



NEWSLETTER

Winter Edition 2007

There's a change in season this month and with it a cool change so welcome to our F.O.O.D newsletter for Winter. And just as you're 'rugging up' for the weather we've been doing a 'wrap up' of F.O.O.D Week 2007 and already the committee has started planning for next year's event.

"The 2007 festival was a great success with nearly everything sold out and our major collaborative events (the Night Market and Producers' Dinner) both great nights and priceless opportunities to showcase our region's produce and producers. We hope to build on this success for next year's festival and keep strengthening our 'producer-driven' focus. To do this we need your support!"

Tim Hansen, F.O.O.D President

What's on the Menu

Winter brings with it a desire for comfort food soups and here our Winter Vegetables come into their own. Chestnuts and hazelnuts are in abundance this month and apples and pears are still around til July. Cabbage, carrots, onions, parsnips, potatoes, pumpkin and spinach are at their optimum in freshness and flavour and a must in soups and casseroles or served accompanying chunky stews.

Buy seasonally and locally - you'll eat fresher, save money and taste the difference.

'Four' Starters

The F.O.O.D Committee would like to welcome four new faces in the Restaurant Industry in Orange. For some Orange represents a new home and venture whilst for others they return home. Brothers Cameron & Euan MacPherson along with Tara Pentecost will take over Selkirks Restaurant from early July. The boys grew up in Orange and worked at Selkirks with their mentor Michael Manners –Euen finishing his apprenticeship recently whilst Cameron went on to work in Sydney at Pier and Manna, before opening Restaurant Pepper in Balmain 2 years ago with his partner Tara. Taking on Selkirks they believe is not only a great opportunity – but a natural one – their combined talents will now continue the Selkirks tradition.

Crystal Raine, having worked in corporate catering in Sydney and in restaurants in Lord Howe Island and with Stephen Manfredi, has opted for the tree change and has recently taken the 'reines' at Borrodell on the Mount. Set high above the city, she hopes to take the restaurant to even greater heights.

During Orange Wine Week (19th – 28th October) F.O.O.D will be hosting a Producers Dinner – which provides an opportunity to formally introduce you to these talented chefs. They will be joined by other 'newcomers' Shaun Arantz and Willa McDuie from The Schoolhouse Restaurant at Mayfield Vineyard and Scott Want from Belgravia at Union Bank. Dinner will be \$77 per person at the Orange Showground.

Looking at the four establishments these people represent, we wish them continued success and growth – indeed they add to the marketability and attraction of Orange (and offer a welcome change to dining in at home)!



Willa McDuire & Shaun Arantz (The School House Restaurant), Crystal Raine (Borrodeell on the Mount), Cameron McPherson, Tara Pentecost & Euen McPherson (Selkirks)

Entrée

This year we had a number of sponsors and partners who came on board to assist with the program. The F.O.O.D committee would again like to thank them all.

Major sponsors were Country Energy, Harvey Norman and Orange City Council.

Gold Sponsors: Retravision, ANZ, Central Western Daily, Prime, 2GZ FM, Blue Mountains Life and silver sponsors Essential ingredient, Cabonne Council, Lookaround Photography and Westlink Print.

Main

Thank you to all who held events during F.O.O.D Week, assisted with lending a hand, participated or simply attended an event thus contributing to its success. The event was well received and more accessible to all from all reports. After all F.O.O.D is, and should be for everyone.

We've set dates for FOOD Week 2008 so put the dates in your diary now
Friday 11th April – Sunday 20th April 2008

Accompaniments

Please join us again as a member of F.O.O.D Week or join the committee. A copy of the membership renewal form accompanies this newsletter and a mail out will go out shortly as a reminder.

Our AGM will be held in August. We'll let you know the dates shortly and hope you can join us.



www.orangefoodweek.com.au

Side Orders

Here's what's happening round the district:

Michael Manners last official night of trading at Selkirks is Saturday 16th June - the restaurant will continue to trade as Selkirks and contact numbers (and of course the address) remain the same 6361 1179.

The Farmers Market is on this weekend - Saturday 9th June at the Orange Showground 8.30 till noon. Scott Want from Belgravia @ Union Bank will be at the Chefs Table cooking up Sticky Pork & Mushroom Risotto.

It's been along time between lunches but the Lolli Redini Long Lunch is back – with a fabulous Italian Feast and an exotic collection of local and Italian wines. It's on THIS Sunday and there are a couple of seats still available. Cost: All inclusive \$150 Booking 6361 7748

Also back starting from this Saturday is lunch at Lollis and another bonus is that on long weekends from now on the restaurant will open for lunch on Sundays.

