



Double Scoop

It's often said that good things come in threes. Sometimes they also come in twos – and the Gundowring crew are not quibbling, especially when in the same week Gundowring Ice Cream received two major accolades. **Licorice** was chosen as Australia's Best Ice Cream, winning the dairy industry's pinnacle prize **Grand Champion Dairy Product** at the 2010 Australian Grand Dairy Awards. Not to be outshone, the ever-popular **Raspberry** was declared **Champion Ice Cream** at the highly contested 2010 Sydney Royal Cheese & Dairy Produce Show.

'These respected industry trophies are a measure of the integrity, quality and consistency of our handmade artisan ice creams, and they provide powerful endorsement for our loyal customers,' remarked Sarah Crooke during the most exciting week of Gundowring's relatively short history in the ice cream world.

Production of both these award-winning flavours has been increased to ensure old and new customers alike are able to taste Gundowring's latest Champion flavours. Check www.gundowringfinefoods.com.au for your nearest stockist.



Sarah & Stephen Crooke collect...



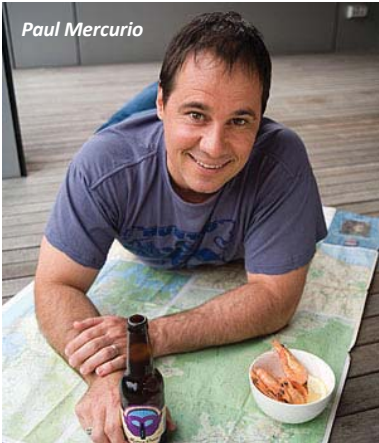
Make Mine Morello

Just like many chefs, we seek to celebrate the seasons – creating new flavours from regional produce. The autumn discovery is **Morello Cherry** – crafted from a glorious crop of slightly astringent cherries from the Rak's orchard at the foot of Mt Bruno in the Warby Ranges near Glenrowan, north-east Victoria. (See over...)

Its seasonal stablemate is **Boysenberry** made from plump elongated purple berries (loganberry crossed with raspberry) that thrive in the rich soils and cool climate of Jamieson in Victoria's High Country. A scoop of either is the perfect partner with clafoutis or windfall fruit crumble.

Mercurio's Menu

Who would have thought that TV cooking shows could rate higher than mainstream sports coverage? Now that we all know what a tonka bean is, and where to buy croquebouches, it's time to get practical. If you'd rather be an armchair cook, tune in to enthusiastic culinary explorer Paul Mercurio. He visited Gundowring again for his third gadabout gourmet series, which is currently screening on Channel 7.



Market Movements

Come the end of Autumn Gundowring will be taking a break from its regular farmers' market calendar. James Crooke hopes to spend the occasional winter Saturday up the road on the ski slopes, and trusts his regular customers will secure their weekly fix from one of Gundowring's many helpful and loyal Melbourne stockists.



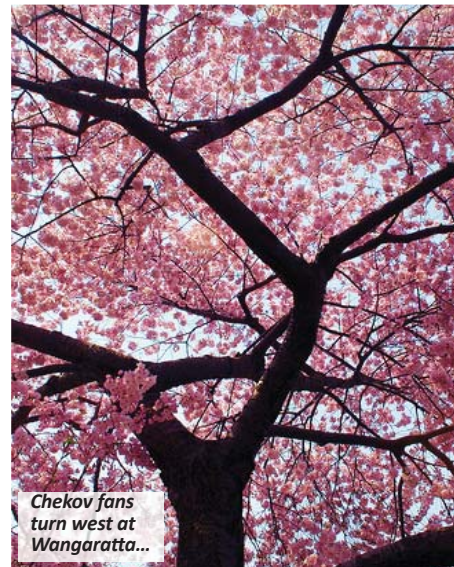


gundowring finest ice cream

The Cherry Orchard

Chekov would have felt right at home if he'd been transported to the foothills of Mt Bruno to a tranquil valley west of Wangaratta, to the immaculate Cherrybrook Orchard. Its tidily aligned rows reveal numerous varieties including Earlise and Lapin, and the dark-skinned tart European-origin Morellos used in making the new season's Gundowring **Morello Cherry Ice Cream**.

Third-generation cherry grower Tony Rak and his wife Marion bought the historic Mt Bruno property in 1988. Named after an Italian count (called Bruno) it dates back to the 1800s and the erstwhile count's vision of cultivating mulberries to raise silk worms. Instead, the land is now home to 4500 cherry trees and a revitalised olive grove, originally planted in 1970 by an immigrant Spaniard. Visitors are welcome by appointment, especially at cherry blossom and harvest time. www.cherryfarm.com.au



*Chekov fans
turn west at
Wangaratta...*

Snow Bunnies

*James Crooke
and Iris Tratter
keeping cool*



Given the Crooke family grew up at the foot of Mt Feathertop in Victoria's ski-fields it's no wonder both sons, James and Alex, are keen winter sportsmen. So come January, instead of heading to the coast they packed their skis and flew respectively to Austria and Kashmir. Both reported excellent powder, and both sampled the local ice cream. According to Alex pistachio Kulfi was the star; for James and his Austrian-born partner Iris Tratter, it was stracciatella, and strawberry.

Scoop 1

More men lick ice cream bowls clean than women.



Scoop 2

The world's largest ice cream cake weighed 12,096 pounds, and was made in 2004 in the USA.

From the Far Paddock

Twice a day the girls head past the ice creamery on their way uphill to the dairy, to produce the rich creamy milk that is the foundation of Gundowring Finest Ice Cream. The current word is they are exceptionally content, because their pasture is lush than it has been for years. In fact, it has rained 177mm since 1 January conjuring thick green nutritious grass so high it tickles the girls' bellies. The rains have also noticeably boosted the native bird life in the property's billabongs and given the various revegetation and Landcare projects a much needed growth spurt.



Down by the riverside