



## NOTICEBOARD June 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](mailto: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

Come & join us at S.C Pannell Cellar Door, 60 Olivers Rd McLaren Vale 5.30- 7.30pm on Thursday 25th June.

A great opportunity to get together with colleagues & friends at the newly renovated S.C Pannell Cellar Door.

Taste the food & wine from the venue & hear about their vision for cellar door, wine & functions.

**RSVP by Friday 19th June to [info@fleurieufood.com.au](mailto:info@fleurieufood.com.au) or phone Bronwyn on 0401 600 895**

#### Fleurieu Food Up & Coming Workshops

Two more workshops will be held this year one in late July and one in mid October.

- Social Media and Use of Photography in Social Media - last week of July
- Working with the Media - 19th October at the Visitor Centre in McLaren Vale

**For enquiries and bookings please contact Pip Forrester on 0414 530 386 or [pipforrester@westnet.com.au](mailto: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](mailto:pipforrester@westnet.com.au)**

## 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

### 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](http://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](http://www.sanctusone.com.au) and contact Glenn O'Rourke any time regarding this great opportunity on 0405 111 228**

**Email: [glenno@sanctusoneindependentagent.com](mailto:glenno@sanctusoneindependentagent.com)**

### Experienced Person Required for Children's Cooking Classes

Yankalilla Community Centre are in the process of planning their July school holiday activities, and are looking for an experienced person to run chocolate making for kids, or cupcake decorating, or any similar cooking type workshop.

Appropriate clearances and an ABN would be necessary.

**If this sounds like you, or someone you know please contact Julianne, Community Development Officer on 08 8558 0262 E: [juliannerilstone@yankalilla.sa.gov.au](mailto:juliannerilstone@yankalilla.sa.gov.au)**

## **The Inaugural Meeting of the Fleurieu Professional Women's Network (FPWN)**

**Friday 19<sup>th</sup> June 6:00-7:30 pm**, The Sophia Studio: 7 Main St Willunga.

Meet with other women to establish professional and social networks to enrich your professional practice and connection to our local community.

Attendance is by donation.

Light refreshments will be offered.

**Please RSVP by 12<sup>th</sup> June**

**Kerry Emerson: SMS 0403 946 652**

**Email: [kerryemerson@yahoo.com](mailto:kerryemerson@yahoo.com)**

## **Food SA Food and Grocery Code of Conduct Training Program**

The Food and Grocery Code of Conduct (Code) has the potential to improve trading relationships between retailers and their suppliers, it introduces a new regime for fair dealing in the industry.

To support suppliers understanding of the Code obligations, legal requirements and how to get maximum benefit from it, AFGC and Food SA in conjunction with NextGen are offering a comprehensive training program.

There are 5 critical sections to the training program: The role of the new Grocery Supply

Agreement (GSA), Code obligations and their intent and application i.e. waste and shrinkage, deductions, promotions etc., The impact on the trading relationship, Consideration on how to manage the code in your day to day engagement with customers, and Delegate assessment.

The Code training is interactive and practical, providing detailed information on each of the Code obligations. This includes the intent, legal framework, overview and real world case studies set against practical insight. At the end of the day delegates should have a clear understanding of the Code and its obligations as well as an action plan to take back to the office.

At the conclusion of the program, delegates will undertake an assessment task. On successful completion, they will be awarded the AFGC Code of Conduct certificate. This accreditation is intended to compliment the typical trade practices training suppliers undertake.

Registration is open from 8:30am ready for a prompt 9am start and you will be on your way home by 5pm. Unlimited tea, coffee and water will be available with breaks for morning tea, lunch and afternoon tea. The dress code is smart casual. A comprehensive workbook and case studies will be provided to each delegate. Please check the venue details when booking as we do deliver sessions at other venues from time to time.

### **Wednesday 24 June 2015, 8.30am for 9.00am start to 5.00pm**

Plant Research Centre, Waite Campus, 2B Hartley Grove, Urrbrae, Adelaide

Cost: AFGC/Food South Australia members \$600 for 1-2 delegates or \$500 for 3+ delegates non-member \$900 for 1-2 delegates or \$750 for 3+ delegates.

To register online click here [download registration form Code Training Registration Form \(for 3 or more registrations\)](#).

