

WINTER 2023

La Vita

MAGAZINE



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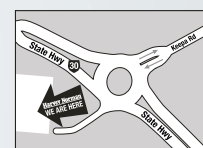
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THANK YOU TO OUR COMMUNITY



End of an era for Javaman Cafe and Jord Espresso: A Bittersweet Goodbye

After 9.5 years of building the cafe and container into the superstar cafes they are today, Tony & Tramel Edelsten have made the bittersweet decision to say goodbye. Handing over the reins brings a mix of emotions, from excitement for the next journey to sadness for the end of an era.

They extend a heartfelt thank you to the staff, past and present, for always giving their best and helping shape Javaman Cafe and Jord Espresso into what they are today. To the customers, they express gratitude for your unwavering support and loyalty throughout all the changes and ideas.

Tony & Tramel hope that everyone continues to support and show loyalty to the new owners and amazing staff in the years to come. From the bottom of their hearts, they thank you all for being part of this incredible journey at Javaman and Jord. Farewell and Thank You!



www.javamancafe.co.nz
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www.jordespresso.co.nz
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HARD WORK OF AWANUIĀRANGI GRADUATES CELEBRATED IN WHAKATĀNE

Karakia, waiata and haka filled the streets of Whakatāne to acknowledge the tauira (students) of Te Whare Wānanga o Awanuiārangi, who graduated on Friday 31 March 2023.

More than 1,300 tohu (academic qualifications) were conferred by the wānanga at its graduation at Te Mānuka Tūtahi Marae.

Awanuiārangi Chief Executive, Professor Wiremu Doherty, says graduation is a special time for tauira to reflect on their journey and recognise their hard work.

“This event was a celebration of our people and their efforts. We are so proud of what they have achieved, and we are so pleased to have been able to share in this moment with them and their whānau.”

Council chairperson, the Hon. Justice Layne Harvey, says: “This year we graduated tauira with over 900 certificates, over 100 degrees including dozens of nursing, teaching and performing arts degrees, as well as humanities, masters and

five doctoral degrees. All our graduates are contributing to transformational change within their own communities. The doctoral cohort included our first sitting judge, our first lawyer and our first PhD graduate from Fiji.”

Graduation began with a pōhiri before a hīkoi through town at 10 am. Whānau and the community lined the streets to watch tauira don their gowns and walk through the main streets of Whakatāne. Tohu were conferred at the graduation ceremony shortly after.

A highlight of the day was the presentation of honorary doctorates to three distinguished kaumātua, Dame Tariana Turia of Ngāti Apa, Te Riaki Amoamo of Te Whakatōhea and Stanley Pardoe of Rongowhakaata for their lifelong contributions and outstanding service and commitment to their tribal regions and wider communities.

The graduands studied across a range of levels and disciplines, including Doctoral and Masters, Postgraduate Diplomas in Māori Performing Arts, Mental Health and Addictions, and Bachelors' Degrees in Health Sciences, Māori Nursing, Education and Humanities at Undergraduate level, along with diplomas in Radio Broadcasting and certificates in te reo Māori.

The celebration followed a symposium for doctoral graduands, known as Iwi Taketake, which had its inaugural event in 2022. Indigenous Doctoral Research students presented their research to community, whānau, hapū and iwi on Thursday 30 March before graduation.

Research exploring topics ranging from climate change in

Fiji to Te Tiriti o Waitangi settlements and traditional Māori healing practises were discussed in-depth. Four of the five who presented are from Aotearoa New Zealand, while the fifth travelled from Fiji for the occasion and for graduation.

“Their work in the indigenous space is so valuable and will make a difference to many. This symposium grants us an opportunity to learn from one another and to take that knowledge forward,” Professor Doherty adds.

International indigenous experts Dr Sheila Edwards Lange (University of Washington, Tacoma), Dr Sharon Parker (PhD graduate University of Auckland) and Paul Briggs (Kaiela Institute, Australia) also participated in a panel discussion about a range of topics including what, in their views, are the critical elements of successful indigenous post-graduate

study. Associate Professor of Law, Awi Mona of the National Dong Hwa University, also led a delegation from Taiwan on their second visit to Awanuiārangi.

Head of the School of Indigenous Graduate Studies, Professor Mera Penehira, says the event aims to share their research in an engaging way with their whānau.

“Awanuiārangi is the only wānanga offering doctoral studies, and it’s a real privilege to be able to work alongside taurira from both Aotearoa and indigenous communities in Oceania and the Americas as they learn about and explore their indigeneity before they apply this in their lives outside of the wānanga and in their communities.”



AS WELL AS CERTIFICATES, DEGREES AND DOCTORATES, THE FOLLOWING SPECIAL AWARDS WERE CONFERRED:

Te Whare Wānanga o Awanuiārangi Contribution to Iwi Development and Advancement Award-sponsored by Law Creative

Te Hekenga a Rangi

The Rotary Club of Whakatāne Award for the Most Improved First Year Student in Te Reo Māori

Ani Annette Wi

School of Undergraduate Studies – Top Scholar Award sponsored by Seabreeze Souvenirs

Atawhai Tuki

School of Indigenous Graduate Studies – Top Scholar Award sponsored by OfficeMax

Her Hon. Deputy Chief Judge Caren Fox

Excellence in Te Reo Māori Award sponsored by Spark

Dr Hera Black

Emeritus Professor Roger Green ONZM Award for Top Thesis sponsored by Orbit Travel

Her Hon. Deputy Chief Judge Caren Fox

Te Onehou Eliza Phillis Award for Outstanding Iwi Research sponsored by Moana NZ

Dr Hera Black

Te Iwi Taketake Award for Outstanding Indigenous Research sponsored by First Credit Union

Dr Eci Naisele



TE WHARE WĀNANGA O
AWANUIĀRANGI

wananga.ac.nz

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Selling or **BUYING?**

WHAT YOU NEED TO KNOW

Tips and Tricks to help you through the residential conveyancing process by the Conveyancing Team at Gowing & Co Lawyers Limited, Kelly Wallace and Kelly Jones.

