



Australian Coast to Coast Country Style

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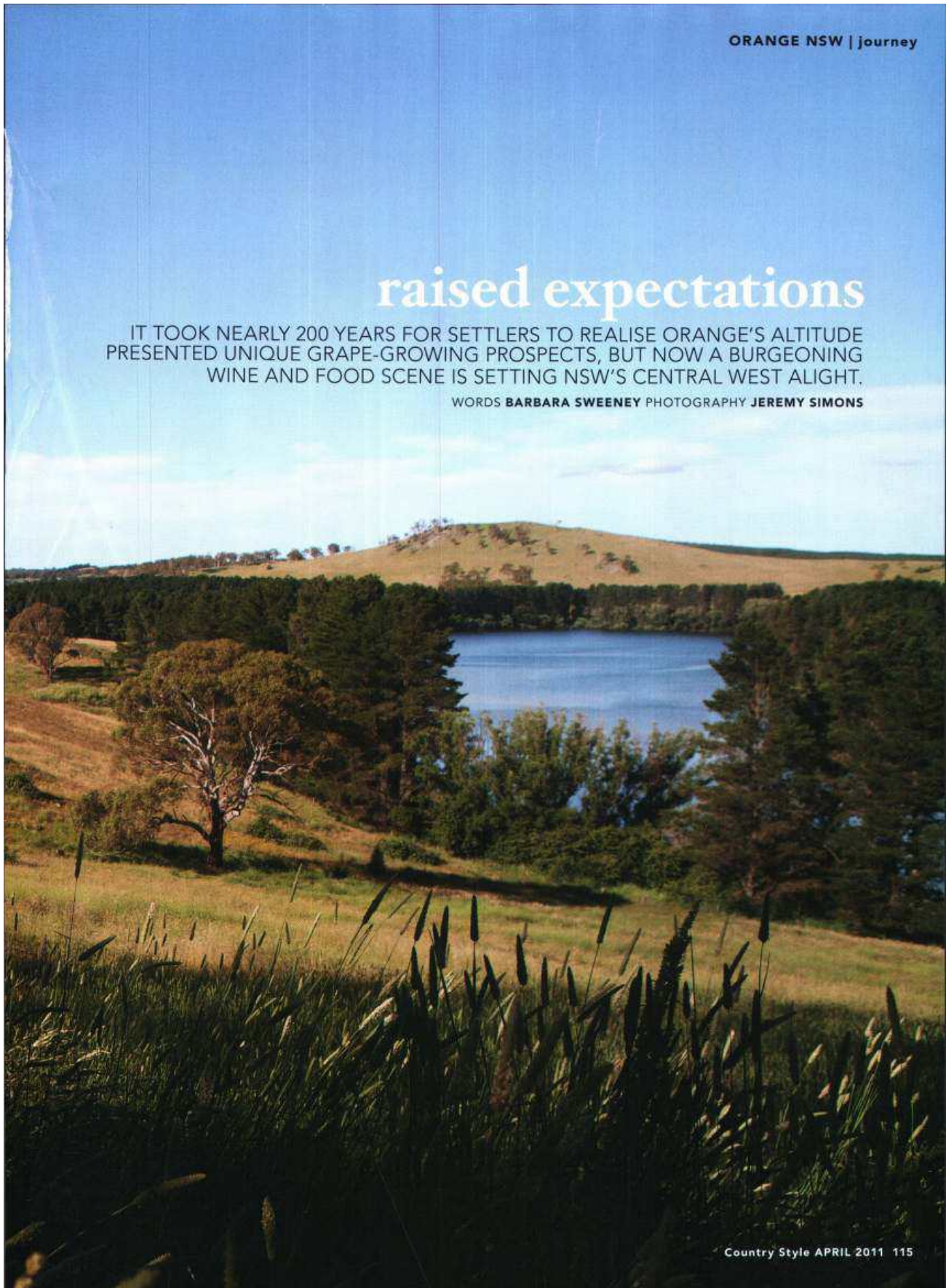
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South-east of Orange,
paddocks stretch from
Icely Road down to the
Suma Park Reservoir.





AT FIRST GLANCE, Orange is a typical NSW country town. Traffic moves unhurriedly down the main street. Awnings jut over wide footpaths, casting deep shadows. Stately pubs with ornate verandah rails stand on almost every corner. And grand civic buildings — banks, a courthouse, council chambers, the post office — built on the back of the gold rush and the fat of the land speak of more prosperous times.

