



Menu

**ENJOY THE ULTIMATE PADDOCK TO
PLATE EXPERIENCE, WITH OFFERINGS
FROM SIXTEEN OF HOROWHENUA'S
FINEST ACROSS SEVEN UNIQUE SITES.**

**SATURDAY 26 NOVEMBER
10AM - 4PM**

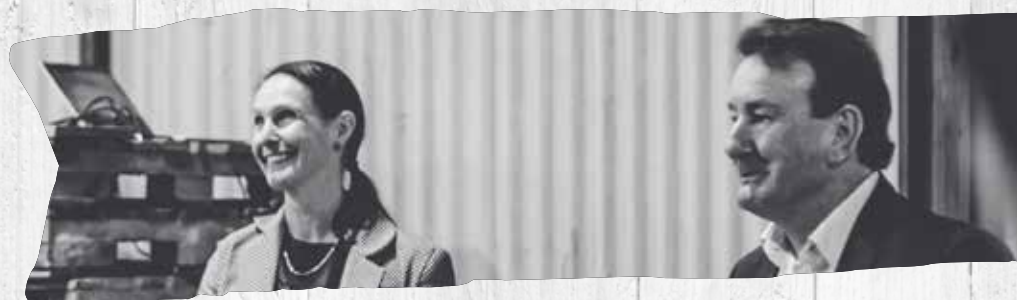


Welcome

THE HOROWHENUA TASTE TRAIL IS A UNIQUE EXPERIENCE WHERE PRODUCERS OPEN THEIR DOORS TO PROVIDE YOU WITH AN OPPORTUNITY TO EXPERIENCE THE Paddock TO PLATE EXPERIENCE. SEE HOW YOUR FOOD IS PRODUCED AND ENJOY IT DIRECTLY AT THE SOURCE.

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The 2022 Horowhenua Taste Trail is an interactive paddock to plate experience offered to you by passionate family food producers.

After a three year covid induced hiatus, we are excited to invite visitors back onto our farms, through our packing sheds, inside our commercial kitchens and processing plants to provide a rare level of transparency to our respective operations.

This year, we welcome seven new producers: Heights Farms, Potter Brothers, Emoyeni, Hemp Connect, Waikōkopu Grove & Orchard, Shirley's Strawberries, and Elemental Cider. We know you will enjoy finding out more about them and their story, as well as the consideration and care they take to produce quality food products.

Our hope is that the more people see, taste, know and understand how their food is produced, the more they will value fresh, locally produced and in season food.

Erica Guy

Horowhenua Taste Trail Trust Chair

Horowhenua District Council is thrilled to continue its association with the Horowhenua Taste Trail, having been involved since the beginning in 2016.

We are proud to be part of an event that showcases Horowhenua to the nation and celebrates the unique and diverse range of producers we have in the district.

We acknowledge and commend our producers who have worked tirelessly to bring us the Horowhenua Taste Trail 2022, an exclusive paddock to plate experience.'

Bernie Wanden

Mayor of Horowhenua District

Horowhenua
DISTRICT COUNCIL



The Important Stuff



OUR PRODUCERS

The Horowhenua has a variety of passionate producers. The sixteen producers on the Trail grow and craft a variety of excellent food, drink and produce, this includes Turks Free Range Poultry, Lewis Farms, Woodhaven Gardens, Genoese Foods, Bagrie Dairy Farm, Heights Farms, The NZ Egg Group, Thoroughbread Foods, Ohau Gourmet Mushrooms, The Baked Dane, Potter Brothers, Emoyeni, Elemental Cider, Shirley's Strawberries, Waikōkopu Grove & Orchard and Hemp Connect.

Enjoy a paddock to plate adventure, see how the food is produced, then enjoy it in a gourmet form at many of the producer's sites. Or fill up your market bag and take away fresh produce to enjoy at home.

EAT AND DRINK

We are a Taste Trail, so enjoying good food is very important to us. Throughout the Trail you can enjoy the very finest of Horowhenua produce. These dishes are brought to you by cafes and restaurants who have partnered with our producers to offer a gourmet food experience. The heroes of our menu are the Horowhenua Taster Plates. Dietary options are available at selected sites.

HOROWHENUA TASTER PLATES

Delicious entrée size plates of food showcasing the produce in its finest form created by top chefs from throughout New Zealand.

