

OPEN
TUE, THU, FRI
SAT & SUN

edition
No.9

SPRING
2020

QUEEN
VICTORIA
MARKET

**SPECIALTY
SHOPS &
STALLS
NOW OPEN**

SEE BACK FOR DETAILS

QUEEN VIC MARKET
it's local

QUEEN VICTORIA MARKET | MELBOURNE'S MARKETPLACE

CNR ELIZABETH & VICTORIA STREETS, MELBOURNE • PLENTY OF AFFORDABLE PARKING AVAILABLE AT THE MARKET

QVM.COM.AU

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WHAT'S ON
FOR SPRING
2020



SHED RESTORATION PROJECT TAKES SHAPE

The first stage of works to restore the Market's open-air sheds continues to progress at Sheds J to M. The \$30 million project includes the repair, restoration and conservation of all the sheds, securing them as the unique backdrop to the market experience. Current works include installation of replacement corrugated roof panels and new roof insulation which will provide structural stability and reduce temperatures for customers and traders on hot days, along with repairs, painting, electrical and plumbing upgrades. The Market remains open throughout the staged restoration works, with all works carried out in compliance with the Victorian Government's COVID-19 measures.



More at
[melbourne.vic.gov.au/
qvmrenewal](http://melbourne.vic.gov.au/qvmrenewal)

WE ARE
PROUDLY



HERE'S HOW YOU CAN HELP:



Bring your
own bag



Use a
cardboard box



Buy a reusable
Market bag



Hire a trolley from
Market Espresso

THANK YOU FOR SUPPORTING OUR QUEST
TO REDUCE PLASTIC AT QUEEN VIC MARKET.

MORE AT QVM.COM.AU/SUSTAINABILITY

WASTE DIVERTED FROM LANDFILL

The Market and our cleaning and waste service provider (Ikon Services Australia) have been working together to reduce our environmental impact through our recycling program. Since December 2019, we have seen significant improvements to the recycling rate Market-wide, with up to 75% percent of all waste now being diverted from landfill. Thank you to our wonderful cleaning staff and our traders, together we're working towards a more sustainable market.

More at qvm.com.au/sustainability

PLASTIC FREE CLEANING TIPS

By Erin Rhoads
Queen Vic Market Sustainability Ambassador
[@therogueginger](https://twitter.com/therogueginger)



*Image credit: David Hannah

Spring is my favourite time of year - the fresh air and sun filled days help to make chores like cleaning, decluttering and mending enjoyable and fun. My cleaning products are purchased from stores that offer bulk options to help reduce plastic and be part of the refill revolution. This small change has helped save hundreds of plastic bottles.

Victoria Market Soapbox has almost everything we need to keep our house clean. I fill up on liquid castile soap, dishwashing detergent, laundry powder, disinfectant, window cleaner, toilet cleaner, wool wash, and an array of unpackaged blocks of soap.

Vinegar is my favourite household cleaning ingredient and I always have a couple of jars filled with lemon, orange and even mandarin peels soaking in vinegar. Here is my recipe for **scrappy citrus vinegar**:

Half-fill an empty jar with orange, lemon or mandarin peel scraps. Top up the jar with white vinegar, put the lid on and let it sit in a dark place for 6 weeks. Strain and use as you would cleaning vinegar.

More at qvm.com.au/news

QUEEN VICTORIA MARKET

online

Do you love Queen Vic Market but can't always make it to the Market to do your shopping?

Well Melbourne's Marketplace is now online!

Shop for a great range of fresh produce and food including meat, fish, poultry, fruit and vegetables, bread, eggs, deli goods, nuts, organics, coffee, tea, wine and so much more.

Have your shopping delivered to your door or pick it up with contactless click & collect from the Market.



DO ALL YOUR MARKET SHOPPING IN JUST 5 EASY STEPS



Go to
qvm.com.au/shop



Select your products and add to cart



Choose delivery or click & collect



Pay in one easy and secure checkout



Enjoy your market fresh produce

SHOP ONLINE AT QVM.COM.AU/SHOP

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WHAT'S ON FOR SPRING 2020

ROCCO

Market Juice

MEET THE TRADER



* Rocco Tripodi (right) and John Tripodi (left)

What was the vision for Market Juice and how did it start?

Market Juice was established in 2001. Expanding on the family's fruit and vegetable business, we took the opportunity of having access to the freshest local produce. Queen Victoria Market remains our sentimental home, where we continue to offer our juice range to market patrons.

All of your juices are free from preservatives, colours and added sugars, what are the health benefits of this?

You are getting a wholesome, nutritious product that hasn't been tampered with, which means you're enjoying all the benefits the product can offer. Our cold pressing method also helps to protect and retain the nutrients extracted from the produce.

You recycle everything at Market Juice. Tell us why that's so important?

Running a sustainable business has always been important to us. We accelerated our recycling commitment when we partnered with Yarra Valley Water to provide them with our organic waste. This waste is transported to their facility in Wollert where it is processed into clean, renewable energy. This in turn helps to reduce landfill and cut greenhouse gas emissions.

Find Market Juice in A Shed.



