



SEASONS GREETINGS

news from the farm gate and beyond...

Season's greetings and a Merry Christmas to you all. 2011 has galloped along at a dizzy pace; disaster, success and change being all part of the mix. We would like to wish you all a peaceful and joyous Christmas from which to welcome in the New Year.

On **23 Friday night between 4 and 7pm** we will be holding a **special Christmas Market** so you can stock up on fresh produce for your Christmas table and holidays. This will be the last chance to buy fresh quality fruit and vegetables in 2011 from our charming and talented local growers and farmers. The **last Sunday market for 2011** is on **December 18**. We **reopen** on **Sunday January 8, 2012**.

And now we are six

On November 20 to the day the Clevedon Farmers Market turned a hearty six years old and the passage of time finds us bonny indeed. From the original twenty stall holders that pitched tents on the A&P ground all those years ago many remain as cornerstones of the market. We would like to take the opportunity to thank them for their contribution not only to the market but to the wider community.

The Great Clevedon Farmers Market Christmas Raffle

For a hamper full of fun this Christmas make sure you go in the draw for this year's fabulous prize of fresh Clevedon market produce. To enter just spend 10 dollars or more with your favourite stall holder and receive an entry form from them. Fill it out and pop it in the big box outside the espresso stall. Remember, to collect the prize you must be here when the names are drawn by Santa at 10.30 am on Sunday December 18 on the grass in the middle of the market square. If your name is drawn and you are not there Santa will pick another winner on the day.

I love babies

We have a new market baby - Clyde and Jenny of *I Love Pies* have blessed us with a dear little girl to go gooey over on Sunday mornings. Little Alexis is perfectly relaxed at the market soaking in the sights and sounds of a brisk mornings trading - mum's a natural too.



MARKET PROFILE

Ana of *Sabores de mi Tierra*

For those not lucky enough to get to Argentina there is the chance to try true Argentinian cuisine at the market thanks to Ana of **Sabores de mi Tierra** - *food of my land*. One day Ana with husband Reinaldo will open an authentic Argentinean Cafe - is it too much to hope that it will be in Clevedon. Argentina conjures a vision of big sky and natural beauty that can be found here too. Try an Argentinean Christmas treat this year - Pan Dulce the latin version of Pan Forte.

NEW TO MARKET

Christmas always swells the market to bursting with the seasons offerings, providores of all things Christmas come to market laden with cakes, mince tarts, puddings and pan forte. Of course Christmas wouldn't be Christmas without the volunteers from the Clevedon Lions Club coming to market with their to quality real Christmas trees for your home.

This December we have the elegant and lovely, *Clarks Beach Calla lilies* in a range of deep and sumptuous colours. Also *Heilala Vanilla* - beans, pastes and syrups. There is no better ingredient than hand picked and processed vanilla beans from the sunny isles in the Kingdom of Tonga. A joint project by a New Zealand family and a Tongan village, this is a great pacific success story. As the days grow longer the first of the fresh *Ardmore Organic Blueberries* are starting to appear much to the delight of fans after a long cold winter.

Look out for fresh *Blackberries and Boysenberries*, these fantastic little pieces of farmers market bling are on their way to market mid December courtesy of a local mum and fresh food hero who has rolled up her sleeves and cultivated the back paddock in order to bring us these delicious fruit grown locally and picked fresh at a fair price.

Green Harvest of Drury are innovators in the area of flower propagation and bring a wonderful range of cut flowers and potted colour to market. Check out their stand for unusual and attractive plants and flowers for your home.

"Santa is very jolly because he knows where all the bad girls live." - Dennis Miller

CHRISTMAS CASSATA GELATO



Ingredients

- 4 egg whites
- 50g castor sugar
- 150g Buffalo Ricotta
- 300ml of cream
- 100g of Wild Bee honey warmed
- 100g of glacé citrus peel
- 50g of pistachio nuts
- 50g of dark bitter chocolate, chopped
- 75g of red glacé cherries
- Edible flowers to decorate (optional)

Whisk the egg whites until stiff and then gradually whisk in the sugar. In another bowl mix the ricotta to creamy consistency with a spatchula. In a third bowl whisk the cream until thick. Fold the honey into the egg whites, then fold in the whipped cream and ricotta. Fold in the nuts chocolate and glacé fruit.

Line a bowl with cling wrap and spoon in the mixture. Cover with cling wrap or foil and freeze for 12 hours.

Dip the bowl into a basin of hot water for a few seconds to release the gelato, ease the gelato onto a plate so you have a mound or bombe shape. Decorate with edible flowers - we used Borage. For a list of edible flowers go to <http://homecooking.about.com/library/weekly/blflowers.htm>.

When you cut the bombe use a very sharp knife and warm it in hot water.

THIS DELIGHTFUL DESERT DRAWS ITS INSPIRATION FROM THE WONDERFUL TRADITIONAL CASSATA MADE FROM SPONGE CAKE, RICOTTA, GLACÉ FRUIT, ALMONDS AND PISTACHIOS THAT ORIGINATES IN SICILY. IT IS SAID THAT IN THE 16TH CENTURY THE NUNS OF THE CONVENT OF MAZARA DEL VALLO HAD TO BE TEMPORARILY BANNED FROM MAKING THE CAKE WHEN THE DEMAND PREVENTED THEM FROM FULFILLING THEIR RELIGIOUS DUTIES.

THIS CASSATA GELATO IS UNASHAMEDLY FESTIVE AND PERFECT FOR A SUMMER CHRISTMAS.



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