



NOTICEBOARD May 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

Is being planned for July. Details will be sent out separately.

Fleurieu Peninsula A-Z Directory Reprint- We Need your Help!

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.

BUSINESS OPPORTUNITIES

Opportunity for Members to reduce business peak energy costs between 30-50%

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

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

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.

A quick list of benefits are: **NO Capital Outlay, NO Product Risk, NO Maintenance Costs, NO Leasing Fees, NO Lock-In Contracts & Immediate Savings.**

You can access further information regarding Sanctus One at www.sanctusone.com.au and contact Glenn any time regarding this great opportunity on 0405 111 228.

Glenn O'Rourke

Independent Agent, Sanctus One

Mobile: 0405 111 228

Email: glenno@sanctusoneindependentagent.com

Web: www.sanctusone.com.au

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

Friday 19th 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 12th June

Kerry Emerson: SMS 0403 946 652

Email: kerryemerson@yahoo.com

Taking Stock 2015 SME Sustainability Conference - Adelaide Hills, Fleurieu & Kangaroo Island

10th June 2015, Wallis Auchendarroch House, 17 Adelaide Rd, Mount Barker (enter off Dumas St)

9 am to 4:45 pm (registration open at 8:30 am)

Bookings: via the RDA website (bookings open 4 pm 16/3/15)

http://www.rdahc.com.au/events_calendar.html

Program includes:

Key Note Speaker: Rob Kerin - Regional Development – Structure and Opportunities

David McKay, Thomas Foods - Playing to Win

Sean Keenihan South Australia Branch, Australia China Business Council - The China Opportunity for SMEs

Dr Fiona Kerr, University of Adelaide – A Fair Slice of The (Apple) Pie, Results of Value Chain Analysis of the Apple Industry

David Basham, SA Dairy Farmers' Association – Free Trade Agreements, Opportunities and Benefits

**For more info contact Glenn Hickling
Economic Growth and Investment Officer
Economic Growth, Marketing & Communications
Ph: 8384 0502
Mob: 0414 374 756**

Free Workshop- Maximising Opportunities to Retain and Attract the Workforce you Need

Tuesday May 12th 5.30-8pm

Learn about....Why mature age workers are our greatest asset- How can you retain & attract the knowledge & experience of mature aged workers- How can mature aged workers help workplace productivity & regional growth- How to identify demand, supply risk & risk mitigation strategies for the mature age workforce (45 yrs +) in your business & region- How to develop a workforce plan- Workforce planning tools you can use to undertake demand & supply forecasting for your entire workforce.

Delivered by Workforce Planning Global for the Equal Opportunity Commission's Greatest Asset Project. Funded by the Office of Ageing, SA Health. Project partners include COTA SA, DOME and the Department of State Development.

Beachside Rooms 1 & 2, Glenelg Pier Hotel, 18 Holdfast Promenade, Glenelg.
To book click here www.greatest-asset-workshop2.eventbrite.com.au

Food SA Agribusiness Growth Program

Ready to grow your business but not sure where to start?

Food South Australia on behalf of Primary Industries and Regions SA is delivering the Agribusiness Growth Program to support small enterprises (with a turnover of \$500,000-\$1.5m) in the value adding agriculture, food and beverage industries.

The program aims to accelerate business growth, through expert business evaluation and coaching services for activities that will have a direct impact on your growth that would have not otherwise been undertaken.

A comprehensive business evaluation of your current business position and growth plans will be conducted between April and August 2015 giving recommendations for improvement. One-on-one business coaching in the areas of improvement needed for growth will be offered as a direct response to the business evaluation until September 2015.

Eligible and accepted businesses will receive a business evaluation and coaching for FREE.

To be eligible South Australian businesses must:

- be a financially viable and solvent South Australian registered agricultural value adding, or food or beverage business
- have been in operation for 2 years or more and incorporated in Australia with non-tax exempt status
- have products and markets with the potential to expand
- post farm gate value adding activity considered eligible includes turning milk into yoghurt, bagging lettuces etc
- be willing to provide information and data, including financial information to enable sound business evaluation
- have an annual turnover between \$0.5m and \$1.5m
- have some level of existing planning for growth which would benefit from independent review

Selection for the program is based on the businesses ability to satisfy the criteria and is on a first in first served basis up to the budget available.

