

HOME BASE

Your Mangere Development magazine

Mangere Market

HEART OF THE COMMUNITY

The Mangere Development

NEW HOMES
AVAILABLE TO BUY NOW

School Days

THE FUTURE'S BRIGHT FOR
MANGERE COLLEGE

ISSUE 2 | SUMMER 2021
mangeredevelopment.co.nz



Mangere Development
Belong here



Belong here

Kia ora and welcome to the second edition of Home Base, a magazine for the people of Mangere and surrounding areas. Kāinga Ora - Homes and Communities produces this magazine to help keep you informed about what's happening in Mangere Development and to share stories about the awesome whenua of our neighbourhoods.

Supporting our local community and helping make Mangere an even greater place to live is what matters most to us.

Over the next 15 to 20 years, our development programme is bringing 10,000+ new warm and dry homes to Mangere. We continue to replace older state homes with new ones. In exciting news, the first new homes, including more affordable homes, are ready to buy off the plans, with more homes becoming available over time.

To be kept up to date with the changes, be first to know about our homes for sale, sign up on our website at mangeredevelopment.co.nz call us on 09 952 8585 or pop in to chat with our friendly team at the Information Centre at 12 Waddon Place, Mangere.

Ngā manaakitanga

The Mangere Development team



Mangere Development
Belong here



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Contributors



ALEXIA SANTAMARIA, WRITER

Alexia is a freelance writer who loves the incredible food, people and stories that make up Aotearoa.



JESSE MARSTERS, PHOTOGRAPHER

Auckland-born Jesse Marsters has always been passionate about the creative arts. "You won't find me without my camera as Auckland is so full of creative opportunity," he says.




PENNY LEWIS, WRITER

Meeting the amazing students at Mangere College (pictured from page 8) was a highlight for writer Penny Lewis. "It's always a good day when you're inspired by the people you encounter," she says.

Left: Celebrating Tongan Language Week at Mangere College. Photo by Mangere College media student Makeleta Alofaki.

On the cover: Tomasi and Gospel Taukeiaaho with their ukuleles at Mangere Market.

A photograph of Shar Matafeo, a smiling man with dark hair, wearing a grey hoodie and an orange safety vest. He is standing behind a stall filled with fresh produce, including large red apples in the foreground and various green leafy vegetables in the background. The stall is set up under a dark metal structure, possibly a truck or a market canopy. The background shows a green wall and some other market stalls.

Mangere Market, held on Saturday mornings in the town centre, is a hub for the local community. Shar Matafeo at his family's fruit and vegetable stand

The market with heart and soul

Kathy Hunter meets some of the people from Mangere Market, a cornerstone of the community in Mangere Development.

Roy Bagshaw's alarm goes off at 4am on a Saturday morning. He's down at Mangere Market by 4.45am, opening the office and sitting down to check off who's in this week. Soon he'll be making his rounds in the market, where stallholders are busy setting up in the early morning light.

"We love it. there's always someone to have a yarn with and it's got a really cool vibe."

Roy checks in with each and every one of them and by 7.30am he's back in his office, dealing with whatever the day brings in. He's been manager of the market for 12 years now. With 196 stallholders, it's a full-time job.

As the sun rises, the market bursts into life, ready for another Saturday of its social and shopping whirl. Music, colour and a cosmopolitan buzz make first-time visitors feel like they've been transported to the Pacific Islands.

Stalls include luscious fresh produce, clothes, shoes, homewares, seedlings, flowers, gifts, toys and Pasifika souvenirs. If you're lucky you'll find second-hand treasures, or beautiful, handmade Cook Islands tivaevae – made by local ladies.

Meet some of the Stallholders

Shar Matafeo

Shar Matafeo and several of his siblings have stalls piled high with gleaming fresh produce. On a Friday night, they're at Turners and Growers markets at midnight, loading up with boxes of fruit and vegetables and by 3am they're setting up at the market. They started 11 years ago with a van they had to push-start, but now this Samoan family has a solid business with a fleet of trucks. A happy customer says, "This boy is very popular, you know!"

Shar laughs. "Aunty, you're making me blush!" The 21-year-old balances his market work with study – he's doing a double degree in commerce and law at the University of Auckland. It's a lot of work, but Shar's huge grin says it all. "We love it here – there's always someone to have a yarn with and it's got a really cool vibe." Look out for the fresh bananas hanging along the front of their stall – it's the family trademark.

Tomasi and Gospel Taukeiaaho

A couple of tables along, Tomasi and 10-year old Gospel Taukeiaaho are strumming their ukuleles together and singing beautiful Island harmonies. A Tongan family from

Mangere Market

Town Centre, 5 Waddon Place. Open Saturdays, 7am – 2pm

Pukekohe, they bring their fresh vegetables straight from the rich, red soil of the market gardens. Gospel and his dad sing on Saturdays here and at church on Sundays. Roy is passing by, and says, “These guys have the best spuds in the market!”

The Mills Family

Further down the market, another big family group is making a racket on the loudspeaker. Brothers Sam and Eric Mills, Sam’s wife Daphne, mum Dee and son Sebastian, plus Tarsh, a family friend, are all flat-out selling sportswear, workwear and Marks & Spencer men’s underpants, \$10 for four pairs. “Some of these are still warm!” quips Sam, and the whole family laughs uproariously. They’ve been in the market game their entire lives. Their dad was Ray Mills, the eyepatch-wearing pioneer of surplus goods stores way back in the 1970s.

Milika Langi

Down the row is an eye-catching row of beautiful, high-end outfits in Pacific Island fabrics, perfect for church, weddings or special celebrations. They’re handmade by Milika Langi. “She can make about four in a day,” says proud husband, Daniel.

Time to eat

By mid-morning, delicious scents of flame-grilled food are making the crowd hungry. There’s a mouth-watering array of food: dumplings, seafood fritters, hot, smoky meat skewers, ika mata (raw fish or ceviche, Island-style), taro, curries,

pork buns, roti, coconut bread, donuts and classic barbecued burgers and sausages.

