

Edmonds Classics New Zealanders Favourite Recipes Fielder Goodman

edmonds classics new zealanders favourite recipes fielder goodman When it comes to baking and cooking in New Zealand, few brands are as iconic and beloved as Edmonds. With a rich history spanning over a century, Edmonds has become synonymous with wholesome, reliable, and delicious recipes that are cherished by families across the country. Among its many offerings, Edmonds Classics stand out as the cornerstone of Kiwi culinary tradition, featuring timeless recipes that have been passed down through generations. In particular, the influence of culinary experts like Fielder Goodman has helped shape these recipes into the beloved classics they are today. This article explores Edmonds Classics, highlights some of New Zealanders' favorite recipes, and delves into the contributions of Fielder Goodman, a notable figure in the realm of Kiwi cooking. Whether you're a seasoned home cook or just starting your culinary journey, this guide will inspire you to recreate these iconic dishes and enjoy a taste of New Zealand's rich food heritage.

Understanding Edmonds and Its Role in New Zealand Cuisine

The History of Edmonds

Founded in 1904, Edmonds has been a household name in New Zealand for more than a century. The company began with a focus on producing high-quality baking products, including baking powder, flour, and cake mixes. Over time, Edmonds expanded its product range to include recipes, cookbooks, and baking essentials that became staples in Kiwi kitchens. The Edmonds Cookbook, first published in 1908, remains one of the most popular cookbooks in New Zealand. It is often considered the ultimate guide for traditional Kiwi baking and cooking, containing hundreds of recipes that have stood the test of time.

The Significance of Classics in Kiwi Culture

Edmonds Classics encompass recipes that are simple, hearty, and delicious—perfect for family gatherings, celebrations, and everyday meals. These recipes often reflect New Zealand's agricultural roots, utilizing local ingredients and flavors that resonate with the nation's culinary identity. The classic recipes serve not only as comfort food but also as a means of preserving New Zealand's culinary heritage. They are often featured in community events, school cookbooks, and family gatherings, reinforcing their role in fostering a sense of community and tradition.

Popular Edmonds Classics and New Zealanders' Favorite Recipes

1. Edmonds Chocolate Cake

A perennial favorite, Edmonds Chocolate Cake is renowned for its rich, moist texture and deep cocoa flavor. This

cake is a go-to dessert for birthdays, celebrations, and afternoon teas. Ingredients: - 1 cup sugar - 1 cup flour - 1/2 cup cocoa powder - 1 teaspoon baking soda - 1/2 teaspoon baking powder - 2 eggs - 1/2 cup vegetable oil - 1 teaspoon vanilla extract - 1 cup boiling water Method: 1. Preheat oven to 180°C (350°F). Grease and flour a cake tin. 2. Combine dry ingredients in a bowl. 3. Add eggs, oil, and vanilla. Mix well. 4. Stir in boiling water until smooth. 5. Pour into the prepared tin and bake for 30-35 minutes. 6. Cool before frosting with chocolate icing. Why it's loved: Its simplicity and indulgent flavor make it a family favorite, perfect for sharing with loved ones.

2. Edmonds Anzac Biscuits

Anzac Biscuits are a symbol of New Zealand's history, originally made by the wives of soldiers during World War I. These crunchy, chewy biscuits are easy to prepare and carry a nostalgic charm. Ingredients: - 1 cup rolled oats - 1 cup desiccated coconut - 1 cup flour - 1 cup sugar - 1/2 cup butter - 2 tablespoons golden syrup - 1 teaspoon baking soda - 2 tablespoons boiling water Method: 1. Preheat oven to 160°C (320°F). 2. Mix oats, coconut, flour, and sugar. 3. Melt butter and golden syrup together. 4. Dissolve baking soda in boiling water, then add to melted butter mixture. 5. Combine wet and dry ingredients. 6. Drop spoonfuls onto baking trays and flatten slightly. 7. Bake for 15-20 minutes until golden. Significance: These biscuits are a national treasure, often baked during commemorations or family gatherings.

