



## December 2020

Welcome to the December edition of our newsletter. Thank you so much to all our customers for supporting us through such a challenging year. It has been a hard year for many and we are certainly trying to do things simpler in our daily lives and live with more gratitude. So we encourage you to keep Christmas simple, to enjoy time with your family and friends and to find local and New Zealand made gifts to support our local economy and community.

### Christmas and New Year Trading Hours 2020 -2021.

- Monday Dec 21<sup>st</sup> – Thursday Dec 24<sup>th</sup>. 8.30am - 5.30pm.
- CLOSED Friday Dec 25<sup>th</sup>. CHRISTMAS DAY.
- CLOSED Saturday December 26<sup>th</sup> BOXING DAY.
- CLOSED Sunday December 27<sup>th</sup>
- OPEN Monday December 28<sup>th</sup> 9am – 5pm.
- OPEN Tues December 29<sup>th</sup> - Thurs December 31<sup>st</sup> 8.30am– 5.30 pm
- CLOSED Friday January 1<sup>st</sup>. NEW YEARS DAY.
- CLOSED Saturday January 2<sup>nd</sup>
- CLOSED Sunday January 3<sup>rd</sup>
- OPEN Monday January 4<sup>th</sup>. 9am – 5.00pm

From Tuesday January 5<sup>th</sup> we are back to normal hours, Monday – Friday  
8.30am - 5.30pm and Saturday 9am – 2pm.



### Bread Deliveries



**Bakeworks / Home St. Bakery.** Wed 23<sup>rd</sup> Dec then Wed 6<sup>th</sup> Jan.

**Bread & Butter Bakery.** Tues 22<sup>nd</sup> Dec, Wed 30<sup>th</sup> Dec and Wed 6<sup>th</sup> Jan.

**Breadman Bakery.** Wed 23<sup>rd</sup> Dec then Wed 6<sup>th</sup> Jan.

**Dovedale Bakery.** Thur 24<sup>th</sup> Dec, Thur 31<sup>st</sup> Dec and Thur 7<sup>th</sup> Jan.

**Essene Bakery.** Wed 16<sup>th</sup> Dec, then Wed 13<sup>th</sup> Jan.

**Flavour Bakery.** Wed 23<sup>rd</sup> Dec then Wed 6<sup>th</sup> Jan.

**Oh My Goodness Bakery.** Wed 23<sup>rd</sup> Dec, Wed 30<sup>th</sup> Dec then Tues 5<sup>th</sup> Jan.

**Purebread Bakery.** Tues 22<sup>nd</sup> Dec, Tues 29<sup>th</sup> Dec then Tues 5<sup>th</sup> Jan.

**Thorough Bread Bakery.** Wed 16<sup>th</sup> Dec, then Wed 13<sup>th</sup> Jan.

**Venerdi Bakery.** Tues 22<sup>nd</sup> and Thur 24<sup>th</sup> Dec, Wed 30<sup>th</sup> Dec then Wed 6<sup>th</sup> Jan.

**Wholegrain Organics Bakery.** Tues 22<sup>nd</sup> Dec, then Wed 6<sup>th</sup> Jan.

**Y'A Bon Bakery.** Wed 23<sup>rd</sup> Dec, Mon 28<sup>th</sup>, Tues 29<sup>th</sup>, Wed 30<sup>th</sup> and Thur 31<sup>st</sup> Dec, then Mon 4<sup>th</sup> and Tues 5<sup>th</sup> Jan.

**From Tuesday 5<sup>th</sup> Jan normal bread deliveries will resume**

**Raw organic milk** is delivered by Lindsay Farm to our back entrance fridge on Mon and Thurs at approx. 11am, it needs to be collected by 1pm the next day. Deliveries will remain the same over the holiday period on Mondays and Thursdays.

## Christmas Goodies and Gift Ideas.

- "Gratitude Diary" 2021 only \$37.90
- "Organic Gardeners Calendar" 2021
- "Millstream" Gardens gift packs
- "Oku" gift packs of herbal teas and more!
- "Swiss Bliss" Organic Artisan Chocolates, vegan boxes, biscottis & Xmas biscuits.
- "Flaveur" Organic Christmas Mince tarts
- "Dovedale" gluten free Christmas cakes, stollen and panforte

## Sustainable gifts to reduce waste!

- Glass and Stainless Steel cups in small medium and large sizes
- Stainless steel drinking straws
- Stainless steel and glass drinking bottles
- Organic seeds for your garden.
- Organic cotton produce bags, bread bags, bulk bin bags
- Nut milk bags and muslin straining bags.
- Yoghurt making kits and Fermentation Kits.
- DIY beeswax wraps and candle kits.
- Bamboo and stainless steel clothes pegs.
- Bamboo cutlery sets.
- Trade Aid hemp, jute and organic cotton shopping bags
- Bar soaps, shampoos, conditioners, deodorants, laundry bars.

And more in store!



## Did you know?

- We have gift vouchers for those last minute gifts!
- Plants and seedlings will still be available over the holiday for those keen gardeners!
- We now sell Dr FeelGood's ice blocks, organic and natural and no waste!
- **Win a Christmas basket full of organic goodies. With any purchase in store, go in the draw to win! Drawn on 23<sup>rd</sup> Dec.**

From all of us at Cornucopia we wish you a very safe and relaxed holiday season, however you choose to spend it. and we look forward to seeing you for more ethical, sustainable, organic shopping in 2021! All the very best of good health and happiness to you and your families for the final weeks of 2020. With arohanui from our whanau to yours- Meri Kirihimete!

You can follow us on Facebook and Instagram by searching for us @cornucopiaorganics

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## Vegan Christmas Cake with Figs, Ginger, Walnuts & Orange

This wholesome Christmas cake has a fantastic moist texture and is wonderfully simple to prepare.

### Ingredients:

2 cups spelt flour \*  
1 cup coconut cream  
1/2 cup coconut oil  
1 cup coconut sugar  
½ cup figs roughly chopped  
grated zest and juice of 1 orange  
1 cup currants or raisins  
1 cup walnuts roughly chopped  
1 tsp baking soda  
1 tsp ground ginger  
2 tsp pure vanilla extract  
A pinch of sea salt  
1 tsp cinnamon  
1 tsp nutmeg  
½ cup almonds for decorating

\*For a gluten free cake substitute the spelt flour for buckwheat, rice or all-purpose gluten free flour.

1. Pre-heat the oven to 160 C, and grease a 23cm cake tin with coconut oil or line with baking paper.
2. Add all ingredients in to a large mixing bowl, and mix until well combined. The mixture will be quite sticky, don't worry!
3. Transfer the mixture to the prepared cake tin, and smooth out evenly. Place the almonds on top, and gently press in to the batter.
4. Bake in the oven for 40 minutes, or until a skewer comes out clean.
5. Leave to cool in the tin completely before carefully transferring to a plate.

The cake will keep for up to 2-3 weeks in an airtight container.

*This recipe was created by Eleanor Ozich of La Petite Kitchen.*