



## WEST AUCKLAND BUSINESS

proudly supporting your West Auckland community



### › Front Cover Feature

Showcasing Ben Bayly & The Grounds

### › Thirty Years In The Valley

West Auckland Engine Reconditioners

### › Lifestyle - Gardening / Travel

Kings Garden Centre and helloworld Henderson

brought to you by



# West Liquor

**SAVE TIME  
SHOP  
ONLINE**



**SHOP.THETRUSTS.CO.NZ**



# IN THIS ISSUE

- 4 CHAIRS REPORT**  
KELVIN ARMSTRONG
- 6 BUSINESS AFTER 5 (BA5) REPORT**  
BUSINESS NETWORKING OPPORTUNITIES
- 7 LIFESTYLE - RECIPE**  
FROM BEEF AND LAMB NZ
- 8 WE CAUGHT UP WITH BEN BAYLY**  
AT HENDERSON'S THE GROUNDS
- 11 INTRODUCING GENERAL SECURITY SERVICES**  
NEW START-UP COMPANY IN THE AREA
- 12 RAY WHITE UNIVERSAL**  
THE COMPLETE REAL ESTATE EXPERIENCE
- 14 THE TRUSTS DONATION**  
WEST AUCKLAND FOOD CHARITIES
- 15 INDOOR PLANTS IN WINTER**  
WITH KINGS PLANT BARN
- 16 WE ARE BACK!**  
WITH HELLOWORLD TRAVEL HENDERSON
- 19 GETTING IT DONE!!**  
TRADIE'S CORNER
- 20 FAIR FOOD**  
MEMBERS UNITE IN A FAIR CAUSE
- 22 THIRTY YEARS IN THE VALLEY**  
WEST AUCKLAND ENGINE RECONDITIONERS



**8** Front Cover Feature  
Showcasing Ben Bayly & The Grounds



**15** Indoor Plants In Winter  
With Kings Plant Barn



**22** Thirty Years In The Valley  
West Auckland Engine Reconditioners

Cover: Photography by LFHQ Studios

## INFORMATION: ADVERTISING AND PUBLISHING

Garry Bates, Business Development  
Mobile: 0274 904 260  
E: garry@cphb.org.nz  
W: westaucklandbusiness.co.nz/CPHBusiness/magazine

West Business magazine is produced by the Central Park Henderson Business Association Inc. (CPHBA). 3000 copies are distributed free to approximately 1600+ businesses in the Henderson-Massey Local Board business precincts, not including magazine stands in 'high traffic visitor' businesses.

**Disclaimer** – The views, editorial, and opinions expressed in this magazine belong solely to the author/contributor, and not necessarily to the CPHBA, West Auckland Business Club or other group or individual. All content in this magazine may be subject to copyright and should not be reproduced in any form without express written consent of the CPHBA.

[www.westaucklandbusiness.co.nz](http://www.westaucklandbusiness.co.nz)

## CENTRAL PARK HENDERSON BUSINESS:

MEMBERSHIP ENQUIRIES  
Phone: +64 2 74 904 260  
133A Central Park Drive, Henderson, Auckland  
P.O. Box 69-126 Glendene, Henderson, Auckland 0645



WABC – @WestAKLBusinessClub  
CPHB – @CPHBusiness



equipment CO<sub>2</sub> neutral  
**HEIDELBERG**



## CHAIRS REPORT

**It's certainly challenging times in the Henderson business district, for those of you finding it tough our thoughts are with you.**

Updating processes to fit in with the Covid-19 restrictions created quite a lot of work for all of us, the experience has been interesting and somewhat rewarding with new learnings on visitor protocols.

Continually reviewing to improve the process has highlighted some inefficiencies, but surprisingly also created some opportunities with systems i.e. Zoom meetings and training events, improved processes e.g. loan car agreement texts (at KAAR), collection of new customer details prior to visit, and hunting down leakage and making improvements in productivity.

For me, my way through this challenging time as you see above, is focusing on the positive. There is enough negativity out there, though at times it does sneak in. I refuse to be part of it.

I attended a Test and Tag (Electrical Workplace Compliance) course last week, sitting 2 metres away from me was a musician, he considered his position and realised an opportunity to supplement, or for now, getting any income. Historically seeing Test and Tag as a distraction but now as an opportunity, being a T and T agent for the entertainment industry, true initiative. I'm sure there will be many more entrepreneurs coming out of this disastrous event.

Last month I had a new experience that some of you may have seen; our CPHBA zoom-facebook live discussion with Hon Phil Twyford, Tim Livingstone and myself. It was titled 'Budget 2020 and the post Covid-19 economic recovery for West Auckland Business'. Your association considers this event a practice for us.

From my perspective, it looks like from Central Government's point of view, West Auckland is not



**KELVIN ARMSTRONG**

in its vision plan. We did learn that shovel ready is '18 months' - too late for my liking, if they think infrastructure projects are going to save us from a recession, they are kidding us/themselves.

There was a sniff of opportunity, being an infrastructure spend at the Waitakere Hospital, the Minister advised, but have since heard that it's on hold. I didn't come away too satisfied that any of our questions relating to the West were answered. I will try harder should I be given another opportunity. I guess we will wait for the announcements over the coming weeks.

In closing, we should be proud of what NZ has achieved fighting this virus, considering it we are on the world stage once again, though not for sport this time. Let's hope NZinc pounces out of this challenging time soon!

.....  
**KELVIN ARMSTRONG, CHAIRPERSON CPHBA**

kelvin@kaar.co.nz - 021 828 008



**Beterly Pan BCom** 国粵英  
COMMERCIAL & INDUSTRIAL

Bayleys Real Estate Ltd Northwest  
Licensed under the REAA 2008

beterly.pan@bayleys.co.nz  
Mob : 021 139 2228  
Office : 09 953 4740





*"Your business partner in the West"*  
**Nick Thompson** | Business Partner  
North West Auckland | BNZ Partners



**BNZ Partners Business Centre**, 373 Great North Road, Henderson, Auckland  
DDI. +64 9 835 1703 | M. +64 21 246 9129 | E. nick\_thompson@bnz.co.nz





# Honouring Lives for Generations

We've delivered personalised goodbyes for over 80 years. Thank you West Auckland, for your trust in us.



