

GATEWAY

South

SUMMER 2019

A COMMUNITY MAGAZINE BROUGHT TO YOU BY THE CHRISTCHURCH AIRPORT TEAM

SPECTACULAR
NEW TRACK
OPENS

THE PERFECT
HOLIDAY
COMBINATION

WORLD FIRST
SUSTAINABILITY STANCE

plus

SOUTH ISLAND
ACTIVITIES
AND EVENTS

CHRISTCHURCH
AIRPORT 

YOUR GATEWAY TO THE SOUTH!

Summer, the warmest season of the year, combines families getting together for festivities and holidays, with sunshine, fun, picnics, barbeques and long relaxing days.

It's when we go exploring, particularly around the South Island, where there is spectacular scenery to experience on foot or cycle, by car or boat.

Our extra summer services might mean you can entice someone from the Northern Hemisphere to sample Christmas in our sun. Or if you fancy a White Christmas overseas, one of our 11 commercial airline partners can take you anywhere you can name, by making your first international flight out of this airport.

CHRISTCHURCH AIRPORT

AIRPORT HEADLINES



NEW AIRLINE

The world's largest airline will fly a summer service between Christchurch and Los Angeles, starting October 2020. American Airlines, in association with Qantas, will fly a Boeing 787-8 offering three classes – Business, Premium Economy and Economy – three times a week to March 2021.



NOVOTEL HOTEL

The Novotel Christchurch Airport is welcoming local and international guests. The 4.5 star 200-bed hotel is beside the international arrivals area of the airport terminal, proving a welcome stopover for travellers arriving late at night or leaving early morning. The top floor offers views from the Southern Alps to the Port Hills, and overlooks international aircraft arriving and departing.



AGRI-EXPORT PRECINCT

Our newest commercial precinct has a prominent position at the airport entrance on Memorial Avenue. It has been designed for businesses needing access to the airport for both business travel and freight. It will soon be home to three two-storey administration buildings, 370 car parks and 'Pocket Park', offering seating and a basketball hoop and court for the tenants of the buildings.



PEPPER

For a selfie with a difference, come meet Pepper, our humanoid robot. Pepper is 120cm tall, can recognise faces and basic human emotions, respond to requests made on its touch screen, and hold a conversation. It's in our Digital Innovation Zone on the first floor of the terminal for a few hours each weekday. Go ask Pepper for a selfie... then smile!



CHRISTMAS AT THE AIRPORT

It's beginning to look a lot like Christmas at the airport! Look out for giant Christmas trees, visits from Kiwiana Santa and his elves, free face painting, festive decorations and Christmas carols. Check out our Facebook page for all the details.



THE PERFECT COMBINATION HOLIDAY

What many consider the perfect holiday, combining razzle-dazzle and relaxation, is offered direct out of Christchurch all year round.

You'd fly from Christchurch to Nadi and Los Angeles... and whether it's for a family, a couple, or a girls' trip, it's a holiday worth booking.

Managing Director of YOU Travel Ferrymead, Melissa Landrebe, has taken her family on this trip and says it's "amazing".

"It's a great combination of destinations," she says. "I have called it the 'shop til you drop then flop' holiday, because it offers fantastic Los Angeles fun and shopping, then relaxation and recovery on the way home."

Melissa recommends two weeks away to get the best from both places.

"This service has very good connections and Nadi Airport has just finished a major refurbishment so it's lovely and easy to transit through.

"I recommend families spend at least a week in LA, visiting Disneyland, Universal Studios and all the other amazing places LA offers. You could then go to Las Vegas for a show or two, and to see the Grand Canyon. Or head to Santa Monica to bike to Venice Beach, or rollerskate the promenade, before hitting the third street promenade for amazing shopping offered in Santa Monica.

"LA has great shopping and I know of girls' groups bringing bulging suitcases home and stopping for a few sun filled days in Fiji on the way back!"

Melissa says whether it's lying on a beach, cocktails by the pool, luxury at a resort, or cruising the islands, Fiji provides the perfect antidote for the 'craziness' of Los Angeles.

"I understand why people call this the perfect combination," she laughs. "It can be full-on fun in glitzy Los Angeles, complemented by total tranquillity in Fiji.

"Not everyone knows about this service out of Christchurch, so it's time to spread the word."

