

Hi from the team at DeLuxe RV Group



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Welcome to the September issue of the Deluxe RV Group Newsletter!

Spring has officially arrived and the first couple of warmer days will surely entice most people to make some serious travel plans for the near future. The thought of warmer and longer days certainly got me excited for the upcoming summer and I am starting to prepare for the fly-fishing season to start in October.

The last couple of weeks have been very quiet in Blenheim and we have finalised preparations for the upcoming motorhome show in Hamilton next week.

The show will be an important business indicator for the industry and determine whether customers are going to hold off with their purchase or if they are confident enough to go ahead and spend this summer travelling in their new RV.

Either way we are looking forward to the event and can't wait to meet everyone.

Enjoy the read!!!

Deluxe RV Group News



Last month I introduced Dan our yard groomer and I am more than happy to report that he has started his new role successfully. The yard and vehicles look great, and we are all very happy to have him on board.

Next week Gary, Brett, Daryl, and I are venturing to Hamilton to setup our display vehicles for the NZMCA Motorhome Caravan and Leisure Show. We are all very excited to see what the show brings and can't wait to showcase our much-loved brands.

Besides the show its business as usual and the year is flying by fast!!!



Great Weekend Destinations: Christchurch



Our next weekend destination is Christchurch. Located approximately 359km north of Dunedin, Christchurch will be our last destination featured in the south Island before we start exploring north island destinations.

Given the close proximity to Blenheim, the city represents a great weekend getaway to most people in the top of the south and is a common choice when travelers want to spend a few days in a city.

"Christchurch city promises an eclectic mix of historic elegance and contemporary culture. As the gateway to the South Island, it's a must on any itinerary."



"Christchurch is a vibrant, energetic city where urban regeneration, creativity and innovation thrive. Picture amazing street art, innovative projects, a booming hospitality scene and state-of-the-art architecture that is changing the way the city looks, feels and functions – all the while staying true to its heritage and traditional English feel."

Take time to explore the city by double-decker bus, vintage bicycle, gondola, tram or classic Edwardian punt – or grab your walking shoes and discover bars, eateries and an eclectic mix of boutique shops by foot.

The city's award-winning Christchurch Botanic Gardens offer a relaxing inner-city escape and are found near The Arts Centre, one of the most significant collections of heritage buildings in New Zealand. The serene Ōtākaro/Avon River meanders through the beautiful gardens before continuing through the CBD and out to sea."

Click on the link below and continue reading...

<https://www.newzealand.com/au/christchurch/>



Christchurch Botanic Gardens Tour

Rolleston Avenue, Christchurch, New Zealand.

Explore the natural beauty of Christchurch's renowned Botanic Gardens in comfort on a guided Botanic Gardens Tour on board our electric vehicles.

<https://www.newzealand.com/au/plan/business/caterpillar-botanic-gardens-tour/>



Christchurch Gondola

10 Bridle Path Road, Christchurch, New Zealand.

Soar suspended above the valleys on a must-do sightseeing experience at the Christchurch Gondola, where spectacular panoramic views await.

<https://www.newzealand.com/au/plan/business/christchurch-gondola/>



Akaroa Harbour Day Tour and Dolphin Cruise with Canterbury Trails

211 Cashmere Rd, Christchurch, New Zealand.

Travel by mini coach from Christchurch to Akaroa, experience a nature cruise on the harbour to see the dolphins. Drive around the crater rim with spectacular views. Cheese factory visit. Morning or afternoon tea & lunch provided.

<https://www.newzealand.com/au/plan/business/akaroa-day-tour-and-harbour-cruise-with-canterbury-trails/>

Pilote and Le Voyageur Update



LE VOYAGEUR



As mentioned in the last newsletter, the shipping industry has continued to throw us curveballs and navigating the challenges has not been easy. However, Daryl has worked incredibly hard over the last few months and managed to secure shipping for a large amount of our 2023/2024 season stock.

As a result, we are expecting shipments of brand-new Pilote and Le Voyageur motorhomes and are confident to offer pre-Christmas collection dates for selected pre-purchased vehicles. Please contact us directly to discuss options.

We are looking forward to hearing from you!!!



Staff Trip 1: Kaikoura Fishing Trip



Gary started organising a chartered fishing trip out of Kaikoura a while back and the crew has been looking forward to it ever since.

It was also a great excuse for Gary and Janette joined by some friends to pack up the motorhome and stay in Kaikoura for an extended weekend.



The day was an absolute stunner, and we were all very excited to jump onboard. However, the ocean didn't play ball and the skipper decided to head south rather than north as planned.

This meant we would be targeting Blue Cod and most likely miss out on Groper fishing.

Nevertheless, spirits were high, and the rolling swell claimed a few victims early in the morning. The burley seemed to help our cause and we started pulling in Perch and Cod instantly.

Seamist Fishing Charters Kaikoura

<https://www.seamistfishing.co.nz/>

"Located on the East Coast of the South Island, Kaikoura is well known to be one of the best fishing spots in New Zealand.