Back to the community

Mangere Market has been going since the late 1990s. The Market Trust was set up in 2008 to distribute profits raised from the market stalls back into the community. Over the past 12 years, according to treasurer Ken Taylor, more than \$1.78 million has been raised.

Schools in Mangere have received nearly \$420,000 for laptops and other computer equipment, scholarships, library costs and sports uniforms. Community groups have benefited from a new St John’s Ambulance, a portable pool for swimming lessons and Christmas parcels for families in need. There’s a solid payment each Christmas for family-based charities such as the Salvation Army and City Mission, too.

Local sports clubs have had new equipment and the town centre has received upgrades totalling more than \$600,000. And with a nod to the overwhelmingly Pasifika population of Mangere, money and goods have been sent overseas to provide relief for Pacific islands affected by cyclones, floods or other disasters.

Sylvia Taylor, chair of the Market Trust (and a number of other boards in Mangere), is more than happy to support all applications the board approves, but for her, it’s all about local students. “Education is paramount,” she says firmly. “I want to give school children in this area the same opportunities

Tom Webb, Principal of Mangere College, says, “The Market Trust helps us to fund our scholarships programme to support our students in their tertiary studies. More recently they helped us purchase Chromebooks, which have been invaluable this year during the COVID-19 lockdown – we were able to distribute them to students learning from home.”



Milika Langi



Singers Joseph Tarei and Iona Te Patu



The market has its loyal regulars



The Mills family – Daphne, Sam, Eric, Sebastian, friend Tarsh and Dee

Over the past 12 years, according to treasurer Ken Taylor, more than \$1.78 million has been raised from the market stalls to go back into the community.

as every other kid across the country, and they can't have that without computers and other devices.”

Roy changed the face of this market back in 2008, putting new computer systems in place, and he's proud to tell us that over the COVID-19 lockdown, stall holders were given a two-month rent freeze, in some cases saving them up to \$600.

Does he have any plans for retirement? “Everyone asks me that!” he laughs. “But I really enjoy it. It's loud, it's busy and the people are just fabulous – you know you'll always have a laugh. I'll be here as long as I can.”



Market manager Roy Bagshaw

The Market Trust Board encourages individuals and organisations in the area to apply for a grant that might help them achieve worthwhile projects. Go to mangeremarkets.co.nz for more information.

Pukapuka donuts

One of the most popular stalls at Mangere Market is Pukapuka Donuts; they've been part of the market scene since 1998, always ready with a smile for their regulars who come every week for their fix of this Cook Island favourite.

The Pukapuka Trust – who run this long time Mangere market stall – was first formed in 1951 to unite the Pukapukan community in New Zealand. Pukapuka Island is a tiny atoll that is part of the Cook Islands group but located well, well north of Rarotonga. Due to its proximity to other nations like Samoa and Tokelau, it's highly influenced by Western Polynesia and has its own language and slightly different style of food.

The New Zealand chapter of this community began after World War II when a soldier from the island married a New Zealander and settled here, soon bringing his immediate family over – followed by others over time. The community grew, and now there are almost 10 times as many Pukapukans here than back home.

The trust was set up mainly to retain this group's unique culture in the land they had now decided to call home. And they've been very successful, holding community nights twice a week since the 1950s so people can connect. “In 1995 we decided we'd like to be recognised as a legal entity so became registered as an official migrant group, the Pukapuka Community of New Zealand,” says Nuku Rapana, group leader. “It was a sign we'd made our home here and weren't going back to the Island.” In 1997 they took it one step further and established their own community centre in an old factory; this came with a large mortgage so they started fundraising the only way they knew how, by cooking their food to sell to members of the community and others.



Yosef Toma at the famous Pukapuka donut stall

This is so much more than a donut stand – these donuts (and the other food they sell) represent a story of migration, preservation of culture and the self-sufficiency of a group far from their Pacific island home.

And they have made donuts every day since, much to the delight of Mangere market-goers. “They have always been available daily from our centre if people wanted to buy them, but in 1998 we started selling them at the markets too, and we've never stopped. We also sell our own style of bread plus a couple of other dishes. They just fly out of our stall every weekend. People love a taste of home and we love being able to raise money for our community to keep our culture alive.”

By Alexia Santamaria

All in the family

Tom Webb is principal of Mangere College, the high school looking forward to a milestone birthday and future growth.
By Penny Lewis.

Next year is shaping up to be a big one for Mangere College. The school, in the heart of Mangere Development on Bader Drive, celebrates its 50th jubilee in early April 2021. There will be a host of events to mark the occasion and the school is asking previous students and the wider community to register on its website for updates.

In 2021 the school will also get some brand-new classrooms in the first stage of a complete rebuild. “We’re really excited about the future. We now have 700 students, 55 teachers and 20 support staff, but we’re planning for significant growth within the school over the coming years,” says Tom.

“We don’t yet know the full school rebuild timetable but building work will start with four new classrooms coming in and then go on for years to come as we grow with the development in the local area.”

“Our students have a very strong sense of giving back to our local community. Their desire to give back to the community is a really powerful driver for them.”

More new homes for our growing community

The school is next door to Cessna Place, where homes will be built soon and close to the new Bader McKenzie complex, where tenants have moved in recently.

“Compared to what has been there in the past, [Bader McKenzie] is a big improvement on those state houses and then we’re going to get developers coming in with some market-value

houses and some KiwiBuild houses, so it will be a good mixture. We are keen to build a positive partnership with the developers for the benefit of our students. We would love to see work experience opportunities for our students and job opportunities when they leave school.”

Culture at the core

The principal says that as the area develops, keeping hold of what makes the school special is a strong focus. “One of the things around that is being able to keep our strong school culture – the strong family, community feel we have within the school as we grow in numbers.”

“We describe ourselves as a community school. The vast majority of our students are very local to us. We don’t have a wide catchment area, so we think of ourselves as contributing to that local community, in our students and what they do, projects they take on in the school and in the classroom and outside. Our students have a very strong sense of giving back to our local community. Their desire to give back to the community is a really powerful driver for them.”