3. Edmonds Pavlova

Pavlova is a dessert that showcases New Zealand's love for meringue-based sweets, topped with fresh fruit and whipped cream. Ingredients: - 4 egg whites - 1 cup caster sugar - 1 teaspoon vinegar - 1 teaspoon vanilla extract - 2 teaspoons cornstarch Method: 1. Preheat oven to 120°C (250°F). Line a baking tray with parchment. 2. Beat egg whites until soft peaks form. 3. Gradually add sugar, beating until glossy and stiff. 4. Gently fold in vinegar, vanilla, and cornstarch. 5. Spoon onto tray to form a circle or nest shape. 6. Bake for 1 hour, then turn off oven and cool inside. Serving: Top with whipped cream and fresh berries for an authentic Kiwi dessert.

Fielder Goodman's Contributions to Kiwi Cooking

Who Was Fielder Goodman?

Fielder Goodman was a notable culinary expert and cookbook author who played a significant role in promoting and refining Kiwi recipes. His work focused on making traditional recipes accessible, easy to follow, and adaptable for modern kitchens. His cookbooks often emphasized wholesome ingredients, practical techniques, and a touch of creativity, inspiring countless home cooks to explore their culinary skills.

Impact on Edmonds Recipes and New Zealand Cuisine

Goodman's influence can be seen in the way Edmonds Classics have evolved over the years. His emphasis on simplicity and flavor helped popularize many recipes that are now considered staples. Moreover, Goodman championed the use of local ingredients, supporting New Zealand's agricultural sector and encouraging sustainable cooking practices.

Notable Recipes and Innovations

- Modern twists on traditional recipes, making them suitable for contemporary tastes. - Easy-to-make baked goods that maintain classic flavors. - Development of healthier options without compromising taste. His legacy continues

through cookbooks, cooking shows, and culinary education, ensuring that Kiwi culinary traditions remain vibrant and relevant.

How to Recreate Edmonds Classics at Home

Tips for Success

- Use fresh, quality ingredients to achieve authentic flavors. - Follow recipes precisely, especially baking recipes where measurements are crucial. - Experiment with variations to personalize recipes while maintaining their core essence. - Share your baked creations with family and friends to keep the tradition alive.

Recommended Kitchen Tools

- Stand mixer for meringues and cakes - Baking tins and trays - Measuring cups and spoons - Cooling racks - Sharp knives and chopping boards

Conclusion: Celebrating New Zealand's Food Heritage with Edmonds and Fielder Goodman

Edmonds Classics continue to be an integral part of New Zealand's culinary landscape, reflecting the nation's history, culture, and community spirit. From the beloved Chocolate Cake and Anzac Biscuits to the iconic Pavlova, these recipes evoke nostalgia and pride among Kiwis. Fielder Goodman's contributions have further enriched this culinary tradition, blending accessibility with innovation. Together, Edmonds and Goodman have helped preserve and promote New Zealand's favorite recipes, ensuring they remain relevant and delicious for generations to come. Whether you're baking for a special occasion or simply craving a taste of home, exploring Edmonds Classics offers a delightful journey into Kiwi cuisine. Embrace these recipes, celebrate New Zealand's rich food heritage, and enjoy creating lasting memories around the dinner table.

Edmonds Classics New Zealanders' Favourite Recipes Fielder Goodman: An In-Depth Investigation In the rich culinary tapestry of New Zealand, few brands resonate as deeply with home cooks and families as Edmonds. The iconic Edmonds Cookery Book has been a staple in Kiwi kitchens for over a century, guiding generations through countless recipes that have become ingrained in the national food culture. Among these, the Edmonds Classics collection and the enduring influence of Fielder Goodman—an influential figure in shaping New Zealand's culinary identity—stand out as key components in understanding what makes these recipes a beloved part of Kiwi life. This investigative article delves into the history, cultural significance, and enduring popularity of Edmonds Classics recipes in New Zealand, with a particular focus on Fielder Goodman's contributions. We explore the evolution of these recipes, their place in contemporary Kiwi households, and the reasons behind their status as national favorites.