These five Taster Plates come with your mains ticket. If you're on an Entry Ticket, only a limited number will be available to purchase on the day.

TASTE TRAIL TREATS

Small offerings of prepared food that are an accompaniment to the Taster Plates.

These will tempt your taste buds and can be purchased on the day. Prices range between \$8 - \$15 per Treat.

If you've got special dietary requirements, check in when purchasing your Treats.

TRAIL DRINKS

This year we have three garden bars, serving wine, beer, cider, sodas and the odd cocktail. Choose your drink of choice that will quench your thirst, or a coffee or flavoured milk, at other sites.

All sites will have water available to purchase.



KEY

FAMILY TRAIL

FOODIES TRAIL

- Restaurant / Taster Plate
- Savour Event
- Taste Trail Treats
- Garden Bar
- Non-alcoholic drinks
- Bring your gumboots
- New producer

All sites have a time recommendation of 45-60 mins



TURK'S FREE RANGE POULTRY



109 PURCELL STREET WEST, FOXTON



LEWIS FARMS



747 STATE HIGHWAY ONE NORTH, POROUTAWHAO
PRODUCERS: **LEWIS FARMS, THE BAKED DANE**
WAIKŌKOPU GROVE AND ORCHARD



BAGRIE DAIRY FARM



22 WAITĀRERE HOKIO ROAD, WAITĀRERE



GENOESE FOODS



148 CD FARM ROAD, LEVIN
PRODUCERS: **GENOESE PESTO, THOROUGH BREAD FOODS, HEMP CONNECT AND ELEMENTAL CIDERS**



WOODHAVEN GARDENS



44 JOBLINS ROAD, LEVIN
PRODUCERS: **WOODHAVEN GARDENS, OHAU GOURMET MUSHROOMS, POTTER BROTHERS AND SHIRLEY'S STRAWBERRIES**



THE NZ EGG GROUP



127 WAIHOU ROAD, LEVIN



HEIGHTS FARMS



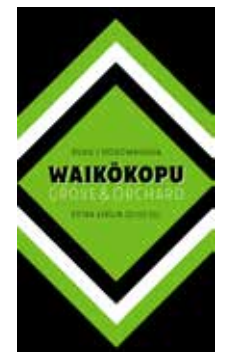
46 TE ROHENGARUA ROAD, RD1, LEVIN
PRODUCERS: **HEIGHTS FARMS AND EMOYENI**



Our Producers

Our producers are proud to share their history with you, as you take a behind the scenes glimpse into the way their food is grown and produced.

Enjoy a paddock to plate adventure, see how the food is produced, then enjoy it in a gourmet form at many of the producer's sites. Or fill up your market bag and take away the freshest produce to enjoy at home.



Turk's Free Range Poultry

Turk's Free Range Poultry is a family-owned business proudly raising corn-fed and free-range chickens in the Horowhenua since 1966.

One of the largest poultry processors in New Zealand, they run a twenty-four / seven operation from process, market and distribute a range of premium chicken products to retailers across the North Island.



Foodie Fact

We are proud to say that our dishes are made using our producer's ingredients.

For example, when you see mushrooms on a plate or in a dish, they will have come from Ohau Gourmet Mushrooms.

ON THE TRAIL

Turk's Free Range Poultry will be offering guided tours of their chicken processing plant on demand. Enjoy Yatai's pop up Japanese Restaurant. There will be a variety of products for you to try and buy, including the new range of award winning butterfly chicken in new flavours, Buffalo, Chermoula, Yakatori Pepper. For the children, live day old chicks will be on display, along with a colouring-in competition.

YATAI JAPANESE IZAKAYA RESTAURANT & TRAIL CHEF

Yatai is an award winning Japanese restaurant in Palmerston North, where dining is a special experience. Established by an ex Japanese rescue diver who moved to the Manawatu twenty years ago. Chef Atsushi Taniyama prides himself on following the traditional Japanese style of cooking. Yatai proudly uses the best quality ingredients and encourages a sharing style of dining. They strive to be environmentally responsible and have been sourcing Turk's free range chicken for many years. For the Trail, they'll be back at Turk's Free Range Poultry offering authentic Japanese dishes with an authentic curry twist.

