

FARM GATE ROUNDUP – 29 December 2007

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Interviewer:

What sort of Christmas did the FGT deliver for you this year David?

My family had one of the best Christmas' we have ever had this year and one of the ingredients that contributed to that was the at least 80% of the food and wine that our family and 24 guests consumed over the few days of Christmas was from either the FGT or the Farmers Market at Castle Hill.

Obviously a strong Hawkesbury Harvest flavour to your Christmas

Indeed - our ham, specialty sausages and poultry came from the Farmers Market as did the cheeses, olives, breads and the Australian native hibiscus flowers you put in champagne; and the fruit and vegetables, wines, mustards, dukkah and other condiments came from the FGT. I bought a dozen bottles of Semillon from one of the vineyards and the wine maker personalised the labels providing real interest to our guests. I also bought a dozen bottles of Rose from another FGT vineyard and people raved about it. We also gave local food hampers as presents.

So all in all local food contributed to a great Christmas – so now that Christmas is over what can our listeners' experience?

Adrian Maguire at Grose Vale called me yesterday and he says there are plenty of White and Yellow Peaches and Nectarines. Also passionfruit is in and very tasty.

There are New Season Apples from Grose Vale and Maroota.

So the apple season has started already?

The Orange season has finished and this signals the start of the Apple Season.

These early season apples are called Dorset, Anna and Ginger Gold. There are also some great tasting local Blood Plums and Santa Rosa Plums.

To kick off the Mountain Apple season John Galbraith and his family are planning a big Open Farm Day at Pine Crest Orchard in Bilpin on January 19.

They have a big crop of apples with Akane (like an early Jonathan) and Gravensteins and will be ready for the Day.

Pine Crest Orchard will also have Peaches, Nashi and Plums ready to pick.

They will open 9.00am and close around 5.30pm. John will be happy to answer queries re home fruit growing

Your listeners can take a self-guided tour to see over 70 different varieties of 10 different types of deciduous fruit being grown on the day.

How about veges?

Plenty of Vegies around on the trail plenty of Broccoli, Cabbage, Fresh Garlic, Zucchini, Capsicum, Carrots, Spinach, Gherkins and mini egg plants. Free Range Eggs and New Potatoes. Another thing we have started to do at home is buy our veges direct from the FGT vege grower.

How does that work?

There is a standing order of either a \$25 or \$40 box of veges which the grower delivers. If I want to more of one and none of another one week I simply ring the grower up or send an email. They are so fresh and they will last up to a fortnight in the fridge.

Anything else our listeners can experience?

They can drop down to Wisemans Ferry and try Deschamps Delights Jams and High Tea. Shirley and Paul Deschamp have built up a paddock to the plate operation. They pick and buy local fruits and make the most delicious jams. Over the years they steadily have developed to a point where travellers can experience their jams and tea in the Wisemans Ferry Village. Being there people can also experience a ferry ride over the Hawkesbury River and drive a short distance to St Albans and visit the art gallery which has a collection of local artists on display.

Lots to do even though it is the holiday season

Plenty of Galleries and Restaurants Open for their enjoyment as well.

How do people find out more on what we have spoken about today?

Visit the HH website: www.hawkesburyharvest.com.au