

# Edible Ellerslie a real treat



Kim Chan

## Lifestyle

Florist and event designer Kim Chan has spent the last few weeks hoarding cookware and fostering baby vegetable plants for the newest section of the Ellerslie Flower Show.

Edible Ellerslie promotes practical gardening and is centered around the idea of cooking what we grow.

Herbs, veges, and kitchen essentials are all part of the show, which features guest appearances from well-known chefs - including Christchurch's Johnny Schwass.

The key component in the new show section is the masterclass tent where chefs will do practical demonstrations alongside a gardener, with show-goers invited to stop for lunch, afternoon tea or cocktails.

Ms Chan has been working hard to get the edible tent looking its best.

She has masterminded everything from a food-focused logo to an arbor of stainless cookware and foliage.

The tent promises to be a sensory overload when cooking smells mingle with fresh herbs and mushrooms, cheeses, breads and preserves.

"We want to create an impression when you walk in," she said.

There is still time to book your spot at one of the tables.