



# Digest

## ASFM Members' Newsletter

### Issue 15 November 4th 2007

Welcome to the November issue of Digest and welcome also to all our new members. The recent rain has been a welcome respite and rain soaked spring gardens have had an unexpected spring reprieve. However rain dances are still necessary! Ask any of our growers whose water allocations have been drastically reduced.

However, spring heralds the return of stone-fruit, grapes, cherries and berries as well as the new spring season's vegetables, so that is something to celebrate!

### What's Hot for November

**Coorong Wild Seafood** is supplying deliciously fresh Coorong Mullet and can be found next to **Angelino's Pizza** opposite **Rosie's Eggs**. Great to have more fish available.

Charlie and Hilke Ppiros of **Apricot Grove** in the Riverland will be joining us again with their fabulous apricots from this week. They will be situated in the south west corner of the Market.

**Berry Basket** and **Hillside Farm** are back too with their early strawberries.

Welcome also to new almond producers Janet Copping and Bert Onderstal of **Alfalfa Products** who joined us for the first time last week.

**Rugosa Paddocks** goat meat producers back this week. Opportunity for another great curry!

And be warned.... Martins' Oysters will only last for another couple of weeks before their oysters start spawning but you can freeze them for Xmas and open in their shells on the BBQ for Christmas Day.

### Christmas Orders

**Kainga Game Birds**, **Waechter's Dux** and **Robe Butchers** are now taking orders for chooks, geese, ducks and hams. Take the pressure off and order now!

### Premier's Food Awards 2007 ASFM Finalists

Congratulations and good luck to all our stallholders who have been selected as finalists for this year's awards: **B.-d Farm Paris Creek Dairy** whose biodynamic farm produces yogurt, quark, butter, milk and cream, all available at the ASFM.

**The Food Forest** – Annemarie and Graham Brookman's permaculture farm produces organically certified fruit and vegetables and is a model for sustainable land use. They are at the Market every second week so look out for them this Sunday.

**Bushmin Farmed Rabbits** proprietor Chris Bushell has been selected for his innovative range of rabbit products.

**Pendleton Estate Olive Oil** for their range of olive products.

**Woodside Cheese Wrights** for their range of specialist cheeses.

### ASFM Membership Gift Vouchers

Wondering what to get "those who seem to have everything" for Xmas? Ask at the info tent for details. It's the

perfect 'low carbon' present and it includes a card!

## **Cheesefest 2007**

Congratulations to **B.-d Farm Paris Creek, Woodside, Wahroonga** and **Alexandrina** for their gold medals at this year's Cheesefest. Taste their award winning cheeses at the ASFM. Look out for Woodside's *Swag* – an ashed fresh goat milk cheese and their *Edith*. Also try Alexandrina's fantastic *Mt Jagged* gold medal cheddar. B.-d Farm won their medal for their Swiss style quark, and *Waroonga's Farmed Brined Fetta* won them their gold.

## **Adelaide Festival Centre VERY Special Offer for ASFM Members**

### **Rips & Riffs - A Celebration of Australian Surf Music .....**

#### **Surf up the Torrens > More info**

8.30pm Saturday 24 November

Elder Park

Special price \$40 (normal ticket price \$70)

Book at BASS on 131 246 or go to the BASS counter at Adelaide Festival Centre.

Quote "Special Offer" and mention "Adelaide Showground Farmers Market".

Please note special offer is not available for tickets purchased at the performance.

## **This Week's Members' Prize**

A double pass to "*The Real Dirt on Farmer John*" courtesy of Slow Food South Australia. This film has won prizes at over 30 film festivals. "Unbelievably special... a real and gripping story told with insight and humour," Al Gore, former US Vice-President.

## **Coming up in the Demo Kitchen this month**

### **November 4**

Amanda Daniel of 2B Ethical will be in the Demo Kitchen

### **November 11<sup>th</sup>**

9am till noon –

**The Advertiser Kitchen** – The new look *Advertiser Wednesday Food and Wine Supplement* will be launched at the Market this week. Join one of Adelaide's top chefs in the Demo Kitchen.

Department of Health launch of Food Safety Week. Lights camera action!

(Thermomix will be back next month.)

Weekly prize is a Hamper of goodies valued at \$50 courtesy of the Advertiser.

### **November 18<sup>th</sup>**

**Advertiser Kitchen** – Join the Advertiser team for another Advertiser Demo Kitchen takeover!

Weekly prize is a Hamper of goodies valued at \$50 courtesy of the Advertiser.

### **November 25**

Pasta Master fresh pasta with Tony Zilio!

Weekly prize is a Hamper of goodies valued at \$50 courtesy of the Advertiser.

And don't forget to try the big breakfast available from David and Andrew and the team at **Kuhl Katering** situated behind the turnstiles. Their poached eggs with asparagus dish is a hot favourite!

Thanks to all those members who have sent us feedback recently, we love to hear from you. And if you have a special Market recipe, please send it in. It could be selected for our Market recipe book we are planning.

See you at the Market on Sunday!