



NOTICEBOARD September 2014

What's on in the Fleurieu

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

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



Fleurieu Food AGM and Networking Night

A big thank you to Kate and Simon from the Smiling Samoyed Brewery for hosting the event, sharing their delicious craft beers and showing us around their operations situated with beautiful views over the Myponga Reservoir. They laid on a beautiful feast for everyone so please support their venture and visit them. Thank you to John DeLaine from Hahndorf Venison and Oz Harvest for updating us about their wonderful businesses.

Oz Harvest now has a truck that comes as far as Aldinga so if anyone has any food waste please contact them on 8162 9553 or via their website

www.adelaide.ozharvest.org.

Thank you everyone that attended or sent in a Proxy Vote. It was a lovely evening and gave many of us the opportunity to 'catch up' and find out what Fleurieu Food can offer their businesses.

Welcome New Board Members

Richard Angove

Richard has worked in a number of Australian tourism regions and has seen the benefits that a vibrant food industry and culture can bring to a region. He believes that food is a key draw-card to attracting visitors. Richard would bring a project-focused approach to the Board and would be a keen contributor to the further development of food in the Fleurieu region.

Nikki Govan

Nikki Govan is the owner/operator of the Star of Greece restaurant in Port Willunga. For many years, she ran her own marketing company, See More Solutions, and has served on numerous boards in South Australia. She has lectured at the Adelaide Institute of TAFE and Le Cordon Bleu and would bring a wealth of governance experience to the Fleurieu Peninsula Food Board.

An Official Welcome Back to our New Chairperson Pip Forrester. Pip is pleased to return to the Board to assist its' work in building the Fleurieu food brand, establishing relationships with key partners and helping business to thrive.

Continuing Board Members include **Campbell Haig**- No 58 Cellar Door & Gallery / Luxury Lifestyle Group Pty Ltd / **Grant Gartrell**- The Blueberry Patch & Elected Member of the Alexandrina Council / **Kristin McLarty**- A Director of the Board & Marketing Manager of Fox Creek Winery / **Todd Steele**- Chef and Owner of Catering Company Chef Steele / **Olga Kostic**- Small Business Advisor for Regional Development Australia and Treasurer of Fleurieu Food / **Bronwyn Busbridge**- Owner & Operator of Food Business, Spice Girlz & Vice Chair / Secretary of Fleurieu Food.

2014 Fleurieu Food Fiesta! Olive Awards

Entries for this year's competition close on 10 October, with judging to take place on 14 October. For further information contact Briony Liebich 0448992723 email taste@flavourlogic.com.

or download entries from www.fleurieufood.com.au/events/2014-fleurieu-fiesta-olive-awards-application/

Fiesta! Olive Awards Dinner- Save the Date

Fiesta! Olive Awards Dinner to be held at *Our Place on Willunga Hill* **Friday 7th November**

This year it will be very special as we pay tribute to Vince Scarfo and his brother in law, Luigi Palombo who were tragically lost at sea in February.

Vince and Lui were highly respected by those in the Fleurieu Food & Wine Industry. Vince was a great supporter of the Fiesta! Olive Awards and we mark his contribution to the region by naming the Best of Show Oil, the Vince Scarfo Trophy.

He was an inspiration, mentor, support and friend to many.

Proceeds from the dinner will be donated to Victor Harbor/Goolwa Sea Rescue Squadron.

Donations of wine for the dinner would be greatly appreciated. Please contact Rachel McMillan if you are able to support this wonderful cause

rachel@fleurieufood.com.au m. 0405 264 381

REGIONAL AND MEMBERS EVENTS

Harvest Festival McLaren Vale

Expressions of interest are now due for the Harvest Festival McLaren Vale-
17th January 2015, 11am until 8pm

Expression of interest strictly close FRIDAY 12TH SEPTEMBER.

Successful applicants will be notified by Friday, 26TH SEPTEMBER with full booking form and tax invoice.

To register your interest please click on the following link: <http://bit.ly/1vhbhNH>, this will take you directly to the Harvest Festival contact page and the Expression of Interest Form.

In the event of an over subscription for food (16) and wine stalls (13) the Harvest Festival committee will give preference to sponsors, VIP site holders and local businesses with local produce and then revert to a lottery system for final selection of stall holders.

