THE UNSW STAFF SOCIAL CLUB

Contact for this event: Mrs Nadia Withers, School of Marketing, UNSW, Sydney 2052.

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Cherry Picking Week-end

SATURDAY, 4 December 2010

8.30 **sharp** Leave UNSW just outside Gate 14 Barker St.

11.00 Morning tea break (own expense) at Lithgow

12.30 Lunch at Orange Ex-Services Club or at a local restaurant of your choice (own expense)

1.45 Check into Templers Mill Motel

1.45---- Free Time (eg. Golf at own expense at Dunntryleague Golf Club or swimming at Orange Ex-Services Club

7.00 Dinner at Orange Ex-Services Club or at a local restaurant of your choice (own expense)

SUNDAY, 5 December 2010

7.15-8.00 Breakfast 8.15 Leave Motel

8.30-10.30 Cherry Picking (Hillside Orchard)

10.30-11.15 Morning tea at Hillside Orchard and Wine Tasting at Orange Mountain Winery

12.45 Lunch at Lithgow Workers Club (own expense)

4.30 (approx) Arrive UNSW

TEMPLERS MILL MOTEL:

Address: 94 Byng St., Orange 2800. Tel. 6362-5611. Part of the Orange Ex-Services' Club Leisure Complex,

Situated just one block from the main street and centre of the town.

Breakfast will be served at the Orange Ex-Services Club.

PLEASE NOTE: there is a pool in the Club premises however guests have to leave the pool by 4.30 p.m. on Saturday.

DUNTRYLEAGUE GOLF CLUB, ORANGE (own expense)

Duntryleague is Orange's oldest golf club – you can use the club facilities e.g. lunch, dinner, a small group to 'play golf' late afternoon (don't need a handicap). Duntryleague was built in 1876 as a mansion for the Dalton family and for a small donation they can arrange a tour of the historic home. There is also a clay tennis court.

CHERRY PICKING AT HILLSIDE ORCHARD

The orchard offers all local fruit in season, including cherries, strawberries, blackberries, boysenberries, raspberries, plums, peaches, nectarines, apricots as well as apples and pears for most of the year. Take a stroll through the orchard and pick your own cherries. Morning tea will also be served.

ORANGE MOUNTAIN WINERY (next door to the Hillside Orchard)

Out of all the Orange wineries, Orange Mountain Wines has been considered to be one of the most innovative. The grape variety Viognier is the cornerstone of the wines they produce. Viognier was first planted at their Manildra vineyard in 1999. It is a very old grape variety from the Rhone Valley, France, that was almost extinct as recently as 30 years ago. They are one of the few Orange Wineries who have successfully shown Viognier as a straight varietal, a co-fermented blend with Shiraz and as an ice wine style dessert wine. They also produce wines from Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon and Shiraz grapes, Liqueurs from apples and cherries and Verjus (a non-alcoholic cooking product), that is a perfect substitute to vinegar or even lemon juice in many dishes and summer salads

Sorry, no telephone bookings and no refunds.

Deadline: Friday 29/9/2010

For enquiries: please contact Nadia Withers, 9385-3652 - Extn. 53652 - (N.Withers@unsw.edu.au)

Cost: - including:

Transportation to and from UNSW, accommodation, breakfast, morning tea and of course Cherry Picking:

- Member and one guest (based on twin-share) \$135 each (i.e. max. 2 each at \$135)
- Other Members' Guests: \$145 each
- Children (5-15 years) \$60
- Single Room Supplement: Add \$40

To: Nadia Withers, School of Marketing, UNSW, Sydney NSW 2052

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