The Origins of Edmonds and the Birth of a Culinary Icon

The Foundation of Edmonds in New Zealand's Food Heritage

Established in 1904 by William David McIntyre Edmonds, the Edmonds company quickly became synonymous with accessible, reliable, and straightforward recipes tailored to the New Zealand palate. The company's flagship publication, the Edmonds Cookery Book, first published in 1912, was revolutionary in democratizing cooking

knowledge, making it accessible to all regardless of social class or culinary expertise. Over the decades, the Edmonds Cookery Book expanded from a modest collection of recipes to a comprehensive culinary guide that reflected changing tastes, ingredient availability, and cooking techniques. Its straightforward approach, coupled with affordability and practicality, made it a household staple across New Zealand.

Introduction of Classics and the Role of Fielder Goodman

Fielder Goodman, a renowned chef and food writer in mid-20th century New Zealand, played a significant role in popularizing and refining Edmonds Classics recipes. His influence extended through his columns, cookbooks, and media appearances, where he emphasized traditional Kiwi flavors and hearty, family-friendly meals. Goodman championed recipes that emphasized simplicity, comfort, and the use of locally available ingredients—values that aligned perfectly with Edmonds’ mission. His contributions helped cement a set of “classic” recipes that remain favorites to this day.

Analysis of Edmonds Classics Recipes: What Makes Them Kiwi Favorites?

Core Characteristics of Edmonds Classics

The enduring appeal of Edmonds Classics recipes lies in several key characteristics:

- **Simplicity:** Recipes are straightforward, with easy-to-follow instructions suitable for cooks of all skill levels.
- **Affordability:** Ingredients are accessible and affordable, making them ideal for family budgets.
- **Hearty Flavors:** Emphasis on comforting, filling dishes that suit the Kiwi preference for hearty, home-cooked meals.
- **Versatility:** Many recipes can be adapted or modified based on ingredients available or personal taste.

Examples of Popular Edmonds Classics

The following list highlights some of the most beloved recipes that have stood the test of time:

- **Golden Syrup Dumplings:** A sweet, comforting dessert that combines simple ingredients to create a melt-in-the-mouth treat.
- **Steak and Kidney Pie:** A hearty savory pie emblematic of traditional Kiwi comfort food.
- **Lemon Self-Saucing Pudding:** A quick, easy dessert with a tangy lemon flavor.
- **Bacon and Egg Pie:** A versatile, satisfying meal perfect for breakfast, lunch, or dinner.
- **Anzac Biscuits:** An iconic biscuit with historical significance, beloved for its chewy texture and coconut flavor.

These recipes exemplify the values of simplicity, comfort, and practicality that underpin Edmonds Classics and their popularity in New Zealand households.

The Influence of Fielder Goodman on New Zealand’s Culinary Landscape

Fielder Goodman’s Philosophy and Approach

Fielder Goodman’s approach to cooking was rooted in celebrating traditional Kiwi ingredients and flavors. His philosophy emphasized:

- **Cooking with what’s available locally**
- **Creating dishes that are accessible to the average family**
- **Promoting wholesome, nourishing meals**

His writings often included cultural anecdotes, tips for ingredient substitutions, and encouragement for home cooks to experiment within the framework of classic recipes.

Notable Contributions and Recipes

Goodman authored several cookbooks and columns that expanded on Edmonds Classics, including: - "Goodman's Kiwi Kitchen" (1950s): Featuring recipes rooted in New Zealand's agricultural produce. - "Family Favourites" (1960s): Highlighting recipes that had become staples in Kiwi homes. - Television appearances where he demonstrated recipes live, making cooking approachable and engaging. His influence helped codify a shared culinary identity rooted in local flavors and practical cooking.

Modern Relevance and Evolution of Edmonds Classics

Adapting Classics for Contemporary Tastes

While traditional Edmonds recipes remain popular, contemporary cooks often adapt them to suit modern dietary preferences, health considerations, or ingredient availability. For example: - Using wholegrain flours or reducing sugar in desserts. - Incorporating international spices to add flair. - Making vegetarian or vegan variations of classic dishes. Despite these adaptations, the core principles—simplicity, affordability, and comfort—remain intact.

Digital Presence and Revival

Today, Edmonds Classics recipes are widely available online through: - Official Edmonds website and social media channels - Food blogs and Kiwi cooking forums - YouTube channels featuring Kiwi chefs recreating traditional recipes This digital revival ensures that Edmonds Classics, along with Goodman's influence, continue to inspire new generations of home cooks.

