

DIGEST

The Adelaide Showground Farmers Market Members' Newsletter April 2007 Issue 4



Chili Fest

Event : *Keeping it Hot* at the Adelaide Showground Farmers Market

Date: 22nd April 2007
Venue: Farmers Market Site
Contact: ASFM admin@asfm.org.au Ph: 8231 8155 Mob: 0415 162 037
Time: 9am -1pm

Follow the Chili Tasting Trail

The Adelaide Showground Farmers Market hots up on Sunday 22nd. A Chili Tasting Trail of the market will showcase "chili" produce. Customers can follow the trail with a map or look out for the chili sign hanging above participating stall holder tents. The producers will happily offer tastings and discuss their recipes and hot tips for cooking / baking and using chili's.

Kitchen:

Who: Aaron Yeoward and Tim Noble chefs in the "Appetite for Success" Program
What: The Chili Kitchen - selecting and using chilies in your kitchen
When: 10am

Entertainment:

Who: Alain Valdez and Mike Bevan
What: Hot & Spicy Latin guitar duo
When: 9.30am onwards

Stall Holders:

Who: Taronga Orchard
What: Chili Almonds

Who: Hillside Herbs
What: Chili Bushes

Who: Chocoholics Synonymous
What: Chili Chocolate

Who: Spice Girlz

What: Chili Condiments

Who: Kym Sues Kitchen

What: Chili Stix - Lightly baked and delicately flavoured with all natural herbs and spices, our chili stix (and other 3 varieties of stix) are both crisp and light, have very little fat and NO sugar. Perfect for when you are entertaining, to use on a BBQ platter or with dips, soups or just on their own with a glass of wine. One of our regular customers breaks her stix and tosses them through her warm chicken salad. So many uses!

Who: Riviera and Paolos Bakery

What: Chili Bread

Who: Bushmin Farmed Rabbits

What: Smoked Chili Rabbit Portions

Who: Warakilla

What: Red Curry Paste, Hot Chili Olive Oil & Fresh Chilis

AND MUCH MORE

Event: **April Masterclass**

Genevieve Harris presents *Preserving Flavour*

Join renowned chef and food writer Genevieve Harris
to learn the secrets of how to preserve the last of the summer's produce

Date: 29th April

Price: \$12 or \$11 for members

Venue: Farmers Market Demo Kitchen

Contact: ASFM admin@asfm.org.au Ph: 8231 8155 Mob: 0415 162 037

Time: 10.00 – 11am

Event: **Fair Trade Fortnight Launch at the ASFM**

Date: 29th April

Free

Venue: Market site

Activities: Demo soccer match with Fair Trade soccer balls
Amanda Daniels using Fair Trade produce and Market produce in the kitchen at 11am
Bands
Fair Trade presentation

Event: **Mother's Day at the Market**

Date: 13th May

Free

Venue: Market Breakfast Stall – The Food Business

Activities: Breakfast and buy her some of our fabulous flowers

Contact Info:

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