



Newsletter August 09

What's in August's Issue

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Wine Club

Do not despair wine club enthusiasts as we have not yet confirmed a date and tasting list for September's wine club. But, this will all be arranged by the beginning of next week, so I will be sending out an email to let you know the line up for the night.

Cooking Class

September's Cooking Class Thursday 24th from 7 pm

Essentially Japanese

An old Japanese proverb suggests primacy of preparation: Eat it raw before all else, then grill it, and boil it last of all.

Japanese cooking is about precise preparation to artful presentation. Come to Ground and learn what is involved in creating Essential Japanese Cuisine. The evening's food will be accompanied with traditional Japanese drinks.

\$50.00 per person

Bookings are Essential and payment must be made at time of booking to secure your space.

The Humble Sausage

Once sausages were simply the way of using up and preserving all of the pig after it was killed. Salt and pepper, spices, herbs and garlic were used to add flavour and the humble sausage was considered the food of the poor.

Haven't we come a long way? Now days a well made sausage is free of chemical additives and preservatives, as they should be, and butchers enter their Finest sausage creations in competitions and restaurants feature the sausage on their menus.

At Ground we only stock sausages made by hand without additives. We stock Murellen Free-range happy pig sausages, from the coarsely textured Cumberland to the refined Sage and Apple. Or for something a little different try Chorizo and Spanish Butifarra. Both of these sausages are made here in Christchurch by a Spanish sausage maker.

Chorrizo is a traditional pork sausage seasoned with paprika and garlic and is a staple of the Spanish diet. The Butifarra is perhaps the most popular Catalan sausage of them all; it is a white sausage made in the Catalan tradition.

And in answer to several queries: All of the pork used in our meals, pies, soups and café menu is free-range

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What's new in-store

Eco Balls for the Laundry; this “miracle” product means no more detergent for your washing, ever again. As well as saving you money, it also saves the environment. Because these re-useable balls mean no detergent, it means no rinse cycle is needed, saving water and electricity. They won't fade bright colours or damage clothing fibres, they also soften clothes even in hard water. Also anti-bacterial and kills Escherichia Coli and Staphylococcus Aureus. An absolute must. And yes they do work. All the staff now use them.

Freeset Bags and Aprons: Freeset bags was setup to provide prostitutes in Kolkata with an alternative way to make money. The women now have an opportunity to work in an industry making Jute Bags and cotton Aprons. Ground are proud to be supporting this industry by selling the Jute Bags and Aprons. The aprons are made from soft cotton Sari's, in a range of wonderful colours.

Frudeau Garlic Duo a heavy duty garlic crusher and slicer, a must for any kitchen.

She Chocolate , Cacao Nibs, Organic Hazelnuts and Organic Coffee Beans – all of these products have been produced without using “Shellac”. Shellac is a coating used as a glaze in the confectionary industry, and is a brittle or flaky secretion of the insect Kerria lacca. As this glaze may contain crushed insects She refuse to use it.

Torrone is a nougat confection based on ground nuts, honey and egg-whites, a recipe dating back to ancient Rome. We are stocking the original and Limoncello

Chocolate Box – we have a new Chocolate Box located at the front of the counter when you walk into Ground. Great for that fathers day gift. But, wait there's more, just in time for Father's day “Schoc Chocolates” handmade chocolates with flavours like cardamom white chocolate, Rose milk chocolate and Lemon and Cracked Black Pepper – a great match with a soft cheese.

Bridge Hill Dried Fruits from Central Otago, these dried fruits are delicious, plump and don't contain sulphates.

BE INTO WIN “WINE CLASS” by JO BURZYNSKA

Ground is in the very fortunate possession of 3 copies of this wonderful wine guide, generously donated by Random House publishing. Jo is a Lyttelton local and is an authority on wine, writing a weekly wine column for the New Zealand Herald and contributing to The Press, Wine NZ and New Zealand Wine Grower magazine, as well as contributing to prestigious UK wine publications. With her amazing amount of knowledge Jo has written a new book, described as “*Everything you need to know about New Zealand wine from the beginner to the more experienced*”. For a review on the book visit www.randomhouse.co.nz. Ground has 3 copies to give away. Come in and purchase wine from Ground, fill out an entry form and go in the draw to win.

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Recipe of the Month

Spring is here and the short days and long nights are coming to an end. So too are the thick stews and heavy soups of winter. Why not breathe some fresh new spring ideas into the kitchen with our recipe of the month.

Chorio and Puntalette Warm Salad

A dish in itself. Puntalette is a style of orzo – the Italian pasta that resembles long grain rice.

250g Puntalette
1 1/2 C Chicken Stock
250g Fresh Chorizo
Olive Oil
1 Cup Roasted Capsium Strips
1 Preserved Lemon (chopped)
1 C Flat Leaf Parsley (chopped)
½ Lemon (juiced)
½ tsp Smoked Paprika (bittersweet)
1 Onion (sliced finely)
Splash of Olive Oil
1 tsp Crushed Garlic

Gently fry the chorizo in a pan, turning occasionally until cooked through. Remove from heat and chop into bite sized pieces. Boil the puntalette in the chicken stock until al dente (approximately 8 minutes). Softly cook the red onion in the frying pan for 2 minutes with the smoked paprika. Toss altogether with olive oil, lemon juice and garlic.

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