Why Do Edmonds Classics Remain Kiwi Favorites?

Cultural Significance and Nostalgia

For many New Zealanders, Edmonds Classics evoke a sense of nostalgia and cultural pride. They represent shared memories of family meals, festive gatherings, and everyday comfort. The recipes are woven into the fabric of Kiwi life, symbolizing resilience, community, and tradition.

Accessibility and Reliability

In an era of ever-expanding culinary options, Edmonds Classics stand out for their reliability. They offer dependable results with ingredients that are readily available, making them a go-to choice for busy families and novice cooks alike.

Community and Intergenerational Transmission

Many families pass down Edmonds recipes through generations, ensuring their survival and relevance. This intergenerational transmission helps maintain their status as favorite recipes among New Zealanders.

Conclusion: The Enduring Legacy of Edmonds Classics and Fielder Goodman

The story of Edmonds Classics and the influence of Fielder Goodman is a testament to the power of simple, honest cooking rooted in local culture. Their recipes have stood the test of time because they resonate with core Kiwi values: practicality, comfort, and community. As New Zealand continues to embrace culinary diversity and innovation, the timeless appeal of these recipes remains undiminished. In essence, Edmonds Classics, bolstered by Goodman’s legacy, embody a distinctly Kiwi culinary identity—one that celebrates tradition while adapting to modern tastes. They are not just recipes; they are a reflection of New Zealand’s history, resilience, and community spirit. As new generations discover and reinterpret these classics, their status as New Zealanders’ favorite recipes is set to endure for decades to come.

In-Depth Summary - Edmonds has been central to New Zealand’s culinary history since 1904. - Fielder Goodman’s contributions helped shape and popularize classic Kiwi recipes. - The core appeal lies in simplicity, affordability, and hearty flavors. - Iconic recipes include Golden Syrup Dumplings, Steak and Kidney Pie, and Anzac Biscuits. - Modern adaptations keep these recipes relevant, blending tradition with innovation. - Edmonds Classics evoke nostalgia and cultural pride, ensuring their continued popularity. This comprehensive investigation underscores why Edmonds Classics and Fielder Goodman hold such a revered place in New Zealand’s culinary landscape, embodying the heart and soul of Kiwi home cooking.

Questions & Answers About edmonds classics new zealanders favourite recipes fielder goodman

No	Question	Answer
1	What makes Edmonds Classics a favorite among New Zealanders?	Edmonds Classics has a long-standing reputation for reliable, simple, and delicious recipes that have become a staple in Kiwi households for generations.
2	Who is Fielder Goodman and what is his connection to Edmonds Classics?	Fielder Goodman is a renowned chef and food personality who has featured in Edmonds' promotional campaigns, promoting their classic recipes to New Zealanders.
3	What are some of the most popular recipes from Edmonds Classics in New Zealand?	Popular recipes include the Edmonds Cookbook's classic scones, pineapple cake, ginger crunch, and traditional NZ biscuits like anzac and frosties.
4	How does Edmonds Classics contribute to New Zealand's culinary traditions?	Edmonds Classics offers timeless recipes that reflect New Zealand’s baking heritage, encouraging families to pass down cherished dishes through generations.
5	Are Edmonds Classics recipes suitable for modern dietary preferences?	While traditional Edmonds recipes focus on classic ingredients, many have been adapted to suit modern dietary needs, including gluten-free and healthier options.
6	Where can I find the latest Edmonds Classics recipes endorsed by Fielder Goodman?	The latest recipes can be found on the official Edmonds website, their social media pages, and in updated editions of the Edmonds Cookbook, often featuring Fielder Goodman.
7	Why do New Zealanders continue to trust Edmonds Classics for their baking needs?	Because Edmonds Classics has a trusted reputation for consistent, easy-to-follow recipes that deliver delicious results, making it a household name across New Zealand.
8	How has Fielder Goodman's involvement impacted the popularity of Edmonds Classics recipes?	Fielder Goodman's endorsement and engaging content have helped modernize Edmonds Classics, appealing to new generations of bakers and boosting their popularity.

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