

Ground Culinary Centre March 2008 Newsletter

Welcome to the March issue of our newsletter. It's been a really busy start to 2008 and we've seen lots of friends visiting the shop and at the spectacular Lyttelton Summer Street Festival. Over the summer we've done a roaring trade in genuine Italian gelato here at the Deli – if you haven't tried it yet come in for a free tasting and we guarantee you'll be hooked. Many of the flavours are even dairy-free and just packed with juicy, fruit flavours.

What's in this issue:

- What's new at Ground
- Introducing our new Chef
- Cooking Classes Coming Up
- Launching our Wine Club
- Chef's recipe of the month

What's New at Ground

- As mentioned above we have our wonderful new **gelato** which currently comes in 10 amazing flavours and in a cone, cup or 1kg take-home packs.
- Look out for the current issue of **Taste** magazine (with the simmnel cake on the front cover). There's a great article on Lyttelton Farmers Market which also features the Ground Culinary Centre. This little harbourside community continues to grow its reputation as a great foodie destination.

New Chef – Introducing Felicity Georgeson

We've had a very important staff change with the departure of Barb Cook and the appointment of our new Chef, Felicity – or Flick as she much prefers to be called – now working alongside Will. Flick has been working part-time with us for a few months so is already part of the team but we're delighted she's with us full-time now. As well as cooking up some delicious take-home dinners she has also been making some wonderful cakes and pastries – pop onto the shop before Easter and you'll be able to sample her Greek Easter buns flavoured with caraway seeds.

Cooking Classes

Our **April 11th French Cooking Class** with special guest chef Chris McMullon has proved so popular that it is already sold out. However, we will be running another one in the winter so get your name down early if you want to secure a place.

Our next course will be **Middle Eastern dishes** on **Tuesday 6th May**. We're going back to our roots with this one. As many of you know, we started out with Ground Gourmet Essentials in a home-based kitchen in Lyttelton creating hand-ground Middle Eastern spice blends.

The Ground Wine Club

Many people have been asking us to start a Wine Club so we're very pleased to be holding the inaugural event on Tuesday 19th March at 5.30pm when we will be tasting wines from Tohu Estate in Marlborough. There will be food tasting to match the wines and special prices on both bottle and case purchases. The price is \$5 per person or you can pay a one-off annual membership of the wine club of \$30 which will mean all tasting events are free (we plan around 10 or so over the course of the year) plus there will be other member-only specials.

Call into the Deli, e-mail info@ground.co.nz or telephone 328 7275 to book a place or join.