

Don't miss our upcoming Dunedin MeetMe on 22nd August



LIZ & PARTNER BRADLEY, OWNERS OF ARBOUR

## LIZ BUTTIMORE

I love to waitress. It was a motivating factor in buying a small restaurant. I love carrying plates and making people happy. I come across as relaxed and casual but in truth I am a meticulous forward planner. Planning means that during service or any big event I can fully enjoy the moment. That moment is the reason why I am in hospitality.

I grew up on a farm in Taranaki and have worked in the food industry since my first year at high school (if you count milking cows and goats then you could say I have been in the 'production' area of food since I could reach the milking cups). I studied at AUT and at that time I imagined myself heading down the large scale General Manager path. Connie Clarkson used the very pointy toe of her boot to set me off on a path better suited to me. She also inspired the way I operate 'Just tell them you can do it, then go away and figure it out'. Over the years I have landed us into some very challenging situations, but we have had such amazing adventures because of these words. It makes me so happy to burst into the kitchen and announce 'I have a plan'.

Bradley Hornby and I have had a few award winning projects together over the last decade; Knee Deep Wines, Wills Domain Wines and just prior to Marlborough we were the chef and manager at Annandale on Banks Peninsula. This last year at Arbour however has been the best year of our lives. We are surrounded by incredibly nice people. We have found a place where the wine and food producers are constantly striving to improve their product, whilst working together to promote the 'Marlborough' brand. This is how we hope to run our local Restaurant Association branch. We want to be positive ambassadors for Marlborough and support our tourism bodies in promoting our region as a food tourism destination.

We consider ourselves very lucky to be in a place that both challenges us to better ourselves and offers us a small town lifestyle. Marlborough really is #BrilliantEveryDay!

**MY STRENGTHS:** Planning, finance, plate carrying, creating a new bubble as soon as mine is burst, fundraising, making good on outrageous promises.

**MY WEAKNESSES:** Saying no, Marlborough Pinot Noir, dumplings of almost any kind.

# TALES FROM THE south

**M**embership manager, Sabra Moore, has returned early (in a part-time capacity) from her parental leave to take on the role of our South Island Membership Co-ordinator. Here is her take on what is happening in the Southern part of the country...

## DUNEDIN

Olive Tabor, our Dunedin Branch President, and I have been busy visiting members and non-members over the past two months and helping to get a number of new establishments on board. Welcome to **Copper, Black Dog, Everyday Gourmet, Vogel Street Kitchen and Tasse.**

The general feeling from members is that business is steady but they are conscious of increasing running costs and staffing issues remain a big concern. A big thank you to Olive for being such a proactive branch president and supporting our local members in Dunedin.

**Vogel Street Kitchen** is set to open a second site early next year, near their popular Vogel St café, inside the new Galloway Cook Allan offices.



VOGEL ST KITCHEN

**Emerson's** opened its doors in Dunedin in early June with the usual teething problems reported. [www.emersons.co.nz](http://www.emersons.co.nz).

New chocolate company **Ocho** has opened in Vogel Street making chocolate from bean to bar. They also make delicious hot chocolate and mocha's using their unique, handmade products. [www.ocho.co.nz](http://www.ocho.co.nz).

**Angus Steak House** has been closed for a rebrand and will re-open early August as a Smokehouse Restaurant.

We have a **MeetMe** coming up on 22nd August at Vault 21 to update our members on the Health and Safety laws.

## MARLBOROUGH

The Marlborough Branch has recently had a rejuvenation with the election of a new branch president, **Liz Buttimore**, from Arbour Restaurant. We've also formed a Branch Committee to help support Liz - **Jetti Walker**, owner of MIA, **Guy Hernandez**, Pernod Ricard national heritage manager and **Kylie Cornelius** from Allan Scott Wines.

## FIND OUT MORE ABOUT LIZ HERE

Liz is very well connected and an industry leader with big plans for the local Branch. Common concerns for members in this region seem to be staffing and seasonality of business. We look forward to working with Liz and her committee to find ways we can assist with these pinch points. I look forward to growing the membership and building a much larger presence in this region.

Marlborough is set to get its own slice of Mexico when a new restaurant opens later this year. **Cartel Mexican Bar and Grill**, is being developed in Blenheim by Yard Bar co-owners Joe Johnstone and Craig Macgregor. The new site is located on Scott Street.

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