# Peninsula Produce & GOURMET

*Taking home a boot load of really fresh vegetables and fruits has been one of the pleasures of visiting the Peninsula for many years. Fresh farm and orchard produce is available from local farms, on the roadside, at markets and at many traditional coolstores like Tully's in moorooduc. These days you can add free range fresh eggs, honey, cheese, wonderful jams, chutneys and relishes and fresh roasted coffee beans.*

**THE MARKETS ARE A POPULAR INSTITUTION showcasing the work and wares of many talented local crafts people and the produce of its market gardens and country kitchens.**

The famous **Red Hill Market** led the way and is still setting the standard 30 years on. Be sure to include a visit to at least one of our delightful markets during your stay and take a taste of the Peninsula home with you.

**Boneo Market** celebrating 30 years, is in the heart of the Peninsula's farming area and offers the best of local produce, kitchen delights, innovative arts & crafts, and baby animals to delight young and old.

Mornington's Famous **Main Street Market** - every Wednesday 8am-3pm, has been running for more than 30 years with homegrown & hand made items for sale.

**Red Hill** is a village style country market. The original 'Home produce' Market est in 1975. Its trademark is 'Make it, Bake it, Grow it, Breed it'.

**Mornington Racecourse Craft Market**
Over 300 stalls, set amid grand old cypresses & there is ample parking for 3000 cars.

## CHEESE WITH A FRESH CLEAN FLAVOUR

The stylish, award-winning building and landscaped gardens of Main Ridge Dairy may look like the play-thing of a Collins Street farmer, or a King Street barrister, but owners Bess and Damien Noxon are a down-to-earth working couple, who are genuinely surprised how enthusiastically their relatively new facility has been greeted by the public.

**Their love of the Peninsula landscape is grounded in a background of farming and respect for nature. In fact, after backpacking through 20 Asian and European countries during the 1980s, Damien knew that few places could measure-up to the beauty of the Peninsula.**

**"I realised that it was the best spot in the world I had seen; nothing compared", he recalls.**

Twenty years and three children later, their magnificently sited 130 acre farm at Main Ridge has morphed from Angus cattle to a 350 goat herd.

Their skill at crafting cheese has not only won them a gold medal at their first major cheese show, but has created the Peninsula's latest and much talked about tourist attraction.

During the late 1990s the Noxons began hatching a plan for a goat herd, to supply milk to local cheeseries. It has taken nine years to build the herd to 350, with 170 milkers. They got their first goat in 2000 and they laugh that their three children have grown up among the hundreds of goat kids, and, in true farm tradition, often share the same play areas.

**On weekends, the milking herd is often massed near the rear door of the building, so that visitors - and especially children - get a hands-on appreciation of where cheese comes from. Most Saturday afternoons Bess conducts dairy tours ($6 adult, $3 child) to the goat dairy to view the goats milking. The small group tours are popular, so make sure you book ahead.**

Main Ridge Dairy offers something for most visitors. Even if some people are not taken with the delicacy and freshness of their hand crafted cheeses and wonderful platters, interacting with the goat herd is an experience in itself.

"Goats are very charismatic animals; like dogs - smart, cheeky & affectionate" says Damien, with more than a touch of affection & almost 'fatherly' pride in his voice.


## BONEO COMMUNITY MARKET

Boneo Reserve, Cnr Limestone & Boneo Rds, Boneo (Mel Ref 253 A3)

**3rd Saturday of every month - 8am til 12.30pm**

Boneo Market offers Devonshire tea, our unique crafts, fresh produce, plants and more... Enjoy the Shire Band & Santa at our Christmas markets. See the mobile baby animal farm or have your fortune told!

Located in the heart of the Boneo farming district, the market is a rural delight with all profits funding local community projects.

**MARKET DATES FOR 2011** **January 15, February 19, March 19, April 16, May 21, June 18, July 16, August 20**

**STALL HOLDERS BOOKINGS 0418 418 302**
**'NO DOGS ALLOWED'**

*"Run by the Community for the Community"*

## the mornington peninsula's own craft & produce markets

**red hill community market**
Arthurs Seat Rd, Red Hill (Melways 190 J3)
**1 Jan** 8am-2pm (New Year's Day), **5 Feb, 5 Mar** 8am-1pm

**mornington racecourse market**
Racecourse Rd, Mornington (Melways 146 A4)
**23 Jan, 13 Feb, 20 Mar** 9am-2pm

Parking $3.00. **Dogs strictly prohibited.**
For further information call 5976 3266 or:
**www.craftmarkets.com.au**

craft markets australia

## Main Ridge Dairy
farmhouse goat cheeses

**MILKING TOURS**
Sat 4pm or by appointment for groups of 6 or more.
**Bookings Essential**

**DAIRY**
Operating since 2003, we milk 180 goats, twice a day, on our 130 Acre farm. Our girls are all named, spoilt, and free range on sweet pastures. Our modern plant is gentle on the milk, resulting in milk of the highest quality.

**CHEESERY**
Come and enjoy sampling a range of our fine quality, handcrafted goat milk cheeses, in our award winning farmhouse sales outlet.

**OPENING HOURS**
**(SALES, TASTINGS & PLATTERS)** 11am to 5pm Sat & Sun, Public Holidays and everyday in Jan except Tues.
**A. 295 Main Creek Rd Main Ridge 3928 T. 59 896 622**