

Welcome to The Manse Autumn e-newsletter

We welcome your feedback (info@themanse.co.nz), and we look forward to welcoming you!

Meat Master Class

Anyone who knows Gary, knows he loves his meat. So when we were talking to the people of Tourism New Zealand about winter F.A.W.C. (Food and Wine Classic), it didn't take us long to come up with the concept of the Meat Master Class.



There's more to meat than meets the eye and, you don't always need to go top shelf when it comes to choosing cuts that are bursting with flavour.

Gary, together with Paul from Havelock North's Village Butcher, will showcase a selection of a beast's best bits - blade, chuck, topside and fillet.

Red wine will be served and the evening will be rounded off with a Cuban cigar and a dram of single malt.

Sounds like you? Book your ticket at [Eventfinda](#) but hurry, this is a very exclusive event....

Featured Activity

Afternoon Tea at The Manse



Enjoy an Afternoon Tea at the Manse with teas from Marriage Frères, sandwiches, scones and cakes made by our own in-house "pastry chef" Dietske van Kessel, served on authentic Limoges porcelain.

While sipping your tea, take in the breath taking view and while away on the tingling of a cello played by Elizabeth McDougal. Mingle with like-minded people and pick up a few ideas that our renowned experts will share with you.

For more information, go to www.themanse.co.nz



In-house "pastry chef" Dietske

We can cater for many different activities, including

- 4 wheel drive
- golfing
- clay bird shooting
- cuisine
- whisky and cigars
- tours
- pamper packages
- fly fishing
- jet boating
- executive coaching
- and many more

How's the Cow?

Filet Mignon (our cow) is doing well. She has a companion at the moment: Cassius who is staying here because of the drought we are having in Hawke's Bay due to the dry but fabulous summer.

As we have had some rain lately, Cassius will be leaving us soon, but Filet Mignon will get new companions: two Santa Gertrudis girls. One mother with a calf. We haven't named them yet but Santa Gertrudis are 3/8 Brahman and 5/8 Shorthorn.

This is all part of Gary's breeding programme.

The Manse

One of the first 5 STAR Luxury Accommodation in Hawke's Bay, New Zealand.

To book your suite contact Dietske or Gary on
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New Zealand

One of the first 5 STAR Boutique Lodge in New Zealand!



We are very proud to be awarded one of the first 5 STAR Boutique Lodge's in New Zealand! We have received this rating from Qualmark, New Zealand tourism's official mark of quality.

To obtain the 5 Star Licence we had to go through a thorough assessment process, which included an on-site visit. Huge plus points according to Qualmark is that we have an on-site chef, the quality of the rooms and the way The Manse is laid out. We are very excited!

Winter F.A.W.C! in Hawke's Bay



Winter F.A.W.C! – it's kind of like summer's hot and slightly cheeky little sister wrapped in fur and sitting by a well stoked fire!

Picture roaring fires, glasses of rich full bodied Hawke's Bay Syrah and lashings of local lamb and venison prepared in a multitude of warming ways. Underground cellars will be put to good use this winter with local food & wine offerings and good music echoing off the walls.

The farmers markets will be packed with seasonal winter fruits and vegetables and dining out in Hawke's Bay this June will have twist of F.A.W.C! as well with F.A.W.C! By Five....

Check out everything that is happening around F.A.W.C! at <http://www.fawc.co.nz/>

We keep expanding: welcome to Pinky and Perky

Pinky and Perky are Duroc pigs with a bit of Berkshire in them, hence the spots. Their coat is furry golden ginger. They are growing very well (fed on Dietske's baking trials).



Perky (left) and Pinky. Not very photo genetic, but then again, we didn't buy them for their looks!

And National TV Coverage!

Well we have done it: got our name on national tv, in a programme that I was brought up with Country Calendar. The programme aired on Saturday 20 April and had an audience of around 100,000 viewers.

It was in conjunction with Magnetic South, who put us forward for the competition run by Hyundai and aired on TV One. Entrants could win two nights accommodation at The Manse with a dinner cooked by Gary.

It was great publicity for The Manse. Thanks to all concerned.

Sorry, but the competition has closed, you can't enter anymore.

But you can enjoy the view from The Manse on a typical Autumn morning:



Gary's Cooking: The Manse Onion Soup



*or as the French say:
Soupe a L' oignon*

This was one of my favourite dishes when I was living in The Netherlands. This dish would be made on Sunday afternoons when it was cold and the wind was blowing from the east, the leaves had all turned brown and covered the streets and the golf

course.

One of my favourite things in cooking is seeing a pile of sliced onions slowly cooked for a long time in some butter and seeing them transform into a golden/dark brown stickiness that fills the kitchen/house with wonderful aromas.

It's a great dish for a dinner party as well but it is a filling soup, so be careful when choosing a main dish to be served after this wonderful rich and satisfying soup.

For this recipe for 4 people you will need the following:

Soup ingredients

- 75grms butter
- 1kg onions thinly sliced
- 1 heaped teaspoon sea salt
- 1 tablespoon of plain flour
- 125ml dry vermouth
- 1 litre beef stock
- And lots of freshly ground white pepper

For the croutons

- 1 small French baguette
- 1 large clove of garlic (peeled)
- 25grms softened butter
- 50 grams gruyere cheese

To finish the soup

-30-50 grams grated gruyere, more if you like.

The method for this divine yumminess can be found on our website, please [click here](#)

Bon Appétit