





contents

Here we are again putting the final touches to another Christmas issue - I'm totally convinced that the older I get, the faster Christmas comes around!

Traditionally the essence girls try to outdo each other with some fabulous crafty/bakey thing for the December issue and over the years it has been a lot

This year Mandy and I combined my favourite cheese recipe with her now 'not so secret' Peach Chutney. Jo mixed a rhubarb syrup that is served with a bubbly wine. It made me a bit nervous to be honest - aren't parts of rhubarb poisonous? It's awful stuff if you ask me but it's fabulous in a bubbly cocktail. Thankfully we all lived long enough to try Mel's shortbread. Much debate was had regarding whether you use castor or icing sugar. The answer is on page 17.

In this issue, Jo Bailey chats with popular celebrity chef Nadia Lim who introduces us to her latest plant based cookbook, Vegful. We visit Querky Style in Cust, we take a trip to Hanmer Springs, we remind you of all the fabulous North Canterbury eateries and we end the year with some lovely Christmas wishes from many of our advertisers.

Don't forget to shop locally this Christmas - we have put together several pages of inspiring gift ideas on pages from page 11.

We hope you have enjoyed the content of the magazine throughout the year. Please continue to let us know if you have an interesting story that you would like told.

As always it has been a great year working alongside motivated and successful business owners and their staff, getting to know local people and the special places in North Canterbury. We are truly grateful to be given the opportunity to showcase all that is great about our region.

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Enjoy your summer break - Dorothy, Mandy, Larnya, Mel and Jo

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Christmas comes to Kaiapoi

The Annual Kaiapoi Carnival and Santa Parade was held on Saturday 7 December on a typical summer's day in North Canterbury. A little rain didn't deter the crowds from enjoying the three major events on offer: Lion Foundation Kaiapoi Carnival, KPA Street Market and McDonalds Kaiapoi Santa Parade.





Local Trust Launches Friends of Wellbeing

NZ cricketing legend John Wright and The Sou'Westers entertained with stories and songs at Rangiora Town Hall on 1st November to raise funds for Community Wellbeing North Canterbury Trust. The event also launched "Become a Friend of Wellbeing" which highlights ways in which the community can join with the Trust to transform lives in North Canterbury. Thanks to John and the band and very generous sponsors, everyone had a fabulous evening.



1. The Sou'Westers - Paddy Long, John Wright, Aly Cook, Liam Ryan and Dean Hetherington 2. John Wright, Sue Hubbard, Tania Emmett and Gordon Hubbard 3. Lisa Mead and Hannah McKnight 4. Lisa Newby, John Wright and Sharon Chambers 5. Jacinta McInerney, Deirdre and Liam Ryan, Gae Thawley 6. Sally Kelso, John Wright, Nelson and Jan Moffatt 7. Simon and Lauren Patchett with John Wright 8. Philip and Catherine Keith with John Wright

Art in a Garden

Guests celebrated Spring in North Canterbury by exploring the extensive grounds of Pegasus Bay Winery and discovering a collection of sculpture by some of the nation's best.



1. Johanne Macmaster and Sheryl Fraser 2. Cushla Heslop and Claire Inkson 3. David McLernon and Marshall Hudson 4. James Burn, Donna Linger, Uli Schmidt and Michelle Bradly 5. Belinda and Dean Donaldson 6. Richard Parke and Di Bethell 7. Sally Forbes, Alastair and Ali Edmond 8. Ed Donaldson, Dean Kiddy and Castro Donaldson 9. Phoebe Wilding, Devon Ormflay



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The village merger that brought Querky Style & Roses at Cust together is now brimming with Christmas gift ideas within a dynamic local hub - just 15 minutes from Rangiora.

Under owner Yvonne Frost's tender care the summer thaw includes so much more than half a hectare of roses, shrubs, trees, perennials and the myriad of thoughtful and different garden accessories.

Inside, the second tier of the business blossoms into fashion, gifts, homeware, jewellery and art. It is nestled in an inviting nook with easy parking, and the welcome buzz from a number of surrounding local shops.

"When we bought Roses at Cust five years ago, it had been here for more than three decades, and it was really wellknown for its roses. And, just its roses," Yvonne said.

"We are definitely now a destination, and a number of our repeat customers come from guite a distance, because there s more to us than they first realised.

"They tell us they come to find fresh and different ideas, without the hassle of a busy mall.

"Cust is also a great place to have a beautiful lunch locally, and to do coffee."

In a nod to its roots, Querky Style & Roses at Cust also fills an important need in the landscaping arena.

"Some people don't want to pay thousands of dollars for a big design, but they do appreciate us walking their



what might work well," Yvonne said.

Local customer Lorraine Fullmer, who emigrated from Colorado in the US nine years ago, is a case in point,

"They carry a seriously good variety of things, their prices are extremely competitive, and the team is so helpful and nice that it's a real pleasure going there," Lorraine said.

'I knew I had to do something with our garden, and their knowledge and 'can-do' country attitude has been invaluable."

Yvonne encourages everyone to drop in to explore their Christmas stock.

She said, "We're ready for Christmas, we love making our customers feel welcome, and we have lots of different things here.

1771 Main Road, Cust. Phone (03) 310 2325 **OPEN 7DAYS** 9am -5pm (7







Stuart and Claire Morris - Business Owners

Where to from here?

Wow, hasn't 2019 flown by? It's a great time to reflect on the year and make some predictions for what lies ahead for the North Canterbury region next year - "crystal ball gazing" so

The after effects of the earthquakes and the cash injection they gave the North Canterbury markets is behind us and this year we have returned to a more transitional seasonal market space where we've experienced lower volumes of transactions through the colder months and then an increase of sales in the spring and coming into the summer months The year started with plenty of early activity and slowed over winter but to qualify that - it was far from the lows we experienced in the 2008 market, in short, it has been an even market where buyers sought value for their dollar and in a lot of cases were prepared to wait until they found it.

stay that way for quite some time. That led to an interesting Management services.

scenario. As the spring market started to warm up we saw our investor buyers through more open homes and that's a positive sign they are returning to the market. Another interesting trend is that of first home buyers preferring to save for a bit longer, taking advantage of their KiwiSaver benefits and choosing new and smaller options vs the older style home. The impact on the market is that their dollars went straight to the new building company or developer and didn't flow up through the market as we might normally have seen.

Summer has arrived and the feeling in the market seems stronger - with active buyers in the market place and people making decisions. With growth in North Canterbury and new infrastructure making its way north, we are a popular option for those seeking good value for money.

