



FRESH

news from the farm gate and beyond...

What a delicious time of year - the smell of blossom and fresh-mown grass on the air, the days lengthening and temperatures rising. At the market, our customers have a new spring in their step, as the urge to get together and celebrate takes hold.

As always, our fabulous stall-holders have plenty to facilitate that urge. The market's tables are groaning with fresh produce and provisions as we gear up for our busiest season. Arrive early to claim your pick of the bunch.

New to Market

Cool runnings

Think you know all about iceblocks? Think again. Market newcomers Paletas Ltd are set to introduce consumers to a delicious new world of frozen treats, called paletas.

A traditional sweet in Mexico, paletas are flavour-packed ice pops made from pure fruit, nuts, flowers and even spices.

Extra pep

Peppers are a staple food in Hungary, for one very good reason - they're absolutely delicious. Grower Laslo will bring his range of Hungarian and Mediterranean peppers and produce to the market in November - just in time for salad season.

Dates for your diary

The market will be closed for *Clevedon A&P Show* day on November 11. Bring the kids down on Saturday or Sunday and enjoy a fun-filled day of animal displays, fairground rides, vintage machinery, food and drink.

Sorry to drop the 'C' word so early, but Christmas is on the horizon and it's time to consider the big festive food shop. This year's last market before Christmas falls on December 23, which means fresh produce will arrive on the table in peak condition. Put MARKET SHOPPING in your diary now. We take a break over the Christmas and New Year period, the **last market for 2012** will be on **December 23 and** we reopen on **Sunday January 6, 2013**.

While you're at it, add HAMPER TICKET to your diary, because we're again running **The Great Clevedon Christmas Hamper Raffle**. One lucky winner will take home over \$600 worth of incredible market produce and provisions. How's that for an early Christmas present? Collect entry tickets during December from stall-holders when you make a purchase over \$10.00. Fill in your details and place your tickets in the box outside the Espresso stall. The winner will be drawn at the last market before Christmas - Sunday, December 23, at 10.30 am. You must be present at the market draw to win and collect your prize.

MARKET PROFILE



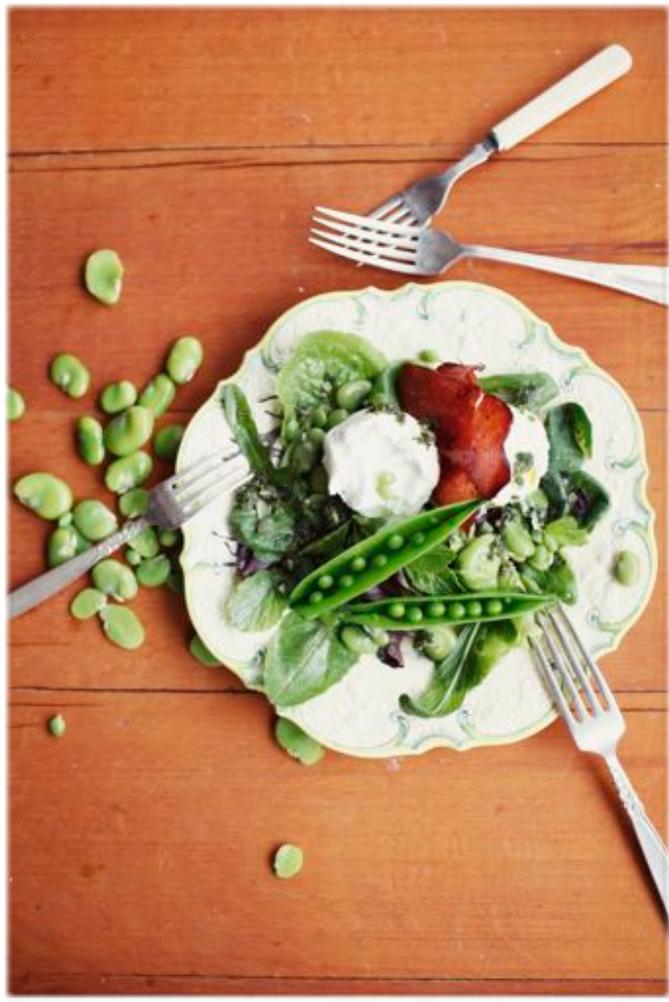
Paul of Rotokohu Nursery

Paul's bountiful buckets of velvety snapdragons and scented stock are a hot property at the market, often selling out before closing time. That's no surprise, because Paul's blooms are not only lovely, but also freshly picked and long-lasting.

Luckily for us, Paul has just retired from a long career in the public health sector, so he'll be focused on flowers from now on. We look forward to many more colourful, sweet-scented Sundays.

"I am a better person when I have less on my plate." - Elizabeth Gilbert

BROAD BEANS WITH BUFFALO BOCCONCINI, MINT AND PROSCIUITTO



Ingredients

500g podded broad beans (about 1kg in the pod)

Small bunch mint, stems removed

Fresh salad leaves

Sea salt and freshly ground black pepper

75ml extra-virgin olive oil

8 slices prosciutto

6 buffalo bocconcini (300g)

Finely grated zest and juice of 1 lemon

8 garden peas in the pod if you have them

Bring a pot of well-salted water to the boil. Add the broad beans, wait until the water returns to the boil, then cook for a further 20 seconds only. Drain and quickly refresh in cold water. Drain, then peel the broad beans' greyish-green outer skin. Set aside.

Finely chop the mint leaves, saving a few leaves for garnish. Put the chopped mint into a bowl with the olive oil, two-thirds of the lemon zest and the lemon juice, mix then allow to infuse for 10 minutes.

Season the broad beans with salt and pepper, drizzle with a little of the mint-infused oil and toss to mix.

Arrange salad leaves on individual plates, then pile the broad beans on top. Tear the bocconcini in half and arrange three halves and two slices of prosciutto on each plate with the pea pods.

Spoon over the dressing, sprinkle with the rest of the lemon zest and scatter over a few torn mint leaves to garnish. Season with salt and pepper. Serve with toasted slices of crusty bread. *Serves 4.*

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