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## *DIGEST*

### **The Adelaide Showground Farmers Market Members' Newsletter Issue 2 February 23 2007**

Hello! Welcome to the February edition of the Digest. It has now been five months since we opened and on behalf of the ASFM Committee, our management team and all our producers, we hope you have had a wonderful summer break and we look forward to seeing you back at the Market soon.

We are currently working on our members' program of offers and activities, and will keep you regularly updated as the program develops. We have some exciting plans!

**Membership is now over 700!**

**Remember to get your card scanned each week to go into the prize draw and to wear your card to receive your discount!**

**This week's prize: Bag of SA Compost - kindly donated by SA Composters.**

#### **Current Member Offers Caravan and Camping Show**

Pick up a discount entry ticket at the Info Trailer to receive a \$4 discount voucher to enter the show.

**10am Sunday 25<sup>th</sup> February** Join Aaron Roussos in the Demo Kitchen and watch the making of a TV Cooking Show! Channel 7 will be making a pilot cooking show for Discover so come and watch the process and learn how to use market produce in your kitchen!

Our series "Kids' Kitchen" continues to inspire and educate the next generation of food lovers!

**Our kitchen has been made possible with the help of Electrolux, Natural Gas and Michael O'Brien Catering chefs and staff.**

#### **Adelaide Showground Farmers Market Masterclass Program February- June**

**When:** Last Sunday of every month

**Time:** 10.30am

**Price:** \$12 or \$11 for members

**Where:** Demonstration Kitchen or as otherwise stated -check at the Info Trailer

**Tickets:** Available for pickup or sale on the day at the Information Trailer

**Bookings:** Via email [admin@asfm.org.au](mailto:admin@asfm.org.au) Book early to secure your place!

**Ph: 82318155 or 0415162037**

#### **10:30am February 25<sup>th</sup> Tin Dairy Shed**

**Jacqui Hunter - 'Composting for City Slickers'**

Permaculture garden designer Jacqui Hunter will present a masterclass on Bokashi, a Japanese composting system, ideally suited for city living. The Bokashi process is an innovative solution to kitchen waste, avoiding many problems and difficulties usually encountered in conventional aerobic composting. Originally developed in Japan and now

spreading throughout the world, it is quick, clean and remarkably effective, using a mix of microorganisms to ferment food waste in a bucket. It is the sustainable answer to apartment and city dwellers who want to make a difference to landfill.

### **March 25th**

#### **Peter Lloyd – ‘A Taste of Paris’**

Fresh from the San Francisco Baking Institute and Paris bakery Peter will present a class on how to make real French Croissants.

Peter Lloyd has had a passion for food that began long before he chose to do a two week work experience stint with Cheong Lieu at the Grange Restaurant over ten years ago at the tender age of ten.

The following year he started at Russell’s in Willunga, and after five years of working the oven there, he began managing the restaurant on their busy Friday nights. Since then, Peter has travelled the world working and studying to hone his baking and cooking skills. He will share with Masterclass participants the secrets of making traditional French Croissants with Paris Creek butter.

### **April 29<sup>th</sup>**

#### **Genevieve Harris – ‘Preserving Flavour’**

### **May 27<sup>th</sup>**

#### **Zannie Flanagan – ‘The Good Oil – Fresh from the Press’**

### **June 24<sup>th</sup>**

#### **Margo Kellett – ‘Southern Fleurieu –the New Bottle on the Block’**

### **Market Volunteers – *Your Market needs you!***

If you would like to be more involved with your market please let us know!

We often need volunteers to assist for all sorts of activities and welcome our members’ participation. See Julie at the Info Trailer.

### **Postcards**

Last Sunday Keith Conlon featured the ASFM through out the Postcards program and over 190,000 viewers tuned in. As a result we expect it to be very busy on Sunday. So to avoid disappointment come early!

### **A Guide to Farmers Markets Australia and New Zealand**

A valuable guide while traveling around Australia, available to members at the special price of \$18. Visit the info trailer at the Market.

### **New Stalls this week**

From the Limestone Coast: Limestone Cheese Company and Kalangadoo Organic Apples and Apple Juice.

See you at the Market!

### **Contact Info:**

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