

IN STORE

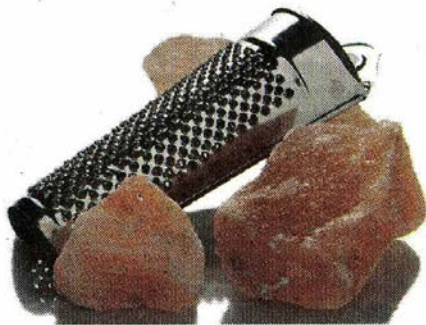
FRENCH-STYLE MUSSELS

The petit bouchot mussel of south-western France is coveted for its sweet, intense flavour. After three years' development and using growing techniques from La Rochelle, Brittany, the small mussel is now grown by Kinkawooka Shellfish off the South Australian coast. Sold live and ready to cook, in sealed bags, the season lasts until November. A pack feeds four for entrees or two for main course. \$11/kg, Christie's Seafoods, Peter's Fish Market and Claudio's Quality Seafoods, all at Sydney Fish Market; David Jones Foodhall.



SALT AWAY

In the glass-enclosed cool room at the new Victor Churchill butcher, Woollahra, there's a magnificent back-lit wall of salt bricks. Fashioned from huge salt chunks brought in from the Kashmir region of Pakistan, the bricks purify the room's air, infuse the meat with salt and contribute to the shop's chic decor. Off-cut chunks of the pink salt crystals are sold with a mini grater for DIY salt at your table. \$19.50/280g, Victor Churchill, Woollahra.



STAR RISING IN VIRGO

For the past seven years, Patrice Newell has made olive oil from fruit harvested at Elmswood, her farm in the upper Hunter Valley. This year's Virgo Extra Virgin Olive Oil is not as green in colour as previous years but is fruity and pungent with fine flavour. Elmswood, a 4050-hectare property, also produces beef, honey and, most recently, garlic, which is planted immediately after the olive harvest and is available from November. About \$35/500ml, O'Sullivan's Health Food, Northbridge; About Life, Rozelle and Bondi Junction; \$49.50 for two bottles at patricenewell.com.au.

