

Hello Foodies,



Cooking Classes For The Passionate Foodie are here!!!! Click on the flashing Cooking Classes tab on the home page, to view cooking classes' dates/brochure.

Gift Vouchers for cooking classes are now also available to give a close fellow foodie friend, or a relative. What a great birthday gift!!... Contact me on 0402 344 215 to organize a voucher/s.

Give a friend or relative a voucher for a cooking class as a gift!!!!

Peter & I are still at the Farmers Market at the Show grounds every Sunday.... I will be doing cooking demonstrations at 10am on the first Sunday of every month. If you would like to know how to use any of the Passionate Foodie range, come on down and grab a seat. You will also be able to taste all of the dishes cooked at the demo.

The New Passionate Foodie oil pack is now available at the farmers market every Sunday.

Pick any of the 4 oils/candied balsamic for only \$45 (\$40.50 for members!!). You will be able to carry your oils in a funky clear hard plastic carry bag.

Perhaps throw a small ribbon on the pack, and give to a fellow foodie friend as a gift.

Buying the pack of 4 @ \$45 works out to just over 11 bucks for each bottle. So, you certainly save money by buying in the pack. (each oil/balsamic normally sells for \$14 each)

The Salt & Pepper pack special is now available at the Farmers Market (only). You get 1 packet of the S&P seasoning, 1 packet of the Lemon Myrtle Seasoning, 1 jar of the Chili, Lime & Coriander dipping sauce and a recipe card – All for just \$25!!! (Members only \$22.50!!!).... That's almost 3 products for the price of 2. So, be sure to wander down and grab one....

Mention you saw this news letter to Peter or myself when you come to the markets next, and we will give you a free jar of infused salt (for the month of May)....

And..... The infused salt pack is also available at the markets stall – any 4 infused salts of just \$25.00 (members only \$22.50).

So come on down to the Farmers Market and grab some products, sample some Salt & Pepper squid, and even watch a cooking demo on the first Sunday of every month.

We look forward to chatting to you all there.

Thanks,

Adam & Peter