



# TASTE



## Gourmet Grocer & Cafe

Grocer • Deli • Cafe • Hampers  
Web Store • Picnic Hampers

# Christmas 2011

### TASTE GOURMET GROCER & CAFÉ

*"Food lovers paradise!"*

73 Victoria Street EAST GOSFORD

Ph 4324 2130

[www.tastegourmet.com.au](http://www.tastegourmet.com.au)

Email: [enjoy@tastegourmet.com.au](mailto:enjoy@tastegourmet.com.au)

#### CHRISTMAS 2011 HOURS

Monday to Friday 8.30am - 5.30pm

Saturday - Sunday 8.30am - 4.30pm

*The perfect place for Christmas food and gifts!*

WINNER - Best Café 2010, 2009+ 2007  
Central Coast Business Achiever Awards

Finalist - Outstanding Café 2008 and 2007 Central Coast Sun Weekly Business Awards

WINNER - Employee Excellence Central Coast True Local 2007 Business Awards

Finalist - Gourmet Food & Deli Central Coast True Local 2008 and 2007 Business Awards





## Christmas Cakes

From us to you this Christmas, our Christmas cakes are lovingly made from traditional recipes. These great products feature premium quality ingredients, dried fruits and nuts to create a special treat for your family or a stunning gift!

### Traditional Christmas Cake

#### Taste Gourmet

This traditional cake is hand made and decorated, using premium quality ingredients - this is moist cake which matures well. Beautifully presented and garnished with cherries, peel & almonds.



Sizes 1 kg \$32.50  
Available Now

### Jewelled Christmas Cake

#### Phillipas

This delightful Cake is a very special treat for Christmas. Small and nutty, is it filled with delicious almonds, walnuts and pecans. These are combined with dates, sticky glaze pineapple and apricot and a dash of brandy

Limited numbers so be quick!

Sizes Approx 560 gms \$22.50  
Available Now



## Special Cakes

### Christmas Stollen

#### Traditional

A delicious treat from Europe, this is our version of the traditional German style Christmas cake.

Price \$16.25  
Size 575 gms



### Panforte

#### Phillipas

This is a traditional rich Italian flat cake, filled with honey, almonds, hazelnuts and macadamias and premium dried fruit. With as delicious nutty texture and exquisite spiciness, it is a special treat served at Christmas. Serve very thin wedges with coffee, liqueur or dessert wine.

Size 360 gms \$17.95  
Available Now



## Christmas Puddings

### Traditional Christmas Pudding

#### Taste Gourmet

Our puddings are available in three sizes and are made with premium of fruit & select ingredients; fresh eggs, fresh butter, fresh breadcrumbs, flour, spices & brandy. Presented wrapped in calico, ready for eating on Christmas Day! Fully cooked - just heat to serve!



Sizes 150 gms \$ 8.95  
400 gms \$ 17.95  
900 gms \$ 28.95

Ordering Not required  
Available Now

### TO FLAME YOUR CHRISTMAS PUDDING!

Make your Christmas special by flaming your Christmas pudding in the traditional way!

#### Step 1

Warm the pudding. Either leave it in a warm oven during dinner or microwave it before serving.

#### Step 2

Put the pudding on a heatproof plate while the dishes are being cleared. Make sure that you have a clear, unobstructed route to the table. And be sure that there is a place to set the plate down.

#### Step 3

Pour a cup of rum or brandy over the pudding and strike a long match or fireplace lighter. Touch the flame to the base of the pudding. As soon as the low blue flame covers the pudding, carry the pudding into the table.

#### Step 4

As soon as the flames die down, spoon some brandy butter onto the pudding. It will melt down the sides.

#### Serve with

- Brandy Butter \*
- White Brandy Sauce \*
- Chocolate Sauce with Cointreau \*
- Caramel Sauce \*
- Butterscotch Sauce \*
- Homemade Custard

\* Available at Taste Gourmet



Recipe



## Christmas Favourites

This Christmas we have all your favourite traditional Christmas treats, most are hand made - indulge and enjoy! These goodies are great for you and perfect for gift giving!

