

# The Reidsdale Review

## & THE OLD CHEESE FACTORY NEWS

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### The Old Cheese Factory Food & Cider Affair

Sunday 12th February 2012



Vintage, Classic Car & Bike Clubs and members of the public are invited to assemble in Braidwood on Sunday 12th February 2012 where visitors can shop, explore and have morning tea, before departing for The Old Cheese Factory, Reidsdale at 12.30 pm.

The day is in-aid of the "Snowy Hydro SouthCare Aero-Medical Rescue Helicopter."

#### **Tickets \$20**

must be purchased by 5th February and Includes a spit roast meat in a bread roll with side salad and musical entertainment on the lawn (weather permitting).

Drinks, and sweets will be available at The Old Cheese Factory for purchase and the Cidery Cellar Door and Local Produce Shop will be open for tasting.

The Snowy Hydro SouthCare stand/gazebo will be present on site for awareness/sales, for inquiries.

To book your ticket,  
call 02 4846 1999 or 0407 292 181

### Reidsdale Rural Enterprises Cooperative Harvest

We are looking for fruit to turn into cider and wine, In particular we would like to hear from anyone with an abundance of apples and pears.

***Don't let your fruit rot on the ground!  
Turn it into healthy produce that your family  
can enjoy all year round.***

Bring in a sample and we will offer a price depending on the quality for the fruit to be delivered to The Old Cheese Factory. Or you may prefer to take a percentage of the finished produce (cider, wine or juice).

Alternately, you can take advantage of our Cooperative Harvest pressing service where you are encouraged to join us with the pressing for a hands on experience. But, if you prefer, you can leave all of the work to us.

Pressing is charged at \$2.50 per finished litre and we will buy back up to 50% of your juice at \$3 per litre. For a full schedule of pricing go to:  
<http://www.braidwoodmade.com.au/applepressing.html>



#### **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

# The Local Produce Shop

Heritage and seasonal produce from around the region

## Garlic Scapes Are Back!

As tender as the first asparagus, as crispy as a green bean and with the aroma of fresh garlic; the arrival of pickled garlic scapes is waited on with great anticipation. These springtime spears are only available during a small window of opportunity and are quickly snapped up by devotees eager to indulge in garlic heaven.



**Why does the Monarch peg his nose?  
He thinks his queen has funny traits:  
She loves all things that springtime brings,  
And springtime brings the garlic scapes.**

Garlic scapes are the flowering stalks of hard necked garlic. Also known as whistles or pig tails, these unruly shoots are harvested when young to prevent the flower forming and taking away the goodness from the bulb. In various parts of

the garlic growing world they are relished as a seasonal vegetable. Fresh scapes are extremely versatile; they can be boiled, roasted, stir-fried, pureed or pickled. But, they are most often discarded to the compost heap.

In an attempt to prolong the season we pickle garlic scapes sourced from local growers. However, demand is growing and there are only so many that we can process in the short time that they are available. So, if you want to sample these sensational little morsels of garlic be quick, as they are all likely to be gone very soon.

## Pickled Walnuts The British Olive

Either love 'em or hate 'em, pickled walnuts polarize opinions. Their strong flavour and tannic astringency are craved for by an ever growing band of green walnut devotees, be they traditionalists or newcomers to the throng.

Our Pickled walnuts are grown in Sassafras by walnut farmer Glen Bryden. Glen carefully selects tender green walnuts before the shell has formed and brings them to the Old Cheese Factory for processing. We process the walnuts in the traditional British way, which is not unlike the method used to marinate olives. They are brined for 21 days before pickling them in jars.

Traditionally pickled walnuts are served at Christmas with turkey, or in a winter stew. I like them with strong cheese or mashed like a tapanade and spread on lavosh.

This year we have experimented by using the tops and tails left over from processing the walnuts and mashed them in a fermenter with a few walnut leaves to make a traditional green walnut wine.



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## Lunch At The Old Cheese Factory

A Ploughman's with a cool glass of hand crafted cider is a wonderful thing. Each Saturdays and Sundays we offer a far from traditional Ploughman's Lunch made with seasonal local ingredients. Designed to support local producers our Ploughman's can include delicacies such as local cold meats braised in our own cider, Braidwood Butchery cured meats, Thistledown sheep's milk cheese, our own house pickles, Dojo bread and salad from our own garden. Local and seasonal fare, including at least one vegetarian option, can also be found on the specials board. Booking is recommended

## The InCider

As we gear up for a new pressing season, much of last year's vintage is ready to bottle. Made using traditional European cider varieties blended with selected local self seeders the cider has been mellowing in French oak for more than eight months. The long cool spring and summer (so far) has helped to produce a premium cider, just in time for some hot February days!