Selling or buying – what you may need to provide:

The Anti-Money Laundering & Counter-Terrorism Act (AML) came into force in 2013 for financial institutions and in 2018 extended its umbrella to law firms and conveyancers amongst other non-financial groups including real estate agents.

This means that law firms are now required to collect and verify information to show that we know who our clients are. If you are looking at selling or buying property, it will be beneficial for you to know exactly what it is you might be asked to provide and to gather that information together to present to your real estate agent, mortgage broker, bank, lawyer or conveyancer. A list of those items could include:

- Your NZ Passport or overseas passport
- Firearms licence
- Driver's Licence
- A bank statement issued by a registered NZ Bank
- A statement issued by a New Zealand Government Agency.
- Proof of your current address such as a utility bill.

In most cases, these documents must be originally sighted, copied and verified by the person you are meeting with. It is also a good idea to provide that person with your IRD number at the same time as this will be used if applying for Kiwisaver and later in the process, for the mandatory Land Transfer Tax Statements used when transferring property in New Zealand.

If we are involved at the outset, we can answer any questions you have and provide any advice you need to ensure the agreement you are entering into is exactly as you need it to be.



There may be other instances where you may need to provide further information e.g. if you are buying in the name of a Trust then you may need to prove your source of income.

If you are unsure that you have the right verification or need some clarification please contact us and we will happily talk you through the process.

Selling or Buying – The Agreement for Sale & Purchase

If you are utilising the services of a real estate agent, please ask them to send us a draft copy of the agreement BEFORE you sign it. They can e-mail it to us directly. We will check the agreement for you and provide advice as to the process and legalities of the document before you lock yourself into the contract. This is especially important if you are selling and on-purchasing. We will ensure the dates align and that the appropriate clause you need is in the agreement should your property not sell or the property you are looking to buy becomes unsatisfactory.

If we are involved at the outset, we can answer any questions you have and provide any advice you need to ensure the agreement you are entering into is exactly as you need it to be.

If you are looking to sell or buy privately, without the assistance of a real estate agent, we can draft the agreement for you and will assist you with all the details required when you contact us.

General Advice

- Know where your deposit is coming from. If you are selling your property and on-purchasing a new property, remember to check you have enough money available for the deposit. Deposits are normally payable once an agreement goes unconditional e.g., when all your conditions are satisfied before settlement. If you are relying on the deposit from your sale property to pay the deposit for your purchase property, please be aware there is a process to this whereby the other party needs to agree to that deposit being released. A real estate agent may also insist on taking their commission from that deposit before you are able to utilise it for your new home. Before signing the agreement for sale and purchase please discuss your deposit requirements with us.
- **Solicitor's Clauses** – if you are selling or buying through a real estate agent, ensure they add a Solicitor's Clause to the agreement if you are unable to clarify things with us first. This allows us to check the agreement and raise any issues as to its form and content even it is has been signed.
- **Wills** – it is always a good idea when owning property to have a Will in place. We can draft a will for you and have it signed and witnessed prior to settlement so you are covered if anything happens to you.

We have only covered some basics of selling and purchasing property in New Zealand in this article. There are many other aspects we can assist you with including whether you are eligible to buy property in New Zealand (if not a New Zealand citizen and /or living overseas), tax requirements if you are selling an investment property, forms of ownership, enduring powers of attorney and much more.

We are also more than happy to provide you with an obligation free estimate of costs for any of the services we may be able to offer to you.

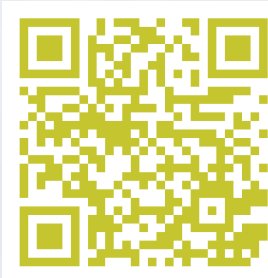
For peace of mind and specialist legal advice when it comes to selling or buying your home, please contact Kelly Wallace or Kelly Jones at Gowing & Co Lawyers Limited.

Kelly Wallace – kelly@gowing.co.nz

Kelly Jones – kjones@gowing.co.nz

Tips for Buyers

- **First Home Kiwisaver Withdrawal** – if you need to apply for Kiwisaver, we are here to help. If you are looking at signing a contract and it is subject to finance approval, including Kiwisaver, please ensure you allow 15 working days for approval. Most Kiwisaver scheme providers require this timeframe for processing. As soon as you have signed your contract, get in touch with us and we will assist you with the application and ensure you have everything you need.
- **Kainga Ora Home Start Grant** – if you have been contributing to Kiwisaver for at least 3 years you may also be eligible for a First Home Grant. This can be up to \$5,000.00 each towards the deposit for your first home. There are specific income and property requirements attached to the approval and we can assist you with your eligibility and the application process. You can also check your pre-approval BEFORE you find a property to buy. Please phone us if you need assistance with this.
- **Cash Contribution** – if you are purchasing a property and needing to obtain a mortgage, please inquire through your lender as to whether you are eligible for a cash contribution also known as solicitor's costs. This is a loyalty payment offered by most Banks to go towards the costs of the purchase of your new home. In most cases, there will be a three- or four-year requirement to keep your lending with that Bank or financial institution to avoid having to repay those costs but please talk to us or your lender for further clarification.
- **LIM Reports** – when applying for a LIM via the Council, you can add our e-mail address to the application. This means the Council will send the LIM directly to us and we can check it for you and advise you if there is anything you need to be aware of.
- **Any other conditions** – we can assist you with any other conditions and reports you may be requiring as part of your due diligence when purchasing a new property. Please do not hesitate to get in touch with us and we can go through the process and offer our advice as to your options.



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AESTHETICS

by Lea

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Your Floor Plan or Ours?