For more information on the Agribusiness Growth Program contact: Samara Miller Export Projects

Ph: 8303 9417 or M: 0429 824 601

samara@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

www.fleurieupoultry@gmail.com

Are you Looking for Limes?

99 loaded lime trees and the owner would like people to have them!

Property (Peechabella Vineyards and B&B) is located at Langhorne Creek

For more info contact: Heather Osborne

P: 08 8537 3210 Mobile: 0418 848 924 Email: peechabella@ozemail.com.au

The 2nd annual Langhorne Creek Wine Show

185 regional wines entered for judging 113 were awarded medals, 20 of which were Gold. Unlike last year, this year lacked a dominating winery, with trophies being awarded to six different wineries. This made competition for **Producer of the Year** hotly contested and extremely close, coming down to a tense wine taste-off.

For a list of results visit www.langhornecreek.com/events/wine-show

MEMBER SPECIALS and EVENTS

What's New at Wakefield Grange

Attention chefs! Wakefield Grange are happy to announce that they are now producing pasture raised free range duck on their farm in Wattle Flat! The Muscovy, Pekin and Rouen Claire ducks are brooded indoors for the first 4 weeks of life before being moved onto pasture where they remain until processing at 8-12 weeks. The ducks are antibiotic free and fed a ration of GMO free grain along with free access to fresh pasture each day.

Contact Sophie Wakefield on 8558 2536 or via sophie@wakefieldgrange.com.au for more info or to place an order. Ducks will be sold as whole birds only and available to purchase from June onwards.

Wakefield Grange, 5455 Main South Rd Wattle Flat

P: 08 8558 2536

www.wakefieldgrange.com.au

orders@wakefieldgrange.com.au

Culinary Arts with Pip Forrester

Join Pip on May 23rd at her beautiful home near Willunga.

To begin with, a discussion of the displayed feature ingredients and a demonstration of techniques. Then 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 Pip's home where she will turn Alpaca mince into Italian Polpette, Lamb into Turkish Kefte, Fish into Burmese Koftas and Chicken into balls with Vietnamese noodle salad then enjoy them all 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.

Other classes to come include:

Crabs & Other Sea Creatures Saturday 27th June 2015 11am–2pm **BOOKED OUT**

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 24th October 2015 11am–2pm

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

What's on at Eat@Whalers

May 9th Dinner & Dance with Linda McCarthy.

3 course dinner \$65

To book Ph: 8552 4400 eat@whalers.com.au

Eat@Whalers 121 Franklin Parade, Encounter Bay

What's on at Producers of McLaren Vale

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

PRODUCERS www.producers.net.au

67 Branson Road McLaren Vale

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

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 'Cherries now available but be quick!'

What's on at Fox Creek

Fox Creek presents Josephine Newton- Natural Order Artworks Exhibition.

April 9th- May 28th

Handmade individual artworks using a range of natural, found objects & tiny glass beads. Josephine's unique artistic style reflects natural beauty, delicacy, serenity & order.

Fox Creek Cellar Door

90 Malpas Road, McLaren Vale

P: 8557 0000

www.foxcreekwines.com

www.facebook.com/foxcreekwines..au

What's on at Parri Estate

Delicious gourmet wood oven pizza's & other Italian delights at Parri's every Friday, Saturday, Sunday and public holidays. Cellar door opens at 11am, lunch from 12noon. There will also be special night time openings advertised from time to time and a live music, schedule soon to be released for Saturdays or Sundays once a month.

Parri Estate

Ingoldy Rd, McLaren Flat

P: **8383 0462**/ Lunch bookings P: 0456 619 716

www.parriestate.com.au

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Contact Wendy Greig

2-12 Paul St

St Marys

Ph 8124 0000

wendy@openbookhowden.com.au

www.openbookhowden.com.au