

## What's Up Duck?

Announcing our new line...

**Orange Obsessions**



## Breaking News

Duck Creek Macadamias set to exhibit at the Fine Food and Masterchef shows in Sydney

We couldn't resist it neither will you; our new flavour may have you developing a devotion bordering on OBSESSION!

Orange Obsession: Roasted Macadamias panned in orange flavoured couverture chocolate and dusted in Belgium coco powder



All new products will be available on line

[www.duck-creek.com](http://www.duck-creek.com)

Duck Creek Macadamias announces the New Christmas Lines, available 1<sup>st</sup> October

Duck Creek Macadamias announces their new Christmas lines, available 1st October. Here's a sneak preview of our stylish new Chocolate Box, Christmas Macadamia Tree and Love Hearts all dressed up and ready to gift for Christmas





**Duck Creek Macadamias set to exhibit at the Fine Food and MasterChef Shows in Sydney.**

Stand D2f, Hall 1 as part of the Flavours of New South Wales stand, Trade will be invited to view and taste our best sellers and our exciting new lines at the Fine Food Show, Sydney Convention Centre from the 5-8th September. Then in October, The MasterChef consumer show is on again at the Royal Hall of Industries, Moore Park. In its second year, we have been invited back after last year's success. Be sure to come and visit our Stand number R55 and indulge in the ultimate macadamia experience and try your luck on our "Pluck a Duck" chocolate wheel!

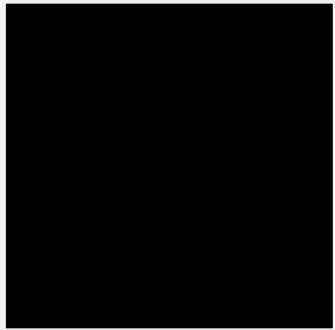


2010 Masterchef Live



**Announcing  
our Stylish  
Chocolate  
Box.**

**Containing 145g  
of award winning  
Fantasies**



**All Year Round Chocolate Box**



**Duck Creek  
Macadamias**

ARE PROUD TO ANNOUNCE JOINING FORCES WITH BRIDE ON LINE TO OFFER OUR AWARD WINNING COUVERTURE CHOCOLATE OVER HONEY ROASTED MACADAMIAS AS A BEAUTIFUL BOMBONIERE OR THE PERFECT GIFT FOR THE BRIDAL PARTY.



**Share the love all year**

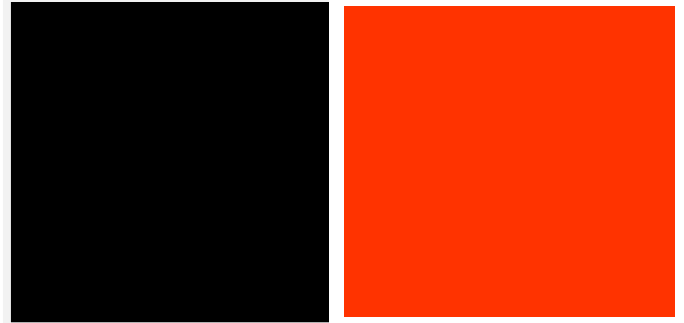
**Double the Love**

Let that special someone know you love them every day... With a duck creek macadamia love heart pack.

**2 x 150g  
chocolate over  
macadamia  
pieces.**



**HISTORY OF THE MACADAMIA** The macadamia is the only major commercial food crop that is native to Australia. The colonization of Australia by the British began in 1788 but it wasn't until 1875 that the recorded history of the macadamia began. Of course, the British weren't the first inhabitants of Australia. At the time of their arrival Australia was inhabited by aborigines, with a population of around 300,000. However, during the months of fall and winter (March to June), they would come from far and near to congregate on the eastern slopes of the Great Divide Range. Here they would feast on the seeds of two kinds of trees which were abundant in the area. One kind of tree they called "Kindal Kindal", which we now know as the macadamia. The first large planting of Macadamias occurred in 1890 on the Frederickson Estate at Rous Mill, New South Wales. They planted around 250 trees as a source of nuts for the family. Many of those trees still exist and are still producing a good crop of nuts.



**Recipe of the Month!**

**Macadamia Pesto!**

**PESTO:**

- 2 cups basil leaves tightly packed
- 60g (1 cup) unsalted macadamias
- 3 cloves garlic
- 65g freshly grated parmesan
- 125g macadamia oil
- Tsp. sea salt



Making pesto - wash and dry leaves. Put into a food processor with macadamias and garlic, process until well combined, scraping down the sides. Add cheese and salt, process again; slowly drizzle in oil (keep machine running) until smooth. Store in an air tight container- a film of macadamia oil over the top will help preserve. Store in fridge. Serve with cooked spaghetti.

**Duck Creek Macadamias**

Epicurean Providore P/L  
 145 Brooklet Rd. Newrybar  
 NSW 2479 AUSTRALIA  
 P: +61 (2) 6687 1877  
[www.duck-creek.com](http://www.duck-creek.com)

