

MOOD



ISSUE FOURTEEN



WELCOME TO ISSUE 14



Welcome to our Spring issue of MOOD, the very first time we've launched in this season. Now producing three issues a year, the brilliant feedback and support for this edition confirms that MOOD holds a special place in our region, celebrating the people and places, sharing the stories, and creating a space that reflects all the things we love about Taranaki, in our own MOOD way.

Our front cover artist is local Morgan Paige. This spring painting blends somewhere between abstract and realism, inviting you to look twice and experience something both familiar and unexpected.

We continue to hero locals who create with intention. A musician, a photographer, a golfer, a fashion designer, and a perfume maker. Each brings a unique craft to life, united by passion, process and purpose, with one thing in common: Taranaki is their home.

In this issue, we share some beautiful, and inspiring spaces. From an award-winning Scandinavian-inspired home that sets the bar for modern living, to a chic city apartment full of urban charm, and a collection of unique stays in remote locations. Each space offers its own story, style, and the kind of atmosphere that makes you want to linger just a little longer.

As we welcome Spring's longer days, we hope you take the time to truly enjoy exploring the stories, spaces, and people that make this region special.

Here's to our 14th issue of MOOD!

*Kerryn, Emily
and Amy xox*

CONTRIBUTORS



MORGAN PAIGE
Artist



SANDI HENDERSON
Photographer



MICHELLE CRUICKSHANK
Writer



ROBERT DRAKE
Writer



CHARLOTTE ARUNDEL
Writer



SARAH POUND
Recipe Creator



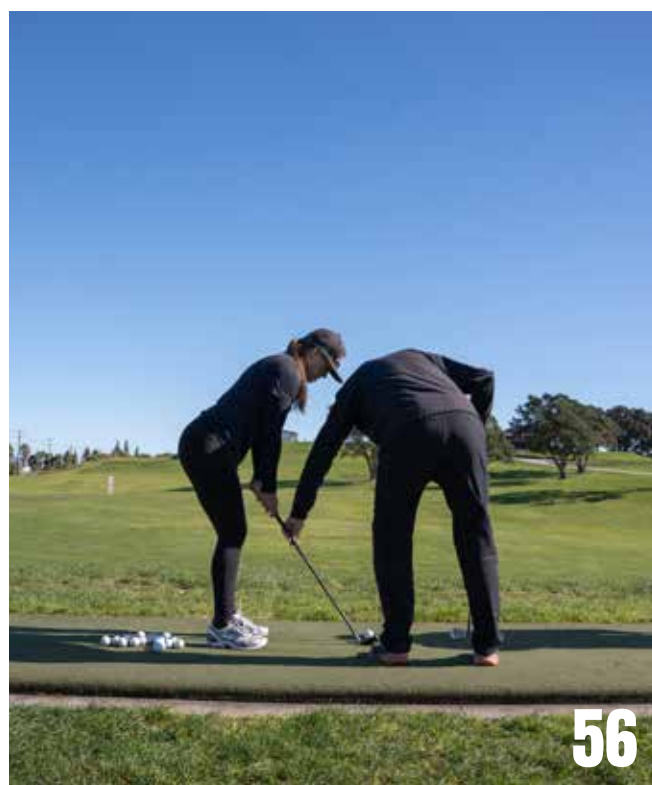
VICTORIA SYMONDS
Registered Nurse



MATT QUÊRÊE
Photographer



BROOKE LEAN
Photographer



CONTENTS

“Her brand is her gift to “wanderers, adventurers, and pleasure seekers.”

PG 32

COVER

Artwork by **Morgan Paige Taitoko**, ‘Mirage’. Check out Morgan’s story on page 06.

INSIDE SPREAD

Photo of Pouākai Hut by Photographer **Matt Quērēe**. Read about Matt on page 36 and check out the Pouākai Hut in Unique Stays on page 74.

- 06** Morgan Paige Taitoko, seeing the world through a beautifully altered lens
- 13** Spray it loud
- 15** Emerging Businesses
- 18** Urban Charm: Janine Evans’ (J) One-Bedroom Wonder
- 21** Layering Home Style
- 22** Bianca Loreenne — 20 Years of dreaming in comfort
- 28** Petersen Barnes Win ‘House Of The Year’ award
- 32** The Virtue of Scent

- 36** Top Shot: A chat with renowned local photographer, Matt Quērēe
- 38** WNSDY State of Mind: Jo Chamberlain on understated confidence, creative flow, and designing a life that fits.
- 40** Need For Speed: The story of world #1 speedgolfer, Robin Smith
- 42** Q&A With Frau Knotz
- 46** The grit behind the sparkle of Dagleish Diamonds
- 50** Spring Styled Your Way

- 56** Golf – The Girls’ Afternoon You Didn’t Know You Needed
- 62** Relax, Recover and Rejuvenate at The Floatation Sanctuary and Recovery Centre.
- 66** Not All Wills Work
- 68** Contemporary Cottage - Where Architecture Meets Ease
- 70** The Educators behind the magic of Harold the Giraffe
- 74** Unique Stays
- 78** Shaping the Future: Growth, Leadership, and Success at Nicholsons Lawyers

- 82** 6 things to know before you buy land to build
- 84** Spring Goodies
- 88** The \$15 Lunch Edit
- 92** Head Chef Enrico Sergas wins big at the Caputo Cup
- 93** Sarah Pound - Fuss Free Family Food
- 98** Lets Talk Scalp Health and The Confidence That Comes With It
- 101** Thinking About Anti-Wrinkle Treatment?

“Don’t be surprised if I’m the one calling out, “Just off for a quick game of golf!” See you at the 19th hole (we definitely know what that means now).”

PG 56

MORGAN PAIGE TAITOKO

Words by Emily Bellringer
Photos supplied

SEEING THE WORLD THROUGH A BEAUTIFULLY ALTERED LENS

Based in New Plymouth, painter and designer Morgan Paige Taitoko is known for her bold exploration of light, form, and distortion. Her practice walks a thoughtful line between photography and painting inviting us to see everyday colour, shape, and structure through an unexpected lens.

After completing a Diploma in Arts and Design, Morgan has immersed herself in the creative industry, navigating a dual career that sees her constantly shifting between design and the studio. Her artistic process begins not on the canvas, but behind the camera capturing light as it moves through textured retro glass, bending and obscuring objects in playful, dreamlike ways. These photographs then become reference points for her acrylic paintings, where vibrant colours and softened architectural forms blend into striking visual abstractions.

“After years of fast-paced creative work in Auckland, moving home to Taranaki gave me the space to slow down and reconnect with what really inspires me”.

Left, 'Dreaming'.

Morgan's work celebrates a uniquely New Zealand aesthetic. Her compositions often echo mid-century materials and local architectural details, yet they subvert traditional representation. The result is a body of work that feels nostalgic and modern, at once grounded in place but unbound by realism.

In her latest floral series, featured on the cover of this issue, Morgan captures the season's mood with a dynamic mix of clarity and haze, precision and spontaneity.

As spring blooms in the world around us, her paintings remind us that beauty is often found in the blurred edges.



Morgan at the New Light exhibition at Percy Thompson Gallery, Stratford in 2025.



“My work sits somewhere between abstract and realism. It invites you to look twice and experience something both familiar and unexpected”.

Morgan holding 'Life in Bloom'.

NAU MAI COFFEE

BY PROOF & STOCK

OPENING AT DESTINATION KĀWAROA FROM 4TH OF OCTOBER 2025



..RESIDENT GALLERY
[..SATURDAY'S 9 - 3]



YOUR GUIDE TO REIMAGINE 2025

Reimagine is back, taking over Taranaki from 9 to 19 October with live arts in unexpected places. It's a celebration of creativity that transforms the everyday into something extraordinary! With a lineup full of music, theatre, comedy and everything in between, here's a taste of what's on.

GOOD FOR A LAUGH

Witty, unfiltered and just the right amount of *unhinged*.

Rhy's Mathewson's 10th Rodeo

Rhy's Mathewson unpacks addiction, shame and compassion in this raw, hilarious and deeply personal stand-up comedy hour.

Fri 10 Oct, 7.30pm TSB Showplace

El Jaguar's Book (Fight) Club

Eight books enter the ThunderDome to battle for glory. But first, let's discuss them like the civilised culture lovers we are! Hilarious, chaotic and unlike any book club you've ever joined.

Sun 19 Oct, 4pm 4th Wall Theatre

GIRLS NIGHT SORTED

Rally the group chat. You're going out-out!

Nicola Cheeseman is Back

In Kathryn Burnett's sharp new comedy, Jodie Rimmer shines in this fast, funny and fiercely relatable one-woman show about reinvention, rebellion and rediscovering your mojo.

Sat 11 Oct, 7:30pm TSB Showplace

Guitar-aoke!

Where live gig meets karaoke and you steal the show! Hosted by human jukebox Tom Knowles and his guitar, you choose the song, grab the mic, and turn the venue into your own personal concert.

Fri 10 Oct, 9pm Asgard

Explore the full line-up and book tickets at reimaginefestival.co.nz

BIG NIGHT ENERGY

Basslines, bangers and *no reason to behave*.

Sola Rosa

Sola Rosa brings his signature mix of soul, funk, R&B, jazz and hip-hop to Reimagine, backed by a three-piece band. With support from locals Bush Buds and late night DJ, Slim Jackson.

Sat 11 Oct, 7pm-late The Mayfair

La La Land: Neon Dystopia

The cult rave experience returns, transforming an underground carpark into a post-apocalyptic sacred space of strobe and bass. This is a church for the night people. A sanctuary for misfits and maximalists.

Sat 18 Oct, 7:30pm-late New Plymouth Club Underground Carpark

WHAT WAS EVEN THAT?!

Immersive, unpredictable and oddly brilliant. *Go with it*.

Werewolf

A chilling immersive theatre experience inspired by the classic game of deception. With eerie sound design and a choose-your-own-involvement style, *Werewolf* drops you into a world where nothing is as it seems.

Sat 18 Oct, 6pm & 8pm The Live Lounge at The MOST FM

Back of the Bus

The global festival favourite returns, transforming a bus into a wildly imaginative stage. A cast of dancers fill the aisles with athleticism, absurdity and infectious energy - leaping, swinging and sliding through outrageous scenes.

Thurs 16 – Sun 19 Oct, New Plymouth CBD

TARANAKI

TA
FT





TARANAKI

09 — 19 October 2025

REIMAGINE

Arts • Vision • Places

CIRQUE BON BON



09 — 12 October | TSB Showplace | reimaginefestival.co.nz



SPRAY IT LOUD.

STREET ART FINDS NEW LIFE IN TARANAKI THROUGH A FUSION OF FESTIVALS, ARTISTS, AND UNEXPECTED SPACES.

Words by Emily Bellringer
Photo by Amy Clarke

New Plymouth is already rich with street art. From laneways, carparks and unexpected corners, and this October, the CBD will get an extra splash of colour thanks to a new collaboration between Taranaki Arts Festival Trust's (TAFT) Reimagine Festival and the revived GET UP Fest.

Reimagine, TAFT's youngest festival, was created to challenge how we experience the arts — shifting performances and installations into surprising spaces and inviting the community to see their city differently.

“The ethos of street art - expressive, impermanent, and impactful - is a natural fit for Reimagine.”

Josie Hunter-Annand, Artistic Director

Josie loved the earlier editions of GET UP Fest and the creative imprint it left behind. When she discovered festival organiser Cam Shennan was keen on its return, it was the perfect opportunity to collaborate. With funding from the Art in Public Places Trust, the partnership will deliver a soft relaunch of GET UP during Reimagine 2025 — complete with live mural-making and a free public street art workshop.

“We want to bring vibrancy to the parts of town people forget about - and do it right in front of their eyes.”

Cam Shennan, Festival Organiser

Four artists will be painting in three locations in New Plymouth's CBD;

**Odjobs (Cam Shennan) | Sean Duffell
Haoro Hond | Sammy Allen**

Locations have been chosen based on visibility and the opportunity to revitalise. Expect a mix of geometric layering, cultural symbolism, and nostalgic bursts of colour.

This activation is just the start. GET UP will return in March 2026 in full force, with plans to build a consistent and curated street art presence across New Plymouth.

“TAFT has been bringing the arts to our community and beyond for over 30 years,” says Josie. “We’re passionate about delivering the arts in fresh, relevant and exciting ways — and this collaboration is exactly that.”



Check out what's happening throughout the festival in three locations in New Plymouth's CBD:

1. Public toilets next to Kina NZ Design and Art on Devon Street West
2. The underpass next to Huatoki Stream by the Coastal Walkway
3. Huatoki Plaza steps

@tafnz Get up festival
 reimaginefestival.co.nz

“These events capture what Story Worlds is all about—listening deeply, imagining boldly, and experiencing stories in every form,” says Lleah.



STORY WORLDS

11-14 September 2025

Celebrate storytelling in all its forms with Story Worlds 2025, a new festival happening in New Plymouth in September.

Lleah Smith from the Public Practice + Creative Enquiry team at Puke Ariki Museum and Library and Govett-Brewster Art Gallery gives us her unmissable picks, from conversations with powerful thinkers to hands-on workshops.

I'm excited to watch visionary Māori tech entrepreneur Kaye-Maree open the festival with a powerful kōrero on how whakapapa, identity and digital innovation are reshaping the way we understand, carry, and connect through stories.

Kaye-Maree Dunn—Language as Living
Thursday 11 September | 6-7PM, Puke Ariki Museum Foyer

Naomi Arnold's book *Northbound* is one of the most-issued books at Puke Ariki library this year—step into the wild with the award-winning journalist and author as she shares her journey walking Te Araroa. Lots of weaving nature, solitude and storytelling in lyrical conversation with Kiran Dass—critic, writer and Programme Director at WORD Christchurch. Join us for opening night drinks with the creatives at Puke Ariki Museum afterward!

Naomi Arnold—Writing the Trail
Friday 12 September | 6-7PM, Len Lye Centre Cinema

Inga-Wiktoria Pålve is a Northern Sámi visual artist from Swedish Sápmi. I've got her illustration workshop on my list of can't miss events. She'll explore storytelling through image, symbol, and memory in a hands-on session connecting identity, environment, and culture. You don't need any drawing skills, just an open mind!

Inga-Wiktoria Pålve—Stories Inside Pictures: A Sámi Illustration Workshop
Saturday 13 September | 3.30PM – 5PM, Govett-Brewster Learning Studio

James' book *Ways of Being* (Penguin) is a worldwide bestseller for the way it looks at the shifting boundaries of knowledge and perception and asks what we might learn from the rich intelligences of animals, plants, and natural systems. He will join us over livestream from Athens to round out the festival—prepare to have your thinking expanded.

James Bridle—Rethinking Ecological Intelligence
(livestream keynote from Athens, Greece)
Sunday 14 September | 3.30PM – 4.30PM, Len Lye Centre Cinema

Scan to explore the rest of the programme and buy your tickets, or visit pukeariki.com/story-worlds

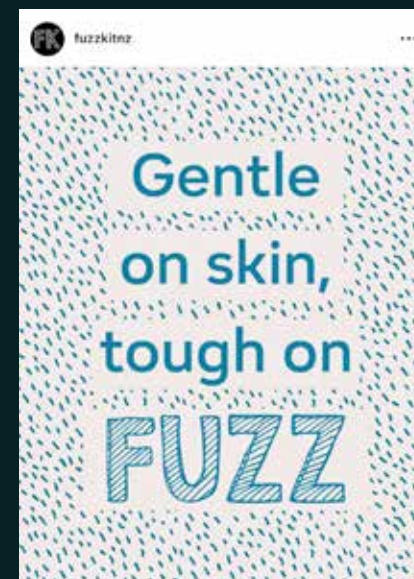


LEN
LYE
CENTRE
GOVETT –
BREWSTER
ART
GALLERY

Puke Ariki

NPDC

Emerging BUSINESSES



Gentle on skin, tough on Fuzz.
Making face shaving simple, stress-free and safe for teens.
Products designed to care for young skin.



Pushing the boundaries of what bbq knives can achieve.



Customisable charm hats for kids.
Pop your charms into our hats and make it your own!



Home of the truly committed athlete
- train hard and keep the dreams alive.
Mainstream and Hardcore Sports Apparel.



KURAPAE is a carefully curated pre-loved clothing boutique in New Plymouth.
Open Friday 11am-1pm and Saturday 10am-1pm.



Goldie is open! Pop in and say hi!
Tues/ Wed/ Thu/ Sat 8am-2pm. Friday 8am until late! More nights coming in November!