In the early 1900's, it was common for a home's floor plan to be framed, dated, stamped, signed and hung in the foyer or entrance way. Such was the status and perceived importance and significance of a home's floorplan. This is also why the initial stage with Chris and Tanya Ballantyne from Longview Homes is spent working very closely with you through the process of designing and developing a floorplan that you will hopefully fall in love with...

Chris Ballantyne is a trade qualified carpenter, a registered master builder and a Site 2 Licensed Building Practitioner. Chris has been building for over 30-years and together he and his wife Tanya own Longview Homes in the Eastern Bay of Plenty / Whakatane area.

Longview Homes has over 30 standard house plans available, these can all be easily modified and changed. Equally, Chris and Tanya are very happy to work with your floorplan if you already have one or alternatively, they can work with you to help develop your very own floorplan from scratch.

There are several good reasons much of the initial design process is all about the floor plan.

A floor plan that ticks all the boxes:

- Makes the absolute most of your site's position, aspect and outlook,
- Is just the right size, and that size is in sync with your land, as well as your needs, wants and budget,
- Has the right layout in terms of the rooms and spaces you want, and the general flow that you're trying to create,
- Maximises the space that is available to best suit both your lifestyle and priorities.

In terms of helping people tick all the boxes when it comes to their floorplan, Chris and Tanya work through a carefully thought-out process that looks at a few key areas:

Rules and Regulations

Where you're looking to build are there any building covenants or rules and regulations about what can be built on your land?

Aspect and Position

How would you like to position your home in relation to the sun? Are there any views or spaces that you'd like to maximise?

Size

Is it just you or do you come with a tribe? Are the spaces big enough to fit the number of people who will use them all at the same time? Is your family up-sizing or downsizing? What about the size of your furniture? Do you have a lot of stuff or are you living the minimalist dream? And of course, what is your budget?

Layout and flow

Layout and flow are very important when it comes to creating a house that feels like home. Do the kitchen, living, dining areas work well together? Likewise, the living room as a separate space might seem like a great idea, but will get used or is it important to have a separate space that can either be quite or loud? Is it important to keep the bedrooms away from your entertaining spaces, how do you feel about having the bathrooms open directly onto living or dining rooms? How important is the indoor / outdoor vibe and flow?

Lifestyle and priorities

What do you do at home? Do you work from home and need a quiet, airy office? Do you need a large living space for entertaining? A lot of friends and family to stay? What about the laundry? Is the garage the best place for it, or do you need a sole purpose space? Only you truly know your lifestyle and what floor plan feels right to you.

It's equally important not to get distracted by the finishes. The functionality of the home is the priority, so focus first on the floor plan. Certainly, the finishes make a home more personal, but it's the spaces and their working relationship, which will make a home function well, more than anything else.

“

We had thought the suggested three months construction period was rather optimistic but in fact we were able to move in a day early. This was in large part due to the overall organisation by Chris.

Jane and Barry
Whakatane

“

At all times communication with Chris was excellent and any queries were rapidly answered and resolved. The whole house building process was stress-free from beginning to end.

Ilmars and Helen
Opotiki

A standard floor plan is often a helpful starting point...

A pre-designed floor plan is often a really helpful place to start if you haven't already got a floorplan in mind. Standard plans help you think through what you like and equally don't like. Longview Homes has a collection of over 30 floor plans from which to choose. These certainly don't have to be used but they are often a good source of ideas and inspiration.

Whether you've got your own floorplan, you want something totally bespoke or alternatively there is a standard, pre-designed plan that you like... Chris and Tanya will be only too happy to help.

If you're exploring your options and beginning to think about where to begin with the design of your new home why not get in touch with your local experts and call into their office at 57 Domain Road, Whakatane or call 027 299-8622 to arrange an obligation free chat with Chris.

Get in touch with our team today to start your exciting new home build journey...



CHRIS AND TANYA BALLANTYNE

Owner Operators Longview Homes Eastern Bay

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Love Inspire Create



“No matter how new or old your home, whether it’s owned or rented, shared or you live alone, let it speak of your sense of style, your story, your passions and interests. If it does this, then you have truly created a home for your soul.”

pear

INSPIRED HOME



Carolyn Chadwick Photography

“ I opened Pear six years ago with the idea of filling a niche in our local area that would compliment our surrounding businesses. I wanted to offer a relaxing shopping experience amongst unique, vintage, re-purposed and new pieces with a more organic style of home decor.

I am lucky enough to spend my work days surrounded by beautiful, interesting pieces and products. I hope my store inspires my wonderful customers to create personalised spaces in their homes where they too love to spend time.

I'd like to take this opportunity to thank you for your support over the past six years, for letting me into your homes (if only through pics), you make my 'job' a pleasure. ”



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Saturday 10am-1pm



"If you're reading this and have a dream of your own, just remember you are never too old to reach your goals. Make a plan and build the steps one by one to make it happen. Achieve one step at a time before moving onto the next. Ask the people around you that you trust for help and advice and most of all believe in yourself and your ability to make it happen".

TELL US ABOUT YOUR JOURNEY AND HOW IT ALL STARTED IN OPOTIKI?

It all started about six years ago in December 2018 with an idea to combine the two things I loved most, scents and fashion together to build an international fashion and fragrance brand.

It has been the craziest journey full of many ups and of course downs as well. Just like any other business for the first two or three years we were finding our feet, where our brand fits in the world, growing our customer base as well as the vision for the future of the brand. There was a lot to work out in a short space of time.

The process was definitely not easy especially for the first two years. Some mornings waking up wondering why you're doing it. If starting a business was easy why wouldn't we all be doing it?

I didn't give up and kept working like crazy, at times 15 hours a day for months on end. That was when I learned if you work hard enough you can achieve your dream no matter how big or small. Slowly but surely doors start to open and each time the opportunities that come with it are bigger than the ones before. It took me such a long time to wrap my head around what makes a successful business and brand. It's about people, connection and loving what you design and create.

