where winter frosts give way to long summer days and




growers spend months nurturing a crop that will ultimately be harvested over a matter of weeks.

Every spring, thousands of honeybees move through the orchards, cross-pollinating the pretty white blossoms that will eventually become cherries. Growers spend months pruning, irrigating, nourishing, and protecting the crop while keeping a close eye on the weather.

Rain can cause fruit to split, wind can leave its mark, and weather conditions right up until harvest influence the crop. Growing cherries requires patience, resilience, and no small amount of optimism. Growers are optimists by nature.

Eleven different cherry varieties ripen in succession from early December through to late January, extending the harvest season, with the distinctive Rainier standing apart from the more familiar red cherries.

When harvest arrives, a remarkable seasonal workforce springs into action. Around 200 pickers harvest cherries by hand across 16 orchards, while another 50 people work in our Cromwell packhouse. There, AI grading technology upgraded in 2025 assesses size, colour, and visible defects before the fruit is packed and dispatched around New Zealand.

The Pure Otago Direct online store was born from a simple idea: let New Zealanders buy directly from the growers themselves. Today, customers can order cherries online and have them delivered to their doorstep, often within a day of being picked. A little over a day ago the fruit was hanging on a tree in Central Otago, and today it could be arriving at a home anywhere between Kaitaia and Bluff.

Customers can even choose specific cherry sizes when ordering online, a level of transparency rarely seen in fresh produce retail. Cherries are measured by diameter in millimetres, with the impressively large 30mm and 32mm fruit among the most sought-after of the season.

As this summer's harvest gets underway, there is the usual mixture of excitement and uncertainty. No one knows exactly what the season will bring. Perhaps that's part of the magic.

For a few weeks each summer, the orchards are a hive of activity, the packhouse is humming and thousands of boxes of beautiful fresh cherries begin their journey to homes around New Zealand, delivering the unmistakable taste of a Central Otago summer.

*To order or find out more visit*
**pureotagocherries.co.nz**



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# Learning Different



Weird and wonderful places of learning...

**IMAGE:** LIYUAN LIBRARY, HUAIROU DISTRICT, BEIJING, CHINA
**PHOTOGRAPHY:** COURTESY LI XIAODONG ATELIER



**IMAGE:** UOB INNOVATION HUB, NANYANG TECHNOLOGICAL UNIVERSITY, SINGAPORE
**PHOTOGRAPHY:** ADOBE STOCK / HAPPYCREATOR





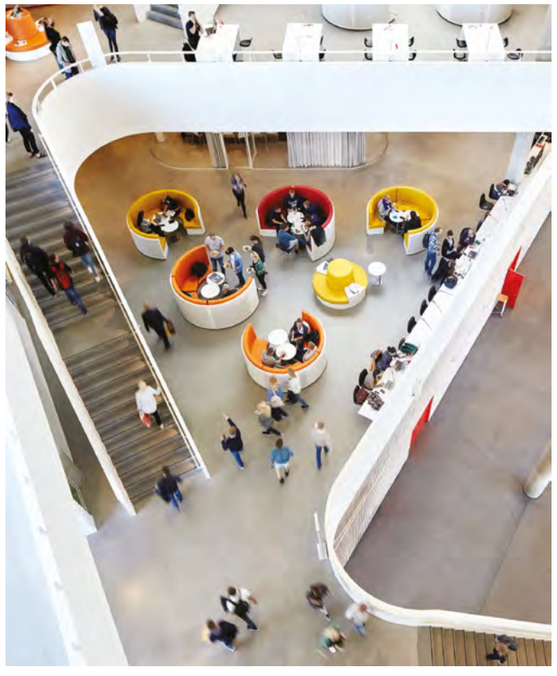
**NANYANG TECHNOLOGICAL UNIVERSITY**
Singapore's award-winning Nanyang Technological University (NTU) is at the forefront of sustainable design, thanks in part to its use of mass engineered timber (MET). The Wave, a sports hall by Toyo Ito that opened in 2017, was the first in Southeast Asia built with the technology, with its undulating 72m wave-like roof spanning a column-free space. The most Instagrammable offering, the UOB Innovation Hub, completed in 2015 and designed by Thomas Heatherwick, is an eight-storey learning hub of stacked classroom towers, nicknamed the "dim sum basket building".



**IMAGE:** UNIVERSITY OF SOUTHERN DENMARK KOLDING CAMPUS
**PHOTOGRAPHY:** COURTESY HENNING LARSEN

### UNIVERSITY OF SOUTHERN DENMARK KOLDING CAMPUS

Henning Larsen Architects' Campus Kolding, for the University of Southern Denmark (SDU), is a triangular building near Kolding's harbour with an hypnotic kinetic facade. Sensors monitor heat and light, shifting 1,600 perforated metal panels between open, half-open and fully open positions. The panels echo the building's triangular form, and even when closed, daylight filters through their mesmeric pattern of round holes.





### DR CHAU CHAK WING BUILDING

Designed by Gehry Partners, the Dr Chau Chak Wing Building houses the University of Technology Sydney's Business School. Opened in February 2015, it was Frank Gehry's first Australian building and was inspired by a tree house. The 14-storey structure undulates and twists, with a glass western face that reflects the city and an eastern brick facade, laid with some 320,000 hand-placed bricks, that nods to Sydney's sandstone heritage.

