

EDITION 63. APRIL 2021

NEWMARKET.



JEFF + TARA KIM

THE DUO BEHIND &SUSHI + OLIVIA

DESIGN EYE:
COLIN
LEUSCHKE

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MAN

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NEWMARKET

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STYLE

Natural Selection

Chic and effortlessly cool, classic neutrals are taking back the fashion spotlight.



1. **ISABEL MARANT ÉTOILE** FONTIA LONG OVERSHIRT, \$1,149, AVAILABLE AT WORKSHOP. 2. **SPORTSCRAFT** SUNFLOWER POLO, \$109.99. 3. **SABA** CELESTE WOOL SUIT JACKET, \$499, AVAILABLE AT DAVID JONES. 4. **WITCHERY** POCKET OVERSHIRT, \$149.90. 5. **KOWTOW** EVERYDAY SHIRT, \$179. 6. **ROWIE** SUNNY ORGANIC MIDI DRESS, \$249.95, AVAILABLE AT TOSCA & SALOME. 7. **AJE** REBELLION PANELLED TROUSER, \$410. 8. **LAURA BELLARIVA** CARLO BOOT, \$590, AVAILABLE AT SCARPA. 9. **VERONIKA MAINE** DOUBLE WEAVE WIDE LEG PANT, \$249. 10. **NOVESTA** MARATHON, \$249.90, AVAILABLE AT FATHER RABBIT SELECT. 11. **LOW CLASSIC** PINTUCK PANTS, \$559, AVAILABLE AT WORKSHOP. 12. **MULBERRY** BELTED BAYSWATER WITH STRAP, \$3,075, AVAILABLE AT MULBERRY, SCARPA. 13. **SILK & STEEL X STORM** TWO TONE REVIVAL EARRINGS, \$99, AVAILABLE AT STORM. 14. **DEADLY PONIES** CARD FILE, \$159.

Nicole Rebstock

NEW ZEALAND



NEWMARKET 22 Osborne Street
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Practical Polish

Elevate your laid-back look with blocks of colour paired back with casual denim and sneakers.



1. RUBY MATILDA SWEATER II, \$249. 2. RE/DONE RIBBED TANK, \$159, AVAILABLE AT WORKSHOP. 3. RUBY WAVES KNIT T-SHIRT DRESS, \$229. 4. VICTORIA, VICTORIA BECKHAM LOGO RIB TEE, \$210, AVAILABLE AT MUSE. 5. CAMILLA & MARC MARGOT CROPPED STRAIGHT LEG JEAN, \$359, AVAILABLE AT SUPERETTE. 6. LA TRIBE PLATFORM SANDAL, \$289.90, AVAILABLE AT FATHER RABBIT SELECT. 7. CAMILLA & MARC TILLY TOP, \$479, AVAILABLE AT SUPERETTE. 8. COS HEAVY KNIT PUFF SLEEVE CARDIGAN, \$145. 9. HI HO SILVER OBSESSED BUMBAG, \$249, AVAILABLE AT PEOPLE LIKE US. 10. VEJA V-10, \$235, AVAILABLE AT KAREN WALKER. 11. RODEBJER MIRARI LINEN PANTS, \$850, AVAILABLE AT MUSE.

Inspired by nature

With cool days on the way, it is time to look inwards to create a cosy space. Choose beautiful bedding, homeware and relaxing lounge and sleepwear crafted from natural fabrics and soft textures.



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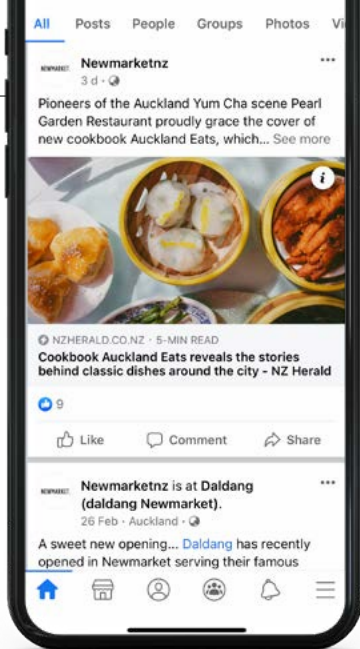
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The Everyday Man

Style made easy with quality basics and relaxed accessories to help you master off-duty fashion.