Our 2020 predictions are for much of the same. Agreat trading market, record low interest rates and strong re-building in Christchurch continues to offer job opportunities. We believe that North Canterbury continues to grow stronger and offers so many benefits to those who live here



Have a fantastic Christmas, enjoy some downtime if you can, remember the importance of family and rest. We'll see you all again next year to get into it again!

Some of our team members are working over the holiday season, contact us at one of our four offices in Rangiora, Interest rates continued to drop and forecasts are for them to Pegasus, Kaiapoi and Papanui for Sales and Property

Significant changes for Landlords

Just when you thought things were beginning to settle down...it looks like more significant changes are on the way for landlords

New proposals outlined by the Government today could lead to significant changes to the Residential Tenancies Act and

- include the following: Limiting rent increases to once every 12 months instead of
- once every six months. Banning rental bidding (ie: landfords encouraging 'bidding wars' among potential tenants for high demand properties).
- Ending no reason terminations, Currently, periodic tenancy agreements (ie: a tenancy doesn't have a fixed end date) can be terminated without any reason being given as long as the landlord gives 90 days notice. A fixed term tenancy may be ended with no reason as long as a minimum of 21 days notice is given. Under the proposed changes to the Residential Tenancies

Act, a landlord would no longer be permitted to give no reason notice to terminate a tenancy. However, there will be a list of acceptable reasons for termination, but as yet they have not advised what these would be.

- Extending the notice period tenants must be given if the landlord wants to sell or move into the property themselves from 42 days to 63-90 days.
- Letting tenants add minor fittings to the property, such as brackets to secure furniture against earthquake risk, to baby proof the property, install visual fire alarms and doorbells, and hang pictures.
- Increasing financial penalties. The Tenancy Tribunal will be able to award compensation or order work to be done up to a value of \$100,000 (currently the maximum is \$50,000).

As with all the changes we continue to face, we will have to wait and see how this pans out. Ultimately it is something we'll navigate through and we'll get to the other side.

Katrina Green - Property Manage E katrina.green@raywhite.com

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A celebration of "beautiful, colourful, bountiful vegetables" is how popular celebrity chef, Nadia Lim describes her latest (and tenth) cookbook, Vegful, which is a stunning collection of vegetable-based recipes. "It was around four years ago that I first wanted to write a vegetable cookbook. However, the timing didn't feel quite right, as I wasn't sure the majority of Kiwis were ready for it. Today there is a definite wave or movement towards more plant-based eating, with far greater awareness around how delicious it can be, and the benefits of eating more vegetables and less processed foods and meat."

While all of the recipes in Vegful are vegetarian or vegan, Nadia prefers to call it a vegetable cookbook. "The idea is to simply get people, regardless of what way they choose to eat, to eat more vegetables and to explore new varieties, flavours and ways of cooking and serving them. It's easy to get into the habit of buying the same vegetables and cooking them the same ways, but there is such an incredible variety out there to try."

In the beautifully laid-out book, simple tips have been provided for people with special dietary requirements, so they can adjust the recipes to suit their needs.

Nadia says she "still loves a good lamb chop" and is not recommending fellow omnivores should give up meat all together. However, she believes in going for "quality (such as more ethically raised meat) over quantity" when it comes to meat consumption.

For the last few years, about half the main meals she cooks for her family have been vegetable based. "Straight after (winning) Masterchef, my cooking was still mainly centred around a protein, as like most of us, I had been brought up with chicken, meat, or fish being the starting point for dinner. Even as a cook, I had to shift my mindset to put vegetables at the centre, but once I got used to it, I started to become a lot more creative and try new things.

Vegetables centre stage

in Nadia's new book

Now, I think 'should we have eggplant, courgettes or kumara for dinner tonight?' and build a meal around that."

Nadia says her husband Carlos Bagrie, a fourthgeneration sheep farmer who grew up in Southland on meat and three veg" was initially resistant to the idea of vegetarian meals but is now a huge fan. "I think his views were a reflection of the majority of Kiwis. These days he doesn't really distinguish between a meat and a meat-free meal - both are equally delicious and satisfying!"

With two young sons, Bodhi (3) and River (1), cooking at home has become more about "family favourites" rather than the more exotic and sometimes spicy meals she and Carlos used to enjoy. "I don't have time to cook twice, so our meals are definitely not as exotic as they used to be, but that doesn't mean they can't be delicious."

Like many parents of small children, it can be a struggle for Nadia to get her sons to eat vegetables. Before she had children, she thought she would be able get them used to eating vegetables from a young age, but it hasn't quite worked out this way. "People often assume my kids must be great vegetable eaters, and while they're not terrible, they're not amazing either. Like most mums, I have to hide their vegetables and sometimes bribe them with ice

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Today there is a definite wave or movement towards more plant-based eating, with far greater awareness around how delicious it can be, and the benefits of eating more vegetables and less processed foods and meat.

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She says her boys love any kind of vegetable fritter, vegetable chips, such as carrot and parsnip roasted with a little olive oil and maple syrup, and Veggie Pops ice blocks, which are a "delicious and refreshing way" to get greens into young children. The Veggie Pops recipe features in Vegful along with Creamy Tomato, Mushroom, Kale and Black Bean Shepherd's Pie, another of the boys' favourites, says Nadia. "I substitute kale for spinach or silver beet when I'm cooking it for them, and they absolutely love it."

Nadia says her own favourite recipes in the book change depending on the season, however current choices include Cypriot Salad, which has lentils and freekeh or bulgur wheat as the base, with lots of vegetables, herbs,



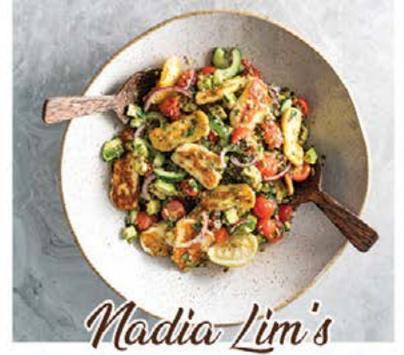
haloumi and cherry tomatoes; and the Pumpkin and

Nadia's life is incredibly full and busy. As well as being a young mum, she writes and self-publishes her cookbooks and does most of her own marketing and publicity, including book tours. Her hugely popular magazine, Nadia, continues to go from strength to strength, and she is one of the founders of My Food Bag, now a celebrated

She even managed to find time to appear on this year's Dancing with the Stars television show. "I thrive on new challenges and it was really cool to do something right outside my comfort zone. I joined for fun and was aiming to get about halfway through, but as time went on, I became more and more motivated and was thrilled to reach the semi-finals. My dance partner, Aaron Gilmore, the rest of the contestants, and the crew were all so lovely, and we keep in contact a lot, which is a fantastic bonus."