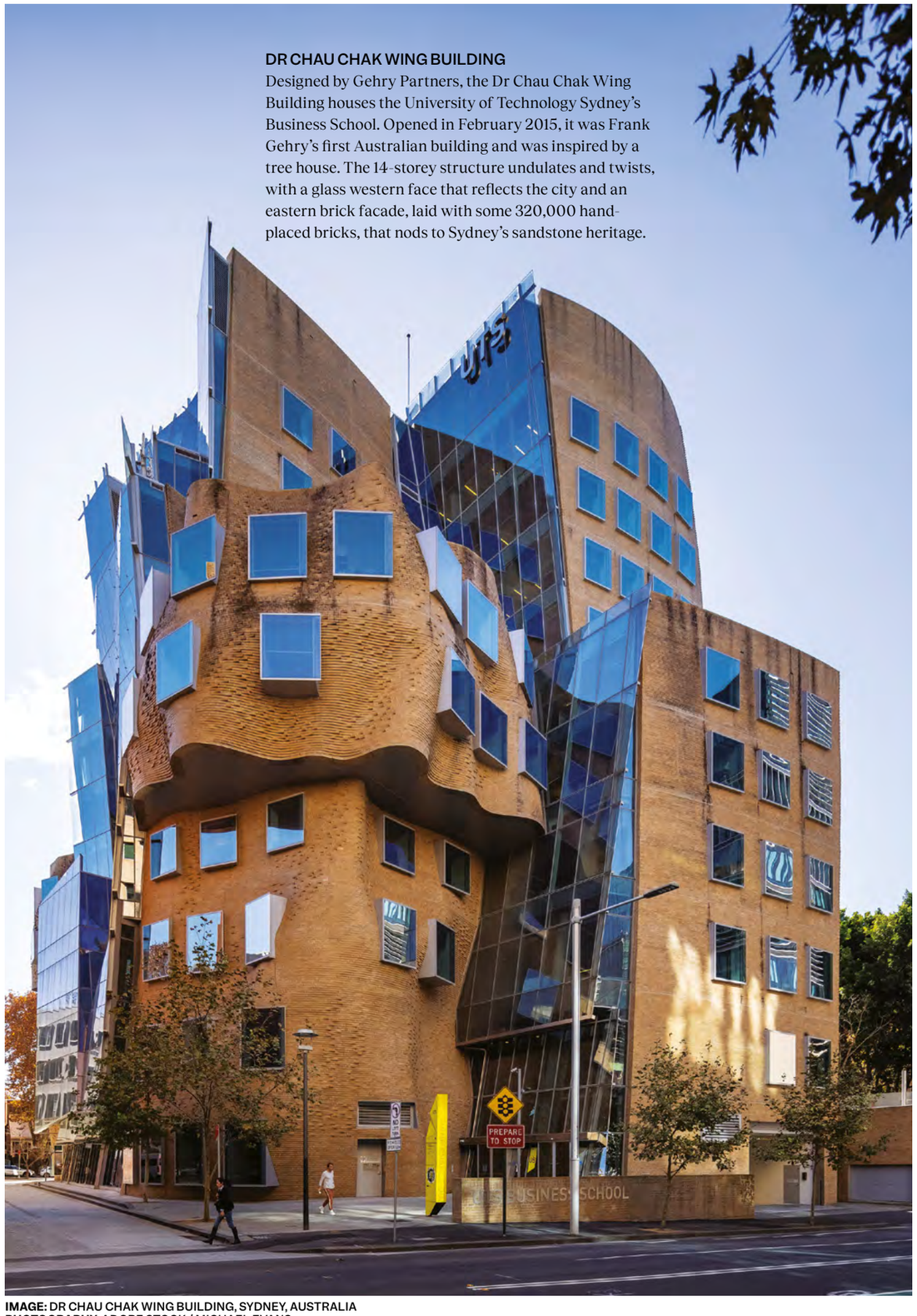



**IMAGE:** DR CHAU CHAK WING BUILDING, SYDNEY, AUSTRALIA
**PHOTOGRAPHY:** ADOBE STOCK / MICHAEL EVANS

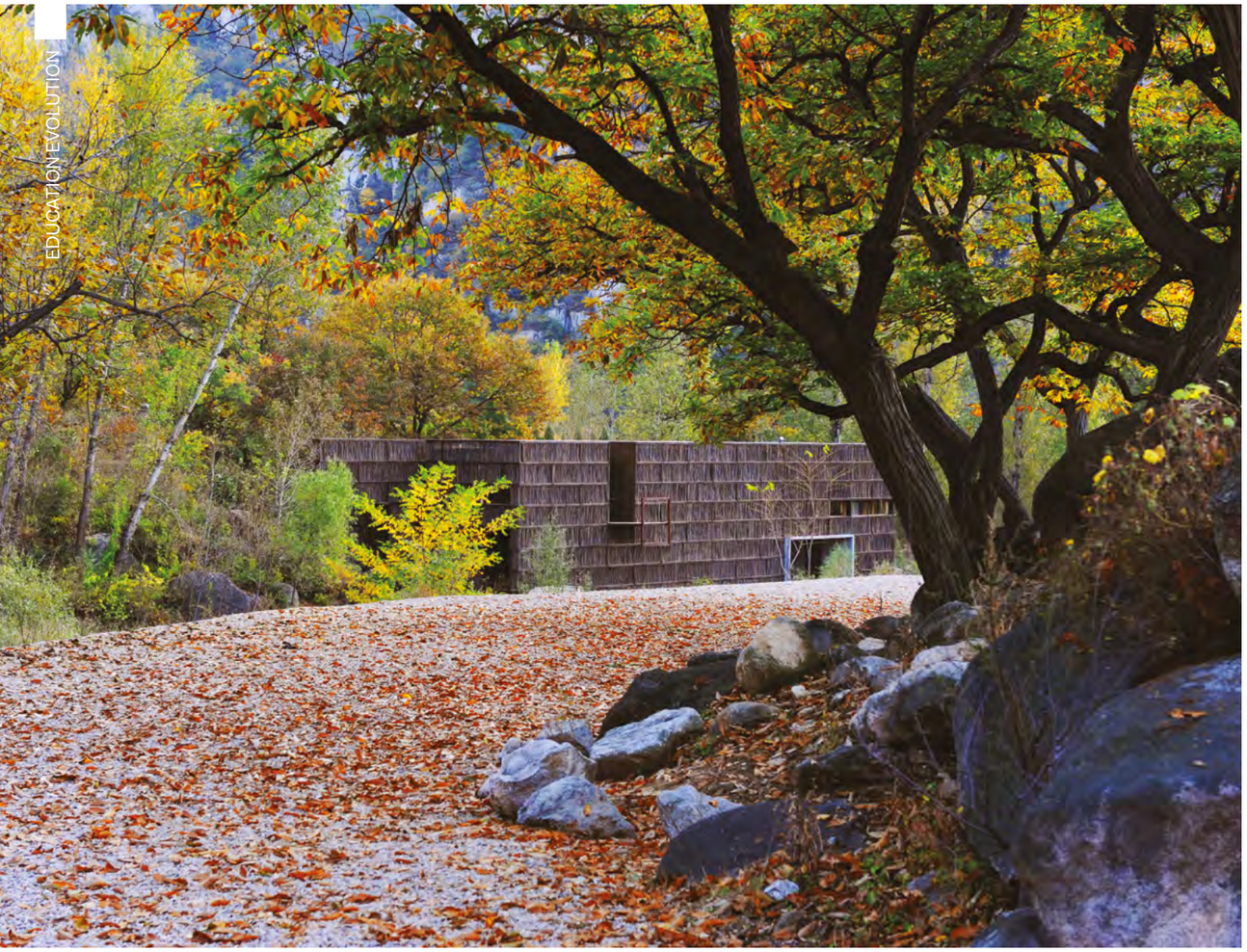


**IMAGE:** LIYUAN LIBRARY, HUAIROU DISTRICT, BEIJING, CHINA
**PHOTOGRAPHY:** COURTESY LI XIAODONG ATELIER

### LIYUAN LIBRARY

Li Xiaodong Atelier's Liyuan Library sits in Jiaojiehe village, in Beijing's Huairou district, about two hours' drive from the capital. Completed in 2011, the single storey, 175sqm building is a fully glazed volume with stepped platforms that double as shelving and seating. Wrapped in a screen of locally gathered sticks, it blends beautifully into its wooded, mountainous surroundings.






# The Teacher's Connections

Connecting families with exceptional educators.

Founded by two teachers and mums, Jenny and Kelly, The Teacher's Connections was born from a simple idea: making it easier for families to find trusted, experienced educators who genuinely care about children's learning and wellbeing. What began as a babysitting service has grown into a nationwide network of over 250 teachers, offering personalised tutoring, babysitting, nannying and specialist educational support.

At the heart of The Teacher's Connections is the belief that every child deserves to feel confident, capable and supported. Whether it's helping a five-year-old develop early literacy skills, supporting a student through NCEA exams or providing targeted learning intervention, the focus is always on finding the right teacher for each child. Unlike traditional tutoring agencies, The Teacher's Connections works with qualified teachers who bring real classroom experience, curriculum knowledge and a genuine passion for education.

For Jenny and Kelly, it's about more than academic results. It's about building confidence, nurturing relationships and helping children discover what they're capable of achieving. With families and educators connecting across New Zealand, The Teacher's Connections continues to grow while keeping its personal, family-focused approach at the centre of everything.



FOUNDERS KELLY AND JENNY

Get in touch at **theteachersconnections.com**

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PINEHURST SCHOOL

# A Warm Reception

## What to expect from your child's first year at school.



It's big and scary for both you and your child, and no, it's not the monster under the bed... more the reality that your precious young one is entering the world of formal education. Change is on its way!

Opening the door to a world of learning, socialisation and personal growth, the first year is a vital foundation for their future, and knowing what to expect can help you support your son or daughter during this important milestone.

During the initial weeks, teachers focus on helping children settle into their new routine, feel comfortable in the classroom, and build relationships with their peers. At first your child may find this incredibly exhausting, but rest assured they will gradually adjust to the longer hours, new surroundings, and the expectations of school life.