“We talk about the MC family,” Tom says. “And that’s not just current students, but ex-students as well. We’re really keen to hear from ex-students for the jubilee and have them share their knowledge and experience to help us support our current students.”



Mangere College principal Tom Webb with junior students



All Black, Ofa Tu'ungafasi and Wallaby, Hunter Paisami, are old boys



Media students (left to right) Alec Ah Lam, Mele Tu'akalau, Liona Vailea and Tavake Kamana



Teacher Fisiitotoa Bloomfield and students Mele Tu'akalau and Alex Angaa'elangi at Tongan Language Week celebrations

Strength in sports and arts

The MC alumni includes two top-level rugby players from opposing teams. Wallaby centre Oikoumene “Hunter” Paisami and All Black prop Ofa Tu’ungafasi. Although they weren’t at Mangere College at the same time (Ofa left Mangere College three years before Hunter began), the two are proud of their Mangere roots and returned recently to speak to the students.

“Rugby is always a big sport in the school,” says Tom. “Unfortunately, this year’s players weren’t able to finish the season due to COVID-19, but we have two great new coaches this year, Bond Tagaloa and Sam Tuia.”

Girls’ volleyball is also a top sport. “We’ve got a great coach who’s been really successful through the years, Nancy Palelei, with a number of players getting scholarships to the United States.”

Art is another area where Mangere College students excel. “Our art department is always very strong. We’ve had real success from our students, driven by some excellent teachers, Mike Christo and Rapuani Wade, who have a really good understanding of the students’ needs and how to support them.”

A diverse and multicultural school

Originally from the UK, Tom has been in New Zealand since 2000. He started as principal at Mangere College at the beginning of 2016 after 12 years at Onehunga High School, where his last role was associate principal.

One of Mangere College’s main focus areas is celebrating language, culture and identity. The school has a very strong Pasifika culture, with about 80% of the students coming from Pasifika backgrounds and 15% Māori. The school also has students who are refugees – a number from Afghanistan via Iran and from Burma. “Although they’re small in number they add to the diverse mix of students we have in the school.”

One of Mangere College's main focus areas is celebrating language, culture and identity.

"There's a strong language programme in the school and we enjoy celebrating various language weeks throughout the year. Recently, during Niuean language week, we held events and students and staff shared food so we could learn about the language and culture."

With Samoan students making up the largest group at the school, Samoan language week is a really big event every year.

Mangere College is part of Mangere Kāhui Ako, a community of nine local schools working closely together to improve outcomes for students' digital competency, wellbeing and growth through school and into the future. "Our collaboration with local schools has been building and is really strong. We're all giving our students the skills they need through school and beyond and creating smooth pathways. We have better connections between school staff and students. And it's great for younger students to have older students as great role models. We have good support systems for our students around school to ensure they're able to be in the classroom and learning," Tom says.

The principal has been impressed by the resilience of his students, particularly in this difficult year. "Their achievement has been great, one of the best years we've had and that just tells me about their resilience in a difficult time and they've really been very engaged in school. Although they've had a lot of time out of school, when they've been back in school, they've really appreciated their time here.

"Our students are very social learners. They enjoy the relationships they build, not only with teachers but with their fellow students. That's what helps them to learn. It's the engagement and support they've had when they've come back to school which has been the real success story – our ability to adapt and individualise and support each individual student and where they're at with their learning rather than one generic programme for everybody."

Tom says the school rebuild and potential for growth make it an exciting time. "Mangere is a vibrant community and we've got high aspirations for our students."

Register to know more about Mangere College's 50th jubilee celebrations at mangere.school.nz

Mangere College
23 Bader Drive, Mangere
09 275 4029

Students Jeffery Taulanga, Vai Havea and Ramona Mafileo celebrating Tongan Language Week. Photo by student Makeleta Alofaki



Feel at home in Mangere and keen to buy?
Whatever stage you're at in your home buying
journey, **we can help.**

YOUR JOURNEY HOME

1.

DREAMING

Tips and information
to get you started
on your journey.

2.

INVESTIGATING

Advice on the good
things you could
be eligible for,
like KiwiBuild.

3.

PREPARING

All the small stuff you
need to know before
you buy a home.

4.

SEARCHING

How to make your
house hunt easier.

5.

PURCHASING

What to think about
when making an offer.

**TURN THE PAGE AND DIVE INTO THE STAGE YOU'RE AT NOW
FOR TIPS AND INFO**

1.

DREAMING

Sick of paying someone else's mortgage? Really, really need your own space? We know how you feel. Here are some tips that will help you get started on your home-buying journey.

1. Check out sorted.co.nz for tips and tools to get on top of your finances.
2. Ask our team about Sorted home ownership evenings and workshops coming to Mangere Development soon.
3. Take a look at the first home buyers section on settled.co.nz.
4. Talk to real estate agents, banks and mortgage brokers – they can be super helpful.
5. Sign up for our emails at mangeredevelopment.co.nz or talk to us at the Mangere Development Information Centre.

2.

INVESTIGATING

You've thought about buying a home and realised buying could be easier than you imagined. Now you want to know what you can buy, where you can buy and for what price. Here are some good places to start.

1. KIWIBUILD

KiwiBuild offers a great choice of affordable homes. You can learn more about how KiwiBuild works, check if you're eligible, and see what homes are available on kiwibuild.govt.nz.

2. FIRST HOME LOAN

Guess what? With a First Home Loan you only need a 5% home deposit. Visit Kāinga Ora's website at kaingaora.govt.nz to find out how it works and if you're eligible.

3. FIRST HOME GRANT

Did you know you could be eligible for a First Home Grant of up to \$10,000 per person? You can apply for a First Home Grant – and get approval or pre-approval – directly at kaingaora.govt.nz.

