

Poppie Pack

Design Agency
New Zealand

View the full portfolio at <http://www.thecreativefinder.com/poppiepack>

Professional Experience and Curriculum Vitae

Please kindly get in touch for more information.

Previous Clientele

Please kindly get in touch for more information.

Awards and Accolades

Please kindly get in touch for more information.

Awards and Accolades

Bachelor of Graphic Design - Auckland University
of Technology 06'

New Zealand Top Scholar Bursary - Design

Best use of Publication and Bookbinding - Final
Exhibition Bachelor of Graphic Design 06'

Poppie Pack

Design Agency
New Zealand

View the full portfolio at <http://www.thecreativefinder.com/poppiepack>

Please kindly get in touch for portfolio works.

THE TASTE OF SUMMER



Entertaining is truly one of life's greatest pleasures. Surrounding oneself with close family and friends, relaxed conversation, good food, and fine wine, is what it's all about. Let us help you by giving you food inspiration for these occasions.

GREAT FLAVOURS, EVERYTIME

Gregg's has an extensive range of fresh herbs and spices and also a range of fresh produce available in our stores. We have a range of fresh produce available in our stores. We have a range of fresh produce available in our stores.

CHELLI AND LIME PORK STEAK

Preparation Time: 30 minutes
Cooking Time: 30 minutes

Ingredients:
1kg Pork Tenderloin
1kg Pork Tenderloin
1kg Pork Tenderloin

Method:
Preheat oven to 180°C. Place pork on a baking tray and cook for 30 minutes. Serve with fresh vegetables and a side of rice.



TASTY & VERSITILE

Orange & Balsamic Chicken
This dish is a perfect example of how simple ingredients can be used to create a delicious meal. It's a versatile recipe that can be adapted to suit your tastes.



Ingredients:
1kg Chicken Breast
1kg Chicken Breast
1kg Chicken Breast

Method:
Preheat oven to 180°C. Place chicken in a baking tray and cook for 30 minutes. Serve with fresh vegetables and a side of rice.



ROASTED CHICKEN CURRY WITH TAMARIND & KAFFIR LIME

Preparation Time: 30 minutes
Cooking Time: 30 minutes

Ingredients:
1kg Chicken Breast
1kg Chicken Breast
1kg Chicken Breast

Method:
Preheat oven to 180°C. Place chicken in a baking tray and cook for 30 minutes. Serve with fresh vegetables and a side of rice.

A TASTY FAVOURITE

Stable Doors Pahekan with Shredded Chicken, Barley and Baby Spinach
This dish is a perfect example of how simple ingredients can be used to create a delicious meal. It's a versatile recipe that can be adapted to suit your tastes.



Ingredients:
1kg Chicken Breast
1kg Chicken Breast
1kg Chicken Breast

Method:
Preheat oven to 180°C. Place chicken in a baking tray and cook for 30 minutes. Serve with fresh vegetables and a side of rice.



STABLE DOORS PAHEKAN WITH SHREDDED CHICKEN, BARLEY AND BABY SPINACH

Preparation Time: 30 minutes
Cooking Time: 30 minutes

Ingredients:
1kg Chicken Breast
1kg Chicken Breast
1kg Chicken Breast

Method:
Preheat oven to 180°C. Place chicken in a baking tray and cook for 30 minutes. Serve with fresh vegetables and a side of rice.

real Real Food & real living with New World real

In our Christmas issue...

Our readers will love our focus on real Christmas entertaining. Traditional live Christmas parties, with a blend of fresh summer produce, recipes and lifestyle ideas - for every household.

Featuring table settings to enhance a Christmas entertaining both home and away, our 'favourite holiday season baking recipes', refreshing beverages for all occasions, fresh fruit, a variety of salad recipes to take anywhere, meats, fish, summer fruit for the whole family - many summertime picnic suggestions, barbecues, ... and not forgetting wine and bubbles and much, much more!!!

