

What will you find at the Gloucester Farmers Market?

By Lyn Stewart

Plans for the Gloucester Farmers Market are springing ahead in leaps and bounds. Interest from commercial growers in the Gloucester shire has been high and the number of stalls that will open at the Market at 8.30am on Saturday 13th February is looking impressive. Markets visitors should be able to buy locally grown fresh fruit and vegetables, herbs, eggs, milk and dairy produce, beef, olives and olive oil, baked breads, a variety of preserves, plants, and, almost certainly we will have locally made wines. The Market will also have some interesting unusual produce such as Umami sausage coils, mohair yarns, and hand made soaps. For refreshments there will be fresh fruit and veg juices and barbeque foods from delicious locally grown beef and salad.

Guidelines for stallholders wishing to set up at the Gloucester Farmers Market can be viewed at www.gloucesterfarmersmarket.com.au under the heading "Information for Vendors". The new web site will not only be a source of information about the Market but will provide an on-line method to register your interest in having a site together with online payment. A useful local planting guide is also at the web site under "Growing Tips". This guide has been provided by Ken and Marnie Johnson from their wealth of experience in growing vegetables at their property *Misty Ridge*.

To promote the Gloucester Farmers Market and encourage potential growers around the district *The Gloucester Project* have produced a 2010 calendar with a veritable growers' manual of information within. The calendar has more than helpful hints; There is a planting guide, notes on mulching, fertilizing, pest identification and control, companion planting and much, much more. The full colour calendar will be available next week from several retail outlets in Gloucester. At a modest \$14 the Gloucester Farmers Market Calendar is an ideal Christmas gift for friends and family.