



LEANING OAK *Mudgee*

Leaning Oak Winery & Dairy

Cnr Cassilis (Ulan) Rd and Buckaroo Rd

Open 10 – 4 Thursday to Monday

T: 02 6373 3814 M: 0420 744 810

www.leaningoak.com.au

E: cheese@leaningoak.com.au

ABC Rural Radio visit Leaning Oak.

During the past month ABC Rural Radio visited Leaning Oak. They were interested in our ‘farm to plate’ philosophy. They interviewed Alan regarding the milking process and then came into the cheese room to see us in action there.

As they were leaving all the goats came over out of curiosity – but it appeared that they were coming over to say good-bye. The interview has been being aired on ABC Local Radio during the month.

Leaning Oak @ the Royal Easter Show.

Industry and Investment NSW arranged a number of ‘Sweet Sessions on the Couch’ at the Royal Easter Show this year. This was an opportunity for a handful of producers to talk about why they do what they do. Gloria went along and had a chat about the farm to plate experience of Leaning Oak.

Pigs and Mobile Phones Don’t Mix.

If you have tried to call us on our mobile no: 0420 744 810 during the past month you will have been unsuccessful. We have had 27 piglets over the past few weeks and this had made Big Pig very antsy and in a mood for escaping the pig pen and not too keen on returning to it. During Gloria’s attempt to return Big Pig to the pen he attacked her from behind sending her and the phone flying in different directions. Big Pig got a big kick on his rear end and was promptly returned to the pen, however the phone was never seen again.

Sadly about a week later our other mobile was stolen from a market so we have been mobileless until this week. You can now contact us on either no: 0420 744 810 Gloria or 0400 483 324 Alan. Oh and Gloria had an amazing bruise for some weeks and sitting was easier said than done. And Big Pig is still safely in his pen.

May @ Leaning Oak

Leaning Oak on ABC Radio & visits the Royal Easter Show

Cellar Door – Learn about Mould – Camembert Workshop Sunday 30th May

Tours – Meet our 8 new baby goats

Cheese – BLUE GOAT

Recipe – Blue Goat Cheese & Pear Tart



Farm Tours @ Leaning Oak in May

During this month we have had 8 kids born – we have had one lot of Saanen twins, a set of Melaan triplets, two British Alpines and an Anglo Nubian. We now have 27 piglets, who are finding lots of ways of escaping their pen. You, your friends and guests are invited to come and meet our new brood on one of the tours during May.

There will be two tours at Leaning Oak this month. 1) Mudgee Fine Food Farm Walk on **Sunday 16th May** will visit Leaning Oak at 10:30am, after The Olive Shed at 9am then off to Ormiston Pork at 12. Tickets for the Fine Food Farm Walks can be purchased from the Visitor Centre.

2) Leaning Oak's Linger Longer Tour at 10am on **Sunday 23rd April** for bookings call 6373 3814 or 0420 744 810

Here is a picture of one of Leaning Oak's visitors with a Saanen Kid



This Month's Cheese – BLUE GOAT

As our sheep have stopped milking in preparation for lambing, we are now making our Blue Cheese from Goat Milk. This cheese has a soft blue flavour combined with the tanginess of goat cheese. The cheese is very attractive with the whiteness of the goat cheese contrasting to the blue of the mould. Great for your winter cheese plate or why not try the following recipe. Next batch of ripened BLUE GOAT will be available on the weekend of 15th & 16th May.

This Month's Recipe: BLUE GOAT Cheese & Pear Tart

Ingredients

- 1 sheet of puff pastry
- 1 pear (cored and sliced)
- 100g Leaning Oak Goat Blue Cheese (broken into chunks)
- 2 eggs
- 200ml Cream
- Salt & Pepper
- tspn Nutmeg

Method

1. Pre-heat oven 180 – 200
2. Place pastry in pie/tart dish
3. Sprinkle pear and blue cheese onto pastry
4. Whisk eggs
5. Whisk cream, salt & pepper and nutmeg into egg mix
6. Pour egg mix into tart over cheese and pears
7. Bake for 25 – 30 minutes

Serve with a green salad.

Meet us at the Markets

May Markets:

The Entrance Farmers Market: 1st May
Dubbo Farmers Market 1st May
Orange Farmers Market 8th May
Mudgee Farmers Market 15th May
Dubbo Farmers Market 15th May
Warwick Farm Farmers Market 22nd May
Bathurst Farmers Market 22nd May

June Markets

The Entrance Farmers Market: 5th June
Dubbo Farmers Market 5th June
Orange Farmers Market 12th June
Mudgee Lawson Park Markets 12th June
Mudgee Farmers Market 19th June
Warwick Farm Farmers Market 26th June
Bathurst Farmers Market 26th June



LEANING OAK *Mudgee*

Leaning Oak Winery & Dairy

Cnr Cassilis and Buckaroo Rds
Mudgee NSW 2850

Open 10 – 4 Thursday to Monday

T: 02 6373 3814 M: 0420 744 810

www.leaningoak.com.au

E: cheese@leaningoak.com.au