4. KIWISAVER WITHDRAWAL

Yes, if you're eligible you can withdraw all of your KiwiSaver savings (except \$1,000) to put towards buying your first home. Call your KiwiSaver provider to find out more.



TOP TIP

Check out Kāinga Ora's First Home Decision Tool at kaingaora.govt.nz/home-ownership/first-home-decision-tool to see what finance options might be available to you.

3.

PREPARING

Now you've found what you're eligible for, it's time to get to work on those pre-applications and applications for loans, as well as government grants and schemes.

1. Get copies of important documents you'll need such as proof of residency, wage slips, bank statements and application forms.
2. Visit a lender (bank or mortgage broker) and find out how much you could borrow. Pre-approval for a home loan can come in very handy.
3. If you're eligible, apply for:
 - KiwiBuild pre-approval at kiwibuild.govt.nz
 - First Home Loan through a participating bank. You can find the list of banks at kaingaora.govt.nz/home-ownership/first-home-loan.
4. Apply for your First Home Grant at kaingaora.govt.nz.
5. Apply for your KiwiSaver withdrawal through your KiwiSaver provider.

CONTACT US AT THE MANGERE DEVELOPMENT INFORMATION CENTRE

09 952 8585
info@mangeredevelopment.co.nz
mangeredevelopment.co.nz
 12 Waddon Place
 Internet access available

4.

SEARCHING

This is where your journey starts to get exciting. Once you know how much you can spend, you can start looking at homes for sale. Many of these will be 'selling off the plan', meaning they aren't built yet.

- Sign up to receive email alerts about new property releases at mangeredevelopment.co.nz.
- Talk to the team at the Mangere Information Centre about homes available for sale, right now. They can also show you the latest price list.
- Go to our builder partners' show homes or display suites and ask lots of questions. The Information Centre team can direct you to the builders.
- Visit the KiwiBuild website at kiwibuild.govt.nz to view available homes, subscribe to the newsletter and confirm your eligibility so that you're ready to buy.



TOP TIP

Write a list of your 'needs' and 'wants' for your new home. Needs are your 'must haves' and wants are the things you would compromise on if you had to. Remember your first home is a stepping stone onto the home ownership ladder. It may not be perfect, but it is yours!

5.

PURCHASING

You're coming to the end of your home buying journey. After you've found a home that's right for you, it's time to make an offer to the builder or their agent.

- Share the property's information with your lender and confirm your loan.
- Know whether you're making a conditional offer (subject to conditions such as your loan being approved) or an unconditional offer (once the seller signs you're committed to buying the home).
- Put your offer in writing on a Sale and Purchase Agreement, and list any conditions you have. The builder or their agent can help you with this.
- Show the Sale and Purchase Agreement to your lawyer and get advice before you sign the agreement.
- When negotiations are completed and your offer is accepted by the seller, pay the purchase deposit.

YOU'RE NOT ALONE

If you've found a KiwiBuild home you like, your lawyer and the builder or their agent will guide you through the buying process. Some homes are sold by ballot, which means you'll need to enter the draw on the KiwiBuild website. If your name is drawn, you'll be able to go ahead with your purchase.

THE HOME STRETCH

You've already decided on the perfect new couch for your new lounge and told friends about your housewarming party. But hold on a second. Once your offer has been accepted, there are still a few little things to do.

BEFORE SETTLEMENT DAY:

Get your home and contents insured – your lender will require your home to be insured.

- Do a pre-settlement inspection of your new home.
- See your lawyer to sign the papers required for the settlement to go ahead.
- If you're using some of your KiwiSaver, make sure the funds have been transferred to your lawyer's trust account.
- If you're accessing a First Home Grant, make sure these funds have been received too.

ON SETTLEMENT DAY:

- Wait for your lawyer to communicate with the seller's lawyer, your bank, and other parties like Kāinga Ora or KiwiSaver. He or she will complete the paperwork to transfer ownership of the home to you.
- Collect the keys to your new home!



TOP TIP

Stay in touch with your lawyer and follow his or her exact instructions, to make sure your settlement runs smoothly.

The home that's right for you

The first brand-new homes are on the way to Mangere, with more coming over time, and they're giving you a better chance of finding the right home in the price bracket you can afford. The Mangere Development includes a range of housing types and sizes to cater for the variety of families that make up the Mangere community. They are well-designed, look great and make better use of the limited land available in Auckland.

Find a good fit

There's no need for a one-size-fits-all approach when you're buying your new home and big doesn't always mean better. The homes coming to Mangere are "right sized", meaning they're designed with clever floor plans and features that make better use of space than a typical standalone home. So instead of servicing a mortgage on redundant square meterage, you only pay for what you'll actually use — without compromising on quality, practicality or style.



Apartment

Apartments provide low maintenance living for small households. Some of the apartments will be 'walk-ups', for example on level two or three of an apartment building, and you walk up some stairs to reach them.

Terrace

Terraced homes are joined with their neighbour on one or both sides to form a row. They are popular because they use land more efficiently and so are more affordable than standalone homes.

Standalone

Standalone homes are detached from their neighbours. These types of homes don't use land as efficiently as apartments or terraced housing so there will be less of them built in Mangere Development neighbourhoods.

Now's a good time

You don't have to start as you mean to go on. In the past, buying a home meant considering what you might need 10, 15, 20 years down the track. But if you're working to a budget, think short term. Choose something that fits your life stage, lifestyle and budget now to get your foot in the door.

What's your type?

Mangere Development's new homes meet high sustainability measures that go beyond what is required by the Building Code. There will be a mix of standalone homes, terraced homes, and apartments, ranging from one to five bedrooms.



Who's building Mangere Development's new homes?

Mike Greer Homes is one of many experienced Kiwi builder partners bringing new homes to our community.

Raised in an old, cold house in Greymouth, Mike Greer knows first-hand the value of building high-quality, healthy homes in New Zealand.

And for more than 25 years, he has devoted himself to building the kind of houses that Kiwis are proud to call home.

"The existing community in Mangere love where they live and we want only to enhance this."

