

# OUTLOOK

MAGAZINE OF THE MARRAM COMMUNITY

WINTER 2018

*Dunedin*

## GATEWAY TO THE SOUTH!



**INSIDE...**

Marram healthcare  
fact file

Queenstown  
re-development

Winter warmer recipe

Winter photo  
competition

# Dunedin

## GATEWAY TO THE SOUTH!

Woohoo! Marram has just built a new home in Dunedin and it's pretty lux! It's in a great spot, located in Westgate, Corstorphine just 5 minutes from popular St Clair and an easy drive from the airport. It even has a Golf Course minutes from your doorstep!

This latest addition offers 3 fabulous bedrooms and 2 bathrooms! It comfortably sleeps 6 but can sleep up to 8, as it has 2 single trolley beds available.

The Master has an ensuite and even a walk in wardrobe. The spacious open plan kitchen, dining and lounge open to a lovely covered patio area. It has a dishwasher, heatpump, unlimited WIFI and also a garage with internal access!

Plus it's bathed in all day sun – when the Southern sun shines.

This home is serviced, so you don't need to bring your linen. When you arrive, the beds will be made up for you and tea, coffee, sugar, soap and toilet paper are provided.

This home will be incredibly popular so be sure to book well in advance.



## VISIT DUNEDIN

Dunedin is a great city to visit, full of lots of heritage buildings, great cafes and nightlife and an abundance of wildlife on its doorstep, so why wouldn't you visit. Renowned for its Victorian and Edwardian architecture, Dunedin is widely considered one of the most picturesque cities in the country.

Discover it for yourself with a walking tour before heading to famous Larnach Castle to complete the history lesson in style. Visit the unique wildlife habitats of Otago Peninsula, including one of the southern-most albatross colonies outside of Antarctica. If you're a hardier soul, you could try jet skiing the Otago Harbour coastline or surfing

at Saint Kilda or St Clair's Beaches, which offers an ideal break for beginners. Afterwards, rug up warm for lunch and a coffee at one of the city's many scarfie-inspired cafes and restaurants.



ALSO  
THERE ARE  
**2**  
HOMES IN  
ST KILDA,  
DUNEDIN



# MARRAM HEALTHCARE Fact file



Marram Healthcare is a little bit different – if you're part of Marram, then so is your family at **no cost**. So yes, quite different from health insurance! (Partner and dependent children up to their 18th birthday are included).



If you've got a pre-existing condition, Marram won't say no. It's about looking after the Marram community, not singling you out.



At Marram, it's also not just about being sick, preventative treatments are included too! (osteopaths, chiropractors, naturopaths, dieticians and nutritionists, audiologists, homeopaths, psychologists, podiatrists, acupuncturists, iridologists, therapeutic massage and Chinese medicine).



Diagnostic/explorative tests (e.g. Colonoscopy) and preventative treatments by registered health professionals are also included under our Specialist/Surgical Benefit – **which may not be covered by your Health Insurance**.



There's more than \$6,400 available to you and your family, every year.

**Make sure you're familiar with the benefits and if you're unsure about anything, contact the Marram team or just send us your healthcare request. Marram wants this to be stress free for you!**

# QUEENSTOWN RE-DEVELOPMENT

**Marram's making good progress with the re-development of the Man Street site.**

**T**here's a team of experts working on this exciting project including architects, engineers, a town planning consultant, and our valuer and adviser, Andrew Hyndman at Colliers International's Queenstown office. Unfortunately, to make progress, we've had to block out the two Man St homes from time to time but the Marram team will try to have them open as much as

possible for you to book until they're eventually demolished. If you're visiting, you may notice some unavoidable damage to the grounds caused by geo-technical drilling. Queenstown is a difficult place to build because of the complex geology but if you've ever visited Queenstown, and Marram's Man Street site, you'll know it's worth the challenge to make a re-development work.

## BIRTHDAY VOUCHER

*Have you got a birthday coming up?*

We've been emailing Happy Birthday wishes with a holiday home voucher to our Contributors since mid-August last year and what a hit they've been!

