



MUDGEE FARMERS MARKET

THIS SATURDAY 21ST JANUARY 2012

ST MARYS CHURCH GROUNDS, CORNER CHURCH & MARKET ST

FROM 8.30AM TILL 12.30PM



You would be mad to miss the shopping at the Farmers Markets this month. There is loads of fresh produce, and it's a great way to find out everything that is good to eat around Mudgee. As well as loads of stone fruits now at their peak, look for freshly lifted garlic and spuds; award winning Farmer Brown eggs, and just bottled jams 'Hot from the Pot'.

Desert limes make a very short appearance on the produce calendar, and now is the time to try this unique fruit.

Celia and Paul from **Bacchus Range Products** will have several jams and fresh desert limes on Saturday.



MUSIC FOR THIS MONTH IS BY EURIPI. GLEN AND EMILY HAVE JUST MOVED BACK TO TOWN, SO WE WILL BE SEEING MORE OF THEM ABOUT.

Angela from **Angelas Edibles** will have tastings of the new seasons Plum and Port Jam. Locally sourced plums with a good splash of Robert Steins Rum Cask Port. All her produce is locally sourced, so if you have a tree that has a bumper crop, drop by her stall and tell her – she may even swap you a jar of jam...



Don't like the idea of eating imported, fumigated **Garlic**? There is not allot around this year from our growers, but Libby from Cooyal will be selling hers on Saturday. Try Roasted Garlic- slice off the top of the whole hand of garlic, drizzle with Olive oil (locally grown naturally), wrap in foil and roast at 180C until the cloves feel soft when pressed. Eat as is (I love straight roasted garlic) or mash with a fork and use for cooking. Can be spread over fresh Sourdough from Bakehouse on Wentworth, or mixed with Feta from High Valley Cheese for a topping for baked potatoes...Mmmm

Welcome to the world, Grace Olivia. A pink cupcake born 8.12.11- 8lb 3oz- 51 cms to Kate from The Cupcake Girls. No doubt we will see her browsing the stalls soon... (and the Cupcakes will be back in Feb)



Broombee Organics, Maxden Orchards and Terry from **Vrises Valley Organics** will all have tree ripened stone fruit. No cold storage, just straight off the trees from the producer to you.

Get into the garden with native plants from Bilby, or how about water wise salvias and bamboos- both the ornamental and eating varieties from Living Earth?

Rahn and Tracey from Spring Flat have their greenhouse up and running again. Find them for cucumbers and fresh basil and hopefully tomatoes as well.

Denis from *Seedsavers* has an extensive selection of heritage seeds. Look for Red shallot, cinnamon basil, *Basil Fino Verde* (the favoured variety for making pesto) and flowering blue field lupins. Browse his how-to books on home distillery, preserving fish and propagating plants.

See you early on Saturday....Liz