

# Mazda showcases art for charity



It's an annual event, but there are more artists than days of the year at Mazda Artworks 2006 - 375 to be exact.

At this year's charity art exhibition more than 600 artworks will be on display across a variety of media, such as abstract collages, oil landscapes, and glass sculpture. All pieces will be for sale.

The level of experience and expertise among the exhibiting artists is diverse, from secondary school students through to renowned practising professionals.

The event was launched five years ago as an initiative of the Rotary Club of Ellerslie Sunrise, with the dual aims of enhancing awareness of New Zealand art and raising funds for charity.

Dr Margaret Horsburgh, director of Rotary's Artworks committee, says the event raised \$150,000 last year, and that they will try to equal or exceed that

**Exhibition**  
Mazda Artworks 2006  
Hilton Hotel  
August 28- September 4  
Preview by Jess Van der Schaaf

amount this year.

Charities benefiting from this year's event are the Liggins Institute, Malaghan Institute of Medical Research, Spirit of Adventure Trust, Auckland Philharmonia Orchestra Education Programme, and Variety - The Children's Charity.

Since its inception, the event has become renowned in the art world.

"Artists are actually queuing up. There's a waiting list of people," says Dr Horsburgh.

She is partial to contemporary New Zealand art herself and has bought a number of works from the exhibition.

"If people come around to my

place, they say, I can see where you've been for the past few years."

"Art Speak" runs throughout the week, with daily talks about various facets of the art world, from well-known artists discussing their technique and works to seminars on art as an investment.

A new addition to this year's event is the presence of glass artworks and the Cavalier Bremworth NZ Art of Glass Awards 'Luminous', judged by eminent Australian glass artist Warren Langley.

Talented secondary school students from around Auckland are competing for the \$8000 Konica Minolta Secondary School Art Award, judged by TV3's John Campbell.

New Zealand's top art school graduates are vying for \$17,500 worth of prizes in the Mazda Emerging Artist Award. Artworks are being judged by

*National Business Review* art critic John Daly People.

It will be the second year that Mazda has been the major sponsor of Artworks.

Andrew Clearwater, general manager sales and marketing of Mazda New Zealand, says Mazda is keen to maintain this role in the future.

"We see Artworks as an integral part of our involvement in the community.

"As a brand, we've aligned ourselves with arts and culture," says Clearwater.

He says the event is a great opportunity to see a huge selection of affordable art in one place at one time.

"It's incredible, the sheer amount of talent we have in this country."

Admission for the whole week of events is \$20.

All unsold artworks in the competition will be auctioned off on Saturday.

# Taiko: Real Japanese chic, Kingsland style



On returning home after eight years in Japan, Ian Lines had a dream.

He wanted to run an authentic, yet friendly izakaya, a place to sip sake and devour sashimi after a hectic 12-hour day.

It's more like tapas Japanese-style rather than a banquet.

Now Lines has achieved his goal, along with business partner Kuni Shibuya.

Taiko opened at 460A New North Road in Kingsland in March.

It's nestled underneath Deve, alongside Kingsland Station.

I'm over 'fusion food' so Taiko grabbed my attention.

The meals are simple and authentic. Very authentic.

A quick glance at their new winter menu and you'll find such

**Restaurant**  
Taiko  
New North Road, Kingsland  
Review by Lauren Bartlett

delicacies as ika-natto.

If you aren't familiar with this Japanese delicacy you might find it's a love/hate relationship.

Made from fermented soybeans with squid it's popular in the Kanto region of Japan.

To be honest it has a snot-like consistency, but the taste is distinctively nutty and it's fabulous for your health.

Five of us on a 'girl's night out' stuck to the familiar.

Chicken sushi, yakitori (skewers), house salad (with tofu and seaweed) and Taiko's most popu-

lar dish: teriyaki salmon, the fish flown up from Akaroa.

It's prepared by head chef Chiho Niwa.

Niwa has been a sushi chef for 15 years and is one of three licensed chefs in the Taiko kitchen.

