

FOOD
fashion



Material girl: Deirdre Robb sorts treasures for the Stash reHash craft market on November 8.
Photo: KIRK HARGREAVES

Material girl

Deirdre Robb is buried under mountains of retro-printed fabric, vintage buttons and lace, and luxury curtain offcuts.

"I had no idea it would be this much," says a swamped but not daunted Robb who is raising money at a stall for Arthritis New Zealand at the November 8 Stash reHash fabric, haberdashery and craft supplies market she is also organising.

"Each woman who rings me has an entire station wagon full. The response to the request for donations for Arthritis New Zealand's stall has been amazing. I'm reminded of that great line in the movie *Jaws* where the man says, 'I think we are going to need a bigger boat', because we'll certainly need a bigger table if not a bigger hall."

Prices at Robb's Arthritis stall will be competitive – she needs to free up her garage, she jokes.

All 20 stalls for the the market from 11am to 2pm on Sunday at the Scottish Society Hall in St Albans in Christchurch have been sold out for weeks.

Although the plan was to run the market as a one-off, the huge demand is making her consider holding a regular event.

"There's this whole network of people out there making things and sharing their stuff."

Robb, who makes felt and screenprints linen teatowels, has a daughter with childhood arthritis and documents her material adventures online (stash-rehash.blogspot.com).

Akaroa cooks

Banks Peninsula salmon, lamb, beef, mussels, olive oil and cheese will feature at the Akaroa Cooking School, which opens its doors at 81 Beach Road, Akaroa, for its first "Gourmet in a Day" class on November 14. Run by Anthony and Louise Bentley, its participants will watch cooking demonstrations peppered with local history followed by a three-course meal with matching local wines at the school's large dining table. The school will also run specialty courses in barbecuing, making cheese and bread, decorating cakes, and making preserves and chutney. During the year, visitors can learn

from guest chefs such as Tina Duncan, from White Tie Catering, and Sam Marchant, from Taste at Riccarton House. Akaroa Cooking School is also running cooking demonstrations at Christchurch Farmers Market at Riccarton House every Saturday in October. Find out more at akaroacooking.co.nz or phone 021 166 3737.

Amberley market

The Waipara Valley Farmers Market opened earlier this year, with the first market held last Saturday. Run every Saturday from 9am to noon in front of the Hurunui District Council Chambers in Amberley, the market features newcomers such as Mowbray Fine Foods from Rangiora, which has



Amberley market: Among the smallgoods.



Gourmet invitation: Akaroa Cooking School founders Louise and Anthony Bentley.

pates and traditional English pork pies. Cheviot-based Harris Meats, which has won medals for its bacon, steak, lamb and sausages, is another of the stallholders. Also on sale is Fricker's bread, made in Waikari, and spray-free and organic vegetables, fruit and plants. This year the market will be complemented by a craft market at Hurunui Recycling across the road from the council chambers. Community groups can run a fundraising stall free of charge, and buskers can book musical slots. For more information, phone Jane Thompson on 03 319 8688.

French market

Cheese, snails, croissants, herbs and other francophile goodies are on sale again at the French Farmers' Market, which has reopened

encompass an art gallery and just-opened store. Owner John Carr says, "I'm opening it as a very high-end store with a range of items, especially merino clothing and babywear that is either not available or not easily found in other retail outlets". Fashion and beauty items include fine wool and merino garments, designer jewellery and Blue Earth skincare; food items include wines, beers, olive oils, cheeses, smoked meats, and locally produced fruit pates. Visitors and shoppers are urged to linger awhile and enjoy a Tipapa "smoko" platter with a wine, beer, tea or coffee. The Woolshed is on Motanau Beach Road, 400m from the turn-off on State Highway 1. It is well signposted and open 10am to 5pm seven days a week. For more details go to tipapaevents.com or phone 03 314 3331.

ROSEMARIE NORTH



Escargot: Fit for enjoyment.

in Poplar Street (a short stroll from its former location on Struthers Lane) in downtown Christchurch. The market is in the centre of the block bordered by High, Lichfield, Madras and Tuam streets. Open Saturdays from 9.30am to 1.30pm. Phone 021 0226 5007

Shop at The Woolshed

The Woolshed at Tipapa in the Greta Valley has introduced another aspect to its museum with its unique and original sheep pens and shearing machinery. The grand spaces now



New store: The Woolshed in the Greta Valley.

WAIPARA VALLEY
WINE & JAZZ
ON THE GREEN

Saturday 7 November 10.30am - 4.00pm
Wine from Waipara Valley Wineries and jazz from Blutopia (9 piece band)
North Quadrant - The Arts Centre of Christchurch
Entry \$10 (includes tasting glass) • Win a VIP Waipara Valley Tour
Gate sales only, entrance from Worcester Boulevard
For all event information: www.waiparawine.co.nz