

# THE LOOP



Keeping you in it

BUSINESS FEATURE

## The Urban Market

NOMINATE YOUR BUSINESS!

### Business Excellence Awards 2023



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## PRESIDENT'S REPORT

# The Best and the Worst



I once spent a decade working for a child focused, global development agency.

We were always working to improve outcomes and process so constant monitoring and benchmarking was standard. Simply put – lessons learned saved lives.

Doing good feels good and there were many heart-warming stories of change and hope. Helping others is a worthwhile and rewarding experience.

At the same time, there is an ugly truth that must be acknowledged. Tragedy brings

out the best and the worst of human behaviour. It always has and it always will. Whether it was the Boxing Day tsunami or Haiti earthquakes, this agency was there and saw the best and the worst.

Tourists changing all their plans to stay and help run hospitals, resource centres or just digging. At the same time, others took the opportunity to profit from the chaos and rates of child trafficking peaked.

The best is people giving of their time and energy, providing resources and making a contribution. It is simple acts of kindness like a warm meal or a place to sleep. It's minding the neighbours' kids or pets without being asked. It makes a huge difference at a time when it is needed most. The best must be celebrated and encouraged. Any barriers or hints of bureaucracy must be staunchly opposed to allow it to flourish.

The worst is humans taking advantage of other humans when they are at their most vulnerable. This is abhorrent and deplorable. It comes in many forms from opportunistic theft to intentional planned criminal activity. Every resource and power must be vigorously applied to prevent this.

We have recently experienced tragedy locally and nationally. We have an opportunity to assess our character and motivation. We have the power to decide on our response.

## "Will events bring out the best or the worst in us?"

We are each part of a community and a village. Our individual reactions combine into our neighbourhood and wider society. The best or the worst can grow from the lowest common denominator – each of us.

How do we encourage and multiply the best and shrink the worst. Let's start by looking in the mirror. As Adam Lindsay said nearly 200 years ago. "Life is mostly froth and bubble; two things stand like stone. Kindness in another's trouble, courage in your own."

The next tragedy is inevitable but the outcome is yet to be decided.

**Rupert Ross, PBA President**

### Administration



Manager  
Shawna Coleman



Promotions & Social  
Media Co-ordinator  
Chenay Douglas



Administration &  
Membership  
Co-ordinator  
Kate Morgan

### Committee



**Rupert Ross**  
President  
Vibra Train  
Pukekohe  
09 238 1951



**Philippa O'Mara**  
Treasurer  
Engine Room  
Chartered Accountants  
09 238 5939



**Melissa van den Brink**  
Vice President  
Smith & Sons Renovations &  
Extensions Franklin  
0800 002 760



**Alan Cole**  
Franklin Local Board  
Representative  
021923719



**Eugene Hamilton**  
Franklin's Bar & Eatery  
09 238 4680



**Holly Jansen**  
The Daily Goods



**Joshua Parsons**  
Crosbies Security  
0800 113 262



**Maree Trow**  
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Pukekohe  
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Blue Ox Babe BBQ  
09 238 1079



**Merritt Watson**  
Pik n Mix Lollies  
021 425 555



**Nutthida Boonprasert**  
Modish & Muse  
09 238 7797



**Sharon England**  
TopNotch Engraving &  
Book Exchange  
09 238 5684

09 910 0137  
[pukekohe.org.nz](http://pukekohe.org.nz)  
[info@pukekohe.org.nz](mailto:info@pukekohe.org.nz)

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[@pukekoheba](https://www.instagram.com/@pukekoheba)

## GIVE IT A WHIRL WITH Baby on the Move

This month we visited Baby on the Move Pukekohe to give their range of baby products and services a whirl!

Owners, Ange and Mike Hook and their team believe in getting to know you – your challenges, preferences and needs – so they can match you with the perfect products.

Everyone's lifestyles are different and choosing products can be confusing, so having an expert team to guide you is a huge help!

