

## JUNE/JULY/AUGUST 2018 Newsletter



Café

LIKE us on FACEBOOK "Bach on Breakwater Café & Restaurant"

# two hot drinks for the price of one

when you bring your friend in for morning or afternoon tea

*make yourself popular – when you and your friend purchase coffee & cake, scone or muffin each – her drink is FREE!*

This offer is available 10am-11am and 3pm-4pm on Wednesdays Thursdays Fridays  
(not on Weekends or Public Holidays)

**Valid during June– July - August. And not valid with any other voucher – I need to make some money!**

COFFEES: Cappuccino FlatWhite LongBlack ShortBlack Mochaccino Latte ChaiLatte HotChocolate Macchiato  
TEAS: EnglishBreakfast EarlGrey HotCinnamonSpice CitronGreen VanillaComoro Paris Peppermint Chamomile

LIKE us on FACEBOOK "Bach on Breakwater Café & Restaurant"

### WHAT THEY'RE SAYING ABOUT US

Dear Barbara, It is difficult to know how to say thank you after such a long, generous and committed period you have giving to our local refuge. We are truly grateful that you continue to see our work as worthy and acknowledge it's necessity. Please be assured that your support really does allow us to make a difference in the lives of women and children in Taranaki! Sincere thanks.....**Shona and the team at Taranaki Womens Refuge**

*Good Morning Barbara. Thank you so much for the brunch voucher you donated for our Mother's Day Brunch. About 100 people from the Spotswood community attended this year. They enjoyed an opportunity to come together, a three course brunch, spot prizes and some words of wisdom and encouragement..... In appreciation Alison Downs on behalf of **West Baptist Church***

"Amazing kai, bit of a wait because it so popular, once we got to the counter placed our order and found a spot – 5 min later – boom beautiful kai. Just what we ordered and how we wanted it. From start to finish absolutely stunning birthday brunch. Thanks to my fiancé and The Bach crew. Bless you all" **...Rangiwhetu Robinson FB**

"The Bach very generously supported our Kindergartens fundraising efforts with our first Golf Tournament which raised over \$1800 for new resources for our children! We are thrilled and grateful for your support ☺ As a family we find The Bach nice and spacious, being right beside the Port there is plenty of activity happening out the window to keep children entertained. The menu has lots of great options and a delicious range of counter food, there is an array of gluten free and locally sourced ingredients which is great and coffee is spot on".....**Lucinda Searle FB**

"Perfect food, amazing service and great atmosphere!! Highly recommend to all. Best food we have ever had..."  
**Felicia Mitchell FB**

*Thank You for all those nice comments everyone. It makes us feel Good ☺*

By now you've got that amazing glut of Feijoas under control in your freezers and preserving jars and you're wondering what to do with those hard, naked, green tomatoes, challenging you brazenly from your windowsills. We all know they're not going to ripen any time soon and they're simply gathering dust! And if you're anything like me, when you've been brought up poor it's nigh on impossible to throw out 'perfectly good' food. (our Husbands and our Fridges can attest to that!) Alison Holst knew this too and has a recipe for Green Tomato Mince-meat in one of her very old cookbooks. So taking a leaf (or in this case a green tomato) from Alison's book, and borrowing an idea from a magazine, I used up a bowlful I picked at my son's while I was on holiday and used them in – wait for it **GREEN TOMATO PIE. Or more appealingly – APPLE FILO DESSERT** (pic on FB)

Cut up 3 apples and the same weight of green tomatoes – skins and all, into 1cm rough pieces. Place in a pot with 1/3 cup water, the rind and juice of a large (or 2 small) oranges, 2/3 cup raisins or sultanas, 1 tsp ground Cassia or Cinnamon and a pinch of salt. Simmer for 10 minutes. Stir together 2 Tbsp Cornflour and 1/2 cup Sugar in a little water and add this – simmer till thickened slightly then cool a little to make it easier to handle. \*Spread 2 sheets of Fillo Pastry on the bench and brush with melted Olivani (or butter if you must). Spread one third of the mix along the length and roll up. Coil and place into a sprayed and lined 9" springform pan. Repeat with the remaining mix from \* till you have a nice fat coil that fits the tin perfectly. Brush with more Olivani and bake at 180C – 200C for 30-40 minutes. Done!! I like my apple pies cold, so you can chill then serve in wedges ☺

