


# verve

MARCH '25

An uplifting  
monthly election  
of life, style and  
happenings.

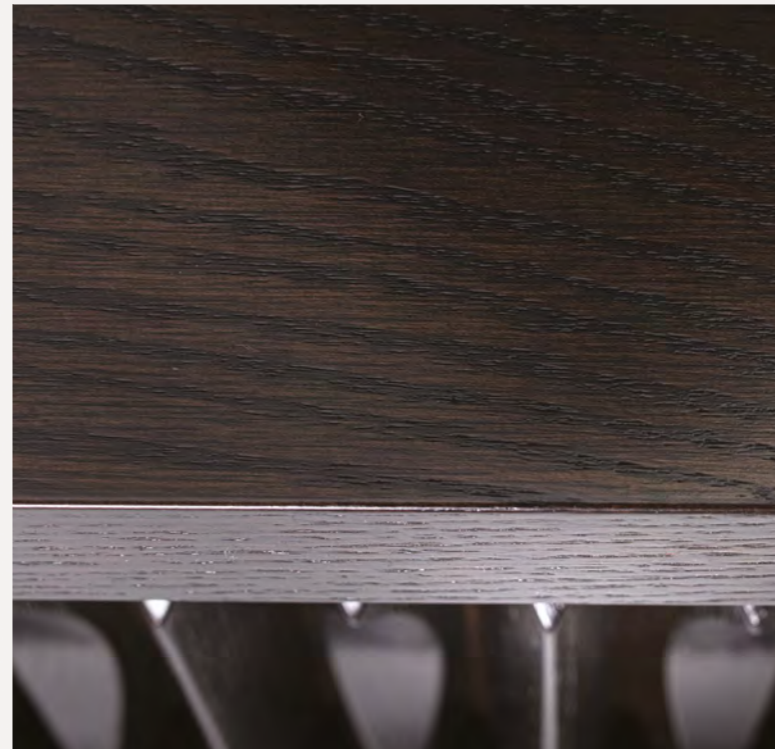
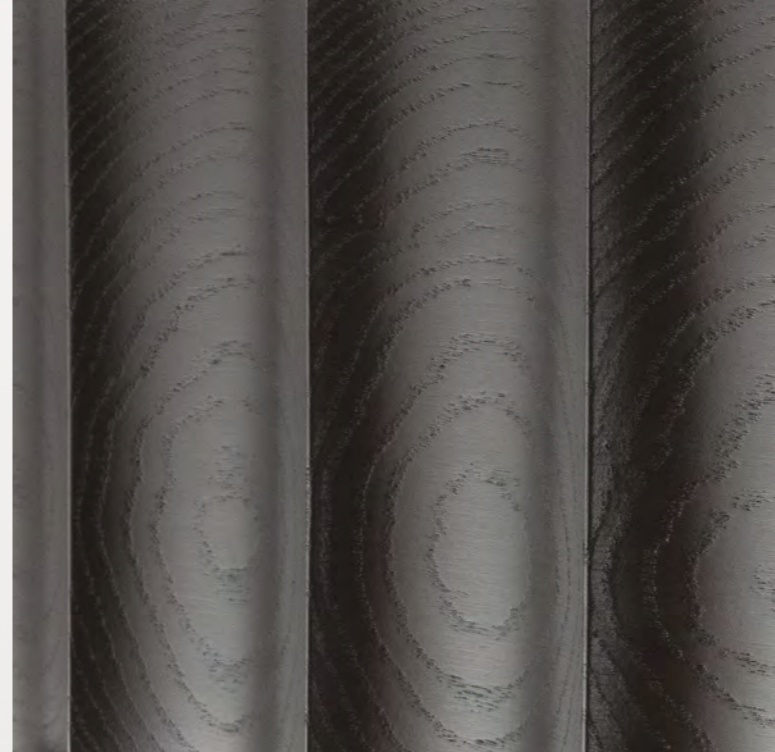


Celebrations abound this March with a focus on weddings as well as Auckland's most eclectic strip of real estate, K' Road. Then, relaxation arrives by way of wellness rituals from around the world.

# TRENZSEATER

## BESPOKE NEW ZEALAND MADE FURNITURE

When you invest in a New Zealand Made design from TRENZSEATER, you can be assured, that each piece is made by hand, for you, to your own unique, specific and bespoke requirements that include your choice in size, finish and material selection. It is essentially tailored specifically for you, right here in New Zealand.



AUCKLAND - 80 Parnell Rd, 09 303 4151  
CHRISTCHURCH - 121 Blenheim Rd, 03 343 0876  
QUEENSTOWN - 313 Hawthorne Dr, 03 441 2363  
[www.trenzseater.com](http://www.trenzseater.com)



## FROM THE EDITOR



### ALL TOGETHER NOW

People are regularly shocked to learn that this beautiful magazine is free. They'd be equally shocked to learn just how small the creative team is that works day - and sometimes night - to put it all together. But the unsung heroes of *Verve* are the sales team - Dani, Kate, Pam, and our newest crewmember, Vernene - whose tireless efforts through what are, at present, trying economic times, enable us to publish gratis.

*All for one, one for all.*

In this issue, we explore the history of kitchens and K' Road, but our main focus is on the world of weddings. From the meaning of flowers to potential honeymoon destinations and the stories behind cultural traditions, we invite you to celebrate the magic of marriage with us.

So much is made of a wedding being 'your' day, but a sight that will remain as much etched into my memory as our vows or our first dance is that of friends

and family the day before gathered lakeside for drinks and snacks under the kind of blue sky that looks as though it's been painted by hand. At the back of the pebbly shore, I found myself alone for a moment and as I surveyed our guests loitering along the water's edge, I felt utterly, utterly humbled. Some had crossed borders and even hemispheres to share in our big day, and, in that lakeside moment, I realised that it was to be just as much their celebration as it was ours.

*All for one, one for all.*

Enjoy the issue,  
Jamie

# verve

#### Publishers

Fran Ninow  
Jude Mitchell

#### Editorial & Creative Directors

Arna Kennedy  
Jamie Christian Desplaces

#### Graphic Designer / Social Media

Yamin Cook

#### Contributors

Aimée Ralfini, Bella Sampson,  
Timothy Giles, Dennis Knill,  
Lucy Kennedy, Manish Kumar Arora,  
Milly Nolan

#### Subscriptions

[vervemagazine.co.nz/shop](http://vervemagazine.co.nz/shop)

#### Published by Verve Magazine Limited

Level 1, 463 New North Road, Kingsland,  
Auckland 1021

#### Editorial Enquiries

[arna@vervemagazine.co.nz](mailto:arna@vervemagazine.co.nz)  
[jamie@vervemagazine.co.nz](mailto:jamie@vervemagazine.co.nz)

#### GST 90 378 074

ISSN 2253-1300 (print)  
ISSN 2253-1319 (online)

#### Advertising Enquiries

[danielle@vervemagazine.co.nz](mailto:danielle@vervemagazine.co.nz)  
[fran@vervemagazine.co.nz](mailto:fran@vervemagazine.co.nz)  
[jude@vervemagazine.co.nz](mailto:jude@vervemagazine.co.nz)  
[kate@vervemagazine.co.nz](mailto:kate@vervemagazine.co.nz)  
[pambrown@xtra.co.nz](mailto:pambrown@xtra.co.nz)  
[vernene@vervemagazine.co.nz](mailto:vernene@vervemagazine.co.nz)

#### Cover Photography:

Tabitha Turner / [unsplash.com](http://unsplash.com)

*Verve* is published monthly (except in January) and has an estimated readership of 60,000. It is a free lifestyle magazine delivered to cafés and businesses throughout Auckland. For distribution details or to sign up for your free monthly digital copy please visit our website [vervemagazine.co.nz](http://vervemagazine.co.nz).

*Verve* is printed by Blue Star, 8 Collard Place, Henderson, Auckland. It is distributed by *Verve*, ERC Contracting and Mailchimp.

The entire content of this publication is protected by copyright. All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means, without prior permission in writing of the copyright owner. Any material submitted for publication is at the owner's risk. Neither *Verve Magazine Ltd* nor its agents accept any responsibility for loss or damage. Although every effort has been made to ensure accuracy of information contained in this publication, the publisher cannot accept any liability for inaccuracies that may occur. The views and suggestions expressed in this magazine are those of individual contributors and are not necessarily supported by *Verve Magazine Ltd*.



# PEUGEOT

## NEW 3008 HYBRID



### EXPECT MORE

- New i-Cockpit with 21" panoramic display
- Fastback SUV design
- More than 50%\* electric driving around town



SCAN TO  
BOOK A TEST DRIVE

DISCOVER ONLINE  
[PEUGEOT.CO.NZ](http://PEUGEOT.CO.NZ)

FUEL CONSUMPTION AND CO2 EMISSIONS. WLTP values(1): Fuel consumption of 5.4 in the WLTP combined cycle (l/100 km) CO2 emissions (combined) WLTP: 123 (g/km). The homologation values are determined according to the WLTP mixed cycle on the basis of which new vehicles have been homologated since September 1, 2018, updated from 2 January 2022. The values indicated are for comparison purposes. Fuel consumption and CO2 emission values may be different and may vary depending on the conditions of use and various factors such as: options, ambient temperature, driving style, speed, total weight, the use of certain equipment (air conditioning, heating, radio, navigation, lights, etc.), the type of tyres, the state of the road, the external climatic conditions, etc.

# Ashbury Heights Lifestyle Village, Whangārei



Introducing Ashbury Heights, a new premium Qestral lifestyle village in the lovely suburb of Maunu, Whangārei. This expansive single storey resthome/hospital is open for admissions. The first stage of houses is complete.

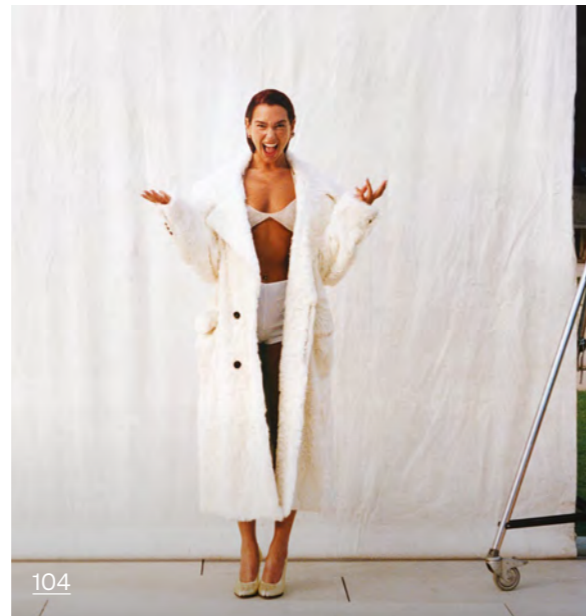
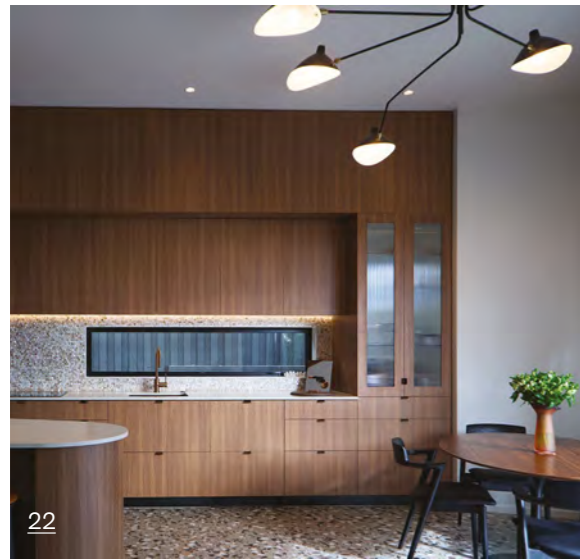
58 Pompallier Estate Drive, Maunu, Whangārei  
[ashburyheights.co.nz](http://ashburyheights.co.nz)



Scan to find out more

A subsidiary of  
**Qestral**  
CORPORATION LTD

# WHAT'S INSIDE



## Kitchens

- 18 / Evolution of a Solution
- 22 / A Social Space

## K' Road

- 34 / Karangahape Calling
- 40 / Bronze and Beautiful

## Weddings

- 58 / Get Your Rock On!

## Beauty and Health

- 65 / Wellness Worldwide

## Food & Drink

- 80 / Spice Girl

Upfront



Photo: Nicolas Matheus



100% OUTDOOR  
FURNITURE, LIGHTING  
& LIVING  
FRANCE

.Jardin®

92 PARNELL ROAD, PARNELL  
WWW.JARDIN.CO.NZ | @JARDIN.NZ



# Synergy Treehouse

WORDS  
SALLY RUTHEREFORD

PHOTOGRAPHY  
WARREN HEATH

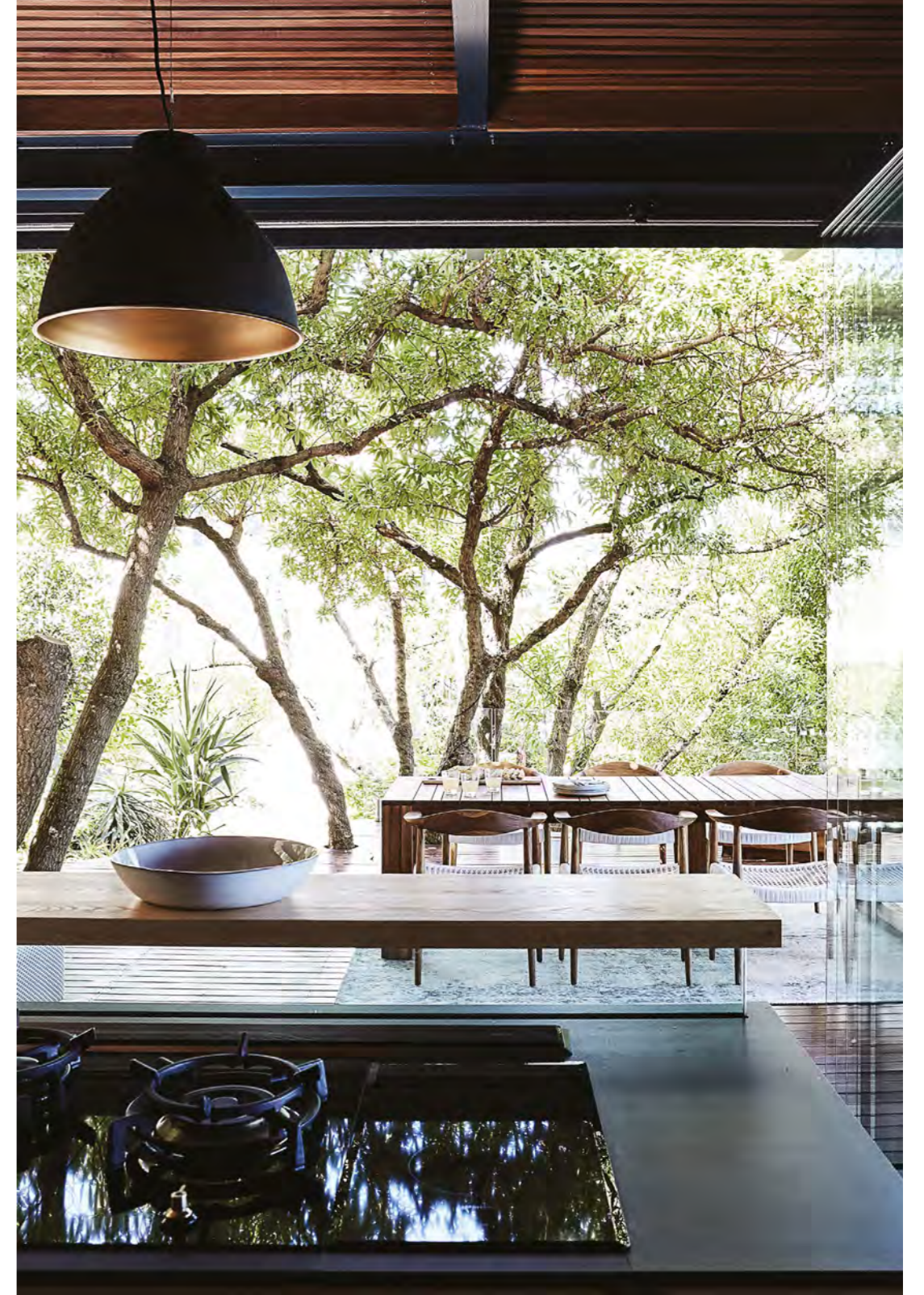


Craig Price's streamlined haven is what every surf shack wants to be when it grows up. The sophisticated, minimalist design allows for every creature comfort, but perhaps most luxurious of all is the way it dissolves the boundaries between the home and its unique setting at the edge of the restless Atlantic Ocean.

Called 'Synergy Tree House', this home's name evokes the underlying hippy-cum-surfer spirit that lends the space its chilled, blissed-out tranquility. The design itself is deceptively simple: modular spaces connect by balau pathways winding up through the leafy sloping garden, every space with its own special view of the raw beauty of Atlantic Ocean close to the tip of Africa. Look a little closer and you discover an experiment in structure, form and enclosure that gives Synergy Tree House its own unique architectural character.

**Right:** Glass walls fold away to dissolve the boundaries between the high-tech yet low-key kitchen area and the outdoor dining room. The kitchen featuring a central cooking island clad in Neolith with swivel stools provide a comfy perch.





**Get the look with Resene**

- Resene Colorwood Candlelight
- Resene Grey Friars
- Resene Charcoal

Left page: Master craftsman Andy de Klerk designed the streamlined galley-style kitchen area as well as the cedarwood bar area in the living space beyond. Comfy swivel chairs from Weylandts are positioned to make the most of the sea view from this part of the home.

Above: The central cooking island and counters are clad in charcoal Neolith in a satisfying and sleek contrast to the cedarwood-panelled walls. The stovetop faces out, making cooking duty at the Smeg gas hob a pleasure, not a penance.



Scarborough is the last settlement along Cape Town's Atlantic Seaboard. The beautiful bay abuts the famous Cape Point Nature Reserve, and the beach beckons you to explore its sandy shores and invigorating waves.





**Get the look with Resene**

- Resene Rock Salt
- Resene Hot Purple
- Resene Upstage

Left page: Perched at the top end of the property is the 'Nest', the luxurious modular bedroom and bathroom that feature American blackwood cladding on the walls and built-in cupboards. A gorgeous fabric wall hanging forms a soft and subtle focal point. Furnishings are deliberately stripped back to the absolutely essential. Narrow balau strips form a statement ceiling, the floor is covered in engineered oak.

Above: The modular 'Nest' bathroom tucked under the trees has a glass ceiling and windows that give you the feeling you are showering in the fresh air.

*Synergy Tree House is available as a holiday rental visit [synergy-escape.com](http://synergy-escape.com) to find out more.*

# Evolution of a Solution



From voice-controlled appliances to fridges that track ingredients, smart kitchens are transforming the way we cook and our relationships with our kitchens, as the spaces become more intuitive, personalised, and integrated into daily life.

“Not only can these fridges track your ingredients and notify you if you’re running low on something,” says Gael McDonald, co-founder of Lifestyle Kitchens & Bathrooms, “they can even create shopping lists and calibrate what food is available to suggest recipes based upon that!”

Next year will see the 100th year anniversary of the modern kitchen – a creation attributed to Margarete Schütte-Lihotzky who designed the Frankfurt Kitchen based upon the principals of Taylorism – an industrial management system focused on optimising efficiency and productivity. (There is an argument to be had that Benita Koch-Otte developed the first fitted kitchen three years earlier, in 1923, for Bahauss’s model home, *Haus am Horn*, though this only ever reached concept stage.)

“I never ran a household, never cooked, and never had any cooking experience,” Schütte-Lihotzky would later write in her memoir, *Why I Became an Architect* (she also became a Nazi resistance activist, was arrested by the Gestapo, and narrowly escaped execution). Her kitchen was instead built using information gleaned from interviews with housewives and time-motion studies and was heavily influenced by kitchen galleys on trains. The resulting

Within a few years, the Frankfurt Kitchen was installed in thousands of apartment buildings around its namesake city...

layout enabled being able to turn from the sink to the gas stove without taking a step, and every utensil and ingredient being designated its own space. There was a revolving stool, foldaway ironing board, adjustable ceiling light, and a removable garbage drawer. Spouts were designed for easy pouring, and materials were picked for their practicality - oak flour containers repelled mealworms, while beech cutting surfaces resisted stains.

Following the second world war, Schütte-Lihotzky continued to design and build all around the world, but never quite managed to escape that narrow, functional shadow of her Frankfurt Kitchen. "If I would have known that everyone would keep talking about nothing else," she exclaimed at the grand old age of 101, "I would never have built the damned kitchen!"

It was, of course, a shadow cast for good reason - and one befitting her activist credentials. For not only did she revolutionise the home in a very practical sense, but she also helped bring about social change too.

Within a few years, the Frankfurt Kitchen - which now has a place in New York's Museum of Modern Art - was installed in thousands of apartment buildings around its namesake city, and soon became the standard for Western kitchen design, reframing women's relationship with their homes.

"Margarete Schütte-Lihotzky was passionately concerned about the quality of women's lives," former MoMA curator Juliet Kinchin tells NPR. "She felt without sorting the drudgery they were involved in, they'd never have time to develop themselves in a professional way."

The modernism of the 1950s gave way to more open designs, and introduced new materials like Formica, chrome and linoleum. It was to be the decade that kitchens began to be considered as spaces of aesthetic satisfaction as well as function. For a decade from 1957, the Monsanto House at Disneyland in California showcased domestic living of the future, with, presciently, the kitchen occupying the centre spot, the heart of the home, replete with plastic chairs and tables. And at its centre was the microwave oven that was every bit as compact and practical as you'd find today.

Gadgets became more commonplace throughout the 60s, 70s and 80s, as did the sight of men at the stove who no longer considered their cooking duties to end at the barbecue or Sunday roast. Television (male) chefs helped reframe the perception of the kitchen too. By the 1990s, the glamour kitchen had become the ultimate status symbol - for both men and women and the gadgets and accessories ever more glamorous - think wine fridges, marble islands, and commercial ovens. Now, smart ovens can be tuned on and programmed remotely, while speed ovens cook quicker than a microwave. There are wi-fi enabled fridges; voice-controlled, customisable coffee makers; load-sensing dishwashers that tailor water and energy usage; and smart scales that connect to nutrition apps.

"A lot of people like to have a screen so that they can do a cooking tutorial in their kitchen, or have easy access to recipes," says Gael. "And then you get faucets that have motion sensors and are hands-free."

But smart doesn't have to necessarily mean high tech, there are still ingenious interpretation of traditional kitchen elements.

"People are still attracted to clever storage solutions," adds Gael. "Things like the Mondo cupboard that rotates to prevent you having to get on your hands and knees to reach the back of the cupboard, or steps that pop out from behind toe kicks to enable you to reach high shelves."