1. R.M. WILLIAMS DOVER CREW NECK, \$290. **2. RODD & GUNN** WINTERTON RIVER TOP, \$199. **3. AS COLOUR** MENS BOWERY STRIPE L/S TEE, \$40. **4. COS** JEANS, \$145. **5. TRIUMPH & DISASTER** COLTRANE CLAY, \$45, AVAILABLE AT AREA 51, FARMERS, SMITH & CAUGHEY'S. **6. 24 BOTTLES** ECLIPSE 500ML, \$59.99, AVAILABLE AT BARKERS. **7. THE WAREHOUSE** MEN'S CANVAS SHOES, \$15. **8. NORSE PROJECTS** STEFAN CANVAS DUFFLE BAG, \$240, AVAILABLE AT AREA 51. **9. PUMA** SUEDE, \$140, AVAILABLE AT PLATYPUS, HYPE. **10. JUST ANOTHER FISHERMAN** CREWMAN SHORTS, \$99, AVAILABLE AT SUPERETTE. **11. BRIXTON** MESSER FEDORA, \$119.99, AVAILABLE AT BARKERS. **12. JAMES PERSE** S/S CREW, \$149, AVAILABLE AT WORKSHOP.



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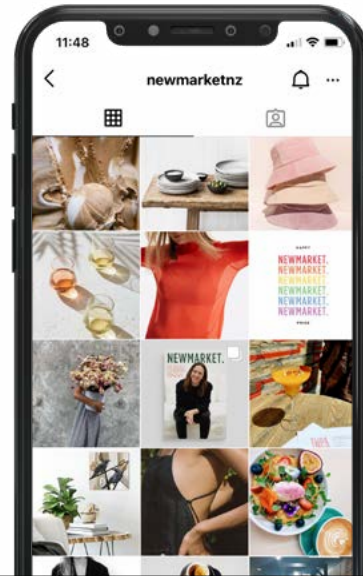


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Tiny Tots

Welcome the little ones earth-side with cosy knitwear and warming autumnal tones.



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1.



2.



3.



4.



6.



7.



5.

STYLE

Texture Trove

Introduce a range of texture into your home to add depth, personality and dimension.



8.



9.



10.



11.

1. **MOLLY TIMMINS** PAUSE AND REFLECT, \$1,700, AVAILABLE AT SANDERSON CONTEMPORARY ART. 2. **LEX POTT** CANDLE, \$119, AVAILABLE AT RUBY. 3. **FREEDOM FURNITURE** ULLA TABLE LAMP, \$269. 4. **WALLACE COTTON** KIPLING THROW, \$149. 5. **TEKLA** JOHN PAWSON MOHAIR BLANKET, \$820, AVAILABLE AT SIMON JAMES STORE. 6. **FREEDOM FURNITURE** FONTIA CANISTER, \$34.95. 7. **COCO REPUBLIC** TIBETAN LAMB HIDE THROW, \$345. 8. **CITTÀ** FRAMED ARMCHAIR, \$1,575.60. 9. **FREEDOM FURNITURE** HINTERLAND FRAMED PAINTING, \$949. 10. **COCO REPUBLIC** ATELIER CHAIR, \$2,895. 11. **NOOD** FABIAN 3 SEAT SOFA, \$2,999.



BEAUTY

Bright Ideas

Forget playing it safe! Add a pop of colour to every makeup look with these bright and playful hues.

1. **CLARINS** TWIST TO GLOW, \$54, AVAILABLE AT FARMERS, SMITH & CAUGHEY'S, DAVID JONES.
2. **MECCA MAX** ZOOM LINER, \$19, AVAILABLE AT MECCA.
3. **TOO FACED** LIGHT MY FIRE - ON-THE-FLY EYESHADOW PALETTE, \$46, AVAILABLE AT MECCA.
4. **NARS** BLUSH, \$51, AVAILABLE AT MECCA.
5. **DIOR** SPECIFIC LINES EYESHADOW PALETTE, \$127, AVAILABLE AT SMITH & CAUGHEY'S.
6. **NAPOLEAN PERDIS** MOSAIC HARMONY FLUSHING POWDER, \$49, AVAILABLE AT SMITH & CAUGHEY'S.
7. **M.A.C** FIX+ CALM SETTING SPRAY, \$28, AVAILABLE AT FARMERS.
8. **MECCA MAX** LIKE WHATEVER SINGLE SHADOW, \$9, AVAILABLE AT MECCA.
9. **SHISEIDO** CONTROLLED CHAOS MASCARA INK, \$61, AVAILABLE AT FARMERS.
10. **KAREN MURRELL** NATURAL LIPSTICK, \$31.99, AVAILABLE AT SMITH & CAUGHEY'S, LIFE PHARMACY.
11. **OPI** LISBON SUN SEA AND SAND IN MY PANTS, \$19.95, AVAILABLE AT FARMERS.



