

# tasty way to explore Byron Bay...

For 17 years, friends Karen Hirst and Jacqueline Weiley have shared many common interests - but food has always been their driving passion and seen them venture forth in search for culinary delights across Australia and overseas.

Both ladies also share a deep love of the Byron Bay area in northern NSW, just one hour's drive from Surfers Paradise - in a region famous for its climate, natural beauty, quality produce, and easy-going way of life.

The duo has now discovered a great way to showcase and celebrate the region's abundance of delicious food and fine producers - whilst also satiating their love of food; by creating a new 'tasty' tour for like-minded individuals and groups.

With the support and enthusiasm of local producers, Foodscape Tours was established to offer a unique tasting experience of the region. Whether you arrive for a corporate visit

or a weekend with friends, Foodscape Tours will leave your taste buds craving more.

The tour has brought together some of the best local producers including; Wildbite, Byron Bay Tea Company, Zentveld's Coffee, Gold Crest Macadamias, Saghtar Fine Foods, Alstonville Poultry, Rainforest Foods, Bangalow Cheese Company, Wallaby Snack Bars, Coral Sea Wines, and Stone and Wood Brewery.

Guests are taken on a relaxed bus tour in intimate groups of 12-20 visiting around 5-8 producers, which not only offers behind the scenes insights and delicious tastings of local fare, but also showcases the breathtaking views of Byron Bay and its hinterland. Different

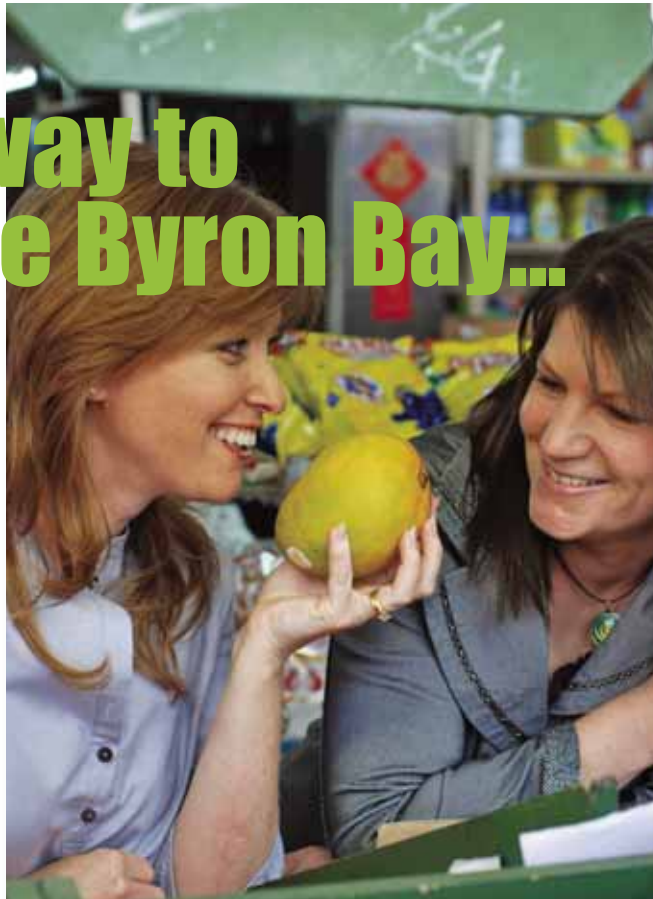
stores.

So, if you are planning a visit to the area make sure you book before you arrive so you won't miss the opportunity to experience this deliciously indulgent side of Byron Bay.

Foodscape Bus Tours operate on Thursdays and Saturdays from 9.00am to 5.00pm - \$139.00 p/p, includes transport, local guide, tastings and lunch. They also operate on Friday and Saturday from 9.30am to 2.00pm - \$99.00 p/p, includes local guide, tastings and lunch.

For further info: Ph 02 6685 9995 for bookings, or log onto [www.foodscapetours.com.au](http://www.foodscapetours.com.au)

Karen Hirst and Jacqueline Weiley



itineraries feature many different producers depending upon the season.

Guests can experience either the wonderful Foodscape Bus Tour, where travellers meander along country roads discovering 'hidden gems', including magnificent plantations, or a Walking Tour of Byron Bay uncovering some of its specialty

on the news plate

## Everybody's nuts

Ten gongs for a Byron Bay based gourmet food producer confirm that macadamias are on the tip of everyone's taste buds.

Brookfarm was awarded ten medals at the recent Sydney Royal Fine Food Show, including Gold for its oven roasted macadamia nuts with Australian spices. And profits from the Walkabout range of exotic fruit and nuts mixes, which won a host of silver medals, will assist the Australian-based Rainforest Rescue project in its aims to protect the Daintree Rainforest in North Queensland. Pam and Martin Brook's range of high quality macadamia-based products was first sold at the Bangalow Markets in November 2000. Today fame has spread and the products are distributed throughout the world from national and international airlines and hotels to independent supermarkets and department stores, plus in somewhat of a coup, they're on the shelves of the iconic New York department store Macy's.

"We're thrilled to win these medals," says a chuffed Martin Brook. "Over the years we have been fortunate to receive many awards for our macadamia muesli and now it's great that our new Walkabout fruit and nut range has also been recognized. It's a reflection of our hard working team, who like us share a passion for quality."

