

FARM GATE ROUNDUP Saturday 18th October 2008

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REMINDER : Solicit Community Announcement Calls

Alan Good Morning,

Good Morning Simon

Good Morning Alan; I hear congratulations are in order for the Rouse Hill Market.

Thanks Simon, yes the Farmers and Fine Food Market at the Rouse Hill Town Centre won an award for 'Excellence in Markets' from the Sydney Morning Herald's Foodies Guide.

Plenty of hard work went into building it and ensure that the quality of the food is of the highest standard and I would like to thank everyone involved including the GPT management team.

I also noticed that you are selling wine at the market.

Yes Simon, the changes in the liquor laws now allow licensed cellars doors to attend the Farmers Market and let you taste and sell unopened wine at the Markets provided it is a producers market or a wine show.

We have spoken about this before Simon, can you recall the number of wineries in the Sydney Wine Region ?

Over 30 Wineries.

That's right Simon, it is an amazing number on the door steps of Sydney. Unfortunately they struggle to get recognised under the rules set out by the wine indicators board.

One of the wineries that attend Rouse Hill and the Cook and Phillip Market each market is Jubilee Estate Vineyard from Ebenezer.

Their wines are mainly Chambourcin, a beautifully flavoured wine. In the Chambourcin range they have varieties of Rose and a Port. They also have a great Sauvignon Blanc. You can meet Ray and his team at our next market on the 25th at Rouse Hill and every Friday at our city market at Cook + Phillip square. (On the steps of St Marys Cathedral)

Speaking of Markets I believe there is another Market starting soon in Double Bay today.

Certainly is Simon. It is a monthly market, 3rd Saturday at Guilfoyle Park, Guilfoyle Ave, Double Bay, Kicks off at 9am and runs to 1pm. A wide range of fresh local and regional foods. Polly always runs a quality market, should be good. Should be great.

By the way Simon I heard that you were at the Tide to Table Field day at Mooney Mooney and your palette was working well picking the Oyster that were grown in the higher reaches of the Hawkesbury as opposed to the lower reaches. Was it a good event ?

Ad lib

And listeners Broken Bay Oysters and Jubilee Estate Vineyard and Hawkesbury Harvest will be at the Oysters in the House event, that is Customs House Sydney on the 13th of November. Three sessions where you can taste Oysters from all the growing region of NSW. More about this later.

Anything Else

Just a few things Simon

On the Farm Gate Trail today and next Sunday (26th) Top Forty Orchard at Oakdale called to say their Iris's are magnificent this year, They have over 169 different colours. Listners better get there quick as they wont last.

The Stone Fruit season is not far away and the farmers are telling me the Apple season could be good after last year the local crops Their stone fruit is not far away.

Mamre House Good Living Festival is on at St Marys tomorrow. Plenty of fresh food stalls and craft stall. I think they are up to 70 stalls.

Farming Small Areas is on 7th / 8th November.

And Next weekend we are really busy,

- City Market Friday
- Rouse Hill Market Saturday and
- Dank St Festival is on next Sunday 26th This is a great festival, runs from 11am, Hawkesbury Harvest will be there with Mushroom, Eggs, Jams, Vegies, Honey, Strawberries.

And I see you have on art opening happening tonight

Yes Simon;

Absolutely Fabulous Exhibition opens tonight at Purple Noon Galley, a thematic exhibition showcasing art, sculpture and jewellery

All the details are on the website;

www.hawkesburyharvest.com.au