Free publication to meet the needs of Kumeu & Districts

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COMMUNITY NEWSLETTER

FEBRUARY 2011

VOLUME 2 ISSUE 2

SPECIAL POINTS OF INTEREST:

- 5000 + Circulation
- Community information
- Upcoming events
- Sponsorship
- Free editorial contributions
- House price sales
- Relevant to area rate-payers
- Share a recipe
- Cheap as chips advertising

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INVESTING TIME IN THE COMMUNITY



The greater Kumeu area has a proud tradition of delivering a great of pool of free volunteers to make this community strong, social and salubrious. On the back of economic uncertainty, job instability and family stress we are seeing a decline in volunteer numbers throughout the range of groups, bodies, boards and organisations in the area. This is not a helpful, nor a happy trend and it can create a sharp decline in overall performance of services in areas ranging from sports clubs, emergency services, learning facilities, through to safety, security and protection. Volunteer organisations without exceptions are in need of new volunteers our note this month is to donate some time to others. Stay well, Graham & Jack

MORE THAN RATES WILL DELIVER

VOLUNTEER GROUPS DELIVER RESULTS



In 2011 tick a box and make a call to some of the groups that need a hand. If you or your family are not presently volunteering for at least one community organization tick a box and make a call to donate some time to help yourself through your community. The benefits include:

- meeting new people with similar interests
- developing new skills and experiences
- getting a greater sense of personal achievement
- a feeling of involvement and participation in the community
- having a number of buddies to do things with
- engaging on a business, social and personal level

If you have a few spare hours a week and want to volunteer some time on a part time or regular basis it starts with a phone call to the organization.....read more pg 8

See us at: www.kumeucourier.co.nz

Sponsorship starts at \$75 per month plus GST.
Editorial and Advertising to Anna Sareczky Ph: 021607971 Email: annasareczky@hotmail.com

"Professional property management is essential for landlords in 2011"

PROBLEM FREE RENTALS IN 2011

Each year, the Department of Building and Housing receives nearly 50,000 applications to the Tenancy Tribunal to handle disputes between landlords and tenants. Even more important is the much larger number of disputes resolved before they reach the courts through good property management practices. The Department of Building and Housing (DBH) says the best way to avoid disputes is keeping in regular contact with tenants and sorting out any problems as soon as they happen. At LJ Hooker, this is an important service we provide. A key element is keeping close track of rental payments. More than 90 percent of all tenancy tribunal applications are filed by landlords for rental arrears; so it stands to reason that making sure tenants are paying on time and in full keeps problems to a minimum.

Recently, the law has been toughened for tenants trying to skip out on the rent. Under the new Residential Tenancies Amendment Act, the Tribunal can now fine tenants up to \$1000 for abandoning a premise with rent in arrears. This is a welcome change to the law which will help us provide even more effective service in 2011. From the tenant side, DBH statistics show that most complaints involve the landlord's failure to do maintenance. This is another area where we can head off trouble before it starts.

By keeping in touch with the tenants and conducting regular inspections, we can identify maintenance issues and get them corrected promptly. Not only does this keep tenants happy, it helps avert costly damage to the property that can result from poor maintenance. For more information contact LJHooker on 412 9602



On display at the Kumeu Show— March 2011

HOW BIG IS YOUR WOPPER

Pumpkins & Shade; Well about 6 weeks to go till the Kumeu Show and your Pumpkins should be showing some form. Keep up the watering if nature hasn't been doing it for you. I feed mine 30 litres a day at present. The pumpkins need that fertiliser which is high in Potassium, for great fruit growth at this stage. The high humidity has caused some concern with leaf mildew. This destroys the leaf which then drys up. Talk to the garden centre for some remedies. Shade is a biggie, this stops the pumpkin outer hardening up and with the hopefully rapid growth, will reduce splitting of the skin. Make sure your pumpkin is not getting a wet bum. Gently!! raise it off the ground. I used straw under it last year. Slow and steady with the watering and fertilizing, to much, and you could have an exploding Pumpkin. Make sure the shade is covering the whole pumpkin and keep up the good work. New world record -November 2010 in Minnesota USA 1810.05 lbs. Fred The Fumkin Parmer.



