



14th March 2026

This Week at the Farmers Market

Kia ora

Thank you to the just over 6000 of you who poured into the Market over the morning last weekend (when we did our annual gate count). We also received 1607 of your entries in the **National Farmers Markets Week \$100 Voucher Draw** which has been won by Angela Bates for her purchase at **Agreeable Nature Free Range Eggs**.

Ettrick Gardens had the most entries from 261 of you, followed by **Rosedale Orchard** at 167 entries by those that entered. **Thank you for supporting & buying from all your local growers, farmers & food producers directly, you are keeping your local small businesses in business.**

Willowbrook Orchard have **Black Boy Peaches** back for a very short time; I have tasted the **NEW season sweetcorn** at **Rosedale Orchard** available now, they are deliciously sweet and while the rest of the country sees the end of the sweetcorn season, we get to just celebrate its early autumn harvest down South. As we know – good things take time!

And check out the **Grey, Pink, Pearl and Blue Oyster Mushrooms** at **Coastal Kaps** this weekend. **Deep Creek Deli** have started making **venison prosciutto** - perfect for a autumn cheese board or sandwich - I am very excited to try this! Tomer at **Breads & More** is currently making naturally leavened hot cross buns for the Market, made the slow crafted way with no commercial yeast or preservative over many days. And **Beano's Bakery** have their hot cross buns by the bag as Easter weekend gets closer & closer.



Classic Café, Hazelnut Estate, Dolce Vita & Earnsclough Juice Co will all be back NEXT weekend.

It's that time to start voting for us again! **Outstanding Food Producer Awards - 2026 Coast Kiwis Favourite Award** for your fav farmers market & your favourite food producer.

Do it now while you remember, it only takes a minute!

VOTE NOW



In Season: NEW in: Sweetcorn, Black Boy Peaches, Peasgood Nonsuch Apples, Peacherines, Black Doris Plums, Omega Plums, Summer Passion Apricots, plenty of freestone fruit, new season garlic varieties - turbans, artichokes, elephant, silverskins and creoles, romanesco cauliflower, French greengages, flatto peaches, blackberries, fig leaf gourd, new season apples & pears, apricots, blueberries, organic apples, cavolo nero, dahlia's, sweet peas, rhubarb, nectarines, kohlrabi, peaches, plums, red cabbage, tomatoes, cherries, beans, aubergine/eggplant, zucchini/ courgettes, organic produce & fruit, new season potatoes, coloured carrots, Chinese cabbage, beans, strawberries, cucumbers,

radishes, cucumbers, capsicum, chillies, garlic, rhubarb, daikon, BioGro NZ organic certified eggs, variety of tomato plants. Baby & water spinach, winter seedlings, leeks, red & brown onions, celery, beetroot, salad greens, basil, coriander, kale, silver beet, cauli, **coloured oyster mushrooms**, bok choy, walnuts and plenty more!

If you have any spare good condition mugs at home that you want to clear out, then **we are accepting more cups / mugs for all our cup libraries**. Feel free to drop them to the Market caravan, many thanks.

Remember, that only all our authenticated, verified Otago Farmers Market vendors are all WITHIN our gates (unlike others roadside profiting off our brand). Many thanks as always for your loyal support to our OFM vendors inside the Market and along the railway platform.

For those of you who maybe isolating or homebound we have a few vendors that **can deliver to your door during the week:**

Ettrick Gardens, Ronia & Pippi, Agreeable Nature Eggs, Tartan Sari, Dunford Grove, Happy Farm, Deep Creek Deli, Evansdale Cheese, Pane Ora, Harbour Fish, Mihiwaka Honey, Blueskin Bay Honey, Port Larder, Judge Rock Wines, Matheson & Roberts, No8 Distillery, Whitestone Cheese, NZ Nuts, Breads & More, Dunedin Craft Distillers, Princes St Butcher & others.

You can find their details on our website or in the vendor profiles.

If you want to BORROW A PLATE or CUTLERY for ready to eats, just swing by the caravan or get from one of our cup libraries for a clean one (and return it back there for washing and sterilising or in the drop buckets). We also have bags you can borrow for produce or shopping too if you forget.

Bring CASH as some of our vendors are cash only.

ANZAC Day falls on a Saturday this year so we can't / won't open that weekend of Saturday 25th April 2026

Shop your way around Otago this weekend.... at the Market!

Mā te wā, see you later.

Michele Driscoll

Market Manager

Follow & Like us on **Facebook** and **Instagram** for all the latest Market happenings.