Fiji Airways flies direct from Christchurch to Fiji three times a week, on Tuesday, Thursday and Saturday and daily from Nadi to Los Angeles.





New Zealand's most anticipated Great Walk has just opened!

The Paparoa Track has 76% occupancy booked until April, highlighting people's enthusiasm to walk or cycle the new track in Paparoa National Park on the West Coast.

Department of Conservation (DOC) spokesperson Jose Watson says the track is an exciting addition to South Island walking and biking choices.

"It's an amazing part of the world with a wide range of remote and spectacular wilderness, but easy to access," she says. "In future, it will include the Pike 29 Memorial Track to the former Pike River Mine. The mining families wanted the area to become part of the National Park, and eventually a memorial and interpretation centre will tell the story of the mine and the 2010 disaster."

Work started mid-2017 to build 41km of walking and mountain biking track, to link 14km of existing trails. The completed track is 55km walking and 56km cycling – a two day ride, or three day walk. Two new huts each offer 20 bunks, with cooking facilities, heating and warden facilities.

"The walk is definitely suitable for families, but cyclists need to be fit, experienced and have good equipment. The weather can be changeable, so people must be well prepared," says Jose.

"Paparoa National Park has been a bit mysterious with very limited access, but people now get right to the heart of it. They will travel a river gorge, cross the Paparoa Range, see dramatic limestone cliffs, beech forests, subtropical palms, tussock lands and a 'goblin forest' shaped by weather. It's very cool.

"I like the range of scenery, the sunsets, the climb, the escarpment, the stunning views and the four main swingbridges. The track is well marked and signposted, some sections more challenging, but that's part of the fun. I have no doubt it will be well used and much loved."

doc.govt.nz/Paparoa-Track

SPECTACULAR NEW TRACK OPENS

PHOTOGRAPHY: JASON BLAIR



WHEN THE TOUGH GET GOING...

It's called the toughest two minutes in sport and you can see why at Christchurch Airport in March.

The Combat Challenge is essentially an Iron Man challenge for firefighters and is very physically demanding. Kiwi firefighters train hard every year to compete nationally, some on their way to the world challenge in the USA, with Christchurch Airport Fire Service staff holding current world records.

Hayley Rossiter leads a team preparing to host the 2020 National Championships at the airport, inviting both firefighters to compete and spectators to witness the fascinating and fierce competition.

"Getting across the finish line is a serious achievement," Hayley says, "but our guys aim to do much better than that. We're excited that people will come watch Kiwi crews do what we do and hopefully see why we do so well on the world scene."

Male and female firefighters wear 25kg of full bunker gear and breathing apparatus while racing each other and the clock during five tough tasks.

"We climb a six storey tower carrying a 19kg hose, hoist the hose coil up six storeys, chop using a 4kg hammer to drive a beam 1.5 metres, extend a charged length of hose to knock down a disc, and drag a dummy just over 30 metres," laughs Hayley. "It mightn't sound so bad when you say it quickly, but it is tough... and we love it!"

"It tests fitness and skill and shows the physical demands of firefighting, which people don't usually see. We are bringing it to the airport for all those reasons."

In the day's lunchbreak, Hayley is planning some surprise events to entertain the crowds.

"I can't say too much yet, but I hope people who wait for the finals will be cheering all day," she says.

National Combat Challenge Championships, Christchurch Airport, March 14 2020.

WORLD FIRST SUSTAINABILITY STANCE

Selling hundreds of cups of coffee each Saturday, but not in takeaway cups, is going down well at Queenstown's Remarkables Market.

Market Manager Sherryn Smith says the Saturday market is in its tenth season and this summer became New Zealand's first to ban the use of single use takeaway cups.

"Our coffee vendors are using ceramic cups and the juicing stall is using donated glass jars... and not one customer has objected," she says.

"Our stallholders understand why we got rid of throwaway cups as we move towards Zero Waste. It has also addressed not being able to compost commercially compostable products in Otago."

Sherryn says the coffee cup stand is one of the most photographed items at the market.

"Overseas visitors are impressed by the idea. People want to do the right thing and through this policy they are.

"Our hot food vendors are all moving towards using home compostable plates and utensils, which go in our compost bin, along with food scraps, coffee grinds and juicing pulp. This compost goes onto our market gardens and will make them even more attractive.

"This season we have also banned stallholders giving single use plastic bags to market visitors. We offer jute bags for sale, as well as Boomerang Bags for people to borrow and return to collection boxes around Queenstown."