MELT AWAY THE DAY

A cleansing oil works miracles to remove any trace of makeup, excess oil or dirt. As part of the Expert Cleanser range, Clarins Total Cleansing Oil contains a patented Gentle Complex, with ingredients from the Alps, offering a gentle-yet-thorough cleanse, leaving the skin purified, soothed and balanced.

CLARINS TOTAL CLEANSING OIL, \$60, AVAILABLE AT FARMERS, SMITH & CAUGHEY'S, DAVID JONES



GLOW BETTER

Its first sustainable tanning range, made with 100% recyclable packaging, Bondi Sands PURE combines the iconic glow that we all know and love with Hyaluronic Acid, Vitamin C and Vitamin E for a hydrated, radiant finish.

BONDI SANDS PURE RANGE, AVAILABLE AT FARMERS, UNICHEM, LIFE PHARMACY

DREAM CRÈME

An all-natural day crème packed with AHAs, BHAs and Kakadu plum to name a few, this groundbreaking formula delivers a healthy dose of hydration with just the right amount of glow. Staying true to the brand's sustainable mission, the jar is refillable to encourage circular beauty.

EMMA LEWISHAM, ILLUMINATING BRIGHTEN YOUR DAY CRÈME, \$107, AVAILABLE AT SMITH & CAUGHEY'S, DAVID JONES, SIMON JAMES STORE



BEAUTY

Beauty News

The latest beauty products that you need to know about.



GOOD VIBES

This perfume is the perfect combination of fruity and floral with notes of wild strawberry, citrus and bergamot, along with rose, ambroxan and cashmeran.

KATE SPADE NEW YORK EDP NATURAL SPRAY 60ML, \$128, AVAILABLE AT FARMERS, LIFE PHARMACY



SPOT FIX

Whether it's dark spots caused by UV damage or hormone induced melasma, pigmentation is an all-too-common skin concern that requires a product that can deliver. Thanks to Dermalogica, the launch of PowerBright Dark Spot Serum helps to fade those pesky dark spots and even out skin tone.

DERMALOGICA POWERBRIGHT DARK SPOT SERUM, \$180, AVAILABLE AT FARMERS, DAVID JONES, LIFE PHARMACY

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Hospo Take Aways

by Mark Knoff-Thomas

I ambitiously said in the March issue of this magazine that time was “back to normal” - that was during lockdown 3.0. As we know, we have subsequently been through lockdown 4.0, and a few earthquakes and tsunami warnings since. A small time wobble seems to have taken place, and now here we are in the middle of Autumn. I find myself catching up with friends and realising that the previous catch up I thought we had in September 2020, was in fact 2019. So weird.

This month I want to focus on hospitality. During last lockdown (4.0 - I'm being optimistic that there won't be another one before you get to read this...) I made the decision to click and collect, or have delivered, every lunch and dinner from a Newmarket eatery for the full 7 days. I embarked on my own personal #stayhomedontcook campaign. After one week, and 1.2kg later, it is fair to say I ate some superb food. I ate from Burger Burger, Massimo, Bird on a Wire, Nonna, Khao San, V.T. Station, HanSan, L'Atelier du Fromage, Archie's Pizzeria, & Sushi, Bambina and sampled the deliciously sweet and addictive “fatcarons” from Daldang. Newmarket is truly blessed with some exceptionally good eateries. Many hospo businesses opted not to open for click and collect or do deliveries, and I can understand why. It's nearly impossible to make it work financially. They buy in products, prepare food, and open up their businesses, but it really is the great unknown. I think many operators have become gun shy after Alert Level 2 and 3 experiences last year - where they

lost considerable amounts of money due to lack of trade and food going to waste. The government has not grasped this. The financial support provided does help – but it doesn't pay the rent, utility bills, suppliers invoices etc. When I did go into the precinct to pick up food for click and collect – I was met with such enthusiasm and gratitude from the businesses, it really felt quite emotional.

As a society we take our convenient lifestyles for granted. For most of us everything is pretty accessible these days. Going out for dinner, once a special treat, is now quite a common weekly event for many people. This country boasts a highly sophisticated relationship with food, coffee and wine. These core elements are what bring us together – in our cafes, bars and restaurants. They are places people have first dates; where marriage proposals take place, as well as break ups; birthdays are shared; friends are counselled; laughter and tears abound; work colleagues are welcomed and farewelled; lasting life-long memories are created... our hospitality sector is at the very core of our community. We should celebrate them all and support them in every way we can.

