

DRIVER

How Steve Smith became the world's top batsman

DESPATCHES

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PLATE

Taverna, a taste of Greece on the seafront in Kingscliff



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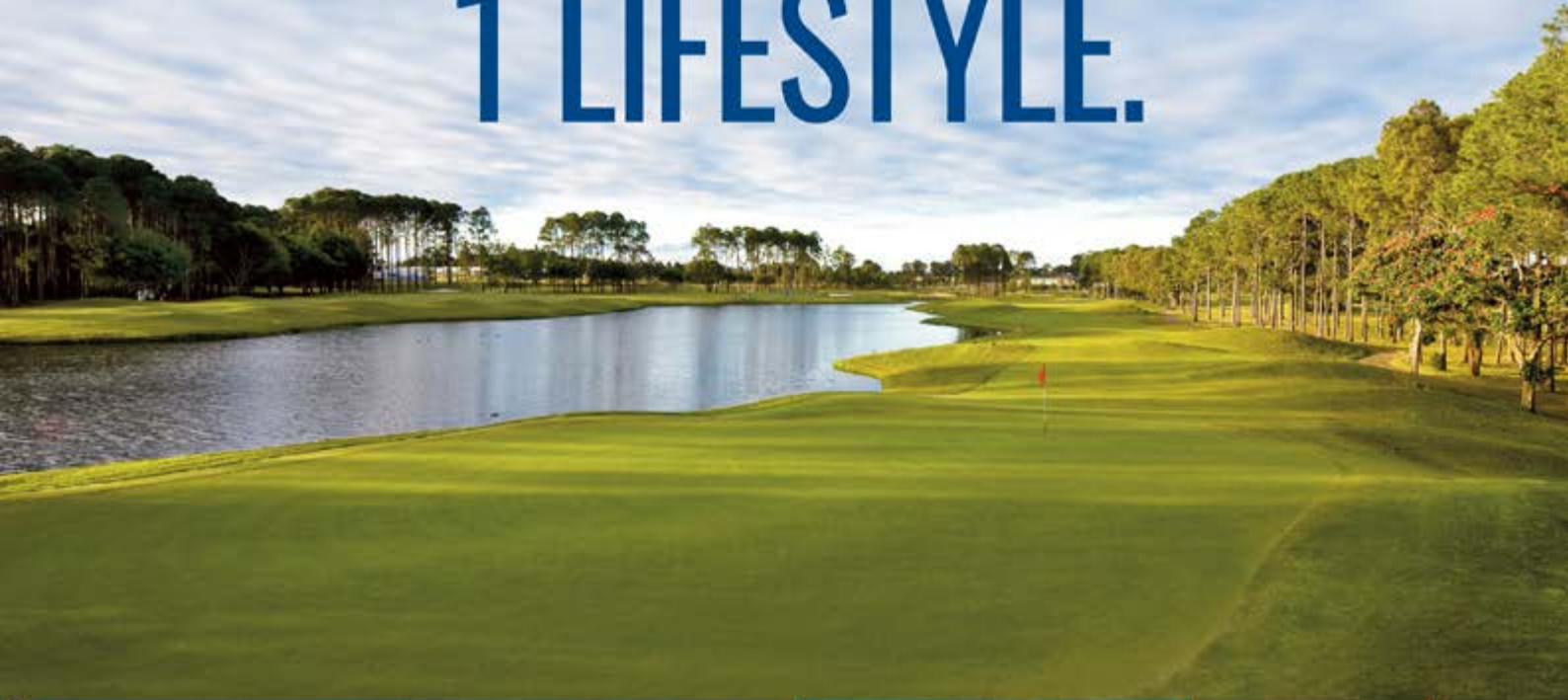
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WELCOME



We bring this issue of Mercedes-Benz Gold Coast magazine to you as the Australian and English cricket teams battle it out for the Ashes.

What better time to bring you an insightful article about the Australian Captain, Steve Smith, who in July became a Mercedes-Benz Gold Coast ambassador.

Being the Captain of the Test cricket team is perhaps the most prestigious job in Australian sport, and with that role comes a lot of interest about the character of the person that holds the position.

On his visit to our Robina dealership earlier this year, Steve opened up with us on how he responded to being dropped from the Australian cricket team around five years ago and then went on to become the best batsman in the world.

And he gave us his philosophy on how he approaches leadership – not just on the cricket field, but off it as well. I hope you enjoy the story.

As part of his ambassadorship, Steve will be making several visits to the Gold Coast, and I look forward to letting you know the details when they become available.

Elsewhere in the magazine, we meet two Gold Coast girls who are turning heads with their new bikini label, Summer Addiction. They are only 23 years old, but are already forging a path in business.

We also bring you the story of Taverna, the much-talked-about Greek restaurant by the seaside at Kingscliff, where Mark Wilson

and Lia Mason have developed a heartfelt concept inspired by their experience becoming engaged and married in the Greek Islands. I hear the service is great, and the food delicious.

We also talk to Bree Dittrich, the owner-operator at The Cake That Ate Paris. She has an envious talent for baking and decorating.

It is something we are well aware of here at Mercedes-Benz Gold Coast, because Bree made our 50th Anniversary cake. You can read about it inside this issue.

And there is plenty more inside, including a story about the interior fit out at B&B Salon at Mermaid Beach, our regular Highnett column from MWM Advisory, and the Certified Pre-Owned Vehicle catalogue.

I hope you enjoy our latest magazine.

A stylized, handwritten signature in black ink, appearing to read 'Robin Mainali'. The signature is fluid and cursive, with a long horizontal stroke extending to the right.

Robin Mainali

Dealer Principal

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M B G C

THE CAPTAIN

WORDS James Perkins
PHOTOGRAPHY Whitney Palmer



Steve Smith's rise from self-described “bits and pieces” cricket player to best batsman in the world and captain of the Australian test and one day teams.

For Australian cricket captain Steve Smith, being a great batsman and leader comes down to making good decisions.

Focusing on batting above all else after being dropped from the test team in 2011 was an important one, as was committing to being a role model and an ambassador for the game of cricket.

And then there are the decisions he makes each time the cricket ball hurtles down the pitch towards him at 140km/hr.

There is no deep, hidden secret to Steve's story. It is simple, but like all simple things, that's where its genius lies. The formula is thus: make a decision, act on it, work hard, believe in yourself and don't give up.

That's how Steve became the world's best batsman (by a long way). He has achieved things with the bat that only a handful of people ever have before. His averages, 59.66 after 104 innings, the sixth highest of all time amongst batsmen who have played more than 20 test innings.

And he is the only batsman in history to average 60 after 50 tests. He also hits heroic knocks, such as his second-innings century in India in February this year.

But five matches into his test career, Steve had failed to impress at the highest level, and he was dropped after the disastrous home Ashes series of 2010-11.

Having been picked as a bowler who could bat, he had taken just three wickets, and made a few middling scores with the bat.





“Once you get the ball coming at you, it is all about keeping the mind as clear as it can be, and reacting to whatever you see”

Looking back at 2011, Steve says, “I could bat a bit, bowl a bit and field a bit”, but the problem was, he was regularly getting out for scores of 60-70. “That wasn’t cutting it; I needed to be out there getting better scores, and that came back to making good decisions consistently.”

The first decision was to stop trying to be a bowler, so he spent all his energy on working on his batting in an effort to be successful at the highest level. “And I always believed I could do that,” he says.

Batting is making decision after decision, each one taken in the fraction of a second after the ball leaves the bowler’s hand. As he says, “Batting is around 90 per cent mental and about making good decisions. The way I

thought about batting changed, and the way I made decisions changed a lot.”

“Once you get the ball coming at you, it is all about keeping the mind as clear as it can be, and reacting to whatever you see,” Steve explains.

Where he started making better decisions was when the ball was around the off stump – that is the stump that is outside the bat as the batsman squares up, for those unfamiliar with cricket terminology.

“I was quite loose outside the off stump, and I was getting found out there - getting caught behind - a lot. So, it was about tightening up my game and ensuring I was making better decisions technically, and mentally, and that has made me a better all-round batsman.”

