



A community project of The Rotary Club of Hall 

07 May 2016 - Proudly Authentic

Manager's moment...

Good morning everyone and welcome to market day!!

Crikey!! The weeks sure do pass by quickly, at the end of this month I have been in the job for 12 months already, where did that year go? Obviously been having way too much fun and the time is flying by...

Stallholder update: We welcome to the market for the first time this week **Naomi – Crowe about it Catering & Condiments** who will be attending fortnightly and can be found in site No 100; stop by and say "Hello" if you have the opportunity.

Don't forget its **Mother's Day** tomorrow and there are plenty of goodies to be found at the market to spoil her with; chocolates, flowers, plants and wine to mention a few. Being the first Saturday of the month we have our usual cooking demo, Ivonne and the team will be cooking up a storm as usual; thanks in advance to those who donate.

On my weekly walkabouts I have noticed that too many of you are not displaying your CRFM colour coded signage. If you have it, please use it and if you don't have it please be sure to request it from me. You don't necessarily need to use it for pricing (your prices should always be shown however) but you should display it in a prominent spot at all times so your customers know whether you are a Producer an Agent or Organic. There seems to be a growing number of new customers attending the market who will be guided by this colour coded system.

Producer (Green Chook), **Agent** (Orange Chook) and **Organic/Biodynamic** (Maroon Chook) I will continue to be the signage Nazi for the next few weeks and thank you in advance for your cooperation.

That's it from me, have a good one – Adrienne ☺

Watering your produce...

Cleanfood – Food & Agriculture e-news compiled by Future Climate Australia suggests that irrigating with treated wastewater exposes fruit & vegetable consumers to drugs!! The full story is available by using the link below – it makes for interesting reading...

<http://www.foodprocessing.com.au/content/ingredients/new/s/irrigating-with-treated-wastewater-exposes-fruit-and-vegetable-consumers-to-drugs-263925304>

Please Park Elsewhere...

All vehicles not parked on a stall site (stallholders and their staff) need to be outside the Market area in the general carpark. In particular, vehicles should **NOT BE PARKED** behind Warrens Fresh Seafood or against the park area fence where the new food cluster is. We need these areas to be a safe and open space not only for those stallholders sited there but also the extra pedestrian traffic shopping in that area. I realise a lot of vehicles have "crept" back in and I will be placing notes on your windscreens as from today; thanks for your cooperation.

New Food Labelling...

Here's what you should know:

From 1 July 2016, the Australian Government is introducing new food labelling. Food businesses will begin applying easy to understand labels which will tell you at a glance where your food is grown, produced, made or packed. The labels will also tell you what percentage of the ingredients come from Australia. The new labels will give you the information you need to quickly and easily make informed decisions about the food you buy for you and your family.

For many years, Australians have been demanding changes to origin claims on food labels. You want them to be clearer, more meaningful, and accurate. Up until now, country of origin labelling has often been unclear. It was hard to know the difference between descriptions like 'made in' and 'product of'.

The new labels will be easier for you to understand, so you can make a quick, yet informed, decision in the supermarket aisle, at the fruit and veg shop, or the market. Businesses selling food in Australian retail stores will need to begin applying the labels from **1 July 2016**.

There is a two year transition period, giving businesses time to manage the change while still selling their existing stock. This means that over time, you will see more and more labels appearing on products. Any food products that still have the old labels at the end of the transition period can still be sold until the end of their shelf-life. Food labelled after the end of the transition period must follow the new rules.

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