



Walnuts on remnant trees in the Bickley valley. Only a dozen trees remain near Heidelberg estate at the corner of Pommeroy and Aldersyde roads.

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Next events

22 Apr – Talk: Genetically modified food and its potential impacts on food and plant, animal and human health, with Say No to GMO co-ordinator Janet Grogan and Conservation Council WA agriculture officer Margaret Lilith. 7:00pm 126 Gloster Street Subiaco. Booked out.

04 May – Film: *La grain et la mulet / The secret of the grain*. In the tradition of *Babette's Feast*, this is an engaging film of an expatriate Algerian family's attempt to establish a restaurant in the rustic French port of Sete. 1.30pm Cinema Paradiso Perth, followed by a middle eastern afternoon tea. Tickets \$20 members / \$25 friends

11 May – Luncheon: Mother's day celebration of Hills produce among the vines at Cosham Wines near Carmel. 12:00pm Cosham Wines 101 Union Road Carmel. Tickets \$50 members / \$60 friends

Jul [dated to be advised] – Dinner: Pie-by-night and wine auction. A take on the Australian ‘pie night’, with pies made by Perth convivium members featuring home-made pastry and organic ingredients, to raise funds for Terra Madre 2008

02–03 Aug – Event: *Cow milk cream butter truffle*. Slow Food Perth collaboration with the Mundaring Truffle Festival to host a long table ‘down the road’ luncheon on Sat 02 Aug and participate in the festival's local food market on Sun 03 Aug. See story *Brain food* page 7

Bookings and information

<http://slowfoodperth.org.au/category/events-and-bookings/>

Slow Food Australia mapped out



The Slow Food national working group formed in 2006 to investigate the establishment of a national ‘direction’ – Slow Food Australia – has distributed its final report and recommendations to Australian convivia. Working group member and Perth convivium co-leader Jamie Kronborg reports.

AUSTRALIAN convivium leaders on 2 May 2008 will submit their responses to a proposal from the Slow Food national working group to establish Slow Food Australia.

Slow Food membership in Australia – with almost 2120 subscribers – now ranks fifth in the Slow Food international network after Italy with 26,200 members, United States [15,000], Germany [7900] and Switzerland [2150], just ahead of the United Kingdom [2100], followed by France [1800] and Japan [1650].

In the past year Australian individual membership has grown at an average rate of 16 per cent and couple membership at 21pc.

Slow Food Perth – with 10pc of national membership – is one of 36 convivia. New convivia have recently been established by Tamborine Mountain, Queensland, Hawkesbury Harvest, New South Wales, and Yarra Ranges Mount Dandenong, Victoria, communities. In Western Australia it is expected that new convivia will be established this year in the Avon valley and at the Capes – covering communities between Naturaliste and Leeuwin.

The working group proposal scopes a range of national projects involving convivia at every level, including:

Slow knowledge, information collection leading to:

- the identification, engagement and promotion of Slow Food producers, chefs, cooks and their communities in Australia and related activities and events
- within Australian regions, through a programme called *Slow grass*, the promotion of producers, wineries, chefs, restaurants, markets and retailers who are members of Slow Food or actively engaged in promoting Slow Food principles and using or marketing good, clean and fair food

Publications including:

- *Slow Food Guide to Australia*, which enhances public and market awareness of Slow Food's principles of *good, clean* and *fair* and specifically its activities, events, associated producers, chefs, cooks and collaborative organisations
- *Slow food at the edge of the world*, which records and promotes the cultural diversity of food in Australia, particularly foods and recipes

brought to Australia by immigrants, subsequent ingredient and recipe adaptation and interpretation, and the use of indigenous foods

Dirty hands, a school and community garden development programme supporting communities and collaborative organisations to enhance food, health and ecological knowledge and awareness, to:

- help primary schools to create and maintain food gardens
- engage the direct support and participation of undergraduates and their tertiary education institution faculties, including vocational training institutions
- attract the collaboration of associations such as Nursery & Garden Industry Australia and Cultivating Community

Heliculture, a metaphorically-named vigorous membership development programme in universities and colleges to foster Slow Food awareness and participation by young Australians:

- encouraging *Dirty hands*-participating undergraduates (see above) to be in the vanguard of Heliculture's development
- linked with and supported by local convivia

Bush know-how, collaborating with indigenous communities to sustain and extend bush food biodiversity, knowledge and market awareness, leading to:

- the development of eligible Præsidia [see below] and the identification of Ark of Taste candidate-foods; and
- *Terra Australis*, an Australian edition of Terra Madre that would develop into –



- *Terra Oceania*, a regional edition encompassing Australia, New Zealand, Papua New Guinea, Timor-Leste, Christmas and Cocos Islands and the western Pacific islands

Australian Ark, a standing national commission of Slow Food Australia under the auspices of the Slow Food's international Foundation for Biodiversity, to:

- catalogue and submit foods identified as a result of related projects – Slow Food at the edge of the world and Bush know-how – and information from convivia and other sources:
- for development as Præsidia – small scale projects that help producers in their communities to develop markets for traditional foods; and
- for inclusion, if endangered, in the Ark of Taste

23° Slow, a confederation of Slow Food convivia and associations in all national communities bisected by latitude 23° south – the Tropic of Capricorn – to:

- foster the exchange of ideas and information – which aids the development and awareness of:
- indigenous foods, biodiversity and culture; and

- Slow Food's strategic potential in 23° Slow communities, specifically the tenets of *good, clean and fair*
- develop a scholarship fund – Exchange x degrees – to provide for the exchange of undergraduates or postgraduates in food and nutrition-related fields to study or work in other confederation countries*, applying the knowledge and experience gained by the exchange in their own community

[The national communities bisected by the Tropic of Capricorn include Brazil, Paraguay, Argentina, Chile, Pitcairn Islands, French Polynesia, Cook Islands, Niue, Tonga, New Zealand-affiliated territories, Fiji, New Caledonia, Australia, Madagascar, Mozambique, South Africa, Botswana and Namibia.]

Slow events, including the development of:

- *A Taste of Slow* to a level of significance and recognition as the Australian edition of Salone del Gusto, regional Tastes of Slow and Barossa Slow
- Project 23° Slow [see above] event *Food with latitude*, a celebration of indigenous foods through the world's longest continuous lunch
- *Slow wave*, a regular congress of the 23° Slow confederation to explore and document the challenges of environmental and industrial change on marine life and the food communities traditionally sustained by fishing, and seek to influence government to take sustainable, remedial action

The working group proposes a not-for-profit entity known as a company limited by guarantee as the incorporated structure for Slow Food Australia.

More information

Copies of the proposal documents were emailed to Slow Food Perth members on 10 Apr 2008. For additional information, contact Jamie Kronborg T 08 9293 1845 E jamie@big-island.com.au

Vale – Jenny Shepherdson: a salute to the 'Giant Fruit Salad Day' campaigner



Slow Food Gnowangerup Great Southern convivium inaugural leader Jenny Shepherdson died recently following a courageous fight with cancer. This is an extract of the eulogy given by her daughter Chelsey at the service of celebration for her life, which was held in Fremantle in March.

JENNY was adamant that her life was to be celebrated. So today is definitely one to reflect, rejoice and pay homage to my mother's motto: 'Eat, drink and be merry!'

My story begins at the moment when my father met my mother. After Jenny conquered Europe in a mini skirt fit for a tea cosy, she came to visit the Buttroses in Gnowangerup. Jenny went along to the Apex 'Around the town biker event'. It was in front of the original pharmacy, later re-birthed as the Blue Baa, that Geoff first saw Jenny in a pink mini dress. He thought: 'Hey, that's pretty smart for a biker chick!'

Things could only grow from that pivotal moment and as a result Mum and Dad married in 1971. Thus, life began in Gnowangerup where Mum had a full-time and part-time nursing position at Gnowangerup hospital until 1985. It was during this time between shifts and frozen casseroles that the family became four (with daughters Amber and Chelsey).

Gnowangerup life was a doozy – in particular, the seventies and eighties, where most weekends consisted of cabarets, balls, golf, gatherings at the Stirling Ranges, shoulder pads and dinner parties. Mum and Dad's frequent socialising enabled us to be the free-range kids of the eighties (and yes we know who we are!).

Mum moved on from the hospital corridors to the school canteen as a community health school nurse and later as the senior community nurse for the Great Southern. Here she implemented Giant Fruit Salad Day, attempting to nourish a child's lunch box way before her cooking idol Jamie Oliver ever did.

After 11 years, Jenny's classroom was the back paddock and the yabbies became the pupils as Mum became the official yabbie farmer of Anglesey (the Shepherdson family farm). Still not content, she pumped out preserves and made a mean rosemary jelly to boot.