**Davis  
Funerals**

150 Central Park Drive, Henderson | 09 835 3557 | office@davisfunerals.co.nz

**DRAKE**  
NEW ZEALAND

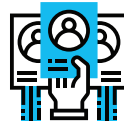
## LOOKING FOR TALENT IN 2020?

Call 0800 840 940

Drake Henderson has been helping to connect businesses with the best talent since 1971. Whether you are searching for a new role, or great staff, contact Drake today!



**PERMANENT  
RECRUITMENT**



**FLEXIBLE  
STAFFING**



**UNBUNDLED  
RECRUITMENT**



**P3 BEHAVIOURAL  
ASSESSMENTS**

6/8 Pioneer Street, Henderson

[nz.drakeintl.com](http://nz.drakeintl.com)

[in /company/drakenz/](https://www.linkedin.com/company/drakenz/)

[f /drakewestauckland/](https://www.facebook.com/drakewestauckland/)

Holden  
**FINAL  
Clearance**  
ON NOW



**+3 years free scheduled servicing\***

2020 HOLDEN ACADIA LT AWD

3.0L AWD Engine, 18" Alloys, Apple CarPlay & Android Auto

**\$41,990** + ORC (SAVE \$13,000 ON CLEARANCE)

OR

5yr Finance with 10% deposit \$188 per week GST inc



2020 HOLDEN TRAILBLAZER

4X4 LTZ AUTO Leather Seats, 18" Alloys, Apple CarPlay & Android Auto

**\$46,990** + ORC (SAVE \$17,500 ON CLEARANCE)

OR

5yr Finance with 10% deposit & with 6 months deferred payment: \$212 per week GST inc



2020 HOLDEN COLORADO 4X4

LTZ AUTO 3.5tonne towing, 18" Alloys, Apple CarPlay & Android Auto

**\$45,990** + ORC (SAVE \$19,000 ON CLEARANCE)

OR

5yr Finance with 10% deposit & with 6 months deferred payment: \$208 per week GST inc

**Holden Terms and Conditions\*** 3 Years/100,000km (whichever comes first) free scheduled service on all new Holden vehicles from the date of registration. Offer available at West City Holden while stocks last. Heartland Bank lending criteria, T's & C's apply, including a \$262 establishment fee and \$10.35 PPSR fee. A fixed interest rate of 9.95% p.a. applies. ORC of \$990 which includes Pre-Delivery Inspection, WOF, Wheels Alignment, Mats, Full Tank Fuel & Initial registration.

2020 SUZUKI IGNIS GLX AUTO

1.2L Engine with a brand NEW FACE LIFT and superb economy of 4.8L/100km, USB charging, Bluetooth, cruise control, 6 airbags, Sat Nav and Reverse camera (Auto only).

FROM **\$22,990** + ORC (AUTO)

Finance - \$86.00 per week (manual), no deposit 3.9% finance!



2020 SUZUKI SWIFT GL

1.2L Engine with superb economy of 4.8L/100km, privacy glass, USB charging, Bluetooth, day time running lights, cruise control, 6 airbags, Sat Nav and reverse camera (Auto only).

FROM **\$19,990** + ORC

Finance @ \$86.00 per week (manual), no deposit 3.9% finance



2020 SUZUKI BALENO GLX AUTO

1.4L engine with a NEW FACE LIFT spacious hatchback and great economy of 4.8L/100km, Sat Nav, reverse camera, USB charging, bluetooth, day time running lights, cruise control, 6 airbags, Apple CarPlay and Android auto.

FROM **\$21,990** + ORC (SAVE \$2000.00 IN JUNE)

Finance - \$87.00 per week (Auto), no deposit 3.9% finance Save \$2000.00 (RRP \$23990.00 + ORC)



**Suzuki Terms and Conditions\*** Weekly payments based on nil deposit, 3.9% p.a. interest rate and 5 year term. On payment of on-board costs to the Dealer, finance payments include a \$300 documentation fee and \$10.35 PPSR fee. Normal lending and credit criteria apply. Offer available 1-30 June 2020. Includes 3 year/100,000km comprehensive warranty, 5 year/100,000 km powertrain warranty, PLUS a full 24 hour roadside assistance plan.

KIA SPORTAGE LX URBAN

2.0L Petrol engine, Lane keep assist 7 inch touch screen

**\$29,990** + ORC

KIA KONFIDENCE FINANCE OPTION:

4 year term, 10% Deposit 60,000KM, GFV: \$13316.30

Repayment: \$188.28 per week



KIA CERATO GT LINE

2.0L Petrol Engine, 3 year/45,000km service plan, Lane keep assist Blind Spot detection

**\$33,990** + ORC

KIA KONFIDENCE FINANCE OPTION:

4 year term, 10% Deposit 60,000KM, GFV: \$12796.80

Repayment: \$131.06 per week



KIA SORENTO SX AWD

2.2L Turbo Diesel Engine, 3 year/100,000km service plan, Lane keep assist, Blind Spot detection, Leather Seats

**\$49,990** + ORC

KIA KONFIDENCE FINANCE OPTION:

4 year term, 10% Deposit 60,000KM, GFV: \$22676.40

Repayment: \$174.11 per week



**Kia Konfidence Terms and Conditions\*** ORC of \$990 which includes Pre-Delivery Inspection, WOF, Wheels Alignment, Mats, Full Tank Fuel & Initial registration. With the Konfidence offer, at the end of the term you can choose to keep the car, by paying the Guaranteed Future Value, trade it or return it (subject to T&Cs and excess charges). Other excludes on road costs. Kia Financial Services is provided by Heartland Bank. Heartland Bank.

West City Holden

West City SUZUKI

West City KIA

130-134 CENTRAL PARK DRIVE, HENDERSON PHONE 837 0907

48 NORTHSIDE DRIVE, WESTGATE PHONE 837 0907

[www.westcityautogroup.co.nz](http://www.westcityautogroup.co.nz)



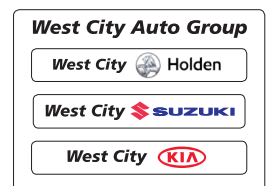
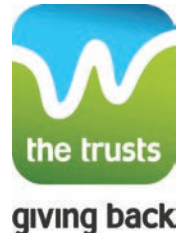
## BA5 REPORT

The West Auckland Business Club (WABC) produces the Business after 5 (BA5) as the event and networking subsidiary of Central Park Henderson Business Association (CPHBA).

