

consumer gets fresh produce sourced

The community get involved with they sure have. farmers and take an interest in what is happening on the farm. The farmer December 7th." gets feedback from the consumers, which can help the farmer to produce a better quality product."

Brian Carle

"The committee realised that we live in an area rich in local produce and that there was an opportunity to do a bit of direct selling. Look at the stallholders here today — they all have a story to tell about their food and then, on the other side, the customers are happy to listen.

"Some people told us that it had all been tried before and failed so we took



up the challenge. We've had a constant flow of people this morning, from around here and from Canberra to Batemans Bay.

"They've talked, chatted and bought great produce that's local, seasonal and



"I think the market is a great idea with "We started with the question: "What many benefits for all involved. The if we started a market, a real farmers market?" And everyone went, "Yeah! consumer with face to face contact. locals to support this market — and really."

"We had another successful market on



"It's very heartening today to see everyone who's come — and walked off with things as well. It's a much needed market in Braidwood. It's great to see just who does what and be exposed to some really great produce."



"I read about the farmers market a few weeks ago in the paper. I've recently bought a farm at Araluen. We had a locally at a great price. The farmer gets That's a good idea". So here we are. small chain of pizzerias in Wellington to sell their fresh quality produce (we I'm really thrilled. I went on our local NZ, where I'm from, so we're doing grow fruit and vegetables) to the end radio with Jill McLeod and I asked the pizza today. It's all pretty awesome



"We have pesticide-free produce from our garden; we have vegetable and herb seedlings and we're also doing fresh Peking Duck. I think it's important because we've lost touch with where our food comes from and how it's been grown. There's a growing awareness of wanting to know where food comes from — and grow their

To market, to market ...



NELSON SARGENT HOLDS A COUPLE OF BEAUT YABBIES FROM JILLAMATONG.



"It's been many years since the last person suggested we might put on a farmers market. In a sense it's taken ten years to come to fruition but now that we're all here it's been superb. Such a throughput of people, not just coming to look, but buying product.

"I think it's because the products that are here are fantastic. We're very lucky, you know, when you live your life in Braidwood you might not quite realise what a great range of things we produce here because so often they're exported and sold elsewhere.

So here's your chance to try stuff made in Braidwood right here in Braidwood. It's marvelous."





"What we've found really today is they way people love seeing how we make our healthy soil with our worm farms. We're also selling native grass seeds so people can see how we've got a biodiverse pasture. We've got the apple cider vinegar that we make and drench our cattle with — and we've got the yabbies that help keep our dams cleared out. People like coming here and meeting the farmer, learning about Omega 3, and higher carotene levels that result from the biodiversity of our farm and our healthy soils."





"I'm on the market committee and I think it's fantastic. I'm really excited about it — it's great for the growers and the community. My vision would be to hold the market fortnightly, maybe even weekly, but of course we'll work all these things through as we go. There's definitely a future for the

market."

"It's long overdue. It's a huge opportunity for the town. It's great for the businesses and it's great socially - it's a chance to catch up with everybody."

The Braidwood Farmers' market is open again. The organisers hope it'll become a regular monthly event. Judging by the response, "She'll be apples".

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