



THANKS FOR
TAKING THE TIME!
GIVE ADAM A CALL TO
DISCUSS FURTHER!
0456 249 606

WELCOME TO THE TRUE MARRON 1.0.1

The True Marron 1.0.1 is a pocket size A5, 105mm x 148mm paperback, colour, perfect bound book filled with everything the general public needs to know about our ten-legged friend from what they are, how to keep them as pets and best of all, 101 ways on how to cook them.

We are distributing our book Australia wide and Online through Amazon EBooks Print on Demand. Whilst also Distributing the book through local bookstores around Australia.

**THIS BOOK IS FOCUSED ON THE GENERAL PUBLIC,
THEY ARE OUR BREAD & BUTTER:**

101 Recipes sent in from locals, restaurants and suppliers, showing a wide range of styles from your normal vinegars to dipping sauces, bbq grills, pasta dishes, salads & soups. We even teach people how to make their own Marron Salt. Complined photos sent in by people on their camping trips.

THAT'S WHERE YOU COME IN..

As a supplier of marron we would love to give you an opportunity to promote yourselves in the The True Marron 1.0.1 book and the services you offer in relation to these mud-bugs.

**To secure your position please contact Adam Purdy on
0456 249 606**

or email: adam@thetruemarron101.au

We would love to have you on-board participating in this and helping us create this into something more.



If your household is anything like mine, we'd be lost without the humble Marron, butterfied on the grill or pickling in a jar filled with cloves and vinegar. But what else can you do with this unique creature? How about a Marron and Vegetable Stir-fry? Or Marron Ravioli? Did you know, even the heads can be used for a delicious Stock or a Heart-warming Soup! There really isn't one part of a Marron you cannot use to make tasty meals that don't cost a fortune.

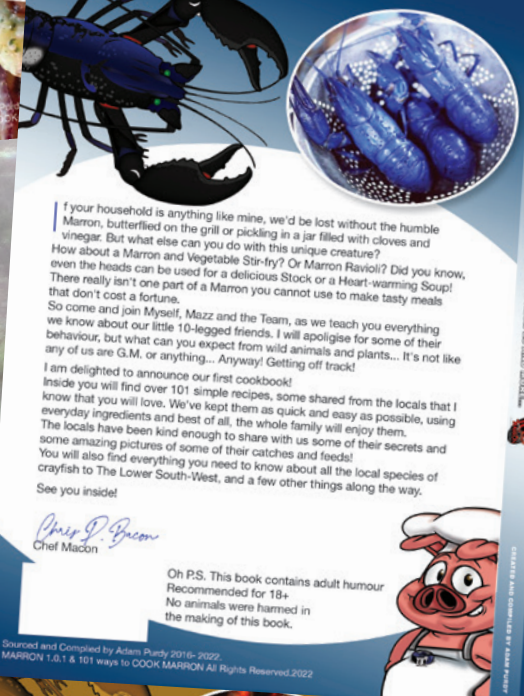
So join Chef Macon, Mazz and the Team, as they teach you everything they know about our little 10-legged friends. I will apologise for some of their behaviour, but what can you expect from wild animals and plants... It's not like any of them are G.M. or anything... Anyway! Getting off track!

I am delighted to announce our first cookbook! Inside you will find over 101 simple recipes, some shared from the locals that I know that you will love. We've kept them as quick and easy as possible, using everyday ingredients and best of all, the whole family will enjoy them. The locals have been kind enough to share with us some of their secrets and some amazing pictures of some of their catches and feeds! You will also find everything you need to know about all the local species of crayfish to The Lower South-West, and a few other things along the way.

I hope you enjoy the read!

Adam T Purdy
Adam T Purdy

Sourced and Compiled by Adam Purdy 2016-2022.
MARRON 1.0.1 & 101 ways to COOK MARRON All Rights Reserved 2022



If your household is anything like mine, we'd be lost without the humble Marron, butterfied on the grill or pickling in a jar filled with cloves and vinegar. But what else can you do with this unique creature? How about a Marron and Vegetable Stir-fry? Or Marron Ravioli? Did you know, even the heads can be used for a delicious Stock or a Heart-warming Soup! There really isn't one part of a Marron you cannot use to make tasty meals that don't cost a fortune.

So come and join Myself, Mazz and the Team, as we teach you everything we know about our little 10-legged friends. I will apologise for some of their behaviour, but what can you expect from wild animals and plants... It's not like any of us are G.M. or anything... Anyway! Getting off track!

