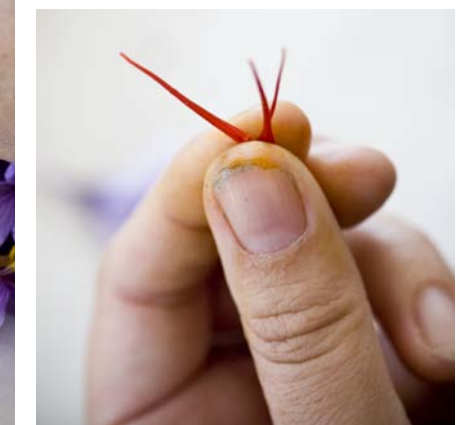




harvest of gold

Photography by Anneliese Hough

For just six weeks each year, an acre of ground in Hawke's Bay turns a delicate shade of purple as thousands of saffron crocuses poke their heads up ready for harvest at Terraza Saffron.



Owners Janice and Mark Potts and their regular helpers pick between 150,000 to 200,000 flowers over harvest, but the huge haul will yield just a kilogram of saffron threads, explaining why it's one of the most precious spices in the world.

The flowers' stamens are removed and then dried to create the threads, all on the same day. Janice and Mark's children Cole, Alex and Mackenzie, along with cousin Oscar, are on hand to help with the delicate operation, before having a bit of fun with the processed crocuses! Terraza Saffron is available from good food stores nationwide – for stockists call 06 874 9875 or visit terrazasaffron.co.nz