SPRING LAMB CUTLETS



Ingredients

- 1½ tbsp dried Greek oregano
- 2 cloves garlic, smashed
- 140ml extra virgin olive oil
- Salt and pepper
- 16 lamb cutlets trimmed into 8 double cutlets
- 3 cups podded broad beans
- 1 cup peas
- ½ clove garlic
- 6 sprigs fresh mint leaves, roughly chopped

Feta vinaigrette:

- 30ml sherry vinegar or other wine vinegar
- 60ml extra virgin olive oil
- ½ clove garlic, finely grated
- ½ tbsp Dijon mustard
- Salt and pepper
- 150g Greek feta
- ½ tbsp dried Greek oregano
- 20 Kalamata olives

Method

Combine the oregano, garlic, 40ml of olive oil and a good sprinkling of salt and pepper, then rub into the lamb. Cook the broad beans for 3 minutes in salted boiling water, then drain and cool in iced water before removing the beans from the skin. Cook the peas in boiling water for 1 minute, then drain and rinse under running water until just warm. Chop the beans and peas roughly, then add half the mixture to a mortar and pestle with the garlic, mint and a little salt. Pound to a rough paste, slowly adding the remaining beans, peas and olive oil.

To make the vinaigrette, whisk the vinegar, olive oil, garlic and mustard in a little saucepan. Season. Warm gently over medium-low heat and stir through the crumbled feta when ready to serve.

Cook the double cutlets on a hot barbecue or griddle pan for 3 minutes on each side, then set aside for 2 minutes. Place the paste on a plate and spoon over the warm feta vinaigrette. Scatter with the olives, then serve.



Recipe by Queen Vic Market Ambassador
Karen Martini @karen_martini

UNIQUE
market
FIND

JOURNALLY



Journally is a Melbourne-based business producing beautiful, sustainable bamboo journals. Their unique laser cut designs, paired with their high-quality finishes, make them the perfect gift. Shop Journally at Queen Vic Market or check out their complete range of journals online at journally.com.au



STRING BEAN ALLEY OPEN SUNDAYS

Melbourne's favourite laneway has
reopened for Sunday shopping.

Explore independent retailers in bespoke shipping containers and a uniquely Melbourne shopping experience in the heart of Queen Vic Market. Shop for books, socks, jewellery, locally-made cards, Mexican folk art, photography, vintage clothing, kid's toys and puppets, organic skincare and more.

CAFÉS &
RESTAURANTS
now open

All our cafés and restaurants are now open. Whether it is breakfast, lunch or in-between, there's so many delicious options from Japanese sandos and fish & chips to tapas, porchetta rolls, butter chicken and lots more.

More at qvm.com.au

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WHAT'S ON
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GETTING HERE

A short walk from the City Centre, Queen Victoria Market is on the corner of Elizabeth & Victoria Streets, Melbourne.



By bike: There is free bike parking in and around the Market.



By car: Early bird shoppers can enjoy FREE parking on Market days between 6am-9am. And first hour FREE on Market days with entry after 9am (subject to change at any time).



By train: Only a 7-minute walk from Melbourne Central and Flagstaff Stations.



By tram: Take routes 19, 57 or 59 to Stop 7 Elizabeth Street or route 58 to Stop 9 Peel Street.

TRADING HOURS

Tuesday	6am – 3pm
Thursday	6am – 3pm
Friday	6am – 3pm
Saturday	6am – 4pm
Sunday	9am – 4pm

Specialty shopping opens at 9am

Get the latest Market news direct to your inbox

Sign up at qvm.com.au



CLOSED

MELBOURNE

CUP DAY

- Tuesday -
3 NOV



For the chance to win visit
qvm.com.au/win

Competition closes 27 November.
T&Cs at qvm.com.au/win

welcome back

— TO —
THE MARKET

A BIG THANK YOU TO ALL OUR LOCAL CUSTOMERS FOR SUPPORTING THE MARKET DURING LOCKDOWN.

To the rest of Melbourne, we have missed you and we are so happy to welcome you back to Queen Vic Market.

Please remember these friendly tips to follow on your next trip to the Market:



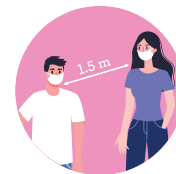
WEAR A MASK

unless you have
a medical exemption



LIMIT THE TOUCHING

of fresh produce and
ask our friendly traders
for help



MAINTAIN

SOCIAL DISTANCING

and use our
floor markings
to guide you



WASH HANDS

THOROUGHLY

with soap and water
or use our
hand sanitiser



PACK

YOUR OWN

reusable bags



USE

CASHLESS PAYMENTS

where possible

More at qvm.com.au

REDISCOVER **QUEEN** **VICTORIA** **MARKET**

— **NOW OPEN** —

ALL SPECIALTY
SHOPS & STALLS

Explore a diverse range of locally and Australian-made products including clothing, homewares, jewellery, skincare, plants, art, books and so much more.

When you shop at the Market, you're supporting our city's small, independent makers, creators and family-run businesses and we thank you.

MORE AT [QVM.COM.AU](https://qvm.com.au)