



artists & art lovers

# cookbook

a fundraising appeal for the new Christchurch Art Gallery



thank you

The Cookbook Project Committee thanks you for your donation to the new Christchurch Art Gallery Appeal. Your contribution will help build a great art museum that will be the pride of Canterbury.

We wish you pleasure in the stories and enjoyment of these wonderful recipes.

We sincerely thank the many contributors who offered their goodwill and generously gave their time and favourite recipes. The volunteered skills of Simon Mulligan and Amanda Woodford have contributed enormously to the volume's production.

Especial gratitude is also due for the outstanding support of individuals and businesses who have enthusiastically supported the project, contributing services and expertise. The committee also acknowledges the particularly generous involvement of Mr Bruce Bascand.

*Sincerely*

the project team



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Many thanks





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lauren joan lysaght  
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dee copland





**starters**





# scrambled eggs

2 big knobs butter  
1/2 doz eggs (free range)  
1 dollop cream  
2 splashes milk  
parsley chopped  
little salt  
fresh ground pepper

Melt butter in saucepan, over medium heat. Add everything else and mix with wooden spoon. Cook reasonably briskly always stirring to a soft consistency ensuring white bits are still evident. Do not overcook or overmix. Serve on toast with smoked salmon for breakfast for two, with pernod, orange juice and good coffee.



**sam neill**  
actor

That great sage and bon vivant Rolfe Mills of Ripon Vineyards and Wanaka was once kind enough to teach me how to do good scrambled eggs. Too easy to do badly! Later in London I learned a further refinement - smoked salmon.

## calamari starter

500 gm marinated calamari rings  
2 gherkins (Bulgarian or Blue Danube) not sweet ones  
1 medium red onion

1 clove garlic  
salt and pepper to taste

Drain liquid from calamari rings, boil in a saucepan of water for approx 10 minutes until soft. Drain off liquid and cool. Dice calamari rings into approx 1 cm pieces. Put in bowl with finely chopped gherkins, finely chopped red onion, garlic, salt and pepper.

### **dressing**

2 Tbs mayonnaise (European)  
1/4 tsp mustard

6 Tbs plain unsweetened yoghurt

Add dressing to calamari, leave overnight in the refrigerator.

Spoon mixture onto a flat serving dish and garnish with a thin layer of grated feta cheese and finely chopped parsley. Serve on lettuce leaves with wholemeal bread or coarse rye bread accompanied with dry white wine.



## michael & wendy trumic

artists

Michael Trumic is a well known potter and for many years a lecturer in ceramics at The Dunedin Polytechnic. Wendy is a painter with many successful one person exhibitions to her credit. Michael and Wendy describe the origins of their recipe: This calamari starter was served to us by our relatives of Greek/Yugoslav background when they visited us in NZ. On a hot Canterbury summer afternoon they prepared for us this cool dish with a bottle of dry white Greek wine. For us it was an unforgettable culinary experience. Now we often make this dish for ourselves and enjoy it in the shade of our oak trees.

# italian parsnip soup with crostini and feta

|                                     |   |
|-------------------------------------|---|
| 1 Tbs olive oil                     | 600 gm firm parsnips peeled and chopped |
| 1 onion peeled and finely chopped   | 4 cups chicken stock                    |
| 4 rashers lean bacon finely chopped | 6 sundried tomatoes                     |
| 1 clove garlic peeled and chopped   | salt and pepper to season               |

Heat the oil in a large saucepan and cook the onion and bacon until the onion is softened and the bacon crisp. Add the garlic and cook a further minute or two. Add the parsnips, chicken stock, sundried tomatoes and bring to the boil. Lower the heat, cover and simmer until the parsnips are tender. Process the mixture in a food processor or blender until smooth. Season with salt and pepper and return to the saucepan to keep warm.

To garnish - grill or pan fry 2 lean bacon rashers until crisp then cool and crumble and add 2 finely sliced sundried tomatoes and 2 Tbs of chopped Italian parsley.

To prepare crostini - One French or ciabatta loaf cut into slices 1 cm wide then brushed on both sides with oil, placed on a baking tray and cooked at 180C for 10 minutes until crispy. Spread with 100 gm of crumbled feta cheese. Serves 4.



## prue & don peebles

artist

Don taught at the School of Fine Art, University of Canterbury for 21 years and enjoyed every moment of it. He continues to work in his studio on a regular basis believing that he is too old to stop. Prue has a keen interest in nutrition which for some years has included dishes from other countries. Soups have always been enjoyed by the family in summer as well as in winter - this recipe being a favourite. Prue is a perceptive and admiring viewer of Don's work and he of course would never suggest that the food was anything but delicious.

## gratin of belgian endives

6-8 Belgian endives, cored, stems removed      1 1/2 cups grated Gruyere cheese  
1/2 tsp salt plus extra to taste                      freshly ground black pepper to taste  
3 Tbs unsalted butter                                      pinch freshly grated nutmeg  
4 Tbs all-purpose flour                                      8 thin slices boiled ham  
3 cups milk

Put endives in saucepan with enough water to cover - add salt - bring to boil then reduce heat and simmer until endives are tender (20-25 minutes). Drain well but reserve 1 cup liquid for sauce. Melt butter in small saucepan over medium heat. Stir in flour and cook, stirring constantly with wooden spoon for 1 minute. Add milk gradually, stirring with a whisk, then add reserved cooking liquid. Cook, whisking to avoid lumps, until sauce is smooth and thick. Let simmer for 2-4 minutes. Remove from heat and stir in 1/4 cup of cheese. Season to taste with salt, pepper and nutmeg. Butter a baking dish large enough to hold endives in a single layer. Wrap each cooked endive in a slice of ham and place in prepared dish. Pour sauce over the endives - top with remaining cheese (can be refrigerated or even frozen until ready to proceed). Bake 15 minutes at 225°C in pre-heated oven. Put under grill for 5 minutes to brown cheese. Serve immediately otherwise sauce goes watery. Serves 6-8 as an appetizer or 4 as a light meal.



## lieve bierque & gavin bonnett

artist

I was born and raised in Antwerp, Belgium. Belgium has Flemish, French and German speaking regions but all have one thing in common, a passion for enjoying food, beer or wine with friends and families. The first images of such festivities can be found in paintings of Breugel and Rubens. One of the most important recreations in de Bierque Family from Belgium is 'Tafelen'. Translated it is 'tabling' which means, spending hours around a table with wonderful food and great conversation. I moved to New Zealand in 1992 with my Kiwi husband Gavin. Ever since he has been enjoying my Belgian kitchen and customs.

## platter lunch

a variety of breads  
meats (pastrami, ham, chicken, salami etc)  
cherry tomatoes dressed with basil leaves  
artichoke hearts  
a brie - preferably a whole round ( this really impresses the assembled multitudes)  
a divine dressing or two, from the deli around the corner

olives  
capsicums (various colours) chopped  
bowl of mesclun leaves  
a blue cheese

Serve with copious quantities of wine and follow with another platter of fruit - grapes, fresh pineapple, pears, persimmons etc - with an emphasis on colour and rarity. Follow with strong, freshly ground coffee and some truly sinful pastries from the essential deli and you will get the reputation as entertainer of the year. Bon appetit! Bonne chance!



### paddy austin

politician

Paddy Austin is a City Councillor and ex Art Centre Manager. She lives with husband Murray and two teenage children, Josh and Abby. Dog Tango and cat Zanzibar complete the busy household. "I guess we all go through the stage of trying to be a gourmet cook, and I'm no exception. There was the Beef Wellington, which I served proudly to friends - golden puffy pastry on the outside, and a lump of raw meat on the inside. The secret - juicy hastily fried steaks served with pastry on the side! The pavlova which coated the inside of the oven in a tenacious brown sludge. Not to mention the dinner parties where I worked hard all day preparing the food, only to over-indulge in pre dinner cocktails as a form of stress therapy, and end up serving the food in a kind of haze, staggering to the table with unrecognisable dishes and smiling drunkenly as my guests feigned delight. This situation carries with it the danger that you will get up in the morning to find the charred offering in the warming drawer where you left it last evening to keep warm until serving time. After years of experience I have come up with the perfect formula for entertaining, which I share now with you: Oh, and ask your deli for the recipe for the pastries and the dressing - just in case your guests ask you what your secret is..."

# gazpacho

|                                   |                         |
|-----------------------------------|-------------------------|
| 1 1/2 litres tomato juice         | 1 tsp tarragon          |
| small finely chopped onion        | 2 Tbs basil             |
| 2 cups diced tomatoes             | dash ground cumin       |
| 1 cup finely chopped green pepper | 1/4 cup chopped parsley |
| 1 cup finely diced cucumber       | dash tabasco            |
| 2-3 diced spring onions           | salt and pepper         |
| 1 tsp honey                       | 2-3 Tbs olive oil       |
| 2 finely chopped garlic cloves    | juice of 1 lemon        |
| 2 Tbs wine vinegar                |                         |

Combine all ingredients and chill for at least 2 hours. Taste and adjust seasoning as necessary.



## robyn ussher

art critic

Art historian, art teacher and art reviewer. The photograph reflects my involvement with historic architecture and the gate between two of my worlds - Christ's College and the McDougall Gallery. Like all my best recipes, this came from someone else (apologies to unknown donor). It has been greeted with acclaim at many dinner parties.

## green pepper and onion soup

2 large onions  
2 cloves garlic  
2 Tbs of oil  
1 large green pepper  
salt & pepper

1 large red pepper  
4 cups chicken stock or water  
2 large tomatoes  
1 cup sliced mushrooms

Slice onions finely. Heat the oil in a saucepan and toss the onion and crushed garlic in it until soft but not brown. Core the peppers and retain the seeds and cut the flesh into small strips. Add to onion mixture then add the stock. Bring steadily to the boil then add the tomatoes, peeled and coarsely chopped. Continue cooking until the vegetables are soft. Add mushrooms 5 minutes before serving. Season well, garnish with fresh herbs and croutons. Serves 6



**barbara & robert stewart**  
supporters

Brought up in the North Island, I married and have lived in Christchurch for 32 years. I have three adult children. I have always been a passionate 'audience' of the Arts. For 10 years I have been a local body representative and have worked on fund raising for the Art Gallery. Nearly every weekend I make a big pot of soup which the family of varying numbers sits down to enjoy with cheeses, bread, pate, fresh vegetables and a glass of great New Zealand wine.

# blue cheese dip

50 gm butter

1 egg

triangle of blue vein cheese (crumbled)

2 Tbs olive oil (mild tasting)

Melt butter and mix in food processor with the blue vein cheese, the egg and olive oil.

Serve with Japanese crackers (or any other kind) but best of all with slices of chilled, sun-ripened Nashi pears.



## nancy & bryan tichborne

artist

My husband, Bryan and I run a calendar publishing business from an idyllic rural valley in Banks Peninsula. I suppose I'm known for my floral watercolours but definitely not for my cooking. Having been involved in recipe books with my sisters I find it hard to live up to the resulting expectations!

This recipe calls for few ingredients, a food processor and no cooking immediately interests me. This is a variation of a recipe which has been in our family for decades. It is fool proof providing you buy the right blue cheese - the sharpest and tangiest seems to be best.



# smoked salmon on brown bread nibbles

1 pkt smoked salmon pieces  
8 slices sandwich brown bread  
1 lemon

ground black pepper  
horseradish sauce or whole grain mustard

Cut the crust off slices of brown bread. Spread with horseradish or mustard.

Cut into quarters. Top with pieces of sliced salmon.

Just prior to serving squeeze the juice of a lemon over the salmon which has been laid on a platter. Grind black pepper over top and decorate with a little parsley or lemon segments.



**rick donald & gennie de lange**

artist

Gennie de Lange is a multi talented artist who works in a variety of media - ceramic tiles, clothes design, painting.

“An instant nibble to have on hand at all times if you keep several packets of salmon in the deep freeze plus a loaf of sliced brown bread. Perfect with wine or champagne before a meal and only takes minutes to put together”.

## ron ron soup

taro leaves or spinach

sliced onion

1 garlic

oil

stock (chicken or seafood)

butter

flour

coconut milk

salt and pepper

salmon flakes - optional for garnish

Blanch taro leaves in salted water. Cool-off under running water and strain, squeeze out all the water out. Sauté onion, garlic and blanched taro leaves in a little oil. Add stock - bring to simmer - thicken with butter and flour roux. Season with coconut milk, salt and pepper to liking. Can be garnishing with salmon flakes.

Maybe it was the stunning colour that first attracted me to this delicious recipe partaken many times in Fiji. Many faxes later a chef finally generously forwarded his 'secret' "with culinary greetings" which follows in his words.



## rosemary linterman

supporter

Alas, I cannot claim to be an artist, just an admirer of the fine arts. My interest was always encouraged by my father as a collector and my mother as a Sunday painter. Memorable art teachings at school were followed by escapes from those dry legal texts to art lessons and membership of a seriously educated girls' art group. Now I am privileged as President of the Canterbury Society of Arts Trust to be involved in the vibrant life of its gallery - The Centre of Contemporary Art.







**vegetables**



## lemon & red coleslaw

red cabbage, very thinly sliced

grated carrot

grated apple

onion, finely sliced

### **dressing**

olive oil

lemon juice

coconut (shredded)

fresh herbs, parsley, sage etc.

grated cheese

salted peanuts

honey

Mix all together, toss in dressing. Garnish with lemon twists - delicious and crunchy.



**josie martin**

sculptor

A colourful creator of colourful sculpture, based in Akaroa. Josie has been a lively personality in Canterbury's art scene. "Art and gardening are my passion - one feeds the other! Unexpected associations of contrasting lines, colours, forms and textures excite my imagination. I planted dozens of red cabbages under the lemon trees one year - a fabulous striking combination - this inspired this recipe".

## cézanne's supper

- (left over) boiled potatoes - these may be new/old, skin on/off, waxy/floury or holding together/falling apart. Favourites include cliff's kidney, driver, rocket, jersey benne and sebago
- good quality extra virgin oil
- freshly ground black pepper, salt, chopped flat-leaf parsley (optional)
- cut potatoes into thick slices or chunks or leave whole if small
- pour over a generous quantity of oil
- add optional extras



## roger hickin

artist

Roger Hickin (b.1951), has exhibited his wood and metal reliefs and paintings on wood panels since 1986. In September 1997 he and his partner Glyn Abbott, having rescued an old Linwood corner store from destruction, opened a café/gallery - Under the Red Verandah. This is a dish of transcendent simplicity - said to have been Cézanne's favourite supper - dependent for its success on the quality of the ingredients.



## spicy vegetable curry

|  |                                      |
|--|--------------------------------------|
| 3 Tbs olive oil                              | 250 gm potatoes cut into 1.5cm cubes |
| 2 stalks celery, thinly sliced               | 1 1/2 Tbs curry powder               |
| 1 small cucumber                             | 2 1/2 cups water                     |
| 1 small capsicum, cut into thin strips       | 1 tsp salt                           |
| 1 onion, coarsely chopped                    | 1 cup frozen green peas, unthawed    |
| 1 medium sized egg plant, diced              | 3/4 cup natural yoghurt              |
| 1/2 small cauliflower florets, thinly sliced | 1 Tbs mango chutney                  |
| 1 Tbs finely chopped mint                    |                                      |

Heat the oil in large wok or deep frying pan, over moderate heat for one minute. Add the celery, cucumber, capsicum and onion and stir fry for 5 minutes. Add egg plant, cauliflower and potatoes and stir fry for 5 minutes. Stir in the curry powder until the vegetables are coated - 1-2 minutes. Pour the water over the top, season with salt, cover, reduce heat to low and cook for about 15 minutes or until vegetables have softened. Add peas for the last seven minutes. Mix the yoghurt with the mango chutney and mint and stir through. Heat, but do not boil. Serves 4. This recipe can be used with any vegetables in different seasons.



**marilyn rea-menzies**  
artist

I am an artist/weaver and am owner and director of the Christchurch Tapestry Workshop in the Arts Centre. I weave tapestry, draw and paint and take photographs. As I live alone and cooking is not really my most favourite activity, I like recipes that are quick, easy and tasty. This particular recipe is great because it is very versatile and only takes a few minutes, but can be easily dressed up for visitors. It has a sweet, tangy flavour.

# coconut kumera bake

6 kumera

2 cloves chopped garlic-optional

half a 400 ml can coconut cream

1 heaped tsp cinnamon

1 orange for juice

slices of red pepper

toasted sesame seeds

Steam or boil the peeled and cut kumera in a small quantity of salted water. (You might prefer to bake or microwave them.) After draining the kumera, mash them thoroughly. Add cinnamon, the juice of a big orange and coconut cream, mixing thoroughly, then add sautéed garlic. Spoon the mixture into a buttered casserole dish. Sprinkle with toasted sesame seeds and bake in the oven to heat well. Before putting on the table, decorate with thin slices of red pepper. We enjoy this as part of a vegetarian meal or with lamb, beef or ham. We have it for family feasts, so might use 6-8 big kumera.



## don & jill mcara

artist

Jill and I enjoy travelling around Europe where I paint watercolours of towns and villages as historical organic machines for living. I aim to represent the natural fall of light on objects in space. I like the unity and harmony of bricks, tiles, stones and winding alleyways leading to the compositional climax of some great cupola or cathedral tower. I enjoy re-creating and deepening the whole experience back in the studio, imagining the lives lived, and leading the viewer's eye on a journey into the picture. But in foreign trattorias we sometimes find ourselves longing for our roots. As far as recipes go, here's one that we're very fond of for kumera.

## roasted vegetables - italian dressing

- |                           |                                |
|---------------------------|--------------------------------|
| 4 tsp olive oil           | 4 potatoes diced               |
| 1/4 cup fresh lemon juice | 2 carrots peeled and diced     |
| 6 garlic cloves minced    | 1 large onion                  |
| 1 Tbs fresh basil         | 1 large zucchini diced         |
| 1 Tbs fresh oregano       | 2 bell peppers cut into chunks |
| 1 tsp salt                |                                |

Combine the first 6 ingredients in a large bowl then puree in a blender. Toss the vegetables with the dressing and place in a baking dish. Cover with foil. Bake in oven at 200°C for 45 minutes. Serve with pasta and a spicy tomato sauce. (basil, garlic and chillies.)



### tina haggart & warren feeney

gallery director

“Tina and I purchased “Kim and Lucy” by Dunedin artist Annie Baird in 1987 as a wedding present. It has remained a favourite painting not only because of its brilliant colour and dangerous sense of figure construction but also because it marks a point in time when family and home began to assume a greater importance in our lives. Baird painted a number of works of her daughter and grandchild. For me her art always seems to be at its best in these paintings, combining a potent mixture of elegance and domesticity, nurtured by a joyful Chagall-inspired innocence. ‘Roasted Vegetables - Italian Dressing’ is an easy to make low-fat vegetarian recipe that tastes great! A favourite activity in the weekend is to prepare the family meal. This is not always successful, but this Italian vegetable dish is enjoyed by children and adults alike”.

# light spicy salad

## salad

Tear up as much lettuce as you want to eat and add to it a chopped spring onion and some fresh coriander.

## dressing

juice of 1/2 lemon

1 1/2 Tbs canola oil

1/4 tsp red chilli paste

sesame oil-few shakes

pinch salt

Mix together and add to salad.

## variation

Take out the sesame oil and spring onion and instead add finely cut fresh ginger and 2 tsp of minced regular onion to the dressing and sliced red pepper to the salad.

(don't use garlic or olive oil - they make the salad taste less clean and sharp).



## marian maguire

artist

I graduated from Ilam School of Art, 1984, and in 1996 studied at the Tamarind Institute of Lithography, Albuquerque and now operate Paper Graphica, a fine print studio. I work with New Zealand artists to produce limited edition etchings, woodcuts and lithographs. In 1991 I was Artist in Residence, Otago School of Art and in 1998 received an Excellence Award from the Canterbury Community Trust. Have regularly exhibited throughout New Zealand, and my current paintings and prints are based on archaic Greek vase painting.