But there are a few new achievements that make Orange stand out. To start, there's chef Simonn Hawke's rich, buttery beurre noisette ice-cream, Philip Shaw's elegant and refined No. 11 Chardonnay and Michael Manners's rustic beef cheeks in red wine.

Orange used to be known for apples. Now vineyards dot the landscape and thrive in the region's distinctive cool climate and altitude. Mount Canobolas, 13 kilometres from Orange, is 1395 metres high; to be identified as coming from Orange, wine has to be made with grapes grown at 600 metres or higher. The closest climate and geographic match to it in the winemaking world is France's Burgundy.

The Orange wine story is relatively recent and has taken time to gain a foothold. When pioneers Stephen and Rhonda Doyle planted their Bloodwood vineyard in 1983 it raised some eyebrows. Ten years later, eyebrows shot up again when they walked away with the Champion

Wine trophy at the Hunter Valley Wine Show. Locals wear this success like a medal. While enjoying a latte and raspberry tart at the specialist grocery shop A Slice Of Orange, I asked which of the 30 cellar doors I should visit. With the help of co-owner Jess Lovick and a customer standing at the counter, a list — uncannily in alphabetical order! — emerged: Angullong, Brangayne, Bloodwood, Canobolas-Smith, Philip Shaw...


Once you start talking wine, the subject of food usually follows. Again, little prompting is needed. The name Michael Manners has been rolling off local tongues since he moved to the area in 1997. Michael has left the restaurant business now, but you can taste what the fuss was all about at his small food shop and café, Manners & Borg. On the fine dining scene, local girl made good Simonn Hawke has picked up where Michael left off with her restaurant Lolli Redini.

It was Simonn's parents, Fem and Courtney Hawke, who started a local food festival 20 years ago. Food of the Orange District — FOOD for short — runs every April. A hectic round of dinners and wine tastings feature, as does a walk and food forage from the village of Nashdale to Borenore.

If Orange is the main meal, then the villages that surround it — Millthorpe, Canowindra, Molong, >

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CLOCKWISE, FROM TOP LEFT Racine restaurant; the signs say wine country; Millthorpe's La Boucherie gallery, bookshop and café; pastoralists share the land with grape growers; an Orange property; an intricate plating at Lolli Redini; chef Tony Worland of Millthorpe's Tonic.

