



Orange Study Tour

Thursday, 22 October 2015 – 8:30am-3:00pm

SEGRA's Taste Orange: celebrating food festival success study tour coincides most favourably with the 2015 Orange Wine Festival, now in its tenth year. The study tour is sponsored by Orange City Council who look forward to welcoming SEGRA delegates to the region. Orange Mayor Councillor John Davis OAM said one of the great things about Orange is our desire to share. 'Orange residents are very proud of what we have achieved and the food, wine and accommodation sectors are important parts of that success. I am sure as you take part in the **SEGRA** tour you will begin to realise why we want to share. That you are here on this tour is great news and I am sure it won't take much encouragement to get you back again. This tour makes us friends; come again and we'll be mates. The best way to find out what's on when and where to stay, eat and taste is at www.visitorange.com.au'.



Rhonda Sear, Executive Officer Brand Orange, has been charged with the task of selecting but a small sample of what the region has to offer. 'We've got a very valuable little jewel here. The people that they [the delegates] will be meeting with are quite extraordinary' said Rhonda.

Departing from Bathurst, the study tour will first head inland to the town of Vittoria, home to the historical Beekeepers Inn. Built in 1859 as a Hotel, then a changing station for Cobb & Co., Beekeepers Inn now houses a café and farm shop where delegates will sample a wide variety of in-season, local honey. 'It is an extraordinary place with a lot of local produce,' said Rhonda.

Second stop is Charles Sturt University (CSU) in Orange, where delegates will firstly visit the state-of-the-art Dental Facility featuring a simulation clinic, dental technology/clinical support laboratory, bio dental science learning suite and anatomy teaching facilities and then CSU's modern Pharmacy facilities where students learn a wide range of practical skills.

From there delegates will head to the Charles Sturt Winery Cellar Door, where Marketing Manager, Justin Byrne, will demystify the art of wine tasting. An integral part of Australia's leading wine science school, Charles Sturt Winery is at the forefront of viticultural practices and wine making techniques.

The last stop of the tour is The Agrestic Grocer, both a café and retail store for Badlands Brewery and The Second Mouse Cheese Company. Under the one roof, delegates will delight in cheese and beer tastings and sample a ploughman's platter showcasing the local produce. Café owners and local farmers, Beau and Katie, will reveal the abundance of produce available in the region and espouse the power of seasonality.

'When you live in a city you don't really think much about the seasons,' said Rhonda. 'No matter what the recipe is, you can get it. Whereas in the country, you tend to be a lot more focussed on what's in season and you actually design your menus or what you cook at home based on that season. If you want to support buying local, then that means buying seasonal as well.'

For information on the Orange Wine Festival, visit <https://brandorange.com.au/project/orange-wine-festival/>



a-gres-tic

adjective

of or relating to the country; rural; rustic.

Beau and Katie Baddock, along with business partners Lucas and Danielle Martin, own The Agrestic Grocer in Orange, NSW. Opened in August 2013, The Agrestic Grocer stocks shelf products from local producers and fresh produce sourced from local farmers, including The Farm Gate by Nashdale Fruit Co., owned and operated by Katie, Beau and Katie's father, John. 'We try and support our local farmers and producers as much as we can,' said Katie.



The heart of The Agrestic Grocer however is the café which has positively flourished. 'We had thought that the fresh produce, the farming and the Local First aspect would take priority over the business but the café well and truly took over at an early stage,' said Katie.

Delegates to **SEGRA's** Taste Orange Study tour will get to sample menu items that are reinvented almost daily depending on produce availability. 'Our ploughman's and grazing tables that we do for functions are very popular because they are always changing and seasonal,' said Katie. 'Orange is a really niche little climate so it really depends on the weather.'

Anticipated morsels include heirloom vegetable varieties, seasonal pickles, fresh garlics and local breads, as well as cheese tasting platters and beer paddles showcasing the wares of onsite vendors, The Second Mouse Cheese Company and Badlands Brewery. 'We really try and push seasonal eating and eating local,' said Katie.

Beau and Katie, longstanding vendors at the Sydney Farmers' Market, do their utmost to get this message across to city folk. 'Eating locally isn't cheap but it is important,' said Katie. 'We have a lot of food coming in from overseas and a lot of Aussie farmers can't beat those prices. Their [local farmers] product is often superior and of a higher quality and to reach that higher quality the farmers put a lot of work in.' Katie's father, John, has been farming the central-west district known as 'the food basket of NSW' for close to 25 years.

Not content with farming their own land in Nashdale, plans are afoot to plant the couple of acres behind the shop. 'We're about to start ploughing that up in the next couple of weeks,' said Katie. 'Hopefully by summer we'll have a little vegie kitchen patch going and then by next year it will hopefully be all up and running which will be really nice.'

For more information on The Agrestic Grocer visit their Facebook page: <https://www.facebook.com/theagresticgrocer?fref=nf>

Orange Study Tour Itinerary

8:30am	Depart CSU in Bathurst
9:00am-10:00am	Beekeepers Inn including honey tasting and morning tea with scones
10:00am-12:00pm	Charles Sturt University in Orange tour, including visiting state-of-the-art Dentistry and Pharmacy facilities and wine tasting at Charles Sturt Winery Cellar Door
12:00pm-2:00pm	Agrestic Grocer for lunch and tour of Second Mouse Cheese Company and Badlands Brewery
3:00pm	Returns to CSU in Bathurst