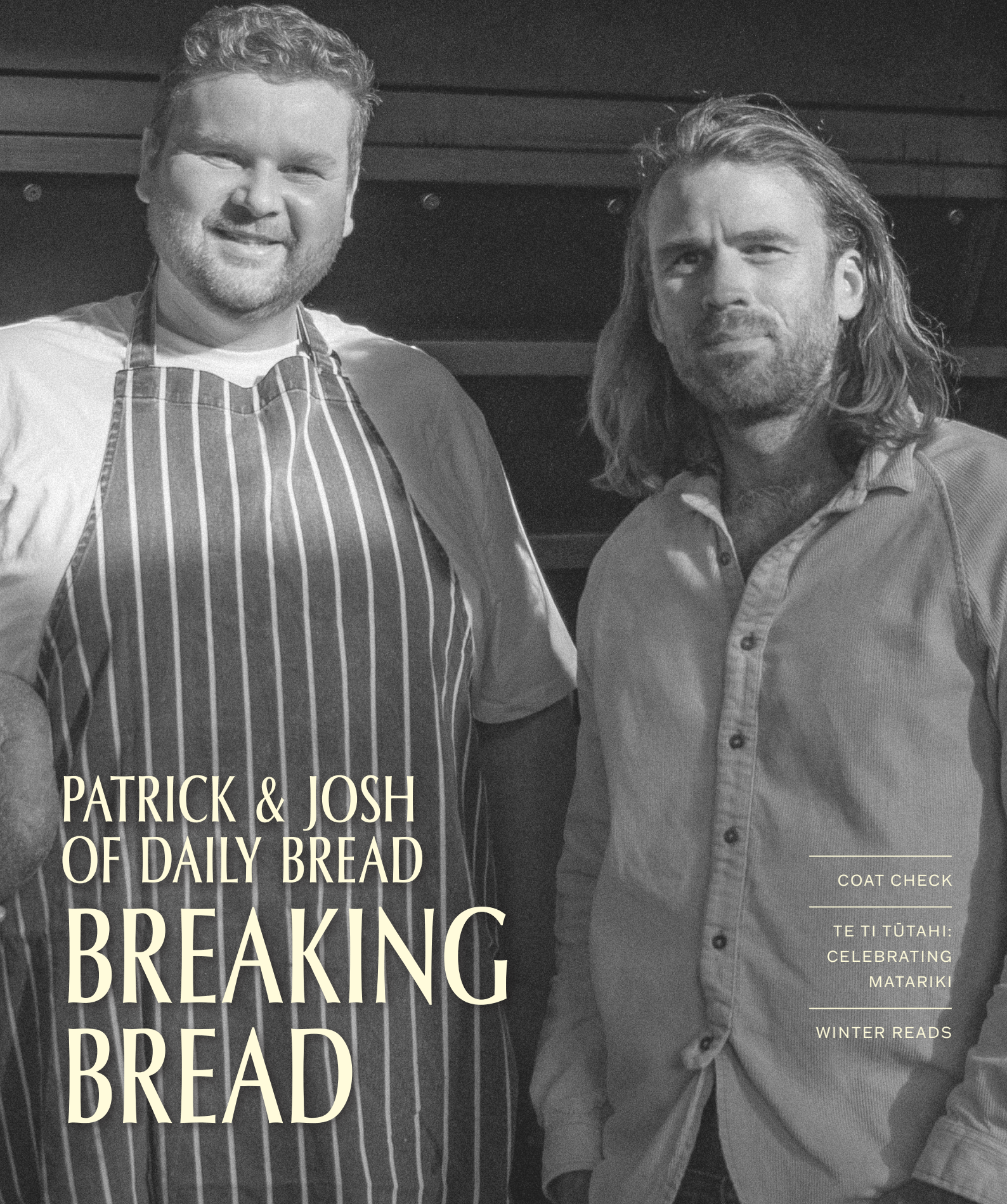


EDITION 65. JUNE 2021

NEWMARKET.



PATRICK & JOSH
OF DAILY BREAD
**BREAKING
BREAD**

COAT CHECK

TE TI TŪTAHI:
CELEBRATING
MATARIKI

WINTER READS

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ISSUE**

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NOW OPEN**

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NEWMARKET**

LOOK ONE

GANNI PLEATED GEORGETTE SKIRT, \$349, AVAILABLE AT WORKSHOP. **COS** CASHMERE PLAIN KNIT VEST, \$125. **RAG & BONE** SHILOH, \$1,090, AVAILABLE AT SCARPA. **CARLA ZAMPATTI** SUN RX 20, \$369, AVAILABLE AT SPECSAVERS. **MOOCHI** THE TRENCHIE, \$499.

1



2



STYLE TIP

RED AND LEOPARD ARE A SURPRISINGLY SOPHISTICATED MATCH - A CUTE BAG IS THE PERFECT COMPLEMENT TO A BOLD DRESS.

LOOK TWO

RUBY JUDE SILK SLIP, \$329. **SEE BY CHLOÉ** HANA MINI C-BODY, \$550, AVAILABLE AT SCARPA. **MI PIACI** SANAE BOOT, \$360.

STYLE



3

STYLE TIP

EASE INTO THE ANIMAL PRINT TREND WITH A CHIC PYTHON PRINTED HANDBAG. THE BEST WAY TO ELEVATE AN OFF-DUTY LOOK.

HOW TO STYLE:

Animal Print

Trends come and go, but animal print is one which has earned its keep and is here to stay. Whether you are wanting a subtle hint or to dress head-to-toe, learn how to style this perennial trend.

