



OCTOBER - NOVEMBER 2011

FRESH

news from the farm gate and beyond...

Go the Mighty All Blacks! The happiness of rugby fans big and small is infectious, these are definitely the best of times. Clevedon has adopted England as its second team and the local business association has done a great job of galvanizing us all into action and making the village as pretty as an English hamlet, a fitting second home for the barmy army.

Spring produce is coming through and the market is looking delicious. As you will have seen the landscaping has been completed, the lawns leveled and seeded to be ready for summer. We are on the hunt for cafe tables and chairs for the market as we will need more umbrella and table sets to cater for all those lovely summery Sunday mornings ahead. The tables we have work well so if you have similar set in good condition that are spare please let us know, we would love to buy them from you for the market.

NEW TO MARKET

After a long winter the *Curious Croppers* big red spanish tomatoes are back at the market, ripe when picked and full of flavour. Look out for Seasonal favourites strawberries, asparagus and Zesty's super sweet tangelos.

Worms R Us - are a one stop shop for all your worm composting needs simply brilliant for your garden this summer. Expert advice, equipment and of course worms are all on hand to get you started. Word of advice though - worm tea is not for drinking.

For the perfect morning danishes and gorgeous hand made breads check out *Pukeko Bakery*. There is something for everyone here, the best ciabatta, honey rye loaves, sourdoughs, wonderfully light baps and rolls.

Rachel and Natalie of *Tabiki Orchards* grow export quality figs which they turn into the their sublime chutneys, jams and salad dressings. The same ripe richness that you enjoy in a fresh fig is transferred to these lovely preserves. Look out for their fresh figs later in the season.



MARKET PROFILE

Cory, Johnny, Nick, Ryan, Alex and Kelly

Market Espresso

Making a good coffee takes a great deal of skill, the Baristas at *Market Espresso* certainly know their way around a coffee machine. Good espresso is a combination of expertly roasted beans from Roma coffee in Drury, and a grind set for perfect crema and flavour. Not to forget milk steamed to velvety perfection. Its a huge job and these guys work well under pressure to produce hundreds of fabulous cups of coffee every Sunday.

Fair Game



For the hunter-gatherer in the family The Clevedon Hunting & Game Fair is an event to pencil in for October.

The Game Fair is a celebration of all things hunting and fishing. On show will be many different breeds of gun dogs, demonstrations of retrieving pointing and setting, plus

dog competitions to view, try your hand at clay pigeon shooting or have a gander at loads of fishing and hunting equipment on display. The Clevedon Hunting and Game Fair, Sunday October 16, 11-5pm at the show grounds, behind the farmers market in the amphitheatre.

Show time

Clevedon A&P show on November 12 & 13 has been a great rural day out in Clevedon since 1908. See many different breeds of stock, displays of woodchopping, highland dancing and fencing, events and competitions in the main arena, a wine and food enclosure and 100's of trade sites. Please note the Farmers Market will be closed on the 13th of November for the show.

Food for thought is no substitute for the real thing. -Walt Kelly

AVOCADO, HARISSA AND BUFFALO YOGHURT DIP

Ingredients

2 ripe avocados
1x 200gm pot of Buffalo yoghurt
juice of half a lemon
1 teaspoon of Culley's harissa
pinch of salt
finely sliced chives.

For bruschetta
thinly sliced stale bread
2 cloves of garlic crushed
1/4 cup of River Estate olive oil

cut and scoop out avocado flesh into a bowl - mash with a fork. Add remaining ingredients and mix well. Taste and add more harissa if required.

Heat oven to 180°C. Combine olive oil and garlic. Brush bread slices on both sides and lay on an oven tray. Bake for 5mins - watch for bread to turn golden. remove tray from oven and turn bruschetta over bake for a further 5-10 minutes until golden,

Alternatively serve dip with a platter of spring vegetables - baby carrots and sugar snap peas, small cucumbers etc.

With party season on our doorstep here is a very simple idea for a lovely dip. If you don't have an avocado the yoghurt on its own mixed with harissa is also delicious.



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