Mike Greer Homes, New Zealand's largest privately owned construction company, is bringing its ability to build affordable, quality houses at scale to the Mangere Development.

The company's current projects in Mangere include delivering 101 homes over the next two years. They're a mixture of three-level walk-up apartments, two-level terraces and standalone houses.

Close to half (47%) are affordable KiwiBuild homes and all will be built to a 6 Homestar standard, which means they will be easier and cheaper to heat and keep warm and more environmentally friendly than a typical new house built to the Building Code.

Mike says the philosophy of the projects in Mangere was to create "modern, attractive environments that are functional, sustainable and give new homeowners and the community a sense of pride".

"We feel that the Mangere area is going from strength to strength and we are excited to be partnering with Kāinga Ora," Mike says.

"The existing community in Mangere love where they live and we want only to enhance this."

Mike Greer Homes recently began sales of homes off the plan in its first project in Mangere, 12 KiwiBuild three-level walk-ups on Bader Drive, which come in one-bedroom, two-bedroom and three-bedroom options, ranging from \$500,000 to \$650,000.



Mike Greer of Mike Greer Homes

Standalone and duplex homes have also just become available to buy off the plan for those that do not qualify for KiwiBuild or are ready to buy now.

Mike says that building three-level apartments and terraced homes widely across the development allows for efficient use of land without compromising on functionality and quality.

"Significant consideration goes into the design of our houses so that they are well-oriented and are made from quality materials that will not require ongoing maintenance. It's a benefit that's also passed on to future homeowners."

To find out more about Mike Greer Homes, visit mikegreerhomes.co.nz.

New homes for sale from Mike Greer Homes.

The first KiwiBuild homes are now available to buy in Mangere, with more becoming available over time. As well as KiwiBuild homes, Mike Greer Homes has also released a range of homes to purchase directly off the plans, including standalone, duplex and terraced homes.

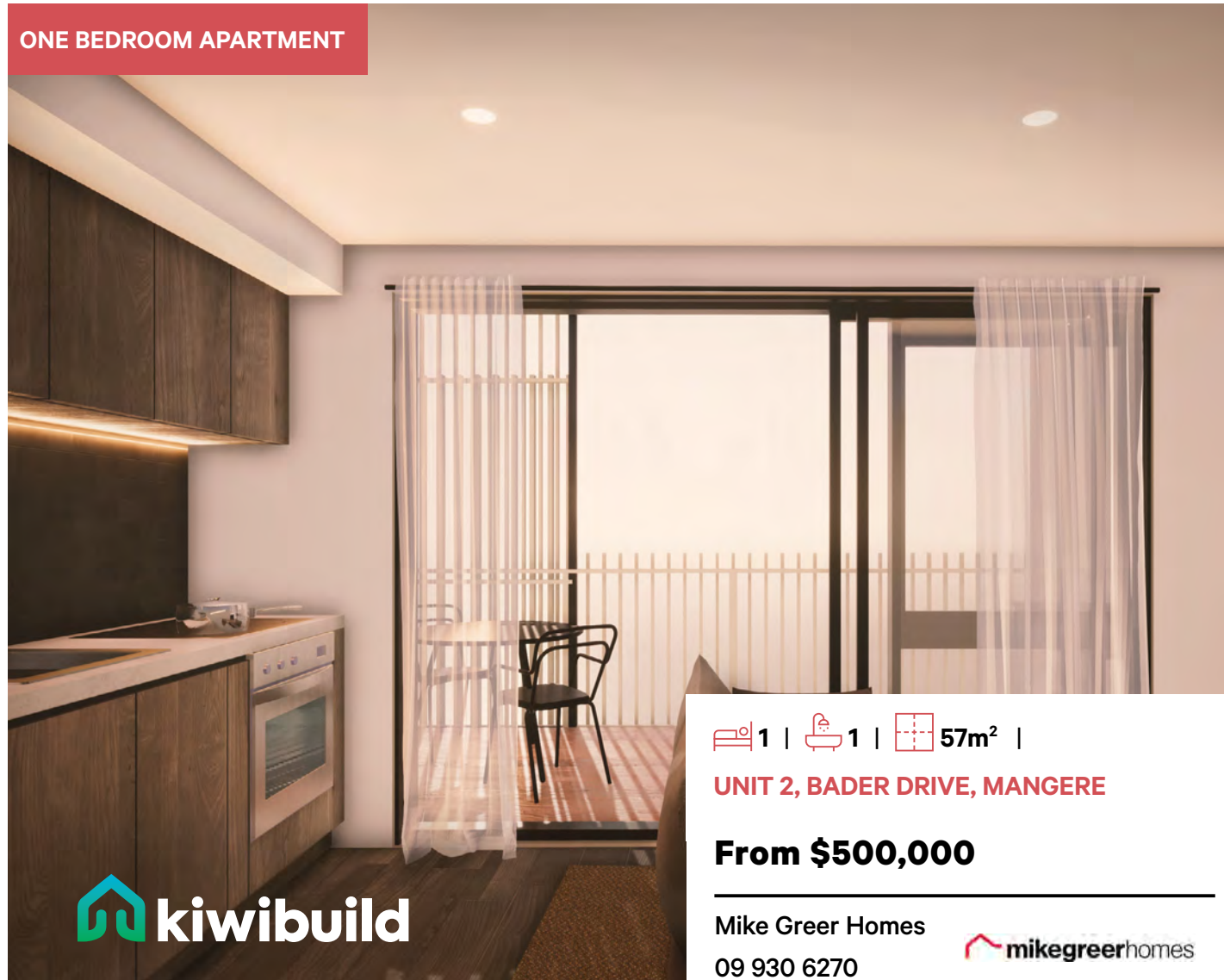
Contact Mike Greer Homes to buy off the plan from 17 November

