



Bubbles a brewin'

Jason & Cyndy Pearce rise to the surface

THE THOUGHT OF US OWNING OUR OWN BUSINESS HAS ALWAYS BEEN A DREAM AND THE OPPORTUNITY ARRIVED FOR US LATE LAST YEAR WHEN WE NOTICED WINES ON WALLACE WAS UP FOR

Sale. After many nights of deep conversation discussing the idea of owning and operating our own business the opportunity became reality. Now the hard work had begun!

Bubbles & Brews



- * Local wines
- * Boutique beers * Nibblies
- * Gifts *Brew kits

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DEE'S

After a mammoth task of getting a Packaged Liquor License and our new trading name approved we opened our doors for business on 1st March 2014. Our idea for the shop is to keep things local and regional where possible. Coming up with different ideas for our shop will be the challenge.

We are in the process of starting up a beer, wine and food club to source peoples opinions, likes and dislikes in what they would like to buy in our store, this way we will keep the ideas new but with old favourites as well.

Coming from different backgrounds, Cyndy worked in insurance and Jason worked in dredging, travelling around Australia we never thought he would be working in retail but Jason does love a good chat, a glass of red and some great cheese!

Bubbles & Brews is all about retailing local and regional wines, beers, ciders, nibbles, condiments, gifts and brew kits. Our main emphasis is to sell locally made goodies promoting Braidwood and to provide a quality service to our local & tourist trade.

We have many visitors to our town and they all want to take a bit of Braidwood with them.

With encouragement from friends and locals we have a bright future.

For the best café experience in Braidwood it's as simple as ...

a for ambiance
b for behind Altenburg & Co.
c for coffee la crème
d for DEE-LICIOUS!

Outside or inside, discover what half of Braidwood already knows.

— Open Monday to Saturday —
— 8 am til 2 pm —



PARIS STUNNINGLY BEAUTIFUL — absolutely superb. Everything is cared for, loved and considered. There's a market around every corner in Paris. Some are weekly, some open every day, but wherever you live there's a market to supply fresh food. In the eighteenth century French market gardens developed the intensive planting system, which is what I use in my garden, and it's about producing the maximum crop from the available space. This means a lot of inter-planting where one bed might have four or five crops producing at different times. This idea spread to England, to North America and then to Braidwood. [laughs]

The produce at the Parisian markets is stunningly displayed. Everything is so carefully displayed. There's nothing out of place — nothing just thrown on the table. They don't use so much plastic or foam in containers, they are made of light plywood and punnets are made of cardboard.

As well as vegetables, the markets had significant displays of beautiful flowers. Then there were the fresh meats, cured meats and cheeses. There were six or seven types of fresh chook to pick from, often presented with their legs and heads still attached. The liver, kidneys and heart were also presented so that you could use them in the cooking. Rabbits were presented in the same way.

At one market we went to there was a stall of horse meat which is very popular in France — goats too.

I was very impressed by *l'orangerie*, where all the citrus is grown in pots, all different sizes — some as big as me. In winter the pots are moved from the garden into what amounts to a big cellar. There is some light coming in, but it's not about light it's about heat. The building keeps the plants warm

BRONWYN'S PARIS IN



SPRING

Bronwyn Richards gives us her Gallic garden tips

through the winter and they're brought out again in spring.

Absolutely amazing, incredible — huge vaults of citrus trees by the thousands.

When I saw the Parisian markets my first thought was, 'we couldn't do that;



the red tape would be mind-boggling'. Here in Australia, as a culture, we're very rigid about how food should be presented and sold. We are very cautious about it. Nobody seemed to be getting food poisoning in Paris but they're less concerned about reams of rules.

If someone sells something that is old, they're not going to get a customer back. If something looks off nobody will buy it. In Paris everybody is engaged in food, it is part of their lifestyle. As the slow food movement says, eating food is an agricultural act. People see themselves as part of the food production cycle because they're the consumers at the end.

They are interested in choosing their food just as much as I would be as the grower and producer. It's all about seeing yourself as part of the food cycle rather than abrogating responsibility to some statutory authority to look after us.

Rather than allowing us to make our own decisions, we have become very structured by rules and we will have to reconsider our bureaucracy and our food rules if we want to encourage a vibrant local food industry. We need to be more flexible.

At our local farmers' market, the rules and requirements can mean that small producers are spending their entire profit on meeting regulations.