Some thought that turning away from bowling was a mistake, but since his return to the test side he has been thoroughly vindicated. “Since then, everything has gone pretty well, and it was probably one of the best decisions I ever made,” he says.

So that’s it: making good decisions and then taking action on them is one of the keys to fulfilling potential. But the story of Steve Smith’s incredible arrival as a great batsman has been well told.

Now, he is facing a new, and perhaps more important, test – leading the Australian cricket team in a home Ashes series against England. Steve Smith the batsman could go down as an all-time great, but what about Steve Smith the leader?



My first set of whites, back in Sydney. I was probably five years old at this point and already the cricket bug had bitten me.



I loved fielding, even as a child, and here I am for the first time demonstrating my catching skills.

WHAT 'THE FED' SHOWED STEVE SMITH

At the Mercedes-Benz Gold Coast showroom at Robina, Steve is wearing a lounge suit and his blonde hair is cut short on the back and sides these days – a much different look to the scruffy hair he sported at the start of his career.

The new Mercedes-Benz Gold Coast ambassador poses for several photos with his new car – the Mercedes-AMG GLE 43 – and then sits down for an interview for MBGC magazine before signing some bats.

It is just a few days after the cricketers settled their pay dispute with Cricket Australia, and Steve, who played a key behind-the-scenes role in getting the deal done, says he is glad it's over. Now the test team can prepare to go to Bangladesh.

Even back then, the Ashes were looming. "It's always in the back of your mind," he says. "It is the biggest series for test cricketers from Australia and England."

England enters the series as holders of the Ashes after beating the Australians in the 2015 series 3-2, which marked the end of Michael Clarke's captaincy of the Australian team and Steve's ascension to the top job. "The last trip to England didn't go to plan. Now we are playing at home, hopefully we can replicate what we did here back in 2013 and get the Urn back to Australia."

Of the 2015 team, it's likely only a handful of players will remain, including David Warner, Mitchell Starc, Pat Cummins, Shaun Marsh, Josh Hazlewood, and Nathan Lyon. Steve now has a team of his own, that he can help shape, and mould and lead. "This will be my fifth Ashes campaign, but first as captain, which makes it even more exciting," he says.

To get an idea of the type of person, and leader, that Smith aspires to be, we can go to an anecdote from Steve himself about meeting Roger Federer.

Not long after his debut as captain in December 2014, Smith had dinner with tennis greats Roger Federer and Lleyton Hewitt in Melbourne before the pair appeared in a Fast Four concept match.

As a long-term admirer of 'The Fed' – considered by many to be the best tennis player of all time, and also one of the game's greatest ambassadors – it was a special moment for the newly minted Australian cricket captain.

"What really impressed me was how with Roger Federer, what you see is what you get; he was really the same person in private as how he acts in public, which was really pleasing," Steve says. "I really like how he plays, and the way that he handles himself off the court."

Just like Federer, Steve could be remembered as one of the greatest to play his sport. And

just like Federer, Steve is working hard to be an ambassador for his game. "Absolutely," Steve says when asked if his persona off the field was important. "I am captain of my country."

That involves hard work and showing that he enjoys his cricket. By doing those two things, he can improve his performance on the field, the standing of the Australian cricket team, and the sport of cricket overall. "I want to ensure that the next generation of kids watches and loves our game," he explains.

Just like many of the greatest captains of the Australian cricket team, from Allan Border, to Steve Waugh and Michael Clarke, Steve's philosophy is to lead from the front. "That's in everything I do, from the way I train, to the way I behave and talk to people, and my performances on the field," he says.

Leading the Australian test team, for Steve, is about creating an environment based on constant improvement of the values and guidelines that the team can work towards to fulfil its potential.

"The team has been in a good place for a long time, and I want to continue that. The culture and environment is a good one to be around right now; we have got some really good characters around the group."

Growing up, Steve captained a lot of cricket teams. By age 19, he was captaining first grade at the Sutherland Cricket Club. During his exile from the test team, he also had stints in charge of the Sydney Sixers, and during that time, one particular incident made people sit up and take notice.

At age 22, Steve asked one of his far more experienced teammates, Stuart MacGill, a veteran of more than two dozen tests, to field at fine leg, but he declined. Steve told him, bluntly, to get down to fine leg. "Stuart said he was a good fielder, but I disagreed, and said 'get down there,'" he chuckles.

"He was more than 20 years my senior, and there were guys like Brett Lee in that team as well, but that was never really a problem for me as captain. Those guys were good and accepting."

WHO IS STEVE SMITH THE PERSON?

MBGC can confirm that, just like Federer, Steve is the same character that you see fronting press conferences, and smiling on his Instagram feed. He is a normal bloke with an extraordinary talent for cricket.

Steve is not one for filters on Instagram. A lot of his personal photos are out of focus, or grainy. There is no flashiness, no posing. On holiday recently, he visited the New York hotel featured in Home Alone II, and that was not long after meeting the Dhalai Lama in India.

There are also selfies with teammates from India and Australia, and there are plenty of shots of Steve eating breakfast and sipping coffee. There's also a grainy photo with his mum for Mother's Day.

But most pictures feature his long-term partner, Dani Willis. The most notable is a selfie from Top of the Rock in New York in late June, where Willis is sporting an engagement ring. The proposal came around six years after they met in 2011, at a time not long after Steve was dropped from the Test side.

New York is Steve's favourite place in the world right now. He likes how you can do a lot when it feels like you aren't doing much

at all. There are hidden pockets with cafés and restaurants around each corner. And no one knows who cricketers are. "The proposal fit in nicely; it worked out really well," he says.

Perhaps Australia underestimated Steve Smith when he first emerged because of his youthful face and shock of blonde hair. He shouldn't be underestimated now.

Steve well understands that in his hands, which so deftly wield a cricket bat, rests a portion of our national pride. As he walks out on to the cricket field, with his steely gaze hidden by sunglasses and Baggy Green shielding his forehead from the sun, we know what Steve is all about.

That is, making runs for Australia and continuing the tradition of stern Australian cricket captains who lead from the front and embrace the opportunity presented to them to be leaders, not just of the team, but for the country.





A TASTE OF GREECE IN KINGSCLIFF

Mark Wilson and Lia Mason waited patiently for the perfect venue for their Greek restaurant Taverna, and they found it in a cosy brick building on the foreshore at Kingscliff.

WORDS James Perkins

PHOTOGRAPHY Kristy Mason, Figtree Wedding Photography





On the day of his wedding 15 years ago, Mark Wilson watched as, one by one, freshly caught octopuses were taken from a wooden frame and brought over to the portside Santorini taverna where he was celebrating his wedding reception.

He was captivated as the cephalopods were chargrilled and doused in vinaigrette before being served to the guests. The memory remained with Mark as he and wife Lia Mason went about life on the Tweed Coast, where they own and operated the Osteria and Spice Den restaurants.

For Mark, the Greek Islands would always be perfectly captured by those hanging octopuses, and by the taverna on Santorini – the island where he and Lia were engaged and married, located in the country of Lia’s birth.

The couple always harboured a vision to open a Greek restaurant, in homage to all those things. After waiting years for the right moment to make it a reality it came last year, when the ideal venue for their concept, named Taverna, became available in Kingscliff.

“It is our little ode to Greece,” says Mark of Taverna, which opened in December 2016. The homely brick building on Marine Parade with white painted walls and blue trim looks like Greece, and inside the restaurant, the menu, which includes plenty of fresh seafood, halloumi, tzatziki and hummus, tastes like it too.

And of course, there is a seared octopus dish. “That was born in Santorini and it oozes that feeling of the Greek Islands for me,” says Mark: “When I think of Greece, I think of octopuses hanging by the shoreline.”

THE LITTLE BUILDING BY THE SEA

Mark and Lia had always admired the small, brick cottage located at the south end of the Kingscliff esplanade. Mark drove past it almost every day picking up and dropping their daughter Sophia off to school.

“We had a couple of inspired ideas to grab hold of it over the years,” he says. The building became vacant late last year, and when Mark saw a real estate agent painting a ‘for sale’ sign on the front, he called the same day.