Stephen Sparnon, DCFO, Kumeu Fire Rescue. For an emergency call dial 111

IN AN EMERGENCY - WHAT'S YOUR PLAN

Do you have a Plan? The Fire Service predominantly is called to Fires and Rescues but we are also trained to help in other types of emergencies. With the recent display of stormy weather many scenarios can develop. Flooding- keep your gutters clean, trim the trees near your home so falling leaves and other debris don't block your gutters. Drive way grates need to be kept clean of debris also. If you have to leave your home due to flooding, make a list now of important documents and belongings which you can throw into a grab bag. Trees down- with the strong winds and water logged ground trees fall over. Recently we have witnessed the force of trees crashing down on a car travelling a local road and also pulling down the power lines. Long delays are expected at these type of incidents. The power authorities need to make safe the lines before we get to work. So please be patient if you are asked to wait or are detoured. Be prepared for whatever weather.

Thinking about joining Kumeu Fire? Call Simon on 0274819006

THE LAST TWO MONTHS OF PROPERTY SALES

There continues to be a lot of debate and dialogue about where real estate prices are going and what will happen in 2011 that will effect time on market and price stability. I say stability because in most cases and in most areas prices have fallen since their peek of 2006. This is in some cases up to 20% in lifestyle and 10% in residential. This is not a failure in property as an investment and it will not always be this way. Economic analysts continue to highlight that the market bloom from 2002 to 2006 with 18% incremental increases was not sustainable nor was it desirable. This is a market correction and property sellers need to recognize the price benchmarks being achieved and decide to sell within them or sit and ride out this average market. It certainly is not a great market but it is hardly a doom and gloom environment. As long as you are selling and buying on the same market you will do just fine. Call LJ Hooker for free advice on 09 412 9602.

"For a free report on the latest sales in your area contact: Graham McIntyre L.J Hooker Kumeu Licensed (REAA2008) Ph 09 412 9602"

Kumeu sales			Riverhead sales		
Tokay Place	800sqm	\$470,000	Princes Street	900sqm	\$ 465,000
Matua Road	2020sqm	\$635,000	Maude Street	1214sqm	\$ 382,500
Taupaki sales			Waimauku sales		
Nelson Road	1.1hectares	\$715,000	Old North Road	1.61 hectares	\$785,000
			Tarrant Road	1.2 hectares	\$855,000

HOUSING MARKET - SIGNS OF STABILITY

With the highs and lows of 2010 behind us we are looking forward to a much cheerier 2011 (fingers crossed!). The December quarter survey of business confidence showed a healthy improvement from mid 2010 and recent data on the housing front showed a 5% jump in sales in December coupled with a 10% jump from record lows in November. Our tentative view is that the housing market has finished the bulk of its adjustment. On the interest rate front, unless something dramatic happens then all should be pretty quite in the short to medium term.

Finally, 2011 is a milestone year for Westpac – 150 years old in NZ. Expect to hear more about this in the coming months. As always, sing out if you need anything.

David Lloyd - Mobile Mortgage Manager Ph. 027 244 3599 Westpac Huapai Branch david_lloyd@westpac.co.nz

BEWARE THE METAL MAN



Kumeu Police have fielded an ever increasing number of calls from concerned residents who have been approached by suspicious looking characters wanting to buy scrap metal from their property. This can be of benefit for anyone trying to get rid of some junk as they will take it away for free however there are some scrap metal dealers who are operating on the fringes of the law and even some who are blatantly breaking the law but unlawfully entering property and stealing items for

scrap. Such items include car or tractor batteries, hot water cylinders, power cords from electrical items, copper cables or drain pipes and the list goes on. Essentially, if you are approached by them and you feel comfortable then work with them but if you have any hesitation or suspicion, note their registration number and description and phone Police immediately on 111. From Mike Collins of Kumeu Police on 412 7756

OVER INDULGENCE IN THE SILLY SEASON

Weather it's been too much alcohol, food or cigarettes, some common feelings In January are bloating, a bigger waistline and lackluster energy. This is where an optimum diet and a few lifestyle changes can get one feeling back in tip top shape for the entire year to come.

Following a diet in whole foods, fruits, vegetables, lean meats/fish, eggs, nuts and legumes and avoiding refined, processed foods and trans fats.

Adding in at least half hour exercise 3-4 x week where your heart rate is above 100bpm.

Taking time to relax regularly, literally 'stop and smell the roses' try yoga, reading, meditation or just a stroll through the park.