LOOK THREE

SEED BOYFRIEND JEAN, \$109.90. **DEADLY PONIES** MR SLING MICRO PYTHON, \$679. **ELLE + RILEY** PIA CASHMERE POLO, \$529. **KATHRYN WILSON** CIRCULAR TRAINER, \$299. **ZOE & MORGAN** ASAHAN PEARL EARRINGS, \$460.

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STYLE

Fit Clique

The latest sporting styles for running the park or running errands.



1. MAGGIE MARILYN SOMEWHERE CREW NECK SWEATSHIRT, \$195. **2. CONVERSE X KIM JONES** PARKA, \$370, AVAILABLE AT AREA51. **3. AJE** ATHLETICA CROPPED PUFFER JACKET, \$375. **4. LORNA JANE** SCRUNCH FRONT COMPRESS SPORTS BRA, \$92, AMY WINTER THERMAL PHONE POCKET LEGGINGS, \$157. **5. C&M** LOGAN 2.0 HOODIE, \$279, AVAILABLE AT SUPERETTE. **6. ASICS** GEL KAYANO 14, \$250, AVAILABLE AT AREA51. **7. AJE** ATHLETICA SHORTS, \$130. **8. TORPEDO7** WOMEN'S CLASSIQUE ALUMINIUM CRUISER BIKE, \$549.99. **9. EVE WELLNESS** CHILL PILLS CAPSULES 90S, \$59, AVAILABLE AT LIFE PHARMACY. **10. NEW BALANCE** VISION RACER REWORKED, \$300, AVAILABLE AT SUBTYPE. **11. NIKE** FUNDAMENTAL SPEED ROPE, \$29.99, AVAILABLE AT REBEL SPORT. **12. PUMA** MEN'S HEAVY FLEECE PANT, \$89.99, AVAILABLE AT REBEL SPORT.

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JACKET, \$399



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TWENTY-SEVEN NAMES DYSTOPIA COAT, \$670



TAYLOR REVERSED CAPACITY
COAT, \$897



ACNE STUDIOS WOOL BELTED
DOUBLE COAT, \$1,798,
AVAILABLE AT WORKSHOP



WITCHERY LONGLINE
SHACKET, \$279.90



RUBY RAE COAT, \$549

STYLE

Coat Check

Coloured or classic; lengthy or cropped; a quality coat is a winter necessity worth investing in.



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\$779, AVAILABLE AT SUPERETTE



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everyday
essentials

NEWMARKET
118 CARLTON GORE ROAD

GREY LYNN
433 RICHMOND ROAD

WELLINGTON
21 JESSIE STREET, TE ARO

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STYLE

Earth Child

Bring the kids back to nature and inspire their adventurous side.



1. HUXBABY WILDCAT BUBBLE ONESIE, \$49, AVAILABLE AT SUPERETTE. 2. SEED SHERPA LINED JACKET, \$79.90. 3. ELODIE BABY BIB, \$32.99, AVAILABLE AT DIMPLES. 4. NATURE BABY MERINO KNIT KIMONO JACKET, \$59.95. 5. ELODIE PACIFIER, \$14.99, AVAILABLE AT DIMPLES. 6. KOLLAB MINI PICNIC MAT, \$79.99, AVAILABLE AT SHUT THE FRONT DOOR. 7. TEENY WEENY MERINO FLORAL CUFF PANT, \$34.99, AVAILABLE AT FARMERS. 8. SEED FUR HIKING BOOT, \$89.90. 9. NATURE BABY WOODEN TROLLEY, \$119.95. 10. RACHEL HAYDON & PIPPA KEEL THE NATURE ACTIVITY BOOK, \$35, AVAILABLE AT THE POI ROOM. 11. RESENE COTTON WOOL, AVAILABLE AT RESENE COLORSHOPS. 12. ETHIQUE TIP-TO-TOT WASH, \$24.99, AVAILABLE AT SHUT THE FRONT DOOR. 13. NATURE BABY MERINO SLEEPING GOWN, \$79.95. 14. SEED CORDUROY PINAFORE, \$54.90.

Design Your World

Dome Table Lamp In Brushed Brass - Was \$199, Now \$133.41



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FREEDOM

HOME OF DESIGN

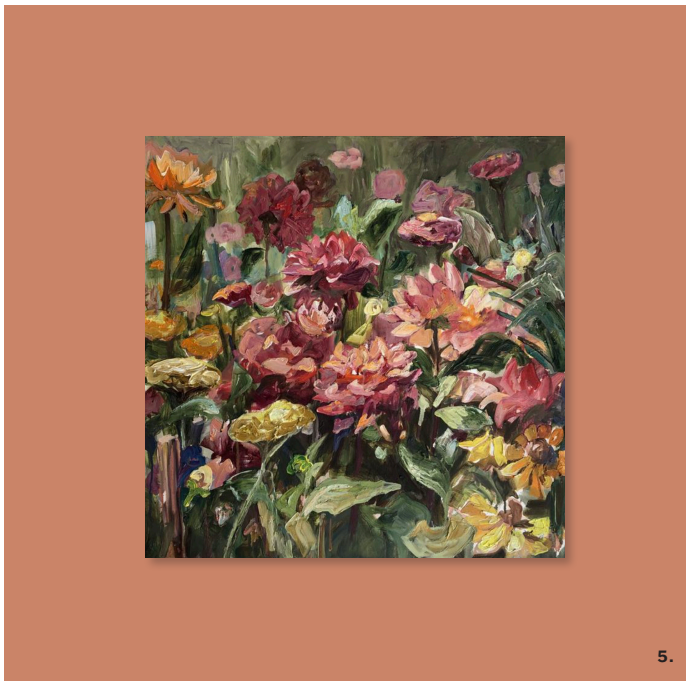
Flagship Store - 77 Broadway Newmarket | [Freedomfurniture.co.nz](https://freedomfurniture.co.nz)



STYLE

Comfort Calling

As the days become cooler, create a sense of warmth and comfort in your home with rich colours and plush fabrics.



