



## Mansfield Market Matters September 2009

Welcome to our September newsletter for the Mansfield Farmers' Market. With only days to go until our market launch, excitement is building. The market will be held every 4<sup>th</sup> Saturday year round (except for January) at the Mansfield Primary School. Entry is through the Highett Street gates (just near the football oval).

### Grand Final Day

Saturday 26<sup>th</sup> September is the AFL grand final day so why not come along and buy up some goodies for your afternoon get together? With such a range of produce and supplies you should be able to fill your basket without any problems and still be home for kick off. There will be lots of football specials to be had so make sure you chat with the stallholders and see if you can grab a bargain.

### What is new?

For our first market – everything! We have new stallholders contacting us all the time at the moment. So far we have several different types of meat (lamb, beef, mutton and pork), chutneys, relishes, bread, honey, fresh eggs, vegetables, olives and products, local wine, home made pasta, fudge, cakes, Verjuice, nuts, our primary school stall and lots more! 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.

### Stallholder News

\*\* Strathbogie Ranges Estate won a gold and silver medal for their olive oil at the Royal Sydney Fine Food Show – congratulations!

\*\* King Valley Free Range Pork was in the Age Epicure recently in an article about small scale farmers – well done!

\*\* Hook and Spoon are featured in the Winter edition of Essentials magazine – some yummy slow cooked recipes from Sandy.

### What is there to look forward to?

Our October market (Saturday 24<sup>th</sup>) falls during the High Country Spring Arts Festival. We will be having our “official opening” at that market, with lots to see and do. We hope that the Mansfield Farmers' Market will continue to grow and become sustainable. We envisage a community event that people look forward to, with great fresh food, music and social interaction. Good food creates conversation and our Farmers' market promises good food.