

FRESH

news from the farm gate and beyond...

Hard to imagine a chilly, muddy day in mid-July, isn't it? Finally, we've had the kind of summer that makes people less bitter about having to go back to work. The drought is hitting our farmers and growers hard, though - let's hope it breaks soon.

We hope you all made full and joyful use of the holiday weather, and that your 2013 has kicked off to an excellent start. We've had our usual busy summer market season, with lots of fresh produce and crowds of happy shoppers.

Early autumn we're looking forward to...

...using stallholder Chris Culley's Green Chilè Sauce, winner of a 2013 Artisan Award. *Culley's* sauces and pastes are available at the market and they'll spice up any kitchen.

...fresh figs (ripening at the end of February), and *Taihiki Orchard's* Fig Vinaigrette, also a winner at this year's Artisan Awards.

...making the most of *The Pepper Garden's* range of delicious and unusual European peppers. We're already enjoying plump avocados from Glenbrook, organic grapes and vibrant Valotta lilies for the late-summer garden.

... a new place to pop out for a local meal. John Hill Estate, an established winery in John Hill Road, Hunua, has just opened its restaurant for breakfast, lunch and dinner on Fridays, Saturdays and Sundays. The menu features contemporary New Zealand cuisine and incorporates the finest local produce - accompanied, of course, by the estate's own fine tipples. Live music will soon debut on Sunday evenings, and Jazz in the Vines concert events are planned for next summer. Call John Hill Estate on 292 4929 for more info.



Congratulations to Katja Wilson of Clevedon for winning the 2012 market Christmas hamper. Katja took home \$750 worth of market produce and gourmet provisions.



**STELLA CHRISTOFFERSEN
RUNNING BROOK SEEDS**

Regular market shoppers are well-acquainted with our garden guru, Stella Christoffersen. In fact, Stella's more than a guru - she's an environmental hero whose personal mission is to save as many heritage vegetable varieties as she can before commercial growing practices see them disappear for good.

Stella's famous seed selection includes hundreds of veg varieties, plus rare and/or old-fashioned flowers. Seed potatoes (including rare varieties) are available in spring and autumn.

Stella trials and harvests all her own seed in her spectacular organic garden, so her customers can be sure of strong strike rates (and, often, plants that self-seed happily once they're introduced to the garden). Visit Stella and husband Paul at the Running Brook Seeds stall for friendly, knowledgeable advice and everything you need to create the garden of your dreams - plus, if you're quick, seasonal produce.

“Only a fool argues with a skunk, a mule or a cook.” - Cowboy saying

STEAMED SNAPPER WITH LEMON AND CHILLI SAUCE



With the Clevedon Lions' fishing competition on next weekend, this version of a classic Thai recipe could come in handy for some of the smaller catches on the day. Steaming the fish in newspaper gives a very succulent and moist result - delicious with the piquant sauce.

*Helen Dorresteyn
Market Manager*

Ingredients

First catch your snapper...

- 1 fresh whole snapper, scaled and gutted (600 - 1200g)
- ½ cup of fresh lemon or lime juice
- 2 tbsp of fish sauce
- 2-5 hot chillies, thinly sliced
- 5 cloves of garlic, chopped
- ½ cup of chopped spring onions
- ¼ cup of chopped onion

Method

Preheat the oven to 180C. Wrap the fish in at least five large sheets of wet newspaper, place on a baking tray and cook for 20 minutes.

While the fish is cooking, combine the remaining ingredients. Check the fish is cooked, then carefully unwrap it and place it on a serving plate. Pour over the sauce and serve immediately with steamed rice.

TOMATOES IN MY HALLWAY

by the curious croppers



THE CLEVEDON VILLAGE FARMERS MARKET

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