



WINTER 2010

Welcome to the first of our "new format" newsletters.

We are excited about the many events and specials we have coming and because you have specifically asked to be notified in advance, we are now going to do this in a seasonal newsletter – so you can diary the events you are interested in, well ahead!

In this newsletter.....

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- **Murder Mystery nights**
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Winter Escape:

Although the winter so far has been reasonably mild and sunny, and the days are lengthening, it is about now that we all start thinking about a small treat to get us through to the summer. We are offering you a special package – a night's accommodation in our beautiful Green Room, pre dinner drinks in front of the fire, a 3 course meal incorporating our farm produce (it's tamarillo season!!), for the standard price of \$250.00 but we are including a bottle of our local award winning wine and a box of Tara Lodge produce, to add mid winter Christmas spirit! Phone us to book 09 4314730. (Valid till end of September)

Murder Mystery Nights:

A new event at Tara Lodge, guaranteed to spice up dreary winter nights. Come & be part of the murder (imaginary of course!) Dust off your detective brain; pick out your special outfit to match the character you will be allocated, and bring a sense of fun & acting.

The price of \$150.00/person includes a chef-prepared meal, pre dinner drink & wine with dinner.

You could also stay the night (if you dare!) for an additional \$120.00 including breakfast.

Register your interest on info@taralodge.co.nz

There are only 8 people at each night, so be in quick to reserve your place. Dates to be confirmed.

Tales of Tara Lodge:

As townies-come-to-the country, there have been many funny incidents up here at Tara Lodge – a sort of "James Herriot meets Mangawhai". Liz has been channelling the journalist DNA she has, and you can read some of these stories on www.taralodge.co.nz -click "Tales" icon

Nana's Kitchen Master Class:

Friends visiting during cooking sessions have suggested enthusiastically that we should have a Master Class to cook old fashioned delights such as Lemon Curd, Ginger Gems, Tamarillo Chutney. A cost of \$50.00 per person will include picking your own ingredients, cooking & tasting, and a beautiful Nana-type afternoon tea with heritage china. Classes will be held on Saturday afternoons. To register, email us on info@taralodge.co.nz

Tamarillo Tips:

Watch prices at supermarkets – they vary greatly! Due to the hot dry summer, fruit is not as plentiful as in past years, so prices are higher. Look for deep red fruit that has no green near the stem, and is firm and unwrinkled.

Try slices of tamarillo fried up with your bacon – yum!

Look at our website for lots of good recipes – and to buy our famous products or gift boxes.

Gift Boxes:

If you are starting to think about Christmas presents (only 5 months to go!) we can do a special price for corporate gift box orders over 20 and will arrange delivery on your behalf, so please contact us. Look at our gift boxes on line www.taralodge.co.nz