


Slow Food®
Adelaide & Barossa

Barossa
1-4 OCTOBER 2009
slow
traditions & transitions



The Barossa has long been known as a food haven, a place where the evolution of the 'waste not want not' principle has simmered into an industry in its own right.

With 2009 Barossa Slow highlighting the traditions and transitions of our food culture, visitors to the region have a rare opportunity to immerse themselves in the very heart of these customs, to meet the makers and savour the exciting elements contributed by insightful newcomers.

The current custodians of the Barossa culture acknowledge the rich history of tradition, stemming from European settlers finding their way in an unfamiliar land and resulting in a melting pot of delicious food styles. This exciting but intimate event is lead by the very people who hold these traditions dear, knowing it will feed the souls of passionate cooks and those interested in the paddock to table lineage.

We invite you to immerse yourself in Barossa Slow, a movement that started in Italy but typifies how we do things - slowly but surely, lovingly and carefully. It's about mixing tradition with the now, progressing but withholding, being commercially viable but maintaining integrity. Bringing it back, moving it forward. Keeping it real. Slowing us down.

Come and join our table.



THURSDAY 1ST OCTOBER

The Long Table

*'The Farm' Function Centre,
Samuel Road, Nuriootpa
6.30pm*

Respect is the essence of slow cooking - the soil we use, the stock we raise, the habitat we enjoy, the people we share with and the thoughts we have.

Join us this evening for dinner at this evocative Barossa venue, which proudly reinforces the theme by maintaining traditional integrity in a contemporary setting. With deliciously welcoming food, the subject of carving will arise - a ritual that is known for improving the looks, taste and texture of meat. A ceremony 'The Order of the Steels' will accompany this dinner, exploring the often-overlooked importance of carving, along with delicious wines and famous Barossa hospitality.



FRIDAY 2ND OCTOBER

The Producers Table

*Producer Classes 9.30am - 11.30am
Producers Picnic 12.00pm - 2.30pm*

Today's schedule takes you into the inner sanctum of Barossa food life - a behind the scenes experience rarely seen by visitors. With a collective of Barossa artisans awaiting your arrival, the food you'll discover today is accessible back home but the knowledge you garner will be yours alone. This is the 'secondary produce' journey, where cooks, chefs, a cheese maker and local butchers will showcase their products and reveal their philosophies. Wherever you go your senses will be stimulated and your mind expanded with an experience not available to the general public. Following your class, all participants will come together for a producers' picnic, where you will visit produce stalls with your newfound knowledge, select your favourite foods from local stallholders and construct your own delicious regional lunch.



Wash Rind Cheese Masterclass with Barossa Valley Cheese Company: This structured masterclass explores the gentle process of manufacturing, starting with the influence of the environment on milk quality and ending in a comprehensive tasting of the perfect wash rind cheese.

Pastry and fruit preserving class at Carême Traditional Pastry: Pastry chef William Wood of Carême teams up with local doyenne, Esme Hein to present a cooking class embracing the 'waste not want not' fruit-preserving tradition and its place in delicious handmade pastries.

Cooking class with Saskia Beer of Barossa Farm Produce and Gill Radford: Hosted at Maggie Beer's famous Farm Shop, Saskia, with friend and local chef Gill Radford, presents the ultimate Barossa 'chook' cooking class, acknowledging that the correct feeding and rearing of poultry contributes greatly to a mouth-watering result.

Smokehouse tour with Schulz Butchers: Look, taste and smell the intoxicating atmosphere of the smokehouse, learn traditional curing methods and discover how these long-held customs result in the delicious smallgoods we all enjoy today.

Please book early - numbers are limited and a preference system for the classes is in place.

Torbreck Terroir

*Roennfeldt Road, Marananga
3.30 for 4.00 pm start, concludes at 5.30*

Torbreck Winemaker David Powell thinks a lot about dirt. Loves it, breathes it, believes in it.

He has long established a name for exceptional wine from exceptional vineyards. And exceptional vineyards start with the soil, the terroir. Take a walk in David's world, where choosing the right sites and blending the sum of their parts results in the brand which is so famous around the world. Taste the result, absorb the philosophy and change the way you think about where you stand.

The Cellar Table

7 pm

Where you end up tonight is in the lap of the food gods. What is for certain is an intimate dinner, maybe in the kitchen of a winemaker or a cosy cellar door, or possibly the dining room of a well-known chef. These are the people whose names are public but lives are private. They are at the top of their industry, the peak of their profession and they are hosting dinners that money just can't buy.