R I C E R I C E B A B Y
AUTHENTIC VIETNAMESE

OVER 1300

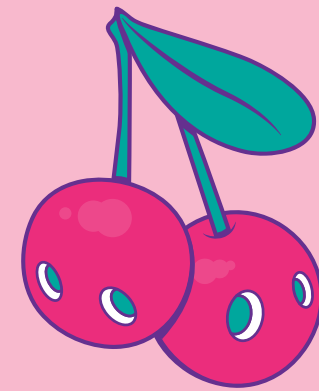
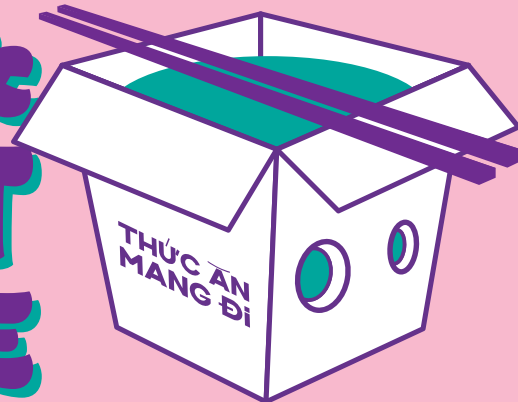
Google
Reviews ★★★★★



5 STAR REVIEWS
ACROSS THREE STORES



DINE IN &
TAKEOUT
AVAILABLE
OPEN EVERYDAY



NEW PLYMOUTH
NOW
OPEN
18 ARIKI STREET
THANKS TO THESE LOCAL BUSINESSES
FOR MAKING IT HAPPEN XOX



NATIONWIDE
ONCORE
PROPERTY MAINTENANCE AND REPAIRS

Sinclair
Electrical & Refrigeration

 **Speedy Signs**
grow your business faster

 **EKDAHL**
PROPERTY MANAGEMENT
www.ekdahlpropertymanagement.co.nz

STEALTH
SERVICES

 **SAVVYGAS**
PLUMBING AND DRAINAGE

SUITE COMFORT
New Zealand's Premier Upholstery Specialists



URBAN CHARM: JANINE EVANS' (J) ONE-BEDROOM WONDER

Words by Emily Bellringer
Photography by Sandi Henderson

A vibrant downtown apartment layered with art, soul and stories, and a reflection of one woman's creative, curated life.

"I feel very fortunate to live in this beautiful building and be surrounded by a group of young creative professionals, I love their energy!" - J



Tucked inside a 1923 commercial building in the heart of New Plymouth's creative quarter, Janine Evans' (J) apartment is more than just a place to live, it's a place to be. Throughout her life she has lived in many places; farmhouses, Italian villas, terraced homes, and even a lukanda in Malta, however, it is this modest city pad that finally gave her the feeling of home. Now shared with her partner, René, the home has been enriched by his own collection of artwork, family treasures and thoughtful detail.

Together the pair recently launched Shutters By Design, a business that brings stylish, architectural eye to custom window treatments.

"It's not about size — it's about soul," she says.

The apartment spans just under 100 square metres, but feels far more generous, thanks to soaring ceilings, oversized windows, and J's signature sense of style. It's a space that manages to be both intentional and instinctual, filled with colour, art, and tactile layers, yet with a calming, almost meditative quality.

J's love of art is everywhere from bold paintings by John McLean and PJ Paterson to pieces by Michael Smither and Marilyn Jones. The apartment has become a living gallery of local creativity.

"These pieces are stories in themselves," she says. "I don't choose them to match the sofa I choose them because they move me."

Originally designed for commercial use, the building was restored and earthquake-strengthened by local developer Jeremy Thomson, who also happens to be a heritage lover. The result is a space that blends historic bones with modern touches and sculptural strengthening work that J now proudly points out. "It's part of the story of the building," she says.



From mid-century pendants to designer lighting and velvet furnishings, J's interiors strike the perfect balance between style and comfort. A playful nod to her creative flair can be found in unexpected details. Think zombie cats, custom throws, and textiles from local design store Bijou Eliot.

When entertaining, J moves into the upstairs foyer, a spill-over space that feels just as styled.

“It’s all about making people feel welcome,” she smiles. “But I also love just being here, especially in the afternoons. The light comes in, I light some incense, and I just... am.”

WORDS TO LIVE BY

When asked what advice she’d give to others creating a home, J says: I love mixing old with new; a mid-century sideboard, with an electric blue Kartel side table.

J'S LIFE IN LAYERS

Design Must-haves
For me it is art and lighting..., together they create richness and depth bringing everything together.

Favourite Local Finds
Bijou Eliot is my go-to...I love the eclectic mix.

Best Ritual
5pm, pouring a glass of wine, switching on the lamps and sitting down to watch The Chase!

Decorating Tip
Go with your gut, and what you love, don't follow trends as they will date. If you're not confident, ask advice from your favourite interior designer, they will take your ideas to the next level.



Locally Owned & Operated

**FREEDOM,
WITH A LOCAL
TOUCH.**

Your Freedom Furniture store in New Plymouth is locally owned and operated delivering stylish living with the care only locals can give.



Meet the faces behind Freedom New Plymouth.

Val and the team aren't just furniture experts, they're locals who understand your lifestyle, your space, and your need for quality that lasts. Unlike most Freedom stores across New Zealand, this one is 100% locally owned, with service that reflects genuine connection and care.

Come in, say hi, and let us help you create a home you love.

FREEDOM

99 Molesworth St, New Plymouth

freedomfurniture.co.nz

BIANCA LORENNE — 20 YEARS OF DREAMING IN COMFORT

Words by Michelle Cruickshank
Photography by Sandi Henderson

Their bedding and homewares have found their way into the homes of some of New Zealand's most stylish and influential people including politicians, designers and recording artists. But just as often, they're found in the homes of locals who simply value things made with care. People travel from all over Aotearoa to visit their New Plymouth flagship store, not just to shop, but to step into a space that feels as comforting as it is beautiful.



Bianca, Alison and Rachel.

For 20 years, Bianca Lorenne has been weaving timeless luxury, comfort, and creativity into every thread. It's a brand with polish and sophistication yet also a warmth that makes you feel instantly at home.

At the heart of this family business is founder Alison Nottingham and her daughter, Bianca. Their vision and values run through every detail, from the hand-painted prints on a pillowcase to the way a store display makes you want to curl up and stay awhile.

Walk through their doors and you're met with colour, texture, and the kind of thoughtful touches that create richer, warmer worlds. There's always a bed in the centre, one part nest to cocoon into, one part showpiece worthy of a glossy magazine spread.

“Bianca Lorenne was literally born out of my desire for a richer, more creative, more rewarding life.”

In 2005, Alison was working as a full-time accountant, studying for a business degree by correspondence. One evening, tired from work and facing a dry business essay, she closed her books and decided there had to be more to life. That decision set her on the path to building Bianca Lorenne, though the journey began with a curveball. The plan to buy an existing textile business in Auckland fell through, and the family spent six months living in a tent.

The business is named after Alison's two greatest loves: her daughters. And while it often makes people assume they're an Italian brand, they're proudly based in a province better known for dairy farms and oil drilling than fine linens.

Since the company bears her name, it's fitting that Bianca is now steering the ship. She started as a teenager cleaning the store after school, and over the next 13 years worked her way through almost every role (except accounts). Today, she leads a team of nine, guiding the business into its next chapter.



Both Alison and Bianca love watching customers bring friends into the store, showing them “their” local treasure.

Inside, Bianca's magpie eye curates linens alongside hand-picked homewares, pieces chosen for their feel and craftsmanship, rather than flash.

They encourage customers to think about their homes the way they think about their wardrobes: building slowly, mixing statement pieces with essentials, and investing in quality that lasts.

Each collection takes close to a year to create. It begins with hand-painted prints and evolves into bedding, furniture, glassware, handwoven baskets and other glorious homewares, all designed to mix and match over time. Behind each product is a network of artisans, some of whom have been part of the journey since day one. Preserving these skills is part of the brand's ethos.

The result? Collections that feel timeless, intentional, and deeply personal. Pieces that carry not just beauty, but meaning.

In a fast-paced world, Bianca Lorenne offers something rare: stillness. “Home is our sanctuary,” Bianca says. “It's where we recharge, reconnect, and find comfort. If we can create something that quietly transforms that space for someone — that's special.”

It's this emotional connection that has helped the business endure. From the flagship New Plymouth store to stockists across New Zealand and Australia. Whether you're an avid collector or just beginning to shape your space, stepping into the Bianca Lorenne store feels like an open invitation. Yes, it's beautiful. Yes, it's world-class. But it's also welcoming, the kind of place you can linger, run your hands over fabrics, and imagine the comfort they'll bring to your home.

  @biancalorennestore

 biancalorenne.co.nz

bianca lorenne
FINE LINENS

celebrating 20 years



biancalorenne.com | 311 devon street east, new plymouth



1.



2.



3.



4.



6.



7.

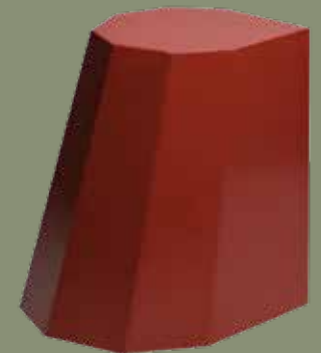


8.

LAYERING

home style

1. **Freedom** BEA Fabric Occasional Chair, \$1,529. 2. **Bianca Lorenne** Misaka Copper Bedspread, \$999. 3. **Belhams** Walter G – Iznik Sumac Linen Cushion, \$180. 4. **Provincial Goods** Forage Table Cloth, \$260. 5. **Objects Design Store** Arnold Circus Stool, \$210. 6. **Home Love & Mette K** Bloom Canvas Art, \$379. 7. **Freedom** Elden Pouffe, \$179. 8. **The Virtue** Holy Smoke Candle 300GM \$149.



5.



Toi Foundation Has Moved New Home, Same Purpose

He Kupu Nā Te He Toihautū Message from the Chief Executive

Kia ora,
It's with deep pride and gratitude that I share news of our move from Dawson Street to our new home — Toitū House, 121 Gill Street, New Plymouth.

This is more than a relocation. It marks a new chapter in Toi Foundation's journey as kaitiaki of this whenua and as a partner within our community. Toitū House is a space shaped to bring people together, grow ideas, and support meaningful, collective action across Taranaki.

From the outset, this project has been grounded in partnership. We are especially thankful to mana whenua, Ngāti Te Whiti, for walking alongside us — and for the incredible taonga gifted to us through the naming of this building and its shared spaces.

These names hold deep meaning. They reflect whakapapa, whenua, and a shared vision for the future of our region. Inside Toitū House, you'll find narrative panels that tell the stories behind these names — and the enduring strength they represent.

Many of you will visit Toitū House in the near future, and we encourage you to engage with the displays when you do. Whether you're visiting, collaborating, or simply curious, we hope you find Toitū House welcoming, inspiring, and a space that reflects the strength and generosity of our region.

To everyone who supported this transition — from planning and logistics, to the blessing and our move — thank you. We look forward to welcoming you into Toitū House soon. May it be a place of welcome, inspiration, and shared purpose.

Ngā mihi maioha,
Maria Ramsay
Toi Foundation Chief Executive



Designing Impact. Delivering Legacy.

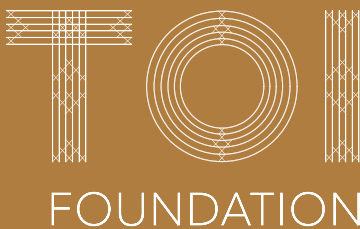
Gibbons Architects is proud to partner with organisations creating meaningful change.

Our work on TOI Foundation reflects our commitment to architecture that stands the test of time.

G
I
B
B
O
N
S



gibbonsarchitects.co.nz



A THRIVING, INCLUSIVE & EQUITABLE TARANAKI

TOIFoundation.org.nz



027 777 6993 info@gcbuilding.co.nz
gcbuilding.co.nz



PETERSEN BARNES WIN HOUSE OF THE YEAR AWARD

Words by **Kerryn Purcell**
Interior photos by **Kym Raubenheimer**
Exteriors photos by **Ben D'Ath**

Coastal cool with a Scandi twist – that’s the winning formula behind this year’s House of the Year in the \$1–\$1.5 million category, built by Taranaki-based cousins Mal and Sam of Petersen Barnes.

The four-bedroom home, set against a lush bush backdrop, was inspired by the owners’ time spent in Scandinavia. Their vision? A house that merged European-style energy efficiency with warm, family-focused design – and that felt as good to live in as it did to look at.

“We knew from the start this was going to be something special,” says Sam. “The clients had a clear vision – something beautiful, high-performing, and healthy for their young family and that gave us the opportunity to really lean into precision and detail.”

So, what made this winning home special? It was the perfect balance between innovative design and everyday livability. From its refined architectural form to the use of sustainable materials, energy-efficient features and thoughtful spatial planning, every detail was carefully considered. The result? A home that doesn’t just look good, but lives well – tailored to both its environment and the people who call it home.

With over 230sqm of smart design, the home boasts wrapped wall panels, a frame-saver method for added insulation, recessed thermally broken joinery, a vented roof system, and underfloor heating and cooling. It’s a technical triumph wrapped in aesthetic appeal.

“There was a moment, halfway through the build, when we stood in the open-plan space under those pitched birch-ply ceilings, and we thought, yep, this is it,” recalls Mal.

MASTER BUILDERS
HOUSE OF THE YEAR
2025



“The warmth of the timber completely changed the feel of the space. Then, once the built-in joinery was installed and we pulled the covers off the polished concrete floors, it just felt right. You could see how much thought had gone into every detail and it all worked.”

Outside, the home is anchored with vertical shiplap timber and muted grey steel, blending effortlessly into its surroundings. Inside, white walls, timber cabinetry, built-in furniture and soft natural textures nod to that signature Scandi style. Smart inclusions like a playroom, mudroom, and a recessed deck that connects both the living space and master suite show that this home isn’t just for now – it’s built to grow with its people.





Winning the regional title was the cherry on top. “It’s always nerve-racking putting your work forward to be judged,” says Sam. “But hearing you’ve won? That never stops being special.”

With a legacy that stretches back to the 1980s, Petersen Barnes continues to make its mark on the Taranaki building scene. Mal and Sam have earned a steady reputation for quality, care, and craftsmanship and with 21 House of the Year titles now under their belt, they’re showing no signs of slowing down.

“At the end of the day, we build like we’d want someone to build for us,” says Mal. “It’s not just about timber and tiles it’s about people, family, and making something that’ll last.”



**PETERSEN
BARNES**
BUILDING COMPANY

@petersen_barnes

petersenbarnes.co.nz

Of course, ambitious builds bring challenges. “Innovative design always does,” Sam explains.

“It brings new methods of construction that require more thought, more care, and often new ways of doing things. That’s what we thrive on. We also had to work around a few Covid-era product delays, but the team just adapted and kept things moving.”

So, how does a crew like Petersen Barnes keep the bar so high? “We hold everyone on site to the same standard we expect of ourselves,” says Mal. “Whether it’s a million-dollar home or a bathroom reno, our process doesn’t change. That consistency is non-negotiable – even if it drives our subbies a bit mad sometimes!”

What do they love most about the process? It’s watching the entire vision unfold. “We get excited about the whole journey – from the first design sketches through to the final clean. Being involved from the beginning means we understand what’s important to the clients, and we make sure it’s executed to the highest standard.”

the
creatives

we do branding & websites

Starting fresh, scaling fast, or ready for a full brand glow-up?

The Creatives will help your brand stand out in all the right places.



Call us | 028 460 3788

Email us | hello@thecreatives.co.nz

Visit us | thecreatives.co.nz



ESTATION.



FASTHOUSE



THE VIRTUE OF SCENT

Words by **Emily Bellringer**
Photographer **Brooke Lean**

Scent can stop you in your tracks, summon memory, or stir emotion in an instant. Brooke Lean, founder of The Virtue, understands this intimately. A photographer by trade, creative by instinct, and now a perfumer by passion, she has built a boutique fragrance house in the heart of New Plymouth, where emotion, memory, and place are distilled into every bottle.

As a photographer, Brooke told stories without words. Now, through fragrance she makes you feel them.

“For me, the process always begins with an image. I want to imbue that image with scent to create a language through fragrance that evokes the same emotion the image holds.”

Trip to Oman, visiting Ammar and family. Producer of roses for the rose oil.

Inset, Ammar from Oman. Below left, Moodboard and brief process. Below right, Postiano, Italy.



Born and bred in New Plymouth, Brooke grew up in the middle of four children. Her late father, David “Daisy” Lean, was well known in local politics, becoming New Zealand’s youngest mayor in 1980 and championing ambitious projects like the city’s waste-water treatment plant. Community spirit and connection to place were central to her upbringing.

The Virtue launched in 2017, beginning as a calling, an alchemy of scent, imagery, memory, and story. Though not formally trained, Brooke’s ability to feel scent is more than intuition - it’s her superpower. She works closely with a perfumer in Grasse, France, starting with moodboards, sensory written briefs, and a selection of ingredient notes, guiding every step of refinement until the final blend becomes more than a fragrance; it becomes a story. Increasingly, she’s experimenting with developing new perfumes entirely in-house.



Travel has become an essential part of her creative process. She has followed the trail of scent stories to Positano Italy and Oman, journeys driven by the urge to go straight to the source, to experience the place, connect with people, and understand the provenance behind the ingredients.

Even her earliest memories are steeped in scent. “I can remember the smell and texture of my sheepskin in my cot.”

Left, The Virtue New Plymouth. Middle, Brooke in her happy place. Right, Seakeepers available online 30th October.



One such memory became ‘1987’, a nostalgic floral tribute to her schoolteacher’s signature perfume. ‘Back Beach’ is a smoky, moody blend with a salty bite - a direct homage to the wild, windswept New Plymouth beach where she surfs.

Her family jokes that “Brooke sniffs her way through the world,” and she’s turned that intuitive radar into art.

The Virtue was born from Brooke’s desire to create a business and a life aligned with her values: creative freedom, connection to place, ritual, and intentional living. The New Plymouth flagship store is more than just retail; it’s sensory, with moody lighting, soft sound, and tactile textures, inviting customers to pause and reconnect.

Now the world is taking notice. In October 2025, The Virtue will launch in Boots London a milestone moment for the boutique brand. Brooke will also debut Seakeeper, at the prestigious Monaco Yacht Show, with \$10 from each bottle donated to Seakeepers South Pacific, a marine science and conservation initiative.

