



NOTICEBOARD July 2015

If you are a member and have any news or special offers you would like to share through the Fleurieu Food Noticeboard or social media please email: info@fleurieufood.com.au

Fleurieu Food Project Activities

We have plans for a new look Noticeboard, workshops, chef's table events, networking functions and are going to be active on our website so we would very much like to have the involvement of all significant food and food & wine businesses on the Peninsula.

Fleurieu Food Networking Night

Thank you to S.C Pannell Cellar Door who hosted 45 Fleurieu Food guests last Thursday night. It was a perfect opportunity to catch up with colleagues & friends, to hear about the future plans for the newly renovated Cellar Door & to found out about the businesses of some of our new Fleurieu Food Members.

Fleurieu Food Up & Coming Workshops

Two more workshops will be held this year.

Social Media and the Effective Use of Photography in Social Media

Date and Time: Monday 27th July 2015 from 3pm to 6 pm.

Presenters: Tania Shirgwin (BizEez Communications) and Heidi Linehan (Heidi Who? Photography)

Venue: The Old Vine Cafe, Aldinga

Attendees: All Welcome

Cost: \$20.00 per business

Working with the Media - 19th October at the Visitor Centre in McLaren Vale

More details to follow closer to the date

For enquiries and bookings please contact Pip Forrester on 0414 530 386 or pipforrester@westnet.com.au

Have you Registered Yet?- Fleurieu Peninsula A-Z Directory

As a result of Fleurieu Foods PIRSA grant we are releasing an updated version of the original A-Z directory- a functional and handy local produce contact guide for South Australia chefs & restaurants.

The directory will include as many qualifying Fleurieu Peninsula food and wine businesses as possible so please mention this to any local businesses you see fit.

Production won't take place until towards the end of the year but we would like to start gathering information ASAP.

If you haven't already sent your info in & would like your business to be listed please email your business name, products available, email, phone number & website to pipforrester@westnet.com.au or Ph: 0414 530 386.

2015 Fiesta! Olive Awards

It's on again and the 2015 Entry Form will be available from the FPF website soon.

The key dates are:

Entries close: 25th September 2015

Judging: 7th October 2015

Punters Pick: 10th/11th October 2015

Awards Dinner: 23rd October 2015

BUSINESS OPPORTUNITIES

Would You Like to Join the 2015 Gourmet Goodie Bag?

What you Receive: Exposure to over 500,000 local consumers at the 2015 Royal Adelaide Show with no cash outlay or staffing requirements, Reinforce brand awareness, Drive shoppers back to local retailers, Sampling opportunity – reach 5,000 consumers with your product and brand story paired with a clear path to purchase, Media & advertising campaign aimed at local shoppers – last year's coverage included The Advertiser, InDaily, Channel 10 News, ABC 891, InBusiness, Glam Adelaide, Foodland catalogues, Mix 102.3, FiveAA, Royal Show Guide and numerous food blogs, Dedicated social media campaign- Sponsored by Tucker's Natural, Food South Australia and Coles

What is Required: 5,000 units of product of your choice donated (delivered by 1 August), Product information and images, Brand logo

Please complete the [Participant Agreement form](#), sign and return to Sam Tucker sam@foodsolutions.com.au to confirm your participation by **30 JUNE 2015**.

2015 South Australian Food Industry Awards Program

Applications closing soon!

This is your opportunity to promote your brand to consumers and the food industry, and just for entering you are automatically eligible to receive two hours of FREE professional advice with a Food South Australia Service Provider of your choice!

There are many other benefits for entering including:-Increasing your business profile, Adding value to your brand, Benchmarking your business against the best, Developing and updating your business plan to use for future grant writing, bank finance, council approvals and other business occasions

The link for more information and to apply is <http://safoodawards.com.au/>

Please contact Chris Crago for more information or assistance and **applications close 5.00pm on Monday 6 July**.

Chris Crago, Marketing & Events Manager chris@foodsa.com.au

Ph 407 711 816 or 8303 9627.