I am delighted to announce our first cookbook! Inside you will find over 101 simple recipes, some shared from the locals that I know that you will love. We've kept them as quick and easy as possible, using everyday ingredients and best of all, the whole family will enjoy them. The locals have been kind enough to share with us some of their secrets and some amazing pictures of some of their catches and feeds! You will also find everything you need to know about all the local species of crayfish to The Lower South-West, and a few other things along the way.

See you inside!

Chris D. Macon
Chef Macon

Oh P.S. This book contains adult humour
Recommended for 18+
No animals were harmed in the making of this book.

Sourced and Compiled by Adam Purdy 2016-2022.
MARRON 1.0.1 & 101 ways to COOK MARRON All Rights Reserved 2022



If your household is anything like mine, we'd be lost without the humble Marron, butterfied on the grill or pickling in a jar filled with cloves and vinegar. But what else can you do with this unique creature? How about a Marron and Vegetable Stir-fry? Or Marron Ravioli? Did you know, even the heads can be used for a delicious Stock or a Heart-warming Soup! There really isn't one part of a Marron you cannot use to make tasty meals that don't cost a fortune.

So join Chef Macon, Mazz and the Team, as they teach you everything they know about our little 10-legged friends. I will apologise for some of their behaviour, but what can you expect from wild animals and plants... It's not like any of them are G.M. or anything... Anyway! Getting off track!

I am delighted to announce our first cookbook! Inside you will find over 101 simple recipes, some shared from the locals that I know that you will love. We've kept them as quick and easy as possible, using everyday ingredients and best of all, the whole family will enjoy them. The locals have been kind enough to share with us some of their secrets and some amazing pictures of some of their catches and feeds! You will also find everything you need to know about all the local species of crayfish to The Lower South-West, and a few other things along the way.

I hope you enjoy the read!

Adam T Purdy
Adam T Purdy

Oh P.S. This book contains adult humour
Recommended for 18+
No animals were harmed in the making of this book.

Sourced and Compiled by Adam Purdy 2016-2022.
MARRON 1.0.1 & 101 ways to COOK MARRON All Rights Reserved 2022

HEY I'M 'COBBA'
I'M IN THE BOOK TOO!
HOPE TO SEE
YOU IN THERE!



MORE OF A SNEAK PEEK

INGREDIENTS
2kg shells still on the marron
Extra virgin olive oil
Lemon juice
Garlic
Coriander
Shallot
Green Peppery Salt
Pepper
0.25 cup water

METHOD
Pound together coriander, chillies, ginger, garlic, olive oil and lemon juice in a mortar and pestle to a rough paste and set aside. Add oil to a hot wok pan. Add to wok, adding more oil as necessary - do not allow to stick or burn. Cook for six to seven minutes. Add a little water to steam him. Mix through curly weeds. Just before removing from heat, add chopped shallot stalk, half of one lemon and season with pepper. Hide the evidence on a large plate or platter and top with coriander leaves and shallots.

NOTES:
WHAT HAPPENS WHEN YOU SIT ON A GRAPE? IT GIVES A LITTLE WINE!

NOPE!
HEY! HAS ANYONE SEEN MAZZZ? WE NEED TO HAND OUT THE LAST AWARD!

WE CAN'T JUDGE WITH JUST THE TWO OF US WE ARE DOWN TO THE FINAL AWARD TOO!

WAIT THE TOP CHEF AWARD AND LIPBURNER AWARD BADGES ARE MISSING!

WE NEED MORE TIME TO RELEASE MY MESSAGE!

I'M FREE! I'LL GET YOU THOSE PEKY GRAPES UNLESS YOU LET US GET YOUR DAMN AUNT!

HOW'S HANGING HAVAT?

I'LL JUST WAIT FOR MY BOOZLE HEAT LEVEL TO INCREASE AND I'LL BE ON MY WAY!

HEY YOU GRAPES! GET DOWN HERE!

WE'VE GOT A NEW FOOD PLAN!

WE'VE BEEN A BIT BORED OF OUR OLD PLAN!

WE'VE BEEN A BIT BORED OF OUR OLD PLAN!

HONEY & LIME GRILLED MARRON

INGREDIENTS
4 x 500g mid marron
2 tsp extra virgin olive oil
Coriander sprigs, to serve
Lime wedges, to serve
150g butter, cubed, at room temperature
1/2 cup coriander leaves, chopped
1/4 tsp ground paprika
Juice & finely grated zest of 1 lime
1 garlic clove, crushed

METHOD
Finely slice the black pepper chilli, put them in a microwave safe container with the honey. Heat the chili & honey in the microwave to make it runny. Mix the honey with the hot sauce in a heavier bag, stir in the lime. Add marron tails to the freezer bag and lightly massage marinade. Preheat the grill. Let marinade sit for 25 minutes. Arrange the marron tails and lime slices on a grill tray, grill for 2 minutes on each side or until the honey glaze is golden and sticky and the marron tails are cooked through. Place marron and lime wedges on a warm plate then drizzle with remaining marinade. Garnish with coriander.