We wonder what Margarete Schütte-Lihotzky would make of all that, and the wondrous designs that follow...

# Your Dream Kitchen

**Kitchen Mania creates kitchens that are as functional as they are beautiful.**

Their expert team guides you through every step - from custom design and material selection to manufacturing and installation - ensuring a seamless and stress-free experience.

Now, they're introducing their most luxurious kitchen range yet: Cucina Lusso.

#### **Luxury, redefined**

Cucina Lusso combines premium materials, innovative design, and expert craftsmanship to create a kitchen

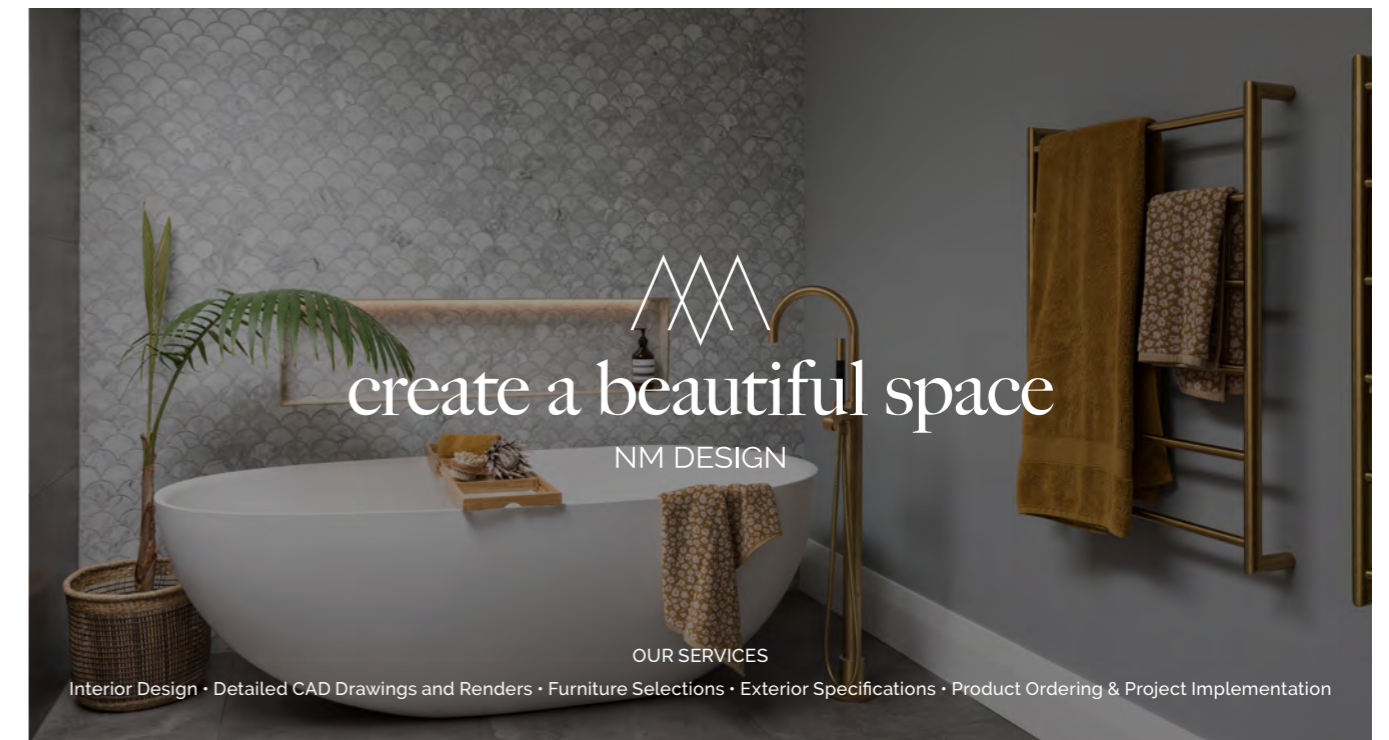
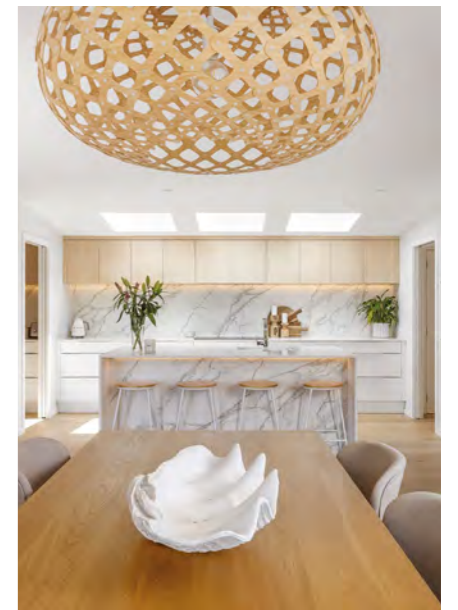
that's both elegant and high performing. Featuring sleek cabinetry, luxurious benchtops, premium hardware, and smart storage solutions, it's designed to elevate your home.

With Kitchen Mania, your dream kitchen is in expert hands. From concept to completion, they take care of everything, ensuring a perfect fit for your lifestyle.

#### **Visit them today**

Experience the Cucina Lusso range for yourself at one of their three Auckland showrooms or book a design consultation.

525 Mt Wellington Highway, Mt Wellington, 1 Shakespeare Road, Milford  
2 Jomac Place, Avondale | 09 5884045 [kitchenmania.co.nz](http://kitchenmania.co.nz)



We are an experienced, award-winning, interior design practice offering a full range of interior design services, from new builds, renovations, apartments and sourcing beautiful interior products.

[NMDESIGN.CO.NZ](http://NMDESIGN.CO.NZ) | [HELLO@NMDESIGN.CO.NZ](mailto:HELLO@NMDESIGN.CO.NZ) | T 09 523 0108 | M 027 440 5091



Kitchen design by Leuschke Kahn Architects Limited

# A Social Space

The client requested a kitchen to reflect his personality in his new two-bedroom house.

It's his long-term house, so he didn't need to consider anybody else's taste.

The client is social, but his kitchen brief called for drinks and nibbles rather than dinner parties, although he is now the choice for family gatherings.



From the beginning, he wanted terrazzo floors and for them to extend out through the stacker slider doors onto his patio to increase the apparent size of his house.

So, terrazzo tiles were chosen.

The floor being so busy, a plainer kitchen was decided on. Wood grain cabinets and plain-coloured benchtops but with an unexpected mother of pearl mosaic splash back. A brushed copper kitchen tap and sink added some bling. LED strip lighting under the overhead cupboards flood the working bench top.

In plan, the kitchen has three areas: the working back bench, the scullery, and the peninsular/bar. The peninsular/bar and work bench are wider apart at the dining room end and narrow at the back leaving enough room for a cavity slider into the scullery. This shape allowed for hallway storage behind the fridge.

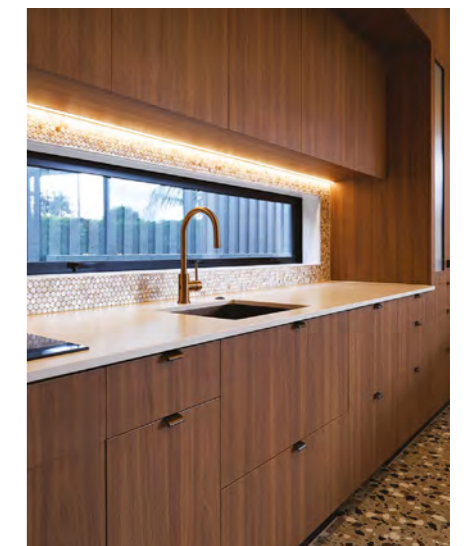
Exposed to the open plan is a glass drinks cabinet and further back the sink, a convection hob and finally, a wall oven. A non-integrated fridge is hidden on the other side. We didn't want the kitchen proper in the open plan area.

The bar has cutlery drawers and on the other side has stools for drinks. The top adds layout space or workspace.

The scullery houses all the messy everyday kitchen appliances, a wine fridge, herbs, and spices.

The kitchen has been a success, adored by the client and guests.

[paul@leuschkekahns.co.nz](mailto:paul@leuschkekahns.co.nz)  
021 894 895  
[leuschkekahns.co.nz](http://leuschkekahns.co.nz)



# Elegant Bell Beauty



This beautifully renovated 1910s villa sitting in the heart of Remuera has been the family home for over two decades.

The homeowners have carefully renovated and modernised this gorgeous home without compromising its heritage aesthetics, with the new kitchen retaining its status as the true heart of the open-plan living area at the rear of the home.

The design involved simple changes to the floorplan of the kitchen to improve the flow, and working with the clients to ensure the design brief was met. "We wanted a handleless kitchen, so used a shark nose handle detail to drawers and doors to keep the design clean and timeless," say the homeowners. The integrated fridge, freezer and pantry

needed a handle that would blend into the cabinetry, almost disappearing, so designer Michelle Gillbanks suggested the Mardeco Mallorca in a bronze finish to achieve this.

The design choices exude a warmth and crispness while delivering hardwearing surfaces for the busy family to enjoy in their kitchen. Resene Half Wan White was used on the base cabinets and bulkhead storage. Its winter mist neutral base, and a touch of cool chic, created a beautiful contrast to the grey washed timber.

Vertical cabinetry surfaces comprise of Prime Art American White Oak planked and brushed veneer panels. It emulates the look of solid timber, with its mismatched leaves creating a stunning planked effect, adding great impact to the project.

Towering above the kitchen cabinetry are some very handy large storage cupboards, mainly for items that aren't needed often as the ceiling is 3.3m high. This was done in a matt finish to blend into the adjacent walls.

For the benchtop and splashback, Dekton Entzo was selected as the perfect

accompaniment to the colours of the kitchen, inspired by Calacatta gold marble with its realism and naturalness delivering golden veins as a stunning feature of warmth.

"The results are a wonderful reinvention of space blending seamlessly into the villa," says Michelle of Kitchens by Design. "There was an extensive amount of collaboration and trust with this client to deliver a custom-built kitchen, with the perfect blend of style, functionality and one that they absolutely love."

Michelle says the homeowners are grateful for the meticulous attention to detail spanning the design, build and seamless installation delivering a gorgeous kitchen for years of enjoyment and entertaining.

*The experienced team at Kitchens By Design offers an integrated design-to-completion service. If you're looking for a new kitchen, please call (09) 379 3084 to make an appointment with one of their designers. Kitchens By Design's showroom is located at 9 Melrose Street, Newmarket. For inspiration, take a look at some fabulous projects at [kitchensbydesign.co.nz](http://kitchensbydesign.co.nz).*



**KITCHENS  
BY DESIGN**

Visit our showroom, by appointment.

9 Melrose St, Newmarket (09) 379 3084



**Elegance in design  
delivering warmth  
and simplicity**

[kitchensbydesign.co.nz](http://kitchensbydesign.co.nz)

# Transform with Confidence

kitchenstudio.co.nz

There are many kitchen companies vying for your attention, but how do you ensure you're making the right choice for your renovation? Kitchen Studio tells us how.

## DO YOUR RESEARCH

Before contacting a kitchen company, it's wise to do some research. Understanding kitchen design basics will boost your confidence when discussing your project. A new kitchen is a significant investment, often costing as much as a new car, so having the right information is crucial. Additionally, exploring different styles, materials, and layouts can help you make informed decisions and ensure your new kitchen meets your needs and preferences. Don't hesitate to ask for recommendations or read reviews to find a reputable company that aligns with your vision. To see genuine customers talking about their experience with Kitchen Studio, check out our online testimonial videos.

## FULL SERVICE: LET US DO THE WORK

Investing thousands of dollars in a kitchen renovation requires rational decision-making, but emotional factors also play a significant role. It's essential to trust your intuition. A full kitchen renovation is complex, so having a company manage every aspect makes sense. While some enjoy the challenge of a DIY flatpack kitchen, others prefer experts to handle everything. Kitchen Studio offers a full-service experience, designing your kitchen to your specifications and supplying and fitting all cabinets, components, and appliances. We also manage all sub-trades, including electricians, plumbers, builders, and tilers. We handle demolition, skip hire, interior, and lighting design, and even provide



a temporary kitchen bench during installation. This attention to detail sets us apart.

## DOUBLE GUARANTEE

Protecting your investment is crucial. At Kitchen Studio, every kitchen is covered by our 10-Year Total Trust Guarantee, with many components carrying a Lifetime Guarantee. Losing your deposit if a kitchen company goes out of business is a real concern. Our Total Trust Deposit Guarantee, unique in New Zealand, ensures your deposit and any payments are held in trust and fully protected. This is one reason why Kitchen Studio has been voted the most trusted kitchen brand in New Zealand for eight years running.

## TRUSTED BY NEW ZEALANDERS FOR EIGHT YEARS RUNNING

At Kitchen Studio we're extremely proud of the fact that we've been voted winner of the Readers Digest

most trusted kitchen brand in New Zealand for kitchen designers and manufacturers for the eighth year running.

The fact that more Kiwis trust Kitchen Studio to transform their kitchen than any other kitchen company is hugely important to us.

## TALK TO US

Experience stunning kitchen design, expert installation, and outstanding customer service with New Zealand's most trusted kitchen brand, **Kitchen Studio**. Reach out to us at **0800 177 177** or visit **kitchenstudio.co.nz** and one of our skilled designers will contact you shortly to help bring your dream kitchen to life.

*Kitchen Studio*®

# PIVOTAL

## Your go-to for gas fitting & plumbing

- Auckland and Coromandel areas
- 20+ years experience
- Trustworthy and honest team
- New Zealand family business

**PIVOTALNZ.COM**

021 814 879 · office@pivotalnz.com



MANN KITCHENS

Mann Kitchens and Bathrooms | [mann-kitchens.co.nz](http://mann-kitchens.co.nz)

Becoming a skilled designer or project manager requires years of industry experience. It involves witnessing firsthand the highs and lows, both in one's own journey and in the experiences of other like-minded professionals. At Mann Kitchens and Bathrooms, the team brings over 30 years of expertise to the table. They thrive on the challenge of thinking outside the box, crafting designs that are not only stylish and innovative but also practical and timeless. Above all, they prioritize staying within budget and paying meticulous attention to detail.

021 644 784 | [mannkitchensnz@gmail.com](mailto:mannkitchensnz@gmail.com)

## NEW KITCHEN RANGE IN STORE

### IMPORTED GERMAN KITCHENS

Very competitively priced, with a 20-year warranty. These kitchens can be designed to suit any size, space and budget. We have four large kitchens on display.

**schüller. next125**

Open 7 days | 09 522 5382  
96D Carlton Gore Road, Newmarket

**ULTIMATELIVING.CO.NZ**  
Contemporary furniture. Exclusively for you.



**KARAKA PARK PROJECTS LTD**

**Vertically Integrated Residential Construction**

**ABOUT US** We deliver tailored construction projects with creative design, expert craftsmanship, and quality sub-trades, managing everything from concept and design to building consents, project management, and flawless completion.

**SERVICES**

- Complete Home Remodel & Extensions
- Landscaping & Swimming Pools
- Interior Renovations, Reconfigurations & Upgrades
- Retaining, Decking & Fencing

CONTACT US

021 024 19821 | kpp.co.nz | info@kpp.co.nz




Suncraft | [suncraft.co.nz](https://suncraft.co.nz)

There's magic in the perfect shade. Flexible. Stylish. All-weather protection. Enjoy shade when you need it and open skies when you don't with Suncraft's premium Retractable Shade Sails. Designed in Austria for durability and smooth operation, they provide elegant, adjustable protection for outdoor spaces at homes or commercial properties—perfect for patios, pools, cafes, and resorts. Experience the freedom of adaptable shade.



# The Art of Lounging

Sink into serenity with plush bouclé and soothing tones.



## At Continuous Group, we're all about rainwater systems.

That means we focus solely on fascia, spouting, downpipes and rainwater heads. We believe that installing a high-quality rainwater system requires specialist knowledge and experience ensuring the system fits perfectly with your build.

Our systems aren't like Lego pieces that snap together, our installers draw on decades of experience across thousands of jobs to ensure the installation is

done right first time, and don't settle for anything less. Choose from a range of painted coil or lifelong copper, using Continuous Spouting for your next resput or new build project will ensure a rainwater system that is not only functional but meets even the most complex of designs.

[continuous.co.nz](https://continuous.co.nz)

1. [Design Warehouse](#) Siena Sofa in Bronze Blue 2. [Bauhaus](#) Muuto Strand Pendant Lamp Closed 80 3. [Design Concepts](#) Transloetje Outdoor Lamp 4. [Refined Living](#) Marshmallow Chair 5. [Refined Living](#) Juno set of 3 Side Tables 6. [Good Form](#) N-CT01 Coffee Table 7. [Suncraft](#) Modular Chair 8. [BoConcept](#) Sweet Art Pouffe in White Rimini Fabric 9. [Refined Living](#) Poly 3 Seater



# Meeting Milestones

WORDS –  
PAUL LEUSCHKE

Architectural design is about occasions.

**As we go through the different stages of life the house is used differently.**

We decorate the house for dinner parties with a beautifully set table, flowers, glasses, candles and food. We put on music, dim the lights and clear a space for dancing. It's a fun occasion with good friends.

When children arrive, your floors are littered with their toys and essential baby stuff, much to the horror of sleep-deprived new parents. Family rooms become essential, so too, early nights.

Christmas and birthdays demand decorations. The smell of the Christmas tree and the special cooking, the excitement of children and their anticipation of presents, the exhausted parents, the huge extended family meal, the silly hats.

Birthdays mean dress ups, party hats and grandparents. Sometimes in decorated

garages so the kids don't destroy the house but then followed by bigger occasions and perhaps outdoor entertainment rooms or marques on the lawn.

Kids need a pet, so a dog or cat flap are added, and the pet comes with beds and toys.

Swimming pools are really for young families. They entertain the kids. If you add a spa pool with a mosaic tile side into the pool, then it is used summer and winter – the kids going from blue with cold in the pool, to pink with heat in the spa and back again.

As the children grow, they get more stuff. A friend told me he had not been able to use his double car garage for years because it was full of the children's small sail boats, bikes and other toys.

Finally, they leave home, or so you thought. Don't change my room, don't sell the house. They leave behind for you to

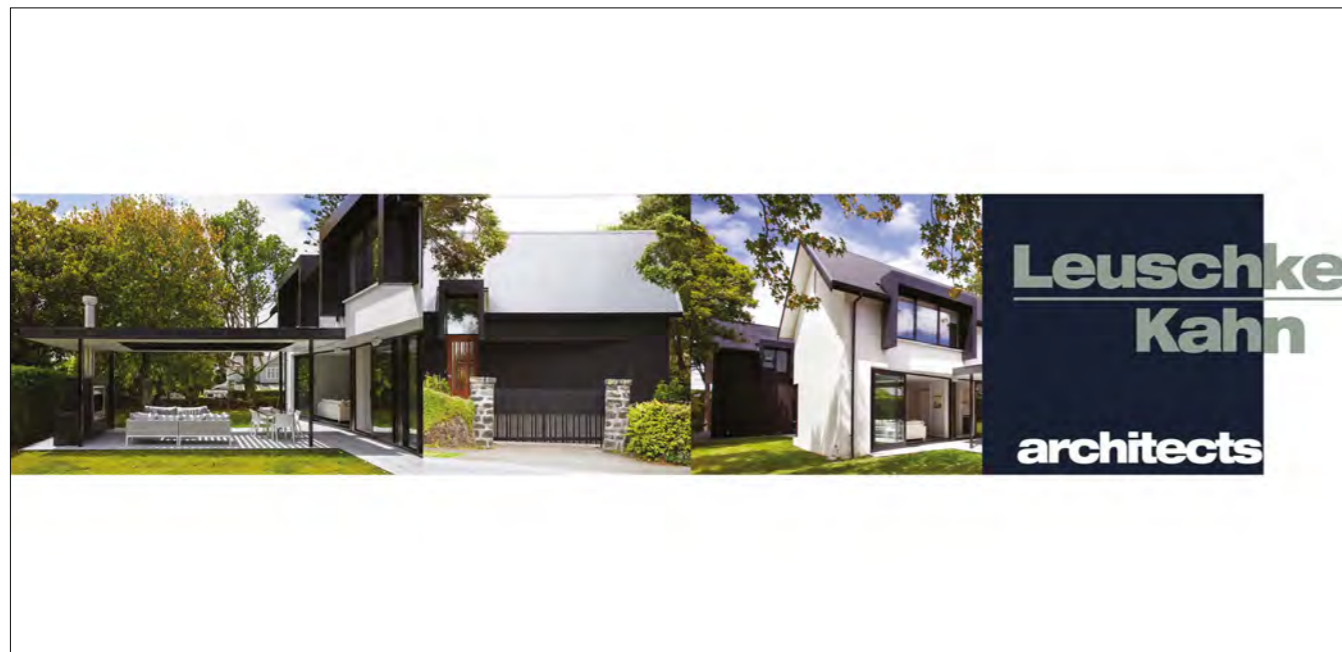
store all their stuff they didn't want to take with them.

A client told me that their adult children had all returned from OEs and were staying in the family home. She said when she opened the fridge one day and saw each shelf was labelled with their children's names, she realised she was flattening with her adult children. Parents went out that day, bought an apartment and told the children they were now flattening and had to pay rent.

Now you go to their place and the cycle continues for the next generation.

An experienced architect understands all these occasions and life changes and addresses them in their designs. The house does not have to be huge, just provide for the spaces.

[paul@leuschkekahn.co.nz](mailto:paul@leuschkekahn.co.nz)  
021 894 895  
[leuschkekahn.co.nz](http://leuschkekahn.co.nz)



BoConcept®  
LIVE EKSTRAORDINÆR



AUCKLAND | WELLINGTON | CHRISTCHURCH

# Design of March

CPRN HOMOOD  
Shapes Outdoor



Kovacs Design Furniture  
Geo Tables



Home Lab  
Clara Boucle Accent Chair



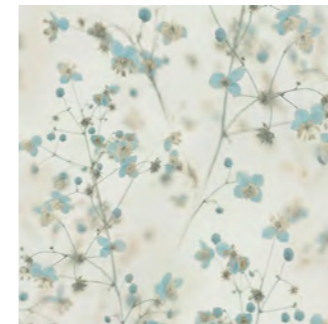
Vista Alegre  
Salad bowl, 200-Year Collection



Maison Parisienne  
Patricia Lemaire, So Wonderful Eggs



Home Elements  
Sera Dining Chair



Resene  
Pint Walls Wallpaper Collection  
38726-2



Berkeley Designs  
Abstract Design 65



Tidal Occasional  
Rattan Floor Pouf & Side Table



Maison Parisienne  
Valérie Jolly, Tectonic I



Good Form  
N-S02 Modular Sofa



PHOTOGRAPHY: FRANCE HÉMON @ALODOUCE

# Karangahape Calling

Karangahape, or K' Road to its friends, is among Aotearoa's most eclectic avenues – chaotic, creative, and cultured in equal measure. It's another one of our neighbourhoods that's been named as one of the world's coolest by *Time Out*!



