

The \$10 per person entry provides a weekend ticket, free parking, access to the garden and free talks by the growers on Sunday. 25% of the Fair's proceeds is donated to the Bilpin Bush fire Brigade.

Hours are 9-4 Saturday and 9-3 Sunday

Alan Eagle and Carol Layton will man the Hawkesbury Harvest tent selling produce, quiches and cakes and passing out information about the Farm Gate Trail.

The directions to the Collectors Fair are well sign posted on the Bells Line of Road

**ALL THESE DETAILS AND MORE ARE AVAILABLE FROM**

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

significantly longer than meat from similar sheep grazing dry stubble with a barley supplement.

This finding has the potential to improve the retail shelf life of the meat - a significant benefit to both meat retailers and consumers. Meat retailers view meat colour as the most important attribute of sheep meat.

They also found that, meat from lambs grazed on saltbush grown on saline land is leaner than regular lamb and its consumer appeal is equal to grain-fed lamb.

## **SO SOME INTERESTING PRODUCE AT THE FARMES MARKET TODAY**

### **HOW ARE THINGS GOING WITH THE APPLE SEASON?**

I was talking to Bill Shields at Bilpin yesterday and he said the varieties that are in season at the moment are Pink Ladies and Granny Smiths. Sundowner will be ready later in the month. He said that his farm and other farms that had pick-your own had been going "gang-busters" and that anyone thinking of going to pick your own at his place should ring to make sure there was still fruit on the trees.

### **PICK YOUR OWN IS BIG BUSINESS IN THE USA AND EUROPE**

It is indeed and is heading that way certainly in the areas associated with the FGT in Sydney. In New York State pick-your-own is the fastest growing form of direct marketing of local fruit than by any other method

### **WHAT ELSE IS COMING UP**

Next weekend 21 and 22 April is the 3<sup>rd</sup> Collectors Plant Fair at Bilpin. This event is now regarded as one of Australia's finest plant fairs and has won prestigious awards. In 2005 the organisers were awarded Horticulturists of the Year for their work. In 2006 the Fair won a Special Judges Award for Excellence in Tourism.

The Fair will showcase 40 growers of distinctive, unusual and collectable plants that are not easily obtainable. Exhibitors are coming from SA, Vic, Nth NSW and the Hawkesbury

There are Australian natives, cycads, perennials, trees, orchids, fruit and spice plants.

### **CAN PEOPLE GET ADVICE ABOUT THEIR OWN GARDEN?**

Yes as well as 40 expert growers there are landscape designers, garden books and tools, magazines and representatives of garden clubs. There are lectures in the indoor theatre by David Banks, a descendent of Sir Joseph Banks and Sally Johannsohn a well known collector and gardener from Tasmania. Tickets for these illustrated talks can be bought on the day.

## **FARM GATE ROUNDUP Saturday 14 April 2007**

**David Mason: 4588 2144 (W); 4572 1337 (H); 0411 128 456**

**Interviewer: Simon Marnie at RAS**

### **WHATS YOUR FAVOURITE PART OF THE SHOW DAVID?**

I really enjoy walking around the cattle pavilion Simon. I particularly enjoy the dairy cattle. When I was a young boy living in Brisbane we used to visit my cousins who lived on a dairy farm at Pimpama half way between Brisbane and Southport on the Gold Coast. I got my love of agriculture from there.

### **WHAT SORT OF DAIRY CATTLE DID THEY HAVE?**

Australian Illawarra Shorthorn however the dairy cattle I like the most are the Jersey breed. When I worked on farms after I finished Agricultural College I always had a Jersey milker which I hand miked every morning and supplied fresh creamy milk to my family and to others on the farms. Nothing better than cold fresh jersey full cream milk I have to say.

And for those who remember what it tasted like and for those who would like to find out what it tastes like I suggest that they make their way to the Hawkesbury Harvest Farmers and Gourmet Food Market at Castle Hill Showground this morning because there is a new stall there today which will be selling fresh whole Jersey milk both homogenised and non-homogenised as well as Jersey double cream and flavoured milk. Do you have any memories of drinking fresh full cream milk Simon?

### **Yes/No response- WHERE DOES THE MILK COME FROM?**

Certainly not out of a carton Simon. Geographically it comes from Glen William in the Hunter Valley – from a local dairy farm up there. It has been pasteurised so it meets all the necessary requirements.

### **THE HUNTER VALLEY IS STILL A MAJOR FOOD AND WINE PRODUCING DISTRICT**

It sure is Simon and another stall at the Market will be selling salad mix all grown and packaged in the Hunter Valley.

### **ANY OTHER NEW PRODUCTS THERE TODAY DAVID?**

Yes there will be Saltbush lamb from Narromine.

### **COMMENT etc – WHAT ARE THE QUALITIES OF SALTBUSH LAMB?**

The CSIRO did some research and found that sheep grazed on saltbush with barley supplement had a higher uptake of vitamin E which is of course an anti-oxidant which increased the health status of the animal. They also found that meat from saltbush-grazed sheep retained a fresh red colour for