But the dream lingered and was certain when the old pharmacy was restored and the Blue Baa was born – a reality that formed a culinary partnership with (her great friend) Duffy for five years. I believe that the Blue Baa was not only soul food but was a testament to Mum's creativity, strength and sheer determination.

Jenny, like so many country people, was always involved with the community and derived much satisfaction in doing so. She enjoyed working with the capable and effective group that put the Gnowangerup centenary celebrations together in 2004 and latterly as convenor of the Slow Food convivium with Bronwyn Gaze, which kept her passion for food alive. In her community work she made a difference.

Another part of Jenny's extended family has been the Marcus Oldham Farm & Agricultural College men who have worked at Anglesey, not only on the football field but off, with frequent AFL banter being the topic of conversation over a lamb shank or five.

Jenny as a mother was always right but she was also always there and ever so generous. Mum taught me about nifty nurses' corners, pride in the home, family, friendship and laughter but, above all, that the way to a Shepherdson's heart was through their stomach! Food was her canvas. During my last phone conversation with Mum I was requesting a recipe for flourless gravy. Her response was: 'Veal stock. It's a stunner!'

Slow Food Perth cook's gear

Look out for Slow Food Perth's stylish all-cotton t-shirts and aprons in a range of sizes. T-shirts \$25.00 Aprons \$30.00. To order E info@slowfoodperth.org.au

Wembley Downs school garden barrows along



Slow Food Perth this month donated to Wembley Downs Primary School garden project a pair of adult-sized wheelbarrows, children's wheelbarrows and six pairs of small gumboots. Perth convivium co-leader Pauline Tresise and Wembley Downs teacher and school garden co-ordinator Ann Evans report.

Pauline –

THE children were delighted with the new gardening tools which Slow Food Perth delivered on 10 April. They are busy planting and there is much activity. They have enclosed another area for the garden alongside the original one and have two large corrugated iron beds for planting vegetables in the middle of the school courtyard.

I had to wait while the children carried the equipment to the shed and the older boys were then in the process of putting the small barrows together. Ann introduced me to the year 7 class and gave them a talk on Slow Food and how helpful we have been and then went on to fast food and how good it is to grow your own and learn about

cooking it as well. Captive audience...only a couple of boys were not listening!

Ann –

WEMBLEY Downs Primary School has been established for nearly 50 years and is surrounded by mature trees and some bushland. The children live in either flats or small blocks and most of them have no idea of the source of food.

Research has indicated that childhood obesity is on the increase and in response to this I established a kitchen/garden project with the help of Slow Food of Perth convivium in 2006. We obtained funding from the convivium and the school Parents & Citizens' Association to build a fence and establish our garden. The beds were raised above the ground and were built by our school gardener, Garry Oliver, who also put in a manual sprinkler system.

I discussed with the children in my class what would they like to grow and we then sowed our heritage seeds received from Eden Seeds. The seeds were watered by the children every day – I think at times they thought they were growing rice with the amount of water they received. We then filled the beds with organic compost and planted the seedlings in.

That year was tricky because it was our driest winter on record and we had to hand water. The pre-primaries had a worm farm and that supplied our fertiliser. With the addition of worm juice and a mixture of rock dust, potash and blood and bone our garden took off.

Six weeks later the children were sampling their first vegetables and we had a wonderful sit down meal of noodle stir-fry and broccoli frittata. This was the first of many delicious tastings and meals that we had.

In 2007 we held a wonderful pizza day where we used pesto sauce from the garden. Slow Food Perth chef and

committee member Vincenzo Velletri bought in his amazing mobile wood fired oven and the children helped make and taste yummy wood-fired pizzas. The money raised from this event was then used to put in automatic reticulation. We also received funding from a Landcare Australia grant to build a small garden shed and to house our mulcher and reticulation.

We have always wanted to become sustainable and we thought that a good way of doing this would be to recycle a lot of our waste through the garden. We have purchased a much bigger worm form and several different types of composters. We hope to recycle all our organic waste through the garden, worms and chickens.

At the end of 2007 we held a visioning workshop with Clayton Chipper from the Education Department. All involved, including members of the community, parents, teachers and children were invited to have valuable input. A sustainable schools committee was formed out of this and plans were drawn up to close our re-cycling loop and expand the garden.