BUTTERFLIED CORIANDER & LIME MARRON

INGREDIENTS
4 x 500g mid marron
2 tsp extra virgin olive oil
Coriander sprigs, to serve
Lime wedges, to serve
150g butter, cubed, at room temperature
1/2 cup coriander leaves, chopped
1/4 tsp ground paprika
Juice & finely grated zest of 1 lime
1 garlic clove, crushed

METHOD
Butterfly the marron and pat the insides off with paper towel. To make the lime & coriander butter, place all the ingredients in a food processor and process until smooth. Lay a piece of baking paper on a chopping board and spoon butter mixture onto the centre. Use the paper to shape into a log, then roll up to enclose and twist the ends to seal. Chill until required, then unroll and gently dice into 1cm thick slices. Preheat a barbecue grill or chargill pan on high. Brush out sides of marron with oil. Season. Cook, cut-side down, for 1-2 mins or until lightly browned. Turn and top each Marron half with slice of butter mixture. Cook, shell-side down, for 1-2 mins or until heated through. Serve with coriander, lime wedges and extra butter, if desired.

WHAT A 'LIME' RECIPE! IF I WAS THE GARLIC, I WOULD BE CRUSHED TOO!

MICKS BBQ BACON MARRON

INGREDIENTS
Bacon
Lemon
Marron
Lemon thyme
Butter
Herbal aprrikke
Salt 'n' pepper

METHOD
Put marron to sleep in freezer. Break tails off then cut under tail in half longways and remove poop shoot. Cut up bacon strips for every piece of marron meat. Pre heat hot plate, put butter on with bacon for 2 mins each side. Place marron shell side down, season marron meat with lemon thyme, herbal aprrikke, salt 'n' pepper. Put marron meat side to burn. Then place marron meat side onto bacon pieces to soak up the flavours for 3 minutes. Just before removing marron drizzle half a lemon over the lot.

MICK'S TIP: BEST SERVED WITH A COLD TOOTHY'S NEW OR YOUR FAVOURITE BEER!

BE A FUN-OUT & TOYS & US! WE'VE GOT YOU COVERED!

RECIPE CONTENTS

CHILLI PICKLED MARRON	CHEF MAÇON	61
2 PICKLED MARRON	BROWNIN GANDY	63
THE MANS MARRON	BROWNIN GANDY	63
MARRON BOILED IN PENNEL FRONDS	CHEF MAÇON	66
RANCHERS MARRON	MARRON CANNÉ	66
MUSHROOM MARRON	LIMETTA CITRON	70
PAN-FRIED MARRON	CHEF MAÇON	73
TRAFLET STUFFER MARRON STICKS	CHEF MAÇON	74
HONEY & LIME GRILLED MARRON	BLAZE PEARL	77
BUTTERFLIED CORIANDER & LIME MARRON	BLAZE PEARL	77
MARRON WITH GREEN PEPPER/CORRIE & MARTINI SAUCE	LISA PEARSEY	78
LEMON BEEF MARRON	MICK DE BEET	81
GARLIC BAKED MARRON	CHEF MAÇON	81
MICK'S BBQ BACON MARRON	MICK DE BEET	81
SOFT FRIED MARRON WHIPS	FOOD NETWORK	87
MARRON MUSHROOM WHIPS	SHANTAL BERGROTH	87
HOME MADE MARRON	SHANTAL BERGROTH	88
CRAZY MARRON	PUCKA CITRON	88
THE MARRON SALSA	SHANTAL BERGROTH	91
MARRON DRESSING	SHANTAL BERGROTH	91
SALT & PEPPER YABBY WITH HOLY BASIL	CHEF MAÇON	93
SAUTÉED MARRON & KESTRAL SPIDS	CHEF MAÇON	94
SCHONGERS SALAD	THE GRAPES	96
CRAZYFISH SALAD	FOOD NETWORK	96
CRAZY MUSHROOM OMELETTE	BERNIE PEARL	100
BAKED SPIDS WITH MAZZ & SNAGS	MAZZ C. CANNÉ	103
SPIDS STUFFED WITH MAÇON & CHEESE	MAZZ C. CANNÉ	104
MARRON POTATO SALAD	SHANTAL BERGROTH	104
THE BRAMB, THE BOLD & THE BATTERED YABBY	LIAM PEARL	104
MARRON OPEN SANDWICH WITH FINGER LIME MARRON	MAZZ C. CANNÉ	107
COCONUT MARRON TAILS WITH SWEET & SOUR DIPPING SAUCE	CHEF MAÇON	109
MARRON NATIVE CITRUS & GARDEN SALAD	DANNY D. LION	111
DANNY D. LION	DANNY D. LION	111
YABBY WATERMELON & PETA SALAD	COBBIA	113
MARRON & GREEN PEPPER ZUCCHINI	CHEF MAÇON	113
HOT TONGUE YABBY & GREEN BEAN SALAD	BEARNE PEARL	116
YABBY A BIGQUE	ANTON DE BARRY	118