<https://www.facebook.com/otagofarmersmarket>

<https://www.instagram.com/otagofarmersmarket>

Header image: **Rosedale Orchard**

This Week in the Kitchen

I've been enjoying Ettrick Garden's jalapenos this week, and came across another interesting jalapeno recipe from our archive - can't wait to give it a try this weekend!—**Helen (Assistant Manager)**



CORN & SMOKED CHEESE CROQUETTES WITH LIME & JALAPENO DIPPING SAUCE

Produce from [Evansdale Cheese](#) [Ettrick Gardens Agreeable Nature Free Range Eggs](#) [Rosedale Orchard Holy Cow](#) [Moturata Gardens Caithness Farm Ltd](#) [Janefield Paeonies and Hydroponics](#)

**View
Recipe**



PLUM AND PECAN MERINGUE

Produce from [Ettrick Gardens Agreeable Nature Free Range Eggs Holy Cow](#) [Mihiwaka Honey Blueskin Bay Honey](#)

**View
Recipe**

Who Ate All the Pies



Celebrate St Patrick's day the right way with our annual **'Steak & Ale' pie 'Paddys Pie'**. A chunky steak pie in a rich dark beer gravy (Emerson's London Porter) that will make a fine lead to your local veg & Salads

Family Pie \$23 or single Pie \$7 — One day only!
Steven

Earnsclough Orchards Co Op

Hi, we are looking forward to catching up on Saturday with delicious tree-ripened fruit from Alexandra. We are very happy to have FREE TASTINGS @ our stall on ALL fruit..... TRY before you BUY



Organic Royal.Gala

This Saturday we will bring:

ORGANIC

Sunrise Apple
Royal Gala Apple

SPRAYFREE

Peacherines
Omega Plums
Vintage Apple
Pears
Walnuts



Peacherines

CHERRIES

Staccato Cherry
Yes, we still have cherries!

STONEFRUIT

English Greengages
Summer Passion Apricots
Yellow Flatto Peaches (last 2 crates for the season)
Yellow Flesh Peaches
Golden Belle Peaches
White Flesh Peaches
Yellow Flesh Nectarines
White Flesh Nectarines

If you wanting 2nds (bottling/stewing) please PRE-ORDER txt 021 455341 by Friday at noon.



BLUEBERRIES

It's our last week !

SPECIAL BLUEBERRY DEAL !!!

Buy 2 Punnets just \$15 OR 1kg bag just \$30

Remember blueberries freeze free flow.

CENTRAL OTAGO HONEY

Runny Clover
Creamed Clover
Thyme
Bush **blend Manuka/Clover*
Comb Thyme
Comb Clover
And
Manuka

You can PRE-ORDER your fruit and we are happy to pack your order to collect (by noon). **Txt 021 455341 to PRE-ORDER or ask any questions about any special orders.** We aim to please.

Looking forward to seeing you on Saturday.
Sher, Rob and family

Ettrick Gardens Market Specials

Buy direct from the grower! Better quality at a better price!

You can't get fresher than that.



Peasgood Nonsuch TIME — *Limited supply!*
Be in quick. The best cooking apple ever!

FRESH Raspberries, Blackberries & Strawberries
NEW SEASONS Plums, Apples & Pears

Cauliflower — spray free

Celery — spray free

Leeks — spray free

Beautiful **Romanesco Cauliflower** — spray free

Jalapeno chillies

Coloured capsicums — many colours

Red and green cabbage — large & spray free

Potatoes 4 varieties— fresh dug

Tiny Taties

Carrots — orange & coloured bunched & KG

Courgettes — spray free

Silverbeet, kale and cavolo nero — spray free

Beetroot 4 varieties — new season bunched & spray free

Daikon — spray free

Tomatoes — soil-grown and super tasty!

Walnuts - spray free whole & shelled

**** Most of our vegetables are spray free! ****



Our courier service to your door is available anytime. Or **CLICK & COLLECT** Saturday morning at the Market or at our Ettrick shop anytime. Email j.hpreedyeye@actrix.co.nz for our latest order form and we can add you to our weekly update.

Ettrick Gardens: On your right at the main gate, or rapid 5104 Roxburgh - Ettrick Highway, State Highway 8, Ettrick. Central Otago. 03 446 6863 or 021 1518203. Follow us on [Instagram](#) & [Facebook](#)

Dunedin Craft Distillers



This Saturday, Dunedin Craft Distillers will be serving their first batch of **non-alcoholic fermented lemonade** at Otago Farmers Market. Traditionally made from lemons (left over from making limoncello), sugar, water and a whey starter from their good friends at Holy Cow. It's delicious! Come along and give it a try. \$5/cup.

Stonehurst Gourmet

▣ **HERB OF THE WEEK** ▣

'English Winter' vs 'French Summer'?



Unfortunately, these are not ideas for a holiday but are cultivars of *Thymus vulgaris* - more generally known as 'Common Thyme' or 'German Thyme'.

From the names, you may conclude that 'English Winter' has evolved to survive the cold, dark winters of England and that 'French Summer' was bred for the sunny French countryside (this one was actually bred in France!) however, *Thymus vulgaris* is originally thought to have come from the Mediterranean.

Both cultivars are generally hardy, upright, woody-based evergreen perennials with their aromatic leaves being described as dark green. However, 'French Summer' is said to have grayer, narrower leaves. Both have pale pink flowers in summer which are loved by bees.