I wrote a submission to Wastewise and in 2008 was successful in receiving a \$7000 grant. This will be used to improve our recycling facilities through composting and chickens. We plan to enclose more of the garden and build a chicken run that will further reduce our waste. We were a pilot school for s School Kitchen Garden Project but that has now ceased and we will keep going ourselves. The children are looking forward to raising our own chickens and sampling fruit from our proposed expansion of the garden to include many fruit trees and vines.

Due the wonderful support of Barry Biddiscombe, my principal, I now have the dual role of working with more school classes as the garden and environment teacher and teaching music.

It is a wonderful opportunity to start at last to explore the connections between what the children learn informally

through the garden and what can be linked to their formal learning programme.

I have been so lucky to have this opportunity to bring the natural world in a more meaningful way to the children.

We have lost our connection with the earth as more and more of us succumb to packaged, plastic-wrapped sterile food.

Nothing beats seeing children tasting and enjoying food they have grown. I thought we had a plague of caterpillars in the garden – all the cabbage leaves were ripped and spinach was shredded – but we discovered it was the children helping themselves to the garden!

Thank you.

More information

Ann Evans
Wembley Downs Primary School
T 08 9245 3199

The accidental cook – a Pollenza experience

Perth's Chantelle Packer – one of two Australian students at Slow Food's University of Gastronomic Sciences in Piedmont, Italy – describes her Italian academic experience.

I ALMOST came across cooking by accident.

My family does not have a strong heritage of traditional cooking. I can't say that my parents had a restaurant or that I learned how to make yoghurt from my grandmother. Indeed, growing up in the eighties in the Perth Hills community of Kalamunda, our breakfast together disappeared, and dinner soon followed.

We all had different schedules of extra-curricular activities that took away from a meal together as a family, and the microwave became the staple form of cookery. I even recall vividly a conversation I had with a girlfriend later as we were approaching our twenties. She was telling me that she was considering becoming a chef. Naturally, not wanting to dampen her dreams, I encouraged her in this pursuit, but quietly thinking to myself: 'How boring.'



It is strange how things (even us) change. Six months later, I was working in a busy cafe in Perth as a cook and loving it. I was so inspired by the owner-chef's passion for producing deliciously good food from seasonal produce.

I loved learning the way that different flavours marry together and the genuine joy in serving guests. So much so, I studied commercial cookery at TAFE as well as being employed in the other field I most enjoyed, youth work. I was able to combine these two passions as the home economic technician at Carey Baptist College.

However, after four years, it was time to explore other communities. I spent one year in Rome and travelling through Europe. All my senses were vulnerable and I fell in love. The hospitality was sensational. The depth of culture and history was amazing. The food was simple and delicious. I became intrigued with the local food culture everywhere I went.

Back in Perth, my interest in this area was growing more rapidly than I could myself satisfy. It is now almost a year ago that I was at home reminiscing about my flatmate's books on the shelf of my apartment in Rome. I recalled the snail on the binder with the catchy slogan 'Slow Food'. I was curious. I googled it and up came the website. It was such a feast for my eyes and my soul. My imagination was captured. Terre Madre, the Presidia, the University of Gastronomic Sciences and of course, behind all those, Slow Food, the vision and philosophy was lining up with the personal journey that I was on. I had to come to the university.

I've been here since October 2007 and it is great. The university in Pollenza covers a broad curriculum relating to food, wine and anthropology and it ticks all the right boxes for me. You name it, and it fits perfectly. History of gastronomy – *tick*, viticulture – *tick*, organic farming, sensory analysis and travelling around the world to the local food communities to experience this all first hand – *tick, tick, tick!* Where this will take me in the future? I'm not sure as I do not want to box myself into anything. The opportunities are so vast, so exciting. For the moment, I will immerse myself in this experience, taking everything I can and the future can wait.

The University of Gastronomic Sciences was established by Slow Food in conjunction with the regional authorities of Emilia-Romagna and Piedmont in January 2003. It is a private university 'working to renew farming methods, protect biodiversity and maintain an organic relationship between gastronomy and agricultural science'.

Slow Food international president Carlo Petrini says the study of gastronomy never had academic dignity: 'Gastronomy today is something serious, it is serious for the economy and for the defence of a nation's culture.'

The university offers a three-year undergraduate course, post-graduate programmes and masters programmes. The cost is around \$25,000 per year.