All of the above factors play a pivotal role in keeping well and preventing chronic disease's.

For more information on how to get well and stay well. Make an appointment with Tamara, Naturopath, Nutritionist and Nurse at the Kumeu Village Medical Centre 412 8446 or tamara@kumeumedical.co.nz

VOLUNTEERS NEEDED FOR AM & PM SHIFTS



Nor-West Community Patrol is a team of 55 dedicated local residence that volunteer their time to help with crime prevention in our area. Working alongside the Police we are extra eyes and ears , it works as a very successful way to make our streets safer. We have 2 sign written cars that patrollers go out in, being seen is a great way to deter would be theives. Working on a monthly roster of 1 shift a month, it is rewarding to know you are doing your bit for the community. We are always looking for, and welcoming new members that have the time for our day or night patrols. We need new members. If you wish to become a Nor-West Community Patrol member, or want to know more, please visit Constable Mike Collins at

the Kumeu Police Station or phone 412 7756

RESTAURANT REVIEW - RIBIER IN HUAPAI

We had been hearing good reports about the newly opened Ribier restaurant in Huapai but with Christmas and New Year all planned and booked we only managed to get there last week.

The décor is a little rustic with little changes from the previous restaurant but once the food arrived at the table this was quickly forgotten. I chose the entrée of Roasted Pumpkin, Olive Oil Marinade Labane, Caramalised Walnuts & Strawberries which was an exceptional combination of flavours and textures. The salmon and scallop tortellini on a bed of Portobello Mushrooms and Green Olive Sauce was a winner and I had to wrestle hubby for a second taste. The Pork Piccata with Pistachio Risotto, Olives & Marinated Mushrooms was not only very generous but a great contrast between piquant flavours of the pork and an unforgettable creamy nutty risotto. Our second main dish was the chef's special of Roast Rabbit Leg with a breast of Rabbit stuffed and wrapped in filo served with an amazing lightly spiced Carrot Souffle. Being a dessert girl, I often find the dessert menu lets a restaurant down but this was not to be the case at Ribier, it was the pièce de résistance, in fact if I am passing through Huapai and need a sweet treat I would even drop in just for dessert, it was that good. We shared (with a lot of fighting about who had eaten the most) a Dark Chocolate & Rosemary Marquise, Orange Confiture & Chocolate Ice-cream and a Fig & Honey Pudding, Lavender Panna Cotta with a Tropical Mango Sorbet. Both beautiful presented and generous portions that almost beat me, but not quite. The service is casual but incredibly friendly, what was most impressive is that the Chef/ Owner came out of the kitchen to see how we had enjoyed the meal. Very passionate about what he is doing, it was a delight to

Allison Pirrie-Mawer - Restaurant Critic

chat to him. http://ribier.co.nz We highly recommend you drop in.

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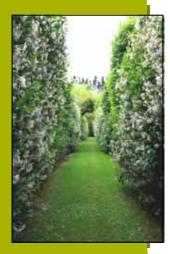
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WHO HAS THE BEST GARDEN IN KUMEU

After much debate and deliberation the finalists and winners of the 2010 Kumeu Best garden Competition where named at the end of December. The gardens on show highlighted the high standard and caliber of gardens, not only in presentation but hard and soft landscaping, colour and tones. The judging team wanted to compliment all garden owners that submitted entries this year for the work leading up to the photographing and subsequent judging. All in all a fabulous result, and a top standard.

The results are as follows:

WINNER: Ashcombe Coatesville Riverhead Highway

RUNNERS UP: Magnolia Waitakere Road

Willows Reach Boord Crescent FINALISTS: Jam Jar Taylor Road

Dharamkot Waikoukou Valley Road English Rose Old North Road

Broadvale House Taupaki Road Email kumeu@ljh.co.nz

Four of these gardens will be selected for Kumeu Art in the Garden 5 & 6 November 2011.

KUMEU COUNTRY MARKET REPORT



The second Kumeu Country Market was held Sunday 23rd January and was another fabulous success, shame about the weather!!! Despite the persistent rain and never ending wind crowds poured into the Kumeu Showground and everyone had a great day. The variety of local produce and crafts was truly amazing and there was something for everyone. Cheese, bread, fruit, veg, speciality meat products, fresh fish, hand crafted clothing, chocolate, coffee etc the variety is outstanding. Live music adds to the atmosphere of this truly country inspired market.

