



Tenterfield's Local Producers

Compiled by HIGH COUNTRY TABLE www.highcountrytable.com.au

Tenterfield's traditional industries

have always been beef and wool production, as well as fat lambs. Pome and stone fruit orchards were established early as well. Tenterfield farmers also produce varied breeds of meat sheep, goats, pigs, and poultry, along with produce such as vegetables, salads, herbs, fruits, nuts, eggs, honey, lavender, flowers and hay. Artisan foods, small goods, wines and beers are also produced in the district.

Whilst Tenterfield is still considered an emerging food & wine destination, there is nothing new about the farming and produce knowledge that can be found here, or its award-winning quality. As well as our farmers, we also have a number of talented chefs and cooks, who have been enticed here by our fresh air and country lifestyle.

There was a time when food retailers and restaurants could only source locally and seasonally, but that's no longer the reality. For a producer, especially a small-scale producer, to survive the competition of mass-produced, and often imported products, they have to work hard to define their niche, tell their story, and create a demand for their product. High Country Table aims to help promote them.

Each of them has a story.

For some it's a love story.

The way you view your food and drink will change when you learn the producer's story.

Cherrydale Orchard

www.outandaboutcherrydale.blogspot.com.au Phone 02 6736 2781

Paul and Jennifer Savins have worked and raised a family at Cherry Dale Orchard since 1981. Cherrydale is situated on the New England Highway 10kms south of Tenterfield. They have over 20 varieties of cherries with numerous Apricot, Nectarine, Peach and Plum varieties available as well. During harvest they are open to the public 7 days a week. Outside harvest time they continue to open their beautiful garden and nursery to the public on the weekends. The harvest takes place in November, December, January and February, with December being their peak month for cherries.

Neil and Belinda Savins – Cherries and Apricots

Email: nandbsavins@bigpond.com Phone 02 6736 4145

Talmoi Road, Tenterfield (turn off Mt Lindesay Rd, near Basket Swamp National Park – 10 mins north of town). Local Apricot and Cherry growers on a third generation owned property around 1160 meters above sea level. Neil and Belinda grow tree ripened apricots and cherries with a flavour above and beyond supermarket quality. A flavour you cannot put into words, it needs to be eaten to be believed, reminiscent of a time gone by. Fruit season runs from November to December. They sell their fruit locally, at the Brisbane Rocklea markets, and farmers markets in the far North Coast area.

Macdonald Figs

Mobile 0429 462 473

Narelle and Duncan Macdonald's property is situated between Tenterfield and Deepwater on the New England highway. They planted their fig trees four years ago, and grow them organically. Their Black Genoa variety is a large sized fig with purple skin and red flesh that has a very sweet, rich flavour and the figs are harvested in Autumn. They also operate a lovely new camp and caravan park which has massive views, a paradise to bush walkers and bird watchers.

Tenterfield Apples

www.facebook.com/tenterfieldapples Mobile 0412 860 132

Farm fresh apples and cherries from Tenterfield. Tom and Heidi Ford's property called "Bald Rock" is situated south east of Tenterfield. Their orchard was established 17 years ago and they produce Royal Gala, Fuji, Pink Lady and Granny Smith Apples and Cherries. They sell their fruit locally and at the Brisbane farmers' markets. The apples are harvested in Autumn, and the cherries in November and December.

Mountain Blue Farm Blueberries

Phone 66661378 www.mountainblue.com.au

Mountain Blue Farms is Australia's third largest producer of blueberries, and they have a farm in the Tenterfield Shire at Tabulam. All blueberry picking is done by hand, and they pride themselves on the care they take of employees. Picking on the farm is for commercial markets including major supermarket chains, both domestic and internationally. Their fruit is packed under several labels including "Mountain Blue Orchards" and "Eureka Blueberries". Blueberry harvest commences as early as June, and the season runs until the end of November.

“Bar Garry” Honey

Phone 07 46861160

Garry Werri is a Tenterfield Shire Councillor who keeps bees on his property, “Bar Garry”, on the Mt. Lindesay highway north-east of Tenterfield at Wilsons Downfall. Garry and his wife, Marie, harvest and bottle the honey in the warmer months, and leave the honey for the bees during the cold weather. They supply their honey locally to Go Vita Tenterfield and Sam’s Farm Fresh Fruit and Vegetables at Cottonvale.

