

SLOW FOOD BLUE MOUNTAINS **Events listed for 2010**

#	Location	Name of Event	Day	Mth	Date	Address of Event	Contact	Event Description & Booking Details	Booking Contact/Details & Cost
1	Katoomba	Summer Harvest: Turning Your Bountiful Tomato Crop Into Soups, Sauces and Jams		Jan	18	The Carrington Hotel		Executive Chef Andy Fisher with 25 years experience cooking all over the world, from 5 star hotels to gourmet cafes, will show how to make the most of one of his favourite crops, tomatoes! Andy's great love is using organic produce from his own veggie patch.	Cost: \$20 per person Bookings: 4782 1111
2	Katoomba	Summer Blue Nose Wine Dinner January 2010	Fri	Jan	22	The Carrington Hotel	Jcahill@ncc.com.au	@ The Carrington Hotel, Katoomba, where their Sommelier, Andrew Russell, will again make a selection of wines from our Western Region and work with the Head Chef to design a Summer Menu.	RSVP with payment to 4782 1111 (Details tba). Cost tbc.
3	Katoomba	Wines of the West	Sat - Sun	Jan	23 - 24	The Carrington Hotel		Wine Tasting and local food produce over the long weekend in January.	Further Info: 4782 1111 (Details tba). Cost tbc.
4	Medlow Bath	Summer Harvest: The Art Of Pastry Making – Fresh Fruit Tarts and Afternoon Tea	Tues	Feb	2	Whisk & Pin Store and Café, Medlow Bath	Kerry@whisk&pin.com.au	Kerry Caloyannidis, Founder of Whisk & Pin, will conduct this workshop in Whisk & Pin's signature store based in the gorgeous heritage building of the old post office in Medlow Bath. Kerry has many years as a pastry chef, having worked in France, New York and Sydney. A maximum of 15-20 people for this workshop. Enjoy afternoon tea featuring the fresh fruit tarts after	Cost: \$35 per person Bookings: 0247881555 E: Kerry@whisk&pin.com.au
5	TBA	Summer Harvest: How To Make Apple Jam	Tues	Feb	2	tba	cloudlands@hermes.net.au	Bring along your surplus apples (we'll supply some too from our gardens) and learn how to make this delicious, old-fashioned jam with presenters, passionate cooks and good friends, Jeanette Grice and Anne Elliott. Jeanette Grice is the Founder of Blue M Food Co, famous for passionfruit and lemon butters, chilli and onion jam and other preserves. Jeanette will give us a few preserving tips along the way for best results and after we'll enjoy the fruits of our labours on thick slices of organic fruit sourdough bread and tea, chai.	Cost: \$25 per person Bookings: 4782 7376 Venue: TBA
6	Medlow Bath	Summer Harvest: The Art Of Pastry Making – Fresh Fruit Tarts and Afternoon Tea	Wed	Feb	3	Whisk & Pin Store and Café, Medlow Bath	Kerry@whisk&pin.com.au	Kerry Caloyannidis, Founder of Whisk & Pin, will conduct this workshop in Whisk & Pin's signature store based in the gorgeous heritage building of the old post office in Medlow Bath. Kerry has many years as a pastry chef, having worked in France, New York and Sydney. A maximum of 15-20 people for this workshop. Enjoy afternoon tea featuring the fresh fruit tarts after	Cost: \$35 per person Bookings: 0247881555 E: Kerry@whisk&pin.com.au
7	Katoomba	featuring Seasonal Summer Salads using Local Produce	Sat	Feb	6	Darley's Kitchen, Lilianfels Echo Point Katoomba		Some of the local seasonal produce to be used include figs, goats cheese, honey and locally-grown heirloom greens.	Cost: \$45 per head Bookings: Robert Smith, Private Dining 0247802100
8	Blackheath	Sumer Harvest: Herb Scones Using Herbs From Jemby-Rinjah's Kitchen Garden	Tues	Feb	9	Jemby-Rinjah Lodge	info@jemby.com.au	Chef Malcolm will share his secrets for making his perfect scones, so popular with Jemby guests! Malcolm has been Head Chef at Jemby since 2001 and has lived in the Upper Mountains for 40 years. Malcolm is passionate about food and the environment and his work at Jemby allows him to combine the two.	Bookings Ph 47877622 Email info@jemby.com.au Cost TBA