A Barossa Journey

8.30 am – 3.30pm

Buses depart Peter Lehmann Wines at 8.30am

Put on your coats and pull on your boots, this morning you will meet the region's primary producers. The ticket price includes breakfast at the Farmers Market, an inspiring journey of provenance and a delicious country lunch.

Barossa Farmers Market

Saunter through an old vintners shed, littered with stalls of fresh produce, farm raised meats, delicious breads and tantalizing pastries, catching up with your newfound friends. Enjoy a coffee and a famous Market breakfast burger and absorb the bustling atmosphere of the local market - it's our favourite day of the week.

The Journey

Take note of who you meet this morning as you may be at their property within the hour. These are the primary producers of the region and there's much to share about raising, rising and grazing.

Four parallel journeys will embark from the market and once again, this is an experience not normally available. Primary producers in the region rarely open their doors for outsiders - their days are filled from dawn to dusk with the hands-on involvement of looking after the land, their flocks and their produce.

Agricultural integrity is a major part of the Barossa Slow philosophy and those farms visited today are chosen for their passion and honesty. Become aligned with those who uphold their principles and refuse to compromise for the sake of profit margins or an easier life.

Each journey will visit four different primary producers...

Stretch your legs in the rows of orchards, the mainstay of early Barossa life. This is where the traditions hold fast, where fresh fruit is gently crated or preserved to help the family through leaner times and seasonal challenges. The custodians of these orchards have often been involved for generations, guarding their family traditions to produce the mouth-watering variety we enjoy all year round.

Visit a dairy, where there is much to learn about milk and by-products, herd selection and the consequent flavours. Absorb new knowledge about the processes of milk farming and why nothing is as it seems. Go home with wisdom that makes you think twice at the supermarket shelves.

The meat producers you will visit, whether they be pork, lamb or poultry, are doing things differently to the broad approach grazing concerns that service large stores and big industry. These are the growers who respect their animals; those who know that the life they lead in the paddock will affect their taste, texture and tenderness.

And that's not all you will experience, the Barossa is also home to olive growers, market gardeners, those excelling in organics and specialist fields and of course, not forgetting, our famous vigneron. Those whose lives are richer through working the soil, growing the best they can and sharing the abundance with all.

Each of these unique tours will culminate in a delicious traditional lunch with wood fired oven at its core to round off an inspiring morning.

Details of the individual producers you will visit will be provided at ticket collection.



Talking Tables

Peter Lehmann Wines, Old Redemption Cellar

*Talking Tables 5.30 – 7.00 pm
Dinner from 7.00pm*

An intimate and convivial evening lies ahead for the penultimate function of Barossa Slow. Gathered at small settings will be custodians of knowledge, those who live and breathe their traditions and take their role to pass on their expertise seriously, with a light-hearted approach to sharing.

A relaxed and informative progression of 20 minute talks will enable you to get to the nitty gritty with winemakers, food producers and those who take their backyard passions to heart. A cross-generational team of locals will share their obsessions and family values with a great deal of humour and style.

Young and old, casual and informative, these presenters will share how this community is ensuring that the traditions they uphold propel and complement the food we are enjoying today.

And at 7.00 pm when you've learned a few new tricks, a traditional meal with a modern twist will be served to you and your new friends, demonstrating how traditions and transitions is a way of regional life.





SUNDAY 4TH OCTOBER



MONDAY 5TH OCTOBER

The High Table

11.30am – 1.30pm

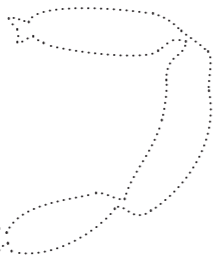
It's Sunday and the Barossa traditions and transitions are reflected across the spectrum - food, religion, place and most importantly - people.

After a lazy morning, join your friends at the Angaston Town Hall for a "Challenge of the Robes", where men of the cloth, local wine fraternity Barons of Barossa and regional butchers come together to debate the subtle differences between the smoke houses of the Barossa. It's a passionate subject. Be involved and enter the debate, or sit back and enjoy the banter while enjoying delicious pastries and a light brunch.

Afterwards, take a stroll along the Angaston main street, relax with a coffee, visit one of the many beautiful retail outlets, have a glass of wine or immerse yourself in the local history at the Village Green arbour.

