



ART ON WHEELS

I am building handmade bicycles that are pure art, craft and performance.

Simon Courtney
DEFLUX

Asking Simon Courtney to pick a favourite of the bicycles he has custom-built is like asking him to pick a favourite child. When pressed, the Christchurch-based graphic designer says it comes down to the satisfaction of the ride and from knowing how far he's progressed in his craft.

Courtney builds his bikes with steel frames rather than carbon fibre or aluminium. "For me [the advantage of steel] is the artisan aspect, a strong reflection of what I'm into with design. Carbon fibre

lacks the tactileness, it doesn't feel quite as organic."

Custom bicycles are a boutique industry in places like the US and Japan, but here in New Zealand Courtney says it's almost a lost art despite a strong history of bike-building. Because of that, he's had to rely on the online community for instruction and, as he puts it, "I've had to learn that making mistakes can be beautiful too."

The hobby is entirely funded out of Courtney's own pocket, and so far none of the bikes have been economically viable to sell, although there have been enquiries. He's hoping to acquire some new tools to streamline the build, and maybe then he can share the satisfaction of his art with someone else. As a helping hand, Steinlager Pure is aiming to hook up Courtney with a mentor, product designer Jamie McLellan.

PROOF IN THE PUDDING

We are making handmade puddings for New Zealanders to enjoy with friends and family.

Julia Crownshaw and
Christie McCarthy
Dollop

When friends Julia Crownshaw and Christie McCarthy went in search of a good pudding on the supermarket shelves, they weren't happy with the frozen, additive-laden options they found. So they decided to create their own, and Dollop Puddings was born.

"The whole thing was to make puddings that are real," says Crownshaw. "Traditional, old-school puddings with lots of butter and sugar and all those naughty things."

Both have backgrounds in food—Crownshaw in product development,

McCarthy in marketing—so they set to work modifying and testing recipes. The sticky date pudding (with 20 dates) is based on an old family recipe, the lemon tart (with the juice of six lemons) is an approximation of one in a favourite UK patisserie, and the chocolate was simply the most delicious they could find.

The recipes were market tested on willing guinea pigs among family and friends, and the puddings recently went on sale in Auckland and Wellington.

Crownshaw and McCarthy, who quit their jobs to dedicate themselves to the company, run Dollop from a rented bakery kitchen and bake treats such as vanilla bean custard and chocolate torte through the night. The pair is hoping to expand and are currently working on some products to release just in time for Christmas. Can't wait.