Vegetables are the one food source we can't eat too much of, so if you are wanting to incorporate more plantbased cooking into your life or add some delicious new vegetable recipes to your repertoire, Vegful is the perfect addition to your Christmas wish list.





Cypriot Lentil & Freekeh Salad with Honey-glazed Haloumi

This salad was scored a unanimous, definitive 10/10 by a group of friends over for lunch. Freekeh - a young, green wheat, most similar to bulgur - is a delicious grain to incorporate in your diet; it has a fantastic subtle smoky, nutty flavour and is a little chewy. The combination of freekeh, lentils, sunflower and pumpkin seeds lends heaps of texture and nuttiness to this summery salad. It's hands down one of my favourite salads and is incredibly filling.

SERVES 4

Prep time: 20 minutes Cook time: 25 minutes

V2 cup dried Puy lentils (French green lentils) V2 cup cracked freekeh (or bulghur) 3 tablespoons sunflower seeds 3 tablespoons pumpkin seeds Y₂ large telegraph cucumber V2 red onion, finely sliced V2 punnet cherry tomatoes, cut in half Y2 cup each chopped flat-leaf parsley and mint 2 tablespoons chopped capers flesh of 1 firm-ripe avocado, diced

DRESSING

zest of Y2 lemon juice of 1 lemon 4 cup chopped oregano leaves 4 cup extra-virgin olive oil 1 clove garlic, finely chopped 2 teaspoons liquid honey ¼ teaspoon salt and freshly cracked black pepper

HONEY-GLAZED HALOUMI

400g haloumi, sliced 0.5cm thick V2 punnet cherry tomatoes leaves from a few sprigs of thyme or rosemary zest and juice of 1/2 lemon 1 tablespoon liquid honey

- Bring a medium pot of water to the boil. Cook lentils for 5-10 1. Bring a medium pot of water to the both cooking for a further 10–15 minutes then add freekeh and continue cooking for a further 10–15 minutes or until lentils and freekeh are tender. Drain and run under cold water to cool and stop the cooking process.
- Place sunflower and pumpkin seeds in a small fry pan (with no oil) and toast on low to medium heat for a few minutes, stirring frequently to avoid burning. Set aside.
- Place all dressing ingredients in a jar, screw the lid on and shake well to combine.
- 4. Cut cucumber in half lengthways, scrape seeds out with a teaspoon (and discard), then slice. Place in a large bowl. Add cooled lentils and freekeh along with toasted seeds, all remaining salad ingredients and dressing. Toss together and season to taste with a little more salt and pepper, if needed.
- Heat a drizzle of olive oil in a large non-stick fry pan on medium heat. Cook haloumi for 1-2 minutes each side until golden. Transfer to a plate and keep pan on the heat.
- 6 Place cherry tomatoes and thyme/rosemary in the pan and cook, shaking every now and again, for a few minutes, until tomatoes are blistered. Add lemon zest and juice, let it bubble, then add honey and turn off the heat. Transfer blistered tomatoes to plate of haloumi and pour over the juices and herbs from the pan.
- 7. Top salad with haloumi, blistered tomatoes and honey glaze and juices.

DF omit haloumi | VEGAN omit haloumi and use maple syrup

Your 2020 holiday starts here...



The South Island has so much to offer, the pure gems of each destination have been co-ordinated by South Island Tours, into unique and balanced trips from the very top to the very bottom of the South Island, ensuring there is something exciting for everyone.

The owners of South Island Tours NZ are based in Amberely, Geoff and Lee Swift have 28 years of South Island tour experience and are hands on operators. They are recognised for their efficiency, enthusiasm and taking exceptional care of all their customers'

"We love to help people connect with the places we are visiting and to soak up the atmosphere, discover the lifestyle and heritage of different parts of the spectacular South Island".

Their customers' tour experience is highly important to them, hence the extra commitment in creating smaller group tours. Given Geoff and Lee are experts of the South Island, their itineraries are cleverly created for discerning smaller groups of people to enjoy, choose from destinations such as Golden Bay & Farewell Spit, D'Urville Island, Queenstown or Stewart Island & the Catlins, plus many other destinations, the list is long. Visiting their website or Facebook page is a must for the full list of what is currently on offer for 2020.

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- + Banks Peninsula & Little River
- + Stewart Island & Catlins
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Their other speciality is 4WD or Cycle tours through Molesworth Station and neighbouring areas providing an opportunity for you and your friends not to be missed.

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Holidays in

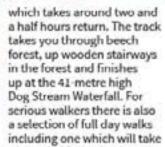
From its wide, tree-lined main street to its outdoor cafes and picnic spots - Hanmer is bursting with charm. And whether you want to get away for a tranquil weekend or indulge in some adrenalin sports - there is something to keep the whole family happy. From minigolf to jetboating; mountain-biking to relaxing

A stroll around the centre of town has

plenty to keep shoppers happy from homewares to shoe stores and some great fashion boutiques such as Mhor. Here you'll find a wonderful array of labels from the summer colours of Lemon Tree to the must have versatility of Betty Basics - it's the perfect spot for some serious shopping therapy.

Foodies are also spoilt for choice. To start the day there are plenty of cafes offering everything from coffee and a muffin to superbowls and eggs bene. And when it comes to dinner time there is something to suit all tastes from burgers to pizzas, Indian to tapas and relaxed, family dining options. If it's a long, hot summery day then make sure to check out the gelato shop with their mouth-watering ice-creams and

A few minutes out of town you'll find Hanmer Forest - where you can easily wile away a day exploring. There are walking trails to suit all abilities from a short half hour amble to the more strenuous Waterfall Track



including one which will take you through some beautiful forest landscapes to the peak of Mt Isobel.

And if all that tramping leaves you feeling in need of a little rest and relaxation, then book yourself in for some pampering at the Spa at Hanmer Springs. It's the perfect way to unwind and you can opt for a simple pedicure or splurge on a decadent package that combines some of their most popular treatments - massages, manicures and facials.

Hanmer Springs is a real gem in our own North Canterbury backyard. So if you haven't visited recently, make time to rediscover it this holiday season. You'll be glad you did.





