



NOTICEBOARD September 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

2015 AGM of Fleurieu Peninsula Food

All welcome- Angove Cellar Door, 117 Chalk Hill Rd, McLaren Vale on **Monday 14th September, 2015 at 6pm**. We invite you to join us for light refreshments after the formalities are completed

Fleurieu Food Workshops

1. Do you want to get more media exposure for your business? If so the next Fleurieu Food workshop may help you.

Workshop: 'Working with the Media'

Presenter: Davis Sly, Food and Wine editor for SA Life Magazine

Venue: McLaren Vale and Fleurieu Visitor Information Centre **Date and Time:** 9.30 - 1.30

Monday 19th October

Cost: \$20.00 per business

Details:

How can you interest the media to shine a light on your business? Will media exposure help -or will it hinder? Experienced food and wine journalist David Sly provides a valuable insight to the function and demands of modern media and what is looked for in stories that are published and broadcast. Learn how to pitch a winning story idea to journalists, find out what belongs in a press release, what the media is more likely to find attractive - and what is definitely not attractive. In addition to writing tips, this workshops helps focus on what elements are required in your marketing strategy that will result in a clear, focused and truly representative media profile for your hospitality business.

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

2. Do You Want to Improve your Ability as an Olive Oil Taster?

This unique workshop will help you appreciate the flavours of olive oil, both positive and negative, and practice your tasting skills. Taste this year's award-winning oils from national competitions.

Workshop: Olive Oil Tasting

Presenter: Briony Liebich, Sensory Analyst & Chief Judge Fleurieu Olive Awards

Venue: Our Place @ Willunga Hill

Date and Time: Tuesday 29th September 6:00 – 7:30pm

Cost: \$20 per person (\$30 for non-members)

Who should attend? Olive industry members, hospitality staff and keen foodies.

For enquiries and bookings please contact Briony on 0448 992 723 or email taste@flavourlogic.com

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 is available on the FPF.

Key dates are:

Entries close: 25th September 2015- **Entries now available on the Fleurieu Food website www.fleurieufood.com.au**

Judging: 7th October 2015

Punters Pick: 10th/11th October 2015

Fleurieu Foods Fiesta! Olive Awards Dinner

23rd October 2015 7pm-11pm

Fleurieu Food presents this special annual event to celebrate local food producers.

The best extra virgin olive oils and table olives from all over the Fleurieu Peninsula and Kangaroo Island will be announced at the 12th Fiesta! Olive Awards.

Indulge in a three course dinner highlighting the winning olive products while mingling with the producers behind them.

Venue: The Currant Shed, Ingoldby Rd, McLaren Flat

Cost: \$75pp, includes 3 course dinner, wine, beer & cider.

Book here: <http://www.eventbrite.com.au/e/fleurieu-olive-awards-dinner-2015-tickets-18408472236?aff=es2>

2015 Winnovation Awards Nominations Now Open

The Winnovation Awards aim to showcase the state's best female innovators, whether working within an organisation as an intrapreneur or running their own show as an entrepreneur.

Nominations, or self nominations, are now open for all innovative female South Australian residents - or businesses with an innovative women's program.

Nominating is quick, easy and free and can be submitted online here <http://www.winnovation.com.au/2015-winnovation-awards-nomination-form> in a matter of minutes.

BUSINESS OPPORTUNITIES

PIRSA's Functional and Luxury Food Project

Regional Information & Networking Sessions- McLaren Vale 15th September/ Adelaide Hills 22nd September

Food and wine businesses are invited to get involved with the *Functional and Luxury Food Project* through a series of regional information sessions, held by Primary Industries and Regions SA (PIRSA) and VTT Research Centre of Finland (lead researcher on the project). The project aims to identify growth opportunities in Asia and Australia through the development of value-added food, beverage and wine products.

Why would a food or wine business attend these sessions? Attendees will:

- learn more about functional and luxury food and wine products, the high value markets and the relevance for their business
- be the first to hear the initial research insights that will cover market analysis, trends, and technology and examine locally sourced materials, innovation and packaging
- have access to VTT and experts via a Q&A panel session to learn how South Australian businesses could capitalise on these opportunities.

Functional and Luxury Food Definitions

Functional foods are products that have had an ingredient added or removed that results in an increased contribution to wellbeing. (eg. Probiotic yoghurt, lactose free milk)

Luxury foods are products that are commonly characterised by their premium quality, recognisability, exclusivity and reputation. (eg. Wagyu Beef, Penfolds Grange)

Bookings <http://www.eventbrite.com/e/leading-the-future-of-sa-with-the-functional-and-luxury-food-project-info-and-networking-event-tickets-18090424948>

More about the Functional and Luxury food Project – www.pir.sa.gov.au/food

For more info please contact- Hayley Conolly, Senior Communications and Engagement Adviser | Food Projects

Strategic Communications and Engagement, Primary Industries and Regions SA - PIRSA

Ph 8226 2996 Mob 0438 645 950 Email hayley.conolly@sa.gov.au

Opportunity to Promote your Business

Are you interested in advertising your business on the new Fleurieu Peninsula Tourism website? www.fleurieupeninsula.com.au

The new website attracts thousands of visitors each month to find out more about the Fleurieu Peninsula Tourism Region.

For an affordable price and 12 months promotions on the website, your business will gain exposure to potential clients.

There is a specific section on Food & Wine – check out <http://fleurieupeninsula.com.au/food-wine>

If you are interested please contact Miranda Lang at mirandal@rdahc.com.au for more information.

