

March newsletter 2011

duck creek macadamias

Anyone who has tasted the honey-dipped and chocolate coated macadamias from Duck Creek will know that they are worth the wait. We last visited their farm and production kitchen in the hills of Byron Bay way back in 2007, but since then a lot has changed. The business is still family owned and run, but has changed hands. The macadamias are still the best quality (really - they are 1st grade) but now the chocolate coating is a little thinner - so the flavour of nut, chocolate and honey is more balanced. There are lots of fantastic new savoury flavours and sizes, including a 120g snack-pack in counter display units. The macadamia oil and paste are still delicious and winning more medals annually. So, Duck Creek have won our hearts again, and they have *produced* hearts - chocolate and macadamia chip wrapped in red foil with ribbon in a counter display unit of 12 for mothers day. Order now for delivery in April.



tetsuya's tasmanian wasabi mustard

Few places are suitable for wasabi cultivation, and cultivation is difficult even in ideal conditions, but there are few things that the resourceful Tasmanian farmers won't try. Tetsuya is now using Tasmanian grown wasabi to produce his newest retail product - Tasmanian Wasabi Mustard. Made with oil, vinegar, mustard, fresh wasabi and a little sugar to balance, this mustard is delicious on rare red meats or lightly smeared on fresh-grilled ocean trout. Sold in cartons of 12 with up to 24 months shelf-life. Available in April.



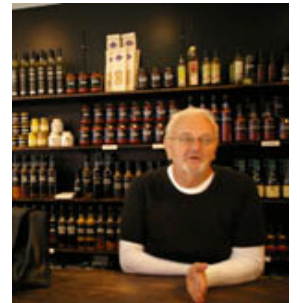
natvia - new sugar alternative

Although Toby's Estate coffee will change peoples minds about needing sweetener in their coffee at all, some people do have an extra-sweet-tooth, and they have the right to add quality sweetener to their quality cup. It would be a truly terrible thing to be on a sugar-free diet, but this is a great natural solution for many people. Low calorie, natural, stevia based, without saccharine or aspartame, it is diabetic friendly and has 98% less calories than "Equal". We now stock it in single serve sticks in boxes of 500. Available now.



peter watson's new paste range

Yes, that is a rare photo of the man himself. Peter Watson has been doing some travelling, and has immersed himself in the flavours of South East Asia and the Middle East. The results are some fantastic new additions to his 250ml range. With curry pastes from Thailand, Indonesia, and Malaysia this range is very reasonably priced and makes the making of a killer-curry just too easy. The Peter Watson range is resurging as one of our most popular brands, and sales are sky-rocketing. So dont delay, get on-board! More new products soon...



taste of sydney 10th - 13th march

From Thursday night until Sunday afternoon, you will find the smiling Heilala team on the New Zealand Trade and Enterprise stand - tempting you with a delicious new way to consume their sweet product. Last year they served up vanilla nipples - pictured to the right. They really are a very clever and innovative family of foodies and we look forward to seeing them, and you, at the Taste of Sydney Festival, Centennial Park. www.tasteofsydney.com.au



charmaine soloman price increase

Unfortunately the charmaine soloman range has had a price increase that we must hand-on to you. Please ask for our most current productlist to keep up to date with price fluctuations.

we have moved!

but not far - just from unit 7, to unit 2/118 somers st Lawson