Now that NZ is at Alert Level 1, WABC is looking at a return of the BA5 in August. Tentative hosts for August and September are Tristram Volkswagen and National Mini Storage Hobsonville. Mitre 10 MEGA is booked for October and Bayleys Northwest for November.

The BA5 has a wonderful group of sponsors who are passionate about West business and making a difference in our community – Please return their support and SHOP LOCAL.

## BA5 SUPPORTING SPONSORS



## MEETING THE FUTURE NEEDS OF KIWI BUSINESSES TODAY.

With over 17 years of business partnership experience, Laurent is here to help your business stay one step ahead.

To find out how Laurent can help, call him today on 027 285 7818 or email [laurent.ball@asb.co.nz](mailto:laurent.ball@asb.co.nz)



ONE STEP AHEAD

ASB Bank Limited 56180 19835 0519





# STICKY HOISIN RIBS WITH ASIAN SLAW

SERVES 4 – PREPARATION TIME 30 MINS – COOKING TIME 1 HOUR, 20 MINS

## Ingredients:

### Lamb

- 700g Quality Mark lamb ribs
- 1/4 cup hoisin sauce
- 1/4 cup oyster sauce
- 2 tablespoons soft brown sugar
- 2 teaspoons finely grated
- fresh ginger
- 1 teaspoon crushed garlic

### Asian Slaw

- 1/4 green or red cabbage, finely sliced
- 2 carrots, grated
- 4 spring onions, trimmed and very finely sliced
- 3 handfuls mung bean sprouts
- 1 handful picked coriander leaves
- 2 tablespoons sesame seeds, toasted
- 2 tablespoons light soy sauce
- 1 tablespoon lime juice
- 2 teaspoons soft brown sugar
- 2 teaspoons sesame oil
- 1 teaspoon wasabi paste
- 1 teaspoon nigella seeds or black sesame seeds

## Method:

### Lamb

Place the lamb ribs in a large baking dish.

Mix together the hoisin sauce, oyster sauce, sugar, ginger, garlic and 1/2 cup water. Pour over the ribs and toss well to coat. Cover with baking paper and foil, seal well and place in the oven. Cook for 1 hour.

Remove ribs from the oven and uncover. Return to the oven and cook for a further 20 minutes until dark and crispy, turning halfway through cooking.

### Asian slaw

Place the cabbage, carrots, spring onions, sprouts, coriander, and sesame seeds in a large bowl.

Combine the soy sauce, lime juice, brown sugar, sesame oil and wasabi in a small screw top jar and shake well. Drizzle over enough dressing to moisten the salad and toss well.

## BEEF + LAMB NEW ZEALAND



LAMB – The Aussie Butcher has a great selection of Quality Mark NZ Lamb. See their advert on page 16

**WINE MATCH** - Babich Wines BLACK LABEL range Marlborough Pinot Noir. Raspberry and red cherry aromas, with mushroom, sage, and a hint of chocolate. Tasting Notes: Plum, leather, and sweet earthy notes mingle with garden herbs and ripe red and black fruits. The tannins are silky and the acid, juicy. A sweetly lingering finish

# Experience

THE TASTE OF BABICH WINES.  
VISIT OUR CELLAR DOOR



\*Discount can't be used on already discounted products or any non-wine products such as merchandise, cheese boards or non-alcoholic beverages. Can be used instore or on the online store. Offer applies to members of Central Park Henderson Business and their staff.



**BABICH**  
NEW ZEALAND WINE  
SINCE 1916

15 Babich Road, Henderson Valley, Auckland  
<https://www.babichwines.com/shop/>



## SHOWCASING BEN BAYLY & THE GROUNDS

Ben with Executive Chef, Mike 'The Russian' Shatura

**We recently caught up with celebrity chef, Ben Bayly, at Henderson's The Grounds. Although it was cold and wet outside, the welcome at The Grounds is always warm and inviting. And that's very much Ben's ethos for the restaurant.**

An Award-winning chef, Ben may have been born in the Waikato, however, these days he firmly identifies as a Westie. A West Auckland resident for many years now, Ben is also a local businessman. His hugely successful restaurant, The Grounds, has helped to put West Auckland on the food map for gastronomes across the region.

'We provide great manaakitanga,' says Ben. 'It costs nothing to welcome customers with a warm smile and a greeting. Fantastic Kiwi cuisine and hospitality are what we're all about.'

Indeed, the restaurant manager Rachel is famous for her knowledge of the coffee preferences of many regulars. So much so, that the perfect coffee often miraculously appears before it's even been ordered!

There's no doubt that this philosophy of excellent service and hospitality will be even more important in the post-Covid world.

'Lockdown has been tough for us as it has for every hospitality venue,' confirms Ben.

'Hospitality is all about selling an experience – it's about the food and wine, but it's also about the environment. It's the whole package.'

As Ben points out, there are some costs in the restaurant business that are fixed. Staff wages have to be paid, and you have to source good quality produce and supplies.

However, while many of us were enjoying a Netflix marathon in lockdown, Ben was closely examining every operational cost within the business. The restaurant applied for the government's wage subsidy, and Ben is proud of the fact that the majority of its 35 employees have been kept on with full wages. Following Ben's expenditure review, the business has done away with any extras and has looked to reduce costs as much as possible.

His advice to any restaurants and cafes struggling in the post-Covid world is simple. Focus on providing a fantastic experience and keep a close eye on your expenditure.

'Watch your ordering,' he says. 'We order day to day and focus only on what we need. It's very much hand to mouth, but it does help to keep costs down.'

Although it's been a challenging few weeks







for The Grounds, Ben is however optimistic about the future.

'We take care of people,' says Ben. 'The Grounds is a place where businesses can meet during the day, locals can dine in the evenings, and families are welcome at the weekends.'

Undoubtedly, the extensive park-like grounds and super-cool playground make The Grounds a big hit with foodies and families alike.