A few years on we now have a warehouse in Opotiki where it all started, our first retail store located at 238A Broadway, Newmarket in Auckland as well as our products being stocked in over 300 incredible stores around New Zealand.

WHAT HAVE YOU LEARNED MOST OVER YOUR BUSINESS JOURNEY?

There are so many key points I've learned with business and I wish I could share them all with you. Start with the basics and build slowly, focusing on your products that bring in the most sales and look to expand these more. Target a particular demographic instead of overspending on advertising trying to pitch to everyone. Nothing beats hard work and persistence. If you get knocked back keep persevering towards your goals and don't give up. Don't forget to take breaks as well. When it's time to work hard, work hard, when it's time to relax or have fun, then let loose, enjoy and celebrate your hard work!



A man with short dark hair, wearing a dark blue suit jacket and matching trousers, stands on a rocky shore. He is looking off to the side with a slight smile. The background shows a calm sea and a sunset sky with soft orange and purple hues. The overall mood is serene and sophisticated.

Jakob Carter

jakobcarter.com

WHAT'S NEXT FOR JAKOB CARTER?

We are excited to be working on seven new collections, one of them being a new celebrity fragrance. We will also introduce five entirely new products that we have never designed or manufactured before. As always aiming to push the boundaries of design with these new collections using our classic silhouettes. Slowly evolving into the new 'Jakob Carter' that the world will soon get to see.

Soon our products made in Opotiki, NZ will be enjoyed all across New Zealand, Australia and beyond. We are now focused on expanding into stores across Australia this year and aim to hit over 350 stores by the end of 2023.

Instagram
[@jakobcarter](https://www.instagram.com/jakobcarter)

Facebook
[jakobcarternz](https://www.facebook.com/jakobcarternz)

35% off at jakobcarter.com
using the code: LAVITA

Photography by Cara Atawhai
[@caraatawhai.photography](https://www.instagram.com/caraatawhai.photography)

Joah Carter

COCONUT,
LIME & LAVENDER



A

Joah Carter

NECTARINE
& HONEY



MAMMAMIA! DID SOMEONE SAY FRESH PASTA?

“Indulge in the authentic flavors of Italy at our restaurant! Discover the art of freshly made Italian pasta, crafted with passion and perfection. Experience a culinary journey like no other, where every bite transports you to the bustling streets of Rome or the charming trattorias of Tuscany. Our skilled chefs handcraft each pasta dish, using only the finest ingredients and traditional techniques. From classic to unique regional specialties, our menu is a celebration of Italian gastronomy. Join us and savor the essence of Italy in every forkful. Come, taste the difference today!”



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jade

Superior Excavation based in Mill Road Whakatane, is locally owned and operated by Leigh and Kiri Carter. They have been providing specialist earthmoving and contracting services across the Bay of Plenty since 2005. They are now offering landscape supplies for all your garden projects big or small. They have a wide range of products including topsoil, bark mulch, compost, peastraw bales, crushed shell, river stones, decorative pebbles, railway sleepers, coldmix and landscape boulders. Delivery also available.

Some of these products are in bulk and some are bagged for your convenience.

There's a range of metal options for the tradies too including GAP20/GAP40, drainage metal, builders mix, crusher dust, pumice, sand, scoria and more.

Open weekdays from 7am – 4pm, and
Saturday mornings 8am - noon

Anytime is a good time to spruce up your garden and finish it well with the variety of landscape supply options available. Pop into the yard to have a look or have a chat to their friendly staff. *Now is the time to get your garden looking good!*

View products online

superiorexcavation.co.nz or find them on Facebook to view their monthly special.

57b Mill Road, Whakatane

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**LANDSCAPE
SUPPLIES**

Well-being and **POSITIVE MEDICINE**

When driving through Ohope for the first time seven years ago, a young couple saw the Ohope Beach Medical Centre - at the beach - with a sea view - and they both thought, wow, imagine if we could own a medical centre like that one!

By Jane Cook

In December 2022, the dream of not only owning their own medical centre, but that very one, in their dream location they spotted seven years prior, came to reality for Jasper Heijtel and Marieke Roelofs-Heijtel.

Jasper and Marieke arrived in New Zealand from The Netherlands, with a baby, in 2016. They knew New Zealand was a great place to be, but where in New Zealand could they find the perfect home for them? Where it's warm, on the coast, close to a main centre, great place to bring up children. Ohope Beach was that place – just perfect! They have not looked back, and with their now, two children, Floris (7) and Sophie (4), they call Ohope home.

Marieke is a GP. She has always been a GP. And she loves being a GP. Since arriving in New Zealand, she has worked at several medical centres in the Bay of Plenty and has therefore come to understand the way the health system works in New Zealand. Owning her own practice has always been her focus.

Jasper has been in IT Management in the Kiwifruit industry, since being in New Zealand. His prior life in the Netherlands saw him in the armed forces.

Together, with their combined skills and experience, when the opportunity arose to purchase the Ohope Beach Medical Centre, there was no way they could turn this down.

Their vision is to provide a family-friendly medical centre, which is in the heart of the community providing not only medical care, but a whole sense of well-being and support, positive medicine, and having more time for their patients.

“Health is a state of complete physical, mental, and social well-being and not merely the absence of disease or infirmity”.

Positive Medicine – not a term we all know. Positive medicine is all about lifestyle and well-being. Marieke wants to really hear her patients and their families. Get to the source of the problem, not just prescribe a pill for the symptoms. Discovering the background behind the issue and understanding her patients' work or family situations. To find out what is behind the symptoms can prove to be far more effective than putting a sticking plaster on it. The underlying issues may not always be physical.

Being 'healthy' isn't just about not having to visit the doctor.

Marieke pointed out the WHO constitution, which states, “Health is a state of complete physical, mental, and social well-being and not merely the absence of disease or infirmity”.