### Gourmet Fruit Mince Pies

With our special mix of premium fruit mince & glace cherries, soaked in rum, and encased in fine short pastry, our gourmet fruit mince pies are baked fresh for you - a real gourmet treat!  
Box of 4 \$7.95



### Christmas Rum Balls

*Taste Gourmet*  
Old fashioned rum balls, hand made by us using real chocolate and Australian Bundaberg rum. A delightful addition to the Christmas table!  
\$5.50



### Christmas Yum Balls

*Taste Gourmet*  
Scrumptious moist nougat style rum balls with real rum, topped with white chocolate and a glace cherry on top! A delightful addition to the Christmas table!  
(available Dec 12) Box of 6 \$12.50

### Traditional White Christmas

*Taste Gourmet*  
A Christmas favourite, we make ours by hand to our family recipe, rich, moreish and with glace cherries!  
\$5.50



### Cherry, Cranberry & Pistachio Nougat

*Limar Nougat*  
This is the perfect Christmas treat or gift. A festive combination of cherries, pistachios and cranberries will make this a delightful addition to your Christmas table.  
\$10.95



### Vanilla & Pistachio Nougat

*Limar Nougat*  
A classic combination of almonds and rich nougat will make this a delightful addition to your Christmas gift list.  
\$10.95



### Chocolate, Almond & Hazelnut Nougat

*Limar Nougat*  
A special combination of chocolate nougat studded with roasted almonds and pistachios will make this a sought after Christmas treat.  
\$10.95



### Gourmet Magic Mix Toffees

*Aunty Joans*  
A delicious selection of gourmet soft toffees studded with a mix of macadamias, almonds, cashews and hazelnuts and drizzled with white chocolate. The perfect accompaniment with coffee, a delightful gift and the perfect Christmas sweet treat!! Hand Made in South Australia.  
Also available as **Hazelnut Toffee, Almond Toffee, Cashew Toffee and Macadamia Toffee.**



## Celebrations

### Wild Hibiscus Flowers

The ultimate garnish for a Christmas champagne celebration! Enjoy this gorgeous Australian native product - perfect for your special Christmas celebration or the ultimate decadent gift!

Each bottle contains 12 flowers all floating in an exotic fruit flavoured syrup that will complement sweet and savoury foods. The flavour of hibiscus flowers is a combination of raspberry, plum, watermelon and rhubarb!

**SERVING:** Place a whole Wild Hibiscus Flower in the bottom of a champagne flute & top with a spoonful of syrup! Fill slowly with your favourite Champagne for a unique, spectacular and delicious special occasion experience! Bubbles stream off and open up the flower, while the drink changes from bright pink at the bottom to light pink at the top. Enjoy your champagne and eat your flower - it has a sweet fruity flavour!



### Wild Hibiscus Flowers in Syrup

*Kurrajong Native Foods*  
Size 11 flowers \$15.95  
Available Now

### CHRISTMAS COCKTAIL: WILD HIBISCUS DAIQUIRI

A deliciously smooth sweet & sour blend the Cubans would be proud of!

3 oz white rum  
1 oz fresh lime juice  
1 oz wild hibiscus syrup  
Wild Hibiscus Flower garnish

Place flower in martini glass & stand upright. Pour ingredients into cocktail shaker with ice. Shake vigorously for 10 seconds. Strain into glass, garnish with lime wheel  
Simple, strong & rich, just the way we like it!



Recipe

### Wild Hibiscus Flower Champagne Jellies

**The perfect, simple, very adult and absolutely gorgeous desert for Christmas entertaining party! Your guests will never know how simple this is & you will seem like an genius in the kitchen!**

#### INGREDIENTS

**1 jar Essence of Wild Hibiscus Flowers**  
1½ cups sparkling wine (the half empty bottle of bubbly left in the fridge is a great use for this recipe)  
½ cup water  
**5 gelatin leaves or 3 teaspoons gelatin powder**  
Whipped cream and dark chocolate curls for garnishing  
(Ingredients in bold available at Taste Gourmet)

#### WHAT TO DO

Add sparkling wine to a mixing bowl  
Pour ½ cup of the Hibiscus syrup (no flowers) and the wine into a small saucepan over low heat with warm water & dissolve gelatin. Do not boil. Pour into the wine through a sieve & mix through. Place a Wild Hibiscus Flower into 6-7 champagne flutes or fancy glasses & 2/3 fill with the jelly mix. Refrigerate overnight to set (the flowers will set in all sorts of crazy positions). Top with a whipped cream & curled dark chocolate.