This is also a key stage for social development. Children learn to make friends, cooperate with others, and follow rules. They will engage in group activities, play games and share resources, which helps them strengthen their interpersonal skills. You may even notice your child becoming more independent and confident in interacting with others!

Activities such as building with blocks, drawing, and imaginative play are designed to foster creativity, problem-solving, and critical thinking. Having said that, they will begin to explore the alphabet, sounds, and simple words, as well as basic counting, shapes and patterns. These activities lay the groundwork for future learning.

There is also a focus on physical activity, from outdoor play to fine motor skill exercises, children are encouraged to develop their coordination, strength, and dexterity.

Understandably, those first few days when you see them off at their classroom can be upsetting - for both of you! - but it has been designed to be a time of emotional growth as children learn to express their feelings and develop resilience. They might experience moments of frustration or joy as they navigate new challenges by fostering a positive attitude towards learning and providing reassurance during difficult times, you can help them thrive.

Teachers understand the enormous shift for both parent and child, meaning they will often do their upmost to provide support. This includes regular opportunities to communicate with them, whether through parent evenings, newsletters or informal chats, along with regular updates on your child's development and tips on how to support learning at home.

Ultimately, your confidence in your little one to excel in education will give them the encouragement they need to master this wonderful new journey.









# AI at University

**Artificial intelligence has arrived on university campuses with remarkable speed.**

You can now ask a chatbot to explain a difficult theory, summarise an academic argument, create revision questions or suggest ways to structure a week of study, all within seconds.

Used thoughtfully, it's an absolute gamechanger. Universities have spent the past few years developing guidance around acceptable use, although rules differ between institutions, departments and even individual assignments.

**Use it as a tutor, not an author**
AI is often at its most valuable when helping you understand something. It should support the learning process rather than bypass it. To that end, a useful rule is simple: if you couldn't explain the answer afterwards without looking at the screen, you probably haven't learned it.

**Improve your thinking**
Used properly, AI can become an effective study partner. You might ask it to generate practice questions, test knowledge, challenge an argument or identify areas you may have overlooked. It can help turn lecture notes into a revision timetable or suggest alternative viewpoints to investigate; and when planning an essay, it may also help organise early thoughts. Again though, there is an important difference between asking AI what questions you should consider, and instructing it to write 2,000 words on your behalf.

**Never use it blindly**
AI may oversimplify complex subjects, misunderstand context or produce references that appear convincing but don't exist. Every factual claim should be checked against reliable academic sources, while quotations and citations should always be traced back to the original material.

**Know when not to use it**
Writing essays develops reasoning; reading difficult texts builds patience and understanding; working through a problem strengthens knowledge in a way that copying an instant answer never can. All these things are a joy, and should be savoured, because you'll only do them once.



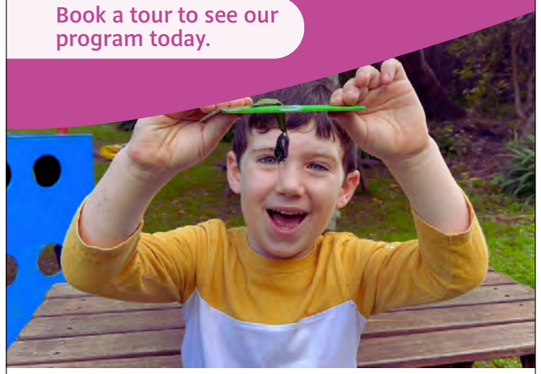
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# Feel Good Inc

Few regions in Aotearoa boast the vibes of the top of the South Island! Sail the Marlborough Sounds, sample world-class wineries and craft breweries, or walk the sun-drenched Abel Tasman Coast Track.

Spanning Marlborough's vineyards to Nelson Tasman's orchards and hop fields, glacier-carved seas teem with seals, dolphins, and orcas, alongside green-lipped mussels, crayfish, salmon, and oysters. Throw in some more of our nation's greatest natural attractions like the Kahurangi National Park and the Queen Charlotte Track, and you can expect great biking, hiking, and hangovers...

**IMAGE:** MARLBOROUGH
**PHOTOGRAPHY:** MAE BLACK

# MARLBOROUGH SOUNDS

The northeast tip of the South Island is so intricately carved that it holds a fifth of New Zealand's coastline. Four sounds – Queen Charlotte/Tōtaranui, Pelorus, Kenepuru, and Mahau – are separated by forested headlands, punctuated by coves and caves. These 10,000-year-old ocean-drowned valleys house dolphins, orcas, seals, king salmon, pāua, and mussels. Known as Te Tau Ihu o te Waka-a-Māui, ('the prow of Māui's canoe'), the sounds invite exploring by foot, boats, and even pedal, with lodges and hidden coves for every budget.

**IMAGE:** MARLBOROUGH SOUNDS
**PHOTOGRAPHY:** LORENZO / ADOBE STOCK




**IMAGE:** QUEEN CHARLOTTE SOUND
**PHOTOGRAPHY:** U.PERRETEN / ADOBE STOCK

### QUEEN CHARLOTTE SOUND

Queen Charlotte Sound/Tōtaranui is Marlborough's easternmost sound. Tōtaranui translates as 'place of the big tōtara tree' and legend holds that part of its shape traces Te Wheke, a mystical octopus slain nearby by navigator Kupe. With inviting waters, sheltered coves, and nearby trails, the sound offers easy exploration alongside a rare sense of tranquil isolation.

### HAVELOCK

Where the Pelorus and Kaituna Rivers meet, sits Havelock the 'Greenshell Mussel Capital of the World'. This former gold-mining town's colonial buildings now house galleries, eateries and a museum that charts local history, while the marina offers water taxis, charters, and kayaks to the nearby sounds.



**IMAGE:** PELORUS SOUND & HAVELOCK TOWN
**PHOTOGRAPHY:** PATRIK STEDRAK / ADOBE STOCK

# A TOAST TO MARLBOROUGH

A legendary land where vine rows stretch beneath dramatic mountains in seasonal hues. Sauvignon blanc – the grape that put New Zealand on the winery map – dominates, alongside excellent chardonnays and pinot noirs. Over 30 vineyards welcome visitors, including Brancott Estate, which pioneered the region's first commercial sauvignon blanc plantings, plus numerous boutique labels.



**IMAGE:** MARLBOROUGH VINEYARD
**PHOTOGRAPHY:** CREATIVENATURE.NL / ADOBE STOCK

# TRACKING NELSON

Nelson is a sunny, feel-good city built around Australasia's largest fishing port, brimming with artists, eateries, craftspeople, and craft beer. The boho centre is flanked by beaches and vast backcountry part of the surrounding Nelson Tasman region where fields grow hops used by nearly every New Zealand brewery, and plenty of overseas ones, too.

**IMAGE:** NELSON CITY, REFLECTED IN THE MAITAI RIVER
**PHOTOGRAPHY:** GARY / ADOBE STOCK

### A TASTY TRAIL

Local orchards, wineries, and craft breweries can be explored by bike along Tasman's Great Taste Trail, a 200km loop taking anywhere from hours to four days – it's mostly easy riding, heavy on sensory reward. A great one-day section stretches from Nelson's CBD to Mapua, hugging a lot of coastline while offering some alpine views too. Expect to also see the likes of white herons, Caspian terns, and variable oystercatchers as you call in wineries, delis, and breweries en route to Mapua Wharf.




**IMAGE:** OLD WHARF AT MAPUA IN FRONT OF THE MARITIME MUSEUM & OPPOSITE RABBIT ISLAND
**PHOTOGRAPHY:** GARY WEBBER

### ABEL TASMAN NATIONAL PARK

Abel Tasman National Park opened in 1942, exactly 300 years after its Dutch namesake became the first European to sight Aotearoa and meet Māori – an confused encounter that ended badly when four sailors were killed at sea, forcing Tasman to flee without ever landing. At roughly 22,530ha, it's New Zealand's smallest national park, yet its Coast Track Great Walk is among the most popular, tracing 50 km of beaches and consistent weather from Mārahau to Wainui Bay. Offshore, Tonga Island Marine Reserve teems with seals and marine life, while water taxis let hikers mix tramping with kayaking, paddling to campsites unreachable on foot.