An important implication of this definition is that mental health is more than just the absence of mental disorders or disabilities. The enjoyment of the highest attainable standard of health is one of the fundamental rights of every human being without distinction of race, religion, political belief, economic or social condition.

To spark our inner health, we sometimes need encouragement and motivation. Marieke knows all about this. The centre provides links to other local health improvement practitioners. The likes of Pilates, or Yoga, or other fitness instructors, Nutritionists, Life coaches, and many more. After all, if the cause of our ailments can be mitigated, without the need for medication, this has to be a huge benefit for everyone – wouldn't you agree?

We are not talking about alternative medicines or anything along those lines. This is just about our community, our people, and looking after ourselves by being aware of our behaviours and the environment around us.

Have you heard of Blue Zones? These are the places where the world's longest-lived cultures thrive. Where the population live better and live longer. The why



“Positive medicine is all about lifestyle and well-being. Marieke wants to really hear her patients and their families. Get to the source of the problem, not just prescribe a pill for the symptoms.”

and the how of these cultures have been studied. To be involved in increasing the well-being of our own community, leading to greater stability, improved health equity and increased resilience, would be a huge triumph for Marieke and Jasper. Positive Medicine is a step in this direction.

Marieke, Jasper, and their team at Ohope Beach Medical Centre are committed to providing high-quality healthcare. They want to be there for you, assisting and guiding you to make the right health choices by

providing you with the information you require. They provide continuous care with a comprehensive range of services.

It is a challenging time in health care right now and will only become more so, but the team are prepared and set up to deliver their patients the best healthcare experience. Ohope Beach Medical Centre are a team of friendly, welcoming doctors and health professionals, who are all committed to offering great healthcare, being there for their patients, listening, guiding, and ensuring the right choices are made and assistance is offered when required.



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Our staff work, live and play in the communities that we serve.

Trusted by our community for over 30 years. The team at Willetts Funeral Services are honest, reliable and proud to provide our community with complete funeral services that creates memorable and personal experiences. We have years of experience caring for families from all walks of life, cultures and faiths. Each family comes to us because they know we are leaders in our profession.

Our staff are also your adviser, organiser, administrator and supporter – here to help with every detail.

We'll support you through the entire process and help you understand the choices available.

We adhere to the highest standards and we're proud to be a part of the FDANZ, (The Funeral Directors Association of New Zealand), and NZEA, (New Zealand Embalmers Association), NZIFH (New Zealand Independent Funeral Homes)



Steve and Lisa

Steve, along with his wife Lisa, are the Managing Directors / Owners of Willetts Funeral Services since they purchased the business in 2013. Steve, however, has worked in the business for almost 30 years, after initially training as a motor mechanic straight out of school.

Steve and Lisa are parents of Kayla and Jayden. Jayden is married to Nikki and Steve and Lisa enjoy their roles as 'bonus grandparents' to Larissa and Lachlan.

Steve is the epitome of a community man, serving on school boards, coaching sports teams, giving financial support to community groups, not to mention his 20-year commitment as a Volunteer Fireman for the Whakatane Fire Service.

With his quiet leadership, Steve has earned the respect of his staff and wider colleagues with his fair manner but high expectations of the service he strives for. He has never been someone to promote himself, or his company, instead letting the reputation and ongoing commitment to his community and its people speak for itself. He brings a wealth of experience and knowledge of the industry to Whakatane that can only come from being on the front line for 30 years.



Puti

Puti is our newest member at Willetts Funeral Services. Born in Tauranga, raised all over the Bay of Plenty but settled in

Whakatane to be closer to Dad's home Waiōrore East Coast, Te Whanau a Apanui.

Finishing high school at Opotiki College where she met her husband, Brent. They are parents to Mereaira, Rawinia, Kataraina, Tangiwai-Shannon and JosèEmmanuèl.

After living in Auckland and Ruakākā with her husband and children the family moved back to Whakatane in 2013.

When her mum passed away, it was the experience she had with the Funeral Director at Willetts that pulled at her heart and wanting to be that person for others. She feels ever so proud and privileged to have the opportunity to give back to families in our community.



Kyle

Kyle joined the Willetts Funeral Services team after a strong calling to help people in their toughest days. He is committed to serving his community in this role, and being a born and bred Kawerau boy, brings local expertise and passion for his hometown, as well as the surrounding districts.

Kyle is married to Sheena, who is a nurse, and together they have two young son's Tobi and Theo. Kyle has a Trade in Joinery and Cabinet making and came to us from Asaleo Care in Kawerau, where he worked as a Winder operator and Health and Safety Rep.

Kyle is a member of Kawerau Rotary and continues to serve Kawerau in this role. In his spare time Kyle and his whanau run away to Te Kaha where they spend time together playing in the rock pools riding tractors and chasing fish. He feels privileged to be in a position where he is able to support families at a difficult time, and to work with families of many different cultures and beliefs. He has a natural affinity for the role, and a genuine care for people.



Kylee

Kylee has been working for Willetts Funeral Services since 2013, becoming drawn to the industry after the sudden loss of her father at the end of 2012.

Kylee was born and raised in Whakatane and feels privileged to serve families in her hometown – often having multi-generational connections to people she is guiding through the funeral process, which makes the job so much more special.

She is married to Tracy and between them they manage their blended family and busy lifestyle, keeping up with Kylee's son, Daniel who is an apprentice Mechanical Engineer, and Tracy's daughter, Ezmae who is at Intermediate School.

A regular attendee at the Salvation Army Church, she has a solid grounding of the pressures and sadness of the job. She carries her role with a sense of humour, as well as a genuine, honest approach to the grief families are enduring, and a commitment to helping them in any way she can. She has a natural eye for detail and enjoys most the creative and design part of her work.



Ashley

Ashley has been with Willetts Funeral Services for just under a year – joining the team after a being drawn to the industry for a number of years. She was

born and raised in Waimana so has a strong connection to the people of the close-knit community.