More information

<http://www.unisg.it/eng/index.php>

The dark arts: chocolate knowledge



Slow Food chocolate enthusiasts were captivated by the heady aroma of chocolate in all its forms at a taste workshop at Barker & Hale in Cottesloe on 13 March. Perth convivium member Carolyn Ryder reports.

FROM cacao bean, cocoa powder, dark, milk and white chocolate – imagine...all neatly set out in rows for tasting.

Our knowledgeable presenter, Louise Miller of The Grocer in Nedlands, is a passionate food lover and devotee of chocolate.

Louise described the journey of the humble cacao bean from tree to table, and interestingly, the trunk of the tree is exactly where the journey begins. Cacao beans grow directly on the trunk of tree species with the botanical name *Theobroma cacao*, which derives from the Greek *theobroma* meaning 'food of the gods'.

Historically chocolate appears to have been cultivated for around 3000 years, and highly valued by both the Mayan and Aztec civilisations, who used the beans initially to make a bitter drink and later, as a form of currency.



Cacao trees grow in limited tropical forest as an understorey layer, and seed pods are harvested by hand twice a year. Following harvest, the beans are fermented, dried, sorted and sold at a predetermined price through a central cacao exchange to several major buyers. Like coffee beans, cacao beans require roasting to develop their flavour, followed by 'winnowing' to remove the outer husk, then processing into a paste known as cocoa liquor. The liquor is separated into cocoa solids and cocoa butter, stirred, conched, tempered and eventually becomes delectable chocolate that melts on the tongue...or cocoa powder, which doesn't.

Louise encouraged participants to taste each *flight* (or row) of chocolate and savour each sample, making note of the flavours, texture, aftertaste and smell, in a manner

not unlike wine tasting, excluding of course, spitting out the contents from your mouth!

Dark chocolate has the highest cocoa content, ranging from around 35 per cent to 70pc (and numerous studies have revealed positive health benefits, too, if you need an excuse). Milk chocolate is categorised as 30pc cocoa liquor and below, with white chocolate often not containing any cocoa mass at all.

As the evening drew to a close, I felt my long-held passion for chocolate was valid: eating your favourite chocolate *is* a sublime experience for many of us.

It is worthwhile storing chocolate carefully, as it doesn't like extremes of temperature and is best kept at room temperature between 15-20°C. Refrigerating chocolate dulls the flavour, so keep this in mind during the summer months. Sincere thanks go to Tracy Barker and Martin Hale of Barker & Hale, and Louise Miller of The Grocer.

Brain food – 2008 Mundaring truffle festival collaboration

BRAIN food – visual and hands-on experiences to encourage children to understand the sources of food – will be a feature of Slow Food Perth's collaboration with the 2008 Mundaring Truffle Festival in the Darling Range early in August.

The visual experience will include a 'brain food' tunnel which will be hung with spot-lit short stories of memories of unusual foods – from baked fox to barbecued king brown snake.

Visitors going through the tunnel will also be encouraged to record their food memories.

For children the convivium will promote *good, clean* and *fair* food through a series of blindfold taste experiences



using four of the five senses and an opportunity to participate in butter-making. Perth convivium plans to have two milking cows at the festival. The cows will be milked and the milk and cream separated. Using the muscle of convivium members, the cream will be churned to butter and then be used on dough baked on site and served with truffle.

The convivium will also celebrate heritage foods, such as the Country Women's Association sponge cake, in association with the CWA's Mundaring branch.

The inaugural festival was held in 2007 – an idea that evolved between Loose Box chef Alain Fabreques and the Manjimup Wine & Truffle Company.

This year Slow Food Perth's involvement will include a long table 'down the road' luncheon with truffle and local produce on Saturday 2 August and a marquee packed with information and experiences as part of the festival's food market on Sunday 3 August. The Perth convivium will also be encouraging member-producers to participate in the Sunday market.

More information

If you have memories of unusual foods please describe these in a few short paragraphs and email after 26 April to Slow Food Perth secretary Philippa Baws E baws@iprimus.com.au

If you know of anyone with a pair of jersey cows that might be in milk in late July / early August please contact Jamie Kronborg T 08 9293 1845 E jamie@big-island.com.au

For more information about the festival go to www.mundaringtrufflefestival.com

enogastronomia e rose: Kojonup and Taste Great Southern luncheon

A WARM autumn day. Roses blooming. Noongar damper and local olives. Wafts of Stirling Range hogget roasting in Vincenzo Velletri's wood-fired oven string along on the breeze.