Within 24 hours he and Lia entered into terms to purchase the venue, which is ideally suited to play home to a Greek restaurant. But there was some work to bring the feel to life. “There was a natural evolution as we renovated the building,” says Mark. “As we saw our vision come to fruition with the painting and decorating, we saw that it was very comfortable in its own skin. It made an ideal seaside restaurant.”

CARE FOR PRODUCE

In addition to the octopus, the lamb is a standout. It is cooked for 36 hours and then brazed with Greek herbs including rosemary and thyme, before lemon is added. “It is as tender as anything,” says Mark, “organic lamb shoulder cooked until it is mouth wateringly tender with confit garlic on the side.”

Much care is taken with the provenance of the food at Taverna. While it is not promoted on the menu, the restaurant has a strong local ethos. Working alongside farmers from the local area, staff ensure essential ingredients are always on hand. “We start with good produce, and when you get that there is not much else you need to do with it,” says Mark.

For example, there is a farm within 10 kilometres of Taverna that grows a particular type of potato for the restaurant, and at the same farm there is also some experimentation going on with some new tomatoes.

As another example, the restaurant sources its artificial-flavour free gelato from a Murwillumbah artisan, and its ciabatta bread from a Mullumbimby baker.

“Business is hard, so to have those little wins and to create those connections with the people around us helps everyone prosper, which is really exciting,” says Mark. “It is an exciting road to go down.”

Inside the restaurant, there are growing calendars to remind the chefs to contact the farmers well in advance to plant the required crops.

“If there is something we want to work with, it can be a challenge to get the timing right, but we stay ahead of the game and communicate and support each other,” says Mark.

“We know, for example, that in March you need to take the lettuce off and put the peas on. There are challenges, but nothing that can’t be overcome.”



“As we saw our vision come to fruition with the painting and decorating, we saw that it was very comfortable in its own skin. It made an ideal seaside restaurant”



Ben Jones, previously of hatted Gold Coast restaurant Verve, is the head chef at Taverna. He met Lia and Mark after applying for a job at another of their venues, but they knew he was perfect for their Greek concept.

Mark is an experienced restaurant manager, while Lia works in menu development across the couple's restaurants.

Their focus at Taverna is simplicity while over delivering on service and quality. "That's reflected in our elegant little building and the care we have taken with the space," says Mark. That care and attention has been rewarded with rave reviews and sold out nights.



THE TAVERNA EXPERIENCE

James Perkins dined at Taverna, and this is his experience.

Down on the southern end of Marine Parade at Kingsliff sits Taverna. A year old now, the restaurant is completely full of people on this Friday night.

At the front of house, Bree welcomes us with a smile as we walk through the aqua blue painted door, and she has two cocktails created for us – a Santorini Martini and the Dodd Collins – as we wait for our table to become available.

We sit in the rattan furniture in the small bar area and sip on our drinks while admiring the collection of photos from the Greek Islands that are set against the white wall.

The service at Taverna is outstanding. Mark told me that it is important to keep things simple and over deliver on service and quality, and they did just that.

Toby looked after us on Friday night. He took us to our seats right at the window in front, overlooking the white-painted outdoor tables under blue umbrellas that front out onto the street.

A food journey was what Toby offered; a trek through the most interesting items on the Taverna menu, with matching wine. We couldn't resist and said yes.

Out first came the organic ciabatta bread from Almond Road Bakery in Mullumbimby, which was topped with dukka and served with Greek herb-infused olive oil. Alongside, we had the grilled Byron Bay halloumi drizzled with oil

and bush honey. The mix of textures between the crispy exterior and soft (yet solid) interior alongside the salty sweetness was beautiful.

Next came the fried squid with seaweed and peppercorn mayonnaise. You could taste how fresh it was, which is so important. The light dusting of salt and pepper batter let the taste of the squid shine through.

Toby then brought us out a 2014 Salomon Undhof Riesling from Austria. It went well with the chargrilled octopus that is served with fava bean whip and pickled vegetables.

I was really looking forward to this, after Mark told me that it was inspired by the octopus served at his wedding reception. It didn't disappoint. My friend said it was her favourite of all the delicious food that we tried that night.





“We start with good produce, and when you get that there is not much else you need to do with it”

Next came a thick piece of yellowfin tuna that was incredibly tender and cooked to perfection – seared on the outside and warm but raw on the inside. It went so well with the mash and seaweed pesto sauce.

Finally, accompanied by some 2016 Mac Forbes Yarra Valley Pinot Noir, came the exceptional main course – the New England lamb shoulder cooked for 36 hours, covered in a red wine jus with soft roasted garlic.

The lamb is just ‘wow’. Melt in your mouth perfection.

Alongside, we ate three sides: the Brussels sprout slaw with salted goat gouda, lemon and sea salt; roast pumpkin, beetroot tzatziki, quinoa, and fresh herbs; and three chunks of local beetroot sitting on carrot hummus, and coated with seeds and nuts.

The beetroot, in particular, went well with the lamb. It offset the rich taste of the meat exceptionally well with a light and sweet and fresh taste, and I never thought hummus would go so well with beets.

We were so full, but were tempted to cleanse the palate with sorbet. We had the lemon sorbet, and a unique and interesting flavour that I could really get used to, dragon fruit with finger lime.

As we walked down the street, a neighbouring restaurant was packing up for the night. One of the staff called out to us, ‘were you just at Taverna?’

‘Yes we were, it was so good.’

“Oh, it is isn’t it? You’re very lucky.”

Yes we were.



Taverna

22 Marine Parade, Kingscliff NSW
To book call 02 6674 8762 or visit
www.taverna.net.au



Cake, and eat it too

Be consumed by Bree Dittrich's incredible cakes.

WORDS James Perkins PHOTOGRAPHY Lana Bell

Family is a recurring theme in the story of *The Cake That Ate Paris* and its founder Bree Dittrich.

Explaining her journey from apprentice chef to in-demand cake maker, Bree notes several important moments, each spurred by her family.

She was working as a pastry chef on the Gold Coast and learning cake decorating on the weekend when her sister asked for a wedding cake.

At that time, Bree wasn't sure whether she would become a cake maker, but the reception from her family to the finished product made her believe she was capable of going out on her own.

"Everyone was so impressed by the cake that they pushed me on to keep doing it," she tells Mercedes-Benz Gold Coast as her two sons, Van and Billy motor around her feet.

After a road trip around Australia with then fiancé (now husband) Matthew, Bree decided to give it a shot. "It gave me confidence to go out and do my own thing," explains Bree. "Once I got back, I started doing markets on the weekend, and got a job at a cake decorating shop."

Two years later and Bree had graduated from the markets and was running her own business. But the tie-in with family doesn't end there. A question Bree often gets asked is, how did you discover the name?

Well, her father came up with it. It comes from a classic, very strange Australian film from the 1970s – Peter Weir's first as a director – called *The Cars That Ate Paris*.

"I didn't watch the movie until after we decided upon the name, and it made me a bit worried," says Bree. "It's a weird movie. Not many people have seen it, though, so I'm glad I went with the name – I get a lot of positive feedback."

It's memorable, and it includes the words cake, and ate, which go well together, and we all know that Paris has a certain ring to it. Bree's cakes would fit in well at a Les Marais café alongside the macarons, no doubt.



THE DESIGN PROCESS

Bree's creations are decadent, beautiful and glamorous. Her attention to detail is evident in the decorations, namely the carefully sculpted icing, and the sugar flowers that often flow down the sides of her cakes. It takes a lot of planning to get such a perfect finished product.

Bree starts each project with a consult where she will provide some taste testers and go over the client's wants and needs. She will bring photos so the client can get an idea of what the cake could look like, and so that she can understand their design dreams.

Sketches follow and the final look of the cake is nailed down through email correspondence. It is easy to get carried away with looks, but at the end of the day a cake is supposed to be eaten and Bree says that taste is a huge component of a successful wedding cake.

"A lot of people expect a wedding cake to taste a bit boring, and they are impressed when it has a yummy, unexpected taste - something that hasn't been done before with a personalised design that is different from every other cake."

