




13 August 2016 - Proudly Authentic

Manager's moment...

Good morning everyone and welcome to market day!! 

I hope you all had a good week? I think I'm developing square eyes from watching too much TV – have to commend the amazing efforts of our athletes competing in Rio at the Olympic Games – C'mon Aussie!!

Last week featured our regular cooking demo with Ivonne and the team from CIT; thank you to the generous folk who donated the following: **The Cheese Project** - Fresh Curd Cheese **Riverland** – Cauliflower, **Homeleigh Grove** – Olive Oil **Pork Barrel Bakery** – Eggs, **Brookland Pumpkins** – Pumpkin **Wei Rong Guo** – Asian Greens, **Deua River** - Kale **Four Bee Meats** – Bacon, **Hillside Pastured Farm** - Pork **Urban Honey** – Honey, **Wollondilly Produce** - Various Veg/Herbs, **Auddino's Produce** – Oranges (really juicy)

I would like to introduce a regular feature to the newsletter to first and foremost, have a bit of fun, but also to help us get to know each other better, particularly for the newer stallholders, and also for the Rotarians who attend the market each week on their rostered basis. I need about 5 or 6 questions which will be asked to each person when they are in the spotlight for the week. If you have any suggestions please let me know, they can be serious or silly as long as in the end, they help us get to know that person a little better. I hope to start next week so get your thinking caps on and send through some ideas!

I think that covers me for this week, have a good one ☺

Stallholder update: Missing in action this week are:

Jean & Eric Tipping – Wildflowers, and **Gloria** – Leaning Oak Dairy; **Gozleme** have advised that due to injury, they will be taking an extended break, but hope to return in the not too distant future. I received a text from **Joy** – Naturally Grown Potatoes during the week who is very excited to return next week, weather permitting of course! We welcome to market for the first time **Rory & Luke** – Barbell Biltong (site 4), so be sure to stop by and say Hi (I didn't know what biltong was either!). Last but by no means least **Fred** – Super Seedlings was not at the market last week because he had a stroke. I have spoken with his son today (Thursday) who assures me he is doing really well and is on the road to recovery; let's hope we see him back real soon. I have sent a "get well" card on behalf of CRFM.

Who am I?

Inside a green house, there is a white house
Inside the white house, there is a red house
Inside the red house, there are babies. Who am I

If you still can't figure it out, here's the answer!



Engine's running...

It was mentioned to me last week that a lot of engines are left running in the shed as you all move in and unload in the morning. Perhaps, in the interest of minimising the carbon footprint, it would be considerate to switch off, especially if you find yourself waiting/queuing to get to your spot whilst someone else unloads their vehicle. Let's try to keep the air we breathe as fresh and clean as the clean/fresh produce we are known for!! Thank you for your consideration.

EFT Payments...

Just a quick reminder that your EFT payment should be received into our bank by COB on the Thursday prior to market day; I know you're all busy people but payment is important – we don't enjoy chasing you for money. Tie a knot in something to remind you!! Thank you for your assistance. ☺

CRFM Signage Reminder...

Please be sure to use the **Producer** (Green Chook), **Agent** (Orange Chook) and **Organic/Biodynamic** (Burgundy Chook) on applicable items so our customers know your product.

More Winners...

Vince – Moorlands Lamb was a state (NSW) winner in the delicious. Produce Awards for the "from the paddock" category showcasing his biodynamic lamb.

Gary & Michele – Shoalhaven Mushrooms were awarded the following at the Hobart Fine Food Awards:
Gold – Whites, Gold – Swiss Browns, Gold – White Flats and Gold – Portabellas

Ken & Ada – Boosey Creek Cheese were awarded the following at the Melbourne Fine Food Awards:
Gold- Oma's favourite, Silver – Warby Red, Silver – Burramine Blue cheese, Silver – Boosey Blue, Bronze – Boosey Soft and Bronze - Opa's choice.

Fantastic results and huge congratulations from CRFM.

Are your details current?

Your CRFM webpage is the window to your business here at the market; it's crucial for you to advise me of any change/s to your details. Have you upgraded or added product? Taken new and more up to date photos? Email your text/photos and I'll make the changes for you; photos should not exceed 1MB in size please. Award winners, you should add your medal logo to your website. Please take the time to check and verify the information displayed on your page and in particular your email address and phone numbers. You wouldn't want to miss out on opportunities because your information is out of date; Keep it current and fresh!

Market Contact Details

Phone: 0400 852 227 | Email: market.manager@crfm.com.au

Website: capitalregionfarmersmarket.com.au

Twitter / Instagram: [@CRFarmersMarket](https://www.instagram.com/CRFarmersMarket)

Facebook: [@CapitalRegionFarmersMarket](https://www.facebook.com/CapitalRegionFarmersMarket)

"The Rotary Club of Hall"

BSB: 062-913 Account: 1048 1754



Rotary Club of Hall
PO Box 340 Hall ACT 2618
ABN 18 046 305 732