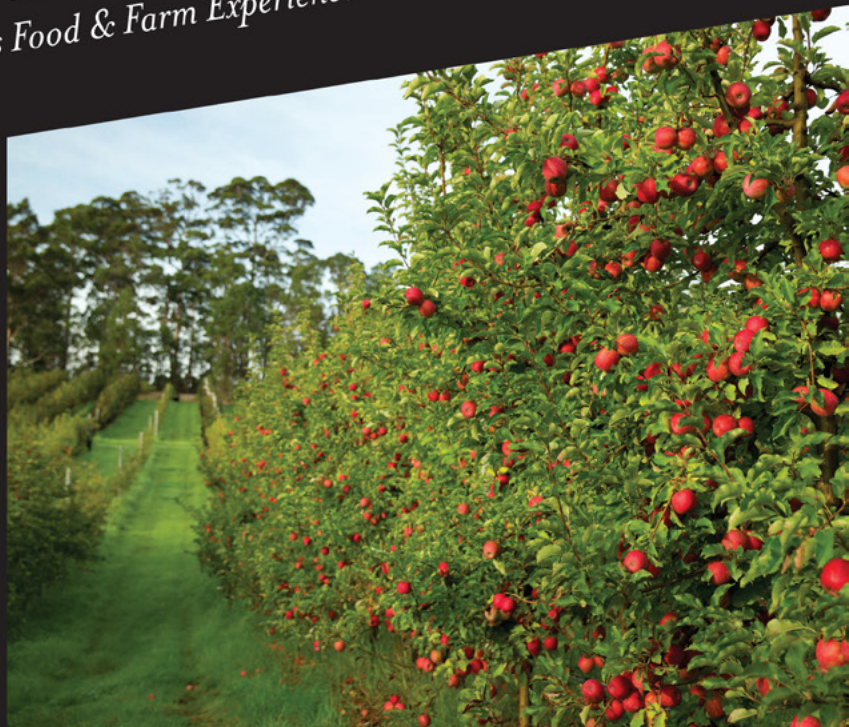


Genuinely

EXTRAORDINARY

Southern Forests Food & Farm Experience



Join our genuine down-to-earth farmers behind-the-scenes for your own Genuinely Extraordinary taste experience in the pristine Southern Forests of Western Australia.

southernforestsfood.com



GENUINELY EXTRAORDINARY SOUTHERN FOREST FOOD & FARM EXPERIENCE

The *Genuinely Extraordinary Southern Forests Food & Farm Experience* is a 5 day, 4 night tour providing you with a unique opportunity to meet our genuine down-to-earth farmers in the pristine Southern Forests of Western Australia and truly experience where your food comes from.

Tour highlights include:

- Meet genuine down-to-earth farmers and locals of the Southern Forests.
- Orchard walks amongst the fruit trees.
- Sunset wine and food experience.
- See, taste, smell and experience a truffle hunt with truffle dogs amongst the oak and hazelnut trees.
- Behind the scenes tours of the regions state-of-the-art packhouses and processing facilities – learn how your food is grown, picked and packed for your consumption.
- Enjoy locally prepared meals showcasing fresh seasonal Southern Forests produce.

DAY 1.

Make your own way to the Southern Forests in time for the welcome dinner at 6.30pm in Manjimup.

MEALS INCLUDED: DINNER

DAY 2.

Today you will take a behind-the-scenes tour of a state-of-the-art produce packing and processing facility to see how raw fruit and vegetables are transformed into juices, baby food, smoothies and more. Visit the local Farmers Market to taste and buy some of the regions great offerings, and on your way to lunch you will have a chance to climb a 51m high karri tree or just marvel at the head-spinning heights of these forest giants. Enjoy lunch at a boutique brewery set to a backdrop of towering karri and jarrah trees, and then meet some of the regions native freshwater critters, including marron. The evening will entail a truly unique dining experience at a field kitchen cooking school hosted by one of the region's renowned chefs.