Lately, Bree has noticed that the naked style has become popular with clients. That means rather than the traditional fondant icing, people are turning to butter cream and leaving some of the cake exposed. Decorations are real, fresh flowers. "It looks pretty, and it is very yummy to eat."

STAR CAKE MAKER

Bree has developed a cult following on Instagram, where The Cake That Ate Paris has more than 40,000 followers. "I don't know how I got as many as I got," says Bree. "It's a bit of a surprise, but people must like looking at cakes."

Bree's sister is a photographer, which gave Bree access to high quality images of her cakes, and an understanding of how important they were to promoting her products. "She takes most of the photos for me, which make a massive difference for Instagram and all of my marketing."

The Cake That Ate Paris has now evolved from a cake baking business to mini media company. "It has been in the last six months to a year that I have started to document everything that I do," says Bree. "I have recently started doing videos on Instagram: people love watching how the cake comes together."



To see Bree's work visit [@thecakethatateparis](https://www.instagram.com/thecakethatateparis)

DECADENT OREO PIE

By Bree Dittrich

Ingredients

Crust

3 packets of Oreos
250g unsalted butter

Chocolate mix

855ml cream
600g dark chocolate
60g unsalted butter
6 egg yolks
9 tablespoons of brandy (or any liqueur)

Method

Crust

Blend the Oreo cookies and butter in a food processor and press into a tart tin, and place in fridge to set.

Chocolate mix

Put cream into a pot and heat until almost boiling.

Take the cream off the heat and stir in chocolate mix.

Add butter and continue to mix.

Add egg yolks and mix, until all ingredients are combined.

Finally, add brandy and pour the mix into tart tin and place back in fridge to set.

Decorate your tart with fresh cream and berries, or whatever your heart desires.

Voila, you have a decadent Oreo pie..



This is my wedding cake. Whenever I spoke to people about my own wedding, they would always ask, 'what is yours going to look like?'

BREE'S WEDDING CAKE

When it came to making her own wedding cake, this cake maker felt the pressure.

Whenever I spoke to people about my own wedding, they would always ask, "what is yours going to look like?"

I told them that I didn't care too much; I cared more about others' than mine. I did end up caring, though. I didn't trust anyone else to make it.

Being a cake maker, there was some pressure to create something spectacular.

I changed my mind a lot about the design - every week I had a different plan. I ended

up choosing an elegant design in white with flowers cascading down the side.

I made the whole cake up here at home, and the problem was that my parents, who were hosting the wedding, lived six hours away from the Gold Coast.

So I put it in the back of the car, and as I was driving, I couldn't even look; I just forgot about it and pretended it wasn't there. It made it, and thankfully it didn't get damaged.

When it was unveiled, everyone loved it. The reaction was really pleasing, as was finally getting to eat a wedding cake that I made!



THE MERCEDES-BENZ GOLD COAST 50TH ANNIVERSARY CAKE

Commercial jobs are rare for The Cake That Ate Paris, so Bree was pleasantly surprised to receive a commission from Mercedes-Benz Gold Coast.

The dealership needed a cake for its 50th Anniversary celebrations back in July.

Bree was given creative freedom with just two stipulations: it needed to be black and gold, and it needed the Mercedes-Benz three-pointed star as a decoration.

The result (pictured), a solid matte-black top with a striking rendition of the Star is decorated with sparklers.

The bottom layer is embellished with dozens of sparkly gold geometric sprinkles that Bree placed one-by-one. "That took a bit of time to stick on," she recalls.

"It was a pleasure to make a cake for such a special occasion for Mercedes-Benz Gold Coast, and it was really nice to see the positive reaction from the guests at the birthday party," Bree said.

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\$100,000 - AND OVER



2016 Mercedes-Benz C 63 S AMG

\$159,900.00 Drive Away



Km 10,635. Two-door and four-seat coupe in Iridium Silver with leather interior.

FEATURES INCLUDE

- Panoramic glass sliding sunroof with electric roller sunblind
- LED Intelligent Light System with adaptive high beam assist plus, function, motorway mode, cornering light and enhanced fog lights
- Head-Up display with virtual image projection
- AMG 19/20-inch 5 twin-spoke forged wheels in matte black
- Burmester surround sound system
- AMG performance front seats
- AMG performance exhaust system
- AMG performance steering wheel Nappa leather



2015 Mercedes-Benz GLE 350

\$89,900.00 Drive Away

\$50,000 - \$100,000



Km 21,185. Five-door and five-seat wagon in Tenorite Grey with leather interior.

FEATURES INCLUDE

- AM1 AMG exterior body styling
- COMAND navigation with voice activation
- Panoramic glass sunroof with electric blind
- 489 Airmatic suspension
- 21-inch bi-colour double five-spoke alloy wheels
- Harman/Kardon surround sound
- Genuine Mercedes-Benz tow bar
- Additional one-year Mercedes-Benz certified Pre-Owned warranty
- Additional one-year Mercedes-Benz roadside assistance

\$50,000 - \$100,000



2016 Mercedes-Benz CLA 45 AMG

\$84,900.00 Drive Away



Km 9,510. Four-door and five-seat coupe in Mountain Grey with red cut leather interior.

FEATURES INCLUDE

- COMAND navigation with voice activation
- Harman/Kardon surround sound system
- Blind spot assistance
- Keyless entry and start
- Reverse camera
- Panoramic glass sunroof
- Additional two-year Mercedes-Benz Certified Premium Plus warranty
- Additional two-year Mercedes-Benz roadside assistance



2014 Mercedes-Benz A 45 AMG

\$64,900.00 Drive Away

\$50,000 - \$100,000



Km 8,925km. Five-door and five-seat hatch in Cirrus White with red cut leather interior.

FEATURES INCLUDE

- AMG Aerodynamics package
- Black 19-inch alloy wheels
- Two-year Certified Pre-Owned warranty

Many more features to list.

\$50,000 - \$100,000



2014 Mercedes-Benz E 250

\$59,900.00 Drive Away



Km 29,835. Four-door and five-seat sedan in Cavansite Blue with black leather interior.

FEATURES INCLUDE

- Vision package
- COMAND navigation with voice activation
- Keyless entry and start
- Blind spot assistance
- Electric memory front seats
- 19-inch multi-spoke alloy wheels in silver
- Two-year Mercedes-Benz Certified Pre-Owned warranty
- Two-year Mercedes-Benz roadside assistance



2015 Mercedes-Benz C 250

\$54,900.00 Drive Away

\$50,000 - \$100,000



Km 21,081. Four-door and five seat sedan in Obsidian Black with black leather interior.

FEATURES INCLUDE

- Vision package with panoramic glass sliding sunroof with electric roller sunblind
- LED Intelligent Light System with adaptive high beam assist plus function, motorway mode, cornering light and enhanced fog lights
- Head-Up display with virtual image projection
- Navigation
- Reverse Camera

\$50,000 - \$100,000



2014 Mercedes-Benz C 250 BLUETEC

\$52,900.00 Drive Away



Km 63,370. Four-door and five-seat sedan in Diamond White with black leather interior.

FEATURES INCLUDE

- Panoramic glass sliding sunroof with electric roller sunblind
- LED Intelligent Light System with adaptive high beam assist plus, active light function, motorway mode, cornering light and enhanced fog lights
- Head-Up display with virtual image projection
- COMAND Navigation
- Heated Memory Seats
- Burmester surround sound system
- Exclusive interior finish



2014 Mercedes-Benz SLK 200

\$52,900.00 Drive Away

\$50,000 - \$100,000



Km 45,429. Two-door and two-seat roadster in Polar White with black leather interior.

FEATURES INCLUDE

- Glass roof
- Bluetooth
- Navigation
- Sports steering wheel
- Two-year Mercedes-Benz Certified Pre-Owned warranty
- Two-year Mercedes-Benz roadside assistance



2012 Mercedes-Benz E 250

\$49,900.00 Drive Away



Km 47, 498. Two-door and four-seat cabriolet in Iridium Silver with black leather interior.