In danger of sounding like a broken record, you know the drill... keep shopping, eating and drinking local. Imagine life without our hospitality sector? Soulless.

See you here soon,
Mark Knoff-Thomas
 CEO, Newmarket Business Association

Jeff & Tara Kim

The duo behind &Sushi and OLIVIA

From &Sushi's bright and beautiful sushi to OLIVIA's curated fashion offering, Jeff and Tara Kim have established their businesses as part of the fabric of Newmarket. Zara Overton caught up with the pair to find out how they combine their love of food and fashion and just what attracted them to Newmarket.



NEWMARKET. *Can you tell us about your backgrounds and how you came to start OLIVIA and &Sushi?*

TARA: I was naturally drawn into the fashion business as I grew up in a third generation textile & fashion business environment. I also studied fashion design in Korea and graphic design in New Zealand. We wanted to open a sushi shop where we could take our family and friends every day with confidence. We also wanted to infuse Jeff's hotel customer service background into the sushi business where customer service is traditionally overlooked.

N. *You became to be known as a bit of a Newmarket power couple! How did the two of you meet?*

T. We met in Christchurch through mutual friends when I was a graphic design student and Jeff was working as a restaurant manager. We started dating and got married quite quickly after that. We've been happily married with two kids (Olivia & Ryder) for 15 years now.

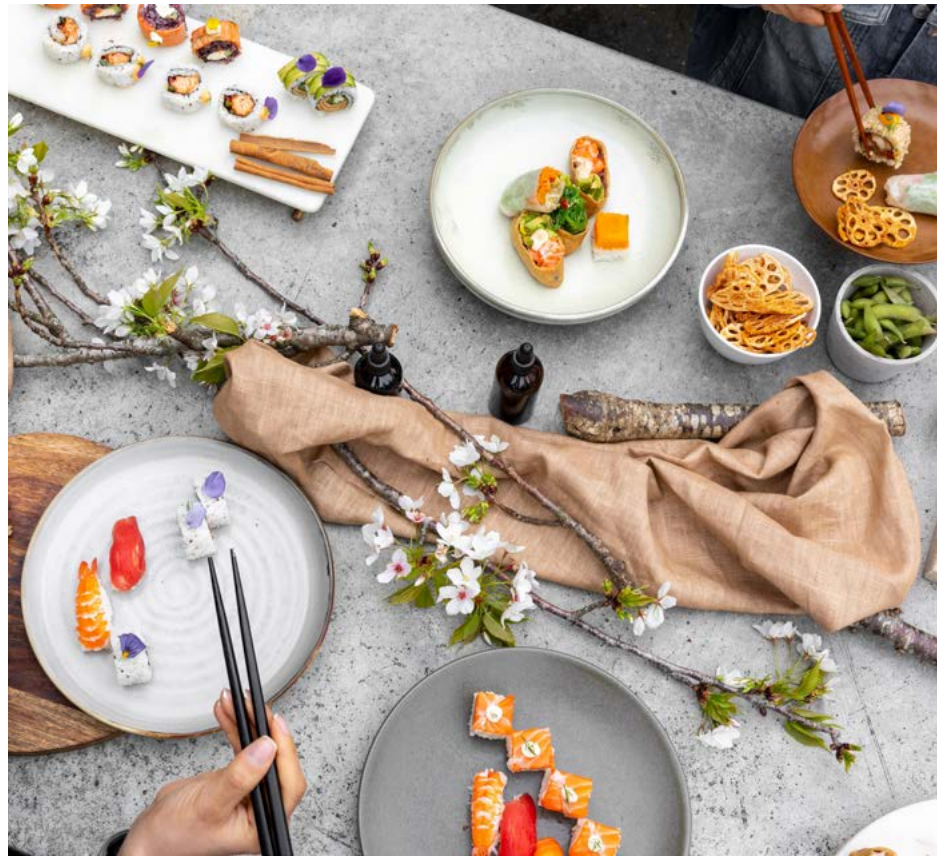
N. *&Sushi and OLIVIA have long been staples on Teed Street (with OLIVIA recently relocating to Westfield Newmarket) and it has become a hub for other cafés as well as boutiques. Why did you decide to open on Teed Street?*

JEFF: We enjoyed visiting Teed Street before having businesses there, and had always thought about opening on the street. At first, a lease opportunity popped up for &Sushi (where OLIVIA is now) but Tara decided to take the opportunity instead as we thought Teed Street was known more for being a fashion boutique hub at the time, making it the perfect location for OLIVIA. After that, we realised that Teed Street was a trendy community which embraced creativity and art through fashion and food so we opened &Sushi a few stores away from OLIVIA.

n. What do you think about the trend of retail and hospitality collaborating more?

r & j. Fashion and food are essential parts of our lifestyle. I think fashion and food are connected in terms of being an outlet for expressing creativity and art. In that sense, the collaboration of retail and hospitality creates a community which in turn, leads to a very satisfying experience for customers. We will definitely see more of these collaborations in the future.