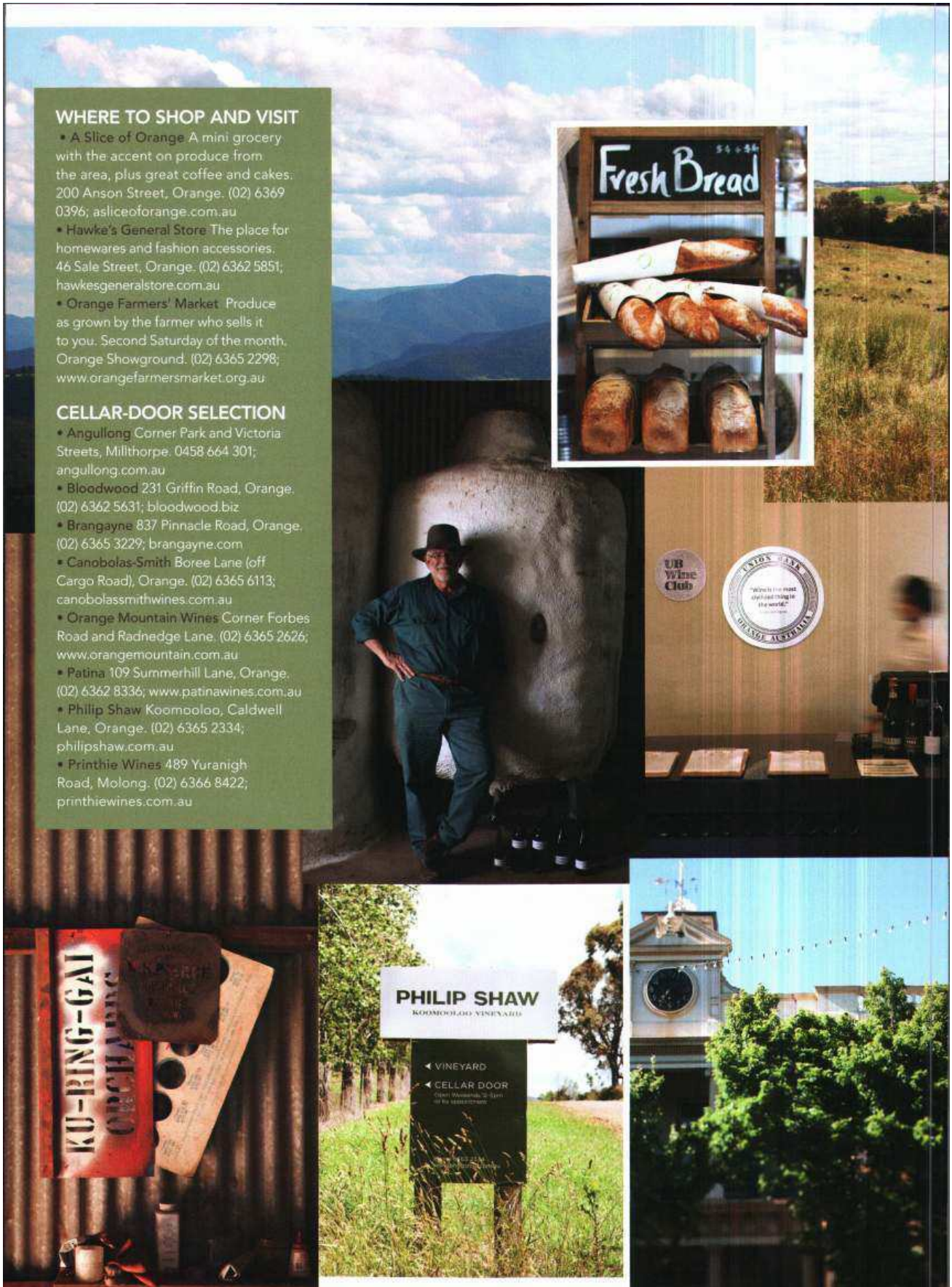
ORANGE NSW | journey

WHERE TO EAT AND STAY

- **Bill's Beans** Excellent espresso. Corner McLachlan and Summer streets, Orange. (02) 6361 1611; www.billsbeans.com.au
- **Black Sheep Inn** Stay in a converted shearing shed surrounded by paddocks. Heifer Station Lane, Orange. (02) 6369 0662; blacksheepinn.com.au
- **Fiorini's Ristorante** Homemade, casual Italian food tucked away in the countryside. 35 Canobolas Road, Orange. (02) 6365 3863.
- **GIMA** A manufacturer of gelato ingredients that sells a startling array of gelato flavours from the factory shop. 90 Manildra Road, Molong. (02) 6366 8288; gelatoingredients.com.au
- **Lolli Redini** Destination dining at its regional best. 48 Sale Street, Orange. (02) 6361 7748; lolliredini.com.au
- **Manners & Borg** Take renowned chef Michael Manners home... or at least his food. A wide choice of pre-prepared meals. Rear 166 Summer Street, Orange. (02) 6362 2792; mannersandborg.com
- **Millthorpe Motel** Simple, stylish rooms and reasonable prices. 26 Victoria Street, Millthorpe. (02) 6366 3653; millthorpemotel.com.au
- **Racine** Enjoy Shaan Arantz's food in his restaurant set among the vineyards. 42 Conobolas Road, Orange. (02) 6365 3275; racinerestaurant.com.au
- **Tonic Tony Worland** put Millthorpe on the food map with his restaurant. 30 Victoria Street, Millthorpe. (02) 6366 3811; tonicmillthorpe.com.au
- **Union Bank** Great food and a wine list that includes the best of the Orange district and beyond. Corner Byng and Sale streets, Orange. 1300 721 731; unionbank.com.au

