

MEDIA RELEASE

PARTRIDGE ANYONE?

20 March 2018

What happens when a couple from Adelaide buys two rather large bush blocks on Kangaroo Island so that they can have holidays there?

Well, if you are Chris and John Kersley, you make the decision to move over permanently, and you set about building a house in a quite remote spot, overlooking 360 degree views of bush and the Southern Ocean.

After careers in nursing for Chris and machine operating for John, the Kersley's welcomed the opportunity to purchase two 100 acres bush blocks on the Dudley Peninsula, with only 15 acres of each block able to be used. The remaining 170 acres is Heritage listed.

So John started digging stone on the site, so that their unique and picturesque house could be built. While that took John several years to complete, he was content being busy.

But, when the house was finished, and everything else had been landscaped, dug out, planned and built, John found time to indulge a long-held passion – he wanted to breed pheasants.

"I'd always loved the look of pheasants, so I decided to have a couple," John said.

Of course, two pheasants became a few dozen, and along with the pheasants, came partridges, quail and turkeys.

John did what any self-respecting farmer would do, he learnt how to kill and dress the birds, and Chris learnt how to cook them ... but the Kersley's could only eat so many.

"A friend from the Adelaide Hills gave me some advice about the birds," John said, "and I looked around for a local outlet to purchase some of them."

A very happy partnership has grown between John's pheasants and partridges and Southern Ocean Lodge, with John supplying the Lodge kitchen with about 500 birds per annum.

The Lodge manager John Hird is pleased with the arrangement.

"Southern Ocean Lodge prides itself on using as much local produce as possible so of course we jumped at the opportunity to utilise the Kersley's partridges and pheasants," John said.

"Throughout late Autumn and the Winter we serve partridge or pheasant as a main course option at least one night per week."

“One of our favourite dishes is pheasant breast, with savoy cabbage, compressed apple, and sage and bacon caraway jus.”

John and Chris have learnt much about breeding these table birds, commenting that the pheasant is easier to manage, as they don’t attack each other.

“Partridges are loners,” Chris said. “They will have a go at each other, so they need careful management.”

The partridges and pheasants are marketed under the brand name Heritage Hill Game Birds, and can be purchased at the KI stall at the Central Markets in Adelaide.



For more information about this business email to heritage_hill@hotmail.com

This media release has been prepared with support from the Office of the Commissioner for Kangaroo Island.