Peepers Cheepers

Phone 67 376 733 Mobile 0419 948 369

Mark and Lisa Pieper manage 6000 layer hens on their granite soils property east of Tenterfield. The hens are free to rummage and meander about as they please, and are separated into 5 different groups at a stocking rate of 1500 birds per hectare. The Piepers package and send most of their product to Brisbane, but some remain in the Tenterfield and Stanthorpe area.

Mt. McKenzie Free Range Eggs

Kelvin Waugh email: bis2372@yahoo.com Phone: 02 6736 1819

On the slopes of Mt Mackenzie just out of Tenterfield, the Waugh family have owned their property for close to a century. They originally ran cattle and fine wool merinos, before venturing into free-range eggs over a decade ago. Kelvin Waugh says Tenterfield has the right climate for free range egg production, and his property has good quality soil, grasses, and water, which are all critical to producing quality eggs. The Waughs sell the majority of their eggs through Rocklea markets in Brisbane, and you will also find them in many outlets throughout Tenterfield. Kelvin says he has no intention of getting bigger, as he believes the smaller the operation, the more hands on the owner, and usually the better the quality.

Rochford Organic Garlic

www.rochfordorganicgarlic.com.au Phone (02) 6736 3062

Dick and Dora Rochford emigrated to Australia from Ireland in 1975 and hand grow and pick their award-winning certified organic garlic using traditional Irish farming methods. Their varieties include Oriental Purple, sourced from the cold highlands of Northern China in the early 1990s and Giant Russian, sourced from an old German family garden in Tenterfield, dating back to the early 1900s. What makes their garlic special? Quality bulbs, renowned flavour due to our severe cold winters, and easy-to-peel large cloves. They plant in March and harvest the Oriental Purple in November and the Giant Russian in December.

Gail’s Well-spring Produce

From Wellspring Herbs, Gail Galloway grows Australian Red garlic, gorgeous greens and a mix of medicinal and culinary herbs. Adding health and flavour to your plate, with clean, green product grown using organic methods, from organic certified seed. If you like a hot and spicy flavour, Gail's Red Garlic from the Turban group has typically hot chunky cloves that turn sweet and nutty when roasted. This is her second crop of red, preferring it to her previous crops of purple. She also has a small amount of Russian Giant. At Well-spring Farm you can also discover the wholesome and healing benefits of other herbs: Dandelion, Calendular, Nettle and other culinary and medicinal varieties to add to your soup, salad or tea. The property is tucked right under the Doctors Nose at Sunnyside, Tenterfield. If you love growing healthy, this is just what the Doctor ordered.

McCowen's Vegetables

Mobile 0427030783

The McCowen's have been growing a range of vegetables over the last 17 years, supplying Sydney and Brisbane markets, with some of their produce making it as far as Dubai! It's a family run business from their farm at Bolivia, 20 mins south of Tenterfield on the New England highway.

Everson Vegetables

swellsgreat@hotmail.com Mobile 0401 249448

John Everson produces vegetables, using a traditional poly-culture method of planting, on his property at Sandy Hills, east of Tenterfield.

Tenterfield Chestnuts

Mobile 0402 605 510

The Foster family have been growing European varieties of chestnuts for the past 17 years and produce four to five tonnes of nut each season. The cooked flesh offers a sweet, nutty flavour, and is low in fat, high in fibre, and contains a fair share of folate and vitamin C, which is surprisingly unusual in nuts. Stephen Foster suggests two easy ways to enjoy them: roasted with potatoes and included in a fruit cake. Autumn is chestnut harvest time and a great time to roast them over an open fire.

