

Ohoka Farmers Market is putting the country back into the Farmers Market.

This is Ohoka Farmers Market first season. The market has already become a regular shopping experience for locals, and the visitors staying in nearby countryside accommodation are enjoying the experience of meeting local producers unique to this area. With Stallholders numbering from 20 to 30 the market is looking to continue throughout the winter.

“It’s about good, fresh, local food available every Friday morning to customers,” says Market Manager Barb Warren “It’s also about providing an alternative outlet for artisan producers; the grower sells their own produce. Ultimately it’s about lifestyle choices”.

Because Ohoka is garden country this market differs from other markets in that they host rare breeds and garden related produce.

“So it’s got a real market feel to it which so far our customers love, and there’s great coffee too as you watch the Alpacas and hens!”

Only 20 minutes from Christchurch and less than 10 minutes from Kaiapoi/Rangiora and the Market is set in the sheltered Ohoka Domain corner Whites/Mill Roads, from 9am -12noon, Friday mornings  
The winter season from May to September is under cover in the Domain from 10 -12noon. You can access the latest market info at their website:  
[www.ohokafarmersmarket.co.nz](http://www.ohokafarmersmarket.co.nz)

Especially look for:

Unique to our market local Breadmonger Donald with Stony Creek Breads – from Bagels to Cinnamon Rolls . “He sells out regularly and its not surprising.

‘Grows’ superb selection of seasonal vegetables and The Organic Way with Ellis’s top quality organic veges.

Local ‘Absolutely Fabulous’ homemade meals and salads.  
Canterbury Country with a glorious range of locally made jams and relishes.  
Plus Digbys Verjuice ‘Tram Road vineyard’ – “glorious historic drink instead of a wine” plus his vino too.

Other popular stallholders are the Organic Breadman, Rockford Pork, Pips Kitchen, Pa’s Green Dressing, Valoria and Sandona Olive Oils, Springbank Greens – fresh, green delights for summer and awesome Pesto, Fernlea Hazelnuts – be quick to order your Hazelnut flour and oil, plus Robyns delicious muffins and sweet treats. Seasonal fruits and eggs from Benzie eggs, Homegrown vege seedlings, Specialist Perennials/herbs ,eggs, artichokes and hens from Ohoka Nurseries and The Protea Man. Plus, don’t forget the community and guest stalls, the rare breeds and Martins Alpacas from ‘Oakridge Alpacas’. Join us for brunch or coffee while you shop Friday mornings – we would love to see you here!