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10	Katoomba	Summer Harvest: Utilising The Native & Indigenous Ingredients of Australia & New Zealand	Fri	Feb	12	Mountain Heritage Hotel	chef@mountainheritage.com.au	and has a passion for using the native ingredients of both Australia and New Zealand. At this demonstration, Andrew will teach participants about some of the native ingredients available and then prepare several dishes on his menus - as well as one or two interesting cocktails.	Cost \$35. Duration 2hrs. Bookings and further details: phone 4782 2155, or Email chef@mountainheritage.com.au
11	Lawson	Summer Harvest: Good Enough To Bottle – Tips for Preserving Using Fowlers Vacola Equipment	Sat	Feb	13	Ben Roberts Café and Gallery,		Learn the simple steps for using Fowlers Vacola, look at equipment required and take home practical step-by-step sheets to keep.	Cost: FREE Participants may have morning tea or lunch (additional cost) if they wish in the cafe. Bookings: Ph 47591511
12	Blackheath	Summer Harvest: Chocolate Truffles With Local Honey and Hazelnuts	Sat	Feb	20	Josophan's Blackheath		A hands-on workshop working alongside Jodie Van Der Velden, twice winner of Champion Chocolate Exhibit, Sydney Royal Show, in an intimate group setting of maximum 6 participants. Learn also how to flavor truffles with infusions of fresh herbs such as mint. Take home a large box of chocolate truffles to impress family	Cost: \$40 per person Bookings: 4787 6333
13		Summer Harvest: Cooking With Weeds: Not all Weeds are the Same!	Wed	Feb	24	Cloudlands (main house) Katoomba.	cloudlands@hermes.net.au	Learn how to make pasties featuring Dock, a weed commonly found in our gardens. Participants will stroll through Cloudlands gardens collecting this "weed" before seeing how it can be combined with other fresh ingredients including local goats' cheese, to make a stunning filling for pasties. Further information will also be provided on other edible 'weeds'. Once the pasties are cooked, we'll sit on the verandah with escarpment views and sample the pasties with fresh salad.	Cost: \$25 Venue: Cloudlands (main house) Katoomba. Bookings: Ph 4782 7376 E: cloudlands@hermes.net.au
14	Katoomba	Summer Harvest: How To Make The Perfect Omelette With a French Influence	Thur	Feb	25	Katoomba St Café, Katoomba		Chef and former TAFE Teacher of Commercial Cookery, Daniel Eiggins, will demonstrate the tricks to making the perfect omelette using eggs from his free-range Leghorn Chickens on his 82 acre Gringkin property, where Daniel grows his own produce at an elevation of 1,250 metres. The omelette will be served with oil infused with local truffles, roasted tomatoes and	Cost \$35 per head Bookings: 4782 7466
15	Blackheath	Summer Harvest: Mystery Summer Dessert	Sat	Feb	27	Josophan's Blackheath		to create a beautifully balanced plated dessert to end a meal in spectacular fashion! Whilst learning the basics of dessert preparation and presentation, participants will also learn how to incorporate locally grown produce, as the dessert will be created around the freshest local produce available on the day. Take home recipe instructions and a new set of dessert making skills! Participants will work alongside Jodie Van Der Velden, winner of the 2009 Australian Chocolate Dessert Competition, in an intimate group setting of 6	Cost: \$40 per person. Bookings: 0247876333

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17	Katoomba	Summer Harvest: Gourmet Vegetarian Cooking Using Fresh Herbs From Your Garden	TBA	Feb	tba	tba	vego@lushious.com.au	fare and was part of the official Australian delegation to Terra Madre 2008 in Turin Italy, in October 2008. Terra Madre is Slow Food's international meeting of food communities representing food producers, local communities, cooks, academics and young people, respectful of Planet Earth and the diverse tastes, foods and cultures of the people who inhabit it. He will be cooking with participants a 3 course Thai menu using fresh herbs at his commercial kitchen in Katoomba, with participants sitting down and enjoying their Thai lunch at the end of the class.	Sid Stolk, Lushious Gourmet Vegetarian Catering Cost: \$45 per person, minimum 6 participants Bookings:0247827654 Mob 0432 143 523 E: vego@lushious.com.au
18	Wentworth Falls	Summer Harvest: Old Fashioned Tarts With a Modern Twist	tba	Feb	tba	Bunderra Blue Bed and Breakfast Wentworth Falls.	bep.snr@gmail.com	making pastry for tartlets and following through with creative fillings, some showcasing local ingredients and products. Afternoon tea will follow and a chance to taste the finished product.	Bookings: Email bep.snr@gmailcom Ph:4757 3461

Denotes independently organised events that are advertised to SFBM members or at which SFBM may have a stall or information.