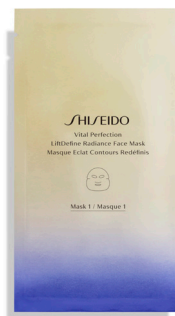
1. **CURIONOIR** CLAY RELIC, \$250, AVAILABLE AT SIMON JAMES STORE. 2. **CAPRA DESIGNS** BANJO PLANTER, \$139, AVAILABLE AT SUPERETTE. 3. **MULBERI** MERU TIBETAN CASSIA BARK LAMB SKIN, \$269.90, AVAILABLE AT FLO'S HOME. 4. **COCO REPUBLIC** ASPEN CHANNEL OCCASIONAL CHAIR, \$2,795. 5. **KATHERINE THRONE** THE THICK OF IT, \$4,800, AVAILABLE AT SANDERSON CONTEMPORARY ART GALLERY. 6. **POTTED GATSBY** PLANTER, \$29.99, AVAILABLE AT SHUT THE FRONT DOOR. 7. **MARCELLO&CO** MID-CENTURY VASE, \$49.99, AVAILABLE AT FARMERS. 8. **LIVING & CO** KINA DINNER PLATE, \$6, AVAILABLE AT THE WAREHOUSE. 9. **NOOD** CHER OTTOMAN ROUND, \$399. 10. **CITTÀ** TASMAN WOVEN CUSHION COVER, \$69.90.



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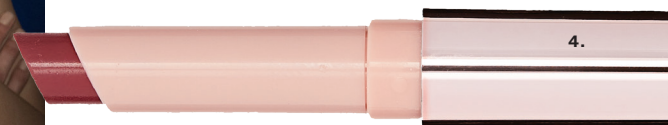
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BEAUTY

Beauty by Night

Achieve a killer night time look with sultry scents, long lasting foundation and bold eyes.



10.



9.



8.



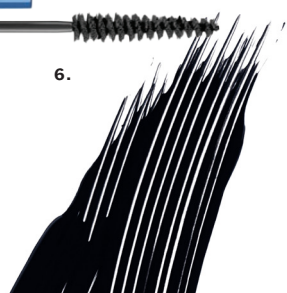
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- 1. **WET N WILD CLOUD POUT**, \$8.99, AVAILABLE AT FARMERS.
- 2. **REVLON SO FIERCE CHROME INK LIQUID LINER**, \$30.
- 3. **SHISEIDO VITAL PERFECTION LIFTDEFINE RADIANCE FACE MASK**, \$219, AVAILABLE AT FARMERS.
- 4. **AUSTRALIS GRLOSS HYDRATING LIP BALM**, \$13.99, AVAILABLE AT FARMERS.
- 5. **MORPHE CONTINUOUS SETTING MIST**, \$27, AVAILABLE AT MECCA.
- 6. **M.A.C EXTENDED PLAY GIGABLACK LASH MASCARA**, \$44, AVAILABLE AT FARMERS.
- 7. **HOURLASS VANISH SEAMLESS FINISH LIQUID FOUNDATION**, \$95, AVAILABLE AT MECCA.
- 8. **TOM FORD COSTA AZZURRA 50ML**, \$227, AVAILABLE AT SMITH & CAUGHEY'S, FARMERS, DAVID JONES.
- 9. **ORIBE GOLD LUST NOURISH OIL**, \$91, AVAILABLE AT SMITH & CAUGHEY'S.
- 10. **NAPOLEON PERDIS PEACH PATROL**, \$74, AVAILABLE AT SMITH & CAUGHEY'S.



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Finding sensitive, natural and affordable skincare may have seemed an impossible feat until Glow Lab introduced its latest range, Sensitive. A complete regime of four products for women and men, designed to treat inflammation and irritation with scientifically proven active ingredients that won't cost the earth!

GLOW LAB SENSITIVE SKINCARE RANGE, AVAILABLE AT COUNTDOWN, THE WAREHOUSE



OH SO DAISY

The continuation of the signature Marc Jacobs Daisy with a deeper, more intense version in the form of Marc Jacobs Eau So Intense is a welcome addition to our fragrance repertoire. A youthful mix of strawberry and honey combined with vanilla and musk makes for a vibrant and bright, but never overpowering, scent.

MARC JACOBS DAISY EAU SO INTENSE EDP 100ML, \$159, AVAILABLE AT LIFE PHARMACY, DAVID JONES, SMITH & CAUGHEY'S, FARMERS

BEAUTY

Beauty News

The latest beauty products that you need to know about.



MIST YOU

A super-refreshing facial mist is often an unsung hero - spritz throughout the day for an instant boost of hydration. Packed with soothing ingredients Prickly Pear Cactus and Aloe Vera juice, this oil-free vegan formula works on all skin types.

WELEDA HYDRATING FACIAL MIST 100ML, \$29.90, AVAILABLE AT FARMERS, SELECTED PHARMACIES



THE SKY'S THE LIMIT

When a mascara goes viral on TikTok and Instagram, it is a telling sign that it is a must-have mascara. With the ability to lengthen lashes to new heights, this mascara elongates and defines lashes with a buildable formula and stellar brush.

MAYBELLINE LASH SENSATIONAL SKY HIGH MASCARA, \$29.99, AVAILABLE AT UNICHEM, LIFE PHARMACY, CHEMIST WAREHOUSE



GOLD STANDARD

Almost as if it were dropped from the heavens, La Prairie's latest Pure Gold collection is the ultimate skin indulgence. Housed in a luxurious replenishable vessel, the Pure Gold Radiance Eye Cream delivers luminosity to the delicate eye area, working to deeply hydrate and retexturise for that youthful glow we all desire. And that packaging!