**For more information: Chris Crago Ph: 8303 9627 or 0407 711 816**

[chris@foodsa.com.au](mailto:chris@foodsa.com.au)

### Primary Producers Wanted

Are you interested in poultry production in South Australia? Fleurieu Poultry is a worker-farmer co-operative on the Fleurieu Peninsula.

To find out more contact Rick Duke

Ph; 0423 143 884 or [fleurieupoultry@gmail.com](mailto:fleurieupoultry@gmail.com)

[www.fleurieupoultry@gmail.com](http://www.fleurieupoultry@gmail.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

### What's on at Producers of McLaren Vale

**Saturday 6th June** Producers and Willunga Farmers Market Cook up a Sea & Vines event 'Market Kitchen Table on June 6th

Explore Willunga Farmers Market with Chair Pip Forrester, shop for ingredients then back at Producers to make cheese, sour dough pizza base, blend wine & share lunch.

Includes a 1 year Willunga Farmers Market Membership & market shopping bag, a producers apron, recipes to take home, transport from Producers to the Market & back, Lunch with wine & coffee & sweet, Sea & Vines souvenir wine glass.

**12 Guests only. Starts at 10am on Saturday 6th June \$165pp**

Sydney Morning Herald named Producers' Workshops one of "Top 5 cooking schools in Australia" so get along & check it out!

**To book contact Tori Arbon 0434 008 046 [tori@producers.net.au](mailto:tori@producers.net.au)**

**PRODUCERS [www.producers.net.au](http://www.producers.net.au)**

**67 Branson Road McLaren Vale**

### What's on at Star of Greece

**Free BYO in June and 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.

**Opening Hours-** Currently open Wednesday to Sunday for lunch, Friday & Saturday for dinner

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

The kiosk is now closed until first weekend in October

**For Bookings: [info@starofgreece.com.au](mailto:info@starofgreece.com.au) or Ph: 85577420**

[www.starofgreece.com.au](http://www.starofgreece.com.au)

### 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 30 June

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](mailto:jeffk@pht.com.au) Alternatively call: 1300 790 663

### What's New 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](http://www.wakefieldgrange.com.au)

[orders@wakefieldgrange.com.au](mailto:orders@wakefieldgrange.com.au)

### Culinary Arts with Pip Forrester

Join Pip at her beautiful home near Willunga where you get to play in Pip's beautiful kitchen!

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.

Overview: Meet Pip at 10am at the Willunga Farmers Market for a tour and to collect the local produce for lunch. From 11am head to Pip's home to cook up a storm which is then enjoyed for lunch with fabulous Bosworth wine.

Cost: \$150.00 per person at Pip's home from 11am until lunch is finished. Plus \$25 per person to start the day with Pip at the Willunga Farmers Market.

**Crabs & Other Sea Creatures** Saturday 27<sup>th</sup> June 2015 11am–2pm **BOOKED OUT**  
**Autumn Preserving** Saturday 25<sup>th</sup> July 2015 11am–2pm  
**The Art of Slow Cooking** Saturday 22<sup>nd</sup> August, 2015 10am – 2pm  
**Sauces & Dressings Part1** Saturday 19<sup>th</sup> September 2015 11am – 2 pm  
**Cured** Saturday 24<sup>th</sup> October 2015 11am–2pm

To book contact Grace on 0414 553 917 or email [grace@iprimus.com.au](mailto:grace@iprimus.com.au)

### 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](http://www.foxcreekwines.com)

[www.facebook.com/foxcreekwines.au](http://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](http://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](mailto:Functions@currencycreekwinery.com.au)

**Currency Creek Winery**

**291 Winery Road, Currency Creek**

[www.currencycreekwinery.com.au](http://www.currencycreekwinery.com.au)

### What's on at FINO Willunga

To celebrate vintage FINO Willunga have introduced NO BYO charges for FRIDAYS (lunch & 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](http://www.fino.net.au)**

### What's in Season in the Fleurieu

Visit [www.scoopsa.com.au](http://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 8<sup>th</sup> and 9<sup>th</sup> 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](http://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](mailto:info@langhornecreek.com) Web: [www.langhornecreek.com](http://www.langhornecreek.com)

Fleurieu Food Sponsor.....



**Contact Wendy Greig**

**2-12 Paul St**

**St Marys**

**Ph 8124 0000**

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