



gems among spuds

Tassie potatoes have the edge according to many foodies, and Daly Gourmet Potatoes, grown in the rich soil of Marion Bay, are among the best. The range includes Purple Gems, which are delicious made into thin crisps. (03) 6253 5425; www.dalygourmetpotatoes.com.au

essential choc

Josh and Jacqui Baben of Margaret River, WA, are part of an emerging craft chocolate movement that uses only cacao beans and organic sugar. This makes for dense chocolate with a fine array of aromatic and fruity flavours.

www.bahenchocolate.com



FLAVOURS

BARBARA SWEENEY FINDS CRISP POTATOES, FINE CHOCOLATE AND THE GOOD OIL ON SOUTH AUSTRALIA'S LIMESTONE COAST.



MEET THE PRODUCER

DEE NOLAN,
NARACOORTE, SA

Things are pretty quiet at Gum Park in Naracoorte. The olives have been harvested and pressed into oil that will be left to settle until August, when Dee Nolan and her trusted panel of tasters will confer and decide on the

blend for the highly anticipated 2013 release.

"You rarely get a single variety that's perfectly balanced," says Dee. "Our oil is supplemented with other varieties from a few organic growers in the area." Nolans Road oil is renowned among chefs such as Sydney's Sean Moran and Melbourne's Andrew McConnell.

Dee and her husband, John Southgate, bought the property in 1995. But Dee grew up at Gum Park, and is now the third-generation Nolan to run the place. "Being back on the farm means an enormous amount to me," she says. "There's a sense of completeness."

Nolans Road Certified Organic Extra Virgin Olive Oil
(08) 8762 4242; www.nolansroad.com

FARMERS' MARKET OF THE MONTH

Wagga Wagga Farmers' Market

Loyal customers are out in force even when the winter temperature plummets in southern NSW. More often than not the sky is clear and blue, and the grassy site by the lagoon is as pretty as a picture. This market, run by the Wollundry Rotary Club, was one of the first to get going in NSW almost 10 years ago. There are more than 30 stands, selling a variety of fresh garden produce, eggs and meats. Top picks include the Artisan Baker's almond croissants and the just-picked citrus fruit grown by Angelo Rombalo from Leeton.

- **WHEN** Second Saturday of the month, 8am–1pm
- **WHERE** Civic Gardens, Wagga Wagga, NSW
- **CONTACT** 0408 694 194

ON THE ROAD

CHEF GAVIN HUGHES FROM THE BYRON AT BYRON RESORT IN NORTHERN NSW ENCOURAGES GUESTS TO ACCOMPANY HIM WHEN HE SHOPS AT THE BYRON FARMERS' MARKET ON THURSDAYS. AFTER MEETING LOCAL PRODUCERS, THEY CAN ENJOY A SPECIAL TWO-COURSE DINNER. (02) 6639 2111. WWW.THEBYRONATBYRON.COM.AU