COMMUNITY MAGAZINE BROUGHT TO YOU BY THE CHRISTCHURCH AIRPORT TEAM

MARLBOROUGH HIGHLIGHTS HELPING VISITORS HAVE IT ALL

MARVELLOUS MELBOURNE

REINVENTING THE GARDEN CITY

CHEESE, BUT NOT AS YOU KNOW IT

plus

SOUTH ISLAND ACTIVITIES AND EVENTS



YOUR GATEWAY TO THE SOUTH!

After a summer when many of us enjoyed holidays in our favourite sunny spots, autumn is the time when we relish the golden tones across the South Island.

It's also the time many consider heading to the other side of the world for a second summer mid-year. Consider booking with one of our one-stop-to-London international airline partners to get you where you want to see or be, perhaps with family, soaking up sights, history and heritage.

Or book to America on our new seasonal service which will start in October, direct from Christchurch to Los Angeles on American Airlines.

New Zealand's biggest annual business-to-business travel and trade event, TRENZ, comes to Christchurch in May, so let's welcome international travel sellers coming to check out Christchurch and the South Island.



AIRPORT HEADLINES











NEW UNIFORMS

A new year, a new look, but the same helpful staff! Our Airport Services team working in and around the terminal is wearing a new mid-navy uniform. It's more comfortable for our people who are very active in tasks across the terminal and walk at least 10km during their shift! (In case you're wondering, the old uniforms have been donated to charities).

BUNNINGS WAREHOUSE/HARVARD PARK

143 people started new jobs on the campus in December, at the Bunnings Warehouse in Harvard Park. The trade supply precinct beside State Highway 1 is a \$100 million development anchored by the Bunnings store, and will soon be complemented by smaller trade supplier outlets, food and beverage offerings and the BP service station.

NEW WEBSITE

We recently launched our new website. Driven by passenger feedback, it's user friendly, easy to navigate and optimised for all your mobile and tablet devices. Whether you're checking out flight information, things to do while you're here, last minute shopping options or booking your parking, it's now so much easier to find the information you're looking for. Tell us what you think – we hope you love it as much as we do! Check it out: christchurchairport.co.nz

SNAPPY SHUTTLE

Another first for Christchurch Airport – SNAP Rentals has introduced an electric shuttle to help customers collect and return rental cars. SNAP Rentals are championing the use of hybrid and electric vehicles, which aligns closely with the airport's commitment to reducing carbon emissions and supporting greater uptake of electric vehicles.

NEW AIRSIDE BAR

Once you have checked in to fly international from here, you'll have time to kill and maybe a rumbly tummy. The good news is we have a new bar and pizza restaurant for you. Called Alps Bar & Pizza, there's South Island beer and coffee, pizza, plus cabinet food for those in a hurry, and views across the runway to the Southern Alps.

SPOIL YOURSELF IN MARVELLOUS MELBOURNE

Prepare to be spoilt for choice in Melbourne!

David Armour, Managing Director of Southern World Australia, recommends you stay a week, or at least a long weekend.

Whether it's tennis, Formula 1 motor-racing or Aussie Rules, the best of Broadway and East End shows which tempt you, he says there's something for everyone... including architecture, food and shopping!

"The city's grid pattern makes it very easy to get around, either walking or on the free tram," he says. "I remind visitors to look up as they walk, to see the beautiful buildings above and around them – Flinders Street Station, the GPO Building, Royal Exhibition Building and Federation Square for starters.

"The city and its suburbs have an outstanding number of cafes and restaurants, many small with specialist ethnic tastes, so if the one you walk up to is full, walk to the next one."

David says Hidden Secrets walking tours with local guides will help you get your bearings and see the Street Art. Guides also give tips about where to find that special purchase, including one-off items.

A day trip outside the city will satisfy curiosity and taste buds. The Yarra Valley has cellar doors and restaurants in the wineries, a wildlife park sanctuary for native Australian animals, awardwinning handmade farmhouse cheeses, and a chocolaterie and ice creamery.

Travel the coastline to Mornington Peninsula beaches and boutique wineries by day, then in the evening, witness the twilight homecoming of the little Phillip Island penguins.

For a longer day, head west along the Great Ocean Road's dramatic coast and cliffs, to see the Southern Ocean, surfers, koalas and the famed 12 Apostles limestone stacks.

