



Market Matters

Get Fresh with us January 2018

www.boyanupfarmersmarket.com.au

Next Market

**24th February,
2019**

**Boyanup
Memorial Park
8am – 12 noon**

**Enquiries: call
0448 806 833**

**Email:
manager
@boyanupfarmers
market.com.au**

What's Fresh in January

Fruit: Apples, avocados pears, limes & oranges, mandarins & persimmons, grapefruit, lemons, stone fruits

Vegetables: Beans, Capsicum, Carrots, Celery, Lettuce, Spring Onions, Peas, Potatoes, Cabbage, Tomatoes, Zucchini, Broccoli, Leeks, Cauliflower & Pumpkin

Gourmet Foods: Cheeses, Chocolates, Olive Oil, Olives, Eggs, Honey, Fruit Leather, Bread, French Pastries, Pecans, Macadamias, Cider, Wine, Cakes, Coffee, Seafood, Dried Herbs & Spices

Plants: Fresh Herbs, Fruit Trees, Ornamental Shrubs, Annuals, Seedlings and Succulents.

Preserves: Jams, Chutneys, Relishes, Sauces, Pickles

Other Produce: Pea Straw, Sheep Poo, Compost, Chook Wheat, Wooden Garden Art and recycled furniture. Laying hens and assorted chickens.

Market Days

**4th Sunday of each
month except
December
is the 3rd Sunday**

2019

24th February

24th March

28th April

26th May

23rd June

Market Report December, 2018

The weather has been so unpredictable over the last two markets, but this didn't dampen the atmosphere and crowd at the Boyanup Farmers Market with over 60 stalls. Our stall holders stepped up to the mark with decorating their stalls to get into the Christmas spirit. Our President Noel and our wonderful volunteers looked the part with their Santa hats and reindeer antlers. We had some specialty produce stalls including avocados, blueberries, cherries and specialty Christmas goodies to purchase for gifts.

Anyone who would like to volunteer to help with the sausage sizzle and selling raffle tickets, please let me know, even if just for the morning, or an hour or two, great atmosphere and lots of laughs.



Our lucky raffle ticket winner was Bronwyn McGann. Don't forget to purchase a ticket near the sausage sizzle as our monthly raffle is provided by the generosity of the stallholders on market day.

For just a \$1 ticket it gives you the opportunity to win a hamper with a value of over \$200.00.

Tickets are available next to the



PLASTIC FREE

Don't forget to bring your own shopping bags and produce bags for all your market purchases. If you forget we have some stalls that can sell you some beautiful bags to purchase your fresh produce in.

Happy New Year everyone! Hope you all had a great Christmas and 2019 is all you wish for! Now that the hot weather has set in, we need to make sure that the retic is working properly and when hand watering, make sure you give the plants a deep watering, don't just splash the top soil! (I have friends who water like this, then wonder why their plants die!) Also, keep topping-up your mulch and check that the water is penetrating the soil and not being repelled! If this is the case, add some "Soil Wetter" granules and water in well. My favourite is Baileys Grosorb which is more expensive but does the job well and you only need to use a small amount! Mulch not only keeps the soil moist but also minimises weed growth and competition, plus pea-straw, Lucerne sugarcane also break-down to add nitrogen to the soil. Always keep the mulch away from the plant's main trunk to prevent collar rot!



PASSIONFRUIT This evergreen vine from South America is a fruit that everyone can grow, regardless of their garden size. A passionfruit vine can be grown up a trellis on the back porch, taking up very little space, and it will reward you with exquisitely flavoured fruit from the second year onwards! Fruit usually matures between November and March in temperate climates. Plants usually last 10 years. Passionfruit tolerate light frosts but prefer to be shaded from hot sun and sheltered from wind, though mine gets both and seems to cope! They are thirsty, hungry, shallow-rooted vines, and they do best when planted into an organic-rich, well-drained soil, facing east or northeast, keeping their roots cool! In other words, mulch well but away from the main stem! Pea-straw is ideal!



FEEDING Sprinkle with Richgro Blood & Bone which contains Potash, and other nutrients necessary for fruit and flowering! Do this a few times during spring and summer. Water with Seasol regularly when young. If leaves look

deficient, with yellow tips and margins, add a sprinkling of Epsom salts (magnesium sulphate) to the water.