Trish Day
027 5616556
tday@mikegreerhomes.co.nz

David Wildish
021 358 300
dwildish@mikegreerhomes.co.nz

Gary Kirk
021 856 680
gkirk@mikegreerhomes.co.nz

ONE BEDROOM APARTMENT



1 | 1 | 57m² |

UNIT 2, BADER DRIVE, MANGERE

From \$500,000

Mike Greer Homes
09 930 6270

TWO BEDROOM APARTMENT



2 | 1 | 79m²

UNIT 11, BADER DRIVE, MANGERE

From \$600,000

Mike Greer Homes
09 930 6270

THREE BEDROOM APARTMENT



3 | 1 | 97m²

UNIT 1, BADER DRIVE, MANGERE

From \$650,000

Mike Greer Homes
09 930 6270

STANDALONE HOUSE



4 | 3 | 1 | 1 | 169m²

TYPE E, LOT 15,
CESSNA PLACE, MANGERE
POA

Mike Greer Homes
09 930 6270

STANDALONE HOUSE



5 | 3 | 1 | 1 | 171m²

TYPE I, LOT 2,
CESSNA PLACE, MANGERE
POA

Mike Greer Homes
09 930 6270

DUPLEX



4 | 3 | 1 | 1 | 178m²

TYPE J, LOT 21,
CESSNA PLACE, MANGERE
POA

Mike Greer Homes
09 930 6270

DUPLEX



3 | 3 | 1 | 1 | 142m²

TYPE L, LOT 23,
CESSNA PLACE, MANGERE
POA

Mike Greer Homes
09 930 6270

STANDALONE HOUSE



2 | 1 | 1 | 1 | 70m²

TYPE M, LOT 4,
CESSNA PLACE, MANGERE
POA

Mike Greer Homes
09 930 6270

STANDALONE HOUSE



3 | 3 | 1 | 1 | 135m²

TYPE N, LOT 1,
CESSNA PLACE, MANGERE
POA

Mike Greer Homes
09 930 6270

DUPLEX



3 | 3 | 1 | 118m²

TYPE O, LOT 18,
CESSNA PLACE, MANGERE
POA

Mike Greer Homes
09 930 6270



Mangere Development

Belong here

There's a real sense of community in Mangere – that's what makes it a great place to live. As part of the Mangere Development, many of the old state houses are making way for approximately 10,000+ new homes over the next 15 years. More high-quality homes will be available for people who live or work in the area, creating a fresh vibe with upgraded streets and amenities.



INFORMATION CENTRE

Have a question about housing construction nearby?

Once the houses are under construction you can approach the building company working on the site directly. They will often have their company names on the fencing around the site, or look for the name on the company vehicles. If you need help, please contact Kāinga Ora.

Looking to buy a house?

Dropping in to chat to the team at the Information Centre is a good way to learn about most aspects of the development. If they can't answer your queries, they will know who to direct you to.

12 Waddon Place, Mangere.
Open Wednesday – Saturday,
10am – 4pm.

info@mangeredevelopment.co.nz
 09 952 8585

Shauna Kulatea is one of the friendly faces at the Mangere Development Information Centre



PROFILE

Meet Shauna Kulatea

By Penny Lewis

Home and helping others have always been important to Shauna Kulatea.

The 21-year-old has lived in Mangere her whole life. She spent her first 12 years in a Housing New Zealand home with her parents, Martyn Kulatea and Cathleen Morris, and her older brother, Ethan. Martyn is originally from Niue and Cathleen was born in Mangere, in a state house “just down the road”.

Nine years ago, Martyn and Cathleen bought their first home. “Buying a house was a big accomplishment for them,” Shauna recalls.

“I used to think I was too young for KiwiSaver, but I have started it again so I can buy one day.”

“It was a real success and milestone – mum’s in retail and dad in manufacturing and they worked really hard to save. They were working for a long time and [the house they bought] wasn’t the best house in the street, but they owned it,” says Shauna, who adds that it’s the sort of milestone that everyone should have the chance to reach.

Working at the Information Centre allows Shauna to show people that home ownership could be for them too. “There’s been a vast amount of people come in. Their faces light up when they realise maybe there is a chance that they can buy a home.”

One sticking point in the path to buying a home can be the struggle to get a deposit together. Luckily that’s where Shauna and her colleagues at Mangere Development Information Centre can help, by explaining the buying process and letting people know what homeownership products can help them reach their goals. “I used to think I was too young for KiwiSaver, but I have started it again so I can buy one day.”

Shauna is studying towards a Bachelor of Nursing Pacific at Manukau Institute of Technology. She has always wanted to work with people in the community, particularly with Māori and Pasifika people. She says Mangere is rich with Māori and Pasifika culture and that it’s important her people get the chance to put down roots here.

“We’re full of culture in Mangere. Our market and our shops and our town centre are for our people – we’ve got our taro, our green bananas and our fish.”

Shauna advises people to get their foot in the door by buying an apartment to start with. “Then just stay there for a while and build up your assets and then you can find your dream house. Put your mind to it. Don’t give up. Your dream can come true.”

You can find Shauna at the Mangere Info Centre
12 Waddon Place, Mangere Town Centre

Ina Simpson with her Rukau Kai dish, before the taro leaves are wrapped.



Ina Simpson's Rukau Kai

5 medium sized taro leaves (stems removed)
1/2 a small onion (sliced)
1/4 of a red capsicum (diced)

200g of pork (chopped)
1 strip of bacon (chopped)
Coconut cream (Kara brand)
Salt and pepper to taste

1. Remove taro stems and wash leaves
2. Place taro leaves on top of each other in a small foil tray
3. Mix all other ingredients together in a bowl

4. Place the mixture on the taro leaves and wrap up like a parcel then cover the foil tray with a foil cover
5. Place the foil tray inside a roasting tray filled with water
6. Bake at 200C for 1 hour 30 minutes until cooked

Home | Kai

Food is culture – with Ina Simpson

Ina Simpson came to New Zealand from the Cook Islands in 1974, when she was just a baby. For a Pacific Island family, the culture – and temperature – shock was immense; it's safe to say there's quite a marked difference between Rarotonga and Bluff.