LA PRAIRIE PURE GOLD RADIANCE EYE CREAM, \$1,010, AVAILABLE AT SMITH & CAUGHEY'S, DAVID JONES

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The Greatest Test of Them All

by Mark Knoff-Thomas

We're now in the midst of winter, but to be fair we've had a pretty decent run of things weather-wise (hoping that nothing untoward has happened since this column was penned...)

This month, after a COVID-induced hiatus we are very excited to be able to hold our annual Newmarket Business Awards. Newmarket has been home to some of NZ's most iconic retailers for decades. This year we're using our awards to acknowledge some of them and to celebrate business resilience. Has there ever been a more apt time to recognise business success, agility and stamina than after the past 12 months of carnage? Our Business Legends have been able to navigate their way through the varied Asian economic crises in the 90's, the Auckland power crisis, the GFC, and then of course COVID-19 – the mother of all crises. It takes guts and determination, savviness, business smarts, and nerves of steel. We will announce more details of our Business Legends later this month. In the meantime, our finalists for the 2021 Awards have been announced. There are some old familiar names in the mix, plus a bunch of new ones who have shaken things up.

Our judging panel includes Anne Norman (James Pascoe Group), Stewart Sheriff (Former CEO 2degrees), Anthony Hoy Fong (Celebrity Chef), Wynn's Armour (Armour Consulting), Cameron Bagrie (Bagrie Economics), Kelly Bennett (One Plus One), Koro Dickinson (Poutama Trust), Michelle Vogt (Mint Consulting) and four expert 'Mystery Shopper' judges. Major sponsor judges include Rachel Dovey from Bayleys, Jacqui Hourigan from humm, as well as a panel from Rotary Newmarket.

THE NEWMARKET BUSINESS AWARDS 2021 FINALISTS

(IN ALPHABETICAL ORDER):

'Best Café of the Year':
Altezano; Camper Coffee; L'affare
Newmarket; Newbie

'Best Restaurant of the Year': Burger
Burger; INCA Ceviche & Woodfire
Grill; V.T Station; White & Wong's

'Best Night-Time Venue':
Archie Brothers Cirque Electriq;
Doolan Brothers Newmarket; Event
Cinemas – Boutique; Something &
Social

*'Retailer of the Year' NZ sponsored
by SBM Legal:* Michael Holmes
Premium Eyewear; Superette; The
Poi Room; Zoe & Morgan

*'International Retailer of the Year'
sponsored by Westfield Newmarket:*
Country Road Newmarket; David
Jones; Lush Newmarket; Papinelle
Sleepwear

*'Best Innovation of the Year'
sponsored by Vector:* BetterCo
Advisory & Accounting; Burger
Burger; Kitchen Things Luxury
Collection; Kowtow Clothing

*'Employer of the Year' sponsored by
ANZ:* David Jones; Kathryn Wilson
Footwear; Witchery

*'Best Customer Experience'
sponsored by Chow:Hill Architects
Ltd:* Burger Burger; Juliette Hogan;
Michael Holmes Premium Eyewear;
The Poi Room

*'Best Small / Medium Business
of the Year' sponsored by 2degrees:*
BetterCo Advisory & Accounting;
Speedy Signs Newmarket; Studio Box

*'Young Business Person of the Year'
sponsored by Rotary Newmarket:*
Dwayne Rowsell - Studio Box;
Greta Ryan - Skin Ritual; Olivia
McIver - Soda Digital; Peter Prema -
BetterCo Advisory & Accounting

*'Best use of Social Media' sponsored by
Chinese Herald:* Skin Ritual; The Poi
Room; Witchery

*'Most Sustainable Business of the
Year' sponsored by Multi-Media
Systems Ltd:* Glengarry Khyber Pass;
Kowtow Clothing; Lush Newmarket

We wish all the finalists the very best of luck and look forward to celebrating, in person, on Friday 18th June. There will be an opportunity for you to join us at our black-tie awards night – follow us on social media for details on how to go in the draw to win tickets. You can also take part in our People's Choice vote and nominate your favourite Newmarket business, and go in the draw to win an Apple Watch Series 6. See our website newmarket.co.nz for more details.

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

Congratulations

to the finalists of the 2021 Newmarket Business Awards

'BEST CAFÉ OF THE YEAR' Altezano, Camper Coffee, L'affare Newmarket, Newbie.

'BEST RESTAURANT OF THE YEAR' Burger Burger, INCA Ceviche & Woodfire Grill, V.T Station, White & Wong's 'BEST NIGHT-TIME VENUE' Archie Brothers Cirque Electriq Newmarket, Doolan Brothers Newmarket, Event Cinemas - Boutique. Something & Social.

'RETAILER OF THE YEAR' NZ SPONSORED BY SBM LEGAL Michael Holmes Premium Eyewear, Superette, The Poi Room, Zoe & Morgan, 'INTERNATIONAL RETAILER OF THE YEAR' SPONSORED BY WESTFIELD NEWMARKET Country Road Newmarket, David Jones, Lush Newmarket, Papinelle Sleepwear.

