



Euroa Butter Factory - Winter



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May/June 2010

The last days of Autumn and the rain has really settled in. The open fires are burning as large puddles form in the gardens. What better excuse do you need to enjoy a glass of wine?

The Butter Factory's original coolroom is finally being transformed into another ensuite bedroom. Our trusty plumber has the wonderful job of roofing it in the rain next week. We wonder who will be the first to stay in the room - and when?

We have some great Winter events planned to occupy you on a grey day.

Monthly Dinners

Our monthly dinners have proven to be very popular. Come and enjoy dinner in the bar one evening. We change the menu each month to create a three course dinner....often with a surprise to start the evening off.

Our next dinner dates are:

Saturday 19th June

Saturday 24th July

Saturday 21st August

To book a table call Rebecca on 5795 1408 or email to enquiries@euroabutterfactory.com.au. These dinners definitely require pre booking

Events

History, Heritage & Heroics Weekend

June long weekend

Euroa opens its doors again to celebrate its history. Guided tours, horse and carriage rides, local stories, wine & music are offered as many of the town's old buildings open up to the public.

The Butter Factory will be open on Sunday 13th June from 2pm for wine & light meals and the blues band "Mr Black & Blues" will be playing. Please come and join us!

For more information on the History, Heritage & Heroics Weekend, go to www.strathbogje.vic.gov.au to check out all of the tours & to plan a great weekend away.

Sausage making

26th June

Renowned local butcher Scott Reid from Avenel Meats is holding his next class at the Butter Factory to demonstrate the art of sausage making while you get your hands 'dirty' making your own.

Spend an afternoon creating your own snags & then enjoy eating some of Scott's own fantastic hand-made gourmet sausages on a pile of mash with a glass of local wine (they are great with a local shiraz!).

Saturday 26th June

Price: \$65.00 per person incl all ingredients, Scott's tips and the dinner.

Limited numbers and booking essential - phone Bec on 57951408 or email us at enquiries@euroabutterfactory.com.au

What do you do when your veggie garden is overrun with

stinging nettles? Well, we fed them to our guests!! Our May dinner guests enjoyed our nettle soup, served with cream. It was based on a recipe we saw on River Cottage and it was so good and so healthy that we thought we'd share our version of the recipe with you.

Nettle Soup

A bag of stinging nettles - we hand picked ours from the garden (with gloves!). Wash well & remember they don't lose their sting until cooked.

One onion

3 potatoes - using 3 small ones keeps the soup an amazing green colour which I prefer. We made it with 3 large and it was thicker consistency.

Garlic

1 chilli

Vegetable or Chicken Stock

salt & Pepper

Butter

Cream to serve

Bay Leaf

Rough chop onion & garlic

Peel potatoes & dice

Heat pan with splash of olive oil & about a tablespoon of butter and melt

Add potatoes, garlic & onion and fry lightly

Add chopped chilli & 1/4 tsp cayenne pepper

Add nettles and cover with stock

Add bay leaf

Cover and simmer til potatoes soft

Blend til smooth & season to taste

Look forward to seeing you all again soon.

Sincerely,

Rebecca Gannon

Euroa Butter Factory

www.euroabutterfactory.com.au