SHOP THE LOOK

With the thought of summery days ahead, we start thinking about zhushing up our wardrobes, homes and outdoor areas and with the fabulous range of colours, textures and styles available for the new season; there is no reason not to treat ourselves and brighten our home environments.

North Canterbury is full of amazing stockists and businesses who will point you in the right direction - from a small change or a complete revamp!







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Organic beauty made simple

best, with a visit to Elegant Beauty and Brows stunning new North Canterbury salon, opening soon at 2a Good Street, Rangiora.

The company already has four popular salons in Christchurch, which are known for delivering outstanding service and an exciting range of natural and affordable beauty therapies using only organic and herbal products. The opening of the Rangiora salon means Elegant Beauty and Brows North Canterbury clients can now enjoy the same luxurious pampering a little closer to home, and new customers can discover what makes the brand so special.

One of the salon's most popular treatments is a rejuvenating Organic Facial, a perfect antidote to the pre-Christmas rush. The highly trained beauty experts at Elegant Beauty and Brows would love to welcome you for a personalised treatment, combining natural herbal products, with the power of touch, to leave your skin feeling refreshed, hydrated, nourished and glowing. They can also advise on the right skincare and supplements to help you achieve and maintain maximum results for your skin.

For the ultimate in relaxation and stress relief, the salon offers a full body massage,

you feeling relaxed and revitalised. The skilled team at Elegant Beauty and Brows are also experts in the fine art of threading (an ancient hair-removal

FOR JAN 2020 technique) which can completely transform eyebrows, creating a defined and perfect arch. Tinting and glamorous eyelash extensions are other services carried out by the therapists, to help you look your best for the festive season and beyond. The salon also offers waxing, spray tans, and stunning henna tattoos - creating beautiful body art which lasts for a short time rather than a life time.

OPENING

SPECIAL

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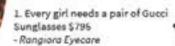
Opening end of December with a special of 20% off all services, now is the perfect time to visit the friendly team at Elegant Beauty and Brows gorgeous new Rangiora salon.



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Summer Essentials

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ECO

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- 4. A trusted family favourite Oasis unscreen SPF50 \$39.99 Rangiora Life Pharmocy
- 5. To stop that flyaway hair, Stella and Gemma scarf/tie \$15 Feather & Oak
- 6. Favourite time of the year-Blackwells Womanswear 30% off sale (12th - 15th December 2019)
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03-313 1383 | 152 High Street Rangiora | Mon-Fri 9-5:30 Sat 10-4 Sun 10-3 WWW.PROPAGANDACLOTHINGNZ.CO.NZ afterpayA7 + LAYBUY



14 December 2019 Lessence

FEATHER & OAK interiors –



These summer holidays... Sit back, relax and plan your new 2020 space at home.

Pop in store or online and book your January consultation

- Window Furnishings
- Interior Design
- Upholstery and soft furnishings

Our summer hours

27 -30 December 3 - 5 January

6 January

11am - 3pm 11am - 3pm

9am - 5pm (normal hours)

Maria Flor Bordallo Range \$40 - \$125

Last minute gift ideas...



Mini Love Vases set of 4 \$45













William Morris Hand cream \$15 each



Tealight Villa \$115



Kip & Co Tassel Velvet Cushion (50x50cm) \$139





P. 03 313 0123



Liamaram Doormat \$100





Kip & Co Beanbag \$170 (unfilled)

166 high street rangiora



Kip & Co Wool Ottoman Cover \$199 (90x40cm unfilled)



Kip & Co Velvet Pea Cushion (42cm diameter) \$110

featherandoak.co.nz

Essence Girls Entertaining

this Summer



Mandy's Peach Chutney

This is probably the best chutney ever! The longer it is kept the better, as the cayenne pepper mellows and makes the chutney a superb

I kg stoned and peeled, ripe

3 Y₂ cups malt vinegar 2 cloves garlic, finely chopped 100g preserved ginger, finely 500g dates, finely chopped

500g raisins

1kg brown sugar 2 teaspoons cayenne pepper 2 tablespoons salt

Chop the peaches fairly finely and boil them in vinegar with the garlic until the peaches are soft. Add the remaining ingredients and boil for 30 minutes, stirring occasionally. Spoon into hot, clean jars and

Makes about 3 litres.

3 cups finely chopped rhubarb (about 4-6 stalks) 1 cup sugar

2 cups water

I bottle of bubbly wine, chilled

Put everything in a small pot and bring to the boil. Continue to boil for about 15 minutes, taking care it does not burn. While the mixture is still warm, use a wooden spoon to push the wine for a light and liquid through a sieve. Pour the syrup you have collected into a whimsical cocktail. small, sealable bottle. Chill before use.



Rhubarb

difference can take a recipe from okay to amazing.

Dorothy and Mel both made their shortbread following a recipe in their respective copies of that good old classic

- the Edmonds Cookery Book. But, whilst Mel's shortbread

turned out 'okay', Dorothy's was much better. Mel had some

problems with the dough and had to add a little milk to help

it bind. Dorothy's dough was silky smooth and produced a

A quick chat revealed that while Mel's recipe had used

castor sugar, Dorothy's had told her to use icing sugar. Icing

sugar is said to give a fuller mouth feel and a softer texture for

The recipes were simply from different editions of the same

shortbread. While castor sugar gives a rougher, more sandy

cook book. But it shows that it's worth trying out different

recipes for the same thing until you hit the one that really

texture and has more of a crunch when eaten

does it for you.

Happy baking!





Having friends around for drinks and nibbles this holiday season?

Dorothy and Mandy combined a favourite cheese recipe with a secret Peach Chutney.

> You will need: 1 x clove of garlic, peeled 4 fresh thyme sprigs 2 small bay leaves 1 or 2 tablespoons of white wine Y2 cup peach chutney Sea salt and ground pepper

Preheat your oven to 180° fan bake.

 Use a larger wheel of camembert (250 grams) and make sure it is at room

· Place the cheese on a sheet of baking paper, slightly larger than the cheese then place on a sheet of tin foil.