FEATURES INCLUDE

- Automatic roof mechanism
- Bi-Xenon headlamps
- Harman/Kardon surround sound system
- Electric wind deflector
- COMAND navigation with voice activation
- Electric memory seats
- Keyless entry and start
- Two-year Mercedes-Benz Certified Pre-Owned warranty
- Two-year Mercedes-Benz roadside assistance

\$15,000 - \$50,000



2015 Mercedes-Benz CLA 200

\$47,900.00 Drive Away



Km 34,274. Four-door and five-seat coupe in Cosmos Black with black Artico interior.

FEATURES INCLUDE

- COMAND navigation with voice activation
- Harman/Kardon surround sound system
- Night package including 18-inch gloss black alloy wheels and gloss black window trims and mirrors
- Two-year Mercedes-Benz Certified Pre-Owned warranty
- Two-year Mercedes-Benz roadside assistance

\$15,000 - \$50,000



2011 Mercedes-Benz E 250 CDI

\$39,990.00 Drive Away



Km 58,982. Four-door and five-seat sedan in Palladium Silver with black leather interior.

FEATURES INCLUDE

- COMAND navigation
 - Vision pack including Intel lighting and sunroof
 - Reverse camera with parking sensors
 - Keyless Go and entry
- Many more features to list.

\$15,000 - \$50,000



2013 Mercedes-Benz C 250

\$32,888.00 Drive Away



Km 97,825. Four-door and five-seat sedan in Polar White with black leather interior.

FEATURES INCLUDE

- Keyless entry and start
- Electric memory front seats
- COMAND navigation with voice activation
- Tow bar
- Reverse camera
- Two-year Mercedes-Benz Certified Pre-Owned warranty
- Two-year Mercedes-Benz roadside assistance

\$15,000 - \$50,000



2015 Mercedes-Benz A 180

\$29,900.00 Drive Away



Km 16,800. Five-door and five-seat hatchback in Polar Silver with black interior.

FEATURES INCLUDE

- Navigation
- Blind spot assistance
- Reverse camera
- Bluetooth with audio streaming
- Cruise control
- Keyless Go
- Additional one-year Mercedes-Benz Certified Pre-Owned warranty
- Additional one-year Mercedes-Benz roadside assistance

\$15,000 - \$50,000



2012 Mercedes-Benz C 200

\$24,900.00 Drive Away



Km 94,709. Four-door and five-seat sedan in Tenorite Grey with black Artico interior.

FEATURES INCLUDE

- Edition C Package
- AMG exterior styling
- Vision package
- Electric tilting and sliding glass sunroof
- Harman/Kardon surround sound
- Semi-electric seats
- Two-year certified Pre-Owned warranty
- Two-year roadside assistance

\$15,000 - \$50,000



Timber, cuts and colours

At B&B Salon, funky hair is juxtaposed with rustic timber, exposed lighting and Sailor Jerry-inspired art.

WORDS James Perkins PHOTOGRAPHY Kurt Thomson

The solid four-metre slab of Papua New Guinean rosewood that hangs from the ceiling of the B&B Salon supports several exposed lights that dangle from platted wiring.

The lights bring a sepia tone to the recycled timber, weather-beaten corrugated iron, and large, timber-framed mirrors that combine to create a raw and rustic vibe.

The interior is a reflection of the personal style of B&B Salon founders Jo Bird and Quentin Boulogne, and was brought to reality by builder Derek Quan.

Guests are welcomed to the salon with a leather lounge setting surrounded by calavera and drunken sailor drawings, which hang alongside images of some of B&B's most creative hair designs.

It is a comfortable space, which Jo says was essential, as clients stay three to four hours at a time if they are having colour services or hair extensions.

"We wanted to create a place that felt good to hang out," Jo adds. "Some salons feel clinical and sterile, but we wanted something that felt really good."

Quentin, who describes the theme as "industrial chic", adds, "we really like that warm feeling and the timeless finishings,

which will be easy to update with different artwork and furnishings as time goes on."

The space isn't finished yet. The pair has commissioned a two-metre artwork for the back wall that will be mounted on a PVC panel, and there will be a living 'green wall' behind the basins that will set off the stained timber and dark roof with the green of plants.

Jo and Quentin are also considering a couple of skylights to let more natural light into the salon. They will enter the space in the salon design awards next year, after they have applied the finishing touches. "We want to get the salon exactly how we want it; there are a few things we need to finish off," says Jo.

We wanted to create a place that felt good to hang out

In Derek, Jo and Quentin found a builder who was keen to invest his 17 years' experience as a builder into a creative project. He used Jo's previous Broadbeach salon as inspiration, but at the same time had freedom to apply his own vision.

"He was so ethical, efficient and on time, which is really rare in construction," says Jo,

who has now built three salons. "He really did an amazing job for us."

Despite having several other projects on the go, Derek accepted the job after being introduced to Jo and Quentin through a mutual friend. "I always say yes to any challenge," he says.

It was partly a passion project for Derek, and he spent many hours in the salon at nights and on weekends to complete the job.

"The fact that Q and J wanted to be so creative with the job was great," says Derek. "They were quite involved in the process. We were able to communicate clearly and effectively, which resulted in a space that we are very happy with."

Derek's family is from Papua New Guinea, where they own a timber exporting business, and that's where he acquired the PNG rosewood for the centrepiece light fixture.

"To be able to incorporate my own life and background into this job was really special. It is a culmination of a career spanning almost two decades, so a lot of soul went into it," says Derek.

The build incorporates mostly recycled timber that Derek acquired from online marketplaces, or in his travels around South East Queensland and Northern New South Wales.

Derek found dozens of pallets on Gumtree and some hardwood in a front yard near Yamba, while the corrugated iron is from a demolition site near Morningside.

The reception desk was added last and is a personal touch. It used a mixture of timber from all the other elements of the build, allowing it to seamlessly integrate with the rest of the space.

This is Jo's most ambitious salon design. It comes after the overseas adventure where she met Quentin, in his home country of France.

Quentin has held several senior positions in Europe, including as Artistic Director at both Toni & Guy Paris, and Saco London.

After returning to the Gold Coast, the pair decided to go into business together.

"Within two years, we got very busy in Broadbeach and our team had grown from three of us to seven and we outgrew the premises," explains Jo. "We had to come here (Mermaid Beach)."

Quentin brings some French flair to the salon. He has fresh pastries and treats delivered by a local baker each morning, and that there is an espresso machine to make coffee for clients.

Their skills in hairdressing complement each other. Jo, as a Gold Coast trained hairdresser with strong skills in colours and curls, while Quentin specialises in cuts.

Quentin says, "I was working for the best in Europe, so it was a very good balance between us. She is a Gold Coast girl, I am a European guy, we have two different views of business and also our skills in hairdressing complement each other."

Jo adds, "With this space, and our shared skills in hairdressing, we are aiming to lift the bar of everything to do with hairdressing on the Gold Coast."

“With this space, and our shared skills in hairdressing, we are aiming to lift the bar of everything to do with hairdressing on the Gold Coast”



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Summer Addiction

The second collection from Gold Coast swimwear label Summer Addiction brings a more diverse range of styles and cuts to the emerging brand.

WORDS James Perkins PHOTOGRAPHY Jay Brosnan





High-waisted bikini bottoms bring a touch of vintage glamour to the latest collection from Summer Addiction, which has broadened the label's appeal while keeping true to its vision of high-end European chic with a Brazilian twist.

The bikini bottoms emphasise the waist while accentuating the leg line and are a stand out from the spring range, which has also introduced some more modest cuts to the cheeky brand.

Summer Addiction launched in December 2016 with a sexy and versatile collection named White Label, and co-founders Jasmin Young and Chantal Umpelby have used their second collection to vary their offering.

The girls have added several new styles to the collection, including their first one-piece design, as well as a suite of new colours.

"With the latest range, we focused on how to expand and diversify," explains Jasmin. "The high-waisted style suits new mums and our medium coverage style suits a more modest look for a wider demographic."

That's not to say that they have compromised on sexy, as they haven't. "Our aim is to make women across the globe feel comfortable in their own bodies by taking a timeless, minimalist, and sophisticated approach to the design of our swimwear," says Jasmin.

Planning for the spring collection began in January last year. The design process is lengthy and meticulous to ensure each piece is supportive, fits well and is of high quality.

