



## Mansfield Market Matters November 2009

Welcome to the November newsletter for the Mansfield Farmers' Market. The market is held on the 4<sup>th</sup> Saturday of every month, year round (except for January) at the Mansfield Primary School. Entry is through the Highett Street gates (just near the football oval).

### October market grand opening – a “market on the green”

During October the weather was smiling on us and we had sunshine and beautiful blue skies. This meant that we were able to hold the market on the “bottom terrace” grassed playing fields which was the original intention. With some new stallholder faces as well as our first market supporters, an official opening by Mayor Sandy Jeffcott, music with Monica Sketcher and gorgeous October weather we had a lovely day. Fingers crossed that we have a few more market days just like this.

### What is new?

November – we are starting to gain some loyal customers now which is fabulous. Once again we have some more new stallholders – welcome to:

*Delatite Special Occasions* – lots of yummy Christmas ideas with gingerbread houses and puddings

*Mojo Muesli* – both gluten free and premium product with lots of nuts. Perfect for summer breakfasts.

*Mansfield Free Range Eggs* – finally some fresh local eggs!

*Summerfruit Orchards* – only with us for Nov & Dec so make sure that you don't miss out on cherries grown in Barwite. See the recipe in this edition for some cherry jam – great for Christmas presents.

*Jamieson Brewery* – boutique beers. Try these fabulous beers – the raspberry is my favourite.

*Market breakfast* – the Primary school is running a breakfast / lunch at this market for the first time. A big thankyou to the Lindsay family who will be busy with the bbq and a fundraiser cake stall – most of their ingredients can be purchased at the market. Special thanks to *Crawford's Catering* for their generous donation of the bbq and gas for the day.

*Down to Earth* – Ian is going to be running a kid's activity related to food production. A small cost to parents but the kids will get to take home something to plant in their garden.

This is the time to start planning ahead for your Christmas food shopping list, especially for the meat suppliers. Have a chat to Hannah (*Yarallah Lamb*), Sandy (*Hook and Spoon*) and Elizabeth (*King Valley Free Range Pork*) about your requirements as you may have to order soon to get what you want. Keep checking the “producers and suppliers” tab at [www.mansfieldfarmersmarket.com.au](http://www.mansfieldfarmersmarket.com.au) for the latest list as it is updated several times a week.

### November stallholder specials

\*\* **Locheilan Cheese** [www.locheilan.com.au](http://www.locheilan.com.au) Cheese hampers – either for your own use or for gifts. Three different sizes including a “Bliss Box” that contains a triple cream cheese, Mundoona Mini, waterhcin biscuits, quince paste, small bottle of Rutherglen Muscat and some handmade chocolates! This can be ordered for pickup at December market on the 19<sup>th</sup> or posted direct from the farm as a gift. Buy \$20 worth of cheese and receive a free cooler bag with ice to take them home safely.

**\*\*First Selection Trees** – 1 small Golden Rain tree PLUS 1 super advanced Flowering or Velvet Ash (2m high) PLUS 1 super advanced Manchurian pear (2m high). All for \$100 (RRP \$180). Cash or cheque on the day. Order by phone (042877578) by Friday and get an early bird bonus plant as well!

**\*\*Strathbogrie Ranges Estate** – Silver medal winner Leccino Virgin Olive Oil 4L tin normally \$66. Pre Christmas market special only \$50! Remember that you can bring ANY unlabelled container for a refill of your choice. Look out next month for 100% pure olive oil soap – luxurious and nourishing.  
[www.strathbogierangesestate.com.au](http://www.strathbogierangesestate.com.au)

**\*\*Delatite Winery** – December Christmas special – buy 6 bottles of wine and receive one free!  
[www.delatitewinery.com.au](http://www.delatitewinery.com.au)

**\*\*Aintree Almonds & Apiary** – free sample of LSA if this advert is mentioned (ask and you will receive!). Christmas gift bags – have a look at the yummy treats that you can gift this year. [www.bellarte.com.au](http://www.bellarte.com.au)

**\*\*Hook and Spoon** – Terrines – beef or mutton. Whole ones make a beautiful centre piece for a special meal, or slices add a lovely variety to platters of nibbles. Great summer time fare! Sausages are all gluten free and preservative free bundles of flavours and succulence – think ahead for your summer bbq.  
[www.hookandspoon.com.au](http://www.hookandspoon.com.au)

### **Cherry Jam (thanks to Hella Friday for this recipe)**

2.5kg cherries (stoned)  
185ml lemon juice  
1.5kg sugar

Tie cherry stones in a muslin bag and place into large saucepan with cherries and lemon juice. Bring to boil and then reduce heat to simmer until cherries are tender (approx 30 mins)

Remove cherry stones and add sugar.

Cook over low heat, stirring constantly until sugar is dissolved.

Rapidly bring to boil until jam reaches setting point (teaspoon sets quickly on a saucer).

Remove any scum from the top of the jam and then allow to cool completely in the saucepan.

Once cooled pour into sterilized jars and seal.

Enjoy!

### **What is there to look forward to?**

This is not our last market! We will still manage to fit in one more market only six days before Christmas on the 19<sup>th</sup> December. Make sure that you write it on the calendar now.

December 2009 – Saturday 19<sup>th</sup> 8am – 12pm (note this is the 3<sup>rd</sup> Saturday)

January 2010 – no market

February 2010 – Saturday 27<sup>th</sup>

Remember that regardless of the weather the market will be running. If it is wet or extremely hot we will use the covered basketball courts so that the market will be under cover. Don't miss the market just because of the weather!

Good food creates conversation and our Farmers' market promises good food!