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DIGEST

The Adelaide Showground Farmers Market Members' Newsletter March 25 2007 Issue 3

Hello! Welcome to the March edition of *DIGEST*, the Adelaide Showground Farmers Market Newsletter. As I write this the rain is thankfully beginning to fall to help ease some of the effects of the season's drought. On behalf of our farmer producers we thank you for your support, through what has been a tough few months for our farmers.

We have had a bumper March with stallholder and customer numbers reaching record levels. It has been great to see so many people enjoying the market site with their children and families on these warm sunny Sunday Autumn mornings and a growing band of toddlers have been giving a real workout to our static animals kindly lent to us by the Showground!

March in Adelaide this year has been very busy with a major event on almost every week. It seems as though many people have come to the Market early before going off to other events and our membership is about to reach 800! So here's an update on activities past and things to look forward to.

Market Goes Nuts

The SA Nut harvest is now safely put away in sheds around the state, much to the disappointment of our native feathered friends!

Last week renowned Adelaide chef and food writer, Genevieve Harris, celebrated the harvest in the demo kitchen by showcasing the new season's almonds and pistachios. Genevieve featured Taronga Orchards' Almonds and The Food Forest's organic pistachios. Genevieve is one of our ASFM committee members and often donates her time to the demo kitchen. Her delicious recipes will be on the website from late Friday March 25th. Book early for her Masterclass *Preserving Flavour* to be held on April 29th.

March 25th Masterclass *A Taste of Paris* with Peter Lloyd

This Sunday we have our third masterclass in our current series. Peter Lloyd, who has just returned from working in a traditional Paris bakery, will be demonstrating how to make those delicious traditional French croissants using Paris Creek bio dynamic *real* butter. If you would like to participate in this Masterclass please get a ticket at the information trailer on Sunday morning or phone the office on Friday to book a spot. The cost is \$12 for non-members and \$11 for ASFM members. It starts at 10.30am and we meet at the info trailer.

Special Member April Offer from the Goodwood Hotel

Did you know the Goodwood Park Hotel have Brunch available every Sunday from 10am to 2.30pm... and it's only just up the road from the Farmers Market. We've got 5 brunches for 2 up for grabs for the first 5 people to email us admin@asfm.org.au and tell us what road the Goodwood Park Hotel is on! For the menu, see www.goodwoodparkhotel.com.au

Channel 7 will be filming a feature for *Discover* this Sunday so look out for them on site. The segment will be screening in May later his year. We'll keep you posted.

Easter at the ASFM
YES WE WILL BE OPEN ON EASTER SUNDAY!
EASTER CELEBRATIONS START ON APRIL THE 1ST

April 1st in the Kitchen Glen Robson from the recently opened Maslin Beach Café will be working in the demon kitchen showing us how to cook something really special for Easter. He'll also be working with the kids making Easter chocolates.

Easter Specials

Don't forget to order your poultry, venison, goat other meat specials for Easter. Hot cross buns will also be fresh on Easter Sunday from Kytons Bakery. Worth the Truffle and Chocoholics will also have some specialty treats for this holiday period and of course there's Rosie's Eggs.

There'll be egg painting for the children and an Easter egg hunt at 11am on Easter Sunday!

Why don't you wear your Easter bonnet for the day as well!

Easter Hampers for Oakbank and your Easter family get-togethers and picnics:

Bring your hamper basket and fill it up with our picnic offerings. Cheese is available from Ballycroft Cheese, Woodside Cheesewrights, Limestone Coast Cheese. Frank Food's handy meals and pates in cans are a perfect picnic gourmet treat and are absolutely delicious. Pies, quiches, and tarts are available from Warrakilla, Chocoholics, Worth the Truffle, Sweettarts, Jurgen's Tasty Treats. Our artisan bread makers will also have special breads for this holiday season fresh for you. Spice Girlz have the perfect condiments for both meat and cheese along with Naturally Nice Jams and our olive oil producers add that extra flavour to all our fresh vegetables. What a feast! Let us know if you have special recipes that you have developed from the ASFM produce and we'll put them on the website for others to try. My favorite recipe for Easter is duck legs cooked with Spice Girlz Moroccan Jam, orange juice, star anise and diced fresh quince, baked slowly in either duck or chicken stock with a dash of white wine!

Easter Flowers Our fabulous flower sellers Frank at MB Flowers, Maria at Olympus and Brett at Going Native will be here as usual and if Easter is anything like Xmas, be early to ensure you don't miss out!

New Stallholders: Welcome this month to Kalangadoo Organic Apples and juice, Kym Sue's Kitchen (biscuits), Flour Power Bakery (sliced white bread made from organic flour great for school lunches), Angelino Panee Pizza (take home pizza), Natmeg Delights' organic Australian native herb and spice biscuits and finally from the Riverland Bill and Athanasia Andonopoulos with their delicious peaches. Each week we prepare maps and lists of stallholders to assist you to find out who's here, so if you're looking for something special just ask at the info trailer for a map or Julie will point you in the right direction.

Market Volunteers – *Your Market needs you!*

Thank you to our volunteers so far, and 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 and we'll find a job for you!

Feedback Professor Randy Stringer from the Waite Institute will be conducting a market research project on the effect of markets generally and will be sending small teams of students to conduct surveys at the ASFM. If you have a few minutes to assist with the surveys we would appreciate your participation as we are keen to learn what we can do for you to make your shopping experience at the ASFM even better.

Your feedback is really important to us so either write, email or chat to us whenever you feel the need!

That's it for this month, see you at the Market! Bon appetite! **Zannie**

Contact Info:

>> p) 8231 8155

>> e) admin@asfm.org.au