



MARKET REPORT

THE team behind the popular Koondrook Barham Farmers' Market is passionate about supporting agriculture in their region. The market is a gathering spot for locals on the third Saturday of the month, when the market is filled with free-range pork, local avocados, lamb and plenty of locally made chocolates, bread and cakes.

Market manager Lauren Mathers said getting the market up and running has been possible thanks to the dedication and hard work shown by the members of the Red Gum Food Group, all of whom bring something different to the table.

The food group has also run events such as camp-oven cook offs and workshops that engage the local community and visitors. The food group is keen to hear from people interested in participating in their workshop program, from cooking classes to children's gardening projects.

The farmers' market has grown considerably since its inception and now stallholders such as local wine makers Restdown Wines has expanded its range to include verjus alongside their table wines. There is an ever-growing variety of organic vegetables on offer, plus biodynamic rice, along with lamb and beef from family farms in the region.

There is a plenty of space for producers to join the Koondrook Barham Farmers' Market.

Contact Lauren Mathers on info@kbfarmersmarket.org or vicfarmersmarkets.org.au

Koondrook Barham Farmers' Market, 3rd Saturday of the month, James Park, Murray Rd, Koondrook.

Mini mates join the fun

MINIATURE Hereford breeder Alison Livermore says it was the classic look of the Hereford that initially attracted her to the breed.

"I love the look of the brown and white in the paddock," Alison says. "It's just so Australian." But she was wary of introducing cattle to her 11-hectare property at Nar Nar Goon. "I wanted something to keep the grass down but I didn't want goats or sheep and I didn't know much about handling cattle."

Four years ago she and husband John Murphy (above) bought their first miniature Herefords. They now have seven breeding cows and a bull and breed for meat and the growing market of people looking for pets and lawnmowers.

"Miniature Herefords are exactly the same as standard Herefords," she says. "The only difference is size."

They are great little blokes, they are so tame, they are low-maintenance, there's no shearing and they make great pets for people who don't have much animal knowledge."

Alison and John bought most of their miniature Herefords from Boomer Creek Stud in Tasmania. They now use their Winswood Miniature Hereford stud to breed animals for meat ("they fit well in the freezer") and as pets. "We had one

man buy one as a present for his wife, and another bought three just to keep the grass down."

Winswood Miniature Hereford will be one of four breeders showing at this year's Royal Melbourne Show from September 21 to October 2. The feature breed this year is Herefords, and the miniature varieties will join the festivities for the first time. "It's a tiny industry at this stage," Alison says. "But they are fabulous animals for hobby farmers or anyone starting out."



Wheelie good

MY Backyard is an outdoor precinct at this year's Royal Melbourne Show filled with small-scale agriculture and sustainability ideas. The My Backyard includes a Veg Permaculture Garden where permaculture experts will create a compost area, a worm farm, chooks, a duck pond, an orchard and a greenhouse.

Meanwhile, Victorian schools are invited to create a Wheelbarrow Garden at the Royal Melbourne Show. Entries are open until Friday, August 23.

rasv.com.au

The inaugural Women in Food & Agriculture Luncheon will be held on Sunday, September 22 at the Melbourne Showgrounds during the Royal Melbourne Show. The event will feature a guest panel of speakers and invites women working in the food or agricultural and business arena to come together to discuss hot topics and support each other through celebrating their roles in the industry. For ticket information rasv.com.au

