

Farmers Market

CAPITAL REGION



A community project of The Rotary Club of Hall 

25 November 2017 - Proudly Authentic

Hi Everyone,

The weeks are flying by! I have been in the job for 5 months already! Where does the time go?

I have to say I am very grateful to be working with so many wonderful people. I have learnt a lot in the last 5 months and have really enjoyed it.

The work and dedication you put into getting here every Saturday, is mind-blowing.

WELCOME...

THE GRANARY BESPOKE MILLING.

The Granary Bespoke Milling has been operating for 12 months now. Owned by Karen and Shane, The Granary Bespoke Milling is an idea that was conceived through Shanes desire to build something that covers the whole process of baking. From sourcing his own grains to milling his own flour and baking his own products.



The Granary Bespoke Milling's products are produced on a stone flour mill. This grinds all of the grain - the bran, the endosperm and the germ. You get all of the vitamins and minerals in the germ

and all of the fibre in the bran. This results in a flour with more flavour and more vitamins that is digested slowly and is better for you.

The flour is milled fresh for the market the day before and has a use by date of 3 months.

They'll be selling:

- Wholegrain flour that uses the whole grain
- Pancake mix with buckwheat
- Cookie mix with oats and coconut flour
- Muffin mix with barley flour
- Gingerbread mix
- Gluten free cake and bread mix
- Brownie mix
- Shortbread mix

To all the stallholders that have been allocated a different site this week; thanks for understanding. I've moved mountains last week (actually it was the grand stand) trying to allocate sites and accommodate everyone.

Please, if you have social media or a website, let your customers know which site you've been allocated.

SOME HOUSE KEEPING

Going to another market?

Please be aware that as per our market rules, if you choose to leave CRFM to attend another market your site will not be held.

This is a very busy period for all and your attendance is valued.

Signage

Your signage should be always displayed in a prominent spot at all times so your customers know whether you are a **Producer** an **Agent** or **Organic/Biodynamic**. If your signs are looking tired or you don't have any, please be sure to request some from me.

Late payments and no payments.

A friendly reminder about last weeks' notice; don't forget to pay your stall fees on time. Anyone paying late will be required to pay two weeks in advance.

Stallholder Update

Start of the Season: Clyde River Berry Farm and Glen Na Meala. **Back for their monthly or fortnightly visit:** Formichi Smallgoods; Boosey Creek; **Away this week are:** Naomi from Crowe Catering; The team from Brathaus; Gloria from Leaning Oak Cheese; Julie & Warwick Morris (still no word as to when they will return to CRFM)

APP AND STATS

There were:

- **509** - app views in the last **7 days** (last week was 652)
- **22** - app downloads in the last **7 days** (last week was 20)
- **65** – active app users in the last **7 days** (last week 69)
- 2142 - active app users since the **life of the app**
- 55188 – app page views since the **life of the app**.
- 2211 – app downloads since **the life of the app**

The three most visited app pages this week were:

- Weekly specials – **62**
 - Stallholders info page – **52**
 - Stallholders away this weekend – **50**
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