



# SEASONS GREETINGS

*fresh news from the farm gate and beyond...*

Welcome to the December issue of Fresh. Observant readers will have noticed that we've skipped an issue - we have no excuses to offer, except that the garden's been getting away on us. Still, here we are again, at the busy end of the year and enjoying the sight of people emerging from their houses like bears from their caves, blinking in the sunshine and trying to remember where they stashed the water-blasters.

Congrats to the A&P Association on a fabulous 100<sup>th</sup> show - we hope some of you popped down to enjoy this great Clevedon institution that's stood the test of time.

As always, it's a brilliant time at the market, with produce ripening and party season bringing the visitors in hordes. We wish you all a productive and happy festive season, full of joy and good things to eat and drink.

### Dates for your diary

Yup, it's that time again, which means we need to give you a heads-up about our opening hours over the festive season. We're open the Sunday before Christmas - December 22. We're all staying home on December 29 to eat turkey surprise and drink the dregs of the festive fizzy. It's business as usual on January 5, our first Sunday market for 2014.

### December must-tries

- Mazo Cheese traditional Hungarian cheeses, try out their Paranyica, aside from looking gorgeous it is a delight to cook with the smokey strings of cheese that unravel like petals.
- Mustard Makers will bring their gourmet condiments to the market this month - the perfect Christmas gift for that person who has everything ... or yourself.
- Pepper Garden are back for the summer season, with their gorgeous range of peppers, herbs and hard to find vege like celeriac and okra.
- Curious Croppers have a fine range of tomatoes that are just bursting with flavour. Try their new heritage Italian varieties with Clevedon buffalo mozzarella - unbeatable.
- Fiona's avocados and plums fresh from the tree and grown locally in Kingsseat.
- Claire's festive Christmas cookies - edible art.
- Fresh strawberries and blueberries, just in time for party pavs and special fruit salads.
- Willowbrook Lavender, whose delicious beauty products are a particular favourite with our lady shoppers (and the better-groomed blokes), have launched a range of citrus-based foodie treats. Visit Mary for a sample.



Lynn with Jody and Mandy  
CLEVEDON ANIMAL FARM

Ask anyone under the age of 10 what their favourite thing is at the market, and they'll probably point straight to Lynn's pony ride arena. Lynn's been with us since we started up eight years ago, and since then she's given hundreds of happy kids an authentic taste of country life. Lynn's ponies are very fortunate, too - she's a true animal lover whose hard-working four-legged friends get the care and attention they deserve. It's no surprise, then, that Lynn has been closely involved in establishing a natural horsemanship club based at Clevedon Show ground. Its members are a laid-back, welcoming group of horse-lovers who believe in working with their animals rather than against them. New members, including children, are welcome - whether they have their own horse or not. The Clevedon Natural Horsemanship group meets on Monday evenings. Email [lynn@clevedonanimalfarm.co.nz](mailto:lynn@clevedonanimalfarm.co.nz) for more information.

*"Seize the moment. Remember all those women on the Titanic who waved off the dessert cart."*

*- Erma Bombeck*

## SUMMER QUESIDILLA

An easy-to-prepare Mexican favourite - just perfect for dinner at the bach. Sweetcorn is a lovely addition once it comes into season, add it as a simple salsa with lime, red pepper and coriander.

### Ingredients

Culley's traditional Mexican corn tortillas

Culley's smoked chipotle sauce

Free range chicken breasts or boneless thighs

Cos lettuce, or greens of your choice, chopped

Chunky homemade guacamole

Tomatoes, chopped

Grated cheese, or strips of smokey hungarian paranyica. Buffalo mozzarella is also delicious if sliced and allowed to drain.

Torn coriander, a squeeze of lime and a dollop of natural buffalo yoghurt to serve

Marinate the chicken in the chipotle sauce for an hour or so. Oven-roast for 30-40 minutes and shred. Place a tortilla in a nonstick frypan on a medium heat, top with cheese, chicken, vegetables and a drizzle of chipotle sauce, and top with another tortilla. Press down with a spatula. Carefully flip the quesidilla when the cheese is melted and the bottom tortilla lightly browned. Heat the other side, then remove, slice in wedges and serve with yogurt, a slice of lime and coriander.

### We've got the golden ticket

Our world-famous-in-Clevedon **Great Christmas Hamper Raffle** is set to make someone's festive table the envy of Auckland once again. Spend \$10 at any stall during December and you'll receive an entry form - just fill it in and pop it in the box outside the Market Espresso stall. The winner will be drawn on our last market of the year - December 22 at 10.30 am - and will receive delicious market hamper filled with products from our stallholders. The winner must be present at the draw to claim their prize. Good luck.



### Don't forget the pets

The clever people at Acres Pet Products have come up with a marvelous natural remedy for that perennial summer problem the family pooch has to put up with, fleas. We have tested the drops and bedding spray at home and we are delighted with the results - all natural with no nasty chemicals to worry about.

### Cooking up a classic

Market regulars will have noticed a shiny new chimney and windows at the corner of our main building. That's our new wood-fired pizza venue, where peckish market-goers will be able to pick up delicious Italian-style pizzas from early in the New Year. And when we say Italian-style, we really mean Italian-style - market pizzas will have crispy, yeast-risen bases, classic pomodoro sauce (real sun-ripened tomatoes! No weird additives!), and fresh buffalo mozzarella. Can't wait.

### They're eating our cheese there

The Clevedon Valley Buffalo Company has passed a major milestone in its development with exports of its cheese and yoghurt to Sydney. The response has been enthusiastic, which just goes to show that Australians will back a Kiwi when it's a clear winner. The company's also expanded its range to include a new yoghurt flavour - boysenberry - and authentic Indian-style mango lassi. For the uninitiated, lassi is like a fruit smoothie but yummiier, and with a hint of spice. Try it out at the Clevedon Valley Buffalo Company stall in the main market building.

