

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

By popular demand we decided to offer a Cherry and Berry Picking Weekend at Orange. The social club is heavily subsidizing this event and our aim is to offer the week-end at affordable prices.

SATURDAY, 7 December 2013

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, 8 December 2013

7.15-8.00 Breakfast  
8.15 Leave Motel  
8.30-10.30 Cherry Picking (Hillside Orchard) and Wine Tasting at Orange Mountain Winery  
10.30-11.15 Morning tea at Hillside Orchard  
11.30-12.00 Free Time at Cook Park, Orange  
1.30-2.30 Lunch at Lithgow Workers Club (**own expense**)  
4.45 (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)**

**HILLSIDE ORCHARD (pick your own Cherries):**

The orchard offers all local fruit in season, including cherries and other fruits. Take a stroll through the orchard and pick your own cherries. Morning tea will also be served. **(CASH ONLY – NO EFTPOS)**

**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

**COOK PARK, ORANGE (free time):**

Cook Park occupies 4.5 hectares of parkland in Summer Street and embodies the colours of Orange. In 1873 the site of Cook Park was proclaimed as a park and in 1882 was officially named in honour of Captain James Cook.

Cook Park was laid out with straight paths and rows of trees, with much of the original design still in place. Between February and May each year, hundreds of begonias bloom in the Blowes Conservatory. Other attractions are the historic trees dating back to the 1800s, duck ponds, aviaries, arts and craft shop, the fernery and glasshouse as well as many interesting plants.

**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, morning tea (Sunday) 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 (school age children) \$60
- Single Room Supplement: Add \$40

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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 (school age children)	<u>\$-----</u>
Total	<u>\$-----</u>