This is a very quick, simple salad most useful to offset a heavy curry but also very nice with fish.



**mains**



# simple indian meal

This is a spontaneous intuitive recipe so no metric measures are given!

## dahl

|                    |                       |
|--------------------|-----------------------|
| 2 cups red lentils | 5 cups boiling water  |
| 1 tsp curry powder | 1 tin peeled tomatoes |
| shredded garlic    | 2 onions              |
| 1/8 tsp salt       |                       |

Wash lentils in a sieve using cold water. Add to a large saucepan, then add 5 cups of boiling water, stir and bring to the boil. Simmer 20 minutes. Add tomatoes, chopped onion, garlic to taste (up to 3 cloves), curry powder and salt. Cook another 15 minutes.

## side vegetable dish

In a frypan heat a little oil, then fry 1 purple onion, sliced mushrooms or courgettes or whatever you have. Season to taste and stir in 1 or 2 Tbs of light soy sauce.

Overnight marinate firm-textured tofu in soy sauce, ginger & garlic. Fry in a little oil.

Serve with basmati or jasmine rice according to instructions on packet.

Poppadums look good on dahl. Chutneys etc for appropriate context.



**john & ming simpson**

supporters

John Simpson - formerly Head of Fine Arts, University of Canterbury and Ming Simpson - lover of art, food, nature and people. This is a summary of authentic Indian food our son Hugh helped to cook and eat while climbing in India and Nepal. It can be adapted to western tastes. It is modest and even humble. It can be eaten in mountain huts, rustic baches, as a picnic, or dressed up with side dishes, herbs and flowers to make a colourful presentation.

# savoury pancakes

In a mixer add one egg to a cup of flour, beat and add 1/2 to 3/4 bottle of milk in small increments to make a smooth but runny paste. This improves with standing for 30 minutes or so before cooking. Pour approximately 1/4 cup of the batter into a hot lightly greased frying pan and cook until the bubbles breaking through leave open craters. Turn and cook the other side. Flying them around the room is not advised. An egg slice will do the trick provided the first side is adequately cooked. Place in the oven to keep warm while you have fun with the next ones.

Meanwhile in a frying pan fry up the savoury filling:

1 large onion

2 or 3 cloves garlic

1 x 290 gm tin tomato puree

1 tsp paprika and a dash of chili sauce

Serve with the filling placed inside a rolled pancake and grated cheese lavishly layered on top.

We would also leave a few pancakes for the 'sweet' course with lemon juice and sugar or with golden syrup and icecream.



## ann betts

robert mcdougall art gallery education officer

Ann Betts, the popular and long serving Education Officer at the Robert McDougall Art Gallery comments: This is the recipe that alternated with 'Spag Bog' as my sons' contribution to the weekly cooking chores. As a solo parent with two sons I greatly appreciated the contributions from their culinary skills and like most families soon found the boring meat and vegetables were left to me while the more exciting contributions came from their sometimes rather messy efforts in the kitchen. This one seemed rather worth the effort and the upheaval so I share it with pleasure as a very simple dish and quite fun to make.



## chestnut, bananas and chicken filo parcels

This is a very simple recipe and for best results it needs to be combined and baked just prior to serving but by having all the ingredients ready this only takes a few minutes.

Serves 4 -6.

|  |                        |
|--|------------------------|
| 1 can chestnuts                                      | ground salt and pepper |
| 2 bananas  | extra maggi chicken    |
| several chicken breasts                              | stock if needed        |
| chicken stock (obtained from precooking the chicken) | filo pastry            |
| 1 large Tbs of flour (for thickening)                | olive oil              |

Precook the chicken breasts by placing in boiling water and leave to stand for 15 minutes. Use this chicken stock to make a sauce by adding it slowly to the flour (in a saucepan over heat) stirring constantly to ensure a smooth texture. Add chopped chicken breast, chestnuts, salt and pepper. Just prior to assembling add the chopped bananas. Place a Tbs of this mixture in a section of filo pastry to make a parcel. Brush each filo parcel with oil and place on an oven tray. Bake for about 10 minutes (until golden brown) in a medium oven. Serve with attractive red and green salad and some fresh warm bread. This is a light delicately flavoured dish and suitable for lunch or dinner occasions.



**penny orme**  
supporter

Penny Orme has long been closely involved in art education in Canterbury. She has been an art writer for The Press, lectures at the Christchurch Polytechnic Institute Department of Art and Design.

# pork chops and pineapple

6 pork chops

grated onion

pineapple sliced

worcestershire sauce

lemon juice

tomato sauce

tomatoes

Score chops to stop the fat from curling and brown quickly on both sides. Season and put in oven proof dish. On each put a little grated onion and a slice of pineapple. Mix sauces and juice, pour over top and bake in moderate oven 1/2 hour. Put a thick slice of tomato on top of each and bake for a further 10 minutes.



## jan chaffey

artist

Jan Chaffey attended Art School at Canterbury in the 50's then did a stint with the New Zealand Players Theatre Trust in Wellington. Latterly she has lectured to landscape design students at Lincoln University and pursued her own painting. Jan comments: When I married, cooking wasn't one of my major accomplishments. We had no electricity and lived in marvellous isolation up a long valley in Marlborough. You can imagine my amazement when an old friend told me how much he enjoyed cooking my Pork Chop dish. It had been published in another fund raising book years ago. I found it and agreed with him. Here it is again after nearly forty years. It is absolutely delicious and I have been known to even make it myself.

# roast duck & orange conserve

## orange conserve

|                   |                |
|-------------------|----------------|
| 6 oranges         | 450 gm sugar   |
| 1 tsp celery salt | 600 ml vinegar |
| 2 cinnamon quills | 8 peppercorns  |
| 6 cloves          | 1 tsp mace     |

Boil whole oranges in water for 30 min. drain and slice. Boil remaining ingredients for syrup and simmer for 30 min. then add orange slices and cook for 10 min. Drain and place orange slices in jar. Heat syrup until thickened then pour over oranges.

## roast duck

|                   |                 |
|-------------------|-----------------|
| 3 ducks (size 11) | 6 large oranges |
| 75 gm butter      | salt and pepper |
| watercress        |                 |

Set oven at 180°C. Thinly pare rind of 3 oranges. Inside each duck place orange rind, a nut of butter and seasonings. Spread remaining butter over breast. Truss ducks and place in roasting pan. Cook 15 min per 500 gm plus 15 min basting frequently. Serve with a garnish of watercress and fresh orange slices surrounding ducks and orange conserve on the side.



## noelle & albert brownlie

supporters

Former Vice Chancellor of the University of Canterbury, Albert Brownlie and his wife Noelle, collectors of art and also generous supporters of a wide circle of friends and colleagues “Ducks are delicious, but difficult beasts”, says Noelle. There is never enough meat to carve so we usually have 3 ducks for 6 people. Accompanying the roast duck with orange conserve are roast potatoes, kumeras, pumpkin, grilled tomatoes and green beans.

# poulet aux quarante gousses d'ail

(chicken with 40 cloves of garlic)

1 chicken (about 1.75 kg.)

salt

2 sprigs fresh thyme

2 sprigs fresh rosemary

2 sprigs fresh sage

2 tender celery stalks with their leaves

2 sprigs flat-leaf parsley

40 (yes - forty) cloves fresh young garlic unpeeled

3 Tbs olive oil

freshly ground pepper

Pre heat oven to 200°C. Sprinkle chicken with salt inside and out and stuff with half the thyme, rosemary, sage, celery and all the parsley + 4 cloves of garlic. Place the remaining herbs and celery in an oval earthenware enamelled pot just large enough to hold the chicken. Add oil, salt, pepper and remaining garlic cloves. Roll the chicken in the oil - tightly cover the pot and bake for 1 hour 45 minutes. Transfer the chicken to serving platter and surround with the cloves of garlic. Skim the fat from the cooking juices and pour into a serving jug. Serve chicken hot with juices and slices of baguette. The cloves will pop out of their skins and will spread like butter on the bread. Accompany all with salad. Enjoy!



## liz grant

supporter

Liz is a freelance journalist. On TVNZ's Arts programme "Kaleidoscope" she was a reporter/director. Arts oriented videos made by Liz include one to accompany the Don Peebles retrospective exhibition and a video documentary on the noted Canterbury artist the late Bill Sutton. "I was introduced to my now favourite chicken dish by a friend noted for her fine qualities as a friend rather than her skills as a chef. I was deeply anxious at the thought of dining on chicken cooked with that much garlic! But it turned out to be wonderful. Your guests will be overwhelmed by the smell of garlic as they come in the front door, but the chicken will melt in their mouths and the cloves of garlic will melt like butter, having lost any harshness into the atmosphere. Have courage!"

## mexican albondigas

|                                 |                                       |
|---------------------------------|---------------------------------------|
| 3 slices bread (toast cut)      | 1 medium sized onion (finely chopped) |
| 454 gm minced beef              | 2 Tbs lard (or oil)                   |
| 454 gm minced pork              | 2 Tbs flour                           |
| 2 eggs                          | 1 cup tomato puree                    |
| 2 tsp salt                      | 1 cup stock                           |
| 1/2 tsp oregano or thyme        | 2 tsp chili powder                    |
| 1 /4 tsp cumin (optional)       | salt to taste                         |
| 1 clove garlic (finely chopped) | flour for dusting                     |

Soak the bread in water, remove and squeeze dry. Mix meats, bread, eggs, salt, oregano, cumin and garlic. Using wet hands roll into small balls and dust with flour. Cook onion in hot oil until pale and golden in pan large enough to poach everything. Add flour, stock, tomato puree, chili powder and salt. Once the sauce is simmering, poach the balls until cooked turn during poaching. Serve with dried beans which have been cooked in water, drained then fried in oil or with rice. Serves 8.



**june goldstein**

supporter

June Goldstein is an enthusiastic supporter of the McDougall Gallery and its Friends organisation. "My childhood memories living in England are of country food, puddings and pies. The war brought - dried egg powder, ersatz concentrated orange and rosehip syrup. We were astonishingly healthy! Occasionally blackmarket steak (horsemeat?) and sometimes whale meat. Being married and living in New Zealand with children I learned to cook. My husband liked spicy food and with little money we ate lots of mince. So I have chosen Mexican Albondigas, which are economical, slightly exotic and suitable for all ages and occasions. Bon appetite!"

# a green flecked fishy whatnot

firm fish - enough for four

crushed garlic - 2 or more cloves

thai chilli sauce - a dollop or so

soy sauce - 2 or more Tbsp

half a cup each of coriander, basil, mint or parsley - chopped

juice of 2 limes (or lemons)

chillies - 1 or two (or more depending on your ignition point) add to lime juice

Chop the fish in food processor

Add garlic, chilli sauce, soy sauce.

Place in wok and quickly stir fry until cooked.

Remove from heat and gradually stir in the lime juice and chillies.

Add the chopped herbs.

Serve in individual curly lettuce cups and garnish as the spirit moves you.



## lloyd park & terry

photographer

As a “cook as you go” who regards recipe books as bedside reading and seldom to be seen in the kitchen, it is rather daunting to be asked to provide a written recipe!

The following offering evolved from something similar, using chicken, that our daughter created for her husband to cook. It has been road tested by clients who lunched with us whilst having a job photographed at the studio. They had second helpings and have since returned with more work for us!

Photograph by Hannah

## turkish pilaf

|                                 |                               |
|---------------------------------|-------------------------------|
| 3/4 cup rice                    | 2 cups cooked chicken - diced |
| 2 Tbs olive oil                 | 3 sprigs parsley - chopped    |
| 2 medium onions - chopped       | 1 tsp salt                    |
| 1 clove garlic - minced         | 1/2 tsp pepper                |
| 2 outside stalks celery- sliced | dash of cayenne pepper        |
| 1 cup mushrooms - sliced        | sauce or gravy                |
| 1 red pepper                    | 4 drops tabasco sauce         |
| 2 1/2 cups cooked tomatoes      | 1 Tbs chilli sauce            |
| buttered crumbs                 |                               |

Cook and drain rice. Heat oil in a large heavy frying pan and sauté vegetables. In a large greased casserole mix the vegetables with the remaining ingredients. Dish should be fairly moist and well spiced. Cover with buttered crumbs and bake at 190°C for 20 minutes. Serves 4 - 6.



**helen garrett**  
supporter

Born in 1916 and educated mainly in Auckland and completed at Oxford University. Married J.C. Garrett and migrated to Canada. In 1949 returned to N.Z. where John became Professor of English at Canterbury College. We had three sons and as they grew up I entered public life in Christchurch. For 18 years I was the only woman on the Christchurch City Council. I was also the first woman in NZ to serve on the jury for a criminal case. In retirement I wrote two books "Te Manihera" and "Henry Jacobs" about my ancestors: My recipe comes from an American Cook Book "Good Food and How to Cook" by Phylis Krafft Newell. Turkish Pilaf is a whole meal in itself and very easy to prepare when you have visitors coming.

# japan meets provence chicken and capsicum

700 gm white boneless chicken meat (preferably breast)

1 large red capsicum

2 cloves garlic (grated)

1 large orange capsicum

1/2 cup teriyaki sauce

1 large green capsicum

1 Tbs honey

7 large field mushrooms

1 cup water

Cut the chicken, capsicums and mushrooms into large chunky strips - all about the same size. Mix the teriyaki sauce with the honey. Heat electric frying pan, add olive oil, when hot add garlic and sauté, turn down heat and add mushrooms, capsicums, pepper (lots) and salt. Add teriyaki sauce with honey and one cup water. Put lid on and steam until sort of cooked. Add chicken and cook with lid removed until chicken is tender. Serve with ciabatta bread, a salad (spinach and bacon salad with warm fetta vinaigrette is very nice) and a chilled Grove Mill Riesling and time for a long lunch.



## john & kate parker

artist

John Parker is a highly regarded Blenheim based painter who has exhibited widely throughout New Zealand. His wife Kate is a teacher and daughter Mary is presently working at the recently opened public art gallery in Blenheim - The Millennium Art Gallery. The family has a keen interest in cuisine and Mary assisted with this recipe.



# possum casserole

2 legs, 2 shoulders, 2 rib pieces of one Possum    8 cloves garlic  
1 large tin peeled tomatoes    2 large onions  
1/2 tsp cumin    1 cup chopped mushrooms  
1/2 sq inch fresh chopped ginger    Red wine to cover all ingredients

Soak possum joints in cold salted water for one hour, pat dry, dip in flour then brown in olive oil on a highish heat! Chop onions and fry until transparent, add garlic & ginger. Place meat in oven proof ceramic casserole dish with peeled tomatoes, ginger, garlic, cumin, and mushrooms and cook for 2 1/4 hours at 150°C. When cooked season with salt and cracked pepper to taste.



**sir peter & lady elworthy**  
supporters

Living in Maungati, which translated means mountain of cabbage trees, we enjoy festive occasions and serve this possum casserole free to the public in our garden at Craigmore, during the spring celebration, 'The Daffodil Day Country Market' held annually for the enjoyment of local people. The Tussock Jumpers, the New Zealand Morris dancers and the Fertility Dancers, provide entertainment and integrity

## italian pot roast

2 kg piece of topside steak

1 tsp dry basil

1 1/2 tsp salt

4 cloves of garlic sliced finely

2 carrots in 1cm rings

1/2 a green pepper chopped

3 Tbs tomato concentrate

2 Tbs oil

1 tsp mixed herbs

2 Tbs chutney

1 chopped onion

3 celery ribs in 1cm slices

1 can or fresh peeled chopped tomatoes  
water

Having browned the meat in oil in a large pot add all the other ingredients and cover with water. Simmer for 3 hours. Remove meat, cover with foil to keep hot. Boiling the sauce hard to reduce, if necessary. Check seasoning. Cut meat into generous slices and serve with sauce over spaghetti. Serves 8



### owen & nola barron

supporter

The Barrons - Owen a keen yachtie and supportive partner of Nola, past director of the C.S.A gallery (now C.o.C.A)

# indian yoghurt fish

|                         |  |
|-------------------------|--|
| 1 Tbs vegetable oil     | 500 gm firm white fish, cut into cubes |
| 1 onion finely chopped  | 2 Tbs chopped fresh mint               |
| 1 Tbs green peppercorns | 1 Tbs ground coriander                 |
| 1 tsp ground cumin      | 1 cup tomato puree                     |
| 1 tsp ground turmeric   | 1/2 cup natural yoghurt                |
| 1 Tbs Tandoori paste    | 2 Tbs shredded coconut toasted         |

Heat vegetable oil in a wok over medium heat. Add onion, peppercorns, coriander, cumin, turmeric and curry paste and stir fry until onion is tender. Add fish and stir fry for 5 minutes or until fish is almost cooked. Stir in mint, coriander and tomato puree and simmer until heated through. Reduce heat, stir in yoghurt and cook, without boiling for 2 minutes or longer. Serve fish on cooked rice with toasted coconut on top.



**marianne hargreaves**  
textile artist

I have always been interested in the textural quality of fabrics and threads and was completely won over by an exhibition of contemporary French Tapestries at the McDougall Art Gallery in the 70's. I then took up weaving but discovered that juggling work and parenthood didn't leave enough time for the labour intensive methods involved in weaving. In 1988 I completed the London City and Guilds certificate in Creative Studies and from there embarked on making fibre works using a combination of paint, thread and stitch. This method is faster and therefore more suited to my time frame! This recipe is also fast and as I have fresh fish and yoghurt delivered to my door every week it has become a hot favourite in our household and simple enough for my son to produce when I don't have the energy to do it!

# golden chicken

1 kg chicken pieces ( remove skin & fat)

50 gm soft breadcrumbs

25 gm grated cheese - tasty

25 gm sliced almonds

25 gm chopped parsley

1/4 tsp thyme

salt & pepper

olive oil & crushed garlic

Brush chicken pieces with olive oil and crushed garlic to taste. Combine other dry ingredients and press all over chicken pieces. Place in shallow dish and bake uncovered in moderate oven for 45 minutes usually I make a little more topping so it can be really heaped up on top of the chicken.



## jenny & allan shadwell

collectors

This has been a family favourite for many years. Originally the chicken pieces were dipped in melted butter, but today I brush them with olive oil and crushed garlic and remove the skin and fat!

## fish of the day

Fillet your fresh fish; salmon or trout if possible.

Cut into mouth sized portions.

With a little wasabi (mixed from powder if possible) and soy, enjoy your fish sashimi in style.... mouth-wateringly tasty and staggeringly healthy.

It should of course be washed down with the Sauvignon of your choice or for variety a Pegasus Bay Riesling.

Happy summer!



**jonathan smart**  
art dealer

Jonathan Smart Gallery, Christchurch

# the ultimate chicken pie

|                               |                          |
|-------------------------------|--------------------------|
| 3 sheets ready rolled pastry  | 2 single chicken breasts |
| 4 rashers bacon               | 200 gm mushrooms         |
| 1 Tbs oil                     | good pinch ground cumin  |
| 1 Tbs chopped fresh herbs     | 1 bunch spinach          |
| 3 cooked potatoes (or kumera) | 1 1/2 cups cheese        |
| milk or egg to glaze          |                          |

Lightly grease a 20 cm loose bottom cake tin or non stick pan. Preheat oven to 200°C place a baking tray inside. Take a sheet of pastry, cut out a 20 cm circle and line base of tin. Take another sheet of pastry and cut strips 7 cm wide, use these to line sides of tin. Press base and sides together firmly. Cut chicken into 3 cm cubes. Cut rind off bacon and finely slice. Wipe and slice mushrooms. Heat oil in fry pan and cook chicken, bacon and mushrooms. Season well with cumin and herbs. Wash spinach and cook until just wilted. Drain. Cut potatoes into 1 cm slices and place in layer on bottom of pastry lined tin. Arrange chicken mixture on top of potatoes followed by a layer of spinach then cheese. Season between layers with salt and pepper as desired. Cut another 20 cm round from the last pastry sheet. Brush edges with egg or milk. Place lid on pie pressing sides and top together. Brush with egg or milk and make a small hole in the top to let out steam. Place on hot baking sheet. Bake at 200°C for 30 to 35 minutes until golden brown.