**Check out how many birthday treats have been taken over the last 9 months!**

Month	Year	Discounted Bookings	Total days	Average days per booking
Aug	2017	4	11	2.75
Sep	2017	26	112	4.31
Oct	2017	23	92	4.00
Nov	2017	18	67	3.72
Dec	2017	15	69	4.60
Jan	2018	26	76	2.92
Feb	2018	46	170	3.70
Mar	2018	26	82	3.15
Apr	2018	23	85	3.70



**CONTRIBUTORS ONLY**

**Happy Birthday Jeremy!**

It's your special day so to help celebrate, we're giving you a \$50 voucher towards a holiday booked over the next 2 months.



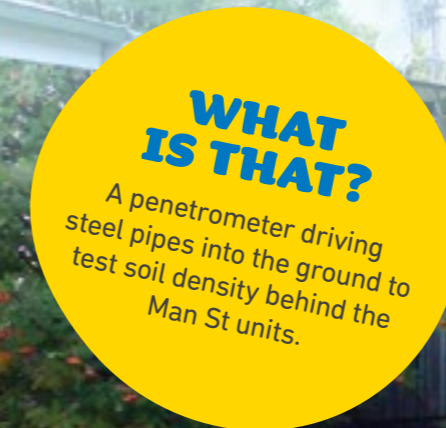
### Voucher

To redeem this treat, just give us a call on: **04 801 2920** during business hours.

- Minimum 2 night booking
- Booking must be made with 2 months of your birthday
- Holiday must be taken within 12 months of making booking
- Accommodation is subject to availability
- Voucher cannot be used in conjunction with any other promotion
- Does not apply to existing bookings

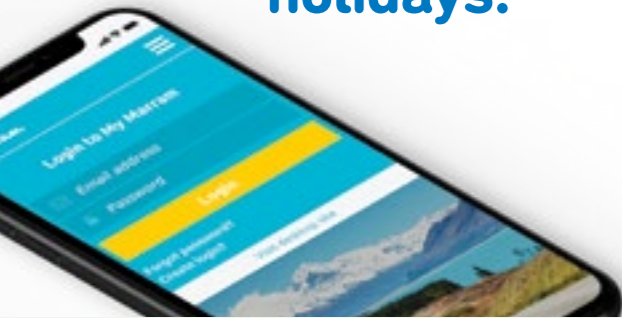
Marram's tenancy terms and conditions apply. Check out our vacancies on: [www.marram.co.nz](http://www.marram.co.nz)

If for some reason you've missed yours and you're less than two months past your birthday and want to use the voucher, give the Team a call on **04 801 2920**.



# MOBILE MARRAM

It's all about booking your holidays!



We launched Maram's new mobile-friendly website in April last year to help make booking homes easier when using a mobile device.

We realise it would be great to be able to enter the ballot through this mobile site as well.

However, adding that functionality comes with a huge price tag and we think the money would be better spent on the homes and healthcare reimbursements.

**So, if you're wanting to enter the ballot, please make sure you logon through a desktop to make your entries in plenty of time, before the ballot closes.**

## WINTER WARMER RECIPE

**Beef Tagine – Jamie Oliver**  
(Perfect for those cold wintery days!)

### INGREDIENTS (SERVES 4)

- 600g stewing beef
- 1 onion
- ½ a bunch of fresh coriander
- olive oil
- 1 x 400g tin of chickpeas
- 1 x 400g tin of plum tomatoes
- 800ml organic vegetable stock
- 800g butternut squash
- 100g prunes
- 2 tablespoons flaked almonds

### SPICE RUB

- 1 level tablespoon ras el hanout spice mix
- 1 level tablespoon ground cumin
- 1 level tablespoon ground cinnamon
- 1 level tablespoon ground ginger
- 1 level tablespoon sweet paprika

### METHOD

1. Mix all the spice rub ingredients together in a small bowl with a good pinch of sea salt and black pepper.

2. Put the beef into a large bowl, massage it with the spice rub, then cover with clingfilm and place in the fridge for a couple of hours, preferably overnight.
3. When you're ready to cook, peel and finely chop the onion, and pick the coriander leaves, finely chopping the stalks.
4. Heat a generous lug of oil in a tagine or casserole pan over a medium heat, add the meat and fry for 5 minutes to seal. Add the onion and coriander stalks and fry for a further 5 minutes.
5. Drain and tip in the chickpeas, followed by the tomatoes, breaking them up with a spoon, then pour in 400ml of stock and stir well. Bring to the boil, then cover and reduce to a low heat for 1½ hours.
6. Meanwhile, deseed and chop the squash into 5cm chunks, then destone and roughly tear the prunes. Toast the almonds in a dry frying pan until lightly golden, then tip into a bowl.