N. What is Newmarket's best kept secret?

T & J. Heizo Teppanyaki is definitely a hidden gem - one of our favourite places.

N. Alongside OLIVIA's collections, many would also agree that &Sushi's sushi offering is an art form - beautifully presented and different to traditional sushi we might see. Are you both creative individuals? Do you have skills that are complementary to one another?

T & J. Tara has put a lot of input into &Sushi in terms of quality and presentation. She has a clear vision and an artistic flair which has helped with the beautiful presentation. She is also an amazing chef herself, so she helps with creating new menus.

Jeff also has amazing creativity but he is more of an action man that gets things done. He is very organised and efficient so he puts his visions into practice in a very short time. We love putting things together and making things happen.

N. Do you get inspiration from each other for your business ideas?

T & J. We talk a lot about our businesses and bounce ideas off each other. Communicating brings out unique ideas which helps us make important business decisions. It's really helpful having a partner with business knowledge as we can continue to talk and share ideas for the future.

N. OLIVIA launched in 2009 with a curated offering of unique pieces that reflect the fashion fusion between Korean and New Zealand trends. What is your design aesthetic?

T. I want to create designs that are modern but can be worn continuously, infusing the trends of Korea and the spirit of New Zealand. Rather than making a lot of clothes, I try to focus on the value of each individual piece of clothing. I see classics as an indicator of contemporary modernism. I feel that the near future may not be the future we imagined so we should consider the

environment before anything else and create a society that lives with the earth. Fashion should lead not only to beauty but also to the spirit and culture of the times.

N. Whether it's online retail or food delivery, consumers have more choice than ever before. How have you adapted your businesses to keep up with this fiercely competitive digital space?

T & J. OLIVIA has been online since 2017. It is definitely a competitive space but we have seen a large increase in our website traffic especially since the pandemic. For &Sushi, we started taking orders online as soon as we went into lockdown. We are continuously putting more effort into this area to gain a competitive edge over other offerings and this is where we think a good portion of our business will come from in the future.

N. You're hosting a dinner party for friends. What is your go-to meal for entertainment?

T & J. We would have to say, Korean BBQ with marinated pork ribs or good old Scotch fillet with side dishes such as kimchi.

&SUSHI

@ANDSUSHINZ

OLIVIA

@OLIVIANZSTORE

12 TEED STREET

N. *What do you do in your down-time?*

T. We rarely have down-time as we're busy juggling between our business and our family. However, we love going out for dinner on date nights to explore different restaurants and cuisines. Jeff also loves playing golf whenever he finds time to do it.

N. *COVID has been incredibly challenging for businesses, with lockdowns halting physical trade and uncertainty of what is to come. It has also given businesses a chance to rethink their operations and introduce some (positive) changes. Have you changed the way your businesses operate in light of COVID? If so, how?*

T & J. We must say we really enjoyed lockdown for the first two weeks. With all of our stores closed, it was a real break. Then reality kicked in after two weeks. We had to look at business continuity and see how we could survive the pandemic. Thankfully, the domestic economy recovered faster than we had expected and we are back in business.

OLIVIA opened two more stores after the lockdown and &Sushi took on one more store (Eastridge Shopping Centre) which we haven't been able to open yet due to a shortage of chefs. In terms of our operations post COVID-19, we're

focusing more on the digital space with OLIVIA working to grow its digital presence and online sales and &Sushi continuously working to improve its online ordering system.

N. *You have two weeks off with no international travel restrictions – where do you travel to?*

T & J. Any island where we can relax and enjoy the sun!

N. *Career highlight so far?*

T & J. Being featured on the NEWMARKET. magazine cover!

N. *Who or what is your biggest inspiration?*

T & J. Our kids. They make us work harder and think about our ethical, community, and sustainability responsibilities.

N. *In terms of juggling a business and family life, what is the best piece of advice you have received?*

T & J. Be in the present – appreciate what you already have and don't worry too much about what happened in the past or what's going to happen in the future.


N. *What's next for you both?*

T & J. We want to grow our business by exploring the opportunity to expand into other parts of New Zealand and Australia.

