



Newsletter December 09

What's in December's Issue?

Cooking Class
Wine Club
Ground Breaking News
What's new in-store?
What is the difference between a Roquefort and a Valdeon cheese?
Recipe of the Month

Wine Club

Interesting and New Festive Wines
Thursday 10 December at 6.30pm

Gerald from Cellar Works will be presenting a tantalising range of new and unusual wines, including some Italian Prosecco (bubbles) and a range of new and more unusual wines from Europe.

Don't forget the tasty treats prepared here at Ground to accompany the wine selection.

\$15 for casuals

\$60 for a year's membership.

Cooking Class

Thursday 17 December from 7 pm

Easy Summer Entertaining

For this month's cooking class we are going to make your summer entertaining easy. Whether it is pre-Christmas nibbles, a Christmas Day BBQ, or a Boxing Day family dinner, we will be doing recipes using delicious summer produce, that are easy to prepare and present, and look and taste fantastic. These include salmon Tataki, Cajun chicken, Chermoula prawns and Dukkah encrusted lamb. Bound to impress!

Ground Breaking News

The new dining area and courtyard has now reopened as The Lyttel Local and is fully licensed. You can now partake of a glass of wine, a cold beer, refreshing cider or even a tippie of sherry, accompanied with your choice of tantalising treats from the Ground deli. Saint Nicholas himself won't be able to resist! This is a great place to share with friends and family visiting over the Christmas/New Year period. We have had many patrons so far who have commented on what a quiet, peaceful retreat from the chaos of the city The Lyttel Local is.

The Lyttel Local can of course be booked for Christmas parties, birthdays, meetings and special functions with full catering provided.

How is your Christmas shopping coming along? Is it true that Christmas is all about the food? We have a sleigh load of Christmas present ideas, stocking fillers and all your party food needs, from cookbooks, and kitchen utensils to a superb range of culinary products. Read on to find out more in the What's new in-store section of this newsletter. We would like to remind you all not to leave it too late to get your order in for your Christmas dinner turkey, duck, ham or salmon. We can glaze your hams with our star anise and dark beer glaze – divine!

We would like to thank you for your continued support and appetite this year at Ground and we look forward to sharing more culinary adventures with you in 2010. From the team here at Ground we wish you a happy, and delicious holiday season. Merry Christmas and Happy New Year to you all! We will be closed Xmas Day, Boxing Day, Sunday 27th and Monday 28th December and New Years Day.

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What's new in-store?

Sardines – in response to many requests we have European sardines in olive oil and lemon.

Olives – Mediterranean cocktail olives presented in a jumbo size jar – a great gift idea.

Golden Queen Peach Vinegar - NZ made and very yummy addition to salads.

Crushed Apple Cider – Monteiths latest offering, it is walking out the door!

Pudding Steamers and mini cake tins – these steamers will give you a perfect Xmas pudding every time and how about some petite Xmas cakes for last minute gifts.

Panettone – this classic Italian Xmas cake is presented in a stunning little red box.

Cheese Knives & Ice Cream Scoops – Great stocking fillers!

Silicon Skewers – these are clever little skewers that look great and can go in the oven or on the BBQ.

Fondue Set – this cast-iron set is good value and would be a well received gift for any lover of chocolate.

Xmas cookie cutters – a lovely gift for all those younger bakers out there.

Xmas tins – ready to be filled with home baked Xmas goodies.

Cookbooks – always a well received gift for any food lover; we have a carefully selected range whether it be Middle Eastern, Chinese or Mediterranean cookery.

Red and White Wines

-Saint Clair - Sauvignon Blanc 2009 – NZ's best Sauvignon Blanc and they have won many awards. It has intense flavours of passion fruit and blackcurrant with a hint of gooseberry. This wine is an ideal match with antipasto, grilled seasonal vegetables or fresh seafood.

-Waipara Downs - Pinot Noir 2007 – Recommended by Cuisine.

- Banrock Station – Shiraz – an eco-conscious preservative-free wine.

What is the difference between a Roquefort and a Valdeon cheese?

Roquefort is a French blue cheese that is matured in the limestone Cambalou caves of Roquefort-sur-Soulzon. It is one of the world's best known blue cheeses. The cheese is white, tangy, crumbly and slightly moist, with distinctive veins of green mould. The overall flavour sensation begins slightly mild, then waxes sweet, then smoky, and fades to a salty finish. This makes it a superb table cheese or great crumbled through a salad. (see below for this month's recipe)

This area is famous for the blue moulds that exist naturally in the air. Traditionally the mould was allowed to grow on loaves of rye bread and placed beside the cheeses in the caves.

Valdeon Cheese or Queso de Valdeón is a Spanish blue cheese and made in the province of León, and is wrapped in sycamore, maple or chestnut leaves before being sold. The cheese has a very rich and creamy intense blue flavor and is made from cow and goat's milk. It is delicious with smoked and cured meats.

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Recipe of the Month

Strawberry Blue Cheese Salad

Here is a delicious, festive looking salad for the Christmas table. The sweetness of the strawberries combines well with the bite-ness (useful new word!) of the blue cheese.

½ cup chopped pecans
3 T balsamic vinegar
3 T peach vinegar (or raspberry)
3 T olive oil
6 cups mixed salad greens
2 cups fresh strawberries
8 ounces crumbled Roquefort blue cheese
½ cup diced red onion

Place the pecans in a frypan over medium heat, tossing frequently. Toast until lightly brown.

Mix the pecans, salad greens, strawberries, blue cheese, and red onion in a salad bowl. Whisk the vinegars and olive oil together, drizzle over the salad and serve.

N.B. Ground stocks a range of balsamic vinegars and olive oils, and a delicious peach vinegar, Eat ya' Greens pre-washed salad greens (quick and easy) and of course the divine Roquefort blue cheese.

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