

SE CM2
 HD FOSSICKING
 BY DAVID COSTELLO
 WC 364 words
 PD 6 June 2014
 SN Courier Mail
 SC COUMAI
 ED CourierMail
 PG 86
 LA English
 CY © 2014 News Limited. All rights reserved.

LP

BUNNYCONNELLEN **Buy** online; also Deli Delicious, Toowoomba; Sourced Grocer, Teneriffe; Standard Market **Company** at Gasworks, Newstead IT IS all happening up at Crows Nest with Peter and Janie Simmonds offering yoga classes, pop-up cooking schools and classical concerts at their Bunnyconnellen olive grove and vineyard. There is also bed and breakfast accommodation and catering for rustic weddings and corporate retreats. The star attraction remains the product range of wines, table olives, extra-virgin oils and spreads like this Petanque smoked tapenade.

TD

bunnyconnellen.com.au IVYHOME See website for stockists MARK and Pamela Comello run 120 jerseys and friesians on their certified organic **property** near Kingaroy. The healthy soils and pastures add rich and complex flavours to the milk, cheese and yoghurt produced on the farm. Check out this luscious mud cream which has no additives and is thick enough to mould. Also look for ivyhome fetta, a **firm** ricotta, quark, plus a traditional European-style yoghurt, **sold** in glass jars. The Comellos opened their farm factory in 2002 and are one of the success stories of the diverse food scene in the South Burnett.

WESTCOUNTRY Available at Wray Organic stores WE WERE surprised to find that the Westcountry range of organic curry mixes and condiments is made in Devon, the UK region best known for cider and cheddar. The **company** has won numerous awards and has exported Europe's first organic Hoisin sauce to **China**. The Thai paste packs make enough curry for four. Westcountry is owned by an enterprising chap called Chris Carnegie and is produced in Buckfastleigh, a small market town right on the edge of the forbidding Dartmoor National **Park**.

westcountryspice.com KINGAROY KITCHEN **Buy** online. Stockists on website HAZEL Patterson of Kingaroy Kitchen has been busy of late turning crates of Burnett-region citrus into zesty marmalades and lemon butter. She runs the very successful Endeavour Foundation facility which makes home-style biscuits, jams and chutneys to be **sold** across the state. Lately the enterprise has expanded to two **commercial** kitchens and has landed some substantial corporate catering contracts. The top-selling product is mango and port chutney.

kingaroykitchen.com.aufossicklife@gmail.com.au

NS gcat : Political/General News
 RE austr : Australia | apacz : Asia Pacific | ausnz : Australia/Oceania
 PUB News Ltd.
 AN Document COUMAI0020140605ea660004x