Not only do Baby on the Move stock an extensive range of top quality products for your baby, they can also provide pre-birth advice to prepare, safely fit your carseat, offer timely advice at critical stages of parenthood, plus more.

As Chenay is expecting a little bundle in a few months time, Ange took her through a few capsule options and showed her how to correctly and safely install each one in her car.

Ange advised that they don't recommend products based on brand, but rather how well they will work for the individual customer. This means staff are upfront about the pros and cons of each product.

Baby on the Move offer a hire service, which is ideal when you only need a capsule for a short time and don't want to make a big investment. It's also a great way to minimise our environmental footprint, which is important to the Baby on the Move franchise.

Other hireable products include bassinets, strollers, high chairs, breast pumps and much more.

Once we had explored capsule options, Ange showed Kate how to wear a wrap, which enables you to comfortably 'wear' your baby around the house or when out and about.

Kate said that she had never used a wrap with her babies, however after

Ange's demonstration, she wishes she had as it was so much easier and secure than she had originally thought.

At Baby on the Move there is an incredible amount of products and accessories that can make things that much easier for parents and Mums-to-be.

Pop in store for fantastic advice and knowledge from the wonderful Pukekohe team.



### Visit Baby on the Move!

Tenancy 11, The Zone 28/34 Subway Road, Pukekohe  
09 963 1898  
[babyonthemove.co.nz](http://babyonthemove.co.nz)

## Police Report



Hello Pukekohe community and welcome to 2023.

It has been an unfortunate start to the year for many with the recent weather events, with some of our attention being directed to those severely affected. We would like to thank everyone who has contributed during this time as well as looked out for your fellow retail operators.

From a crime point of view, we have made a great start to the new year by arresting four of our most prolific retail crime offenders. We felt the need to submit an Opposition to Bail to the courts for two of these offenders and

I am pleased to say these oppositions were supported, with both currently remaining in custody.

Our Community team is continually monitoring retail crime offenders based on reports received by you, to identify new targets to deal with accordingly.

I would like to thank you all for the timely reports, CCTV footage provided and follow up victim statements etc which are pivotal for successful prosecution.

As most of you would know we have launched the Truant Free Zones in Pukekohe, these include King Street, The Zone, The Plaza and the Library area. Success in this area depends largely on community participation.

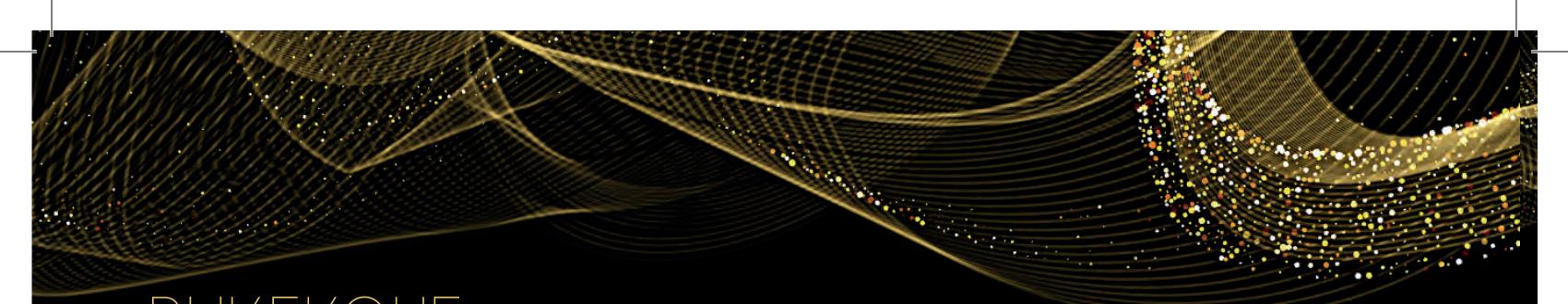
Constant reporting to the Pukekohe High School Truancy team via email [Truancy@pukekohehigh.school.nz](mailto:Truancy@pukekohehigh.school.nz) or by phoning 09 237 0117 is encouraged.