“Seakeeper is really close to my heart,” says Brooke. “It speaks to our shared responsibility for the oceans and honours my love of the sea.” The collaboration timing was perfect, an easy yes - for the sea, and for my Dad.

During our interview, a courier arrived from her Grasse perfumer with a revised version of Seakeeper. Brooke sprayed it, with me witness to the embodiment of her process. She laid out tester strips explaining the careful dance of guiding perfumers toward her vision- more depth here, less freshness, a touch more edge. Inhaling again she smiled “This could be it,” the moment was just as much about instinct as it was about artistry.

Despite The Virtue’s growing global profile, Brooke remains firmly anchored in New Plymouth, balancing motherhood, entrepreneurship, travel, and creativity.

The Virtue, she says, is her gift to “wanderers, adventurers, and pleasure seekers.”

  @thevirtue

 thevirtue.co.nz

WHAT’S YOUR MOOD?

Q FAVE THING TO DO IN TARANAKI?

A Surf. ▲

Q BEST COFFEE IN TARANAKI

A Bleached. ▲

Q SUMMER OR WINTER

A Summer. ▲

Q MORNING PERSON OR NIGHT OWL

A Morning person (now). ▲

Q TALK OR TEXT

A Neither. ▲

Q SONG ON REPEAT

A Hey Jude. ▲

Q CAN’T LIVE WITHOUT

A Family. ▲

TOP SHOT

A CHAT WITH RENOWNED LOCAL PHOTOGRAPHER, MATT QUÉRÉE

Words by **Robert Drake**
Photographer **Matt Quérée**

WHAT’S YOUR MOOD?

Q FAVE THING TO DO IN TARANAKI?

A It will always revolve around water - surfing, fly fishing, hanging out at the beach, or crossing a stream on the mountain on a hike. ▲

Q BEST COFFEE IN TARANAKI

A So many good options! Batch brew from Ozone, long black from Bleached, and a takeaway from Proof and Stock or the Fitzroy Kiosk. ▲

Q BEST DINING SPOT

A Black Sand Pizzeria – both the pizza and bistro menu are Taranaki showstoppers. ▲

Q SUMMER OR WINTER

A Summer for fishing. Winter for surfing. ▲

Q STAY HOME OR GO OUT

A Stay in. ▲

Q TALK OR TEXT

A Talk, you can get your point across quickly and effectively without anything getting taken out of context. ▲

Matt Quérée is one of New Zealand’s most sought-after photographers. While his work hangs on exhibition walls and is in demand from global brands, a career behind the lens wasn’t always the plan.

“I was creative from an early age,” says Matt, “but at New Plymouth Boys’ High I had a couple of great early mentors – Mary Porteous in painting and John Tullett in design – who took it up a notch. Both had a huge influence on me.”

Matt’s creative instincts eventually took him to Massey University in Wellington to study Industrial Design.

“That lightbulb, that table, this chair, that coffee machine... everything was designed by someone,” says Matt, almost mesmerised. “I really liked the idea of crafting something that was both functional and aesthetic.”

However, things quickly changed after taking an elective paper in photography. His tutor was impressed with his work and gave Matt some strong advice.

“My tutor convinced me to change my degree. I really enjoyed the course, and I trusted him, so four years later I graduated with an Honours Degree in Photography.”

Matt had found his creative talent – one that would lead him to work with the best in the business – both at home and abroad.

“After uni I was again fortunate to have had some fantastic mentors. Photography is a profession that still has apprentices, and there’s a real sense of handing the baton to the next generation,” he reflects fondly.

Over eight years Matt worked with some of the best photographers in advertising, which is an incredibly creative industry with high levels of production.

“I helped with lighting, cameras, framing up shots, and bouncing ideas around. Where university taught me how to think about photography, these apprenticeships taught me the practical side of the job.”

After years of cutting his teeth as an assistant in Auckland, Matt moved to Vancouver, Canada, and quickly established a name for himself. He started to build a strong portfolio and his work was noticed by one of Canada’s best photographers, Anthony Redpath.

“He was really busy and started to give me some work that he didn’t have time to shoot himself. It was work that I loved too – a lot of outdoor stuff. We once had an allocation of 50 hours’ fly time in a helicopter for a shoot in the Rockies at high elevations.”

Taranaki-born and bred, Matt is, of course, an avid surfer. He’s also a keen fly fisherman and enjoys trail running. The outdoor lifestyle is one of the big reasons that he moved back to New Plymouth.

“After moving back from Canada to Auckland, I secured Emily Moon as an agent from Loupe Agency, who holds a staple of the best advertising photographers in New Zealand. I spent another six years in Auckland and I loved my time up there, but after a while you start to feel like you’re on a hamster wheel. About 80% of my work was out of region anyway, we had a young daughter, and we were expecting our second child, so we made the decision to move back to Taranaki and base ourselves here.”

Moving home hasn’t slowed Matt down though. His photography is sought out by both global and local brands, like Yeti, Nestlé, and Macpac. His style, he says, is very natural and as authentic as possible.

“My style has evolved over the years, but I have generally kept it clean and crisp coming from a background in design.”

I also like to get to know people before I capture any photos, which helps to put them at ease. I think that’s a big part of the job.” That might be why Matt is asked to shoot projects that sometimes span years.

“I’m editing the final photos for Nadia Lim’s next cookbook at the moment, a project which started four years ago. It’s all been based at her station in Central Otago. Her idea has been to create recipes based on all four seasons and everything is sourced, processed, and cooked on the land. Being immersed in the whole process has been an incredible experience.”

Between shooting advertising projects for the likes of Genesis Energy, Silver Fern Farms, Fairmont Hotels, and Fonterra, Matt is starting to invest more time in his personal work.

“I’ve held a couple of exhibitions featuring my New Zealand landscapes, and I recently launched an online store for my limited edition prints. Advertising work can be quite frantic, so I’ve really enjoyed the slower pace of working on my own projects in my time off.”

While you could hang Matt’s advertising work on your wall, it’s probably better to consider buying one of his prints, which are a celebration of nature and the quiet beauty of Taranaki and Aotearoa. To check them out visit mattqueree-editions.com, and to check out his advertising work visit mattqueree.com.



WNSDY STATE OF MIND

JO CHAMBERLAIN ON UNDERSTATED CONFIDENCE, CREATIVE FLOW, AND DESIGNING A LIFE THAT FITS.

Words by Emily Bellringer
Photos supplied



Life moves fast and Jo Chamberlain knows this intimately. She's a mother, a founder, a designer, and a woman who splits her weeks between Sydney and Adelaide, weaving business, family, and ritual into a rhythm all her own.

It's this very pace that's full, rich, and occasionally chaotic that inspired WNSDY: her clothing label dedicated to elevated essentials that don't ask too much of you.

"WNSDY is a reflection of exactly where I'm at, life feels full, so I wanted less noise, more clarity," Jo explains. "Clothes that don't ask too much of you, they just fit."

Created in collaboration with her partner Nic Yeomans, WNSDY is built around the idea of fewer, better things. Timeless pieces that can move effortlessly from school drop-offs to dinner dates. Think clean lines, intentional cuts, soft structure. "We built WNSDY for ease. It's considered, stripped-back, and designed to move with real life."

For Jo, "low-key luxury" isn't about logos or trends, it's a feeling. "It's the quiet things, the ones that aren't loud but stay with you. Like a fabric that falls just right, or a piece you've worn a hundred times that still makes you feel good." She finds it in moments too, a swim in the ocean, a coastline walk after work, a glass of wine with someone she loves.

These grounding rituals show up in the brand's aesthetic: quietly confident, deliberate, and a little rebellious. "Oversized silhouettes have always felt powerful to me. Effortless, but intentional."

Production calls, emails, shoots, school lunches, and warehouse check-ins make for a busy life but there's a natural fluidity in how she speaks about it all. "I've stopped chasing balance and started focusing on flow," she says. "What grounds me is carving out space where I can. A non-negotiable 30 minutes of pilates, an hour in the ocean with William and Nic. Letting go of the pressure to be everything all at once and asking for help when I need it."

Her favourite piece right now? The Jo Bomber - layered over the Remi Tee. "They're the pieces I reach for without thinking which is kind of the whole point of WNSDY. Deliberately foundational, and worn on repeat."

Despite launching in a world obsessed with constant content and micro-trends, Jo and Nic are holding their ground. WNSDY doesn't follow seasonal collections. Instead, they build slowly, with pieces designed to last, and not just to live in the social feed.

"We didn't want to create noise. No trends, no fast cycles, no pressure to constantly drop newness. Just foundational pieces, done really well."

This slower pace isn't always easy, especially in a culture addicted to the next. But Jo sees it as a rebellion of sorts. "We're trying to do something different to back the long game. It's not always easy, but it feels right."

And while sustainability is fore in every decision, Jo isn't interested in shouting about it. "It's not a buzzword for us, it's the baseline. Responsibility in how we create, and how we consume."

Though Jo is based in Sydney, her roots in New Plymouth run deep. "I think growing up on a farm in Taranaki gave me the best kind of childhood. We were outside, exploring, just being kids." That sense of grounded independence has shaped both her worldview and her business. "So many of my friends from home have gone on to do incredible things, and I really think it comes back to how we were raised being grounded, curious, and capable."

She returns to Taranaki often, drawn by the mountain, her family and a slower pace.

What she hopes you feel in WNSDY.

WNSDY isn't about making a statement, it's about making space. "I hope people feel at ease. Like themselves but feel a little more grounded, a little more confident. Maybe even a bit of a rebel."

"We've always believed that understated can still be bold and that you don't have to shout to be seen."

For Jo, clothing should support your life. And WNSDY? It's her personal manifesto in fabric form: thoughtful, refined, and quietly powerful.



  @wearewnsdy  wearewnsdy.com

WHAT'S YOUR MOOD?

Q FAVE THING TO DO IN TARANAKI?

A Swim at Fitzroy, then walk the coastal track with a coffee, then head to the farm. ▲

Q BEST COFFEE IN TARANAKI

A The Federal — Dad's favourite. ▲

Q BEST DINING SPOT OR HIDDEN GEM IN TARANAKI?

A Shining Peak gets it just right for a casual drink. But can't pass an opportunity to a gig at the Bowl. So many fun memories there. ▲

Q SUMMER OR WINTER

A Home in Winter, out in Summer ▲

Q TALK OR TEXT

A Texting — I am the first to admit I never answer my phone. ▲

Q MORNING PERSON OR NIGHT OWL?

A Morning, always. But I can also be a night owl. ▲

Q WHAT SONG IS ON REPEAT RIGHT NOW?

A Nic introduced me to Tim Rogers and I can't stop listening to "I got Burned" — so fun. ▲



NEED FOR SPEED

THE STORY OF WORLD #1 SPEEDGOLFER, ROBIN SMITH

Words by **Rob Drake**
Photographer **Amy Clarke**

If you're a golfer, your mind is about to be boggled. If you're not, then all you need to know is this: what Robin Smith can do is almost superhuman.

"It only took one round and I was hooked," says Robin, with a huge smile on his face. "I hit the ball in all directions, was sweaty, red as a beetroot, and absolutely shattered. It was the most mental game of golf I'd ever played in my life, and I couldn't wait to play again."

Robin is part of a small but fast-growing sport called Speedgolf, where the idea is to play golf as fast as you can. The catch is that you're only allowed to carry seven clubs - although Robin carries just three: a 3-wood, 7-iron, and a 50-degree wedge. Also, in Speedgolf, your total score is your playing minutes plus your golf score. So, if you hit 90 shots during a round which took you 45 mins, your total score would be 135. Combining speed and accuracy is the key.

Robin played 'regular' golf at a high level in high school in Wairarapa, and was on the radar of New Zealand golf even back then. But golf wasn't a pure love for Robin. After high school it was field hockey that took priority.

"I moved to Taranaki for work and played in the National Hockey League for Central Districts. Throughout my twenties I almost didn't play a single game of golf."

Robin felt that golf had lost much of its allure during this period. Despite that, he found himself playing for the inter-provincial Taranaki team in his early thirties.

"It was nice to be back playing golf, but more often than not I felt a negative vibe on the course. I'd see people around me getting really upset and frustrated, rather than just enjoying the game."

Balancing a busy job as a Senior Project Manager at Downer and having a young family, playing even nine holes of golf started to get harder to fit into his life. But that was all about to change after meeting another local golfer, Jamie Reid.

"Jamie Reid was already a local legend in Speedgolf and was ranked #1 in the world at the time. It was Jamie who invited me to that first game of speed golf at Fitzroy. I remember the music, the casual atmosphere, and the genuine fun that people seemed to be having that night. It was such a buzz."

And so, just like that, Robin's love for golf was rekindled.

"I found that I could fit a quick game in before or after work, get some exercise in, and have some fun at the same time."

I started to enter competitions and did quite well. In 2022 I was picked to represent New Zealand at the World Champs in Florida where Jamie and I won the team event. Jamie also won the individual event, and I came sixth."

Robin began taking it a little more seriously. He'd practice his golf swing at home, run 4-5 times a week after the kids had gone to bed, and try to fit in at least one game a week.

"I started to train but I never put any pressure on myself to perform well on any given day. It might sound weird but, because you're running, you don't think as much. It clears your mind and you're just out there to have fun."

That attitude is paying dividends for Robin. He came third at the World Championships last year in November at the Seven Hundred Club in Tochigi, Japan. It's important to remember that these big tournaments are played on championship courses too - they're long and difficult, with super-fast greens.

"The course at Tochigi was really hilly, and the stimp speed of the greens was 11-12, which means you're basically putting on glass. I usually use a wedge to putt, so yeah, it was tricky!"

After the world champs in Japan, Robin returned home to win the New Zealand North Island Championships and take second place at the New Zealand Open. He then went overseas to win both the Australian and Irish Open tournaments. All these results have contributed to Robin achieving the #1 world male ranking in August this year.

The success hasn't gone to Robin's head though. You really do get the sense that he plays for the fun of it, and it's clear that he's a humble and proud member of Speedgolf Taranaki.

"We have an awesome crew and we honestly welcome anyone who wants to try Speedgolf to join us. We have members of all ages, and we make an effort to create a relaxed environment. There are moments when I'm playing at Fitzroy Golf Club looking down the coast with my kids running around, beer in hand with music playing in the background, that I feel so incredibly grateful for where I live."

Robin's next big target is the World Championships in October 2026, which is being held in New Zealand. So, if you've been thinking about it, now is a good time to take up the sport!



ROBIN'S TOP TIPS FOR BEGINNERS

1. Don't feel like you have to run the whole course. Run parts of a hole, or one or two holes, and go from there.
2. Play with your favourite club. Usually a 7 or 8 iron is a good place to start, then build your bag from there.
3. If you can't play early in the morning or the evening, when courses are quieter, don't be afraid to pick up your ball and skip a hole if a course is busy.
4. Join a club! Check out speedgolftaranaki.co.nz.

A LITTLE BIT OF PERSPECTIVE

- An average golf course is between 7 and 8 kms, with golfers taking anywhere between 3-5 hours hoping to shoot par.
- At the recent New Zealand Open, Robin ran 7.2km at the Centennial Course in Taupō, shooting just +1 over par in 39 mins.
- At the World Championships in Japan last year, Robin ran 7.5km, shooting just +3 over par in 43 mins.
- At the North Island Championships, Robin ran 7.2km at Waipu Golf Course in Northland, shooting even par 72 in 39 minutes.
- Robin's record playing the first 8 holes at Fitzroy Golf Club is 13 mins, shooting even par.
- Robin has played the back 9 at Inglewood Golf course in 13 min 23 seconds, shooting +3 over par - using just a 7-iron!

WHAT'S YOUR MOOD?

Q FAVE THING TO DO IN TARANAKI?

A Bike/scoot the walkway with my family. ▲

Q BEST COFFEE IN TARANAKI

A The Little Easy Container Cafe. ▲

Q BEST DINING SPOT

A Arborio or classic fish and chips on the beach. ▲

Q SUMMER OR WINTER

A Summer, definitely! ▲

Q STAY HOME OR GO OUT

A Stay in. ▲

Q TALK OR TEXT

A Definitely talk. I love a yarn. ▲

LAUREN NOTTINGHAM

Q&A WITH FRAU KNOTZ

As told to **Emily Bellringer**
Photographer **Joaco Dibbern**



LET'S START WITH THE TITLE, DIGITAL PLASTIC SURGERY IS BOLD. WHAT DOES IT MEAN TO YOU, AND HOW DID THE NAME COME ABOUT?

Digital Plastic Surgery was a term I came up with whilst musing upon what's involved in actually making 'computer music'. These days you can produce tracks entirely with virtual instruments and samples if you so desire. Even with a phone you could give AI a prompt to make any genre of music you wish.

"Making electronic music with old school synthesizers and tapes used to be a complicated and expensive process but these days it's become so accessible."

Each layer within a song can be spliced, cut, pasted, rearranged, and 'perfected' to sound polished, rarefied and rhythmically exact. These processes and methods remind me of what the cosmetic industry uses on human bodies.

THIS EP FEELS LIKE A JOURNEY, FROM DRUM CIRCLES TO 90'S GAME WORLDS TO CHAOTIC CAIRO. WHAT TIES IT ALL TOGETHER FOR YOU?

Thank you! Theme-wise it tracks together in the relationship we have between real, lived experiences and the imaginary fantasies that exist in our heads. The physical and the metaphysical.

Musically, the whole EP is focused on groove and rhythm. It's music to move to.