An Opportunity to Good to Refuse! Members Can Save 30-50% Off Peak Electricity Costs

A quick list of benefits are: **Immediate \$\$\$ Savings + NO Capital Outlay + NO Lock-In Contracts + NO Maintenance Costs + NO Leasing Fees+ NO Product Risk**

Retail, commercial and industrial businesses that are tenants are equally eligible as owner occupiers.

You can access further information regarding Sanctus One at www.sanctusone.com.au and contact Glenn O'Rourke, details below.

Most retail, commercial and industrial businesses focus on sensible capital spending and operational cost savings so maybe interested in an energy solution through renewable energy, that requires no capital investment, has no lock in contracts and has the capacity to reduce peak power costs between 30-50%.

Many businesses have an interest in renewable energy solutions to reduce electricity costs but either large capital expenditure or long term, 15 year plus commitments, means that they decide not to proceed.

The only requirement for installation of these no capital systems is that the business has the need of a system of at least 5kw, which equates to a current quarterly electricity bill of around \$1000. This is an annual average usage of around 10,000 KWhs

Funding is available in the vicinity of \$30 million to provide these installations across SA and we would like to see as much invested into businesses in the Onkaparinga City LGA as possible, to see this City continue to be a leader in renewable energy targets.

You can access further information regarding Sanctus One at www.sanctusone.com.au and contact Glenn O'Rourke any time regarding this great opportunity on 0405 111 228
Email: glenno@sanctusoneindependentagent.com

2015 Australian Regional Tourism Network Convention

The 2015 ARTN Convention will be held in [Victor Harbor South Australia](#) from **Monday, 19th to Thursday, 22nd October.**

The ARTN Convention is the most significant annual event for industry, practitioners and government agencies engaged in regional tourism throughout Australia.

"Call for Papers" The Convention provides a forum to discuss, debate and investigate solutions to issues, challenges and opportunities facing regional tourism.

The Convention is for all sectors of the tourism industry to exchange ideas about ways to grow a sustainable regional destination and to showcase best practice success. The ARTN are now **"calling for papers"** from the industry.

You can now download an information summary pack by [clicking here](#)

MEMBER SPECIALS and EVENTS

Fire Wood For Sale

Plantation gum, cut, split & ready to use. Delivered to your door in a large tipper trailer. \$240 per large trailer load. **Contact Jill Stone on 0407 695 029**
or stone.jm@bigpond.com

What's on with From Humble Grounds

From Humble Grounds presents 'Winter Warmers' sessions at Penny's Hill. 4 Sunday sessions, as their pop-up cafe teams up with Penny's Hill winery, to not only warm your hands but your soul as well, relaxing in Penny's amazing warm barn & estate cottage. From Humble Grounds fine specialty coffee, sweet treats, good times will be on offer, followed by Penny's Hill cauldron casserole lunch around an open fire. There will be lots of space to sit and relax, or to have a game of bocce while the kids can run around and play on the beautiful grounds . Each week a SA guest musician will be bringing some sweet tunes, also Crackle & Pop Records will make a guest appearance, selling their unique records and mixing up a few tunes. The would love to see you there and to make you feel nice and cosy.

Free Entry.

Sunday Sessions - 12th July, 19th July, 26th July and 2nd August.

Open 9.30am to 1.30ish.

Penny's Hill lunch from 11.30am

281 Main Rd McLaren Vale

For further info contact Rebecca : 0435 478 211

What's on at Maxwell Wines

Annual Winter Feast at Maxwell's Ellen Street Restaurant- Saturday 22nd August 6.30pm
Be treated to a feast prepared by chef Tom Boden drawing on influences from medieval times.

Hosted by Mark Maxwell, the feast will invade and conquer your senses with smoked meats & fish and of course a hog or two roasted over fire with lavish quantities of Maxwell's robust reds & meads!

The feast will be held in the warmth of Maxwell's Ellen Street at their McLaren Vale Cellar Door. Open fires, both inside & out & hot mead on arrival will set the scene for a fabulous evening of food & wine.

Limited tickets available at \$130pp, all inclusive.

Chef Tom Boden leads the Ellen Street Restaurant team & brings years of International culinary experience. Toms food draws from local, fresh seasonal produce with a real home-grown flavour.