'BEST INNOVATION OF THE YEAR' SPONSORED BY VECTOR BetterCo Advisory and Accounting, Burger Burger, Kitchen Things Luxury Collection, Kowtow Clothing. 'EMPLOYER OF THE YEAR'

SPONSORED BY ANZ David Jones, Kathryn Wilson Footwear, Witchery 'BEST CUSTOMER

EXPERIENCE' SPONSORED BY CHOW:HILL ARCHITECTS LTD Burger Burger, Juliette Hogan, Michael Holmes Premium Eyewear, The Poi Room. 'BEST SMALL / MEDIUM BUSINESS OF THE YEAR' SPONSORED

BY 2DEGREES BetterCo Advisory and Accounting, Speedy Signs Newmarket, Studio BOX. 'YOUNG BUSINESS PERSON OF THE YEAR' SPONSORED BY ROTARY NEWMARKET Dwayne Rowsell - Studio

Box, Greta Ryan - Skin Ritual, Olivia McIver - Soda Digital, Peter Prema - BetterCo Advisory and Accounting. 'BEST USE OF SOCIAL MEDIA' SPONSORED BY CHINESE HERALD Skin Ritual,

The Poi Room, Witchery. 'MOST SUSTAINABLE BUSINESS OF THE YEAR' SPONSORED BY MULTI-MEDIA SYSTEMS LTD Glengarry Khyber Pass, Kowtow Clothing, Lush Newmarket

The category winners, as well as the People's Choice and Supreme Winner, will be announced at the awards evening to be held at Cordis on Friday 18th June.



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Dove Hospice specialise in care that enhances holistic well-being from the time of diagnosis of a life-threatening illness. We support people for whom a cure or remission is expected, with our 'return to wellness' programmes, and also patients whose illness is no longer curable.

To support Dove Hospice in offering our services at no charge, we welcome and invite you to shop with purpose from a selection of quality pre-loved product over clothing, homeware, linen, books, jewellery and more.

For those willing to donate product to help fund our services, we have a dedicated 'donation drop-off dock' behind our shop on Bourke Street.

Thank you for your support!

G6/255 Broadway, Newmarket, Auckland 1023 - Shop hours: Mon-Fri 9:30-5:30 Sat-Sun 10-5:30

Donation drop off: Bourke Street, Newmarket - Shop Online: dovehospice.com

Lets get social:  - @dovehospicenz,  - @dovehospicenz

DAILY BREAD HAS FAST BECOME AN AUCKLAND INSTITUTION SINCE OPENING ITS FIRST OUTPOST IN 2018, WITH PEOPLE TRAVELLING NEAR AND FAR TO GET THEIR HANDS ON A LOAF OF SOURDOUGH, OR A HOT CROSS BUN COME EASTER. MADDIE IRVINE CAUGHT UP WITH CO-OWNER JOSH HELM AND HEAD BAKER PATRICK WELZENBACH OF THE ESTEEMED BAKERY TO FIND OUT MORE ON THEIR RISE TO SUCCESS, OPENING IN NEWMARKET AND JUST HOW THEY MANAGE TO BAKE SOME OF THE BEST BREAD MONEY CAN BUY.



BREAKING

NEWMARKET. *Could you tell us a little bit about how Daily Bread was established?*

JOSH. At the time, Tom and I were running Orphans Kitchen in Ponsonby. Tom was perfecting his own sourdough and picking Pat's (our head baker) brain who had freshly arrived from Germany. They often joked about starting up their own bakery together. Around the same time, Tom and I were on the lookout for a new hospitality venture that was scalable. A year later (in 2017), Tom called Pat to pitch the idea. Two months later, we found the perfect site in Point Chevalier and it was all go.

N. *Working as a trio must lend to creative collaboration, ideas and perhaps challenges at times. How do you manage this relationship and what roles have each of you taken on as the business has developed?*

J. Our business partnership is just like a polygamous marriage! We each have a particular skillset that we bring to the table so we aren't stepping on each other's toes all the time. Our perspectives also help when bouncing ideas around. Daily Bread couldn't exist if it wasn't for the unique collaboration between the three of us.

2020 was a year unlike any other. We were





BREAD



already under the pump with the opening of four Daily Bread sites (including a pastry production hub in Belmont). Throw into the mix a global pandemic and looking after young kids through multiple lockdowns, it was one hell of a year for us all. Consequently, some things have had to give as Tom focused on the opening and running of Kingi in Britomart. Nowadays, Pat and I run the day-to-day operations at Daily Bread. Pat manages the baking side and I'm focused on the business side of things. Tom and I still own Orphans Kitchen, now in its eighth year. We still all love to catch up for fierce debate on what our next move will be.

N. *Your bakery focuses on time-honouring techniques using simple ingredients which are nutritious and sourced sustainably and locally. How and why have you chosen to go down this path?*

PATRICK. Our slow-fermented bread honours the traditional art of baking. The long fermentation brings more flavour and aroma, and makes it far easier to digest, promoting good gut health. We're big on supporting local farmers. There is great flavour in New Zealand's grain and produce which tells the story of our land. It keeps money invested in our community and results in a better carbon footprint too.

N. *Pat, your sourdough starter has been in the family for over 600 years, this starter being the genesis for all of the bread baked at Daily Bread. Could you explain how this has been nurtured for so long, and how you adapt it to fit the variety of loaves you bake every day?*

P. My family has carefully maintained our starter over many generations. They manned the village oven back in my hometown in Germany, since the 1400s, and still do today. The starter has matured over this time, and it's the signature flavour in all of our bread. New Zealand's grains have taken to it very well and it loves the high humidity and temperature of Auckland.

N. *What are your tips for baking the perfect loaf of bread?*

P. 1. Treat your starters like your family. You cannot neglect them or leave them alone for too long, because they can be unpredictable. They are all different with their own characteristics and quirky traits.

2. Plan your bake. Sourdough is about timing and temperature: it's uncompromising on when it needs attending to.

3. Practise. Practise. Practise. Bake lots and give your loaves away... neighbours, friends, random strangers walking past your house... keep baking and make more than you need to eat to start

with. The more you bake the better you will become!