I wanted to create a collection of tracks you could hear in a club. I shy away from assigning specific sub-genres but collectively they all belong under the umbrella of 'electronica'.

YOU'VE DESCRIBED THIS AS A 'SONIC BREAKFAST CLUB', A BEAUTIFUL METAPHOR. WHO ARE THE "CHARACTERS" IN THIS SOUND WORLD?

That's right! The characters range from apes, to Egyptian Gods, to the modern-day consumer. However, I believe the listener becomes the main character as soon as they press play on this EP, because it becomes a soundtrack to their everyday lives - each track giving context to their moods and roles they play in society.

HOW DO YOUR VISUAL AND PERFORMANCE WORLDS INFLUENCE YOUR MUSIC-MAKING PROCESS (AND VICE VERSA)?

It's mainly the other way round! I make the music first, the visual world evolves in my mind and finally both of them inform my live performance. With my last EP Nextraterrestrial I performed my live sets in front of a screen with the animated film playing through a projector. This works well for me as I can focus on operating my gear and creating a soundscape while the audience is immersed in the visual side of things.

THE ONLY LYRICS ON THE EP ARE "I LOVE IT" IN CONSUMER CULTURE. TELL US MORE ABOUT THAT TRACK, WHAT'S THE MESSAGE BEHIND THE MAYHEM?

Consumer Culture has become my favourite track off this EP - originally it was just going to be a bonus track! I had extra time left at Rhythm Ace Studio, so mix engineer Sam Johnson and I began working on this silly little demo that didn't quite fit with the others. With little importance placed on it, we just had fun in the studio warping it to sound as obnoxious and confronting as possible. The arpeggiated beeps sound like supermarket checkouts. It's my commentary on our constant need to fill a void with 'stuff', and how advertising manipulates us into thinking that more 'stuff' is what we need to be happy.

From WOMAD to your film premiere, to headlining shows it's obviously been a very busy ride. What's one moment that's really stuck with you?

My proudest moment has to be my film premiere event last year. The biggest cinema at Event Cinemas sold out, with nearly 90 people (including the MOOD ladies!) showing up to watch Nextraterrestrial on the big screen and sitting through 2 audio enthusiasts (Sam Johnson and I) chatting about how we made the EP. That moment gave me full faith in the Taranaki community, that there is indeed an interest for niche events.

3 weeks out from the screening I was crying that only 10 tickets had sold and worrying how to cover my costs. I felt so humbled by the support of friends, family and music lovers alike. To be asked to recreate this same event that I'd come up with for WOMAD this year was the cherry on top!

CAN YOU SHARE A BIT ABOUT YOUR CREATIVE PROCESS?

This sounds very unromantic but what's helped me is not sitting around expecting inspiration to strike me but just doing it, and doing it methodically, as much as I can afford to spend the time on it.

At the time of making these tracks, I was listening to a wonderful series on procrastination in my meditation app. This resulted in me clearing my studio of distractions, closing all internet tabs, leaving my phone in another room, closing the door, burning incense and opening up Logic Pro on my computer (the programme I make music in).

For the entire day I would find sounds I like, each sound sparking a rhythm or harmonic idea, and I begin layering up the drums, bass, synths and finally adding effects. Each song was produced in an 8 hour day. I take care not to overthink and I only make what feels true to me in that moment, as artistic integrity is really all we have in a world of AI music, dwindling profits and the trainwreck that is streaming platforms.

WHAT'S NEXT? YOU MENTIONED THIS IS PART ONE OF A DOUBLE EP... WE'RE INTRIGUED! WHAT ARE YOU LISTENING TO RIGHT NOW? ANY ARTISTS OR SOUNDS THAT ARE INSPIRING YOU LATELY?

Correct, it's a double-EP project, the next EP sees a shift to the other end of the spectrum of electronica, into ambient, meditative soundscapes. These were inspired naturally through daily meditation and more oddly by artworks from Francis Bacon that struck me with emotion. I have 3 demos done, with a few more to be produced entirely at Bigpop Studios in Auckland in November.

I also have two heavy-hitting remixes from Digital Plastic Surgery about to be released by Berlin-based Kiwi techno artist Keanu Raves and Naarm-based Kiwi Amamelia, who won the award for Best Electronic Artist at the 2024 Aotearoa Music Awards. I can't wait to drop these gems and feel very honoured to have their magic on my tracks!

Other artists who have inspired me are Mokotron and Aroha, two Māori artists who both made their Glastonbury debut this year. Aroha has been my mentor throughout the planning of Digital Plastic Surgery. Thanks to APRA AMCOS' Mentoring Programme, she has spent well over 30 hours working with me, and is an incredible woman, DJ, artist and producer, leading an international team in her work at Ableton.

AND FINALLY, WHAT DO YOU HOPE LISTENERS FEEL OR TAKE AWAY WHEN THEY DIVE INTO DIGITAL PLASTIC SURGERY?

I hope it sparks your imagination, catapults you out of your routine and bounces you through winter. Stay tuned for part two by following me on Bandcamp or send me an email to join my inner circle.

  @frau_knotz  frau knotz.bandcamp.com





(L-R 2025 PowerUp Accelerator programme alumni: Rockpool Collective, Zoa, Elshaw, ExplainIT, BOTALLOW, Her Strength)

The Launchpad for Bold Thinkers in Taranaki.

PowerUp is accelerating ideas, founders, and impact across the region.

Every great business starts with a spark, a moment of inspiration, a problem worth solving, or a persistent what if?

In Taranaki, those sparks are being transformed into startups and high-growth ventures with help from PowerUp, an initiative from Te Puna Umanga Venture Taranaki, the region's economic development agency.

PowerUp is more than a business capability programme. It's a platform that backs ambition and innovation, equipping Taranaki entrepreneurs with the tools, funding, networks, and confidence to take the next step.

PowerUp delivers a suite of tailored support, including structured workshops, small-grant funding, expert-led masterclasses, and inspirational founder journeys shared through the popular PowerUp Podcast.

This isn't one-size-fits-all. PowerUp supports every stage of the entrepreneurial journey helping to shape a regional ecosystem where creativity, resilience, and collaboration thrive.

Since launching in 2020, the PowerUp Programme has helped hundreds of Taranaki businesses, from eco-skincare and artisan food producers to clean energy and tech startups, move from concept to highly successful ventures.

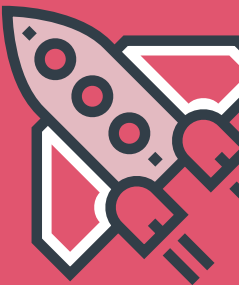
Whether you're launching a side hustle from your garage or scaling an innovative solution, PowerUp helps you take the next step, right here in Taranaki.

Because sometimes, the smartest place to grow an idea is in your backyard.

Got a spark of your own?

Whether you're brewing something new or ready to grow, PowerUp is here to help.

Discover your pathway at venture.org.nz



Choose your PowerUp programme

Every business journey starts somewhere. Whether you're refining an idea, building momentum, or preparing to scale, PowerUp meets you where you are and helps you take the next step with clarity and confidence.

PowerUp Business Ready

Turn your idea into action.

An eight-week free business-capability workshop series designed to help early-stage founders validate their ideas, build confidence, and create a viable plan to launch or grow.

Applications open August 2025. Places are strictly limited and subject to a panel-based selection. The programme kicks off 16 September.

"Powerup enables the business to capture the key elements for the appropriate structure and provides a great foundation for any company new or existing to set them up for success."
Kris Sebro, CEO of Lastmyle, 2024 Alumni



PowerUp Accelerator

For startups ready to go further, faster.

A free 10-week high-impact programme for high-potential, early-stage startups. Includes tailored mentoring, peer check-ins, investor exposure, and strategic support. Final Showcase event attracts investors and industry leaders.

Applications open November 2025. Places are strictly limited and subject to a panel-based selection.

"The programme was invaluable, and I feel much better positioned now to present the business pitch in the investor context."
Blair Quickfall, ZOA Ltd.



PowerUp ScaleUp Grants

Small grant. Big momentum.

Need funding to overcome a growth hurdle? This contestable fund offers up to \$5,000 (excl. GST) for Taranaki-based enterprises to move faster, solve problems, or seize new opportunities.

Next round opens September 2025.

"Beyond the financial boost, the grant gave us the confidence and validation to take risks and pursue ambitious goals. It's helped us build a foundation for long-term growth and set the stage for even greater success in the years to come."
Brooke Lean, The Virtue.



PowerUp Masterclass

Upskill. Expand. Apply.

The Masterclass series offers bite-sized, interactive sessions on the topics that matter most in today's business landscape. Think AI, productivity, Lean principles, leadership, and more, all delivered by experts who get what it takes to run a business. Ideal for business owners who want to refresh, upskill, or future-proof their approach, one powerful session at a time.

"Gained a lot of insights on the subject and practical steps I can do straight away."

See venture.org.nz for Masterclass dates.





THE GRIT BEHIND THE SPARKLE OF DALGLEISH DIAMONDS

Words by **Michelle Cruickshank**
 Photos by **Sandi Henderson** and **supplied**

It's October 2005. Bill Roy isn't a master jeweller yet but he's already spent time working for Crown Jewellers in London as a qualified manufacturing jeweller. Two weeks prior, when he'd headed to Hong Kong to meet diamond and gem traders, home was Wellington. He's only been back in the country 24 hours, and home is now New Plymouth.

As Bill walks into his new house, his wife Lynnette holds her breath. Not only will this be Bill's first time living in the town she grew up in, but life's been so chaotic for the past six weeks, he hasn't actually seen the home she's bought them!

People who know Bill and Lynnette use words like "considered" and "thoughtful". Even 20 years ago, you'd struggle to describe either one as impulsive. Prior to that October most of Lynnette and Bill's chaos came courtesy of Max (4) and Hugo (9 months).

It was a classified advertisement in the Daily News' Saturday edition that threw the couple's life into chaos. The family was up for Easter visiting Lynnette's mum. Back then you paid by the word so the ad was brief.

"Jewellery business for sale. Contact agent on..."

Less than six months later Lynnette and Bill had packed up their lives, farewelled their home in Wellington and on Monday morning they would be opening the doors of the business they now owned called Dalglish Jewellers.



2005 - The first of many Taranaki Daily News features.



A selection of Dalglish Diamonds iconic window displays over the years, often the talking point of town.

"Back then of course we were Dalglish Jewellers," Lynnette remembers. "Bill and I are reasonably level-headed people we definitely came in with a clear vision and had done all our homework but I don't think we truly realised just how big of an adventure we were embarking on."

Like many young couples it was the goal of real work life balance and following dreams that set them on the path to business ownership.

Between his day job at Village Goldsmiths and working on a growing number of privately commissioned pieces from a home workbench, Bill was regularly pulling 80+ hour weeks. Lynnette meanwhile was a part time teacher, fulltime mum and learning bookkeeping for the business.

"We naively thought Dalglish might be our path to better work life balance. Perhaps it has, just 20 years later than we thought," Lynnette laughs before recounting the clockwork schedule that got them through their first Christmas as business owners.

Six days a week Bill would be working on the shop floor. The boys didn't have spots in kindy or daycare sorted yet and, without the internet, the amount of work from home Lynnette could do was limited. After getting dinner ready every day, she'd bundle Max and Hugo into the car and drive down to the shop for closing time.

Bill would take the boys home and do dinner and bedtime while Lynnette spent two hours taking care of orders, payroll and all the other business administration she was quickly upskilling on.

The boys were back in the car for the final shift change of the day. Lynnette headed home to take care of bedtime and Bill spent his evenings back at the shop, crafting the beautiful jewellery he had designed with customers.

"We did know it was a big move. Even putting all the scheduling aside it was a leap of faith emotionally. Especially I think for Lynnette. I'm a jeweller so this was my opportunity to create something world-class in doing what I love. Lynnette was passionate about teaching and setting that aside, leaving our home and friends in Wellington, was tough," Bill says.

Despite the length of the hours and the steepness of the learning curves (getting up to speed on everything from PAYE and HR to printing catalogues and supply contacts and contracts), Lynnette and Bill didn't doubt they could build a successful business.

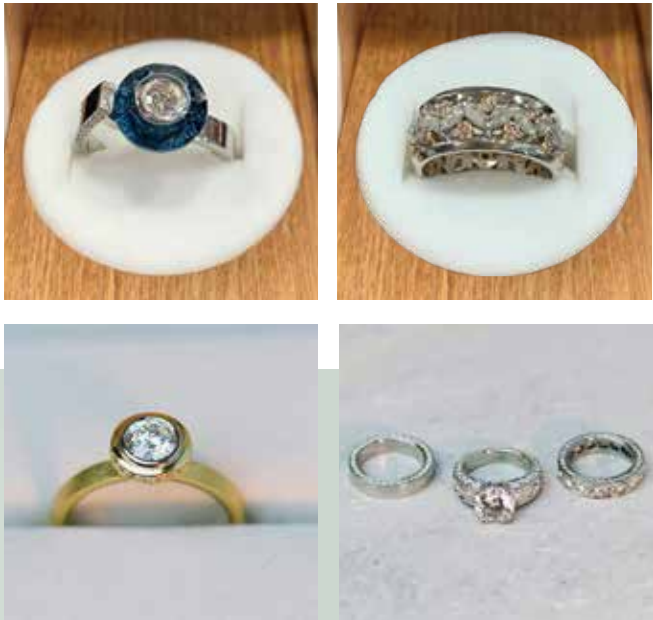
"We always knew it would work I think," Bill says. "Right from when we saw that first ad, Lynnette had said, 'Well, if it was Dalglish Jewellers that would be worth looking at'."

I'd seen jewellers in the UK and Wellington combining onsite manufacturing and retail and was confident that was the future."

They have changed more than just the way the store runs. Over the years they have infused themselves into the DNA of Dalglish Diamonds. It's both business and deeply personal. Like the gorgeous jewellery created by Bill and the team, from the outset the new owners struck a balance between innovative new ideas and not messing with the classics. Bill remembers the team being initially sceptical that New Plymouth customers would get something made when they could just try on and take home any of the beautiful pieces in the Dalglish cabinets.

“Within a week I had sold our first loose stone to a customer who wanted a bespoke ring. I didn’t need to prove the idea was a winner, the team saw it in action. People loved sitting down and creating something special. Within about six months we needed to take on our first apprentice.”

“Once we got through that first Christmas and summer, well, maybe things didn’t get easier, I don’t think running a business ever does but Bill and I knew we would build something enduring,” Lynnette says proudly. “For the past twenty years, Dagleish Diamonds and our wonderful staff has been completely woven into our life and family. It’s as much a part of us as we are of it.”



“We started out wanting balance,” Bill adds, “but what we found was our place and that’s been worth everything.”

Memorable pieces from over the years hold a special place for Bill.



The Dagleish Dream Team.

*"Fashion is what you're offered
four times a year by designers
And style is what you choose."*

Styled by
Centre City.

Models fits all

**UNDER
\$550**



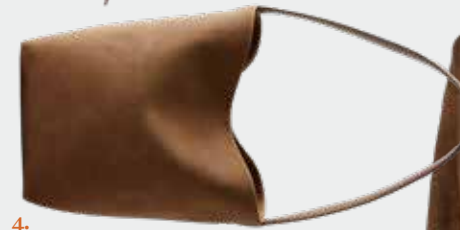
EFFORTLESS

chic

Polished yet relaxed, minimal,
functional, and fashion-forward.



Libby's outfit coming in under \$550. Farmers Mineral Oversized Denim Shirt, \$99.99. Dotti Knit Jumper, Cream, \$49.99. Max Juliana Wide Leg Pant Sand, \$179.99. Platypus New Balance 327, \$179.99. Cotton On Classic Dad Cap, \$19.99. 1. Farmers Whistle Woven Shopper Bag, \$89.99. 2. Merchant Bethany Ballet Flat, \$239.90. 3. Farmers Home Fusion Stack Pillar Candle, Meteor, \$49.99. 4. Platypus New Balance 327, \$179. 5. Max The Everyday Poplin Skirt, \$149.99. 6. Platypus New Balance 9060, \$249.99. 7. Sunglass Hut Prada PR Ao6S, \$548. 8. Stirling Sports New Era Dodgers Cap, \$60. 9. Lovisa Jewellery, assorted.



VINTAGE
cottagecore

Blend relaxed silhouettes with bold
personal touches, nostalgic pieces
and colour as a statement.



Sophie's outfit coming in under \$550. Max Bianca Suedette Jacket, \$249.99. Cotton On Cropped Graphic Tee, \$34.99. Just Jeans Barrell High Rise Vintage Jean, \$109.99. Cotton On Closed Toe Buckle Slide, \$39.99. Cotton On Peyton Aviator Sunglasses, \$19.99. 1. Farmers Antipodes Moisture Boost Natural Lipstick, \$29.95. 2. Lovisa Scarf, \$28. 3. Farmers Salt & Pepper Wanderlust Candle, Tuscany, \$39.99. 4. Cotton On Kennedy Bucket Bag, \$39.99. 5. Max The Slip Skirt, \$119.99. 6. Platypus Birkenstock Arizona, \$219.99. 7. Glassons High Rise Straight Leg Jean, \$69.99. 8. Platypus Adidas Gazelle, \$219.99. 9. Farmers Boston + Bailey Suede Belt, Tan \$34.99. 10. Lovisa Jewellery, assorted.



RETRO

weekends

Inspired by vintage Americana and modern streetwear, it's perfect for laid-back weekends and coffee runs.