Rub the top of the cheese with the garlic then and poke the thyme sprigs place the bay leaves on the top and pour over a couple of tablespoons of white wine. Wrap the baking paper over the cheese and then seal the foil tightly. Place in a baking dish

slightly larger than the cheese. · Bake for about 20 minutes, or until the cheese is very soft when lightly pressed. Remove the foil, open the baking paper and spoon over a couple of tablespoons of the chutney, season with salt and pepper and dress it up with a few more thyme sprigs. Pop back in the oven, uncovered, for a few



1. Christmas Wreath - Feather & Oak 2. Cheese Knife Holder - l'Adore 3. Designer Plates - Feather & Oak 4. Cookie Cutter and Serviette Holders - Blackwell's Kaiapoi

essence | December 2019 17

🛦 Aren't we lucky! 🥻

Our wonderful family GP has a saying that amongst my family and friends has become our favourite toast, "aren"t we lucky!" When we use it at all manner of events it sums up the good fortune we all have, just to be still on the planet for another Christmas rush, to live in this wonderful area surrounded by friends and family and to have a lovely family doctor with a great turn of phrase!

I've been especially lucky recently. I received an email from the UK asking me to

brew at the JD Wetherspoon International Brewers Festival in February, Craft brewers from all over the world are invited to brew one of their beers as a real ale (you know the ale they serve in English pubs, flat and warm!) JD Wetherspoon is a huge chain of 900 pubs all over the UK, founded by Tim Martin in 1979. He took the surname from a teacher at school (in Dunedin, NZ!) who told him he would never amount to anything. The initials, were taken from J.D. 'Boss' Hogg of The Dukes of Hazzard fame. I'm especially lucky as I've done this before. In

2014 I brewed at Hook Norton brewery in Oxfordshire. It was a wonderful experience, Hook Norton is a very



ANTIPODEAN PALE ALE

BREWED EXCLISIVELY FOR J D WETHERSPOO AT SHEPHERD MEANE SREWERY KENT BELINDA GOULD DREW MOON BREWING CO. - NEW ZEALAND

1800s and still using a lot of the original equipment, they have brewery stables and deliver to local breweries with a horse and cart!

in February 2020 I'll be at Shepherd Neame brewery in Kent, another brewery with a very long history, Britain's oldest in fact. From the website it looks huge. Something to look forward to in the New Year. Have a safe and happy Christmas!

We're open longer hours over Christmas and we have music on Sunday 22nd from 3-8pm

Monday 23rd December 3-10pm Tuesday 24th December 3-10pm Friday 27th December 3-10pm Saturday 28th December 3-10pm Sunday 29th December 3-10pm Monday 30th December 3-10pm Tuesday 31st December 3-10pm Friday January 3rd 3-10pm and back to normal hours.

Have a Happy and Safe Christmas. Aren't we Lucky!



it is positioned perfectly to capture all day sun and with views across the lake and hills beyond, it is simply a stunning and unique setting that you will never want to leave. Relax and enjoy a cold drink, beautiful food, and great service, either in the restaurant or outside on our deck overlooking the lake...



Open seven days from 8.30am Monday - Sunday 62 Pegasus Main Street, Pegasus
For details or reservations, phone (03) 967 6891 or visit thegoodhomepegasus.co.nz



GRACEBROOK

For beautiful sweet chemies - visit us! Pick your own starts on New Year's Day! Visit our country store - we stock preserves, pickles, cherries and so much more... and our very special Cherry Liqueur... perfect with chocolate, and our delicious spicy cherry sauce!

> 156 Ashworth Road Amberley Ph (03) 314 7076 www.gracebrook.co.nz



Got friends visiting over Christmas or need time out from the busy holiday Season? Coffee Worx is a reliable, friendly place to come and relax, while sipping an excellent espresso and enjoying fresh and fabulous food. We also have gift youchers, fresh roasted coffee for home and a range of coffee lovers gifts.

> www.coffeeworx.co.nz 13 Ashley Street, Rangiora

PATAKA BERRIES



Pataka Berries are proud growers and suppliers of local grown berry fruit. Based at the northern end of Marshland Rd, Ian and Marg Johnston are fourth generation growers supplying fresh berries and outdoor tomatoes in season with a full range of frozen berries

- Open 7 days 9am till 5pm
- PYO raspberries available from 27th December
- Fresh berries available Real fruit ice cream

768 Marshland Rd Ouruhia, Christchurch Ph (03) 323 7896



NOM NOM KITCHEN

Experience authentic South East Asian Cuisine in a cosy, fully licensed restaurant with impressive Asian style décor. With something on the menu to please everyone Nom Nom is a fantastic choice for your next family catchup, special occasion or just a great meal! 257 High Street, Rangiora. Ph (03) 313 4276





ROUTE 72 CAFÉ BAR EMPORIUM

Treat yourself with a visit to Route 72 Café Bar Emporium in Cust. With an eclectic array of fashion, home and gardening delights there really is something for everyone. A picturesque view adds to the "Route 72" lunching and brunching experience. A day visit with friends and family will be a day to remember. Closed for Xmas - Reopen January 14th.

1697 Cust Rd, Cust. Ph (03) 312 5595 Route72@clear.net.nz

\$50 FOOD/BEVERAGE VOUCHER

To be in the draw to win a \$50 food/beverage voucher, jump on our Facebook Page to our competition, tag who you would bring with you and ensure you are both

You can also enter via email info@essencemagazine.co.nz Competition ends Wednesday 24 January 2020.



Congratulations to Alicia McGarry our winner of last month's food and beverage voucher.



PUKEKO JUNCTION WINE SHOP

Gateway to the North Canterbury and Waipara Valley Wine Region on SH1, just 40 minutes north of Christchurch. Proudly boasting the largest selection of premium and boutique LOCAL wines, friendly local knowledge, gourmet deli items, art, gifts, and much more! SHOP LOCAL! Open 7 days

> 458 Ashworths Road, SH1, Leithfield, Ph (03) 314 8867 E: info@pukekojunction.com



MONTEITH'S RANGIORA

Monteith's Rangiora, home of great steak, lamb shoulder, pork belly and salmon fillet... enough said!

All the staff at Monteith's Rangiora would like to wish our customers a happy and healthy holiday season.

75 Victoria Street, Rangiora Ph (03) 313 2929 ww.monteithsrangiora.co.nz



It's time to plan your summertime visit to North Canterbury, an internationally renowned destination for food, wine and nature. Immerse yourself in an abundant and truly local experience of taste, surrounded by the breathtaking panoramic vistas of North Canterbury.

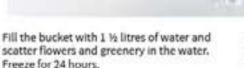
The region is home to 90 + vineyards, most of them independently owned by a close-knit community of local families. With some of the country's most diversified land formations, the region lends itself to highly varied and interesting soil types. Concentrated and expressive wines are grown here - particularly Pinot Noir, Chardonnay and Riesling,

Pair that with a rich abundance of produce growing throughout the region, and you've got yourself the perfect summer experience. Our people are known for foraging, gathering and hunting to create beautiful dishes that hero real, fresh and seasonal ingredients. Find out what makes North Canterbury an awardwinning culinary destination at one of our many Cellar Doors.

