

## Facts



## Figures



Adelaide LETS  
welcomed **10 new  
members** in  
June



Adelaide LETS  
processed  
**143  
transactions**  
totaling **1914  
Units**  
in June 2015

(Correct June 2014  
statistics are  
unavailable due to the  
account clean-up  
which took place)



**Do you have  
something you  
would like  
included in the  
next issue of  
"LETS Talk"**

**Please have it to  
me by the 25th  
of the month**

## A Piece from Lyn & Reece

### October 2014

When I first told Reece I was going to join LETS he just said "Whatever". Next he heard "We are hosting the first meeting here". His answer, "What?" I said "It will be fine. People will bring things to sell and a plate of food to share." His answer "OK I will make a ciabatta." We had over 50 people, visiting guinea pigs and a stray dog. Reece said, "I spent most of the time taking people for walks around the garden". My reply was "don't worry it will be at someone else's place next time."

### November 2014

"There is another trade day coming up Reece". His answer "Do I have to be there?" "Of course" I said, "you never know what you will find". At home later on the trading day I looked at his stash of goodies. There was a bottle of wine, a roll of chicken wire, some hinges, Worcestershire sauce and a dressed duck. "And you were going to stay at home!"

### December 2014

"How about I list some of your big things on the offerings page Reece?" We sold the tractor carry-all and some Toyota rims in no time. Then he said "Now what are we going to do with all of these bartles?" I said "we're going to Adelaide in March. I will look on their offerings and see if we can get some organic food while we are down there". And then I found someone with a car for hire and another offering a walk around their garden with lunch. Reece was astounded. "Are you sure? We can hire a car? I'm starting to like this LETS thing".

### February 2014

"It's all go. I have contacted the people and it's all in place". His reply "Bloody amazing".

And off to Adelaide we went. Candice is the Adelaide LETS administrator and we went along to a trade day at her home in the lovely little car we hired from Monica. Reece had a terrible time making up his mind on which preserve to choose. Fig, quince or apricot jam??? So he bought all three. The freshly baked bread to go with them of course was still warm. Recently picked tomatoes, eggs, herbs, veges etc. What a feast!

Our next LETS event was a most delicious lunch with Sue and Geoff. We then wandered around their garden brim full of edible and beautiful things. The whole concept embodied our principles of sustainable living and our meal was cooked in their solar oven. Their path to the painting on the fence was one of the things I will never forget.

The other trade day was in a place called Happy Valley. Again Elaine's property was full of interest. She is using wicking beds to great effect with her food crops. We came back laden with goodies once again. Freshly picked apples, relish, veges, herbs and a great cloth that Elaine makes out of material and beeswax that folds over fridge or other items to save on the dreaded plastic.

Our whole visit was so much easier with the use of a car, and all for our bartles. My husband is converted for good now!

From Lyn and Reece (Tableland LETS)



# What's On In July?

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		1. Port-Adelaide Catch-up <b>CANCELLED</b>	2.	3.	4. SISLETS Market 9.00-12.00	5.
6.	7.	8.	9.	10.	11. LETS South Market 8.30-12.30	12.
13.	14.	15.	16.	17.	18. One Planet Market 9.00-12.00	19.
20.	21.	22.	23.	24.	25. LETS South Market 8.30-12.30 <i>Newsletter articles due</i>	26.
27.	28.	29.	30.	31.		

**Port Adelaide  
Catch-up**

**SISLETS  
Community  
Market**  
Clarence Park  
Community  
Centre,  
74 East Ave, Black  
Forest

**LETS South  
Market**  
Outside Green  
Room Cafe  
2 High Street  
Willunga

**One Planet  
Market**  
Payneham  
Community Centre  
374 Payneham  
Road  
Payneham

## Market Report

It was lovely to welcome new member Denis at the last market who brought along some of wife Helen's goodies – pumpkin relish, coconut biscuits and cards, all of which found ready buyers. Jan usually pops in and out of the market but this time she had a stall for the first time and her rice rolls and sauerkraut were quickly sold out. Also good to see Jo for her first visit to the market - she was happy to pick up seedlings and jams. Most of our regular stallholders and buyers were there and we all enjoyed the usual brisk trading and catching up with friends.

Our speaker was Stephen Hoepfner, I always find him so interesting and knowledgeable. This time he talked about growing bush foods – Pig face (fruit like a salty fig and the leaves are used as a palate cleanser in between courses at the Orana restaurant in the city). Old man saltbush (leaves lightly fried in butter are a lovely garnish and I have some if you'd like to try). Warrigal greens (I also have this), muntries (fruit like a current/apple with a cinnamon flavour, grows in sand and a lizard favourite!), yam daisies, gota kola (carrot family). We sampled some desert raisins and quandong nuts which Stephen had brought for us to try. Recommended books Tim Low's Bush Tucker and Neville Bonny's Edible wild native plants. Best source for plants is Provenance at Salisbury.

Sadly there were a few hiccups after the market when sellers had problems processing some trades where buyers had written incorrect IDs and other errors on their trading sheets. If everyone could please take a bit more care in future, that would make it all so much easier, thanks.

Until next time, Happy Trading!

Sue



## Recommendations for June

### **Helen and Denis Cards and biscuits**

Beautiful photo and artwork on cards. I will pin them on my wall so I can enjoy them. Also delicious coconut biscuits.

### **Sue and Geoff Garden tour and lunch**

What a great day we had, thanks so much Sue for the tour, the wonderful lunch, the armfuls of cuttings... we had a great time.

### **Sheila Beetroot chutney**

Beetroot chutney looks amazing, can't wait to taste it!

### **Candice Crabapple jam.**

I got another jar of crabapple jam today, and even though it is unopened yet, the colour looks so delicious! I can almost taste it through the glass!

### **Julienne W Delicious bread!**

Bread is absolutely delicious! My hubby saw it the moment I walked in the door, and immediately we had to eat some! Yum yum ..

### **Helen and Denis Mini Succulent Gardens**

I loved your succulent gardens (despite spending a lifetime avoiding succulents!) the terracotta pots & various shades of green were irresistible, and I love having a bit of outside, inside. Thankyou!

### **Sheila Stunning Quince Paste**

Your Quince paste is superb with cheese, or chicken, definitely on Julies homemade bread... or alone... It is splendid! Thankyou for contributing it to the catch-up morning tea!