Murf's outfit comes in under \$550. Barkers Barton Cord Trucker Jacket, \$299.99. Connor Robinson Shirt, Sage Green, \$79.99. Cotton On Baggy Jean Carpenter, Silver Blue, \$79.99. Connor Bolton Shoe, \$69.99. 1. Connor The Classic Cap, \$19.99. 2. Cotton On Visby Stripe Crew Tee, \$34.99. 3. Farmers Laidlaw + Leeds Toiletry Bag, \$39.99. 4. Sketchers Slip Ins, \$174.99. 5. Merchant Romeo Casual Boot, \$289.90. 6. Farmers Laidlaw + Leeds Weekend Bag, Chocolate, \$79.99. 7. Connor Cranney Sunglasses, \$24.99. 8. Barkers Brixton Payment MP Snapback, \$54.99. 9. Barkers Wallis Check Overshirt, \$139.99.

PLAYFUL

colour + texture

Spring fashion centred around self-expression with pops of bright accessories and a sense of fun.



Izzy (left) wears Dotti Denim Skirt, \$69.99. Cotton On Kids Cropped Zip Through Hoodie, \$59.99. Cotton On Kids Baby Graphic Tee, \$24.99. Cotton On Kids Maddie Crossbody Bag, \$39.99. Platypus Adidas Womens Gazelle, \$189.99. Indi (right) wears Dotti Modern Tee Orchid Bouquet, \$49.99. Farmers Switch Sling Pouch, \$29.999. Just Jeans Baggy Relaxed/Mid Rise Jean, \$69.99. Platypus Adidas Gazelle, \$219.99. 1. Farmers Sundae Passionfruit Pop Whipped Shower Foam, \$24.95. 2. Farmers Switch Oversized Hoodie, \$44.99. 3. Platypus UGG Womens Tazz, \$219.99. 4. Farmers Sundae Body Whip Moisturiser, Perky Plum, \$44.95. 5. Cotton on Kids Foundation Kids Tote, \$5. 6. Sketchers Hotshot For The Win, \$149.99. 7. Cotton On Kids Brooklyn Bag Charm, \$12. 8. Farmers Lula Lavender Scented Self-Warming Eye Mask, \$34.95. 9. Cotton On Kids Daisy Fleece Crew, \$34.99.



GARWOOD
BOUTIQUE

MODERN
prep

Smart-casual ensemble - perfect for work-to-evening transitions or any occasion that calls for both sophistication and ease.



4.



@garwoodboutique



garwoodboutique.co.nz

Libby wears Kowtow Axis Vest Pinstripe, \$279. Assembly Label Molly Cotton Poplin Shirt White, \$95. Nice Things Wide Leg Trousers Navy, \$265. Assembly Label Jackie Shoulder Bag, \$170. 1. Rremain Carr Vest Sky Blue, \$320. 2. Rremain Earrings, \$60 3. Marlow Curve Barrel Jeans Ecru, \$249. 4. Marlow Essential Belt Black, \$139. 5. Nice Things Polo Shirt Ecru Top, \$230. 6. Rremain Knox Shirt Cali Blue, \$250. 7. Moss Copenhagen Sasja Crossbody Bag, Black, \$100.



4.



5.



6.



7.



9.



8.

GUIZE
MENS & WOMENS

DENIM
Tailoring

Modern classic that merges the sharpness of tailoring with the laid-back charm of denim - ideal for work-to-evening transitions.



@guizeclothing



guize.co.nz

Sophie wears Scotch & Soda Fitted Blazer, Bight Blue Pinstripe, \$529. Blak Gigi Top, Grey/Ivory Print, \$139. Among the Brave Zoey High Ride Wide Leg Pocket Jean, \$149.90. Minx Mist Mesh Heel, \$219. 1. Mimco Drift Bag, \$199. 2. Age Eyewear Useage, \$229. 3. Silk & Steel Bisous Hoops Gold, \$109. 4. Robert Charles 1505 Belt, \$129. 5. Scotch & Soda Cross Body Cabardine Twill Vest, \$319. 6. Storm Crop Denim Jacket, \$269. 7. Karen Walker Monogram Tiles silk Scarf, \$145. 8. Kathryn Wilson Filigree Loafer, Black Velvet, \$299.95. 9. Scotch & Soda Denim Workwear Jumpsuit, \$419.

GOLF - THE GIRLS' AFTERNOON YOU DIDN'T KNOW YOU NEEDED

Words by Kerry Purcell
Photography by Amy Clarke

"I'm just off for a quick game of golf," my husband called out at 9am, already halfway out the door, clubs in hand, heading off for a quick 18 holes — followed by a quick beer, of course.



With a small wave (and maybe a tiny eye roll), I headed back to my usual morning routine — wrangling kids into clothes, locating the ever-missing Croc, and quietly wondering what it might feel like to just walk out the door for a “quick game” of anything.

Then something shifted.

My 10-year-old son started showing an interest in golf — something I'd never really given a go myself. I wasn't about to be the one sitting at the driving range waiting for him to finish. This felt like an opportunity to get involved, to try something new *with* him, and maybe even learn together. And with two younger siblings likely to follow his lead, I figured now was the time. Why miss out? Especially when half our local courses serve up ocean views with every swing.

*And so, here I am. Club in hand.
Surrounded by a bunch of mates.
About to take my first swing.*

Turns out, I'm not alone. As part of Golf New Zealand's Ambition for Women & Girls, the She Loves Golf campaign is all about creating fun, social experiences for women of all ages — redefining what golf is supposed to be.

*Forget the stuffy, elite stereotypes.
This is golf on your terms: active,
social, and totally flexible. Play
three holes, nine holes, or don't
keep score at all. You don't even
need your own clubs to start.*

Across the country, clubs and driving ranges are running events, promos, and low-pressure ways to have a go — no judgement, just good vibes. It's about making space for women to fall in love with the game, their way. And after my first hit (okay, miss-hit), I get it.

We met our She Loves Golf coach Chris Hill from Taranaki Golf on a sunny Friday afternoon, full of nerves, excitement, and zero clue what we were doing. Myself and five friends arrived at the Ngāmotu Driving Range ready to give golf a go — activewear on, water bottles in hand, and not one golf glove between us.

It started with the basics. We learnt how to hold the club, how to stand, and which clubs do what. (Don't ask me which is which, but I can now confidently tell the difference between a putter and a driver — let's just say one's for power and the other's for precision.)

I was first up. Grip firm, eyes locked on the ball, feet grounded. I swung. The ball lifted off the tee — not flying exactly, but it moved forward — and that was all we needed. From there, we were hooked. One by one, we took our stance and hit ball after ball. Some flew, some skidded along the ground, and every now and then someone would let out a triumphant “YES!” after connecting sweetly.



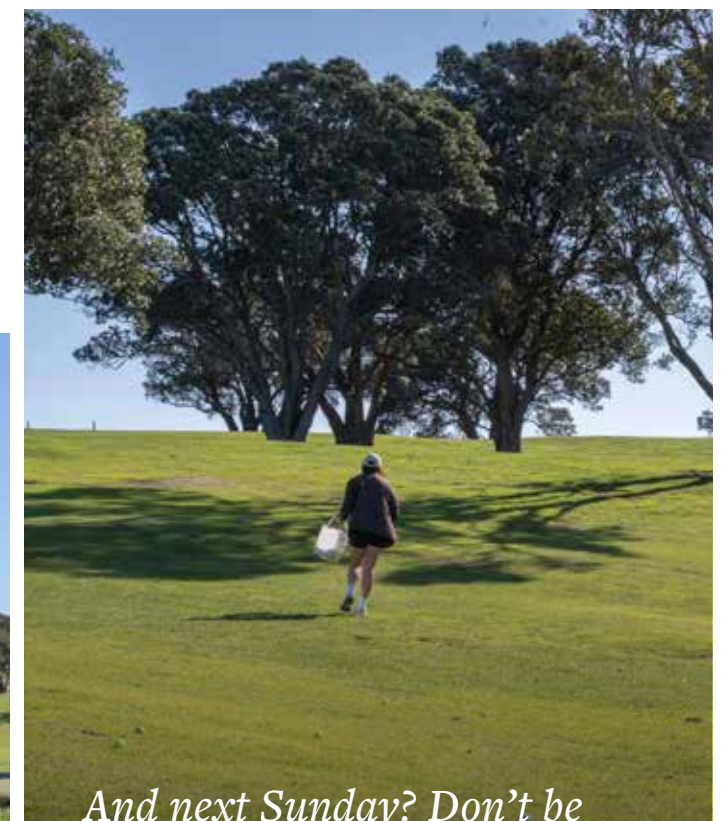


“There was genuine excitement after every good shot, a cheer squad for every small win, and plenty of laughs when the ball stubbornly rolled just a metre from the tee.”

It was all part of the fun. Next up: chipping onto the green. New club, new technique. One of my friends casually chipped her ball straight into the hole — cue squeals, high fives, and a low-key celebration dance that definitely deserved a replay.

We wrapped up with a bit of putting (yes, another club, another stance, another skill). Our coach Chris cleverly turned it into a game of tic-tac-toe, clearly spotting the competitive streak in the group. With a bit of string pulled out to form nine squares, we lined up putts and battled it out to claim three in a row — the perfect way to finish.

The best part? There was no pressure to be good, to look the part, or to have all the gear. It was just about giving it a go. A taste of something new, being outside, having a laugh — and yep, we all signed up to come back in a fortnight.



And next Sunday? Don't be surprised if I'm the one calling out, “Just off for a quick game of golf!” See you at the 19th hole (we definitely know what that means now).

If you're keen to give golf a try head to taranakigolf.co.nz or join the She Loves Golf Taranaki Facebook page.



[@shelovesgolf_](https://www.facebook.com/shelovesgolf_)

golf.co.nz/she-loves-golf



A knowledge of
wealth. An
understanding
of you.

Talk to the New Plymouth branch today
for all your investment needs.

P: 06 759 0015

E: newplymouth@craigsip.com

CRAIGSIP.COM

Craigs Investment Partners Limited is a NZX Participant firm. The Craigs Investment Partners Limited Financial Advice Provider Disclosure Statement can be viewed at craigsip.com/terms-and-conditions. Please visit craigsip.com.

NZX Firm

Proud to support

**She
Loves
Golf.**
GOLF NZ



get in the zone

WITH GOLFZONE

Taranaki's leading golf retailer
offering expert advice, services
and equipment for all your
golfing needs.

1, Bridgestone Tour B X Ball. 2, Sunderland Ladies Whisperdry Aurora Rain Jacket. 3, Titleist Tour Elite Cap.
4, Adidas Women's Zoysia Spikeless Shoe. 5, Adidas Women's Ultimate 365 Solid Polo. 6, Footjoy Flx Women's Glove.

golfzone.co.nz

GOLFZONE
GET IN THE ZONE



Walk-in clinic.
You bring the injury,
We'll bring the
premium service.

(06) 757 8800

reception@npphysio.co.nz

151 St Aubyn Street | New Plymouth

npphysio.co.nz



RELAX, RECOVER AND REJUVENATE AT THE FLOATATION SANCTUARY AND RECOVERY CENTRE.

Words by **Kerryn Purcell**
Photography by **Charlotte Curd**

At New Plymouth's premier Floatation and Recovery Centre, discover science-backed treatments designed to help you relax deeply, recover fully, and reconnect with yourself. From floatation therapy to red light, cryo compression and contrast therapy, everything here is purpose-built to help you feel better, perform better, and live better.

THE FLOATATION SANCTUARY

Arguably New Zealand's premier floatation centre, The Floatation Sanctuary provides the perfect environment to experience deep relaxation and rejuvenation.

Our purpose-built centre is designed to take you away from the constant sensory bombardment of daily life. Experience the power of Restricted Environmental Stimulation Therapy (REST), let the outside world fade away, and allow your mind to unwind and find clarity. It's the perfect, time-efficient, and cost-effective way to reduce stress, reset your system, and get back to being you.

THE RECOVERY CENTRE

The Floatation Sanctuary Recovery Centre is a valuable asset to the Taranaki community — providing support for athletes, gym-goers, fitness enthusiasts, and anyone looking to prioritise their recovery and well-being.

While our facilities are designed with performance in mind, they're open to all. Whether you're training for a marathon or managing a busy life, you'll find world-class tools to help you recharge, repair, and thrive.

Explore Our Recovery Line-Up:

Floatation Therapy – unplug, unwind, and float your stress away

Halo (Salt) Therapy – breathe easier, feel clearer

Red Light Therapy – for skin, energy, and cellular repair

Infrared Sauna – deep detox, deep relaxation

Ice Baths – build resilience and reduce inflammation

Contrast Therapy – the ultimate reset for muscles and mind

Pneumatic Compression – recovery gear used by the pros

Cryo Compression – fast-track pain relief and swelling reduction

Oxygen Bar – boost clarity, energy, and vitality

Sports and Therapeutic Massage – targeted treatment for performance and recovery

No matter your fitness level or lifestyle, The Floatation Sanctuary invites you to experience recovery that works — and feels amazing.



Step away from the noise. Come back to yourself

Prioritise your well-being. Come float, breathe and recover with us.

Mon-Fri: 7am-9pm
Sat-Sun: 8am-9pm
By appointment only
021 207 6400

227-229 Devon Street East, New Plymouth

@thefloatationsanctuary | www.floatation.co.nz

THE
FLOATATION
SANCTUARY
RECOVERY CENTRE

Working with brands to explore tomorrow.



**strategy
collective**

A design &
marketing
agency.

Let's have a kōrero.

strategycollective.co.nz | 06 759 7044

BRAND STRATEGY | DESIGN & INNOVATION | MARKETING | DIGITAL ADVERTISING | PHOTO & VIDEO | PR & MEDIA

Blocked Ears? We Can Help.



If you're experiencing blocked ears, reduced hearing, or discomfort, it could be a simple wax build-up.

At Central Audiology, our professional ear wax removal service is safe, effective, and performed by qualified audiologists using the latest micro-suction technology.

It's a simple solution that can make a world of difference.

But we do more than just wax removal, our trusted team offers a full range of hearing and ear health services, including:

- Comprehensive hearing assessments
- Hearing aid fittings and support
- Tinnitus management
- Custom earplugs and noise protection
- Balance and dizziness evaluations

With clinics in New Plymouth, Hāwera, and Stratford, we're here to support your hearing health wherever you are.

Your hearing. Your health. Our priority.
0800 751 000 | @centralaudiologynz

centralaudiology.co.nz

 **Central Audiology**
TARANAKI

THE SMARTER WAY TO STRENGTHEN WHAT MATTERS MOST.



At Flow Rehab, we get that life's busy and bodies don't always bounce back like they used to. Our non-invasive, evidence-based treatments help restore strength where it matters most – your core, back, and pelvic floor. Whether it's body sculpting, bladder control, back pain, or just wanting to feel stronger, we've got you – no sweat, no downtime, no awkward gym sessions. Our TESLAChair and TESLAFormer use advanced FMS tech to deeply activate the muscles that support posture, stability, and confidence.

For more information, or to book a free consultation, visit www.flow-rehab.co.nz or call 027 716 8272



FLOW REHAB
Recovery at its core

NOT ALL WILLS WORK

When it comes to Wills, the biggest mistake people make, besides assuming they don't need one, is leaving out or not updating important details. At Govett Quilliam, the Personal Planning Team have seen what happens when people get it wrong.

"Over the years, we would have assisted clients with thousands of Wills" says GQ Partner Catherine Grogan, "We know how to get it right and more importantly, we know what can go wrong."

The team often see Wills that are unclear, not properly witnessed or unintentionally revoked. They also see families caught off guard when verbal promises don't align with what's written down. "People say, 'Oh, I've told my kids what I want them to have,' or, 'They knew it was a loan,'" says Fleur Coombe, Senior Registered Legal Executive. "But unless it's in writing and legally sound, it doesn't mean much. Memories can be recalled differently, and assumptions about past gifts and loans can tear families apart."

"And people forget that getting married automatically revokes your Will," adds Leanne Young, Senior Registered Legal Executive. "It doesn't matter how well-intentioned your previous plans were, if you haven't updated your Will since getting married, it may not stand."

Any major change in your life, particularly within your family, should be a prompt to review your Will.

Situations where a child is left out of a Will, or a non-relative is gifted part of the estate, can be complex. A Will is open to challenge and lack of proper advice may mean you have missed steps which could help mitigate a claim against your estate. "Simply not naming someone isn't enough to stop them from making a claim and successfully receiving a share of the estate," says Fleur. "Steps can be taken to improve the chances of your wishes being carried out such as explaining your reasoning in a letter. Sometimes leaving a small inheritance can reduce the risk of a successful claim being made, compared to leaving them nothing at all." These are sensitive situations, and the way they're handled can significantly affect whether your Will holds up to scrutiny.

Even if your situation feels straightforward, things can quickly get complicated — especially when blended families, businesses, trusts, estranged relatives, or disputed gifts are involved. A DIY Will where you have not received proper advice doesn't always capture critical details. As Catherine puts it, "You don't know what you don't know." The upfront cost of working with an experienced professional is minor compared to the financial and emotional toll of sorting things out later.



"He downloaded a free Will template and didn't think he needed a lawyer"

CATHERINE



"People forget that getting married automatically revokes your Will"

LEANNE



"Simply not naming someone isn't enough to stop them from making a claim"

FLEUR

"It's not about the size of your estate," says Catherine. "It's about the peace of mind knowing your affairs are in order, and that there's no uncertainty for your loved ones to have to deal with".

In addition to Catherine, Fleur, and Leanne in GQ's Personal Planning Team is Sandy Ellice (Senior Registered Legal Executive), Linda Welch (Registered Legal Executive), and Michyla How (Senior Lawyer), all part of the wider team supporting clients with their personal planning needs including estates, occupation rights, trusts, and succession plans.