Just offshore is the Kaikoura Canyon, which provides a unique habitat for sea-life, and allows access to an abundance of fish species, and deep sea fishing within minutes of leaving port.

We operate a range of fishing charters, from 2 to 7 hours. for up to 20 people. So whether you are an experienced fisherman, a first time novice, or just want to enjoy the scenery, Seamist fishing Charters has an option to suit everyone.

With over 40 years fishing experience in the Kaikoura area, owner/skipper Peter Cleall has the expert knowledge to plan the best Kaikoura fishing charter for you.

All the gear you need is supplied by us, and our experienced skippers and crew will provide expert assistance, giving you the experience of a lifetime.

All you really need to bring is a sense of adventure, and a chilly bin to take home your catch."

Gary and Janette parked up at their favorite spot in Kaikoura and enjoyed great views, stunning weather, and plenty of space.

Donegal house is always a great location for a night or two and we strongly recommend it to anyone travelling through the small town.



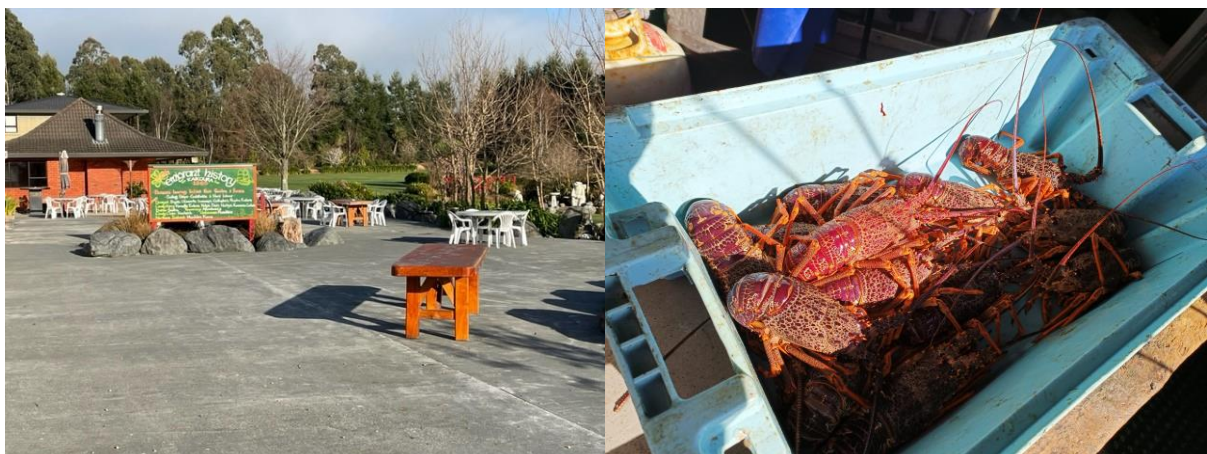
"Make Yourself at Home

Donegal House Kaikōura is the perfect place to enjoy a pint of Irish stout, a glass of wine, and our hearty meals."

<https://www.donegalhouse.co.nz/>



"Come visit us and see for yourself why Donegal House Kaikōura is a favorite among locals and visitors alike. Our menu features traditional Irish pub fare and modern twists on classic dishes. We use fresh, locally-sourced ingredients whenever possible, and our chefs take pride in creating dishes that are both delicious and satisfying."



After filling up bins with Perch and Blue Cod, the skipper navigated the vessel back towards South Bay picking up crayfish pots along the way.

Everyone went home with a good couple of feeds of fish and the crayfish was a bonus to the trip. If you are looking for a professional, experienced, and friendly charter in Kaikoura I am certain everyone on the boat would agree and recommend the Seamist crew.



Preparing For the New RV Season



Last newsletter I shared some thoughts on "How to Wake Up Your RV" after the vehicle has been hibernating throughout winter. This month, I am sharing Matt's thoughts on "Preparing For the New RV Season".

Enjoy the read!!!

"The days are getting longer, and daffodils have well and truly started to bloom which can only mean that spring is finally here. If your motorhome or caravan has been in storage or had limited use during the winter months, we thought it would be a timely reminder that now is a great time to get ready for your first trip of the new RV season.

General motorhome maintenance is key alongside our strong recommendation to service your RV annually by experienced technicians. Not only does this uphold any warranties but also ensures that your vehicle is in the best possible shape ready to explore. Below are 5 quick tip's to help with the process.

Clean Inside and Out

Keeping your motorhome clean on the inside and out can reduce the build-up of dirt that can cause damage and deterioration to your vehicle. This will help to prolong the life of the motorhome and if/when you decide to upgrade to a newer model you'll be able to get a much better price.

We recommend cleaning the roof as well including the solar panels to help with their efficiency.

Seasonal Maintenance

Every season of RV travel requires specific maintenance procedures to extend your camper's longevity and keep it running without a hitch throughout the duration of your travels.

