



FRESH

news from the farm gate and beyond...

July. Not a word to strike joy into the hearts of those of us who live in the Southern Hemisphere, but look at it this way: it's almost over. The winter solstice has been and gone, which means that the sun's steadily rising in the sky and the days are slowly getting longer. In short, the only way is up.

Despite the cold and the rain, we've had some great mid-winter markets. When hibernation isn't an option, good food, a friendly chat and a wander about comes a very close second. As always, thanks to our dedicated stallholders and our loyal shoppers for keeping the home fires burning.

Truly corny

Saucy award-winner Culley's has expanded into the complementary area of fresh, traditional corn tortillas. These are fabulously tasty, easy to prepare (just heat, fill and scoff) and also a great meal idea for people who can't eat wheat. Top with Culley's Chipotle Sauce for an authentic Mexican flavour

Hole in one

Visited Hermon Bagels yet? We have a recommendation from our very own, very discerning 12-year-old foodie: "They're lighter than most bagels, and they're really yummy. Especially the chocolate ones." Also on offer: plain and raisin bagels.

Great to meat you

Speaking of meat-lovers, we'd like to officially welcome new stall holder Salash Delicatessen – purveyor of fine, preservative-free small goods (lazy winter meal idea: platter full of crackers, cheese, meats and pickles in front of the fire – yum!).

For one season only: Cliff Richard

No, not *that* one – we've got the Cliff Richard of locally grown elephant garlic fame. Cliff is at the market with his crop, which has a milder flavour than traditional garlic but all the same health benefits. Keep an eye out.

Winter warmers

We wanted to make a couple of shout-outs to the blokes who help to set the tone of the market every week. Firstly, a big thumbs up to Paul Trewick of Moonlighters Music, who manages to please almost all of the people all of the time with his cool, laid-back take on the classics. Secondly, thanks to the lovely Barry of River Estate, who organised the colourful flags that you see hanging in front of the market building. Just what we all need on a grey day.



MISS MAGGIE'S DOG DELI

Dogs are a major feature of the Clevedon Village Farmers' Market (well-behaved, friendly ones, obviously), so it's just as well we have more than one stall holder dedicated to tantalising their taste buds. Miss Maggie specialises in the gourmet end of the market, with a range of home-made biccies containing only fresh meat. Hint from an enthusiastic curly-coat retriever: the liver muffin is *to die for*.

Beet This!

One of our market stars, David the vege guy, has moved to a new property in Karaka which appears to be welcoming him with some super-sized results.



"Why is it that Swiss cheese has the holes when it's Gorgonzola that needs the ventilation?" - David Frost

GRAPEFRUIT GELATIN CREAM

Ingredients

3-4 grapefruit
4 tbsp castor sugar
4 tsp gelatin
½ cup hot water
½ cup cream
Vanilla essence
1 tsp sugar
3 egg whites

Method

Squeeze grapefruit to yield 1¾ to 2 cups of juice, strain into a bowl.

Mix the gelatin and hot water vigorously with a fork to dissolve and mix into the juice with 3 tbsp of the castor sugar.

Whip the cream, vanilla essence and 1 tsp of sugar till thick, then fold into the juice mixture. Refrigerate for 15 minutes.

Beat the egg white with the remaining 1 tbsp of castor sugar to form stiff peaks and then fold into the juice mixture.

Decant into glass or crystal serving dishes and refrigerate for four hours until set. Serve garnished with mint leaves and a fresh violet.



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