On the day we visited, there were many business people having meetings and catch-ups over a leisurely coffee. However, Ben recognises that local business people are often under time pressure. So the menu at The Grounds can be express with plenty of quick bites available. Furthermore, the restaurant often hosts large functions and business meetings and offers a personalised service tailored to different budgets and needs.

Ben is a firm supporter of West Auckland producers and growers. Offerings from local wineries such as

Babich and Kumeu River feature on the drinks list. And Ben regularly sources fresh produce locally. He says the strawberries, tomatoes and orchard fruit available out West are second to none.

While the menu is built around firm Kiwi favourites, it's regularly tweaked in response to the availability of local produce and seasonal variations. The Kaipara flounder is at its best at the moment, and the Wagyu burger and glazed pork ribs remain ever-popular choices.

Ben's advice to any aspiring chefs out there is to learn from the best. He says to make it your mission to work for ten of the best restaurants and chefs in your region. Learn as much as you can from them before opening your own place. Then, he suggests, you can roll all those fantastic experiences into a unique blend that is distinctly your own.

The next few months promise to be very busy for Ben. He's due to open a new



Head Chef, Connor Jay

## ACCOMMODATION SPECIAL RATES FOR BUSINESS ASSOCIATION MEMBERS

2020/2021 Group and Corporate  
rates available now.



12 Wadier Place, Henderson +64 9 839 7247  
[www.questhenderson.co.nz](http://www.questhenderson.co.nz)



All direct  
bookings attract  
Air New Zealand  
Airpoints



restaurant in downtown Auckland's latest shopping and hospitality precinct Commercial Bay. Called Ahi, the name means fire or energy in Māori. With its focus on New Zealand cuisine, it was important to Ben that the restaurant had an inspiring Māori name. Due to open in September, Ahi will showcase the best in Kiwi culinary delights.

And you can discover where Ben got the inspiration for the new menu in his latest TV series. A New Zealand Food Story is currently on TV3, Saturdays at 5.30 pm. Follow Ben as he travels around the country in an entertaining culinary road trip. And you can catch up on any missed episodes on the TV3 website: [threenow.co.nz](http://threenow.co.nz).

The Grounds will, however, always be home for Ben. 'We are very much back open for business,' he says. 'And we look forward to welcoming you soon.'

It was a pleasure catching up with Ben, and we wish him all the best with his new ventures.

For updates about Ben's new Commercial Bay restaurant, see the website.

W: [ahirestaurant.co.nz](http://ahirestaurant.co.nz).

The Grounds at Whoa! Studios  
8-14 Henderson Valley Road,  
Henderson.

W: [thegrounds.co.nz](http://thegrounds.co.nz)

P: 09 393 8448

E: [dining@thegrounds.co.nz](mailto:dining@thegrounds.co.nz).



**THE GROUNDS**  
MODERN FAMILY EATERY



## For Quality Print & Service

Brochures ■ Books ■ Business Cards  
Packaging ■ Posters ■ Flyers ■ Folders ■ Corflutes  
Labels and anything printed on paper or card.



ph: 09 377 4882

[sales@pressprint.co.nz](mailto:sales@pressprint.co.nz)

[www.pressprint.co.nz](http://www.pressprint.co.nz)





# INTRODUCING GENERAL SECURITY SERVICES

**CPHBA is delighted to welcome a new start-up company General Security Services to the business community. It's great to see a West Auckland-based company providing security services to local small and medium-sized businesses.**

Chief Executive James Sutherland has enjoyed a long career in security. In fact, his senior management team has more than 50 years of combined experience. So, there's not much James, and his team don't know about security!

General Security Services specialises in providing security guards, mobile patrols, alarm responses and ongoing monitoring. They also provide general advice on security. And soon they will be offering technical services as well, focusing on cameras and alarms.

The company is based at 199C Lincoln Road (just behind La Porchetta). Although it's very early days, James and his team have been building up relationships with local businesses.

'I've been in the security industry for many years now,' explains James.

'In my experience, the main gripe that clients have is not getting a personal service from their security company. Too often, the company is actually based over the other side of town, and you never get to meet them.'

General Security Services' business model centres around close relationships with customers.

'We have chosen to be based in the local community

so we can deliver that personalised, responsive service that sets us apart,' advises James.

'Our door is always open if you want to pop in for a catch up over a coffee.'

As a business owner, James knows how important it is to provide cost-effective services. And so General Security Services has a lean operation with a fully automated web-based system. Not only is there greater transparency for the customer, it also means costs are kept to a minimum. This cost efficiency is reflected in the company's charges which offer value for money.

And the really good news for West Auckland is that the company is actively recruiting local people. In these times of post-Covid hardship that's of benefit to the wider economy. By the end of the year, General Security Services plans to have 20 full-time employees on the books.

James says he's looking forward to being part of the local business community. And he's offering a free security consultation for any business that is looking to change their current arrangements.

**Welcome to West Auckland James and the team at General Security Services! It's great to have you on board.**

W: [generalsecurity.co.nz](http://generalsecurity.co.nz)

M: 027 244 1508 to contact James direct.



General Security Services Ltd  
199C Lincoln Road, Henderson  
W: [GeneralSecurity.co.nz](http://GeneralSecurity.co.nz)  
E: [info@GeneralSecurity.co.nz](mailto:info@GeneralSecurity.co.nz)  
P: 0800 436 732



General Security offers a Professional Service with a depth of experience at the leading edge of the NZ security industry. Services include Rapid Alarm Response for your Business, Property or Home.

ALARM RESPONSE - MOBILE PATROLS - UNIFORMED GUARDS - MONITORING - EVENTS - STATIC - 7 DAYS & NIGHTS

RayWhite

# Ray White Universal

We offer a complete real estate experience.

We are completely focused on bringing the best of the best together so we can provide a slick professional service and an overall real estate experience second to none. By incorporating the 5 key components of your Real Estate needs, we can help you understand all your options before making a decision.

Unsure what to do with your property? Sell or hold? Talk to our Loan Market experts to gauge your options; perhaps you need to upsize or downsize? Our Residential team are there to help. Or if you're not quite ready to buy, you can discuss rental options with our Property Management team. Keen to diversify your portfolio? Have a chat with one of our Commercial specialists.

