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Digest

Adelaide Showground Farmers Market Newsletter

Issue 28 November 2008

The spring season has definitely arrived, marked very significantly by the arrival of the new season's strawberries! Fresh strawberries and peaches with B.D-Farm honey yogurt with a sprinkling of cereal from The Original Cereal Company will set me up each morning very nicely thank you! Strawberries will soon be followed by Riverland stone fruit. Our cherry growers are not far away either and we're hoping some varieties will be ready later in November.

We are very happy to report that Ashbourne Valley Orchards will have a crop of cherries this year, after two seasons of devastating frost!

Do you have a special market recipe or a special way of cooking asfm produce? Why not send us your recipes and we can put them on the website for others to share and add them to our collection for the recipe book we have planned.

Special Events this Month:

Our new kitchen is in full swing and we have some fabulous guests for you this month.

On November 9th we will be welcoming Jimmie Pham from Vietnam, joining us as part of his Australian tour to raise money for his street kids' restaurant he has set up in Hanoi. Market goers will be asked to contribute a gold coin donation for this worthy cause. Also on the 9th we have **Jean Montagard** from France, courtesy of Alliance Française, to celebrate Adelaide's French Festival the following weekend at Carrick Hill. Check out the web site for more info: www.frenchfestival.org.au

We are delighted to welcome **Cheong Liew** at the market on the 23rd to demonstrate a couple of his speciality dishes. On the same day, **Sophie Piron**, an **AI Gore Climate Project** climate change presenter will present a slide show outlining the causes and impact of climate change and how we can help. Sophie will follow Cheong's demo on the 23rd November at around 11am.

Premier's Food Awards:

The Premier's Food Awards are being held this year in the new Goyder Pavilion at the Showground. A number of our stallholders are finalists including Bushmins, B.D-Farm Paris Creek, and Pendleton Estate. The ASFM is also a finalist this year in the Service to Industry category. If you would like to join in the celebrations, please feel free to join us on the big night. Unfortunately, like all big nights there is a cost, tickets are \$140. Phone the office for bookings and we'll make sure you sit with or near us!

asfm FARMA awards:

And then there are our own awards or actually they're your awards, the asfm FARMA awards! Nomination forms for these awards will be available from the website, the info tent and the office from the beginning of November. We would like you to nominate your favourite stalls for each of the six awards. Winners will be announced on the 21st December at a ceremony in the Market Square. When finalised, nomination cards will be available from market stalls and the Info Tent. This is your opportunity to reward your favourite stallholders for their hard work during the year.

ASFM The Making Of a Sustainable Farmers' Market DVD

Where's Wally? Come to the site office and grab your very own copy for only \$10 for members!

Blue Ribbon Cookbook

We also have a limited number of these beautiful cookbooks that are full of award winning recipes from SA Agricultural Shows. They are \$35 for members and \$40 for non-members and are available from the site office.

What's Hot in November:

We are back in full swing again after the Show and all our sites in the pavilion are now full. Take the time to have a good look around inside the pavilion as there are some new stallholders with some great new products for you to try. **Vicki Matchett's** fabulous range of crackers and dressings are on sale with the **Spice Girlz** range. Trish White's **Port Willunga Fine Foods** with her preserved limes and other goodies, and are in site 40.

We also have a new range of ready to eat gluten free, vegan and vegetarian, allergy friendly foods presented by caterers **Let Them Eat...Yum Yum**. And judging by the queues at the Market last week you will need to be quick if you want to sample their delicious offerings! Find them next to Rosie's Eggs.

Salt Bush Flavoured Meats and Prime Lamb from Orooroo is opposite **Bushmins**.

Two other new stallholders are **Chocolatiers** and **Hardings'** fantastic seed and nut oils. You must try Tony's oils which he presses himself at Willunga. They're like drinking liquid nuts and will add great flavours to summer salads and dressings. If you haven't tried Chocolatier's beautiful chocolates yet, well you're in for a real sweet treat! Their fabulous chocolate range is to be found on the market square next to **Friebe's Honey. Aussea**, our new seafood stall, next to Tony's coffee has had a good start too, talk to them about their supply of crayfish for Christmas! **Mountain Fresh Beverages** made their market debut last week with their sensational range of SA juices and beverages. They are situated at the rear of the Pavilion next to the Kids' Club.

