

## **FARM GATE ROUNDUP Saturday 7<sup>th</sup> October 2006**

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**Interviewer: Ian Richardson**

### **David what's happening on the Farm Gate Trail this weekend?**

A major event this weekend in the Hawkesbury is the Australian Open Garden Scheme that involves one of HH's members, Fernbrook Gardens at Kurrajong heights. Les and Elaine Musgrave will open their garden this weekend and they tell me it is looking absolutely spectacular. Two features are a variety of clivias that are in full bloom as well as the waratahs. Visitors will also have a last chance to also see the Art of Nature Exhibition with works by some of NSW's best know botanical artists at Fernbrook– a double whammie.

### **Talking about waratahs, the Hawkesbury is well known for its Waratahs**

The Waratah Festival is in full swing and there are plenty around. The festival continues until Sunday 15<sup>th</sup> October and people can contact the Mount Tomah Botanical Gardens to find out more. I have seen the fresh flowers in some of the Farm Gate outlets and they are beautiful.

And talking about gardens and flowers we must not forget the Bilpin Spring Garden Show on this weekend. Today it commences at 1 pm until 5 pm and tomorrow it will be from 10 am until 4 pm. The flowers include rhododendrons and azaleas and a great variety of cold-climate Spring flowering shrubs and plants many of which are for sale.

### **Anything else happening?**

Another major get together this weekend is a new event called Flavours of the Hawkesbury. This is an initiative of Natalie Smith owner of Sassafras Gallery in Kurrajong Village. The idea behind it is to create a menu from as many foods as possible grown locally in the Hawkesbury region. Hawkesbury Harvest and it members are working with Natalie to ensure this will be a success. I went last night and I am going again for lunch today and I have to say the food is spectacular. You know Ian, this type of event is true integration between the producer, the chefs and the consumer. The menu is magnificent it includes duck from Pepe's farms at Freemans Reach, guinea fowl from the Game Farm at Bilpin, olives and wines from Tizzana Winery at Ebenezer, artichokes from Matthew's farm at Maroota, other vegetable from the Hawkesbury Vegetable Farm at Wilberforce, Willowbrae Chevre goats cheese from Wilberforce, Sunshine Swiss brown mushrooms from Freemans Reach, herbs and salad mixes from Darling Mills Farm in the Hills District, free range duck eggs from Grose Vale, Kurrajong Native Foods, apple cider from Bilpin, strawberries from Enniskillen Orchard in Grose Vale, smoked meats from Value Valley Meats at Nth Richmond, and Hawkesbury River prawns. There will also be a locally made Dukkah

## **What is Dukkah?**

Deborah Surtees, Chef at Sassafras told me it's a blend of hazelnuts, sesame seeds, coriander seeds, cumin seeds, ground black pepper and sea salt. It's a traditional Egyptian paste and the idea is to dip bread into olive oil and then into the hazelnut mixture. It is beautiful. I can't wait until lunch time to have it again.

## **Sounds to me that agriculture is alive and well in the Hawkesbury.**

It certainly is and is getting better. Negotiations are underway at the moment for the Hawkesbury region to showcase its food and wines for a week in the dining room of the NSW's Parliament House in Macquarie Street. The week will commence on Monday 20<sup>th</sup> November where the foods and wines of the Hawkesbury will be showcased for the media and for the rest of the week the parliamentarians and their guests will be served the best of the best from the Hawkesbury – food and wine, an hour's drive from the centre of Sydney. This event is being put together by NSW State and Regional Development, NSW Tourism, NSW Department of Primary Industries, and Hawkesbury Harvest – a fair dinkum government/community partnership.

## **Freshness guaranteed**

Absolutely.

## **I suppose you will be there David**

Unfortunately I won't Ian as I will more than half way through my Churchill Fellowship study tour of agriculture in urban and urbanising environments. If my memory serves me correctly I will be in Toronto, Canada looking at amongst other things how the government is protecting agricultural land associated with urban development by legislation at the same time providing for population growth.

## **When do you leave?**

Next Saturday – I fly to Singapore followed by Holland, England, USA and Canada – a total of eight weeks. There will be a report of what I have experienced each week in this segment of the Saturday Morning Show titled 'Where in the World is David'. That will commence on Saturday 21<sup>st</sup> October. People will be able to follow developments as I travel the world by going to: [www.urbanagricultureworldwide.com](http://www.urbanagricultureworldwide.com) and pick up the link from there.

A couple of Farmers Markets items Ian – The Macquarie Valley Food and Wine Farmers Market is on today in Dubbo. A speciality is Salt Bush lamb from Narromine as well as all the local and seasonal fresh fruit and vegetables and home made products. It starts at 8 am and finishes at 12 noon on the lawn of the Dubbo Visitors Centre.

Next Friday ie Friday 13<sup>th</sup> is the first Sydney Farmers Market at the Entertainment Quarter at Fox Studio.

Next Saturday is the Hawkesbury Harvest Gourmet and Farmers Food market is on at Castle Hill Showground commencing 8 am.

**Where can people go to find out more?**

[www.hawkesburyharvest.com.au](http://www.hawkesburyharvest.com.au)