



www.prahranmarket.c

It's local cherry season



Oh how we love this time of year - fresh local cherries in abundance. Cherries are one of those fruits however, that can either be simply delicious or a bit of a downer - so how do you choose good cherries?

Apart from condition, the cherry variety you buy is all important. It's good to ask your fruiterer what you are buying so you can find your favourite variety for flavour and use.

Cherries are available from now until February but different varieties are harvested at different times, so what you see in the Market now will be different to what you see in January. Some varieties are rich and sweet, others are tart and some are slightly tart or sour.

Two varieties we think stand out from the crowd this year for eating are:

Van cherries - medium to large sized round fruit with short stems and dark red skin and flesh. They have a firm and juicy flesh with a pleasant crunchy texture (rather than mushy). Very sweet and freeze well. Just come into season now and will get better and better until mid January.

Merchant cherries - a large heartshaped variety, with dark red skin and red flesh. They are sweetly flavoured and fleshy. At their best around Christmas.

Did you know? Cherries don't ripen once picked, so ask your fruiterer to taste one before you buy!

Order now for Christmas!



Don't run around at the last minute in a panic! Make the Festive season less stressful and order now for Christmas. Our traders can help you order the right size turkey or ham for the number of guests you are having - just ask!

Our poulterers also have a wide range of home made stuffings (including gluten free varieties), home made cranberry sauces, home made gravy and more to make your celebration preparation easy.

The traders at the Prahran Market are small business owners who care about quality, giving you expert advice and making the shopping experience fun! Of course, nothing compares to the taste of the food that comes from Prahran Market.

Know a foodie? We know a sensational Christmas gift!



A Prahran Market Hidden Gems tour voucher is the perfect gift for friends & family. The tours take participants on a captivating journey of food discovery unearthing some of the market's well kept secrets, while also providing an insight into the latest ingredients, where to find them and what to do with them.

Vouchers for the tours cost \$25 per person. Prahran Market vouchers to the value of \$20 and \$50 can also be purchased to complement the gift. Buy one at www.prahranmarket.com.au or call the Market office on 8290 8220.

Perfect Prahran Market crispy roast potatoes (serves 6)



This is the way to get perfect crunchy, crispy and tasty roast potatoes this Christmas.

1.5kg King Edward potatoes, peeled
Salt and freshly ground black pepper
2 tablespoons goose fat

Preheat the oven. Set the oven to 220°C (425°F/ gas mark 7).

Peel and chop potatoes into large similar sized chunks. Wash thoroughly to remove any excess starch. Place potatoes into a saucepan of salted water

Parboil the potatoes placing the potatoes into a saucepan of water, cover with pan lid and bring to a simmer. Cook potatoes for only about 7-9 minutes. Be careful not to overcook only their outer layer should be soft.

Drain potatoes well, and set aside until cool enough to handle (about 10 minutes).

Place the potatoes on a chopping board. Using the tines of a fork, scrape the potatoes to make shallow grooves on all sides. This will roughen the potatoes and help them crisp.

Spoon goose fat into roasting tray. Place the tray in the upper part of preheated oven and let the fat heat up until really hot. The fat must be very hot in order for the potatoes not to stick to the pan, and to get the potatoes a lot crispier and tastier. When ready, put the potatoes in the hot fat tray, season with salt & pepper and bake for 45 minutes. Half way through cooking time turn each over and baste with the hot fat. Place back in the oven to crisp on the other side. Return to the oven until ready.

Note: supermarket potatoes often have very high water content and won't crisp up as well as King Edwards. You can buy King Edwards from Michael Mow Gourmet Potatoes at Prahran Market (Tel: 0417 382 354).

Carols by Queerlight



Saturday 11 December 8:30pm - 11pm

The Melbourne Rainbow Band and the Melbourne Gay & Lesbian Chorus, supported by the City of Stonnington, will be presenting the 10th annual 'Carols by Queerlight' concert in the Prahran Market Square on Saturday December 11 starting at 8.30pm.

This is a free event suitable for the whole family and delicious food and drink available to purchase on site. So whether you celebrate Joyeux Noël, Fröhli Weihnachten or Festivus, come and light a candle, join in the community carols and indulge the Christmas spirit. No RSVP or tickets necessary - just turn up. *The carols are weather protected as they are held under our glass roof.*

Our festive season trading hours

Monday 20 December - closed

Tuesday 21 December - open (dawn to 5pm)

Wednesday 22 December - open (dawn to 5pm)

Thursday 23 December - open (dawn to 5pm)

Friday 24 December - open (dawn to 6pm)

Closed Saturday 25 December - Wednesday 29 December inclusive

Thursday 30 December - open (dawn to 5pm)

Friday 31 December - open (dawn to 5pm)

Closed Saturday 1 December - Monday 3 January

Tuesday 4 January (open) and resume normal trading days and hours.

Santa's l'il helper - edible Christmas gift classes for kids



Your child can have great fun at the Market this Christmas and make their edible Christmas Gifts! Tuesday 14 and 21 December and Friday 17 December. Classes start at 10.30am, 11.30am and 12.30pm.

Classes include decorating your own decorative biscuit hanging ornaments, cupcake decorating, santa hat, personalised Christmas gift card, a take home gift box to put your goodies in and a class participation certificate. \$20.00 per child or \$15 with concession. Classes maximum 12 children and are 45 minutes. Suitable for all ages from toddlers +.

Please phone Sally to secure your child's place: www.twistedtastes.com.au
1300 twisted mob: 0413 061 638

The Prahran Market wishes you and your family a safe and happy festive season.



General Enquiries

Phone: 8290 8220

Fax: 8290 8222

Email: management@prahranmarket.com.au



Mailing Address

Prahran Market Management Office
Suite A, 163 Commercial Road,
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Trading Hours

Tuesday: dawn-5pm, Thursday: dawn-5pm

Friday: dawn-6pm, Saturday: dawn-5pm, Sunday: 10am-3pm

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