

Picture / Babiche Martens



WHERE TO VISIT

French national Anissa Talbi-Dobson is the woman behind Hastings boutique L'Atelier Chocolat, which houses the kitchen and shop selling her artisan treats. Talbi-Dobson trained in France and imports ingredients from Kaoka, a company based in the city of Carpentras that works with organic and fairtrade growers. You won't find butter, eggs or cream in her chocolate, nor are tempering machines used to create that glossy finish — just good old-fashioned techniques, passed down from master to apprentice.

We can vouch for the lavender La Petite Chocolat, which is made with 70 per cent cacao from Ecuador.

- 207 Heretaunga St, East Hastings.

THE DISH

Book it, eat it, buy it . . .

TASTE OF HAWKE'S BAY

Quality is a top priority for these east coast producers

- Te Mata Figs grows 23 varieties and sells them fresh or preserved in compotes, relishes and sauces. Visit tematafigs.co.nz
- Quakebake makes gourmet treats by hand in Napier, including gluten-free crackers and biscotti. Visit quakebake.co.nz
- Orcona grows chillies to make its special relishes, sauces and dried goods, all free of preservatives, artificial and flavouring. Visit chilli.co.nz
- Napier-based chocolate company Ola Pacifica sources beans from Samoa which are sent to Hawkes' Bay for roasting, melting and moulding. Visit olapacifica.co.nz
- Havelock North's St Andrews Limes grows its own fruit to make curds, pestos and preserves. Visit limes.co.nz



THE CURE

Have you ever tried to make a bacon weave? What about caramel, macadamia and bacon popcorn? Even if you already thought bacon was versatile, *The Little Bacon Cookbook* by Jack Campbell really does prove you can make just about anything with this ingredient — sweet or savoury. As well as recipes for snacks, salads, mains, drinks and desserts, the book includes instructions for how to make bacon and tips for buying the best.

- *The Little Bacon Cookbook*, published by Smith Street Books, \$35.

See Jack's bacon, beer and rosemary jam recipe at Viva.co.nz/Bacon

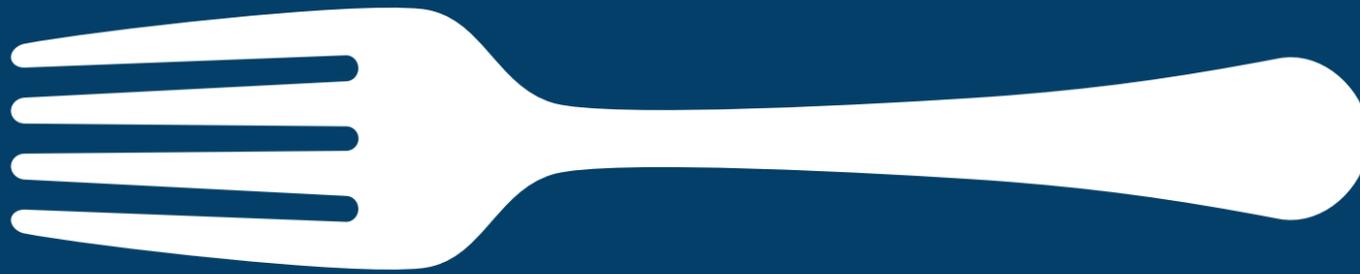
It's Classic

Between November 4-15, Hawke's Bay is set to host its summer Food and Wine Classic, which brings together some of the best in the industry. Enjoy workshops from the likes of Church Rd and Craggy Range, or dine with some of New Zealand's top chefs, such as Al Brown and Josh Emmett. Tickets are available at fawc.co.nz



Get Snacking

Following the lead of Kiwi initiative Eat My Lunch, the buy-one-give-one food provider delivering meals to you as well as a child in need, New Zealand Kettle Korn is also vowing to support those going without. For each bag bought, the company will donate another to a local child in a low-decile school. Kettle Korn's goal is to give 100,000 bags to the Eat My Lunch programme, as well as donate \$20,000 to the cause. Look for the marked bags in your local supermarket.



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Love F.A.W.C!
Love the Village.

Get ready for Summer F.A.W.C! and base yourself in the centre of it all, Havelock North. Coming to you this November 4-13th 2016, over 10 delicious days. xoxoxox

Fawcing Love
THE VILLAGE
#lovethevillage