

MAY/JUNE 2015 Newsletter

Bring a friend in for Morning Tea or Afternoon Tea and only pay for Yours

WEDNESDAY THURSDAY FRIDAY 10-11am and 2.30 – 3.30pm

feel free to photocopy this voucher instead of grabbing a handful of newsletters, it saves me a few cents

Free offer up to the value of the Purchase. Go on - make yourself popular ☺ !!

two for the price of one

cakes scones muffins biscuits fudge slices coffee tea hot chocolate cakes scones muffins biscuits fudge slices coffee tea hot chocolate cakes scones muffins coffee tea cakes scones muffins biscuits fudge
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One voucher can be used for 2 people ONE VOUCHER PER TABLE PLEASE (Take turns if you're in a group. Thanx..Barb)

Not to be used on Saturdays or Sundays Use during May and June



WHAT THEY'RE SAYING ABOUT US.....!

Dear Bach,..... Waitara Surfcasting & Angling club, would like to send a big thank you for your sponsorship for the Annual Take A Kid Fishing Day.....

Your sponsorship has made our day to be another fantastic event for all the children and caregivers, also to the Waitara community. It was such a gift to see 717 kids with smiles from ear to ear on their little faces, which shows us what another great job you and the Waitara Surfcasting Club have done to make this such a special day and to look ahead to 2016. Without your support we couldn't make this day possible. Once again, thank you from us all. *Trevor Dodunski*

Dear Madam (☺)..... The club wish to thank you sincerely for the kind donation of vouchers for this year's Twilight Mates-In-Bowls tournament held over 6 weeks. We had more teams involved this year, with 12 teams of 4 participating.... We had a most enjoyable time, and the club provided an evening meal at the conclusion of play each night, which developed into a nice social event.....the next bowling season in 2016 and hope again that you will be able to help with sponsorship. Sincerely John Ainsworth Secretary/Manager Paritutu Bowling Club

CUSTOMER COMMENT "You're the owner here aren't you? Well I just want to tell you what lovely helpful and friendly staff you have here. MY little granddaughter couldn't finish her meal so your girl went and packed it into a container for her to take home. I didn't even have to ask - that was so lovely! And I mean it - it means I can bring my granddaughter any time and that means a lot to me!" thank you Larissa ☺ a simple kind gesture goes a long way.

Feijoas feijoas feijoas feijoas feijoas FEIJOS

As I write this (in mid April), the feijoa season has just started. With any luck, by the time you read this you will still have a few languishing lonely in your fridge, or an abundance in your freezer waiting for inspiration to strike. Well here I am with winged cape - Wonder Woman in the Kitchen. As a girl, I always fancied myself in Wonderwoman's outfit actually. With those nice togs and the boots and the headband and everythingmoving right along.....

Last year, my daughter Kelly - who lives far far away in New York, got very home sick for feijoas and wanted me to make something feijoary to send to her. I toyed with the idea of drying them - and they are quite delicious dried (choose small ones, cut in half and scoop out with a teaspoon and dry them in your trusty dehydrator if you have one - they turn out like little pixie caps - tangy and fragrant). However I chose a different treat for her. And now that Nadine - our beautiful French Waitress - has asked me to help her to make some feijoa jam to send to her mother in France, I am reminded of the delicious Feijoa Conserve I made for Kelly. And it was so simple ☺ Here's what you do:-

Cut your feijoas in half, and scoop the innards out with that old tablespoon I told you to sharpen up for the job last feijoa season. Weigh them and tip into the pot with the same weight of sugar (20% less if you like them tart). Now just cook them until they release their juice and boil for about 10 minutes. Then seal in jars! I used plastic jars and then taped them with tape to make sure they couldn't leak and posted them to her. Got there just fine and she loved them. Try it!!

**OUR LATE NIGHTS ARE
FRIDAYS SATURDAYS & SUNDAYS**
Join us here on our busy nights
Dinner Menu starts @ 5.30

WEDDING ANNIVERSARY VOUCHERS

Got an anniversary coming up? Ask the staff for one of our Generous vouchers to help celebrate your anniversary. I no longer post them - we keep a supply here.