7. When the time's up, add the squash, prunes and remaining stock. Give everything a gentle stir, then pop the lid back on and continue cooking for another 1½ hours. Keep an eye on it, adding splashes of water, if needed.
8. At this stage, remove the lid and check the consistency. If it seems a bit too runny, simmer for 5 to 10 minutes, more with the lid off – the beef should be really tender and flaking apart now, so have a taste and season to taste.
9. Scatter the coriander leaves over the tagine along with the toasted almonds. Serve with a big bowl of lightly seasoned couscous and dive in.



[www.jamieoliver.com/recipes/beef-recipes/beef-tagine](http://www.jamieoliver.com/recipes/beef-recipes/beef-tagine)



**Maram CEO, Glenn Clark's been fortunate to meet many wonderful Maram Community people.**

"It's always a pleasure to speak to the converted – those people who've invested in the Maram Community and the benefits the Trust brings to them and their families over many years. And it's a huge thrill to introduce new people who quickly get what it's all about and get involved. They appreciate the legacy, uniqueness and exclusivity as well as the personal financial benefit.

"What isn't enjoyable is those few people who don't get what Maram is about, who sign up, pay say \$300 for a week's accommodation with a market value of say \$1500+, arrive at

their Maram home at 11 at night and phone the house volunteer to complain a light bulb just blew. Or the few who can't be bothered cleaning up after themselves. There's no magic involved in the Maram homes – those people who don't clean, leave it to you or someone else to do. Please complain if you encounter an uncleaned home. The Maram team and I want your experience of the homes to be excellent on every occasion. And we all want to look after our house volunteers who do such a great job for the Maram community. We don't want the few pushing up costs to the detriment of all, nobody wants that.

"So for the few who just don't get it, the Maram team and I are going to be stressing the importance

of thinking ahead to their next booking, to lifetime status and years of enjoying the homes. Hopefully, we can turn around some negative behaviour and have everyone investing the future.

"Now I know you're not part of the problem because the people I'm talking about won't bother to read this message but please, you can help. I'd be grateful if you'd report cleaning problems promptly and any other negative behaviour at the homes e.g. don't put up with someone partying all night so you can't sleep. Or if you arrive and the pillows are very old, chances are someone has swapped them. You'd be shocked at how often that happens.

**The Maram property team and I need to know what's going on. We're not going to put up with this and neither should you."**

## HEALTHCARE RECEIPTS

**MAKE SURE YOU GET THEM INTO US IN TIME.**

**M**aram guidelines for the reimbursement of healthcare expenses are that we don't reimburse for expenses incurred more than 12 months ago.

So, if you have receipts laying around that you intend to send to Maram to request reimbursement of expenses, send them into us now! We don't want you to be disappointed!



# REFERRAL BONANZA!

## KNOW ANYONE THAT COULD DO WITH MARRAM?

Have a look around your office. Who looks like they need a holiday?  
Probably everyone huh? Well here's your chance to do a good deed and in return we'll give you a voucher.



Z gift card

which can be used for anything at Z, from fuel to mince pies for the whole family.

OR



New World gift card

which you could be putting towards your grocery shop.

OR



Marram voucher

which you can use to make your next Marram holiday even more affordable.

It's simple – just tell your workmates to go to [www.marram.co.nz](http://www.marram.co.nz) and sign-up (making sure they enter your details as their referrer) and you'll **both** win a gift voucher of your choice.

**The boring stuff:** Make sure you tell your workmates to choose "Referred by Marram Contributor" when the application asks how they heard about Marram.

- The promotion only runs 1-17 June 2018 so get recruiting now!
- The promotion is only available to current Contributors.
- Marram T&C's apply.

## SUMMER PHOTO COMPETITION WINNERS



Congratulations to our winners of the Summer photo competition, Gail Jahnke (left) and Val Hughes! **Both winners have received a weekend away in a Marram home.**



Thanks to all who entered the competition.

With so many great photos to choose from, it made it a really hard task to choose the winners.