Phone for an entry

form for 2011:

Ph 412 9602

February's date has now been set and the next market will take place on Sunday 20th
February 10am-3pm make sure you mark it on your calendar. Remember to bring cash as only a limited number of stall holders have eftpos available. For anyone interested in having a stall (quality produce and crafts and more...) contact Courtney via email cwood.kumeu@ljh.co.nz or 0276880818

Please note there is a golden coin donation for car parking (a variety of local schools benefit from this). Also please be aware that dogs are not permitted on to the Kumeu Showgrounds. Look forward to seeing you all on the 20th February.



A NEW TASTING EXPERIENCE

Congratulations to Corazon Wines who opened their wine Tasting Room late last year. The Tasting Room is part of the main winery, which is nestled in the beautiful Henderson Valley.

Local boy and seasoned wine-maker Shayne Cox is the proud owner of the Corazon label, pronounced 'Kor-a-zon', which is Spanish for the Heart, a name chosen to reflect the passion and commitment to wine.

"We've had a great response from the locals since we opened our doors", says Shayne. "People are really impressed with the space and, of course, the line-up of wines".

All wines are made on-site and the winery also acts as a contract winemaking facility assisting a number of boutique vineyards to produce their wines.

Amongst the wines available for tasting are the sensational 5-star Marlborough Sauvignon Blanc, 2009, the delicious Kumeu Chardonnay and the gold-medal winning Syrah, 2008, quoted as "fine value" by esteemed wine writer Michael Cooper, NZ Listener.

As part of the wine experience, winery tours and group tastings can be arranged by appointment. This is a welcome addition to the West Auckland community and we encourage you to check it out soon.

For details phone 8385102 or www.corazonwines.co.nz

For more information contact:
Corazon Wines
Ph 838 5102

" nobody does it better "



OVER 1/2 ACRE - RIVERHEAD

Situated on 2467 square meters of elevated land overlooking Riverhead and a peek of the inner harbour. This is a magnificent four bedroom refurbished bungalow that offers options for a large family that want the best of location and privacy. Set in a rural landscape and yet minutes to transport and convenience shopping.

CONTACT: Denise Glozier 0272549999 Licensed REAA 2008

dglozier.kumeu@ljh.co.nz

VIEWING: By appointment

FOR SALE: By Negotiation (CV \$640,000)
ADDRESS: Lloyd Road, Riverhead
WEB: www.ljhooker.com ref # P8H14



"HOME - LAND - INCOME IN WAIMAUKU"

A stunningly presented family home that offers 5 rooms, 2 bathrooms and a large spacious kitchen with dining and lounge area looking out over a wonderful countryside living property. This unique home comes with the bonus of a three car garage and options to live upstairs or downstairs. Set on 1246 square meters.

CONTACT: Graham McIntyre 0276320421 Licensed REAA 2008

gmcintyre.kumeu@ljh.co.nz
VIEWING: By appointment

FOR SALE: \$ 629,000

ADDRESS: Waimauku Station Road, Waimauku
WEB: www.ljhooker.co.nz (keyword) waimauku
www.youtube.com (keyword) mrljhooker



EQUESTRIAN HEAVEN - FAMILY VILLA

Seldom found in Taupaki, a beautifully presented five bedroom modernized and insulated Villa overlooking 10 acres of well fenced and tree peppered land. Set within the beautiful Taupaki Valley this home presents a significant opportunity for a family that is looking for a character home with new post and rail and post and baton fencing tailored for horse lovers.

CONTACT: Graham McIntyre 0276 320 421Licensed REAA 2008

gmcintyre.kumeu@ljh.co.nz

VIEWING: By appointment

FOR SALE: By Negotiation (CV \$ 1,075,000)

ADDRESS: Waitakere Road, Taupaki

WEB: www.ljhooker.com ref # Q7H14



BEAUTIFUL SEMI RURAL BUNGALOW

This beautifully renovated bungalow of 173 sqm sits on a 1002 square meter section peppered with trees, fully fenced and with a big garage. The home has open plan living, alfresco to north west facing decking and a central family room with three generous bedrooms and two bathrooms.

