

The Reidsdale Review

& THE OLD CHEESE FACTORY NEWS

Reidsdale Rural Enterprises, The old Cheese Factory, 92 Sawyers Ridge Road, Reidsdale NSW 2622.
T: 02 4842 1999 e: localproducer@braidwoodmade.com.au www.braidwoodmade.com.au

Issue I October 2011

Spring is in the air

The apple trees have just started to blossom, as have a few of the pears, some plums have come and gone and some are about to explode. It is a great time



of the year for a drive out to Reidsdale, our cool climate and favourable growing conditions have provided us with showy road verges of cascading pink blossom and if you are very observant you may even find the odd Golden Moth Orchid peering through the long grass.

At The Old Cheese Factory you can accompany your visual experience with a gastronomic treat. Each Saturdays and Sundays we offer a far from traditional Ploughman's Lunch made with seasonal local ingredients. Our Ploughman's Lunch is designed to support local producers and throughout the year may include such delicacies as local cold meats braised in our own cider, Braidwood Butchery cured meats, Thistledown sheep's milk cheese, as well as our own house pickles and Dojo bread. Other local and seasonal fare, including a vegetarian option, can also be found on our homemade specials board. In addition to lunch we serve local free range eggs for breakfast on Saturday mornings and coffee and cake throughout the day on Friday, Saturday and Sunday.

The Old Cheese Factory Reidsdale

Cellar door, local produce shop, coffee & cake.

Friday, Saturday and Sunday

10am to 3pm

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

Bread Making Workshop

Sunday 23rd October 2011

9.30 am to 12.30 pm

with Lunch and discussion time afterwards.

Learn how to make bakery quality bread in the home kitchen with artisan **Baker Matthew Hulse of Dojo Bread**

This workshop is sure to be both entertaining and informative as not only will you be taught a basic grounding in good bread baking techniques and how to avoid the common pitfalls, it will be entwined with Matthew's unique holistic approach to life, the universe and baking bread. Subjects covered in the workshop will include:

Ingredient selection

Recipes and formulation

Mixing dough

Molding bread and rolls

Proving Loaves

Baking

Cooling and storing bread

Matthew is happy to answer specific questions raised during the workshop.

Course notes, ingredients and equipment provided.

Flour, yeast and sour culture will be available for purchase.

\$ 154 inc GST

To Register call:

02 4846 1999 or 0407 292 181

Or email: bread@braidwoodmade.com.au



A prickly customer at The Old Cheese Factory

If You Go Down To The Woods Today.

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.

The presentation will be followed by a Yowie inspired long table lunch.

Bookings Essential

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



Sully's Cider

In many parts of the world cider enjoys an almost mystical reputation. It represents seasonality, cultural distinctiveness and provides a window into the magical workings of nature. Malolactic fermentation is a great illustration of the synchronicity between cider and the natural world. MLF is when the sharp malic acid is converted to a softer, milder lactic acid by lactic acid bacteria, making the cider softer and more rounded. This process occurs naturally and corresponds to the first bud break in spring.

As most of our cider starts off fairly high in acid we generally wait for MLF before the bulk of the bottling is done. So the clinking of glass will echo through Reidsdale over the next few weeks.

In stock at the moment we have:

Reidsdale Gold - Sparkled in the bottle using the methode champenoise to produce a strong strong, sparkling cider.

Orchard Selection bottle conditioned sparkling cider - Crisp and dry, this cider is made exclusively from traditional english cider varieties, which give it its mouth puckering dryness loved by traditional cider drinkers.

Sidra - A still cider in the spanish style. Sharp and dry it is a great accompaniment to manchego cheese and chorizo. If you are brave you will pour it from bottle to glass at arms length, as they do in the Basque regions of Spain.

Alchamist - Conditioned in french oak this cider is a blend of genuine cider varieties and local wild apples. Huge flavour, full bodied with a balance of sweet and sour.

Pink & Bubbly - A measured amount of blackberry syrup has been used to encourage secondary bottle fermentation, resulting in a pink hue and a generous mousse. The base cider, made from Pink Lady apples, is acidic, thus ideal for the traditional champagne method of carbonation.

Sullys Cider is only available from the cellar door at the Old Cheese Factory, and by limited release at Kitchen Cabinet in Old Parliament House, Canberra.