Laura Cope, from responsible-café guide Use Your Own (uyo.co.nz), describes the Remarkables Market team as game changers.

"Their sustainability work has definitely sparked change in other markets and hospitality venues. They present Aotearoa, especially to visitors, as a place where we choose to reuse, where common sense is prevalent, where we work as a community to instigate social responsibility and personal stewardship."

The markets run from Labour weekend to Easter and have become well known for family fun, local food, products and artisans.

"We see people meeting friends for breakfast, brunch, lunch, or a wander to look over and purchase from the stalls," she says. "Live music adds to the atmosphere and the market has a real sense of community, but visitors are welcomed as warmly as locals."

Located at The Remarkables Park Red Barn, every Saturday until April 11.

[facebook.com/RemarkablesMarket](https://www.facebook.com/RemarkablesMarket)



ZEROING IN ON CARBON

As people become more conscious of their carbon footprint, one company has become the first nationwide New Zealand aviation tourism operator to become officially certified carboNZero – a certification awarded to companies who achieve a net zero carbon emissions balance.

INFLITE spokesperson Dan Burt says his company is deeply concerned about climate change.

"We take our guests into spectacular parts of this beautiful country, many only accessible by aircraft, so we must minimise our impact," he says. "We balance environmental and commercial outcomes while giving visitors what they want – access to and experience of this country's national parks. We talk conservation with our clients and our team to protect our environment for future generations."

INFLITE operates more than 15 aircraft across the South Island, offering luxury air travel solutions and lodge transfers, as well as four skydiving locations in Abel Tasman, Franz Josef, Fox Glacier and Lake Pukaki, now the first carboNZero dropzones in the world.

Dan admits the path to certification was not easy.

"We started with acknowledging our flights and experiences have a considerable impact on carbon emission through using

aviation fuels. Then we measured and reported emissions across all our locations, and put in place mitigation strategies to reduce and offset emissions. We set emission reduction targets for the next financial year, created a sustainability plan and engaged with our people, having conversations with them about their choices in the workplace, in their homes and their lives. We are also active partners in several conservation programmes."

Dan says with greenhouse gas emissions becoming a growing concern for New Zealand and the rest of the world, it is imperative that companies become more environmentally conscious.

"carboNZero is a confronting but essential process which determines where the emissions lie, in order for change and improvement. INFLITE hopes to lead the charge in keeping conversations going and ultimately, contributing to a clean and green New Zealand."

[infliteexperiences.co.nz](https://www.infliteexperiences.co.nz)



PARTYING FROM LAS VEGAS TO CHRISTCHURCH

When a show critic says “If you go out only one night this year, make it to this show” you know that is high praise and you should be buying tickets!

Blanc de Blanc, the show which received that review, will be in central Christchurch over summer in the much loved Spiegeltent.

Scott Maidment, a director of the company touring the show as part of Bread & Circus, says it’s like the best party you’ve ever been to – or wish you’d been to.

“The show starts out like a sophisticated Paris cabaret, but like many good parties, ends up a bit crazy,” he laughs. “By the end, the action is going on in, around and above the audience, which people tell us is one of the best things about it, plus there’s lots of bubbles! It’s great fun.”

The R18 show has been touring for three years. It started in the Sydney Opera House, has played in London’s West End and Las Vegas, and now cast members from across those performances are vying to come to New Zealand.

“We’ve been able to pick the cream of the crop for Christchurch, because the performers all want to come here,” he says. “The nine coming here are a great mix of amazing dancers, comedians and circus artists, with dancing a key element of the show. The choreographer has worked with Madonna, JLo and Justin Bieber, so you can be sure the dancing is incredible.”

“The music evolves through the show, from traditional French style to DJ driven dance beats which usually gets the audience up dancing too. People tell us as they leave they are invigorated and energised, and very glad they bought a ticket.”

Blanc de Blanc is the headline act of Bread & Circus – World Buskers Festival in Christchurch January 23-February 16. Book at breadandcircus.co.nz

WHERE HERITAGE HAS WINGS

Looking for a gift idea for someone who has everything? How about a ticket to fly in the only famous aircraft of its type still flying in the world?

Omaka Aviation Heritage Centre, five kilometres from Blenheim, tells original stories from the two world wars.