Recipe



## Gingerbread

### Gingerbread Gift Box

*Gingerbread Folk*

Beautifully presented gift boxes of gingerbread miniatures (available 12 Dec)

Size 130 gms

Price \$8.50



### Festive Gingerbread Trees Box

*Molly Woppy*

Festive gingerbread trees perfect for gifts or the Christmas table

Size 150 gms

Price \$13.50



### Gingerbread People Gift Box

*Molly Woppy*

Festive gingerbread trees perfect for gifts or the Christmas table

Size 150 gms

Price \$13.50



Individual Gingerbread Trees and People also available



## Shortbread

### Traditional Shortbread Round

*Phillipas*

Rice flour and butter give this traditional Scottish style shortbread round its distinctive nutty flavour and texture. It is made to be broken into wedges

Size 250 gms

Price \$14.50

### Butter Shortbread Stars

*Taste Gourmet*

Our butter shortbread stars are made the traditional way, using a classic recipe - and plenty of unsalted butter! The result is a lovely short but sweet biscuit that tastes just like Grandma's.

Size 200 gms

Price \$11.95



### Pistachio & Cranberry Shortbread

*Taste Gourmet*

Our classic butter shortbread is studded with roasted pistachio nuts for a real gourmet treat!

Size Box of 6

Price \$11.95



### Macadamia & Lime Shortbread

*Taste Gourmet*

Our classic butter shortbread is studded with roasted macadamia nuts and lime for a real gourmet treat!

Size Box of 6

Price \$12.95



## Special Treats

### Paris inspired Macarons

From Paris trained pastry chef comes our very special macarons. Made famous on Masterchef, come taste why delicious treats have become our most popular goodies!



Flavours: Raspberry & Chocolate, Crème Brulee, Coffee, Passionfruit, Pure Chocolate, Pistachio and Salted Caramel

Available individually or in gift packs. Please pre-order for large orders

### Pashmak Persian Fairy Floss

*Pariya Foods*

Pashmak is the Persian word for hand-made Persian fairy floss (cotton candy). Pashmak is the original type of Persian candy floss / cotton candy, made from sesame and sugar.

Pashmak is served on its own or as an accompaniment to fruits, cakes, ice creams, puddings and desserts.



Flavours Rose, Saffron, Pistachio, Vanilla, Chocolate and Orange Blossom

### Dark Chocolate Strawberries/Apricots/Oranges

*James Road*

Premium dried Australian strawberries/apricots/oranges dipped in quality dark chocolate make these an indulgent delight. A luxury for you, or a delightful gift for those who love great food!



## Chocolates

### Taste Gourmet's Hand Made Chocolate Truffles

For a unique and very special Christmas treat indulge in our exquisite hand made Belgian chocolate truffles. Available singly or choose a selection for a gift box. We also have our own gift box selections. The truffles are available in white, milk and dark chocolate and include our new Christmas Truffles, Christmas Snowflake, Christmas Night and Christmas Spirit.

Size Individual \$2.25  
Gift boxes - various sizes

### Chocolate Truffles Gift Boxes

*Guylian & Gavarny Belgian Chocolate*

Beautifully presented gift boxes of milk, dark and white chocolate truffles. Chocolate doesn't get any better than this!



### Chocolate Truffles in BonBon Gift Box

*Fardoulis Chocolate*

Beautifully presented bon bon gift boxes of milk chocolate truffles.

Avail 12 Dec

Size 100 gms

Price \$8.50





## Christmas Hams

### Cooked Hams

*Simply the Best Smallgoods*

Named for good reason, our *Simply the Best* Boneless Cooked Hams have a moist texture makes it slice with ease, and its mild smoky flavour makes it a popular choice. The hams are gently tenderised and slow cooked which makes them exceptionally low in fat but still high in flavour. An award winner these hams is made from the finest Australian pork, and is exceptionally tender and flavoursome and gluten free.