Ellen Street Restaurant is open every Thursday - Monday from Midday for lunch and on Friday nights for Street Food and Live Music in Summer. Please see the full menu & wine list attached

To book for the Winter Feast or for lunch call the winery on 8323 8200 to reserve your seat.

What's on at Waverly Estate

Enjoy a Dining and Cooking Experience with your host, Renato Di Stefano, at the impressive Waverley Estate, located on the Fleurieu Peninsula at Port Elliot. Nestled amongst towering gums, olives and petit verdot vines on four acres of spacious grounds, the property dates back to 1856 and comes with a fully equipped kitchen. The afternoon comprises a 4 course meal with wine, hands-on traditional Italian pasta making, recipes you can try at home and a little Italian language.

Available Dates

Tuesday 04 August

Tuesday 13 October

Cost: \$105 per person Start: 10:30am Finish: 2:30pm

One Day Italian Lunch at Waverley Estate Port Elliot

Register with Jeff Kahl by contacting Phil Hoffmann Travel Glenelg:

Call 08 8350 5718 Email jeffk@pht.com.au Alternatively call: 1300 790 663

Culinary Arts with Pip Forrester

Join Pip at her beautiful home near Willunga where you get to play in Pip's beautiful kitchen! Cook up a storm which is then enjoyed for lunch with fabulous Bosworth wine! The recipes, best of local and home-grown ingredients and all equipment needed is supplied.

Lunch is served with wine selected from the neighbouring Bosworth Winery while enjoying the stunning view, whether dining indoors or alfresco.

Cost: \$150.00 per person at Pip's home from 11am until lunch is finished.

Autumn Preserving Saturday 25th July 2015 11am–2pm

The Art of Slow Cooking Saturday 22nd August, 2015 10am – 2pm

Sauces & Dressings Part1 Saturday 19th September 2015 11am – 2 pm

Cured Saturday 29th October 2015 11am–2pm

To book contact Grace on 0414 553 917 or email grace@iprimus.com.au

What's on at Port Willunga Fine Foods

Port Willunga Fine Foods has had its own little guava making excitement in the 'magic cave'; or more simply the production area this season.

Feijoa, the pineapple guava, has been hot in the pot and is loved by many during tastings; it is also provided as a food service item for platters, it has a superb tart sweet flavour with a grainy texture.

And thanks to Jill Stone from Herbivorous they have started on a new guava product, Strawberry Guava Paste... different and yum! as some of their followers describe.

They will only be supplying the latter in one location in 2015 so stay posted to find out where.

For more info contact Trish White 0427 362 833

What's on at Fox Creek

Fox Creek Wines presents-The Money Tree by Brian Kowald
Brian is a local resident & artist of Willunga & is passionate about nature in all its glory. Inspired by the recent controversy in Willunga about the felling of historical trees, he has created an exhibition of art work expressing his thoughts & feelings about the importance of 'living' trees.

Fox Creek wines Cellar Door : **May 29- August 2, 2015**

Fox Creek Cellar Door

90 Malpas Road, McLaren Vale

P: 8557 0000

www.foxcreekwines.com

www.facebook.com/foxcreekwines..au

What's on at Red Poles

'The Ocean and Beyond' an exploration of textiles exhibition. **May 30th- July 19th**

An exhibition of work by sisters Wendy Redden & Denise Lithgow exploring the medium of textiles in sculptural & 2D forms inspired by coastal landscapes.

Red Poles

Licensed Cafe/Restaurant - Gallery - B&B – Workshops

McMurtrie Rd, McLaren Vale SA 5171

Ph: 8323 8994

www.redpoles.com.au

What's on at Currency Creek Winery

Currency Creek Winery presents 'The Old Fella & Linda McCarthy' performing together at last! Saturday July 11th from 6pm.

Tickets \$59.50 includes soup and main course buffet.

To book Ph:8555 4013 E: Functions@currencycreekwinery.com.au

Currency Creek Winery

291 Winery Road, Currency Creek

www.currencycreekwinery.com.au

What's on at Wakefield Grange

Wakefield Grange are happy to announce that they have received their second batch of ducklings to the farm. They look forward to offering pasture raised Pekin and Muscovy ducks again from mid August onward.