N. *Your Newmarket bakery and deli inside Newmarket's Città design store is the perfect fit, how did you decide on this space?*

J. I had always wanted to open a café around Newmarket as I was brought up in this hood. I used to be taken to Zarbo (a few doors down from Città) in the late 90s and thought it was pretty flash at the time. So, it was quite serendipitous when one of our good customers (who owns Città) shoulder tapped us to see if we were keen to take over the existing café in their shop. The timing worked out well as we didn't have any capital to setup another café, but we had the production capacity to make more pastries and bread. Città share many of our philosophies around craft and authenticity and have been a great support to us.

N. *Daily Bread's online order and delivery service launched in the summer of 2019, well before the harsh effects of lockdown began to take their toll on hospitality. How have you found the past year going in and out of lockdowns, and has there been a shift in the way your customers choose to shop?*

J. I'm glad we had some resemblance of a digital presence before the pandemic hit, but the lockdown really forced us to improve the back end of the site. During each lockdown, the website proved to be our lifesaver and allowed us to give many of our staff jobs like packing, delivering and processing orders. Coming out of lockdown, we saw that our community preferred the tangible experience of being in our stores. However, our website continues to mobilise new areas of the business - we're now offering nationwide delivery and it's a great tool for seasonal pre-orders. We're constantly looking at ways

to improve our digital presence, especially as we focus on promoting the Daily Bread brand at a national level.

N. *Not only do you bake delicious breads and pastries, you also produce a range of pickled, cured, smoked and preserved foods in-house. How do these items fit in with your natural and sustainable ethos?*

J. Anything that complements our daily offering or utilises our waste, we love to produce in-house where possible (such as honey, pickled eggs and even our own Marmite). Our new food director Tim Read, was a 2015 NZ MasterChef winner and is always keen to get his hands dirty and drive our offering.

N. *When introducing new items to your deli menu or baked goods, who and what steps are involved in this process?*

P. The first step is turning an idea into more of a concept, mapping out what we'd like to achieve. It could be focused around a unique ingredient, a Kiwi classic or filling a gap in our offering. We then trial and deliberate on countless different tests and once we all agree, we add it into the line-up.

N. *The madness of Easter has now been and gone, in which you introduced a new variation of your famous hot cross buns. What makes Daily Bread's buns different to store bought? And how do you manage to keep up with the increase in demand over this period?*

P. Our hot cross buns are 100% natural leavened with sourdough, with no preservatives or artificial additives. They are super tasty because of the quality ingredients and the fact that they are baked fresh every morning.

During our high season it's very hard to keep up with the demand and the entire Daily Bread team are working to the limit. It's a stressful but incredibly exciting time too.

N. *Newmarket is home to just one of six Daily Bread bakeries around Auckland. How do you manage to keep up with what is happening at each one?*

J. It's a constant juggle; We now have over 100 employees and two production sites which keeps us on our toes. Luckily with our size, we've been able to employ an operations manager which has been extremely helpful. To keep up

N. *Daily Bread has gained somewhat of a cult following - what do you think it is about it that people go crazy for?*

J. When we set out to open a bakery, we wanted to tell the story of New Zealand ingredients and make exceptional baking easily accessible. We've become part of the community and it's amazing how Daily Bread has now become part of people's lifestyles. For us, it's all about the values and the vibe!



store manager to adjust their requisition sheet depending on the demand. Any leftovers after this are collected by several charities including the likes of Everybody Eats.

N. *What is one piece of advice that has stuck with you throughout your career?*

J. Cashflow, cashflow, cashflow. It's all about cashflow! Hopefully one day I won't need to look at another dreaded cashflow.

P. Employ the right people who fit within the team culture.

N. *What are 5 things everyone should have in their pantry?*

J. Bread, butter, salt, vinegar/s and wine.

N. *What is next for Daily Bread?*

J. We've been on a massive growth phase, so we're looking forward to dropping down a few gears to focus on finishing our sites, improving our offer and driving wholesale. We believe that 'better never stops', especially in our continued pursuit for perfecting our product range.

to play with all the stores, I have software where I can track in real time sales/staff cost per site, I also remote work at some of the sites too. We have front of house management meetings once a month and production meetings every fortnight too.

N. *How do you dispose of your leftover bakery goods at the end of each day?*

J. We have a different formula to other bakeries where we try to run out of most of our product by the end of the day. The onus is on each

DAILY BREAD 8/10 MORROW ST
DAILYBREAD.CO.NZ @DAILYBREADNZ

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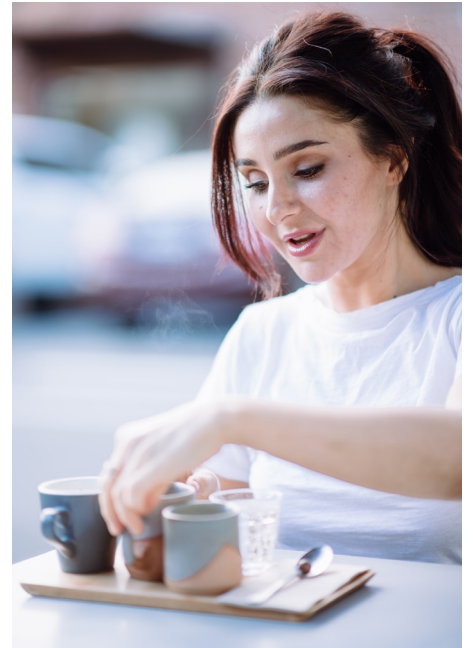
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OUR PEOPLE

A Day in the Life of Mina Markho, Hearing Care Expert at Triton World of Hearing

6AM

I wouldn't describe myself a morning person, so instead of rushing out the door, I enjoy a moment on the veranda with a strong cup of coffee in hand. Then I get ready for a workout at the gym, before a busy day ahead.

