

LANGHORN CREEK TRIP
Saturday 9th November 2013 - Report by Pat Austin

We left Morphett Vale at 8.45am with 5 vehicles in the convoy. After we crossed States Road 3 vehicles had disappeared, but with a little help from Ruth they eventually rejoined the convoy.

We proceeded to Clarendon where we had the Hydes join us for the trip. We then continued along the roads to Mount Bold Reservoir where we had an opportunity for a toilet break before continuing onto Meadows where we had another toilet break. Ruth kept us away from the bakery.

We then went to Prospect Hill for a morning tea break and another toilet stop. Prospect Hill is a small town that was devastated by the Ash Wednesday bushfires. The town is behind Kuinto forest and the Blackfellows Creek road leads to the Mount Magnificent Conversation Park. There is a museum at Prospect Hill which is open on Sundays and is full of the history of the town.

We continued via the back roads to Strathalbyn including a single lane track. Here we stopped for people to go to the bakery and another toilet break. From here we continued to The Winehouse at Langhorne Creek for wine tastings and some local produce. The \$35 red wines were well worth tasting. Once again this was a toilet break opportunity (critical for those tasting too many wines). Some wine was purchased for lunch.

We continued to Frank Potts Reserve for lunch but it was, by this time, getting cold and beginning to rain. The reserve has toilets so it has been taken over by campers some of whom seem to be permanent. We were joined by a number of mosquitoes; fortunately someone had some Aeroguard which saved the day.

We then proceeded to Newman's Horseradish Farm for more wine tasting and purchasing of local condiments and of course the obligatory toilet break. The \$30 2010 bottle of red made from the French Durif grapes was magnificent with an outstanding liquorice taste.

From there we followed the Lake Plains Road via Lake Alexandria to the Talinga Grove Olive Farm. Here they have olive oil, olives and beauty products made from the oil. The process of how the olives are grown and pickled was explained to us. The olive oil for sale was actually a blend of 3 different olive oils which we were able to taste to understand the difference between them. We were able to taste 2 different types of olives and some purchases were made. Of course there was also the usual toilet break.

From here the Hydes invited people back to their place for coffee. Some accepted but some decided it was, after 5 hours of being on the go, time to return home.

Thank you Ruth for the lovely day and all the work you did to make this trip enjoyable.