



# Market Matters

Get Fresh with us November, 2021

[www.boyanupfarmersmarket.com.au](http://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.*

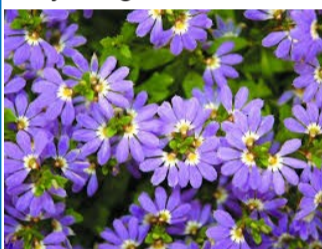
Please note we are following the State Government rules for COVID with a Safe WA QR code poster system. They will be situated at the entrances and around the market. We will also have a manual register in the undercover area near the sausage sizzle. As a customer it is your responsibility to sign in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