The final design is finished and then the samples arrive, which Jasmin and Chantal examine thoroughly before approving the new run. The Spring Collection, which was launched in September, will be sold through the summer months. "Since the launch, two ranges have sold out completely. "People are loving the new styles," says Jasmin.

FROM FRIENDS TO BUSINESS PARTNERS

Jasmin and Chantal are the driving force behind the brand, from concept to design and then production. The 23-year-olds met a decade ago in high school and grew to become close friends.

Their shared love of the beach and swimwear brought them together, and even during their school days they dreamed of starting their own fashion label.

“A lot of young people, today especially, have a big drive to own their own business to achieve a good work/lifestyle balance. It has a real appeal for people”

“We are born and bred Gold Coast, which is all about summer and swimwear and the beach, so it all blends together,” says Jasmin. “Our 10-year friendship, along with our passion for swimwear, makes working together really easy.”

Those days in bikinis soaking up the sun gave the pair a real passion for finding the perfect swimwear and a good insight into the areas of the market that were undersupplied.

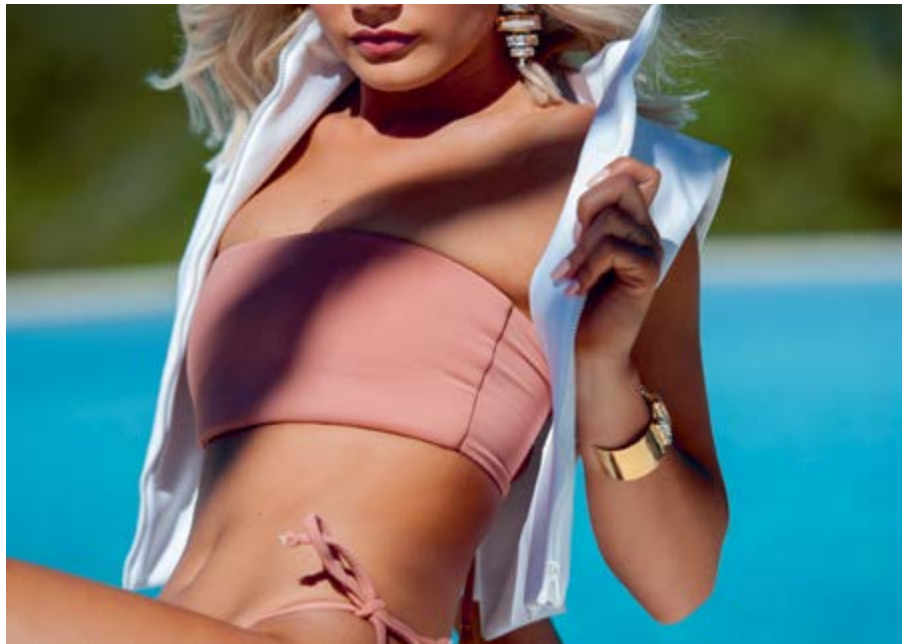
Following in the footsteps of Gold Coast swimwear design icon Paula Stafford, the friends have joined the new wave of independent swimwear labels operated by young entrepreneurs using online sales portals and mail distribution.

“A lot of young people, today especially, have a big drive to own their own business to achieve a good work/lifestyle balance. It has a real appeal for people,” says Jasmin.

It is, therefore, a competitive market for many entrepreneurs. Jasmin and Chantal, however, have arrived with a strong vision for colour and style that sets their brand apart.

“We’ve taken a risk to design products and incorporate colours that are unique, timeless and distinctive in the marketplace. A lot of newer brands, however, are shifting towards loud prints and patterns, which fit a current trend, but quickly go out of style”.

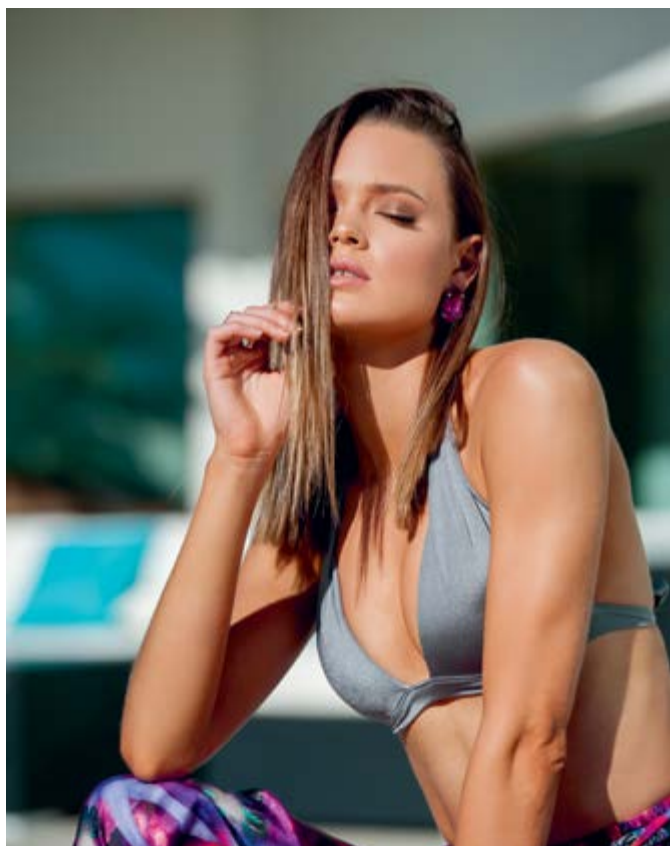
The minimalistic approach at Summer Addiction, combined with high-quality materials in striking colours, makes the label an instant classic, and the classics never go out of style.



THIS PAGE

Top: Corset bandeau (\$60.00) and All Tied Up bottoms (\$55.00) in Honey Glow

Bottom: Diana triangle (\$60.00) and High Ryder bottoms (\$55.00) in Cream



THIS PAGE

Top left: Diana triangle (\$60.00) in Metallic Stone

Top right: Lorenzo one-piece (\$110.00) in Honey Glow

Bottom: Monico cut out crop (\$60.00) and High Ryder bottoms (\$55.00)
in Midnight Black and Moss

Our aim is to make women across the globe feel comfortable in their own bodies by taking a timeless, minimalist, and sophisticated approach to the design of our swimwear



THIS PAGE

Left: Corset bandeau (\$60.00) and Allure bottoms (\$55.00) in Midnight Black

Right: Lorenzo one-piece (\$110.00) in Midnight Black



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WHEN BUSINESS OWNERS RETIRE



Baby boomers make up around one quarter of the Australian population, and they are hitting retirement age right now. For the business owners in this cohort, retirement planning comes with added complexity.

WORDS Melanie Wear, MWM Advisory Director

Retirement is a question that many business owner-operators will grapple with over the next few years. Our dominant demographic, the Baby Boomers, are hitting retirement age each day by the hundreds.

Around a quarter of the Australian population is part of this group of people, born between 1946 and 1965. This is a generation that has accumulated significant wealth and has grown accustomed to high standards of living.

So, for those that own and run their own businesses, and who may have been doing so for 30-odd years, there are some big decisions to make that will affect their ongoing quality of life in retirement.

For those business owners, the question of what to do with the thing that has provided them with their life's purpose over a period of decades is not an easy one to answer.

OPTIONS FOR RETIRING ENTREPRENEURS AND BUSINESS OWNERS

WIND UP THE BUSINESS

This is self-explanatory. If the business is not worth much, or if there are no parties interested in purchasing it, or continuing its work as a going concern, it may be necessary to wind it up. It is not as simple as locking the doors and walking out, though. There are several legal and tax considerations when taking this option, especially if there are employees involved and if you are selling plant and property.

SELL THE BUSINESS PRIVATELY

Businesses are typically sold on multiples of earnings. Expect to achieve an earnings multiple of two to three times when selling privately, depending on the business. It is important to consider that when the business is sold, the owner will get a lump sum, but those profits that have come in over the years will cease. So, is that lump sum going to result in a better long-term quality of life than the continued dividends from the business?