Better yet, you can join us to celebrate it all at the North Canterbury Wine & Food Festival. A free-range family festival, with fun for all ages. Meet local producers, makers and growers, while musicians and DJs lay down mellow tunes and foot stompin' grooves. Sunday 8 March, 2020.

> North Canterbury Wine Region www.northcanterburywines.co.nz





Remove from freezer and sit a smaller container that should be 5cm smaller in diameter than the bucket on top of the ice. Tape the inside of the container to the outside of the bucket leaving a 5cm gap between the bucket and container. Push the flowers and greenery down the sides with a ruler. When you think you have enough flowers place a brick or something heavy, a frozen chicken is ideal.

Freeze for 24 hours.

Then carefully pour the water into the bucket to the desired height. Carefully place in the freezer and leave for at least 24 hours.

You can store in the freezer until needed. Take out an hour before you need it and it will come to room temperature and be nice and clear. Remember to place the ice bucket on a tray or plate so it doesn't drip everywhere when

ICE BUCKET

You will need

1 smaller container

Assortment of fresh

flowers and greenery

(Lused a Lindauer

Ice Bucket)

Wide tape

A Brick

1 10 litre bucket

When frozen remove from the freezer and sit on the bench for an hour before removing the tape and container from the bucket. If ou are having trouble you can run a little warm water around the outside and it will come out easily.



Bachara Polmer Nos worke at New World Ranglova for 2 years, the last 5 as their New forld Brand Ambassador during hich time she has created many



Good Street Rangiora Ph: 03 311 8130 Opening Hours 8am 9pm, seven days a week

CHRISTMAS HEALTHY TREATS!

How about throwing together some simple and healthy Grinch Sticks. Christmas treats have never been so easy!!

These are such a hit with the kids, they love making them (and eating them) which means it's also a fun afternoon activity to keep them occupied for a few quiet minutes before they eat them all.

INGREDIENTS

Strawberries Green grapes Bananas

Marshmallows Toothpicks

METHOD

Wash grapes and strawberries.

Slice bananas and cut of the green end of the strawberries.

Poke a toothpick into the top of the grape, thread on a banana slice, then the strawberry top, followed by the marshmallow.



Hannah Romano is a successful local Health & Fitness Coach who loves sharing knowledge and educating kiwis to keep everyday healthy SIMPLE!

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As we enter the festive season, I would like to extend Christmas greetings to you all. Christmas is a time to catch up with family and friends, to pause and reflect on those who are no longer with us, to celebrate all that is good in this life and wish for a better tomorrow. I acknowledge all who are separated from loved ones at this time and trust that you have an opportunity to experience some of the magic of

Christmas. My thanks go to all who will be providing essential services within our district through the busy holiday season, your time and commitment is very much appreciated by us all. Dave and I would like to wish you all a peaceful and happy Christmas and hope that 2020 brings you good health and happiness.

> Kirihimete - Merry Christmas and Happy New Year Marie Black - Hurunui District Council



peaceful New Year

Matt Doocey MP for Waimakarin

03 310 7468

The team at Amberley Pharmacy and Gifts would like to wish all our valued customers a very happy, relaxed, safe Christmas and holiday.

> We are open Mon - Fri 8.45am - 5.30pm, Sat 9am - 2pm

Amberley Pharmacy 127 Carters Road, Amberley Ph (03) 314 8211



Merry Christmas & Safe Holidays. Enjoy this summer at CBK Kaiapoi with friends & family We are OPEN every day except Christmas Day, FREE of any Surcharge & will be offering ALL our GREAT deals & offers on all public holidays, www.cbk.nz/kaiapoideals *Lunches from \$14.90, Happy Hours EVERY DAY 4-6pm

Check out our Facebook Page for

all the GREAT Deals 4/77 Hilton Street Kaiapoi 7630 Ph (03) 327 9224 www.cbk.nz

Jan would sincerely like to thank all her wonderful clients for their support over the past year. She wishes them and their families a fun and happy festive holiday season, Jan is looking forward to reconnecting with everyone again in the

reopening at 9am on Tuesday 7th January 2020.

See you all next year



BAYLEYS

P. (03) 311 8020 M. 021 395 241



The team at Carters Tyres wish you a safe and Happy Christmas. For any last minute work on your car, boat or caravan we are available as follows

24th Dec Barn - 2pm, 25th & 26th Dec CLOSED 27th Dec 8am - 5,30pm, 28th Dec 9am - noon 30th Dec 8am - 5.30pm, 31st Dec 8am - 2pm

1st & 2nd Jan CLOSED, 3rd Jan Barn - 5.30pm 4th Jan 9am - noon

CHICLEICZ tyre service

Corner Church and High Street, Rangiora 24 hour / 7 day callout service Ph (03) 313 2218



Merry Christmas bom our family to yours

The team at Ataahua Wines would like to thank our wonderful supporters and vish you all a safe and happy hristmas and best wishes for a great start to 2020!

Hand tended vines and carefully handcrafted wines have produced a range of inique and delicious wines from North Canterbury that nake perfect Christmas gifts.

Order online www.ataahuawine.co.nz Ph: 021 222 2354



s we enter into the holiday season, I want to extend best wishes for a Merry Christmas and healthy, safe and Happy New Year to you all.

It is a truly magical time of year as our community is alive with twinkling lights and decorations, Santa Parades, carol singing and the spreading of goodwill. When you are looking to cross some items off your Christmas Shopping list, I hope that you will support local businesses and services. Please keep

an eye out for people on their own this Christmas. This is a time for kindness and sharing. Thank you to our emergency services, medical teams and all other staff working and keeping us safe over this holiday period. I hope that you find time to be with those you hold dearest during the holiday season and to enjoy all our community has to offer.

On behalf of the Waimakariri District Council I wish you all a very safe and happy Christmas and a prosperous 2020. Meri Kirihimete

Dan Gordon - Waimakariri District Mayor



What a year!!! We have relocated into the new Riverview development in Kaiapoi, bigger & brighter

Happy 6th birthday to us. Thank you to all our beautiful supportive friends, family and customers! We wish you all a Merry Xmas and safe and happy New Year. Closed from 24th Dec, reopening 6th Jan 2020 with a bang!