## kath von tunzelmann

artist

Kath von Tunzelmann: 'I have been painting for many years and I hope to paint forever. Mainly in water colours and experimenting in acrylics too! Have had many exhibitions throughout the country. Also in England and Hawaii. Mainly interested in gardens, flowers and still-life.'

## remarkable quiche

|                       |  |
|-----------------------|--|
| 4 eggs                | 1 onion (finely chopped)   |
| 1/2 cup plain flour   | 1/2 cup grated cheese  |
| pinch salt            | 1/4 cup chopped parsley or fresh basil   |
| 1/2 tsp baking powder | grind of black pepper  |
| 2 cups milk           | [optional - can of tuna (drained) or<br>selection of par boiled broccoli or other veges] |

In large bowl beat together first 5 ingredients. Stir in remaining ingredients. Pour into a greased 9" pie plate. Bake at 180°C for 35 to 40 minutes. 'Hey Presto'



**julie riley**  
photographer

Hometown for photographer Julie Riley is Christchurch. Her images celebrate the lives and places of ordinary New Zealanders in the many books she has published. Her career as a photographer spans fifteen years working as a freelance photojournalist, a teacher at Christchurch Polytechnic and she's still working on more books.

In between times she loves to share food and relax with friends and family in her favourite hideaway batches and home in the South Island.

When life is busy and rushed you can always remain calm and enjoy entertaining when you can throw this quiche together so easily. It's 'Remarkable'!

## salmon pie

300 gm fresh salmon

1 cup breadcrumbs

2 Tbs grated butter

2 beaten eggs

250 ml milk

1 cup grated cheese

1/2 cup salmon juice (125 ml)

Microwave salmon covered with wine for 5 mins on high. Heat milk and add butter. Add breadcrumbs and let soak. Add salmon and 1/2 a cup of juice from cooking (or from tin, if tin salmon used) cheese and beaten eggs. Pour into greased flan dish, decorate to suit. Bake at 180°C for 15 min then 160°C for a further 20 min until set.



### gwen wilton

supporter

This is a favourite recipe, useful in coping with unexpected guests, or suitably decorated with tomato, cheese, herbs and bacon as a more formal dinner dish. This photograph was taken in 1997 in front of a portion of the floor to ceiling mural of about 50 business and professional people donated in Lower Hutt at the time of the opening of the Lower Hutt Memorial Library and Cultural Centre in 1956. It is located behind the reception desk and I am seated at the front of the mural which was painted by Leonard Mitchell.



## shug's pacific curry

2/3 Tbs butter or ghee or oil

3/4 cloves garlic

2/3 fresh green chillies or to taste

12 cardamom seeds

1 cubic inch of ginger

1 inch cinnamon quill

2 cups mushrooms quartered

4 hard avocados cut into chunks

4 green bananas cut into chunks

2/3 cups coconut milk

A generous handful fresh chopped coriander

Heat the oil in a large heavy saucepan. Gently sauté the garlic, chillies, cardamoms, ginger and cinnamon until the garlic starts to brown. Add the mushrooms, avocados and bananas and coat well with the mixture. Then pour in the coconut milk and cook gently until the vegetables are cooked (this will not take long). Finally, mix in the fresh chopped coriander and it's ready. Serve over Basmati rice with pickle or chutney and chapatis, poppadums or even toasted bread for a different, aromatic sweet curry.



### hugh & lynn campbell

robert mcdougall art gallery conservator

When Lynn and Hugh emigrated to New Zealand thirteen years ago, little did they realise they were leaving behind the favourite British takeaway - that of a curry. This recipe is a unique mix of Indian cuisine with a very Pacific flavour - our own New Zealand curry.

# quail islands canterbury

8 quail - Canter Valley brand at Sefton

1 jar R W Knudsen family organic pear juice

2 celeriac (root celery) 95-125 cm diameter

2 sticks cinnamon or 2 Tbs fresh ground

1 147 gm jar Millinas organic tomato basil sauce

2 large glasses good red wine (1 - dish, 1 - cook)

3 pears - organic 200 gm each is a good size

1 Tbs honey

1 kg spinach or water cress (not silverbeet /chard)

olive oil

seasoning

Microwave oven is not to be used

Take out of pack and dust with 1 Tbs cinnamon all over. Place in refrigerator to thaw out overnight, if frozen, or fresh - keep chilled. NEXT DAY wash celeriac and trim any long roots. Slice into 10 mm thick discs. Trim skin off, leave round shape. Only use biggest slices. Smalls may be used as salad. Place in Le Creuset oven to table dish, add a little olive oil, chase pieces around dish to coat all surfaces. Bake for about 30 min in 200°C oven or till half cooked. While celeriac cooks, wash spinach/watercress. Steam spinach 4 mins, watercress can need longer say 10 mins. Put aside off the steamer pan. Peel pears, quarter and core. Now wipe the quail to dry if wet after thawing. Put 3/4 cup olive oil in bowl with tablespoon cinnamon, blend. Then recoat birds by turning and chasing them altogether in this mix. If fresh birds, wipe off yesterdays cinnamon and recoat as above. Test celeriac and if not ready its time for the taste of the cooks glass of red wine. Reheat oven to 210°C ready for main roasting. Thirty minutes before dish is required, place coated birds on half cooked discs in a grid pattern in the dish. Spoon tomato basil sauce on discs and gaps but not the breasts. Cover the sauce with the spinach then season and after place pear quarters between quail breasts and on outer edge. This should give you a well filled tight grid pattern of pear and quail breasts. Pour the large glass of red wine carefully on the pear pieces but NOT on the quail. Now another drink of your glass. That's why it

should be good red wine! When appropriate time, place in oven, check moisture in dish, it should be moist but not a stew. Add wine or pear juice to edges of dish. After cooking, the liquids should be mostly absorbed or cooked off, but don't let it get too dry. Allow 20-30 minutes at 210°C. Prepare glaze. Put honey in small saucepan and add pear juice, heat and stir till just reaching simmering point, but no more. Five minutes before dish is cooked, spoon hot glaze over quail and pears and cook till ready, but avoid sugars over colouring. Until you are confident of exact cooking time, use one extra bird to your table requirements to sample but cutting behind thigh. Quail should not be overcooked nor served rare or too pink. The cinnamon helps the flavour but it is also good natural defence against the little nasties that can live on fresh meat foods. Serve on their celeriac discs courtes with the pear and spinach on warm plates. A small crisp salad could include autumn, nuts and seeds. As quail can only be completely enjoyed if nibbled as "finger food" provide generous napkins and finger bowls. Serve an elegant wine with subtle flavours. A powerful wine would be too dominating. Bon appetite!



**christopher marshall**  
collector

Christopher has collected art since 1968, when he purchased "The Jewess", an etching by Augustus John, and "Drink Me" oil on paper by Alan Davie. An eclectic beginning, covering wonderful draughtsmanship, technique and a subject laden with emotion and social comment in the John. The "Davie", a 1958 work free and expressive using colour to provide constant fresh and renewing stimulus.

The collection has grown and after thirty years elegance, the human condition and the passions are that which excites my responses.

# whole fish with peach and pepper salad

(serves 4)

1 silver warehou (about 2 kg, gutted + scaled)      juice of 3 lemons or limes

## stuffing

fresh herbs (coriander, parsley and/or mint)      salt

## marinade

1 Tbs crushed garlic      1 Tbs coriander  
1 Tbs cumin      2 Tbs soya sauce  
2 Tbs olive oil      1 Tbs sweet chilli sauce  
rind of 3 lemons or limes

## sauce

2 shallots or small onions finely sliced      100 ml white wine  
1 Tbs green peppercorns      200 ml cream  
1 Tbs mustard (favourite of the moment)

Incise the fish on both sides and sprinkle liberally with salt and lemon or lime juice. Coat the fish inside and out with the marinade, keeping a little aside for applying while cooking. Put herbs inside the stomach cavity of the fish. Wrap in foil. Cook on a barbecue for about 15 minutes each side removing the foil for the last 10 minutes. This can also be cooked in the oven at 230°C. Sauté the onions and when soft add the peppercorns. Add the wine and reduce by simmering. Add the cream and simmer for 2 minutes. Whisk in mustard, add pinch of salt to taste.

## fresh peach and roast pepper salad

10 fresh green pepper (about 1 kg)      1/2 tsp sugar  
2-3 Tbs olive oil      salt and freshly ground pepper  
3 large fresh peaches

## cumin dressing

1 tsp cumin seeds toasted      pinch cayenne pepper  
salt      1 tsp lemon juice

Wash, core, seed and slice the peppers about 4 cm wide. Spread the pepper slices in a large shallow roasting tin. Sprinkle with the sugar, olive oil, salt and pepper and mix these in. Roast uncovered for 1 hour in an 190°C oven. The edges of some will turn brown and crunchy. After the first 30 minutes stir frequently so they don't burn or stick to the bottom. Don't be surprised by the loss of volume. Peel the peaches, blanching first if necessary, stone and slice them. Toss the peaches with the cooled peppers. In a dry frying pan toast the cumin seeds over a moderately high heat until they pop a little and turn brown. Shake the pan to avoid burning. Crush the toasted seeds and sprinkle them, mixed with cayenne and salt, over the salad. Toss with the lemon juice and a sprinkling of pepper and serve. Combine with good bread, good wine and good company.



## Paula & Graham Bennett

sculptor

Graham Bennett is an artist and art educator at the Christchurch Polytechnic. He exhibits and is in collections both in New Zealand and overseas. “ My work raises questions and invites exploration of identity, place and time, NZ in the Pacific, the balance of manufactured and natural. Paula and the children Greta and Jo are my support and sources of great delight. Food preparation and consumption is a shared pleasure. The recipe conjures up memories of travel and holidays. Fresh ingredients, simply prepared in relaxing social circumstances (even if it has to be indoors) are what carry the day. When time is at a premium, as it often is, their philosophy is that more participation results in more enjoyment.”

# spanish omelette

3 large potatoes

1 onion red or green

4 eggs

1/2 cup each beans, pumpkin, carrot

butter

1/2 each red and green peppers

1/2 tsp salt

Butter a straight sided oven casserole. Scrub and cut potatoes and pumpkin into walnut sized chunks. Chop the onion. Slice carrots, peppers and beans into 3 cm strips. Cook all these vegetables in the microwave on high for 10 minutes until just tender. Beat the eggs and salt with 1 tsp of cold water using a fork. Combine the egg mixture with the cooked vegetables mixing thoroughly. Put the mixture into the prepared casserole and bake in a pre-heated oven at 175°C for 45-55 minutes until egg is cooked and is nicely browned. Serve in wedges from the casserole.



## margaret hudson-ware

artist

I paint portraits and large allegorical works that are about the human condition and its attendant relationships. This recipe is one of the cook's favourites which evolved from an Alison Holst recipe and is a really good dish to leave for the family when I have to be else where in the early evening. It is an all-in-one hot vegetable dish, easy to prepare, welcoming and nutritious to come home to and combines well with meats, salads and crusty bread. It is also good when cold.

## heavenly mouthful

500 gm best rump steak

butter

flour

tomato puree

salt

whipped cream

curry

rice

Cut steak in thin slices. Dip in mixture of flour, salt, curry powder and brown in butter. Put in casserole dish with tomato puree and the whipped cream. Cook with lid on in fairly slow oven for approx half an hour. Serve with rice.



### judy mcintosh wilson & bill wilson

sculptor / photographer

Studied sculpture at University of Canterbury School of Fine Arts, graduating 1958. I work in studio on farm at Waikuku and Bill looks after the photographic requirements. An interesting twist is that this recipe came from a book published by the craft centre in 1954 to do what this book hopes to achieve- to raise funds. After Art School I learnt other skills at the craft centre in Springfield Road, Christchurch. This old family favourite dish is requested for most special celebrations and is useful for visitors. Spent most of my life in the country with usual farm deep freeze/ other ingredients always on hand/ easy to prepare/ useful to prepare in advance.

# kebabs

|                              |                           |                  |
|------------------------------|---------------------------|------------------|
| cube cheese                  | folded piece of lettuce   | olive (stoned)   |
| cube pineapple               | folded piece of witloof   | slice raw onion  |
| quarters pineapple           | piece of celery           | 1 grape          |
| wedge orange                 | large raisin              | cube of sausage  |
| 1/2 button mushroom, raw     | red date                  | *cube of banana  |
| cube of cucumber             | moist date                | *strawberry      |
| small meat or sausage ball   | apricot half-soft         | *wedge of apple  |
| slice of red or green pepper | piece of preserved ginger | *wedge of pepino |
| 1 prune                      | square of salami          |                  |
| *add just before serving     |                           |                  |

From the list above make up your favourite combinations. Arrange on thin bamboo sticks for colour, shape and texture as well as flavour. Serve with relish or chutney if you choose.



## catherine brough

artist

Food eaten *plein air*, especially after a tramp, always tastes marvellous. Given a riveting setting-and maybe the sound of a river, it's even better.

Ten years ago I joined a tramping group which also provided home-made food *en route*. Perhaps 'home-made' and 'picnics' are becoming icons of the past. The 'Kebabs' recipe comes from their trumper's cookbook. I enjoyed it when served along with sustaining goodies, on my first tramp, through the Waipara Gorge. A picnic site was chosen high on a limestone escarpment. Later on I did some painting of this area. Periodically in my life I've painted *plein air* lured by the sound of rivers and challenging vistas.



## scallopini & blue cheese pasta

25-50 gm creamy blue cheese

8 small bright yellow scallopini

dash cream (optional)

1 tsp salt

1 tsp sugar

1/2 pkt golden fettucini

1 Tbs olive oil

1 small onion

Sauté onion in oil and sugar until almost caramelised. Add finely sliced scallopini and cover on low heat until soft. Crumble in blue cheese and stir over low heat until combined. Add salt and pepper to taste and dash of cream if desired. Serve with heaps of black pepper over fettucini piled high and cooked al dente.



**felicity milburn**

robert mcdougall art gallery contemporary art curator

Born in Christchurch, I studied Art History and English at the University of Canterbury and have been the Curator of Contemporary Art at the Robert McDougall Art Gallery since late 1998. This recipe was invented after visiting a cheese factory outside Oamaru and passing a roadside stall selling cheap scallopini on the way back from the Forrester Art Gallery.

# lemon chicken

|                                 |                                  |
|---------------------------------|----------------------------------|
| 1.5kg chicken (cut into pieces) | 1/2 tsp salt                     |
| 1 large lemon                   | 1Tbs finely chopped green ginger |
| 2 Tbs brandy                    | 2 tsp cornflour                  |
| 2 tsp soy sauce                 | 1 cup water                      |
| 1 Tbs sugar                     | 1 ovenbag                        |

Arrange the ovenbag in a shallow metal baking dish. Place the chicken pieces and lemon slices in the bag. Combine the cornflour with the water, add the brandy, soy sauce, sugar, salt and ginger and pour over the chicken and lemon. Tie the bag with a twistie and puncture 3 or 4 holes in top of bag with a carving fork at the tie end. Bake in moderate oven for one hour. Serve with fluffy boiled rice and mixed vegetables. (Serves 4)



## garry arthur & maggie leask

sculptor

Formerly a journalist, Garry is now a wood sculptor at the Arts Centre, but all craftsmanship deserts him at the kitchen door, the entrance to Maggie's domain. Two or more pans bubbling ingredients and he produces the sort of swill that they shove under Spook's cell door in the "Wizard of Id". His culinary salvation has been a set of photo-copied recipes from the Gladwrap people in Australia. Each one is virtually a whole meal in an oven-bag, baked for about an hour in the oven, while he and Maggie relax with nourishing pre-prandial drinks.

## bami goreng / nasi goreng

chicken, pork or beef

ginger powder or fresh ginger

lemon grass

soya sauce

dried coriander

noodles or rice

chinese curry

3 tsp Sambal Oelek & Ketjap Manis

vegetables (onions, garlic, beans, carrots, broccoli, courgette)

Slice fine strips of chosen meat and fry briefly in oil in very hot wok - set aside. Finely chop and slice chosen vegetables - sear in the hot wok. Add lemon grass, herbs, curry and ginger. Add a dash of light soy sauce - set aside. Boil noodles (for Bami Goreng) or the rice (for Nasi Goreng). Let the rice dry or wash the noodles with hot fresh water and shake out excess water. Fry the rice or noodles in a very hot wok (if Nasi Goreng break an egg into the hot oil and allow it to fry briefly then tip in the rice and stir through the egg. Some peanuts can also be added). Reduce heat and add the meat and vegetables. Combine all the ingredients and add a little Ketjap Manis and Sambal Oelek. Serve with Sambal Oelek and Ketjap Manis and any other Sambals. Also thinly sliced egg omelet, fried bananas and/or peanut sauce.



### hilly & rodney wilson

museum director

Dr. Rodney Wilson was the director of the Robert McDougall Art Gallery between 1978 - 1980. While his term at the McDougall was short, he was a strong advocate for a new City Art Gallery. With his Dutch born wife Hilly, he has strong links to Netherlandish culture which includes Indonesian cuisine. Rodney and Hilly Wilson often don black leather gear to journey on his impressive BMW motorcycle. "Be warned, this is not haute cuisine. This is regular family food as we have consumed it for the last thirty odd years. It is also not ethnically accurate". Eet Smakelijk!

# pork casserole

4 pork chops (or butterfly steaks)

1 onion

1/2 cup orange juice

1 Tbs brown sugar

1 tsp ground ginger

1/2 tsp dry mustard

(red or green pepper or garlic, optional)

Sear the chops and onion - then transfer to a heavy iron pot with the orange juice, brown sugar, ground ginger and mustard also (red or green pepper or garlic if desired).

Cover casserole - cook slowly until cooked and glazed. If it dries out add more orange juice.



## quentin macfarlane

artist

Quentin Macfarlane is a nationally recognised artist whose marine images reflect his love of sailing and the sea, the changing moods of which he observed from his home above Sumner beach. Often called on to cook on yachting voyages, his recipe is one he has often prepared in small galleys at sea.

“This is a favourite recipe for when I go sailing. The boat has only two burners and very little space”.

# mahogany salmon

1 cup Kikkoman soy sauce  
1/2 cup sugar

1 cup Takara Hon Mirrin or Sake Rice Wine

Bring the above to the boil until the sugar is dissolved. Leave to cool completely.

Pour over whole fillets of salmon and let it marinate for 1-2 hours, turning carefully once. Grill on high on 2nd rung from the grill without turning the fillets spooning marinade over the pink flesh until a deep mahogany. Takes approx 10-15 minutes. Serve hot or cold.

This is a great summer dish to serve at the garden table with a crisp green seasonal salad and smooth little jersey benny potatoes splashed with your favourite oil and sprinkled with freshly ground black pepper. The remains of the marinade can be served in a jug for additional liquor if desired. You may have a wine preference but my choice would be either the 1998 Neudorf Nelson Sauvignon Blanc or the 1999 Neudorf Brightwater Riesling, which has lemony lime flavours in a hint of sweetness.



**jane evans**  
artist

Jane Evans, whose vibrant, lively personality is reflected in her equally vibrant and lively paintings has many visitors call at her Port Nelson home and studio where she and partner David Furniss often entertain. Jane is an enthusiastic and expert cook, always on the watch for an interesting recipe. Of her contribution to this book she says: "A friend of mine learnt this recipe from Michael's Small Kitchen School of Christchurch and I leapt on it! I simply adore it! It's delicious and also incredibly easy".

## hare

1 solid frozen hare

1-2 onions

1/2 cup water

2 cloves garlic

1/2 tsp salt

rosemary, sage, thyme and plenty of lemon balm (all finely chopped)

2-3 chopped carrots

some peas or celery

black olives

pepper

Put left hand list of ingredients in a covered baking dish. Bake in oven just over 100°C for 7-8 hours until it falls apart. Remove all bones and add remaining ingredients. Cook all in a saucepan for a while to cook vegetables then thicken with flour and water.

