

THE UNSW STAFF SOCIAL CLUB
Cherry and Berry Picking Week-end in Orange

SATURDAY, 6 December 2014

- 7.00 **sharp** Leave UNSW just outside Gate 14 Barker St.
9.15 Morning tea break (**own expense**) at McDonalds Lithgow
11.30 Pick your own berries at Huntley Berry Farm
1.00 Check into Templers Mill Motel and free time
Free Time - lunch/dinner at Orange Ex-Services Club (adjoining Motel) or at a local restaurant of your choice (**own expense**)

SUNDAY, 7 December 2014

- 7.15-8.00 Breakfast at the Orange Ex-Services Club
8.15 Leave Motel
8.30-10.30 Cherry Picking at Max Davidson's orchard
10.45-11.15 Small Acres Cyder - Apple Cyder tasting
11.30-12.30 Morning tea and Wine Tasting at Orange Mountain Winery
2.00-3.00 Lunch at Lithgow Workers Club (**own expense**)
5.15 (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.

HUNTLEY BERRY FARM: (pick your own Berries)

The Huntley Berry Farm was established with the prime object of providing a 'pick your own' system of marketing a wide range of berries for the general public. The Berry Farm is set up as a Vocational Training Centre for disabled persons. Fresh fruit is available as well as fruit based wines, pure fruit jams and iceblocks. (**CASH ONLY – NO EFTPOS**)

MAX DAVIDSON'S ORCHARD: (pick your own Cherries):

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

SMALL ACRES CYDER: Apple Cyder Tasting

They are the first and sole producers of locally grown, locally made cider in the Central West, NSW Australia. Small Acres Cyder produces a range of ciders made with the fresh juice of cider apples and drawing on traditional methods of authentic cider production. Small Acres Cider have achieved a number of award winning products. They have also received a number of positive reviews. The inspiration for Small Acres Cyder came from not being able to find a choice of premium ciders in Australia. Orange was the logical location to set up, with its ideal climate, soil conditions and the already established and thriving food and wine industry. Small Acres Cyder is situated on the foothills of Mount Canobolas, on rich red basalt soil at an elevation of 892m.

ORANGE MOUNTAIN WINERY - Morning tea and wine tasting:

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.

LITHGOW WORKERS CLUB (pay for your own 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 and dinner, with your choice of succulent honey baked ham, or melt in your mouth boneless turkey, all available alongside the regular menu. All their roasts are accompanied by your choice from an extensive selection of roast vegetables.

Sorry, no telephone bookings and no refunds.

Deadline: Fri 13/9/2013

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

Cost: - including:

Transportation to and from UNSW, accommodation, breakfast, apple cyder tasting, wine tasting and of course Cherry and Berry Picking:

- Member and one guest (based on twin-share) \$140 each (i.e. max. 2 each at \$140)
- Other Members' Guests: \$160 each
- Children – 10 years and under \$60
- Children – 11-16 years - \$80
- Single Room Supplement: Add \$40

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

Re. CHERRY AND BERRY PICKING WEEK-END

Deadline: 13/9/2013

Name: -----

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

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

---- places at \$140 each (max. 2 each at \$140) – (twin-share)	\$-----
---- Single Supplement (add \$40)	\$-----
---- places at \$160each	\$-----
---- places at \$60 each (10 years and under)	\$-----
---- places at \$80 each (11-16 years)	<u>\$-----</u>
Total	<u>\$-----</u>

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

Payment by Cash accepted (by prior arrangement – Tel. 9385-3652 - and to be hand-delivered – Quad Building Room 3033).