CONTACT: Echo McRae 0272330001 Licensed REAA 2008

emcrae.kumeu@ljh.co.nz

VIEWING: By appointment
FOR SALE: Negotiable (CV \$590,000)
ADDRESS: Tapu Road, Kumeu

/EB: www.ljhooker.co.nz (keyword) ref # PEH14

www.youtube.com (keyword) ref # PEH14 www.youtube.com (keyword) mrljhooker

PAGE 8 / BAITS AND PETS DON'T MIX

As with always folks, again a word of caution with rat and slug baits - dogs are losing the battle. Contrary to popular belief, these baits are made to taste great. Rat bait is particularly nasty because symptoms (bleeding tendencies) are delayed by days, so that only when the animal is really in trouble do we know about it. Do store them carefully.

For all the horses out there being plagued by ticks, permoxin spray or deer tags plaited into the mane are two easy ways of getting rid of the blighters.

Talking of blood sucking parasites, this month we are giving away a free Frontline application with every pack sold (until stocks last). Also, if you are still finding fleas on your treated animals come in and have a chat to one of our nurses at the clinic, they're full of helpful tips for getting 100% effectiveness. Written by Dr Irene van den Berg

van den Berg, Kumeu Vet Service, 68 Access Road, Kumeu, Ph 09 412

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Kumeu Community Patrol	412 7756	Norwest United Soccor	412 2066			
Kumeu Visitor Centre	412 9886	Waimauku Tennis	412 7463			
Kumeu Fire	0274819006	Kumeu Rotary	412 7055			
Kumeu Racquets	412 9759	Senior Net	412 7212			
Kumeu Rugby	416 9181	Muriwai Lifeguards	4118055			

FRESH PRODUCT - LOCAL INGREDIENTS

Mrs Sushi has been open in Kumeu now for over 3 years. We are grateful and heartened by the support we have received from the community during this time. When we decided to go into business making sushi we made a decision very early on that we wanted to sell a fresh product. It is much more difficult to make and sell a fresh product. This means we have to continue to make sushi fresh, all day. Most of customers select packs which we have ready made but we are pleased to make up fresh, any variation to order, just ask Katie, she orders her combination – Teriyaki chicken, cream cheese and avocado.



We tried it one day, liked it and put it on our menu. Now Katie's Choice is a firm favorite of many of our customers. Others include Teriyaki chicken, Tuna, fresh Nelson salmon and tempura prawn We have own recipes for Teriyaki sauce and sushi rice vinegar (which as part of our food safety program we regularly test for acidity-PH levels). In addition to our sushi we also include some hot meals on our menu, Teriyaki chicken or beef on rice, and for those who like a little spice in their life, a Korean favourite - Chilli pork on Rice. Seafood Udon Noodles cater to the seafood lovers. All our meals can be accompanied by Miso soup or a simple green tea. Our trading hours in Kumeu are 10:00 am - 4:30pm (5 days) and 11:00 - 3:00pm (Sat).

Last year we reached an agreement with the Super Value supermarket in Waimauku and we regularly supply them with fresh sushi for the convenience of our Waimauku and Muriwai customers and of course, all our customers can benefit from being able to buy our sushi fresh 7 days a week, until 9:00pm at night.

TRULY LOCAL WINES - QUALITY VINTAGE

Kerr Farm Vineyard is 22 years old as of the end of January 2011, although some of the vines were planted in the late 1960's and it is believed that our Pinotage vines are the oldest in New Zealand. The grapes were sold under contract to other winery's until Jaison and Wendy Kerr came along in 1989. The first wines made under the Kerr Farm name came from the 1995 vintage, and every vintage since.

A feature of Kerr Farm wines is that they are all made from grapes only grown on the Dysart lane Vineyard at Kumeu, so they are truly local wines. Kerr Farm Vineyard is open every weekend for tastings and sales 11am - 6pm. Tastings are conducted by Jaison Kerr, and questions are encouraged. See if you can come up with a guestion he can't answer. Check out Kerr Farm Wines on www.kerrfarmwine.co.nz.

