

SLOW FOOD NOOSA CONVIVIUM NEWSLETTER FEBRUARY 2008

A happy new year to all our Slow Food members from your committee.

A new year and we welcome a new Leader/President, Daniel Mosedale, owner-chef of the 'Blue Angel' restaurant in Noosaville. Introducing the rest of the committee, Anne Marshall, secretary, Karen Hunter, treasurer and membership officer, Anne Briggs, email communicator, Jayne Keogh, publicity officer, Rhonda Hammer, Jeroo Pavri-Thomas, Tessa Ritchard, Katrina Ryan, Matt Golinski and Peter Wolfe. We look forward to another year of conviviality, fun and friendship at our functions and monthly breakfasts.

Now a message from our International Leader, Carlo Petrini:

'A Happy Slow New Year to you all. We have experienced a host of joyful, imaginative and adventurous events during 2007. Just to mention a few – the journey along the river Po by students at the University of Gastronomic Sciences, the International Congress in Puebla, the Vignerons d'Europe, Slow Fish, Cheese and the multitude of events organised in so many countries by each of you in your local areas.

The association has continued to grow and I am proud to announce that the number of Slow Food convivia worldwide is now 1003!

The International Congress enabled Slow Food to renew itself in the light of its history and developments over the last four years. The principles of 'Good, Clean and Fair' and Terra Madre have redrawn and extended the borders of our world. Our desire to see the universe of food as a network of interacting diversity is taking on new forms.

Our original insights into the importance of slowness, pleasure, conviviality and the value of tradition in the current global context, are acquiring new connotations. They now include protection of the environment, safeguarding cultural identities in a holistic sense, defending the local context and local economies as the preferred setting for developing new models of living.

After 20 years of work, friendships, passion, study and commitment, I feel that many more good times lie ahead of us. I hope you all have a Happy and Slow 2008!'

Carlo Petrini'

Slow Food Noosa Program for 2008

The committee has been brain-storming a few ideas and hopes to come up with another 6 enjoyable functions for members this year.

❖ SLOW FISH - on Monday 17 March at the 'Blue Angel

An evening demonstration from Matt, Daniel, Katrina and 3 other leading Noosa chefs, of their favourite fish dishes, to inspire you for the Easter menu, to sample, ask questions and have fun. Wine may be purchased from the bar.

❖ SLOW FOOD CALSOCADO SPANISH FESTIVAL –in late April or May-alfresco

A late Sunday lunch to celebrate the harvest of the locally grown unique calcot shallots with other delicious things Spanish, accompanied by Spanish-style wines presented by Black Pocket Wines from the Granite belt.

❖ SLOW FOOD FILM WITH FOOD – on Sunday 6 July or Monday 7 July at the ‘Blue Angel’- in association with the Noosa LongWeekend arts festival

After last year’s great success, we are producing another ‘Film with Food ‘ function. Five of Noosa’s leading chefs, lead by Matt and Daniel, will present excerpts from their favourite food film accompanied by the themed food .It promises to be a treat for the many senses!

The other proposed functions are still in a slow embryo and you will be informed as soon as they are hatched!

❖ SLOW FOOD BREAKFASTS

The Slow Food Breakfasts commence at 8.00am on Friday 29 February at a new venue- the ‘Blue Angel’, Gympie Terrace, Noosaville, where Daniel, our new Leader/President is the owner/chef. Our first speaker is Richard Mohan, producer of the famous Pimientos de Padron at Midyim Eco Resort, Maleny.

Christian Noble, a Swiss cheese maker, will speak at the March breakfast. Wendy and David, from Super Natural Organics and garlic specialists, will speak at the April breakfast. Other speakers will include a Spice trader, Gympie Gold Cheese makers, a local produce researcher and Spirit House cookery teachers.

If any members have any brilliant ideas, contacts even better, for Breakfast speakers, PLEASE let your committee know.

Cost \$22 members- \$25 non-members

❖ SCHOOL KITCHEN GARDEN PROJECT

Following the success and interest in last years School Kitchen Garden at Noosaville State Primary School, we plan to do it again at another school, and will commission Leonie Shanahan, the Permaculture Gardener to run the project. Each project costs \$6,000. This means that we are looking to our members for continued support, as profits from most of our functions go into the school garden account.

We look forward to meeting and welcoming you to all our Slow Food events throughout this year.