RECIPE CONTENTS CONT D

YABBY & SAMPHIRE STR FRIED NOODLES	PUCKA CITRON	119
CHEEZY MAZZ & MUSTARD SANGA	MAZZ C. CANNÉ	121
MAZZ CARAMEL SALAD	MAZZ C. CANNÉ	121
SWEET CHILLI MARRON & BROCCOLI SALAD	MAZZ C. CANNÉ	121
DEEP FRIED MARRON TAIL BALLS	MAZZ C. CANNÉ	121
HUTTY MAÇON & SORGHUM	BLAZE PEARL	125
MAZZ & THE RED HOT CHILI PEPPERS	PEPPY FINGERBINDER	125
CAMPFEE DOOSE MARRON TAIL	MAZZ C. CANNÉ	127
YABBY & PINEAPPLE STRIPPY	MAZZ C. CANNÉ	127
BUTTED UP MARRON IN A BLANKET	LIAMETTA CITRON	127
REBEL MARRON ON A STICK	VEIN PEARL	129
MAZZ'S SALES	MAZZ C. CANNÉ	129
MARRON COOKING AND LIME LEAF STICKS	LIAMETTA CITRON	131
MARRON, KIPPERN & BLACK TRUFFLE SALAD	BOATHSED MARION	131
ROBED YABBY SALAD	SHANTAL BERGROTH	132
MARRON TRUFFLE & APRINUS SALAD	SHANTAL BERGROTH	132
BBQ MARRON WITH THE GREEN MANO SALAD	SHANTAL BERGROTH	132
MARRON WITH AMARANTO, MISO AND WASABI LIME PUREE	SHANTAL BERGROTH	132
FEMALE FIRST MARRON TORTELLINI	MATTHEY-CHEF	140
PANCAKE & POND ON A STICK WITH CHIPS	FEMALE FIRST	143
GARLIC & LEMON MARRON WITH CHIVE & CHEESE SAUCE	BLAZE PEARL	143
MAZZ'N CHEESE SAUCE WITH TOM ANOIS	PUCKA DAVIS	147
CHEF GRILLED CAP-C-LUM	PEPPY FINGERBINDER	157
CHEF GRILLED CAP-C-LUM	SHANTAL BERGROTH	158
MARRON BUTCH CHEESE PASTA	SHANTAL BERGROTH	161
SWEET CHILLI YABBY PIZZA	MATTHEY WILLIAMS	167
MUSTARD MARRON PIZZA	SHANTAL BERGROTH	168
SWEET BERRY MARRON PIZZA	SHANTAL BERGROTH	171
ORALNY PEPPERON & MARRON PIZZA	BLAZE PEARL	172
GLAZED BERRY PLATTER	PUCKA CITRON	172
MARRON PANCAKE & TOM-ANON PIZZA	BERNIE PEARL	172
MARRON HEAD SHOP WITH REDONE	KANGAROO MARRON FARM	174
MARRON HEAD SHOP	SHANTAL BERGROTH	174
CAMPFEE PAN FRIED COBBIA & MAZZ	COBBIA	178
COBBIA & WEDGES	SHANTAL BERGROTH	182
GARLIC CREEK YABBY MARRON MUSSELS	ALINDO CARTER	181
DRINKER MAZZ & CONCHER MUSSELS	ALINDO CARTER	181
ALINDO CREEK FOOD MASKS WITH MARRON	ALINDO CARTER	182
MARRON & TOMATO RISOTTO	CHEF MAÇON	184
MARRON SOUP	SHANTAL BERGROTH	184
DRY MARRON CURRY	LIMETTA CITRON	186

SMOOTH MARRON (*Cherax Grammi*)

DO YOU MIND KEEPING TELL THIS WON'T TAKE A SECOND!

The restaurant favourite! Growing to dinner plate size and larger, the Smooth Marron were introduced into the natural habitat of the Heavy Marron, in the early to mid 1980s. It is currently found at all known population sites for the Heavy Marron. With their thicker claws and smooth body appearance these 10-cm longers won the attention of the French and other overseas restaurateurs quite quickly. Lacking very little availability to the general public, unless purchased at a restaurant, Marron season only lasts from 1-2 weeks with limited bagging numbers. The Smooth Marron love permanent water sources and have been found walking across grassy fields out in the middle of nowhere making their way to the next water body as if by some unseen sense. Stories have been told of 40 marron walking nearly single file through dry, gravel rock areas of the north-west, thanks to the water bladder the marron have under their thorax (see page 12).