GQ has been proudly supporting generations of Taranaki families for nearly 150 years. If you have questions about setting up or updating your Will, come and see the team.

☎ (06) 768 3700 ✉ thelawyers@gqlaw.nz

New Plymouth | Inglewood | Stratford

thelawyers.nz

Govett Quilliam
THE LAWYERS

CONTEMPORARY COTTAGE - WHERE ARCHITECTURE MEETS EASE

Words by **Emily Bellringer**
Photography by **Tony Speakman**

QUIET CONFIDENCE

In the heart of Hawke's Bay, Slate Architecture & Construction has created something quietly extraordinary. This Contemporary Cottage is a home that gently reimagines rural architecture, elegant, thoughtful, and grounded in the rhythm of real life.

Designed for its retired owners to age in place, every line and detail speaks to balance: between presence and restraint, between materials and mood, between timelessness and now.

"It's not about having more it's about choosing well."

— Slate Architecture & Construction



A REFINED WELCOME

Step past the striking exposed truss entry and into soaring 2.7m ceiling heights that draw light and breath into the space. Rafters rise above the lounge, and the kitchen sits at the home's heart anchored by navy blue and white, brushed brass details, and a walk-in butler pantry that disappears neatly behind cabinetry.

The open-plan living flows to a sunlit patio via a bar servery window, inviting afternoon aperitifs and quiet garden moments.

ARCHITECTURAL SPOTLIGHT: SLATE BESPOKE FEATURES

- + Rockcote Plaster exterior with Hardie Flex cladding on gables
- + Oiled cedar timber detailing for warmth and softness
- + Polished concrete floors with underfloor hydronic heating
- + Jetmaster SFB gas fireplace framed in a feature wall
- + Ducted air conditioning throughout for year-round comfort
- + Designer kitchen with matt navy blue cabinetry, walk-in pantry + brass tapware
- + Frameless tiled showers in bathrooms
- + Coloursteel long run roofing, spouting, fascia and downpipe
- + Stone bench top and splashback in kitchen with dual wall ovens, induction cooktop and integrated rangehood
- + Entertainers bar with built-in dish draw and sink.

"Slate really excelled with the features and details of the home. The pitched ceilings and wall panelling are standouts. It took the build from a standard house to something really special"

— Homeowner, Liz Senior

Architecture & Construction

TAILORED FOR LIFE

Beyond beauty, the home is deeply liveable. With four bedrooms, two bathrooms, and a separate laundry, it has the space to host without excess. The master suite is tucked quietly at one end—a peaceful retreat with a walk-through robe and tiled ensuite.

From solid timber doors to thermally broken joinery, there's substance behind every finish. This is a home that's been considered not just built.

THE SLATE PHILOSOPHY

Slate's unique design-and-build model removes the guesswork. With in-house architecture, construction, and project management, their team delivers elegance with integrity from initial brief through to the final coat of paint. It's this end-to-end ownership that allows them to tailor each home with precision and clarity.

"We bring design thinking and construction together so nothing gets lost in translation."



Discover endless possibilities for your new home at **slate.co.nz**



THE EDUCATORS BEHIND THE MAGIC OF HAROLD THE GIRAFFE

Words by Charlotte Arundel
Photography by Amy Clarke

Harold the Giraffe may be the nostalgic face of Life Education Trust’s mobile classroom, but its dedicated educators Megan Lilley and Tom Lancaster who bring his mission to life.

The moment you speak with them, their enthusiasm and deep commitment to their work is unmistakable.

From Mokau to Whenuakura, they’re making a lasting impact in primary and intermediate schools. Teaching five days a week and reaching up to 100 children a day, they light up the mobile classroom for more than 11,000 tamariki across Taranaki each year.

When asked what drew them to their roles, Tom is quick to recall the moment. “It was actually Megan who inspired me. I was teaching at Vogeltown and sat in on one of her lessons with my class. I saw how completely engaged the children were - the way Megan delivered her message was incredible. I remember thinking, “I want to be part of this one day.”

For Megan, health and physical education have always been her passion. After two decades in traditional classrooms, the idea of a more dynamic, hands-on environment excited her.

“I love the challenge. I love stepping into new schools, teaching fresh faces, and making a difference every single day,” she says.

The Healthy Harold programme is proudly leading the way on vaping education in New Zealand and we’re endorsed by organisations such as by Feel Brave and the Mental Health Foundation. Reflecting on how the programme has evolved, Tom says, “We’ve moved beyond the basic food pyramid. Now, we’re teaching kids how to read nutrition labels, understand the impact of processed foods on their bodies, and make informed, healthy choices. We explore how food, sleep, and daily habits influence brain function in a language that’s easy and fun for children”



The vibrant, purpose-built mobile classroom with its large screens, dynamic lighting, starlit sky and interactive technology has been designed to captivate and connect every element thoughtfully crafted to spark curiosity and encourage open, age-appropriate conversations. Megan and Tom join students on the floor, meeting them at their level to build trust and connection.

Students engage with hands-on tools like the Calm Down Kit, 3D body models, and interactive food tiles. They watch short videos, play games, sing songs and take part in guided discussions that help them navigate real-life challenges; from handling peer pressure and building resilience to staying safe online.

“It’s a space where kids can switch off from the outside world,” says Megan. “No pencils, no writing.

You realise you’re often reinforcing messages they may have heard before, but hearing it again from Harold in this setting helps it really stick. We’re giving them tools to put in their own kete for everyday life.”

She adds, “ahead of each visit, we plan with schools to tailor our sessions to the specific needs of their students, ensuring the content is relevant and meaningful. We’ve seen a noticeable rise in the need for support around mental health, resilience, emotional regulation, and digital wellbeing”.

And what’s it like seeing a five-year-old step into the mobile classroom for the first time?

“It’s absolutely delightful, so expressive, just wonderful,” Megan smiles.

“The buzz for Harold is amazing to see, and there are these deeper moments - like the 11-year-old who said Harold taught him how to feel calm, or the five-year-old whose mum shared that he finally found the confidence to go to school.”

Te Ao Māori is integrated into every lesson. “Harold is also affectionately known as Haro. Our sessions include whakatauki and elements of Te Whare Tapa Whā. It’s not an add-on, it’s woven through everything we do,” explains Megan in honouring Te Tiriti Waitangi.



Top: St John Bosco’s year 2/3 students from room Nikau are all ears as Harold talks with Megan.
Middle: A selection of artwork Taranaki children have created for Harold.
Bottom: Room Nikau enjoying the interactive classroom.



Tom reflects on how the privilege and impact of their work is reaffirmed daily in the heartfelt thank-you cards, colourful artwork, teachers and parents thank you emails, and the posters made for Harold with messages like;

“Thanks for teaching us to make good choices”

“We love welcoming parents after school to chat about what their kids have been learning. Children also receive take-home packs to encourage those conversations with their families and extend learning beyond the classroom.”

And what do they hope children take away from these lessons? “I want them to be themselves, celebrate their uniqueness, feel good about who they are, and be able to solve problems or challenges with confidence,” says Megan.

“In a world where neurodiversity is increasingly recognised, we help children understand that being or thinking differently isn’t wrong,” she adds. “We use simple, empowering phrases like, “They’re not wrong - I’m just different from them,” or for those feeling out of place, “I’m not wrong - I’m just different to them.”

Through their warm, fun, and engaging approach, Megan and Tom are making a lasting impact on some of life’s most important lessons - helping shape a generation of confident, kind, and curious learners.

Left: One of the many messages in the classroom & Harold giving high fives. Right: Wonderment from room Nikau & Megan and Tom in the interactive classroom on wheels complete with stars.



Join The Harold Club for just \$500 per year!

Life Education Trust receives no funding from Government, so everything we do is made possible by the generosity of local businesses and communities.

That’s where you come in!

By becoming a Harold Club member, your business will help deliver essential health and wellbeing education to thousands of tamariki across Taranaki.



Contact Christine at **jgoodin@farmside.co.nz** to join the club and help give our kids the tools they need to thrive.

Healthspace INTEGRATIVE HEALTHCARE YOU CAN TRUST

AT HEALTHSPACE, WE BLEND SCIENCE-BACKED GENERAL PRACTICE WITH FUNCTIONAL AND NATURAL MEDICINE TO TREAT THE WHOLE PERSON NOT JUST SYMPTOMS.

Find your health space today.
admin@healthspace.nz healthspace.nz

MEET OUR EXPERTS

VICTORIA BROWN
Nutritionist, Health Coach & Registered Midwife (left)
Specialising in metabolic health, hormones (PCOS, endo, menopause), gut health, weight loss, and pregnancy nutrition from preconception through postpartum.

SHELLEY GARD
Naturopath, Medical Herbalist & Former Registered Nurse (right)
Focused on hormone balance, gut health, immune support, and chronic conditions through evidence-based naturopathic care and herbal medicine.



WHAT WE OFFER

- + Nutrition & Health Coaching
- + Naturopathy & Herbal Medicine
- + Functional Medicine Testing (GI360, DUTCH, DNA, SIBO & more)
- + IV Therapy: Iron, antibiotics and specific nutrients
- + Nursing Services: Wound care, diabetes, immunisations, IV support
- + GP/primary care

At Healthspace, we don’t just treat, we partner with you to empower change and create lasting wellbeing.

Functional Medicine Clinic specialists
Dr Carey Martin (left) and
Dr Susan Oldfield (right).





unique
stays

POUĀKAI HUT

a room with a view (and then some)

High in the clouds on the flanks of Taranaki Maunga, the brand new Pouākai Hut isn't your average night away. This is the kind of stay that strips life back to the essentials—boots, thermals, and maybe a cheeky hot toddy if you've packed well.

With no road access, yes you earn this stay with a two hour walk in, the DOC-maintained hut is a rite of passage for locals and a pilgrimage for visitors who've seen that boardwalk photo. The famous Pouākai Tarns are just 10 minutes further on, and when the conditions are right, the mountain reflects so perfectly it feels like a dream.

Inside, it's simple. A wood burner. A table for cards and cuppas. Beds stacked like the world's coziest bunkers. But outside? That's where the magic unfolds. You'll get a front-row seat to the rolling beauty of Taranaki, the distant glint of the Tasman Sea, and sunrises that don't need a filter.

It's not luxury but it's something better. Stillness, starlit skies, and the kind of clarity that only comes from being truly off-grid. Pouākai Hut lingers with you, long after you've hiked back down.



SLEEPS 34
(children welcome)



\$25
1 NIGHT
(per person)



FROM 1-3
HOURS WALK

Photography by Matt Quērēe.



doc.govt.nz



CABIN HILL

slow mornings. starry nights

Perched in an elevated spot on the edge of the National Park, this off-grid retreat serves up 360-degree views of nature doing its thing.

The Pouākai Ranges rise behind, Taranaki Maunga anchors the horizon, and to the west and north, uninterrupted sea views roll toward the Kaitake Ranges.

It's mountain-meets-coast in all the right ways.

The fully enclosed outdoor sunroom is made for slow living. Slide open the glass doors and step onto the front deck to soak in the stillness. Regenerating native bush surrounds you, and the only soundtrack is birdsong and the occasional breeze.

There's something grounding about doing things the slow way... stoking the fire, feeling the warmth build, and easing into your evening up here at the cabin.

The wood-fired tub gets a lot of love (and rightly so), but we reckon the outdoor shower is giving it a serious run for its money. There's something magic about rinsing off under open skies with views like these.



SLEEPS 3
(children 5+)



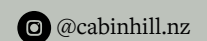
\$720
2 NIGHTS
(for 2 people)



25 MINUTES
FROM NP CITY



Photography by Lisa Sun.



canopycamping.co.nz/cabin-hill



THE NEST

cliff-top coastal escape on surf highway 45

Set high on a cliff along the coast, The Nest is a true “get away from it all” experience. Accessed via a quiet track that winds through farmland, The Nest feels worlds away — and that’s entirely the point.

Once you arrive, it’s just you, the rolling surf, and a view that stretches from the Tasman Sea to mountain peak.

Sink into the lush king bed or cosy up on the couch with a cuppa and soak in the cinematic surroundings. This is the kind of place where to-do lists don’t matter. The outdoor bath steals the show. Watching the sun melt into the Tasman Sea, then turning to see Mount Taranaki standing proud in the distance? Utterly unforgettable. As night falls and the Milky Way comes alive overhead, stargazing from the steaming bath becomes a moment you’ll wish you could bottle.

With total privacy and a commitment to simplicity, The Nest invites guests to slow down, stay present, and savour the small things — like warm water, wide skies, and the quiet thrill of being completely alone in a truly lovely place.



SLEEPS 2
(children 5+)



FROM
\$918
2 NIGHTS
(for 2 people)



1 HOUR DRIVE
FROM NP CITY
& 25 MINUTES
FROM
HAWERA.



airbnb.com/h/thenestnz



RIPPLES RETREAT

riverside luxury in the king country

Tucked into the rolling green hills of the King Country, just 90 minutes from New Plymouth, Ripples Retreat is a handcrafted hideaway where boutique comfort meets wild beauty.

Set on a working sheep and beef farm along the Mangaotaki River, this off-the-beaten-track stay features two architecturally designed cabins. Cascade and River Song, sleeping up to 11 across both. Designed by interior stylist Trudy Denize, each cabin balances rustic charm with modern luxuries: four-poster beds, deep soaking baths, double indoor-outdoor showers, and floor-to-ceiling views of bush and river.

The experience is both grounded and indulgent. Paddle the river, feed lambs in spring, or simply swing in a hammock under the trees. In every season, it’s a place to slow down and reconnect — with the land, your people, and yourself.

A stay of four nights unlocks a guided farm tour, and with Waitomo Caves and Hobbit filming locations nearby, there’s plenty to explore beyond the property line. Whether it’s a romantic getaway or a creative retreat, Ripples Retreat invites you to switch off and sink in.



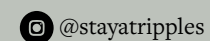
SLEEPS 11
(children welcome)



\$850
2 NIGHTS
(for 2 people)



JUST OVER
2 HOURS
FROM NEW
PLYMOUTH.



stayatripples.co.nz

SHAPING THE FUTURE: GROWTH, LEADERSHIP AND SUCCESS AT NICHOLSONS LAWYERS

Supplied by Nicholsons Lawyers.

At Nicholsons Lawyers, we believe that the future of our firm is shaped by the talent, dedication, and vision of our team. As we continue to expand and evolve, we are excited to share some significant milestones that highlight our commitment to excellence, growth, and mentorship.



A WELL-DESERVED PROMOTION: RACHEL EVANS JOINS THE PARTNERSHIP

We are proud to announce that Rachel Evans has been promoted to Partner at Nicholsons Lawyers. With a distinguished track record in commercial and employment law, Rachel has been instrumental in securing successful outcomes for our clients.

Rachel’s leadership, dedication, and expertise make her a natural for the role, and we look forward to seeing her continued contributions to the firm’s success.



SAMANTHA HUNT STEPS UP AS SENIOR ASSOCIATE IN LITIGATION

A strong legal team is built on the foundation of experienced and skilled lawyers.

Samantha has been mastering these skills working alongside Litigation Partner, Kylie Pascoe, since joining the firm. Samantha is not only leading cases but also mentoring junior lawyers and passing on the knowledge and skills that define the firm’s success. Samantha’s hard work ensures that we maintain our reputation for excellence in dispute resolution, criminal, and employment law.



STEADY GROWTH IN THE COMMERCIAL PROPERTY TEAM

We are proud to share that Grace Dent from our commercial/property team was promoted to Senior Solicitor in March this year.

With a reputation for being practical and solution focused, Grace has steadily built a strong base of commercial conveyancing clients under the direction of Partner, Richie Flitcroft. Now, Grace is expanding her skillset to include advice on subdivisions and business matters—bringing the same grounded, no-nonsense approach her clients already trust.

Grace’s dedication and work ethic continue to drive her professional growth, and this promotion marks an exciting milestone.

As Grace takes on new challenges, she plays a key role in shaping the future of our firm’s commercial property practice.

SPACE FOR THE TEAM

Over the past two years, the firm has quietly expanded into additional space behind our main site to better support our growing team. These new areas have offered much-needed room for staff, while our original building on Powderham Street continues to serve as the heart of our operations—hosting client meetings and firm-wide gatherings. This measured growth has allowed us to make room for progress while maintaining the high standard of service and professionalism our clients rely on.



INVESTING IN THE FUTURE - GRADUATE SUCCESS AND MENTORSHIP

Our graduate program continues to be a cornerstone of our commitment to developing the next generation of legal professionals. We are thrilled to celebrate Emily Forsyth, who was admitted to the bar in May 2024. Emily has been successfully honing her skills in the litigation team with the support of Kylie and Samantha for the past year and a half. Emily's journey from a Summer Clerk at Nicholson's for three years running, to a fully qualified Lawyer is a testament to her hardwork and dedication.



Additionally, we welcomed two new Graduates, Savannah Jones and Olivia Burgsteden, who will be mentored by Commercial Partners, Rochelle Stevens and Nicola Patterson.

This hands-on guidance ensures that our graduates gain valuable experience, learning from some of the best in the industry as they begin their legal careers.

At Nicholson's Lawyers, our growth is driven by our people. Through leadership promotions, strategic expansion, and investing in young talent, we are committed to shaping the future of our firm and the legal industry in Taranaki.