## mussels

Open mussels live, scoop everything into a bowl and add flour. Mix to a thick creamy consistency and fry the bits. These will not be rubbery. I serve them as hors-d'oeuvre.



## Llew Summers

sculptor

Llew Summers is a nationally regarded Canterbury born sculptor whose figure sculptures, large and small, are the prized possession of collectors throughout New Zealand.

“My favourite hobby is collecting food. Sometimes shooting rabbits or hares or snorkling for paua and mussels. My kids were brought up on this sort of food, as yet not genetically engineered but get in quick it might not last. I love cooking game which I always do the same way.”

# flash roasted salmon with chilli lime glaze

1 side salmon, cut in 6 fillets, pin bones removed

salt

ground black pepper

## **dressing**

2 fresh chillies or sweet chilli Thai sauce or jam      1 cup sugar

3 cups rice vinegar or rice wine vinegar              2 Tbs lime juice

Boil vinegar and sugar and reduce quite a bit. Add chillies or sweet Thai sauce. Add ginger if you like. Preheat oven to 250°C. Arrange fish in a baking dish, season with salt and pepper. Place 1 Tbs of dressing over each fillet. Bake fish 5-6 minutes until cooked through. Heat rest of sauce and spoon over. Serve salmon on rice with lightly cooked spinach. Try the glaze with chicken as well. Serves 6.



**harry & susie bashford**  
art dealer

My love of food and art was gained at the School of Home Science, Otago University. Artist, Tom Esplin opened my world to Art and Architecture and his lectures were delivered in a broad Scots accent! My subsequent training in Dietetics has made me very aware of the benefits of a healthy diet. The quick and easy and exciting cuisine developed in N.Z. in recent years, based on Mediterranean, Pacific and Asian influences, along with our huge variety of fresh foods suits my lifestyle.

# american pie

|  |                                   |
|--|-----------------------------------|
| 4 large boneless skinned chicken breasts cubed | freshly ground black pepper       |
| 420 gm can condensed mushroom soup             | freshly grated nutmeg             |
| 225 gm sliced button mushrooms                 | salt                              |
| 60 ml cream                                    | freshly chopped tarragon          |
| 60 ml dry sherry                               | favourite savoury pastry to cover |

Grease a round pie dish that is not too deep. Mix all the ingredients (except the pastry) together in a bowl and fill pie dish. Cover with pastry, chill for 10 minutes and bake at 180°C 1 1/4 - 1 1/2 hours.



## vivien & gavin bishop

artist / illustrator

An honours graduate in painting from the University of Canterbury School of Fine Arts Vivien gained the Russell Clark Medal for Illustration and later gained awards in Holland and Japan. She lectured in art at the Christchurch School of Education, continuing a career in art education until 1998. Her paintings have been exhibited throughout New Zealand and she has represented New Zealand in overseas exhibitions.

Gavin is a distinguished author/illustrator with over 25 children's books, wrote two television series for children based on his first book "Bidi Bidi" and devised two ballets for the Royal Ballet Company. In 1992 he was invited by UNESCO to lecture on children's literature in China. He has lectured at the Rhode Island School of Design and conducted children's literature in Jakarta. He has won a number of prestigious awards for children's picture books both within New Zealand and abroad.



## seafood terrine with basil mayonnaise

400gm boned salmon fillets

200 gm scallops

3 egg whites

150 ml milk

600 gm gurnard, terikihi or similar whitefish

juice 1 lemon

1 tsp salt

Ensure all ingredients are well chilled. Cut 2 long strips of salmon, length of terrine dish. Cut remaining salmon and whitefish into cubes and place into food processor. Add all other ingredients and pulse until well mixed and fish is chopped into tiny chunks, but still with a little rough texture. Line terrine or loaf tin with baking paper and spread 1/4 of fish mixture onto the base. Lay reserved salmon strips on top and cover with 1/2 remaining fish mixture. Layer scallops on top and finally cover with rest of mixture. Cover with baking paper and stand in pan of hot water. Cook 160°C about 1 hour. Drain excess liquid and chill. Serve with basil mayonnaise. To 1 cup of your favourite mayonnaise recipe add 1 cup finely chopped basil and 1/2 cup sour cream. The fish ingredients can be changed to suit eg. good made with king prawns.



**john & philippa dobson**

art dealer

As one of two partners in Dobson Bashford Gallery, a busy city art gallery, and having a husband whose business interests involve frequent travel, means free time together is precious. Therefore, the less time spent in the kitchen, the better. A relaxed Sunday lunch with family or friends, is our favourite time for entertaining. This seafood terrine is quick and simple to make and can be kept chilled for 2-3 days, making it perfect for entertaining, with no need to fuss at the last minute. Also for the calorie & cholesterol conscious.

# greek lamb

1.5 kg leg of lamb boned and butterflied

3 cloves garlic crushed

3/4 cup seedless raisins

1 cup of cooked rice

1 egg

1 Tbs oil

Gently sauté raisins and garlic in pan. Remove from heat and add rice, egg and salt and pepper. Mix well and cool.

## sauce

400 gm can of Watties tomatoes & courgettes

1 Tbsp tomato paste

1 cup water 1/4 tsp each of nutmeg, cinnamon

1/2 tsp lemon rind

1 tsp sugar

1 cup white wine

1/2 tsp rosemary

salt and pepper to taste

Combine sauce ingredients and set aside.

Spoon stuffing over lamb (skin side down) roll up and tie securely with string. Rub with oil and place in baking dish and bake for 60 minutes in moderate hot oven. Next pour sauce over meat and return to oven for a further 45 minutes. Baste meat with sauce at least twice during cooking. Before serving sprinkle with chopped parsley. Serves six.



## barbara & john darby

supporters

Barbara Darby is an Art Consultant undertaking both the sourcing and valuation of art for clients. A believer in fostering an awareness of art, she has developed popular “See the Art and Meet the Artist” group excursions to the studios of established artists throughout Canterbury. Husband John has embarked on a writing career following a recent contract with a New York literary agent. The recipe, although Greek in origin is well suited to our Canterbury lamb. An old family favourite.

# penne al pomodora e basilica

6 large skinned and chopped tomatoes

2-3 crushed garlic cloves

5-6 large fresh basil leaves

500 gm penne (we prefer large spirals)

4 Tbs extra virgin olive oil

pinch of red chilli pepper flakes

salt

Heat the oil in a large frying pan over medium heat. Add the garlic and pepper flakes. As soon as the garlic begins to colour add the tomatoes. Continue to cook until the tomatoes are hot and exude their juices. Add the basil leaves to the sauce. At the same time cook the pasta as to the instructions on the package. Drizzle some extra oil over the hot pasta before adding the sauce. Serve with parmesan cheese and sea salt to taste.



**gill & tom field**

artist

Tom:” I was born in 1938. I’ll die in 2000 and something. In the meantime I will paint mountains and skies, eat pasta and sauces and go fishing in the rivers and the sea”.

The recipe:” In late July 1999 Gill and I arrived in Naples. We found a hotel four flights up marble stairs with a coin operated rickety lift for luggage. Directly below the hotel a family run trattoria served Penne al Pomodoro e Basilico.”

# mrs reynolds egg & bacon pie

1 square cake tin 20cm x 20cm x 5cm deep    1 pkt flaky pastry  
lean bacon    8-9 eggs  
grated cheese    1Tbs cold water

Roll out sufficient pastry in one piece to line the bottom and sides of the tin.

Note: Roll it sufficiently thin to read a love letter through. Prick to prevent bubbling. Cover the bottom with bacon cut into 2-3 cm pieces to facilitate eating. Break eggs on top of bacon- simply prick the yolks to let them spread. Salt & pepper if required. Sprinkle grated cheese over eggs. Sprinkle a tablespoon of water over whole area of pie. Roll out sufficient pastry to cover top & meet sides already lined. Damp between these two layers then press together and roll over to seal. Place pie in centre of 260°C oven for 5 minutes, then reduce to 230°C and cook until pastry is deep golden brown by which time it will have risen and cooked with the cheese giving it a souffle like filling. Cool before cutting.



## diana, lady isaac

arts patron

Mrs Reynolds came to my rescue for a day each week to cook and deep freeze. With her husband she had owned and run a delicatessen while I was learning the business world of construction as expected in our partnership. My husband's family had never expected him to marry "one of those useless English girls". Domestically I was and I am still somewhat allergic to cooking hence Mrs Reynolds long ago.

## brown fish stew

|                             |                                 |
|-----------------------------|---------------------------------|
| 1.5 kg fish fillets         | 5 slices mild chilli (jalapeno) |
| juice 2-3 limes             | 1/2 tsp ground allspice         |
| vegetable oil               | 1/3 cup chopped parsley         |
| 1 1/2 medium onions, sliced | 3/4 tsp salt                    |
| 3 medium tomatoes, chopped  | freshly ground black pepper     |
| 3 cloves garlic, minced     |                                 |

Heat 3 Tbs of oil in a small heavy-bottomed saucepan. Add onion and garlic and cook gently till translucent. Add tomato, chilli, allspice and parsley. Cook, stirring, briefly. Add a cup or so of water, and salt and pepper. Raise heat and bring to the boil. Lower heat and simmer, covered, 10-15 minutes. Rinse the fish well and douse with fresh lime juice. Pat dry with paper towels. Fry quickly in hot oil in a heavy frying pan. Serve with sauce over rice. Serves four to six.



**don binney**

artist

Don Binney - OBE, MNZSSPA. - until 1998 Head of Painting at Auckland's Elam School of Fine Arts. Half a lifetime ago I was on the top deck of the Ellenis, out-ward from Colon; conditions warm, still, clear. Like a great over-ripened greyygreen tropical fruit the island of Grenada appeared to drift, without care or effort, between sky and sea somewhere short of the horizon. A portable record player played "In that rumble-tumble morning/ I'll be following you." A rare bliss, to catch the scent of somewhere else, over the water- as the "Dawn Treader's" voyagers once caught the fragrances of Narnia. This recipe carries a whiff, too, of the West Indies.

# lamb fillets with tapenade and aioli

One to two lamb fillets per person

## marinade

|                              |                                |
|------------------------------|--------------------------------|
| 4 tsp extra virgin olive oil | salt and freshly ground pepper |
| 4 sprigs chopped rosemary    | 2 tsp balsamic vinegar         |
| 2 cloves chopped garlic      |                                |

## tapenade

|                            |                                      |
|----------------------------|--------------------------------------|
| 50 gm tin anchovies        | 1 tsp brandy                         |
| 100 gm black olives        | extra virgin olive oil               |
| 100 gm jar capers, drained | 4 large sundried tomatoes (optional) |
| 1 clove garlic crushed     | pepper to taste                      |

**aioli** [Homemade mayonnaise]      4 large clove crushed garlic

Trim the thin ends of fillets- remove silvery outer tissue which causes the fillet to warp when cooked, then marinate in a plastic bag over night. Pat fillets dry - sear in lightly oiled pan - reduce heat until cooked - should be pink in the middle. Process all tapenade ingredients except oil and pepper in a food processor. Slowly add enough oil to make a paste - add pepper to taste. Cut 2 thick slices of lamb from each fillet and place alongside rest of the fillet on each plate. Serve with separate dishes of tapenade and aioli, a lightly-dressed mixed lettuce salad and baby new potatoes.



## judith & brian houlton

robert mcdougall art gallery schools officer

Judith and Brian Houlton are solid supporters of the visual arts, Judith a long serving teacher at the McDougall Gallery, Brian as the organising spirit behind the Waimakariri Arts Council and the Rangiora Public Library's excellent exhibition programme. "Combine a good crop of garlic, a well-grown rosemary bush and a family celebration. The combination and celebration have been repeated many times, often without a reason".

## mountford vineyard ostrich

|   |                                     |
|---|-------------------------------------|
| 2 ostrich fillets or equivalent         | 1/2 cup good Pinot Noir (Mountford) |
| 1 punnet strawberries hulled and halved | 1/2 cup good meat stock             |
| 1/4 cup good balsamic vinegar           | fresh ground pepper                 |
| 1 fresh lime or lemon                   | maldon salt                         |

Combine the strawberries with the vinegar and a good grind of pepper. Cover and set aside for an hour or so. Put the Pinot Noir and stock in saucepan and reduce by half-add the strained vinegar and reduce down some more-set aside. Ostrich has to be rare so once it is covered with ground pepper and Maldon salt cook on hot barbecue or grill to desired doneness. Take off and stand for 5-10 minutes. In the meantime heat the sauce-squeeze in the lime or lemon juice-reduce the acids from the vinegar, add the strawberries- do not cook but let them heat through- taste for pepper and salt. Slice the ostrich and put on top of pasta, couscous or mashed potato- cover with sauce and strawberries, accompany with roasted garlic and a little sweet basil.



**buffy & michael eaton**  
artist

Michael and Buffy Eaton popular proprietors of North Canterbury's Mountford Vineyard where they produce wines that have gained high reputations amongst connoisseurs. Michael has had a long career as a painter known for his high country landscapes. Buffy is an accomplished designer and chef who caters for international guests and groups of visitors who stream to the Mountford Estate for rest and recreation, her superb cooking and Michael's tall stories. Buffy contributes an unusual but clearly scrumptious recipe with the instruction- first catch your ostrich.

# paella

3Tbs olive oil  
1 red onion/or spring onions chopped  
pinch saffron soaked in hot water or 2 tsp tumeric  
red or green pepper chopped  
4 cups fish or chicken stock  
2 cups calasparra rice or short grained rice  
700 gm seafood/diced (firm white fish)  
mussels in shells, prawns, squid, salmon and whatever is available

2 cloves garlic crushed  
1 can tomatoes chopped  
handful green peas/black olives  
lemon wedges  
chopped parsley  
2 tsp paprika

In a large flat oven-proof pan stew onions and garlic in oil until soft. Add rice - stir until well coated with oil. Add paprika, saffron, tumeric, tomatoes, and peppers stirring. Add half boiling stock. Bake in oven covered about 170°C for 10 minutes. Add more stock as absorbed mixing in firm fish and then tuck well cleaned mussels into the rice. Lastly add squids, prawns and cover few minutes until change colour- decorating with peas and olives. Remove from heat and stand for 5 minutes. Add chopped parsley and lemon wedges- season to taste and serve. Will feed 6-8 people. Serve with green salad and crusty bread.



## gil & pat hanly

photographer / artist

As a popular, vital and innovative artist, Pat Hanly's impact on New Zealand art has been considerable. He and Gil were students at the Canterbury University School of Art where they met. Pat was commissioned to paint the brilliantly colourful rainbow mural in the Christchurch Town Hall and has a number of works in the Robert McDougall Gallery's collection. Gil began her photographic career photographing food before creating an important body of work recording events around social protest issues of the 70's and 80's. Latterly, she has become a pre-eminent photographer of gardens with a number of publications to her credit. "



## casserole con chilli verde

500 gm rump steak or shin meat  
1 1/2 cups red wine  
2 oxo cubes dissolved in cup water  
2-4 fresh green chillies (depending size & shape)  
1 1/2 dsp flour mixed to paste with little water  
1 red pepper  
1 green pepper  
4 cloves garlic (whole or chopped in half)

Dice beef (discard any gristle) and put in casserole. Pour on wine, as much as you can spare from the bottle as you would most likely be drinking whilst you make this. If you run out open another bottle. Add Oxo mix. The meat does not have to be completely covered. Cook in oven at 180°C. Take out after one hour and add garlic. Cook for further half an hour before adding peppers and chillies. Cook another 20 minutes then thicken with the flour paste. After another 10-15 minutes the casserole will be done. This is a spicy casserole best served on a bed of rice with an accompanying salad. Very simple to cook, it's success depends wholly on the quality of the produce; tender meat and fresh chillies and peppers. Serves 2-4 people. Bon appetit!



**nigel buxton**  
artist

Nigel Buxton is a practising Canterbury artist who has also been a lecturer in painting at the Canterbury University School of Fine Arts and director of the Canterbury Society of Arts, now the Centre for Contemporary Art. Nigel's recent paintings have been based on operatic scores.

# venison with blackberry sauce

1.5 kg venison in whole piece

## marinade

1 onion, carrot, stick celery each sliced [cooked in 1 cup olive oil for 5mins]  
2 cloves garlic 2 bay leaves  
thyme & marjoram ground black pepper & salt  
1Tbs crushed coriander seed

Pour 1/2 bottle of red wine to marinade and simmer 15 mins. Cool, pour over meat and leave for 24-48 hours. Remove meat from marinade, pat dry, brown in hot oil and put in earthenware casserole. Add 1 sliced onion and 1 sliced carrot browned in same oil. Strain marinade and pour over meat. Add 2 cups water, 1/2 cup dried mushrooms, handful of herbs [thyme, marjoram, parsley], 2 cloves garlic, pepper, 3 rashers bacon to venison. Cover with tight fitting lid-cook 150°C approx. 2 1/2 - 3 hours.

## blackberry sauce

Dissolve 2Tbs red currant jelly - add 2 cups blackberries, pepper, 1 Tbs wine vinegar, 1 tsp crushed coriander seeds. Simmer 5 mins. Fifteen minutes before serving pour off liquid and vegetables from meat and press through a sieve. Reduce this liquid by 2/3, add to blackberry sauce and pour back over meat.



## annette & michael caswell

art educator

Annette is a graduate of Canterbury University Art School and during her teaching profession has taught in Auckland, London and Christchurch. Michael from Tasmania, and an accountant, is an enthusiastic climber and skier. They met in Switzerland and consequently married in London. On returning to New Zealand they settled in Clifton Terrace and have lived there ever since.

1 rookwurst sliced lengthways into 4  
400 g pork pieces  
500-600 gm tinned sauerkraut  
4 med potatoes scalloped  
2 cups white wine [Gewurztraminer or Sauvignon Blanc]  
freshly ground black pepper

1 cooking apple sliced  
12 juniper berries  
3-4 bayleaves  
1 large onion

Preheat oven to 150°C. In a large casserole dish arrange the ingredients in layers. Start with a bed of sauerkraut, apple and onion onto which some of the Rookwurst and pork is placed. Pour over some of the wine, season with a sprinkling of ground black pepper, a few juniper berries and a bay leaf or two and top with the sliced potato. The number of layers will depend on the depth of the dish, but make sure you finish with a layer of potato scallops on top. Cover and cook slowly for about 3 hours, checking liquid occasionally and topping up with wine if necessary. Serve with crusty French bread and the same wine used in the dish. Easily enough for four.



## Lorraine north

art administrator

After six years as Events and Promotions Manager at the Christchurch Arts Centre, I set up Professional Art Services to provide design, management, production and marketing services to the professional arts sector. The business was initially broad-based, covering music and theatre events as well as arts projects. Now I mainly produce events bringing different types of sculpture and sculptors into contact with a wider public.

The recipe comes from my time as a student of German literature at Freiburg University. We were so close to the French border that groups of students would often drive to Strassbourg or Colmar just for the excellent restaurants. The wonderful mix of French and German culture is reflected in this rather gourmet treatment of sauerkraut.

# rakiura (stewart island) cod, tomato & potato stew

|                                     |                                |
|-------------------------------------|--------------------------------|
| 4 Tbs olive oil                     | 400 gm Italian tomatoes mashed |
| 1 sliced onion                      | salt and ground black pepper   |
| 1/2 cup black olives                | 600 gm Stewart Island cod      |
| 3 finely chopped garlic cloves      | 2 Tbs tomato paste             |
| 400 gm whole cooked Oamaru potatoes | 1/2 cup fish stock             |
| 1/2 cup white wine                  |                                |

Sauté onions, olives and garlic. Add potatoes, paste, wine, tomatoes and stock; simmer 5 mins. Season - add fish, simmer until cooked (4 minutes). Serve with crusty bread or toast.