屋台
IZAKAYA
YATAI

Site Menu

HOROWHENUA TASTER PLATE



Japanese curry made with Turks free range chicken thigh served with steamed rice, hand shredded cabbage and katsu.

DRINKS



Water

Taste Trail Tip

Vegetarian or Gluten Free? Our Mains Ticket can cater for you - simply specify when you purchase your ticket and let the team know when ordering your food.



Lewis Farms is a family-owned and operated horticulture business that has been farming in the Horowhenua since 1934.

They are the second largest asparagus grower in New Zealand and recently added raspberries into their strawberry tunnel houses. They have a new shop and children's playground onsite.



Waikōkopu Grove and Orchard is located just off State Highway 1 in Kuku, Horowhenua.

Their grove flourishes behind the former Kuku Dairy Cooperative – a landmark heritage complex that from 1913 was a Māori owned enterprise. Ngāti Tukorehe of Kuku has a long history of feeding people well. Back in the 1830s around lower reaches of the Ōhau River area, our people raised pigs, grew gardens, fruit orchards and small grain crops to support traders, whalers and the burgeoning city of Wellington. Upon this ancestral legacy, our hapū shareholder's developed our hinterland farm Tahamata in 1974, which continues today.



Since 2016, The Baked Dane has specialised in rustic Scandinavian inspired baked goods.



ON THE TRAIL

Lewis Farms, home to Tendertips asparagus, raspberries and strawberries will be offering plenty to see and do. Take a tour through the berry tunnels and learn about the technology involved in a hydroponic berry growing operation. Check out the asparagus packhouse live in action. Learn about integrated pest management and how they utilise beneficial insects to help control pest outbreaks. Foxton's famous Mrs Nubbs will be serving up a selection of asparagus and berry inspired treats for you to try in their pop up cafe and garden bar. Enjoy a real fruit ice-cream, before you head to your next stop.

Try the delicious treats from the Baked Dane – you won't want to walk away without a pack.

Learn about the passion and sustainable focus of the Waikōkopu Grove & Orchard and their story of where they have been and where they are going. Along with being able to taste their award winning olive oil.

MRS NUBBS & TRAIL CHEF

Mrs Nubbs has been located in Foxton Main Street for the past three years. Owners Anita & Nigel have become renowned for their healthy, indulgent and seasonal menu. They also have sister venues, The Little White Rabbit and Ocean Beach Eatery in Foxton Beach. Head Chef at both establishments, Nigel and his menu, promotes local produce with Tendertips asparagus and Lewis Farm strawberries, a firm favourite.

Head Chef: Carlton Smaling – Mrs Nubbs

Head Chef Carlton Smaling has worked at Mrs Nubbs over the past year and arrives in Horowhenua with an impressive resume, working at Taper, Craggy Range and Little Black Bird.



Site Menu

HOROWHENUA TASTER PLATE



Grilled Juicy Jumbos with Mornay Sauce

TREATS



Benignets (Fried French Pastry), with powdered Strawberry Sugar and Strawberry Puree

Asparagus, Ricotta, Spinach and Pesto Flan

GARDEN BAR



Laurent Perrier Champagne
Heineken
Peroni
Amstel Light
Sauvignon Blanc
Chardonnay
Pinot Gris
Rosé
Strawberry Lemonade and Vodka
Lewis Farms Gin Bowls



Bagrie Dairy Farm

Bagrie Dairy Farm is a three generation family dairy operation based in Waitarere, with a modern 54 bale rotary milking shed fitted out with the latest technology.

They are also hosting Fonterra on their site. Fonterra will take you through what they do across the farming district. See the future of cheese and explore inside a tanker.

ON THE TRAIL

Explore the history of dairy farming. See old machines in action, then take a tour of the modern rotary milking facility to see how it is done now. Enjoy country inspired treats prepared by Artisan Kitchen. Taste a range of delicious cheeses. Children can enjoy the John Deere sandpit, barrel train and petting zoo.



PICK UP YOUR KIDS PRE ORDERED TASTE TRAIL LUNCHBOX FROM BAGRIE DAIRY FARM

ARTISAN KITCHEN & TRAIL CHEF

Artisan Kitchen is a catering company led by husband and wife team, Mark and Talia Harman. Artisan Kitchen specialises in handcrafted cuisine, using seasonal produce, with a focus on fresh and local ingredients. Their plates are works of art, as they are a delicious fine dining experience.