ACQUISITION BY A LARGER BUSINESS

Large businesses will typically pay a higher earnings multiple for the sale price than a private buyer. We said above that a business may fetch earnings a multiple of two to three times in a private sale, but a big business could pay double that for the same acquisition. Yet what these big businesses are looking for is systems, software, governance, and accountability. If your business is not run professionally, with a corporate ethos, then it will struggle to find a large business that is interested. Systems, governance and accountability mean many things, including clear position descriptions, strong and efficient processes, good staff, and strong vision and values. For example, a large acquirer will be scared off if several family members work at the company, have ill-defined position descriptions and float in and out of the office on an irregular basis.

MANAGEMENT BUYOUT

For business owners that have been working with staff that they trust and respect for several years, a management buy-out may seem like a solid option. But it is notoriously difficult to get right. It needs to be fair, so the owner needs to get fair value for the business. Often, the staff will not have the capital or borrowing capacity to fund the purchase, so the current business owner will provide vendor finance which the staff will pay back through the business' profit. The more entrepreneurial and ambitious staff may be inclined to start their own business in the same sector, rather than pay a large sum for an existing business. It is difficult to strike the right balance in this situation.

MAINTAIN OWNERSHIP

Just keep the business. Mum and Dad may have been running the company for 30 years, so consultants will be needed to assist in the transition to their retirement, which should be planned around five years in advance. In this situation, the business will continue to be a cash cow, and the owners will maintain their equity in the business. At the end of the day, they can still sell if this doesn't work. While the dividends may not be what they were when Mum and Dad were managing the business due to additional staff costs, it could still be the best plan. This option does have its difficulties. When the long-time owner-managers step back, staff discipline can lapse. Or if new management is brought in, there may be upheaval within the business if they are not as aligned to the staff needs as the owner-operators were. The owners may also find it difficult to step back from the business, when they are still dependent on its earnings and profits.



Each of these options has its own pros and cons, and they come with far more complexity than described above.

Family can add another layer of difficulty to the transfer of ownership of businesses, but the above options can be generally applied in any situation.

And if the business owner was smart enough to acquire the business premises, then that can provide a continued revenue stream in retirement, even if the business is sold.

Whichever option is taken, there will be numerous tax and structural issues that go with the succession planning to be considered.

Contact your accountant for detailed advice.

M B G C



ON A CRUISE FOR WINE IN PORTLAND

The S.S. Legacy offers a surprising view of the spectacular wine-growing regions of Oregon, USA.

WORDS & PHOTOGRAPHY Mike Grenby

Visit Stonehenge – without having to travel to England.

Follow the often-rugged route of 19th century U.S. explorers Lewis and Clark while enjoying the comforts of 21st century travel.

“Meet” royalty through Sam Hill, whose good friend Marie, the queen of Romania, gave him furniture to display in his museum.

Oh yes, and taste (and possibly even drink) the 83 wines served up on the week-long Rivers of Wine cruise both at boutique wineries and also on board the replica gold rush steamboat S. S. Legacy.

This cruise had so much for travellers to see and do in addition to enjoying the food and wine.

The boat (44 cabins, renovated in 2013) offered non-stop high-quality food (can’t decide which of the three main courses to have? Ask for smaller portions of two, or even all three) and an open bar from morning to night – plus, if you could find the time, loaner DVDs and books.

Wine experts and tour leaders gave afternoon and evening talks as well as providing information during the daily excursions.

Naturally, the trip highlights were the visits to the wineries. Still, I thoroughly enjoyed the variety of non-wine attractions.

For example, after leaving Portland’s downtown Tom McCall Waterfront Park on a Saturday afternoon, we headed up the mighty Columbia River to the Multnomah Falls the following day. The cascading spray breaking down on the stone outcrops below was a spectacular sight, and it was definitely worth climbing the easy footpath to the bridge about halfway up the 189m falls.

And so to our first winery: Springhouse Cellars, housed in the ruins of a former turn-of-the-20th-century fruit cannery and distillery. I enjoyed the tastings held outside like this one at Springhouse, before the day became too hot. Tastings later in the day moved inside to air-conditioned comfort.



SURREAL SIGHTS UNDER A VOLCANO

Next stop: Mt. Hood Winery, with the 3,429m volcanic namesake dramatically completing the view in the distance over the vineyards.

We returned to the ship and my complimentary massage by Mari with her soothing firm but gentle hands.

I was so relaxed I slept back in my cabin for an hour – and awoke to an almost surreal experience when I looked outside: giant brilliantly coloured butterflies skimming across the whitecaps...which turned out to be windsurfers and kitesurfers darting back and forth on and above the wind-whipped waves of the Columbia River Gorge. They rode in front of, and behind, the ship with the snow-covered Mt. Hood in the background. It was magical and wonderful.

I noticed how quickly the vegetation was changing, from the green firs and other trees to the yellow grassy hillsides.

“For every mile east/upriver the countryside loses one inch of rain a year,” freshwater conservationist David Diaz told us, as we watched the greenery shrink to a thin line along the riverbank where roots could reach water. This was summer; winter and spring would turn all the landscape green again.

That evening, heritage leader Lilly Stewart

took us along with Captains Meriwether Lewis and William Clark and their Corps of Discovery as they descended the Columbia River, which forms the border between Oregon and Washington states.

It was the autumn of 1805 and they were seeking a transcontinental land-and-water route across the U.S. to the west coast. Having achieved their goal, they then voyaged back upstream the following year.

With pictures and quotes from the Lewis and Clark expedition, she brought to life the encounters with Indian tribes, as well as with the rocks and rapids and other natural wilderness features much like the ones we saw on our cruise and shore adventures.

CELL PHONES AND STONEHENGE

The next day we visited wineries Basel and Dunham in Walla Walla, then took a walk around town including an excellent French pastry place.

“No cellphone reception: enjoy the peace and quiet!” we were informed as we neared Palouse Falls State Park. And a sign warned us:

“Travel beyond this point is on unmarked, potentially hazardous trails. Users assume all risks. Rescue costs will be at the expense of the injured party.”

Fortunately nobody was injured. And on our

return to the boat, several people took the plunge into the Snake River to cool off.

Wednesday and we were heading back downriver, accruing more wine tastes and knowledge at the Walter Clore Wine & Culinary Center, and Red Mountain’s Terra Blanca with a very nice \$125 “1010 Cabernet Sauvignon.”

Then there it was: Stonehenge, an exact replica of the 5000-year-old original in the English countryside, built on a hill in Washington overlooking the Columbia River by Quaker pacifist Sam Hill to honour the military dead of the First World War.

Hill also built the Peace Arch in Blaine’s Peace Arch Park, in Washington state across the border from British Columbia, to celebrate a century of peace between Canada and the U.S. And he developed experimental paved roads on his own land around the Maryhill townsite, where both the winery and museum of art with that name are located.

The museum featured an eclectic mix of Rodin sculptures, furniture from Hill’s personal friend Queen Marie of Romania, native Indian art and postwar French fashion miniature “stages” when there wasn’t enough material to clothe regular models.

Next stop, The Dalles, known for producing railway ties and maraschino cherries, and for its 40 brothels during its wild west days.

“I was so relaxed I slept back in my cabin for an hour – and awoke to an almost surreal experience when I looked outside: giant brilliantly coloured butterflies skimming across the whitecaps...which turned out to be windsurfers and kitesurfers darting back and forth on and above the wind-whipped waves of the Columbia River Gorge”





Friday found us in Oregon's Willamette Valley, where it must have been difficult for the organisers to decide which two of the more than 250 wineries we should visit.

They settled on Archer Vineyards and then the very elegant Domaine Serene known both for its Wine Spectator Magazine's "World's #3 Wine of 2013" and also for reversing the trend of Burgundy vintners buying Oregon vineyards by becoming the first Oregon winery to buy a French vineyard: Château de la Créé, a Burgundy wine estate in the Côte d'Or.

Back on board S. S. Legacy we wrapped up the final daily 5pm wine tasting/learning session by enjoying a 2011 Chateauf-neuf-du-Pape which would probably cost around \$375 a bottle in a restaurant.

The following morning we disembarked in Portland – realising indeed how much more there can be to a wine cruise than just the wine.

