



Long Track Pantry
Jugiong



The leaves on the poplars have all fallen, heralding the arrival of winter in Jugiong. Down in our chilly part of the world we are pleased to welcome this beautiful cooking season and the delicious produce it brings with it. Our freezer is packed with gorgeous take away-meals for you to enjoy beside the fire at home and our shelves are brimming with new winter produce including Beetroot Relish, Pear & Ginger Chutney and beautiful Chunky Orange Marmalade.

Bakery News

Our Brasserie Bread is proving to be so popular with customers we are now stocking Sourdough, Ciabatta, Caramelised garlic and Sour cherry loaves Thursday—Sunday. The award winning Deek's Bakery in Canberra is also supplying the Long Track with a fortnightly delivery of beautiful gluten free bread products. In between deliveries, these products can be found in our freezer, so please ask if you are looking for gluten free bread.

New Products

We are always on the lookout for fantastic new products to bring to our shelves for new and regular customers. Some of our most recent additions include the following:

- Teardrops loose leaf tea and tea pouches.
- Whisk & Pin dehydrated fruit—the perfect travelling snack—in pineapple, mango, apple, strawberry and fruit salad
- Our own handmade Long Track Rocky Road with loads of almonds, dried cranberries and beautiful chocolate.
- Belgian Chocolate Frogs in white, milk and dark chocolate...very hard to resist!

June Long Weekend

We are looking forward to a busy long weekend and as such have decided to extend our trading hours as follows:

Friday June 11th 8.30am—5pm
Saturday June 12th 8.30am-5pm
Sunday June 13th 8.30am-5pm
Monday June 14th 8.30am-5pm
TUESDAYS CLOSED

Please call in and try our delicious winter warming menu:

Pea & Ham Soup
Chilli, Lentil & Coriander Soup
Toasted Spanish Flatbread with blue cheese, pancetta & red onion relish
Beef Bourguignon Pie
Mediterranean Chicken Pie
Long Track Antipasto Plate
Long Track Ploughman's Lunch

Don't forget our yummy take away toasties too!!

Seasonal Country Cooking Classes

Having received some wonderful publicity in Good Living, Sydney Morning Herald and Food and Wine, Canberra Times, our cooking classes have become busier than ever. Please check the website for the program for the second half of 2010 and book in soon. We are able to run special classes for groups of 8-9 featuring any of the lessons held this year, on a date to suit you. This has been a most popular option as it is a wonderful way to spend a day or evening with friends.

Long Track Hummingbird Cake

Often sold out before lunch, this is our version of a much-loved classic

2 cups plain flour
2 tsp baking powder
½ tsp cinnamon
½ tsp ground coriander
½ tsp mixed spice
2 cups brown sugar
400g crushed pineapple drained
½ cup dessicated coconut
2 x apples peeled and chopped
1 cup almond slivers
2 eggs
2 tbsp golden syrup
Juice of 1 lemon
1 cup vegetable oil.

Preheat oven to 180 degrees. Mix all ingredients and pour into 23cm cake tin. Bake for approx 50 minutes or until a skewer inserted into the middle comes out with a few crumbs.

Take Home Catering

The Long Track Pantry is pleased to introduce a new catering menu option. We have a lovely menu of tasty treats available for customers to order, collect and serve at home. Menu options include; baby beef, bacon & red wine pies, tomato, basil & feta tartlets, marinated bocconcini balls, baby lemon tarts & rocky road.
Full menu on our website soon.