N. *Can you tell us about your latest collection 'The Moment'?*

T. Life is something that exists on the continuum of the "moment". The moments of the past gathered to form the present, which lead to another present. People, work, health, and skin - you have to do your best at every moment. In this collection, sustainable fabrics are used to create timeless silhouettes. At OLIVIA, we make pieces that will be with you in all of your important moments.





AUTUMN

IS BETTER WITH BAYLEYS

With cooler weather on the way, house hunters are searching for a new place to nest.

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David Rainbow



Edit Frazer



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Jenny Kek



Jiali Liu



Johanna Leighton



Jude Finch



Julie Quinton



Larissa Tsapko



Libby Greenwood



Lorraine Marshall



Lorraine Young



Marie Graham



Mitch Owens



Natasha Robinson



Paula Halford



Robert Ashton



Sarah Liu



Trent Quinton



Vicki Wallace



Vicki Voon



Warren Fenning



Wei Wei Elder



Will Green

If you're thinking of making a move this Autumn, contact us to unlock these opportunities and find out how autumn is altogether better with Bayleys.

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Nonna's Cannoli

Straight from Nonna's Italian kitchen, this recipe delivers a crisp and flaky shell filled with an irresistibly creamy ricotta filling.



NONNA
10-12 TEED STREET
NONNA.NZ

INGREDIENTS

SHELLS

- 1 ½ cup** flour
- ½ tsp** ground cinnamon
- 2 tsp** cocoa powder
- 3 Tbsp** caster sugar
- ½ tsp** salt
- 3 Tbsp** chilled and cubed butter
- 4 Tbsp** lemon juice
- 4 Tbsp** white/marsala wine

FILLING

- 500g** strained ricotta
- 200g** mascarpone
- ¾ cup** caster sugar
- ½ cup** small chocolate chips
- 1 Tbsp** vanilla extract
- 1 tsp** lemon zest (optional)
- 6 oz** dark chocolate, chopped

METHOD

DOUGH

- 1.** Mix together flour, cinnamon, cocoa powder, sugar and salt.
- 2.** Add butter and rub with dry ingredients until the mixture resembles breadcrumbs.
- 3.** Pour in lemon juice and wine, kneading until smooth.
- 4.** Wrap with a sheet of plastic wrap and refrigerate for 1 hour.

FILLING

- 1.** Strain ricotta for at least one hour through a cheesecloth.
- 2.** Stir together ricotta, mascarpone, sugar, chocolate, vanilla extract and lemon zest.
- 3.** Spoon the mixture into a pastry bag with ½ inch cut in the top and refrigerate until ready to serve.

ROLL AND FRY THE SHELLS

- 1.** In a medium pot, heat the oil to 180 degrees Celsius.
- 2.** Meanwhile, sift an even layer of flour on a flat surface and on a rolling pin.
- 3.** Roll the dough thin, approx. 1/3 inch and cut rounds approx. 3-4 inches in diameter.
- 4.** Wrap each dough circle around a cannoli stick, or find something small and round in the kitchen that will replicate this.
- 5.** Use a small amount of the egg wash on the edge of each round to seal the dough shut.
- 6.** Submerge and fry the shell in the oil until golden and crispy, about 2-3 minutes.

FILL THE CANNOLI

Use a pastry bag to pipe the ricotta into the cooled cannoli shells, filling from both ends. Dust with icing sugar and serve immediately.



CANDYSHOP

For Bookings Call **021 259 7873**
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Bambina

Welcome to Bambina Newmarket Café! We offer the highest standards in food, coffee and service. Serving up one of the most #instagrammable food in Auckland. Take time to relax over a meal (include gluten free, dairy free, vegetarian and vegan friendly options) in our elegant atmosphere.

Bambina Newmarket Café

Phone: 09-524 4126 | Address: 3/25 Teed Street, Newmarket, Auckland 1023





NEW MENU: V.T. STATION

Take a journey across India with V.T. Station's authentic and delicious new menu. A selection of dishes including Panner Pasanda, Lamb Samosas, and Bharwan Mushrooms have been added to the restaurant's repertoire of outstanding Indian cuisine.

FOOD + DRINK

The Gastronomer

Delight your tastebuds with the latest in food and drink.



MOTHER EARTH

As the organic movement sweeps the world, the demand for organic wine continues to grow. It was this demand, that has led Villa Maria to launch a range of 100% organically grown and BioGro certified wines. We'll toast to that.



NEED TO KNOW

Happy hour in the form of pizza and Peroni – sign us up! Weeknights from 3pm-6pm, Something & Social on Westfield's rooftop serves this combo for just \$30.