What's in Store – The Borenore Store has moved their Friday night dinners to Saturdays and created more space for inside dining with seating now for around 40 people. Held every 2nd Saturday (next one is the 16th June) you can enjoy something hearty and purchase wine and beers in store, along with coffee & tea to finish. Starting from 6pm bookings are essential so call Rick Wansey on 6365 2261

Business is Smokin' - Geoff White has always had an interest in food, even whilst trucking and has certainly been involved in establishing some 'famous icons' here in Orange. He now hopes to add Whiteys Pies on Sale to that list – having opened The Smoko Shed in Leewood Estate some 5 years ago, the Fare Dinkum Restaurant prior to that and his first venture, the Mountain Tea House.

Whitey's Pies on sale is (you guessed it) in Sale Street and is doing Much more than just pies – doing breakfast and lunch which includes croissants, bircher muesli, muffins, bacon & eggs rolls and a range of sandwiches. Open Mon – Fri 7am – 4.30pm, and Saturdays 8am – 2.30pm 6362 6263

The F.O.O.D Committee has FRESH footage – from the WIN TV cooking program who visited the region during F.O.O.D Week. If you would like to view the DVD or would like a copy please contact Cath Thompson via email ccthomo@bigpond.com

Water levels may be falling at the Lake, but the good lady of the lake remains. Helve Fung & Doug Burke are staying at the Lakeside Café & Cellar Door Saturdays & Sundays for breakie, brunch & lunch 6365 3456.

Fresh Outlet - The new Fruit & Vegetable shop has taken longer than expected to open and is nearing completion. Located in Summer Street, in the old Sheridan Factory Outlet.

The Wicked Fairy Events, started by Lucy Symonds & Jo Whitburn Third are hoping to take the hassle out of organizing events. Go on line www.wickedfairyevents.com.au for more details 0402 284 106

Duntryleague has begun a "Food in Focus" display in the foyer of historic Duntryleague. Visitors can now sample and purchase local wines, jams, olives, oils and other local produce. The display will change each month to keep up with seasonal availability and trends.

Susanne & Scott Dowling are now running Café Molong in the space which was Schnogys in Hill Street. Operating Wednesday to Sunday for breakfast & lunch. They also do catering and mobile coffee 6366 8407

Archvale Trout Farm at Marrangaroo near Lithgow where you can catch your own trout is currently open only for findlings to place in your dam. It's likely to be Christmas time before their fish are ready for table sales. Following an illness in the family the operation is also for sale. Enquiries 6352 1341

In search of Oil - Geoff Wickett, the co-ordinator for Crows Nest Gourmet Country Food Fair, contacted us to see if we can help with the following request. He has a client who wants to find a minimum 250,000 litres of olive oil for export to a client in China. Also the possibility of similar or higher volumes of red & white wine. Any ideas on who would have these volumes on hand?

Wines

13th & 14th August is set down as an Orange Function at Restaurant 07

Brand Orange in partnership with Orange City Council and Waverly Council will hold 'A Taste of Orange' @ Bondi in September. The event involves the promotion of wine, food, music and arts of the Orange Region and will take place in and around the Bondi Pavilion, the town centre and within local business venues. Opportunities for local businesses to participate in the promotion are invited and a key objective is for partnerships to be formed at both Council and business level within the Waverley area. The event will follow the successful "night market" structure with a number of wine and food matched stalls, fresh and value-added produce stalls and representation from major Orange stakeholders. A ticketed Saturday "Taste Orange" Night Market Dinner concept is also being considered to compliment the Taste Orange @ Bondi.

All those wishing to know more about involvement in either of these events with their wine or produce should call Kim Currie on 6360 1990



Dessert

To sweeten the F.O.O.D membership experience we're extending your member offers, discounts and specials with each newsletter. Here's what's on offer over winter exclusive to F.O.O.D members when you present your F.O.O.D membership card. (One offer per outlet)

Here are some offers from some of our favourites -

Drop by and see Vice President of F.O.O.D at the newly renovated Delish, flash your member card and the coffee's on him.

Head out to the Lakeside Café & Cellar Door to receive a free coffee for members if you dine in for lunch or drop into the Borenore Store for one of their Saturday night dinners to receive a glass of wine on the house.

Stay at Wirruna Lodge during June or July and get a 10% discount on your stay 0408 165 204

To Finish

www.orangefoodweek.com.au