CRAZE

Ph (03) 327 2157 www.crazefashion.co.na







The Arlington Retail Shopping Village would like to wish their valued customers a safe and happy festive season.

Dine at the Five Stags, Thai Aroma or Himalayas restaurants or pop in to the revamped convenience store.

Browse for flowers and gifts at the Rangiora Florist or treat yourself to a new look at FunQ Salon.

Visit the Uniform Shop for all your back to school needs, or make an appointment to discuss a new build with Mike Greer Homes.





a Merry Christmas from the eam at Shine Hairstylists. Book now for your new summer style!



Mine! Riverview, 178 Williams Street, Kaiapoi Ph (03) 327 0991

our clients

and people

of North Canterbury



MERRY

CHRISTMAS

20

0

and enjoyable festive season, from the Team at Burbidge Automotive Limited. We close 5pm on 19th Dec 2019 and

re-open 8am Monday 6th Jan 2020. BURBIDGE AUTOMOTIVE Rangiora 325 Flaxton Rd, Rangiora. Ph (03) 313 3344



Maureen and girls thank you all for another

wonderful year, we hope you enjoy

eopening next October

768 Marchland

Ph (03) 323 8915

decorations and have a happy holiday season. We close 4 pm Christmas Eve

Mark O'Donnell and the team at Canterbury Financial Services Limited thank you for your loyalty and business over the years and wish you a very Merry Christmas and a Healthy and Prosperous New Year.

Pataka Berries thank you for your

support this year. Have a happy and safe festive season and we look

forward to seeing you in 2020.

lan and Marg Johnston

PATAKA FOR THE Ph (03) 323 7896

Our office will be closed as from midday Friday 20 December 2019 and will reopen again on Wednesday 8 January 2020.



Rangiora Ph (03) 313 9200

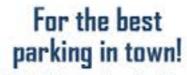


COCOON

KED Photo Therapy Facial \$89

from January 2020, the perfect post Christmas rejuvenator!

160 High Street, Rangiora Ph (03) 313 5552 ww.cocoonbeautyanddayspa.co.nz



visit the Arlington Shopping Centre



Richard would like to thank all his clients for their support over the past year, and to take the opportunity to wish you all a very Merry Christmas and a happy and safe holiday season.

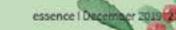
The workshop will close from 23'd December & reopen 20th January.



03 313 6654 | 027 223 6606









i - Group & Superannuation Specialist, Sue Rutter - Administrator, Raesyn Armstrung - Client Service Manager, Gloria Mackintosh - Reception, Administrator, Hayden O'Dennell - Registered Financial Adviser, Mark O'Dennell - CEO/Director, Nutherlised Financial Adviser

How do I start a **Financial Plan?**

When it comes to making a financial plan - you can't start too soon.

"The best time to start is always now," says Canterbury Financial Services founder, Mark O'Donnell, "The earlier you start to think about these things and put plans in place, the more time you have to achieve your goals."

Those goals really involve the lifestyle you would like to live, particularly in retirement says O'Donnell. Are you hobbies you want to hoping to give up work and travel the the simpler life? world? Have you got expensive hobbies

you want to pursue or do you prefer the simpler life? What age are you planning to retire? Have you thought about how much you will need to support you in retirement? These are plans and goals that are highly individual - they are about you and how you want to be able to live when you are no longer earning a salary.

These are questions that most of us tend to put off. But the team of qualified and experienced advisers at Canterbury Financial Services can help you to consider these questions. They will help you assess your current situation and what is realistically achievable given your income and assets, stage of life and other

After an initial Are you hoping to give up free consultation. work and travel the world? an adviser can draw up a financial plan Have you got expensive for you and provide advice on savings pursue or do you prefer and investments and working towards your goals. That adviser can then work with you

in the long term to make sure you are on

So, if you've been thinking about your financial future, make 2020 the year you take action. Call Canterbury Financial Services and get started with your financial plan.

Have you been planning for

RETIREMENT?

You should start thinking about this

as early in life as you can

Mork O'Donnell
OIO / Director aumentee rinencier Aminer / FUPICIALS

Canterbury Financial Services

Licensed DIMS Adviser PSP29382

237 High Street, Rangiora Phone: 03 313 9200

Freephone: 0508 237 583 (0508 CFS LTD) Email: admin@cfslimited.co.nz

LOCAL OFFICE, VISITORS WELCOME

· How much you need to save for a comfortable

What sort of retirement lifestyle you want

What age you wish to retire at

Do you know what your Superannuation payment

How Kiw Saver can help

regarding your Retirement Planning, so contact us tod

Have you considered

Canterbury Financial Services Limited

237 High Street, Rangiora 7440 | Tel: 03 313 9200 Website: www.cfslimited.co.nz



EFFECTIVE SOLUTIONS PEACE OF MIND

info@corcoranfrench.co.nz Kalapok (03) 327 8159

www.corcoranfrench.co.nz

The Gift of Safety

One of my clients asked me the other day if it's really possible to feel deeply, genuinely safe - not just for a fleeting moment, but as your normal way of being. She said this with a kind of wonder, as though she'd never imagined such a thing - as though living on the lookout for danger was simply what everyone has to do.

A little bit of danger may be thrilling (think bungy-jumping), but no one enjoys the worry or fear that come with really not feeling safe. And that fear can have a lasting impact. When fear gets too foud, or goes on too long, we can get stuck in fight, flight or even "freeze" - ancient survival responses that we share with other animals - and live our whole lives with our threat radar constantly sounding the alarm.

This is not good for our wellbeing. It's exhausting to be constantly on the lookout for danger, to never quite feel that you can relax - even when you are actually safe. Getting stuck in fight/flight/freeze also interferes with our ability to think, to calm our emotions, and to relate and connect to others,

and it affects

Ingrid Gunby

Integrative Coaching and Equine Assisted Learning Ph 027 4879923 | ingrid.gunby@me.com | www.ingridgunby.com

please get in touch.

a difference.

us physically, disrupting

digestion, metabolism

and insulin levels. This

can show up in conditions

depression addictions sleep

as varied as anxiety and

problems, learning difficulties,

hyperactivity, mood swings,

If this is what life's been like for you, you

might well find it hard to believe that it's

headed, and comfortable most of the time.

You might not even know that what you're

that your symptoms are "just how I am".

The good news is that it's possible to

build that sense of safety, and move out of a

pattern of fight/flight/freeze, at any point in

our lives. Empathic support to release fear

that's held in your body, and to notice and

savour moments of safety, can really make

would like to experience the gift of safety,

Merry Christmas, everyone.

