

Adelaide **CENTRAL MARKET**

real food, real people

EDUCATION GUIDE FOR SCHOOLS

www.adelaidecentralmarket.com.au

44 – 60 Gouger St, Adelaide

(08) 8203 7494

TRADING HOURS:

TUES: 7AM—5.30PM

WED: 9AM—5.30PM

THURS: 9AM—5.30PM

FRI: 7AM—9.00PM

SAT: 7AM—3.00PM



WELCOME

The Adelaide Central Market welcomes all schools and students in South Australia to visit and experience the Market. Students have the opportunity to experience South Australia's iconic food market, and learn about the Market's history, culture, people and foods - the very essence of what makes the Market so unique.

It is the perfect place for students to be educated about the food industry – and it's all under one roof....fruit & vegetables, meat & poultry, seafood, gourmet cheeses, cakes ...just to name a few!

HISTORY OF THE MARKET

1869

On Saturday, 23 January at 3.15am a group of market gardeners made their way to a site between Gouger and Grote Street and started to sell their produce. Over 500 people attended the first market day and some 500 purchases were made with all stock sold out by 6.00am.

1870

The official opening of the Adelaide Central Market was on the 22 January 1870. The Central Market was open on Tuesdays and Saturdays with 50 to 100 produce carts. The market was recorded in history as having sold vegetables, fruit, hay, fish and game meats.

1900 - 1902

On the 8th February 1900 the first stone was laid to build the current Central Market façade, which still stands today. In the same year a 40 metre verandah was added. Gas lighting, which had been sufficient for almost thirty-five years, was replaced by electricity in March, 1902.

1925

Early in the morning of 27 December 1925 the north eastern section of the Market in the north eastern suffered fire damage. The fire brigade managed to restrict damage to two shops.

1965 - 1966

The Central Market was officially named in August 1965, prior to this the Market was known as the 'City Market'. The Central Market underwent redevelopment which commenced on the 18th January 1965 and was completed along with a new roof top car park on 17 June 1966. The first day of trading saw a turnover of 3600 cars using the 230 bay car parks.

1977 - 1983

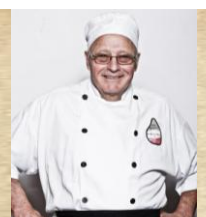
On the night of 27 June 1977, a major portion of the southern stall area of the market was badly damaged by fire causing half a million dollars worth of damage. Refurbishment work began to repair the damage and the work was completed in 1983. The Central Market that you see today is a mix of new age technology and historical buildings.

TODAY

The Central Market has over 80 stalls and is South Australia most visited tourist attraction. The Adelaide Central Market remains the food Mecca for multicultural cuisine and fresh produce. The Central Market trades largely in fruit, vegetables, small goods, and café food and is divided into a colourful array of lanes and broadways. The Central Market today remains "the Heart of Adelaide".

Tony, Marino Meats

Stall: G0 52 – 54



HOW TO ORGANISE A SCHOOL VISIT:

We would love to have your school visit us. To help us assist you, we need to:

- Complete the **School Visit Booking Form** and return it to:
Jacinta Hannon
Adelaide Central Market Management
P: (08) 8203 7740 F: (08) 8211 7322
E: j.hannon@adelaidecitycouncil.com

Then we will confirm your visit by contacting you within 48 hours of receiving your booking form.

HOW TO GET THE BEST EXPERIENCE OUT OF YOUR VISIT

- Schedule your school visit on a Tuesday, Wednesday or Thursday. Friday's are not permitted for school visits as Market trade is extremely busy and we don't want your experience at the Market to be rushed. Our stallholders enjoy educating students and talking to them about the products in their stall, and on the suggested days they will be able to give your group the attention you require.
- Download a Map (<http://www.adelaidecentralmarket.com.au/search-the-market/market-map>) to help you navigate your way around the Market during your visit.
- Teachers and Guardians are responsible for the safety and behaviour of their group of students.
- We ask that at least 1 teacher or guardian for every 6 children be allocated to the group, to ensure the safety of the students and to allow for adequate supervision. Ensure that your group is split up accordingly around the Market to allow for easy access.
- We ask that that you ensure your group does not obstruct our stallholders display / stands and to allow other customers to continue shopping.
- Use our 'Central Market Quiz' to help you really understand the Market.
- Central Market Management are not responsible for conducting school tours of the Market, but recommend the following Tour provider to support your school visit (*charges apply*):
 - Top Food & Wine Tours: 8386 0888 or 0412 268 829 www.topfoodandwinetours.com.au
- Central Market Management is not responsible for providing food tastings on your visit, but we recommend you contact the stallholders and arrange this prior to your visit. Our stallholders details are available via <http://www.adelaidecentralmarket.com.au/search-the-market/our-stallholders>
- For more information call Adelaide Central Market Management Monday – Friday between 9am – 5.30pm on (08) 8203 7494.



SCHOOL VISIT BOOKING FORM

TODAY'S DATE: / /

SCHOOL DETAILS	
NAME OF SCHOOL:	
ADDRESS:	
CONTACT NUMBER:	
VISIT ORGANISER'S NAME:	
VISIT ORGANISER'S NO:	

VISIT DETAILS:			
PROPOSED VISIT DAY:	<input type="checkbox"/> TUESDAY	<input type="checkbox"/> WEDNESDAY	<input type="checkbox"/> THURSDAY
PROPOSED VISIT DATE:	/ /	/ /	/ /
TIME OF ARRIVAL:	(am / pm)	(am / pm)	(am / pm)
TIME OF DEPARTURE:	(am / pm)	(am / pm)	(am / pm)
NUMBER OF STUDENTS:			
NUMBER OF TEACHERS:			
AGE OF STUDENTS:			
PURPOSE OF YOUR VISIT:			
CONTACT PERSON/S ON VISIT:			
CONTACT PERSON NUMBER:			

TERMS AND CONDITIONS

1. CONFIRMATION

Adelaide Central Market Management (ACMM) will contact you with confirmation within 48 hours of receiving the Booking Form. ACMM reserves the right to cancel the booking and allocate the space to another Client if the Booking Form is not completed and received.