**IMAGE:** VIEW TO FAREWELL SPIT, NEW ZEALAND, SOUTH ISLAND
**PHOTOGRAPHY:** HANA / ADOBE STOCK



**IMAGE:** HEAPHY TRACK - GREAT WALK, KAHURANGI NATIONAL PARK
**PHOTOGRAPHY:** TKY15LENZ / ADOBE STOCK

### FAREWELL SPIT

At the northern end of glorious Golden Bay, curving for 25km, Farewell Spit is New Zealand's longest sand spit and one of the world's longest sandbars. It shelters over 90 bird species, including a 9,000-strong gannet colony, joined each spring by migratory waders, black swans, and Caspian terns. Known as Onetahua ('heaped-up sand'), access beyond 4km requires a guided tour. Nearby Whariki Beach's caves and arches host seals, with dolphins and whales regularly visiting offshore.

### TREASURED TRAILS

Linking Nelson Tasman with the West Coast, Kahurangi ('treasured possession') is New Zealand's second-largest national park and its most diverse. Its 452,000ha of gorges, karst, and forest shelter the great spotted kiwi, giant land snail, and giant wētā, plus 80% of NZ's alpine plants. Its Heaphy Track is one of the country's longest, most isolated Great Walks, following a route used by early Māori to collect pounamu.



isabelestate.co.nz

# Move Over Sav!

**As New Zealand's wine award season approaches, Isabel Estate is putting chardonnay in the spotlight, with legendary chief winemaker Jeremy McKenzie seeing it as an opportunity to reveal another side of the Marlborough region.**



**PHOTO:** NICK LAMAIN & JEREMY MCKENZIE

"Marlborough has an extraordinary reputation for sauvignon blanc, but that's only part of what this region can do," he says. "Chardonnay gives us another way to show the character of our site, the quality of the fruit and the detail we can build through winemaking. Chardonnay is a flagship variety for Isabel Estate. The microclimate in this particular corner of the estate is ideally suited to producing chardonnay of exceptional quality."

Chardonnay remains an expression of what makes this particular corner of Marlborough distinctive. While sav continues to define much of the region's international reputation, Isabel Estate's commitment to chardonnay – "a flagship variety" – demonstrates the breadth of its potential.

The label's chardonnay story began in 1980, when the first vines were planted in the northeastern corner of the estate. More than 40 years later, those vines remain at the heart of a wine known for its elegance, complexity and depth. For Jeremy, maintaining that standard also means remaining open to new ideas – his winemaking team combines experience with fresh perspectives, creating an environment where established techniques can be questioned and new approaches explored.

That philosophy was recently recognised when 30-year-old winemaker Nick Lamain was named the 2026 Tonnellerie de Mercurey New Zealand Young Winemaker of the Year.

"Nick's recognition is incredibly well deserved and an exciting moment for the whole team," says Jeremy. "Having talented young winemakers like Nick questioning, learning and bringing new thinking to the table is a big part of how we keep evolving."

And Nick is quick to recognise Jeremy's influence.

"When you're young and still finding your feet in any industry having a mentor who's open and transparent makes a huge difference," he tells *Verve*. "With Jeremy that transparency has meant not just learning about all the intricacies of the wines we produce but also the intricacies of running a stable business, nothing is ever off limits for discussion."

And becoming part of Marlborough's storied history further adds to the sweetness of victory.

"I love spoiling myself in the incredibly diverse landscape we have here," continues Nick.

"Spending time in the landscape adds to the satisfaction of making wines that reflect the land and terroir. I love Marlborough, and I'm proud that my job lets me bottle up a slice of this region to be shared and enjoyed all over the world."

### THE ISABEL ESTATE CHARDONNAY PORTFOLIO

**Aratoro Chardonnay 2024**
94 POINTS – for 2021 vintage | Stephen Wong, The Real Review

93 POINTS – for 2021 vintage | James Suckling

**Wild Barrique Chardonnay 2025**
WINE OF THE YEAR for 2022 vintage | London Wine Competition 2025

x GOLD medals for 2023 vintage | Marlborough Wine Show 2024 NZ International Wine Awards 2025

95 POINTS for 2024 vintage | Halliday Wine Companion

**Single Vineyard Chardonnay 2025**
BEST WHITE WINE for 2024 vintage | Aotearoa Regional Wine Awards 2025

GOLD medal for 2024 vintage | National Wine Awards of Aotearoa NZ 2025



# Beyond Beauty:

## The Longevity Movement



WORDS —
AMANDA WALKER, Clinic 42

**Why protecting collagen during weight loss is becoming the next frontier in healthy ageing.**

For decades, conversations around weight loss have focused almost exclusively on the number on the scale. Today, a new movement is emerging, one that shifts the focus from simply looking thinner to ageing better. Longevity medicine, regenerative aesthetics, and preventative health are converging around a common goal: maintaining vitality, function, and appearance as we age. At the heart of this movement lies an often-overlooked factor, skin health.

As more people embrace sustainable weight loss, whether through lifestyle changes, medical interventions, or GLP-1 medications, many are discovering an unexpected consequence. While the body becomes leaner, the skin can suddenly reveal signs of ageing that were previously hidden. Volume loss in the face, increased skin laxity, hollowing around the cheeks and temples, and a more creased appearance are common concerns. It is not necessarily that weight loss causes ageing. Rather, it exposes age-related changes that were already occurring beneath the surface.

A key reason for this is collagen loss. From our mid-20s onwards, collagen production naturally declines. Collagen is the structural protein responsible for skin firmness, elasticity, and resilience. Over time, reduced collagen means skin becomes thinner, weaker, and less able to bounce back. When excess facial volume is lost during weight reduction, particularly rapid weight loss, the diminished collagen support network becomes far more noticeable.

This is why skin health should be part of any weight-loss journey from the beginning, not something addressed after the fact. Waiting until significant laxity develops can mean more intensive treatments are required later. Instead, the longevity approach focuses on prevention and regeneration.

Modern regenerative cosmetic medicine is increasingly centred on bio stimulatory and bio remodelling treatments that work with the body's own biology to improve skin quality. Unlike traditional cosmetic procedures that primarily replace lost volume, these treatments aim to stimulate collagen production, improve tissue integrity, and support healthier skin architecture over time. The goal is not to change how someone looks, but to preserve skin strength and resilience as body composition evolves.

Nutrition also plays a vital role. Adequate protein intake provides the amino acids required for collagen synthesis, while micronutrients such as vitamin C, zinc, and copper support the body's natural repair processes. Regular resistance training not only helps maintain muscle mass during weight loss but also contributes to a healthier, more youthful appearance by preserving structural support beneath the skin.

Perhaps most importantly, longevity medicine encourages a shift in mindset. Healthy ageing is no longer viewed as a process of correcting problems once they appear. Instead, it is about identifying changes early and supporting the body's regenerative capacity before visible decline occurs.

Weight loss can be transformative for overall health, reducing risks associated with metabolic disease and improving quality of life. Yet true wellness extends beyond body weight alone. As the longevity movement continues to gain momentum, the conversation is evolving from how much weight we lose to how well we maintain our health, function, and appearance along the way.

In this new era of preventative health, investing in collagen and skin quality early may be one of the smartest longevity strategies of all.

