



Market Matters

Get Fresh with us November, 2021

www.boyanupfarmersmarket.com.au

Next Market
19 December
2021

Boyanup
Memorial
Park
8am – 12 noon

Enquiries: call
0448 806 833

Email:
manager
@boyanupfarm
ersmarket.com

What's Fresh in November

Fruit: Apples, Avocados, Figs, Grapefruit, Lemons, Limes, Nectarines, Oranges, Pears,

Vegetables: Beans, Beetroot, Broccoli, Cabbage, Capsicum, Carrots, Cauliflower, Celery, Cucumbers, Garlic Leeks, Kale, Lettuce, Spring Onions, Parsnip, Peas, Potatoes, Pumpkin, Rhubarb, Zucchini, spray free options too.

Gourmet Foods: Cheeses, Chocolates, Olive Oil, Olives, Eggs, Duck Eggs, Honey, Fruit Leather, Bread, French Pastries, Variety of Nuts, Cider, Wine, Beer, Cakes, Gluten Free Savory & Sweets, Lamb Satay & Burgers, 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, Compost, Chook Wheat, Laying Hens and assorted Chickens. Local Handmade Crafts, Pet Products.

Market Days

4th Sunday of each
month except 3rd
Sunday in December

2021

EARLY

19 December

23 January

27 February

27 March

Market Report

With lots of events in the Southwest our market day was still as very busy once again, happy stallholders, lots of wonderful regular and new customers. Always a great atmosphere with people catching up with friends and family over a cuppa, cake and or a sausage sizzle.

We have welcomed lots of new stalls this year, but we are still looking for someone to sell herb and vegetable seedling and any fresh or seasonal produce stalls.

Regular customers Brian and Lucille Piesse were lucky to win the raffle full of goodies donated by the stall holders. Lucille is pictured with our President Noel Jones. Our monthly raffle is provided by the generosity of the stallholders on market day. A \$1 ticket gives you the opportunity to win a hamper with a value of over \$200.00. Tickets are available next to the Sausage Sizzle.



Our thoughts are with our lovely volunteer, editor of Garden Matters and previously a stall holder Erika McManus who sadly lost her soul mate Ian, who was often at our markets particularly helping Erika when she had her beautiful plant stall. Rest in peace Ian.

Please note we are following the State Government rules for COVID with a Safe WA QR code poster system. They will be situated at the entrances and around the market. We will also have a manual register in the undercover area near the sausage sizzle. As a customer it is your responsibility to sign in using your SAFE WA App or manually sign in. We appreciate your assistance with this.

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 collect your fresh produce in.

Garden Matters Contributed by Erika McManus

Summer is just around the corner, and we need to conserve water, so if you haven't mulched yet, get cracking! Not only will mulch reduce watering but also keep the weeds down! Also, check your reticulation system for blocked or broken sprinklers/drippers, etc; and make sure taps aren't dripping! Need more shade? Now is a great time to plant a tree, especially a deciduous one, as this will give you shade in the summer and let the warm sun in during the winter months! Not sure what to buy regarding size, growing rate, etc; just see Derrick from Boreham Valley Nursery at our monthly market, and he will help you to make a decision., and probably sell you a tree, as he has a great selection! And lots of knowledge! It is not too hot to plant as the ground is warm, and as long as you have water, the tree will soon settle in and start growing! As it warms up, don't forget to lift your lawnmower blades so that your lawn is a little longer, thus helping to protect the roots, and to stop it drying out so quickly. Also, add a good soil wetting agent, either granules or liquid to your lawn, as well as your garden! Remember to do this before adding the mulch!



FAN-FLOWER (*Scaevola aemula*) Forming a 50cm-wide mat of dense foliage, this fast-growing, evergreen native ground cover has long been a favourite. Masses of yellow or white-centred blue, mauve or purple fan-shaped flowers, start blooming in early spring and continue through to late summer. They now come in white and pink! Some cultivators, such as "Purple Fanfare", have large flowers for most of the year. Plant in free draining sandy or clay soil in a frost-free region. Although it flowers most prolifically in full sun, it also grows well in semi shade. It is tolerant of salt spray, making it ideal for coastal gardens. Plant so it spills out of pots and hanging baskets, grow it in a native rockery or cottage garden, or as a ground cover in a seaside garden.

