

GONE CAMPING

Naked Cubby Co's stylish, lo-fi tents are set among the vines at Mount Majura Vineyard in the ACT. Overnight packages can include a guided wine tasting and a picnic hamper from Schmicnics (the picnic division of Canberra restaurant, The Boat House). Greet the morning with a brekkie hamper that includes Three Mills Bakery's legendary croissants and toasty granola. Among the bare necessities is a small fridge to store your wine, and a kettle. From \$260 per couple per night. 0438 284 422; nakedcubbycollective.com



flavours

THIS MONTH, BARBARA SWEENEY DISCOVERS SUSTAINABLE FOODS AND WINERY ACCOMMODATION.

Follow Barbara on Instagram @foodandwines



MEET THE PRODUCERS

Michael and Emma Burness, Goshen Country, Cape Paterson, Victoria

The roadside honesty stall outside the apple and plum orchard Goshen Country is a Cape Paterson institution, so when Michael Burness's parents bought the 4.5-hectare property in 2014, he helped out by harvesting fruit and keeping the stall stocked. The experience enticed Michael, who had no previous farming

experience, and his wife Emma onto the gardening path and they've since planted a market garden and built a farm-gate shop. "It was a calculated leap of faith," says Michael. "We had a vision and thankfully everything has gone to plan." Locals drop in to buy vegetables picked that day, in-season fruit, and eggs collected from the 120 resident chooks. "Customers are really excited that we're here, because there isn't anywhere else nearby," says Michael. "What we like the most is growing chemical-free food for our table." 25 Wilsons Road, Cape Paterson, Victoria, 0430 421 248.



GOT A CRUSH Not all apple juice is created equal and deep in the Southern Forests region of Western Australia Newleaf Orchard press their own farm-grown apples to make pure sparkling juice. They also make an apple and quince blend. \$4.99 for 330ml. newleaforchard.com.au

THE WHOLE FISH



COOKBOOK

GO FISH

The Whole Fish Cookbook (\$55, Hardie Grant Books) heralds an important change in how we think about fish. Chef Josh Niland is a sustainable seafood advocate who applies principles such as dry ageing and a gills-to-tail philosophy at the renowned Saint Peter restaurant and the Fish Butchery in Sydney's Paddington.



honey, honey

Amber Drop Honey offers a bee rescue service on the NSW mid-north coast removing colonies that have set up in inconvenient spaces, like a wall cavity. They keep over 200 hives in native bush and on an organic macadamia orchard. \$10.50 for 500g, or try the creamed honey infused with ginger, \$13.50, which is lovely in chai tea. 0403 896 248; amberdrophoney.com.au



TOP 3 TASTES

THE SCENIC RIM QUEENSLAND

Chef and food writer Brenda Fawden of Real Food School is an indefatigable advocate for food grown on Tamborine Mountain and the Scenic Rim in south-east Queensland. Her top tips include:

- **Avocados.** "Our volcanic soil and microclimate means we grow the best avocados I've ever tasted. You can buy them at roadside honesty stalls from May until Christmas."
- **Greens grown by Di Fyson** at Charlwood Organic Farm, Fassifern Valley. "What can I say, they're superb."
- "The place to be on Sunday, between 7am and noon, is **The Green Shed** at Tamborine Mountain, where local organic gardeners sell their excess fruit and veg. It's an invaluable community venture." realfoodschool.com.au

