



FRESH

news from the farm gate and beyond...

Market Profile



BROWN TURKEY FIGS

FARM FRESH LOCAL PRODUCE



**Victoria and Megan
Ness Valley Nuts**

Ness Valley macadamias come from Victoria and husband Glenn's orchard in the heart of the Ness Valley, Clevedon.

Ness Valley Macadamias are sweet and fresh, being packed with goodness, they are the ultimate snack.

'The Big Pick' - harvest time at Ness Valley Nuts is a popular day out for locals, the nuts are picked on mass by the couple's friends and neighbors who enjoy a harvest meal with them afterwards at the farm. Enjoy this truly local product fresh or roasted at the market on your next visit.



Tell us what you think

We have a new market challenge - the best product/produce available at the market in April and May will win the producer/stall holder a free market stall for the month of June - there are voting forms and a collection box for your vote under the notice board outside the espresso stall.

Fig - if you are like me, they are the offering great aunt Chloe gave you as she never had any real lollies - they were dried, gritty and loosely resembled a body part. Now that we have the farmers market figs come fresh in varieties such as brown turkey, adriatic and black mission, what a revelation fresh figs are! You say "Ah but I have a fig tree" well good on you but unless a tree receives good irrigation, lots of sunshine and the right nutrients, chances are your figs are not as ripe, full and juicy as these. Also, as always, if you don't keep a close eye the birds will spirit away your crop before you even have the first bite. Whether you grow your own or buy from the market, fresh figs are great eating this time of year and can be preserved in many ways for a sweet summer treat in the heart of winter.

NEW TO MARKET

Zorbas - local chef Alex has returned to the market with his great range of traditional Greek delicacies. Alex uses local ingredients and treasured family recipes to bring the very best of Greek cooking to the market. Visit Zorbas at the market for superb Greek food prepared using quality ingredients.

Locally grown **pine nuts** are being harvested right now and will be available at the market in May. If you have never understood what the fuss is about chances are you haven't been lucky enough to have freshly harvested pine nuts - they are a treat.

Grapes - Gorgeous organic Te Kauwhata grapes are available now and will be followed by Muscat of Italia table grapes

from Convoy lane glass houses in Otahuhu.

Mount Eliza Cheese - gold medal cloth ripened English style cheddars cut from the wheel. The cheeses are made in a delightful dairy under the Kaimai Ranges by Chris Whalley with the help of his wife Jill. They mature for a very long time, developing excellent flavour - add a wedge to your next cheese board.

Mulleez of Clevedon - Fresh seasonal wood smoked fish, eel and mussels available now at the market. Keith only smokes fresh fish which means it is moist and delectable. If you ask Keith or Margaret they may just be able to get you a bit of fresh local flounder for the dinner table too.

FIG AND BOCCONCINI SALAD



Recipe

Ingredients

4-6 mixed figs
3 buffalo bocconcini (1 tub)
6 slices prosciutto
mixed salad leaves
basil and mint leaves
2 tablespoons extra
virgin olive oil
1 teaspoon honey
1 tablespoon of lemon juice
sea salt and ground pepper

serves 2

Wash, dry and arrange salad leaves on two plates. Quarter figs and tear bocconcini balls in half then place them on top of the salad. Weave strips of prosciutto through salad. Top with torn mint and basil

Whisk the olive oil, lemon and honey together and drizzle over the salad. season with salt and pepper and serve.

For a delicious breakfast top toasted ciabatta with buffalo ricotta, sliced figs & drizzle with honey. Add lemon or orange zest and chopped macadamia nuts for extra zing

*Helen Dorresteyn
Market Manager*

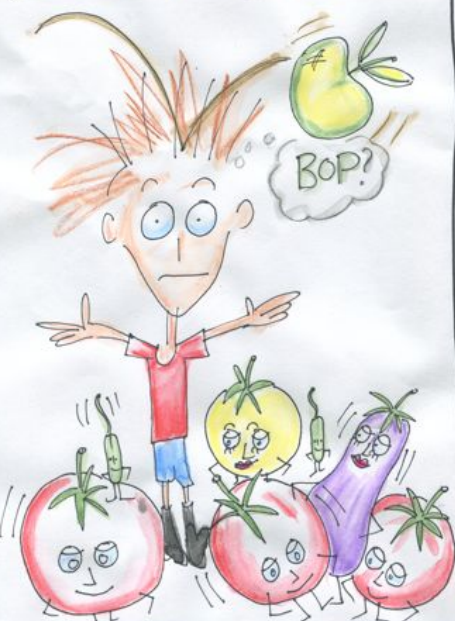
VOTE FOR CLEVEDON THIS APRIL

TASTE MAGAZINE AND THE NEW ZEALAND FARMERS MARKET ASSOCIATION ARE RUNNING A COMPETITION TO FIND THE PUBLIC'S FAVOURITE FARMERS MARKET IN NEW ZEALAND. BY VOTING YOU CAN WIN A TRIP FOR TWO TO SINGAPORE. GO TO WWW.TASTEFARMERSMARKETS.ORG.NZ TO VOTE.

SUPPORT THE CLEVEDON VILLAGE FARMERS MARKET - LOCAL PEOPLE - LOCAL PRODUCE

TOMATOES IN MY HALLWAY

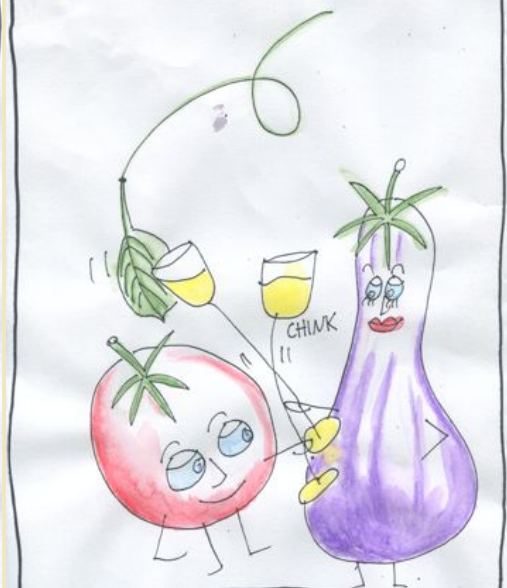
FALL AT THE MARKET....



EATING, DRINKING,
PUMPKINS, FUDGE....



PINOT GRIS AND YOU



THE CLEVEDON VILLAGE FARMERS MARKET

Every Sunday 8.30am till 12 noon, Clevedon Showground, Monument Road, Clevedon. www.clevedonfarmersmarket.co.nz