PHOTOGRAPHY: FRANCE HÉMON @ALODOUCE

## NAVAL & FAMILY TAVERN

Now the home of Calendar Girls, the Naval & Family Tavern building, on the corner of Pitt Street, is a Category 2 Historic Place. The ornate rendered brick building, incorporating highly decorative Italianate-style characteristic of the late-Victorian era, was designed by prolific Auckland architect Arthur P Wilson who was responsible for many commercial buildings in central Auckland from the late 1880s, with the Strand Arcade and the Northern Steamship Company Building among the most prominent few that remain.

## ANCIENT ROUTE

This storied street follows the ridgeway route of a Māori pathway that linked the harbours of Manakau and Waitematā. A widely accepted interpretation of its name is that it refers to the Tainui ancestor Hape welcoming his tribe with a call – or karanga – from atop of the ridgeline. Before developing into a prosperous entertainment and retail hub in the early-to-mid-20th century, the region was a rural area immediately outside of town. The north-facing slope soon attracted moneyed settlers who built large houses along it, while the first Government House occupied the ridgeline. The replacement of horse drawn trams by electric trams in 1902 added to its allure and it soon became Auckland's busiest shopping district.

## CROSS STREET MUSIC FESTIVAL

Historic architecture aside, K' Road is now, of course, renowned as a nightlife hub that brims with adult entertainment venues, bars and clubs. A centre of counterculture, the region has long lured artists, musicians, and activists of all stripes, with such creativity and diversity celebrated by way of the Cross Street Music Festival. Established in 2018, the eclectic festival reaches well beyond simply promoting established and emerging talent, it is "a coming together for our community to celebrate our shared love for the arts, bridge cultural gaps, fostering unity and a sense of belonging". This year it runs from 5pm, 8 March.



IMAGES: COURTESY OF JULIE QUINTON, BAYLEYS



PHOTOGRAPHY: ANNA BRIGGS @ANNABRIGGS, ST KEVINS ARCADE



IMAGE: COURTESY OF MERCURY THEATRE

**MERCURY THEATRE**

Positioned just off K' Road, on its now-namesake lane, this playhouse first opened as Kings Theatre, in 1910, designed by Edward Bartley as a silent film and vaudeville venue for 1,800 guests. Sixteen years later, it was renamed Prince Edward Theatre, with a new entrance positioned on K' Road, and an all-new Dome Rome allowing for extra floors. Auckland Theatre Trust Board buys what is by then the Playhouse Theatre in 1967, adding a restaurant. The following year, it is renamed Mercury Theatre, and the first production is *The Admirable Crichton* by JM Barrie. Garrick Bar opens on the first floor and Mrs Worthington's Bar opens on the ground floor in 1970, with a cool art deco theme and the first liquor license to be granted to a Kiwi theatre. Today, it's recognised as a Category 2 Historic Place.

**GEORGE COURTS DEPARTMENT STORE**

This landmark K' Road building first served as a drapery shop founded by George and Frederick Court in 1886. The site grew with the business with the George Courts building as we know it today opening as a department store in 1926. Designed by Clinton Savage, it boasted a rooftop garden, tearooms, and electric lifts, and offered ready-to-wear clothing, furniture, and mail-order services. After closing in 1988, the building was converted into apartments in 1993 with the high-stud, timber-floored apartment spaces sold as bare shells, allowing residents to complete their own fit-outs. It remains an iconic symbol of Auckland's retail history.

**ST KEVIN'S ARCADE**

Among the most iconic venues on a strip brimming with icons, since 1924, St Kevin's Arcade has been a sizzling shopping, hospitality, and entertainment hotspot – beyond its gaggle of cafes, bars, and boutiques, famous massive back windows overlooking Myers Park and the city beyond. The arcade sprouts from a strip of land that was the grounds of St Keven's House, a mansion built by English entrepreneur George Nathan, complete with tennis courts and sprawling gardens. The family left in 1918 as K' Road's popularity burst their peaceful bubble, and St Kevin's – with an 'l' – was born.



PICTURED: BESTIE CAFE @SOLOMNGRAY

forlease.co.nz

# Bank On It

The imposing *Ironbank* at 150-154 Karangahape Road has a strong claim to being the neighbourhood's most iconic – and innovative – building.

A bold architectural statement in one of Auckland's most vibrant districts, it stands out not only for its striking design but also for its forward-thinking sustainability features.

Designed by the renowned RTA Studio, Ironbank has garnered widespread acclaim since its completion. It was recognised early on as "one of the world's best office buildings" and soon after received the prestigious New Zealand Architecture Medal – Aotearoa's highest architectural honour. The New Zealand Institute of Architects described it as "a rich, groundbreaking and thrilling tour de force," cementing its place as a landmark of contemporary design.

The building's distinctive form comprises a cluster of five towers, each made up of stacked boxes that create a dynamic and sculptural presence, all interconnected via footbridges and a central lift core, allowing for a unique flow of movement within the building. Beneath the striking exterior, Ironbank also offers a highly functional design, with retail spaces on the ground floor and some of Auckland's most sought-after office spaces above. Parking, a rare commodity in the area, is addressed through an innovative basement-level 96-car stacker system, excavated below the plaza.

Beyond its aesthetics and functionality, Ironbank has been widely recognised for its impressive environmental credentials. Most recently, it was awarded 5.5 stars for

energy efficiency – the highest score achieved by a New Zealand building. Additionally, it was the first in the country to receive a 5 Star As-Built Green Star rating, beginning its sustainability journey with the recycling of 90% of construction and demolition waste from the site's previous occupant, the old Deka store.

A host of eco-friendly features contribute to its outstanding environmental performance. Automated natural ventilation systems both lower emissions and improve employee productivity, while solar power, rainwater collection, and a full recycling programme further enhance its sustainability. The base-building is also managed under a Toitū carbon net-zero programme, ensuring ongoing accountability for its environmental impact. Its location along a public transport and cycle route allows tenants to embrace greener commuting options, with secure bike parking and end-of-trip facilities making it easier than ever to adopt a low-carbon lifestyle.

More than just an office building, Ironbank represents a benchmark for design and sustainability in urban architecture.

To find out more about the building – including available spaces – visit [samson.co.nz/buildings/ironbank](http://samson.co.nz/buildings/ironbank).



Ironbank, 150-154 Karangahape Road



496 Karangahape Road, Newton



510-514 Karangahape Road

## Commercial Spaces for Lease

forlease.co.nz  
contact amy@samson.co.nz



490-492A Karangahape Road



PHOTOGRAPHY: CHRIS TURNER

# Bronze and Beautiful

Playful and positioned on opposite sides of K' Road, the quirky *'Twist'* and *'Thief'* bronze sculptures showcase sweet and amusing interactions between children and baby animals.

**We catch up with the artist behind them, the awesome Tanja McMillan, aka Misery.**

"The intention was to create public artworks for children living in the central city – something fun and interesting for them to interact with on their day-to-day travels," Tanja tells *Verve*. "There were several site options, but given my fairly long connection to K' Road, it was an absolute honour to be able to give these artworks back to the place and community that has been so significant to me."

Tanja moved to Auckland from Brisbane in the mid-90s with her sister and mother who was a costume designer for the Auckland Santa Parade which was then based on East Street, just off the strip.

"From the age of 13, K' Road has felt like a second home. We loved the wild, colourful, creative community surrounded by art, music, graffiti,

tattoos, drag queens, strip clubs, and people expressing themselves in every way imaginable. It was dirty and outrageous and cool and we felt accepted and supported there."

Friends and mentors, adds Tanja, were made that "inspired and shaped my path as an artist". Her first public mural was painted on K' Road as well as her first art exhibitions, and she has, over the years, managed several business projects like the Misery Boutique, the Pleased To Meet You store, and Sunset Tattoo and The Mercury Plaza gallery and studios which she opened with her tattoo artist husband, TomTom.

"My family and TomTom have always been huge inspirations and amazing supporters. Although we have recently moved our home out of the city, we still have Sunset Tattoo based in the beautiful George Court building."

Tanja works from a studio in her new home – a gorgeous, mid-century house



ARTWORK: TWIST



in Titirangi overlooking the sea. "I'm currently setting up the studio in the double garage, it's spacious and has a beautiful view over Manukau Harbour," she adds. "I'm loving the stillness here and making work surrounded by nature is very meditative."

**Did becoming a mother affect your approach to your craft?**

"Becoming a mum has taught me to slow down, and really value being an artist. Before, I was always getting distracted with all kinds of projects and side businesses, not fully allowing myself the space to be a present, practising artist. Having the girls has definitely changed that. I love being their mum, they remind me to let go of seriousness and enjoy the process of making. There was a time when I'd be up for every opportunity that arose, but motherhood has taught me to slow down, let go of seriousness and really value and prioritise – aside from being their mama – being an artist and cutting out anything that isn't in full alignment with that goal. They've reminded me that having fun and enjoying the process is what it's all about."

**You have a pretty varied family heritage, how has this informed your art?**

"My mum's family are French Polynesian-Hakka Chinese, and New Zealand pākehā, and my dad's family is Australian pākehā. Growing up in Brisbane in the 80s and 90s, we didn't have a Polynesian community but thanks to my meme – my mum's mum – we still felt a very strong connection to our Tahitian-Hakka roots through dance, art, music, cooking, dress and regular family feasts."

"We loved when family from Tahiti would come stay for holidays and when we'd get the opportunity to go back there. Since a young age I've been naturally drawn to Asian and Polynesian art. Although I don't make artwork specifically related to the topic, I enjoy being able to explore and find connection to my family through making. I'm excited to spend more time researching and understanding my Pakeha heritage also, which I haven't really delved too deeply into yet."

**Which artists do you most admire and who has personally inspired you?**

"Yoshitomo Nara, Takashi Murakami, Yayoi Kusama, Hannah Maurice, Telly Tuita, Otani Workshop, Peter Hawkesby, Miriam Cahn, and Benjamin Work to name a few! Similarly, there are so many that have inspired me personally – really too many to list. I would say early on, it would be my graffiti peers, Askew, Phat1, Diva, Kwink, and Elliot Francis Stewart. These guys were so dedicated to their craft – particularly Askew who was extremely driven to prove you could make a career out of graffiti. It taught me a very DIY approach to making and exhibiting art."

It was Askew that came up with Tanja's tag name, Misery, believing it "suited the strange melancholy characters I was painting around the place".

"My late friend, the comic artist Martin F Emond was a great mentor," continues the artist. "Marty introduced me to the LA art scene and helped organise my first overseas exhibition in LA. This really ignited the feeling of huge potential and gave me the courage to have more of an international presence."

As well as LA, Tanja has exhibited in Melbourne, Taiwan, Berlin, New York, Hawai'i and Paris, and has collaborated with Kiwi and international designers and brands as varied as Blunt, Casio Baby-G, Telecom, Serato and Anna Sui.

"I don't actively hunt for collaborations but occasionally a great brand may reach out with an opportunity to work together. For me it must be an immediate feeling of

excitement in my gut. With age, I've become more conscious of what I'm putting out into the world. Art always, but with product, it has to be a brand that I respect and be of the highest quality and with shared values."

**It must be more satisfying having works permanently on display in public places versus exhibitions?**

"I absolutely love creating exhibitions and the feeling of my viewers being immersed in my visual universe but there is something ultimately special about public artworks and the great purpose they serve in our communities. It's free, available, unique to the environment, and there for all to see and enjoy. Public art makes the world more beautiful and interesting in my view. We need more of it!"

Back to her K' Road works, the artist says that the inspiration for 'Twist' came about by way of the renowned New Zealand artist and writer Denis O'Connor – a close family friend of her husband.

"Denis had written a fabulous poem about his time as a young man in the late 50s working as the elevator guy in the George Courts department store. During the summer holidays there was a rooftop circus, and for this particular summer a baby elephant was the star attraction. It would be squeezed into the elevator each day, along with Denis, and lifted to the top floor where the little elephant was met by excitable, screaming children awaiting for him to dance to the roc 'n' roll song, 'Twist'. Although I'm certain it would have been a traumatic time for the baby elephant, I loved the magic of this memory. And so my sculpture, 'Twist', is about a young girl dancing with a small elephant."

The inspiration for thief relates to the early days of Karangahape Road, when the area was predominantly farmland, with the nearby grocers owned by local Chinese famers. "Apparently, they would regularly have issues with escaped livestock stealing the produce on display. 'Thief' is about a boy having a tug-of-war with a small pig over a stolen radish. The site for this sculpture is directly outside Lim Chhour Supermarket, the actual Daikon radish in the work was moulded off one bought from Lim Chhour, which is a nice connection!"

"I especially wanted to make bronzes. All of my public artwork to date had been mural based and temporary, therefore the idea of creating bronze sculptures that would outlive me seemed ultimately cool. And so, I researched the history of the area to find stories of old K' Rd that would resonate with children."

**TANJA'S K' ROAD TIPS!**

"My favourite hangout would have to be St Kevin's Arcade – though it will never quite be the same without Alleluja Cafe! Gemmayze Street is delicious and amazing. Head to Bar Magda for the best cocktails and fine dining, and Acho's for late-night drinks and snacks. Coco's Cantina always has great vibes, Millers excellent coffee, and Sunset the best tattoos!"

*Tanja will be showing at Auckland Art Fair in April with Bergman Gallery, and has a solo exhibition scheduled for September at Bergman Gallery. Find out more at [misery.com](http://misery.com).*



ARTWORK: THIEF

# Karangahape Kingdom

abstracthotel.co.nz

K' Road has long been a magnet for creativity, individuality, and bold reinvention.

Abstract Hotel, its latest arrival, only adds to its eclectic charm.

Visionary developer Nigel McKenna has infused the area with new energy through this strikingly modern space that simultaneously embraces both urban amenity and creative edginess. Within the hotel, Alla Prossima restaurant brings the rich yet subtle flavours of Emilia-Romagna to Auckland, while Sa-Ni Spa elevates the art of relaxation with award-winning Thai wellness experiences.

## A modern urban haven

The striking, 11-storey boutique property is redefining the Auckland hospitality scene. Drawing inspiration from New York's vibrant boroughs, it seamlessly blends compact, designed accommodation with a social, art-filled atmosphere that reflects the creativity of K' Road.



Developed by Templeton Group, under the leadership of Nigel McKenna, Abstract balances function and style. Rooms are intimate yet rich in thoughtful details, with high-quality finishes, smart technology, and flexible living spaces that cater to modern travellers. Guests are welcomed into an immersive, theatrically designed lobby, where bespoke artwork, rich textures, and warm copper accents set the tone for a stay that is as much about experience as it is about rest.

Beyond the private quarters, Abstract shines through its shared spaces - each uniquely designed to enhance relaxation, productivity, or social interaction. The wintergarden, with its glass ceiling and schist fireplace, offers a light-filled oasis for morning coffee or evening drinks. The library is a haven of tranquillity, while the bar, inspired by mid-century gentlemen's clubs, delivers understated elegance. For those in need of a workout or a moment of indulgence, the gym and luxury spa complete the package.

Abstract is not just a place to stay - it's a destination in itself, embodying the very spirit of K' Road's dynamic evolution.

## The soul of Emilia-Romagna on Upper Queen Street

Nestled inside Abstract Hotel, Alla Prossima is more than just another Italian restaurant - it's a love letter to Emilia-Romagna, one of Italy's most revered culinary regions. Known as the land of slow food and fast cars, the region is home to Parmigiano Reggiano, aged balsamic vinegar, Prosciutto di Parma, and traditional hand-rolled pasta - all of which take centre stage on Alla Prossima's menu.



The restaurant pays homage to Italian culinary traditions with a strong commitment to authenticity and simplicity, reflecting the heritage and passion of executive chef, Gabriele Marangoni. Signature dishes feature carefully sourced Italian ingredients - prosciutto, mortadella, Parmigiano-Reggiano, and balsamic vinegar from Modena - alongside the finest locally grown produce. Handmade pasta, crafted using age-old techniques, is at the heart of the dining experience, showcasing the region's heritage in every bite.

What sets Alla Prossima apart is its deep respect for tradition, yet with an effortless contemporary elegance. The restaurant's name, meaning 'until next time', reflects its aim to create memorable experiences that diners will want to return to again and again.

Here's what reviewer Jesse Mulligan had to say:

*"A superb, regionally focused, handmade pasta joint where they do the old stuff incredibly well, and throw in some new stuff just for fun. I don't think I've eaten better Italian food anywhere. This is gob-smackingly, heart-stoppingly, jaw-droppingly delicious. You must come here at once."*

This is not just a restaurant within a hotel - it is a culinary destination, poised to become a favourite among Auckland's lovers of fine Italian cuisine.

## A sanctuary of serenity

Step into Sa-Ni Massage and Spa, and the bustle of K' Road fades into a distant memory. In just six months, this urban oasis - housed within Abstract Hotel - has already garnered three



prestigious World Luxury Spa Awards, securing its place among the region's most elite wellness retreats. At the heart of Sa-Ni is co-founder and director, Sarisa Nasinprom, whose vision was to bring authentic Thai wellness to Auckland in a setting of unparalleled refinement. Every element, from the aromatic essential oils to the custom-designed interiors, has been meticulously curated to deliver a truly immersive experience.

The Traditional Thai Massage, a category in which Sa-Ni took home an award, is its signature treatment—an expert fusion of deep stretching and acupressure techniques designed to relieve tension, improve circulation, and restore balance. Beyond the treatment itself, every sense is catered to: the gentle hum of soft music, the warm lighting, and the subtle aromatherapy work in harmony to create a multi-sensory journey of relaxation.

Sa-Ni also excels in its interior design, winning accolades for its seamless blend of natural materials, soft lighting, and elegant detailing. The atmosphere is both intimate and indulgent, making it the perfect escape from city life. The spa's crowning achievement is its recognition in the Luxury Urban Escape category, proving that even in the heart of Auckland, one can find serenity.





## ABSTRACT IS WHERE YOUR STORY STARTS.

Discover Abstract, Auckland's newest hotel scene for those seeking an urban adventure. Generous in design and even more generous in service and amenity, enjoy a stunning all-weather Winter Garden, Library Lounge, Terrace Bar, meeting rooms, event spaces, luxury spa, a restaurant and more. Economical in size and price, Abstract affords you just the right amount of space, at just the right rate. Sitting on the cusp of K'Road, Auckland's breakthrough culinary and nightlife scene, visit world class restaurants, cafes, bars, clubs and everything in-between. Museums, galleries, and even Aotea Square are an easy stroll away, and public transport is right there to connect you with everything else Auckland has to offer.

The best stories happen in hotels. What will yours be?

8 Upper Queen St, Auckland CBD  
abstracthotel.co.nz

8 UPPER QUEEN ST  
**ABSTRACT**  
HOTEL

# Destination, Wedding

Verve explores some stunning international destinations that blend the romance of marriage with the romance of travel.





IMAGE: SANTORINI, GREECE



IMAGE: KOH SAMUI, THAILAND

Whether you're looking to tie the knot overseas, or for a dream honeymoon destination, we've got you covered!



IMAGE: BALI

#### For European Romance

Dramatic coastlines, pastel fishing villages, and streets lined with priceless works of art, there are few countries in the world that offer as breathtaking backdrops as *Italy*. From the Amalfi Coast to Tuscany, Cinque Terre, and A-list favourite Lake Como, from rustic to glamorous and everything in between, Italy promises a setting straight from a fairytale.

*Greece* is another European destination steeped in history, culture, and romance. Popular islands like Mykonos and Santorini, and hidden gems like Koufonisia and Anafi make up just a fraction of the nation's hundreds of inhabited islands, home to ancient ruins and Unesco sites. Jaw-dropping sunsets, whitewashed beaches and big skies create the ideal backdrops for your big day.

Paris may be considered the world's most romantic city, but there's far more romance to *France* than simply the City of Light. France's second city, Marseille, fresh off hosting the Olympic sailing competitions, is another fashionable destination, while those seeking something a little more idyllic should check out the nation's plethora of rustic châteaux which overlook coasts, vineyards, and forests.

#### Paradise Lost

Famed for its palm-lined beaches, vibrant sunsets, and fresh seafood, Koh Samui is just one of an abundance of gems in *Thailand*. From the ancient temples, royal palaces, and ornate Buddha statues to modern Bangkok's bustling streets and serene canals, the country cradles history and contemporary charm.

In the *Dominican Republic*, Punta Cana is a particularly popular choice for couples seeking a stress-free big day thanks to resorts that excel at wedding planning. For a more unique experience, the secluded Samaná Peninsula hosts boutique hotels surrounded by serene landscapes.

*Hawai'i* is another dream destination, offering sugar sand beaches, lush jungles, and dramatic, towering cliffs. With luxurious resorts across its islands, Hawai'i can accommodate the grand to the intimate, not to mention a honeymoon like no other.

#### The Exotic and the Cultural

The city of Marrakesh in *Morocco* boasts an abundance of spectacular backdrops, from the lively median quarter to the lush Atlas Mountains and dreamy dunes of the Agafay Desert. Home to one of the world's largest mosques, vibrant streets and markets, and evocations of that greatest of romantic dramas ("Here's looking at you, kid"), the grand old city of Casablanca is a must-do for honeymooners in Morocco.

Gorgeous rice paddies, stunning temples, and world-class resorts and villas make *Bali* among the most wonderful wedding spots on the list. What better spot to exchange vows than this spiritual paradise - Uluwatu is an especially popular location owing to its cliff-top setting with views of the Indian Ocean.

#### Adventure and Nature Calls

Positioned towards the tip of South America and spread across the Andes in the southern reaches of Chile and Argentina, *Patagonia* is a haven for adventure-loving couples. The ultimate outdoor playground, the landscape of fjords, glaciers, mountains and forests are graced by an abundance of wildlife including the orcas, pumas, and whales.

Dramatic waterfalls, pristine glaciers, volcanoes, and iron rich beaches makes *Iceland* among the most photogenic destinations on Earth - a major box tick for your honeymoon or big day! Popular locations include the historic Þúdir Church, with its spectacularly moody surroundings, and the incredible Gatklettur Arch Rock that almost looks hand carved. The rugged Reynisfjara Black Sand Beach offers basalt columns and stunning cliffs, while glaciers like Langjökull and Vatnajökull provide icy, inspirational enchantment.



# Wines So Fine For A Day That Shines

Your wedding is a celebration of love - let us help you make it truly unforgettable. At Fine Wine Delivery, we'll help you select the perfect fine wines and premium spirits to suit your budget, wedding size, and style.

From luxurious Champagne to perfectly paired wines for your reception, book your wedding consultation with us, and we'll guide you through the selection process with a tasting experience, ensuring your special day is stress-free and your guests are impressed!