2. CANCELLATIONS

Cancellations require a minimum notice of 3 business working days.

3. COMPLIANCE

The Client will use their best endeavours to ensure that its guests and the visit is conducted in an orderly and professional manner. We ask that that you ensure your group does not obstruct our stallholders display / stands and to allow other customers to continue shopping. ACMM reserves the right to exclude or eject any and all persons from the premises without liability.

4. SAFETY

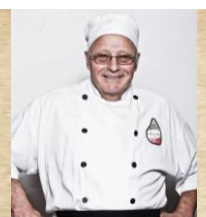
Teachers and Guardians are responsible for the safety and behaviour of their group of students. We ask that at least 1 teacher or guardian for every 6 children to be allocated to the group, to ensure the safety of the students and to allow for adequate supervision. Ensure that your group is split up accordingly around the Market to allow for easy access.

Please complete the above requests and return to Adelaide Central Market Management via fax (08) 8211 7322 or via email to j.hannon@adelaidecitycouncil.com. You will be contacted within 48 hours to confirm your visit.

For more information, call Adelaide Central Market Management, Monday – Friday on 8203 7494.

Tony, Marino Meats

Stall: GO 52 – 54



TEST YOUR MARKET KNOWLEDGE

WORD FIND

C	O	C	N	C	A	C	T	U	S	U	L	L	F	C	H	Y	H
I	H	A	A	H	T	A	E	M	A	V	Y	X	H	U	T	V	E
M	A	R	K	E	T	P	L	A	C	E	E	F	A	L	E	I	R
J	P	R	A	E	L	P	A	R	H	G	D	B	R	T	W	O	B
O	P	O	X	S	E	E	P	T	Y	E	N	U	Z	U	Y	I	S
F	Y	T	C	E	H	E	T	R	A	T	A	U	M	R	I	S	P
O	A	D	H	E	D	C	M	M	R	A	O	L	T	E	D	T	G
O	C	D	E	C	O	K	A	L	R	B	L	B	T	S	R	A	W
D	M	O	D	O	N	B	E	E	I	L	H	U	A	H	S	L	I
O	P	O	K	O	O	U	O	L	P	E	S	T	K	O	Y	L	I
B	O	O	K	S	V	K	L	P	E	S	I	C	R	E	X	E	D
A	T	V	N	O	B	M	B	P	S	H	F	H	O	J	A	S	O
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N	O	F	T	S	A	F	K	A	E	R	B	O	C	O	U	I	A
A	J	U	I	C	E	I	R	K	P	R	O	V	I	D	O	R	E
O	P	N	N	U	T	R	I	T	I	O	N	Z	O	A	D	W	S

Apple	Cook	Healthy	Oven
Banana	Culture	Herbs	Potato
Books	Dough	Juice	Providore
Breakfast	Exercise	Lunch	Ripe
Butcher	Fish	Marketplace	Seafood
Cactus	Food	Meat	Stall
Carrot	Fruit	Nutrition	Vegetable
Cheese	Happy	Nuts	Vitamin



CENTRAL MARKET QUIZ 1

1. STALL 22 – THE METTWURST SHOP

What is another name for Hungarian Salami?

2. STALL 25 – BAKER’S TRAY

Name 2 flavours of quiches sold.

3. STALL 58 – THE COFFEE BEAN SHOP

Name a coffee bean grown in Australia.

4. STALL 60 – BAROSSA FINE FOODS

Name three types of ham sold.

5. STALL 4 -5 –PRETTEJOHNS LIVING COLOUR PLANTS

How much does one parsley plant cost?

6. STALL 34 – 35 HOUSE OF ORGANICS & SUSTAINABLY GROWN PRODUCE

Name 3 types of potatoes sold.

7. STALL 68 – THE MUSHROOM MAN’S MUSHROOM SHOP

Name 3 types of mushrooms sold.

8. STALL 32 – THE ADELAIDE NUT

Name 2 types of ‘raw’ nuts that are available.

9. STALL 42 – GOURMET TO GO

Name 3 types of pies sold.

10. STALL 55 – WILD OZ

Name 3 types of unusual meats sold.

Tony, Marino Meats

Stall: G0 52 – 54



CENTRAL MARKET QUIZ 2

1. GO 46 – 48 – SAMTASS

What is the cost of Blue Swimmer crabs?

2. R17 – TASTE OF MARRAKECH

Name 3 spices that can be used in cooking.

3. STALL 53 – MICHAEL'S FRUIT & VEG

Name 2 types of apples sold.

4. GR 47 – 49 – O'CONNELL MEAT

What is the price of lamb chops?

5. STALL 44 – THE SMELLY CHEESE SHOP

Name 3 types of blue vein cheese

6. STALL 59 – THE OLIVE TREE

Name 3 brands of South Australian oil sold.

7. STALL 43 – BREADS & MORE

Name 3 types of bread sold other than white bread.

8. STALL 71 – CENTRAL MARKET GOURMET

Name 2 types of olives sold.

9. STALL 41 – DOYLEY'S PATISSERIE

What is the cost of 3 small citrus tarts.

10. STALL 28 – 29 – LEO'S CHEESE

Name 3 items that are sold other than cheese.

Nick, Cactus Fruit & Veg

Stall: 6