Centre CEO Jane Orphan says when Sir Peter Jackson lent Omaka his World War 1 collection of aircraft and artefacts, with mannequins and scenery his companies prepared, the stories of the war became spectacular.

“We tell lesser-known stories in creative ways and people are wowed,” she says. “They often tell us they have learned things they didn’t know about.”

“For example, a dramatic diorama of a crashed Hudson bomber in the Solomon Islands.

“Another tells of our efforts on the Eastern Front. Visitors experience being inside a building in Stalingrad, seeing the bombers coming, buildings around them on fire and at the end the losses are offered as facts people can absorb.”

Jane says a personal favourite is the story of Keith “Grid” Caldwell, a highly decorated and widely respected New Zealand fighter pilot.

“We feature a scene of ‘Grid’ after he climbed out of his damaged aircraft to control its fall. He held a wing strut in one hand and controlled the joystick with the other, to get over no-man’s land and behind British lines, and leap to safety just before the plane crashed.”

Omaka also offers vintage joy flights. Passengers can book to fly in a Russian Yak-3 WW2 fighter, a Boeing Stearman, or the only flyable Anson bomber in the world (pictured below), over picturesque Marlborough landscape.

Jane says the centre tells the story of aviation during two World Wars, when a lot of aviation development took place.

“Through Sir Peter’s support of the WW1 section, the machines and memorabilia give relevance to history. The WW2 section has different private owners, work done by volunteers and dioramas which are larger than life. Together the two sections expand visitors’ understanding of this country’s aviation heritage.”

omaka.org.nz



PROUDLY SHOWCASING SOUTH ISLAND PRODUCE

Experienced chef Philipp Knoedler jumped at the prospect of his newest role.

Philipp is the Executive Chef at Novotel Christchurch Airport, with a vision to “create a restaurant to attract Christchurch and Canterbury residents, as well as international visitors.”

Philipp grew up in Germany, helping his mother cook whenever he could.

“I especially remember the Beef Wellington we made for special occasions, and Sunday roasts my grandmother made,” he smiles. “After work experience at hotels my best friend’s father owned, I decided to become a chef.”

Philipp was 18 when he started a three-year apprenticeship, then had to complete a mandatory year’s service for his country. Instead of military service, Philipp chose to work with intellectually disadvantaged people.

“I assisted about 18 people living together in a remodelled old mansion. We had breakfast together, helped them get dressed and accompanied them to work. In the afternoon, we often went out, for coffee, to the zoo, shopping or to a clubhouse to play games.”

Philipp set his sights on working for a Michelin star restaurant.

“I wanted to learn more and test myself as a chef, so spent more than five years in two 1-star and one 2-star restaurants. It meant very long days and pressure to deliver excellent food, but I learnt how important it is to maintain consistent quality.

Whether we served 10 customers or 80 in an evening, every plate had to leave the kitchen as a work of art.”

Philipp decided to spend 2006 in New Zealand... and has never left. As Head Chef in Picton, Philipp got hooked on fresh seafood from the Marlborough Sounds.

“I bought fresh fish for the restaurant direct from a fishing boat,” he recalls. “I put in a call to find out what had been caught, devised a fish of the day dish, then walked two minutes to the wharf to buy the fish when the boat docked.”

Philipp headed to Auckland, to a Head Chef position with a larger team, before returning to Christchurch to help re-open the Novotel City after the earthquakes.

“I enjoyed four years in the city, but couldn’t pass up this new hotel, with new surroundings, new kitchen, new team and sensational setting.”

Philipp’s new menu highlights local produce including Akaroa salmon, micro greens and pure wasabi. It’s a recipe he is as proud to serve as to share.

novotel.co.nz



Blackberry and gin cured salmon with micro herb salad

Serves 6

Ingredients

600g piece centre-cut salmon, pin boned, skinned and bloodline removed

Salmon cure

200g frozen blackberries, thawed with their juice
130g salt, fine
130g sugar, fine
1 lemon, zested and juiced
1 orange, zested and juiced
1 tbsp fennel seeds
80ml gin
4-5 parsley stalks

Vinaigrette dressing

40ml vegetable oil
40ml raspberry wine vinegar
25g sugar
4g Dijon mustard
salt and ground black pepper, to taste

Wasabi cream

4 tbsp sour cream or crème fraîche
freshly grated wasabi, to taste
salt and lemon juice, to taste