The cool days have been good for the cider but, it is also responsible for the lack of wine available at the Old Cheese Factory. In previous seasons most of our wines were finished by Christmas. However, this year they are only just finishing fermentation now.

We did manage to bottle one barrel of Blackberry wine and a few bottles a very zany Grapefruit wine over Christmas. About to make an appearance are more blackberry, plum, elder flower, spiced apple and later in the year we will have some more plum and a very interesting green walnut wine.

Lashings of Ginger Beer have been flowing out of the door. Having refined our production we are now stocking it in the Local Produce Shop on a regular basis. After a little trial and error, we are about to launch an alcoholic version. It is a most refreshing drink when served on ice with a twist of lime - even better if you have a butler to serve it!

## On The Shelves In February

### Braidwood Gourmet Kitchen

Pickles And Preserves  
Autumn Chutney  
Curried Apple And Date Chutney  
Curried Zucchini And Ginger Relish  
Gardeners Mustard Pickle  
Piccalilli  
Beetroot And Orange Relish  
Araluen Peach And Red Pepper Relish  
Chilli Relish  
Lime Pickle  
Preserved Lemons  
Salad Dressing  
Damson Fruit Cheese

### Yerriabah Berry Jams Reidsdale Honey

### Thistle Down Dairy Sheep Milk Cheese

Basque Tome  
Flicka  
Estarella

### Seasonal Specialities

Pickled Garlic Scapes  
Pickled Walnuts

### From The Garden

Mixed Heirloom Potatoes  
Runner Beans  
Kate's Flowers  
Ritas Bamboo Stakes  
Curraweena Lavender

### Sully's Cider And Wine

Hereford Squire, Dry Sparkling Cider  
Three Hares Still Cider  
Wiltons Revival Still Cider  
Sidra Still Cider  
Grapefruit Wine  
Bcs Merlot  
Elderflower Wine  
Plum Wine  
Blackberry Wine



## Piggy Back Chick

The flock at the Old Cheese Factory is growing with fourteen new arrivals and another seven eggs under a very broody Lucy.

One little chick (pictured above) decided that mum had abandoned her too soon. Each evening, with great determination, she climbs up the wall of the chook shed onto the perch. Then one by one she clambers over the roosting chickens until she reaches her mother, where she spends the night sat on her back.

## Next Cheese Making Workshop

Award-winning cheesemaker Barry Lillywhite will conduct one and/or two day Cheese Making Workshops at

**The Old Cheese Factory  
March 24th & 25th 2012**

Course notes, ingredients and equipment provided. The course is fully catered with morning tea & lunch.

One day workshop \$250 inc GST

Two Day workshop \$495 inc GST

To Register call: 02 4846 1999 or 0407 292 181

Or email: [cheese@braidwoodmade.com.au](mailto:cheese@braidwoodmade.com.au)

Details:

[www.braidwoodmade.com.au/wscheese.html](http://www.braidwoodmade.com.au/wscheese.html)

### REIDSDALE CHEESE FACTORY

The condemnation of this factory by the inspector of the Department of Agriculture means that if the industry is to continue a new factory will have to be built there. Fortunately the dairymen are favorably situated there, inasmuch as they are in a position to do a good deal of the work themselves. However, it is estimated that a new factory to comply with the Departmental regulations will cost something like £1200. By the amalgamation of the public and private company operating there it is anticipated that no difficulty will be found in securing the necessary capital to comply with the Department's structural demands. Dairying is an established industry at Reidsdale now, and those engaged in it are not likely to abandon it, even though the Department's demands are unnecessarily severe. The manager of the Producers' Distributing Society, Ltd., which acts as the Sydney agent of the Reidsdale Co-operative Dairy Co., Ltd., writing with regard to the last consignment of cheese, remarked:—"It was very pleasing to find this in excellent condition, and also to see that the quality of the whole consignment was so uniform." Letters such as this are surely an encouragement to the Reidsdale dairymen to go on.

*Clipping from The Braidwood Review  
February 1927. The 'New' Reidsdale Cheese  
Factory was completed before the end of 1927*

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