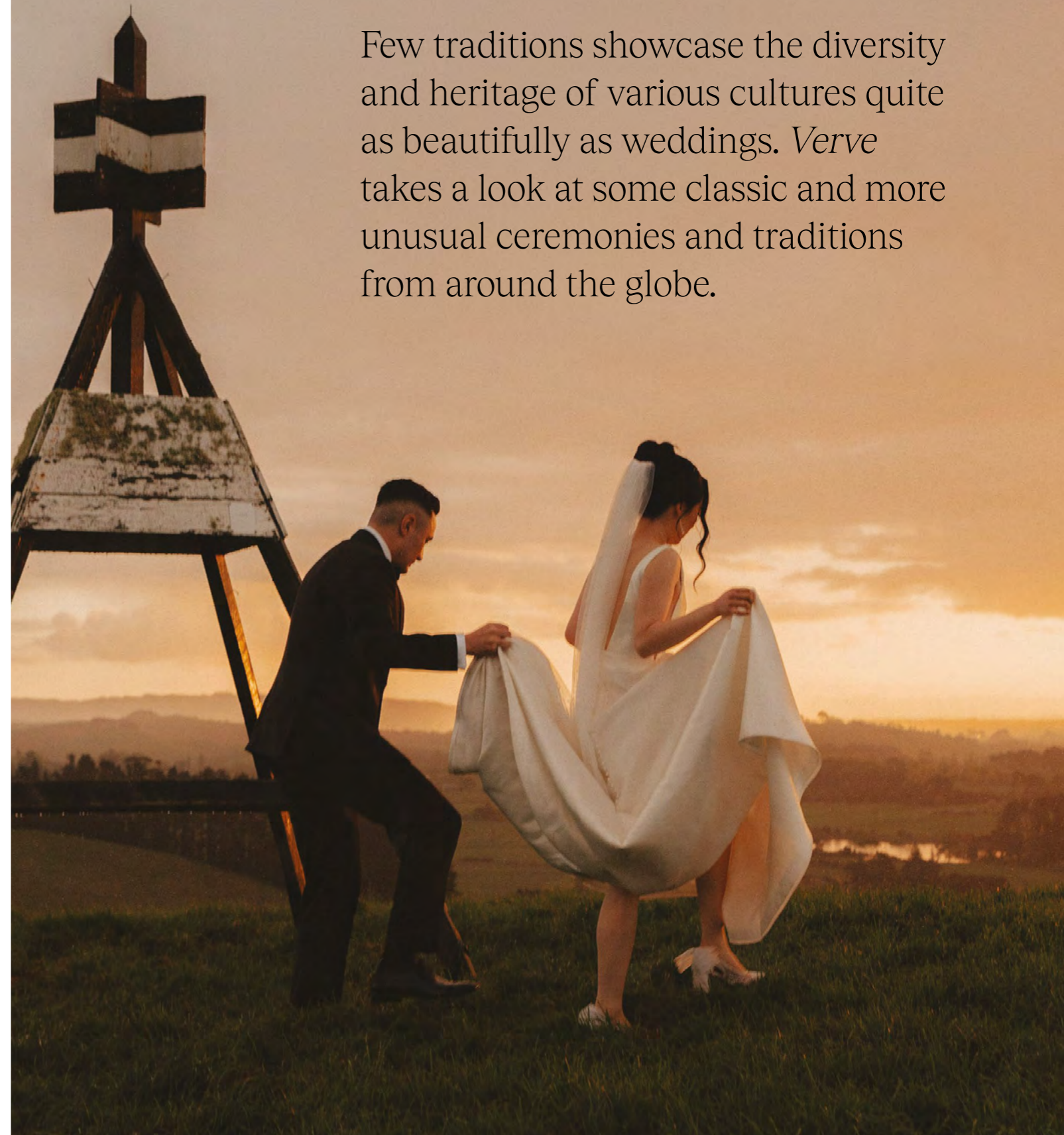
Book a Free Consultation today  
at [FineWineDelivery.co.nz](https://www.finewinedelivery.co.nz) or  
email [wine@finewinedelivery.co.nz](mailto:wine@finewinedelivery.co.nz)

42 Lunn Ave, Mt Wellington | 0800 FINE WINE

It is against the law to sell or supply alcohol to, or to obtain on behalf of, a person under the age of 18 years

# They Do!

Few traditions showcase the diversity and heritage of various cultures quite as beautifully as weddings. *Verve* takes a look at some classic and more unusual ceremonies and traditions from around the globe.



PHOTOGRAPHY: JONATHAN SUCKLING, COURTESY OF KAURI BAY - KAURIBAYBOOMROCK.CO.NZ



PHOTOGRAPHY: EVA TARNOK

**INDIA**

Henna-stained palms are a symbol of brides in many cultures but is probably most associated with India. Used since antiquity, the iconic red-orange pigment temporarily stains skin, hair, and nails, having been mixed with ingredients like tea and lemon. Mehandi is a cherished pre-wedding bridal ritual that sees the intricate application of henna allowing the bride a chance to pause and reflect amid the chaos of the day.

**MEXICO**

Mexican weddings often feature the money dance which involves guests pinning money to the bride's and groom's outfits to help them cover their expenses. Another important Mexican wedding tradition is *el lazo*, which is a lasso – usually made of rope or beads – that's draped around the couple's shoulders in a figure of eight as they take their vows. The infinity shape is considered a symbol of their lifelong union and commitment.

**IRAN**

In a Persian wedding, the couple sits before a beautifully arranged table called the *Sofreh Aghd*, which is filled with symbolic items representing their journey together. Central to the display is a mirror, symbolising light and purity and so when the bride removes her veil, her reflection is the first image the groom sees. Two candelabras placed beside the mirror represent clarity and energy. A traditional Persian embroidered cloth, often passed down through generations, honours family heritage, while further items such as nuts and eggs for fertility, and coins for prosperity, represent a happy, hopeful future.



PHOTOGRAPHY: TAKAHASHI EIJI

**GREECE**

Taking the groomsman title quite literally, in a traditional Greek wedding, the koumbaro – or best man – is tasked with carrying out a wet shave for the groom on the morning of the big day. Then, shortly before the bride leaves for the church, the groomsmen may visit to help her put her shoes on. The bride pretends they are too big, and the men fill her shoes with money and wish her a happy married life. Another bridal shoe tradition sees the bride write her friends' names on the soles of her shoes, and any lucky girls whose names have rubbed off by the end of the day are supposed to be the next ones to get hitched!

**PERU**

One popular Peruvian custom is known as *Cintas de la Torta*, or the 'cake pull'. The wedding cake arrives with ribbons attached to hidden charms, including a faux wedding ring, and the single women each pull a ribbon, with whoever finding the ring believed to be next to marry. Another tradition is the *despacho*, a symbolic offering to *Pachamama* (Mother Earth). Guests place coca leaves filled with meaningful items on a woven cloth and bless the couple before it is buried or burned as a sacrifice. A lesser-known tradition, doll burial, involves burying small dolls with a tree seed to symbolise the couple's love growing over time.

**JAPAN**

The *San-san-kudo* ritual – meaning three-three-nine – is significant in traditional Japanese weddings and involves the bride and groom taking sips from three sake cups – representing the union of their families, their bond as a couple, and their individual lives. The number nine is considered lucky in Japanese culture. On her wedding day, a Shinto bride wears white from head to toe, including makeup, a kimono, and a special hood called a *tsunokakushi*. White embodies her maiden status, while the hood is said to conceal the 'horns of jealousy' she may feel toward her mother-in-law!

# Glamour & Sophistication

For a wedding that exudes glamour and sophistication, SOHO Hotel Auckland offers a stunning setting with custom-designed event spaces that make your special day truly unforgettable.

A purpose-built, pillarless ballroom features a breathtaking chandelier named Eternal Bloom, an exquisite installation of 308 tulip flowers symbolising new beginnings and love. This stunning centrepiece casts enchanting reflections and delicate shadows, enhancing the romantic ambiance of your celebration.

SOHO can accommodate up to 200 wedding guests, cocktail-style, and 150 for a round banquet setting. For smaller, intimate gatherings, a floor-to-ceiling glass room bathed in natural light offers a refined space, for up to 50 guests for a cocktail reception.

Elevate your wedding experience with access to the outdoor meditation deck and yoga space, perfect for pre-wedding relaxation or wellness-infused celebrations. To ensure a seamless experience, SOHO Hotel Auckland provides in-house catering packages featuring delicious cuisine, and full event space buy-out for exclusive use.



The bridal party and guests can indulge in luxurious accommodation across 126 elegantly designed rooms and suites. Each room is curated for ultimate relaxation, featuring plush bedding, ambient lighting, and contemporary furnishings. SOHO has plenty of on-site parking, ensuring convenience for all guests.

For intimate nuptials or a grand celebration, SOHO Hotel Auckland's exceptional event spaces, impeccable service, and timeless elegance set the stage for the wedding of your dreams. Visit [soholuxuryhotels.com/weddings](https://soholuxuryhotels.com/weddings)



## Hana Lodge

[hanalodge.co.nz/weddings](https://hanalodge.co.nz/weddings)

Hana Lodge, nestled in the picturesque hills of Rotorua, is the perfect place to say, "I do." For intimate nuptials or a more extravagant celebration, the romantic scenery and lush 15-acre park setting creates an unforgettable atmosphere for weddings. The bridal party can make an entrance and arrive in style on the lodge's helipad.

Exclusive venue hire ensures private access to the entire lodge for the duration of your event, and a dedicated wedding coordinator will assist with every detail, ensuring a seamless experience.

A wedding package at Hana Lodge includes ceremony and reception set-up, standard linen, crockery, cutlery, glassware and some audiovisual equipment.

Hana Lodge's food and beverage team provides tailored options from canapés, plated meals, and buffet to accommodate every taste and budget. An extensive wine selection featuring local and international wines ensures a unique pairing for every wedding.

The lodge features 13 well-appointed guest rooms, a stylish lounge bar, and restaurant, which offers stunning views over the farmland towards Lake Rotorua. All rooms include Nespresso coffee machines, complimentary daily breakfast and non-alcoholic mini bars with snacks.

At Hana Lodge, guests can explore world-class sculptures, a serene bamboo forest, and enjoy the swimming pool with a large deck, dual spa pools, and a private sauna, and games room.



The breathtaking views and tranquil setting make Hana Lodge the perfect venue for an elegant and memorable wedding celebration.

## Taipā Beach Resort

[taipabeachresort.co.nz/weddings](https://taipabeachresort.co.nz/weddings)

Imagine exchanging vows with the sound of waves as your backdrop, surrounded by the natural beauty of Northland's stunning coastline. Taipā Beach Resort specialises in creating unforgettable beachfront weddings on the golden sands of Doubtless Bay. With customisable indoor and outdoor spaces for up to 150 guests, the resort offers the perfect setting for both intimate ceremonies and large celebrations. An experienced wedding team is on hand to plan, book, and coordinate every detail, ensuring a seamless and stress-free experience. From casual beachside buffets to elegant multi-course dining, every aspect of the ceremony and reception can be tailored to reflect the bride and groom's vision.

With onsite accommodation for the bridal party and guests, a stay in one of the luxurious beachfront suites provides the perfect retreat after the celebration, eliminating any worries about transportation. The onsite restaurant and bar offer the ideal setting for pre- and post-wedding gatherings,



allowing couples and their guests to extend the festivities into a full weekend of celebration, relaxation, and unforgettable moments. Special group rates are also available, making it even easier to bring loved ones together for this once-in-a-lifetime occasion.



PHOTOGRAPHY: JONATHAN SUCKLING

# Your Dream Wedding at Kauri Bay



PHOTOGRAPHY: WILD SOULS NZ

Celebrate your love in breathtaking surroundings at Kauri Bay, Auckland's ultimate wedding destination.

Nestled on a stunning 500-acre property with panoramic views over the Hauraki Gulf, the venue offers an unforgettable backdrop for your special day.

From an intimate ceremony to an elegant reception, the exclusive-use of The Lodge provides a seamless and stress-free experience, tailored to your vision. The expert wedding team will handle every detail, ensuring a flawless celebration.

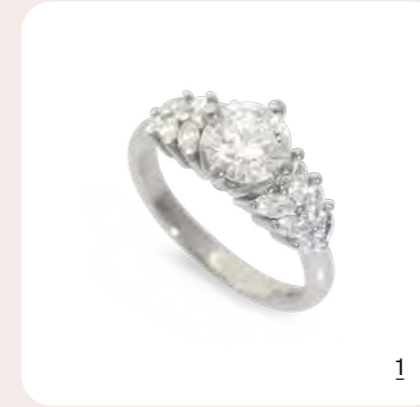
Enjoy a carefully curated menu, premium service, and an atmosphere of pure romance. With luxurious spaces, picturesque photo opportunities, and seamless guest transport options, Kauri Bay creates memories that last a lifetime.

Book a site visit today and let the team bring your wedding dreams to life!

For more information visit [kauribayboomrock.co.nz](http://kauribayboomrock.co.nz)

# Tokens of Love

Rings for their love, gifts for their journey—celebrate new beginnings.



1



2



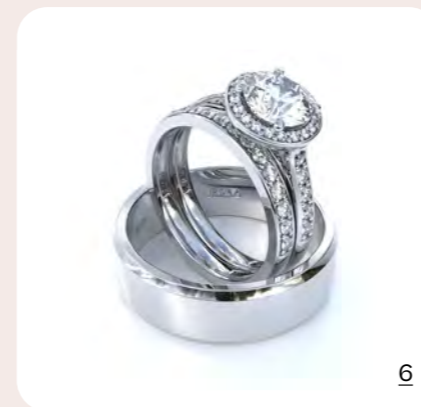
3



4



5



6



8



9



10



11

1. Jens Hansen Seven Stars Diamond Engagement Ring in Platinum
2. Day & Age Sthal Ceramics
3. July Classic Checked Set in Toffee
4. Le Creuset Cast Iron Round Casserole in Meringue
5. LOVE IN A JEWEL The Estrella Ring by Joachim van Oostrum
6. Polished Diamonds – Jewellery Design Computer-Aided Design, Custom-Made Diamond Engagement Rings
7. Emma Bass Artwork, Pink Flush
8. The Poi Room HARLEQUIN SPIRAL in Pink & Purple by Chris Jones
9. Fine Wine Delivery Champagne Bollinger Rose
10. Nespresso Barista Cocktail Kit
11. Polished Diamonds – Jewellery Design Gents Wedding Bands

# Get Your Rock On!



It was during a friend's wedding service in 2014 that Lee Weir leaned over to his wife and said, *"I could do that."*

"She looked back at me, beaming, and said, 'Oh my god, you'd be great at that!'," Lee tells *Verve*. "And here we are, 10 years later."

Lee's the first to admit that "as a big, bald, bearded, tattooed loudmouth" he's not what most folk picture when they first think of a marriage celebrant.

"The couples that I work with like the fact that I'm not your average run-of-the-mill celebrant," continues Lee. "They like the energy and humour that I add to their

"I'm of the firm opinion that your wedding day should be as accurate a reflection of you as possible."

day. People are starting to realise – and not just thanks to me, because there are hundreds of great celebrants out there – that the ceremony can be the fun part too!"

Lee earns his crust as the host for *The Rock FM Workday* (noon-3pm) and is also the producer of the award-winning – and number one drive radio show in the country – *The Rock Drive with Jay and Dunc*. So of course, Lee – or Westie Lee as he's known on air – has emceed more than his fair share of weddings too.

"Keeping to times when an emcee for the reception can be a challenge," laughs Lee. "Some people have, how shall we say this, optimistic and ambitious timelines for their reception! Make no mistake, just because you put an event next to the time of the day that you'd like to have happen, does not mean that it is going to happen that way!"

#### What's the most satisfying aspect of your role as a celebrant?

"I don't even need to think about this one – meeting new people. I love it and remain friends with around 90% of the couples. A perfect example – one couple I married in 2016 just came to my son's 10th birthday party. As cliched as this may sound, I'm all about that human connection."

#### What's the most unique way a couple has said "I do"?

"I don't know if you can print this – but I married a couple who were massive stoners and instead me saying, 'You may share a kiss', they had a one-metre-tall bong packed and I said, 'You may rip a cone!' To each their own, I guess."

Lee even once married a couple at the half-time of a Blues-Chiefs game. "To this day, I'm the only celebrant to have done a wedding on the field at Eden Park!"

#### And as for the most romantic service?

"To be fair, they're all pretty romantic. One groom had written a song for his fiancée and played her down the aisle to it. That was pretty sweet."

#### Do you have a favourite reading or ritual that always makes an impact?

"Anytime where the couple and their kids get up and share their love always gets me right in the feels. Don't let the beard and tattoos fool you – I'm an absolute kitten when it comes to that kind of thing! If anyone up the front is going to cry at your wedding, it will be me."

#### Do people often involve their pets?

"Oh gosh, all the time, and I get it. Pets are family too. Animals and small children are notoriously unpredictable – and that's why I love it! Nothing makes a wedding ceremony better than a massive golden retriever or a tiny poodle taking a huge wee or poop in the middle of the aisle!"

As for any pearls of wisdom, Lee says that it's essential to remember that couples should never feel that they have to compromise on their wedding day. "If you're not big on public speaking then you don't have to write and read your vows for example. I'm of the firm opinion that your wedding day should be as accurate a reflection of you as possible. So, upon meeting with your wedding vendors just remember that we're here to help you create your dream day. To help you to make hard decisions a little easier."

Also, he adds, "feed your vendors!"

"And feed them first or in the first wave of people going up for food. It's a super long day for most of them and they need to eat."

Lee finishes up by saying how humbling he still finds it to be asked to be part of any couple's big day.

"I'm there to help create a certain vibe and atmosphere. To ensure that everyone has nothing but fond memories of that day for the rest of their lives. The worst thing ever would be for a couple to be looking back at their wedding photos 10 years down the track and see me and think, 'Man, that was a bad call.' And, to my knowledge, it's never happened!"

# The Language of Flowers

Flowers have long carried symbolic meanings for various cultures throughout history.

Similar to star signs, birth flowers are said to represent certain moods, characteristics, and emotions depending on the time of the year that they bloom. Floriography, or 'the language of flowers', is the study of flowers and their meaning, and it was a practice that blossomed during the Victorian era – as Ralph Waldo Emerson once wrote: "The earth laughs in flowers."

## January

Being the middle of winter (in the northern hemisphere), few flowers bloom mid-winter. Two of the most beautiful ones that do are the carnation – which represents love and devotion; and the snowdrop – the flower of hope and new beginnings. Those who have these as their birth flowers are said to be loyal and protective.

## February

The month of St Valentine is all about violet – the colour and the flowers! February's birth flowers, the violet and iris, symbolise faithfulness, wisdom, and hope. Though roses of course dominate Valentine's Day, violets suit February's amethyst birthstone. Ancient Greeks used them for medicine and wine, while Regency-era lovers gifted them as declarations of intent. Irises, named after the Greek goddess of the rainbow, represent courage, spirituality, and renewal.

## March

March's birth flowers, daffodils symbolise rebirth, luck, and new beginnings. Celebrated as the national flower of Wales, daffodils were also a favourite of William Shakespeare. Traditionally a sign of hope in France, daffodils are said to bring happiness and optimism – just like those born in March. But remember to always gift a bunch, never a single stem!

## April

April's birth flowers, the daisy and sweet pea, symbolise innocence, loyalty, and love. Daisies are among the oldest flowers, dating back to at least 3,000 BC, while sweet peas have flourished worldwide since the 17th century. Associated with friendship and motherhood, daisies bring joy, making them a perfect gift for April-born friends and new mothers alike.

## May

May is all about sweetness, humility, purity, and happiness, thanks to its birth flowers – the lily of the valley, and hawthorn. The lily of the valley – a fragrant but toxic bloom – is a favourite of royal brides and is steeped in ancient myths. Hawthorn flowers represent hope and joy, and have a long medicinal history, having been used in ancient times to treat anxiety, digestive problems, and various skin conditions.

## June

June's birth flowers are the rose and honeysuckle. There are at least 300 varieties of the rose, which has been adored since antiquity, used by the Egyptians and Romans, with each colour offering a different meaning – red for romance, yellow for friendship, and orange for passion, for example. The sweet-smelling, medicinal honeysuckle represents strong bonds. Together, these flowers represent love in all forms, symbolising devotion and everlasting connections.

## July

July is all about positivity, renewal, and balance thanks to its flowers, the larkspur and the water lily. Despite being poisonous, larkspurs were once planted for spiritual protection and are loved for their cheerful, towering blooms. Water lilies, linked to Greek mythology, represent purity and transcendence, opening each day with the sunrise.

## August

August is a month represented by strength, honour and creativity by way of its birth flowers, the gladiolus and the poppy. The gladiolus, from the Latin word for sword, was once showered upon victorious gladiators and represents moral integrity and resilience. Poppies, linked to both dreaminess and remembrance, have different meanings based on colour, and are most commonly used to honour fallen soldiers.

## September

September's birth flowers, the aster and the morning glory, symbolise love, wisdom, and transition. Asters, named after the Greek word for star, represent faith and remembrance. Morning glories, once used medicinally, symbolise fleeting beauty and unrequited love. Asters are also a traditional 20th-anniversary flower, so a meaningful choice for weddings and seasonal floral arrangements.

## October

October's flowers, the marigold and the cosmos, embody warmth, imagination, and inner peace. Marigolds, often seen during Mexico's Día de los Muertos and Indian weddings, represent both grief and light, with a rich history in Aztec culture for their medicinal and spiritual properties. Cosmos flowers – a representation of balance and harmony – were cherished by the ancient Mayans.

## November

Due to its vibrancy and variety, the chrysanthemum is among the world's most popular cut flower – and also the bloom of November. Originating in China in the 15th century, they are celebrated in Japan during the Festival of Happiness and are believed to bring good luck and joy. A representation of friendship, honesty, and happiness, the flowers' diverse colours have various meanings, adding depth to their symbolism and making them perfect for any celebration.

## December

December is the month of holly, famed for its dark green leaves and bright red berries, and being a symbol of the festive season. Holly has also been a symbol of fertility and protection since Pagan times and is now associated with good fortune, peace, goodwill and merriment. While not technically a flower, it's a popular addition to December bouquets.





kahuistdavids.nz

## Wedding of the Century

There's a new wedding venue in the heart of Auckland that's been marrying people for just about a century.



PHOTO: GUY HAZLER, THE CEDAR CO

Kāhui St David's, once known as the "Cathedral of the Presbyterian Church", is now owned by a small, independent charitable trust that bought the building in order to save it, and to see it serve all of Auckland as a centre for music and events.

After two years of restoration, its historic green doors are now open and the first wedding was held on a steamy January day.

It's a timeless setting for a wedding ceremony, celebration and photos, offering a beautiful, spacious setting in

an historic place that was designed for this purpose.

