

AUTUMN Harvest

Gourmet Food, Gifts & Wine Merchants

"Autumn is a great time in the kitchen!" Galiel Gate





Donna Hay Food Range

At age eight Donna Hay skipped into a kitchen, picked up a mixing bowl and never looked back. From these the best quality ingredients Donna can find. As good as baking from scratch, only foolproof. One taste and you'll understand.











It's back! Buckingham **Estate Shiraz**

Last year our special release Buckingham Estate Shiraz sold out in record time.

Limited stock has just arrived on our 2006 Release so be quick.

The 2006 Buckingham Estate Shiraz is sourced from the Clare Valley. It shows delectable aromas of ripe plum, fruit cake spice and dark chocolate, enhanced by vanilla oak. The palate is rich (and majestic) with excellent depth of berry fruit and hints of cinnamon spice and black pepper.

Complimentary tastings in store.

CULINARY CLUB



Ingredients

1 pkt Luv-a-Duck Peking Roast Duck Breast or Legs

1 pkt Luv-a-Duck Chinese pancakes

1 sachet hoisin sauce

(Luv-a-Duck products are available at Darriwill Farm)

Preparation

Cut the spring onions and cucumber into match stick shapes and place on a platter. Pour the hoisin sauce into a serving dish. Place unopened pack of Chinese pancakes in the microwave for 50-60 seconds. Peel the pancakes apart and place on the platter.

Assembly

Smear some hoisin sauce on a pancake. Place a slice of warm Peking Roast Duck on top. Add a little spring onion and cucumber. Roll up and enjoy!



Growing your own vegetables

Vegetables are very practical plants to grow. Not only is the taste of home grown vegetables far superior to store bought, the goodness is far greater than those that have been picked prematurely and left on stores shelves for weeks.

Autumn is a great time to plant vegetables. The soil is still warm and the roots will grow strongly. Autumn plantings will receive good rainfall humidity decreases so does the chance of diseases. Planting your vegetable plants now allows them to establish themselves before the cold winter weather.

10 Top Autumn Vegetables

- 1. Cauliflower
- 2. Broccoli

- 7. Spinach
- 8. Radish
- 10. Garlic



What is a Trug?

The trug has been made for at least 200 years becoming world renowned for its strength and durability. Trugs are traditionally handmade using the same tools, methods and materials as were first used by the original trugmakers.

Trugs were originally used on the farm as measures for grain, feed or even liquid and ranged in size from one pint to one bushel (although widely inaccurate by today's standards)

Originally, farmers would have made their own trugs with the wood they had available on the farm, but today as with many woodland crafts, they are made by only a handful of skilled craftsmen.

The Darriwill Farm trugs can be put to many uses in the home and garden. For example; gathering flowers and garden produce, or for displaying fruit and eggs.