Whatever your need is, we have the solution.

## The Complete Real Estate Experience



RESIDENTIAL



COMMERCIAL



PROPERTY  
MANAGEMENT



ASSET  
MANAGEMENT



FINANCIAL  
SOLUTIONS

## PROPERTY MANAGEMENT FIRST 3 MONTHS FREE\*

The forward thinking, proactive, specialised service provider

There is no such thing as a 'one size fits all'. Every property is unique and every landlord has different needs.

We offer tailor-made solutions to each of our landlords depending on their requirements.

(09) 869 9004

\*Terms and conditions apply.



GERALDINE BABBE  
027 889 9047



TRACIE MATTAR  
021 362 115



BRETT GORDON  
021 241 7060



# List now with *confidence*

CALL ONE OF OUR TEAM TODAY



## RESIDENTIAL TEAM



**ANNA BYRON**  
022 088 1640



**REBECCA BENNETT**  
021 271 1958



**MICHAEL BENNS**  
021 241 8989



**VIC TRIVEDI**  
021 57 58 55



**GLYN TAYLOR**  
021 646 941



**HOSSEIN FARZAMI**  
027 476 7377



**ADAM HUMPHRIS**  
021 063 7043



**MIKE BUTLER**  
027 707 4321



**RUPAL PATEL**  
021 237 0399



**ESPEE KAIPO**  
027 818 3669



**SAMUEL KAIPO**  
027 818 8543



**MICHAEL HONG**  
021 0744 623



**EDWARD CHING**  
021 0227 3738



**LI BIN**  
027 513 8888



**GAGAN SEHGAL**  
021 0252 6171



**GABRIEL ZHENG**  
021 294 5688

## COMMERCIAL TEAM



**GLENDIA WEST**  
021 591 231



**TRUDI PIRINI**  
027 333 3182



**PAUL GREENWOOD**  
027 700 7005



**PREETI THAKKAR**  
021 022 43202



**CAMERON COLGAN**  
021 177 0696



**LAUREN SCALLY**  
021 031 5301



**AMANDA FRYER**  
021 055 3567



**GRANT MILLER**  
027 573 7618

# THE TRUSTS DONATION TO WEST AUCKLAND FOOD CHARITIES

**A new \$200,000 donation from the Trusts, evenly split between two charities, has been made to help them cope with the additional demand for food from West Aucklanders in need.**

Food charities and support services already under pressure during COVID-19 are bracing for an expected surge in demand with Government wage subsidies due to end in the coming weeks.

Vision West Community Trust distributes food parcels to hundreds of families each week and has received \$100,000 from The Trusts. It has seen a 185% increase in requests for food parcels. The number of families it helps each week has grown from 350 per week to more than 1,000 since the start of lockdown.

Brook Turner, head of community service development at VisionWest Community Trust expects this number to grow by an additional 700 families in the West Auckland region alone – once the Government wage subsidy finishes in June.

“The first wave exposed the level of food insecurity in New Zealand, but this second wave of need will be at the end of the wage subsidy and we’re already seeing cracks in the surface with redundancies.

“There is a perfect storm coming and it will be a once in a generation kind of moment. We’ve got to walk with people, give them employment opportunities, set up community enterprises. We will need public, private and non-profit partnerships that help build a new economy to have a co-ordinated food system and a significant response to those in poverty.”

“Our whole approach to kai is that it is a great connector and food is a basic human right like shelter. Without those things your whole world is in disarray.



“Donations from suppliers and charitable organisations such as the \$100,000 grant from The Trusts will go some way to ensuring those that need help will continue to get it”, says Turner.

Veronica Shale is the executive director of charity Fair Food, which collects and distributes surplus food from retailers and manufacturers



and was the other recipient of a \$100,000 grant from the Trusts. She agrees that a holistic approach is the best way to support the growing number of people who will continue to need support to feed their families.

Shale says they’re grateful for the support of The Trusts, and that businesses and the community need to work together efficiently to redistribute surplus food - See article on page 20.

Matt Williams, acting CEO of The Trusts says they are working with a range of community organisations who have had their usual source of funding disrupted during the lockdown.

“There is a growing need from charities who have been cut off from their normal supply of resources which is impacting on their ability to support members of our community.

“We want to encourage other corporates who are in a position to help to reach out to these groups and find a way to help them, whether through financial support or even lending warehouse space and logistical support,” he says.



**The Trusts is proudly supporting VisionWest and Fair Food to help West Aucklanders in need.**





# TIPS FOR CARING FOR YOUR INDOOR PLANTS IN WINTER

with Kings Plant Barn.

**As the seasons change, so too should your care for your indoor plants. As the sun retreats for winter, your plants will slow and stop their growth. Here are some tips to help look after your indoor greenery in the colder months.**

## Watering

Watering, the most common way of killing your beloved houseplant. As the temperature drops and hours of sunlight fade, so should your zealotry for watering! We recommend only watering when the soil is dry (other than ferns). Check the moisture by sticking your finger in a couple of centimetres. If the soil sticks, your plant has enough moisture around its roots and doesn't need a water. When you do water, make sure the water drains out the bottom before putting it back into your cover pot or on your saucer – and ALWAYS have your plant in a pot with drainage holes! The only exception to this rule is terrariums – as you can see the level of water through the glass, and they should filter the water with an activated charcoal layer.

## Light

Diminishing light levels will affect any indoor plant in winter. To help give your plants more natural light, move them closer to a window out of direct sunlight, and wash your windows if they are looking a bit dirty. Washing off dust from the leaves will also help your leafy friend absorb more energy from natural light.

## Temperature

Most indoor plants originate from subtropical, to tropical areas. Because of this, they are happy in a room that reaches 20°C. Anything lower than 10°C and your tropical house plants may run into trouble. To combat temperature shock, keep your plants away from varying heat sources such as heaters and places where drafts occur.

## Potting and feeding

Because plants slow and stop their growth until spring, it is best to wait until it warms up to repot your plants. This is because once re-potted, your plants can quickly re-establish themselves in spring when they are starting to grow and take in enough nutrients again to settle themselves.

