"We brought the QAP at the Ashburton Motor Home show as the sales pitch sounded great. Decided to try it out with the pasta and was so pleased with the result. Decided to try Lambshanks and rice pudding.

What can I say but Thank You Thank You Thank You.

I prepared it all in the morning and dinner was so yummy and the meat was falling off the bones. The vegies looked like I had just put them in but cooked to perfection.
The rice pudding was so creamy.

The big bonus was that I did not have to be in a hothouse while they cooked - brilliant is all I can say!“

Frances Walker

”We brought our QAP from you at the field days just gone and tried it out last night for dinner, beef stroganoff. Just wanted to let you know we are total converts to this awesome way of cooking. You totally undersell the product though LOL. We shall be spreading the word on how fabulous it is not to mention so easy.

Living in a motorhome it will save us not only in gas with reduced cooking times but water as well. We had the beef strog in the top inner pot with water in the bottom and when we finished the water was so hot we used it for the dishes. On a scale of 1 to 10 we rate it at 15 easy.“

Thanks for a great cooker
Dave and Dale Jackson

”I have now cooked the last 2 night meals in the pot and I am IMPRESSED !!!!.... had a stew the first night and did the rice at the same time, and it was still hot as you said after all day and not over cooked and far nicer than a slow cooker that sort of stews all day, of which I don’t often use anyway, and last night we had a chicken dish ... really nice... just got to use less liquid etc as it doesn’t really thicken much etc.... but guess I can only get better with use !!!....“

Pene Cochrane

”First of all - LOVIN' the one pot. Use it at least twice a week during busy deadlines. Perfect for a hearty vege soup, and chicken curry! Won't have any problem writing up an honest and positive review for September's issue. I rave about mine!“

Clare Power, Bay Fisher Magazine

”We really enjoy our QAP and if I have not used it for a week, my husband starts whinging and asking when is he going to get some QA-food again.."

Smiley

”We have a quarter acre pot bought 2 years ago not only do I use it in our motorhome it is used constantly in our home the crockpot now resides in the garage. At present it has vegetable soup cooking I always make it at night so it stays in till next day no worries about watching the pot all

day!! Venison well all the flavours stay in the meat not stewed out. Could go on and on but just so pleased we bought it! Thanks"

Yvonne Dickson

”My friend Kate's really pleased. Her and her husband live "off the grid" in the middle of nowhere and the the fact the pot uses very little power or gas will be a huge benefit to them, as it is to us (we live in our fifth wheel caravan)."

Joanne Foster

”I used it for the first time last night and was amazed at how tender the meat was. It was a delicious dinner, a new essential to my kitchen."

Karen Birkby

”My cousin has one of these, just magic. I have a few people interested in one, I note there is a discount for buying 2, is it bigger if you buy 3 (or 4)!!"

Lois

”We met at the Auckland Boat Show and after trying out the pot have written an article with pics for our June edition.
We have just got back from a fishing trip up he Coromandel and thoroughly enjoyed using it.“

Graham Carter, Editor Fishing and Outdoors Newspaper

”We have since cooked a stew /casserole using a cut of basic chuck / blade steak and it turned out tender very succulent, better than a slow cooker. Corned beef is going next, I'll let you know how it goes.
I guess the stew has earned the pot a place in the cupboard , possibly on the top shelf!“

Cheers
Evan

”Just a thank you for our QAP carrier which arrived today. We purchased our pot at the Motorhome Show in Auckland and have used it numerous times. It’s great! We have in fact currently loaned it to a couple who haven’t got one so they can test it for themselves. I am sure they will be placing an order.“

One Pot Affair-Reviewed by Clare Power

”WHEN I FIRST GOT MY “QUARTER ACRE POT” I HAD PLANNED ON ADDING IT TO MY GLAMPING (GLAMOUR-CAMPING) COLLECTION. As a family we love camping in the summer months, and the more remote the better. I have become quite the “camp cook” over the years, churning out homemade butter chicken, fresh pancakes with maple syrup or pan fried snapper with minted smashed new potatoes and a tossed green salad. This is often much to the envy of our salivating camping companions, who are popping another freeze-dried meal into the billy! So you can imagine my excitement when I can across the “Quarter Acre Pot”. Now, after a few minutes prep at breakfast, we could come back from a day on the water and be dishing up chicken casserole, before our neighbours had barely tipped their freeze dried lasagne into the pot!

I decided to test it out at home before we took in on the road. My parents were staying and we had all four teenagers and tag-ons home for tea as well. In the morning after breakfast I popped a whole chicken into the pot, added stock, veges and my secret herbs and spices, boiled it on the stove for 12 minutes, and popped it into the vessel.

Later that afternoon, I put another whole chicken into the oven to roast. Unbelievably just prior to getting the chicken out of the over we had a powercut which lasted almost two hours! Stumbling over each other, we managed to light all the candles we could find around the house and set the table for dinner. Just like camping really! Now for the taste test! The votes were unanimous! The One Pot Wonder chicken was more moist, tasted nicer, and the veges had kept their colour and cooked to perfection.

From this little trial, I have gone on to make perfect hearty soups in a matter of minutes, beef casserole and a few other meals. The thing about this pot is that you simply cannot overcook your meat. It is always tender and tasty. It also requires no electricity or batteries. (Think the yoghurt maker of the 90’s.)

Why is this a great little invention for fisho’s? It will take you a few minutes to put together a meal and a few minutes to boil it on the stove. You can then place it into the cooking vessel, and have the choice of taking it out-wide with you, for a steaming delicious meal on the boat, or leaving it on the kitchen counter, so that the only kitchen activity you need to do when you go home it serve it up.... oh and fillet you fish!!

Needless to say, the Quarter Acre Pot has not made it into my”glamping” collection, but into my pantry, and used regularly, especially during magazine deadlines! (Bacon hock soup was YUM last night!)

PRODUCT TEST RESULTS: 9/10“

Bay Fisher Mag

”We bought a Pot at the Hamilton Caravan/motorhome show, we have been to South Island for

3 weeks in our Van, used the Pot for quite a lot of different meals, it was great, easy, convenient and after a little preparation in the morning the rest of the day was free, evening meal, job done. We found the meals so tasty that we also use the pot at home. It has been a great buy.“

Lorraine and Ian, Tauranga