

Welcome Friends!

After a divine Summer it is all go now getting the garden ready for the Autumn/Winter season. We have had 12 cubic metres of Organic top soil delivered and oh boy it's certainly keeping us fit, running often with the wheel barrow!

Inbetween we have been making Feijoa jam, veggie soups etc. Our guests really enjoy the home baking and fresh preserves. We even have fresh fish on the menu after catching Kawhai with a surf casting rod at a local beach, then in the next couple of weeks the Red Cod will be in season - delicious!

Among our fresh planting of vegetables, we are having a great time making Envirosoy Candles which are made from a Soy bean and the wicks are made of cotton - so NO TOXINS!

Recipe of the Day

Feijoa Loaf

Ingredients

6-8 Feijoas
1 cup boiling water
2 cups flour
2oz butter
1 egg, beaten
1 cup sugar
1 tspn Baking Soda
1 tspn Baking Powder

Method

Boil Feijoas, water, sugar and butter for five minutes and then cool. Carefully stir in dry ingredients and beaten egg. Cook in a loaf tin for 45-60 minutes in a moderate oven.

HEATHER'S HANDY HINT

Time to give Rhubarb a rest if it's a bit older. Lift Rhubarb then place somewhere not too dry over the Winter period. Compost and break up and plant again.