GILGIE (*Cherax Quinquanguestratus* & *Cherax Crossmanni*)

The widespread Gilgie *Cherax quinqueanguestratus* (Moore River to just east of Albany). The Restricted Gilgie, *Cherax crossmanni* (Margaret River to Denmark regions). Gilgies are the cleaners of most streams, rivers and floodplains throughout the South West, and can sometimes find themselves at the bottom of your marron net or in empty cans of Coke at the edge of fire roads in the water run-offs. Gilgies burrow into the bank walls, throughout creeks and are very versatile in their foraging and respiration habits (see page 12). As kids, most people at the region have stories of going down to the creek at the bottom of the street and moving a few rocks in search of these little ones. Gilgies are famously great mothers for baby marrons, but are in fact, very different. Gilgies also have five keels on their heads like mussels, but only two pairs of spines on their thorax. Another great way to tell them apart is the cheery 'Smooth Marron' plates are wider and the Gilgie have very distinct spines on their claws. An adult gilgie can only reach up to 130mm, just longer than a bank card.

WHAT SEX IS MY CRAWFISH?

When catching or purchasing your crayfish for your tank, it is important to check the sex. Firstly if catching Marron, you must know the sex of the females to help the regeneration of the species and when preparing your tank you will need to keep two males to four females (purchase these from a supplier so you have a record of purchase). This limits fights and your crayfish can be injured in territorial conflicts. The best way to tell is to flip the crayfish over and look at the base of the legs. No one likes to bare their bits and if done incorrectly crayfish will try and nip you with their claws (Cherax).

MALE (BULL)
Gonopores: First segment - Fifth Leg
Small bulbous-grey First base of swimmerets
Longer, more defined swimmerets.

SEE DANY, WE LOOK LIKE YOU!
OMG! MAZZ! YOU'RE A MAZZ!

Crayfish reproductive openings are called Gonopores. On males they are located on the first segment of their 5th set of legs and look like little bumps (see below left diagram). Females are a lot easier to identify, so always be mindful. You will find their gonopores on their second pair of walking legs and larger female crayfish have a very prominent opening at the base of their sternum (top-right) after their last set of legs (see diagram below).

HEY I'M DANY, I GOTTA SAY! DAMN WE LOOK FINE!

REGISTRATION APPLICATION

SOUTH WEST & DESIGN
Local Skills, Local Knowledge

LET THE ADVENTURES BEGIN

Family Name: _____ Position in Family: _____
Address: _____
Suburb: _____ State: _____ Postcode: _____
Contact Information: _____
Contact Number: _____ Email: _____

Gender: Male Female Other Don't know Prefer not to say Other (specify) _____
Other Family member Names: _____ Age: _____
_____ Age: _____
_____ Age: _____
_____ Age: _____

PLEASE TICK TO AGREE TO EACH TERM & CONDITION

PLEASE SELECT YOUR REGISTRATION TYPE

One Year \$80.00 + GST
 Two Year \$150.00 + GST
 Three Year \$220.00 + GST
 Four Year \$290.00 + GST
 Five Year \$360.00 + GST
 Six Year \$430.00 + GST
 Seven Year \$500.00 + GST
 Eight Year \$570.00 + GST
 Nine Year \$640.00 + GST
 Ten Year \$710.00 + GST

PLEASE TICK TO AGREE TO EACH TERM & CONDITION

PLEASE SELECT YOUR REGISTRATION TYPE

One Year \$80.00 + GST
 Two Year \$150.00 + GST
 Three Year \$220.00 + GST
 Four Year \$290.00 + GST
 Five Year \$360.00 + GST
 Six Year \$430.00 + GST
 Seven Year \$500.00 + GST
 Eight Year \$570.00 + GST
 Nine Year \$640.00 + GST
 Ten Year \$710.00 + GST

REGISTRATION APPLICATION

SOUTH WEST & DESIGN
Local Skills, Local Knowledge

LET THE ADVENTURES BEGIN

Family Name: _____ Position in Family: _____
Address: _____
Suburb: _____ State: _____ Postcode: _____
Contact Information: _____
Contact Number: _____ Email: _____

Gender: Male Female Other Don't know Prefer not to say Other (specify) _____
Other Family member Names: _____ Age: _____
_____ Age: _____
_____ Age: _____
_____ Age: _____

