



FRESH

news from the farm gate and beyond...

Clevedon is issuing a collective plea to the weather gods this month - no more rain, *please*. Weeks of damp washing, sick kids and soggy gumboots have us hanging out for spring with unmatched fervor - even the lambs are starting to look ticked off in their sodden paddocks. Fortunately, local farmers are well aware of the valley's winter sulks, so stock is safe on higher ground when our waterways can't take any more - as was the case a fortnight ago when the normally sedate Taitaia Stream, which runs through farmland on its way to join the Wairoa River, flooded part of the valley (pictured) and the Camp Sladdin reserve. On the upside, Clevedon's ducks have never looked happier...



Beyond this elegant hound on the hood of a 1936 Ford is the immaculately restored 1929 Dodge Sport Coupe belonging to market regular Terry Jenkins, who invited his friends from the Chrysler Restorers Club and the Ford Club to display their prize possessions at the market. We suggested a swap with our easy-care Toyotas, but the club politely declined. Can't think why.



MARKET PROFILE



Joanne of
M A C A R O N S

Ever tried to make a macaron? Don't - they're fiendishly tricky to perfect and expert baker Joanne has already done the hard work for you. While you're sampling this delicious French classic, consider trying one of Joanne's other tempting treats - a gourmet gluten-free cupcake, perhaps, or a flaky fruit-filled pie. All of Joanne's products are made fresh, from scratch, and they're the perfect antidote to a bad case of the winter blues.



At the Food Show, held earlier this month, Kiwi artisan producers were more abundant than ever and the quality of their products was truly outstanding. With everything from a nutty, flavoursome Southland parmesan, yummy organic beer from the Naki to kumera crisps from the Far North it is obvious the countryside is getting creative. Our cooks and farmers are producing products that are world class. The opportunity these people get to sell and market products at their local Farmers Markets is in a large part driving this welcome change.

"A lot of people cry when they chop onions. The trick is not to form an emotional bond" - Jimmy Carr



LEEK & BUFFALO BLUE TART

Ingredients

- 1 tbsp *River Estate* olive oil, plus extra for drizzling
 - 25g butter
 - 3 med leeks, finely sliced (including green)
 - 4 rashers bacon, diced
 - Handful *Out of the Dark* small button mushrooms
 - 2 waxy potatoes, cooked and diced
 - 2 sheets ready-rolled puff pastry
 - 1 egg yolk, beaten
 - 50-100g *Clevedon Buffalo* blue or feta cheese
 - Grated parmesan
 - Finely chopped parsley to serve
- Preheat oven 220C/200C fan

Heat the olive oil in a large frying pan, then add the butter. Once the butter is sizzling, add the leeks, bacon and mushrooms, then reduce the heat and cook gently until softened (about 10 minutes). Season with salt and pepper and stir in the diced potato.

Lie the two sheets of pastry side by side on a baking paper-lined oven tray. Overlap the pastry sheets and join with beaten egg. Lightly mark a 10cm border around the pastry rectangle with the tip of a sharp knife, then prick the base all over with a fork.

Spread the leek & potato on top of the pastry, within the border. Crumble over the blue cheese, scatter with parmesan brushing the edges with beaten egg yolk. Put tart in the oven for 15-20 mins until the pastry puffs up around the edges and is golden brown. Scatter with parsley. Serve hot, warm or cool. with a fresh crisp garden salad.

TOMATOES IN MY HALLWAY

by the curious croppers



THE CLEVEDON VILLAGE FARMERS MARKET

Every Sunday 8.30am till 12 noon, Clevedon Show ground, Monument Road, Clevedon. www.clevedonfarmersmarket.co.nz