OUR PICK

Bodrum Market's Mezze Platter will take your tastebuds to the Mediterranean with hummus, tzatziki, olives, dolmades, flat breads and more. The perfect sharing board to enjoy with drinks or as an entrée before the main affair.



FRESH & FRUITY

When a feijoa crumble comes in the form of a probiotic yoghurt, we know we're onto a good thing. Launching a Chefs for Good collaboration, The Collective has introduced a brand new yoghurt in partnership with Jo Pearson, Executive Chef at Hipgroup, with feijoa and honey crumble folded through the iconic New Zealand yoghurt.

A Day in the Life of Jay Taylor, Venue Manager of Archie Brothers Cirque Electriq



6AM

I am woken to the sound of my partner's voice telling our cats, O'Malley and O'Reilly, that their breakfast is ready, followed by the grinding of the coffee machine.

8AM

I listen to something political on my way to work as I'm always keen to hear what has been happening on the foreign affairs front. Working in an international hospitality-driven entertainment business, I tend to have more emails in the evening, so I also use this time to clear my inbox before arriving at work.

9AM

Before running away with the circus, I grab a coffee from our neighbours L'Americano Espresso Bar. I start the day by checking in on our whānau in each area of the venue that bring this action packed circus themed bar to life.

12PM

I will often have a Google hangout meeting with colleagues from different departments in our Funlab Support Office, discussing a range of reports, new marketing initiatives, and many other matters which allow us to keep the wheels turning at Archie's.

4PM

Check in and get involved with our 'motherfunners' - the staff who deliver the experience to our guests. This is my opportunity to unleash my inner child, have some fun and have a race on the Dodgems or play some Mario Kart.



6PM

After an action packed day I either go to the gym or head home to study te reo Māori - both of these hobbies give me a bit of a refresh after a long day at work.

8PM

With the busy lifestyles that my partner and I live, we rely on food bags to deliver the goods for dinner. I'm always eager to watch some Netflix on the couch with the cats after dinner - we are currently watching The Crown.

10PM

I check my diary for the next day so I know what's happening, and then the lights are out.



OUR PEOPLE

Design Eye

Colin Leuschke, co-founder of Leuschke Group Architects

Over the last three decades Leuschke Group Architects have produced many notable buildings throughout New Zealand, earning their reputation as one of the top architectural firms in the country. We spoke with co-founder Colin Leuschke to learn more about his business journey and the world of architecture.



NEWMARKET: *Can you tell us about your background and how Leuschke Group Architects was established?*

COLIN: The genesis of Leuschke Group started in the early 1980's and morphed into its present form around 2000. Lindy (my wife and co-founder) and I had returned from four years working in Canada and travelling in Europe as part of our traditional Kiwi OE. The firm has a corporate structure with the original shareholders being Lindy and Colin Leuschke and Brian Cocker. In 2019, three new shareholders, Andrew Craig, Alister Kitchen and Rob Knight joined the company to ensure its continuity into the future. The new shareholders bring a wealth

of new talent and technical skills especially relating to design and the use of current and sophisticated CAD programmes.

N. *Leuschke Group Architects have an impressive and diverse portfolio of buildings in New Zealand and across the globe, including the former Prime Minister John Key's residence in Parnell. What have been your most memorable and/or proudest projects to date?*

C. Memorable and proudest are difficult words for an architect. Memorable can be due to the difficulty of the project and proudest might be personal. The biggest challenge in our careers came with the commission to design Princes Wharf, a huge project by any measure. We rose to the challenge and the buildings speak for themselves. There were huge challenges including the Asian financial crisis and the loss of the main contractor part way through construction.

Lindy is very proud of a substantial house on the Costa Brava, Spain, which is just coming to completion. It has been a journey for her, working mostly remotely into a different culture but with so many similarities in how buildings are consented and built. She is looking forward to visiting instead of 'Zooming' the property once international travel is available.

N. *As architects, you are responsible for transforming a concept into reality for your clients. Could you briefly run us through the key processes from your first client meeting through to the finished product?*

C. As architects we realise, we are brokers. We broker money into bricks and mortar.

Regardless of the typology or budgets, all owners look for value from their architect. It might be financial gain with developers, it might be effective value for money for a homeowner on a budget or it could be the aesthetic result for

CLOCKWISE FROM

LEFT: MATAUWHI BAY HOUSE, QUEENS RESIDENCE, COSTA BRAVA HOUSE.

those lucky enough to be without financial constraints.

Regardless, the process is the same. Listen to the client's brief. Establish budgets and ambitions.