Wine Stalls and Regional Market Marquee contact:

bronharvestfestival@outlook.com

Food Catering Stalls contact: karenharvestfestival@outlook.com

New Stall Holders Required for Willunga Farmers Market

WFM has been granted a site extension to the Library Car Park, and they are trying to fill it. Do you know a local food producers that would like to become a part of the family? Please let them know! Alternatively send them to the www.willungafarmersmarket.com.au to download the forms from the *Producers* section.

Support Shop Small – a National Movement

Shop Small is a nationwide movement that brings together support from the business community, governments and consumers to support small businesses. After a successful launch in 2013, Shop Small returns on 1 November 2014 and runs for the entire month. Visit www.shopsmallaustralia.com for more information on the program and its benefits.

Aldinga Turkeys Facility Closure

A message from Glenn Hickling to Fleurieu Food.

As you may have seen in last week's media, Ingham's has restructured its operations and will close the Aldinga Turkeys facility at 323 Foggo Road McLaren Flat at the end of the year. They have not yet indicated their intentions for this site, but I thought I would check to see if any Fleurieu Food Members know of any food processing or meat processing enquiries for sites in Onkaparinga?

This is a significant processing site:

- the land is within the Primary Production Zone and the Character Preservation District
- it's unlikely that rezoning would be considered
- the operation has existing use rights that has allowed it to expand over the years
- site is subject to tight conditions and an EPA licence.

The existing use rights would allow a similar operation to take it over and continue under these conditions, or we could consider a development application for a change of use or variation to conditions for a different food processing / distribution operation.

Please contact Glenn to discuss further:

Glenn Hickling

Economic Development and Investment Officer

Property and Commercial

Ph 8384 0502

Mob 0414 374 756

Glehic@onkaparinga.sa.gov.au

Food SA Export Opportunity- EOI Now Open

Food SA has just put a call out for local forms to register their interest in its new Asian Business Engagement (Indonesia, Malaysia, Singapore markets) program. For more info click here

<http://foodsouthaustralia.com.au/2014/07/want-to-develop-go-to-market-plans-for-south-east-asia/>

Keep Showing Your Love For Our State- VOTING ENDS THIS MONTH

The votes are in South Australia! You can now choose your favourite #SAFood business from the Top 20 and help them win the 2014 #SAFoodAwards Brand South Australia Consumer Award.

Congratulations to Fleurieu Peninsula based business and Fleurieu Food Member-Talinga Grove for making it in to the top 20!

You can vote for your #SAFood business via the following channels:

- Web: safoodawards.com.au/consumer
- Facebook: Voting tab [/safoodawards](#)
- Twitter: Tweet name or # of business and include @safoodawards #ILoveSAFood
- SMS: Text the # number of business to 0447 FOODSA (0447 366 372)

Entry is limited to one vote per person per platform, and **voting closes 30 September 2014.**

SATIC's Bushfire Ready Information Workshop

If your business is in a bushfire prone area, it is essential for you to have a **Bushfire Survival Plan**. As part of your **duty of care**, it is important that you make reasonable effort to **protect, educate and advise your guests and staff** about possible fire situations and what they are to do in the event of a fire.

Will your business be bushfire ready?

Attend SATIC's **Bushfire Ready Information Workshop**, delivered by the **SA Country Fire Service**, which is specifically designed for tourism businesses. This workshop will prepare your staff and operations for the bushfire season. Topics covered include: Bushfire Behaviour; Fire Danger Ratings; Bushfire Safer Places; Bushfire Safety and Survival Planning for Tourism

McLaren Vale Workshop

When: Wednesday, 17 September | 10.30am - 12noon

Where: McLaren Vale & Fleurieu Visitor Centre, 796 Main Road, McLaren Vale

[SECURE YOUR PLACE & REGISTER NOW](#)

Victor Harbor Workshop

When: Thursday, 18 September | 10.30am - 12noon

Where: Anchorage at Victor Harbor | 21 Flinders Parade | Victor Harbor

[SECURE YOUR PLACE & REGISTER NOW](#)

Investment: FREE for SATIC members | \$55pp for non-members

Morning tea will be provided. Bookings are essential.

International Rural Women's Conference

To be held in Adelaide on November 3rd & 4th 2014 at the Adelaide Event & Exhibition Centre, Adelaide Showgrounds.