PLEASE TICK TO AGREE TO EACH TERM & CONDITION

PLEASE SELECT YOUR REGISTRATION TYPE

One Year \$80.00 + GST
 Two Year \$150.00 + GST
 Three Year \$220.00 + GST
 Four Year \$290.00 + GST
 Five Year \$360.00 + GST
 Six Year \$430.00 + GST
 Seven Year \$500.00 + GST
 Eight Year \$570.00 + GST
 Nine Year \$640.00 + GST
 Ten Year \$710.00 + GST

RECIPE CONTENTS

CHILLI PICKLED MARRON	CHEF MAÇON	61
2 PICKLED MARRON	BROWNIN GANDY	63
THE MANS MARRON	BROWNIN GANDY	63
MARRON BOILED IN PENNEL FRONDS	CHEF MAÇON	66
RANCHERS MARRON	MARRON CANNÉ	66
MUSHROOM MARRON	LIMETTA CITRON	70
PAN-FRIED MARRON	CHEF MAÇON	73
TRAFLET STUFFER MARRON STICKS	CHEF MAÇON	74
HONEY & LIME GRILLED MARRON	BLAZE PEARL	77
BUTTERFLIED CORIANDER & LIME MARRON	BLAZE PEARL	77
MARRON WITH GREEN PEPPER/CORRIE & MARTINI SAUCE	LISA PEARSEY	78
LEMON BEEF MARRON	MICK DE BEET	81
GARLIC BAKED MARRON	CHEF MAÇON	81
MICK'S BBQ BACON MARRON	MICK DE BEET	81
SOFT FRIED MARRON WHIPS	FOOD NETWORK	87
MARRON MUSHROOM WHIPS	SHANTAL BERGROTH	87
HOME MADE MARRON	SHANTAL BERGROTH	88
CRAZY MARRON	PUCKA CITRON	88
THE MARRON SALSA	SHANTAL BERGROTH	91
MARRON DRESSING	SHANTAL BERGROTH	91
SALT & PEPPER YABBY WITH HOLY BASIL	CHEF MAÇON	93
SAUTÉED MARRON & KESTRAL SPIDS	CHEF MAÇON	94
SCHONGERS SALAD	THE GRAPES	96
CRAZYFISH SALAD	FOOD NETWORK	96
CRAZY MUSHROOM OMELETTE	BERNIE PEARL	100
BAKED SPIDS WITH MAZZ & SNAGS	MAZZ C. CANNÉ	103
SPIDS STUFFED WITH MAÇON & CHEESE	MAZZ C. CANNÉ	104
MARRON POTATO SALAD	SHANTAL BERGROTH	104
THE BRAMB, THE BOLD & THE BATTERED YABBY	LIAM PEARL	104
MARRON OPEN SANDWICH WITH FINGER LIME MARRON	MAZZ C. CANNÉ	107
COCONUT MARRON TAILS WITH SWEET & SOUR DIPPING SAUCE	CHEF MAÇON	109
MARRON NATIVE CITRUS & GARDEN SALAD	DANNY D. LION	111
DANNY D. LION	DANNY D. LION	111
YABBY WATERMELON & PETA SALAD	COBBIA	113
MARRON & GREEN PEPPER ZUCCHINI	CHEF MAÇON	113
HOT TONGUE YABBY & GREEN BEAN SALAD	BEARNE PEARL	116
YABBY A BIGQUE	ANTON DE BARRY	118