This type of thyme is a potent medicinal herb with antimicrobial, antitussive, and anti-inflammatory properties which can simply be used as a tea to help treat coughs, bronchitis, digestive issues, menstrual cramps and externally can be used to help with skin conditions. Ideal for harvest throughout the year culinary-wise but it is said that thyme has the highest levels of medicinal compounds just at the beginning of flowering if wanting for essential oils. An ideal plant to add to the winter garden both to enhance your winter dishes and to help when one may suffer from a sore throat or cold.

Like most thymes, these cultivars prefer full sun, with poorer type soils, and almost drought-like conditions - perfect for containers and rock gardens. And while *T. vulgaris* is said to be hardy (think of our own Otago Wild Thyme which is thought to be an escapee garden plant that arrived during the gold rush!) the 'French Summer' cultivar does come with a warning that it may not be as winter hardy as the 'English Winter' cultivar, so 'French Summer' possibly not for Central Otago. Trim after flowering to help retain shape and reduce woody undergrowth. Ht 30cm
Cheers, **Kate**

Child Cancer Foundation Gate Collection



This Saturday, volunteers from the Child Cancer Foundation will be at the Market gates as part of their annual Street Appeal. With around four children in Aotearoa diagnosed with cancer each week, and the number of families needing support rising significantly, the Foundation relies on the generosity of the community to continue providing vital wrap-around care. They receive no government funding, so every donation helps ensure that children with cancer and their families don't have to face the journey alone. If you're visiting the Market this weekend, keep an eye out for the collectors —your donation makes a difference ☐

Forest and Bird Community Stall



Come and find out what is precious about the Denniston Plateau on the West Coast

Forest and Bird- Dunedin Branch is having a table this Saturday 14th April with people who have just come back from adventuring on the plateau. We will have information about the special creatures and rare sandstone pavements found on the Denniston Plateau and what's at stake for them. We will also have a petition asking that the Deniston Plateau is made into a Scenic Reserve instead of a coal mine. If you want to find out more see Forest and Bird's website and a 15minute video.

<https://www.forestandbird.org.nz/campaigns/denniston-too-precious-mine>

2026 Coast Kiwis Favourite Market



It's time to show some love for Otago Farmers Market & for your favourite food producers! We're in the running for the **2026 Coast Kiwis Favourite Award**, and every vote counts – plus, voting enters you into the draw to **win a weekend getaway, a BYD car and a hamper of local goodies**. Voting is quick and easy at outstandingfoodproducer.co.nz and closes **Sunday 29 March 2026**. Don't wait – cast your vote today and help us bring the title home again!

**VOTE
NOW**

Kiwi Harvest - Pay it Forward Crate



The crate will be near the Market caravan at the main middle gate.

If you are able to donate something extra from your shopping, look for the Kiwi Harvest flag. **Your small act of kindness makes a real difference for families in need.**

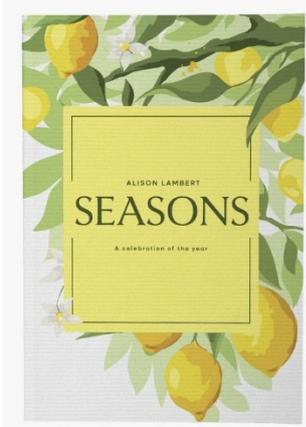
Kiwi Harvest will collect donations from the crate every Saturday at lunch time ensuring they are distributed to local charities and helping those facing challenges this week.

Let's pay it forward!

National Farmers' Markets Week



Seasons Cookbook



We now have the 'Seasons' cook book available in the caravan by local chef Alison Lambert, who many of you of course already know. Alison has always been a big supporter of our vendors & shops regularly at the Otago Farmers Market. Her **recipes take you through our Otago seasons using lots of our local produce—making cooking season by season simple.** We have a sample copy in the caravan for you to look through & have it available for a **very special OFM price of \$45** (cash or online banking), available at the OFM caravan only - at main gate & we have some of her archival recipes on our website which we often share in our newsletters.

Safer Crossing for a Safer Community - DCC

No one likes to miss out at the Otago Farmers Market, but don't be tempted to take a dangerous shortcut over the rail crossing to get there. A recent near miss has prompted the Dunedin City Council to remind everyone to **please use the designated pedestrian crossing points around the Farmers Market.**

The safe way to get to the market from the St Andrew Street carpark is to cross at the traffic lights at the corner of St Andrew Street and Anzac Ave. We want everyone to get to and from the Farmers Market safely, so take care of yourself and those around you by leaving



the train tracks to the trains and using the pedestrian crossings instead.

Keeping Well

Everyone welcome but PLEASE STAY AWAY IF UNWELL (vendors & customers).

**Please only handle food & produce that you are going to buy.
Please respect everyone's space & feel free to wear your mask.
Please sneeze into your elbow.**

Wishing you well!

Feel Free to Share this Newsletter with Your Community.

Communities helping Communities

Support LOCAL Small Businesses

No Dogs allowed in the Market apart from Registered Disability Assist Dogs.

No Fliers / Pamphlets to be distributed at the Market please.



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Otago Farmers Market Trust | Dunedin, NZ*

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Get In Touch

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