Along with being a single parent raising her 3 boys, Syrus, Luxton and Kayden, she also manages the demanding, unpredictable schedule of the job, and so she certainly has her hands full. With a background in beauty therapy, Ashley has brought those skills and expanded on them with her care of the deceased. She has shown herself to be an exceptional embalmer with a natural flair in the finer details of restoring people in her care to their natural appearance.



Tarryn

Tarryn is our newest team member, joining Willetts Funeral Services in March. From Ngati Makino descent with connections to Ngai Awa, Ngati Porou and Nga Puhi, she was born in Whakatane but moved, not too far away to their homestead in Otamarakau as a child. After a few years away living in Canterbury, she moved back to the homestead with her partner, Derrick, at the beginning of the 2022 to live with her Dad after the passing of her mother in 2021.

Tarryn and Derrick have 3 children Taylia, Waikorapa and Skye and two mokopuna; Maroitiki and Tuakiterangi. In her spare time, Tarryn loves spending time at the beach, conveniently straight across the road from where she lives, and relaxing with a good book.

Tarryn was drawn to the funeral industry because of the ability to genuinely serve people. She is proud that women are now more prevalent in the traditionally male industry, and with amazing examples of trailblazer funeral director women in her family, she is proud to continue the kaupapa.



Sacha

Sacha is back after a 20-year hiatus – originally working for Brent Willetts Funeral Services in 1996 till 2001.

The best looking of the Butler siblings, she is Steve's little sister, and enjoys working for her big brother, bringing her administrative and organisational prowess to the team.


Sacha is married to Gavin and together they have 3 children: Bradley, Luke and Keeley. Her spare time is spent as a spectator and taxi driver to her children with all their sporting endeavours, and you will often find her helping out and supporting her kids sports teams with coaching, managing, fundraising and cooking the odd sausage sizzle.


She has a natural, kind affinity and compassion for people which is a huge asset to the team. Sacha is the Office Administrator but has strengths that permeate through into other vital aspects of the funeral services.


We are available 24/7

 www.willettsfuneralservices.co.nz

 Email: office@willettsfuneral.co.nz

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Phone Opotiki: (07) 315 8888
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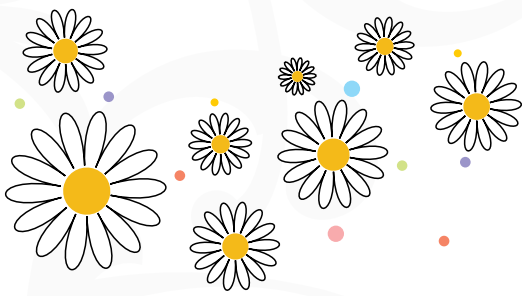
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Spinach and Feta Stuffed Chicken Breast

INGREDIENTS

2 chicken breasts
2 cups fresh spinach leaves
½ cup crumbled feta cheese
Salt and pepper to taste
1 tablespoon olive oil

1. Preheat the oven to 375°F (190°C).
2. Cut a pocket into each chicken breast.
3. Stuff each pocket with fresh spinach leaves and crumbled feta cheese. Season with salt and pepper.
4. Heat olive oil in a skillet over medium-high heat. Sear the stuffed chicken breasts for about 2 minutes on each side.
5. Transfer the chicken breasts to a baking dish and bake in the oven for 20-25 minutes or until cooked through.

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Lentil and Vegetable Stew

INGREDIENTS

1 cup dried lentils
2 tablespoons olive oil
1 onion, chopped
3 cloves garlic, minced
2 carrots, sliced
2 celery stalks, sliced
1 zucchini, diced
4 cups vegetable broth
1 bay leaf
1 teaspoon dried thyme
Salt and pepper to taste
Fresh parsley, chopped (for garnish)

1. Rinse the lentils under cold water and set aside.
2. Heat olive oil in a large pot or Dutch oven over medium heat.
3. Add the onion, garlic, carrots, celery, and zucchini. Sauté until they become fragrant and softened.
4. Add the lentils, vegetable broth, bay leaf, thyme, salt, and pepper.
5. Bring to a boil, then reduce heat to low, cover, and simmer for about 25 to 30 minutes until the lent

Chicken Noodle Soup

INGREDIENTS

2 chicken breasts, cooked and shredded
4 cups chicken broth
2 carrots, sliced
2 celery stalks, sliced
1 onion, diced
2 cloves of garlic, minced
1 bay leaf
1 cup egg noodles
Salt and pepper to taste
Fresh parsley, chopped (for garnish)

1. In a large pot, sauté the onion, garlic, carrots, and celery until they start to soften.
2. Add the shredded chicken, chicken broth, and bay leaf. Season with salt and pepper.
3. Bring to a boil, then reduce heat and simmer for about 20 minutes.
4. Add the egg noodles and cook until tender.
5. Remove the bay leaf, taste and adjust the seasoning if necessary.
6. Serve hot, garnished with fresh parsley.

Apple Crisp

INGREDIENTS

For the Filling:

4 large apples (such as Granny Smith) peeled, cored, and sliced
½ cup sugar
2 tablespoons all-purpose flour
2 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
2 tablespoon lemon juice

For the Crumble Topping:

1 cup old-fashioned rolled oats
½ cup all-purpose flour
½ cup packed brown sugar
1 teaspoon ground cinnamon
¼ teaspoon salt
½ cup butter, cut into small pieces

1. Preheat your oven to (190°C).
2. In a large bowl, combine the sliced apples, sugar, flour, cinnamon, nutmeg, and lemon juice. Toss until the apples are well coated.
3. Transfer the apple mixture to a greased 9-inch square baking dish or a similar-sized oven-safe dish.
4. In a separate bowl, combine the oats, flour, brown sugar, cinnamon, and salt for the crumble topping. Mix well.
5. Add the cold butter pieces to the crumble mixture. Use your fingers or a pastry cutter to work the butter into the dry ingredients until the mixture resembles coarse crumbs.
6. Sprinkle the crumble topping evenly over the apple filling.
7. Place the baking dish in the preheated oven and bake for about 35-40 minutes or until the topping is golden brown and the apples are tender.
8. Remove from the oven and allow it to cool slightly before serving.
9. Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream, if desired.



