

### NORTH & SOUTH - April 2008

#### + RECOMMENDS



#### Freshly Minted

A herb-gathering family tradition launches a thriving little business.



Rangiora's Jan de Voer has fond childhood memories of picking mint along the river banks near her family's Oamaru home. "We'd trudge home with bucket loads of fresh mint, wash and strip it so Mum could make mint syrup using a recipe given to her by our neighbour Mrs Thomas. It was a family tradition." Years later when de Voer

made mint syrup for friends one Christmas they were so impressed they urged her to go into business. Today Great Stuff's tangy Mrs Thomas's Mint Syrup flies out the doors of more than 45 delis and gourmet food suppliers throughout the country. Made from fresh mint that Jan and her husband Rob grow on their eight-hectare Balcairn property near Rangiora, the syrup is equally good for meats and in dressings as it is

trickled over ice cream, waffles and fresh fruit. Presented in elegant 100ml bottles imported from an Italian glass designer in Milan, it sells for around \$13.95. It also comes in a gluten-free range, which has a softer flavour and lends itself more readily to sweet applications.

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