



FRESH

news from the farm gate and beyond...



FRENCH BREAKFAST RADISH

FARM FRESH LOCAL PRODUCE

Spring is here, August has brought narcissi and lambs in abundance, also rain - Clevedon this time of year can only be described as pluvial. Even so the the sweet tang of citrus, tart rhubarb and pert brassica have proved too much of a temptation to dampen the spirits of our wonderful and supportive customers. Thanks to you the market continues to thrive, giving local growers and farmers a quality outlet for their hard won produce in all seasons.

NEW TO MARKET

Chef at Home Gary Francis joined the market in July with a range of fresh antipasti options - delicious pâté, middle eastern dips and refreshing salads all ready to eat or able to be kept for later.

Break out the apple sauce and red wine - free range *Razorback* pork is available at the market from this month, the wild boar are raised on lush open pasture and yield a meat that is tender and rich in flavour.

If you have lost your edge, and you feel less than bright never fear - help is at hand. Chris *The Mobile Knife Sharpener* will be coming to the market on the second Sunday of the month to banish dullness from your block for ever. As every good cook knows a sharp blade makes all the difference so bring your knives to Chris on the 8th of August and the 12th of September for sharpening while you shop.

The Cup Cake Store joins the market this

month with a range of gorgeous vegan and conventional cupcakes. Their egg and dairy free options are deliciously moist and of course oh so pretty.

As the the days slowly lengthen, and with the promise of the sun's warmth on the horizon we will soon be welcoming back the strawberries and asparagus those two perennial favourites that mark the beginning of our busy spring/summer season.



HONEY MADE

In Golden Bay there is a man who makes honey mead; it is an uncomplicated drink that is sweet and yeasty and leaves you with the impression that you have been given a glass of sunshine. It is said that the name honeymoon came from the medieval celtic tradition of providing newly weds with enough honey wine to drink everyday for one cycle of the moon (a month) after their wedding. It sounds like the middle ages weren't quite as dark as they tell us. For more information visit www.schnappdragon.co.nz

Market Profile



HAROLD & MARIEKE MELIS
KIPDALE FARMS

Originally from Holland, Harold and Marieke Melis have made Clevedon their home and producing New Zealand's finest chicken their business.

Kipdale's certified organic chicken is packed with old fashioned natural flavour and tenderness. On the farm in the beautiful & sheltered Ness Valley, Kipdale chickens are raised in large airy shelters that are moved regularly to provide the small flocks of birds with fresh ground on which to forage. Organic chickens grow slowly the natural way, the bird is smaller so they don't lose the ability to walk under their own weight. Kipdale chickens are not given antibiotics, their feed is vegetarian and certified organic.

Great restaurants are, of course, nothing but mouth-brothels. There is no point going to them if one intends to keep one's belt buckled. -Frederic Raphael

ROLLED ROAST LAMB WITH ROSEMARY, GARLIC AND ANCHOVY



Mashed potatoes with a salad of orange, shaved fennel and watercress make the perfect accompaniment to this rich and satisfying roast.

*Helen Dorresteyn
Market Manager*

Recipe

Ingredients

- 1.7 kg rolled lamb shoulder
- natural cotton or hemp string
- 2 small tins of anchovies
- ½ a cup of fresh rosemary leaves
- 4 cloves of garlic
- 30gm of butter
- black pepper
- ½ bottle of white wine
- juice of a lemon

Preheat your oven to 220° C. Finely slice the garlic, rosemary and 6 anchovies, unroll your shoulder of lamb, and cover the inside of the meat with the mixture. Re roll your meat tightly and tie with a natural (undyed) cotton or hemp string.

Cream the remaining anchovies and the butter together then smear all over the outside of the meat. Place the lamb in a roasting pan pour over the wine, generously season with freshly ground black pepper and squeeze over the lemon juice. Roast for twenty minutes then reduce the heat to 180° C and roast for a further 1 to 1½ hours, depending how well done you like your lamb. Take the meat out of the oven and rest in a warm place for 10 minutes before carving.

The juices left in the pan make a delicious gravy, pour off any excess fat and gently heat the pan on the stove top to thicken, taste and adjust the seasoning to suit.



**CLEVEDON FARMERS MARKET
GROWERS, FARMERS & PRODUCERS**

Curious Croppers
Holmbrook Produce
Clevedon Animal Farm
Oh Fudge
Piako Pete
Pacific Skye
Wild Bee
Cuconics
Natures Corner
Running Brook Seeds
Roses Galore
Listers
Paella Pan
I love Pies
Hungarian Twisters

Willowbrook
Bentru
River Estate
Waiuku River Wines
Ness Valley Nuts
Suncakes Fruit & Veg
Clevedon Herbs & Produce
Clevedon Cuisine
Dullumbunda Farm
Salmonman
Market Espresso
Alvita
Bagel Love
Earth Energies

Razorback Wild Boar
Wild Wheat
Clevedon Juice
Clevedon Catering
Sellers Seafood
Hungarian Deli
Kipdale Farm
Mandeville Gardens
Zip Organics/Fair trade
Sweet Expectations
Mobile Knife
Sharpener
Italian Desserts
Chef at Home
Clevedon Buffalo Co.

Avoculture
Vegetarian Bakehouse
Lallus Fruit & Veg
Out of the Dark
Mushrooms
Miss Maggies Dog Deli
The Distel
The Cupcake Store
Clevedon Proteas
Ness Valley Nuts
Eureka Nurseries

TOMATOES IN MY HALLWAY