Perfect for Christmas, served hot or cold. Our hams come in two styles:



### Cooked Ham Boneless

Perfect if you don't want a large ham and because it is boned, you only pay for the boned meat!

**Size** Random weight - approx 2.5-3.5 kilos (weight may vary as shown above, we cannot take orders for specific weights)

**Price** \$19.50 per kilo (whole)

**Ordering** Required

### Cooked Leg Ham on the Bone

Perfect for the family, a full sized ham with bone!

**Sizes** Half Leg Ham (varies from 4.5-6kg)  
Whole Leg Ham (varies from 9-12kg)  
(weight may vary as shown above, we cannot take orders for specific weights)

**Price** \$17.50 per kilo (whole or half)

**Ordering** Essential



## Christmas Meats

### Cold Sliced Meats

We offer a selection of premium deli meats, fresh sliced to your requirements

**Soccerball Leg Ham**  
**Roast Beef**  
**Hand sliced Ham off the bone**  
**Prosciutto**  
**Pancetta**  
**Mild Hungarian Salami**  
**Danish Salami**  
**Pepperoni**  
**Strasbourg**

Hot Hungarian Salami and more.

### Pates

We offer a selection of premium fresh pates including:

**Maggie Beer Pheasant Farm Pate**  
**Maggie Beer Duck Sherry & Green Peppercorn Pate**  
**Smoked Salmon Pate**



## Christmas Seafood

### Fresh Seafood

Our seafood is available fresh from the Sydney Fish markets several days per week.

PRE-ORDER IS ESSENTIAL at least 48 hours before pickup.

Market prices apply - please ask for current prices when you order. Please order by the kilo.

**Blue Swimmer Crab** - fresh, whole crab  
Size: approx. 4-5 crabs per kilo

**Atlantic Salmon Fillets** - Skin on, deboned  
Size: approx. 4-5 fillets per kilo

**Sydney Rock Oysters** - Skin on, deboned  
Size: 1 dozen medium sized

**Crystal Bay Prawns** - Whole, cooked  
Size: 1 kilo

**Moreton Bay Bugs** - Whole, cooked  
Size: per kilo

**Baby Octopus (local)** - Cleaned  
Size: whole per kilo

### WHOLE FISH - ALL WHOLE PRICE PER KILO

**Barramundi** Large, farmed  
**Flathead** - Medium large  
**Baby Snapper** - whole, plate sized  
**Ocean Trout**  
**Flounder** - New Zealand  
**Kingfish** - Hirimasa  
**Rainbow Trout**

### FILLETS - DE-BONED PRICE PER KILO

We can supply most of your seafood requirements. Please ask us if what you require is not listed above.

Atlantic Salmon	John Dory	Redfish
Barramundi	King Fish	Sea Perch
Blue Eye Cod	Ling	Silver Dory
Bream	Marlin Loin	Silver Warehou
Flathead	Mahi Mahi	Snapper
Gemfish	Ocean Trout	Swordfish
Hot Smk Hirimasa	Rainbow Trout	Yellow Fin Tuna
Kingfish	Rainbow Trout ~	
Jewfish	Smoked	

## Three Citrus and Mustard Glazed Whole Ham

**Serving size:** Serves 12 with lots of left overs

**Preparation Time:** 30 mins

**Cooking Time:** 1 hour 30 mins

### INGREDIENTS

**6-8 kg Simply the Best Leg Ham on the Bone**

**1.5 cup Taste Gourmet's Citrus Orange Christmas Glaze**

**4 teaspoons Dijon mustard**

**2 tablespoon water**

(Ingredients in bold available at Taste Gourmet)

### WHAT TO DO:

Preheat the oven to moderate (180 degrees C). Cut through the rind about 10cm from the shank end of the ham in a decorative pattern.

To remove the rind, run thumb around the edge of the rind just under the skin. Start pulling the rind from the widest edge of ham, continue to pull the rind carefully away from the fat up to the decorative pattern. Remove the rind completely. (Reserved rind can be used to cover the cut surface of the ham to keep it moist during storage.)

