

»»» NEWSLETTER «««

SUNSHINE NEWS

100% Australian grown, made & owned



»»» SPRING EDITION

As the season of Spring kicks off in 2024, it feels more like the middle of Summer here in the NSW Northern Rivers.

Whilst the heat is unseasonal, you don't see the sugarcane complaining. In fact, the cane is thriving with some of our growers telling us that their one year old crop is as big as most two year old crops....and growing.

That's good news for growers and millers with the price of cane and refined sugar at strong highs.

This sensational growing season coincides with the recent celebrations held at the Harwood Sugar Mill.

Sunshine Sugar and the Harwood Sugar Mill hosted the party of the sesquicentenary to thank the local community for its support.

This month we are proud to introduce a new section where we share ways our incredible Aussie brand has been showcased.

The high heat and sweet cane stalks have inspired this month's recipe.

So too, some handy hints and tips on how sugar can be used to help out in everyday life have been included.



TOP NEWS OF THE MONTH



150 YEAR CELEBRATIONS

The Harwood Sugar Mill has achieved a milestone 150 years of continuous operation and Australian ownership. To celebrate, a temporary museum was created to showcase 150 years of farming, milling and community.

On Sunday 25th August, the village of Harwood welcomed some 6,000 people who showed up to enjoy a community day at the sugar mill.

Sunshine Sugar and the Harwood Sugar Mill hosted the party of the sesquicentenary to thank the local community for its support.



HARVEST SEASON UPDATE

At Condong, the crop is cutting to estimate, which will deliver a season total of 460,000 tonnes.

At Broadwater, the crop is cutting above estimate and has been increased to 580,000 tonnes.

At Harwood, the crop is cutting well overestimate and has been increased to 620,000 tonnes.

The extraordinary growth has presented transport and operational challenges as the mills work to complete the crushing season by the end of November...not a bad problem to have.



BRAND HIGHLIGHT

A number of transport companies that we work with have upgraded their truck curtains with a Sunshine Sugar design. These photographs were taken by a

traveller on the M1 Highway and posted to Facebook with the caption "Wowza, what a way to end the week!"



RECIPE OF THE MONTH

>>> MERINGUES WITH BLUEBERRY COMPOTE

INGREDIENTS

- 6 egg whites, at room temperature
- 1 1/2 cups caster sugar
- 3 tsp cornflour
- 2 tsp white vinegar
- 3 tsp vanilla extract
- 300ml thickened cream

Blueberry compote

- 250g blueberries
- 2 tbs fresh lemon juice
- 1 tbs caster sugar

METHOD

To make compote, place blueberries, juice, sugar and 2 tbs cold water in a medium saucepan over medium heat. Cook, stirring for 4 minutes or until blueberries start to soften. Remove from heat. Reserve 3 tsp compote syrup and set aside to cool.

Preheat oven to 100°C/180°C fan-forced. Line a 35x40cm tray with baking paper.

Using an electric mixer, beat egg whites in a large bowl until firm peaks form. Gradually add sugar, 1 tbs at a time, beating until sugar has dissolved each time. Add cornflour, vinegar and 1 tsp vanilla. Beat until just combined. Add reserved syrup and partially fold in to create a marbled effect.

Spoon 6 even portions onto prepared tray. Using the back of a spoon, shape into 10cm discs. Bake for 1 hour or until meringues are dry to the touch. Cool completely in oven for 1 hour with the door ajar.

Using electric beaters, beat cream and remaining vanilla in a large bowl until firm peaks form. Divide meringues among plates. Top with cream and compote. Serve.



SUGAR HACKS AND TIPS

➤➤➤ SWEETEN COOL DRINKS

Want to sweeten your lemonade or iced tea?

Mix up a batch of simple sugar syrup to give your cool drink a boost of sweetness profile without having to deal with crunchy granules.

Step 1. Combine equal parts water and sugar in a saucepan and cook over medium heat, stirring often, until the sugar has completely dissolved (3 to 5 minutes).

Step 2. Let it cool and then add to beverages as needed.

Use 1½ teaspoons of simple syrup for every teaspoon of sugar you would usually use and store the syrup in the refrigerator for up to 2 weeks.