Hickson Pecans

Ed and Annabelle Hickson's property, "Monkstadt", is on the Bruxner Highway, about 80km west of Tenterfield. They have 200 hectares of pecans planted so far, and are still planting new ones. The oldest trees are now five years old, and this year harvest begins in earnest. Pecan harvest takes place in Autumn. Annabelle's blog <http://www.the-dailys.com>

Webber Hazelnuts and Figs

Phone 0413 474 821

Richard Webber and his son Scott grow hazelnuts and figs on their property south of Tenterfield, on Bluff River Road. Their fig varieties include a smaller fig called Brown Turkey and a large black fig called Black Genoa, and the short harvest season usually begins in December. Their hazelnut varieties include American White and Cosford, which are harvested from March through to May

Aloomba Lavender

www.aloombalavender.com.au Phone 07 4686 1191 Mobile 0429 709 645

The Bonner family have been involved in the cattle industry for over 100 years, and established their lavender farm in 1998, which covers 6 acres, with approximately 12,000 plants. From their lavender they produce lavender bunches, 'stripped' lavender, culinary lavender and lavender oil which they distil on site. The Bonner family sell virtually all of their lavender and its products through their farm gift shop, and they also offer farm talks, B & B, camping, and a beautiful venue for weddings. They comment that lavender is so well suited to their land and climate, and the more they have to do with lavender, the more they respect its qualities of healing and repose. The main flowering and harvest time is during early to mid November.

White Cottage Flower Farm

Email: mandyinthegarden@bigpond.com Mobile 0448863533

White Cottage Flower Farm is a destination for those who love flowers and vintage. Mandy Reid loves plants and old wares, things with character and a story. She comments that plants and vintage go naturally together, they are lovely companions. The flower farm is all about celebrating flowers, and those who enjoy them. Mandy will hand you a basket and a pair of snips, and down a ramp you will go to pick peonies, sweet pea, fox gloves, and many more cottage favourites.

Willowbank Flower Farm

Instagram [@willowbankflowerfarm](https://www.instagram.com/willowbankflowerfarm) Mobile 0406 870 176

Ally Jones is new to Tenterfield, only moving here from the coast in March 2016. Having fallen in love with the town, she decided to put down roots, literally! Willowbank Flower Farm is a new business, expecting its first flower harvest in early spring. Specialising in cut flowers, bulbs and seeds, her flowers have been hand selected for quality, colour and uniqueness. Boutique old-fashioned flowers are a passion of Ally's, and she will be growing a large variety of old favourites including daffodils, dahlias, ranunculus, zinnias and cosmos. Follow Ally and keep up to date with what's happening at the farm over on Instagram or Facebook.

Arrajay Downs

www.facebook.com/arrajaydowns Mobile 0402 116 443

Dave and Rhonda Fowler's property, "Arrajay Downs", sits on the peak of the Great Dividing Range approx. 8km East of Tenterfield. They manage a small scale, "paddock-to-plate" farming operation and function centre. They breed and raise their own livestock, which includes their heritage bred pigs, from which they produce their sweet pork, bacon, and sausages. The breeds are British Black, Saddle Back and Land Race, and these are fed pasture, seasonal local fruit, and grain. It is important to the Fowler family to know how the product has been bred, reared and treated, particularly regarding the welfare of the animals.

MR Pastoral Co. Farm Fresh Lamb

Mobile 0459 665 044

Matt Richardson and Family have been farming in Tenterfield since 1982. Six years ago Matt purchased his first mob of Black Suffolk stud ewes from a producer in Allora Qld. Additional breeding ewes have been added over the past few years to include Wiltshire Horn and Wiltipol. "The heritage breeds do very well in our cool climate at Tenterfield" Matt says. My aim has been to breed a sustainable pasture reared lamb full of great flavour. Lambs are traditionally born in the depth of our Tenterfield winters and finished off on the fresh flush of Spring feed.

Skeldale Dorper Lamb

Contact 0427 051 696

Skeldale Dorpers has been in operation for more than a decade just off the New England Highway south of the Queensland border. This sheep stud focuses on improving genetics for the easy-going Dorper breed that's ideal for both smallholdings and larger-scale operations with its shedding and mothering characteristics. The operation is now extending its interests into supplying meat directly to householders keen to enjoy this lean, high-yielding variety of lamb.