*If you want to discuss weight loss or skin health you can book online at* **clinic42.co.nz** *or call reception on 09 638 4242.*



## Nordic Kiwi

**NORDIC WALKING**

Nordic Walking is a fitness activity which uses specifically designed poles to enhance and intensify the natural way of walking. It's essential to learn the correct technique, as the well-performed Nordic Walking action incorporates the upper body, improves posture and engages 90% of muscles, giving a 'total body workout'.

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# Is Your Gut Trying to Tell You Something?

Digestive symptoms are common, and most of the time are nothing to be concerned about. Bloating after a large meal, occasional heartburn or an irregular bowel motion can all happen from time to time. But when symptoms persist, change or occur alongside other warning signs, it may be time to take a closer look.

Reflux, for example, is experienced on a weekly basis by 10-20% of adults in Australia and New Zealand, but when reflux is measured scientifically, small amounts of acid may enter the oesophagus up to 30 times over a normal day. So, its presence does not necessarily indicate disease. Reflux causing troublesome symptoms more than twice a week, however, warrants discussion with your doctor. Treatment, or further investigation, including Gastroscopy, may be appropriate.

Normal bowel function also varies considerably. Anywhere from three bowel motions a day to three a week can be normal. What matters is knowing what is normal for you. Bowel motions should be comfortable to pass and should not contain visible blood. A persistent change in frequency or form lasting more than six weeks should be assessed.

Other warning signs include unexplained weight loss, iron deficiency anaemia, and persistent abdominal pain. Simple stool tests can also look for infection, inflammation or microscopic blood and help determine whether further investigation is needed.

At Waitematā Endoscopy, our experienced Specialists provide Colonoscopy, Gastroscopy, and other investigations to help distinguish normal digestive variation from problems requiring treatment, giving patients clear answers and reassurance about their gut health.

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*Associate Professor Dr Russell Walmsley*
*Gastroenterologist and Endoscopist*
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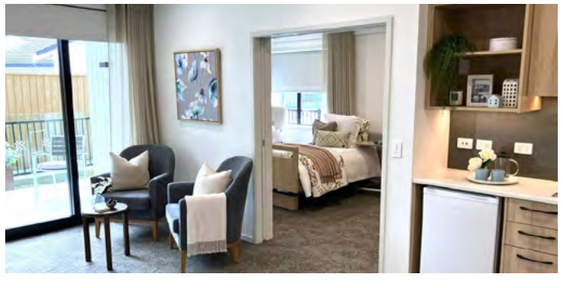
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# A Design for Life

**Designer, writer and television presenter, Kevin McCloud leapt into our consciousness with his vastly successful *Grand Designs* TV show. He discusses how our homes truly pay their way at Christmas.**

Christmas has a wonderful way of exposing the truth about our homes. For most of the year, a house can get away with looking beautiful while quietly hiding its flaws. Then December arrives.

Suddenly there are extra coats draped over chairs, relatives wandering through the hallway, grandchildren building dens in the sitting room, and enough food in the kitchen to feed a small village. If a house has weaknesses, Christmas has an uncanny knack of finding it!

Having visited hundreds of remarkable homes over the years, I've learnt that the best houses aren't necessarily the largest or the most expensive. They're the ones that simply work.

We've become rather obsessed with appearances – beautiful kitchens, dramatic staircases and magazine-worthy living rooms. Yet good design isn't really about impressing visitors for 10 minutes – it's more configured for making everyday life easier for the people who live there.

Christmas is perhaps the greatest annual test of that philosophy. Take the kitchen, for starters. It has evolved into something far more important than the room where meals are prepared. During the festive season, it's command central. People naturally drift towards it, regardless of how comfortable the sofa may be elsewhere. I've said it many times before, but the best kitchens aren't simply efficient; they invite participation.

Lighting, too – my favourite subject! – quietly transforms a house at this time of year. A carefully placed lamp, soft pools of light and the glow from a fireplace or a few well-positioned candles can completely alter how a room feels.

Storage is another unsung hero. Christmas arrives with wrapping paper, decorations, serving dishes that only emerge once a year and enough packaging to fill the recycling bin twice over. The homes that cope best aren't those with endless cupboards, but those where every item has somewhere sensible to live.



Yet perhaps the greatest lesson Christmas teaches us is that houses are not museums. They are living, changing places, shaped by the people who fill them with laughter, conversation and occasionally complete chaos.

So this year, don't concern yourself if the cushions aren't perfectly arranged or the hallway becomes a little crowded. If your home encourages people to linger a little longer, to talk a little more and to leave with happy memories, then it has done precisely what good design was always meant to do. And in my view, that's a house that has truly earned its keep.





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# Design Evolution

## Architecture design is change.

WORDS —
PAUL LEUSCHKE

Many years ago, when I was younger and had a full head of hair, I went to Germany to visit some distant relatives on my OE.

They lived in a small town. The planners had ring fenced the towns development and so the houses at the outer ring were one storey and looked at farmland over their back fence. As you moved into the town centre the building heights increased and so too the density. At the very centre was shops, community facilities and transport hub all with offices and apartments above.

What I loved about this arrangement was the ring fence. If you wanted to go to the next small town or village you needed to pass through farmland driving on country roads. A drive through nature. If you wanted to go to the city you hoped onto the autobahn, their motorway with no speed limit, very fast, too fast for my VW Kombi.

This isn't what we do in New Zealand. We have strip development, lining our roads and motorways with housing, its ugly, unrelenting, and you never leave suburbia.

Some of the motorways I have been on in America used narrow forest planting as a buffer between motorway and housing, the trees also helping with the carbon dioxide.

The City Rail Link is part of a belated attempt to mimic the German town. High density development around transport hubs and transport routes. I note several apartment buildings have gone up around Maungawhau station already.

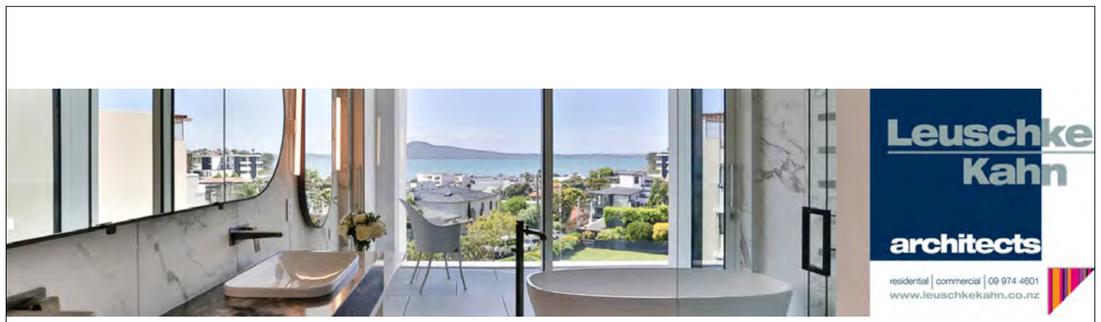
Housing in New Zealand has progressed through a series of house types. First the standalone quarter-acre section home, followed by infill housing. Then terrace housing and now apartments. Infill houses were small compared with today's house sizes. They occupied the land left over between the houses on the ridges and valleys. The ridges and valleys being the easiest place to build roads. Terrace housing for low-cost reasons, to lower the land cost per unit. Apartments for students and now downsizers.

While we can lament the passing of the quarter-acre house, who now has the time to garden and mow lawns every weekend. We are busy with sports, travel and coffee drinking.

On the upside we now have accommodation choice. Young people no longer need to rent an old, dark and uninsulated villa. Terrace houses provide you with your own front door and backyard. Older people or busy people can move to a new warm and low-maintenance apartment and have all the amenities at their doorstep or a train ride away.

Higher density in the right areas make the neighbourhood vibrant with people in the streets and shops and amenities to service them.