Between March and September, you can walk up to an Aussie Rules Football game. It's exhilarating, high-scoring sporting entertainment, where you can buy a reasonably priced ticket and have the night of your life.

Fly from Christchurch to Melbourne non-stop any day with Air New Zealand, Jetstar, Qantas, or Virgin Australia. 4 FREE FESTIVAL

MROCK

REINVENTING THE GARDEN CITY

It's 'all grow' in Christchurch, as residents and visitors rediscover their love of gardens and outdoor living.

Grow Ō Tautahi, the Christchurch Garden Festival, brings together four garden designers, nine local schools and a combined community garden, with top chefs, scientists, flower and garden experts to share skills and tips on how to have or make the best of "green fingers" – and all free.

"We're really excited Christchurch's Botanic Gardens will host this new festival," says Festival Director Sandi MacRae. "This is way more than a flower show. It is inviting Christchurch people of all ages to join in activities, displays and entertainment.

"There's lots to learn. Inspirational (and a little cheeky) celebrity chef Jax Hamilton and food maestro Jonny Schwass love teaching people how to turn freshly harvested garden goodies into delicious meals. Festival goers will be able watch the cooking demonstrations and sample the locally sourced food, then spend time checking out the exhibition gardens. Masterclasses and workshops will upskill gardeners, too."

It's not only for adults. The Kids' Zone for children and families includes tree-climbing, digging for treasure, a colouring competition and a schools' garden exhibition showcasing emerging talent from primary and intermediate students.

Sandi says the festival is a fresh take on, and much more than, a traditional garden show, with a strong focus on mahinga kai and sustainable food-gathering.

"We have so many good things growing around us in this city, and we have taken all the best ideas from people we've consulted to deliver this festival and make people proud of what will always be known as The Garden City."

Oh, and don't miss the "living furniture" – the perfect spot for selfies with your favourite people!

Grow Ō Tautahi, Christchurch Botanic Gardens, March 20-22 growotautahi.org.nz

t of the gift HOME GROWN C5 FOOD 200 LOVERS SWEAT 2222

SHOWCASING TASTES OF THE SOUTH

South Island treats are literally flying out of Christchurch Airport.

The delicacies are showcased in the new-look Aelia Duty Free, which has doubled in size to feature local imagery and tastes.

Salmon, wine, lamb, beef, honey and artesan chocolates are the hottest selling items.

Nicky Page, Operations Manager for Lagadère Travel Retail, says departing passengers wanting to take South Island goodies home and locals wanting to take them overseas as gifts prompted the expanded range of specialist goods. "Visitors love taking items home as gifts, and reminders of their time in the South Island," she says. "Taking the tastes of the South with them puts a smile on departing visitors' faces and sparks conversations about the place where they sampled it.

"Residents, on the other hand, like to take gifts their host can't get on the other side of the world."

A specialist Whittaker's chocolate store within the store is exciting people. Nicky says visitors love the fact the same Kiwi family has been making the chocolate since 1896 – and having famous British chef Nigella Lawson endorse it gives it an extra international tick of approval.

SUPPORTING BUSINESS, PEOPLE AND PLANET

Needing to outsource those fiddly, repetitive and exacting tasks to deadline? Look no further than Christchurch's Kilmarnock Enterprises.

The social enterprise is becoming more sustainably independent by winning more commercial contracts for its 65 workers, who might be disabled, but whom employers consider extraordinarily good at what they do.

CEO Michael Tothill says his team is known for delivering to a consistently high standard for companies including suppliers of packaged herbs and spices, analysis kits for owners of heavy machinery, craft beer, and beautifully packaged high-end gifts.

"We deliver a range of services, alongside work and education, which enables our employees to reach their potential and live active lives in the community," he says. "Having a job is a basic human right and our team have genuine pride in their work – they just want to be treated like everyone else."

Some workers achieve education credits, as a bridge between the factory work and mainstream employment. A lot of the work involves assembly, collating, packaging and refurbishing, helping companies divert items from landfill.

Michael says the team understands the importance of the work they do and get great satisfaction from doing their bit to help the planet.

One example is their contract refurbishing Air New Zealand's passengers' headsets. Kilmarnock staff quality check, test, clean and re-package the headsets, saving 6,000 a day from heading to landfill.

Another regular contract results in 1,200 tonnes of plastic being diverted from landfill per year.

