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## **Organic Garlic a winner with top Sydney Restaurants**

**It's always good to hear of the success of a small business - and Barrington River Organic Farm has recently enjoyed success with its crop of "Italian Pink" Garlic.**

Grown in the fertile foothills of the Barrington Ranges near Gloucester, this 'Certified Biodynamic' farm grows an annual crop of garlic, pumpkin and turmeric, as well as Organic Beef.

But it is the garlic that has stolen the show this year, with two highly acclaimed Sydney Restaurants now featuring the garlic in their menus.: "The Mumu Grill" at Crows Nest, and the internationally acclaimed chef Jamie Oliver's new restaurant in Pitt Street, "Jamie's Italian".

Italian Pink garlic produces a medium sized bulb of about 12 cloves per bulb with thin, pink-purple skin. It is a full-flavoured garlic that lacks the sting of some other varieties and stores well for up to five months.

Owner of the farm, Jan Goroncy, said he was proud his garlic crop has been so well received. "With such a small enterprise, there's a lot of work done by a very few people, so we invest quite a lot of ourselves in its success" he said.

Garlic is still available for sale through NTP Health Products, with the current crop likely to last well into April. Phone 1800 22 55 00.

***For more information, please phone NTP Health Products  
02 4997 2530***

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**As used at**



Jamie Oliver's  
Italian Restaurant  
in Sydney used  
our garlic to  
prepare this  
delicious creamy  
Garlic Risotto.

