



Welcome Back!

February - Food Lover's Unite

The committee and traders are all looking forward to welcoming you back to the new season of Farmers Markets for 2025. You will find us on the first Sunday of the Month at Dumfries Railway Station, 10.30 am to 2.30pm on Platform 1.

Next Market is Sunday the 2nd of Feb.



Traders List

- | | |
|-----------------------------|-----------------------|
| Eddie Collin Fish Merchants | Scone Mad |
| Rogue Coffee Bean | The Little Bakery |
| Alex's Bakes | The Treats Darling |
| Beans Green Micro | Unique Sweets |
| Co Co Company | Midge Porter Designs |
| Dark Art Distillery | Snazzy Soaps |
| Hallsford | Hungry Hound |
| Ivy's Vintage Tablet | Wagtails Wood |
| Levantine | Millbank Venison |
| Oor Bees | The Kitchen Witch |
| Steilhead Cider | Five Kingdoms Brewery |
| Ninefold Distillery | Stonehouse Smokery |
| Blue Kitty Creations | Station House Cookery |
| Triko's Deli | School |
| Legendary Sauce Co. | Ross of Moffat |

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

Valentines Day - Get creative in the kitchen...

Venison sausages with red cabbage

Ingredients

- 8 Venison Sausages 525 g in total
- low- calorie cooking oil spray
- 1 onion, chopped
- 150ml red wine
- 600ml beef stock
- 2 tablespoons cranberry sauce
- 1 tablespoon tomato puree
- 2 bay leaves
- 300g potatoes, cut into 2.5 cm chunks
- 2 carrots, cut into 2 cm chunks
- 250g tomatoes, roughly chopped
- 250g red cabbage, thinly sliced
- 125g dried green lentils
- salt and pepper



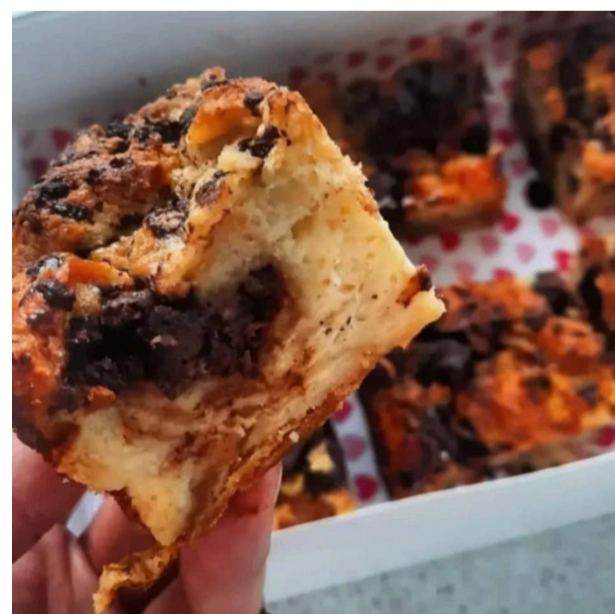
- 1** Preheat the slow cooker if necessary. Cook the sausages under a preheated medium grill for 5 minutes, turning until browned but not cooked through.
- 2** Meanwhile spray a large frying pan with a little low-calorie oil spray and place over a medium heat until hot. Add the onion and cook for 4-5 minutes until just softened. Add the red wine, stock, cranberry sauce, tomato puree and bay leaves, then season to taste and bring to the boil, stirring.
- 3** Place the potatoes and carrots in the slow cooker pot with the tomatoes, red cabbage and lentils on top. Pour over the hot wine mixture, then add the sausages and press down in the liquid. Cover and cook on High for 5-6 hours until the sausages and potatoes are cooked through and the lentils are tender.
- 4** Serve in large flat bowls and garnish with some fresh parsley.

Recipe courtesy of Millbank Venison.

Starters

Take the stress out of the meal preparation and let the professionals do it for you!

Check out **Stonehouse Smokery** for all kinds of amazing smoked meat to create the perfect grazing platter along with fresh bread from **Alex Bakes** or **The Little Bakery**. Why not try a selection of Samosas from **Unique Sweets n Savouries!** Perfect for reheating in an Air Fryer!



Desserts

For dessert we can't think of anything better than the Chocolate Orange Croissant Pudding from **The Treats Darling!** Available to purchase by the portion and warmed through quickly in the microwave. We think this would go very well with some lightly whipped cream and a dusting of icing sugar. Jade will also be taking orders for her Valentines Day Treat Box which is only available to order.

Polite Reminder

To ensure the safety of our traders and customers and the smooth running of the market can we remind you not to park your car on the platform from Saturday through to Sunday.

Share on social



Check out our site [→](#)