## bruce finnerty & halina ogonowska-coates

collector / photographer

Bruce Finnerty is an accountant, art collector and founder of the “2000 Collection” Art Group. Halina Ogonowska-Coates is a writer, film maker, photographer and oral historian. Rakiura (Stewart Island) is Bruce’s ancestral home. His great great grandparents George Newton, a sealer and his Maori wife Wharetutu lived on Codfish Island and later at Murray River where they were married by Bishop Selwyn in 1844. Bruce and Halina both love Stewart Island with its abundance of seafood, primeval landscape and wild coastline. Seven years ago Bruce bought a house in Oban (Half Moon Bay) and he says that there is nothing more pleasing than to sit in the glassed in porch listening to the sounds of the kaka, woodpigeons and tuis while the aromas of paua, mussels, scallops, oysters and cod waft through the house.

## thai fish dish

orange roughy or any bland fish (enough for 2 people)

|                            |                       |
|----------------------------|-----------------------|
| 1 tin coconut cream        | shallots              |
| 2 tsp Thai red curry paste | prawns (if available) |
| 1 tsp mustard              | oil for cooking       |
| 1 large onion sliced       | 1 tsp lime juice      |

Cook onions in oil in a large pan until soft. Add coconut milk. Stir in Thai red curry paste and mustard if desired. Cook for 2-3 minutes. Cut fish into cubes and add to mixture and cook for another 2-3 minutes. Then add prawns and sliced shallots with lime juice. Cook until fish is white - should only take about 5 minutes.

Serve with salad and rice. Flavour plain rice with 1 tsp of chicken stock powder.



### dame malvina major

diva

Dame Malvina Major is New Zealand's great star of opera, a diva in constant demand for performances throughout the country. For many years a farmer's wife, Dame Malvina was not above interspersing opera arias with a spot of country and western yodelling while attending to the milking. She is also a talented chef.

## mary's savoury sausages

6 pork sausages

1 large onion

15 gm sugar

30 ml malt vinegar

1 cooking apple

15 gm flour

15 ml worcester sauce

150 ml water

Coarsely chop the onion and apple and place in a casserole dish. Mix in the other ingredients and immerse the sausages in the mixture. Cover and cook at a low heat (120°C) for two hours. Serve with mashed potatoes and green beans. Serves 2-3 [A simple, inexpensive recipe we have used in our family for 40 years and still enjoy.]



### john & ann hercus

supporters

For the last 10 years John has worked as an International Advisor for UNDP, UNESCO, and Asian Bank in Higher Education and in that capacity has worked in 16 countries. Director of four companies involved in education or data processing. Previously director of the Christchurch Polytechnic for 20 years.

Ann is currently an International Advisor and consultant. Previously Head of Mission, NFICYP, Cyprus; Secretary General's Special Representative; New Zealand Ambassador and Permanent Representative to the United Nations in New York; Member of Parliament and Cabinet Minister (1984-1987) holding simultaneously three portfolios of Social Welfare, Police and Women's Affairs, Deputy Chair of the Commerce Commission.

## classic pork terrine

|                             |                           |
|-----------------------------|---------------------------|
| 50 gm butter                | 1 tsp fresh grated nutmeg |
| 250 gm chicken livers       | 1/2 tsp allspice          |
| 1 onion, finely sliced      | 1 tsp black pepper        |
| 2 cloves garlic, crushed    | 2 tsp salt                |
| 2 tsp thyme leaves          | 2 eggs                    |
| 1 cup fresh ciabatta crumbs | 1/4 cup brandy            |
| 700 gm minced pork          | 3 bay leaves              |

Pre-heat oven to 180°C. Heat half the butter and cook livers over high heat for a minute until just browned each side. Remove from pan and chop up roughly. Add rest of butter, garlic and onion to pan and cook gently until soft. Mix onions and liver with all other ingredients except bay leaves. Mix thoroughly and press mixture into a greased 1.5 litre baking dish. Put in a roasting pan and pour hot water around until it reaches half-way up the sides of the terrine dish. Bake for 1 hour or until a skewer inserted into the middle comes out clean. Take terrine out of the oven and weight down with cans or something heavy. Let cool overnight. It will keep in the fridge for about seven days. Freezes well. Serve with nectarine chutney, crisp fresh mixed salad leaves and ciabatta.



**fay & john coley**  
artist

Fay and John have been involved in the preparation of this book. Fay with a background in special education has been a teacher of the deaf, a lecturer at the Christchurch College of Education and a high school principal. She is also a discerning cook. John is a well-known Canterbury artist and writer, who for fourteen years was director of the Robert McDougall Art Gallery. Both share an interest in food and travel.

## mustard baked chicken

|                                      |                      |
|--------------------------------------|----------------------|
| 4 boneless, skinless chicken breasts | 3 Tbs grainy mustard |
| 4 rashers lean bacon                 | 3/4 cup cream        |
| 2 small leeks                        | oil                  |

Remove rind from bacon, discard. Chop bacon. Slice leeks and wash.

Preheat oven to 180°C. Heat a little oil in a frypan. Cook bacon until slightly crisp over medium-high heat. Add leeks and cook for 3 minutes. Remove bacon and leeks from pan. Add a little more oil to the pan. Lightly brown chicken breasts on both sides. Transfer to a casserole dish. Spoon over bacon and leek mixture. Mix together mustard and cream. Pour over chicken. Bake for approx 30 minutes until chicken is cooked through. Serves 4.



### wendy & ian miles supporters

Ian and Wendy Miles are long time supporters of the Robert McDougall Art Gallery. Ian served as President of the Friends organisation, injecting much dash and innovation into its programmes. During his term of office he, with Chris Brocket, conceived the idea of the Christchurch Art Gallery Trust.

Of this recipe Ian says: "This is Wendy's specialty - but if Wendy's not about, try McDonalds."



## creamota for one (supreme invalid's diet)

creamota

salt

water (and an appetite!)

Pour an inch of water into a small saucepan.

Add 1 1/2 Tbs dry creamota and 1 tsp of salt and whisk.

Slowly bring to the boil continually stirring.

Boil 3 minutes, let stand a further 3 minutes.

Serve in a bowl with at least a dessertspoon of brown sugar and generous quantities of runny cream.



**trevor moffitt**

artist

Invercargill born Trevor Moffitt is famed for his narrative paintings of MacKenzie - the sheep stealer, freezing workers, the Grahame man hunt on the West Coast, salmon fishermen and the stories surrounding Hokanui whisky. Recovering from a recent illness and on a restricted diet, Moff enjoys his breakfast porridge, the recipe for which he shares.

## linguine-al-sugo-di-soppi

600 gm linguine pasta

600 gm squid

100 ml olive oil

1 glass white wine

1 clove garlic

2 small chillies

black pepper to taste

handful of chopped parsley

Clean the squid and cut into 2 cm pieces including tentacles. Pour oil into fry pan, add chopped garlic and chillies. When garlic is golden add the squid. Cook at medium heat for two minutes. Add wine, cover and simmer for about 15 mins. or until squid is cooked. Fill large saucepan with salted water, bring to boil and add linguine pasta. Cook for 10-12 mins. until it's al dente. Drain and return to saucepan. Add squid and toss. Put portions into bowls and garnish with black pepper and parsley. Makes four generous servings. Serve with a light style white wine such as pinot gris or soave.



### **gillian & claudio roncelli**

collectors

As a youngster Claudio used to look forward to making the annual pilgrimage from Almenno San Salvatore near the Dolomites to Naples in southern Italy. There his grandmother would cook wonderful dishes using local seafood. When Claudio first came to New Zealand to marry Gillian recreating those dishes was a challenge. He had to hunt down shellfish on the rocks and beaches, ask fish-bait suppliers for squid and go to the chemist for olive oil. Twenty eight years later the hunter-gatherer element is optional. All the ingredients are readily available and Claudio and Gillian can cook their favourite Italian dishes.

# spanakopita

1 kg spinach

1 cup fetta cheese

1 onion

3 eggs

200 gm cheddar cheese

6 sheets filo pastry

olive oil and a soft brush

Wash spinach, boil or steam. Sauté chopped onion in oil. Grate cheddar cheese and crumble fetta cheese. Mix with lightly beaten eggs and onion. Chop cooked spinach and add to cheese mixture. (Ingredients can be prepared to this stage the day before). In pottery dish layer 3 sheets of filo pastry, each sheet folded in half and brush with oil between layers. This makes 6 layers. Pile spinach and cheese mixture in, and layer the 3 remaining sheets of filo pastry on top in the same way. Brush top with oil. Bake 180°C for one and a half hours. Serve. This recipe has proved to be a success as an entrée, a luncheon dish with salad and hot French bread or as a main course with similar accompaniments. All you need to serve it with is a warm smile and a bottle of chilled white wine.



**mary zohrab**

artist

It gives me pleasure to be able to participate in this venture because the Canterbury Art Scene for me is one for which I personally feel a very strong attachment. I not only trained at the Art School but also returned to live in Christchurch during all the 1980s and to me it feels very much part of my life. This recipe was given to me by a friend whose good taste I anonymously acknowledge. It is a favourite of ours and one I enjoy serving. It can be partly prepared the day before and after that it only needs the final touches before cooking.





sweets



## oliebollen or dutch doughnuts

|                      |   |
|----------------------|---|
| 500 gm flour         | 250 gm currants, raisins mixed together |
| 25 gm yeast          | 50 gm mixed peel                        |
| 500 ml lukewarm milk | 1 apple peeled and cut in slices        |
| 1 egg                | grated rind of 1 lemon                  |
| 1 Tbs sugar          | a pinch of salt                         |
| oil for cooking      | icing sugar                             |

Blend the yeast with some of the luke warm milk. Sift flour with the salt. Add remaining milk and mix to a batter with yeast, sugar and egg. Mix well removing all lumps. Add the apple pieces, currants, raisins, mixed peel and grated lemon rind. Cover bowl with a damp cloth and leave to rise in warm place for about 45 minutes to an hour. The mixture should double in size. Heat the oil for deep-frying to about 190°C. Using two tablespoons shape mixture into balls. Drop carefully into the hot oil - about three balls can be cooked at the same time. Fry until golden brown (about 8 minutes). Remove with slotted spoon and drain on paper towels. Pile the oliebollen on a serving dish and sprinkle liberally with icing sugar. They can be eaten warm or cold.



### **gerrit & marianne van der lingen** supporters

Gerrit and Marianne van der Lingen have been followers of the visual arts and collectors for many years. They are shown in the COBRA room of their Akaroa house which displays works by members of the post-war international expressionist COBRA (Copenhagen-Brussels-Amsterdam) group, active during the fifties. Major COBRA artists are Karel Appel and Corneille (Dutch), Pierre Alechinsky (Belgium) and Asger Jorn (Danish). Gerrit and Marianne normally spend New Year's Eve in Akaroa where they always bake the traditional Dutch New Year's treat "Oliebollen" to share with relatives and friends.

# lemon tart

## pastry

150 gm butter  
250 gm plain flour  
1 egg  
3 Tbs water  
25 gm icing sugar  
zest 1 lemon

## filling

3 eggs  
1 egg yolk  
juice 3 lemons  
juice 1 orange  
150 ml cream  
155 gm sugar

**pastry** Rub the butter into the flour until consistency of breadcrumbs. Add the remaining ingredients and mix them together until the dough reaches a uniform texture. Cover in plastic wrap and refrigerate for 1 hour. Roll out the pastry on a floured board and line a 28 cm pie dish. Prick base with a fork and bake for about 10 minutes in a pre-heated 190°C oven.

**filling** Whisk the eggs until they are light and fluffy. Lightly whisk in the remaining ingredients. Pour the mixture into the pastry case and bake for another 15-20 minutes or until the lemon filling is set. Serve warm or cold with thickened cream.



## simon ogden & jill wilson-travis

artist & art lecturer

Simon Ogden is a Senior Lecturer, School of Fine Art, University of Canterbury: "I rarely eat puddings and I don't often make them. My partner, Jill and our three children Chester, Brittany and Rupert all LOVE their puddings. The children have two compartments....one for dinner and one for puddings....so even when their tummies are full of main course there is always this other compartment put aside for puddings. Believe me....it's a nightmare! Even Brittany who is particular about her food, often begs me to make it for her. I have also made it for Chester and his friends who have the unsophisticated palates of pubescent teenagers and they devour it in seconds. The great pleasure of making this lemon tart for me, however, is the look of overwhelming expectation on little Rupert's face who would swap all his pocket money for a single slice of my lemon tart".



# rhubarb squares

## topping

500 gm rhubarb cut into 2 cm slices

80 gm hazelnuts, finely ground and 2 Tbs sugar mixed together

## batter

200 gm unsalted butter - room temperature

1 tsp natural vanilla essence

225 gm caster sugar

250 gm sifted standard flour

3 large eggs - room temperature

1 1/2 tsp baking powder

Cream the butter until white in colour. Add sugar a spoonful at a time until all the sugar is incorporated. Add eggs one at a time thoroughly blending before dropping in the next. Add vanilla, fold in dry ingredients sufficient to blend. Pour the batter immediately into a buttered shallow roll tin 26 cm x 38 cm and gently smooth over the top. Arrange the rhubarb in rows 3/4 cm apart so batter can rise between. Press down slightly to anchor each slice. Spread the nut-sugar mixture over. Bake at once at a 190°C preheated oven for about 35 minutes. Cool before cutting it into slices. Serves 10.



## denis & margit dutton

collectors

Dennis Dutton is associate professor of philosophy of art, School of Fine Art, Canterbury University. He is also a well known commentator and founder of the popular web site "Arts and Letters Daily". Margit Dutton is an accomplished cook. Margit and Denis came to New Zealand from the United States 15 years ago. They are collectors of Oceanic art and have a particular interest in the wood carving of Papua New Guinea. Margit grew up in Germany. She offers a traditional Swabian recipe. The tangy taste of rhubarb balances beautifully with the subtle flavour of New Zealand hazelnuts.

# lemon whisky cake

3 eggs their weight in butter, caster sugar and flour

200 gm sultanas

1 large lemon

1 tsp baking powder

50 ml whisky

The day before soak thickly cut lemon rind in whisky. Cream butter and sugar until white. Separate eggs and add yolks to the mixture one at a time with a little flour, add sultanas with the strained whisky, rest of flour and baking powder. Beat egg whites until stiff - fold into mixture and then pour into a round 20 cm tin (lined). Bake in a moderate oven 1 to 1 1/2 hours.



## pauline & john trengrove

artist

John Trengrove, now retired, was a well-known Christchurch architect. His wife Pauline, is a painter who now, together with John, devotes most of her time to tending their extensive garden at Ohoka: "John and my creative efforts these days goes into making our ten acre garden and at the end of the day we need more than just a delicious slice of whisky cake!"

# lemon yoghurt cake

1 3/4 cups of sugar

1 cup oil

rind of 2 lemons (peeled with a potato peeler)

1 cup plain yogurt

2 eggs

3 Tbs lemon juice

1/2 tsp salt

2 cups self raising flour

Place sugar and lemon rind in food processor and process until lemon rind is finely chopped through the sugar. Add eggs, oil and salt and process until thick and smooth then add yoghurt and lemon juice and blend enough to mix. Finally add flour and process just enough to combine with the rest of the mixture. Pour the cake mixture into a buttered and floured 23 cm ring tin. Bake at 180°C for 30 minutes. Leave to cool before removing from tin. Sprinkle with icing sugar and serve with your favourite cream/sour cream/ yoghurt combination.



## hugh & robyn bannerman

supporters

Hugh Bannerman is the founder and director of Dilana Rugs, the extraordinarily successful makers of floor coverings and hangings, many designed by leading New Zealand artists. Hugh and Robyn contribute a favourite recipe used for a dessert when entertaining. It's amazingly simple and quick to prepare, has a wonderfully strong lemon flavour and looks great on a cake stand or platter.

# munich cheesecake

## **biscuit base**

Prepare oven to 180°C. In a mixing bowl sift together 1 cup flour, 3 Tbs sugar and 1/4 tsp salt. With a pastry blender or two knives cut in 100 gm butter to make a mealy mixture. With a fork mix in 1 small lightly beaten egg. Press the dough evenly over the bottom of a greased 24 cm springform pan. Bake for about 25 minutes or until golden brown. Allow to cool on a wire rack.

## **poppy seed layer**

Whirl 40 gm poppy seeds, a few at a time in the blender, until they are a coarse powder. Into a saucepan stir the poppy seeds, 3/4 cup golden raisins, 3/4 cup sugar, 2 tsp vanilla essence 1/2 cup milk and the grated rind of 1 large lemon. Cook the mixture over a low heat, stirring frequently for 20 minutes or until it's thick but easy to spread. Remember the mixture will thicken as it cools. Set the mixture aside to cool meanwhile the cheesecake layer can be prepared.

## **cheesecake layer**

In a mixing bowl beat 2 large eggs with 1/2 cup sugar until they are thick and lemon coloured. In a separate mixing bowl beat 2 x 250gm packets of soft cream cheese until fluffy. Add 2 tsp vanilla essence and 1/4 tsp salt combine. Stir the eggs into the cream cheese mixture beating until smooth. Spread the mixture over the cooled pastry in the pan and bake at 180°C for about 35 minutes or until it is just turning golden brown. Allow to cool on a wire rack.

### **streusel layer**

In the blender bowl used for the base mix together 6 Tbs soft brown sugar, 6 Tbs flour and 65 gm soft butter with a pastry blender to make coarse crumbs.

### **assembly**

Preheat the grill. Spread the cooled poppy seed mixture over the cooled cheesecake. Sprinkle the streusel evenly over the poppy seed layer and place under the grill until it is golden and crisp. Watch carefully as it can burn very easily. Cool the cheesecake completely. It can be chilled or frozen but allow it to return to room temperature before serving. Remove the pan sides and serve the cheesecake cut into thin wedges. Serves 16. Delicious with tea or coffee.



**david & betty purdue**  
collectors

David and Betty Purdue have accumulated an impressive collection of New Zealand art. This recipe is one that they found in “Gourmet” about twenty five years ago. It was described as the “black sheep pastry - the one that the chef hides at the back of the trolley in the hope that there will be left-overs.” It is not cheap, nor particularly easy to make but it is different to the usual baked cheesecake and in our family, addictive! It is at its best on the day it is made but freezes well and our daughter always makes double quantities!

## pennsylvania dutch shoo-fly pie

|  |                          |
|--|--------------------------|
| 3/4 cup flour                          | 1/2 cup molasses         |
| 1/2 cup brown sugar                    | 1 1/2 tsp baking soda    |
| 1/2 tsp cinnamon                       | 3/4 cup boiling water    |
| 1/8 tsp each of ginger, nutmeg, cloves | 1 egg yolk - well beaten |
| 2 Tbs butter                           | short pastry for base    |

Line 25 cm pie dish with pastry. Mix together flour, sugar and spices in the food processor, add butter, blend until crumbly. Set aside. Combine molasses, baking soda, beaten egg yolk and water. Alternate layers of crumbs and liquid mixture in the pastry shell, ending with crumbs. Bake at 200°C for 10 minutes - reduce to 150°C for about 20 minutes or until firm.



### ian & lynne lochhead

supporters

Ian Lochhead is an associate professor in art history specialising in architectural history. Lynne Lochhead studied law and both encountered the delight of Amish cuisine while in the USA. We discovered this recipe when we lived in Bryn Mawr, Pennsylvania, during the late seventies while Ian was studying for his PhD. in Art History. We first encountered it at a roadside stall in the Amish country. Intrigued by the name, we couldn't resist buying it. Eventually, I found the recipe in a Pennsylvania Dutch cookbook and it has become a family favourite for special occasions.