Trail Chef: Mark Harman - Artisan Kitchen

Mark has been a chef for over 25 years, starting his career in the Manawatu, before travelling and working overseas. Career highlights have been working at Huka Lodge, cooking for the Queen and more recently as the NZ Culinary Ambassador at Millennium Seoul Hilton.



Site Menu

HOROWHENUA TASTER PLATE



Honey and Thyme Panna Cotta with Lewis Farms Strawberries, NZ Egg Group Meringue Shard and Hemp Connect Crumb.

TREATS



Lemon and Yoghurt cake
Strawberry Creme Tartlet
Loaded Chocolate Brownie
Crumbed Camembert
Three Cheese Arancini
Asparagus Caramelised Onion and Feta Savoury Muffin

DRINKS



Flavoured Milk

Mocha
Strawberry & Rosemary
Maple & Walnut

The Sprout Box

Thoroughbread egg salad sandwich.

The Farm Box

Turks chicken salad wrap with Emoyeni MN Chutney.

Each lunch box also includes:

- a savoury cheese muffin with Genoese basil pesto.
- Baked Dane crackers and Kapiti cheese.
- fresh strawberries and flavoured milk.

Genoese Foods

Genoese Foods was established in 1993 in Levin. A family business with down-to-earth kiwi values, they pride themselves on the authenticity of their products.

They start with flavoursome basil, grown sustainably right here in Aotearoa, which is nurtured from seed to ensure only the best fresh basil leaves are gathered for their special pesto recipe. It is then blended in small batches with carefully selected ingredients, creating the ultimate basil pesto – with no compromise on quality.

Thoroughbread Foods

Thoroughbread Foods is an award winning artisan gluten free product containing freshly ground flours.

Their aim is to provide delicious bread to both the dietary restricted and those who want a quality experience.

Elemental Cider

Elemental Ciders are Not! Sweet as...! These Award winning ciders are handcrafted using locally grown apples and pears.

Made only in autumn with tree ripened fruit. With the simple philosophy of working with the elements, it defines everything about Elemental Cider, from the way the apples are grown to the way the cider is made and bottled. Elemental Ciders are different from most other ciders – they are dry, crisp and not laden with sugars or preservatives.

Hemp Connect

Hemp Connect is proudly an award-winning producer of the highest quality New Zealand grown hemp.

Producing quality Hemp Oil, Hemp Hearts, Hemp Protein powder and more. Their ethos is to enhance lives through hemp – it's what they do. Hemp is the world's finest superfood.

ON THE TRAIL

Everything from when the business started to the full process of creating the pesto. You will watch a small video at the beginning of the tour, walk through to the factory and watch the production line. We might even get you on the packing line.

Hear the fascinating story of Throughbread Foods, which has grown into an established leader in the gluten free baked goods market. Chat with the owner, Rebecca Rolls, who recently added another award to her collection for her popular bread. Sample the growing range and choose from a variety of loaves to purchase and enjoy at home.

Learn from the Hemp Connect team, about the way that hemp can be used within food and what is on offer. The team are excited about what the future brings for their team – learn from them directly about their story.

Try the crisp fresh flavours from Elemental Cider that Carmen has created in her special range of elemental ciders. Talk about the process with her and ask about the heirloom apple trees.

APITI TAVERN AND EATERY & TRAIL CHEF

At the gateway to the Ruahines sits a charming rural village called Apiti. Here you will come to find the Apiti Tavern, a stunning building on a location which originates back to 1896. Inside, the tavern is alive with history, showcasing photographs on the walls of Apiti through the years. Locals with a thriving community heart give this place a welcoming atmosphere, unique to rural country life.

Trail Chef: Grant Kitchen

Grant Kitchen is not only the Head Chef and Director of the Apiti Tavern but also the Eatery National President of the NZ Chefs Association.