RECIPE CONTENTS CONT D

YABBY & SAMPHIRE STR FRIED NOODLES	PUCKA CITRON	119
CHEEZY MAZZ & MUSTARD SANGA	MAZZ C. CANNÉ	121
MAZZ CARAMEL SALAD	MAZZ C. CANNÉ	121
SWEET CHILLI MARRON & BROCCOLI SALAD	MAZZ C. CANNÉ	121
DEEP FRIED MARRON TAIL BALLS	MAZZ C. CANNÉ	121
HUTTY MAÇON & SORGHUM	BLAZE PEARL	125
MAZZ & THE RED HOT CHILI PEPPERS	PEPPY FINGERBINDER	125
CAMPFEE DOOSE MARRON TAIL	MAZZ C. CANNÉ	127
YABBY & PINEAPPLE STRIPPY	MAZZ C. CANNÉ	127
BUTTED UP MARRON IN A BLANKET	LIAMETTA CITRON	127
REBEL MARRON ON A STICK	VEIN PEARL	129
MAZZ'S SALES	MAZZ C. CANNÉ	129
MARRON COOKING AND LIME LEAF STICKS	LIAMETTA CITRON	131
MARRON, KIPPERN & BLACK TRUFFLE SALAD	BOATHSED MARION	131
ROBED YABBY SALAD	SHANTAL BERGROTH	132
MARRON TRUFFLE & APRINUS SALAD	SHANTAL BERGROTH	132
BBQ MARRON WITH THE GREEN MANO SALAD	SHANTAL BERGROTH	132
MARRON WITH AMARANTO, MISO AND WASABI LIME PUREE	SHANTAL BERGROTH	132
FEMALE FIRST MARRON TORTELLINI	MATTHEY-CHEF	140
PANCAKE & POND ON A STICK WITH CHIPS	FEMALE FIRST	143
GARLIC & LEMON MARRON WITH CHIVE & CHEESE SAUCE	BLAZE PEARL	143
MAZZ'N CHEESE SAUCE WITH TOM ANOIS	PUCKA DAVIS	147
CHEF GRILLED CAP-C-LUM	PEPPY FINGERBINDER	157
CHEF GRILLED CAP-C-LUM	SHANTAL BERGROTH	158
MARRON BUTCH CHEESE PASTA	SHANTAL BERGROTH	161
SWEET CHILLI YABBY PIZZA	MATTHEY WILLIAMS	167
MUSTARD MARRON PIZZA	SHANTAL BERGROTH	168
SWEET BERRY MARRON PIZZA	SHANTAL BERGROTH	171
ORALNY PEPPERON & MARRON PIZZA	BLAZE PEARL	172
GLAZED BERRY PLATTER	PUCKA CITRON	172
MARRON PANCAKE & TOM-ANON PIZZA	BERNIE PEARL	172
MARRON HEAD SHOP WITH REDONE	KANGAROO MARRON FARM	174
MARRON HEAD SHOP	SHANTAL BERGROTH	174
CAMPFEE PAN FRIED COBBIA & MAZZ	COBBIA	178
COBBIA & WEDGES	SHANTAL BERGROTH	182
GARLIC CREEK YABBY MARRON MUSSELS	ALINDO CARTER	181
DRINKER MAZZ & CONCHER MUSSELS	ALINDO CARTER	181
ALINDO CREEK FOOD MASKS WITH MARRON	ALINDO CARTER	182
MARRON & TOMATO RISOTTO	CHEF MAÇON	184
MARRON SOUP	SHANTAL BERGROTH	184
DRY MARRON CURRY	LIMETTA CITRON	186

MORE PEAKING

CHEESY MAZZ & MARRON TAIL SANDWICH

- INGREDIENTS**
 1 marron tail per sandwich
 4 slices of preferred bread
 2 tbsp of butter
 150g of cheese
 1 thin sliced tomato
 3 tbsp crème fraiche
 2 tsp wholegrain mustard
 2 tsp chopped chives

METHOD
 Preheat sandwich press. Butter both sides of the bread to get that golden toasted sandwich look. Top two pieces with cheese, tomato slices and sliced marron tail. Mix whole mustard, crème fraiche and chives and spread it over the other two slices. Close the sanga and put them on the sandwich press. Toast for 4 minutes or until the cheese has melted and the toast is golden.

RECIPE BY LORRAINE HARRISON
 PHOTOGRAPHY BY
MAZZ C. CAHILL
 MARRON 1.6.1

RECIPE BY LORRAINE HARRISON
 PHOTOGRAPHY BY
MAZZ C. CAHILL
 MARRON 1.6.1

MARRON CABAPPLE SALAD

- INGREDIENTS**
 150g of pre-cooked marron tail
 1 juiced lemon
 4 tbsp olive oil
 1 tsp crushed coriander seeds
 1/2 shredded red cabbage
 1 cored and finely sliced apple

METHOD
 Put the lemon juice, sliced marron tail, olive oil, coriander seeds and cabbage into a large bowl and mix it all together. Let it stand for 10 minutes to soften the cabbage before adding the sliced apple. Marron cabapple ready to go!

SWEET CHILLI MACON & BROCCOLI SALAD

- INGREDIENTS**
 150g marron tail
 4 rashers of bacon
 1 head of broccoli florets
 3 tbsp olive oil
 1 tsp of dijon mustard
 1 tsp honey
 1 tsp balsamic vinegar

METHOD
 Heat 1 tbsp of oil in a pan, fry the bacon rashers for 3 minutes on each side. Get some salted boiling water and blanch the broccoli for 5 minutes or until they are tender. Drain when ready. While the marron, bacon and broccoli are cooking, whisk the honey, mustard and balsamic vinegar together. Drizzle over the marron, bacon and broccoli. Toss well.



