

FROM GARDEN FORK TO TABLE FORK AT TALLAROOK



The Tallarook Mechanics Institute Committee of Management has long been renowned for unique initiatives in the district. Their latest endeavour is the Tallarook Farmer's Market to be held on the first Sunday of every month – commencing **July 5th**.

Direct from the farmer's garden fork will be freshly grown local produce and goods. A range of goods including fruit, vegetables, wine, meat, eggs and homemade breads will be available – from producers such as Yellow Box Road Organics, the Mayor's Garden, Chapman Hill Olive Oil, Pyalong Tomatoes, Meg's Mushrooms, Clonbinane Belted Galloway Beef and Avenel Honey.

The Market will be officially opened by famous town crier James Carter. Come and join us for entertainment from the 'Spotted Quolls' – Peter Lockyer and Mark Southey playing a range of instruments including guitar, banjo, bouzouki and mandolin. The CFA will be also be on hand to cook a BBQ lunch and give a demonstration of their equipment.

Market Manager, Ellise Rickard said " It's fantastic how positive the response has been, both from growers and the community – this shows how great the need is in the region for freshly grown products that can be purchased from somewhere other than large supermarkets".

The project was initially funded by the Victorian Government through a grant to the Mitchell Shire from Regional Development Victoria's *Farmers' Market Program* – this allowed for a feasibility study to be undertaken.

Join us from 8am on Sunday July 5th for a rollicking fresh time.

For more information contact Ellise Rickards on 0427 801633 or Libby Webster 0407 522 597