Combine the glaze, mustard and water in a small saucepan, stir over a medium heat until melted. Place the ham on a wire rack in a large baking dish; pour a little water into the dish.

Brush the ham with the marmalade glaze. Cover the shank end with foil. Bake in a moderate oven for about 1 hour 30 minutes or until browned all over, brushing occasionally with the glaze during cooking.



Recipe



# Christmas Table

## Savoury Christmas Sauces & More!

Perfect for the Christmas meats & seafood, these delightful sauces and condiments are hand made & a favourite with many families. Here are our favourites:

### Classic Cranberry Sauce

*Maxwell's Treats*

Traditional Cranberry Sauce made by hand with crushed cranberries, perfect for the Christmas turkey.

### 4 Turkey - Cranberry & Orange Jelly

*Hanks*

Cranberries are carefully cooked with Hanks famous Apple stock and a splash of fresh orange and lime is added to complete the mix. A perfect accompaniment to turkey, chicken or ham.



### 4 Ham - Cherry, Seeded Mustard & Ginger

*Hanks*

Plump sour cherries are carefully blended with fresh ginger and seeded mustard to create that special taste. Use as a glaze on Ham, Pork or even with Turkey or Chicken



### 4 Lamb - Apple, Rosemary & Mint

*Hanks*

This superb combination of fresh apple, Hank's famous apple stock, onion relish, and a fresh rosemary and mint combination will ensure your tastebuds start tingling. Perfect for Christmas lamb - roasted, grilled or barbequed! Use on cold meats to make your favourite sandwich even more delicious.



### Tangy Beetroot Relish

*Taste Gourmet*

Made by us, a vibrant tangy relish with generous amounts of beetroot, fabulous with Christmas game meats

### Caramelised Onion Jam

*Taste Gourmet*

Made by us, a gourmet taste experience of slow cooked onion, caramelised sweet and sour, perfect with Christmas ham, beef or pork.

### Red Tomato Relish

*Taste Gourmet*

Our best selling product, hand made to Nan's recipe, this is the classic accompaniment to almost any meat or cheese.

### Roasted Red Capsicum and Chilli Jam

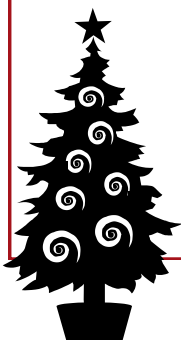
*Taste Gourmet*

Our award winning chilli jam with home grown chillies and slow roasted capsicums to make a moreish and fiery condiment perfect with seafood, mix with sour cream as a dip, pour over cream cheese or brie, marinate your favourite meat, this is a very versatile bottle.

### Dill & Lime Mayonnaise (for Seafood)

*Doodles Creek*

The subtle dill flavour and lime juice zing make this mayonnaise a perfect accompaniment to most fish dishes. You can also mix Doodles Dill and Lime mayonnaise with some chopped boiled potatoes for an instant potato salad or added to chopped hard boiled egg for a wonderful sandwich filler.



# Christmas Table

## Aioli (for Seafood)

*Doodles Creek*

Extra virgin olive oil infused with rich garlic make this a delicious mayonnaise to enjoy with various seafoods or chicken. It is also great as an accompaniment to steamed vegetables, such as asparagus or broccoli.



## For The Christmas Meats & Seafood

We have a full range of condiments and accompaniments for your Christmas feast.

- *Simon Johnson* Dijon Mustard
- *Taste Gourmet* Red Tomato Relish
- *Taste Gourmet* Spicy Peach Chutney
- *Hanks* Onion Marmalade for Beef and BBQ
- *Maxwell's Treats* Mint Jelly
- *Taste Gourmet* Chilli Tomato Chutney

PLUS THERE'S LOTS MORE!

## Need hassle free & good value catering for your Christmas entertaining?

We can make your Christmas party easy! Simply order from our range of great gourmet platters, salads, desserts and more.

*Taste Gourmet Platters* feature our own gourmet foods and condiments, fresh fruits & vegetables, meats & small goods, sourced daily from our suppliers, prepared in our own kitchen.

*Taste Gourmet Platters* include a selection of sandwich platters, salads, mezze platters, antipasto platters, and cheese and fruit platters, full cakes and desserts and much more.