This includes:

- Inspecting the habitation area for anything that may require your attention
- Running all appliances
- Checking any alarms
- Checking the frost protection valve
- Check battery condition
- Check tyres
- Inspect exterior seals and windows
- Air out the vehicle

Check all Paperwork and Compliances

An annual insurance review and ensuring you have the appropriate policy in place is a must. Checking RUC's and registration along with self-containment,

Electrical (EWOFF) compliance and of course your WOF or COF is also essential.

Restocking Supplies

When you are on the road, almost anything can happen so you need to be prepared.

Packing emergency supplies including a first-aid kit, and emergency medication like antihistamines is paramount.

Toilet paper, cleaning and toilet chemicals, extra water and non-perishable food are also essential items to pack in preparation for the new RV season.

Having a Plan of Must Do's

We are certainly blessed in this fantastic country with plenty of places to visit and things to do so having a plan of must do's each season is a great way to ensure everyone is having a fun time. Let's make the most of it and let the adventures begin!!!"

How To Article: Enerdrive 2000w Inverter



Check out the video above for a simple reminder on how to use your Enerdrive inverter.

Tip: Only turn your inverter on when needed. Once you are finished using it turn it off again to avoid running your battery system down.

It also pays to think about your timing and when possible, use the inverter during sun hours to ensure your solar system has a larger input and will be able to recharge your leisure battery.

Automatic 3-Way Fridge: What to do during a ferry trip?



Most modern European motorhomes are fitted with an automatic 3-way fridge/freezer. ***They are designed to be set on "automatic" and therefore automatically switch to the most suitable source of power as required. We do not recommend switching manually between power sources.***

Gas: The fridge is designed to run on gas whenever you are stationary and not connected to a main power source.

Main Power: When connected to power at home or at a powered site, the fridge is designed to run on electricity.

12V (Habitation Battery): Whilst driving the fridge will automatically switch to 12V. This essentially means it runs on power provided by your habitation/leisure battery. As your leisure battery is charging through the alternator when driving, your fridge will not run down the system.

Ferry Travel: When travelling on the ferry, we strongly recommend to simply turn the fridge off. Due to safety concerns, you will be asked to turn your gas off and therefore the fridge will not be able to use gas as a power source.

When turned off the fridge/freezer will act as an icebox and maintain a cold temperature. We **do not** recommend to manually switch the system to 12V as you are likely to drain your energy system and create issues as a direct result.

Staff Trip 2: New Caledonia



Gary and Janette recently left the Le Voyageur behind and ventured overseas to New Caledonia. The trip was a mixture of relaxing and exploring a couple of different spots. If you are interested in knowing how the trip went, make sure to catch up with Gary next time you come past and have a yarn.





Recipe of the Season: Spring Asparagus, Lemon Whipped Feta and Crispy Prosciutto



Ingredients (serves two):

- 500g Fresh Asparagus
- 200g Good quality Feta or Goats Cheese
- 2 Lemons
- 8 Slices of Excellent quality Prosciutto
- Salt and Multi coloured Peppercorns

- Red Pepper or Chilli Flakes
- Marlborough Extra Virgin Olive Oil



Instructions:

For the asparagus:

- Preheat the oven to 180°C
- Take 1 asparagus and bend it so it snaps.
- Where it snapped will mark the place where the asparagus should be trimmed.
- Trim the entire bunch of the asparagus at the same spot where the asparagus snapped, this way they are all the same size
- Line a baking sheet with aluminum foil and place the asparagus on the baking sheet.
- Drizzle enough olive oil to coat the asparagus and season with salt and pepper.
- Squeeze half of a lemon on to the asparagus and toss it all together.
- Arrange the prosciutto on top of the Asparagus so the oils from will infuse the asparagus whilst cooking.
- Bake the asparagus and prosciutto for 15-18 minutes until the asparagus are roasted and the tips are crispy and the prosciutto is crispy.

For the whipped feta:

- In a food processor, add the feta and crumble it into large chunks.
- Squeeze the other half of the lemon and add 2 tablespoons of water or the brine of the feta cheese, also add zest of half a lemon.
- Pulse the feta mixture a few times to help break the large chunks into tiny crumbles.
- Scrape the sides of the food processor to help incorporate the entire mixture.
- With the food processor running steady, add 1 more tablespoon of water and watch the feta come together and get creamy. If it is not getting creamy add more water/brine, 1 tablespoon at a time.
- Once the feta is whipped and creamy, serve it on to a plate.
- Once plated, season with freshly cracked pepper, add the juice of 1 entire lemon and add a pinch of red pepper or chili flakes (add more if you can handle the heat).
- Drizzle excellent quality Marlborough Extra Virgin olive oil on top of the feta.



Plating it all together:

- Once the asparagus is cooked and the feta is whipped and seasoned, serve the asparagus on top of the bed of seasoned whipped feta.
 - Arrange the prosciutto bundles around the feta. Serve immediately.
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If you have an interest in anything contained within our Newsletter then please don't hesitate to contact us, we would love to hear from you.

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