E I E I O Permaculture Farm

www.eieiofarm.com.au Mobile 0403 033860

Lana Tyacke is a Permaculture Designer and Market Gardener. Lana has recently relocated to the Tenterfield region, and is currently setting up her market garden and permaculture farm at Bruxner Way, Woodside, 15 minutes west of Tenterfield. Lana uses a biological, natural farming approach, with 20 year's experience growing fruit and vegetables, producing chemical-free, nutrient-dense, mineral-rich food. The permaculture farm system includes a variety of animals which are her co-workers on the farm, each serving an important role in the system. They include Heritage Saddle-back pastured pigs, Black Australorp dual purpose chooks, Muscovy ducks, Jersey cows and bee hives. Lana is keen to educate consumers regarding her farm system, and the role of the animals, and has plans for farm tours. Lana will be supplying a variety of fresh seasonal produce from her impressive market garden at the Tenterfield weekly local produce market beginning in spring 2017.

Sommerlad Poultry

www.sommerladpoultry.com.au Mobile 0427 300 771

On their home farm, "Kildare", just out of Tenterfield, the Sommerlad family manage their Australian heritage table poultry strains, and breed and develop their award-winning Sommerlad chicken — a slow growing heritage table bird that thrives in Aussie farming conditions and develops outstanding culinary qualities. They free range pasture raise their chickens in very small flocks, and they are available in the New England, as well as Brisbane, Gold Coast and Northern Rivers. They are also available in other regions of Australia from their authorised farmers.

Glen Olives

Phone 02 6732 1516 Mobile 0411 239 978

Unique cold country olive oil and olives.

The Hartmann family produce olives and award-winning olive oil on their Glen Innes property, 1 hour south of Tenterfield. In 2016 their olive oil won GOLD at the Sydney Royal 2016 Fine Food Show.

Mistral Hill Country Kitchen Products

www.mistralhill-tenterfield.com.au Phone 02 6736 5453

Kathy Adams produces a selection of handmade products including My Favourite Dukkah, Daisy's Orange Almond Liqueur Marmalade, Alby's Maple Syrup Onion Marmalade, Dad's Mustard Pickles, Gran's Spicy Tomato Chutney, and Hot Lover's Chilli Tomato Pickle. They are all Kathy's own creations or twists on old favourites, with flavour paramount. Kathy's products are all handmade from fresh, seasonal produce which she sources locally wherever possible.

Premier Meats Smallgoods

www.facebook.com/PremierMeatsTenterfield Phone 0267 361178

Tim and Carmel Rose produce a select range of multi award-winning small goods. Tim prepares and cooks all his smoked items in-house, at 118 High Street, Tenterfield, using local and regional ingredients. Products include: smoked ham (bone in and boneless); smoked bacon; salami (3 varieties - premier, venison and chicken); kabana and pepperoni sticks; smoked meats including chicken, venison, lamb, goat and duck and venison pastrami.

Bald Rock Beef Jerky

www.baldrockbeefjerky.com Phone 0498 498 770

Bald Rock Beef Jerky is made from lean, Australian grass-fed beef. It is marinated and dried using an ancient drying process that preserves the jerky's natural flavours. Created in 2001 by Dan Ford, using an original recipe, which quickly became popular among friends and family. Bald Rock is the name of the family cattle property where the beef jerky originated. No preservatives, gluten free, all natural-healthy snack available in outlets throughout Tenterfield, and on-line orders can be posted worldwide.

The Sustainable Plate

www.thesustainableplate.com.au Phone: 1300 557 520

Fresh Food—Home Delivered. The Sustainable Plate produce fresh, high quality, pre-prepared meals, desserts, snacks and bottled products for people who care about where their food comes from, how it is farmed and how it is prepared. Kathy Shannon sources locally wherever possible from the New England and Granite Belt regions. All of the breads, pastas, jams, sauces, pastries, stocks, ice creams and more, are made right on the premises. Kathy uses minimum sugars (for example her jams have 75% less sugar than most), and the food has no preservatives. This means you can rest assured that the food is freshly prepared, cooked or baked. All of the meats are true free range sourced directly from the farmer. Vegetarian and vegan options are available, and other dietary requirements can also be catered for.