These reports will be actioned by the Truancy team and further follow up with the families of the repeat offenders will be completed by the Police Youth Team.

Please get in touch with the Pukekohe Business Association office if you would like a 'Truant Free Zone' poster for your business.

Thank you all for your continued support and we will see you out in the street.

**Community Constable, Keven Greasley.**



# PUKEKOHE BUSINESS EXCELLENCE AWARDS 2023

The Pukekohe Business Excellence Awards recognises and celebrates businesses that have demonstrated exceptional performance in various areas of business operations. Participating in the awards ceremony and/or winning an award is a significant achievement that can enhance your business' reputation, credibility, and visibility in the marketplace.

It's also a perfect way to boost employee morale, set a benchmark to improve business performance further and have a great night out!

## HOW DOES IT WORK?

Businesses can enter the awards by self nomination, or by accepting a nomination from the public. There are seven categories available to enter, as well as People's Choice (which a business may only enter if they are entered in at least one other main category).

Businesses can enter multiple categories if they wish. Category winners will be considered for the Business of the Year award, which will be the final award announced on the night.

**The nomination period opens 1 March and closes 31 March.**

## COMPLETE THE ENTRY FORM

Entries are completed online. Each business is required to answer a set of 4 -5 questions relating to the category they have entered. **Entries open 6 April and close 1 June.** Your entry will be acknowledged electronically.

## JUDGING

Entries will be assessed by an independent judge, specialising in the category field you have entered.

After reading your online entry, you may be contacted by your judge who will arrange an interview time at your place of business. You may have staff members attend some or all of the interview if you wish.

The judge will spend approximately one hour with your business to:

- Deepen their understanding of your business
- Ask any questions they may need to clarify your online entry

## AWARDS EVENING

Winners will be announced and celebrated at a black tie awards ceremony, July 22 at the Pukekohe Indian Association Hall. All finalists will receive two complimentary tickets to attend the evening and additional tickets can be purchased for \$100 + gst per person.

# AWARD CATEGORIES



Businesses can choose to enter one or multiple categories

## EXCELLENCE IN COMMUNITY CONTRIBUTION

Recognises organisations that implement initiatives that have a positive impact on the community and generate outcomes that have a long term benefit. Initiatives can include but are not limited to projects, programs, processes, systems, technologies, developments, ventures and undertakings.

## EXCELLENCE IN CUSTOMER SERVICE

Recognises a business that has achieved success by providing excellent and sustained customer service, and demonstrates its customer commitment via its service policy, employee training etc.

## EMPLOYER OF THE YEAR

Recognises a business that demonstrates how their people practices and culture have contributed to the business' outstanding success.

## EXCELLENCE IN INNOVATION

Award that recognises a business that has achieved success by identifying and then implementing an innovative idea. The innovation can be realised via a product, service, technology or process.

## EXCELLENCE IN MANUFACTURING

Recognises excellence in manufacturing, engineering or the use of high-tech in the manufacturing sector. Manufacturing Excellence is the continuous improvement of your operations to reduce waste, increase production profitability, and gain a winning edge with quality and safety innovation.

## EXCELLENCE IN MARKETING

Recognises a business that demonstrates outstanding customer and market insight and how the business' marketing optimises performance and profitability and increases customer loyalty, retention, and satisfaction.

## EXCELLENCE IN SUSTAINABILITY

This award recognises a business that has achieved success by identifying and then implementing an innovative sustainability process that improves the quality of our lives, protects our ecosystem and preserves natural resources for future generations.

## PEOPLE'S CHOICE

This award is voted on and decided by the public. Your business must be entered into at least one other category to participate in this category.

## BUSINESS OF THE YEAR

Winners of each category are considered for the Business of the Year Award.