The Local Produce Shop

Heritage and seasonal produce from around the region



Braidwood Gourmet Kitchen Piccalilli

A recipe similar to today's recipe for Piccalilli was recorded in 1694 it gave instructions on how to 'pickle-lila, an Indian pickle'. Throughout its evolution Piccalilli has had numerous name changes including, piccalilli, Indian Pickle and English Chow Chow. The recipe too has varied considerably determined by the vegetables and spices available season to season and region to region. The mass produced Piccalilli found on the supermarket shelves never seems to match the intensity of flavour when it is prepared in the traditional way. Serve Braidwood gourmet Kitchen Piccalilli with cold cuts of meat, sharp cheese on a ploughmans, or with a crusty pork pie.



Tuna Steak with Piccalilli.

Ingredients

Prep: 5 min, Cooking: 10 min, Serves 4

4 fresh tuna steaks
2 tablespoons extra-virgin olive oil
2 limes, thinly sliced
Braidwood Gourmet Kitchen Piccalilli, to serve.

Method

1. Brush tuna steaks with 1 tablespoon oil and season with salt and pepper. Barbecue or place under a preheated grill for about 3-4 minutes each side.
2. Toss lime slices in a bowl with remaining oil, then grill or barbecue quickly.
3. Serve tuna on heated plates and top with lime slices and piccalilli.



After a brief absence, the milk is flowing once again at Thistledown and we have Tin Sheep Tomme and marinated Estrella on the shelves. We always new the girls at Thistledown made good cheese and this has been verified at The Australian Dairy Product competition where they received both gold and silver medals.

Thistledown creamery handcrafts farmstead artisan sheep's milk cheese and yoghurt in a custom built creamery

Ginger Beer is Here!

Unfortunately, our stock of Sully's Apple Juice ran out last month. To fill the void we have started to produce ginger beer. Brewed in the bottle and made with fresh ginger using an old recipe it has an authentic homemade flavour The first batch was snaffled up very quickly with much reminiscing over flavours from bye gone eras. We plan to keep the supply of ginger beer flowing throughout the summer.

The Local Produce Shop at The Old Cheese Factory

**Open 10am to 3pm
Friday to Sunday**

**Also by appointment
Call 02 4846 1999
0407 292 181**

Lunch at The Old Cheese Factory

Join us for a far from traditional Ploughman's Lunch made with seasonal local ingredients. Our Ploughman's Lunch is designed to support local producers and throughout the year may include such delicacies as local cold meats braised in our own cider, Braidwood Butchery cured meats, Thistle-down sheep's milk cheese, as well as our own house pickles and Dojo bread. Local and seasonal fare, including a vegetarian option, can also be found on our homemade specials board.

In addition to lunch we serve local free range eggs for breakfast on Saturday mornings and coffee and cake throughout the day on Friday, Saturday and Sunday.

Please note that on days that we are hosting events and workshops, limited seating will be available.

Booking is recommended
02 4846 1999
0407 292 181

From the Garden

It is always a joy to see the first asparagus appear in spring and recent rain has provided an abundant crop. The asparagus bed at The Old Cheese Factory, now in its third year, is producing big thick juicy spears, which we are incorporating into the weekend lunch menus. The rhubarb too is powering on and having split the crowns in the winter we are expecting double the crop this season. The first harvest has gone into the, ever popular, rhubarb and custard muffins.



Did You Know?

Every \$10 spent with a local producer is worth about \$25 to the area compared with just \$14 when spent on imported products.

Reidsdale's historic 'Old Cheese Factory' is the ideal location for your next **function, training or business meeting.**

Be inspired by our magnificent scenic vistas.
Be invigorated by our clear mountain air.
Be stimulated by our local produce and rural fares.
Enjoy modern facilities and old fashioned hospitality.



Keep an eye out on the web site for:

New workshop dates for:

Cheese making
Breadmaking
Sausage making
Cider Making

Halloween dinner
Indian banquet evening

**The Old Cheese Factory
92 Sawyers Ridge Road,
Reidsdale, NSW 2622**

**Tel: (02) 4846 1999
Mob: 0407 292 181**

**Email: info@braidwoodmade.com.au
www.braidwoodmade.com.au**