

# f fleurieu forager



NEWSLETTER OF THE WILLUNGA FARMERS MARKET

XMAS 2011



## Christmas Eve Market

We are **OPEN**  
Christmas Eve,  
Sat 24 Dec &  
New Years Eve,  
Sat 31 Dec.  
8am til 12:30pm

We are **closed** for  
Stage 5 of the  
Tour Down Under,  
Sat 21 Jan 2012.

## Christmas Cheer for the New Year

The year 2011 is nearly over and has been a big year for the Willunga Farmers Market. The new committee is in place and we are all excited to keep moving with WFM into the new year. 2012 will see the celebration of our **10th birthday** and that is worth celebrating as Willunga Farmers Market is the longest running Farmers Market in South Australia.

From the management and the committee we trust you have had a successful 2011 and can look forward to an even better year in 2012. We wish you all a very **Merry Christmas** and a fabulous **New Year!**

WFM Chairperson, Steve Scown.

*All your favourite stalls ready to  
feed you from Christmas Day  
right through into the New Year*



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WILLUNGA FARMERS MARKET fresh, healthy, local produce every Saturday 8am-12.30pm, Willunga Town Square

## Coming Events

2012 is already shaping up to be a huge year for Willunga Farmers Market, with some great guest chefs coming to show us how it's done!

Cheong Liew helps us celebrate our **birthday on Sat 25 Feb**

Simon Bryant shows us how it's done **on Sat 14 April**

David Swain of Fino fame shares his secrets with us on **Sat 16 June**

## Strawberry Ice



This dessert is just the ticket for a hot summer night. Simple and fresh, it's good for you to! Serve it in a bowl with a sprig of mint, or for an adult treat add a spoonful to a G&T.

Serves 4

500g Strawberries, hulled and roughly chopped  
Juice 1 lemon  
1 tbsp castor sugar

Blend all the ingredients until it becomes a liquid. Pour the mixture into a plastic container and freeze.

To serve scrape flakes off the top using a spoon, or put chunks into a blender using a grater attachment until you have enough. Bon appétit!