

CLARE VALLEY CUISINE

celebrating the produce of the region each month in the Northern Argus

Locals on national food stage

The Australian Carob Company, based in Booborowie near Burra, has gone from strength to strength in the last 12 months, now producing carob products for big name manufacturers including Woolworths, Abundant Garden, and tea.com.au.

Michael Jolley, owner of The Australian Carob Company, has worked tirelessly for the past two years, building a sustainable business producing quality Australian carob products for consumers, as well as supplying manufacturers with delicious carob for value-adding products.

One such product is the Woolworths Macro Nibble Mix, which is a blend of nuts and fruits, as well as The Australian Carob Company carob kibble.

"The Macro Nibble Mix is a mix of creamy cashews, brazils, almonds, hazelnuts, cranberries, sultanas, raisins, apricots, pear and apple, accompanied by our carob kibble nibbles," Michael said. "It's a tasty snack, full of sweet and savoury flavours."

"It was a pleasant surprise when Woolworths approached us in earlier this year to make the mix using our carob kibble. The product was launched this month, and is so far, going very well," he said.

The Australian Carob Company are now supplying carob to other manufacturers, Abundant Garden (for snack bars), and teas.com.au (for tea).

"We are now supplying other manufacturers with carob, which is very exciting. We would like to expand this business further, to supply to more manufacturers in Australia, ensuring that they use 100% Australian carob, and not imported products.

"We are the only company in Australia who grow our own carob trees, and produce the products on site," Michael said.

"Many of the products on the shelf are imported, and the quality is not the same. We pride ourselves on producing award-winning quality carob products for Australian consumers."

For more information, visit:

www.australiancarobs.com.au



Pick up your nibble mix today from Woolworths and you will support a local company.

The story of how Terroir came to be in Auburn

Newly opened dining establishment, Terroir Auburn is fast gaining a reputation as a popular eatery in the Clare Valley.

With a strict locavore philosophy, using completely seasonal and local produce from the region on the menu, co-director Dan Moss says the feedback has been brilliant since they opened their doors in September 2012.

"We opened Terroir Auburn to highlight what is actually possible when you are completely seasonal and local produce driven," Dan said.

"The restaurant gives both local and visiting people the chance to have a true taste of the Clare Valley, whilst providing more variety for the dining scene."

"We have a core group of locals that have been very strong support and love the fact that they can have something new and seasonal every time they come, as the menu changes every week.

Tourists have been amazingly positive with their feedback, really enjoying the whole experience from the service, price point, local wines and products and creativity of the menu," he said.

Dan, together with his brother and co-director of Terroir Auburn, Rohan Moss, believe the success to a regional dining experience is using local ingredients that are in season and fresh.

"On our menu, if it is not local, sustainable or in season, it is not used," Rohan said.

"The other major point of difference is the fact the menu changes weekly, as



Inside the restaurant in Auburn.

well as the rolling wine list. You could come every week and have different food and wine choices every week.

"Clare Valley wine as well as comparison wines from interstate and overseas, but we promote the valley wines by having them available by the glass, where wines from other regions are only available by the bottle.

"I love the Valley for the sheer quality of the produce, and the passion of the people behind the products. We can be completely hands on, knowing exactly where each product is grown and how it ended up in the restaurant.

"We also offer a warm professional service, well-spaced tables, and no rush to turn tables over as we don't do two sittings.

Once you have your booking, the table is yours for the night," he said.

Dan has a vast background in fine dining, both in South Australia and overseas. He started his career as an apprentice chef at Jolley's Boathouse in Adelaide, and has also worked for Amalfi Restaurant and the Wine Underground.

He has also spent eight months in Germany, two years in London, two years in Perth, and nine months in Vancouver, Canada, working in Michelin Star restaurants. Rohan Moss is a qualified butcher and a very talented Sashimi lioner.

Terroir Auburn is open for lunch 12pm-2pm Thursday to Sunday, and dinner 6pm-9pm Wednesday to Sunday. Bookings are recommended. Please call 08 8849 2509.

The Ride to screen in Blyth

THE RIDE- "Who would have thought the outback as wheelchair accessible?"

Blyth Cinema is doing its part to support the Australian Film Industry with a screening of 'The Ride' on Friday June 28.

'The Ride' tells the story of four aussie blokes who have seen tragedy in their past and swap their wheelchairs for quad bikes to embark on the ride of their lives.

This documentary charts their 5,000km adventure across the outback, as they visit the crash sites where their lives changed forever.

Three of the men are paraplegics and one is a quadriplegic, making this no ordinary road movie.

Fuelled by bold humour and disarming honesty, 'The Ride' is a wild traverse across the terrain of the human spirit, as four men make peace with the tragedy of their past.

There will be a screening followed by a Q & A with the film maker and one of the riders featured in the film at 1pm and 6pm on the day with tickets at \$5 each.

View the trailer at www.theridemovie.org

The screening at Blyth Cinema is to raise funds to take the film on a national tour.

If interested in the screening of this inspiring aussie film and to show your support to the film and team, get along to the Blyth Cinema on Friday June 28 and make a donation, watch a great aussie film and meet the team behind it all.

Community members needed

Natural resources management boards across the state are now looking for new community board members committed to ensuring a resilient and healthy landscape for future generations.

The NRM boards have a strategic role in providing regional leadership in, and connecting local communities to, the sustainable use and effective integrated management of natural resources at a regional level.

"Without sustainable management practices, many industries and communities would not have a long-term future and it's vital we make good decisions now," Department of Environment, Water and Natural Resources Group Executive Director of Partnerships and Stewardship, John Schutz, said.

Community members with skills, knowledge and practical experience in a wide range of areas such as regional community affairs, primary production, land management, business, local government administration, urban or regional planning skills, biodiversity, soil conservation, water resources or a strong interest in Aboriginal heritage are encouraged to apply for a position on the Northern and Yorke NRM Board.

"If you have skills in any of these areas and you'd like to help make a difference in your community, then we would love to hear from you," Mr Schutz said.

"A commitment of between two to four days of service per month is required."

Appointments commence in April 2014 and may be for terms of up to three years.

Applications close on 12 July 2013.

For more information on board membership or to obtain an application form, visit www.environment.sa.gov.au/vacancies, or contact Mica Balela on (08) 8463 6860 or at mica.balela@sa.gov.au.

Don't forget the CFS course

The SA Country Fire Service will offer a two-day Basic Firefighter 1 course every school holidays from September this year at the State Training Centre at Brukungga.

Emergency Services Minister Michael O'Brien said the school holiday course will allow CFS cadets from across the State to undertake the two-day intensive training and stay at the Centre's residential facility.

"This will allow any cadet who may have missed training within their region to be able to complete it during the school holidays.

"We need to provide the best possible access to training and ensure our cadets are fully trained and supported. "The State Training Centre ... can accommodate up to 65 cadets, with all their accommodation and food provided during the two-day course."

Mr O'Brien said the introduction of an additional 4.6 (FTE) training officers in the CFS has had a significant impact on training provision, particularly in the mid north of the State.

"And in August, a cadet-specific training course will be conducted at Ororoo enabling cadets above the age of 14 years and 6 months in this region to also undertake their BFF1 course." CFS Chief Officer Greg Nettleton said the training offered at the Brukungga State Training Centre is nationally accredited.

"CFS Cadets will develop firefighting skills in a facility that offers practical training through live fire simulated conditions, providing them with a genuine hands-on experience," Mr Nettleton said.

www.northernargus.com.au