For other places to stay in the region, visit www.amazingcountryscapes.com.au

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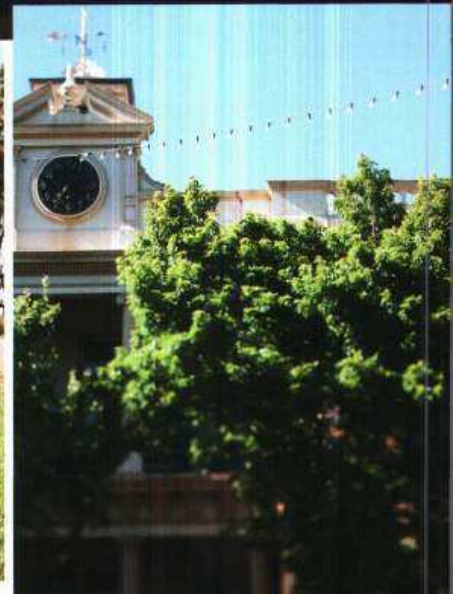
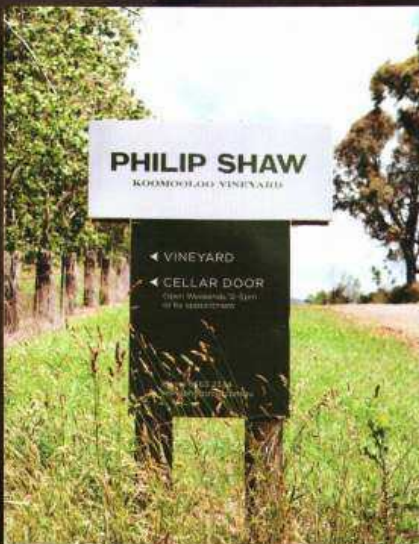


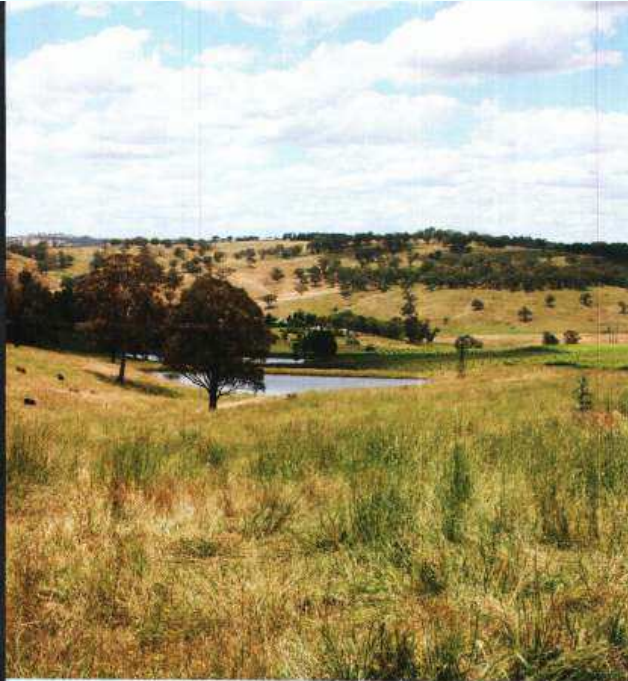
WHERE TO SHOP AND VISIT

- **A Slice of Orange** A mini grocery with the accent on produce from the area, plus great coffee and cakes. 200 Anson Street, Orange. (02) 6369 0396; asliceoforange.com.au
- **Hawke's General Store** The place for homewares and fashion accessories. 46 Sale Street, Orange. (02) 6362 5851; hawkesgeneralstore.com.au
- **Orange Farmers' Market** Produce as grown by the farmer who sells it to you. Second Saturday of the month, Orange Showground. (02) 6365 2298; www.orangefarmersmarket.org.au

CELLAR-DOOR SELECTION

- **Angullong** Corner Park and Victoria Streets, Millthorpe. 0458 664 301; angullong.com.au
- **Bloodwood** 231 Griffin Road, Orange. (02) 6362 5631; bloodwood.biz
- **Brangayne** 837 Pinnacle Road, Orange. (02) 6365 3229; brangayne.com
- **Canobolas-Smith Boree Lane** (off Cargo Road), Orange. (02) 6365 6113; canobolassmithwines.com.au
- **Orange Mountain Wines** Corner Forbes Road and Radnadge Lane. (02) 6365 2626; www.orangemountain.com.au
- **Patina** 109 Summerhill Lane, Orange. (02) 6362 8336; www.patinawines.com.au
- **Philip Shaw Koomooloo**, Caldwell Lane, Orange. (02) 6365 2334; philipshaw.com.au
- **Printhie Wines** 489 Yuranigh Road, Molong. (02) 6366 8422; printhiewines.com.au





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Carcoar — are the entrees. The small, picturesque village of Millthorpe, set into the side of a hill, is so beautifully preserved it has been classified by the National Trust. The foundations built by the Welsh and Cornish miners who settled there in the 19th century are still visible in the slate kerb and cobbled gutters, bluestone houses and hawthorn hedges that line the road. It could be a pioneer museum — save for the quiet tinkle of cutlery on dinner plates and the invigorating smell of espresso in the air.