FRANGIPANI (*Plumeria* spp.) Wherever it's grown, frangipani creates an unforgettable ambience! Its heavenly fragrance, perfect petals and spreading canopy make it a stunning tree for Australian gardens and it shines in easy-care, low water gardens. It's hard to think of a tree that puts on a more spectacular display in summer and autumn, and its unique form makes it one of the best living umbrellas I know of. In fact, it's better than an umbrella because its deciduous habit means winter light shines through, yet it gives leafy coolness and shade in summer. Another plus is the small root system, which enables you to plant around the base. You'll find once established, it's as tough as old boots! If you have an empty corner, frangipani may be the answer – its branches reach out to elegantly fill whatever space it is provided with. If you lack soil, you can create a dramatic feature with a potted frangipani! Position the tree where you can enjoy its fragrance, which is most potent in the early morning or evening. There are many colours to choose from, including pink, yellow, orange, purple, white and deep red, and some are more than one colour. They can grow quite big but the trick is to keep the canopy pruned to the size you want, plus they are slow growers. Give your frangipani protection from strong winds, especially when young. They generally need very little pruning as they tend to form good-looking trees naturally, so only prune to keep the tree to required size, or if in a pot, they can become top-heavy, so prune to size, plus use a large, broad-based pot and support the plant. Did you know??? Frangipani essence is valued for its use in cosmetics and the oil is said to restore inner peace and harmony.



VEGIE PATCH..... Hopefully your vegie garden is a work in progress, and you are picking zucchini, beetroot, lettuce, snow peas, tomatoes, radish and much more! There is still plenty of time to plant summer produce but now is a good time before it gets too hot! Plant out seedlings in the cool of the evening, water in with a seaweed solution such as Seasol, to help with transplant shock! Try and pick a cooler day if possible. Also, time to revamp your herb patch, so you can add fresh herbs to your salads. Plant Basil with your tomatoes, as they are great companion plants.

There is so much to do in the garden, before the HOT weather is upon us, and even now, work in your garden early in the morning, or in the cool of the evening! So until next month,

HAPPY GARDENING!

THE STALLHOLDERS



**JUST IN TIME FOR
CHRISTMAS MARKET
DATE IS A WEEK EARLY
19TH DECEMBER, 2021**

FRESH FRUIT

Dom Piscioneri, has been part of our markets for a long time with all your fresh fruit including apples, pears, oranges and seasonal fruit, including rockmelon, lemons and stonefruit



MERRIFIELD RANGE



Brian and Adriana are sheep farmers in Queenwood, Donnybrook. They produce delicious Singapore-style lamb satay and healthy, preservative-free gourmet lamb burgers.

A delicious treat at the market or to take home after a day of at the market



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

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

Brockley Grange: Jayne Turner 0437 788 036
poultry .ducks Bantams ,Sussex ,Hyelines, Orpingtons, Silkies,Aracanu,Pidgeons,Quail

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

Cedar Shed Pottery: Elizabeth Lyon 0448 592103
Domestic Stoneware Pottery

***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:** Jamie & Bel Stephenson 0409 076 453
Sheep Milk Soaps

Country Cappuccino: Andy & Debbie 0450 211164
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

Fluffy Mumma - Margaret & Michelle Baker 0418 919088
Ladies & Mens aprons, Reusable shopper bags, Produce bag sets, Funky hanging hand towels

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

Jardin Estate Nick & Margaret 0424557701
Butter, flavoured butter & delicious cheeses

Handmade and Marina Marina Shilling: 0450 007 045
Handcrafted designs silk & woolen scarves, natural olive oil soaps & beeswax products. Teas and hand bound journals.

Jebba Snuggle Sacks: Jayne Bennett: 0404898104
Pet Snuggle Sacks and Toys

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

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

Pam's Patchwork: Pam Pavlinovich 0403 170 622
Homemade patchwork products

***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

The Forrest Kitchen: Janine Forrest 0402 284 932
Gluten Free Savory & Sweet

The Pickled Frog: Mia Potter 0417 938 479
Pickles and Jams

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

Two Fat Cows: Sharon Penfold 0427 557 448
Old Fashioned Icecream made from local products

Witherspoon: Kathy Witherspoon-Colbert 0414 365 154
Alternative Skin Care

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.

Last minute changes to stall holders can take place due to unforeseen circumstances at times.

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!