## gâteau des voluptés

|                                  |                        |
|----------------------------------|------------------------|
| 250 gm brazil nuts               | 1/2 cup red cherries   |
| 200 gm whole red dates           | 1/2 cup green cherries |
| 1 cup walnut halves              | 3/4 cup brown sugar    |
| 3/4 cup quartered dried apricots | 3/4 cup flour          |
| 3/4 cup chopped (chunky) figs    | 1/2 tsp baking powder  |
| 1/2 cup raisins                  | 3 beaten eggs          |
| 1/2 cup mixed peel               | 4 Tbs brandy           |

Mix fruit and nuts together then sprinkle flour and sugar over mixture and combine. Add beaten eggs and 2 tablespoons of the brandy. Mix well ensuring that all the flour is absorbed into the liquid. Prepare a ring tin with at least 2 sheets of baking paper cut to fit the bottom and grease and flour the sides. Place the mixture in the tin. Bake at 150°C to 180°C for 1 1/2 hours. Pour remaining 2 tablespoons of brandy (more can be used if desired) over cake while it is hot. Allow to cool in tin.



**julie king**  
supporter

Julie King, Senior lecturer in Art History at the School of Fine Art, University of Canterbury. Henriette Browne's "The Puritans" (also known as La Lecture de la Bible) was the first painting acquired by the Robert McDougall Art Gallery and was presented to the Gallery in 1930 by Mr. Robert McDougall. While this painting would direct the mind to higher things gâteau des voluptés (also known as the cake of sensual pleasures) celebrates life and excites desire. It is a gastronomic delight, an epicurean dream - sheer temptation.

## granita di caffè - coffee water ice

225 gm sugar

275 ml water

850 ml freshly made strong Italian coffee 2 tsp cocoa powder

Dissolve sugar in the water over a low heat, stirring. Bring to the boil and boil rapidly for 5 minutes. Cool, mix with the cooled coffee and pour into an ice tray. Freeze for about 3 hours. Break up and process for about 20 seconds until pale and creamy. Serve with liqueur cream dusted with sieved cocoa powder. Can be served immediately or stored in the freezer.

### liqueur cream

250 ml cream

1 tsp sugar

dash of Amaretto (almond liqueur)

Whip the cream until slightly thickened then add the sugar and liqueur. Whip until soft peaks form.



## ted & nancy bracey

supporters

Ted Bracey is the Head of the School of Fine Art with a talent for cooking. Nancy Bracey is the Head of the Art Department at Christchurch Girls' High School. Variations of granita di café can be found in most Italian cook books. Makes a great summer dessert.



## fruit cake

Grease and line a 20 cm square cake tin. In a saucepan cover 450 gm mixed fruit with 1 cup of water. Boil for 5 minutes. Drain water off. While still hot add 225 gm butter, 300 gm sugar, stir until melted, cool. Add 1 tablespoon marmalade, 1 teaspoon vanilla, 1 teaspoon almond essence. Beat well and add 3 eggs. Sift in 350 gm flour, 1 teaspoon baking powder and mix well. Put mixture in a prepared tin, decorate with sliced almonds. Bake at 160°C for 20 minutes then lower the temperature to 140°C - cook approximately 1hour.



**audrey parker**  
artist

In the fifties I was occupied with housewifely matters then came the sixties and over national radio entered an American programme called "The potential of women". It changed my life. In the seventies I slipped out of my kitchen to study fine arts at the University of Canterbury. Later came a few exhibitions and a studio to work in at the Arts Centre. These days the only times I am truly focused in the kitchen and prepare ahead are when we know guests are coming to visit, then I always bake a cake - usually a fruit cake - but that depends.

# bishop's cake

2 cups of flour

2 tsp baking powder

1 kg mixed nuts

4 eggs

1 cup of sugar

1/2 cup of liqueur

500 gm dried fruit (raisins, currants etc)

500 gm glacé pineapple (diced)

Grease two pans well and line with baking paper. Loaf tins are best. This mixture will fill approx 3 loaf tins. Sift flour and baking powder into a large bowl. Add all fruits. Mix well with hands to cover each piece with flour. Beat eggs until frothy, add sugar and together with milk, add to fruit mixture. Mix well again with hands. Turn mixture into pans and press down firmly with fingers. Bake at 140°C for about 1 1/2 hours. Cool and pour over liqueur. Store in fridge and cut thinly.



## ros & philip burdon

supporters

Eating fine food and enjoying fine works of art are two of the great pleasures of life.

Bishop's cake has become staple entertaining food for us. It looks fabulous, tastes great, is very easy to make and although it is expensive it goes a very long way. We have spent many a summer evening under a spreading elm tree in our garden dispensing wine and bishop's cake to friends from all over the place. Cut it thin and it is almost diaphanous and almost good for you as well, as all pleasures are.

# apple and walnut coffee cake

In a bowl mix:

365 gm standard flour

175 gm brown sugar

175 gm white sugar

1 tsp baking powder

1 tsp cinnamon

1 tsp ground ginger

pinch of salt

Dissolve 1 tsp of baking soda in 250 ml buttermilk (set aside). Chop 1 large or two small Granny Smith apples and mix in 1 tsp cinnamon (set aside). Mix dry ingredients thoroughly, add 185 ml of sunflower (or other vegetable) oil and stir in. Set aside one cup of the above mixture with a cup of chopped walnuts mixed in. Now stir in to the dry and oil mixture, the buttermilk with dissolved baking soda, then fold in one raw egg. Butter and flour a 23 cm spring form cake tin, add apple and cinnamon mixture, add remaining cake mix, top with reserved walnut mixture and press down lightly with fingertips. Bake at 180°C for 75 minutes. If you have no buttermilk, mix 175 ml milk with 75 gm yoghurt.



**james jameson**

le café, christchurch

I first enjoyed this cake after choosing it from a breakfast menu in a Los Angeles café in Santa Monica Blvd. It felt rather decadent and somewhat appropriate, starting a day in LA with a giant wedge of cake. I thought what a great idea to bring home to Le Café.. Well it didn't survive the breakfast menu, but lives on happily all these years as a staple of our bakery....and this, the original recipe was kindly provided by that Californian Café.

## bombe alaska (in the style of stanford cuisine)

### ice cream

300 ml cream

1/2 cup icing sugar

8 eggs

flavouring: (rose essence and chopped rose petals and red fruit topping swirled in)  
(coconut essence lightly toasted coconut pink colouring)  
(chopped guavas and tiny amount of gin)

Jam filled swiss roll slices

### meringue

6 egg whites

2 1/4 cups icing sugar

(perhaps a little pink colouring)

**ice cream** Whip cream and icing sugar to form peaks. Add egg yolks and continue beating until soft peak stage. Fold in the flavouring of choice. Line pudding shaped bowl with gladwrap then Swiss roll slices. Fill with ice cream and FREEZE overnight.

**meringue** Put egg whites and icing sugar in a bowl, over a pot of simmering water and whisk until contents are quite warm. Remove from water and continue beating until meringue is very stiff (will hold for several hours before needed). Swirl onto bombe, after turning out. Make into shaggy peaks. Grill. Enjoy!



## ann stanaway

food stylist

The year was 1979 and there we were Christine and I, newly married to two solicitors, and both trained as teachers, with a friendship tied by a passion for food. Having worked in the creative kitchens at the Sign of the Takahe with William Lee, we felt well equipped to challenge the “chopped lettuce and tomato” kind of catering. The opening cocktail party of the new “Panache” fashion boutique launched “Stanford Cuisine”. It saw five of our children in their bassinets, filed away under benches at the “old Stone House” with the bowls of salad nicoise and tarragon cream. It saw two lawyers elbow deep in the sink, washing dishes, or expertly carving meat for a wedding of 200 guests, or pacing with a baby until the speeches were finished. Stanford Cuisine supported many through their varsity years. It saw several enter the café trade themselves. We often catered for several weddings in the same family, or two weddings for the same bride! It introduced us to many wonderful people and it made us many friends. This was our life nearly every weekend for 25 years.

# hanna's käsekuchen

## base

250 gm flour  
125 gm sugar  
1 egg yolk  
juice of 1 lemon  
125 gm unsalted butter  
2 tsp baking powder  
1 pkt vanilla sugar/1 tsp vanilla

## filling

125 gm unsalted butter  
250 gm sugar  
1 1/2 Tbs semolina  
5 eggs (separated)  
juice of lemon  
750 gm quark  
1 pkt vanilla sugar /1 tsp vanilla

**base** Mix flour and baking powder in bowl. Add remaining ingredients and knead well until it turns into crumbs. (add more flour if necessary).

**filling** Mix sugar, butter, egg yolks and semolina into a bowl. Add Quark and work in well. Beat the egg whites and fold in.

Put a good half of the streusel (base) onto a well-greased 24 cm springform pan. Cover with filling and sprinkle remaining streusel over. Bake approx 60 minutes at 175°C.



## ross gray

artist

Ross gained a Dip. F.A. (Painting) at the University of Canterbury School of Fine Art and a Dip. Teaching Christchurch Teachers' College. He has been H.O.D. Art Cashmere High School and acting H.O.D. Art at Christ's College and later a part time tutor in Drawing, Christchurch Polytechnic. As well as being a recipient of an Artists' Scholarship to The Goethe Institut, Düsseldorf, he also received the CoCA Guthrey Travel Award visit to Australia. Ross's work is represented in public and private collections both in New Zealand and overseas. This deliciously rich authentic German cheesecake recipe came to Lorraine, (who teaches German), and me from Hanna, (mother of our friend Rainer). It had long been in Hanna's family; always a treat well worth the effort!

# chocolate cheesecake

|                |  |   |
|----------------|--|---|
| <b>crust</b>   | 125 gm melted butter<br>2 cups crushed chocolate biscuits                          | 1 Tbs sugar   |
| <b>filling</b> | 250 gm cream cheese<br>1/2 cup caster sugar<br>1 tsp vanilla<br>2 egg yolks/whites | 185 gm semi-sweet chocolate<br>1 cup cream<br>3/4 cup chopped walnuts |

Mix crust ingredients - press into springform pan. Soften cream cheese, add half caster sugar, vanilla and mix. Stir in egg yolks and melted chocolate. Beat egg whites - add remaining sugar and fold into chocolate mixture. Fold in lightly whipped cream and walnuts. Pour into chilled crumb crust- chill. Serve with whipped cream and grated chocolate. [Best made a day in advance].



**elizabeth caldwell**  
art administrator

Elizabeth Caldwell is a highly regarded arts administrator with Creative New Zealand. For some years she was curator of Contemporary Art at the McDougall Art Annex, co-ordinating the Annex's exhibitions programme. After graduating with a MA(Hons) Art History, Dip.Teaching, Postgrad and Dip. Curatorial Studies, she took up a position for 4 years at the Aigantighe Gallery- then was 5 years at the McDougall Gallery. "This recipe was discovered during my student days when I was fast exploring the rich yet subtle joys of this extravagant world. Its understated decadence, well suited to this indulgent time of study, still continues to reward with a stealthy ability to addict. You soon learn that two pieces is as far as anyone can go".

# lebkuchen

2/3 cup honey  
2/3 cup brown sugar  
1 egg  
1 tsp grated lemon rind  
1 tsp lemon juice  
1/2 tsp baking soda  
candied cherries for decorating

2 2/3 cups plain flour  
1 tsp ground ginger  
1 tsp cinnamon  
1 tsp ground cloves  
1/2 cup finely chopped peel  
1/2 cup finely chopped nuts

Heat honey to liquify, cool. Add brown sugar, egg, lemon rind and juice, flour, soda and spices. Blend well, stir in peel and nuts. Chill several hours. Roll out 1/2 cm thick. Cut out in shapes and decorate with cherries. Bake at 180°C for 10-12 minutes. Glaze if desired with thin icing while still hot. Cool on wire racks.



## hilary & reinhart langer

supporters

We first met in 1949 in Stratford-upon-Avon where we were both working at the Grassland Research Institute and did our courting, punting on the River Avon and enjoying the Shakespeare Festival. Those were the memorable days of John Gielgud, Michael Redgrave, Richard Burton and others whom we met at their favourite pub, "The Dirty Duck". Later, we introduced each other to old family recipes and now we enjoy making Lebkuchen with our grandchildren using Christmas tree and star cutters and decorating them for Christmas gifts and our family's enjoyment.



# kate's spice apple cake

(via Anna)

|                               |                         |
|-------------------------------|-------------------------|
| 115 gm of butter              | 1 1/2 tsp baking powder |
| 2 apples grated with skins on | 1 tsp baking soda       |
| 1 cup sugar                   | 1 large tsp allspice    |
| 1 egg                         | 1 large tsp cinnamon    |
| 1 1/2 cups flour              | pinch of salt           |

Melt butter, add apples, egg and sugar. Sift dry ingredients and mix (don't overmix) into the above.

## topping

|               |                     |
|---------------|---------------------|
| 102 gm butter | 1 tsp cinnamon      |
| 1/4 cup sugar | 1/2 cup rolled oats |

Cook at 180°C for 40-50 mins.



sandra thompson

artist

I am an artist producing mainly prints and drawings. I work part-time at Christchurch Polytechnic teaching drawing and printmaking. Cooking is not one of my favourite past-times and my repertoire seems to get smaller every year. This recipe was passed on to me by a friend who feels much the same way about culinary creations, so it is quick, easy and foolproof.

# guernsey gache

700 gm plain flour

350 gm butter

1/2 tsp salt

450 gm sultanas

250 - 300 ml warm water

100 gm mixed peel

4 tsp dried yeast

2 tsp sugar

1/2 tsp nutmeg

Rub the butter into the flour in a large bowl and add the salt, nutmeg, sultanas and mixed peel. Mix the yeast, sugar and warm water and leave until mixture foams, approx 5 mins. Make a well in the dry mixture and pour in the yeast/sugar mixture. Mix together to make a very soft dough - knead the mixture well. Place the mixture in a 230 mm square well greased cake tin, cover and put in a warm place for 1 1/2 hours to rise. Bake for approx. 1 hour at 180°C. A delicious traditional yeast fruit cake. Try serving it while still warm with or without butter. It's a frequent weekend treat in our house served with freshly brewed coffee.



## jean & will cumming

musician & artist

Will Cumming is a well known Canterbury artist, craftsman and teacher. He is also curator of the Olivia Spencer Bower Trust, and the Christchurch Polytechnic collections. Jean Cumming comes from Guernsey, is a music teacher and voice coach. Will and Jean are collectors of Canterbury art.

“Gache, pronounced gosh, is the Guernsey French patois word for cake. This traditional Guernsey recipe dates back to approximately 1700 when many of the farmhouses had a furze bread oven in the kitchen. These ovens were constructed by forming a brick dome 1.2m in diameter and 0.9m high. They were heated by burning the furze, similar to our gorse and bracken, that grows on the cliffs surrounding the island. Each spring the furze and bracken was gathered, tied in bundles and left to dry. Once a week the oven, which took two hours to heat up, was used to bake bread, gache and biscuits”.

## paneforte di siena

|                         |                      |
|-------------------------|----------------------|
| 125 gm hazelnuts        | 2 Tbs cocoa          |
| 125 gm blanched almonds | 1 tsp cinnamon       |
| 60 gm glace pineapple   | 60 gm dark chocolate |
| 60 gm papaya            | 1/3 cup sugar        |
| 60 gm mixed peel        | 1/2 cup honey        |
| 2/3 cup flour           | icing sugar          |

Spread almonds and hazelnuts in a swiss roll tin and roast 170°C about 10 minutes until lightly golden. Chop nuts and combine with fruit, sifted flour, cocoa and cinnamon. Mix well. Line sides and base of 22 cm sponge tin with baking paper (essential). Stir sugar and honey in a saucepan over low heat until sugar has dissolved. Bring to boil, reduce heat, simmer uncovered 5 minutes or until the syrup forms a soft ball when dropped into cold water. Add syrup and melted chocolate to fruit and nut mixture, mix well. Spread mixture quickly and evenly into prepared tin. Bake 150°C for 35 minutes. Remove from oven, cool in tin. Turn out, remove paper. Wrap in aluminium foil. Will keep for weeks. Before serving dust with icing sugar and slice thinly.



### max & margaret luisetti

collectors

Max and Margaret Luisetti well known North Canterbury couple share an enthusiasm for cooking and collecting Canterbury art. "Italian cooking has always been a firm favourite in our family of cooks. When a special cake was called for, it wasn't surprising that paneforte became the cake that spoke of celebration for birthdays, anniversaries and weddings. Paneforte is the famous Tuscan flat fruit and spice cake from Siena, said to have been carried by the Crusaders because it was so fortifying. We like to personalise our cakes with names, dates or messages. Cut out letters or numbers in baking paper, arrange on top of the cake, dredge with icing sugar and carefully lift the paper off".

# philly's pumpkin spice cake

|                     |                                    |
|---------------------|------------------------------------|
| 125 gm butter       | 1 1/2 cup sugar                    |
| 2 eggs              | 1 cup cooked pumpkin [2 cup diced] |
| 2/3 cup milk        | 1 3/4 cup flour                    |
| 2 tsp baking powder | 1 tsp baking soda                  |
| 1 tsp salt          | 1/2 tsp nutmeg                     |
| 1/2 tsp ginger      | 2 tsp cinnamon                     |

Cream butter and sugar, add eggs. Mix cooked pumpkin with milk. Add alternatively with dry ingredients to butter mixture. Put in 23 cm tin. Bake at 180°C for 35-40 minutes. Ice with cream cheese icing.

**icing** Cream 70gm cream cheese, add 70gm butter and 1-1 1/2 cups icing sugar.



## marcella currie

art administrator

Marcella Currie is the popular director and curator of the Ashburton Art Gallery.

"I grew up in Timaru and studied Fine Arts at Otago Polytech. This was followed by eight years working as a graphic artist in Whangarei, intermingled with travel to England, Europe and Africa. I have been Curator of the Ashburton Art Gallery since it opened in 1995. This recipe was given to me by an old school friend in Wellington and has had rave reviews from all my friends. It's simply divine and hasn't failed me yet (and that's saying something). Enjoy!

## cotswold chocolate cake

250 gm Nice biscuits

2 Tbs sugar

250 gm chocolate

250 gm butter

2 eggs

1 pkt marshmallows

250 gm glazed ginger or crystallised[chopped] port glass brandy or rum

NOTE: Could replace marshmallows and ginger with nuts and cherries.

Crush Nice biscuits - melt chocolate and butter over low heat. Beat eggs and sugar until thick. Add brandy. Combine all together and pour into solid bottomed buttered cake tin.



### henry & suzanne sunderland

art educator

I have to say Suzanne is a wonderful creative food artist. It is one of the many ways she won my heart. I'm very good at cleaning up in the kitchen and continue to explore my passion with Art Cars and to champion Garden Gnomes G.N.O.M.E Guarding Naturally Over Mother Earth (Christchurch Gnomologist). This is a great cake to use anywhere, be it a dinner party, birthday, luncheon or picnic. Leave as is or dress up with fruit, choc. strawberries, flowers etc. to look more impressive.

# debbie's chocolate fudge cake

500 gm energy chocolate

6 eggs (separated)

250 gm unsalted butter

6 Tbs caster sugar

1 tsp vanilla essence

Chop chocolate and butter roughly - place in top of a double boiler over simmering water. When melted stir in vanilla essence and remove from heat. Quickly stir egg yolks into the chocolate. Beat egg whites in a clean bowl until stiff but not dry. Beat in sugar 1 Tbs at a time until you have a thick meringue mixture. Take 2-3 large spoonfuls of meringue mixture and stir into chocolate mixture. Gradually fold chocolate mixture into egg whites. Turn into greased, lined 23 cm loose bottom cake tin. Bake at 180°C for 45 minutes. Remove from oven and allow to stand for 15 minutes. Invert cake onto a serving platter leaving base of tin on top of cake but removing outside ring. Place a weight on top (use 2 dinner plates as they apply even pressure). Leave for at least 2 hours. Remove plates, tin base and paper. Cover with icing sugar and serve in very small wedges. Don't refrigerate but store in a cool place.



## bing & shona dawe

sculptor

Bing is an award winning sculptor whose work is represented in many public and private collections, Bing and Shona are enthusiastic supporters of the Robert McDougall Gallery and the new gallery project.