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frana.segedin@nzsir.com



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# Design of November



## Mr Ralph

**iO Horus Pendant**
The iO lights bring a simple, calm beauty to any setting, emitting a warm glow while adding substance as a beautifully designed object. Made using premium New Zealand ply.
**mrralph.co.nz**



## Refined Living

**Halo Derby Leather Swivel Armchair**
Upholstered in soft, naturally dyed leather, the Derby combines sleek lines, distinctive character and exceptional comfort. Finished by hand in a rich Antique Cigar, its mid-height backrest completes the design with a refined silhouette. **refinedliving.nz**

## Kovacs Design Furniture

**Tonka**
Crafted with solid beech details on the arm fronts and swivel base, Tonka blends natural warmth with refined design. The timber elements can be stained to complement any interior palette, ensuring Tonka feels perfectly at home wherever it lands. **kovacs.co.nz**





## Jardin

**Lou Stool**
Compact, versatile and full of personality. Made in Europe from tinted eco-certified oak and recycled steel, the Lou Stool by Tiptoe is a clever multi-tasker - use it as a seat, side table or sculptural accent piece.
**jardin.co.nz**



## Source Mondial

**Longueville Landscape Sofa**
Designed by Belgian studio Verhaert, the new Longueville Landscape sofa offers flexible, high-quality seating for compact spaces. Softly undulating lines, playful seams and sculpted feet create a cosy, nonchalant look, while unfolding arm rests add two extra seats or a handy surface.
**sourcemondial.co.nz/jori**





## Design Italia

**Aspettami Leather Modular Furniture Collection**
Wrapped in rich oak-toned Kalahari leather, this collection offers a refined blend of comfort and craftsmanship. Designed as a complete modular set, it creates a seamless, sophisticated statement in both residential and professional spaces. **designitalia.co.nz**

## Trenzseater

**Cannes Dining Chair**
Featuring elegant proportions, a beautifully tailored upholstered seat and back, and a solid timber frame, this chair is designed to provide exceptional comfort for long, leisurely dining.
**trenzseater.com**



## Jardin

**Bellevie Table**
Designed by Pagnon & Pelhaitre, this Bellevie table boasts head-turning curves that go with all styles and embody the essence of the good life - which is exactly what its name suggests! **jardin.co.nz**



## Refined Living

**Halo Cuppa Swivel Armchair**
Upholstered in a rich brown premium hand dyed leather, this modern armchair features a softly curved silhouette and concealed swivel base, creating a versatile seating option for the living room, bedroom or reading space.
**refinedliving.nz**





## Source Mondial

**Janza Rug**
Hand-knotted from highly prized Ghazni wool, the Janza rug is a masterclass in traditional craftsmanship. Every thread is hand-spun and infused with plant-based vegetable dyes to achieve its extraordinarily detailed vibrant floral jewel tones. **sourcemondial.co.nz**



## Refined Living

**Princetown Bench**
Crafted from premium leather and iron, this versatile bench brings character and functionality to a range of interiors, from the home to the office. Available in Mountain Black and Brown Leather finishes.
**refinedliving.nz**

# Celebrating Digital



**Thirty years ago, the idea of doing the weekly supermarket shop without leaving home was a novel concept. Today, Kiwis can have groceries delivered in around half an hour.**

For Robyn Snelgar, who joined Woolworths' fledgling online team in 1996, the transformation has been extraordinary. "When online came to the store, hardly anyone had a computer, let alone the internet," she tells *Verve*. "It was just this big new unknown thing that I felt I wanted to be part of."

The trial began in July 1996 with just 100 customers, making Woolworths New Zealand one of the first three retailers globally to offer online grocery shopping. But the technology was a far cry from today's seamless apps – customers received a CD to load the shopping website onto their computers, while orders arrived at the Manurewa store by fax.

Working in the store, Robyn would race back and forth to the fax machine before grabbing a clipboard and navigating the aisles to pick each order by hand. A large shop could take an hour to assemble. There were no handy product images or reliable stock indicators, either, so Robyn spent considerable time improving product descriptions so customers could understand exactly what they were buying.



**PICTURED:** ROBYN SNELGAR

Even something as straightforward as ordering bananas could be tricky.

"Most people would go into a supermarket and buy a bunch of bananas, but they had no idea how much they weighed," remembers Robyn. "So, they would take a guess and sometimes put 10kg by accident! We would try and ring them if you could see that it looked like a mistake."

Initially, the operation handled only 10 to 12 orders a week, worth a few thousand dollars. Now, Woolworths fulfils more than eight million online orders annually, averaging over 150,000 a week.

The biggest turning point, says Robyn, was the Covid-19 pandemic. As lockdowns sent shoppers online and supermarket shelves struggled to keep pace with demand, purchase limits were introduced to ensure more people could access essential items.

"A lot of the elderly had never shopped online before and we had a team talking them through it." Robyn says. "Some had gone without until their pantries had run dry and they were just desperate. So, you know, we really were essential services."

Today, options like MILKRUN for on-demand delivery and Direct to Boot, allowing customers to order online and have groceries brought straight to their car, have joined the likes of Click & Collect launched nationwide in 2016. Now, 72 Direct to Boot locations means the service within a 10-minute drive of around 42 per cent of New Zealand's population.

Robyn is proud not only of the technological advances, but also of the people she has watched develop their careers over three decades. She has made birthday cakes, baked cupcakes and even knitted baby gifts for colleagues!

And as Woolworths marks 30 years of online grocery shopping, its latest development is an AI-enabled platform launched in September 2026, designed to make the website and app more intuitive and personalised. For shoppers, the promise remains much the same as it was in 1996 – a simpler way to get the weekly shop done, with a little more time left for everything else.

Looking back, Robyn never imagined the experiment would become such a significant part of everyday life. "It's incredible to see online go from paper and faxes to totally online, and so much automation," she says. "There was doubt at the beginning because the internet and online shopping was such a new thing!"








**PHOTOGRAPHY:** JOEL DEVEREUX

# A Classic Comes Back!

**Scrooge and his four ghostly visitors are returning to Auckland this Christmas, with Shake & Stir Theatre Co's award-winning production of *A Christmas Carol*. The live show is back at The Civic following its Tāmaki Makaurau debut last year.**

*"A Christmas Carol* is one of the oldest Christmas stories, and we are very excited to have it return to The Civic," says Deputy Mayor Desley Simpson. "Productions like this give Aucklanders another reason to spend time in the city centre and enjoy the shops, restaurants and public spaces around our theatres."

The familiar tale follows Scrooge on Christmas Eve as he's visited by four ghosts who take him through Christmases past, present and future, forcing him to confront his choices and consider whether it's too late to change.

Expect live music, carols, lavish costumes, projected landscapes and falling snow, with a cast of seven bringing the story's many characters to life in a production that balances humour with festive magic.

"I've seen this production many times, and it always fills me with complete joy," adds Daniel Clarke, Tātaki Auckland Unlimited Director of Auckland Live.

"It's funny, moving and full of theatrical magic. Beneath the spectacle is a generous story about kindness and our capacity to change, which is why it stays with you."



**PHOTOGRAPHY:** DAVID FELL



**PHOTOGRAPHY:** JOEL DEVEREUX

Adapted for the stage by Nelle Lee and directed by Michael Futcher, the production premiered at Queensland Performing Arts Centre in Brisbane in 2018. It has since returned for regular seasons in Australia and won Matilda Awards for Best Video Design and Best Set Design.

The season will also support Auckland City Mission – Te Tāpui Atawhai's Christmas appeal. Audiences can donate to help provide festive meals and gifts for Aucklanders experiencing hardship, with 100% of donations going directly to the Mission.

"Seeing Auckland audiences embrace it last year was an absolute delight," continues Daniel. "I'd love for tamariki and whānau to make it part of their Christmas tradition, discovering something new each time they return."

