

## THE UNSW STAFF SOCIAL CLUB

[www.staffsocial.unsw.edu.au](http://www.staffsocial.unsw.edu.au)

### **Cherry Picking Week-end in Orange**



#### SATURDAY, 12 December 2020

- 7.30           **sharp** Leave UNSW just outside Gate 14 Barker St.
- 10.30           Morning tea break (**own expense**) at McDonalds Lithgow.
- 12.30           Visit to Huntley Berry Farm – free time (season permitting).
- 2.00           Check into Mercure Hotel and lunch (own expense) (photo ID required to enter Club).
- 3.15           Depart Motel and Visit to Hillside Orchard and Orange Mountain Winery (next to each other).
- 4.30 approx   Return to the Motel - Free Time/dinner (own expense)

#### SUNDAY, 13 December 2020

- 7.15-8.00      Breakfast at the Hotel/Club (exact location to be confirmed).
- 8.15           Depart Motel
- 8.30-11.00     Cherry Picking
- 1.00-2.00      Lunch at Lithgow Workers Club
- 6.00 (approx) Arrive UNSW



**Mercure Hotel:**



Address: 94 Byng St., Orange 2800. Tel. 6362-5611.

Free Wi-Fi Internet, Hair dryer, Individual A/C & heating, Iron & ironing board, LED smart TV with 12 channel Foxtel, Mini bar refrigerator, Tea & coffee making facilities.

Part of the Orange Ex-Services' Club.

Mercure is situated just one block from the main street and centre of the town.

**HUNTLEY BERRY FARM (season permitting):**



Huntley Berry Farm is situated in the basalt plains of Mount Canobolas where you can arm yourself with a bucket and pick your own berry produce with over eleven berry varieties available throughout the berry season. . It is set in picturesque farm land.

Huntley Berry Farm is an OCTEC-owned and operated Australian Disability Enterprise, as well as a significant contributor to Orange's reputation for high quality locally grown produce. The farm has long been known for its large variety of berries.

Their shop also offers fresh berry syrups and a large selection of homemade jams, chutneys, vinegar and sauces,

# HILLSIDE HARVEST

HILLSIDE HARVEST FARM STORE:

ORANGE, NSW



Hillside has a long history of producing quality fruit in the Orange region.

Their 75 acre property proudly yields many varieties of cherries, apples, pears, stone fruit and berries. The farm stall was established in the early 90's and continues to be a popular destination for fresh fruit, vegetables and locally sourced products for tourists and locals alike.

Some of the products available for purchase: Egg trays, fruits and vegetables, relish, honey, apple juice, figs in syrup, organic olive paste, vinegars and sauces, salad dressings, Canola oil, fig syrup, etc.

You will have free time at the shop



## ORANGE MOUNTAIN WINES:

Their hand crafted wines are made using traditional methods such as hand picking, hand plunging, fermentation in small open containers to maximize colour and flavour, basket pressing, maturation in premium imported barrels and minimal fining – results in only the very best wines for your enjoyment.

Orange Mountain offers a range of international and national trophy and medal winning whites, reds and dessert wines. The core white and red wine range features Riesling, Viognier, Sauvignon Blanc and Chardonnay, Rose, Pinot Noir, and Shiraz-Viognier.

Their dessert wine range features a very unique Ice Wine Style with the Mountain Ice Viognier and finishes with a rich and flavoursome Cherry Liqueur from the cool climate orchards of Orange.

Wine maker Terry Dolle enjoys experimenting with new varieties and styles, and there are often exciting new wines to try only from the cellar door.

CHERRY ORCHARD: (pick your own Cherries and pay for them):



Take a stroll through the orchard and pick your own cherries. (CASH ONLY – NO EFTPOS)



**LITHGOW WORKERS CLUB – Lunch :**

The Workies offers quality dining in comfort, with something for everyone. Whether it's a lunchtime snack, or a hearty meal for the whole family, you will find your appetite satisfied at the Bistro, Cino's Cafe or Skewers. They offer good food, fast, to suit the needs of travellers and busy locals alike, and also provide the relaxed atmosphere for family and friends to enjoy a great meal together. Sundays are always a big favourite with the family with the Workies' tender traditional roasts for lunch., All their roasts are accompanied by your choice from an extensive selection of roast vegetables. Main meal and tea/coffee will be served.

Sorry, no telephone bookings and no refunds.

Deadline: Fri 6/11/2020.

For enquiries: please contact Nadia Withers, 0410-669-567. [Nadia.withers@hotmail.com](mailto:Nadia.withers@hotmail.com)

Cost: - including:

Transportation to and from UNSW, accommodation, breakfast and lunch, visit to Huntley Berry Farm, visit to Hillside Harvest Store, visit to Orange Mountain Wines and of course Cherry Picking:

- Financial Member: \$140.\* and one Guest of Financial member: \$150\* (based on twin-share). \* In appreciation of the support of all financial members – a great discount is offered.
- Other Guests: \$185 per person.
- Children – 10 years and under \$80
- Children – 11-16 years - \$110
- Single Room Supplement: Add \$70.

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We book and hire coaches from Transdev. We recommend that you hire their services for events/conferences/field trips etc. Contact Ayhan 02-87243060 for a quote and mention the name of the UNSW Staff Social Club. You can also follow them at :

[www.facebook.com/transdevbushireNSW](http://www.facebook.com/transdevbushireNSW)



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To: Nadia Withers, 63 Jennings St., Matraville NSW 2036

**Re. CHERRY PICKING WEEK-END**

Due date: Fri 6/11/2020

Name: -----

School/Home Address. : ----- Extn. No. -----

Email: ----- Home/Mobile : -----

One place at \$140 each – (twin-share)	\$-----
One place at \$150 each – (twin-share)	\$-----
---- Single Supplement (add \$70)	\$-----
---- places at \$185 each	\$-----
---- places at \$80 each (10 years and under)	\$-----
---- places at \$110 each (11-16 years)	<u>\$-----</u>
 Total	 <u>\$-----</u>

Cheques are to be made payable to the UNSW Staff Social Club.

Bank transfer OK – ask Nadia for details.