Mike Grenby teaches travel writing, journalism and public speaking at Bond University on the Gold Coast. He has been writing travel articles and taking travel photos since he was 24. mgrenby@bond.edu.au



IF YOU GO

UnCruise Adventures is represented in Australia by Adventure World, which offers Rivers of Adventure as well as Rivers of Wine Portland-Portland cruises. Prices in 2018 start at AUD\$5,407 per person. www.adventureworld.com.au



MERCEDES-BENZ GOLD COAST MELBOURNE CUP

Seascape Restaurant & Bar was the location of our annual celebration of the ‘race that stops the nation’, the Melbourne Cup.

Mercedes-Benz Gold Coast hosted an intimate gathering at the stunning venue, with breathtaking views across the ocean.

Brand ambassadors Shelley Craft and Robbie McEwen co-hosted 85 guests on a day filled with racing, glamour and excitement, and of course the ubiquitous fashions on the field.

Hats (and fascinators) off to the ladies and gents who were brave (and fashionable) enough to show their style to the judges.

Guests also enjoyed a Pol Roger champagne bar, three-course lunch and prizes from luxury designers.

A big thanks to the race day partners and everyone who attended!





All set for adventure, the Marco Polo ACTIVITY

A functional camper or a spacious recreational vehicle? Shelley Craft hits the road to find out.



To say that I was excited to get my hands on the Marco Polo ACTIVITY was an understatement. The day I saw it on the showroom floor, I just had to have it. What a brilliant concept! An everyday family car that can then take you away to do whatever you like, wherever and, most importantly, whenever you like.

I'm a happy camper, but I always have a tough time convincing my husband, Christian, that holidays or quick escapes don't always have to come with a pillow menu. So, was he going to be up for a weekend away in the Marco Polo ACTIVITY with the girls and me? I just had to sell it right... right?

So, first, plan the perfect fun-filled family getaway. How about a night up on Tamborine Mountain, and then south to Brooms Head? TICK!

I had an invite to host the annual Tamborine Mountain Scarecrow Festival, so I organised to camp with some friends on their mountainside property. It is a beautiful spot with a view overlooking the Gold Coast with space for a warm fire if the air gets too fresh. This was going to be fun for the girls and a wonderful way to kick off our touring adventure weekend.

The ACTIVITY handled the steep terrain on the way up the mountain with ease – it had plenty of grunt to scale the 17 per cent gradient – and took the corners like a sports car. All the while, the huge scenic windows set the scene for my intrepid travellers in the back.



We cruised the mountain, jumping in and out of the double sliding doors as we took in all the fabulous sights and scary creations the locals had put out for the festival. The ACTIVITY sure turned heads, and we fielded plenty of questions from curious onlookers. My girls were happy to explain that they could transform the entire back area into a lounge room complete with table and swivelling chairs.

At dawn, I woke to the sound of the magpies' morning songs, and drew back the curtains. I was nervous to see if Christian had stuck out the night, or whether he had snuck inside to sleep in the comfort of our guesthouse. No, there he was snuggled up 'downstairs' happily dreaming away. One night down, and onto the next stop.

At Brooms Head, just 90 minutes south of Byron Bay, I believe I have found the perfect campsite. It is right on the ocean's edge, and there are open beach breaks for surfing, a

gorgeous shallow lagoon for wallowing, rock pools to explore all day long and a stunning headland walk that leads to a secret fishing spot (well, not secret any more... oops).

Driving in, I could feel all eyes on our slick, black, low-profile machine with a familiar badge as we stealthily took up position on the water's edge. Within two minutes – seriously – our camp was set up and we were high fiving and sipping cold beers.

There was no crazy carry on with ropes and flies and tarps and netting. No stressing about what would happen if the wind got up later in the afternoon, and no need to worry about the generator for heating if the night was to turn cold (the ACTIVITY has auxiliary heating control). Nope. Just pop the roof, flatten the seats, set the table and swivel the chairs, wind the awning, unfold the beach towels and it is done. YES!

I could see the grin appearing in the corner

of Christian's mouth. The man may not enjoy camping, but he does enjoy a good toy and a great gadget, and the Marco Polo ACTIVITY was certainly providing plenty of interest and brag factor amongst the other campers. I think I had him.

Yes, you do need to be conservative with what you pack, as storage space is limited, so I see the Marco Polo ACTIVITY as a definite weekend to three-night maximum for a family of four, although, you could tow a trailer for longer holidays.

The Marco Polo ACTIVITY is brilliant for the modern outdoors-loving family. It is such a comfortable drive around town, and then so much fun to let loose on the open road on the weekends.

It lived up to everything I expected that day I first saw it in the Mercedes-Benz Gold Coast dealership.

KENNEDY'S DRIVE FOR GOLF

New Mercedes-Benz Gold Coast Ambassador Brad Kennedy can't wait to hit the golf links with fellow Mercedes-Benz drivers.

One of Brad Kennedy's favourite things about golf is that it is one of the few sports where professionals and amateurs can enjoy a game together on the same playing field.

That's because golf is a game where you play against yourself just as much as against other people, and handicaps give everyone a chance of winning the round.

"Golf is a great platform for amateurs and professionals to meet and play together and enjoy each others' company," says Brad, Australia's sixth-ranked golfer and newest Mercedes-Benz Gold Coast ambassador.

Partnering with Mercedes-Benz Gold Coast is a dream match for Brad, as he is a car enthusiast and he sees plenty of opportunity to give back to the brand through its alignment with golf.

"I'm looking forward to working with Mercedes-Benz Gold Coast - I really can't wait," he says. "I can see such a great opportunity to develop a strong relationship with the brand here on the Coast and help create a great atmosphere at its regular golf day."

Brad's focus has been on the Japan Golf Tour since 2011, following several years playing in Europe and in Asia. It is the perfect tour for his current lifestyle, which has allowed Brad to focus on playing some career-best golf.

He is consistently achieving top 10 results, including second place at the Japan PGA Championship Nissin Cup Noodle Cup 2017, and a big win late last year at the New Zealand PGA.

JAPAN-GOLD COAST LIFESTYLE SUITS KENNEDY

The 43 year old lives on the Gold Coast with his wife Narelle and two daughters Tahlia and Hannah.

On the Japan Tour, he plays around 26 events a year. In his down time at home, he trains, acts as Resident Tour Professional at Sanctuary Cove Golf and Country Club, and spends time enjoying the Gold Coast lifestyle with his family.

The Japan Tour also allows him the time to assist MBGC enhance its customer and VIP opportunities with golf days as a Mercedes-Benz owner.

Brad has a Mercedes-AMG C63 S in the driveway, which also makes the thought of coming home from Japan between tournaments very appealing.

"It puts a great big smile on my face whenever I get behind the wheel. And the girls like it too – they've actually started asking me to pick them up from school," he laughs.

Brad became a professional in 1998 on the PGA Tour of Australia, and then from 2002 to 2005 he competed on the European Tour and 2006-2010 the OneAsia Tour.

Right now, he is playing some of the best golf of his career, and he credits a balanced life off the course with facilitating his good form. As he talked to MBGC, Brad was ranked 22nd in the Japan Pro Tour, coming into the last five events of the year.

"Japan is a good fit for me, because I can fly home quite easily between tournaments. It really suits my family structure and what I want to do with my life. I can make the best of my home time while playing in Japan, which is great."

The final event of the Japan tour this year is the same week as the Australian PGA, and Brad needs to be in the top 30 on the Japan money list to qualify for the event.

If he is not, he will be home to play the PGA, and early in 2018, he will play five events on the Australasian tour before the Japan Tour starts in mid April.



Brad Kennedy – ranked 180 in the world and sixth among Australian golfers

Career:

- 1998-present – PGA Tour of Australasia
- 2001–2006 – Asian PGA Tour
- 2002–2005 – European Tour
- 2006–2010 – OneAsia Tour
- 2011-present – Japan Golf Tour

Six international golf tour wins:

- 2010 WA Open
- 2011 BMW New Zealand Open
- 2012 Gateway to the Mizuno Open (Japan Tour)
- 2013 Kansai Open Golf Championship (Japan Tour)
- 2013 Queensland PGA Championship
- 2016 Holden New Zealand PGA Championship



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