## IMPORTANT DATES

**1 March** Nominations open

**31 March** Nominations close

**6 April** Finalists confirmed and submissions open

**13 April** People's Choice voting opens

**1 June** People's Choice voting closes and submissions due

**4 July** Judging concludes

**22 July** Pukekohe Business Excellence Awards Evening

# FAQ'S

### Q: Who are the judges?

The judges are selected from the greater Franklin business community and have given their time voluntarily. Each judge is a specialist in their field and have been briefed on how to judge their category to produce a transparent and consistent outcome.

### Q: Do I have to provide financial information?

No, we will not ask you to provide any financial information as part of the judging process.

### Q: Does my business have to pay to enter the awards?

The Pukekohe Business Excellence Awards are free to participate in. Finalists will receive two complimentary tickets to attend the evening and additional tickets can be purchased for \$100 + gst per person.



## BUSINESS FEATURE

# The Urban Market

### Turning a passion into a business opportunity

After years of working in several roles in the retail industry from Sales to Merchandising to Staff Management to Warehouse and Operations Management, something was still missing for The Urban Market Owner, Simon Jansen.

"When Covid hit, I think it put things into perspective for a lot of people. It did for me" says Simon. "Driving to and from the city every day dealing with 20 staff and all the pain Covid brought. It was time to do something for me."

Queue The Goodness Grocer coming up for sale - a big space with room to expand, in Simon's hometown with no traffic to contend with, an onsite kitchen with a courtyard and a storage area.

The ideas started flowing and Simon discovered quickly that he was keen to build on what had already been established, without spending time trying to reinvent the wheel.

"My wife was running a food truck but having a few issues with location and the elements. With our powers combined,

where could we go? What could we create?"

With that, The Urban Market was born. Stocking products for all lifestyles, with fresh spray free and organic fruit and vegetables, Kiwi made products, fresh Sourdough delivered daily, Gluten Free, Dairy Free, Keto and organic products throughout the store, with room to expand.

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**"We are constantly looking for more products and are more than happy to take requests"**

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"There is plenty more to come" says Simon. "I don't think I will ever be content, products and ideas surrounding food are constantly changing and we hope to change with them. Naomi - who we kept on from the previous business - is a wealth of knowledge. Come in and check us out."

**Visit the Urban Market:**  
216 King St, Pukekohe  
09 238 8868  
@urbanmarketpukekohe

## Interview with Simon Jansen



### HOW DID THE URBAN MARKET COME ABOUT?

During Covid I got pretty worn out, up at 3:45am 5-6 days a week driving to the city. I wanted something more. We had looked at businesses in the past. I had always wanted my own supermarket, having grown up around them thanks to my father, an opportunity came up where my wife's skillset and my passion could combine. And now we have the Urban Market and The Daily Goods.

### WHAT WERE YOU DOING BEFORE THE URBAN MARKET?

I was in Warehousing and Operations in Onehunga for the past 2.5 years, prior to that Deli Manager at New World Botany and prior to that 2+ years as a Duty Manager at Pukekohe Pak'nSave. I love the grocery/retail industry.

### WHAT WOULD WE FIND YOU DOING OUTSIDE OF WORK?

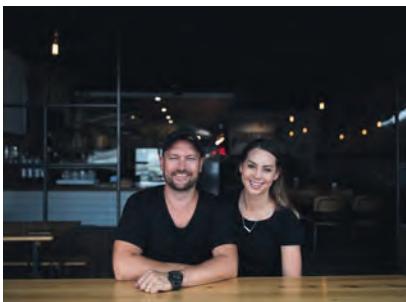
Flex Fitness in Pukekohe 3 or 4 mornings a week is an amazing way to start the day. Love a bit of ten pin bowling. I have a son in his second year at Auckland University so I value any time he can spare for his Dad. I'm married to a foodie, so any chance we get to eat amazing food we take it.

### WHAT IS SOMETHING PEOPLE MAY NOT KNOW ABOUT YOUR BUSINESS?

We have completely changed the inside of the business. We have added over 150 new lines since taking over on the 31st of November 2021. We offer options for all dietary requirements. Gluten free, Keto, Dairy free we have you sorted.