"Last year we worked with supporters and invited the community to drop off their e-waste for us to disassemble. We received 3.5 tonnes of end-of-life electronics and 218 TVs from people wanting to do the right thing, but not knowing how. We stripped the electronics and TVs down, sent materials to the right place and, in the process, educated people."

Michael's workers are meticulous in their work and hungry for more. He challenges companies "Bring us your business to make an impact, on our people and our planet."

kilmarnock.co.nz





Meet Mark, a devoted Kilmarnock worker who has school memories of being left out, getting behind and wandering the streets getting into trouble. He joined Kilmarnock for work experience, was employed fulltime, and 25 years on won't work anywhere else.

"I had an immediate feeling of being wanted here," he says. "I'm really happy, and make money to pay my way and run my own life. What we do here is important and has given me another family and lots of friends."

Invited to study, Mark recalls saying "No way. You can't teach an old dog new tricks!"

This 'old dog' now has 48 NCEA credits and supervises food contract tasks, reading and filling out his own paperwork.

At a recent gathering of Kilmarnock's supporters and businesspeople, Mark delivered a speech which Michael says "made grown men cry."

Mark grins, recalling how he felt.

"It was great to shake those people's hands and talk to them on an equal footing. It was a great boost to my confidence to be treated as a human being."



HELPING VISITORS HAVE IT ALL

Since beginning in 1993 as a mussel farming tour, Marlborough Tour Company wanted to provide a truly authentic visitor experience.

Today, it operates wine tours across the country's biggest wine region near Blenheim, seafood and scenic cruises in the Marlborough Sounds, owns a water-taxi company operating scenic cruises throughout Queen Charlotte Sound/Tōtaranui, and takes people, luggage and supplies to the Queen Charlotte Track and remote private properties. Since late 2018, it has also owned and operated Marlborough Sounds lodges Punga Cove and Furneaux Lodge.

"Bringing multiple unique businesses into the Marlborough Tour Company was a great way to build on the original vision," says Chief Executive Abbe Hutchins.

"Our guests enjoy the wine tours and seafood cruises we have long been known for, but can also stay at our resorts using our water-taxi service and scenic tour operator."

Abbe says the company now offers visitors an end-to-end holiday experience.

"For our full package, we greet our guests at Marlborough Airport and take care of all transfers by road and sea. This means guests have nothing to worry about, apart from choosing which Marlborough wine to take home."

Through Christchurch Airport's New Horizons Programme, the company works on attracting Chinese visitors to Marlborough.

"We've designed two tours specifically for these visitors. The Highlight Tour includes premium wine tastings at winery visits, an extensive seafood menu on our boat cruise, and uniquely New Zealand experiences like feeding tame fish and a nature walk," Abbe says.

Punga Cove and Furneaux Lodge offer a range of premium suites, family apartments and backpacker rooms, set in a sea and native bush environment on the Queen Charlotte Track.

Abbe says the two lodges have been a quintessential part of Marlborough Sounds holidays for generations and now add an important string to the Marlborough Tour Company bow.

marlboroughtourcompany.co.nz



Felicity Blackmore is happiest on her bike, which explains why she's planning to ride 3,000km from Cape Reinga to Bluff over 20 days.

"I really love biking," she says. "I enjoy taking in everything around me and I find it difficult to sit still, so this tour will keep me moving."

Felicity has made a few cycle tours in the past, the longest half the distance of Tour Aotearoa. She has prepared by spending even more time on her bike than usual, carrying all her equipment, and making overnight rides to practice setting her tent up.

"My days will be simple – pack up the tent, eat, ride, put up the tent, sleep. I am looking forward to seeing what's around me, especially areas of the country I've not seen before.

"Tour Aotearoa has always been at the back of my mind", she says. "I grew up with the organisers, watching all they've done to promote biking in this country.

"For me, Tour Aotearoa is about getting more people biking. I work in the Sustainability team at Christchurch Airport and all my colleagues are incredibly supportive of my tour. I've challenged them to match me kilometre for kilometre at home and quite a few are already matching my training."

Felicity has friends cycling the tour this year, so she may have company at times, but family and friends will track her progress via a GPS tracker. There's also 30 photo checkpoints along the way, and she'll share her photographic record of the journey. Plus she hopes to raise some funds for the West Coast Penguin Trust.

"There's 11 rules, including having to ride under my own steam without a support vehicle, carry my own gear, have at least six hours off my bike every 24 hours, and leave no trace. That all works for me and I can't wait to get on my bike."

touraotearoa.co.nz

CHEESE, BUT NOT AS YOU KNOW IT

TASTE OF THE SOUTH

AVEUR

Sarah Page, known as the Vegan Deli Diva, is literally reinventing the cheese wheel.

