



Market Matters

Get Fresh with us May, 2019

www.boyanupfarmersmarket.com.au

Next Market

**23rd June,
2019**

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

**Enquiries: call
0448 806 833**

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

What's Fresh in May

Fruit: Apples, avocados, figs, grapefruit, passionfruit, pears, limes, oranges, lemon, persimmons, plums, nectarines, peaches

Vegetables: Beans, Beetroot, Capsicum, Carrots, Celery, Cucumber, Lettuce, Spring Onions, Parsnip, 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, Laying hens and assorted chickens. Local handmade crafts.

Market Days

**4th Sunday of each
month including
December**

2019

**23rd June
28th July
25th August
22 September
27 October**

Market Report

It was a little chilly setting up, but it soon warmed up, with a great crowd enjoying the variety of stalls at The Boyanup & Districts Farmers Markets on Sunday 28th April, 2019.

Our annual stallholders and our casual stallholders who love coming back each month, were there, including some new stalls, including Gerry's woodwork products and Farmers John's Produce that have joined us over the last couple of months. We said goodbye to Capercup Chooks, but this month welcome Jayne from Brockley Grange with live chickens.



Congratulations to our very excited raffle winner, Janette of Bimbimbie Nuts Denise

For just a \$1 ticket it gives you the opportunity to win a hamper with a value of over \$200.00. Our raffle is provided by the generosity of the stallholders on market day. Tickets are available next to the Sausage Sizzle and we have many types of potatoes to sell.

We apologise for any inconvenience in regards to the renovations taking place to the basketball courts and near the bowling club. This will not impact our market, but a few of our regular stall holders may be in a different location for a month or two. Just ask at the undercover area, if you have any queries.

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.

Garden Matters Contributed by Erika McManus

Winter is just around the corner, and I'm hoping it will be a wet one, or at least an average one! I'm finding the soil is so dry below the surface, even with all the hand-watering, so have added a good wetting agent, my favourite being Baileys GROSORB. It cost more but you only need a small amount. After the ground is really wet, top-up your mulch as this will break down over winter and help suppress weeds! If your plants are still looking hungry, despite all the hard work that you put into building your soil, it may be that your pH is out. Test regularly so that any changes in pH can be corrected by adding lime if it becomes too acidic or sulphur if it is too alkaline. Here's a tip: regular composting is one of the best ways to stabilise fluctuating pH. Kits are available from nurseries and hardware stores and are not expensive. Well worth the investment.



Another good investment is a book called **"What Garden Pest or Disease is That"** by Judy McMaugh. An illustrated reference guide to common pests and diseases is an essential item to maintain a healthy garden! It doesn't necessary have to be this book, as long as it is a good reference book. Another good book is **"Natural Control of Garden Pests"** by Jackie French. A recipe book for homemade organic potions – think of it as your homemade medicine guide. Sometimes the best reference is your own records – keep a diary and write down what's happening in and around your garden. Include the results of your pH tests over time and what you're doing to balance it. Also include the performance of homemade fertilisers and sprays, crop yields and general observations on factors such as weather conditions and garden ecology.



WINTER WONDERS

Add some annuals to your garden for colour now, such as calendulas, the long flowering viola, pansies, and put some primulas in hanging baskets, pots, old wheelbarrows or just plant in the garden! Can't wait for flowers, then buy some potted colour and plant amongst your seedlings for instant colour! Watch out for snails and slugs! They love moist, cool conditions and will devour your seedlings while you sleep! If you have pets, put snail pellets in narrow neck jars on their side or short lengths of PVC pipe! The most popular and easy to grow of

all winter-flowering shrubs are camellias. These undemanding plants need only an occasional deep watering during summer. Spread a dressing of pulverised manure over the root zones every August to keep them growing and flowering abundantly year after year. Bushes can be tidied up with a light prune after flowering. Proteas of all varieties dominate the garden in late winter with their spectacular flower displays. "Pink Ice" flowers in August and is a good introduction to growing this shrub. All proteas have a love of well-drained soil, and do not tolerate wet feet and heavy clay. They grow happily in acidic, slightly impoverished soils. Many are at their best in coastal areas! Perhaps the most gorgeous of all winter-flowering plants are banksias! Outstanding is



Banksia ericifolia, which produces honey – coloured spikes from late autumn. Also stunning is hairpin banksia (*B. spinulosa*) so called because of the long, glistening, black or red hooked styles on the flowers. There are several native plants that are quiet achievers in a winter garden. For cold areas, look for *Thryptomene saxicola*. It's small, spreading and tough, and is covered with pink flowers in winter. (one of my favourites!) A light prune after flowering keeps it neat and tidy. Native fuchsias (*Correa* spp.) flower from winter to spring, and will grow in light shade. Most are dome - shaped, ground- hugging plants bearing lots of tubular, pendant flowers. Well worth growing are *C. pulchella* and the superb hybrid "Dusky Bells" with its deep pink to red flowers. Boronias also shine in winter, with their glorious scent! They prefer a well –drained soil crammed with organic matter. You can grow them in pots but don't let them dry out! The easiest of all winter-flowering natives are the wattles (Acacias) Most are relatively short-lived but still worth growing for their profuse flowering in winter. They are also quick-growing and great to fill in gardens while other shrubs are growing. Bees love the flowers!

Keep warm, keep weeding and enjoy your garden! The months are flying by, and it will be spring before we know it!! So until next month,



HAPPY GARDENING!

THE STALLHOLDERS



Our long time stall holders Leon and Anne-Marie Jones after over 10 years of selling delicious fresh fruit at our market, have retired. We will still see Leon's smiling face volunteering in the sausage sizzle area, probably selling potatoes, Leon will continue as Treasurer also.



The Pea Straw Man - Mick Adams

Located in the small farming community of Kukerin in the southern wheatbelt, approximately 260kms east of Boyanup. Mick has been in the business of providing small square bales of pea straw for garden mulch since 2009. They take their bales all over Perth and the south west.

Their business began at the Boyanup Farmers Market where they first sold a few bales of pea straw and they have gone from strength to strength over the years.

Pea straw is the product left over when the pea crop has been harvested. The straw itself does a good job for soil improvement when used as a mulch in the garden. Our pea straw is sold as small square bales. One bale will cover about 3-4 square metres of bare ground and more when put around existing plants depending how thick it is laid down.

You can order prior to the market by contacting Mick via the web page. www.thepeastrawman.com.au or pop in and say hello at the market.



Fre-Jac Bakery in Vasse is former Parisians Roselyne and Jean-Marie's passion. Hand crafting Authentic French Cuisine with local and imported ingredients from France.

In August 2006 Roselyne and partner Jean-Marie decided to settle in Balingup and opened Fre-Jac Restaurant and Bakery. The restaurant gained success quickly. They decided to move closer to Vasse and eventually closed the restaurant. The new premises opened in July 2012, they have attended many Farmers Markets including being part of Boyanup Farmers Market for many years. All products are made with French flour, no additives, no preservatives, no GMO.



Treat yourself to a delicious French bakery bread or a pastry, your family will love them, just as much as you will.



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

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.

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 Wickins. 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 / 0477 874 593
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

Please note: we have lots of casual stalls that are regularly at our market day too.

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!