Work through the process of design and documentation keeping these principles in mind.

N. *What are your main sources of inspiration?*

C. With nearly forty years of experience, we look past trends and fashion to ensure every building satisfies the basic principles of excellent planning and construction assembly. Material choice, compliance with urban design protocols and town planning rules means the designs are contemporary. Reference to buildings designed by the many hundreds, if not thousands, of wonderful architects globally keeps our design appreciation alive. Possibly because of this we can never resist putting in some design features that make every building unique and aesthetically pleasing.

N. *Leuschke Group Architects have picked up a number of notable awards from the NZIA over the last three decades. What do these awards mean to you and your business?*

C. Awards are great. Being judged by peers who are very informed architecturally is very meaningful, and reinforces confidence in your professional skills. However, we have always believed client satisfaction is more important. If a project is successful the architect is likely to get repeat work from that client, his family, friends or colleagues, which is good for business.

N. *Looking back to your first project in the early 1980's, in comparison to your current projects, what has changed in terms of design and trends in residential and commercial architecture?*

C. The principles remain the same. Good planning and material choice along with excellent detailing are

still paramount. The biggest changes are the much-improved availability of the variety of building materials and greater care to ensure the building is fit for purpose.

N. *Do you have a favourite architect? If so, who?*

C. We work on a wide range of building types from high rise apartments, high end coastal houses or commercial buildings. No one architect can be the universal favourite. With all the wonderful, talented architects in the world and easy access through the internet to their work, we enjoy referencing projects that are pertinent to what we are working on at the time.

N. *The impacts of COVID on business have been felt far and wide. How have the subsequent results of the pandemic effected your business over the last year?*

C. Last year was a rollercoaster ride. The first lockdown was met with anxiety and uncertainty. Most of our clients hit the pause button. This lasted a few months and then the effects of historically low interest rates and housing pressure made the phones run hot but with a degree of caution by clients.

By the end of 2020 caution was being cast to the wind and this year we have been fielding record numbers of enquiries.

N. *What advice would you give to a budding architect?*

C. If you really, really must be an architect, you must have a passion about it and be prepared for a lot of uncertainty and change through your career. Regardless, the practice of architecture can be very satisfying, although at times frustrating.

N. *It's 10am on Sunday morning, what would we find you doing?*

C. Lindy is either in the garden or with one of her granddaughters, and I am usually playing golf, which is more frustrating than architecture!

N. *What is next for Leuschke Group Architects?*

C. The old guard is slowly but surely giving way to the new guard. This transition is intentionally taking time to ensure an easy and seamless transition to satisfy the most important people in our business, our clients.

N. *What do you love most about having your office space in Newmarket?*

C. We have had our office in Newmarket for approximately eighteen years. From time to time we have looked at moving but nothing can replace our location in Newmarket, the centre of Auckland. Road and rail transport for staff and clients alike allow us to employ staff from all over the Auckland region. Clients find the location convenient, but the biggest advantage is the huge choice of restaurants and cuisines to choose from for our lunch. This, coupled with the many shopping and banking opportunities makes working in Newmarket convenient and enjoyable.

LEUSCHKE GROUP ARCHITECTS 6 EDEN STREET



TAKE ME TO FOREVER

Maggie Marilyn's latest addition to the Forever Capsule expresses empowerment and aspiration with a range of bright shades of cayenne, banana and lime alongside black and white, in new and classic designs.



The Spotlight

From openings, events, new collections and more, here's what's on our spotlight in Newmarket.

WATCH THIS SPACE

Much loved New Zealand knitwear brand Standard Issue is coming to Newmarket soon! Keep an eye out for their boutique which will be opening in Osborne Lane.



WHAT'S ON

Join Newmarket's ANZAC Day parade and service on Sunday 25th April. Meet on Teed Street at 8:45am to parade down Broadway for the service at Olympic Park.



FASHION FOWARD

Head to ArtSelect Gallery for the opening of Brent Redding's solo exhibition from Tuesday 6th April, 6pm-8pm, at 19A Osborne Street.

BAG CHECK

Covetable leather goods label Yu Mei has freshly opened its doors to a new home in York Street. A simple, understated yet luxurious store fit-out perfectly encapsulates the Wellington based designer's collection of bags and wallets.





Commemorate ANZAC Day in Newmarket

SUNDAY 25 APRIL

Assemble on Teed Street at 8:45am for
a 9am start. Parade down Broadway to
Olympic Park for Memorial Service.

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**STANDARD
ISSUE**

**FLAGSHIP STORE
OPENING SOON**

OSBORNE LANE NEWMARKET