The recommended time to feed indoor plants is between spring and early autumn. However, you can feed your indoor plants with a diluted feed at half strength if your plants are in desperate need of nutrients. If you are looking at propagating plants, you will have much higher success of them rooting outside of the winter months.

For expert advice on caring for your indoor plants, talk to a Kings Plant Barn Plant Doctor.

Send your plant questions to us online at [www.plantdoctor.co.nz](http://www.plantdoctor.co.nz).



## Speak to your local Garden Experts

Visit your local **Kings Plant Barn** for a huge range of top quality plants,  
plus expert advice to help bring your garden ideas to life!

KINGS PLANT BARN | 224 UNIVERSAL DRIVE, HENDERSON  
OPEN 7 DAYS | 0800 PLANTS | [kings.co.nz](http://kings.co.nz)





## WE ARE BACK!

Lake Pukaki Canterbury Photo-Miles Holden

### With helloworld Travel Henderson

**It is great news that the transition to level one lifts restrictions on travel around New Zealand. Hopefully by the time you read this life is starting to feel a little more safe and "normal".**

We are lucky to live in such a beautiful country. So, while the borders are closed, support local and book a New Zealand adventure with helloworld Travel Henderson. We have an extensive range of products suitable for a getaway with your partner or friends, a fun family holiday, or an active and adventure-filled trip.

Look out for our New Zealand video series on Facebook that highlights some beautiful regions with images from our personal travel experiences.

Follow us on Facebook:

[facebook.com/helloworldhenderson](https://facebook.com/helloworldhenderson) for the latest

New Zealand deals and updates on borders.

We are expecting Trans-Tasman and South Pacific borders to open by September, with a longer wait for borders further away. Please register your interest with us if you are looking to plan a post-Covid getaway to somewhere warm and sunny over our winter. We will ensure you are first in line for any border celebration deals upon announcement of dates for open borders. For those looking for a more adventurous trip: visit Tasmania, Western Australia, the Northern Territory, travel on The Ghan railway, or an Australia road trip. We can help you plan a safe and memorable holiday.

Another consideration is the increased demand for 2021 travel. We recommend you plan now for your dream 2021 (or even 2022) holiday or Cruise. With extra demand expected on 2021 travel products

THE ORIGINAL  
**Aussie**



**B U T C H E R HENDERSON**

**The Original Aussie Butcher**  
**New Zealand owned - trading since 1984**

**The Aussie Butcher's company policy is to sell fresh Pork, Beef, Lamb and Chicken of NZ origin only.**



Come visit us at: 8 Pioneer Street, Henderson  
P: 09 838 9118 W: [theaussiebutcher.com](https://theaussiebutcher.com)



**Mon - Wednesday: 7am - 5.30pm | Thursday - Friday 7am - 6pm | Saturday: 7am - 5.30pm | Sunday: 7am - 5pm**







Sofitel Fiji Resort & Spa



SS Voyager and Sydney Opera House

we recommend you contact us to plan this now. We can hold cabins on cruises and tours – we already have people waitlisted for 2022 small ship cruises, so cannot emphasise enough the importance to PLAN AHEAD. Our suppliers are allowing flexibility for all travel booked ahead during this time of uncertainty, come in and talk to our experienced team of Travel and Cruise Professionals who look forward to helping you do what we do best.

We are enjoying being back in our store, so come in and visit or call for a chat! During Level one our store is open 9am to 3pm Monday to Friday.

We wish you the very best at this time and hope you are keeping well. Thank you for your support and we look forward to helping you book your travel in the near future.



The Ghan - the great Aus Train Journey - Mary Buckley hWHsn



AUSTRALIA  
& SOUTH  
PACIFIC  
GETAWAY

There is light at the end of the tunnel for the Travel Industry with work being done to safely opening the borders between New Zealand and the South Pacific and Australia.

Your local Travel Professionals at Helloworld Travel Henderson have expert knowledge of all Australia and South Pacific travel products.

We look forward to helping you plan your post-COVID getaway.

helloworld Travel Henderson  WestCity Waitakere, Catherine St Plaza  
 henderson@helloworld.co.nz  09 839 0371

**helloworld**  
TRAVEL  
THE TRAVEL PROFESSIONALS

# WARM UP THIS WINTER

**\$64.<sup>98</sup>**



**GOLDAIR**  
**HEATER FAN 2.4KW FLAT**  
172483

**\$89.<sup>00</sup>**



**GOLDAIR**  
**HEATER PANEL ECO**  
0.425KW  
317688

**\$99.<sup>98</sup>**



**GOLDAIR**  
**HEATER CONVECTION**  
2.0KW FAN  
279419

**\$139.<sup>00</sup>**



**GOLDAIR**  
**HEATER PANEL 1.0KW**  
**GOLDAIR**  
279427

**\$199.<sup>00</sup>**



**GOLDAIR**  
**HEATER MICATHERMIC TRI**  
2.4KW  
349243

**\$299.<sup>00</sup>**

**BLACK & DECKER**  
**HEATER FAN TOWER**  
**HOT + COLD 2KW**  
349242



**\$10.<sup>98</sup>**



**TUI**  
**BRIQUETTES FIREMAGIC 6PK**  
191567

**\$14.<sup>98</sup>**



**TUI**  
**KINDLING BOX**  
280530

**\$17.<sup>98</sup>**



**TUI**  
**FIREWOOD BAG 8KG**  
280533

Mitre 10 MEGA Westgate & Henderson  
Northside Drive & Lincoln Road  
Monday to Friday: 7am to 7pm  
Weekends: 8am to 6pm



megawestgate  
megahenderson



Get inspiration, advice and exclusive offers when you register with your AirPoints number.

Join online at  
[mitre10.co.nz/register](https://mitre10.co.nz/register)

**MITRE 10**  
**MEGA**

**WESTGATE & HENDERSON**



## GETTING IT DONE!!

With Mitre 10 MEGA Henderson & Westgate

**Dave and Elaine from Mitre 10 MEGA at Henderson and Westgate** have partnered with WEST Magazine to highlight our wonderful West Auckland Tradie's in an effort to further contribute to the community they serve.