MEALS INCLUDED: BREAKFAST / LUNCH / DINNER

DAY 3.

Start your day with a walk through an orchard to see fruit on the trees and understand how it is picked, packed and gets to market. Next will be a once in a lifetime truffle experience where you can learn how truffles are produced and then delight your senses with a truffle-inspired lunch and wine tasting experience. The afternoon will provide an opportunity to visit a local egg farm and get up close and personal with some of the happiest chickens in the Southern Forests to learn about pastured eggs and what makes them so special. This evening will introduce your tastebuds to some of the produce you will visit during your stay, as well as other tantalising tastes and genuine food and drink experiences.

MEALS INCLUDED: BREAKFAST / LUNCH / DINNER



DAY 4.

Today will commence with a tour of an apple packhouse so you can understand the passion and process involved to get a crisp and tasty apple safely from the tree to your fruit bowl. You will also get to visit some of the regions stunning natural environments including beautiful, natural karri and jarrah forests and if we are lucky a chance encounter with some of our native animals. Enjoy a tasty locally prepared meal at the Country Club featuring fresh, local produce prepared by locals themselves. The afternoon will provide a chance to 'shop-like-a-local' as you explore the streets and businesses to find your own genuine taste experience to take home with you, if shopping is not your forte, you can stay on at the Country Club for a round of golf with the locals. Finish the day with a stunning sunset winery tour and a hearty home-cooked meal.

MEALS INCLUDED: BREAKFAST / LUNCH / DINNER

DAY 5.

The tour concludes with breakfast at your accommodation, you are free to depart the region at your own arrangements.

MEALS INCLUDED: BREAKFAST

TOUR DATES

The *Genuinely Extraordinary Southern Forests Food & Farm Experience* runs monthly, across the first weekend of the month.

September:

Friday 1 September – Tuesday 5 September 2017

October:

Friday 6 October – Tuesday 10 October 2017

November:

Friday 3 November – Tuesday 7 November 2017

December:

Friday 1 December – Tuesday 5 December 2017

TOUR PRICING

Single \$1,698.07 per person.

Twin share \$1,478.62 per person.

Prices include regional hosts, accommodation, transport in the region, and meals and experiences as indicated in the itinerary.

Prices are confirmed until 31 December 2017, and indicative for all tours beyond this date.

WHAT TO PACK

It is recommended that you pack warm and wet weather gear, including jackets, as evenings can get cool in the Southern Forests and rainfall is a regular occurrence throughout the year.

Sturdy walking shoes and comfortable clothing are recommended for the tour.

Sun protection, including hats, sunscreen and sunglasses, are recommended as much of the tour is conducted in the outdoors.

PHYSICAL RATING

The *Genuinely Extraordinary Southern Forests Food & Farm Experience* requires a moderate level of fitness, as you will be walking around farms, packhouses, and nature experiences.

Some of the additional activities may require higher levels of fitness, such as golfing or climbing trees. We recommend you assess your capacity to participate in any additional activities prior to committing.



THE REGION

The Southern Forests region is situated 300km from Perth in the beautiful south west corner of Western Australia.

The region begins just outside Manjimup, where agricultural land is dotted with magnificent karri trees (*home of the internationally famous black truffle and Pink Lady apple*).

Further south is Pemberton where the forest is more established, with many karri trees well over 300 years old (*renowned for spectacular marron, potatoes, avocados and limes*).

Towards the coast lies the scenic town of Northcliffe surrounded by towering forests and rich coastal plains and wetlands (*recognised as prime grazing land that produces magnificent beef and dairy cattle*).

Further south is Walpole, which is set on the tranquil waters of the Walpole Inlet (*known for its honey and lush pastures that sustain prime livestock*).



CONTACT AND BOOKING DETAILS

For more information or to book your own *Genuinely Extraordinary Southern Forests Food & Farm Experience* visit www.southernforestsfood.com or call +61 (0)8 9772 4180.

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= EXTRAORDINARY =
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