



A snail, Slow Food and the Yarra Valley...

Slow Food Yarra Valley is run by a group of amazingly dedicated and committed volunteers. We enjoy our region and its diversity and are proud of our local producers, farmers and food & wine artisans. We feel we must support them to keep choice, nutrition and real flavour available for both now and future generations.

Our celebration of season is a celebration of diversity, sustainability and a slowly growing awareness of responsible eating.

Our aims are to share our spectacular arrangement of produce, fill our guests with our shameless quest for real food in all its simple glory and leave you wanting nothing more than... more knowledge, more tastes, more tables full of foods of the season and gestures from the heart.

For us to all enjoy the pleasures of our region we must respect the exchange we all have with our complete environment.

We are attempting to assist a local primary school with a school garden based on organic principles & heritage vegetables. We wish to work with the children first in the soil, then at the table. Facilitate an experience of seeing pasta come out of a hand turned machine for the first time, watch the tomatoes they have just picked simmer down into sauce then share a table with their classmates & teachers alike & all proudly taste the garden!

Slow Food's agenda is cultural, educational, charitable and scientific, all promoted through a philosophy of pleasure. Slow Food is a good thing. We hope to meet you soon.

www.slowfoodyarravalley.com.au
info@slowfoodyarravalley.com.au

Slow Food International www.slowfood.com



Slow Food®

• YARRA VALLEY •

For full list of events, bookings and inquiries:
www.slowfoodyarravalley.com.au or Brook 0414 516 884



Brochure designed by Can Do Design 5966 2797



Fill your pantry with Slow Food

• YARRA VALLEY •





Tomato Sauce Making in a big shed

What an amazing community - and beyond - moment. Celebrate the season with an amazing Italian tomato season tradition. Ann Creber, Lou Pagliani & a collection of those that know!! Please bring a couple of kilos of tomatoes with their very own story attached. During the sauce making a book will be being compiled of all the tomato stories; the tomato festival tradition & the story of Slow Food. Lunch to follow of - what else - Yarra Valley Pasta & tomato sauce with a glass of Gateway Estate wine to relax and swap your stories by. Take home a jar, your book & beautiful memories.

Date: Saturday 12th March
Time: 9am
Venue: Gateway Estate
Maroondah Highway Coldstream
Cost: \$55 Non Slow Food Members
\$50 Slow Food Members

We've got a crush on you

Start with fresh figs, fresh curd & chardonnay on the lawn. Grape picking with John Derwin then stomping the grapes back at the restaurant. (This juice will then be put in barrel for the attendees to have later). A bountiful picnic prepared by Lynne Derwin on the lawn, & petanque will follow.

Date: Sunday 13th March
Time: 4.30 for 5pm
Venue: Roundstone Winery
Cost: \$60 Non Slow Food Members
\$55 Slow Food Members
Bookings: (03) 9730 1181



Did Miss Muffet get to eat her curds & whey?

Pillows of curds & whey slipping between your fingers, mouthfuls of fresh pasta & sips of wine... all in a mornings work at the Yarra Valley Dairy. Let Jack show you how to make the freshest cheese possible on the farm. Then Lisa Colineri from Yarra Valley Pasta will let you watch & help - as she cooks us all local fresh pasta with fresh cheese for lunch. Sip on your wine, relax and enjoy!

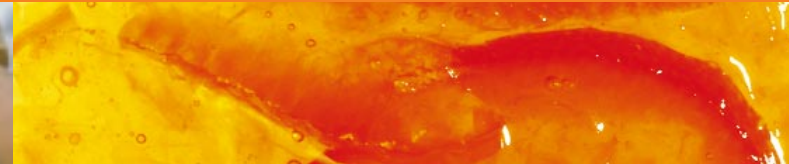
Date: Saturday 12th March
Time: 9am
Venue: Yarra Valley Dairy
McMeikans Road Yering
Cost: \$55 Non Slow Food Members
\$45 Slow Food Members

a place dripping with a

100 yrs of history and escapism...

Where did 'society' go at the turn of last century to be sumptuously indulged? The Hermitage, where now the deliciously overgrown Baron Von Muller designed grounds beckon us to enter another world - it will be amazing. Maybe a flute will tempt all to the lake - our food - done 'Slow' by Richard Hauptmann will travel through the garden with glasses satiating at each stop. Enter JW Lindt's studio to complete a dining experience that will be breathtaking!

Date: Saturday 12th March
Time: 6pm in the garden
Venue: The Hermitage
161 Maroondah Highway Narbethong
Cost: \$95 per head - food & wine
\$180 - with accommodation & breakfast



Preserving the season

Come on an orchard walk & be amongst the seasons gems. Off back to the shed and learn how to preserve them now - for later. A lite lunch in the orchard will follow. You get to take home a big jar of your pickings!

Date: Sunday 13th March
Time: 10am
Venue: Maroondah Orchards
Maroondah Highway Coldstream
Cost: \$45 Non Slow Food Members
\$35 Slow Food Members

Meat Curing Class - Cure the Rare Beast!

Join Richard Hauptman and Ken Boeder at Healesville's own, 'Ken's House of Quality Meats'. Start with a rare breed Large Black Pig and learn how to break it down. Then we're going to simmer and pickle the neck. Next, chill it in the poaching stock to suck the juices back in. Then we're going to slice it and serve it with pickles and bread. Now it's time to move down the pig and salt and lightly smoke the pork belly. To finish the day, learn how to "clean up the scraps" by making a few coarsely ground Italian fennel-and-garlic sausages. You don't want to waste a skerrick of these amazing old-breed pigs.

Date: Sunday 13th March
Time: 1pm
Venue: Ken's Quality House of Meat
Maroondah Highway Healesville
Cost: \$45 Non Slow Food Members
\$35 Slow Food Members



More events and information on our web site:
www.slowfoodyarravalley.com.au

Bookings are essential & numbers are limited call:
Brook Powell on 0414 516 884