“The Next magazine I lifted this recipe from described it as ‘one of the best chocolate dessert cakes ever indulged in’ and the ‘piece de resistance’ for any dinner party. Both statements have proven to be true and the recipe has been passed to many a chocaholic and has even elevated me to the status amongst friends as someone who can cook. It's very rich, best served with whipped cream and definitely not for the calorie conscious”.

## new york cheesecake

|               |                                      |                |  |
|---------------|--------------------------------------|----------------|--|
| <b>pastry</b> | 125 gm sifted all purpose flour      | <b>filling</b> | 1.25 kg cream cheese                   |
|               | 60 gm sugar                          |                | 440 gm sugar & 1/4 tsp vanilla essence |
|               | 1 tsp finely grated lemon peel       |                | 3 Tbs all purpose flour                |
|               | 1 tsp finely grated orange peel      |                | 1 1/2 tsp finely grated lemon peel     |
|               | 125 gm cold unsalted butter          |                | 1 1/2 tsp finely grated orange peel    |
|               | 1 egg yolk & 1/4 tsp vanilla essence |                | 5 eggs plus 2 egg yolks & 60 ml cream  |

**pastry** Combine the flour, sugar, lemon & orange peel in a large bowl. Rub in the butter until crumbly. Stir in egg yolk and vanilla to form a soft dough. Wrap and chill for 1 hour. Pre heat oven to 200°C. Roll out pastry on floured board to 3mm thick. Cut out 23 cm circle and refrigerate the trimmings. Place dough over the bottom of a greased 23 cm spring form pan. Bake about 10 minutes until golden (pale). Cool on wire rack.

**filling** In an electric mixer beat the cream cheese, sugar, flour, lemon and orange peel and vanilla. Add eggs and egg yolks one at a time mixing thoroughly after each addition. Stir in cream. Increase oven temperature to 290°C. Grease the sides of the springform pan. Roll out the reserved pastry trimmings and cut into strips 5 cm wide. Pat strips into place against the sides of the pan pressing an edge into the bottom crust. Fill with cream cheese mixture. Bake for 12 minutes and reduce oven temperature to 95°C for 1 hour. Let the cheesecake cool on wire rack. Refrigerate for at least 3 hours before serving.



### malcolm & paree & alexandra ott

supporters

Malcolm and Paree Ott have for many years been strong supporters of the visual arts in Christchurch. Paree has been a practising artist who has held one woman exhibitions and Malcolm has served on the Boards of a number of arts organisations. Daughter, Alexandra, has had 13 years as a receptionist at the Robert McDougall Gallery. "The most famous New York Cheesecake is made at Lindy's restaurant in New York City and is a specialty of my daughter Alexandra".

## p.j's apple sponge

125 gm butter, melted

2 Tbs buttermilk

170 gm flour

4 large granny smith apples

125 gm sugar

2 eggs

2 heaped tsp baking powder

juice 1 large fresh lemon

Preheat oven to 190°C. Into mixing bowl place melted butter, sugar, eggs and buttermilk. Give this a good whisk until it is well combined. Add sifted flour and baking powder and mix in. Put aside. Peel apples, cut into quarters, remove all traces of core, then cut the quarters into three and place in a pot. Squeeze the juice of the lemon over the apple. Over a low heat, heat the apple, turning the pieces in the lemon juice, with a wooden spoon, taking care to keep the pieces intact and not cook the apple to a stewed mash. Place the heated apple in a deep pie dish (I use a 20 cm souffle dish). Take the sponge mix, which if it has become stiff, add a little more buttermilk and spread over the heated apple. Pop into the oven and turn it down to 160°C cook for 40 minutes. This recipe will provide six genteel helpings or four good ones for gourmandisers. Serve with lashings of whipped cream, liquid cream or ice cream. Enjoy!



### **peter low**

supporter

Peter has long been a strong supporter of the McDougall Gallery. As printing manager at Pegasus Press he greatly assisted the production of the McDougall's Bulletin and gave invaluable assistance and advice with the production of the Friends' greeting card series.



# chocolate almond cake with chocolate ganache

6 large eggs

250 gm good dark chocolate

300 gm butter

50 gm ground almonds

1 tsp vanilla essence

300 gm sugar

90 gm flour

1/2 tsp almond essence

pinch cream of tartar

Melt broken up chocolate in metal bowl over simmering water. Beat yolks and sugar till light colour. Add chocolate to yolk mix. Lightly fold in flour and ground almonds. Whisk whites with cream of tartar to stiff peaks. Stir 1/4 of the whites into batter to lighten then fold in the rest. Bake in 20 or 24 cm spring form tin (round), lightly greased and dusted with flour, at 180°C for 45 minutes or until coming away from sides of tin and inserted skewer comes out clean. Stand in tin 10 minutes then remove ring. Remove base when cool.

## ganache

Melt 200gm good dark chocolate in metal bowl over simmering water. Stir in 150 ml cold cream. Spread over cake with metal spatula. Serve with whipped cream flavoured with Cointreau or Tia Maria or Rum.



**sir miles warren**  
architect & collector

Sir Miles, the distinguished architect, has for many years been an influential advocate for the arts, serving in many capacities on community arts organisations, local authority advisory committees and Government agencies. He was an early advocate for a new Christchurch Art Gallery.

# angel food cake

250 ml milk

450 gm sugar

375 gm self raising flour

125 gm butter

4 egg whites

## icing

450 gm icing sugar

125 ml cream

1 Tbs butter

1/2 tsp vanilla

Cream butter and sugar. Add milk and flour a little at a time. Beat egg whites till stiff but not dry and fold in. Bake at 220°C to start and lower heat after 1/2 hour. Cook until firm - ice when cool. Put icing ingredients into saucepan and heat until thickens. Cool slightly, add vanilla and beat until thick enough to spread. Now work very quickly applying icing as it hardens very fast.



## lucille & john vial

painter & architect

This is a special occasion light fluffy cake, quite different from others with an especially delicious icing. It is a very old recipe from the Southern States of America handed down in my mother's family - all white, hence its name as opposed to chocolate Devil's Food Cake. So what to do with 4 extra egg yolks? They are added to whatever - or my cats have an extra treat. I chose this recipe as it has always been a family favourite. This will be enjoyed by everyone, as they can share and recall the past.

## plum pudding & orange/brandy sauce

|                       |                      |
|-----------------------|----------------------|
| 50 gm flour           | 450 gm mixed fruit   |
| 100 gm breadcrumbs    | handful almonds      |
| 100 gm brown sugar    | 2 eggs               |
| 1/4 tsp baking powder | 100 gm melted butter |
| 1/4 tsp mixed spice   | ginger ale           |
| 1/2 tsp nutmeg        |                      |

Mix dry ingredients. Add eggs, butter and ginger ale to a fairly wet consistency. Pour into a greased basin about 3/4 full. Cover with foil and steam (sitting in a pot of water), slowly cooking for 8 hours. (can be done in stages - 5 hours 1st day, 3 hours when serving).

Serve with orange/brandy sauce:

In saucepan juice of 2 oranges, zest of 1 orange, 10 gm butter. Heat, add 1 tsp cornflour dissolved in a little water. Stir until just thickened. Add 50 - 100ml brandy. Serve.



**liz & ian rivers**

supporters

Did my B.F.A. as a “mature” student - currently nursing and painting and trying to be useful on CoCA council.

This pudding is deceptively easy and exceptionally delicious. It’s based on my friend’s grandmother’s recipe. The sauce is my own make up. It seems to be the right-sort-of-flavour to work well with the pudding.

# lemon tart

## pastry

125 gm butter  
1 cup flour  
1/2 cup icing sugar

## filling

grated zest and juice of 4 large lemons  
2 cups caster sugar  
2 Tbs flour  
4 eggs

Grease and line a small Swiss roll tin with baking paper. Place butter, flour and icing sugar in a food processor and process until the pastry clings together in a ball. Dust in flour and press into the base of the tin. Refrigerate for 30 minutes. Bake in a preheated 180°C oven for 15-20 minutes until pastry starts to colour. Meanwhile mix the filling ingredients in the same food processor. Pour carefully over the hot pastry and return to the oven for 25-30 minutes, until filling is set. Cool in tin. Dust with icing sugar. Slice and serve.



## christopher moore & claudia reid

supporters

Christopher Moore, feature writer and Arts Editor at The Press, has for many years been a knowledgeable and enthusiastic supporter of the Arts in Canterbury. Claudia Reid also has a background of involvement in the arts as a Nelson Provincial Arts Officer. They are pictured with daughter Hester. "We first came across lemon tart at a Christchurch café (not far from the hallowed halls of "The Press" where Christopher works.) It was more than memorable - we asked for the recipe - they declined. Another request some time later was refused. And so the search for this delicious, tangy slice began. For months we baked and sampled lemon pies, slices, tarts - to no avail. All but "lemoned - out" we discovered this easy recipe. We think it's even better than the original and often serve it as a dessert (with berries) or for afternoon tea"

# zabaglione

2 oz of caster sugar

4 eggs yolks

4 - 6 Tbs of Marsala

This foamy wine custard is delicious served simply in glasses with an almond 'tuile' or served over fresh strawberries or peaches.

Put the egg yolks and sugar in a 1 litre basin and beat with a balloon whisk until thick and light. Add Marsala and mix well. Place the basin over a saucepan of simmering water and continue beating until the mixture froths and has doubled in volume. Serve immediately. (If preferred cream sherry and 1 Tbs of Brandy can be used in place of the Marsala)



**christine sandford**

supporter

My passion for food and all the good things that come with it has punctuated my life from early days as a teenager, working at the 'Sign of the Takahe', to a happy partnership with my friend Anne Stanaway in our catering business Stanford Cuisine. Following this I enjoyed the whirl-wind of working with Michael Lee Richards and his empire of foodie enterprises.

Back in the catering days, a favourite dessert of ours was 'Zabaglione', the preparation of which brings back fond memories of the laughter, companionship and sometimes mad panic we experienced as we prepared for one of our numerous wedding banquets.

This blissfully indulgent egg and wine mixture was whipped up in large copper bowls over pots of boiling water, and often with a baby on one hip, as a hundred or so hungry guests anticipated their next course in the adjacent dining room. Concentration was a necessity as this mixture can easily turn into scrambled eggs!

# fugazza di fichi veneto

## venetian fig cake

3 eggs  
6 Tbs Grand Marnier or Kirsch  
300 ml milk  
1 Tbs baking powder  
200 gm dried figs soaked in warm water 10 - 20 minutes

150 gm caster sugar  
75 gm unsalted butter, softened  
400 gm plain flour  
pinch salt

Line a 25 cm spring form pan with baking paper. Heat oven to 180°C. Beat eggs and sugar until frothy. Add liqueur then butter and mix well. Add the milk and mix. Sift the flour, baking powder and salt. Drain dried figs and raisins. Chop figs. Dredge fruits through dry ingredients then fold through cake mixture. Pour mixture into cake tin and smooth over the top. Bake for 45 - 60 minutes or until cake recedes from edges of pan and is resilient to the touch. When cool sift icing sugar over the top before serving. Cut into wedges and serve with thickened cream.



**stephen gleeson**  
sculptor

I was in Venice last year and came across this recipe. It now seems along way from the waterways and street markets to the chill of a winter studio.

I find the ripe figs and alcohol of this dessert enough to evoke a sight of a bridge to memory.

# chocolate walnut brownies schoggi baumnuss guetzli

120 gm butter

200 gm dark chocolate

220 gm sugar

2 eggs

1 pinch salt

1 pinch vanilla or few drops vanilla essence

120 gm white flour

150 gm walnuts

Melt butter in a pot. Add dark chocolate and melt together. Let mixture cool. Add sugar, salt and vanilla - stir. Add flour and chopped walnuts - stir. Pour into square greased tin. Bake for 30 - 40 minutes in oven 200 - 220°C. Cut into squares while still hot.



**katharina jaeger & tony bond**  
artists

Our approach as artists tends to spill over into the kitchen. There sometimes doesn't appear to be much method in the madness, things usually work out for the best. When it comes to baking we work with a recipe. On our recent visit to Europe we came across this yummy Swiss "Guetzli". It's a real treat and very simple to make. Highly recommended for mental health and well being!

# gâteau maree

4 egg whites

225 gm caster sugar

300 ml cream

225 gm plain milk chocolate

1/2 cup water

Beat egg whites with 30gm of the sugar until stiff then fold in remaining sugar. Spread equally on three 200mm rounds of paper to within 10mm of edge. Bake in cool oven 150°C until meringue is dry. Approx 1 hour. Cool. Melt chocolate and water in double boiler to melt and blend together - cool - beat cream and add cooled chocolate mixture. Spread on layers and sandwich together. Cover with remaining cream mixture. Sprinkle with grated chocolate and nuts. Refrigerate until ready to serve. Make at least 24 hours before required.



## tony taylor & maree ritchie

gallery director

I have been an art dealer for the past 20 years with Ritchie's Fine Arts until 1995. I now enjoy working from our home and gallery in Worcester Boulevard, where we now run an exclusive Bed and Breakfast. I should have a "Breakfast Recipe", but my 'Gâteau Maree', is a work of art and art is my first love, apart from my husband Tony, of course.









**extras**



# tomato ketchup

5 kgs tomatoes

3 or 4 onions

1.5 kg sugar

75 gm cooking salt

75 gm ground allspice

6 cloves

3 cups vinegar

1 pottle tomato concentrate

Boil 3 hours (approximately). Add at this stage one pottle of tomato concentrate or paste to darken colour and improve consistency. Bring back to boil. Strain through sieve and bottle in clean hot jars (old cordial bottles or recycled glass jars are perfect and look nicest).



## rick lucas & marcy craigie

supporters

I was working at the McDougall as Art in the Community Co-ordinator, where I was blessed to be part of an extraordinary and wonderful team of individuals which included, amongst others, Rodney Wilson, Ann Betts, Bruce Robinson, Peter Ireland and Jonathan Rutherford Best.

In those heady days of international art shows we all had to assume many roles including amateur caterers. We used to comb the town for interesting nibbles and concoct canapes amongst the paintings in the basement, for the huge evening parties above stairs.

Time off was spent in the pursuit of the best coffee, best wine and best fish and chips.

This recipe is Peter Ireland's mother's, for the best Ketchup or Tomato Sauce in the world. I know she would not mind my sharing it for such a wonderful cause. Thank you Bernice.

# organic granola

4 cups organic rolled oats

1 cup sunflower seeds

1 cup organic wheat germ

1/2 cup organic bran

1 1/2 cups coconut flakes

1/2 cup chopped nuts

Heat 1/2 cup olive oil, 1/2 cup honey and 1/2 tsp vanilla and add to dry ingredients. Spread mixture on oiled tray or pan and bake at 180°C for 20 minutes until golden brown. Stir occasionally and watch that it doesn't burn. When cool store in an airtight container. At breakfast time put out the required amount of prepared granola and at this stage add any of the 5 super foods (wheat germ, brewer's yeast, parsley, yoghurt and bee pollen) which are suitable as well as ground linseed and 1 tablespoon flax seed oil. Pour hot milk over the mixture. Raisins, chopped apple and dried fruits can also be added. It is much better to have a good breakfast of such foods than regularly to take laxatives. (Wheat germ, ground linseed and flax oil should be kept in the fridge.)



## vivienne mountfort

artist

Born in 1918 I feel privileged to be still actively producing innovative off-loom works in wool, handmade felt and NZ flax over the years. I have been fortunate to work with Audrey King and Vivienne Johnson, spinners and dyers; Riki Manuel, a master carver, and Maeve Harrison, an innovative handmade felt maker. I have exhibited in many countries and won many awards: This recipe started as my health-giving organic breakfast granola. Later I added the 5 foods centenarians eat (which I read about in a booklet by Robert Toquet) to my daily diet and found them very beneficial.

## orange muffins

- 1 large orange (200 gm)
- 1/2 cup milk
- 150 gm melted butter
- 1 1/2 cups white flour
- 1 tsp baking powder
- 1 cup sugar
- 1 egg
- 1 cup sultanas and some raisins
- 12 glace cherries - cut up
- 1 large cup nuts (hazelnuts or walnuts)
- 1 tsp baking soda

Cut up orange - skin and all - no pips - put in food processor. Process until finely chopped. Add sugar, milk, egg and butter - process. Plump raisins and sultanas in a bowl of very hot water - drain - combine with cherries and nuts and add to processor - stir by hand to a soggy mess. Meanwhile put flour, baking soda and baking powder into large bowl and mix well. Add to it the soggy mess from processor. Spoon into prepared well greased muffin trays. Bake at 180°C for 10 - 15 minutes depending on size of muffins. These muffins freeze and reheat well.

This is adapted by myself (Philip Trusttum) from an Alison Holst recipe in "The Press".



**philip & lee trusttum**  
artist/fabric artist

One of New Zealand's eminent painters, Philip Trusttum has works in public and private collections throughout the country, including the Robert McDougall Art Gallery. Lee Trusttum is well known as a designer who has spent many years creating printed fabrics. The photograph is of Philip behind Lee who is contributing to the weaving of the contemporary tapestry 2000 designed by Philip.

# coconut meringue slices

100 gm short crust pastry

1 egg white

25 gm coconut

50 gm caster sugar

raspberry jam

Roll the pastry into an oblong about 22cm x 15 cm. Spread with raspberry jam and bake. Whip egg white until stiff, take 1 dsp. of sugar and whip with egg white until peaks form, fold in remaining sugar and coconut. When pastry is cooked spread with meringue mixture and bake in a moderate oven (160°C - 190°C) until pale brown. Cut into fingers when cold.



## doris & maurice askew

artist

Maurice Askew came to New Zealand after a career as a designer for British television, to become senior lecturer in moving image at the School of Fine Art, Canterbury University. Now retired, he is well known as a water colourist. This recipe adapted from a 'Be-Ro' self raising flour recipe of the 1930's was handed on to us by our Mothers, and is enjoyed for afternoon tea when time permits. Coconut and raspberry jam both compliment and contrast each other.



## hiker's cake

1 pkt vanilla wine biscuits

1 tin condensed milk

1 dsp cocoa

1-2 dsp coconut

a few chopped nuts

24 squares chocolate

Crush wine biscuits add cocoa, coconut and nuts. Melt about 12 squares of chocolate. Add a little condensed milk to biscuits then put melted chocolate into the tin of condensed milk. Mix well. Add biscuits etc. Mix well and put into a lightly greased tin. Melt about 12 pieces of chocolate and spread over cake. Finish with very finely chopped nuts. Refrigerate. Cut when set. Store in fridge.



### lynne & chris brocket

supporters

Chris and Lynne Brocket are keen McDougall supporters. Chris has served as treasurer of the Friends organisation and as its President. Chris is also a member of the committee which produced this recipe book.

'This recipe has been handed down through Chris's mother's family who originally came from the Lake District in England. The cake was obviously packed in the ruck sack when people headed off for a day's walk in the hills, but now makes a lovely morning or afternoon tea sweetener'

# dill and wasabi dressing

(serves 8)

2 eggs

1/2 cup white wine vinegar

2 Tbs wasabi powder or paste

4 drops tabasco

3 Tbs liquid honey

1/4 cup of tamari

1 Tbs olive oil

4 Tbs chopped dill

Place eggs, vinegar, wasabi, tabasco, honey, tamari and oil in food processor. Add chopped dill. Season to taste.



## roland logan, francesca logan & sharon ng

supporters

A recipe from Hays Café, Roland put soya sauce in place of soya oil so it is now a dark runny dressing instead of a creamy white one. The original recipe slowly pours half a cup of soya oil to make a mayonnaise. Serve either dressing with Salmon fillets baked in sauce of two lemons, two tablespoons of olive oil, bay leaves and season well. Accompanied with a bed of crispy noodles and char-grilled vegetables. Enjoy.