All of the fresh produce is sourced locally, but traditional ingredients like wasabi, beer and sake are imported from Japan.

The environment is friendly.

Lines describes it as a "bustling atmosphere". He takes pride in the countertop where lonely patrons can chat with the staff as they munch.

It's almost as noteworthy as its namesake - a large Taiko (drum) in the corner of the noisy wood-panelled room.

The best part of the night was

the bill.

All students, we each had containers of silver coins to use before they go out of circulation.

I was full and satisfied not only with my meal, but because I only had to empty \$12 from my container.

Most of the dishes are under \$20 and the average is around \$10.

Later we discovered we had been overcharged by \$10, but when I returned to Taiko last week for lunch they happily reimbursed me without a fuss, blaming a new waitress the night we dined.

Taiko is open for lunch Tue-Sat 12-2pm and dinner 5-10.30pm.

It is also open on Sunday from 4pm.

## music

**World Battle of the bands**  
Masonic Tavern, Devonport  
August 18  
Heats for the World Battle of the Bands are on at the Masonic Tavern in Devonport, Auckland, featuring Flight Path, Sonicaltar, Mild Sedation and more.

**Strummerday**  
Kings Arms, Newton  
August 19  
Head to the King's Arms in Newton, Auckland, and check out Strummerday, featuring The Rabble, City Newton Bombers, Roof Dog, Graham Brazier, Otis Mace, Fats White and guests.

**APO Lion Foundation Midwinter Masterpieces 2006**  
August 26- Bruce Mason Centre, Takapuna  
August 27- Holy Trinity Cathedral, Parnell.  
Join the Auckland Philharmonia Orchestra. Featuring Dimitri Atanassov on violin with his colleague Martin Lee on oboe, and conducted by Christopher Warren-Green, this is music at its purest.

**Deja Voodoo and the Rabble**  
Vesbar, AUT campus  
August 25  
Come along to AUT's local bar to hear 4-piece Auckland rock outfit Deja Voodoo blast hits from their albums *Brown Sabbath* and *Back in Brown*. Always fun and rowdy and this time joined by punk-rockers the Rabble playing songs from their debut album *No clue, no future*.



## Planet fm 104.6

Mon-	Sathya Sai 9.25am Mandarin 1.30pm Arabic 4.20pm Singhalese 6pm
Tue-	Niuean 8am Ghanian 6.15pm Russian 7.20pm Kiribati 9.20pm
Wed-	Hindi 8am Maitreya 9.05am Cantonese 1.30pm Panjabi 4.25pm
Thur-	Tamil 3.10pm Cook Islands 6.30pm Samoan 7.40pm Korean 8.15pm
Fri-	Christian 2.10pm Fijian 6.30pm Swahili 8.10pm Romanian 9pm
Sat-	Spanish 10am Indonesian 4.40pm Turkish 7.35pm Japanese 10.35pm
Sun-	Hindu 6.30am Jewish 9am Irish 11.35am

## Editors' picks:

**The Black Seeds**  
St James Complex  
August 18  
The Black Seeds are playing their *Into the Dojo* album release tour, with special guests Open Souls and Dylan C.



**Erotica Lifestyles Expo**  
ASB Showgrounds, Greenlane  
August 25-27  
Entertainers, stage shows, international guests and free product giveaways. Auckland's naughtiest public expo is back for another year of intriguing entertainment.

**NZ Cheerleading and Dance Invitationals**  
Bruce Mason Centre, Takapuna.  
August 19  
The largest cheerleading and dance competition that New Zealand has seen. The event has been created to provide an exciting, themed national competition for all cheer and dance teams in New Zealand, Australia and beyond.

**McDonald's Cirque Rocks - The History of Rock & Roll**  
Trusts Stadium, Waitakere  
August 23 & 26  
The world's best cirque acts and X-games athletes and New Zealand's hottest dancers. Over 80 inspiring international performers and a troupe of 30 professional dancers take centre stage. All supported by a 60-piece orchestra, 30-person choir and a 15-piece rock band.