T.I.M.E Education & Training

Food and Agribusiness is a key priority industry for the Federal Government and businesses can attract up to 75% of investment for upskilling team members. Funding is available, upon successful application, to the Industry Skills Fund, whether it's a one day training program or full Nationally Accredited Qualification.

T.I.M.E. Pty Ltd (Education & Training) have worked with companies such as Udder Delights Cheese, Treasury Wine Estates/Wolf Blass & Adelaide SkyCity Casino

They can offer onsite-training (subject to minimum no's). Key programs you may wish to "tap into" are Hospitality (i.e. Food Safety Handling & full Nationally Accredited Qualifications)

- Retail & Customer Service (i.e. sales customised programs & full Nationally Accredited Qualifications)
- Manufacturing (i.e. their facilitator works on LEAN principles to improve systems, practises and ultimately increase profitability of your business)
- Manual Handling
- Business qualifications(i.e. entry level business trainees through to leadership qualifications)

To find out more, please call Simone Hennessey from T.I.M.E. on mobile 0426 829 917

Brand South Australia Logo Use

South Australia is home to some of Australia's best brands including premium food and wine products. So it's time we make sure the world knows it.

With the new Memorandum of Understanding between South Australian fresh food producers and the Chinese *GuangZhou Jiangnan Wholesale Market*, our food exports are set to grow.

Being a South Australian food related business is something to be proud of, so use the State Brand to showcase this.

The State Brand is available for all South Australian companies to use and its flexible design allows it fit into your own marketing- see attachment. Plus it's quick to register, easy to use and FREE!

Brand South Australia can even help you incorporate the branding into your marketing.

If you have any questions, email marketing@brandsouthaustralia.com.au or register today at www.brandsouthaustralia.com.com/register

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 Red Poles

Nature's Palette exhibition opening Saturday, September 12 at 3 pm. Meet the artists and enjoy a glass of Paxton wines and some finger food by Red Poles

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 Waverly Estate

One Day Italian Lunch- Tuesday 13th October

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.

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

What's on at Maxwell Wines

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 at www.maxwellwines.com.au/ellen-street-restaurant/

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

Culinary Arts Productions & Pip Forrester Presents....

Sauces & Dressings- Saturday 19th September 11am-2pm

A great sauce or dressing can take a dish from good to memorable.

Master a selection from three of the **Sauce and Dressing Families** and their many variations, then enjoy the dishes created for lunch.

Start by exploring the extensive **Mayonnaise** family, in particular, **Remoulade**, which will be served with crudité for starters, and **Rouille**, to be served with a lovely

little **Bouillabaisse** entree. Then move on to the hot butter sauces, and make **Beurre Noix** to serve with **Seared Scallops**. Also covered, the **Hollandaise** family, concentrating on a **Béarnaise** for an oven baked **Fillet of Beef** main course. This will be accompanied by a fabulous Green Salad with Pip's famous **Vinaigrette** Dressing and also play with dressing variations, using Asian flavours.

This is a hands on workshop, so bring your favourite knife and an apron and come to play in Pip's kitchen and enjoy this fabulous lunch, the stunning view and Battle of Bosworth & Spring Seeds wines.

Cost: \$150.00 per person

Cured Saturday 29th October 2015 11am–2pm

To book for either workshop please contact Grace on 0414 553 917 or email grace_1@iprimus.com.au

What's on at Fox Creek

Fox Creek Wines presents: My Neighbourhood by Roe Gartelmann, August 3rd-September 30th. Roes work is well known on the Fleurieu peninsula where she has lived for more than 30 years.

This special exhibition is an eclectic mix, some painted on site & others more experimental abstract pieces. It's an exciting collection & well worth a visit!

A multi award winner with many accolades of note Roe exhibits through galleries Australia wide & works hang in collections all over the world.

Fox Creek Cellar Door
90 Malpas Road, McLaren Vale
P: 8557 0000

www.foxcreekwines.com

www.facebook.com/foxcreekwines..au

What's on at Wakefield Grange

Pekin and Muscovy ducks available from mid August onward.

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 orders@wakefieldgrange.com.au

www.wakefieldgrange.com.au

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 at Scoop SA

Scoop SA is proud to announce its new Farm Gate and Hot Pot Saturday. All the fresh Fleurieu produce that is delivered to many of the best and most awarded restaurants in SA and beyond is now available to the public at the Scoop farm in Aldinga. The seasonal produce is picked from their own grow houses where organic growing methods are followed, and also collected from many Fleurieu family run farms. Along with freshest fruit and vegetables, Scoop also stocks a wide range of Fleurieu gourmet goodies including olives, oils, nuts, dried fruit, chutneys, jams, fermented vegetables and much more.

On Saturday afternoons there is new treat. Together with Head Chef of Fino, Ben Sommariva, Scoop creates a Hot Pot dish. The Pot changes weekly according to what is freshest and abundant in the Fleurieu and could be anything from a seafood ramen to pine mushrooms with handmade tagliatelle.

It's a pretty relaxed and informal affair, run out of the back of our market pop-up caravan and if the weather is too wild we move the whole show into the cosy shed.

Farm Gate is self serve during the week Mon to Fri 10-4.

Saturday Hot Pot and Farm Gate is 12-4pm, perfect for a leisurely shop in the country-side and a delicious take home meal.

41 Paddys Row, Aldinga (just off Aldinga Road, South Road end)

rachel@scoopsa.com.au

Visit www.scoopsa.com.au to find out more, including what is in season, 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 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 minutes 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 LUNCHES 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

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