*Running from Tuesday, 1 December to Sunday, 6 December, the season includes eight performances, with four across the weekend giving Kiwis more opportunities to experience Charles Dickens' beloved Christmas classic. To find out more or to book visit* **aucklandlive.co.nz**

"I'd love for tamariki and whānau to make it part of their Christmas tradition, discovering something new each time they return."

### GHOSTS OF CHRISTMAS PAST

- *A Christmas Carol* first appeared in December 1843.
- The novella is divided into five sections, each called a 'stave' rather than a chapter, reflecting the story's musical themes.
- In Victorian times, telling ghost stories around the fire was a popular Christmas pastime.
- Charles Dickens had a fascination with ghosts, featuring supernatural elements in other novels, including *Bleak House* and *Nicholas Nickleby.*
- Dickens wrote *A Christmas Carol* to highlight social problems in Victorian Britain, believing greater kindness and generosity could help address them.

# About Town

## What's hot and happening around Tāmaki Makaurau...

**BACK TO THE 80S**

**14 November**

Aotea Centre

*Back to the 80s* revives the decade's biggest dance hits and power ballads with the Auckland Phil and guest vocalists, featuring songs by Madonna, Huey Lewis, Cyndi Lauper, Robert Palmer and more.

**aucklandphil.nz**

**JESUS CHRIST SUPERSTAR**

**21 October – 15 November**

The Civic

Olivier Award-winning *Jesus Christ Superstar*, by Tim Rice and Andrew Lloyd Webber, is now playing Auckland's Civic with a dazzling international cast, before heading to Wellington and Christchurch.

**aucklandlive.co.nz**



**IMAGE:** JESUS CHRIST SUPERSTAR

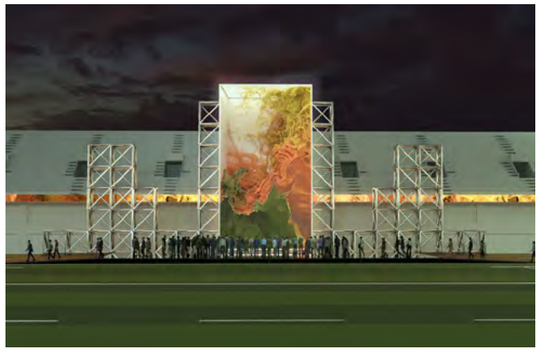


**IMAGE:** ART IN THE PARK

**ART IN THE PARK**

**12-15 November**

Eden Park

*Art in the Park* returns to Eden Park, featuring 140-plus New Zealand artists, original works to buy, artist talks, and sculptures. Jesse Woolston's immersive installation *The Infinite Constant Front*, his first Aotearoa exhibition, takes over the pitch.

**artinthepark.co.nz**






**IMAGE:** A$AP ROCKY

**COCA-COLA CHRISTMAS IN THE PARK**

**12 December**

The Domain

Coca-Cola Christmas in the Park returns to Auckland Domain on Saturday 12 December for its 32nd year. This free festive spectacular features top Kiwi performers and emerging talent, ending with fireworks. Bring a picnic or try the food vendors.

**aucklandlive.co.nz**

**A$AP ROCKY**

**12 December**

Spark Arena

A$AP Rocky brings his *Don't Be Dumb World Tour* to Spark Arena, his first New Zealand visit in eight years to promote his fourth studio album. Expect to hear plenty of classics, too.

**livenation.co.nz**

**CROSS STREET MUSIC FESTIVAL**

**28 November**

K' Road and around

Cross Street Music Festival's eighth year sees it spill across Karangahape Road, Mercury Lane and Cross Street with free all-ages daytime music, art and performance from 12pm, then a ticketed night from 3pm.

**crossstmusicfestival.co.nz**



**IMAGE:** CROSS STREET MUSIC FESTIVAL, SOLA ROSA

**MARATHON**

**12 November – 6 December**

Silo Theatre

Season your end-of-year celebrations with Chris Parker, Kura Forrester, Brynley Stent, Brayden Cresswell, Brett O'Gorman and more, mixed with wild dogs, rat poison, athletic feats and a disastrous Olympic race. Chaos, comedy and a stitch-inducing night out at the theatre – *Marathon* by Nic Sampson.

**silotheatre.co.nz**

**SECRETS OF ARMENIA**

**17 November**

Symphonia Music Hall

Pianists Mikael and Yulia Ayrapetyan present rarely heard Armenian classical works by more than 10 composers in *Secrets of Armenia*, the project's New Zealand premiere, following performances in Sydney and Melbourne.

**secretsofarmenia.com**

# Art of November

## A collection of Auckland's best exhibitions.

**CURATED BY —**
**LUCY KENNEDY**



**ARTWORK:** KATE VAN DER DRIFT, *HONEY DRAWING*
SANDERSON GALLERY

**SANDERSON GALLERY**
***Honey drawing***
Kate van der Drift

11 November – 6 December

*Honey drawing* considers how rituals of care and making can offer solace amid uncertainty. Working with honey, candle smoke, pūriri leaves and withered flowers, van der Drift continues her practice of embracing the unpredictable collaboration between materials and photographic emulsion, light and time. Drawing inspiration from the fleeting life of the pūriri moth, these delicate works reflect on cycles of life, death and renewal, revealing the quiet beauty and tenderness found in moments of transformation.

*2-4 Kent Street*
**sanderson.co.nz**




**ARTWORK:** CAM MUNROE, *AMUSE BOUCHE 3*
TURUA GALLERY

**TURUA GALLERY**
***Turua Tiny Show***
Group Show

20-24 November

One of the most anticipated exhibitions each year, Turua Tiny Show returns on Friday 20 November, from 5pm, and everyone is welcome. It's the most wonderful collection of 200mm x 200mm works from the majority of their artists, and each year the exhibition see's queues waiting for the doors to open for the four-day show. Opening night falls on the same evening as the St Heliers Christmas Twilight Night with markets, live music, Santa and more.

*10A Turua Street*
**turuagallery.co.nz**



**ARTWORK:** COLIN MCCAHON, *HELENSVILLE*, 1971
GOW LANGSFORD GALLERY



**ARTWORK:** NINA BULGAKOVA, *ADAPTATION #03*, 2024
STUDIO ONE TOI TŪ



**ARTWORK:** DEREK HENDERSON, *PALMERSTON STREET, 2004*
MELANIE ROGER GALLERY

**MELANIE ROGER GALLERY**
***The Terrible Boredom of Paradise***
Derek Henderson

25 November – 19 December

*The Terrible Boredom of Paradise* emerged from a 13,000km journey Derek Henderson made around Aotearoa during the summer of 2003–04 with a 4x5 field camera. The series traces an intensely personal geography: provincial streets, roadside motels, marae, weatherboard houses, empty intersections, parked cars, fading signage and landscapes suspended somewhere between familiarity and estrangement. What Henderson offers is not the mythic New Zealand of tourism campaigns or nationalist nostalgia. Instead, these photographs dwell in quieter territory – in pauses, edges and intervals.

*444 Karangahape Road*
**melanierogergallery.com**

**GOW LANGSFORD GALLERY**
***Spring Catalogue 2026***
Group Show

24 October – 21 November

A cornerstone of the gallery's programme since the mid-1990s, the *Spring Catalogue* has long showcased exceptional works by some of Aotearoa New Zealand's most significant artists. Reimagined for Onehunga, this latest iteration continues that legacy with a carefully curated selection of highly accomplished paintings, sculpture and works on paper from leading figures such as Colin McCahon, Ralph Hotere, Gretchen Albrecht, Patrick Hanly and Gordon Walters, alongside works by prominent Australian artists Dale Frank and Mirdidingkingathi Juwarnda Sally Gabori.