METHOD FOR
RECIPES ARE HERE



SCAN ME



Motu Trails: Bay of Plenty's Great Ride



Dunes Trail



Kafe Friends

Keen for an easy cycle or walk, a day of discovery – or maybe a bigger adventure? Starting from Ōpōtiki, Motu Trails is one of the 23 Great Rides that make up Ngā Haerenga, Great Rides of New Zealand. Motu Trails offers a truly diverse range of cycling and walking opportunities. Here's a taste!

To know more, visit www.motutrails.co.nz or pick up a brochure with map from Ōpōtiki or Whakatāne i-SITE visitor information centres. To have an information pack mailed to you, or for help with planning a ride, email jim@motutrails.co.nz



Motu Road

Motu Road

Connecting to the eastern end of the Dunes Trail, the Motu Road cuts through remote hills to the tiny settlements of Motu and Matawai. Motu Road features 48km of gravel and peaks out at almost 800 metres, so it requires good fitness, or an ebike, or shuttle drop-off to the road's highpoint (shuttles are available from several operators).

Dunes Trail

This easy, gravelled trail starts on the edge of Ōpōtiki (Memorial Park) and meanders 9km along the magnificent Pacific coast. Cruise out to Tirohanga beach (6km each way), or go the full 9km, take a rest in the shelter before returning.

As many people walk the 2+ metre wide trail as ride it. Interpretation boards share information about environment and history, while pou whenua reflect the area's significance to Whakatōhea iwi.

To go further with easy riding, try the new Waiotahe and Waioeka trails. These enable you to ride or walk from Te Ahiaua (Pipi Beds), which is beside SH2 9km west of Ōpōtiki, along beachside and roadside gravel trail into town, then on mostly concrete trail to the Dunes Trail.



Pākihi Track



Pākihi Track

From midway along Motu Road, Pākihi Track is the wilderness trail section of Motu Trails. This superb 20km trail twists through lush forest, half the way hugging the endlessly picturesque Pākihi stream.

Restored 11 years ago, Pākihi Track is well formed but it is dynamic country. At present, Pākihi is closed for cycling however it is open for walking. Most people access the track for walking from the end of Pākihi road, a 35 minute drive south of Ōpōtiki.



Something to take your mind



STICKY DATE PUDDING

Ingredients

- 1 1/2 CUP OF DATES
(PITTED + CHOPPED)
- 1 1/2 CUPS OF MILK
- 1 1/2 TEASPOON BAKING SODA
- 1 1/2 CUP OF BROWN SUGAR
- 2 TEASPOON CINNAMON
- 1/4 TEASPOON SALT
- 1 1/2 CUP OF ALL PURPOSE FLOUR
- 1 1/2 CUP BUTTER(UNSALTED)

For the Sauce

- 2 CUP OF BROWN SUGAR
- 1/2 CUP OF BUTTER
- 300 MLS OF FRESH CREAM
- 2 TEASPOONS VANILLA EXTRACT

Instructions

1. In a Saucepan bring milk to boil over a high heat, remove and stir in the dates and baking soda. Allow to cool for 10-15minutes.
2. With an electric wizz, cream butter and brown sugar until it turns into a nice pale colour.
3. Fold in date mixture gently.
4. Sift in the flour, cinnamon, and salt. Stir the mixture until everything is combined evenly.
5. Preheat Oven to 180 degrees and grease a square or sponge tin or baby ramekins with butter.
6. Spoon the mixture into tin/ramekins
7. Bake for 30 minutes or until a skewer inserted comes out clean.

Method for Caramel Sauce

1. Put all the ingredients into a saucepan, on a low heat stir until it has thickened and reduce to a nice smooth caramel colour, serve with sticky date pudding by pouring the sauce over the top.

off those winter blues!



MUSHROOM + BACON SOUP

Ingredients

- 7 SLICES OF BACON CHOPPED
- 3 TABLESPOONS OF BUTTER
- 2 ONIONS, DICED
- 3 GARLIC CLOVES DICED THINLY
- 500 GRAMS OF MUSHROOMS SLICED
- 2 TABLESPOONS OF CORN FLOUR OR ALL-PURPOSE FLOUR, ¼ CUP OF MILK, MIX AND MAKE A PASTE
- 1 LITRE CHICKEN STOCK
- 1/2 CUP HEAVY CREAM
- 2 TABLESPOONS FINELY CHOPPED FRESH FLAT-LEAF PARSLEY
- GRATED PARMESAN CHEESE
- SALT AND PEPPER

Instructions

Heat a large pot with the butter add the onion and garlic until nice and soft, then add the bacon. Stir for about 3 minutes until the bacon is cooked, then add the mushrooms and season with some salt a pepper.

Stir in the flour paste, stir well, then add the stock and reduce down for a further 3 minutes. Then add the cream and some parsley.

Simmer until it starts to thicken.

Before serving sprinkle over a little parmesan cheese.

