

Meet the Producer

Introducing David and Maria of St Fiacres Farm on McDougal Road, Neerim South

Neerim Star: How long have you lived at Neerim South, and what brought you here?

David and Maria: We moved here in July 2006, so almost eleven and a half years. We looked at many places, but we kept coming back to this place. It just ticked all the boxes for us. We love it here.

Neerim Star: What do you produce?

David and Maria: We have had Angus beef for 6 years. We also grow seasonal veggies and make our own sauces, chutneys and relish. Our wines include Sangiovese, Grenach, Shiraz, Sangiovese Rosé and Tempranillo.

Neerim Star: What makes your produce special?

David and Maria: We rely solely on what we produce using organic principles. Our products are made without artificial flavours, colours and preservatives. The recipe for our tomato relish is from David's grandmother. It took a while to perfect, but it is very popular.

Neerim Star: Where can people purchase your produce?

David and Maria: The local IGA here in Neerim South and also the IGA at Trafalgar. We have a stall at several of the local markets such as Warragul, Jindivick, Rokeby and others. People can also buy online from Farmhouse Direct.

Neerim Star: What are your plans for the future?

David and Maria: Working towards having the farm pay its way. To increase production so we can supply markets in Melbourne and possibly further afield. We would also like to host more events like Picnic on a Farm.

Neerim Star: What do you like most about the Neerim Star.

Maria: I like learning about the strengths in our community like the talented artists. *David:* I like to know about the advertisers, because I like to support the locals.

Neerim Star: Thanks so much David and Maria for speaking with us, and sharing your passion.

For more information about St Fiacres Farm go to: www.stfiacresfarm.com.au