Got a divorce coming up? Bad Luck
Try again - worked for me ☺

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Join our Birthday Club

And receive generous dining offers posted to you throughout the year
\$15 introductory voucher to use in the daytime

Free Meal on your Birthday

Something nice on Your Wedding Anniversary *and other Good stuff!*

Fill out one of our Birthday Club Forms available at the counter

Do me a favour and save me some work – if you're already a member don't fill out another form. You're there for life ☺

BACH ON BREAKWATER CAFÉ & RESTAURANT

Ocean View Parade NEW PLYMOUTH ph (06)769 6967 www.bachonbreakwater.co.nz

FOR WOMEN ONLY – GOT THE HOTS? JOIN ME IN THE FRIDGE

UP early this morning to start typing up this newsletter, and I'm guessing we've had our first fall of snow overnight – sitting here in my little office, still dark outside and it's quite cold. The first time for ages I've been cold – it's almost a pleasure! With hot flushes and night sweats waking me through the nights, I was just telling a friend the other day that I haven't had a good nights sleep in **Years!** Last winter I thought I was almost cured, they became almost bearable – but no! Come summer they were back with a vengeance. I've been getting the damned things for nearly 30 years now, and I'm guessing I'm going to have them to the end of my days. Bring on the cold weather I say! I've almost gotten used to broken sleep but I don't think it's done my mind much good. It really shouldn't surprise me when I get to the fridge and can't remember what I went there for. What I really want to do is make up my bed in there! Sound familiar?

Where oh where has Wanda gone I can hear you asking? Well she and Royce have taken over the family business on Govett Ave in the newly transformed

Sharrocks Bake Shop

Royce is making **DOUGHNUTS** to die for. Check them out - we love them ☺xx

OPEN HEART, OPEN MIND

Learning Mindfulness Meditation supports us to live with greater skilfulness and ease.

In this 5 week Course you will discover effective ways to deal with adversity & stress,

And learn practices that enable you to develop your inner wisdom and kindness.

Wednesdays 5.45 – 7.15 from May 6th.

Contact Kanya 0278 467 238/ 753 9373 to enrol

Kanya is my Yoga teacher. I thought this might interest some like-minded people such as you ☺

Meditation is a valuable and helpful tool I'm working on acquiring it!

Every Feijoa Season, I am reminded of

My very First Entrepreneurial Culinary Venture

It was the autumn after I turned 11 I think, (the summer I turned 12 was when my parents separated and I spent most of it pining for my father and not having much entrepreneurial spirit at all really, so I must have been 11 for this story).

My friend Sylvia Roberts and I found a large Fanta bottle in the gutter, and took it to the shop and redeemed it for 6d. Now the Harry Boys over the road would sell you a bag of feijoas for 6d, whatever size bag you brought over apparently. So while my parents were at work, we took the red plastic shopping bag over and bought a bag of fruit. Then, using mum's sugar, I chopped up and cooked the feijoas with the sugar, strained them and made quite a few jars of very good, clear Feijoa Jelly. (to the end of her days – my mother had enough empty jam jars to supply a world-wide glass shortage). We then went door to door selling jars of jelly to our neighbours, who all very kindly bought a jar each. With the proceeds, and with thoughts of richness and undreamed of wealth in our heads, we (me actually as Sylvia had to go home), then walked up to the shop and bought more sugar & fruit. Enough to replace mum's bag of sugar that I had used, plus another bag for another batch of jam and. Next over to the Harry Boys for another bag of feijoas. I made more jelly, and again hawked my wares around the neighbourhood. **This** time I was going to make a killing. *However* – my market-research skills let me down. All the neighbours had enough jelly now and didn't want any more. So now I just had a lot of jars of Feijoa Jelly that I didn't really like. Damn! But I learned 2 good lessons from this.

1* Don't use the feijoa skins in your jelly. While they help it set really well – they taste funny! I've never forgotten that ☺

2* Do your research before you embark on any business venture – ie make sure that what you want to do is what everybody wants to pay good money for. That lesson has served me very well and I've never forgotten that either ☺

Motoring Along

Now I have to tell you about our latest adventure – or at least – pending adventures. Last newsletter we'd just bought a little motor home. 2008 Mercedes Sprinter Navigator, 4 berth to be precise. The Merc! It is now my latest project. I've had it painted Burgundy – so gorgeous, as my friend Ange calls it "the Amethyst Gem". It looks stunning! Those guys at **NP Car Painters** have been so helpful and friendly – I'd use them again. Now the floor was blue, as were the bench tops. I'm not a blue girl, so the next step was to buy some 2nd hand Axminster carpet, get it cut and bound at **After Disaster**, and then – get this – I dyed it using special cold wool dyes and some old toothbrushes. Oh it's beautiful now - rich reds, purples, a little bit of greens. I'm in love with that carpet. Then I transformed the bench tops using some different coloured wood stains that I had lying about the place. I used a ragging technique and they're looking quietly rustic. Next – the windows. I've ordered some beautiful curtain fabric to make some replacements for the navy curtains currently in situ, but in the meantime - **MACRAME!** I've dredged up my old macramé skills with the help of a book from a secondhand shop in Woodville. It's over 30 years since I knotted all those pot plant holders and wall hangings but it's all coming back to me now ☺. I have been having such fun making curtains to frame the windows – I've actually been doing some quite technical knots – new to me. They really are beautiful and I think I'm about to head a macramé resurgence!