Tapping into local knowledge yields more scoops. Like Millthorpe, Carcoar is classified by the National Trust. In Canowindra there's the Age of Fishes Museum — ancient fossils rather than fresh. Less esoteric sustenance can be found at Taste Canowindra, which serves as a cellar door for surrounding vineyards. With a drop in altitude and a corresponding rise in temperature, the wines made around here are different to those in Orange; more chunky and robust in style.

As for the village of Molong, the local wag who said there was nothing doing there obviously hadn't tasted the raspberry sorbet at the gelato factory. And in any case, after all this eating and drinking, doing absolutely nothing sounds like a perfect antidote. * *During Orange FOOD Week (April 8–17, orangefoodweek.com.au) Country Style has two special reader events. Please join us for the Orange Producers' Lunch on April 14 at the Nashdale Hall (bookings on 0425 259 350), or for lunch at Lolli Redini restaurant on April 15 (details on page 86).*

The main street of Millthorpe. ABOVE Looking down towards vines at Bloodwood. FACING PAGE, CLOCKWISE FROM TOP LEFT High country around Orange; artisanal bread at A Slice of Orange; Union Bank restaurant; the Post Office, one of the grand buildings from Orange's prosperous past; the Philip Shaw winery; Ku-ring-gai Orchards are a reminder of the district's earlier devotion to apple growing; wine pioneer Stephen Doyle of Bloodwood.





Festival rides tough year

NOW the dust is beginning to settle it seems the 20th Noosa Festival of Surfing was another critical success, despite the fact that we got skunked a little for surf in the second half of the week.

We've been so spoiled over the past few years that it was disappointing to have to move down the beach, particularly with the fantastic infrastructure we had at First Point this year.

The surf at Access 12 was quite contestable most of the time and, on the low tide on finals day, the standard of surfing from the likes of Josh Constable, Taylor Jensen, Chelsea Williams and Harrison Roach made it look far better than it was.

It was a tough year financially for the festival. You've only got to look around the sales signs in the shopping centres to realise no one is spending any money. Still, our beach bar and film and music nights in Noosa Woods attracted good crowds despite the slightly dodgy weather, and most agreed the entertainment was the best yet.

Auction convener Darryl Homan and I reckon that this year was the toughest room we've ever worked. We had a crowd of tyre kickers but very few serious bidders, and they were all looking for the bargain of the century.



There were some steals to be had and a few punters walked away very happy, but it was hard work for all of us, most of all auctioneer David Garwood, who did a sensational job, assisted by Warren Evans. And they thought property sales were tough right now! Ha!

Magic moments of 2011? It's hard to go past our opening ceremony, conducted in traditional Hawaiian style by Reno Abellira, assisted by 82-year-old Barry "Magoo" McGuigan, who had flown up for the weekend to celebrate life, which sometimes hangs by a slender thread. Chemo patients Magoo and MC John Stokes barely had a hair between them, but it was wonderful to see these two lifelong surfers fighting back.

It was a tough year, and we would not have got there without the amazing support of our 43 sponsors, many of whom not only contributed cash, goods and services, but actually got involved. We were stoked to see the accommodation houses get on board in a big way, and help us promote Noosa to a return market in the middle



MADE IT LOOK GOOD: Harrison Roach wins the Sunshine Coast Airport Noserider Pro.

of a very flat graph. We were stoked to see new people come on board, such as Laguna Bay Longboards, Revo Eyewear, PJ Burns Builders, One Planet Wines and Sunshine Coast Airport, and equally stoked to have old faithfuls such as John Madill Toyota, Classic Malibu and Smyths Inc back.

Events Queensland and Tourism Noosa provided us with a solid financial platform on which to build, and we are very thankful for that, while our council, which cops a lot of stick in every direction these days, is to be congratulated for recognising that a surf

festival belongs on the beach.

Finally, a big shout out to all local media for doing such a great job of pre-event promotion and coverage, particularly our sponsor media *The Journal* and *Weekender* and Zinc radio.

Going, going

OK bargain hunters, today and tomorrow are your last chances to walk away with a steal as Back Beach Noosa closes its bricks and mortar for the last time. We've got surfwear, art, kitsch, books, music and DVDs, plus furniture and fittings. Join us for a drink on Friday and Saturday afternoons.