## dead man's bones (biscuits)

225 gm blanched almonds

2 tsp lemon juice

3 eggs

1 1/2 tsp baking powder

3 cups sugar

grated rind of two lemons

pinch of salt

2 cups flour

Lightly toast almonds and cool and finely chop. Mix sugar, lemon juice, lemon rind, eggs and salt. Beat well add baking powder, flour and almonds to the mixture. Refrigerate 20 minutes. Pre heat oven to 150°C. Place small balls of mixture on a baking tray and bake till golden brown and hard.



**diana & kerry sullivan**

supporters

Why these biscuits were given this name we do not know but they do have the quality of brittle old bones!

They have been a firm favourite as a complement with coffee after dinner. The number eaten being indicative of their popularity.

# tony preston's world-renowned, fail-safe brandied fruits

|                                 |                                   |
|---------------------------------|-----------------------------------|
| 3/4 cup prunes                  | 1 tin 425/450gm sliced peaches    |
| 3/4 cup raisins                 | 1 tin 425/450gm crushed pineapple |
| 3/4 cup sultanas                | 3/4 cup brandy                    |
| 1 tin 425/450 gm black cherries | 1/2 cup sugar                     |

Drain liquid from all tinned fruit, and retain. Chop prunes, raisins - mix with sultanas and sugar and cook gently in tinned fruit syrup, until dried fruit mixture swells and thickens. Strain above cooked mixture with tinned cherries, peaches, pineapple and brandy.

Put in airtight jars (eg. French "le Parfait" clip-tops) and top with retained fruit syrup. Leave for a fortnight before using. Can be served with brandied cream, good on ice cream or as a crepes filling!



## tony preston

director, robert mcdougall art gallery

Having been spoiled for years by partners and friends who without exception are very talented cooks, I know all about the subtlety and nuances of fine fare - just please do not expect that I prepare it! I feel a complete charlatan even opening a recipe book, let alone contributing to one!

Occasionally, however, I rediscover my kitchen and do a little more than make tea and burn toast! Here is a simple, long shelf life emergency dessert solution.....!

# hazelnut cake

5 eggs, separated  
1 tsp vanilla essence

250 gm caster sugar  
250 gm ground hazelnuts

## **garnish**

hazelnuts, browned in oven and skins rubbed off

walnut halves

melted dark chocolate

300 ml thickened cream, whipped

3 tsp instant coffee dissolved in 1 tbsp water

1-2 Tbs icing sugar

To make cake: beat eggs yolks, sugar and vanilla until thick and pale. Beat egg whites until they hold stiff peaks and fold into egg yolk mixture. Carefully fold in hazelnuts. Spoon into a buttered and floured 22 cm spring form tin and bake in pre-heated 180°C oven for 45 minutes. Turn onto cake cooler and allow to cool. Dip hazelnuts and walnuts in melted chocolate and place on buttered tin until chocolate has set (you may need to place in refrigerator for 5 minutes) To garnish: whip cream with instant coffee and sugar and spread over cake. Arrange nuts on top and sides.



**dorenda britten**

designer

“A look back through my recipe collection reveals; Basic stew (to which could be added pilfered vegetables and unfortunate wildlife) from student days in Christchurch and Auckland. Coarse bread and lentils with everything relates to hippie days in Blackball and Titirangi. Clam Chiveche, rice, coconut and avocados from days on Papua New Guinea Plantations. Endless variations on canned fish and rice from long stints at sea in the Pacific. Chocolate Chip biscuits for the school tuck shop in Queensland. More recently any cake that can be made in 5 minutes and looks like a million dollars”

## sweetbread paté

|   |                                   |
|---|-----------------------------------|
| 750 gm lambs sweetbreads  | 1 dsp wine vinegar or lemon juice |
| 2 large eggs  | 100 gm butter                     |
| 25 gm dried mushrooms, soaked and drained (or 150g flat mushrooms, chopped) |                                   |
| 1/2 medium onion, finely chopped  | 850 gm belly pork, minced         |
| 100 gm bacon, minced  | 1 Tbs flour                       |
| 100 ml cream  | 2 cloves garlic, crushed          |
| fresh thyme, salt, pepper   |                                   |

Soak sweetbreads in salted water for 6 hours, changing water once. Drain, rinse, put in a saucepan, cover with water, add vinegar or lemon juice and bring to the boil, skim scum, then simmer until all trace of pinkness has gone. Strain - wash sweetbreads in cold water - remove any fatty or rubbery bits, not the thin elastic skins. Place between two plates with a light weight on top - leave in fridge overnight. Mix pork and bacon. Add beaten eggs, flour, and cream. Fry onion, garlic and fresh mushrooms slowly in butter for 15 minutes (dried mushrooms towards the end). Mix into meat and season well. Place third of mixture in a 1.5-2 litre loaf pan and place 1/2 sweetbreads on top - add another third of the meat mixture - then sweetbreads and top with remaining mixture, doming it up at the centre. Cover tin with a double layer of foil, place in a roasting tin and bake in a moderate oven for 60-75 minutes. Remove foil and return for another 15 minutes. Pate is at its best after a day or two and will keep for up to two weeks in the fridge.



### mavis airey & john kelly

supporters

As lifelong lovers of the arts, both culinary and cultural, we are fortunate Mavis has combined the two professionally as Food and Arts Editor of The Press. This sweetbread pate is a special dish for us. We first came across it in Good Things, a lovely book by one of our favourite food writers, Jane Grigson. Adapted over the years, it has become our festive showpiece, made at Christmas, birthdays, and other special occasions, and when John opened his delicatessen in High Street, he named it Good Things, after that inspirational book.

## designer dinner for discerning dogs

|                           |                                      |
|---------------------------|--------------------------------------|
| 1 kg minced lean beef     | 2 cups bran                          |
| 500 gm minced venison     | 1 Tbs brewers yeast                  |
| 1 cup finely diced carrot | 1 Tbs vegetables oil / cod liver oil |
| 1 cup cooked diced potato | 2 eggs                               |
| 1 x 350 gm tin mushy peas | 2 cloves crushed garlic (optional)   |

Mix all first seven ingredients together well. Beat the eggs and oil together and add to the mixture. I find it easier to mix by hand. Shape into a roll or loaf and place on greased tray or alternatively place in a greased loaf tin. Cover with foil. Bake at 180°C for 40 - 60 minutes or until cooked. Allow to cool in tin or on tray before refrigerating. As there are no preservatives use within 5 days. Serve sliced or cubed and garnish with “monster munchies” or favourite “beefy chew bits”.



### anna crighton

city councillor, robert mcdougall art gallery registrar

My life as a City Councillor, Registrar at the Robert McDougall Art Gallery, combined with my distinct lack of interest in the preparation of culinary delights, has meant that I am more renowned for saving heritage buildings and promoting public art in the City than satisfying discerning palates! In fact, whilst attending a Michael Lee Richards cooking class (the ticket was given to me) he suggested effusively that the recipe he was working on could be whipped up from the bits and pieces in one's fridge. I thought to myself, I only ever have dog roll and milk in mine! Thus, my recipe reflects the one palate I consider to please - my significant other!

# quince pickle

quinces

white vinegar

white sugar

whole cloves

whole black peppercorns

cayenne pepper

[measurements vary according to the number of quinces to be pickled]

Peel, quarter and core the quinces and cut into thick segments. Place the prepared quinces in a saucepan and  $\frac{2}{3}$  cover them with white vinegar. For every cup of vinegar used add one cup of sugar, 8 cloves and 8 peppercorns and add a pinch of cayenne pepper. Bring to the boil and cook gently, uncovered until the quinces are tender and a good pink colour. Allow to cool then carefully spoon the quinces into clean jars. Cover with the syrup and seal the jars. Delicious with hot or cold meats, salad and cheeses.



## kirstin leek

fabric artist

Now living in an old, red, inner city cottage I continue to decorate fabrics, mainly silk and create a variety of things including wearable Art. In the 1980's I lived in another old, red house on Clifton Spur. On one of the terraced, stone walled gardens was a magnificent quince tree. We used to sit under it and look out to sea as we ate and sipped wine. Its flowers were delicate and beautiful and it fruited prodigiously. I used to throw ripened quince into casseroles, apple pies, jams and jellies but my favourite recipe was for 'Quince Pickles'.



## chelsea buns

**dough mix** 3 tsp granulated yeast  
1 tsp sugar  
2 Tbs butter  
3-4cups flour  
1 cup milk  
2 Tbs sugar  
2 tsp salt

**dough spread** 2 Tbs butter  
3/4 cup brown sugar  
2 tsp cinnamon  
**mix for dish** 2 Tbs butter  
2 Tbs white sugar

Mix the first three ingredients. Set aside till frothy [about 10 minutes]. Melt the butter into milk. Keep warm. In a bowl mix flour, sugar and salt. Add the warm milk and butter and then the warm yeast mix. Knead till smooth and elastic. Cover and set aside to rise in a warm place till double the size [about 2-2 1/2 hours]. Knead the dough thoroughly and then roll out on a floured board to make a rectangular shape. Spread over the melted butter and then the brown sugar/cinnamon mix. Roll the dough over to make a long sausage-like shape. Cut into 12-16 pieces. In an oven dish brush 2 Tbs of melted butter and then sprinkle on 2 Tbs of white sugar. Stand the cut buns in the dish with room to expand. Cover - leave to rise again [about 1/2 hour]. Cook about 180°C-190°C for about 25-30 minutes. When cooked, brush with a glaze of lemon and sugar if wished.



**pat unger**  
artist

“Chelsea Buns look great, they smell great, they taste great and they’re a good source of energy. They have been enjoyed by my family for many years and now are in constant demand from their families when they visit”.

# heavenly crescents

225 gm soft butter

2 cups flour

1/2 cup sifted icing sugar

2 cups finely chopped walnuts

2 tsp vanilla

Beat butter and icing sugar together until creamy. Add remaining ingredients and mix well. Roll into small balls, then into sausage shapes and finally into crescents. Bake at 150°C for approximately 1/2 hour - don't brown. When cool, sift icing sugar on top.



## jackie & dick hlavac

supporters

Jackie met Dick in 1960 when he was in New Zealand on Operation Deepfreeze. Dick was the university librarian at the University of Canterbury for 28 years, while Jackie, in addition to raising four children, worked for the Cancer Society and the Probation Service. This recipe for 'Heavenly Crescents', our traditional Christmas cookies, was given to Jackie by Dick's aunt who, in turn, had received it from Dick's Czech grandmother. It has now been passed on to our children, to carry on the tradition.

# bailey's irish cream

- |                      |   |
|----------------------|---|
| 1 cup whisky         | 1 Tbs chocolate sauce [topping on icecream] |
| 250 ml cream         | 1 tsp vanilla                               |
| 1 can condensed milk | 1 tsp coffee essence                        |
| 3 eggs               |   |

Blend cream, condensed milk and eggs. Add remaining ingredients - beat for 2 minutes. Store in wide neck bottle or decanter - shake a couple of times before serving to make it easier to pour.



## bronwyn & grant takle

artist

Bronwyn and I are both from Christchurch. We attended the same school [Linwood High]. I paint, sculpt and create mixed media work. I completed a Dip F.A. in 1984 and majored in painting under Don Peebles - I have been exhibiting pretty much consistently from 1986. Currently my work is manufactured around the concerns of New Zealanders, in the broadest sense and most varied of contexts.

Bronwyn is a teacher at Burwood Primary School. We have one child, a daughter named Kendra. We enjoy the culinary essentials of good food and wine, and the convivial company that this accords. My first recollection of this recipe is the Christmas festivities of my adolescence. It is a very delectable experience, pure decadence a great start or finish to an evening. Great with coffee and nibbles - have more than one to truly appreciate!

In this case "More is More".

## mcdougall scones

|   |   |
|---|---|
| 1.3 tonne self raising flour                  | 100 gm cayenne pepper [for cheese scones] |
| 1/4 tonne butter                              | 200 kg tasty cheese                       |
| 500 litres milk diluted with 500 litres water | 13 kg sugar [for the date scones]         |
| 2 kg salt                                     | 1/4 tonne dates                           |

Rub butter into flour and salt. Add cheese and cayenne or dates and sugar. Mix in diluted milk. Roll out and cut into shapes and cook in batches of 20 at 230°C for 127.5 hours! Tantalize 30 hungry staff for 17 years with wafts from the oven.



## merilynne evans

mcdougall gallery merchandising & information officer

For many years the Robert McDougall Art Gallery existed without a staffroom as such. The Night Entrance, which was the office space for four staff including the Exhibition and Education Officers, acted as a staffroom for morning and afternoon breaks. The tea was made in the Custodian's office at the main entrance to the Gallery and taken through the gallery spaces to the Night Entrance. The trip was reversed with the dirty dishes. In 1983 with the opening of the Canaday Wing the Gallery acquired much needed administration space and a staffroom! The challenge and lure of a brand new oven resulted in what is today a tradition and institution - the McDOUGALL SCONES! As a means of celebrating birthdays and achievements, staff have been offered scones 20,000 or 1.4kms when laid end to end! As McCahon might say "where there is a constant flow of scones we have a pure land". For all these years the recipe has been a closely guarded secret - until now!

## curly biscuits-vanilkove rohlicky

250 gm plain flour

70 gm caster sugar

250 gm unsalted butter, softened

icing/vanilla sugar for dusting

110 gm ground almonds, unpeeled

Sift the flour and work in the butter with your fingertips until a crumble is formed. Add the ground almonds and sugar and make into a smooth pastry. Let it rest for a while. Form a roll, cut it into small pieces and shape them into small crescents. Place them on a baking tray and bake in a moderate, pre-heated oven [180°C] until pale gold. Remove the curly biscuits carefully and then sprinkle them with icing sugar. Placing a vanilla pod in the icing sugar a few days in advance enhances the flavour; vanilla essence, however, does not.



**mark stocker**

art historian

Dr. Mark Stocker is a Senior Lecturer in Art History at the University of Canterbury, and is a past President of the Friends of the Robert McDougall Art Gallery.

This recipe, which is Viennese in origin and which is popular in Bohemia, has been passed down to me by my mother, Milada Stocker. She has baked many hundreds over the years and they disappear quickly!

# club cold potato sandwiches

3 slices wholemeal bread

1 tomato thinly sliced

cold mashed potato

cottage cheese

pepper

Lay the bread on a board. Spread cold potato on 2 of the slices. Put sliced tomato over the potato. Cover with cottage cheese - pepper over to taste. Make club sandwich (bread-filling-bread-filling-bread) compress with another board then cut into three divisions.



## clark esplin

artist

Being an avid yachtsman for most of my adult life, I drink black coffee (on a yacht no milk is delivered and the sugar goes hard ) and I like sandwiches while on the tiller. Betraying a possible peasant past, I also love potatoes - cold potato sandwiches with a rough red or a cold beer 15 knots of N.E. breeze and good company.

# eggplant and anchovy pasta sauce

- 1 medium sized eggplant
- 1 small onion
- 1 or 2 cloves of garlic
- 1 small tin anchovies
- (seasoning: basil, oregano, sage, salt and pepper)
- 1 can tomatoes
- 1 cup chicken or vegetable stock
- slurp red wine (optional)
- 1 Tbs olive oil

Slice eggplant into large pieces - sprinkle with salt - leave for 15-20mins. Slice garlic and onion finely, rinse salt off eggplant, pat dry with paper towel. Chop into 1/2 inch cubes. Toss eggplant, onion and garlic in olive oil. Add tomatoes (roughly chopped) and juice, stock and seasoning. Lastly a slurp of red wine. Simmer for approx 40min - or until eggplant is cooked. Add more stock or water if needed. Serve with any pasta with a few anchovies on top. NB-Soak anchovies in a little milk for 10-15mins before serving. This removes the salty taste. Fresh herbs are best but dried will do.



**lauren joan lysaght**  
artist

I have been cooking at home professionally for years. My greatest belief is that people eat with their eyes - so I always try to serve food attractively. This recipe is an old favourite. In 1998 I was the New Zealand Artist in the village of Jopolo, Northern Italy. As a test I made this sauce for the people in the village - they loved it.

# mushroom jelly

- 2 cups dried Mushrooms
- 4 cups coarsely chopped fresh mushrooms
- 1 cup light red wine
- 2 sprigs parsley
- 1 tsp cracked pepper
- 1 Tbs soy sauce
- Maldon salt & cracked pepper to taste
- 6 cups beef stock
- 1 small onion finely chopped
- 4 sprigs thyme
- 1 bay leaf
- 1/2 tsp ground mace
- 6 leaves of gelatine

Soak the dried mushroom in stock for 1 hour. Strain into jug. Dice the mushrooms. Tilt the stock carefully to avoid leaving any sand in the base of the jug. Combine all ingredients, tie the parsley, bay and thyme together into a pot and gently simmer to infuse the flavours. Discard the tied herbs.

Soak the gelatine in cold water and add to liquid. Pour into a bowl or individual moulds and leave to set.



## michael lee richards

chef, restaurateur, caterer, food writer

This is a wonderful recipe that we have used at functions in Melbourne and Auckland. I have served this dish to royalty and actors, at huge functions and on American cruise ships. It is wonderfully adaptable and enjoyed by all. I love to serve it with lashings of truffle oil, crisp toast and red wine.



## tomato relish

12 good sized ripe tomatoes  
4 medium onions  
handful plain salt  
6 chillies

1Tbs curry powder  
1 lb sugar  
1 1/2 Tbs Colemans Mustard Powder  
2 cups malt vinegar

Cut tomatoes in slices, place on dish and sprinkle with half the salt. Slice onions thinly and sprinkle with rest of salt. Leave both overnight and drain off liquid next day. Put tomatoes and onions in saucepan, cover with 2 cups of vinegar. Bring to boil for 5 minutes. Whilst boiling mix curry and mustard powder with cold vinegar [about 1/2 cup] into creamy mixture and add mixture into saucepan. Add sugar and chillies and boil 20 minutes. Mix 1/2 cup flour and scant 1/2 cup vinegar until lumps are out. Remove relish from stove and mix flour and vinegar mixture. Boil another 10 minutes. Let stand 5 minutes before putting into jars.



**ralf unger**  
supporter

Ralf Unger is a Christchurch psychologist, commentator and, with Pat Unger, an art collector and supporter of the visual arts. "If you require this relish hotter, as I like it for breakfast on toast every morning, cut sugar by 1/3 and add more chillies. Can also add Tabasco sauce a couple of shakes.

# lemon and ginger chutney

|  |                                  |
|--|----------------------------------|
| 8 lemons                                   | 1/2 tsp cayenne pepper           |
| 1 1/2 Tbs salt                             | 1 tsp paprika                    |
| 1 1/4 cups cider vinegar                   | 1 1/2 tsp ground cardamom        |
| 2 Tbs freshly grated ginger                | 1 1/4 tsp ground coriander       |
| 1/4 cup finely chopped crystallised ginger | 1 red chilli, seeded and chopped |
| 1 1/2 cups currants                        | 1 1/2 - 2 cups soft brown sugar  |

Remove rind from lemons. Cut away pith, finely chop rind and flesh. Mix rind, flesh and any juice with salt, cover and leave overnight in a glass bowl. Next day pour lemon mixture into a saucepan. Add all remaining ingredients, stir and slowly bring to the boil, simmer gently, stirring often until the chutney is thick (30 - 44 mins). Spoon into warm sterilized jars, and seal. Store a while before using. Like all good things, it improves with age.



## dee (denise) copland

artist

I am an artist working in a variety of print and drawing media. I have exhibited extensively throughout New Zealand and by invitation in numerous international print biennales since 1977 and part-time tutor art and design, Christchurch Polytechnic. Several years ago, I was cleaning down my etched plates and ink covered rollers on some old newspapers and magazines. There, appearing through the residues of ink on solvent soaked paper, was a fragment of an unusual looking chutney recipe. To replace the lost section I experimented with an array ingredients. The recipe given here proved to be the tastiest. Its unique citrus flavour and texture superbly compliments a fish or chicken dish or freshly baked crusty bread, cheeses, salad, vegetables accompanied by a glass or two of wine.



