



# CORNUCOPIA ORGANICS

## Christmas Newsletter 2019

221E. Heretaunga St, Hastings.

December 2019

### Welcome to our Christmas edition.

Here at Cornucopia we are trying to help you keep Christmas simple and to encourage our customers to find local and New Zealand made gifts that won't cost the earth and will support you and our local economy too!

We have many ideas for Christmas gifts, including delicious organic and fair trade chocolates and baked goods, locally grown fresh produce, hand made crafts, organic wines and beer, fair trade and organic baby clothing, toys, organic skin care and make up, crystals, jewellery, drink bottles and gardening tools, local seeds and plants and more.!

### Christmas and New Year Trading Hours

2019- 2020

Monday Dec 23<sup>rd</sup> and Tuesday Dec 24<sup>th</sup> 8.30am - 5.30pm.

Wednesday Dec 25<sup>th</sup> and Thursday Dec 26<sup>th</sup> CLOSED

Friday December 27 <sup>th</sup>	OPEN	8.30 – 5.30
Saturday December 28 <sup>th</sup>	OPEN	9am – 2pm
Sunday December 29 <sup>th</sup>	CLOSED	
Monday December 30 <sup>th</sup>	OPEN	8.30am – 5.30pm
Tuesday December 31 <sup>st</sup> .	OPEN	8.30am - 5.30pm
Wednesday January 1 <sup>st</sup> & Thursday January. 2 <sup>nd</sup>	CLOSED.	
Friday January 3 <sup>rd</sup> .	OPEN	8.30am.- 5.30pm
Saturday January 4 <sup>th</sup>	OPEN	9am – 2pm.
Sunday January 5 <sup>th</sup> .	CLOSED	
Monday January 6 <sup>th</sup>	OPEN	8.30am – 5.30pm.

From Monday January 6<sup>th</sup> we are back to normal hours,  
Monday – Friday 8.30am - 5.30pm and Saturday 9am – 2pm.

Did you know, we have gift vouchers for those last minute gifts!

### Cornucopia bread deliveries Over Christmas & New Year.

#### Breadman

Fri 20<sup>th</sup> Dec. then Tues 7th January

#### Bread & Butter

Tues 24<sup>th</sup> & Tues 31<sup>st</sup> Dec, then  
Tues 7th January.

#### Dovedale

19<sup>th</sup> Dec, 28<sup>th</sup> Dec, 3<sup>rd</sup> Jan then 9<sup>th</sup>  
January.

#### Essene Bread

18th December, 6<sup>th</sup> January.

#### Flavour Breads

Wed 18<sup>th</sup> Dec, Wed 8<sup>th</sup> January.

#### Oh My Goodness

23<sup>rd</sup>, 27<sup>th</sup> 28<sup>th</sup> 30<sup>th</sup> Dec, 3<sup>rd</sup>, 4<sup>th</sup> Jan  
then everyday from 6<sup>th</sup> January

#### Purebread

Tues 24<sup>th</sup>, 31<sup>st</sup> Dec then 7<sup>th</sup> Jan.

#### ThoroughBread

Tues 17<sup>th</sup> December, then Tues  
14<sup>th</sup> January

#### Venerdi

24<sup>th</sup> & 27<sup>th</sup> Dec, 31<sup>st</sup> Dec, then 3<sup>rd</sup>  
and 7<sup>th</sup> January.

#### Wholegrain Organics

Tues 24<sup>th</sup> Dec, then Tues 7<sup>th</sup> January.

#### Y'A Bon Bakery

Mon 23<sup>rd</sup> & Fri 27<sup>th</sup>, Mon 30<sup>th</sup> Dec &  
Fri 3<sup>rd</sup> January then Mon 6<sup>th</sup> January..

## PLANTS AND SEEDLINGS.

Over the holiday period, the annual seedlings from Planters Nursery and perennial plants from Kahikatea Farms will remain at Cornucopia and will be topped up once a week probably on the Tuesday of each of the holiday weeks. . So in case you want to do some gardening over the holiday period, we will have plants available for you to buy.

## CHRISTMAS WRAPPED UP!

Did you know that traditional Christmas wrapping paper is generally not very eco friendly!! There is so much wasted paper that is thrown away and much of the Christmas wrapping paper uses toxic dyes. Even the most well-intentioned of us may be unaware that the wrap we put in the recycling isn't actually recyclable, if it contains plastic, dye, foil, glitter or sticky tape.

It is a shame to buy or make an eco friendly gift and then wrap it up in non eco friendly wrapping! Why not try using brown paper with ribbons, raffia or string, large leaves tied with flax, newspaper and old magazines or scarves & handkerchiefs with ribbons and even tea towels!



## CHRISTMAS PRODUCTS INSPIRATION!

- "Swiss Bliss" organic Christmas Chocolates in boxes, biscottis and Christmas biscuits.
- "Bakeworks" Gluten Free Christmas mince pies and shortbread biscuits \$6.75 packet
- "Flaveur" Christmas tarts \$12.50 pkt.
- "Weleda" Christmas Skin Packs only \$17.00
- "Eco Store" a great variety of Christmas gift packs.
- "Viberi" dried blackcurrants rolled in chocolate: Cacao, Noir, Pearl and Ruby all only \$9.50 pkt.
- "Gratitude Diary" 2020 only \$36.90

A huge thankyou to all our customers for your support during 2019. We hope you have a restful Christmas and New Year break and safe and happy holidays. All the very best to you and your families for 2020!



Follow us on Facebook too!

## Christmas mince brownie bites



### INGREDIENTS

250 g butter or coconut oil cubed  
300 grams dark chocolate in chunks  
6 eggs ( or chia jelly)  
1 cup coconut sugar  
1 2/3 cups plain flour  
1 cup dark cacao powder  
2 cups fruit mince or mixed fruit.

### METHOD

Preheat the oven to 170°C. Line a 28cm x 20cm slice tin with baking paper.

Melt the butter/ coconut oil and dark chocolate together at a low heat. Heat in bursts of 30 seconds, stirring in-between each until smooth and melted.

Beat the eggs with the sugar in a separate bowl until pale and creamy.

Add the melted chocolate and mix to combine. Sift the flour and cocoa into the mixture and stir to combine.

Mix through the fruit mince and pour into the prepared tin. Bake for 45–50 minutes until cooked through. Cool in the tin before cutting into squares.

( Such an easy and yummy recipe for a Kiwi Christmas treat, thanks to Chrissie for the recipe!)