The official part of the program is over, but take the time to soak up the area you now know so well. There are other businesses who embrace and uphold the regional lifestyle so if you've slowed down but are not ready for the ending, saunter through the many beautiful galleries, antique stores, book shops, gift stores, wineries, restaurants and cafés. Follow our guide for ambling through the Barossa, details will be provided in your ticket package.

The Barossa Slow program is available online at www.barossa.com/barossaslow



Please note that maps, times, preferences and additional information will be provided at ticket collection.

Barossa Slow is an associated event of Slow Food Adelaide and Barossa, the first Slow Food Convivium in Australia.

For information about Slow Food Adelaide and Barossa activities, contact:

Bruce Guerin 08 8272 9695
or 0408 083 249
adelaidebarossa.sa@slowfoodaustralia.com.au

For more information about Slow Food, including membership, go to www.slowfoodaustralia.com.au
Annual membership is \$99 single, \$132 joint



GETTING HERE

October is a beautiful month in South Australia, where the nights are clear and the days are warm. It's also a popular time in the Barossa, so we encourage you to book your travel early to secure a good spot.

For accommodation, air travel, car hire and touring:

South Australian Visitor & Travel Centre
1300 655 276 or www.southaustralia.com

For accommodation, transport and general services in the Barossa region:

Barossa Visitor Information Centre
1300 852 982
www.barossa.com

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Barossa Slow Booking Form

Once your booking is processed, you will receive confirmation with a full itinerary, including details of your Producers Table event.

Participant details

Name _____

Address _____

City _____ State _____ Post code _____

Telephone (day) _____

Telephone mobile _____

Email address _____

Do you have any special dietary or physical requirements? _____

Method of payment

Visa Mastercard Amex Cheque

Expiry date /

Signature _____

Please mail your registration form with payment to:

Barossa Slow

PO Box 420

Tanunda South Australia 5352

Or fax to: 08 8563 0616

For registration assistance, please phone Julie at Barossa Grape & Wine on 08 8563 0650 or email bgwa@barossa.com.

Event	Day	Slow Food members tix price	Non-members tix price	Total
The Long Table	Thu 1/10/09	{ }@ \$76.50	{ }@ \$85	
The Producers Table	Fri 2/10/09	{ }@ \$67.50	{ }@ \$75	
Torbreck Tour	Fri 2/10/09	{ }@ \$58.50	{ }@ \$65	
The Cellar Table	Fri 2/10/09	{ }@ \$76.50	{ }@ \$85	
A Barossa Journey	Sat 3/10/09	{ }@ \$121.50	{ }@ \$135	
Talking Tables	Sat 3/10/09	{ }@ \$99	{ }@ \$110	
The High Table	Sun 4/10/09	{ }@ \$58.50	{ }@ \$65	
Complete Package (includes 1 ticket to each event)		{ }@ \$558	{ }@ \$589	

Subtotal

TOTAL

Slow Food member number _____ Expiry date /

Participant name: _____ Please select 4 options in order of preference

The Producers Table	1st	2nd	3rd	4th
Washed rind cheese masterclass				
Cooking class with Saskia Beer				
Smoke house tour				
Pastry & fruit-preserving class				

Bookings close Wednesday
23rd September 2009

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Curcumbess
\$1.10 - Kg

zucchini
\$1.10 - Kg

corn
4 for \$1

RUNNER
beans
\$2.20

dwarf
beans
\$2.20

Please join us in thanking:



Appellation



Barossa Farm Producers
www.barossaappellation.com



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY



Hutton Vale - Charles Melton Wines - Maggie Beer Products

Carême Pastry - Bethany Wines - Tucharke

Staging an event such as Barossa Slow simply isn't possible without the generous support and passionate commitment of many organisations, individuals and the Barossa community.

Barossa Slow 2009 Committee

Jan Angas (chair), Claire Wood, Liz Russell, Sharyn Rogers, Bruce Guerin, Angela Heuzenroeder, Jodhi Thoms, Mark McNamara, Barbara Storey and Rachael Duncan.

Special thanks to the Barossa's artisan food producers and winemakers.

Please note all program details are correct at the time of publication.

The Barossa Slow program is subject to change at any time without notice.

We encourage you to enjoy wine and all alcoholic beverages in moderation for your safety and the consideration of others.

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