8AM

If I have a few spare moments before getting to work, I stop in at my favourite café in Newmarket, Altezano Brothers. When I arrive at Triton World of Hearing I greet the whānau, then check to see what the priorities are for the day to prepare for our first customers to arrive.

10AM

What I love about being located on Broadway is talking to people who pop by, curious to learn more about their hearing and working with the team to find the best solution for their lifestyle. The 'wow' moment is when customers try out the latest hearing technology, in the surround-sound Experience room. It's a New Zealand first!



11AM

This is the busiest time of the day, it is what we call the 'mid-morning-post-coffee' rush, when a lot of our clients come in for a repair or a query. From troubleshooting, to refitting hearing aids and on-the-spot hearing checks, no two days are the same.

3PM

This tends to be the quieter time of the day, a perfect time to update customer records and get on top of any admin that needs to be completed. This is also a great time to discuss feedback with the team on how we can do things better and continually improve customer experience, as we always need to be adapting and developing in this brand new concept store!

5PM

After an eventful day and to avoid Auckland's rush hour, I like to enjoy some fresh air at Victoria Park before heading home.

10PM

Once I have prepped my meals for the next day, it's time to relax... with a cup of tea and my favourite Netflix series, 'Behind Her Eyes,' which, like most popular shows, is very addictive!

SPORTY CHIC

Sometimes the only motivation we need for getting active is a fresh new kit, and AJE ATHLETICA is set to step up our athleticwear game with the launch of a capsule collection which combines function with fashion. Available in sizes 4 to 18, the sustainable activewear sub-brand includes something for all fitness touchpoints.



The Spotlight

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

KIND KICKS

After two years of development and a very special partnership with Carbon Click, Kathryn Wilson has released a capsule collection of consciously crafted footwear. Made with recycled leather and other low impact materials, \$10 from every pair sold will be donated to the Kaikoura Project helping to conserve native forest and offset carbon emissions.





ONE STOP BEAUTY SHOP
 olio, an innovative co-working beauty space has just landed in Newmarket. A fresh, contemporary fit out, the studio is home to hair, nail and make-up artists – making it all the more convenient for a glam up!



LOOKING BEYOND THE LENS
 As part of the Auckland Festival of Photography, Railway Street Studios presents its latest exhibition The Stallholder by Tony McCarthy. The collection looks into the lives and souls of women and men across the globe who craft and sell goods to make a living. On show from 20 May – 15 June.



JUMPER FOR JUMPER

Helping Kiwi kids stay warm this winter for a second year, Standard Issue is partnering with the Middlemore Foundation, gifting a woollen jumper to a child in need for every jumper purchased online or in the Newmarket store.

Teed Street Larder's Crispy Corn Fritters

A light and wholesome option for breakfast, lunch or dinner.
Serve these crispy fritters with the jalapeño dressing for an extra kick!



INGREDIENTS

400g corn kernel
3 eggs
100g flour
25g mustard seed powder
30g parmesan
1 tsp curry powder
1 grated carrot
¾ cabbage, thinly sliced
2 spring onion sprigs, chopped
3 tbsp canola oil
Salt & pepper

JALAPEÑO YOGHURT DRESSING

250g plain yoghurt
30g jalapeño
5 cloves roasted garlic
Coriander
Salt & pepper

GARNISH

Carrot, julienned
Cabbage, thinly sliced
Coriander
Feta

METHOD

- 1.** Preheat oven to 180 degrees Celcius. Roast garlic cloves on a tray with a dash of oil until golden, approximately 30 minutes.
- 2.** In a mixing bowl - stir eggs, mustard powder, curry powder, salt and pepper until well combined. Gently fold in the remaining ingredients to form a thick batter.
- 3.** Heat oil in a pan over a medium heat. Sauté heaped tablespoons of batter for 3-4 minutes each side until golden brown.
- 4.** To prepare the sauce - mash roasted garlic before adding yoghurt, chopped jalapeño, coriander and seasoning into a bowl, stirring until combined.
- 5.** Serve fritters with julienned carrot, sliced cabbage, coriander and a decent dollop of sauce and sprinkle with feta.

TEED STREET LARDER

7 TEED STREET



OUR PICK

Leafé Café has reinvented a breakfast classic and it has left us questioning why we haven't had this combination before! Order the Eggs Benedict with Fried Chicken and Siracha for your tastiest brunch yet.

FOOD + DRINK

The Gastronomer

Delight your tastebuds with the latest in food and drink.

THE FINER THINGS IN LIFE

Launching a premium range of wines for the special moments in life, whether they're big or small, Brancott Estate has produced five new Reserve varietals including a Reserve Pinot Noir 2020. This medium bodied red wine is the perfect companion on a cooler winter evening, with hints of plum, bitter chocolate and toasty oak notes.

BRANCOTT ESTATE RESERVE PINOT NOIR, RRP \$19.99, AVAILABLE AT GLENGARRY, LIQUORLAND, COUNTDOWN



COOL BEANS

The complexity and craftsmanship that goes into the art of coffee making is certainly true of Nespresso's Master Origins Nicaragua La Cumplida Refinada coffee. A limited-edition season coffee from Nicaragua which uses a world-first fermentation technique resulting in a distinctive and smooth cup.

NESPRESSO MASTER ORIGINS NICARAGUA LA CUMPLIDA REFINADA, \$14 FOR A SLEEVE OF 10 CAPSULES



NEW MENU: THE COFFEE CLUB

If a Cookies & Cream Pancake, Vegan Chicken Schnitzel Ciabatta or a Double Stack Angus Cheeseburger tickles your fancy, you must give The Coffee Club's new menu a try.



