

A community project of The Rotary Club of Hall



12 May 2018 - Proudly Authentic

Hi Everyone,

Hope you had a good week. Happy Mother's Day. I hope all the "Mums" in the market community have a lovely Mother's Day and are spoilt in some way. A few things this week...firstly I would like to remind everyone that no sites are permanent. Secondly, stall locations are determined in the best interest of the market whilst trying to take into account each individuals preference.

Marquees and dripping in the shed.

The cold is back in force and it won't be long until we have frosty mornings, that means we can expect dripping in the shed over the next few months. Please use your marquee if you have one. It will help protect any packaging you use i.e. paper bags from any damage, also, you'll be more comfortable throughout the market and so will your customer.

Food Demo

Thank you to everyone who contributed, always appreciated.

- Narooma Seafood kingfish.
- Dillero Vegetables ginger and shallots.
- Kurrajong Country meats chicken thighs.
- Luke's Potatoes Asian vegetables.
- Shoalhaven Mushrooms mushrooms.
- Homeleigh Grove olive oil.
- Cool Climate Produce Herbs.
- Riverland onions, garlic and carrots.
- Harrison and Sons herbs, tomatoes and
- Tilba Dairy Camembert, Pecorino and double cream.
- Smith's free range eggs eggs.
- Borenore Berry farm strawberries.
- The Brathaus Thuringer bratwurst.

Welcome.... Jolly Berries



Jolly Berries is a blueberry farm producing fresh fruit for the Australian market. Their emphasis is on the highest quality fruit that tastes great and is healthy. The small farm is one

of many Australian fresh fruit producers trying to keep people buying Australian fruit. The Jolly Berry farm enjoys growing and producing the fruit, and most of all enjoys employing people to help get the end product. The people that work at Jolly Berries are a

good team. The Jolly Berry Man has a lot of fun working on the Jolly Berry Farm with these people. Molly will be a fortnightly stallholder. You'll find her this week at Stand 122

Late Payment Admin Fee.

\$20 late payment admin fee is now in effect. The admin fee will be automatically issued to any stallholder whose stall fee is not received by Thursday night - prior to Saturday market. Please remember this means that your stall fee is to be in the CRFM bank account by Thursday the latest; not texting a pic at 9pm Thursday night of your bank transfer. If you're unable to attend CRFM once you have paid your site fee, your account will be credited. Please schedule an automatic EFT early in the week, to ensure your stall fee is in CRFM account by Thursday night at the latest.

Road Works

There will be no access onto Old Well Station Rd from the Federal Highway. The main entry points for customers will be, Morisset Rd (shipping containers) Flemington Rd and Gate 4 (Maccas and servo) EPIC has secured three traffic marshals that will be located at Old Well Station Rd, Morisset Rd (shipping containers) and Gate 4. Four electronic signs will also be used to assist with access and direction to the market

Thank you to all the stallholders who have used their social media and websites to notify customers.

Stallholder Updates.

Returning this week: Hillside Pastured Farm, Warwick Morris, Julie's Juice, Junee Chocolate Factory, The Hungry Brown Cow.

Away this weekend: Linfield Park Produce. Mez Mediterranean, Warren's Seafood, Boosey Creek. End of season: Harrison and Son, Gleann Na Meala

Market Manager - Karen Cook

Phone: 0400 852 227 | Email: market.manager@crfm.com.au Website: capitalregionfarmersmarket.com.au **Twitter / Instagram**: @CRFarmersMarket Facebook: @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