PRUNING Train lateral branches to a trellis when young, then when established, prune out old stems to encourage new growth. Always prune between spring and late summer so as to prevent cold damage to the new growth that results from pruning

CHOOSING A VARIETY - The most popular variety use to be "Nelly Kelly" but, however, it is grafted onto a banana-passionfruit rootstock, which can become invasive, suckering near and far! People often tell me they have this lush vine but no fruit, and this is because the rootstock has taken over! Gardeners now usually prefer to plant a black passionfruit seedling. My favourite is "Sunshine Special" which produces heaps of the old-fashioned black passionfruit! Yummo! Pulp can be frozen in ice-cube containers for later use.



LOQUATS This tree has a canopy of large, handsome, dark-green leaves and bears fragrant flowers and golden, yellow fruit! The fruit is yummy and makes great chutney! Container-grown trees can be planted during Autumn or spring. Loquats are not fussy about soil as long as it is well-drained. They withstand drought, extreme temperatures, and humidity, and their canopy provides excellent shade. Seedling loquats are often found in old gardens where they survive with little care! Trees are self-fertile and panicles of woolly flowers bloom in winter. By summer, or even late spring, the fruits ripen to a golden colour and are ready for picking. Peel, if desired, and eat fresh. The seeds are large, but easily removed. Keep soil moist when the trees are young. Irrigation of mature trees is only necessary if you want large fruit. Fertilize with Citrus fertilizer or Richro Blood & Bone in early spring.

Keep the water and mulch up to your garden while it is hot and plan your autumn planting! Until next month, **"HAPPY GARDENING"**

THE STALLHOLDERS

Scapegoat Dairy

Produce quality fresh unpasteurised goats milk, goat milk products, and goat meat. Goat meat and milk are healthier alternatives to what is traditionally used in Australia.

Products include:

- Fresh unpasteurised goats milk
- Natural goat yoghurt
- Goats milk cheese
- Goat meat
- Goat sausages



The Cidery

Australia's foremost boutique drinks producer, nestled away in the picturesque southwest of Western Australia.



www.thecidery.com.au



Our ciders allow you to experience the unique taste of real cider made purely from freshly crushed apples. Since 1998 we have crushed and pressed local Pink Lady apples to produce 100% natural alcoholic and non-alcoholic ciders and juice. All our ciders and juice are free from added sugar, water, concentrates and flavour enhancers. Cider enthusiasts are spoilt for choice with our range of ciders and if you are a cider novice we guarantee there will be one to suit you!

St John Ambulance WA - Capel & Boyanup

BECOME A VOLUNTEER TODAY!!

Help out with patient transport, administration support, serving on the committee, social activities, first aid at events, vehicle maintenance and more.

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Capel & Boyanup

ANNUAL STALL HOLDERS

Stall holders with an astrix are trained in First Aid

Armanda's Cuisine: Armanda Da Luz . 9418 5786
African sauces, chillies, relish, curries, pickles

Arthurs Grove: Mark & Dee Foan. Phone: 9767 2100
Mob: 0419 957 915 Olive Oil, olives and olive related products

Artisan St. Chocolates: Joanna Feeney. 0415 150 676
Gourmet handmade chocolate products

Australind Coffee Roasting: Mark & Judy Mob: 0449 690 474
Coffee van, barista coffee drinks, hot & cold, hot chocolate, chai. fresh roasted coffee beans.

Boreham Valley Nursery: Mary-Anne & Derrick Thompson
9732 1352 Fruit & Ornamental trees, Plants, poultry, seeds, herbs, ornamentals.

Cakes In A Cup By Nic: Nicole Phillips. 0466 405 944
Specialty Cup cakes

Cambray Sheep Cheese: Bruce and Jane Wilde. 9756 2037
Sheep cheeses

Capercup Classy Chooks: Ann Wright & Stephen Abbott .9863 1041
Anne 0499 230 357 Steve 0427 328 079
Laying hens, pullets and chickens.

