

Farm Gate Trail Round Up – 8th October 2005

David Mason - 0411 128 456

Today is the second Saturday of the month and that means it is MARKET DAY – “To market to market to buy a fat hen” – do they sell fat hens at the market David?

Not live ones Simon but certainly gourmet chicken products as well as one of the more nutritional by-products, or as a strategist would say, a chook output - that being the eggs. I have been going to every market for the past five months Simon and I always go there with the resolve the I will only buy a few things. However there are so many wonderful foods both fresh and valued added that I can't help myself and come home laden with lots of great things to eat. We always have a house full of kids at home and they just hang out for all the wonderful things they can tuck into – sea foods, fresh water fish, all sorts of meats including duck, breads, jams, cereals, fruit, veges, pastas, condiments, honey, native foods, olives, herbs and plenty more. There are also plants and flowers.

It's a great atmosphere at a food market.

It is Simon. I thoroughly enjoy it. The stall holders have a common bond and there is a sense of camaraderie that pervades the market and the shoppers or customers seem to pick up on this. People talk to one another and the customer talks to the person who grows the food or value adds to it so there is plenty of conversation and a general hub bub pervades the atmosphere. Polly Feneck, the market manager also has at least one musician there every market and people can sit around after they have done their shopping, have something to eat and drink and just enjoy the atmosphere. So for all those people lying in bed thinking “will I or wont I” my advise is get up and get cracking and come and have breakfast at the market and experience something different.

And where is it?

At the Castle Hill Showground on Showground Road starting at 8am until 12 noon.

Hawkesbury Harvest is about developing and promoting Sydney's own food, wine flora and fibre activities. We often talk about the first three but today we are going to talk about fibre.

That's right Simon. We have two fibre based organisations as members of the Farm Gate. They are Tanglin Lodge Alpacas at Tennyson in the foothills behind Richmond and Packing Shed Patchwork which is where I am right now Simon. Because Hawkesbury Harvest is a community based organisation I am going to put Lana Ezzy on to talk to you about what she does fibre wise so you and your listeners can hear it direct from a Farm Gater. The Ezzy family is a neighbour of mine

Lana – Hello Simon

Hello Lana – David tells me that the Ezzy family is a very old family in the Hawkesbury District.

Simon and Lana – just ad lib from here on

Lana talks of her husband Don's family history that extends back to William Ezzy, a convict who landed in Australia in 1792. His son John moved to Cabbage Tree Road in Grose Vale in 1811. He had a large family and all of his sons were orchardists

Avoca, where Lana and Don are currently living was as a Government grant of 100 acres made to Don's grandfather in 1893. They grew stone fruit and passion fruit until Don's father retired in the late 1980's.

What is the situation with the property now?

Lana

The Packing shed

Talk about the fruit packing shed and what it was used for then and what it is used for now

And what do you teach?

Lana - Talk about what she teaches etc

I understand you have something happening at the end of October

Lana – talks about the Bohemian Textile Exhibit on 29th and 30th October

SIMON IF THERE IS TIME

When did you join the Farm gate Trail?

Lana

What were your initial thoughts about the Trail?

Lana

What are your thoughts about the Farm Gate Trail and Hawkesbury Harvest now?

Lana

SIGN OFF

Well Lana that was fantastic etc etc – How can people find out more of what the Farm Gate Trail is offering

Lana – They can go to www.hawkesburyharvest.com.au

OVER AND OUT