Paul Baragwanath, Director of Kāhui St David's, who has led the mission to save the place over the past decade - and also to prepare it for its second century of service - tells *Verve*: "At Kāhui St David's everyone is welcome. Whatever religion, non-religion, cultural background, ethnicity and however you identify, you can feel at home here. 'Kāhui' means 'the gathering', and that's what it's here for."

The Great Hall is suitable for 40-370 guests, a light-filled space with soaring leadlight windows, comfortable raked seating so everyone has a view, superb lighting, quality PA and AV systems with drop-down projector screen, and a DJ desk. And, everyone gets to walk on the red carpet! The feedback is that the place needs very little "dressing up" - it's very easy.

A special feature is the just-restored 1905 Croft organ, with 1,000 windpipes. Organist Helen Lukman-Fox is available to play whatever music you like, including traditional, jazz or pop. Other musicians - including pianists and singers - are also available. Live music is encouraged, though not essential,

because it supports artists' careers. It also makes the most of the outstanding acoustics of the Great Hall.

There's also the Groom's Room, a quiet space for the groomsmen to prepare, with full-length mirror, table and chairs.

The Garden Room is suitable for smaller weddings, with seating for 70, or about 130 standing for after-wedding hospitality, or as a hang-out zone during the photography session. As is the Vestibule (entry lobby), with a glamorous new alcohol-free bar.

The formal Quatrefoil Garden, with box hedging and white hoggin in the style of a traditional monastery garden, is nearing completion. Its form is inspired by the Max Gimblett Art of Remembrance project that saved the building in 2015.

"We are often contacted by people whose parents and grandparents were married here. It means a lot to subsequent generations. It's awesome that this can continue," says Paul. "It's a place with heart."

*Kāhui St David's welcomes your enquiry email [contact@kahuistdavids.nz](mailto:contact@kahuistdavids.nz)*



PHOTO: JESSICA CHLOE PHOTOGRAPHY

MODES

EVENTWEAR & BRIDAL

RELOCATED TO 26 MCCOLL STREET, NEWMARKET



Exclusive European collection, Exceptional service, Atelier workroom.

BOOK AN APPOINTMENT

PARKING AVAILABLE | [MODES.CO.NZ](http://MODES.CO.NZ) | 09 520 6070

## Woodside Bay Holiday Homes

[bemyguestwaiheke.co.nz](http://bemyguestwaiheke.co.nz)

Located at the south part of Waiheke Island, the "Woodside Bay gem" comprises three holiday houses named Loft & Workroom, The Keep, and Woodside Bay Cottage. The three sister houses are quite close to each other, all with fabulous, panoramic views over Woodside Bay. Each house can accommodate up to two guests and boast entirely unique styles from each other. Ideal for honeymooning couples or a wedding party!



Emma Bass | [emmabass.co.nz](http://emmabass.co.nz)

Say "I do" to a wedding gift that never wilts: an artwork by Emma Bass. Flowers wilt and champagne is drunk while the joy and beauty evoked by her artwork remain. Gift vouchers are available for purchase or registry use, allowing the couple to choose a work that speaks to them. Emma also offers bespoke commissions, blending your wedding flowers with personal elements from your lives in a one-off artwork. Give the gift of forever flowers. Explore collections, commissions, and vouchers online.



Day & Age | [dayandage.co.nz](http://dayandage.co.nz)

Experience the beauty of Swedish craftsmanship with Sthal Ceramics. Each piece is meticulously handcrafted, combining timeless design with exceptional quality. From elegant tableware to unique home decor, Sthal ceramics are made to last and add a touch of Scandinavian sophistication to your space. With a focus on sustainable materials and attention to detail, Sthal Ceramics brings a piece of Swedish artistry into your home. The widest range in New Zealand is available online.

# Wellness Worldwide

From Hawaiian Lomi Lomi massage to Ayurvedic therapies in India, each culture has developed its own way of promoting balance and wellbeing. *Verve* explores some of the most fascinating from around the globe.

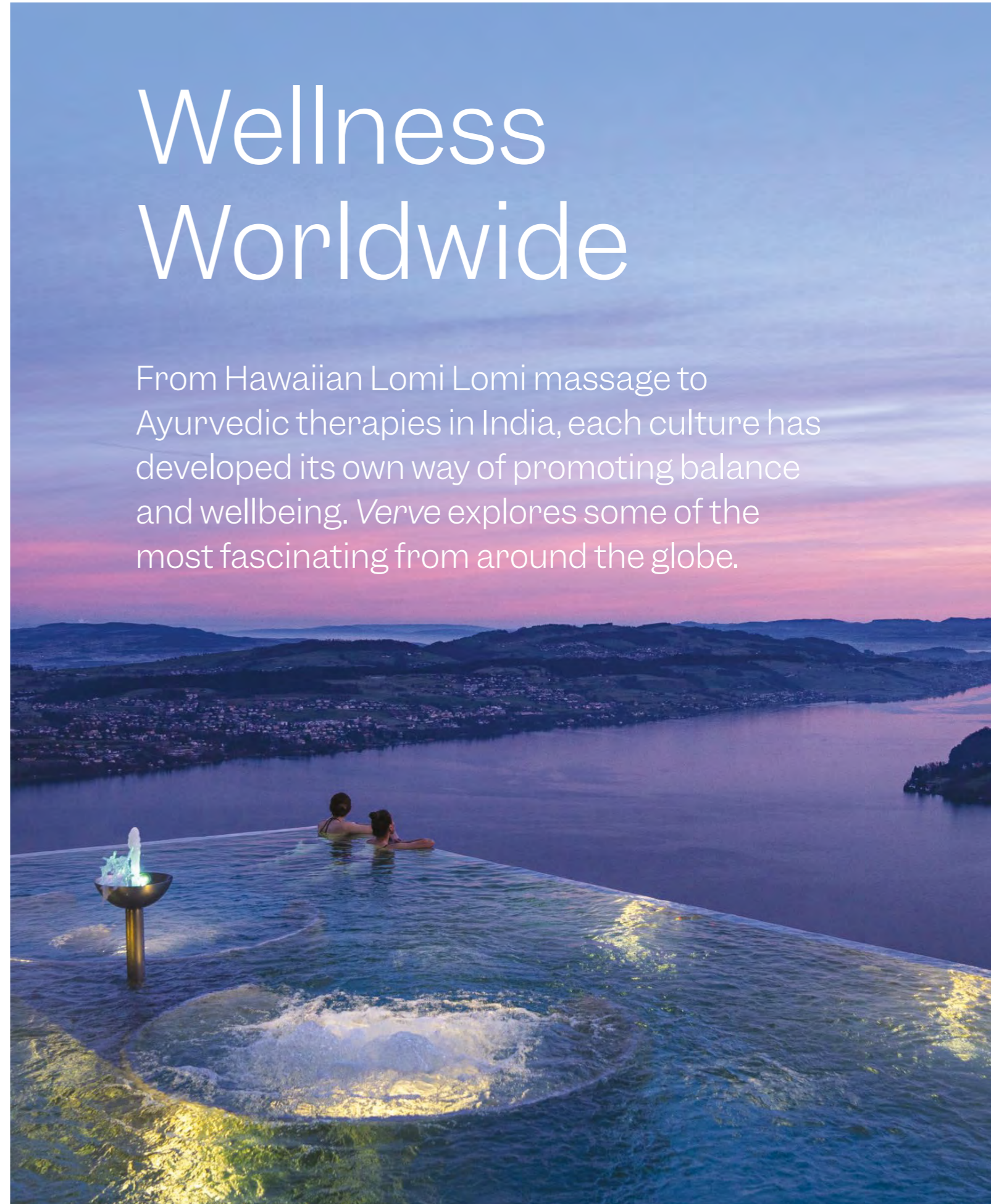


IMAGE: ALPINE SPA AT BÜRGENSTOCK HOTEL & ALPINE SPA (SWITZERLAND)



IMAGE: THE SPA AT MANDARIN ORIENTAL (MOROCCO)

#### TEMAZCAL, MEXICO

Used for millennia, the Mesoamerican wellness ritual temazcal – which means ‘house of heat’ in Nahuatl Aztec – is now more commonly known as the Mexican sweat lodge. Said to cleanse the mind, the body and the soul, the detoxification ritual traditionally involves sitting in an igloo-like structure that’s heated with volcanic stones and scented by fresh, therapeutic herbs as a spiritual leader recites prayers. Modern temazcals are a more communal experience, accommodating 15-20 people with a cool shower or plunge pool to follow. Various studies have shown that the ritual benefits skin and mental health and even support women during childbirth.

#### SHINRIN-YOKU, JAPAN

Everyone agrees that nothing soothes the senses quite like nature. The Japanese practice of shinrin-yoku, or ‘forest bathing’, turns a simple stroll in the woods into a journey of healing and self-discovery. Mindfulness reimagined, participants are encouraged to be present in the moment, taking in everything from the movement of the trees to the rustling of the foliage, the sound of birdsong, and the woody scents. Just like meditation, forest bathing is said to reduce stress, lower blood pressure, and boost creativity. What’s more, it’s free! Unlike so many of

Japan’s fascinating ancient traditions, you’ll no doubt be surprised to learn that this one was developed in the 80s.

#### AYURVEDA, INDIA

The purpose of the ancient Indian healing system of ayurveda is to address and restore individuals’ unique energies, or ‘doshas’, that are responsible for our mental and physical wellbeing. Dating back more than 3,000 years, the philosophy dictates that when one area of the body is out of balance, then it can affect all energies, and uses a holistic approach as a fix. Ayurveda practitioners utilise the likes of pranayama (breathwork), yoga, herbal remedies, and abhyanga (a hot oil massage), supporting detoxification, reducing stress, enhancing disease resistance and promoting harmony and balance to your life force.

#### LOMI LOMI, HAWAII

Lomi lomi, which translates to ‘rub rub’, is a traditional Hawaiian massage that uses a combination of massage techniques, nut oils, and sometimes elements of prayer, breathing and dance to restore energy and soothe the body. Though it may seem similar to other bodywork techniques, its spiritual foundations – thought to have originated from Polynesian settlers – brings a whole new, profound angle. Continuous, flowing strokes help release

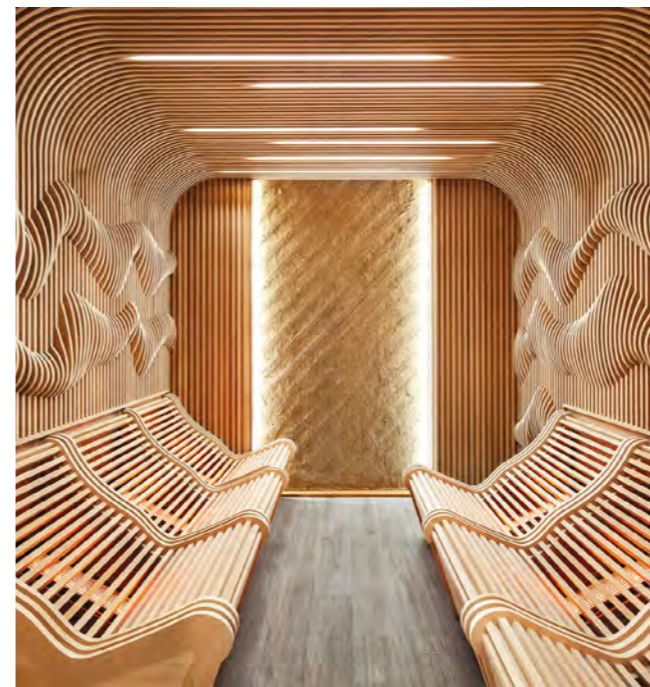


IMAGE: WORLD SPA (USA)

old patterns and stored tensions, as local belief holds that memories reside in every single cell of the body, not just the mind. Also referred to as ‘the loving hands massage’, it’s said to embody the Hawaiian spirit.

#### PERENIE AND BANYA, RUSSIA

The centuries-old bathing practice of perenie is a Russian ritual that takes place in a banya. Not unlike a sauna – but with a humid rather than dry heat – the hydrating, detoxification experience involves being massaged by a bundle of birch or oak twigs known as a *venik* which is said to improve circulation, relieve muscle tension, and open pores for deep cleansing. A typical session involves breaking up the intense heat session with a cold pool plunge or even a roll in the snow and is usually followed by a communal feast of traditional foods like dumplings, pickles (and maybe vodka!).

#### HAMMAM, TURKEY

The hammam – which translates as ‘spreader of warmth’ – has been a cornerstone of Turkish culture for well over a thousand years, thought to have been developed following the introduction of the steam bath by the Romans. This most soothing of rituals isn’t just about physical wellness – think a soak, a sauna and a full body scrub – but a chance to relax, bond and connect with fellow guests. What’s more, hammams are often situated in spectacular old buildings with marble interiors beneath decorated dome roofs.



## Supreme Spas!

The world’s greatest retreats, as named by the World Spa Awards...

**Alpine Spa at Bürgenstock Hotel & Alpine Spa (Switzerland):** the world’s best hotel spa boasts 10,000sqm with five pools, saunas, a relaxation room, and elevated views of Lake Lucerne.

**Palazzo Fuggi (Italy):** the world’s best wellness retreat fuses deepest holistic traditions with advanced traditional Western medicine amid a breathtaking natural setting long renowned for its healing waters.

**The Spa at Mandarin Oriental (Morocco):** positioned in the wondrous Marrakech, the world’s best resort spa provides the perfect escape for relaxation and renewal by way of a variety of luxurious treatments.

**WORLD Spa (USA):** the New York-based world’s best day spa is an enchanting urban retreat that boasts Eastern European banyas, Finnish saunas, and Moroccan hammams.

# Feel Good at Your Core

clinic42.co.nz

Do you feel as good as you look? No, we don't have that the wrong way round.

Usually, we talk about how people are living longer and fuller lives and how they want their appearance to reflect the vitality and energy that they feel on the inside.

But how do you keep feeling your best on the inside? Keep moving and keep active? What about in the off season or when you're recovering from an injury? Or, what if you've just had a baby?

EMSCULPT NEO is considered a breakthrough in non-invasive body shaping.

This procedure simultaneously delivers RF (radio frequency) and HIFEM (high intensity focused electromagnetic field) energies to specific body areas using dual-field applicators.

This means that muscles in the treatment area are elevated in temperature to promote increased blood flow and accelerate metabolic activity, which encourages stored lipids in the fat cells to be broken down into free fatty acids and glycerol, which are then released to the bloodstream.

Similar to the concept of a pre-game warm up, the RF brings the muscles up to optimal temperature and holds it there signalling the muscle to prepare for stress. An increase in blood supply delivers nutrients and proteins crucial in muscle regeneration and growth.

The HIFEM then creates involuntary supramaximal contractions which

use the muscles' full capacity. Normal muscle contractions, even when carried out by professional sportspeople, only contract 40-60%.

This non-surgical body shaping, and muscle building can be used on the abdomen; waist; buttocks; inner, outer, front and back of thighs; biceps; triceps and calves.

A popular option is to combine Emsculpt abdomen and buttocks with the Emsella chair which works exclusively on the pelvic floor, giving a comprehensive core workout programme. This is suitable for both women and men and has other benefits.

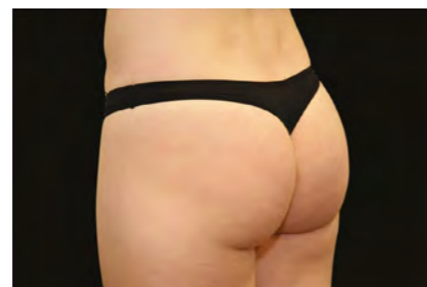
While you might spend months at the gym trying to achieve results Emsculpt is only recommended for four treatments, 5-10 days apart, in each body area. You can combine up to two areas in each treatment session. Then it's recommended you go back to your normal exercise routine and come back for Emsculpt maintenance 3- to 6-monthly, or as you feel you want to or need to. Continuous use does not yield further results (if only it were that easy!).

You may see results straight after your treatment and optimal results are usually reported within 90 days of the last session.

During the 30-minute treatment, you will feel intense muscle contractions and the heating sensation in the



BEFORE



AFTER

IMMEDIATELY AFTER THE LAST TREATMENT  
COURTESY OF KLAUS HOFFMAN, M.D.

treatment area. The procedure doesn't require any recovery time. Typically, you can get back to your daily routine right after the treatment. Just like a normal workout hydration is important before and after, and in general maintaining a healthy lifestyle will only help to enhance the results of the treatment.

If you are interested in how Emsculpt can enhance your overall wellbeing, improve your core and pelvic floor (Emsella) strength, or give you an extra competitive edge in your training, then book a free consult now. Nurse Olya can discuss your needs, the wider range of benefits and plan a programme for your target areas.

Four treatments (two areas): \$3,600

Visit [clinic42.co.nz](https://www.clinic42.co.nz) to book or find out more information; or contact the team on 09 638 4242.

# SELF CARE IS NOT SELFISH

INVEST IN YOU WITH A REFORMER AT HOME

Exclusive March offer, use code:

100OFFACTIVWEAR

Use this limited time code and receive a \$100 Gift Card to spend on activewear with your Reformer purchase.\*

\*T&Cs apply. Gift card valid until March 31, 2025.

BONUS GIFT



Photography – Timothy Kaye

**YR** YOUR  
REFORMER

Shop now  
[yourreformer.nz](https://yourreformer.nz)



# Beauty Born of Love



Verve sits down with the inspirational Sarah, founder and director of Luxe Appearance.

### What inspired you to start Luxe Appearance?

Luxe Appearance was born out of my love for both science and beauty. My background is in intensive care nursing, so I've always been passionate about patient care. But I also love the confidence that comes from looking and feeling your best. I saw a real opportunity to blend those two passions – helping people feel amazing in their own skin with safe, effective treatments. Luxe Appearance is all about enhancing natural beauty in a way that feels empowering, not overdone.

### Can you walk us through your approach to providing a personalised client experience?

The experience at Luxe is all about the client. We start with an in-depth consultation to really understand people's goals, concerns, and lifestyle.

No cookie-cutter treatments here – everything is tailored to their unique features and needs. Our team takes the time to educate and guide clients through the best options, whether it's skin treatments, injectables, or overall skincare routines. We want our clients to leave feeling confident, refreshed, and never pressured. It's all about small, subtle enhancements that make a big difference in how they feel.

### What trends do you see emerging in the beauty industry?

There is a significant shift happening in the beauty industry, where prioritising the strength and overall health of our skin has become essential for achieving long-term results. Every treatment benefits from a strong foundation, and that starts with proper skin preparation. By nourishing the skin with essential nutrients, maintaining hydration, and stimulating collagen

production, we ensure that it is resilient and primed for any advanced treatments that may be needed in the future. This approach not only enhances immediate results but also supports long-term skin vitality.

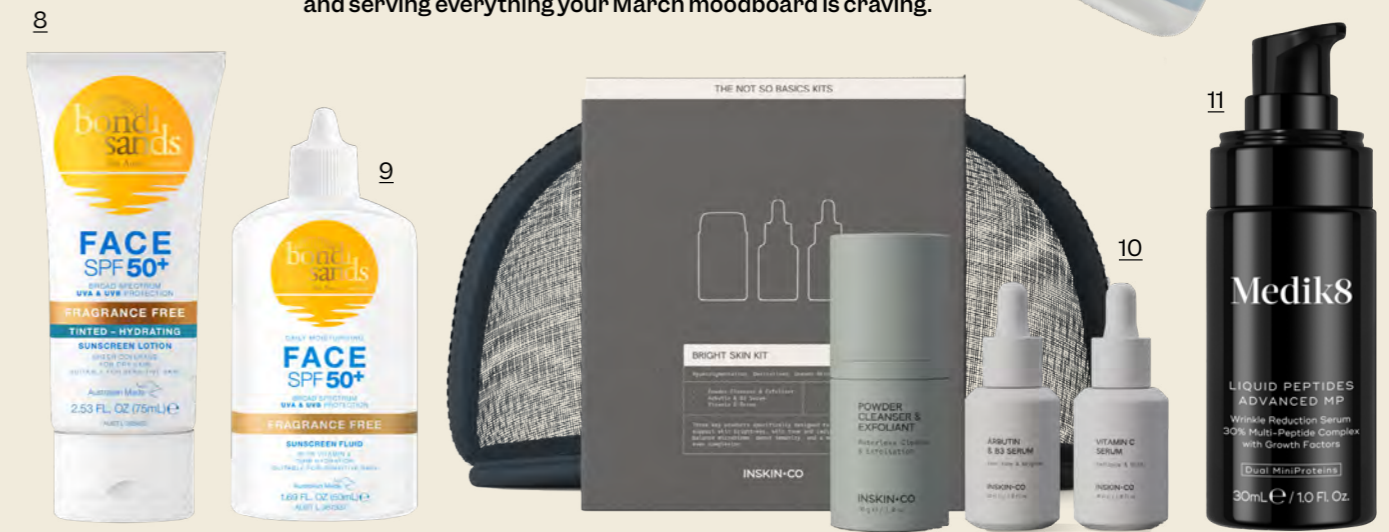
### What are your future goals for the growth and expansion of Luxe Appearance?

We're always looking ahead! Luxe Appearance is built on innovation and client care, so our focus is on bringing in the latest advancements while staying true to our philosophy of natural, confidence-boosting results. We plan to expand our services and continue educating ourselves and our clients on the best ways to care for their skin. And of course, we want to keep growing our amazing community – there's nothing better than seeing our clients walk out the door glowing, inside and out!



# Beauty Picks

Freshen up your beauty stash with picks that get it—cool, dewy, and serving everything your March moodboard is craving.



1. Tronque Triple Active Body Milk 2. Karen Murrell Lipstick in 27 Graceful 3. INSKIN.CO Calm & Smooth Sheet Masks 4. Murad Retinol Youth Renewal Oil Drops 5. Murad Cellular Hydration Barrier Repair Oil Drops 6. Murad Multi-Vitamin Clear Coat SPF 50 7. Oria Skin Rose Calming Toner 8. Bondi Sands SPF 50+ Fragrance Free Tinted Face Lotion 9. Bondi Sands SPF 50+ Fragrance Free Face Fluid 10. INSKIN.CO Bright Skin Kit 11. Medik8 Liquid Peptides Advanced

# Building Beautiful

Becca Project founder Carlie Hogan talks to Verve.



PHOTOGRAPHY — ANDREA JAMES PHOTOGRAPHY

## What inspired you to start Becca Project, and how has the vision for your brand evolved?

Honestly, Becca Project was born out of a pretty intense personal journey. After being diagnosed with chronic fatigue and an autoimmune disease, I found myself at a crossroads. It forced me to slow down and rethink my self-care. I started making candles with essential oils to bring a little light and healing into my life. Over time, though, I realised I wanted to share this journey with others and help them find their own path to wellness. It's evolved into

something so much bigger – a holistic brand focused on sustainable self-care and mindfulness. I believe that everyone deserves to feel vibrant and connected, and that's at the heart of everything we do.