Site Menu

HOROWHENUA TASTER PLATE



Turks smoked chicken, house made Bagries milk and Genoese basil pesto ricotta whipped potato salad, Woodhaven slaw, Elemental cider vinaigrette

TREATS



Delicious fried chicken wonton tostada with wasabi slaw and pesto emulsion

The best hot chips with Genoese pesto emulsion

GARDEN BAR



Foxton Fizz

Heineken

Heineken 00

Tui

Pink Gin

Elemental Cider



Woodhaven Gardens

Woodhaven Gardens is a family run commercial growing operation located on the fertile plains of the Horowhenua.

They have production in excess of a thousand acres, producing and distributing quality vegetables both nationally and internationally.

Ohau Gourmet Mushrooms

Ohau Gourmet Mushrooms grow and sell fresh oyster and shiitake mushrooms and grow kits for customers to grow their own.

NEW Potter Brothers

Two passionate chocolatiers, handcrafting a high quality and ever growing selection of treats in Levin.

NEW Shirley's Strawberries

Established in 1992 by Sue Hori Te Pa's parents and taken over in 2018. Shirley's Strawberries is dedicated to growing top quality berries from packhouse to the wholesale market.



ON THE TRAIL

Come and learn about one of New Zealand's largest market gardens. Go behind the scenes, explore the pack house and hop on a John Deere tractor to explore the farm. Fresh vegetables will be available for tasting and purchase, so you can stock up your market bag and enjoy live entertainment throughout the day.

Ohau Gourmet Mushrooms will teach you the ins and outs of growing mushrooms and talk over their space. You will have the opportunity to take away a grow bag of your own.

Potter Brothers gorgeous sweet treats will be on site for you to try and buy. Watch them create in front of your eyes with the mini chocolate making machine.

Hear about the growing style and the love of production from Shirley's Strawberries.

WOODHAVEN AND SAVILLES BUTCHERY

The food you will taste on the day is an exceptional co lab between Woodhaven and Shane from Savilles Butchery Levin.



Site Menu

HOROWHENUA TASTER PLATE



Woodhaven inspired sausage – beef, spinach and leek with a white sesame slaw and pickled red cabbage with a slider bun.

And for the under 12's a traditional sausage and bread with tomato sauce

GARDEN BAR



Sauvignon Blanc

Pinot Gris

Red Wine

Elemental Cider

Steinlager Light Beer



Established in 1907 by the Law family, Te Rohenga Farm is a fifth generation sheep and beef farm.

They sell Angus Beef under the brand Heights Farms locally in Levin, through Savilles Gourmet Butchery. Providing customers with a fully traceable, paddock to plate product.



Small batch award winning chilli sauce, chutney, jam and seasonings produced from their sustainably homegrown chillies, fruit, vegetables and herbs.

DRINKS



Coffee Cart selling hot drinks, soft drinks and bottled water.



ON THE TRAIL

Visit Heights Farms and experience a self guided woolshed tour with wool and tractors on display for photo opportunities. Learn how a sheep and beef farm works and for the kids, guess the weight of a cow.

Talk with the crew from Emoyeni and learn about the different varieties of chillies they have and what they produce with them.



The NZ Egg Group Ltd is a brand new merger of the four Benniks Farms. For almost 70 years, under the backdrop of the mighty Taraura Ranges the Bennik Family have produced some of the finest eggs New Zealand has to offer.

ON THE TRAIL

Follow the egg from the chicken to the tray, as you tour through The NZ Egg's farm and pack house, showcasing the new grader and showing how the eggs are graded and boxed. There will be complementary vans outside ferrying people from the pack house down to the farm (we ask that no one drives down to the farm due to health and safety and biosecurity reasons).

With exceptionally high animal welfare standards, hear from the SPCA about what chicken farms have to do to achieve the SPCA blue tick, a colouring in competition and questionnaire for the children.

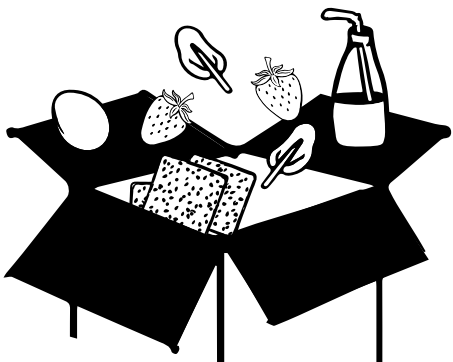




Taste Trail Lunch box

Taste Trail Lunch Boxes are available by pre-order only, as part of the Main Ticket for under 12 year olds.

