

Ground Culinary Centre August 2008 Newsletter

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Wine Club

With August being so cold it is a great month for Reds, and that's exactly what Ground is offering for this months wine club; an Evening of Organic and Bio-Dynamic Reds. We are featuring wines from New Zealand and from France. So come on in find out what makes a Bio-dynamic and Organic Wine. Warm up with a glass of Red and see if you can spot the difference in the way wines are produced, or not? There is still room available.

Our Wine Club Evenings have increased slightly in price it is now \$10 for casuals and \$50 for a year's membership for which you get 12 tastings.

- Tuesday 26th August at 6.30pm
- Bookings are essential to secure a spot, as we have limited room.

Ground Culinary Centre Cooking School

September 2ND is Spanish Evening. Will and Jenny are hosting an evening of Tapas, the original Peasant Paella of Andalusia featuring Rabbit and Snails and Tortesantiago. The Spanish Evening has already sold out but don't despair the date has been set for the Indian Evening 7th October. For the Indian Class you will get a chance to make your own curry paste and sample classical Indian Dishes. Novembers class is a Thai evening and will feature a Guest chef Thai Chef. Watch this space for the date. Remember to sign up early for the classes as they are filling up fast and we do have limited space.

New In Store

We have had the following new products in store for the last month, but have had to recently increase our quantities

- Heuvels Organic and Free Range Chicken. This is the only organic and free range chicken available in New Zealand. The selection includes not only whold chickens but also prepackaged drumsticks, thighs and breasts
- Organic Free Range Beef and Lamb; including chops, steak, mince and a large range of sausages.

- For your next dinner party try the stuffed pork fillet
- Pork sausages we have finally found a replacement for the wonderful Barnswood sausages. Sadly, Barnswood had to close their farm two months ago. Our new sausages dear we say are even better; Chunky Pork Sausages with amazing flavours such as blue brie, apple and sage and an Irish pork sausage

We are now stocking a range of Organic and Non Organic fruit and vegetables. We also have other fresh produce in the kitchen chiller so please ask if you can't find it on our shelves; fresh herbs other meats and vegetables and if there is anything that you would like us to stock let us know and we will see what we can do.

- We have added to our Artisan bread range, as well as Vic's and Rachel Scotts we now brick oven in Ferrymead. This range includes some unusual breads like the Rye and Blackstrap Loaf, the Spicy Fruit Loaf, the Olive and Walnut Loaf, the Brioche and the most buttery Croissants you have tasted outside of France
- The latest cheeses to arrive include Stripey Jacks from England (5 cheese layered together), French Amadeus brie (yum yum), the Australian Shaw River genuine Smoked Buffalo Mozzarella (the Australian Buffalo Mozzarella is gorgeous and we hope the New Zealand buffalo cheese production will be just as good if not better. Watch this space for news of its arrival. From Italy; Pizzerella prepackaged Italian Mozzarella used especially for topping pizzas. The list goes on so please come in and see our full range.
- In the kitchenware department we have a large range of coffee making equipment; stovetop and plunger
- A new range of white ovenware designed also for serving
- After the popularity of the French Cooking Evening we are now stocking Crème Brûlée Sets (as well as cans of Duck Confit, if you would like to try your hand at Cassoulet)
- Because of popular demand we now stock 1L, 2L and 3L clip top glass storage jars