



*The Mudgee Fine Foods Incorporated FARM WALKS focus on the grass roots level of production, where participants meet the farmers and learn how their produce is grown. There is sometimes the chance to pick your own and taste the difference fresh, ethically and locally grown makes! We will visit two farms on the third Sunday of the month from March through to November.*

## This month's Farm Walk is on **Sunday 20<sup>th</sup> September 2020**

**BACCHUS RANGE FARM** – Near Poets Corner, Henry Lawson Drive, EURRUNDEREE  
Spring is here - we have a mixed farm where something is always moving.

With good autumn and winter rains and a full dam our growth and harvest this year looks great.

Visitors will see lots of green apricots and plums swelling, hazelnuts appearing, chokeberry and desert limes flowering and forming fruit; grapes in bud burst, cumquats flowering and fruit ripening and almond fruit forming. Our gooseberry plants have budded and are growing although not expected to fruit for another year. We have some quandongs and it will be a while for them to fruit. The saltbush is thriving and is currently in flower. You may see some young lambs grazing about. After a tour and explanation, enjoy a taste of our products and an opportunity to take a little of Bacchus Range home with you.

Come and learn how Paul grows the goodies then taste the value-added product that Celia makes. Enjoy a fresh air walk around the crops and pick a saltbush leaf to taste.

**ARIL ESTATE** - 947 Castlereagh Highway, MULLAMUDDY

Aril Estate was founded in 2005 on a sheep grazing property.

The first batch of 1500 olive trees were planted in the summer of 2007-2008. There are now approximately 1050 Manzanilla and Californian queens, 750 Picual and 200 SA Verdale varieties, all under irrigation. We specialise in Greek-styled fermented table olives along with cold pressing, using our own press, to produce extra virgin olive oils with a range of fruity and robust flavours. We also press for other growers.

The pomegranate orchard at Aril Estate has over 3500 trees with eight varieties ranging from very sweet to sweet-and-sour fruit. All fruit is allowed to fully ripen, producing outstanding flavours not found in groceries or supermarket stores. We currently produce two types of pomegranate syrups that make great alcohol mixers, cordials, desert flavourings, or slurped over baked or grilled meats and vegetables.

On a smaller scale we have planted garlic for usage in oil flavourings and produce apricot and plum jams.

All products will be available for tasting and sale on the day

### **DETAILS**

**CONTACT:** Julie Watt – Farm Walks Coordinator. [farmwalks@mudgeefinefoods.com.au](mailto:farmwalks@mudgeefinefoods.com.au) or 0412 222 442

**TIMES:** Meet at 9.00 am at the Mudgee Visitors Centre, 84 Market St, MUDGE. Usually finished by 12-12.30 pm

**REQUIREMENTS:** Own vehicle or arrange to share, covered shoes, hat, sunscreen and water

**TICKETS:** \$15 per person or \$35 per family (2 adults & a few children)

Tickets can be purchased in person at either of our Farmers' or Makers' Market or via the Mudgee Visitors Centre at 84 Market Street, 02 6372 1020 or on-line at either [www.mudgeefinefoods.com.au](http://www.mudgeefinefoods.com.au) or [www.visitmudgeeregion.com.au/whats-on/farm-walks](http://www.visitmudgeeregion.com.au/whats-on/farm-walks)

If you 'like us' on Instagram and Facebook we can keep you up to date with future events 😊