Please note that due to ill health **Steiny's** will not be here for the month of November. We look forward to seeing Barry and Alan back at the Market in December.

Bushmins' will soon be making pickled pork and lamb, great for summer meals when it's too hot to cook! They are also taking orders now for Christmas hams, but their supply is limited so get your orders in quick! Bushmins' are now using two sites due to high demand and their expanding range. New stall **Fioria**, will be launching their cordial range on the 2nd of November. They will be situated at Steiny's site during November, next door to Sweetarts.

Andrew's Traditional Christmas Puddings:

Yes getting near that time of year again and **Kuhl Kooking**, our breakfast caterers, will be taking orders for Christmas puddings from this weekend. 'Taste before you buy' samples will be available at the breakfast stall. Order now and collect on the 14th or 21st December. Puddings will be 900gms and should serve 6-8 people. \$18 for members \$20 to non members. More info available from kuhlkooking@adam.com.au

ASFM Inc AGM:

Thankyou to all those who turned up to form the quorum for last week's AGM of the ASFM Inc. The committee elected in March earlier this year has been re elected and the auditor's report was presented by Treasurer Mark Riddle, from Nexus Wheeler. Chairman Graham Brookman reported a profitable year and reflected on the growing reputation and membership base of the Market. Thankyou to Bushmins for supplying us with their beautiful pork snags and to David from Kuhl Kooking who manned the BBQ for the after-meeting get together.

Special Offer for ASFM Members:

Sydney Theatre Company's **YING TONG: A WALK WITH THE GOONS**

5-22 November - Her Majesty's Theatre

Re-live the hilarity of The Goon Show when four of Australia's foremost actor-comedians team up to present **Ying Tong – A Walk With The Goons**.

SPECIAL OFFER for ASFM Members 2-for-1 TICKETS (ONLY \$30 per ticket)

Available for the following performances only: 6, 7, 8 Nov 8pm & 8 Nov 2pm

Book at BASS 131 246

This offer is strictly limited so book now!

New Faces at the Market:

We would like to welcome a few new volunteers to the ASFM. Gugu Jackson from the International Hotel School at Regency Park, Veronica Soebarto and Judy Bushby who will be working in the Info Tent and the Kids' Kitchen in the coming months. We greatly appreciate all our volunteers who make such a difference to the service we can provide.

Plastic Bag Free:

We are making good progress reducing dependence on plastic bags at the market. Under the new legislation due to be implemented next year, the transition phase begins on the 1st January with a full ban in place on 4th May 2009. For a full report on the legislation see www.zerowaste.sa.gov.au/prog_bags.php Great to see so many recycled bags appearing and so many trolleys! Don't forget our own string bags if you get caught short! They make great Xmas presents too! Why not select this year's Christmas presents from the Market and wrap them up in a string bag or three!

Dates for our Periodic Stallholders:

Kainga Park	9 th and 23 rd November
Food Forest	9 th and 23 rd November
Rugosa Paddocks Goat Meat	2 nd , 16 th and 30 th November
Chomp	now coming every week!
Pendleton Estate	23 rd November
HQ cuisine	9 th November

November in the Demo Kitchen

2nd November	10am Amanda Daniel's 2bEthical cooking classes
9th November	French Day with a twist 9.30am Jimmie Pham from the Hanoi Street Kids' Kitchen 10.30am Jean Montegard from Alliance Française
16th November	9.30am Thermomix Demo 10.30am Grant Schooling from Gilbert Street Hotel
23rd November	10am Cheong Liew demonstrates a couple of his specialities 11am Sophie Piron with the AI Gore Climate Change program
30th November	10am Dennis Leslie from the Hilton works with Barossa produce

kids' club

We would like to welcome and thank kitchen electrical appliance company **Breville** as our new Kids' Club Partner. They have kindly donated their range of kitchen appliances for use in the Kids' Kitchen. Now we can really cook up a storm! Many thanks **Breville!**

Register and sign in with Kate at the Demo Kitchen 9.30-10am

Life.Be in it. Now every week on the beef cattle lawn behind the Market!

2nd November	Latarnie McDonald plants sweet corn
9th November	Culinary Magic with Belinda Barr
16th November	Cooking with Kate – BBQ shaslicks
23rd November	Cooking with Kate – Smoothies and iceblocks
30th November	Cooking with Kate – Vietnamese Cold Rolls

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Check out the website for further updates, weekly prizes and photos!

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