HOLE IN THE WALL

Volk Espresso Bar, once a coffee truck, has opened up its first ever coffee kiosk in the Rialto Centre. Grab your go-to brew and a sweet treat, 7 days a week from 7.30am.

RIALTO CENTRE, 163 BROADWAY

Te Ti Tūtahi Celebrating Matariki

The 2nd of July signals the beginning of Matariki; Māori New Year. Matariki is a cluster of stars which are visible at a specific time of the year, and is a time for renewal and celebration and a chance for us to reflect on Newmarket's Māori history. Nestled under Maungawhau, 'mountain of the whau', Newmarket was occupied by various iwi until the eventual sale of the land to the British Crown.



Māori knew Newmarket as Te Ti Tūtahi, meaning 'sacred tree standing alone'. The original cabbage tree stood at the corner of Mortimer Pass and Broadway. You can see a depiction of the tree by artist Peata Larkin, on the side of Westfield just up Mortimer Pass from where it once stood. The tree was significant for local iwi. Te Ti Tūtahi was the tree where the whenua (placenta) and pito (umbilical cord) of newborn babies were buried. This practice strengthened the relationship between the child, the land and the area where they were born. It was also a landmark meeting point.

In 1908 Te Ti Tūtahi was felled, rather controversially. Cuttings from the tree were rescued by the Buckland family who lived in Highwic House at the time, which were used to populate the trees on Lumsden Green many years later and as part of the Teed Street upgrade in 2017.

Have you seen the Te Ti Tūtahi mural in the entrance to Station Square? The mural by Flox, includes the sacred cabbage tree, making reference to the geographic location of Newmarket and symbolises the three Māori Pa sites which once inhabited the surrounding maunga.



Park in Newmarket

FREE PARKING

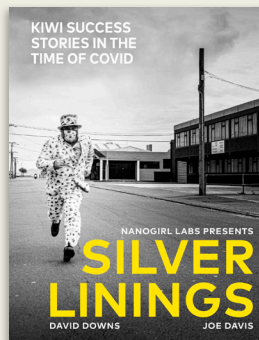
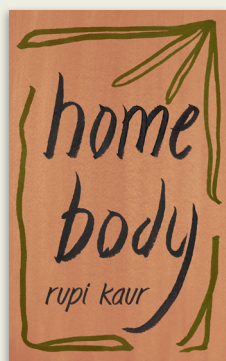
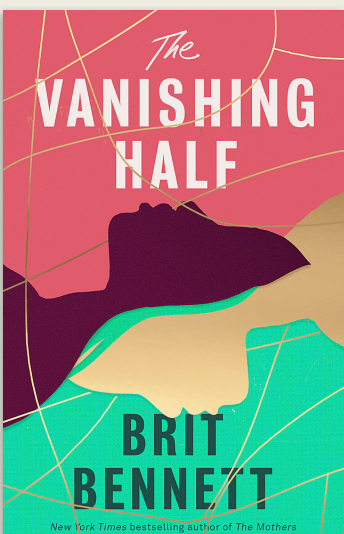
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30 MINUTES WITH PARKMATE APP
3. WILSON 11 KENT STREET (RIALTO CINEMAS)
60 MINUTES
4. CAREPARK 42-56 DAVIS CRESCENT
FREE WITH \$20 PURCHASE AT FREEDOM FURNITURE
5. WILSON 80 BROADWAY (THE WAREHOUSE)
30 MINUTES WITH DISPLAYED TICKET
6. WESTFIELD NEWMARKET 2 HOURS FREE
WITH WESTFIELD PLUS APP



PAID PARKING

Book Club

A curated collection of what we're reading and what's on our list.



THE VANISHING HALF BY BRIT BENNETT
\$24.99, AVAILABLE AT WHITCOULLS
The Vignes twin sisters grow up in a small southern Black community, running away at the age of 16 to lead wildly different adult lives. Exploring contemporary issues on race, feminism, colourism, class politics and more, the author takes us through the contrasting lives of the sisters in the Deep South to California from the 1950s through to the 1990s.

SILVER LININGS: KIWI SUCCESS STORIES IN THE TIME OF COVID BY DAVID DOWNS & JOE DAVIS, \$45, AVAILABLE AT WHITCOULLS, THE WAREHOUSE
Covid has dealt many blows to the nation, individuals and businesses alike. However out of this hardship have come stories of hope and success. Silver Linings offers a collection of stories from across the country, showing just how communities came together, businesses innovated and families reconnected in times of adversity.

PIC: ADVENTURES IN SAILING, BUSINESS & LOVE BY PIC PICOT, \$29.95, AVAILABLE AT WHITCOULLS, THE WAREHOUSE
Pic's Peanut Butter has become renowned as a staple in many Kiwi's pantries and the brand's success story is an inspiring one. It is now the story of founder Pic Picot being told in his latest memoir. Hailing from Nelson, peanut butter maker Pic Picot documents his journey in life and how Pic's came to be, navigating the successes and the failures, and hopes to give readers the confidence to start their own business.

HOMEBODY BY RUPI KAUR, \$28.99, AVAILABLE AT RUBY
Pioneering poetry on social media, Rupi Kaur's Homebody takes readers on a reflective journey of the past and present through a collection of raw and honest poems, conversations which explore the potential of self.

AUCKLAND EATS BY LAZY SUSAN, \$29.99, AVAILABLE AT SUPERETTE
Go on a culinary journey through Tāmaki Makaurau's best restaurants as the city's hospitality pros share secret recipes to their most iconic dishes and talk about how they came to be. Yum Cha institution, Pearl Garden Restaurant, proudly graces the cover, just one of the many eateries to get excited about in this book.

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