



Honours board

And the winner is ...

Congratulations to Sally Roome, of Methven, who is the winner of the Zest Culverden Christmas Fete Giveaway. For more information on the October 30 event, go to www.thefete.co.nz

Spudding in

New Zealand's top potato chef is Michael Van de Elzen, from Molten

restaurant, Mount Eden, in Auckland. His potato boulangere dish won the Great Potato Challenge at the Manukau Institute of Technology in Auckland. Among the three finalists in the competition, which marks the United Nations International Year of the Potato, was Christchurch chef Michael Sullivan, from Sepia at Rydges Hotel. He created potato and leek soup, herb gnocchi cassoulet, and potato and macadamia-nut croquette. Tony Smith, from the Crowne Plaza in Christchurch, was one of 10 winners in the category of dishes costing less than \$20 for his

potatoes braised with leeks, bacon and fresh garden herbs. CPIT's Visions Restaurant was highly commended for its lamb shanks with colcannon and gremolata.

Canterbury pride

Three Canterbury companies were awarded for excellence and innovation in food technology, in the Massey University Food Awards. 2008 announced this week.



Michael Sullivan

Functional Whole Foods New Zealand won the enterprise award with its 3six9 Miso, Mustard, and Tamari dressings. The dressings, based on flax seed, are gluten-free. (They) "are healthy and are available in delicious flavours", said the judges. Cookie Time won the Markem-Image Bakery Products Award for its Smart Cookie, the first sweet biscuit in New Zealand to achieve the Heart Foundation Tick. Judges said, "these biscuits taste good and are a great solution for kids lunches". Lyttelton-based organic baby-food company Green Monkey won three prizes: the Crop and Food

Research Fruit and Vegetable Products Award, FMCG Meal Solutions Award and the A J Park Packaging Design Award. Set up by Charlotte Rebbeck and her sister Lizzie Dyer, Green Monkey ingredients — apple and blueberry, carrot and parsnip, and pumpkin, sweet potato and silverbeet — are all New Zealand-grown, and the products are based on homemade recipes.

Wine winner

Christchurch's Cracroft Chase Vineyard has won a silver medal at the Vino Challenge International 2008, in the United States, with its 2006 Wood's Edge Pinot Gris. Cracroft, which is owned by Blue Sun, competed against wines from the major wine-producing countries. For more information, see www.cracroftchase.co.nz

Art in a Garden

From October 30 to November 2, Art in a Garden lets you view the work of sculptors, painters and potters in the outdoor gallery of Flaxmere Gardens. Other attractions include presentations on demystifying the world of an artist by Mark Olsen; photography and painting workshops, and tastings of Waipara wines under the tutelage of Rex





Ormandy, of VinoFino (\$10, proceeds to Cancer Society); live music, cafe-style food.

□ Art In A Garden, Flaxmere, Westenras Road, Hawarden, North Canterbury, open Thursday, October 30, 4.30pm to 7.30pm, and October 31 to November 2, from 10am to 5pm. Gate sales for entry \$15.

Win Win Win

Win entry tickets and a gourmet lunch for two for Art In A Garden. To enter the lucky draw send your entry to Zest Garden Art, PO Box 1005, Christchurch 8140. Entries close and the winner's name will be drawn on October 28. Tickets will be posted.

Waipara wins

Mud House Waipara Riesling 2008 is the best riesling in the country, according to the New Zealand International Wine Show. The country's champion wine, the Church Road Reserve Hawkes Bay Chardonnay 2006, was chosen from a record 2273 entries. Among the trophy winners were Mud House Swan Marlborough Sauvignon Blanc 2008, Blackenbrook Nelson Reserve Pinot Gris 2008 and Lone Goat Botrytis Selection 2007. For results, visit www.nziws.co.nz.