



AUGUST - SEPTEMBER 2011

# FRESH

*news from the farm gate and beyond...*

Thank you to everyone that has come to see us in our new site and wished the market well. Last week a southerly blew up and there was hardly a breeze in the market stalls under the new fixed roof, market shopping has reached a new giddy height. Landscaping and parking will be extended when the ground dries up a bit but in the meantime we are very grateful to Alister from Super tree in Ardmore for loaning us the lovely Titoki that currently grace the site. If you haven't checked out their range of big trees at their beautiful nursery in Parish Line road yet, it is a must do - set amongst large Kahikatea with a plan for an antique shop and cafe it is another great reason to come and stay a while in the region.

## NEW TO MARKET



### Market Red.

To celebrate our transformation from the back paddock and in anticipation of the first firing of the Clevedon farmers Market brick wood-fired pizza oven, wine maker Allan Sheppard from Waiuku River Wines has created a very special tippie *The Clevedon Village Farmers Market Red 2007*.

Aged in french oak barrels and hand plunged in open ferments this single vineyard red is a smooth combination of Malbec, Merlot and Cabernet Franc. Possessing uncomplicated berry and oak flavours with a long pleasant finish, it is a delicious yet undemanding wine making it the perfect accompaniment to great fresh local food.

### Zesty Zing

For a winter pick me up you can't go past a good navel orange. 'Zesty's' organic oranges and mandarins grown in the Waikato are glossy golden orbs of goodness guaranteed to fill you up with natural vitamin c.

### Don't be dull

Brighten your edges and sharpen your tools spring is here. On the first Sunday of every month Roger from Ultimate Edges will be at the market to sharpen knives and tools to perfection. A chef by trade Roger knows how to take care of your knives the way they deserve.

### Romance and luxury

If you want to see the work of a truly artful and creative chocolatier keep an eye out in September when we will be joined by the best. As beautiful as they are delicious, Sally's Colestown chocolates are to die for. Watch this space.

**And they're off** - October 7 sees a southern first when twilight brings to Clevedon a race meeting with a difference - sheep racing. The Baa Baa Blacks are athletic ruminant superstars from the south, most have been syndicated by local business but to find out more about the possibility of one of these fine animals wearing your silks contact the [office@clevedonschool.co.nz](mailto:office@clevedonschool.co.nz). Race goers are encouraged to dress to the nines for this event, hats for ladies please however gumboots also may be a practical. A great atmosphere is guaranteed so get along and support another quality event bought to you by the fabulous CSS ( Clevedon's school supporters) affectionately known as 'Clevedon's saucy sisters'.

## Market Profile



Phil and daughter Ivanna Matheson  
*Out of the Dark Mushrooms*

When locals Phil and Iona Matheson returned with their children Lachlan and Ivanna from sailing the world they decided to grow something for the local market. *Out of the Dark* was born. For a year now high on the hill above Clevedon the Mathesons have been growing beautiful fresh field mushrooms and now also shiitake mushrooms. For those that want to pick their own they also have buckets of compost and spore that will give you heaps of fun and mushrooms for six weeks or more. Look out for Phil and Iona's delicious mushroom recipes that they give out with their produce.



*Tomatoes and oregano make it Italian; wine and tarragon make it French. Sour cream makes it Russian; lemon and cinnamon make it Greek. Soy sauce makes it Chinese; garlic makes it good. - Alice May Brock*

## JERUSALEM, MÂCHE AND MUSHROOM SALAD WITH A CRISP CHEESE BISCUIT



*Mâche or Lambs Lettuce is a lovely minty salad green that is in abundance this time of year. Either buy it cut from Dullumbunda farm or sow your own - Running Brook has the seeds. Once it is established in your kitchen garden you should never need to sow again.*

*Helen Dorresteyn  
Market Manager*

### Ingredients

3/4 cup of finely grated extra mature cheese  
(use a vintage gouda or parmesan)  
450gm jerusalem artichokes  
2 small red onions quartered  
8 sprigs thyme  
juice and zest of one lemon  
olive oil  
8-10 mushrooms  
a couple of handfuls of lambs lettuce leaves  
(use other greens if need be)  
Buffalo yoghurt 100gm  
horseradish  
a handful of torn mint

first make your biscuits, Preheat your grill, line a baking tray with baking paper and arrange grated cheese in rough circles of a single layer thickness.

Grill for 2mins or until golden but not burnt, the biscuits become firmer as they cool down, put them in the fridge to speed the process up. Remove from paper once

cool and set aside

Preheat your oven to 180C. Wash and scrub artichokes clean - don't peel them. Slice into 5mm rounds and place them in a roasting pan with the onions, thyme, lemon juice and olive oil. Season and toss then roast for 30 mins.

Take the tray out add the lemon zest, a little more oil and scatter the mushrooms over the top, place back in the oven and roast for 30mins.

Combine yoghurt, horse radish and mint in a small bowl. Layer the roasted vegetables with the lambs lettuce and drizzle olive oil. Place a spoon of yoghurt sauce on top of the salad then crown with the cheese biscuit and serve warm.



## Give the gift of Clevedon this Christmas

Our Christmas hamper contains all your Clevedon Farmers Market favourites - organic apple juice, Oh Fudge, Waiuku River 'Clevedon Farmers Market Red' wine, Wild Bee honey, Ness Valley macadamia nuts, Listers Christmas fruit cake and preserve, Culley's tomato sauce and chilli salt, Clevedon Buffalo pier sticks, Running Brook heritage seeds and kawa gel - holiday first aid in a pot.

Gift boxes \$150. To order for christmas please contact Helen on [helen@clevedonfarmersmarket.co.nz](mailto:helen@clevedonfarmersmarket.co.nz) or call 021 523 616.

## TOMATOES IN MY HALLWAY



THE CLEVEDON VILLAGE FARMERS MARKET

Every Sunday 8.30am till 12 noon, Clevedon Showground, Monument Road, Clevedon. [www.clevedonfarmersmarket.co.nz](http://www.clevedonfarmersmarket.co.nz)