



Easter Feasts

April

Our March Market was another success with many stall holders selling out which is great news! The parking tips that we included in our last email were also much appreciated from the feedback we got so we have included them again this month. With Easter on the way we have a few suggestions to help you out!



Traders List

- | | |
|-----------------------------|-----------------------|
| Eddie Collin Fish Merchants | Torpenhow Cheese |
| Rogue Coffee Bean | Scone Mad |
| Alex's Bakes | The Little Bakery |
| Beans Green Micro | The Treats Darling |
| Co Co Company | Midge Porter Design |
| Dark Art Distillery | Snazzy Soaps |
| Hallsford Farm Produce | Hungry Hound |
| Ivy's Vintage Tablet | Wagtails Wood |
| Oor Bees | The Kitchen Witch |
| Steilhead Cider | Five Kingdoms Brewery |
| Ninefold Distillery | Stonehouse Smokery |
| Legendary Sauce Co. | Station House Cookery |
| Christine's Kitchen | School |
| Pasta Palette Co. | Levantine |
| Saucy Desserts | Smartie Plants |
| | Ivy's Vintage Tablet |

Exact trader list may vary from advertised. Visit the traders page on our website for all our regular traders contact information. [Click here.](#)

Market Parking

Planning your trip to our market...

With the recent increase in customer numbers to the market and following some feedback from customers we would like to highlight the best places to park for the quickest and easiest access to the market. Highlighted in blue on the map.

Station Road

This is the Carpark in and around the Station Hotel and Platform 1. This tends to get busy quickly but offers step free access to the full length of the market. There is no customer parking at the top end of the market (shaded in purple on the map) as this is reserved for Scotrail Staff.



Platform 2 / St Mary's Industrial Est.

The carpark on Platform 2 side of the station is quite often empty. This also offers step free access to the market via the new wheelchair accessible footbridge with the lift opening directly into the very centre of the market. More parking is available in St Mary's Industrial Est.

Loreburn Street / Newall Terrace

Both these streets have free public carparks and are a short 5-10 minute walk from the station.

Our peak times are between 11am & 12 noon and with the market closing at 2.30pm there is plenty of time to come along later. Why not bring the dug?

Dog of the Month

Bringing your dog to the market...

WIN
treats for your dog!

1. Upload a photo of your dog enjoying the market experience to our facebook or Instagram.
2. Tag the Dumfries Farmers Market.
3. Picture with the most likes wins.

Prize supplied by
Hungry Hound Bakery

This is a bit of fun to celebrate our four legged market chums! To be eligible the post has to be visible to the market social media (Facebook & Insta). Committees decision is final. No Cash alternatives. Prize to be collected in person at the following market. Have fun!

Easter Feasting

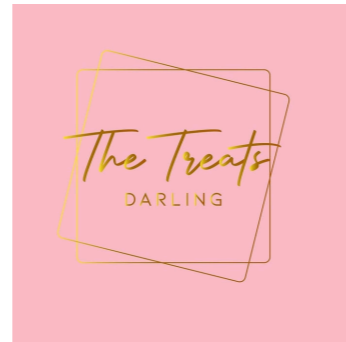
Seasonal tips and treats...

Chocolate.

The Co Co Company have a range of handmade Mini Eggs and larger easter Eggs available to buy. Check out their other products for something a bit different! All made using natural ingredients and sourced as locally as possible. Why not try the Strawberry Daiquiri made with Ninefold Rum or Raspberry & Passionfruit Mini Eggs?



Baked Goods.



Always incredible bakes worthy of any Instagram feed that also taste amazing. Expect Easter Treats.



To suit every diet there will be sweet and savoury dishes available as well as Hot Food on the day. Perfect for lunch!



Breads, biscuits and hot corss buns plus a whole load more! These guys have it all. Word on the street is that the oatcakes are the best.

The Perfect Roast - Top 5 Tips

From Nick at the Station House Cookery School...

1. **Don't try to do too much.** Concentrate on the basics and get them as good as you can. A quality joint of meat, perfect roast potatoes, one veg done really well and of course a great gravy.
2. **Prep what you can in advance.** For example, potatoes can be pre boiled and frozen ready to be coated in oil, sea salt and maybe a herb like fresh rosemary to be roasted and served from the oven.
3. **Gravy. Your gravy is what brings everything together.** If you can make your own stock the difference will be huge! Chopped up onion, celery, carrots with few black peppercorns and a couple of bay leaves. If you can, fill up about half way up your stock pot. Fill three quarters up with water and simmer very gently. Don't let it reduce down too much. Drain and there's your stock. It freezes really well.
4. **Rest your meat.** As long out of the oven as in. If a joint takes an hour, rest covered in foil for an hour before you carve. It does make a difference!
5. **Season with good quality salt.** Salt balances flavour by reducing acidity and allowing all those beautiful flavours to be revealed.



If you would like the full recipes for the perfect roast as I teach at Station House Cookery School email me on admin@stationhousecookeryschool.co.uk.

For more information on the wide range of courses that Nick offers at the Station House Cookery School why not take a look at the [website](#) or [Facebook](#) & [Instagram](#), or better yet, come along and have a chat at the market!

Our Next Market is **Sunday the 6th of April,**
10.30am to 2.30pm, Dumfries Station, Platform 1.