***Cherry Valley Farm:** Shane & Debbie Muddle . 9771 8102
Cherry Jams, Chutney, Relishes, Pickles, Sauces, Marinades, Jams and Chutneys. Cherries in Season

Chris Scott and David Newman. 0408 921 356
Compost in sealed bags.

***Country Belle Soaps:** 0409 076 453
Sheep Milk Soaps

Country Cappuccino: Sharon & Chester Kleinman 0438 883 923
Espresso coffee, tea, chocolate, chai, milkshakes, smoothies, cakes, biscuits

Da Silva Seafood Van: Joe da Silva 0406 712 252
Seafood

Erika's: Erika McManus 0408 954368
All sorts of plants, shrubs, ornamental trees

Fre Jac Bakery: Jean-Marie Jacob - 9755 0304
French Breads and Patisseries

Green Being Eco Store: Anita Lindemann 0404 489 367
Handmade in Donnybrook ,Olive oil soaps, creams, body butters, lotions, dog care products, sustainably made recyclable and refundable glass jars.

Green Valley Lamb: Tammy Crosby 9777 1118/0418 911 589
Fresh Lamb—packaged.

Green Way Herbs: Didi Marsh 9797 0789
Fresh potted herbs.

Handmade with Heart: Marina Shilling: 0450007045
Handcrafted designs silk & woolen scarves, natural olive oil soaps & beeswax products. Teas and hand bound journals.

L A Jones Fruit: Leon and Ann-Maree Jones 9731 1512 —
lajonesfruit@activ8.net.au. Seasonal fresh fruit, jams & preserves

Leonie O'Mara Succulents: Leonie 0427 059 464
Succulents , recycled pots & macramé baskets, Hypertufa pots.

Meadowbrooke Lifestyle Estate: 0418 842 128
33 Turner Street, Boyanup WA 6237

Merrifield Range Lamb—Singapore-style lamb satay and gourmet lamb burgers : Brian & Adriana Wickens. 0411 737 776.

Mick Adams Pea Straw: Mick and Alex Adams 9864 6034
Pea Straw bales & bags, Sheep Poo,

Mumballup Pecans: Bernie Rochester 9734 1309 / 0429 341 309
Pecan Nuts, Pecan Chocolate, Pecan Brittle

Oakway Estate: Wayne and Maria Hammond. 9731 7141 / 0407 382 244
Wine tasting & sales

Plants for Modern Gardens: Wayne Redgwell 9731 5173/0427 193 490
Plant nursery.

Scape Goat Dairy Mathew & Carina Telder 0428 723 363. Goats milk, cheeses and goat meat.

***Solarfruit:** Steve and Sue Collis 9731 8202 Fax 9731 8364
Sun dried fruit products, sauces and jams

Soojay Designs: Sue Jordon, soojaydesigns@yahoo.com.au
Handmade children's clothing & accessories.

Southern Forests Honey: Simon & Sarah Green 97560900
0420 501 524. Honey, Creamed Honey, Lemon Myrtle, Seasonal Berries, Passionfruit

Taralea Farm Bill and Del Nuske 9728 1252 / 0419 909 407
Macadamia Nuts, Oil, Limes, Lemons and Eggs

Tizz Beez Honey House: Damian Curtis 0429 618 083
Packaged Honey, Honeycomb, Creamed Honey, Beeswax, Pollen

T Piscioneri & Co: Tony and Dominic Piscioneri 9764 7110
In season fruits

The Cidery: John Lucey 9761 2204 / 0429 889 083
Cider's, Apple juice

Third Pillar Olive Oil: Malcolm Lee 0418 489 495
Locally produced olive oils

Thomson Brook Wines: Pam Foster 97310590 / 0488 600 667
Wines & Seasonal Fruit

Tricia's Kitchen: Gavin and Nat 0418 925 896
Cakes, Jams, Pickles, Chutney and Sauces

Yanmah Fresh: Kelli Jones 9772 1440
Seasonal fresh vegetables,& berries

The Boyanup and Districts Farmers' Market welcomes enquiries from producers of food, health and lifestyle products that have been grown, produced or made in the local area from raw products sourced in the local area.

Thank you to our generous sponsors!