*4 Princes Street, Onehunga*
**gowlangsfordgallery.co.nz**

**STUDIO ONE TOI TŪ**
***Taking Shape***
Nina Bulgakova

12 November – 10 December

In this new body of work, Nina Bulgakova explores how personal boundaries shift through the process of adaptation. The works combine sand-textured reliefs with paint, built up in layers over time. The flowing, shifting forms become a metaphor for adapting to a new environment, while the sand offers a way of grounding through material, acting as a physical anchor amid change. The meditative nature of the process is reflected in the resulting forms: quiet, layered, changing, and reaching for balance.

*1 Ponsonby Road*
**studioone.org.nz**

Te Whare o Rehua Sarjeant Gallery:

# An Art Escape to Whanganui

**Te Whare o Rehua Sarjeant Gallery is the jewel in the crown of Aotearoa's most creative small city.**

Just a one hour flight or a road trip away, the Sarjeant Gallery has emerged as one of New Zealand's most compelling art destinations, following a landmark redevelopment that seamlessly blends its celebrated heritage architecture with striking contemporary co-design.

Home to a nationally significant collection of more than 8,000 works, the Sarjeant Gallery presents an ambitious programme of exhibitions and events that bring together some of the country's most exciting creative voices. From 7 November until 23 May 2027, Sarjeant Gallery visitors can experience *Ināianei | Current*, featuring six contemporary practitioners from the Whanganui region whose work captures the richness, diversity and energy of artistic practice in Aotearoa today, developed with exhibition partner Craigs Investment Partners. Also on show, the Mark Adams photographic survey exhibition developed and toured by Auckland Art Gallery Toi o Tamaki (14 November 2026 – 4 April 2027) and several collection shows.

Pair a visit with Whanganui's celebrated river, heritage streetscapes and vibrant arts scene, and the result is the perfect long-weekend escape. Whether you're an avid collector, casual gallery-goer or simply seeking inspiration, the Sarjeant Gallery offers an unforgettable encounter with contemporary New Zealand culture.

**sarjeant.org.nz**



**PHOTO:** INĀIANEI ARTISTS - SAMANTHA MATTHEWS, GLEN HUTCHINS, KIRK NICHOLLS, KATIE BROWN & LEIGH ANDERTON-HALL. ABSENT: TRINA TAURUA



**PHOTO:** MARK ADAMS, 09.06.1986, *TOOT AND WHISTLE STEAM RAILWAY, KUIRAU PARK, ROTORUA, 1986*, SILVER BROMIDE PRINT, AUCKLAND ART GALLERY TOI O TAMAKI, PURCHASED 2025.


Art of
GRAHAM YOUNG
2027 Calendar

Featuring 12 of Graham's paintings celebrating the places that make Aotearoa New Zealand home. From sun-bleached baches and retro beach escapes to Cathedral Cove, the Canterbury Plains and the main street of Clyde, it's a year-long journey across both islands.

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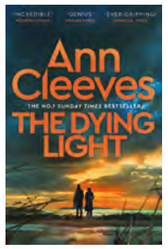


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# Books for Every Mood

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**THE DYING LIGHT**
Anne Cleeves

Ann Cleeves has sold millions of copies of her books, which have been adapted for the screen, and her latest crime novel features her trademark well-developed characters and a small north Devon community setting. Detective Matthew Vern and his team investigate the death of a young woman, with her best friend missing. They discover a community brimming with secrets, and events at a local music festival seem key.

*Pan Macmillan, RRP $38*




**HOLLOW BONES**
Jodi Picoult

Jesse is the brother of the tragic sisters from Picoult's novel *The Sister's Keeper,* and he now works as a police polygraph expert. His wife Molly also knows about tragedy, after her mother went missing in 9/11 and didn't come home. But then, on the 25th anniversary of the terrorist attack, a deception is revealed, leaving them reeling and in shock. Emotional and compelling.

*Pan Macmillan, RRP $38*




**BRET DE THIER: PHOTOGRAPHY, GRAPHIC DESIGN, YACHTS, ARCHITECTURE**
Bret de Thier

The body of work collated in this striking hardback book shows the depth and variety of New Zealand designer Bret de Thier's work over six decades. His posters and logos employ a timeless, clean modernism, and his elegant function and attention to detail in architecture, photography, and graphic design combine to create a visually stunning, insightful book.

*Quentin Wilson Publishing, RRP $70*




**SIMPLE PLEASURES**
Julia Busuttil Nishimura

This cookbook is for the modern home cook, with easy, flavourful recipes that emphasise simplicity and enjoyment. Julia's food draws on her Maltese heritage and her time living in Tuscany. Dishes include delicious ginger-and-coriander one-pan chicken, spicy peanut and tofu noodles, and Moroccan eggplant and tomato salad. The book also includes a whole chapter devoted to desserts, including her classic chocolate mousse. *Eccellente!*

*Plum, RRP $49*





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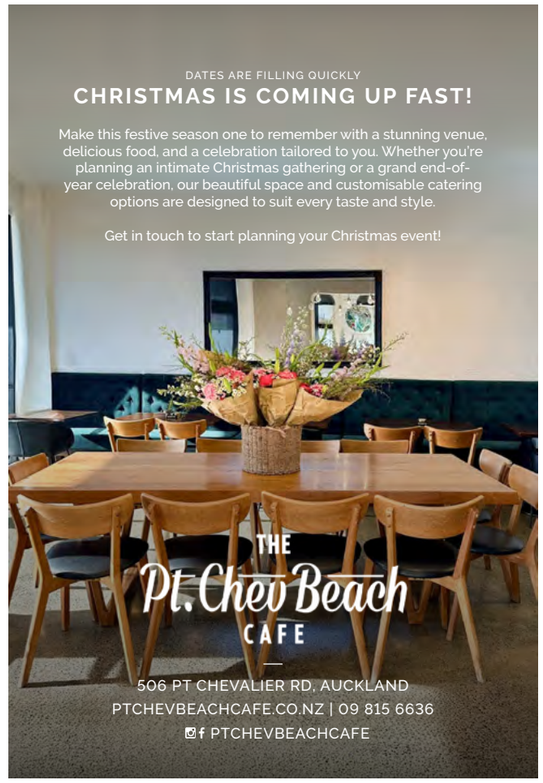




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NOVEMBER

# Box Office



**IMAGE:** FATHERLAND ©AGATA GRZYBOWSKA

**FATHERLAND**
12 November
At the height of the Cold War, Fatherland centres on the relationship between the writer Thomas Mann and his daughter Erika – actress, writer and rally driver – as they embark on a road trip in a black Buick cruiser across a Germany in ruins.

**HOW TO ROB A BANK**
12 November
A crew of social media-savvy bank robbers broadcasts their daring heists, unaware that their growing viral fame has put them in the crosshairs of a veteran FBI agent and a brilliant software engineer. Despite the unlikely duo closing in, the crime ring pushes past their limits, putting everything on the line for their beliefs – and their most ambitious heist yet.

**BLUE HERON**
19 November
In the late 1990s, eight-year-old Sasha and her Hungarian-Canadian family relocate to a new home on Vancouver Island, but their fresh start is interrupted by the increasingly dangerous behaviour of her eldest brother, Jeremy. At their wit's end, the parents are presented with a shattering choice.

**THE FOX**
26 November
Nick (Jai Courtney), affable heir to a wealthy rural landowner, discovers his fiancée, Kori (Emily Browning), is cheating on him and wants nothing more than to just fix the problem. One night, he captures a rogue Fox (Olivia Colman), and she offers him a trade-off: if Nick lets her live, the Fox will help him save his relationship.



**IMAGE:** THE FOX

**BEHEMOTH!**
3 December
A gifted cellist, Alex Serian (Pedro Pascal), returns home to Los Angeles after 20 years on the road. Music, which has been the constant, all-consuming river of his life, begins to carry Alex on an adventure that will change him forever.



**IMAGE:** BLUE HERON



**IMAGE:** BEHEMOTH!




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