

Farm Gate Trail Round Up – 5 June, 2004

Susan Fennelly – 4575 4095

IN SEASON ON THE TRAIL

Good Morning Simon,

It's orange season! There are juicy navels, still some apples around - pink lady and granny smiths, persimmons & in the way of veges there are some wonderful fresh beetroot, cauliflowers, pumpkins and still a few grammas. For the latest update of the fruit and veges in season from our farms, check out the website. Reminder that the vege farm is closed for another week.

Mt Tomah Botanic Garden – Plant of the week

Scientific Name: *Euonymus hamiltonianus* Wall.
var. *sieboldianus* (Bl.) Komar.
Common Names: **A Japanese Spindle-Tree, Yeddo Euonymus**
Plant Family: **CELASTRACEAE**

Seed arrived in 1980 from the Tokyo University Botanical Gardens, Japan. The three resulting plants now adorn: the Terrace below the Visitor Centre; the Rhododendron Species area, in the lower section of the Plant Explorers' Walk.

Cultivated for its numerous pink fruits the specimen on the Plant Explorers' Walk has the most graceful habit and pale fruit with deep pink seeds visible when the capsule splits. This small tree is said to perform best when grown out of full sun and it survives in most soil types except heavy clay. It does require a generous water supply as its natural home is the hill-country and mountains of Japan.

These captivating fruits seem well-suited to floral decorations and if you would like to find out more then you can join:

FLORAL ARTISTRY at Mount Tomah Botanic Garden

Saturday 19 June 1pm – 4pm. Cost \$39.

Create a fresh flower basket. Tuition by internationally renowned florist Robyn Matthews, who is well qualified and greatly respected in the industry. Robyn will be sharing some of her tips on successful flower arranging that will help participants make eye-catching floral art.

Afternoon tea and materials incl.

Bookings 4567 3015.

Getting back to those navels ...the first oranges were grown in Baulkham Hills back in 1811 and they are still thriving in the region!

This week I spoke with Ivan Glover from Penrith Valley Oranges, Castlereagh Road, Castlereagh

Ivan and wife Lyn and daughter Anita, have been at the farm for 6 years, even the grandkids pitch in to help when necessary. Ivan's parents had a dairy and he used to work for his parents earning the grand sum of \$5 per week as a 12 yr old. He ran away from home when he 18 but still worked on the land doing various jobs and sleeping in the odd barn or under a bridge on occasions.

How did he come to be where he is today then?

The lifestyle beckoned – the fresh air, sunshine, even the sheeting rain and frosty conditions were better than a desk job and this property was beckoning – it had been established around the mid 40s. Now Ivan is responsible for pruning, weeding, the machinery and picking – in season, around 5 tonne per day. Ivan was also involved from the very early days of H. Harvest and has seen the distinct advantages of selling from the farm gate both to him and to his customers.

How many orange trees are there?

There are 5500 trees made up of mainly Washington navel and Valencia, and they have started to plant apple, peach and nectarine trees.

Ivan was the first in the area to use integrated pest management.

Yes, they don't spray any insecticides directly onto the trees, they mainly use the local environment and other insects eg lady beetles - they have five varieties of lady beetles because they are meat eaters and eat insects such as citrus aphids, white louse, soft red scale.

As well as buying direct they also have pick your own?

Yes, you can pick them yourself – can't get any fresher than that, and a great education for kids because you can see how they are graded and placed into the bins as well.

Events

12-13th June Penrith Valley Oranges – Open Day 9.00 am – 5.00 pm Ph 4776 2332
800 Castlereagh Rd, Castlereagh

Great weekend – with Farmer's Market, a blacksmith, musicians (including a didgeridoo player), showjumping, horse events with past Olympians – a very entertaining family outing.

The River Drive: Strawberry Farm at Vineyard, Tizzana Winery and The Orange Spot, (Navels, Mandarins, Grammas & Honeycomb) & M & N Butchery at Wilberforce, Pepe's Ducks at South Windsor, Tanglin Lodge Alpacas at Tennyson. Then cross the River - Basha's Orchard (persimmons & advanced trees), Galston Strawberries, Berry Good Farms, and Nati Roses, Geranium Cottage, The Bay Road Gallery & Charltons Creek Studio Gallery at Arcadia, Kenthurst Fish & Filters, Butterfly Café all at the Hills & Hornsby end of the trail.

Along the **Mountain Drive** - Enniskillen Orchard, Blue Mountains Natural Spring Water at Grose Vale, Heavenly Belle Café at Kurrajong Heights, Tutti Fruitti (also sells cut roses) The Local Harvest, Bell's Line of Road, at Bilpin;

All the information on the Farm Gate Trail will be on the website or from Hawkesbury Valley Tourism Office at Clarendon on **4588 5895**, where along with the Farm Gate map, your listeners can pick up the notes of today's roundup. Or **visit our website go to**

www.hawkesburyharvest.com.au

Best Days to Drive the Trail

Friday or Saturday are the recommended days for self-drive tours of the Farm Gate Trail or, if you prefer not to drive, take a guided tour, all the details are on the back of the map.

Vegetables on the Trail

Tomatoes, beetroot and rhubarb, leek, green capsicums, cauliflower, broccoli, zucchini, cabbage, silverbeet, bok choy, Lebanese & gherkin cucumbers; parsnips, butternut, jap & Qld blue pumpkins, grammas, both red and white radishes, potatoes, flat and swiss brown mushrooms.

Fruit on the Trail

Persimmons

Mandarins – Mountain Drive this weekend & Orange Spot

Apples - Granny smiths, pink lady

Navel Oranges

Strawberries – fresh and frozen

Pears – Packham

Pecan nuts

Other Produce – Food & Wine

Wine, port including white port, aleatico; Verjus; Goat cheese & yoghurt; baked crisp breads including lavosh, honey, apple juice, free range eggs, ice cream with real fruit, fruit rollups with fruit fresh from the orchard. Jams, pickles and sauces and the range from the native bush tucker foods. Peking ducks, also sausages, breast fillet, Maryland & whole ducks; abattoir and butcher – large range of beef, pork and lamb, goat, venison and ostrich. Spring Water and Silver Perch.

Other Produce – Fibre & Flora

Koi and Goldfish, silver perch, field roses, pelargoniums and geraniums, alpacas & alpaca products such as jumpers, scarves etc. Open gardens and galleries with pottery, paintings and bowls and platters.