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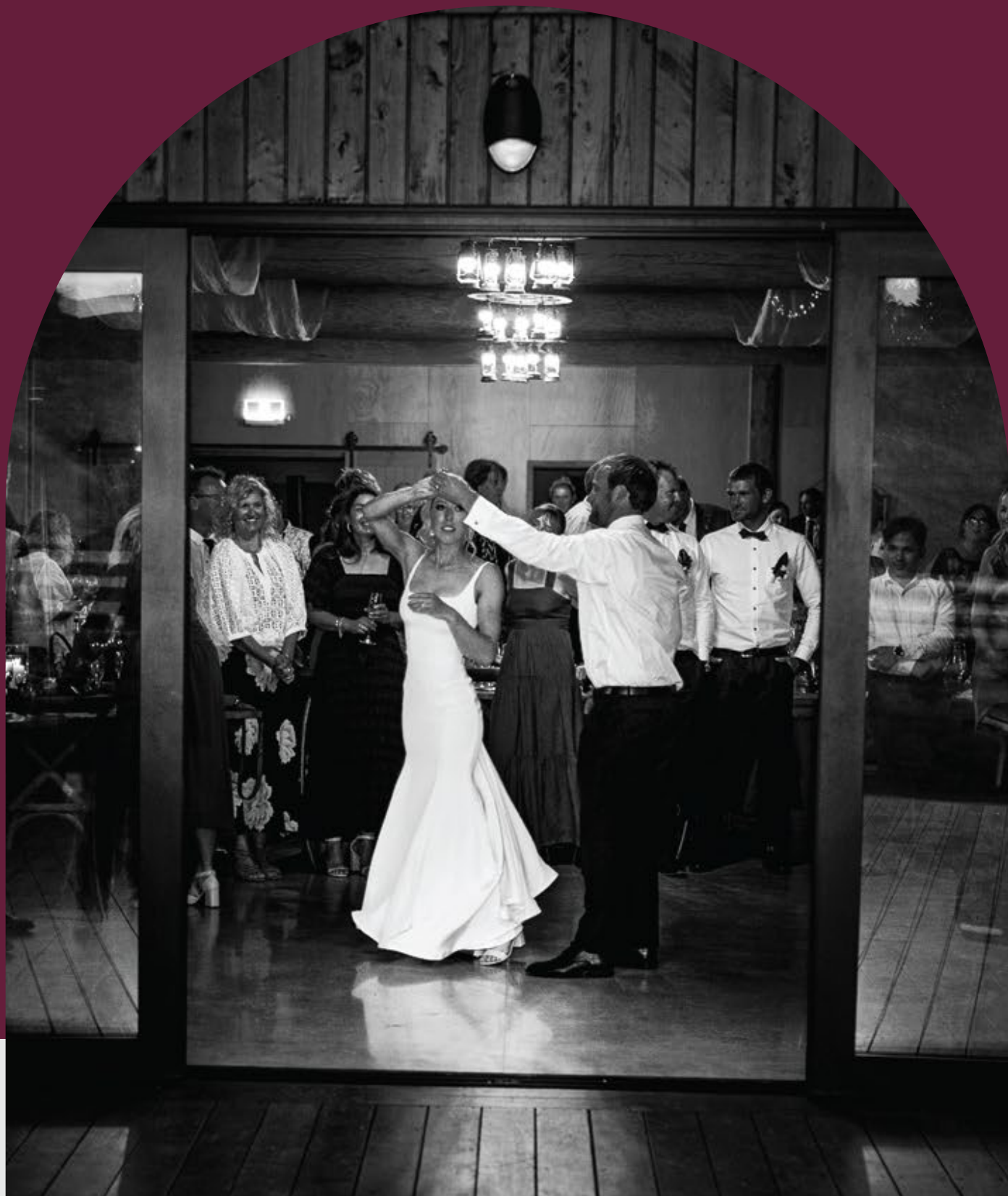
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Ingredients

- 1 tablespoon butter
- 1 onion, diced.
- 1 Carrot diced.
- 2 Celery stalks cut fine
- 3 cloves garlic, minced.
- 3 medium potatoes peeled and diced.
- 3 cups fish or vegetable broth
- 2 cups milk
- 2 cups heavy cream
- 2 Fish fillet cut into small pieces.
- 500g of prawns raw
- 1kg of fresh mussels cleaned and diced
- Salt and pepper to taste
- 3 Tablespoons of flour mixed with 5 tablespoons of milked mixed and set aside
- Fresh parsley, chopped (for garnish)

Method

In a large pot, melt the butter over medium heat. Add the diced onion, carrot, celery and minced garlic, and sauté until they are soft and fragrant.

Add the diced potatoes to the pot and stir them with the onions and garlic for a few minutes season with some salt and pepper.

Pour in the fish or vegetable broth, and bring the mixture to a boil. Reduce the heat to low, cover the pot, and simmer for about 10-15 minutes, or until the potatoes are tender.

Stir in the milk and heavy cream, and bring the mixture back to a simmer.

Add the white fish chunks, prawns and mussels. Cook for an additional 5-7 minutes, or until the seafood is cooked through and opaque.

Do the taste test if you need more Seasoning add a little salt and pepper according to your taste.

Stir in the flour and milk mixture to thicken the soup.

Serve with some freshly chopped parsley.



Supporting Local

The featured guests below are Members of BNI Papamoa Chapter. Their Chapter started in 2018 over casual weekly coffee catch-ups with a handful of members and by 2019 they were a fully formed Chapter. BNI Papamoa now have 28 members and are always looking for visitors who would like to come along and see what the group is about. They are a close-knit group of business minded individuals who work together to assist each other in growing their respective businesses. BNI Papamoa meet at Zone Café in Mount Maunganui at 7.00am on Wednesday mornings. If you are interested in visiting the Chapter, feel free to get touch with any of the featured members.

BNI
New Zealand

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MELANIE FORSMAN COONEY LEES MORGAN

Melanie is an Associate at Cooney Lees Morgan, working in the Private Client and Trust team. Her work includes family law (asset protection, relationship divisions etc.) as well as private client and trust work (including property, trusts and succession planning). The mix of these work types allows her to be able to provide tailored advice to her clients in their various stages of life. Melanie enjoys working with client's to reach a practical solution and ensure they clearly understand the work that they are doing. Cooney Lees Morgan is a full service law firm and has a team available to help with all legal needs.

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