"We are committed to our West Auckland Businesses and Community" says Dave "and wish to provide a place where our local trade's can use as a 'message board' for their names, contact and websites."

"Many of our tradies use us as one of their suppliers and we want to acknowledge this support." Dave understands many will be feeling the effects of the lockdown, "I think this is another one of our ways of 'giving back' to the neighborhoods and businesses we service."

Dave and Elaine are keen to highlight the promote local at both stores, "we do get asked for contacts for the various trades and see this as great forum to promote this sector."



Dave & Elaine Hargreaves, owners of Mitre 10 MEGA Henderson & Westgate. Photography by LFHQ Studios.

## TRADIE'S CORNER

**WATER TO WASTE  
PLUMBING & DRAINAGE**  
5c Collard Place, Central Park  
P: 0800 990 069  
W: watertowaste.co.nz

**LFHQ STUDIOS**  
Unit G2 20/22 Te Pai Place  
Central Park, Henderson  
Mobile: +64 21 333039  
W: lfhq.co.nz

**CARTER  
ELECTRICAL**  
Unit B 7 Collard Place,  
Central Park, Henderson  
P: 09-836 8552  
W: carterelectrical.co.nz

**BU-MAC  
ENGINEERING**  
6 Corban Avenue,  
Henderson  
P: 09 836 4417  
W: bumac.co.nz

**HIGH WIRE  
ELECTRICAL**  
6/70 Bruce McLaren Road,  
Henderson  
P: 0508 444 494  
W: highwire.net.nz

**R L JEFFRIES  
PLUMBING**  
26 The Concourse,  
Henderson  
P: 09 833 7439  
W: jeffriesplumbing.co.nz

**WESTERN CASKETS**  
96 Access Road,  
Kumeu  
P: 0800 108 776  
W: westerncaskets.co.nz

**GROWING SPACES**  
11/188 McLeod Road,  
Te Atatu  
P: 0800 772 232  
W: growingspaces.co.nz

**HUNTAWAY  
CARPENTRY**  
24 Christian Rd, Swanson  
W: huntawaycarpentry.co.nz  
P: 027 540 4934

## MEMBERS UNITE FOR A FAIR CAUSE

**CPHBA Members - The Trusts, West City Auto Group, Fair Food and Vision West Community Trust (see page 14) are working together for our community.**

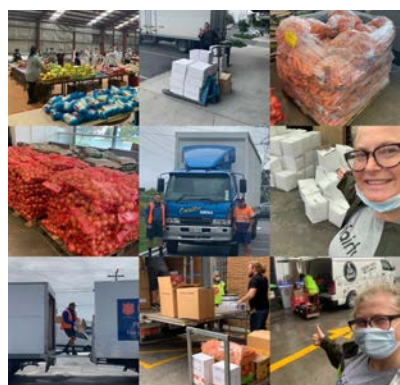
Fair Food NZ are beyond grateful for the ongoing recognition and support by The Trusts and now their \$100,000 contribution. The Trusts commitment to many local community endeavours and to cross-sector collaboration is key to not only responding to Covid-19, but also in building local recovery and resilience in West Auckland.

Founded in 2011 in Waitakere City, Fair Food is Auckland's first food rescue charity addressing both food scarcity and food waste. Fair Food divert surplus good food from being dumped. Simply put we 'feed people, not landfill'. We fundamentally believe food should be fair for all - for people, and for the planet.

As Waitakere City are pioneers in environmental issues, social justice and fresh food & wine production, West Auckland continues to be the fitting home and heart of Fair Food NZ.

Fair Food delivers rescued food to over 50 charities, food banks and community agencies throughout West Auckland - including domestic violence teams, women's refuges, homeless and teen-parenting agencies, migrant services, and many others. Instead of being dumped, this food is doing good, nourishing communities. We also assist with food rescue in local communities across NZ.

Over the years The Trusts have provided Fair Food with a base for our vans, and funding through grants and the Million Dollar Mission. However, it is in times



of unprecedented crisis and real need, that we appreciate it when a partner generously steps up where able to, however they can.

When the Covid-19 lock down hit, our usual funders & grants fell by the



Fair Food's Veronica Shale



wayside leaving us with a shortfall of \$500k to keep the doors open. We also lost our pool of 70 dedicated volunteers.

In month 1 of Covid-19, Fair Food rescued & redistributed over 121 tons or 121,815 kilos - this does not include rescues from our usual supermarket partners.

Funds from The Trusts will go toward immediate urgent operational costs to respond to Covid-19 and upping our infrastructure, such as chillers. This will help ensure the ongoing timely & safe distribution of rescued food to over 50 charities & food banks that have come to rely on us for fresh produce and protein with a smile, since 2011.

We welcome, working even more closely with a collective of like-minded people in West Auckland to help address food scarcity as a fundamental pathway toward local community resilience.

There is still a considerable shortfall of funding for this essential work, so we do appeal to businesses or individuals to get on board - and now is the time. We are also desperate for a warehouse space to consolidate our operations and bring people together.

For further info about Fair Food...

Veronica Shale (Executive Director)

E: [veronicafairfood@gmail.com](mailto:veronicafairfood@gmail.com)

M: 021 310 044

W: [Fairfood.org.nz](http://Fairfood.org.nz)

Donate: [givealittle.co.nz/org/fairfood](http://givealittle.co.nz/org/fairfood)

## WEST CITY AUTO GROUP LTD

"The ongoing, steadfast support of John Blewett at West City Suzuki, Westgate also needs special mention. Through thick & thin and now through Covid-19, John & the team have consistently supplied and maintained our hard working and beloved Fair Food vans. Without this assistance, many would go without" Veronica Shale from Fair Food.





## ADVERTISERS

OUR WONDERFUL WEST AUCKLAND BUSINESS SUPPORTERS – PLEASE SUPPORT THEM



# Touareg V8

## Coming soon

The most powerful Volkswagen SUV ever made. Delivering 310 kW of power and maximum torque from the 4.0-litre eight-cylinder engine. Whether cruising at low speeds, or on the highway – the engine provides excellent & responsive acceleration. The Touareg V8 TDI showcases its performance when it accelerates from 0 to 100 km/h under 5 seconds. This luxury SUV sets a new standard in SUV with its powerful combination of immense powertrain, premium exterior styling, interior comfort, and incredible handling.

