



MEDIA RELEASE

WOLLOMBI VALLEY FOODIES UNITE IN ARTISAN FOOD SHOWCASE

When it comes to artisan food producers, the historic township of Wollombi in the lower Hunter Valley overflows with unique personalities putting their stamp on the culinary world. From specialty citrus orchards, olive groves, cheesemakers, bee keepers to permaculturists, cured meats and wine makers, the Valley has it all and for the first time a fine selection of producers have been drawn together to take part in the first Artisan Food Showcase as part of the Wollombi Small Farms Fair on Sun 3 November.

With a strong 'paddock to plate' and 'buy local' philosophy, the Artisan Food Showcase is as much about getting back to basics with natural, home grown products and skill sharing within the local community as it is about showing the wider community what hidden treasures abound in the Wollombi Valley.

"We have so much 'food talent' in the Valley," says Veronica Chambers, organiser of the showcase. "We want to be able to show visitors to the Fair that they are able to produce their own artisan food products with the tools they have in their own kitchen, that are healthier and more natural for their families and demonstrate the uses for some of the diverse fresh produce that is grown in this region."

The day kicks off at 9.30am on Sunday 3 November with a milking demonstration from resident Jersey cow Maybell, who is kindly donating a bucket of her fresh milk to make fresh ricotta cheese, followed by a fermented foods workshop where permaculture expert Rosie McDonald will demonstrate how to make naturally fermented ginger beer which is a great alternative to soft drink for the kids.

Long time Valley resident Rosamond Stace will be demonstrating how to make your own preservative-free butter while local bee keeper Louise Claesson will show you how to keep your own bees, extract your own honey using a stocking and have a range of jams she has made with her own honey as a more natural alternative to those made with processed sugar.

To top it all off, we are fortunate to have local Thermomix representative Cisca Supple who will put her creative talents to work with the help of the amazing Thermomix to make a sparkling wine, citrus sorbet using locally produced Noyce Sparkling Wine and specialty citrus fruit, 'Yango Gold' Poorman's Orange, only grown here in the Wollombi Valley.

"We are so excited to have this opportunity to showcase some of the talent that reside here in the Valley and show people the rich agricultural diversity we have here in this part of the Hunter Valley," said Veronica Chambers.

The Artisan Food Showcase will be held at Wollombi Hall on Sunday 3 November as part of the annual Wollombi Small Farms Fair. For a full programme of events, exhibitions and other Fair details please visit www.wollombismallfarmsfair.com.au or visit our Facebook page.

What: The Artisan Food Showcase
Where: The Wollombi Hall
When: Sunday 3 November

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