



FRESH

news from the farm gate and beyond...

Market Profile



SAM VROEGOP WITH NZ'S BIGGEST PUMPKIN (540KG) GROWN BY ROBBIE DORRESTEYN

FARM FRESH LOCAL PRODUCE



Gini Collins
Earth Energies

Known to many as "The Kawakawa Lady" Gini has been perfecting her natural remedies and beauty products made from the leaves of the native kawakawa tree since 1995. Kawakawa is often called the pharmacy of the forest, Gini collects the leaves at her home on the Firth of Thames and harnesses their natural healing properties in her range of products. Her preparations are effective and have the clean pleasing scent of kawakawa that transports you to an untouched patch of native forest.

Autumn 2011 was indeed a season of firsts for us. We had the largest pumpkin, the wettest fall and the best markets ever in what could be NZ's first and finest 'pop up' Farmers Market. One week there is a building and the next it is gone, we are camping out under the munificent protection of a clutch of gorgeous 100 year old oak trees, and we're loving it. The weather has teased us with blustery winds and heavy rain right on twelve o'clock but the consensus has been that the market has never looked better. We know you would like us to stay in this lovely meadow but spare a thought for us in the rain and cold when unfortunately even the best laid plans turn to mud.

We managed to put up our temporary home in record time thanks to the generosity, help and time given to the market by the the A&P committee especially Philip with his John Deere tractor, Brett from Black & White storage, Sam from Cover Systems, Dave of D&D Auto, Paul Christopherson, Barry Wade, George Hill from Hills Flooring, Andrew Wood builder and Tim from Guardsman Security - thanks for helping us make a home while the A&P finish building their new pavilion which will soon house the market in all-weather state of the farmers market comfort. There are plans for kitchens, wood-fired pizza ovens and more lovely leafy trees to kick back under on a sunny Sunday morning. We can't give you an exact date for the shift yet but all going to plan we should be settling in before the next edition of Fresh.

NEW TO MARKET

Straight from Chef Culley's kitchen come **Culley's Chilli Sauces** in several hot, sultry and intriguing guises. With names like - crazy, smoky, sweet and chipotle - this brand new range of gourmet chilli sauces will warm you up and entertain you this winter.

Bringing Latin flavour to the market, Ana of **Sabores de mi Tierra** comes to market with a range of traditional Argentinian baking. Try her **empanadas** - pastry wrapped around a variety of different savoury fillings, or **alfajores** - a delicate layered biscuit with a meringue coating.

Oh Florentine - another offering from the kitchens of **Oh Fudge** - Kristin and Jamie have pulled one out of the bag with this heavenly offering - with Jamie due to have the couples first child very soon Oh heavens we are looking forward to meeting junior - they are such clever cooks and always get the recipe right.

In season is the tropical fruit **Casimiroa**. A native of Mexico they are the size of an orange and green in colour. The texture of the casimiroa flesh is smooth and creamy, rich in vitamins C and A with a mild flavour that is sweet and hints of mango. Try a

casimiroa on sale at the **Pacific Skye** stall along with their other seasonal organic fruit and apple juice.

Another seasonal super star is the **tamarillo** - they are spectacular poached and served with vanilla bean buffalo yoghurt. Cathy from **Listers Preserves** has an abundant supply of plump ripe tree tomatoes from her orchard.

The **Sugar Pear Company** have been having a busy season at the market. Their **Beurre Bosc** and **Doyenne du Comice** pears are crisp and flavourful; unless we eat them all they will be with us for June & July.

RHUBARB & CUSTARD PUDDING CAKE

Ingredients

400gm rhubarb
 250g of butter
 150gm of custard
 (prepare ahead and chill)
 250g self raising flour
 ½ tsp baking powder
 4 large eggs
 1 tsp vanilla paste/extract
 250gm raw sugar
 icing sugar to dust.

To roast the rhubarb, heat your oven to 180C. Wash and cut rhubarb into finger lengths and toss with 50g of raw sugar. Arrange in a shallow baking tray and cover with foil and bake for 10-15mins until soft but still holding their shape. drain juices from pan and allow to cool.

Grease and line a 20cm cake tin. Set 3 tablespoons of custard to one side and then combine the rest in a bowl with the butter, sugar, eggs, vanilla, flour and baking powder. Beat until smooth. Spoon one third of the mixture into the cake tin then a layer of rhubarb. Spoon in another third of the mixture and another layer of rhubarb. Spoon in the remaining mixture - allow it to form rough mounds. Dot the top of the cake with the reserved custard. Bake for 40mins until risen and golden then cover with foil and bake for a further 15-30 mins. Test with a skewer inserted into the middle of the cake, it is ready when it comes out clean. Cool in the tin then dredge with icing sugar



This cake is lovely served warm but is just as good the next day. Garden or market fresh rhubarb is the secret.

Helen Dorresteyn - Market Manager



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