1: We welcome you through our reception,
2: Emily Forsyth at her recent graduation.
3: Rochelle Stevens (l) with law clerks Savannah Jones (m) Olivia Van Burgsteden(r)

131 Powderham Street, New Plymouth | 06 757 5609

nicholsonslawyers.co.nz

Nicholson's
LAWYERS

McDonald
REAL ESTATE

Your home in Taranaki
eieio.co.nz

Looking for a career change? Join our team! Visit the careers page on our website for more details. | Licensed REAA 2008

6 THINGS TO KNOW BEFORE YOU BUY LAND TO BUILD

Words by **Amy Hollis**, Location Homes

Building your dream home starts with choosing the right piece of land. In Taranaki, that choice comes with some unique opportunities - and challenges.

Here's what to check before you sign on the dotted line.



1. KNOW THE CONTOURS

Flat sites are generally more cost-effective, but sloping land can deliver stunning views and creative design options. Just be aware: slopes can mean higher costs for earthworks, retaining walls, and specialist foundations.

Tip: Ask for a contour survey early so you know exactly what you're working with.

2. TEST THE SOIL

Soil type affects your foundation design, build costs, and even your home's long-term health.

- Clay soils can cause movement if not designed for.
- Sandy soils may need deeper, engineered foundations.
- Poor drainage or high water tables can create damp, cold homes.

Tip: A geotechnical (soil) report is a small upfront cost that can save big headaches later.

3. THINK SUN AND SHELTER

In Taranaki, sun is your best friend and wind your biggest challenge. Position living areas to the north for natural warmth and light, and plan for shelter from prevailing westerlies.

Tip: Visit the section at different times of day to see the sun's path and where wind hits hardest.

4. CHECK SERVICES AND ACCESS

Does the section have power, water, sewage, and internet? If not, factor in costs for tanks, bores, septic systems, or bringing services in from afar. Also assess driveway access for builders and heavy vehicles — tricky access can add time and cost.

5. UNDERSTAND COVENANTS AND ZONING

Covenants (often in new subdivisions) can dictate house size, exterior materials, fence heights, and even where you park. Council zoning rules affect setbacks, height limits, and building on sensitive land.

Tip: Always review covenants and council maps before making an offer.

6. RESEARCH FUTURE DEVELOPMENT

That peaceful outlook could change if rezoning or new subdivisions are planned nearby. Check council planning maps, talk to locals, and ask agents about what's coming.



LOCATION HOMES
AFFORDABLE LUXURY

locationhomes.co.nz / 43 Beach Street Fitzroy

BRAND NEW BOUTIQUE LIVING

CORONATION TERRACES



2 AND 4 CRACROFT STREET, WELBOURN

High specifications, excellent quality, and an alluring adjacency to The New Plymouth Raceway, Coronation Terraces is a boutique terraced development of eight dwellings. With four already sold, it's now a race to the finish line to own one of these exceptional units.

A trusted GJ Gardner development, enjoy the peace of mind that comes with owning a high-calibre home, backed by a Master Build guarantee. Plus, each unit has a freehold title with no additional Body Corporate or Residents Association fees.

The cleverly designed floor plan features two bedrooms with two bathrooms on the upper level, with a light, neutral, and inviting open plan kitchen and living on the lower floor. Slide open the doors to your private and secure courtyard with its sunny aspect and low-maintenance landscaping. Smart in design and in nature, each property comes with off-street parking with provision for EV charging, whiteware, and window dressings included.

Even if you're not a racing aficionado, you'll appreciate the alluring location to Pukekura Park. WITT's New Plymouth campus is at the end of the cul-de-sac, New Plymouth Boys High is a 250-metre stroll down the road, and the CBD is 1km away.

Selling in conjunction with GJ Gardner, Coronation Terraces will suit downsizers, active retirees, professional couples or singles. It's also a savvy investment for executive rental or AirBnB letting.

View now and you will enjoy the next race day from your new home!

2 1 2 1

Priced from \$725,000

Neale Parkinson
027 446 1550
neale.parkinson@bayleys.co.nz
SUCCESS REALTY LTD, BAYLEYS, LICENSED UNDER THE REA ACT 2008

Rachel Williams
027 218 8683
rachel.williams@bayleys.co.nz

[bayleys.co.nz/2601950](https://www.bayleys.co.nz/2601950)

BAYLEYS





Home of
the self
cleaning
pool.

@pool_hq_ www.poolhq.co.nz

TE

STAGE 2
SELLING
NOW

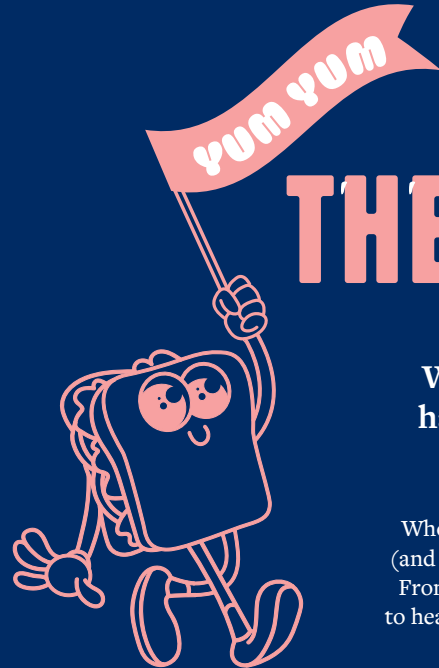
ARA

ONLY
4 SITES
LEFT IN
STAGE 1

TĪM
ATA

TE ARA TĪMATA
ŌAKURA

WWW.TEARATIMATA.CO.NZ



THE \$15 LUNCH EDIT

What's for lunch? If Sunday meal prep didn't happen (again) or the snooze button won the morning battle, this one's for you.

Who says a good lunch has to drain your wallet? We've done the legwork (and the taste testing) to bring you our favourite \$15 lunches around town. From fresh, feel-good salads to keep you on track for your summer goals, to hearty, hold-it-with-both-hands sandwiches that hit the spot, this list has you covered. All officially taste-tested and MOOD-approved.

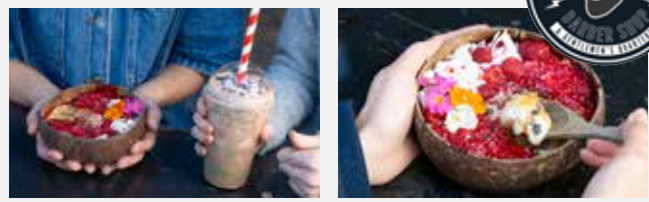
JET CHARM

We ordered: **Protein Porridge** Cost: **\$13.50.**

we loved

Hot homemade porridge made with low-gluten oats and chia seeds, soaked overnight in creamy coconut. Topped with warm raspberry coulis, vanilla bean yoghurt, shaved coconut, and a sprinkle of organic chocolate-coated cacao nibs. It looked amazing, with just the pop of colour your day needs, and the generous toppings delivered big on flavour.

Packed with protein and natural goodness it kept us going all day. And best of all you can grab a coffee while you're at it.



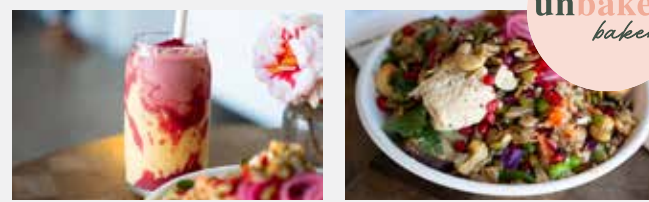
@jetcharm_barbershop jetcharmbarbershop.co.nz

UNBAKED BAKERY

We ordered: **The \$15 Salad Bowl** – your choice of two salad flavours + toppings.

we loved

We went for the roast vegetable and chickpea salad with tahini-garlic-mustard dressing, and a satay peanut, edamame and quinoa slaw. A guilt-free lunch that's nutrient-packed, free from refined sugar, and pretty much your five-a-day in one beautiful bowl. You can settle in on the cosy bench seat and tuck in, or take it to go and save the rest for dinner (because yes, there's plenty). Don't forget the raw treat to smugly enjoy in front of your colleagues.



@the_unbakedbakery theunbakedbakery.co.nz

REUBEN'S EATERY

We ordered: **The BLT.** Cost: **\$15.00.**

we loved

Reubens' BLT is a hearty, tasty, and seriously satisfying bite. Thick-cut Te Awamutu bacon, house-made slaw, fresh tomato, and Swiss cheese are stacked high on home-baked five-seed bread - wholesome and full of flavour. The signature aioli and relish on the side take it to the next level.

It's the kind of sandwich that leaves you full and happy. Sit outside with the sun streaming in or cosy up by the fire on a chilly day. Friendly service, a warm buzz, and food that always delivers. We're big fans.

@reubens_eatery



ELIXIR

We ordered: **Buffalo Chicken Salad** – Half Portion. Cost **\$13.00.**

we loved

Packed (generously) with crispy Buffalo chicken, no sad sprinkle here, this low-carb, high-satisfaction salad brings the heat with zingy sriracha mayo and a fresh crunch of greens. Light enough for a workday lunch and filling enough to power through the afternoon, and all for under \$15.

It even left room for a cheeky cabinet treat (which we definitely didn't resist).

@elixircafenp elixircafe.co.nz



NEW WORLD

We ordered: **The Lunch Pack** - Fresh ham salad baguette, kumara salad, chia pod, banana cake, apple and a drink. Cost: **\$15 or \$13.50** without the drink.

we loved

The Lunch Pack from New World Deli is seriously generous. We kicked things off with a crunchy ham salad baguette, made fresh in the deli, then moved onto a hearty kumara salad, and the sweet finish? Not one, but two treats: a creamy chia pod and a slice of banana cake. Oh, and let's not forget the apple - because balance. Eat it all in one go or stretch it across the day (if you've got the willpower - your 3pm self will be grateful).

@newworldnewplymouth newworld.co.nz



REEF SUSHI BAR

We ordered: **Crispy Chicken wrap**. Cost: **\$13.50** Or add a Miso for **\$15** (say you're a MOOD reader for extra points).

we loved

The Reef's Crispy Chicken Salad Wrap is one of Strandon's most popular grab-and-go lunches, and it's easy to see why. Packed with fresh salad, sliced crispy chicken, a hit of Japanese mayo, and a dollop of sour cream for extra creaminess, it's all folded tightly so you can eat it on the go (or at Pig Out Point, IYKYK). Don't panic if the shelf is empty, the friendly team will whip one up fresh for you, still hot and seriously satisfying.



@The Reef Coffee & Sushi Bar

WILD PEAR

We ordered: **Beetroot Hummus on Super Seedy Sourdough**. Cost: **\$15.00**.

we loved

This vibrant vegan beauty is just as nourishing as it looks. The beetroot hummus alone is a showstopper - bright magenta and packed with flavour, but layer in the zingy beetroot sauerkraut, a tangle of microgreens, and a generous sprinkle of toasted seeds and hemp hearts, and you've got a nutrient-rich powerhouse on a slice of seedy sourdough. Grab a table outside in the sun, soak up the lively lunchtime energy, and enjoy the Wild Pear's good vibes and great food.



@wildpearkitchen wildpearkitchen.com



"Your daily fix since 06"

117 Devon Street East | @elixircafenp | www.elixircafe.co.nz

elixir cafe



Your Favourite Lunch, Fresh from Our Deli

Discover delicious, chef-prepared options at your local New World Deli, where quality ingredients and bold flavours come together for the perfect lunch on the go.

We're serving up fresh seasonal salads, hot roast rolls, artisan sandwiches, and daily deli favourites—all made to satisfy, without stretching your lunch break or your budget.

Pop in, pick your favourite, and taste the difference.

Good food. Great value. Right here in Taranaki.

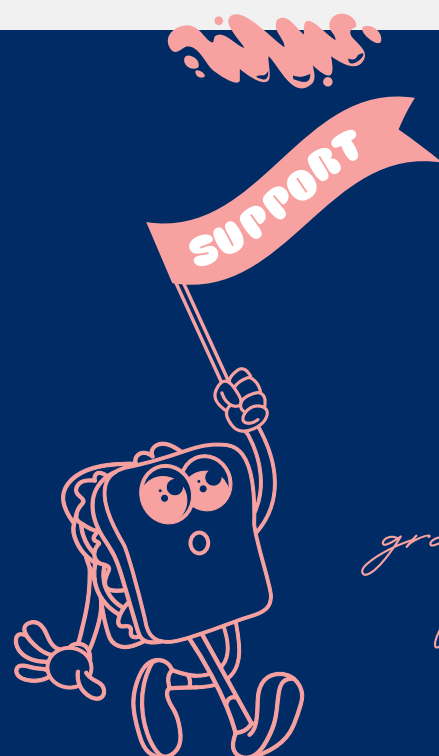
Proudly local, for locals!



New Plymouth

New World open daily 7am-11pm
Toast cafe - Your perfect pick-me-up

@newworld_nz | newworld.co.nz



Support our talented and hardworking local venues.

Great lunch options, made by people who care. Keep it fresh, keep it local and remember these \$15 or under lunch gems for you must try list.

grab your next mid-day fix close to home.





HEAD CHEF ENRICO SERGAS WINS BIG AT THE CAPUTO CUP

In a landmark moment for New Zealand's culinary scene, Ms White made a triumphant debut to take out top honors at the prestigious Caputo Cup a globally renowned pizza-making competition governed by the Associazione Pizzaiuoli Napoletani (APN).

Held in New Zealand for the very first time as part of Fine Food New Zealand 2025, the event drew skilled Pizzaioli from across the country.

Rising to the top in the Pizza Napoletana STG category was none other than Head Chef Enrico Sergas of Ms White, an awesome New Plymouth eatery tucked in the West End Precinct courtyard, known for its woodfired fare, dedication to craft, and relaxed, welcoming atmosphere.

Enrico's win, judged against strict Neapolitan guidelines for dough preparation, ingredients, and technique, earned him not only the coveted Caputo Cup trophy, but also a \$500 voucher from sponsor Mediterranean Foods Warehouse and the honour of competing in Napoli in the 2026 international finals.

'I'm proud to share my passion for producing traditional Neapolitan pizza in New Plymouth, and am looking forward to returning home to Italy to show that we uphold and respect these traditions on the other side of the world'

The victory shines a spotlight on the rising standards of artisan pizza in Aotearoa and celebrates a local chef whose passion for tradition and quality has truly earned him a place on the world stage.



OPEN MONDAY-THURSDAY FROM 4PM,
FRIDAY-SUNDAY FROM 12PM.
FIND US ON DELIVEREASY.



WHITE HART COURTYARD,
47 QUEEN STREET, NP.

@MSWHITENEWPLYMOUTH_ MSWHITE.CO.NZ

Sarah Pound FUSS FREE FAMILY FOOD



PUMPKIN & PEA RISOTTO WITH HARISSA PRAWNS & PARSLEY OIL

FREEZER FRIENDLY	PREP TIME	COOK TIME	SERVES
	15 minutes	35 minutes	4

ingredients

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon unsalted butter
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 310 g (2 cups) cubed pumpkin
- 220 g (1 cup) arborio rice
- 80 ml (1/3 cup) dry white wine
- 1 litre (4 cups) vegetable stock
- 200 g sour cream
- 80 g (1/2 cup) frozen peas
- salt flakes and freshly ground black pepper

HARISSA PRAWNS

- 1 tablespoon extra-virgin olive oil
- 750 g raw prawns, peeled and deveined, tails intact
- 2 tablespoons harissa paste

PARSLEY OIL

- 3 tablespoons extra-virgin olive oil
- zest and juice of 1 lemon
- 1 handful of flat-leaf parsley leaves, finely chopped

preparation

Heat the olive oil and butter in a large, shallow, flameproof casserole dish over medium heat. Add the onion and garlic and sauté for 5 minutes until softened. Stir in the pumpkin and cook for 5 minutes until starting to soften. Add the arborio rice and stir to coat in the onion and pumpkin mixture. Deglaze with the white wine, scraping up any browned bits from the bottom of the dish, and simmer until the wine has evaporated, about 4 minutes.

Slow and steady. Gradually add the vegetable stock, a cup at a time, stirring often until it has been absorbed and the rice is creamy and the pumpkin is tender. This will take about 20 minutes. Stir in the sour cream and peas and season with salt and pepper.

Meanwhile, cook the prawns. Heat the olive oil in a frying pan over medium-high heat, add the prawns and harissa and toss to coat. Cook for 2-3 minutes on each side until the prawns are pink and cooked through. Pile the prawns on top of the risotto. Now for the final touch. Whisk together the parsley oil ingredients. Drizzle the parsley oil over the prawns and risotto and serve immediately.

VEGGIE BOOSTER

- + Add 150 g (1 cup) diced sweet potato with the pumpkin.
- + Add 90 g (1 cup) sliced button mushrooms with the pumpkin.
- + Stir through 45 g (1 cup) chopped baby spinach, kale or silverbeet with the sour cream and peas.

BROCCOLINI WITH SNOW PEAS, EDAMAME & FENNEL

ingredients

- 2 bunches of broccolini, trimmed
- 1 large handful of snow peas, trimmed
- 320 g (2 cups) frozen podded edamame beans, thawed
- 5 spring onions, sliced on the diagonal
- 1/2 fennel bulb, very finely sliced
- salt flakes and freshly ground black pepper

SWEET SESAME DRESSING

- 85 g white sesame seeds
- ½ tablespoons kewpie mayonnaise
- 3 tablespoons neutral vegetable oil (such as avocado oil or grapeseed oil)
- 1½ tablespoons light soy sauce
- 1½ tablespoons rice wine vinegar
- 2–3 teaspoons honey or pure maple syrup

PREP TIME	COOK TIME	SERVES 4
15 minutes	15 minutes	

preparation

PROTEIN PAIRING

Chicken: Season 2 chicken breast fillets with salt and pepper. Pan-fry over medium heat for 6–7 minutes per side until cooked through. Rest, then slice and add to the salad.