Our platters and catering are great value and easy to organise. Save time and money this festive season!

Pick up a copy of our easy to read *Taste Gourmet Platters* brochure in store or check out our web site

[www.tastegourmet.com.au](http://www.tastegourmet.com.au) for pricing and menus.





## Christmas Sweets

### Sweet Christmas Sauces

*Taste Gourmet*

Our very own hand made sauces - perfect for the Christmas Pudding and other Christmas desserts, these delightful accompaniments are made by hand and are a favourite with many families

- Summer Berries & Cointreau Sauce
- Blueberry Vodka Dessert Sauce
- Mandarin & Cointreau Dessert Sauce
- Rum and Raspberry Dessert Sauce
- Spiced Fig & Brandy Pudding Sauce

**Sizes** 250 mls - 275 mls

**Prices** From \$10.95

**Available** Now

### Chocolate & Pudding Sauces

*Maxwell's Treats*

A delicious range of chocolate and pudding sauces, perfect for your Christmas table

- Chocolate sauce with Cointreau
- Chocolate Fudge Sauce
- Caramel Sauce
- Butterscotch Sauce
- White Brandy sauce

**Size** 250 mls

**Price** From \$9.95

### Exotic Christmas Treats

*Taste Gourmet*

Perfect as an accompaniment to the Christmas pudding, as a dessert, or a treasured gift!

- Drunken Apricots in Brandy Syrup
- Blueberries in Vodka Syrup
- Drunken Figs in Brandy Syrup
- Raspberries in Rum Syrup
- Spiced Prunes in Port Syrup
- Summer Berries in Cointreau Syrup

**Size** 250 gms - 300 gms

**Price** From \$10.95



## Stuffings

### Macadamia & Cranberry Sourdough Stuffing Mix



### Wild Fig & Pistachio Sourdough Stuffing Mix

*Morpeth Sourdough*

From the kitchen of Morpeth Sourdough Bakery comes these superb stuffings, perfect for the Christmas meats and a real timesaver. Glorious gourmet flavours, choose from three varieties.

**Price** \$17.50



## Entertaining

### Antipasto Selections

Choose from a generous range of premium antipasto for entertaining! Our range includes:

- Gourmet Dips
- Premium Cheeses
- Olive Tapenades
- Pestos
- Semi Dried Tomatoes
- Marinated Eggplant
- Marinated Capsicum
- Balsamic Onions
- Pitted and Stuffed Olives
- Parmesan Cheese Biscuits
- Crispbreads
- Grissini
- Water crackers

Plus much more!



### Cheese Biscuits

These hand made biscuits are a very special treat. But be warned, they are addictive.

They tempt with their intensity of cheddar and parmesan and stand alone admirably or carry off a sliver of soft cheese topped with quince paste. The cayenne pepper dispatches a bite making them irresistibly moreish. A cheesy little number with a certain bite.

Available as Tasty Cheese & Parmesan and Smoked Garlic with Herbs.

**Size** 100 gms

**Price** \$8.50

### Cheese

We have a wide range of cheeses, from hand made and artisan cheeses to the best imported European cheeses. Our range includes Cows Milk, Sheep Milk and Goat Milk Cheeses. These are some of our favourites:



#### Soft White & Blue Cheeses

- Jindi Brie
- Adelaide Hills Brie
- Adelaide Hills Camembert
- Limestone Coast Jacky White Camembert
- Limestone Coast Lady Musgrave Double Brie
- Udder Delights Goat's Camembert
- Danish Blue



#### Hard Cheeses

- Limestone Coast Callendale Vintage Cheddar
- Grano Padano
- Puglia Pecorino Romano Wedge



#### Feta & Fresh Cheeses

- Limestone Coast Feta
- Limestone Coast Marinated Feta
- Udder Delights Goat's Curd
- Udder Delights Goat's Feta
- Paesanella Bocconcini
- Shaw River Buffalo Mozzarella
- Meredith Sheep's Milk Cheeses

**Choose any products and we'll them in a in any combination in a gift basket with Christmas decorations**



# Making Your Christmas Easier

**We know how hard it can be to get your Christmas organized, when time is short and there is so much to do!**

**We want to make every Christmas a magical dream.**

**So do you want to avoid leaving everything to the last minute? Print off our planner, put it on the fridge and just start at the beginning.**

## 8 weeks to go to Christmas day

Firm up your holiday diary, start talking to friends and family about everybody's plans. If you are going away, book any pet boarding services straight away.