Salad

18ea telegraph cucumber ribbons (see method)
Edamame or broad beans
Radish, various colours
Micro herbs - purple radish, snow pea tendrils, micro rocket
Edible flowers
Chervil or dill leaves to garnish

Method

1. Blend ingredients for the salmon cure in a food processor until a smooth paste forms.
2. In a flat container, lay down a thin layer of salt mix, lay fillet on mixture and cover the top side of salmon fillet with remaining mixture.
3. Cover and cure for 24 hours in the fridge.
4. Rinse off salt mix, and pat dry.
5. Thin slice onto baking paper, each portion weighing about 100g.
6. For the vinaigrette, mix ingredients together, season to taste and set aside.
7. To make the wasabi sour cream, mix the sour cream with freshly grated wasabi to the desired taste and season with lemon juice and salt. Refrigerate until needed.
8. Very thinly slice telegraph cucumbers lengthways and the radishes in slices (vegetable peeler or a mandolin are ideal) and marinate in the vinaigrette for a few minutes.
9. For each plate, place the salmon slices lightly folded up in the middle of the plate, evenly spaced.
10. Arrange the drained cucumber slices in between salmon. Place a few radish slices on each end and in the middle of the salmon.
11. Make a quenelle from the wasabi sour cream (rinse spoon under hot water) and place on each side of salmon.
12. Scatter over the micro herbs, edamame and garnish with edible flowers and chervil or dill.



A SUMMER SELECTION DECEMBER. JANUARY. FEBRUARY



WESTPORT RACES



WESTPORT

December 26 & 28

What better way to work off Christmas dinner and continue the family fun than a day's harness racing with free kids' entertainment. Leave your party clothes in the wardrobe and wear shorts and jandals to meet the dress code. You can pack a picnic, or buy lunch at the food stalls onsite, between races and free kids' activities. To be ahead of the crowds, you can book a spot or catering through the website.

westcoast.co.nz/events/westport-races/

MARITIME FESTIVAL



PICTON

January 17-18

Free fun on the Picton foreshore. The 15th anniversary of the festival is focused on the unique maritime character and history of Picton, there's live music on the big stage, raft races, maritime activities on the water and roving entertainment, as well as a Treasure Island Children's Marquee, so something to please everyone.

pictonmaritimefestival.co.nz

THE VINE RUN



HURUNUI

January 26

Test yourself between the vines at Pegasus Bay vineyard, then celebrate with a picnic lunch on the winery lawns. You can walk or run 6km, 10km or 18km for your own good, and the NZ Brain Research Institute. Participants who raise funds for NZBRI, alongside the event, are in the 'running' for prizes. The views across the Waipara River, to cliffs and mountains will make the course through the gully even more rewarding.

vinerun.co.nz

RUN THE RIDGE



CENTRAL OTAGO

February 8

This event offers 5km, 10km and 21km distances for you to find your feet on, with all the distances combining gravel roads, grassy vineyard headlands and vineyard rows. There are some small uphill and downhill parts in all three distances to get your heart rate slightly elevated (so you know you're doing yourself good!). You can run on your own, or as part of a four-person team, each running one 5km lap through the spectacular scenery.

runtheridge.co.nz

SHOTOVER MOONLIGHT MOUNTAIN MARATHON



QUEENSTOWN

February 15

By competing in the Shotover Moonlight Mountain Marathon and Trail Runs, you will experience the challenging and diverse terrain of Ben Lomond Station near Queenstown, thanks to the Foster family. You'll start beside the famous Shotover River, run along sheep tracks, historic gold mining water races and high country mustering routes, and finish near picturesque Moke Lake.

shotovermoonlight.co.nz

NOSTALGIA FESTIVAL



HEATHCOTE VALLEY

February 15

Step into the replica 1900s township of Ferrymead Heritage Park to experience the food, music and culture festival which features feel-good Kiwi and international artists, this year requiring a third stage. The vintage festival streets will host entertainment, street performances, market stalls, local cuisine, craft drinks and colourful characters. With a focus on sustainability (including an organic waste eating pig), community and collaboration, the festival has something good for everyone.

nostalgiafestival.co.nz



facebook.com/christchurchairport



christchurchairport.co.nz



Christchurch Airport is proud to champion the people, businesses and lifestyle of the South Island. If you have a story you think is worth telling contact gatewaysouth@christchurchairport.co.nz