Beef: Season finely sliced beef eye fillet with salt and pepper. Sauté in a hot pan over medium–high heat for 2–3 minutes until cooked to your liking. Add to the salad.

Salmon: Season a salmon fillet with salt and pepper, then pan-sear over medium heat for 4–5 minutes on each side until just cooked. Flake and add to the salad.

Bring a large saucepan of water to the boil. Add the broccolini and cook for 2 minutes. Throw in the snow peas and blanch them for 1 minute until tender-crisp. Drain and rinse under cold water to stop the cooking process. Drain again and set aside.

On to the salad. Combine the broccolini, snow peas, edamame, spring onion and fennel in a large bowl. Now for the sweet sesame dressing. Place a large frying pan over medium heat and add the sesame seeds. Toast the seeds, stirring occasionally so they don’t burn, for 5–6 minutes until fragrant and golden. Tip them onto a plate to stop the cooking process. Transfer 3 tablespoons of the toasted seeds to a small blender – or use a mortar and pestle – and grind them into a fine crumb. Set the remaining toasted seeds aside. Pour the crumb into a small bowl, then add the other dressing ingredients and mix well. Taste and adjust the flavours as needed and add 1–2 tablespoons water if you would like a thinner consistency.

Drizzle the sweet sesame dressing over the salad and toss to combine. Sprinkle the reserved toasted sesame seeds on top and season to taste. Serve immediately.

SALTED CARAMEL SLICE

FREEZER FRIENDLY	PREP TIME	COOK TIME	MAKES 12 pieces
	15 minutes	1 hr 5 min	

ingredients

POLENTA & BROWN SUGAR BASE

- 230 g (1 cup, firmly packed) brown sugar
- 100 g (2/3 cup) fine yellow polenta
- 90 g (3/4 cup) self-raising flour
- 1/2 teaspoon baking powder
- 150 g unsalted butter

CARAMEL TOPPING

- 60 g unsalted butter
- 1 teaspoon vanilla extract
- 3 tablespoons golden syrup
- 395 g can sweetened condensed milk
- 1 teaspoon salt flakes

preparation

Preheat the oven to 170°C (fan-forced). Line the base and sides of an 28 cm x 18 cm slice tin with baking paper.

Make the polenta and brown sugar base. Combine all the ingredients in a mixing bowl and mix well with a wooden spoon. Press the mixture into the tin – it doesn’t have to be perfect – and spread out evenly. Bake for 25 minutes until the base is golden brown. Set aside to cool.

Now for the caramel topping. Combine the butter, vanilla, golden syrup and condensed milk in a heavybased saucepan over medium heat and stir constantly for 15–20 minutes until the mixture has thickened and is golden brown.

Spread the topping evenly over the cooked base. Sprinkle on the salt and bake for 15–20 minutes until the topping is deep golden brown. Leave to cool in the tin before slicing.



Fuss free family meals to make weeknights a breeze. Sarah Pound is a trained nutritionist and a working mother in her recently released cookbook she talks of losing the art of home cooking and the invaluable knowledge and skills that come with it. Her ethos is to create opportunities with the kids to participate and help develop essential skills and knowledge that help with better food choices.



wholesome
by sarah

Wholesome by Sarah Family Food is available at national retailers or online below.

  @wholesomebysarah
 wholesomebysarah.com.au



JETCHARM
BARBER SHOP & GENTLEMEN'S QUARTERS

@jetcharm_barbershop @jetcharm_cafe jetcharmbarbershop.co.nz

THE BEAUTY COLAB

A little island escape – right here in Bell Block



Experts in relaxation, our warm retreat is your escape.

Discover your glow with luxurious facials, Pure Fiji body rituals and more - nourishing, grounding, and delivered with kind, experienced hands. Soft lighting, warm hands, and a moment just for you.

Book your beautiful escape today.

188 Parklands Avenue, Bell Block

@thebeautycolab_

thebeautycolab.com

aspect

COSMEDIX

THE FACIALIST

PURE97II

CURTIS COLLECTION
BY VICTORIA

REVITALASH
COSMETICS

YOUNGBLOOD
COSMETICS

lets talk SCALP HEALTH

AND THE CONFIDENCE THAT COMES WITH IT

If your scalp’s feeling itchy, tight, or flaky, you’re not imagining things. Whether it’s winter chill, steamy showers, or the stress of... well, life — dry scalp is one of the most common (and most ignored) issues we see.

But lately, the hair chat has gone deeper than surface-level flakes. More and more women are opening up about postpartum hair loss, hormonal shedding, and the confidence wobble that comes with it. And finally — the industry is starting to listen.

LET’S BREAK IT DOWN.

Scalp health: what’s the deal?

Think of your scalp like the soil in a garden — if it’s dry, flaky, or irritated, the roots (aka your hair follicles) are going to struggle. When your scalp’s not happy, your hair won’t be either.

Here’s what could be going on:

- ✗ Dry Scalp = skin not holding enough moisture
- ✗ Dandruff = excess oil + yeast build-up

Spot the signs:

- ✗ Tightness or itching
- ✗ Fine, white flakes
- ✗ Dull or brittle hair
- ✗ That “I need to scratch” feeling

And yes, like your face, your scalp needs hydration, protection, and the occasional treatment mask. Especially when you throw in stress, hot water, or harsh ingredients.

POSTPARTUM HAIR LOSS – TOTALLY NORMAL, TOTALLY ANNOYING

Three to four months after birth — just as you’re figuring out feeding schedules and remembering to brush your teeth — your hair might start falling out.

This is completely normal. Estrogen drops, follicles reset, and the shedding begins. While your hair will grow back, it can feel patchy, slow, and knock your confidence.

Layer that with dryness or breakage, and you’ve got a perfect storm. But don’t worry — your hair has a comeback arc.

MOOD’S TOP TIPS FOR A HAPPY HEAD

- ★ Use hydrating, gentle formulas — think oat milk, aloe vera, jojoba.
- ★ Shampoo only 2–3x per week max. Keep it warm, not boiling.
- ★ Add a targeted treatment to your weekly lineup — bonus points if it’s leave-in.
- ★ Check in with your stylist — especially post-baby or post-burnout.

the contenders

SALON-WORTHY RESULTS,
STRAIGHT TO YOUR
BATHROOM SHELF



1. Gisou Honey Gloss Ceramide Therapy Mask, 230ml, \$83. [mecca.com](https://www.mecca.com) Honey-powered repair in a glossy, glam tub.
2. Drunk Elephant Silkamino Leave-In Milk, \$63. [mecca.com](https://www.mecca.com) Light, creamy, and luxe, your strands will drink it up.
3. Justice Hair Heat Protect Protein+ Spray, \$30. [justicehair.co.nz](https://www.justicehair.co.nz) / Just Cuts. Daily defence for stressed-out hair — doubles as a styling must-have.
4. Bouf Flouf Factor Growth™ Leave-In Mask 150ml, \$34.95. [farmers.co.nz](https://www.farmers.co.nz) Hair thickening hero with patented FGF5 tech. Affordable, smart, and doing the work.
5. Aveda Invati Ultra Advanced, 30ml, \$32. [mecca.com](https://www.mecca.com) Breakthrough follicle vitality complex, which neutralizes, strengthens and invigorates follicle to support a healthy hair life cycle.
6. Essano Scalp Refresh Shampoo \$15.99. [essano.co.nz](https://www.essano.co.nz) Refresh the scalp and remove irritating dandruff flakes with this gentle formulation designed to help soothe and rebalance the scalp.
7. Aesop Rose Hair & Scalp Masque, \$57. [aesop.co.nz](https://www.aesop.co.nz). Like a facial for your scalp. Hydrates, soothes, and smells divine.
8. Essano Scalp Refresh Concentrated Serum, \$24.99. [essano.co.nz](https://www.essano.co.nz) Natural, high-strength active ingredients to help remove dandruff flakes and deliver optimal scalp health.
9. Bouf Flouf Factor Growth™ Leave-In Mask 150ml, \$34.95. [farmers.co.nz](https://www.farmers.co.nz) Developed by hair biologists and clinically tested, Flouf Factor Growth tonic helps regrow hair in 90 days.

justcuts™

Style Cuts™ for everybody

📍 Centre City Shopping Centre
New Plymouth (ground floor)

NO APPOINTMENTS™
JUST COME IN™



Check-In with the Just Cuts app
and make salon visits even easier.

New to the app? Join 'Just You'
rewards to get a \$5 welcome voucher*.

*T&C's apply.



PROVINCIAL GOODS

Gallery & Lifestyle Boutique

Nestled in the heart of Fitzroy Village, New Plymouth, Provincial is a thoughtfully curated space celebrating local art, homewares, and specialty goods crafted by talented New Zealand artisans and makers.

From original artwork to handcrafted lifestyle pieces and beautiful gifts, every item has a story to tell.

@provincial_goodsnz | provincialgoods.co.nz | 548 Devon Street East, New Plymouth



THINKING ABOUT ANTI-WRINKLE TREATMENT?

*No pressure. no fluff.
just the facts.*

Experienced Registered Nurse Victoria Symons with over 12 years in the healthcare field and a special interest in appearance medicine.

She's breaking down the basics of cosmetic injectables specifically anti-wrinkle treatments to help you understand what they are, how they work, and what to expect. Whether you're simply curious or considering a first-time treatment, here's what you need to know.

Victoria takes a no-pressure, facts-first approach to appearance medicine. She's all about treatments that are backed by science, delivered with care, and designed to help you look like... well, you just a little more relaxed.

This is a beginner's guide — nothing beats a one-on-one consultation with a trained professional (ideally one who makes you feel totally at ease).

SO... WHAT IS BOTULINUM TOXIN?

Botulinum toxin is a neurotoxin used for both therapeutic and cosmetic purposes. It works by temporarily blocking communication between nerves and muscles, which means the muscles can't contract. The result? Relaxed muscles, and softer lines and wrinkles caused by repeated movement (think frowning, squinting or raising eyebrows).

DID YOU KNOW?

There are three types of botulinum toxin products approved for use in New Zealand:

Botox® • Dysport® • Xeomin®

They all do the same basic job, but with slightly different personalities (onset time, spread, how long they last). Victoria will recommend the best fit based on your goals, facial anatomy, and vibe.

WHO'S IT FOR?

Most healthy adults are good candidates — though it's not recommended during pregnancy, breastfeeding, or for those with certain neurological conditions. A personalised consultation will sort out if it's right for you.

WHAT TO EXPECT

Your Consultation:

- ✓ A warm, friendly chat
- ✓ A full medical history rundown
- ✓ A bespoke plan designed just for you
- ✓ Transparent pricing (no surprises here)
- ✓ Consent + clinical photos (say cheese!)

Post-Treatment Timeline:

~ Day 1-2

The treatment begins to take effect as the anti-wrinkle treatment blocks nerve signals to the targeted muscles.

~ Day 3-7

Lines and wrinkles soften noticeably. This is when most people see their peak results.

~ Day 7-14

Muscles should be fully relaxed and results fully visible.

~ 2-4 Months

Muscle movement gradually returns as new nerve endings regenerate. Everyone's results last a little differently, depending on metabolism, muscle strength, and the area treated.

A FINAL THOUGHT...

Anti-wrinkle treatment isn't about freezing your face it's about softening the effects of time and movement in a subtle, natural way. If you've been wondering what it's all about, VS Therapeutics is here to offer clarity, care, and confidence.

Book a consultation to learn more.



Victoria

📷 📱 @vstherapeutics

🌐 vstherapeutics.co.nz

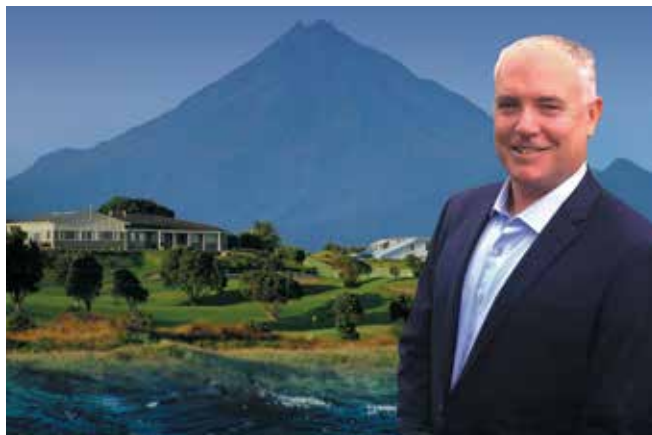


WELL CLINIC

Naturopathic Clinic & Herbal Dispensary

Situated in a rural setting in Ōākura, Well Clinic offers naturopathic consultations, herbal medicine, practitioner-only supplement scripts and functional testing. Becca Smith is a registered naturopath, nutritionist and herbalist; with a particular interest in digestive health and nutrigenomics.

@wellclinic.nz | wellclinic.co.nz



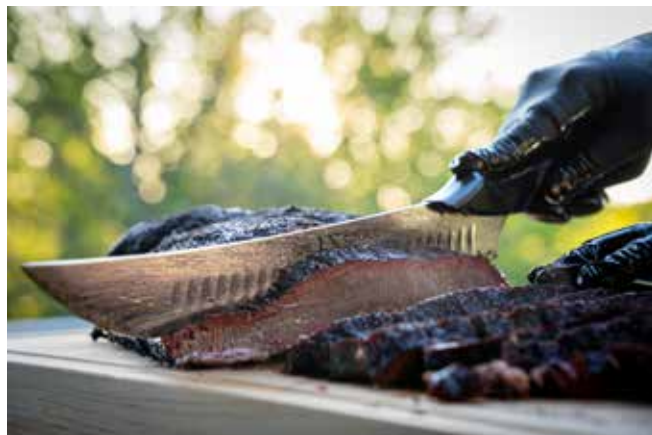
CRAIG WILLIAMSON

Candidate for Taranaki Regional Council

Passionate, proven leadership delivering world-class care for Taranaki's land, water, and air.

Trusted, future-focused, resilient, balanced, innovative, and committed.

Authorised by C. Williamson
craig.williamson@trc.govt.nz



NINE REPUBLIC

BBQ Knives

Frustrated with the quality of BBQ knives, Ryan (Pitmaster & Founder Nine Republic), decided to tackle the challenge and create his own knife. Inspired by Roman craftsmanship, he built the Trajan.

Available online at
ninerepublic.com



CANOPY FLORAL

Florist

Born as a pop-up in east London coffee shop, Canopy Floral is a premium floristry, with a wild and whimsical style as if walking through a lush garden. Canopy creates florals that feel effortless, natural, and a little untamed. Founded by Emily Bain, Canopy Floral is built on years of experience in hospitality, sales, and event curation. With a keen eye for detail and a love for thoughtful design, Emily brings a fresh approach to floristry which is one that values quality, creativity, and a connection to nature. Having trained at world renowned florist Flowers Vasette in Melbourne, Emily and the Canopy style reflects her background in design and hospitality — calm, creative, and quietly confident.

@canopyfloralnz | 118 Devon Street West



POTTERS CORNER

Creative

Transforming clay into timeless, functional, and beautiful pottery—these handcrafted pieces designed to enrich and elevate everyday living spaces.

hello@potterscorner.co.nz
@potters_corner



VARNELL

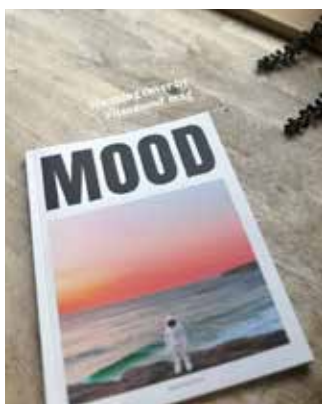
Beauty

Taranaki's trusted home of eyelash extensions, spray tans, sauna, and lash training. Varnell Salon - expert care with a personal touch.

@varnellnz
lasheses.com



@sarahacarroll_



@hmwellnessnz



@niccigoodin



@taranakitoylibrary



@lauracrombie_



@thebeautycolab



@novotelnewplymouth



@escapecoffee



@louhellerstylist



@taranakiwomensrefugepopup



@milarky



@the__creatives__



@physiopilates_np



@badgalreo



@thearcdept

ISSUE 15 OUT DECEMBER 2025

MOOD is more than a magazine. It's a movement.
A community of storytellers, dreamers, makers, and doers.
We're local - proudly Taranaki - but our stories? World class.

We share...

People doing epic things

Fashion that turns heads

Travel from here to anywhere

Big ideas for small business success

Collaborations that surprise and inspire

Created by Amy, Kerry & Emily we are on a mission to celebrate creativity, spark connections, and spread the word.
Got a story, a vision, or something too good not to share? Let's make it happen.

FIND MOOD

At collection points across Taranaki and online, anytime.

ADVERTISE WITH US

Download our media kit via our website and let's create something unforgettable.

PURCHASE MOOD

If you're out of town but want a copy - MOOD is available online to purchase.

*We look forward,
to hearing from you!*



hello@itsamood.co.nz



itsamood.co.nz



@itsamoodmag



@itsamood_mag

#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz
#itsamoodnz #itsamoodnz #itsamoodnz

A dense, repeating pattern of white-outlined circles of varying sizes, creating a textured, bubbly effect across the entire page.