Includes inspirational speakers, interactive workshops, networking & gala dinner. Topics include food security, health & wellbeing of rural communities, technology inspiring changes & women influencing agribusiness

For more info contact Carol Schofield on 08 8552 9412 M:0428 364 919

E: caroljschofield@bigpond.com

www.internationalruralwomensconference.com

Fleurieu Harvest Festival Concept

Below is an email Fleurieu Food received from Victor Harbor business owner Shirley Sunter.

Shirley would like to get this Festival up & running & is looking for any ideas, opinions or offers of help. Please contact her on the details below if you would like to assist in anyway.

Do you know about the East Local Week and Winter Harvest Festival they hold every year in the “Scenic Rim” in Queensland? Have a look at the attached program and website <http://www.eatlocalweek.com.au/>

What a fantastic thing to do on the Fleurieu. What makes it special is the farm field days. It started off a few years ago when one of the Kalfresh (veggie growers) owners married a marketing lady. She decided it might be a good idea for their brand to have open days where people could come and see how carrots were picked and processed. They weren't sure what sort of response they would get and it was overwhelming!! And it has literally grown from there into quite a few farm field days over a week, culminating with the harvest festival at the weekend. All the local restaurants promote local food for that week and at the festival there are stalls with all their local produce plus more. More details can be found at <http://www.kalfresh.com.au/main/>

The event gets really good media, and it is all about city people re-connecting to where their food comes from as well as putting that region in their minds when they go and buy their produce. It could do the same thing for the Fleurieu. Landline did a segment on it a few weeks ago – this should still be available on iview. <http://iview.abc.net.au/programs/landline/NC1432Q025S00> The segment starts at 18.10 into the programme.

The open farm days are crucial for the success of the event – we don't want just another craft and produce fair.

The idea would be to make it a Fleurieu wide (Normanville to Langhorne Creek) experience, culminating with a festival in Victor Harbor on Warland/ War Memorial Reserve.

The festival could incorporate the local farmers market with cooking demos of the local produce and fish.

Competitions with a farm/rural bent would be great to involve attendees. For example: Tractor pulling competition down the Esplanade from the Hotel Victor to Visitor information Centre; chicken races, rabbit races. A winter festival would be too cold and wet here, but a spring festival in the September/October holidays could be very successful.

Please contact Shirley Sunter

shirley@vhcycles.com

Tel: 08 8552 1417

Mob: 0428 205 259

The Hunter Olive Show

The Hunter Olive Show is on again this year led by Steve Mitchell.

Key dates are: All entries in by October 10th, except soaps which need to be in by

September 12th.

Judging is on November 1st and the awards presentation on November 20th.

For more info or an entry form www.hunterolives.asn.au/oliveshow.htm

MEMBER SPECIALS, EVENTS, SALES AND BUSINESS OPPORTUNITIES

What's on at Eat@Whalers

Book in now for your Christmas do+

Lunch \$28 per person (main & Christmas pudding)

2 course Dinner & DJ \$55

3 course Dinner & DJ \$70

Please email for the menu eat@whalers.com.au.

Bookings: 08 8552 4400

Sunday live music sessions 2- 430pm

Eat@Whalers, 121 Franklin Parade, Encounter

What's on at Fox Creek

TELLTALE & VINE

A family friendly event held in the spectacular surroundings of Fox Creek Vineyards in McLaren Vale. Hear a selection of South Australia's most beloved musicians, including Adelaide's musical darlings The Audrey's; The Bearded Gypsy Band fresh from their tour of Canada; the neo-soul, roots and jazz musings of Abbey Howlett & The Golden Realm; the talented Cal Williams Jnr; the inimitable Fiddle Chicks and then end the day with the soulfully party reggae rhythms of Irie Knights. There will be a variety of local artists including DIY screen-printing by Fools and Trolls, artistic installations from Adelaide based artists Kelly Jade and David Waldie. Food, wine, beer & coffee available.

Tickets available from: [Moshtix](#)

Saturday November 8, 2pm – 9pm

Fox Creek Cellar Door

90 Malpas Road, McLaren Vale SA 5171

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

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 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

If you do not wish to receive the Fleurieu Peninsula Food Noticeboard please reply to this email with 'unsubscribe' in the subject field

Fleurieu Food Sponsor.....



Contact Wendy Greig

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St Marys

Ph 8124 0000

wendy@openbookhowden.com.au

www.openbookhowden.com.au