

Up2Us Landcare Alliance's 2018 Bus Tour

North East Region - Small acreage farm tour

Sat – Sun March 3rd & 4th

Travel:

The tour will depart from the Mansfield Shopping Village carpark **at 9am Saturday the 3rd of March**, 12-22 Highett Street, Mansfield. There is all day parking in the Shopping Village car park and the car park islands on Highett Street. Please check the signs as some parking in the island area is only 2 hours. A coach will transport participants to and from Mansfield, so there will be no need to drive your own car.

Accommodation:

Accommodation will be at the Bright Alps Guest House, 85 Delany Ave, Bright. The accommodation consists of one main guest house and two smaller units all on the same property. Accommodation is twin or double share.

Please contact us if you would prefer a single room, as this will need to be booked separately and will incur a higher cost to the individual.

Meals:

All meals except breakfast on the Sunday are provided. Please let us know of any dietary requirements.

There are kitchen facilities in accommodation if you would like to bring your own breakfast supplies. There are options for purchasing from the local supermarket located 1.5km from accommodation.

Dress Code:

We will be visiting and walking around farms so please wear suitable clothing and foot wear. Weather forecast is unknown so please bring a hat and a rain jacket.

The evening meal is a casual affair at a local café supporting aboriginal workers. There will be time to freshen up once arriving at the accommodation.

Cost:

The tour including accommodation and food for the two days as well as 6 property visits will be: \$85.00 per person.

Booking:

Spaces are limited to 30 people. Please tap on this link and reserve your place for this amazing tour <https://www.trybooking.com/TXXU>

Saturday 3rd March

Time	Property/ Activity	Venue
9am	Depart Mansfield, Stewarts Bus Line	Mansfield Shopping Village Carpark,12-22 Highett St, Mansfield
10:30am	Tolpuddle Farm, Goat Dairy & Cheese	Tarrowingee
	Morning Tea	
12:15 pm	Tarrowalla Farm, Beef, Chickens and Produce	Tarrowingee
	Lunch	
3pm	Black Barn Farm, Permaculture poly Orchard & Nursery	Stanley
	Afternoon Tea	
5-5:30	Arrive at Accommodation	Bright Alps Guest House, 83-85 Delany Avenue, Bright
7pm	Evening Meal	Dumu Balcony Cafe 4 Ireland St, Bright

Sunday 4th March

Time	Property/ Activity	Venue
9:15am	Depart accommodation	
9:30 am	Andrew Pederick, Green Tea Producer	Bright
	Morning Tea	
11am	Wandiful Produce, Biodynamic Chestnut & Hazelnut Producer	Wandiligong
	Tour & Lunch	
3pm	Samaria Farm, Essential Oil & Hydrosol Distilling Farm	Moorngag
	Tour & Afternoon Tea	
5-5:30 pm	Arrive in Mansfield	Mansfield Shopping Village Carpark,12-22 Highett St, Mansfield

Tolpuddle

On their 50 ha Tarrowingee property, the Jacka family have converted an original 1850s stone building on their property into a cheese manufacturing and packing space that includes a 35sq m “cheese cave” in the cellar below. Their farm includes an eight-stand dairy and a farm gate tasting and sales area.

The backbone of the operation is a herd of 50 Saanen dairy goats and a cheese factory that can process up to 300 litres of fresh goat milk per day into small batches of hand-made, specialist cheeses.

Tarrawalla Farm

On 26 hectares of river flats near Tarrawingee, Tarrawalla farmers Steve and Catherine Crawford house fattening steers, free range hens and grow their own seasonal vegetables. Practising holistic land management, with a focus on ethical, sustainable farming that's stress-free for their animals, they believe they have an important role in providing clean, fair food, but also educating and bringing community together around this way of farming.

Black Barn Farm

The Showers Family are in the throes of establishing a biodiverse orchard, nursery and learning space. Once their trees and canes mature, fruit will become available through pick your own and community supported agriculture (CSA) seasonal subscription boxes. They grow apples, pears and berries with some nuts, stone fruit, quince, olives, pomegranates, figs and perennial herbs and vegetables.

Wandiful Produce

Megan Hughes of Wandiful Produce, Wandiligong, produces chestnuts, hazelnuts, pasture raised eggs and other produce following biodynamic principals. Specialty products are created on farm with farm produce being sold in their seasonal café and farm gate store.

Samaria Farm

Samaria Farm has been designed and planted to permaculture principles.

Vicki And Allan Wight spent their first two years at Samaria Farm getting to know the property and finding a vision that set us on a path to producing high quality product oils, hydrosols, cordials, soaps and more.

Within two years of purchasing the property they were producing essential oils and the less concentrated 'flower water' produced by distilling fresh leaves, fruits, flowers, and other plant materials. Known as hydrosols, these aromatic waters offer similar therapeutic properties to essential oils, without the high concentration. They now have expansive rose plantations plus olive, citrus and lemon myrtle groves.

Green Tea Producer

Andrew Pederick Green Tea plantation on the outskirts of bright.