Kurrajong Downs Winery

www.kurrajongdownswines.com Phone 02 6736 4590

Lynton and Sue Rhodes' Kurrajong Downs Winery sits on the Great Dividing Range, a mere 6-minute drive east of Tenterfield on the Bruxner Highway to Casino. Named after the kurrajong trees on the property, and having its origins as part of the original Barney Downs Station, it is a vineyard with cellar door wine tasting and sales.

Kurrajong Downs has terraced lawns with a retaining wall made of massive granite boulders, and an underground cellar cut into the hillside for wine storage.

The attractive winery is open from Thursday to Sunday, 9.30 am to 4.00 pm.

Zappa Wines

www.zappawines.com.au Phone 02 6737 5281 Mobile 0458 250 672

Three generations of the Zappa family have been involved in the establishment of what is now a large, mixed farming property in the lovely Dumaresq Valley west of Tenterfield, all beginning when Martin and Amelia Zappa, and Martin's two brothers Tony and Guilio arrived from Italy in the late 1940's. Today their property is operated by their three sons and their respective families. The property consists of beef and wool production, seasonal cereal crops, a major grower of fresh vegetables and a 20 hectare vineyard producing premium wines within national and international markets. You can taste Zappa wines at their Cellar Door 7 days a week, and also take a winery tour.

New England Cider Co.

www.facebook.com/newenglandcider Mobile 0423 642 011

Based at Uralla, Sam Watson of the New England Cider Co. produces cider from 100% fresh Aussie apples. Believe it or not, there are plenty of ciders in Australia made from imported apple concentrate. His motto is: "Handmade and Fresh Apples. It's not complicated."

Reedy Creek Estate

<https://reedycreekwine.com.au/> Phone 02 6737 5221

Reedy Creek Estate at Mingoola, west of Tenterfield, enjoys the advantages of Mediterranean climate, idyllic soils and connection to waterways, all which contribute to the quality of the wine produced as well as the scenic appeal of the vineyard. Reedy Creek Estate has been making wine since mid 1960s, and the Old Vine Shiraz vines are over 50 years old, a perfect complement to the newer Prosecco vines. Reedy Creek Estate is open seven days a week from 9.00am to 6.00pm (5.00pm in the winter months) for wine tasting and cellar door sales. Larger groups are requested to contact in advance and refreshments can be organised to accompany wine tasting. Reedy Creek Estate also has a small cottage available for rent, a perfect stop over during a long journey or a weekend country break.

Splitters Swamp Vineyard

www.facebook.com/Splitters-Swamp-Vineyard Mobile 0427162837

Ken Hutchison's vineyard is nestled amongst grazing properties of the Bolivia district, 35kms south of Tenterfield. The rich granite soil, cold winters, warm summers and summer rainfall produces a wonderful example of cool climate wines. The first plantings of Shiraz & Cabernet grapes began in 1996, followed a year later by Merlot.

Deepwater Brewing Co.

www.facebook.com/HillBillyBrewingDeepwater Ph. 0408735006

Deepwater Brewing was established in 2013 by Marshall and Antonella Wiles as a small Micro Brewery making small batches of specialty beers. With the need to increase production due to demand, the business started looking into an upgrade of equipment late 2016. As a result a 600L brew house and enough fermentor space to cellar 4000L of beer was ordered. The new equipment is due in July 2017 and a small cellar door is expected to follow in time for tasting and take away sales. Being a small brewery in commercial terms allows a larger range of beers to be brewed for the different seasons. We also grow some varieties of Hops that we use. At this stage we currently brew a Lager, Kolsch, Golden Ale, Pale Ale, several styles of India Pale Ales. Brown Ale, Stout and a Belgian Strong Ale. Beer lovers can keep up with progress through our Facebook page.



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This booklet was compiled by
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Updates and new listings are welcomed and can be directed to info@highcountrytable.com.au

www.highcountrytable.com.au

ABOUT THE FRONT COVER

The front cover shows Tom Ford of Tenterfield Apples.
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www.tenterfieldgrafix.com.au