Jaison Kerr | Winemaker - Kerr Farm Vineyard - 48 Dysart Lane Kumeu NZ 0891 0064 412 7575 or 021 778 702 Jaison@kerrfarmwine.co.nz www.kerrfarmwine.co.nz

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Share a recipe: Anna Sareczky Editor Ph 021 607 971 Email annasareczky@hotmail.com

Contact Pete Sinton Chairman Kumeu Huapai Ratepayers and Residents Association on 412 2016



Anna Sareczky Editor

Ph 021 607 971 Email: annasareczky@hotmail.com

Cherry Clafouti

Originating from Asia Minor and named (depending on who you believe) after a Turkish town or Greek city, cherries herald the beginning of stone fruit season. While delightful fresh, they attain a unique texture and complexity of flavour upon baking – hence the ubiquity of a thick wedge of cherry pie in any good American diner. Growing up in an Eastern European household, we awaited cherry strudel with unequalled anticipation, however stretching out the flour dusted pastry till paper thin and the size of table top is an arduous task and undoubtedly a labour of love. An easier dessert that still makes a convincing end to a summer meal, or spectacularly indulgent breakfast, is cakey pudding-like French clafouti. Pronounced "kla-foo-tee", the uncharacteristically goofy name belies its finesse when served warm and liberally dusted with powdered sugar topped with a generous scoop of Kapati Vanilla Bean ice cream. In winter bottled drained cherries are a great alternative. For those of you with laden plum trees, try replacing the cherries for quartered stoned plums, and adding a tablespoon of brandy to the mixture at the same stage as the vanilla.

Clafouti

1 1/4 cups milk 1/3 cup sugar 3 eggs 1 tablespoon vanilla 1/8 teaspoon salt 1/2 cup flour

3 cups cherries, pitted 1/3 cup sugar (powdered sugar)

Blend the milk, first ration of sugar, eggs, vanilla, salt and flour. Pour a 1/4 inch layer of the batter in a buttered 7 or 8 cup lightly buttered baking dish. Place in the oven until a film of batter sets in the pan. Remove from the heat and spread the cherries over the batter. Sprinkle on the remaining 1/3 cup of sugar. Pour on the rest of the batter. Bake at 180 degrees for about for about 45 minutes to an hour. The clafouti is done when puffed and brown and a knife plunged in the center comes out clean.

Serves 6-8.

CONTINUED FROM PAGE ONE

I am suggesting a 'Kumeu Districts Charitable Trust' be established which would be administered outside of the Ratepayers Association, Resident Society, service groups, Lions, Rotary, Fire Services and sports bodies. All these groups would have access to the Charitable Trust for funds.

The Charitable Trust could extend from Woodhill to Brighams Creek and Muriwai to Riverhead. Many businessmen & women don't have the time or inclination to join many groups but still have a desire to contribute and ensure the community is maintained. A Charitable Trust can achieve this.

The advantages are:-

- 1. Donations are tax deductable
- 2. The Charitable Trust doesn't pay tax
- 3. The Charitable Trust can apply to other institutions for funds
- 4. One group is co-ordinating funds for the community
- 5. The Trust would be non political and non sectarian
- 6. Council can contribute to, but not control funds of the Trust

For the Charitable Trust to succeed it needs wide community support from all businesses and service groups and the community as a whole. The concept is not a new one but the co-ordination of funds across all groups is. We need a selection of 5 to 6 trustees who can represent all groups in the area.

Your feedback would be appreciated.

Pete Sinton - Chairman of Kumeu-Huapai Ratepayers & Resident Association,

Phone 412 2016 or email petesinton@townplanner.co.nz

STOP WASTING TIME

If you're frustrated by those last few stubborn kilos, let me show you how we can blast it off your body with the best bang-for-your-buck, calorie-burning workout in the West!

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B3 Kumeu Gym Boot Camps are designed for people of all fitness levels and sessions are all held in a variety of locations in your neighbourhood. Train in a supportive friendly environment with an awe-some group of locals who all share a passion for a healthy lifestyle.

Last year B3 Kumeu Gym Boot Camps sold out, I have decided to open up 15 more spots, but only 12 remain - so call today!

Free week trial on offer! 027 274 4243, 0800 B3 Training or peter@b3training.com

WE NEED YOU

Kumeu Visitor Information Centre NEEDS YOU as a volunteer.

Do you have a genuine enthusiasm for Kumeu, Huapai, Muriwai, Waimauku, and the surrounding area?

Do you live locally, and have good local knowledge?

Would you enjoy meeting and helping visitors to the district?

Do you have 3-4 hours to spare on a Sunday afternoon, once a fortnight?

Retail sales and computer skills are required.

Comprehensive on site training will be given.

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If you are keen and would like to know more please phone Bernadette on:

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