# JUNE/JULY/AUGUST 2018 Newsletter

## Join our Birthday Club

And receive generous dining offers posted to you throughout the year

**\$15 introductory voucher to use**

**Free Meal on your Birthday**

*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**

Ocean View Parade NEW PLYMOUTH (06) 769 6967 [www.bachonbreakwater.co.nz](http://www.bachonbreakwater.co.nz)

Travelling in the South Island in our motorhome recently, I stayed for a few days in Kaikoura. I deliberately returned home through this town both to help support their economy and to see how they were recovering from the devastating earthquakes of 18 months ago. There were a number of businesses with all the furniture settings looking normal inside but with CLOSED signs - or closed but with no signs at all. I decided the only way I could tell if they were closed for the day - or for the foreseeable future, was to be judged by the state of their windows. If they were really dirty - I figured they were CLOSED closed!! If they were clean - they were just having the day off. However - it pretty much seemed to be business as usual for the rest.

Speaking at length with a few business owners, they told me that it was still a struggle, because people from out of town never knew if the roads were going to be open or closed. Mostly they were open, but sometimes not because of the weather. Others told of serving customers who travelled all the way from other towns to do their Xmas shopping in Kaikoura instead of in the malls of the city.

Kate Claridge of

**The Original world famous Great Kaikoura Seafood BBQ** related how the people of the district had rallied round to support both each other and the tourists that were trapped in the town when the earthquakes struck. The local Marae housed and fed hundreds of tourists right from the get-go. Kate was asked by the local council if she could do anything to fill the gap left by the food eateries which were unable to trade because they had no power or toilets or water. There were no cafes for the trapped visitors or the workmen to buy any food. Her mobile wagon had been built by her husband to be solar & gas powered and was perfect for the job. So she moved it into the CBD and started the next day. Just simple food but it meant the visitors could be fed. As Kate tells it, Adrian her husband being an engineering type, had designed & built their house to be solar powered as well and he was thrilled to see how it performed under the conditions. They hosted friends and family with very little distress and they could go about their business helping where they could to support the community & bring a sense of normalcy to their fractured lives

## *Now do I have news for You!!*

*For the last 3 Years, I have quietly been stashing away retro crockery under the bed in my sewing room. It is starting to get in the way and visitors might quietly have been wondering why on earth they were tripping over all that old stuff!*

*Well I can now tell You that we are opening a vegetarian/vegan cafe in Oakura and it will be called **LEMONWOOD Eatery***

*We are taking over the site situated between the 4 Square and the Pub. We have a lot of work to do building a new kitchen, rebuilding all the front of house areas to make them bigger & more exciting and revamping the outdoor areas as well.*

*We plan to be open 7 days during summer plus Friday and Saturday nights. Evenings will be simple (but delicious) platters accompanied by vegan wines and craft beers. Days will be all the things You now enjoy about the vegetarian Bach food with some delicious vegan treats in store.*

*The Bach Team will be staying right here, except if they want extra work on their days off. So I'll be looking for staff for **LEMONWOOD**. If You know of anyone Great looking for chef work, or front of house please ask them to call in for an application form. We plan to open early September. Check out Facebook soon and I also will be starting a blog about the startup stories Lots of fun ahead!!*

## **BACH WINTER BREAK**

As usual we will be taking our holidays in the winter when all things restaurant are quiet. This year it is again directly after the July school holidays so that means we **CLOSE MONDAY JULY 23<sup>RD</sup>** and **REOPEN WEDNESDAY AUGUST 15<sup>TH</sup>**

So during those short 3 weeks, while the Bach Team is relaxing and sunning themselves in overseas resorts and the like, you can all cosy up to the fire with your knitting, drink inferior instant coffee, read recipe books containing delicious café-style food and basically STARVE yourselves as you wait for us to reopen.

**ENJOY ☺**