

## Farm Gate Trail Round Up – 8th May, 2004

David Mason – 4572 1337

### **IN SEASON ON THE TRAIL**

Good Morning Ian,

There are plenty of apples, fuji's, pink lady and delicious (although no self pick apples are left); peak time for pears & in the way of veges there are those fantastic Qld. Blue pumpkins and **grammas**. There are **persimmons & pecans**, both on the mountain and the river drive.  
- for the latest update of the fruit and veges in season from our farms, check out the website

### **An interview.... This week we highlight Tutti Fruitti on Bell's Line of Road at Bilpin**

John and Cynthia moved to Bilpin about 4 years ago – they wanted to get out of the city and do something on the land, but were not sure what! Both were working in the computer industry but were ready for something different. So John took on a horticulture degree at UWS Hawkesbury.

They found a property nestled in the Wollemi, on the edge of Bilpin, that had been running as an apple and cherry orchard – and because they loved the property so much they jumped ship to become orchardists.

After two seasons they realized they needed a retail outlet to get anywhere with the fruit and so they found another property on Bell's Line of Road that had a roadside shed and a rose farm.

Their daughters Megan and Keryn wanted to open a café so they decided to join forces and make it all happen together! Chris, Megan's partner started work on the shed and they added the fridges & freezers but the search for the machine that blended real fruit with ice cream led them to Nelson in New Zealand. In the meantime more cherries, along with blueberries, raspberries and strawberries were planted in the orchard.

The name 'Tutti Fruitti' means 'all the fruit' in Italian and they use all their produce plus limes, mandarins, grapefruit and oranges as well as local nashi pears, persimmons, peaches and nectarines for use in the ice cream, muffins, jams and their 100% fruit roll ups.

This is definitely a family business, with John & Cynthia growing the fruit and the roses, their daughters (they have 8 children altogether) manage the shop, along with help from Ryan their younger brother. All the others help with all the other jobs associated with the farm.

At the moment the apples are plentiful and they have those great 'lunchbox apples' which are an ideal size for school kids lunches.

### **Events**

**8<sup>th</sup> May** – The Butterfly Café – Butterfly Open Day Phone – 9651 2449 Pick your own butterfly to release.

**8<sup>th</sup> May** The Hawkesbury Harvest Farmers and Gourmet Food markets at the Castle Hill Showground. (8am)

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**The River Drive:** Strawberry Farm at Vineyard, Hawkesbury Vegetable Farm, Tizzana Winery and The Orange Spot, (**Grammas**) & 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](http://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

Beans, corn, tomatoes, squash, beetroot and rhubarb, leek, egg plant and mini egg plant, green capsicums, cauliflower, broccoli, zucchini, cabbage, silverbeet, lettuce – cos, butter, greenoak, red oak, iceberg; bok choy, endive, chicory & Lebanese & gherkin, cucumbers; butternut, jap & Qld blue pumpkins, grammas as well as both red and white radishes, potatoes & flat and swiss brown mushrooms.

### Fruit on the Trail

Persimmons

Apples - royal galas, red delicious, pink lady, Fuji

grapes – black Muscat, red and Thompson seedless green grapes

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.