

AWARD CATEGORIES

- Best small bar
- Best pub or bar
- Best new restaurant or cafe (operating for less than 12 months)
- Best established restaurant (operating for more than 12 months)
- Best coffee (takeaway)
- Best cafe
- Best lunch-on-the-run
- Best beer garden
- Best interior fitout or shop-front
- Best theatre or gallery or cultural space
- Best live music venue
- Best fashion boutique
- Hall of Fame Award (business that has been established for 25 years or more)
- Best retail customer experience
- Best retail and hospitality talent (and individual worker)
- Best new retail business (opened in last 12 months)
- Best hair and beauty salon or spa



Emily Haigh at Haigh's Chocolates prominent Beehive Corner store which opened in 1915 Picture: ROY VAN DER VEGT

## Sweet idea which helped create a chocolate dynasty

Alister Haigh recalls running through his family's factory as a child and grabbing as many chocolates and sweets as he could fit in his hands.

"It was a bit like Willy Wonka," he laughs. "I would come through the factory in school holidays and in those days you could walk in, in your normal clothes, and run through the place and grab what you could."

Alister has fond memories of Haigh's Chocolates, which was founded by his great-grandfather almost 101 years ago.

Alfred Haigh opened the doors of the first store at 34 King William St on May 1, 1915.

"We think he had a sweet tooth," Alister says. "We know he was making sugared confectionary in Jamestown, but we don't think there was chocolate easily available. When he moved to Mt Gambier it was a cooler climate and he started dabbling in chocolate."

"He had no training or any ideas what to do and it was only when he came to Adelaide and bought a business that he got to know how to work chocolate properly."

Today the company is run by

fourth generation Haighs - Alister and his brother Simon. Alister says the secret to success is to employ good people - "people better than yourself" - and never compromise the quality of the product.



The store will be nominating in the Hall of Fame category for the 2016 The City Awards, sponsored by Adelaide City Council. Nominations are now open in 17 categories, spanning favourites from last year's inaugural awards such as best small bar and best new restaurant, as well as a host of new

fields including the prestigious Hall of Fame Award for CBD and North Adelaide businesses which have been operating for more than 25 years.

Businesses can nominate in the open categories, which close on Friday, May 6, before the awards are opened up to public vote. Winners will then be selected based on public vote and the scrutiny of a panel of expert judges. So don't delay - if you're a city business, or work, live, study or play in the CBD or North Adelaide, now's your time to speak up and submit a nomination.

**Nominations can be made at [advertiser.com.au/cityawards](http://advertiser.com.au/cityawards)**

# Redesigning the way we shop

Gordon Kanki Knight

Famous for designing buildings for Sony, Uniqlo, Selfridges, Nike, Google and YouTube, architect Astrid Klein - founding partner of Klein Dytham Architects (KDA) - is in Adelaide to present two talks at the "How Soon is Now" National Architecture Conference, about how to woo millennials away from Amazon and back to bricks-and-mortar shops.

"With retail having shifted a lot to online why would you go to the mall? Why would



Astrid Klein

you go to the shops?" says Klein. "Retail customers are more and more educated, demanding and sophisticated than ever."

Her answer is a "social retail" space; a new way of shopping that combines the experience of physical stores with online communities.

It's a place where people can socialise, be seen and see events. It's also where digital and analog live happily together. Think a laptop and mobile-friendly environment

where you can download games, music or videos over free wi-fi then share them with friends, but where books, magazines and vinyl records are still sold. It's also a place where events are held and book launches take place.

Klein is a firm believer in getting away from our computer screens to meet new people and visit new places, so in 2003 she and business partner Mark Dytham created an informal and fun gathering called Pecha-Kucha (Japanese for chit-chat), where people can share ideas using a rapid-fire format

- 20 images x 20 seconds of chat about each image.

"We started as a one small event in Tokyo and now we're 907 cities around the world, with over 100 events a month now," says Dytham.

"We've learned a lot from PechaKucha," adds Klein. "And that's sent back into our architecture."

**The "How Soon is Now" National Architecture Conference runs from April 28-30. For tickets and more information: [wp.architecture.com.au/howsoonisnow](http://wp.architecture.com.au/howsoonisnow)**

## RENAISSANCE

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Knoodle Junction | Sizzling House | Gochuzang | Dumpling Spot | Uyghur Cuisine | Zen Kitchen | Mansions Tavern

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