**Tristram European West Auckland**  
33 Soljan Drive, Henderson, West Auckland 09 553 9370  
[www.tristramvolkswagen.co.nz](http://www.tristramvolkswagen.co.nz)



**Tristram**

# WE'RE YOUR COMPANY CAR & FLEET SPECIALISTS

At KAAR, we appreciate the inefficiencies of managing your company's vehicles. We know that if the company vehicle is unavailable it's certainly unproductive.

Wondering what constitutes a fleet? Call KAAR now and ask! 0800 522 734



### PROBLEMS YOU MAY HAVE FACED SERVICING THE COMPANY CAR

- ✗ Dropping off and picking up, takes two of your team.
- ✗ Company sales calls, deliveries & pickups may be impacted.
- ✗ Excessive Admin, multiple suppliers (brands)
- ✗ Costs – one rule for all (drivers independently managing service routines)
- ✗ Dilemma of who to call when a vehicle has broken down.

### SOLUTIONS KAAR CAN PROVIDE FOR YOU

- ✓ Gain control - negotiate your service agreement and fleet rate!
- ✓ KAAR is approved by lease companies.
- ✓ KAAR provides free pickup and delivery.
- ✓ KAAR can assist with Free Loan vehicles; Cars or Vans.
- ✓ KAAR has a Mobile Service available, which includes Breakdowns.
- ✓ KAAR's Fleet rate applies to your staff!

Contact [kelvin@kaar.co.nz](mailto:kelvin@kaar.co.nz) to book an appointment and become part of the KAAR-munity.

**KAAR** Find us at: KAAR Avondale 357 Rosebank Road | KAAR Mitsubishi 14 Te Pai Place | KAAR Henderson 5B Waipareira Ave



## THIRTY YEARS IN THE VALLEY



The line-up of cars that have benefitted from WAER's expertise brought Henderson Valley Road traffic to a standstill.

**West magazine was invited along to CPHBA member, West Auckland Engine Reconditioners (WAER) to view a great line up of cars and to meet with National Magazine Petrolhead's Alistair Davidson.**

Back in 1990 Eric and Marion Livingstone bought an engine reconditioning business as a going concern. All the doom and gloom merchants reckoned they were mental and would go broke in no time, but the Livingstones had a cunning plan...

This year West Auckland Engine Reconditioners (WAER) is celebrating 30 years in business, which is a huge achievement and proves that Eric and Marion's decision to focus on American performance was the right call.

The couple bought the business when it was in Keeling Road, Henderson, with help from a silent partner. In just two short years WAER had outgrown that building, so the team packed up all its machinery and shifted to its current premises in Henderson Valley Road. In 1998 Eric and Marion bought out their partner and invested in high-end machinery to enable all work to be done in-house.

1998 also marked the launch of NZ Petrolhead

magazine, a free national magazine that as the name suggests, caters for enthusiasts who are into hot rods, muscle cars, classics, and motor sport. The synergy wasn't lost on Eric and Marion, who invested in advertising in that first magazine and haven't missed an issue since.

NZ Petrolhead publisher Alistair Davidson visited WAER in early June to interview Eric and Marion and photograph the surgically clean workshops for a '30th anniversary' magazine feature. Although Alistair and his business partner Shirley Haslam have been in constant contact with the WAER team over the last 30 years, Alistair wasn't aware of Eric's extensive history in the automotive industry.

"At age 12 Eric was putting parts on the shelves and sweeping the floors in the parts department at



West Auckland Engine Reconditioners' fully equipped workshops ooze V8 goodness from every pore.







Team photo, social distancing style: from left, Daniel Kiddie, automotive machinist, mechanic and workshop manager; Jim Rowe, A grade mechanic; Eric and Marion; Martin Hogan, automotive machinist; Shane Pitkethley, automotive machinist; and Dylan Cornfoot, mechanic.

Aikmans Garage, a Chrysler dealership and workshop in Putaruru," explains Alistair. "That was obviously the catalyst for a lifelong passion for all things Chrysler. He was given an apprenticeship at 15, made foreman at 20, and service manager at 21. He was there 16 years, then in '81 he worked at a Waihi Chrysler dealership. His career shifted to the Blue Oval when he joined Lees Ford as service manager, where he ran several departments and was responsible for 20-plus staff for eight or nine years."

Today Eric is still very much involved with WAER on a daily basis and is always willing to share his vast knowledge. The family business is a one-stop shop that handles engine and transmission rebuilding and modification (specialising in Chrysler); machining; fabrication; chassis and suspension; dynotuning; and general maintenance through to ground-up rotisserie restoration and modification.

You'd be right in thinking that Eric's passion for American V8s is one of the key factors in WAER's success, but in his typically modest fashion Eric gives the team the credit. "We've been lucky to always have good, passionate, skilled people," he says. WAER is a real Henderson success story; what started out as a small mainstream engine rebuilder has now one of most respected and skilled V8 Performance shops in the country.



Alistair Davidson from NZ Petrolhead (right) quizzes Marion and Eric Livingstone.

## CUSTOM ECU REMAPPING EXPERTS

IMPROVE THE PERFORMANCE OF YOUR VEHICLE TODAY

- INCREASED POWER OUTPUT
- ENHANCED TORQUE DELIVERY
- IMPROVED THROTTLE RESPONSE
- FULL WARRANTY COVER WITH 30 DAY SATISFACTION GUARANTEE

f /NZPERFORMANCETUNING

5d Paramount Drive, Henderson, Auckland. P: 09 837 5252

NZPERFORMANCETUNING.CO.NZ

**NZ PERFORMANCE  
TUNING**





# WESTCITY GIFT CARD

---

**Give the gift of choice.**

A WestCity gift card is the perfect gift, reward or incentive. Gift cards are available from the Customer Service Desk and can be loaded with any amount from \$10 - \$999. The gift cards can be used at any participating store within WestCity - so there's something to please everyone.

[www.west-city.co.nz](http://www.west-city.co.nz)

**WestCity**  
WAITAKERE

+64 9 978 6700  
7 Catherine Street,  
Henderson, Auckland