

The Reidsdale Review

& THE OLD CHEESE FACTORY NEWS

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Issue II November 2011

Yowies! At The Old Cheese Factory

Sunday 6th November 2011

Yowie Talk and lunch with Tony Healy

Author Tony Healy will outline the yowie saga from the pre-colonial era to the present day, concentrating particularly on stories from the Braidwood area, and will discuss some of the theories that have been put forward to explain – or explain away – Australia’s most baffling zoological mystery.



Tony co-authored with Paul Cropper, *The Yowie, In Search of Australia’s Bigfoot* (Anomalist Books, 2006), which contains 300 carefully documented eyewitness reports plus a lot of Aboriginal yowie lore.

Tony will have several copies of ‘The Yowie’, for anyone who wants to buy a copy, and there will be a couple of ‘genuine’ footprint casts for people to look at.

The presentation will be followed by a long table lunch fit for a Warke (a carnivorous red-hair giant that resides deep in the Monga forest). Dulargar (the Monga’s little, red eyed, herbivore yowies) and other dietary requirements can be arranged on request.

***Traditional Rabbit And Cider Pie,
Made With Local Free Range Rabbits,
Our Own Cider And Tiny Forcemeat
Balls, Spiced***

***With Monga Mountain Pepper.
Served With, Potato Cheese And Thyme
Bake And Seasonal Salad.***

***A Lightly Baked Egg Custard Tart,
Topped With Stewed Rhubarb From The
Garden And Double Cream.***

\$33.00 per person

Bookings Essential

T: 4846 1999 M: 0407 292 181
yowies@braidwoodmade.com.au

The Old Cheese Factory Reidsdale
Cellar door, local produce shop, coffee & cake.

Friday, Saturday and Sunday
10am to 3pm, and by appointment.

Local produce inspired lunch menu
Saturday & Sunday 11am to 2pm

It's Waratah Time

There is no better time to visit the Monga National Park than in the first few weeks in November. Not only is it a great time for spotting Yowies, having been armed with all relevant information from long time Yowie watcher Tony Healy, but it is also Waratah time.



The forest is home to the Monga Waratah (*Telopea mongaensis*) which explodes into blossom around the beginning of November. They appear mainly along the waterways and can be seen in abundance along the banks of the Mongarlowe River.

And Golden Moths Too!

If you keep your eyes peeled you may spot a small yellow flower growing on the verges leading to The Old Cheese Factory. I have been told that they are Golden Moth or Donkey Orchids (*Diuris*?). If anyone can confirm or identify it from the picture, we would love to know more.



Workshops at The Old Cheese Factory

We are putting together a schedule of workshop dates for next year that will include

**Learn how to make cheese with Award-winning cheesemaker and Senior lecturer Barry Lillywhite of Charles Sturt University.
One Or Two Day Workshops**

**Learn how to make bakery quality bread in the home kitchen
With Artisan Baker Matthew Hulse
Of Dojo Bread
Half Day Workshops**

**Learn how to make sausages in the home kitchen
With Braidwood Butchery's
Michael Clarke
Half Day Workshops**

The schedule should be complete within a couple of weeks, and will be available to purchase as a voucher for a unique Christmas present.

Back Yard Grape Growing For Wine

11.30am Sunday 20th November 2011

Mal Sharpe, manager of Half Moon Wines at Mongarlowe will present a talk on discovering the possibilities of backyard viticulture. Mal will discuss the issues in setting up a small scale vineyard (50 - 200 vines) to produce cool climate wines, so as almost anyone can be part of the growing viticulture tradition in this region.

The presentation will be followed by a long table lunch and Half Moon Wine tasting

Lunch and presentation

\$33.00

Bookings Essential

T: 4846 1999 M: 0407 292 181

vines@braidwoodmade.com.au

The Local Produce Shop

Heritage and seasonal produce from around the region

Christmas is Coming

If you are looking for a unique gift to give this Christmas, the Local Produce shop has a range of regionally inspired hampers. We have ready made hampers with a mixture of local produce, from cider and cheese to Christmas cake and preserves. Or you can choose your own contents from the shelf and we will package it into a hamper of your choice.



Ideal hamper fillers include:

Pickled Garlic Scapes (available late November)

Beautifully tender with sensational flavour, these garlic stalks are sure to please gourmets young and old. Grown organically at Jembaicumbene and pickled at The Old Cheese Factory, Reidsdale.

Braidwood Gourmet Kitchen's

range of traditionally influenced Preserves, pickles and chutneys - an ideal accompaniment for Boxing Day lunch.

Christmas Cakes

Ex-local Louise has returned to bake her fabulous Christmas Fruit Cakes under the label of Emily Rose. Be quick as Louise's Cakes have a large local fan base and are snaffled up surprisingly quickly each Christmas.

Lashings of Ginger Beer

Brewed in the bottle and made with fresh ginger using an old recipe it has an authentic homemade flavour Reminiscing of bygone Christmas lunches.

Sully's Cider and Blackberry Wine

Cider is a great alternative for Christmas Lunch on a hot summer's day. Lighter in alcohol than most wines you are able to enjoy a long cold drink without falling off your new bicycle! Our much heralded blackberry wine should be in the bottle by mid November, and would be a great alternative tippie to leave above the fire place for Santa - wink, wink.

The InCider

Although cider can be made from any apple it is the variations of tannin, acid and sugar found in cider apples that make the best cider. Good cider apples are difficult to find in Australia, but not impossible. There are around 30 known varieties and we have over half of these growing at The Old Cheese Factory. In the Braidwood area we are particularly lucky as there are a number of remnant trees that have survived from C19th cider orchards. Although quite obviously cider apples many are yet to be identified and some are not recognised as

varieties in Australia. For the past three years we have been budding and grafting these rare varieties and with this year's graftings showing signs of a 80 to 90% take, we should have around 180 new 'local' cider apple trees to plant out next year.



HOMELANDS

**Photographs by Nadia McLeish
Paintings by Kate Carruthers**



**At the Old Cheese Factory,
Reidsdale**

**Opening 26th November at 3pm
until 19th December 2011**

Food & Cider Affair Braidwood to Reidsdale Sunday 12th February, 2012

The Old Cheese Factory will be the final destination of the Monkittee Driving Club Food & Cider Affair.

Vintage and classic cars and bikes will assemble in Ryrie Park Braidwood from 10.30am and after a leisurely morning in the heritage town will depart for The Old Cheese Factory where the afternoon will be spent enjoying a spit roast lunch and musical entertainment. There will even be time to sample a few of our local ciders.

Tickets are \$20 each and must be purchased by 5th February. All profits are donated to the Snowyhydro South-care rescue helicopter.

**For information call Patrick Butt
4474 3473 m. 0410 477 748**

From the Garden

It is a good season for mint - stacks of it and a vast array of varieties are available due to its tendency to hybridise. Of all the varieties spearmint is the most popular and useful as a culinary herb.

At the Old Cheese Factory, during mint season, we offer fresh mint tea. It is not just a pleasant drink as it can help you to relax and clear your head, and is a good aid to digestion.

Most think of mint as a traditional accompaniment to roast lamb in the form of mint sauce or jelly, but it is also good with chicken, pork or veal, and in melted butter drizzled over great or new season potatoes. It is a must in stuffed vine leaves, tangines and butter chicken. A family supper favourite is tandoori chicken drumsticks cooked on the BBQ and served with a cooling cucumber, yoghurt and mint raita.

Keep an eye out for Sully's Cider at Music at the Creek

11th, 12th & 13th November 2011

<http://musicatthecreek.com>

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