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Kohu Road into Australia

Kiwi boutique ice cream brand Kohu Road is now on sale in Australia through selected food stores and supermarket chains. Founder Greg Hall began selling his ice cream at Auckland farmers' markets in 2007 and has since grown to nationwide distribution. The brand has been in Australia since November last year. Kohu Road is available in Thomas Dux stores (Sydney and Melbourne), selected IGAs (Sydney, Melbourne and Canberra), About Life stores (Sydney) and selected specialty food stores in Perth. For more information contact Alta Foods on +612 9695 7366 or visit kohuroad.co.nz



Beautifully bottled

A new attitude to bottled water is behind the launch of Deep Origin, a water in a beautifully designed glass bottle, that once used can be returned for refund, then washed, sterilised and refilled. Available in still and sparkling, Deep Origin water comes from the foot of the Rotoma Hills in the Bay of Plenty. Its ethos of sustainability stretches from the bottle to the biodegradable neck label and even the recyclable cardboard cartons and returnable wooden crates in which the bottles are packed. Deep Origin is available to order on 0800 D ORIGIN (0800 367 4446) or enquiries@deeporigin.co.nz



In the bag

Those pesky plastic bags for fruit and vegetables can become a thing of the past, with the reusable Fresh Produce Bag. Made from pure, unbleached Indian cotton, the machine washable bags are 100 per cent biodegradable and have been produced in compliance with the internationally recognised Global Organic Textile Standard. They are the work of mother of three, Lisa Cohen-Smith, who came up with the idea as a practical, eco-friendly alternative to the single use plastic bags available in supermarkets and fruit shops. The bags come in small and large sizes and are available individually (RRP\$2.99) or in a three pack (RRP\$5.99), from New World Victoria Park, New World Green Bay and New World Wellington City, with other stores pending.



Ask Mrs Rogers

Keep the new rubs from Mrs Rogers on hand this summer for a simple way to add flavour to meat, fish and even desserts. The Fish Rub is a blend of seaweeds, lemon, dill and sesame seeds; simply rub onto the fish before barbecuing, roasting or pan frying. Grind the Wild Game blend of juniper berries and manuka smoked sea salt and seaweeds onto meats such as venison, or chicken. Sprinkle the Fruit Rub, (a combination of vanilla, sugar and kawakawa) onto fruit before grilling, or over ice cream. Available from supermarkets RRP\$6.50.