They are also pleased to announce that they will be working with Mandani Free Range Turkey to offer ethically grown whole birds from as early as mid July. Steve & Sue Allen have been in the Poultry Industry for about 16 years, always contracted to larger processing companies until this year when they decided to go out on their own and change the structure of their farm to create Mandani Free Range Turkey – fresh from the Fleurieu! Their farm is situated in Milang and they hope to target the local South Australian market with their beautiful, succulent free range product!

For those that aren't aware, their new little delivery truck has recently had steel rails installed to double as carcass transport to and from our local abattoirs of Strathalbyn and Normanville. This allows chefs the luxury of ordering whole pigs, lambs or quarters of beef to be delivered each Thursday with ease.

Contact Nathen Wakefield on 8558 2536 to discuss availability of cuts and pricing.

Wakefield Grange, 5455 Main South Rd Wattle Flat

P: 08 8558 2536

www.wakefieldgrange.com.au

orders@wakefieldgrange.com.au

What's on at Star of Greece

Closed for July for more renos; better views, improved dining, stay tuned!

The kiosk is also closed until the first weekend in October

Free BYO in August- Raid your cellar and BYO for lunch Wednesday to Friday or dinner Friday night and enjoy free corkage.

Functions @ the Star- They now accommodate up to 80 sit down and 100 cocktail style. The Terrace can be hired for a private function up to 30 sit down.

For Bookings: info@starofgreece.com.au or Ph: 85577420

www.starofgreece.com.au

What's on at FINO Willunga

The Trott Pie is back! The legendary shiraz and lamb pie created by David Swain and Greg Trott is back on the menu. Book in and let the team know you want the pie - it takes 40 minute to bake it for you.

To help you get through the gloomy winter and to enjoy your cellar Fino Willunga continue to offer no BYO on Fridays (lunch and dinner). So raid your cellars and enjoy the FINO food with your wine.

And the MARKET LUNCHESES are back. On Wednesdays, Thursdays, Fridays and Saturdays have a lunch of two entree size dishes based on market produce and a glass of wine for \$45.00.

To make a booking ring FINO on 8556 4488 or go to the website www.fino.net.au

What's in Season in the Fleurieu

Visit www.scoopsa.com.au to find out or to place a wholesale order.

Also check out the range of fruit from the self-serve 'orchard door' at McLaren Vale Orchards on Sand Rd, McLaren Vale

What's on at Langhorne Creek

'Treasure a weekend at Langhorne Creek'

Langhorne Creek is dusting off some hidden treasures of back vintages and museum wines for you to enjoy. Experience all that is special about Langhorne Creek; majestic river red gums, delightful cellar doors, sumptuous foods, platters made with local produce, and of course, great wine.

The Cellar Treasures weekend on August 8th and 9th will give you the opportunity to sample some of the best kept secrets Langhorne Creek has to offer while enjoying great food and a relaxed atmosphere. Experience a vertical tasting of your favourite wines and see how they've changed over the years, or simply compare two with a side by side tasting. It's a taste of Langhorne Creek history in a glass (or two)!

Make your way around the region, visiting as many as six different cellar doors and one very special Barrel Hall, opening its doors just for the event. Each location will offer visitors an exclusive opportunity to taste special back vintage and museum wines available on this weekend only.

With all that wine tasting sure to work up an appetite, why not make a booking and stay at your winery of choice for lunch. Selected cellar doors will be offering a range of menu items, created by their experienced chefs with regional and seasonal produce.

The local "Creek Cruiser" company provides transport options for those wanting a chauffeured experience – book with them on 08 8537 3316.

Why not enjoy both days and stay at one of many beautiful locations in and around Langhorne Creek. Visit www.langhornecreek.com/stay for more information.

Langhorne Creek Cellar Treasures Weekend, Saturday 8 and Sunday 9 August 2015
10am to 5pm

Location: Cellar Doors throughout Langhorne Creek. Free for cellar door tastings.
Bookings recommended for lunches

Further details Lian Jaensch Ph: 8537 3362

Email: info@langhornecreek.com Web: www.langhornecreek.com

Stay in touch with Fleurieu Food, click on links below...



Fleurieu Food Sponsor.....



Contact Wendy Greig
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