By Alexia Santamaria

“The family still talk about the minus-one temperatures when they arrived. I can't even imagine how much they had to adapt to their new country,” says Ina.

But adapt they did, all the while retaining a strong sense of their Cook Island culture – especially when it came to food. Rather than converting to roasts, sausage casseroles and other 1970s Kiwi favourites every day, they set about finding their traditional ingredients and recreating meals from their homeland in Aotearoa. One of the most important ingredients in this equation was rukau, taro leaves, which are used extensively in Cook Island cuisine.

“Rukau has always been so special to me,” says Ina, who in 2017 set up her business Rukau Hut, making pies with rukau and meat filling. Maybe it's because her family made such huge endeavours to source rukau here, instead of finding a substitute, a symbol of their commitment to staying true to their island roots, even when far from home. “In the Cooks it grows everywhere, every day and you never run out of it, just south of Invercargill it's a bit of a



different story. We had to grow it in glasshouses or however we could, but I love that my parents made such a huge effort to retain our food from home — even when the conditions weren't really on their side.”

Ina has fond memories of post-church picnics in Bluff. “Just like in the islands, groups of families would agree on a spot and after the service on Sunday we would get together and share food. There was always meat, our potato salad, Cook Island donuts and always something with rukau, when it was available. Cook Islanders never cook on a

Sunday, so all the preparation was done by the ladies before sunrise or the day before. Us kids would run around and have fun and it was all about being together.

This value of togetherness is something Ina still brings to everything she does to this day. While she's very involved in her own community she's also on a mission to share rukau, her ‘green gold’, with anyone who's never tasted it. “I feel so strongly about sharing our beautiful food culture, so it spreads – and also so it lives on for generations to come with our own people. We may not be in Rarotonga any more, but our traditions keep our culture alive here, and in Mangere where there's a big population of Cook Islanders it's so nice to bring people a taste of home - with a modern twist.”

Ina has shared one of her favourite ways to cook rukau. This recipe serves one person but can be doubled, quadrupled or multiplied as many times as needed for the size of the crowd. Change the type of meat to your taste or make it vegetarian by replacing the amount of meat with the same amount of vegetables.

Do you have a favourite recipe you'd like to share?

Pop into our info centre or email us at info@mangeredevelopment.co.nz



We discovered so many cool things – like the fact that Mangere mountain is actually called Te Pane o Mataaho – and I can’t wait to learn even more about this place I’ve called home my whole life.

David Riley loved growing up in Mangere.

LOCAL HERO

Reading Warrior

When David Riley left Mangere College at the end of seventh form, he had no idea what he wanted to do; all he knew was that he wanted to keep on learning.

By Alexia Santamaria

Learning is a thread that has spanned David’s entire life, leading him to today and his company, Reading Warrior. Its aim is to get young people reading, inspire them with positive and inspirational stories from New Zealand and the Pacific and ultimately help them write their own stories, to be published for others to read.

David is Mangere born and bred and has great memories of a childhood spent exploring the nooks and crannies of the area – mainly on foot. Days were spent with a bunch of friends, on the outskirts of the suburb, messing around in the creek, walking out to the airport, hanging out in the tunnels of the old Kiwi canyon. “It was a great way to grow up, with so many aspects of rural life in our urban setting.” He still has many friends from those days. “Mangere is a tight community and my brothers and I grew up playing league for the Manukau Magpies so spent a lot of time at the local clubrooms where you’d see the same families multiple times a week and get to know what was going on in their lives. I love that sense of community you get living here.”

One of the things that David loves the most about the Mangere area is its multicultural nature. “One time in sixth form I made a really close Samoan friend. I got invited to his house and before I knew it – in true Pacific Island style – they had practically adopted me, feeding me delicious things I’d never tasted and calling me their Palagi son. Now I’m married to a Samoan! I love how cultures interact here, and how I can take the values and beauty of other cultures and mix it with the values and beauty of my own. While I work with a lot of Pacific Island and Māori kids, there are also so many other diverse groups here too.

He also loves the ‘realness’ of the suburb and feels there’s no air of judgement – meaning people feel totally relaxed being who they are. “I was working with some young students the other day on a book celebrating our homes, and one of them said she loves how you see men walk down the street with no shirt or shoes in Mangere. While others might see it as rough, she saw it as them feeling comfortable to be who they are in the

place they live. I loved her perspective. It’s amazing to live somewhere where you can just be yourself and not worry what anyone thinks of you.”

While David works with children all over New Zealand, he really loves working with kids close to home. “I realised growing up I learned all about Queen Elizabeth but never about the history of Mangere. Recently I worked with young people to develop a book on that, so young Māori and Pacific Island kids here can see their own history as told through the eyes of people just like them. We discovered so many cool things – like the fact that Mangere mountain is actually called Te Pane o Mataaho – and I can’t wait to learn even more about this place I’ve called home my whole life. It was a great part of Auckland to grow up in, and even though the world has changed a bit since then, I wouldn’t want my own kids growing up anywhere else.”

readingwarrior.com

Do you know a local hero?

Pop into our info centre or email us at info@mangeredevelopment.co.nz





God has smiled on us

Amy Anderson meets a happy new resident of Mangere Development's Bader McKenzie complex.

Faataualofa Aiuta's megawatt smile from across the dining table as we enjoy a coffee inside her new Bader Drive home says it all.

"We were really excited when we got the call to say that one of the new state homes in the Bader McKenzie complex was available to look through," she says.

"And when we actually got here and we saw this beautiful, brand new home, we just couldn't believe it. We said 'Wow! This is us!' and it really felt like God was smiling down, making it happen," she beams.

"Our lives have changed so much. Our home is so quiet and warm thanks to the double-glazed windows and insulation, and that's going to make such a difference to our health, particularly in winter."

Alofa, as she prefers, migrated to Mangere from Samoa in early 2018 with her husband Malo and then one-year-old son Logopese. The young family were keen for a better life with more opportunity in New Zealand, but soon realised that with the extra opportunity came many challenges.