EGAN DELL

KAKARIKI KIRHEN

MOTHERS GREEN

Hereno Seed

"I make the world's only cheese that is dairy, wheat, soy and nut free and uses kumara as a base," she says. "It is nutritionally wonderful, completely natural, contains probiotics and very high mineral content, so is very good for the body."

Made in her home kitchen, Sarah's cheeses are getting so many rave reviews and word-of-mouth recommendations that not only does she often sell out, she fields calls asking her to export to supply restaurants all over the world.

"Where my business goes from here is anyone's guess, but I know it will be really successful, because plant-based eating is growing very quickly. Veganism grew more than 700% last year alone, as people understood what their body and health prefers." Sarah's artisan cheeses and deli products are not only good for the body, they're good for the planet. With a zero-waste policy, each artisan cheese and deli product ordered online is delivered in minimal, plastic-free packaging. Customers buying across the counter at Christchurch's Riverside Market are also asked to minimise wrapping.



Cheeses include flavours of maple smoked paprika, mint basil, sweet hot chilli and gourmet peppercorn, and the pâtes include fresh sage, chilli and toasted cumin, but Sarah can custom make you a special one.

"I want to satisfy cheese cravings for people who love cheese but choose not to, or can't, eat dairy or nut products," she says. "Some people can't work out what the cheese is made of, but love the taste and come back for more. I have one customer who buys six cheeses a week!"

Some cheeses are soft and creamy, others are aged so slice and grate, plus there's a double whipped organic tofu ricotta-style cheese.

"I'm passionate about animal welfare and ecology, and want to help people think about the impact of food on their health, so these cheeses are for everyone who wants to eat a plant-based diet for the betterment of the world."

vegandelidiva.com





AN AUTUMN SELECTION MARCH. APRIL. MAY

N7 TRACK & FIELD CHAMPIONSHIPS

AGFFST



March 6-8

More than 600 of NZ's top track and field athletes have been in training for this competition. to win and defend the national titles. This is the last major opportunity for athletes wanting to earn or confirm a place in the 2020 Olympic and Paralympic Games in Tokyo. Big names working their magic for you will include international record holders Dame Valerie Adams. Eliza McCartney and Tom Walsh.

athletics.org.nz/ Events/2020iennian-homes-newzealand-track-fieldchampionships



March 27-28

Thousands of people focused on all things rural, but this is not just for the rural sector and, importantly, definitely not just for men. The Greymouth Aerodrome will host a combination of West Coast hospitality and a focus on the latest and greatest exhibits and features the country's only rural event with an exclusive women's shopping space. Think homeware, education, skin care, fashion, food and more.

adfest.co.nz

CAPF FFAR



April 4

The challenge for 10-18 year olds who want to test their physical and mental skills, in plenty of mud! Cape Fear sees teams of two combine cross country running, mountain biking, abseiling, rock climbing, a little caving and, a food bag at the end. The challenge is set up to be just that, but in its history only one team has not finished (because of iniury) so it is do-able, some parts are difficult, but that's all part of the fun and achievement. capefear.nz



April 4

An obstacle event for elite performers keen to conquer rivers, mud, varied terrain and obstacles to test every participant. You'll need your body and mind fit as you can get, to beat the obstacles and have fun along the course. It's about competition, camaraderie and commitment to completing the course designed by former members of the British Parachute Regiment. The ultimate training tool - and scene of many bragging rights! mulenz.com



Described as a "four day food extravaganza", Feast Marlborough will tempt you with the food and wine the region is famous for The event runs from the centre of the town to the Marlborough Sounds, featuring culinary secrets, specialists and signature dishes, using fresh food found by the area's hunters and gatherers, paired with the wine the top of the South Island is so well known for.

FEAST MARI BOROLIGH



May 7-10





Mav 9

Don't miss the fun of this famed half marathon which winds through a vinevard and along the Wairau River to the "finish wine". The course is mainly flat, so you can fully appreciate the autumnal colours. chat with friends and family alongside you and test yourself in this picturesque half marathon. You might even ditch your lycra for something more suited to the Best Dressed Competition! vineyardhalf.com

feastmarlborough.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



ST CLAIR Vineyard

CHRISTCHURCH