

Everyone's little sweetie!

If ever a new enterprise looked like being a runaway success it is Farm Cove's newly-opened delicatessen, Mon Bichon.

The brainchild of Farm Cove resident Sandra Farrell, whose friends and family all know her to be a creative cook, the dream became a reality when Sandra and daughter Michelle Harding decided to "go for it!"

The outcome is a charming, French provincial-style delicatessen with full catering service, award-winning coffee, meals to go and fabulous hand-made cakes. Packed with sauces, condiments, French cheeses, Italian meats, and fresh or frozen hand-made meals, Mon Bichon, meaning "my sweetie" is the answer to every busy household's prayers especially when it comes to home entertaining, corporate dinner parties and special celebrations.

Even if you just want to sit down in front of the TV with a home-cooked meal you didn't have to prepare yourself, then Mon Bichon offers a eclectic selection,



prepared in ceramic dishes ready for microwave or oven.

With Michelle in the shop, Sandra does the cooking. Sharing food and enjoying company has always been a big part of her life and she intuitively knows how to inject the "swoon" factor into her creations.

"I make all the perishable delicacies except for the pastries and French breads," Sandra says. "Customers can also eat in. Muffins, quiches, savouries, soups, salads and sweet items are available on a changing basis and our barista Daniel makes fantastic coffee too."

On the catering side, this enterprising team offers everything from antipasto platters and finger food for cocktail parties through to an intimate dinner service. And, if you're making your own party fare Mon Bichon has plenty of artisan ingredients to whip up a spread.

**Sandra Farrell & Michelle Harding, Mon Bichon,
Farm Cove Shops, Bramley Drive, Ph 576-8840.
Hours: Tues-Fri 9am-5.30pm; Sat 9.30am-4.30pm.**