## Can you walk us through the process of creating a new product, from concept to launch?

It usually starts with a spark of inspiration, maybe from a conversation or some customer feedback. I dive deep into research, seeking out the best organic ingredients, always considering how each element can enhance someone's day. I'm meticulous about the formulation process to ensure it really works as intended. Once we've got something solid, I focus on how to present it, making sure the packaging not only looks good but also tells our story. Lately, I've created playlists to accompany our scents – music has been my constant companion, and integrating it feels so right. It's all about crafting something that feels personal and enriching for our community.

## Tell us about the Slow Beauty Movement?

The slow beauty movement is like a warm hug for anyone feeling overwhelmed in today's fast-paced

world. It's about taking a step back and embracing a more intentional approach to our beauty and wellness routines. Instead of rushing through our self-care, we savour it – enjoying every little detail and truly connecting with the products we use. It's not just about looking good; it's about feeling good and nurturing ourselves in the process. This philosophy has been a guiding light for Becca Project.

## What sets Becca Project apart?

What I think really makes Becca Project special is our heart and soul, which shines through in everything we do. We're all about the slow beauty philosophy and embracing a natural approach to wellness. I pour a lot of love into sourcing organic ingredients and crafting products that not only feel good but also support the environment. Recently, as I mentioned, we've started creating playlists that resonate with each scent, because I honestly believe that scent and music have a magical way of healing. This isn't just a business to me; it's about building a community where we can all share our experiences and grow together. At the end of the day, I want every person who interacts with Becca Project to feel like they're chatting with a friend who genuinely cares.



# The Cost of Free Care

Emma Maddren, Mercy Hospice Chief Executive Officer, shares the impact palliative care has for many New Zealanders, and the funding challenge it faces.

Sitting in a wheelchair in a calm, verdant garden, Lauren Murphy watched her young children, Evangeline and Alfie, run around the grounds.

The 37-year-old wasn't at home, but at Mercy Hospice's Inpatient Unit, where she spent 11 days in early 2022. When Lauren's condition became more stable and she wished to return home, hospice staff arranged a bed, wheelchair, and reclining chair for her.

Supported by community palliative care nurses, Lauren had a week at home – comfortable and close to her young children, husband Antony, and parents – before she died of a rare bone cancer.

Mercy Hospice support didn't end when Lauren went home. Antony saw one of their counsellors, and their children were given booklets about grief, which Antony said "genuinely helped" them navigate losing their mother.

The Murphys' story, shared in our end-of-financial year fundraising appeal, highlights different supports Mercy Hospice provides. Hospice isn't a place, but a philosophy: one of compassion, comfort, and improving quality of life near the end of life.

Every day, Mercy Hospice community nurses comfort people in their homes; health workers care for inpatients; and those who have lost loved ones seek counselling. People with life-



limiting illness participate in a day-programme to support their physical, emotional, cultural, social, and spiritual needs, or see occupational therapists, social workers, or cultural liaisons.

These services for patients and whānau are free of charge.

But they come at a cost.

Hospices receive just over half their funding from the government – bridging the shortfall through donor support, bequests, and op-shops.

For Mercy Hospice, this means raising \$8 million in 2025/26 to remain sustainable.

It's becoming increasingly challenging for Mercy Hospice to raise these crucial funds, and increasingly more expensive to provide hospice services.

Mercy Hospice has been part of the Ponsonby community for close to 20 years – opening in College Hill in 2007 – but its legacy of care extends back for decades.

Hospice is for anyone with a need. At any given time, Mercy Hospice cares for more than 400 people in central Auckland – from Herne Bay to Glendowie in the east, Avondale in the west, and Mt Wellington to the south.

It's critical that we're able to continue providing vital palliative care services to you, your neighbours, and community for generations to come – but to be able to do so, we need your help.

Support comes in many forms. You can make a one-off donation or give regularly, attend a fundraising event, donate to and shop in your local For Mercy store, or give time as a volunteer. Local businesses can provide corporate support, or event sponsorship.

Visit [mercyhospice.co.nz](https://mercyhospice.co.nz) to donate, or contact [getinvolved@mh.org.nz](mailto:getinvolved@mh.org.nz) if you can help another way. Every dollar makes a difference.

# Introducing Sunekos

Regenerate your skin's natural collagen and elastin<sup>2,3</sup>



Now available in New Zealand, Sunekos is becoming the go-to treatment for skin regeneration

In the world of aesthetic treatments, injectables have long been associated with adding volume or smoothing out wrinkles. But what if you could rejuvenate your skin naturally without altering facial contours?

Enter Sunekos, a cutting-edge treatment that stimulates collagen and elastin production, improving hydration, elasticity, and overall skin quality.

Entirely different to dermal filler treatments that are used to fill an area requiring volume or experiencing wrinkles Sunekos is part of a new category of injectables known as a bio-regenerator that focuses primarily on skin health.

With Sunekos you can expect:

- Increase firmness + elasticity<sup>3</sup>
- Decrease fine lines + wrinkles<sup>3</sup>
- Deeply hydrate + moisturise<sup>1</sup>
- Improve skin brightness + texture<sup>3</sup>
- Decrease in dark circles<sup>5</sup> under eyes

**Who is suitable?**

Sunekos is a treatment indicated both for young, still elastic and vital skin, to slow down the physiological aging process, and for mature skin to reduce the signs of aging, reactivating cellular functionality.

**What areas can be treated?**

Sunekos Performa can be used to treat the face, neck and eyes. Sister products Sunekos Cell15 and Sunekos Body can be used to treat cellulite, stretch marks, and skin laxity.

## SUNEKOS PERFORMA RESULTS



IMAGE – COURTESY OF CLINIC 1, CLINIC1.CO.NZ

**What results can I expect?**

Skin looks plumper, tighter, brighter and more hydrated, with a reduction in the appearance of fine lines and wrinkles and an improvement in the appearance of dark circles and eye bags. You will start to notice results around 7-10 days after your first treatment.

**Where can I have Sunekos?**

Now available in New Zealand, find your local clinic at [sunekos.co.nz](http://sunekos.co.nz).



IMAGE – COURTESY OF CLINIC 1, CLINIC1.CO.NZ

# Inside Inhance

Verve chats with Weilim Shin, director of Inhance Cosmetic Clinic.



**What sets Inhance Cosmetic Clinic apart from other clinics offering similar treatments?**

I started Inhance Cosmetic Clinic to prioritise personalised care, addressing each individual's unique needs and goals with the utmost attention to detail. In my experience, some larger clinics tend to rush their customers through treatments. As a cosmetic nurse, honesty and transparency are essential characteristics and I place great importance on informed consent.

Inhance focuses on creating a welcoming environment for clients, ensuring they feel confident and relaxed throughout their journey. I listen to their concerns, and we work together to achieve natural, lasting results. In order to provide the best treatments to clients, I'm always looking to upskill, and learn about the latest techniques and high-quality, safe products.

**Can you tell us about the most popular treatments you offer, and what results can clients typically expect?**

I offer a range of treatments, for all skin types and desired outcomes, from anti-wrinkles to skin rejuvenation, helping with texture, tone, and acne scarring.

Anti-wrinkles treatments are a crowd favourite for smoothing fine lines. Smaller dosages can also be used as a preventative treatment for younger clients.

Dermal fillers can be used to subtly restore volume and enhance facial contours, helping to achieve a balanced and rejuvenated appearance with natural-looking results.

Microneedling is minimally invasive and works wonders on scars and enlarged pores. There are various skin-boosters which can rehydrate your skin, for a plump and radiant appearance.

**How do you foresee this industry evolving in the next few years?**

The aesthetic industry is evolving rapidly, with many advancements in injectables and minimally invasive procedures. This means that treatments are constantly getting faster, safer, and more effective.

We're seeing a shift toward more natural, subtle enhancements, seeking results that look effortless and authentic.

I also believe consumers are becoming more conscientious about the products and procedures they choose.

Additionally, there's a growing emphasis on holistic beauty—treatments that enhance not only appearance but also wellness. There will be a focus on safe and sustainable beauty practises and low risk treatments with quicker recovery times.

**How are you passionate about making positive impacts in your clients' lives?**

At the core of my work is a genuine desire to help people feel their best, both inside and out. I'm passionate about boosting confidence and empowering clients to embrace their own unique beauty.

I want my clients to feel good about the way they look, regardless of gender or age. When someone leaves my clinic feeling more self-assured and they come back saying, "I feel refreshed" or "people are complimenting my skin", it's incredibly fulfilling.

I prioritise building trust and ensuring clients feel heard and supported throughout their entire experience. Every transformation, whether big or small, is a step towards leading a more confident, empowered life.

To learn more visit [inhance.co.nz](http://inhance.co.nz)

References 1. Measurement of hyaluronidase activity on hyaluronic acid in presence or absence of a specific amino acid formula – Laura Tedesco and Enzo Nisoli - Department of Biomedical Technology and Translational medicine University of Milan, Italy [under publication] 2. Pilot study evaluating the therapeutic effects of a new pre-mixed injectable product of low molecular weight (LMW) hyaluronic acid added to six amino acids (HYGAA +Formula) in facial skin aging. - Fasola E, Kutera E. J Dermat Cosmetol. 2022;6(3):74-77 3. A designer mixture of six amino acids promotes the extracellular matrix gene expression in cultured human fibroblasts. - Tedesco L, Rossi F, Ruocco C, Ragni M, Carruba M.O., Valerio A., Nisoli E. Bioscience, Biotechnology and Biochemistry, 2022, Vol. 86, No. 9, 1255-1261 4. Assessing the Rejuvenation Effectiveness of a Hyaluronic Acid and Amino Acid Mixture in the Periorbital Region - Kabakci AG, Bozkır DM, Cengizler Ç, Sire Eren D, Bozkır MG. Clin Cosmet Invest Dermatol. 2023 Apr 6;16:973-980



**NORDICKIWI – 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'.

[nordicwalking.co.nz](http://nordicwalking.co.nz)

Say hello to glow

Try a Skin Infusion Facial for only \$100 - a saving of \$35!\*

Book a free consultation to unlock the power of sound waves to infuse vitamins and antioxidants deep into the skin.

WE'RE FOR YOU [caci.co.nz](http://caci.co.nz)

**caci**

\*T&Cs Apply. Offer is only valid March 1 - April 30 2025

**NEW SEASON**

Morrow Street Newmarket
   
 © 3 Free Customer Parks

**zebrano**

LANIA

THE LABEL

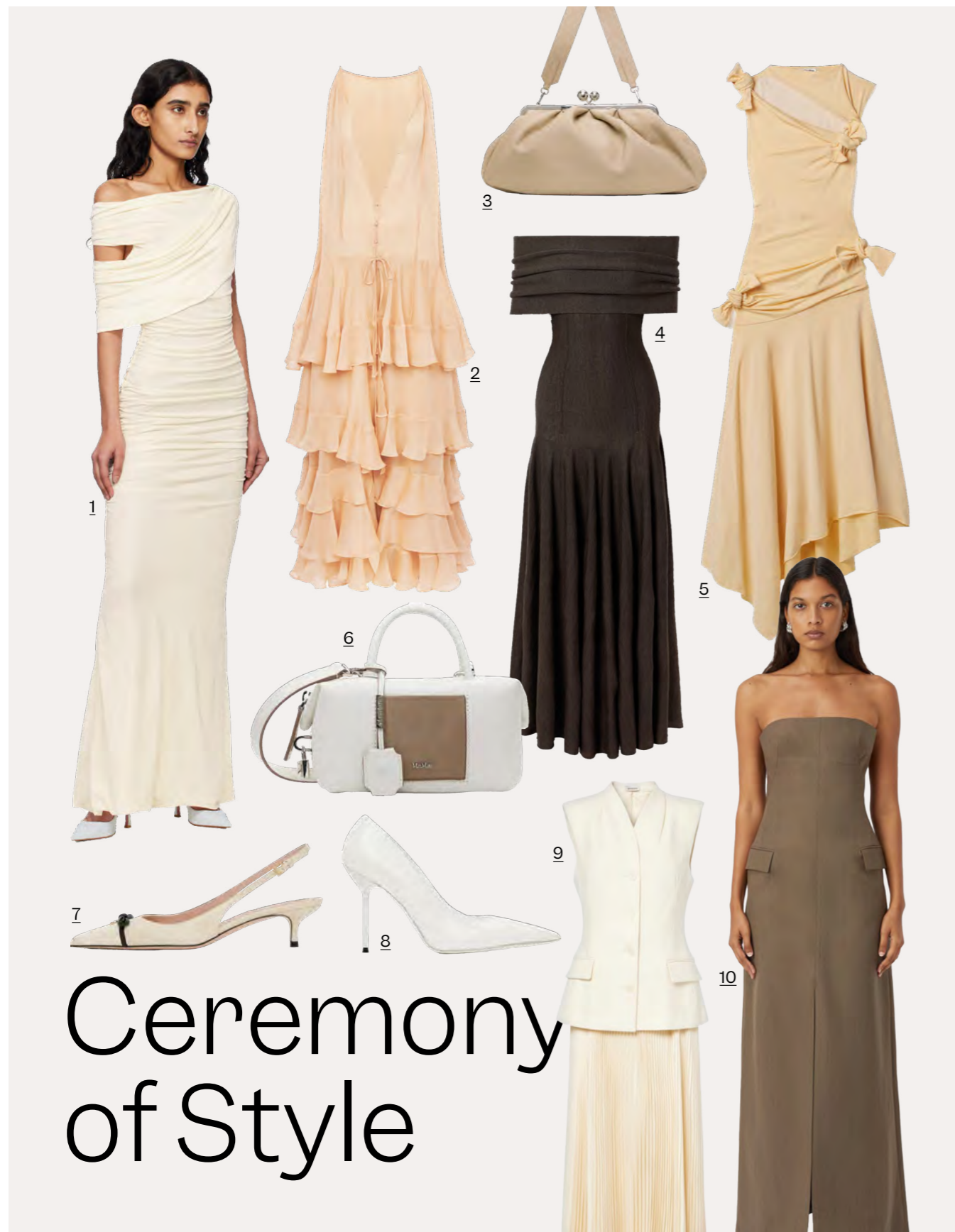
HARTLEYS



319 REMUERA ROAD, CNR  
 NQRANA & REMUERA RD  
 SHOP S209, WESTFIELD  
 NEWMARKET 309 BROADWAY,  
 NEWMARKET  
 WWW.HARTLEYS.CO.NZ

3733 Raine Skirt  
 3720 Jasmine Top  
 3777 River Coat





# Ceremony of Style

1. Blumarine Off-White One-Shoulder Maxi Dress 2. Chloé Tiered Silk Georgette Maxi Dress 3. Weekend Max Mara Beige Marche Bag 4. KHAITE Ava Off-The-Shoulder Pleated Wool-Blend Maxi Dress 5. Acne Studios Asymmetric Knotted Cutout Stretch-Crepe Midi Dress 6. Max Mara White Small Holdalls Bag 7. Valentino Garavani Off-White Sling Back Bepointy Heels 8. Paris Texas White Lidia Heels 9. Simkhai Georgina Pleated Maxi Dress 10. Camilla and Marc Emmett Dress

# The Runway Returns

internationalfashionrunway.com

The highly anticipated International Fashion Runway is thrilled to announce its return to Auckland on 9 August 2025. Producer and director, Patric Seng, is delighted to bring this prestigious event back to the city, promising an unforgettable showcase of global and local talent.

"We're incredibly excited to host the International Fashion Runway in Auckland once again," says Patric. "This event provides a platform for our talented local designers to shine alongside international counterparts, fostering cultural exchange and showcasing the innovation present within our fashion community."

The International Fashion Runway is committed to fostering talent, promoting cultural exchange, and elevating the global fashion industry, with a strong emphasis on inclusivity and innovation. The event aims to inspire and connect fashion enthusiasts from around the world.



Applications for designers to participate in the runway are now open and can be accessed through the official website.





# Spice Girl

Claire Dinhut – or *Condiment Claire* to her one million social media followers – is a multi-lingual, Harvard-educated food and fashion historian who has recently released *The Condiment Book: A Brilliantly Flavourful Guide to Food's Unsung Heroes*.

“Ever since I can remember, all of my memories have been based on flavour,” she tells *Verve*. “It actually wasn’t until I started on social media that I even realized I had a particularly rich love for condiments!”

**Can you tell us a little about your culinary journey?**

My initial username was *clairefromwhere*, but when I began getting recognised on the street, people always called me out as the Condiment Girl, or Condiment Claire, so the name just stuck! Looking back, I’ve always carried around flaky salt in my bag and would bring wasabi Dijon mustard to my university dining hall. I just think that I’ve always acknowledged the fact

that life is too short to have any boring or bland meal – and condiments are the winning flavour ticket to bringing life into any dish.

**Can you expand on why they are so important?**

Taste comprises sweet, salty, bitter, acid, and umami flavours. It is also determined by colour, texture, and smell – but more importantly nostalgia and memory. Condiments, in my opinion, create flavour as they are so strongly based on cultural preferences and childhood memories. You can learn a lot about a specific person or culture based on condiment preference!

**What’s the strangest combination that you’ve come up with?**

I love adding soy sauce to my maple syrup or to my ice cream – the combo of salty, sweet rich umami is lush! Otherwise, I pretty much add Dijon to any dip, and it always works for me – whether it be hummus, mayo, tapenade, ranch, salsa, tzatziki, the list goes on!

*continued over page*

## A brilliantly flavourful guide to food's unsung heroes.

### What is the most underrated or misunderstood condiment?

Salt! It's not underrated by any means, but a good salt can really make a dish. There are also so many different kinds around the world made in different manners that taste slightly different based on their mode of production or terroir. Every time I travel to a new place, I always like to purchase some local salt because it can really inform you about that region - and is also a fun souvenir to bring home for friends and family for them to taste your travels.

### Which condiment should everyone have in their fridge or pantry?

I really think it's a personal choice! Anything that reminds you of a nice memory. Personally, I always have Dijon mustard on hand because regardless of where I am in the world, with just one taste, I'm transported back home and feel comforted.

### What's the best way to elevate a basic condiment like ketchup or mayo?

Acid! Whether it's a bit of lemon juice or vinegar, it should do the trick. I love adding bloody Mary ingredients to my ketchup - there is a Bloody Mary Ketchup recipe in my book - and grainy mustard to my mayo.

### What's a popular international condiment that most people probably haven't discovered?

I think it's starting to get more popular but ponzu is one of my all-time favourite condiments! Think of it as a citrusy soy sauce.

### What are the most nutritious condiments, or ones best for people watching their calorie intake?

I don't love to label condiments as 'healthy' or not since most people use them due to fond memories like what their mum made them at home, or a fun trip with friend. They're meant to bring joy!

My main tip is to make all of your condiments yourself, that way you can know exactly what's going into them and use whole foods and ingredients as well as understand the amounts. Everything in moderation.

## HOT SAUCE



### HISTORY OF HOT SAUCE

The first ever recorded condiment was chilli paste, back in 7,000 BCE in Mesoamerica. (Yes, butter is estimated to have been made before that, but we don't have concrete evidence.) Since chilli-based condiments have been around for thousands of years, their histories are complex, their uses diverse and their impact on society enormous. Used as a means of torture, medicine, currency and flavour, the chilli plant has radiated heat throughout most of human history, and in so many distinct geographical regions that it has made itself indispensable to almost every food culture. This is despite the fact that it isn't necessary to the human body for either calories or nutrients, it's simply enjoyed for its flavour and burn. The chilli isn't about survival, it's about our love for it.

As the oldest condiment, chilli paste shows us just how important the sharing of ingredients and ideas around the globe has always been. We've been able to exchange chilli-knowledge with different cultures, peoples and lands. Today, the happy results of this are clear in the most beautiful amalgamation of flavours, recipes and uses for chilli in all its forms: cooked, dried, powdered, pickled and raw (particularly tasty in spicy margaritas).

The first hot sauce was most likely a simple paste of mashed chillies and water. Nothing elaborate, just a purely delicious mix. This paste, however, was not solely consumed as a condiment.

It was also used as both medicine and torture device.

Aztecs used their native chillies to exert power and dominance over others. Burning them to create a capsaicin smokescreen was among their most powerful weapons. The spicy fire - just like pepper spray - could completely debilitate the enemy by blinding and suffocating them. Ironically, Aztec soldiers commonly had chillies in their pockets to use for food when they weren't deploying them as part of their personal arsenal. Yes, chillies were used as weapons of war, but they were also employed at home, both as food and punishment... Children who had misbehaved were commonly placed above smoking chillies, or forced to eat them raw.



Extract from *The Condiment Book* by Claire Dinhut, published by Bloomsbury. RRP \$35.

### HOW TO MAKE HOT SAUCE

#### What you need

4 chillies  
½ onion  
1 garlic clove  
Sea salt  
Filtered water  
Plastic gloves  
Glass jar  
Fermenting weights  
Sterilised bottles

#### What to do

1. Put on your gloves and please don't touch your eyes. Clean your chillies and slice to remove the seeds.
2. Combine and weigh your prepared chillies, ½ onion and garlic clove, make a note of their combined weight, then place in the jar.
3. Measure out 2.5% of the weight in salt. Add it to the jar.
4. Fill the jar 80% of the way up with filtered water, close and shake until the salt has dissolved.
5. Open up the jar again and place fermenting weights on top to fully submerge your ingredients in their salt brine.
6. Close the lid, store the jar in a cool dark place and burp daily until you find it has fermented to your liking (*there will be loads of little bubbles*). Depending on the climate, it should take around 1 week.

# Turning Up the Heat

[apostlehotsauce.co.nz](http://apostlehotsauce.co.nz)

A few words with Apostle hot sauce founders, Mat and Lydia, whose sauce has been tantalising tastebuds worldwide!

## Tell us about the ingredients, and inspiration for your unforgettable range of flavours?

We look at classic flavours and add our unique twist using ingredients available in New Zealand where we can. A good example of this is our Saint Peter Kiwifruit & Kawakawa Verde which is based on a classic Salsa Verde but instead of using tomatillos, we use kiwifruit for the tangy, zesty base and kawakawa to add a peppery element to the sauce.

## Any unexpected pairings?

Over summer we made some pretty delicious cocktails with our fruit based hot sauces including a Cosmo using our Saint Andrew - Szechuan, Blueberry and Habanero hot sauce, it was super fruity with a subtle spicy kick!

## What makes you stand out?

We focus on flavour over heat which means we have some really interesting combinations that compliment your meal, for this



reason we have a much wider customer base not just people who like a lot of chilli. We've also thought deeply about the branding - each bottle depicts a saint hand drawn by the illustrator and artist Juju.