"In Samoa, our families live as one—we share our homes, raising our children, our land, everything," she explains. "So when we arrived in Mangere, we lived with my husband's uncle. But it was his house and he was paying for everything, so it felt very different. We were so grateful to him, but

we wanted to stand on our own, walk our own path and really build a life here."

After about six months, the family moved into state housing accommodation at several motels over the last year before getting the call about Bader Drive.

"Our friends told us to be patient, but it's very hard when you're a family of three living in one motel room. We were very thankful to have a roof over our heads, but our bed was right near the small kitchen bench and there was nowhere to store our food, no freezer and no cooking facility."

Looking around her brand new, 6 Homestar rated home, Alofa says they're still pinching themselves and thanking God for such a blessing.

"We only moved in about two weeks ago, but we've already met quite a few of our neighbours, including being reunited with several friends which made us so happy!"

Thinking about her favourite part of her new home Alofa pauses and then says seriously, "Everything. Everything is my favourite. Our lives have changed so much. Our home is so quiet and warm thanks to the double-glazed windows and insulation, and that's going to make such a difference to our health, particularly in winter."

"It's so fresh and clean, and there's an awesome playground downstairs for our son too. It's really nice not having to go searching for somewhere for him to play and he's made lots of friends already."



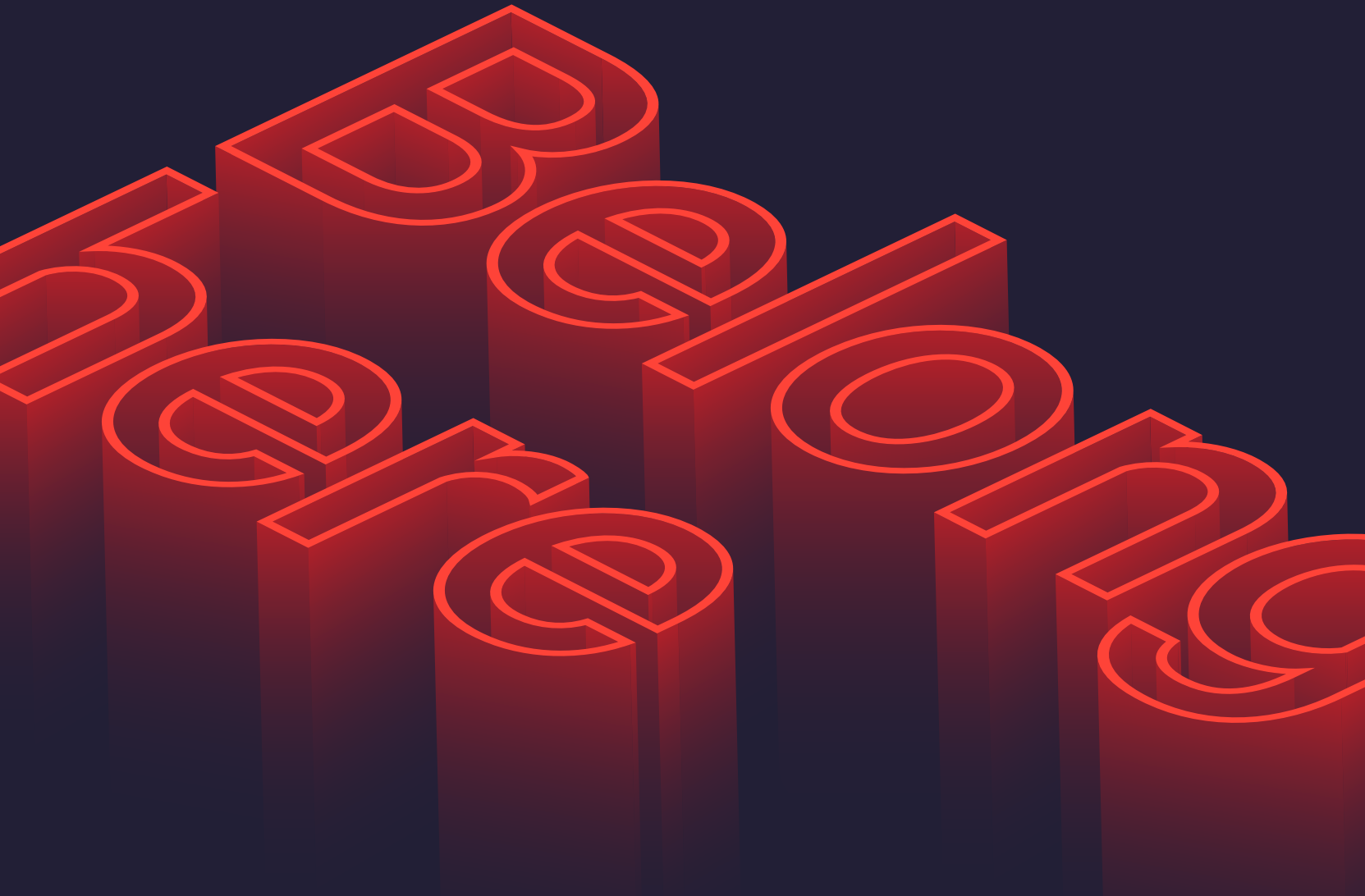
Alofa Aiuta in her new home.

"That's probably the thing we love the most about being in Mangere. Everyone is so friendly and there are so many Samoans here, so it really feels like a community. Our son was already going to preschool in Mangere, and now we can keep him with his friends when he starts school next year – it feels like everything has just fallen into place."

"When we're a bit more settled we're looking forward to having our families over for a celebration barbeque and showing them around our new house. We keep telling them how amazing it is so they're all desperate to come and see it with their own eyes!" she laughs.

The Bader McKenzie complex is a Kāinga Ora Homes and Communities development delivering more warm, dry state homes in Mangere Development.

For more information, visit our website kaingaora.govt.nz or check out the virtual video on our website mangeredevelopment.co.nz.



HOME BASE

Your Mangere Development magazine

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Mangere Development
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