These can be collected at Bagrie Farm.



THE SPROUT BOX

Thoroughbread egg salad sandwich.

THE FARM BOX

Turks chicken salad wrap with Emoyeni MN Chutney.

Each Lunch box also includes a savoury cheese muffin with Genoese basil pesto, Baked Dane crackers and Kapiti cheese, fresh strawberries and flavoured milk.

Pick up your lunchbox from Artisan Kitchen, at the Bagrie Dairy Farm.

We Have Gone Green

The Horowhenua Taste Trail has adopted sustainability as its theme for 2022. It is supportive of initiatives by the sixteen producer participants, to be more sustainable and taking steps to move further towards being a zero waste event:

OVERALL

- commercially composting the soiled food containers;
- recycling available at all sites;
- recyclable packaging;
- reduced paper and printing through the use of QR codes for the site map;
- using reusable merchandise by collecting lanyards at each site at the end of the day for reuse at the next event.

EXPANDED SITE BREAKTHROUGHS

GENOESE FOODS have moved its fresh basil supply to be 100% New Zealand sourced. Removing the need to use agri chemicals to meet biosecurity importation requirements on the basil it had been importing from Fiji. The move has also reduced travel emissions and the need for fumigation using greenhouse gases.

HEIGHTS FARM has engaged with Horizons Regional Council to fence off and riparian plant their waterways. They have retired seventy acres of steep hill country land into a Douglas Fir forestry plantation. Ongoing soil testing and monitoring to

know how much fertiliser is needed to maximise pasture growth while minimising environmental impacts. They have an animal health program in place. In 2022 they were regional finalists in the Ballance Farm Environmental Awards.

LEWIS FARMS has installed solar panels in their packhouse roof to generate 50% of its annual energy needs on site. They also seek to minimise food waste by using every single berry it grows. The berries are either sold fresh, in ice cream, made into jam or sold frozen. They also use integrated pest management and utilise beneficial insects and organic sprays to control pest outbreaks.

THE NZ EGG GROUP will be using plastic trays on the farm as these are recyclable and can be reused for years, lessening the amount of fibre trays that they need to use.

WOODHAVEN GARDENS has been recognised with a number of regional and national awards for their sustainable farming practices and is currently trialling regenerative methods.

Those that come along to the Taste Trail will get the best insight into the hard work and efforts the producers are making to produce high quality, tasty food and beverage products in a sustainable manner.

#tastetrail22 Photo Competition

We want you to capture the memories from your great day out.

There will be a Horowhenua hamper up for grabs for photos captured on the day and shared on social media.

So get snapping and use #tastetrail22 to go in the draw to win.



About Us

Horowhenua Taste Trail is a not for profit organisation governed by the Horowhenua Taste Trail Trust.

The Trust is made up of representatives from the four founding producers of Genoese Foods, Lewis Farms, Turks Free Range Poultry and Woodhaven Gardens, as well as one community member. The Trust governs the event, ensures it is financially sustainable and sets the strategic directions. The event is managed and coordinated by a Committee made up of producers, PomPom Events & Marketing, and community volunteers.

Horowhenua Taste Trail Trust Board

Erica Guy (Chair)
John Clarke
Geoff Lewis
Andrew Parkin
Ron Turk

Executive Director

Kathy Mitchell

Treasurer

Pauline Jory



**POM
POM**
EVENTS & MARKETING

get content.

PomPom Event Team

Charlotte Tollervey
Natalie Rutene
Patricia Robbie
Nichole Davis

Get Content

Social Media Team

Helen Wall
Karlina Mitchell

GENERAL AND MEDIA ENQUIRIES

admin@tastetrail.co.nz | Kathy Mitchell 027 595 0000

Horowhenua Taste Trail is a not for profit organisation and is working towards being a zero waste event. All money raised from the event goes back into the Trust, to help grow the event and our profile as a foodie district.

Our Partners

We couldn't put this event on without the support from our amazing partners.

Please raise a glass to...

PRINCIPAL PARTNER

Horowhenua
DISTRICT COUNCIL

KEY EVENT PARTNERS



Fruitfed Supplies

ASSOCIATE PARTNERS



Oji Fibre Solutions



ravensdown

FRIENDS OF THE TRAIL





tastetrail.co.nz



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