Instagram: [@apostle\\_hs](https://www.instagram.com/apostle_hs)

## THE Pt. Chev Beach CAFE

### RUSSIAN PANCAKE GF DISH OF THE MONTH

Cider Poached Apples, Candied Walnuts,  
Whipped Cream, Burnt Honey, Lemon & Thyme

09 815 6636  
506 PT CHEVALIER RD, AUCKLAND  
[PTCHEVBEACHCAFE.CO.NZ](http://PTCHEVBEACHCAFE.CO.NZ)  
PTCHEVBEACHCAFE



TURKEY

# Turkish Chicken Kabobs

These spicy chicken kabobs are a staple of Turkish cuisine and often served with rice, salad and tzatziki on special occasions and at celebrations. In this simple yet authentic recipe, chicken thighs are coated in mint, Aleppo pepper, and Turkish sweet red pepper paste which caramelises beautifully when grilled.

**PREPARATION TIME:**  
20 minutes,  
plus 30 minutes marinating

**COOKING TIME:**  
15 minutes

**SERVES:**  
4

## INGREDIENTS

### For the marinated chicken:

2 tablespoons dried mint  
1 tablespoon red pepper flakes  
1 tablespoon finely chopped thyme  
1 tablespoon Aleppo pepper  
1 teaspoon black pepper  
1 teaspoon salt  
½ cup (120ml) extra virgin olive oil  
1 tablespoon tomato paste  
1 tablespoon Turkish sweet red pepper paste or  
another tablespoon of tomato paste  
3 - 4 boneless, skinless chicken thighs,  
cut into 2.5cm pieces

### For serving:

Tzatziki  
Steamed rice

## METHOD

### For the marinated chicken:

In a large bowl, combine all the ingredients except the chicken. Add the chicken and mix well. Cover, then set aside at room temperature for 30 minutes.

Preheat a grill over high heat.

Thread the chicken onto skewers. Place the skewers on the grill and cook for 12 minutes, turning occasionally, until charred. Transfer to serving dish.

Serve hot with Tzatziki and rice.



PHOTOGRAPHY: NICO SCHINCO



Recipes from *Barbecue: Smoked & Grilled Recipes from Across the Globe* by Hugh Mangum with Shana Liebman, published by Phaidon, phaidon.com. \$80.

ITALY

# Florentine Steak

Italy's popular *bistecca alla Fiorentina* is a thick steak simply seasoned with garlic and rosemary, then seared on a hot grill. (Traditionally, the dish is made with Tuscany's Chianina breed of cattle, known for its high quality, flavourful meat). Although porterhouse is the cut most often used, another tender cut, like ribeye, T-bone, or New York strip steak, will work just as well. Serve with roasted potatoes over a bed of dressed arugula.

**PREPARATION TIME:**

10 minutes,  
plus at least 1 hour marinating

**COOKING TIME:**

20 minutes

**SERVES:**

2

**INGREDIENTS**

1 clove garlic, minced  
2 teaspoons chopped rosemary  
2 tablespoons extra virgin olive oil,  
plus 2 teaspoons for drizzling  
1 (1.1kg) ribeye, T-bone, or porterhouse steak  
2 tablespoons sea salt, plus 1 teaspoon  
1 lemon, cut in half  
¼ teaspoon black pepper

**METHOD**

In a large bowl, combine the garlic, rosemary, and olive oil. Add the steak and coat in the marinade. Cover and refrigerate for at least 1 hour but, preferably, overnight.

Preheat grill to 260°C.

Bring the steak to room temperature. Rub two tablespoons of salt over the steak, then place it on the grill and cook for 7-10 minutes.

While the steak cooks, place the lemon halves cut side down on grill and cook for 2-3 minutes or until lightly charred.

Flip the steak and then cook for another 10 minutes, until the internal temperature reaches 52°C for medium rare. Set aside to rest for 5-10 minutes, then transfer to a serving dish. Sprinkle with 1 teaspoon of salt and the pepper, then drizzle with oil.

Serve immediately with the grilled lemon.



Recipes from *Barbecue: Smoked & Grilled Recipes from Across the Globe* by Hugh Mangum with Shana Liebman, published by Phaidon, phaidon.com. \$80.

PHOTOGRAPHY: NICO SCHINCO

CHILE

# Patagonia Spit Roasted Lamb

Lamb al asador is a classic Chilean dish in which a whole lamb is flayed and hung on a cross over a pit fire. It is often served and or basted with chimichurri.

**PREPARATION TIME:**  
1 hour

**COOKING TIME:**  
6–7 hours

**SERVES:**  
10

## INGREDIENTS

4 sprigs rosemary, finely chopped  
Bunch of parsley, finely chopped  
½ cup (70g) salt  
½ cup (100g) sugar  
2 tablespoons dried oregano  
½ cup (120ml) red wine vinegar  
Zest of 1 orange  
1 (9–13kg) whole lamb, butterflied  
Chimichurri to serve

## METHOD

Build a firepit.

In a medium bowl, combine all the ingredients except the lamb. Pour in 3 cups (750ml) of water, and set aside.

Tie the lamb's legs to cross bars with steel wire. Add support by tying wires through the mid-back and around the cross bars. The meat should be tilted on the stake, bone side down. Cook for 3 hours, then brush it with the sauce. Apply the sauce every 30 minutes for another 2–3 hours.

Turn the lamb, skin side down, and cook for 1 hour, until browned and crispy. Adjust the heat as needed. Remove the lamb from the cross, then slice the meat.

Transfer the lamb to a serving dish and serve with Chimichurri.



Recipes from *Barbecue: Smoked & Grilled Recipes from Across the Globe* by Hugh Mangum with Shana Liebman, published by Phaidon, phaidon.com. \$80.

PHOTOGRAPHY: NICO SCHINCO



UNITED STATES

# Grilled Clambake

The traditional Clambake uses a shallow hole in the sand, where a fire is built using wood and hot stones. The food is cooked on a hot grate between layers of seaweed and covered with a seawater-soaked tarp. The seaweed and seawater produce salty steam to cook the seafood, sausages, potatoes and corn.

**PREPARATION TIME:**  
25 minutes

**COOKING TIME:**  
30 minutes

**SERVES:**  
8

## INGREDIENTS

1½ cups (350g) butter  
2 tablespoons Old Bay seasoning, plus extra for sprinkling  
2 baguettes, each cut into 8 slices  
4 ears of corn, shucked  
800g kielbasa  
900g large prawns, peeled and deveined  
700g new potatoes, thinly sliced  
2 small red onions, cut into 1cm thick pieces  
48 littleneck clams (about 1.8kg), cleaned  
1½ cups (350ml) white wine  
4 tablespoons lemon juice  
2 cloves garlic, minced  
Salt and black pepper, to taste  
Lemon wedges, to serve

## METHOD

Preheat a grill to medium high heat.

Melt the butter in a small saucepan over medium heat.

Stir in the Old Bay seasoning. Brush 6 tablespoons of the butter mixture across all the baguette slices, then place them onto a baking sheet.

Brush the corn and kielbasa with 6 tablespoons of the melted butter, then add to the baking sheet. Toss the prawns with 6 tablespoons of the butter mixture, then add them to the same sheet. Reserve the remaining melted butter mixture.

Cut 6 (63-cm) lengths of aluminium foil.

Place one sheet on top of another perpendicularly, to form a cross. Place the potatoes, onions and clams in the centre, then season with salt and pepper. Fold the sides of the aluminium foil inwards to create a bowl. Add the wine, lemon juice, garlic and the remaining 6 tablespoons of the melted butter. Tightly seal the foil packet, then wrap the remaining piece of foil around it.

Place the foil packet, corn and kielbasa on the grill. Cook for 15-20 minutes, flipping the corn and kielbasa, until they are charred. Add the prawns and sauté for 5 minutes. Add the baguette and grill for 1 minute, until toasted.

Cut each ear of corn into 4 pieces and slice the kielbasa diagonally. Divide the shrimp, corn, kielbasa, potatoes, and clams among 8 bowls. Add the sauce and sprinkle with Old Bay. Serve with lemon wedges and the grilled baguette.



Recipes from *Barbecue: Smoked & Grilled Recipes from Across the Globe* by Hugh Mangum with Shana Liebman, published by Phaidon, phaidon.com. \$80.

PHOTOGRAPHY: NICO SCHINCO





# Taste & Drink

Wine columnist and connoisseur DENNIS KNILL gives his views of the best wines for the month.

Hawke's Bay is famous for its combinations of good food and wine, it's also one of our oldest wine regions, renowned for its award-winning merlot, syrah, cabernet blends and chardonnay. Its warm, dry climate and diverse geography makes for perfect grape growing in all corners of this multi-faced terrain.

With over 100 vineyards, Church Road is one of the glamour estates and also the site of one of the oldest wineries that is the forefront of the Hawke's Bay winemaking. Established from humble beginnings in 1897, today Church Road produces some of the best labels that money can buy.

Here are two that will not disappoint.

**'20 Church Road 1 Single Vineyard Redstone syrah; RRP \$120.**

This carefully balanced dark red in the glass, joins all the dots with its ripe intensity, complexity and gentle, silky tannins. Serve with beef, lamb, venison and game.



**'21 Church Road 1 Single Vineyard Gimblett Gravels chardonnay; RRP \$100.**

A premium, full-bodied wine showcasing strong aromas with a fresh citrus and richness that lingers long on the palette. Pair with seafood, chicken and pasta.

Food & Drink

# Let's Eat Out

DENNIS and ROSAMUND KNILL

Most would agree, no one does it better than Judith Tabron, Auckland's hospitality Queen who once again has hit on a successful formula with her new, stylish eatery **First Mates, Last Laugh**.

Tucked away along the shore of Westhaven Marina, First Mates, Last Laugh is drawing in the crowds, not because it's the newest in town but for the outstanding fare. In all the years that we have been reviewing restaurants this was one of those rare occasions when the food scored full marks.

Our entrees of whitebait fritter (\$35), served with a chardonnay butter sauce and frizzled leek and quinoa salad (\$18) softened with cherry tomatoes, cucumber, tossed avocado, sweet corn and baby spinach was fresh, bold and flavoursome. Grilled snapper (\$39) was served with Yuzu butter and broccolini and john dory (\$48.50) accompanied with confit cherry tomatoes, white wine, shallots and thyme.

Although the menu is focused on seafood, conventional gastronomy is not overlooked with chicken (\$33), lamb chops (\$49), wagyu (\$43), and duck breast (\$39). And for vegetarians, a selection of grilled dishes like asparagus (\$16), broccolini and shitake (\$16), egg plant (\$15), mixed green salad (\$15), minted baby potatoes (\$12), and fries (\$12).

Desserts (\$16) are more than just a treat, with sensational flavours, texture and visual appeal. On the menu, dark chocolate tart, strawberry shortcake, coconut passionfruit pannacotta, and gelato. The wine list is strong too – and sensibly priced.

And the verdict? The real enjoyment of dining here is all about how the kitchen manages to effortlessly engage all the senses with dishes plated with flair and generosity. A very solid newcomer.

**Menu: 9; cuisine: 10; wine list: 8; service: 9; decor: 9; value for money: 9.**

121 Westhaven Drive; phone 09 414 4410; open 11am to late. [firstmateslastlaugh.co.nz](http://firstmateslastlaugh.co.nz)

# Win



**THE SOUL LIBRARY**

Relax, restore, and rebalance with a free reflexology session at The Soul Library! Experience the healing power of touch, relieve stress, and boost your wellbeing. Enter now for your chance to win and step into a world of pure relaxation! Your journey to wellness starts here. More info at [thesoullibrary.com](http://thesoullibrary.com).

Scan the QR code to find out more.



**WIN** a reflexology session for one.



**SIMPLY CELEBRATE**

*Simply Jamie* is about celebrating the joy of cooking and making it easy for us to fit cooking into our busy lives. In five knockout chapters covering Midweek Meals, Weekend Wins, Trusty Traybakes, Cupboard Love and Perfect Puds, Jamie Oliver has produced a cookbook that will fit seamlessly into your life.

**WIN** a copy of *Simply Jamie*, full of delicious, achievable recipes you'll love to make; RRP \$65.

Entering is simple. Visit [VERVEMAGAZINE.CO.NZ](http://VERVEMAGAZINE.CO.NZ) and click WIN then follow the directions. Follow us on Facebook and Instagram @vervemagazine. GOOD LUCK!



**NUTRIBULLET SLOW JUICER**

The nutribullet® Slow Juicer takes a quiet approach to squeezing deep nutrition out of fruits and vegetables, allowing you to make refreshing and healthful juice, every day. Featuring a high-torque and low-speed motor, the Slow Juicer handles major juicing, very quietly. Its no-drip spout keeps juice mixing around until you're ready to fill your glass, while its low profile and slim design means it suits any sized kitchen.

**WIN** a nutribullet® Slow juicer valued at \$469.99.



**CLEAN SMARTER**

The Shark PowerDetect Clean & Empty system is the ultimate cordless solution, offering multi-directional cleaning as it picks up dirt, dust and debris in both forward and reverse motions. Once you've finished, return the vac to its charging dock where it automatically empties into the base - no dirt on your hands, no dust clouds, and no more cleaning after you clean!

**WIN** a Shark PowerDetect Clean & Empty System valued at \$1149.99.

# The Real Experts



A chat with husband-and-wife team Mehran and Geraldine Zareian of Barfoot & Thompson, who cover the East Coast Bays and beyond.

**What first drew each of you to real estate, and what keeps you passionate about it today?**

It's a flexible job and the key is to get the right work-life balance. The people that we meet are all interesting and enjoyable. That makes it very different to a standard nine-to-five job.

**What do you believe sets a really good real estate agent apart?**

Listening and acting with integrity to provide a service that's in the best interest of the clients. Putting quality above quantity improves the client's journey.

**With the ever-changing property market, how do you help your clients navigate the buying and selling process with confidence?**

Each client is unique and finding the best form of communicating information is the key. Presenting current market trends, statistics, and an appropriate timeline are important. Starting with a vision of the successful end result and working back to the beginning can be reassuring. Some relatable case studies also help.

**Marketing is crucial in real estate – what's your approach to showcasing a property in its best light?**

Maximising the exposure in the first two-to-three weeks with glossy magazine quality images and video is essential. Capturing the emotional attraction of buyers with the advertising script receives more interest and a competitive price, helping the home to sell faster. Welcoming people to the open home leaves a lasting impression.

**What's one key piece of advice you always give to clients preparing to sell?**

We provide a checklist and point out any specific improvements from a buyer's perspective. Add sparkle to areas that need it with partial staging. Photos can be very revealing, especially with HD.

**The property market can be unpredictable – what's your outlook for the next six months?**

The market can change very quickly and the media relies on historical sales data. Working at the coalface, we have our finger on the pulse. The market has reset with first time buyers taking their

step with lowering interest rates. That will drive the rest of the market above.

**How does working together enhance your service?**

We're very likeminded and complement each other's strengths. We work all day, as required, so conversations continue. We focus on the happy places and people in our lives.

**What's the most unusual or memorable experience you've had while showing a property?**

It's a small world and we often find we have shared interests with people or contacts that we know. That's why we receive so many referrals and repeat business.

**For someone looking to enter the real estate industry, what's your top tip for long-term success?**

Shadow someone that you aspire to be at the start, and always be innovative in your approach. We have a strong community focus that keeps us humble.

## The Art of Graham Young 2025 Calendar

Featuring 12 of Graham's latest paintings that capture the familiar yet often overlooked places around New Zealand.



ON SALE AT LEADING BOOKSELLERS AND STATIONERS OR DIRECT FROM  
[GRAHAMYOUNGARTIST.COM](http://GRAHAMYOUNGARTIST.COM)

**Geraldine & Mehran Zareian**  
Your preferred local experts, call us now to sell  
TOSELL.CO.NZ | 021 184 0312

**BARFOOT THOMPSON &**  
ESTABLISHED 1965



ARTWORK: JOHN JOHNS – HABITAT OF NATIVE ORCHIDS, AVENUE OF CORSICAN PINE, HAMNER FOREST PARK, 1985. COURTESY OF CHARLES NINOW

# The Art of March

CURATED BY – AIMÉE RALFINI

March always delivers a range of interesting exhibitions.

This month's selection focuses on galleries within the arts district of Ponsonby and K' Road.

**CHARLES NINOW** English born Photographer John Johns (1921–1999) worked for the British Forestry Commission after serving in the Royal Air Force during WWII. He immigrated to Aotearoa in 1951, where he joined the New Zealand Forest Service, initially working as a forestry worker, and later as the Forest Service's first official photographer. This exhibition comprises photographs printed by the artists which have been in his family's collection and not publicly displayed before. It features large prints of some of his most well-known forest images, as well as rarer, lesser-known works.

102/203 Karangahape Road  
charlesninow.com

**John Johns**  
John Johns  
On until  
15 March



ARTWORK: MICHAEL PAREKŌWHAI, THE INDEFINITE ARTICLE, 1990 – PROMPTS DOCUMENTATION – COURTESY OF ARTSPACE AOTEAROA

**MELANIE ROGER GALLERY**

*Paintings & Drawings*

Martin Poppelwell

On until –  
21 March

Poppelwell says of his recent work, "with multiple scales, I am kind of building small 'gangs/packs/set', thus creating networks and 'chatter' amongst the pieces. I suppose this is why I make work at varying scales, much like a cityscape, tiny, small, medium, large and ridiculous!"

Hawke's Bay-based Martin Poppelwell studied at Elam School of Fine Arts and has exhibited throughout Australasia since the early 90s. His work is held in private and public collections including Te Papa Tongarewa Museum of New Zealand, MTG Napier, and the Arts House Trust.

444 Karangahape Rd, Newton  
melanierogergallery.com

**OBJECTSPACE**

*Architecture of Aroha*

Gunvor Guttorm, Berit Kristine Andersen Guvsám, Inga Ravna Eira, Tanya Reihana White and Jasmine Te Hira

On until –  
16 March

Architecture of Aroha presents two objects that hold important cultural significance: the wahakura and the gietkka, baby sleeping vessels from Māori and Sámi communities respectively.

The wahakura and gietkka do not exist purely as objects. Rather, they are part of an intricate constellation of knowledge, design and spirituality. Their design reflects a deep understanding of the natural world. For each, materials are sourced locally thus echoing the rhythms of the environment and showing the connection between all aspects of life and land for Indigenous peoples.

13 Rose Road, Grey Lynn  
objectspace.org.nz



ARTWORK: ARCHITECTURE OF AROHA, INSTALLATION VIEW TAKEN BY SAM HARTNETT – COURTESY OF OBJECT SPACE

**ARTSPACE AOTEAROA**

*Prompts*

Lubaina Himid, Michael Parekōwhai

On until –  
17 April

Prompts presents the early work of leading practitioner Michael Parekōwhai and Turner Prize-winning UK artist Lubaina Himid. Each year, Artspace Aotearoa sets one question that our programme explores; in 2025 we ask: "Is language large enough?" Prompts will bring the work of these two senior practitioners in contact for the first time to address language's role in shaping identity and agency and to reflect on the significance of Artspace Aotearoa in art history.

292 Karangahape Road  
artspace-aotearoa.nz

# Box Office

## HARD TRUTHS

13 March

Legendary filmmaker Mike Leigh returns with a fierce, compassionate, and often darkly humorous study of family. Reunited with Leigh for the first time since the multiple Oscar-nominated *Secrets and Lies*, the astonishing Marianne Jean-Baptiste plays Pansy, a woman wracked by fear, tormented by afflictions, and prone to raging tirades against her husband, son, and anyone who looks her way. Meanwhile, her easy-going younger sister, played by Michele Austin (*Another Year*), is a single mother with a life as different from Pansy's as their clashing temperaments - brimming with communal warmth from her salon clients and daughters alike.



IMAGE: THE LAST SHOWGIRL

## FIREBRAND

13 March

In blood-soaked Tudor England, Katherine Parr, the sixth and last wife of King Henry VIII, is named Regent while tyrant Henry is fighting overseas. Katherine has done everything she can to push for a new future based on her radical Protestant beliefs. When an increasingly ailing and paranoid king returns, he turns his fury on the radicals, charging Katherine's childhood friend with treason and burning her at the stake. Horrified and grieving, but forced to deny it, Katherine finds herself fighting for her own survival. Conspiracy reverberates through the palace.

## THE LAST SHOWGIRL

20 March

When the glittering Las Vegas revue she has headlined for decades announces it will soon close, a glamorous showgirl must reconcile with the decisions she's made and the community she has built as she plans her next act. *The Last Showgirl*, a poignant film of resilience, rhinestones and feathers, stars Pamela Anderson as Shelly, a glamorous showgirl who must plan for her future when her show abruptly closes after a 30-year run. Directed by Gia Coppola.

## THE RETURN

27 March

After 20 years away, Odysseus (Ralph Fiennes) washes up on the shores of Ithaca, haggard and unrecognisable. The king finds much has changed since he left to fight in the Trojan War. His beloved wife, Penelope (Juliette Binoche), is a prisoner in her own home and hounded to choose a new husband. Their son faces death at the hands of suitors who see him as an obstacle in their pursuit of Penelope and the kingdom. Odysseus is no longer the mighty warrior his people remember, but he must face his past to save his family.

## QUEER

3 April

Daniel Craig, Drew Starkey, and Oscar-nominee Lesley Manville lead this William S Burroughs adaptation from director Luca Guadagnino (*Call Me By Your Name*). In 1950s Mexico City, William Lee (Craig), an American expat in his late 40s, leads a solitary life amidst a small American community. However, the arrival in town of Eugene Allerton (Starkey), a young student, stirs William into finally establishing a meaningful connection with someone.

**rnzb**  
ROYAL NEW ZEALAND BALLET

7 – 10 May  
Kiri Te Kanawa Theatre,  
Aotea Centre

# THE Fire bird

WITH  
My Brilliant  
Career

IN ASSOCIATION WITH AVIS

PRINCIPAL PARTNER



IN ASSOCIATION WITH



**Book now**  
[rnzb.org.nz](http://rnzb.org.nz)

**The Firebird:** Choreography Loughlan Prior Projections POW Studios Lighting design Jon Buswell Music Igor Stravinsky Set and costume design Tracy Grant Lord  
**My Brilliant Career:** Choreography Cathy Marston Video design Craig Wilkinson Music Matthew Hindson Conductor Hamish McKeich Set & costume design David Fleischer  
**The Firebird with My Brilliant Career:** Conductor Hamish McKeich

# Role of a Lifetime!



With a career spanning over 100 theatre productions, renowned Kiwi actor Cameron Rhodes is about to step into the role of the world's greatest detective in Auckland Theatre Company's *Murder on the Orient Express*.

This a witty, enthralling whodunnit, set on a lavish train in the 1930s with an array of eccentric colourful characters!

