

Camla Farm and Dunsandel Store

The downturn in the apple export market prompted Canterbury orchardists Annabel and Peter Graham to transform their unwanted dessert apples into juice. Rather than combine the apples into a generic juice, as is common, the Grahams developed single-variety apple juices. Hand-picked and milled within 24 hours, the apples are pressed in the traditional way with acacia wood boards and cloths to form 'cheese'. The resultant juice is bottled, then pasteurised to prolong its shelf life. Currently there are seven varieties in the Camla Farm range.



Camla Farm New Zealand Braeburn Apple Juice - Single varietal flavours, made from all natural ingredients. Sharp with crisp finish.

Camla Farm New Zealand Cox's Orange Apple Juice - Single varietal flavours, made from all natural ingredients. Sharp with underlying sweetness.

Camla Farm New Zealand Granny Smith Apple Juice - Single varietal flavours, made from all natural ingredients. Sharp green apple flavours.

True apple aficionados, the Grahams were undeterred by misfortunes in the market and proceeded to plant their cider orchard of specific astringent, tannic apple varieties, notably 'Kingston Black' and 'Sweet Alfred'. Now these trees are yielding sufficient fruit the Grahams are making traditional English-style still cider.

Annabel has also applied her vision to the local Dunsandel Store, transforming an existing dairy into a must-stop café. The shop still serves as the local store and post office, but now boasts a bountiful deli counter, with home baking and a wealth of local produce and products, including, of course, Camla Farm apple juices and cider.

The café's seasonal menu is appealingly 'old-fashioned' offering superb tasty food, cooked in a rustic country style plus a selection of local wines. If only there were more country stores and cafés like this around the regions of New Zealand where the passion for local produce was showcased. Annabel provides a sense of community with the store packed with household essentials, artisan products and gifts from throughout Canterbury.

Dunsandel Store, Main South Rd, Dunsandel, Canterbury
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CAMLA FARM'S CIDER CHICKEN

8 boneless, skinless chicken thighs
salt and freshly ground black pepper
flour for dusting
olive oil and butter for pan-frying
1 large onion, sliced
1 stick celery, sliced
2 bay leaves

1 stem rosemary
6 sage leaves
500ml Camla Farm Blend cider
chicken stock (if needed)
2 Cox's Orange apples, peeled, cored and quartered

Season chicken with salt and pepper and dust with flour. Heat olive oil and butter in large frying pan or casserole dish and panfry chicken without browning.

Remove from pan. Add onion, celery and herbs and sweat until soft but pale. Add the cider and chicken. The cider should just cover the chicken (if not add water or chicken stock). Simmer for 30 minutes.

Add the apples and simmer for 15 minutes. If the sauce is sloppy remove the chicken, bring back to the boil and cook until further reduced. Adjust the salt and pepper to taste and serve with mashed potatoes. Serves 4.

Back to NZTCA Conference 2010 [Field Visits](#)