Stock the fridge with antipasto, chips and dips so that any unexpected guests are not a chore (perfect time to check out your local market, and get an understanding of what is available). You will look the perfect host.

Choose your decorating theme for the season, review what you have already and what you think you would like to add to your collection.

Review all those odd jobs around the house, which annoy you - can you get any of them done now before your holiday entertaining begins?



## 6 weeks to Christmas day

Update your Christmas card list and draft your Christmas gift list and set a rough budget. Time to do some gardening and actually do some of those chores NOW.

Buy, order or make your Christmas cards.

Get your children involved in choosing or making the cards. If you wish to include a special photo, take it now so that it can be included in all your cards.

Start thinking about a Christmas menu, or perhaps you need to consider multiple menus for entertaining!

## 4 weeks to Christmas day

Time to bring the Christmas decorations out from storage, check all your lights for missing or broken bulbs etc. Start creating your ultimate Christmas dream.

Post your overseas gifts and cards. Post a letter to Santa with your children.

Get your Christmas Cakes and Puddings from Taste Gourmet to make sure you don't miss out!

If your menu involves turkey or duck, book now with your local market or butcher.

## 21 days to Christmas day

Choose an evening for the whole family to decorate the Christmas tree, make an event of it, with each person choosing a special ornament to put on the tree first.

Remove all that extra clutter from your home, so that your Christmas decorations will shine.

Finalise your menu and review your pantry for the basics.

Create your shopping list.

Pick up those cookies and shortbread from Taste Gourmet along with the other Christmas treats.

## 14 days to Christmas day

Gift shopping time, and make sure you get a couple of little stocking fillers for those unexpected guests or invitations.

Wrap your gifts as you collect them, ensuring that your Christmas wrapping is a gift in itself. Post any gifts for

interstate or for people you won't see before Christmas day.

Pick up all your condiments and accompaniment's shortbreads and biscuits from Taste Gourmet.

## 10 days to Christmas day

Play Christmas music and carols to get yourself in the mood and to help relax you during this busy period. Clean out your guests room, add some Christmas decorating touches to their rooms to ensure the Christmas spirit is throughout your home.

## 7 days to Christmas day

Order your Christmas seafood from Taste Gourmet. Don't be afraid to discuss your menu with our experienced staff at Taste Gourmet to ensure you are happy with your choices.

Complete your grocery shopping for the basics. Include batteries on your list to ensure you are prepared for any battery operated gifts. Also, stock up on your alcohol requirements before the last minute rush.

## 5 days to Christmas day

Relax, watch a Christmas DVD such as Polar Express, visit the local Christmas lights, take a Taste Gourmet picnic and candle to your local carols night.

## 3 days to Christmas day

Visit Taste Gourmet for your deli requirements.

Complete your full house clean, do the bathrooms and dusting. Ensure fresh linen is available for your guests.

## 2 days to Christmas day

Make stuffing and glazes Or buy them already made from Taste Gourmet). Do a mental checklist of all things Christmas, write down anything missing and do ONE last shop at Taste Gourmet. While you're there, stay for lunch and coffee, and relax! Promise yourself that anything else forgotten, is not that important and is not worth midnight trips to the crowded shopping malls.

## 1 day to Christmas day

Purchase fresh breads and pick up seafood at Taste Gourmet, fruit, vegetables and fresh flowers. Plan a family evening together, create or continue with family Christmas Eve traditions such as opening one present after dinner or hang your stockings up ready for Santa. Help the children prepare for Santa's visit with cookies and milk (or perhaps ice-cream and chocolate) and a note.

Complete your final clean, so you don't have to do anything tomorrow.

## And on Christmas day

Don't be afraid to ask for help as you prepare for your dinner. Savour the moment, watch the faces of each person as they open their presents.

Call your loved ones who can't be there.

*Merry Christmas*