Other topics include: Beauty - blenders, massages, and eye makeup. Pets: choosing your pet's well for your home, gardening tips, children's Christmas decoration activities.

Christmas issue on sale date: 17 November 2009
Booking Deadline: 13 November 2009
Material Deadline: 17 October 2009

Real reader profile:

Real magazine is the exclusive magazine for New Zealand's largest supermarket banner - New World.

Real magazine is edited by well known food personality Alyson Duffon and is published bi-monthly.

Minimum distribution of 30,000 paid retail circulation into 131 stores throughout New Zealand each issue.

Readers are predominantly female aged 20-45 years old with children in the household. They have middle to upper income and are typically the main household shopper.

To advertise within real magazine, product ranges needs to be at approx. 70% per region - Auckland, Waikato, South Island - some conditions apply.

Real focus - Olive oils and their varieties - Real deli - Dips, pesto's, Babas and batters, safe toys - Home tips: best stain removal information - Beauty - summertime exfoliation - Plus - make-up the art of applying lipstick - Pets - managing a variety of household pests - Real entertaining - high teas at home and much more!!!

Other topics include: Beauty - blenders, massages, and eye makeup. Pets: choosing your pet's well for your home, gardening tips, children's Christmas decoration activities.

Back to School issue on sale date: 13 November 2009
Booking Deadline: 9 November 2009
Material Deadline: 08 December 2008



Michelle Fabian - Advertising Manager - michelle.fabian@newworld.co.nz
- or call 021-826-810 for all enquiries.

15b Lloyd Road Singapore 239098 (co. reg. 201004398N)
helpdesk 656.227.2902, fax 656.227.0213

Poppie Pack

Design Agency
New Zealand

View the full portfolio at <http://www.thecreativefinder.com/poppiepack>



PETER YEALANDS DOES NOTHING by hand. A thousand grape vines and pumps for an automated building, irrigation, shade cover and defoliation are used in the viticulture, which is an automated system, one of which has earned the name of the land, named Marlborough.

One man from Marlborough has been named as being leading the way in New Zealand's wine industry. Peter Yealands, owner of the Marlborough wine company, is a pioneer in the use of technology in viticulture. He has been instrumental in the development of the Marlborough wine industry, and his company, Peter Yealands & Co., is a leader in the use of technology in viticulture. He has been instrumental in the development of the Marlborough wine industry, and his company, Peter Yealands & Co., is a leader in the use of technology in viticulture.

All wine made was created on site to improve profit margins and then designed for the market through the region's export. Award-winning, the wine is made by using grapes which are harvested by using precision tools, computer monitoring, and also use of energy management software and advanced farm security.

WORLDWIDE PHOTOGRAPHER
RODNEY HARRISON (LONDON)
ORIGINAL AND COPY RIGHTS
PHOTO BY FRANKFELD ET LA
FRANCOISE QUADRETTI (LONDON)

Which means maximum energy efficiency throughout the building, while up to the roof and 20% solar panels are in place, the wine's low energy footprint is a key feature. Peter, open discussion and plan as discussed, so it's easy to speak with him and he's a very approachable. It's not only within the spirit of the wine, but Peter Yealands is committed to ethical issues and doing con-



struction a comprehensive marketing campaign was adapted from the wine that reached in less than 10% of the cost of other wine. The wine is made by using grapes which are harvested by using precision tools, computer monitoring, and also use of energy management software and advanced farm security.



Life & Leisure

WE'RE GROWING!

Circulation 22,884 (up 3.7% year on year)
Readership 95,000 (up 14.5% year on year)

May/June 2009 Booking deadline: 30 March Material deadline: 6 April On sale: 4 May
To book an ad, call Trudy Parsons-Smith, phone (09) 909 6970, 027 688 8915 trudy@nzlifeandleisure.co.nz

15b Lloyd Road Singapore 239098 (co. reg. 201004398N)
helpdesk 656.227.2902, fax 656.227.0213