We are constantly looking for more products and are more than happy to take requests. Naomi - who was with the Previous business - has stayed on and I couldn't run the business without her, her help and knowledge has made the transition very smooth.

# LOCAL ACHIEVEMENTS



## WINNER WINNER

Congratulations to Winer Winer Pukekohe Owners, Alex and Brad on their 3rd birthday!



## PREVIEW & DISTRICT

Congratulations to Liz, Greg and their team on reaching 40 years in business this month! Time flies when you're having fun.



## 23 THERAPIES

Congratulations to 23 Therapies on their 9th birthday!



## EBBETT PUKEKOHE

Congratulations to the team at Ebbett Pukekohe on their amazing brand-new dealership at 6 Svendsen Road!

## Annual Budget 2023/2024

The mayoral proposal was released in December 2022. This was first step in developing Auckland Council's annual budget. It outlined the issues the Mayor considers most important for Auckland.

Consultation on this annual budget will happen between noon on 28 February and 11pm on 28 March 2023.

The Governing Body will consider the feedback given, deliberate and make decisions for the final Annual Budget 2023/2024, which is expected to be approved in late June 2023.

We will share a link to the budget via our weekly email as soon as consultation opens.

## Red Cross Disaster Fund

Red Cross rely on the kindness and generosity of individuals to ensure that their teams are fully trained, equipped and ready to give critical help to the people caught in an emergency.

When you donate to the New Zealand Disaster Fund during an emergency, you're not only helping Red Cross' response in the communities affected by these events, but you're also helping ensure that the next community facing an emergency will have access to support and a helping hand in their time of need.

Visit [redcross.org.nz/support-us](https://redcross.org.nz/support-us) to donate, and don't forget that when you make a donation of over \$5.00, you can claim 33.33% of it back from IRD.

# NEW MEMBERS

## THE PUKEKOHE BUSINESS ASSOCIATION WELCOMES OUR NEW MEMBERS



### THE STONE COLLECTIVE

The Stone Collective source, create and craft beautiful, natural and engineered stone surfaces for better interior living.

25 Adams Drive, Pukekohe

09 929 8774  
[thestonecollective.co.nz](http://thestonecollective.co.nz)

### DESIGN SUPPLIES

Created by mother/daughter team Jess and Kathryn, Design Supplies offers a large range of vinyls, key chains and accessories.

85 Manukau Road, Pukekohe

09 963 1743  
[designsupplies.co.nz](http://designsupplies.co.nz)

### BRANDRIGHT MARKETING LTD

Brandright Marketing specialise in importing, supplying, and branding various promotional goods for businesses.

12 Crosbie Road, Pukekohe

0800 030 793  
[brandright.co.nz](http://brandright.co.nz)

### 23 THERAPIES

The team at 23 Therapies care about the well being of your whole being by offering a vast range of massage, acupuncture and beauty treatments.

23 Hall Street, Pukekohe

09 947 8882  
[23therapies.co.nz](http://23therapies.co.nz)



Email us at [info@pukekohe.org.nz](mailto:info@pukekohe.org.nz) to find out about becoming a member.



PUKEKOHE

# BUSINESS EXCELLENCE AWARDS 2023

## Business Nomination Form

Please fill out the details below to nominate your business and we will be in touch with more information. Nominations close 5pm, Friday March 31.

Business Name

Contact Name & Email

Please select the category you would like to enter (you can select more than one)

- Excellence in Community Contribution
- Excellence in Customer Service
- Excellence in Innovation
- Excellence in Marketing
- Excellence in Manufacturing
- Excellence in Innovation
- Employer of the Year
- People's Choice (businesses may only enter this category if entered in at least one main category)

Nominations can be dropped into Pukekohe Business Association office,  
217 King Street, Pukekohe

**Or nominate online: [pukekohe.org.nz](http://pukekohe.org.nz)**