



# To Market to **FARMERS** Market

with  
**mudgee**  
FINE FOODS

## Mudgee Farmers Market

This Saturday, 16<sup>th</sup> August from 8.30am till 12.30pm St Marys Church Grounds, corner Church and Market Streets.

*Our Farmers Markets are going from strength to strength – more exciting stalls to check out, all the regulars, plus wine sales, and the return of Blue Valentine playing live music. Richard tells me they have a new banjo player and sound great!*

If you've bought plants from the big chain suppliers, only to have them die in the first frost or heat wave, come and talk to Carmel and Jorgen from **Wombat Gully Native Nursery** in Rylstone. 80% of their stock is from local seeds and cuttings, collected by Carmel in her travels around the district. "We find the local species much more vigorous in dealing with the sometimes harsh climate here" Carmel says. And because native plants dislike any root movement when transplanted, they grow them in recycled 1 litre milk cartons, which are ready to pop straight in the ground.

**Pasta Fresca** is coming to the Markets. Take home your own bit of Italy with **fresh** pasta made by Luciano, currently the wine maker at Pieter van Gent Winery. He is producing two ribbon style varieties of **fresh** pasta, tagliatelle and reginette, with sauces to match. He is also cooking beef and pork lasagnas, which will be sold frozen, ready to pop in the oven or freezer. Team this with some salad vegies from SarJays, crusty bread from Bakehouse, and a great bottle of wine for the complete meal.

With the new liquor laws in NSW, you can now try and buy, either as a single bottle or by the case from our Markets. This month we have 3 wineries to give you a great selection:

**Gelland Estate**, from Cooyal is a small family owned vineyard, and has 5 varieties – Cabernet Sauvignon, Cabernet/ Shiraz, Chardonnay, Viognier and Rose.

**Gooree Park Wines**, one of Mudgee's newest cellar doors on the Gulgong Road, will have both red and white varieties, and there will be part of the range from **Pieter van Gent's** wines to try on the Pasta Fresca stall as well.

*And don't forget the regulars who include...*

**Top Shed Olives.** Search them out and try their Kalamata Olive Jam or their olives or their oil...

Iain and Cath started their olive grove at Cooyal in 2000, and started processing table olives, initially for other Mudgee olive growers in 2004. Their olives first had fruit in 2006 when they started selling them at the Farmers Market. They sell bottled table olives and make our own tapenades and jams from Kalamata olives. Their olive oil, from both their own grove and from other local growers, is pressed in the district. They like to emphasise that all their products are 100% locally grown and processed.

One last thing – check out our new website [www.mudgeefinefoods.com.au](http://www.mudgeefinefoods.com.au) for all the latest food happenings including the Mudgee Fine Food Awards (entries close 29<sup>th</sup> August)...

*See you Saturday...Liz*

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