



# FRESH

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

The golden weather continues, as does the wonderful fresh produce that's so bountiful at this time of year. As we adjust our tastebuds from summer stonefruit, berries and non-stop courgettes to autumnal treats like pumpkin, feijoas and grapes, we've cooked up a competition that'll have you positively yearning for steaming bowls of comfort food beside the fire. Read on...

## Red hot chili showdown

Fancy yourself a dab hand at chili-making? Now's the time to put your money where your mouth is – at this year's inaugural **Great Clevedon Chili Cook-Off**.

Here's how it works. We're inviting entries from teams of two (we hope to get plenty of blokes in the mix), who will be given standard chili-making ingredients from the Clevedon Village Farmers' Market (buffalo mince, onion, chili, tomatoes and olive oil).

Teams are also able to bring six condiments of their choice (spices, etc – nothing processed, please) and add any extra ingredients **bought from the market on the morning of the cook-off**.

Teams will cook their chili from 8:30 on the morning of **Sunday, May 11** using market facilities, and a panel of celebrity foodies will judge their creations from 11am.

Prizes up for grabs include market hampers, lunch for two at Bracu and the use of a luxurious Audi RS4 for the weekend.

To enter, please email [helen@clevedonfarmersmarket.co.nz](mailto:helen@clevedonfarmersmarket.co.nz) or [chris@culleys.co.nz](mailto:chris@culleys.co.nz) and tell them why you and your mate make a hot chili. Entry costs \$50 per team – all proceeds to the Clevedon Fire Brigade (because they're always there when the heat is on).

## Pop goes the movie stuff

Surprise - popcorn doesn't have to come in greasy paper buckets or bags that always burn on the bottom when you nuke them in the microwave. We had fun this year growing our own heritage strawberry popping corn, sourced from



Stella at Running Brook Seeds.

It's a beautiful deep-red colour (as the name suggests), and, when popped, the dazzling white kernels look beautiful and taste nutty and flavourful.



Fiona, Taryn and Ffion  
Mctwo Orchard

We never love our growers more than at harvest time, so it's fitting that this month we're giving two thumbs up to Mctwo Orchard in Kingseat. Covering 15 acres, Mctwo incorporates avocados, heritage apples, pears, quinces, plums and citrus, as well as free-range chickens and ducks. Mctwo's owners have nurtured their orchard over the past 17 years, transforming an old grazing block. They've also re-established several stands of native bush. May the good work continue.

## Coming soon...

We have some great new and seasonal stallholders debuting their foodie delights in the next few weeks, including herbal teas, freshly squeezed juices and American-style pies and cakes.

Ness Valley Nuts have introduced a delicious new range of macadamia treats, and Te Kauwhata-grown organic grapes are ready for harvest. New-season figs and apples are at their very best.

Don't miss out on Running Brook Seeds' garlic bulbs – plant on the shortest day of the year and harvest on the longest. Fresh garlic really is worth the effort.

*"Shake the hand that feeds you." - Michael Pollan*

## GRAPE HARVEST CHICKEN

Source: Ray McVinnie



*This is a great Autumn dish, the grape leaves impart a tartness that lifts the flavour of the chicken and is balanced perfectly by the sweet local grapes. I wouldn't attempt this with insipid chalky imported grapes, it would be sacrilege.*

*Helen Dorresteyn  
Market Manager*

### **Ingredients**

6 spray-free grape leaves (optional), blanched  
3 Tbsp butter  
Seasoned flour for dusting  
6 free-range chicken legs, cut in half into thighs and drumsticks  
400g shallots or red onion chopped  
1 carrot, finely diced  
1 stick celery, thinly sliced  
200ml dry white wine  
375ml chicken stock  
1 large sprig lemon thyme  
1 bay leaf  
2 Tbsp brown sugar  
350g local grapes, left on the vine but cut into small bunches

Preheat the oven to 200C. Line a wide roasting pan with grape leaves, if using.  
Heat the butter in a large frying pan over moderate heat. Dust the chicken pieces with flour and lightly brown them in the butter (you may need to do this in batches).  
Place the chicken pieces, skin side up, side by side on the grape leaves in the roasting pan.  
Add the shallots, carrot, celery, thyme and bay leaf to the frying pan and gently fry for 15 minutes, until the shallots are slightly browned. Sprinkle mixture over the chicken pieces.  
Turn the heat up and add the wine to the frying pan, stirring with a wooden spoon to lift any meat and vegetable juices off the base of the pan.  
Add the stock, bring to the boil and pour over the chicken. Sprinkle the sugar evenly over everything. Place in the oven and bake for 45 minutes.  
Remove from the oven and place the grape bunches on to the chicken, pushing them down into the mixture. Put back in the oven for 15 minutes, until the grapes are hot and just bursting. Remove from the oven and serve.

## **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](http://www.clevedonfarmersmarket.co.nz)