

Ground Culinary Centre October 2008 Newsletter

It has been another great month here at ground. Jenny is off adventuring in Turkey and Italy for five weeks so, we are all expectant about the new ideas she will have for Ground and the Ground Gourmet Range, just in time for Christmas. However, while she is away time does not stand still so here's what's happening.

What's in this Newsletter?

- Wine Club
- Ground Culinary Centre Cooking School
- What's New in Store
- Chef's Recipe

Cooking Classes

11th November is a Thai evening featuring a Thai guest Chef. This class is already full. Remember to sign up early for the classes as they are filling up fast and we do have limited space.

Some classes have not been fully attended and people who wish to come have missed out. Therefore, to ensure your spot we will now need full payment upon booking.

Wine Club

Do not forget our European Whites evening. Will has carefully selected from our range of European Rieslings and Müller-Thurgau with a mystery wine to boot. This evening is featuring:

Weingut Spreitzer Riesling - 2006 Austria
Pieroth Gold Binger St Rochuskapelle Rheinhessen - 2006 Germany
Münsterer Königsschloss - 2004 Germany
Schloss Gobelsburg Lössterrassen - 2005 Austria
Walsheimer Silberberg Müller-Thurgau -2005 Germany

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

**Tuesday 28th October from 6.30pm onwards.
\$10 for casuals and \$50 for a year's membership, which gets you to 12 tastings.**

- You must book to secure a spot, as we have limited room.

What's New in Store?

- We are stocking a new range of Cast iron and Enamel Cookware from 'Bon Appetit'. The range features small ramekin style pans with lids right up to the classic Dutch oven
- Funky colour plastic colanders ideal for this time of year to drain those fresh fruits and vegetables
- Solid silicone mixing spoons
- Corn cob holders just in time for the corn season
- A new shipment of apple corers
- A large new range of stovetop Espresso makers
- And just in time to make that Christmas cake are our red mixing bowls
- The much requested Zester graters
- 12 yr old and a 25 yr old Aceto Balsamic Vinegars

A must have for every New Zealand kitchen are:

- Kiwi and Bone shaped cookie cutters
- a new shipment of plastic Tomato Sauce Tomatoes made right here in New Zealand

Not to forget the smaller appetite; Ground are now carrying a range of Green Monkey baby food, hard wearing baby bowls and silicone baby spoons.

Christmas is upon us and we are gearing up. Our Cecily range is now featuring Christmas aprons and 2009 Calendars not to mention our extensive range of Cookware, Cookery books and other gift ideas. The European Chocolates and treats are ordered and on the way. We will let you know about all the other exciting Christmas ideas in our November newsletter so, do not forget us when you are thinking about your Christmas Shopping.

Recipe of the Month
Summer Courgette Chicken and Chilli Soup

Heuvels Organic Boneless Chicken

1kg Courgette

1 Onion

3 Cloves Garlic

Chilli to taste

1 ltr Good Quality Chicken Stock (We stock Heuvels Organic or Foundation Foods Stock)

Sauté onions and garlic add chilli (seeds removed). Sauté chicken but do not brown. Add diced courgettes. Add chicken stock and simmer until chicken cooked. Season. Remove the chicken and blitz the broth and vegetables. Shred the chicken then return to the pot. Serve with crème fraiche chilli and coriander.

We are stocking fresh dried and frozen chilli and are stocking Tahua Farms Crème Fraiche.