

MEDIA RELEASE:  
NETHERCOTE SUMMER PRODUCE MARKET  
**SATURDAY 28 JANUARY 2023 8AM TO NOON**  
NETHERCOTE HALL  
CNR NETHERCOTE AND BACK CREEK ROADS

**FOR PUBLICATION - PREFERABLY IN THE WEEK LEADING UP TO 28 JANUARY 2023**

Summer is a wonderful time to visit the famous Nethercote Produce Market. Enjoy a morning out in the country to buy fresh local produce, have a BBQ brekky or catch up with friends over a home-baked morning tea while listening to the sweet sounds of live music on the back deck of the Hall.

On Saturday 28 January the market will be bringing more fresh local produce to you in a laid back country atmosphere at Nethercote Hall, located between Eden and Pambula on the corner of Back Creek Road and Nethercote Road. The market is held just once a quarter, on the 4<sup>th</sup> Saturday of January, April, July and October.

In season will be avocados, basil, beetroot, blueberries, capsicums, chillies, chokos, corn, cucumber, eggs, garlic, kale, lettuce, limes, nectarines, peaches, plums, potatoes, pumpkins, raspberries, rhubarb, sage, shallots, silverbeet, snow peas, spring onions, squash, strawberries, tomatoes and zucchinis.

There will be loads of cheese, honey, jams, sauces and pickles, ferments and delicious fresh baked goods, grass fed beef and lamb, sauces, oysters, chilli products and bread, all produced on Nethercote's doorstep.

If you have some fresh home produce to sell, but not enough for a stall of your own, you can sell it through the market's Growers' Stall. Drop your produce off to Nethercote Hall between 3pm and 4pm on Friday afternoon the day before the market, or before 8am on market day.

The Nethercote Produce Market donates a large portion of its profits to a worthy local food-related cause, which you can support by buying your morning cuppa from the morning tea stall, fruit and veges from the Growers' Stall or raffle tickets for the bumper market hamper, that contains samples of delicious goodies from each of the stallholders.

The market strongly recommends mask wearing, vaccinations and sanitising frequently to keep everyone COVID-safe. Customers are asked to provide exact change where possible to reduce cash handling, as many stalls do not have EFTPOS.

Don't forget to bring your own bags or basket to help reduce waste, as single use plastic bags cannot be provided.

The Nethercote Produce Market is always happy to hear from people who'd like to help set up, wash dishes (there is a dishwasher!), serve morning tea or pack up. Contact Michelle on 0400 341282 if you can lend a hand.

The market opens at 8 am for the early birds and closes at 12 noon just after the big produce hamper raffle draw.

More details can be found at [www.nethercoteproducemarket.com](http://www.nethercoteproducemarket.com) or find them on Facebook @nethercoteproducemarket.

[See over for image captions for high res image files attached to email. PDF poster also attached.]





Pick up some locally grown fruit and vegetables at Nethercote Produce Market (Supplied: Nethercote Produce Market)



Enjoy breakfast or brunch from the Nethercote Residents' Association Fundraiser BBQ (Supplied: Nethercote Produce Market)





Always bright and colourful, the quarterly Nethercote Produce Market is held on the 4th Saturday of January, April, July and October each year. Restock your pantry with jams, pickles and sauces or pick up some fresh bread, cheese and cakes. (Supplied: Nethercote Produce Market)

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