



FRESH

news from the farm gate and beyond...

It's been a smug start to autumn for us, as we enjoy our fabulous new site that keeps everyone dry and sheltered on the wildest of days. There's been plenty of sun, too, and we've been making the most of it with a group of talented market musicians who provide the perfect soundtrack to shopping and taking a relaxed break in our grassy courtyard.

Oat couture

How do those hardy Scots hike up and down the Highlands on freezing Caledonian days? They've long known that the perfect snack for long-lasting energy is the oatcake. What's more, oatcakes are a perfect match for cheese and other tasty toppings (they may have 'cake' in their name, but they're not sweet). Discover the Scots' secret at Amanda's fresh-baked Humble Oatcake stall.

Hot result

Congratulations are in order for Chris at Culley's, who has backed up his 2013 Artisan Food Award with a prestigious international accolade for one of his yummy sauces.

Chris's Mexican Chipotle Sauce was awarded second place at the Cajun Hot Sauce Festival in Louisiana - the home of the historic Tabasco sauce company - plus best label for his No. 1 sauce bottle. How's that for exporting your success?

Manna for busy mamas

Forget about cooking on busy school nights by stashing a scrumptious jar or two of Mama Pasta Sauce. Handmade by Charlotte and Rebecca, Mama's tomato pomodoro and lamb ragu sauces are authentic-Italian-restaurant-good - just heat through and plop on top of pasta. The kids will never want you to cook again.

Days of wine and roses

...well, wine, anyway. Local vineyard Villa Noortheim Estate will have its delicious sparkling, red and white wines at the Clevedon Village Farmers' Market from the end of May. Buy direct from the maker, support local and impress your wine-snob friends.

Hungry, amigos?

Fancy a warm, tasty, saucy taco on a chilly Auckland day? We're excited to announce that Sarah and Otis's colourful Lucky Taco truck will soon be parking up at the market, selling a mouth-watering range of spicy tacos and cold horchata. Check out www.theluckytaco.co.nz for dates and menus.

What a pear...

We're rapt to have the Sugar Pear company back for autumn, baskets brimming over with crisp, sweet pears freshly plucked from their orchard. Try them in the kids' lunchboxes - they won't come home half-eaten.



**NATALIE
TAIHIKI ORCHARDS**

There's something about biting into a fresh, sun-warmed fig that feels especially indulgent – and we've all been indulging ourselves like crazy lately thanks to Natalie and Wayne of Taihiki Orchards. After dreaming of life in the country from their Pakuranga home, the pair bought a property in Glenbrook Beach and took the plunge into fig cultivation. Natalie, enthusiastically assisted by her two young sons, has since expanded into related products, including a Fresh Fig Vinaigrette that won a prestigious Artisan Award in 2013. Sample this delicious award-winner – as well as Natalie's fig sauces, chutneys and jams – at the Taihiki Orchards stall.

Zip it

We hope you've all enjoyed a cup of our new Zip organic fair trade coffee at the Market Espresso stall – judging by the feedback we've received, it's a winner. Stock up for home at the Zip coffee stall, whose top-quality, shade-grown arabica beans are locally roasted in small batches for optimum freshness and flavour.

Don't miss...

This year's Highland Cattle show, held in conjunction with the market on May 26.

“Ice-cream is exquisite. What a pity it isn't illegal.” - Voltaire

VIV'S FEIJOA ICE CREAM

My sister Viv is a great host and fantastic cook. This is her super easy recipe for a divine ice cream, it could become a classic for your family too.

*Helen Dorresteyn
Market Manager*

Ingredients

300ml cream, whipped
1½ cups feijoa pulp (can be frozen*)
1 cup sugar
2 egg whites
2 tsp lemon juice

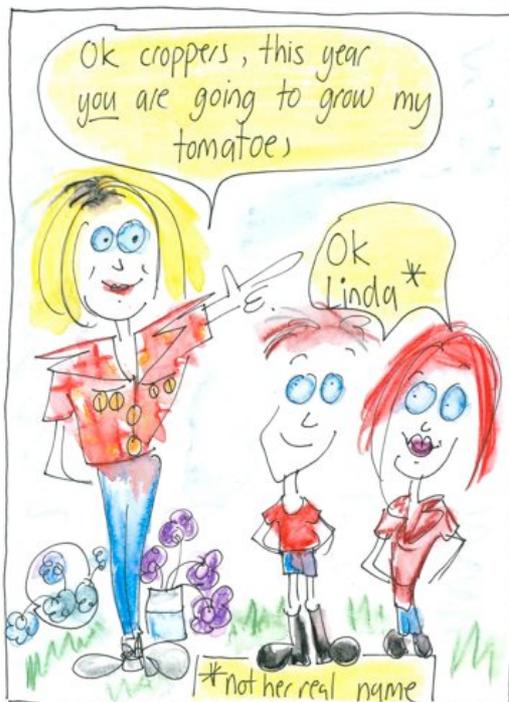
Method

Beat feijoa, sugar, egg whites and lemon juice for five minutes until it looks like meringue. Fold in whipped cream. Pour into an old ice cream container. Freeze, stirring with a spoon once before fully frozen.

* If you're lucky enough to have a laden feijoa tree, try freezing the fruit whole, then defrosting and scooping out the pulp to use when it suits. It doesn't discolour at all.

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