

In season: cheese

October is New Zealand Cheese Month so expect to see various events, promotions, tastings and demos around the country. Driven by the NZ Specialist Cheese Association, this inaugural event is a celebration of our diverse and delicious local cheeses. To find out what's happening in your area, go to cheeselovers.co.nz. You'll also find excellent information there on storing and serving cheese and how to assess and taste it just like an expert.

Dollop Drizzly **Chocolate Ganache**is dreamy over ice
cream. \$7 per 275g.
For stockists see
dolloppuddings.co.nz.



Sweet Scoops paper ice cream **party bowls** with plastic spoons, \$7 for a set of eight at supermarkets or call 0800 182 022.





Little Bird's nut and seed-based Mexican Sundried Tomato Flax **Crackers** are raw, gluten- and sugar-free and vegan-friendly. \$10 per 100g pack, littlebirdorganics.co.nz.

SMALL BITES

Food editor Sally Butters selects good things to cook with, sample and shop for this month



Damson **plum terrine** is great with
coffee or on a cheeseboard.
\$9.50 per 130g from
thedamsoncollection.co.nz.



Seasons Gourmet Sicilian Aubergine and Marcona Almonds **pesto**, \$7 per 130g from selected supermarkets.



Shape home-made butter into a tidy block with traditionalstyle **butter pats** crafted in oak by T&G. \$20 a set from Uncle Zito's, (03) 546 9739.



Light pink floral **napkins**, \$55 for a set of four from French Country, visit frenchcountry.co.nz.

Fresh As powdered freeze-dried dill is a convenient way to keep this herb on hand. \$10 per 10g, see fresh-as.com.



FOUR OF THE BEST... beetroot relishes



Perk up a burger or barbecued sausage with one of these locally made condiments (all are available from supermarkets nationwide):

1 Maison Therese Beetroot Relish, \$5 per 330g.

2 Cotterill & Rouse Beetroot with Orange Relish, \$6.15 per 300g. 3 Barker's New Zealand Beetroot Relish, \$4.75 per 250g. 4 Delmaine Beetroot & Horseradish Relish, \$4.90 per 340g.