If you've lived with fear long enough, and

really needing is to feel safe - you might think

possible to feel truly safe, relaxed, clear-

chronic pain, and migraines.

gastrointestinal problems, fibromyalgia,

our immune system,

It's been a busy year for North Canterbury and in Wellington, with a lot of changes happening and a lot to look back on.

Matt Doocey

Essence of the Electorate

with Matt Doocey MP for

Waimakariri

I entered my previous career in the mental health field because I wanted to make a difference and politics is a way of continuing to make that difference.

When I was elected in 2014, I wanted to be an accessible MP and a strong advocate for those in our community who needed someone to be on their side.

Some of the issues became bigger than an individual. Looking back over the past 12 months, we have together successfully fought for a speciallydesigned facility to offer after-hours medical care; the three-laning southbound of the Waimakariri Bridge to address the morning bottlenecks from Tram Road; the retention of a bus service for Waikuku; and we continue to fight for safety improvements on State Highway 1 at Woodend and Pegasus, and a Woodend Bypass.

National @

In Parliament I have worked, as National's Mental Health Spokesperson, to initiate the Mental Health Cross Party Group that will take a bi-partisan approach in responding to the growing mand for mental-health services and it was with a real sense of achievement that I celebrated the launching of the Mental Health Cross

No region is ever static but evolves in response to internal and external pressures. Being aware of what is happening in the electorate and taking those issues to Parliament to fight on your behalf is the cornerstone of my role. The support of my family is invaluable in allowing me to be away from home three days of the week to be in Parliament.

Party Group this year by Sir John Kirwan.

As Parliament winds down into its last month, I wish you, from me and my family, a Merry Christmas and a healthy and peaceful New Year.

Funded by the Partiamentary Service and authorised by Matt Doocey MP, 188 High Street, Rangiora.

The Lead up to Christmas... with Hank van Keulen

In the words of the great Bob Geldof ".... It's Christmas time again". It seems it was not that long ago that it was last Christmas. Are the years getting shorter or am I just getting older...?

Hove Christmas. For us it's always great family time isn't that what Christmas is all about? Whether it be our elderly parents that we know we should see more often, or brothers and/or sisters we haven't seen much of since last Christmas, or, maybe just uncles, aunts, cousins, it's just all about family. Then of course the best of all, the children that make us smile and bring such joy to our hearts when we see their faces on Christmas morning opening those much anticipated presents. Beautiful!

But before we get to that magical day there's a bit of water that needs to go under the bridge. For many of us it's a stressful time where everyone seems to want to get everything done before that day. Before we go on holiday. I've never quite figured out why, but, it's true and happens every year.

And so comes on the pressure and stress. Can we get everything done that we want done before Christmas? Can I get the client jobs done that they're putting all that pressure on me before Christmas? Soon, weeks we thought we had left, turn into days and then just into hours. Because of all that hustle and bustle it's often a time when things go wrong.

I personally have heard of three separate instances where there has been a diagnosis of serious and life threatening ailments. It seems to happen at this time of year. In our own family two years ago at this time my mother-in-law was in palliative care with a cancer. There will be many others where the same will be for them this year. When you hear these things and take a moment to reflect all that stress and pressure really is quite insignificant.

As quickly as it arrives, it's all over. We take a big sigh of relief as we sit on the couch in the afternoon having a quiet ale thinking we ate too much, and, all we want to do is have an afternoon nap!! But this can also be a time when things go wrong. Before we get to this point, we just keep going, keep going, keep going, and then... stop. We don't have time for things to go wrong before now, and now we do!! Hmmmm

Perhaps now is a good time to consider whether all your insurances are up to date and in place. If you're a little unsure and maybe you just don't have time right now because there's too much to do, then remember insurance is about what might happen not what has happened. If it has happened, then it could well be too late.

It was two weeks before Christmas that my client Peter had his accident. That's a pretty daunting thought, we've just spent a whole lot of money getting to Christmas and now we're looking at the prospect of not being able to work and therefore not being able earn. Fortunately for

Pete and Janine they did have the right insurances in place and, although stressful while waiting for the claim to be accepted, they were prepared for the worst. They

didn't need to hope, they had certainty. If you're a little unsure whether you have certainty going into the festive season and holidays then give us a call, we can help. Afterall, it is what we do.

We all here at PPNZL wish each and every one of you a very Merry Christmas, a wonderful new year and a safe and relaxing holiday.

Thank you all for reading my blogs, I hope you enjoy them, and they are of some use to you. God bless you all,

Contact Hank on 021 357 062 hank@ppnzl.co.nz









P: 03 313 5474















Margo Hutcheon ARENZ M 027 485 8003 P 03 311 8020

22 December 2019 Lessence

WWW. MORRISON CARS





2010 Missan Note 1500cc Only 20,214 km is 8 in top condition, 5-Star fuel rating.



2009 Subaru Impreza ISS 1500cc Sport with good km's. Safe commuter & Economical



2009 Subaru Outback 2.5 New Cambelt, very tidy condition. Great family wagon & very safe.



2009 Honda Insight Hybrid 8 SRS airbags, 3.4./100 km's, alloys, body kit. nice car



2009 Suzuki Swift High spec model with lots of upgrades only 60,000 km's. 5-Star fuel rating.



2006 Henda Fit Trade in special only 123,000km, Exand new W.O.F. & service. Great car to learn to drive in.



2015 Toyota Hi-Ace 5 door Dust sliding doors, low ken's, 6 seat model. We do have 20 of these in stock.



2014 Toyota Aqua Hybrid 60,000 km/s, amazing economy with 87/mpg. We have 25 of these in stock!



2012 Suzuki Swift Sport NZ new, high spec sport, low 40,000km's. Sturning example



2013 Ford Focus Sport 2.0 Sturning car with only 18,000 km/s. High spec 2.0tr Sport Model



2015 Subaru Impreza 2.0ttr Cam-chain engine, high grade sport model, cruise control, stability control.



2012 Nissan Tilda Latio New shape sedan, 4.4L/100km/s, 78,000km/s, very tidy with high seating position.



2010 Subaru Impreza XV 1500cc XV with sports interior, roof rails & body mouldings.



2006 Mazda Axena Sport 2.0Ur model in top condition with only 36,661 km/s.



2006 Toyota Vitz Trade-in Special 1300cc 5 door. New WOF & service. Tidy car with only 77,500km/s.

Just some of our happy customers this year...











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