**Hercule Poirot has been portrayed by numerous esteemed actors. How will you approach making this iconic character your own?**

Poirot is a fascinating, complex character that has been extremely popular with readers and audiences for over a century! Many great actors from Albert Finney, David Suchet and Kenneth Branagh have wanted to play him. Each portrayal is very different. I start with the facts about him, there are lots of details and great descriptions in Agatha Christie's novel which the play is adapted from. He is a great observer of people, has a dry wit, is fastidious and impeccably dressed. I then bring my unique qualities to the part, staying true to the playwright's vision of Poirot and the spirit of the man as created by Agatha Christie. This is my version of Hercule Poirot!

**Tell us more about the look – including the moustache – that you adopt on stage, and how it contributes to your Poirot.**

Poirot is always very well dressed in three-piece suits and patent leather shoes. He takes great pride in his presentation, and his moustache is the centrepiece of his appearance. He is possibly a little out of date with his fashion sense, but has tailored suits, a pocket watch, hats and an elegant cane. He takes great care of his moustache, with an elaborate grooming routine to make sure it's perfect when in public. I have a suit tailored for me by the wonderful Payne Taylors, working with costume designer Elizabeth Whiting. We will be bringing Poirot's elegant sense of style and *joie de vivre* to the production.

**Tell us more about working with the director Shane Boshier**

Shane has a great sense of style, and his productions are always stunningly designed, lit and costumed by the best in the business. He is great fun to work with and always builds a playful ensemble spirit with the cast. Some highlights are *Tartuffe* with a real swimming pool on stage and *The Real Thing*, which was so popular the theatre bar ran out of wine!

**This is a large and very experienced cast, have you worked with any of the other actors before?**

This is a fantastic cast, and I am excited to tread the boards with them! I recently worked with Ryan O'Kane in the hit show *North*

*By Northwest* for Auckland Theatre Company. I have acted with and directed Sophie Henderson a number of times and will be appearing in the feature film *Workmates* that she wrote and stars in. I've worked with Rima Te Wiata since the Mercury Theatre days in the early 90s, and on screen in the indie horror comedy film *Housebound*. I've acted many times with Edwin Wright, including in *Tartuffe*. I'm on the Artistic Board and tutor at The Actors' Program drama school, where I taught Bronwyn Ensor, Mayen Mehta and Mirabai Pease who are all graduates. It will be great to act alongside my former students! I know Jennifer Ludlam well and am a big fan – I can't wait to share the stage with her.

**Is this a production suitable for all ages, and how would you like your audience to feel on their way home?**

This a witty, enthralling whodunnit, set on a lavish train in the 1930s with an array of eccentric colourful characters! There is no swearing, but of course there is a murder! It's family-friendly and suitable for all at parent's discretion. I'd love the audience to feel they have had an engaging, enthralling, at times very funny, at times edge of the seat experience – a filling and deeply satisfying theatrical meal!

**Why do you think Hercule Poirot's popularity in literature and on stage endures?**

He is enigmatic, charming, at times slightly arrogant, and good humoured. He is an outsider with a complex past, a refugee thrust into a stratified English society. He doesn't fully fit in, yet he can relate to all levels of society from the servants to the lords. He can be OCD about his appearance, crumbs, dust, table settings, neatness, having things in order, yet has a warm spirit, a great sense of justice and what is right. He is an unlikely hero and antihero at the same time!

*Auckland Theatre Company's production of Murder on the Orient Express plays from 22 April - 10 May at the ASB Waterfront Theatre. [atc.co.nz](http://atc.co.nz)*

# What's On in March

WORDS —  
BELLA SAMPSON



IMAGE: DUA LIPA - RADICAL OPTIMISM TOUR

## A MIXTAPE FOR MALADIES

4 – 23 March

ASB Waterfront  
Theatre

Seventeen tracks. One mixtape. A lifetime of memories. Ahilan Karunaharan's powerful new work weaves music and history, following Sangeetha's journey from 1950s Sri Lanka to modern-day Aotearoa. As her son plays each song, their family's past is revealed in this unforgettable theatrical experience.

[atc.co.nz](http://atc.co.nz)

## WE CALL IT BALLET

22 March

SkyCity Theatre

Ballet takes on a magical new form in this radiant reimagining of *Sleeping Beauty*. Glittering with glow-in-the-dark costumes and luminous choreography, this production shifts the classic fairytale into a mesmerising visual journey beyond imagination.

[feverup.com](http://feverup.com)

## AN EVENING WITH GRAHAM NORTON

1 April

Kiri Te Kawana  
Theatre

Beloved comedian and TV host Graham Norton is bringing his first-ever live tour to New Zealand! Get ready for an evening of hilarious anecdotes, showbiz gossip, and personal reflections, all delivered with his signature charm. Plus, an exclusive audience Q&A. Don't miss this rare chance to see him live! Auckland, Christchurch and Wellington shows.

[ticketmaster.co.nz](http://ticketmaster.co.nz)

## RHYS DARBY

3 – 4 April

Bruce Mason  
Centre

Rhys Darby is back with his signature blend of physical comedy, storytelling, and absurdity! In a world obsessed with AI, can a simple dad stay relevant? Expect hilarious theories, wild antics, and pure human silliness in this unmissable show.

[ticketmaster.co.nz](http://ticketmaster.co.nz)

## A STREETCAR NAMED DESIRE

20 – 23 March

Kiri Te Kawana  
Theatre

You may know the story, but you've never seen it like this. Scottish Ballet's *A Streetcar Named Desire* transforms Tennessee Williams' classic into a stunning new form, rich with emotion and movement. A powerful reimagined take on a timeless tale.

[aucklandlive.co.nz](http://aucklandlive.co.nz)

## SYNTHONY

29 March

Auckland Domain

*Synthony* is a must for any dance music fans, with acts spinning the world's most iconic dance tracks which are transformed by a full live orchestra. With two stages featuring local and international artists, immersive visuals, and a vibrant wine and food village, this festival promises an unparalleled musical journey.

[synthony.com](http://synthony.com)

## DUA LIPA

2 April

Spark Arena

Global pop sensation Dua Lipa is back with her highly anticipated Radical Optimism tour. Experience live performances of hits like 'Houdini', 'Training Season', and 'Illusion' from her acclaimed third album. This show promises an unforgettable night of music and energy!

[ticketmaster.co.nz](http://ticketmaster.co.nz)

## AGATHA CHRISTIE'S MURDER ON THE ORIENT EXPRESS

22 April – 10 May

ASB Waterfront  
Theatre

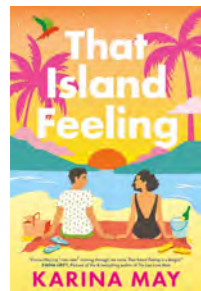
A shocking crime, eight suspects, and a detective racing against time. This dazzling stage adaptation of Agatha Christie's legendary novel brings a world of glamour, deception, and intrigue to life as Poirot unravels a murder mystery where nothing is as it seems.

[atc.co.nz](http://atc.co.nz)

# On the Bookshelf

Love is in the air! Engaging novels with big heart.

WORDS – KAREN MCMILLAN, bestselling author  
karenm.co.nz | nzbooklovers.co.nz



**THAT ISLAND FEELING**  
Karina May

An escape from real life on Pearl Island was what Andie Alcott had in mind when she organised a week away with her girlfriends. But despite the beauty of the island, nothing is going to plan, let alone a possible fling with handsome Jack. A simmering but tender romance with a cast of quirky but loveable characters – the perfect escapist read, with heart.

*Pan Macmillan, RRP \$37.95*



**THREE DOGS, TWO MURDERS AND A CAT**  
Rodney Strong

Nicolette Briggs loves animals and investigates missing pets and animal cruelty cases. Her latest case is a poisoned cat, but then human bodies start showing up and she is caught up in two murder investigations, much to her teenage daughter's annoyance. The perfect blend of action, mystery, humour, romance, the love of animals, entertaining family dynamics, and an unforgettable heroine.

*LoreQuinn Publishing, RRP \$35*



**A TRIP TOWARDS THE SUNSET**  
Tatiana Goded

Cora has found peace and happiness in Aotearoa after leaving her Spanish birthplace years earlier. But life has one final blow to deliver, which brings together her friend Irene and her sister Sofia, trapped in a dull professional life in Madrid. Irene and Sofia embark on the trip of a lifetime, rediscovering who they are, and allowing them a second chance at life and love.

*CopyPress, RRP \$38*



**VENETIAN LESSONS IN LOVE**  
Jenna Lo Bianco

Lucia Trevisan has led a guarded life since her parents died tragically. But after a masquerade ball in Venice, she has just had the best kiss of her life. But she doesn't know who kissed her; she has her parents' Italian language school to save, and the new next-door neighbour is driving her to distraction. Love is in the air in atmospheric Venice.

*Pan Macmillan, RRP \$37.95*

  
**THE  
FOUNDATION**  
PARNELL



The Foundation is about retirement without compromise. It is a place for you to enjoy your retirement years with security, vitality and engagement. The Nathan Residences are now complete and the show apartment is available to view by appointment.

To view the show apartment or see the plans for the next stage of The Foundation, please contact Bev Dyson.

541 PARNELL ROAD | 09 869 3947

# Till Death Do Us Part

Host of the *At a Loss* podcast Timothy Giles, reflects on living with loss.

Weddings are usually very public. Marriage, deeply intimate. Perhaps it is this very personal character that means enduring marriages rarely attract attention. But they deserve it.

One of the great joys in my work as a funeral celebrant is discovering so many lasting, loving marriages. Decades spent together until, as the famous vows promise, death does indeed part them.

Ideally there have been decades. Not always. In my experience there have sometimes been a handful of years married; on one occasion, just months.

When meeting, greeting and being with the newly bereaved, lots of

emotions are present. Shock, sadness, confusion, regret, anger, gratitude, and love. These are the most common and they tend to tumble around. Arriving and departing unexpectedly, without order or warning.

At least at first. One of my first *At a Loss* episodes was a conversation with a woman recently widowed and left with three kids – all aged five and under – after her loved husband had suffered a brief, terminal cancer.

"The grief," she told me, "doesn't get smaller. There is still a huge hole. I just don't fall into it as often anymore."

She described how she had located the hole as if it were a quarried pit that now she had managed to fence off a little. So, when she forgot where it was, she would bump against her barriers and stop

WORDS — TIMOTHY GILES  
SPOTIFY PODCAST — *At a Loss*

herself falling, again, into the depths of her grief.

Listening to, or just being with someone who has lost a loved spouse, is a gift. Closeness to connection and commitment, to love, intentionally given. You may not know what to say. Like the times someone has looked up, eyes wide or wet, and said to me, in wonder or shock: "I'm a widow(er)."

These are moments just to be. The last of the emotions listed above are gratitude and love. These arrive. Eventually. Being with the bereaved until they do, that is the task.

To marry, till death do you part. What a love story.



**M.M LINEN**  
*New Season Collection*

Ponsonby Store  
98 Richmond Road  
By Trelise Cooper Outlet

Newmarket Store relocating to  
399 Remuera Road by Briarwood  
Opening Saturday 26th April

[mmlinen.com](http://mmlinen.com)

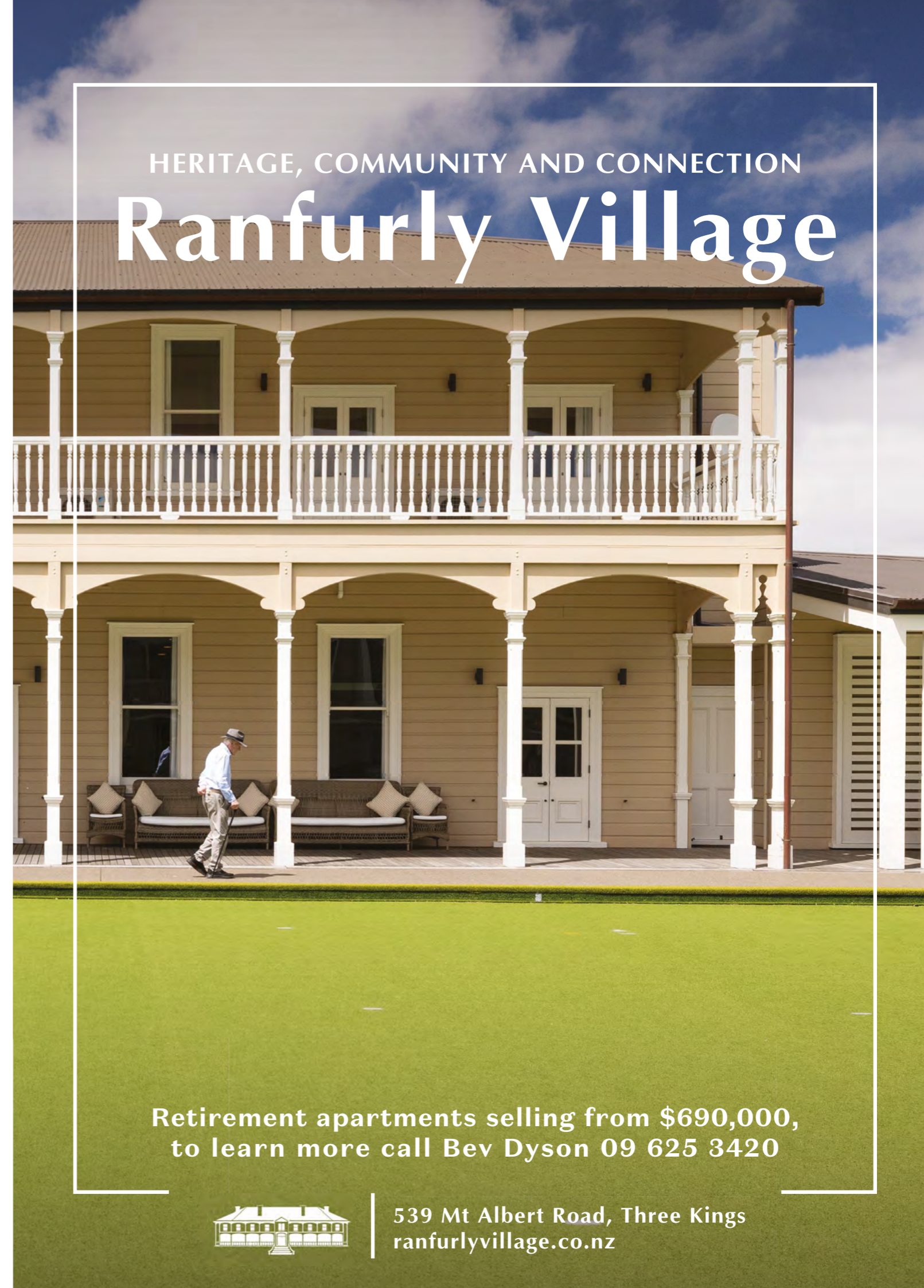


**BLENHEIM CORPORATE CARS**  
BLENHEIM · PICTON · NELSON · CHRISTCHURCH

Your Journey. Our Priority.

Embark on a Marlborough adventure with Blenheim Corporate Cars and discover the wonders of this amazing region. Start with your airport transfers, exclusive wine tastings and scenic tours garden visits and art studio explorations, our bespoke services ensure an unforgettable experience.

021 0818 3272 · [BLENHEIMCORPORATECARS.CO.NZ](http://BLENHEIMCORPORATECARS.CO.NZ)



HERITAGE, COMMUNITY AND CONNECTION

# Ranfurly Village

Retirement apartments selling from \$690,000,  
to learn more call Bev Dyson 09 625 3420

539 Mt Albert Road, Three Kings  
[ranfurlyvillage.co.nz](http://ranfurlyvillage.co.nz)



**BIKE IT NOW!**  
Central Otago

*"A journey is best measured in friends, rather than miles"*  
Tim Cahill

**Come cycling in stunning Central Otago. Check-in with the experts, we personalise everything to your needs.**

Great multiday adventures for everyone.  
Two day fantastic rides.  
Long weekends and our awesome One Day Wonders.  
Lake Dunstan shuttles and bike hire.

Otago Central Rail Trail  
Roxburgh Gorge Trail  
Clutha Gold Trail  
Lake Dunstan Trail

PICTURED: LAKE DUNSTAN TRAIL

Now booking for 2024 / 2025

CONTACT: 0800 245 366 NZ freephone | [INFO@BIKEITNOW.CO.NZ](mailto:INFO@BIKEITNOW.CO.NZ) | [BIKEITNOW.CO.NZ](http://BIKEITNOW.CO.NZ)

YOUR LOCAL KINGSLAND FLORIST

URBAN FLOWERS

09 849 4036  
URBANFLOWERS.CO.NZ  
27 SANDRINGHAM RD, MOUNT EDEN

DAY AND AGE

HOME

Beautiful Homeware For Every Corner Of Your Home

DAYANDAGE.CO.NZ

the **WOMEN'S BOOKSHOP**

Crossing the line since 1989

Award Winning Independent Bookseller

105 Ponsonby Road, Ponsonby - 09 376 4399  
[womensbookshop.co.nz](http://womensbookshop.co.nz) - [books@womensbookshop.co.nz](mailto:books@womensbookshop.co.nz)

VERVE

Remarkable breakfasts and brunches. Sunny deck or indoor dining. All food made on the premises. Amazing coffee. We also have a children's menu.

311 Parnell Rd, Parnell  
09 379 2860  
Open 7 days till 5pm

**ELLERSLIE VETERINARY CLINIC**

**In a class of its own.**

199 Main Highway, Ellerslie 1051, Auckland  
09 281 3 481  
[office@ellerslieveterinaryclinic.nz](mailto:office@ellerslieveterinaryclinic.nz)

LOOBIE & friends

OUTLET STORE BY LOOBIE'S STORY

PREVIOUS SEASON · END OF LINES · SAMPLES ·

NEW STYLES ARRIVING REGULARLY

Mon-Fri 10am-5.30pm  
Sat 10am-4pm  
Sun Closed

09 218 9651 | shop online at: [loobieandfriends.co.nz](http://loobieandfriends.co.nz)  
Situated in the Ellerslie Village shops @ 114 Main Highway, Ellerslie, Auckland 1051

FUNERAL DIRECTOR

**Catherine Jagger**

For Independent and Affordable Advice

Phone on 027 277 3006

Diploma in Funeral Directing

WALLACE COTTON

WALLACECOTTON.COM

**SWC**  
Simply Wonderful Clothes

Stunning ladies fashion in Auckland. Find your new go-to items at Simply Wonderful.

569 Manukau Rd, Epsom  
09 630 0084  
[simplywonderfulclothes.co.nz](http://simplywonderfulclothes.co.nz)

**Cornerstone Jewellers**

Inspired by elegance, crafted with passion.

We specialise in custom made designs for your dream wedding day.

45 SAINT HELIERS BAY ROAD, ST HELIERS

**Here to help**

**Camilla Belich**  
Labour list MP

camilla.belich@parliament.govt.nz

[/CamillaBelichLabour](#)  
[/Camilla\\_belich\\_](#)

**Labour**

Authorised by Camilla Belich MP, Parliament Buildings, Wellington.



**BERKELEY CINEMAS**

Enjoy the ultimate cinema experience at Berkeley Mission Bay. See session times and book at [HOYTS.CO.NZ](http://HOYTS.CO.NZ)

**WELLS & CO**  
BARRISTERS AND SOLICITORS

We can help you with a wide range of legal issues including:

- Company and Business Matters
- Wills, Trusts, Estates
- Residential and Commercial Property and Conveyancing
- Relationship Property and Contracting-Out Agreements
- Commercial Leases and Contracts

419 Remuera Road, Remuera  
☎ 520 4800 📧 [Remuera@wellslawyers.co.nz](mailto:Remuera@wellslawyers.co.nz)

INSTORE & ONLINE

**WINTER 24**

NEW STOCK ARRIVING DAILY

Three Lamps Plaza  
283 Ponsonby Road  
Ponsonby / 09 360 5512  
[www.stepinnshoes.nz](http://www.stepinnshoes.nz)

**STEP INN SHOES**  
*as individual as you are!*

OPEN 7 DAYS



**BABYLON STORE**

pots, plants, botanical treasures, expert service, planting design and potting while you wait



15 TURUA ST, ST HELIERS | [BABYLONSTORE.CO.NZ](http://BABYLONSTORE.CO.NZ) | 09 575 3141

Introducing **MCNZ Group**

Our mission is to introduce a dynamic and holistic approach to education, employment, housing and healthcare.

Call Ellie on 021 053 3331  
[mcnzgroup.nz](http://mcnzgroup.nz) · [project@mcnzgroup.co.nz](mailto:project@mcnzgroup.co.nz)



THE BAY TREE OF REMUERA

Easter Gifts & Decor



IN STORE AND ONLINE | OPEN 7 DAYS | [THEBAYTREE.CO.NZ](http://THEBAYTREE.CO.NZ)  
62 BENSON ROAD, REMUERA | 15 ST HELIERS BAY RD, ST HELIERS

**NOVOTEL**  
HOTELS & RESORTS

AUCKLAND ELLERSLIE

Novotel wellbeing. Moments to make your life easy.

72 - 112 GREENLANE EAST, AUCKLAND 1051

228 ORAKEI ROAD, ORAKEI

ORAKEI BAY VILLAGE

SHOP LIVE DINE

@ORAKEIBAYVILLAGE | [WWW.OBV.CO.NZ](http://WWW.OBV.CO.NZ)



**TEMPUR**  
MATTRESSES AND PILLOWS

available now at

**bedpost**  
NEWMARKET

P: 520-2221 E: [newmarket@bedpost.co.nz](mailto:newmarket@bedpost.co.nz)



VINTAGE **the vic** CINEMA

Auckland's unique vintage cinema for quality arthouse films, live events and artisan ice-cream

For session times visit [thevic.co.nz](http://thevic.co.nz)

48-56 Victoria Road Devonport | (09) 446 0100



**time out BOOKSTORE**

MT EDEN AUCKLAND



432 MT EDEN RD, MT EDEN VILLAGE | 09 630 3331 | [TIMEOUT.CO.NZ](http://TIMEOUT.CO.NZ)

**PICTURE FRAMING**

Artmount & FramingMatters Est. 1994

82 Newton Road, Eden Terrace  
(Next to the Big Golf Warehouse)  
[sales@amfm.co.nz](mailto:sales@amfm.co.nz) - 09 309 2020  
[artmountandframingmatters.co.nz](http://artmountandframingmatters.co.nz)

**RIALTO CINEMAS**

The home of fine film in Newmarket.  
See session times at [rialto.co.nz](http://rialto.co.nz).



**Tango's**

D'CHICAS LYLA  
MADE IN SPAIN

[tangosshoes.nz](http://tangosshoes.nz)  
164 Kitchener Rd, Milford  
09 488 0495



# DESIGN WAREHOUSE

QUALITY OUTDOOR FURNITURE SINCE 1989

*SEE THE NEW BARCELONA TEAK COLLECTION*



BARCELONA OUTDOOR LOUNGE CHAIR



137 - 147 The Strand, Parnell, Auckland | 0800 111 112 | Open Daily from 9:30am until 5:30pm  
sales@designwarehouse.co.nz | commercial@designwarehouse.co.nz | www.designwarehouse.co.nz