

The Orchard Store – Ripe for the picking!

Roger Brownlie was brought up on the family orchard, where he parents grew citrus, kiwifruit and wine grapes. Roger knew from a young age he was destined to be involved with the land and growing produce. Soon after joining the family business he realised the land on the farm was perfect for growing stone fruit, so he planted a range of high producing varieties.

When the shop in Bayview came on the market eleven years ago, Roger and wife Anna thought it would be an ideal location to showcase their locally grown fresh produce. The Orchard Store is conveniently located for passing traffic, and visitors often stock up ready for their holiday in the Bay.

It is good to know that the majority of produce sold at The Orchard Store is either grown by the family or sourced from local growers. The store sells a great selection of Hawke's Bay grown or made artisan products which are ideal for gifts or for keeping in the pantry at home.

I always look forward to a drive out to The Orchard Store at the weekend to stock up on fresh produce, and treat myself to a Hawthorne Coffee, sold from the bright orange coffee cart parked on the forecourt next to the shop. On a hot day you can even indulge in a traditional scoop of the very popular Rush Munro ice cream.

After eleven years of running The Orchard Store Roger and Anna decided it was time to give the business a new and exciting look. New branding has transformed the old design into an eye-catching, modern look that Roger hopes people will connect with. Roger said "We wanted to show people that we care about our business and want it to be a place where customers feel happy shopping. This goes hand in hand with the friendly staff and great quality produce and products we offer."

Roger and his team sell at the Farmers Market in the summer months where they enjoy being part of the local grower's scene, and working with other people who are passionate about their products. The Orchard Store already has a huge following of regular customers who will soon be receiving regular emails with the latest news. If you want to be added to the email list give The Orchard Store a call on 836 7027.

At this time of the year I enjoy having a home-made soup for lunch. I make a batch most weekends. Soup is a convenient and healthy lunch option.

Visit The Orchard Store this weekend and buy a fresh pumpkin and kumara to make this hearty winter soup.

Ingredients

Serves: 8

- 1kg butternut pumpkin - peeled, seeded, and cut into large chunks

- 4 kumara, peeled and cut into chunks
- 1 onion, peeled and chopped
- 1 (4cm) piece fresh ginger, peeled and finely chopped
- 3 cloves garlic, peeled and chopped
- 1 1/2 litres water, (or veg/ chicken stock) to cover the vegetables
- 1 cup plain yoghurt, or as desired
- pinch salt and ground black pepper to taste
- 1tsp cumin and coriander (optional)

Directions

Preparation:25min › Cook:1hour › Ready in:1hour25min

1. Place the pumpkin, kumara , onion, ginger and garlic in a large pot. Pour in enough water or stock to cover the vegetables. Add cumin and coriander. Bring to simmer over medium heat and cook until vegetables are tender and can be easily pierced with a fork, 30 to 45 minutes.
2. Remove pot from heat. Place soup in batches into a blender or the bowl of a food process. Pulse until smooth. Return soup to pot, and whisk in yoghurt. Season with salt and pepper to taste. Portion into tubs and freeze.