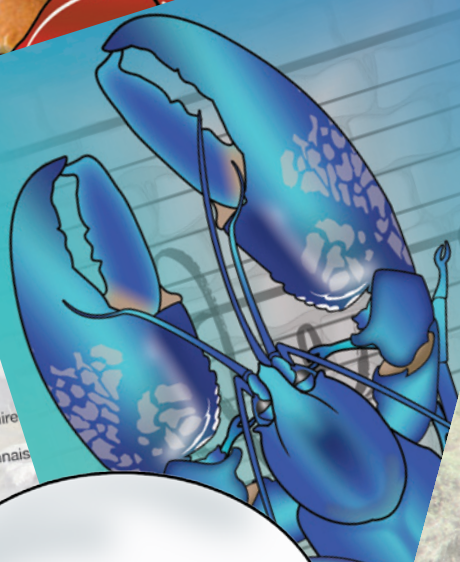
DEEP FRIED MARRON TAIL SANDWICH

Slice your tails into 1cm pieces.
 Put some sunflower oil in a deep fryer.

BEER BATTER
 To one cup of plain flour, add 1/2 cup of beer & half a cup of cornflour. Add salt and ground black pepper. Add enough 'cold' beer to make a thick batter. Dip pieces into beer batter. Cut up a long fresh roll, & add fresh lettuce.

DRESSING
 3x tbsp of Worcestershire sauce
 3 x tbsp of bbq sauce.
 4 x tbsp of egg mayonnaise
 Pepper
 Lemon juice to taste.
 Combine in a bowl.

RECIPE BY LORRAINE HARRISON
 PHOTOGRAPHY BY
MATTHEW HARRISON
 MARRON 1.6.1



LOO YOUR CRAY



RECIPE BY LORRAINE HARRISON
 PHOTOGRAPHY BY
GAVIN ROBINSON
 MARRON 1.6.1

NUTTY MACON & SHROOMS

- INGREDIENTS**
 200g marron tails uncooked
 3 sliced rashers of bacon
 200g mixed wild mushrooms (Wood blewits, cepes and shiitake)
 100g whole cooked & peeled chestnuts
 1 tbsp olive oil
 2 finely chopped shallots
 1 tsp of butter
 1 clove of crushed garlic
 1 tbsp chopped flat leaf parsley

METHOD
 If fresh picking the mushrooms, brush away any soil with a brush. Cut larger mushrooms into smaller bite-sized bits. Heat the olive oil in a large pan and fry the shallot, marron and bacon for 5 minutes. Add the mushies to the pan with the butter, season with salt & pepper, stir occasionally for 10 minutes. When the mushroom liquid has evaporated and the mushrooms start to colour, add parsley, chestnuts and garlic and allow to set for a few minutes prior to serving.

RECIPE BY LORRAINE HARRISON
 PHOTOGRAPHY BY
BLAKE PEARCE
 MARRON 1.6.1

MAZZ & THE RED HOT CHILLI PEPPER SALAD

- INGREDIENTS**
 2 little gem lettuces, separate leaves
 200g precooked marron tail
 1 diced red pepper
 1/2 red onion
 Handful of olives
 1 tsp chopped basil
 4 tbsp olive oil
 2 hard-boiled eggs

METHOD
 Arrange the lettuce leaves on the serving plates and arrange the marron, peppers, onion and olives on the top. Scatter the chopped basil and cover with olive oil. Garnish each plate with half a boiled egg.

RECIPE BY LORRAINE HARRISON
 PHOTOGRAPHY BY
PEPPY KINGHAMER
 MARRON 1.6.1

NOBODY KNOWS TO COOK MARRON

DOESN'T LOOK LIKE THERE IS 'MUSHROOM' LEFT!



SPONSOR POSITIONS



HALF PAGE SPREAD

\$350.00

133MM X 97.5MM



HALF PAGE SPREAD

\$350.00

133MM X 97.5MM

SPONSOR ADVERTISEMENTS

We would love to help you promote your business to our readers with one of our Full Colour Adverts, Highlighting your services.

EACH SPONSOR WILL RECEIVE:

- Your chosen advert in our A5 Publication.
- Your business will be promoted on thetruemarron101.au website
- A range a products to promote to your customers as your own personal merchandise including: Bar Mats, Stubby Coolers and T-Shirts
- A box of books to sell to your customers.



TWO PAGE SPREAD

\$1400.00

ARTWORK WILL REQUIRE
5MM INSIDE BIND BLEED

138.5MM X 200MM X 2



TWO PAGE SPREAD

\$1400.00

ARTWORK WILL REQUIRE
5MM INSIDE BIND BLEED

138.5MM X 200MM X 2



ONE FULL PAGE

\$700.00

133MM X 200MM

**SECURE YOUR POSITION @
THETRUEMARRON101.AU**

Adam Purdy

