



OPPORTUNITÀ

Italian Chamber of Commerce in New Zealand Incorporated. ®
Camera di Commercio Italiana in Nuova Zelanda

P.O. Box 253, Wellington 6140, New Zealand
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APRIL/MAY 2009 NEWSLETTER

- Visit to New Zealand by Hon. Adolfo Urso, Under Secretary of State for Economic Development
- Welcome to New Members
- Special Hotel Rates for ICCNZ Members
- News and Events
- 2009 Membership Subscriptions

Visit to New Zealand by Italian Trade Minister Hon Adolfo Urso, Under Secretary of State for Economic Development

The Minister with accompanying Trade Delegation visited New Zealand 26 -28 April 2009. A Reception and Forum was held in Auckland, followed by a Reception at the Ambassador's Residence in Wellington and an Export Breakfast in conjunction with the Wellington Regional Chamber of Commerce and Export New Zealand. In addition, meetings were held with Trade Minister Tim Groser

Both Ministers agreed on strengthening economic relations between Italy and New Zealand at both the bilateral and multilateral level, and to hold regular consultations to focus on new opportunities for investment and trade.

Consultations would have a special focus on the marine industry, textiles, infrastructure, renewable energies, agro-food industries, information and communications technology and financial services.



At Auckland Reception -President Mario Leonti seen here with Dr Angela Ashford (L) and ICCNZ Member Fran Davies, International Art Centre (R) – photo courtesy of the Italian Trade Office, Auckland.

Export Breakfast – Wellington Regional Chamber of Commerce
Photo below from left to right - H.E. Ambassador Gioacchino Trizzino, Av. Pietro Baccarini, Presidente Sezione Camere di Commercio Italo-estere o estere in Italia, Italian Trade Minister, Hon Adolfo Urso, President Mario Leonti, Vice President Antonio Cacace and ICCNZ member Carolina Izzo



New Members

We welcome the following new members.

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CASALE DEL GROPPONE GUSTO & IL SALUMIERE



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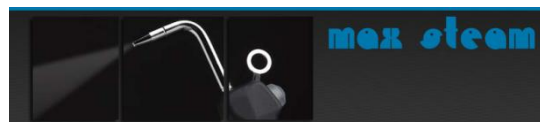
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Send Us News

This newsletter will be sent quarterly to keep members informed of activities and opportunities within the ICCNZ plus other relevant business information. It will be available, bilingual, on the Chamber's website. If you have articles, or other general information, you would like us to consider for publication, please send to – info@italchambers.co.nz



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STAMFORD PLAZA AUCKLAND



Stamford Plaza Auckland Hotel has a superb CBD location in the heart of Auckland and is easy walking distance to the Viaduct, harbour precinct and Vector Arena. Stamford Plaza was voted New Zealand's leading business hotels by the 2008 World Travel Awards and Kabuki Teppanyaki Restaurant was voted by Metro Magazine as one of Auckland's best restaurants. 283 contemporary guest rooms, including 14 suites. With six versatile function rooms, and inner city location and an award-winning food and beverage team, Stamford Plaza Auckland offers an unparalleled selection of conference venues in sizes to suit virtually every need, with timeless decor, lighting, cuisine and elegant furnishings. Email: reservations@spak.stamford.com.au
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2009 Membership Subscriptions

Members with 1 to 20 employees \$200.00 + GST
Members with 21+ employees \$400.00 + GST

New Members –

1 January – 31 March 100% of annual fee
1 April – 30 June 75% of annual fee
1 July – 30 September 50% of annual fee
1 October – 31 December 25% of annual fee

We welcome new members – if you would like further information about membership, please email info@italchambers.co.nz or download a form from the website www.iccnz.com

Special Hotel Rates for Members

We're delighted to advise that we have preferred accommodation rates for ICCNZ members with the following ICCNZ member hotels

HOLIDAY INN CITY CENTRE and AVON HOTELS, CHRISTCHURCH

STAMFORD PLAZA AUCKLAND

For more information on rates and reservation process, please go to our website www.iccnz.com and log in to the Members-Only Offers. If you don't have your password, please generate a message to our webmaster once on that page.

News and Events

Aperitivo Italiano was held in Auckland on 1st April and the event was organised by the Società Dante in collaboration with ICCNZ and ItaliaNZ (Emanuele & Alfio) and Khuja Lounge. It was very well attended event.

During the first part of the evening guests were able to taste delicious breads and nibbles offered by the "Pukeko Italian Bakery" and "Italiani a Tavola" and Italian wines offered by 'Sapori d'Italia' whilst enjoying background Italian music. Then a screening of an episode of the popular Italian TV series Inspector Montalbano (Gli arancini di Montalbano) an intriguing detective story set in backdrop of the glorious Sicilian landscape. The screening will be followed by the discussion of the film and more Italian music.

Before and after the film there was also the opportunity to admire the work of Italian artists Simona Madonna and Charaka Simoncelli who will exhibit her paintings in the Khuja Havana room.



Pictured here: DJ Luca Napolitano, next to him is Alfio Leotta organiser partner, with the black t shirt is Sergio Guida, the owner of Khuja Lounge, and on the right is Emanuele Barbieri, with the white t shirt and black tie.



The next event is planned for Thursday 28th June 2009 at the Khuja Lounge - an Italian dance party. Further details will be posted on our website www.iccnz.com and circulated by email.



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**or Nosh 245a Ponsonby Rd Ponsonby Auckland
Phone: +64 9 360 5557**

Recipe courtesy of La Bella Italia



Pesce arrosto alla Mediterranea

Whole baked fish Mediterranean style

For 4 people

- 1 Whole Terakihi gutted and scaled
- 16 Black olives
- 3 cloves of garlic
- 3 vine tomatoes (or a dozen cherry tomatoes)
- Few basil leaves roughly chopped
- Few parsley leaves roughly chopped
- 8 gourmet or Nadine potatoes blanched in water for 15 minutes
- 30 gms capers
- 30 gms anchovies
- Extra virgin olive oil
- Salt and pepper

Method:

Pre-heat the oven at 200°C. Place the whole terakihi on an oven tray. Sprinkle with salt and pepper and olive oil. Place the anchovies and the capers on the fish and the rest of the ingredients around it. Pour the herbs over everything. Add more oil and salt. Place the tray in the oven for 20 minutes.