More than 80 Great Southern guests and some from farther afield gathered for a long table luncheon in the grounds of Kojonup's award-winning The Kodja Place on 11 March as the last event of the annual food and wine series Taste Great Southern 2008.

Organiser Rachael Baulch had mustered a superb range of local foods and wines for the lunch in an unrivalled setting – adjacent to The Kodja Place rose maze.

The maze, covering one hectare, is planted with more than 1200 roses in 100 varieties.

It was developed as a Centenary of Women's Suffrage project by the Kojonup community to celebrate the contribution of women to twentieth century Australia.

Kojonup, 200 kilometres south of Perth, has a strong food heritage through its Noongar community and the development of farming in the district since 1837.

Slow Food Perth is encouraging events like that in Kojonup in country areas to extend knowledge of the international organisation and its work to traditional farming communities.

One of the strategies in development includes city schools 'adopting a farmer', enabling children to learn about farming in the supply of food and its role as the 'glue' of many country communities.



Chef and Slow Food Perth committee member Vincenzo Velletri worked with Rachael to create a menu including an appetiser of smoked fish from True Blue Smoked, damper cooked by local Noongar elder Jack Cox, risotto with Great Southern yabbies, wood-fired hogget racks prepared by Hillside Meats in Narrogin and chicken from Perfect Poultry, Denmark Farmhouse cheeses and fresh berries from Edengate at Youngs Siding and Willow Creek at Denmark.

This was matched with local wines from Wadjekanup Estate at Broomehill – perhaps Western Australia's most inland winery – and from Trevelen Wines at Cranbrook and Duckett's Mill at Denmark.

Elise van Gorp from Taste Great Southern spoke at the luncheon about the regional food event which had enjoyed yet another successful year and Slow Food Perth co-leaders Pauline Tresise and Jamie Kronborg spoke about the work of Slow Food.

Mary del Casale from Slow Food Fremantle was also in attendance, together with Slow Food Gnowangerup leader Bronwyn Gaze and Geoffrey Shepherdson, whose wife Jenny established the Gnowangerup convivium.

Slow Food Perth acknowledges Rachael Baulch and the *enogastronomia e rose* committee for their great work in hosting the luncheon.

We would also like to thank Glenys Russell of the Kojonup Visitor Centre, Stephen Gash, Kojonup shire council chief executive, and Vincenzo and Rosalba Velletri for their support.

More information

www.kodjaplace.net.au
www.kojonupvisitors.com

Perth convivium calls for Terra Madre 2008 nominations

TERRA Madre, a meeting of the world community of food producers, was first held in the Italian city of Turin in October 2004.

More than 4500 delegates from 1250 food communities representing 130 countries gathered together with renowned experts such as Vandana Shiva of India and Frei Betto of Brazil.

Meetings, round table discussions and earth workshops were held, devoted to issues such as water, genetically-modified foods and land use.

Terra Madre 2008 will be held again in Turin between 23 and 27 October.

Although this year's will be slightly different from Terra Madre 2006, major components will include earth workshops and opening speeches, with more than 5000 food community participants, 1000 chefs and 250 academics from around the world. There will also be a youth contingent.

Terra Madre presents an opportunity to reinforce the relationship between producer and consumer and to discuss issues fundamental to changing our agricultural systems worldwide.

The event is designed to increase the network of like-minded people who can offer support to farmers working, producing and farming in a sustainable way.

Slow Food in Western Australia invites producers, chefs and cooks to nominate to attend Terra Madre 2008. Nomination forms are available from Slow Food Perth. Those meeting the criteria should complete the application form and lodge it by 30 April 2008.

Western Australian participants in 2006 included Gabrielle Kervella and Alan Cockman from Kervella Cheese, Terri Lloyd from Eden Valley Biodynamic Flour, the Wildes from Cambray Sheep Cheese, Patricia Tew from Food Symphony, Suzanne and Peter Little from Random Valley Organic Wines, and William and Kelly Newton-Wordsworth from Williams River Produce.

More information

Pauline Tresise
T 08 9381 4519
E info@slowfoodperth.org.au
www.terramadre2008.org

What's in an image? Slow Food Perth photography competition



SLOW Food Perth has launched a food photography exhibition.

Photographs to be entered must be taken at a Slow Food event in 2008, of food that is raw, cooked, being prepared, being enjoyed or anything in between.

The images should be enlarged to A4 or A3 and mounted for show, colour or black-and-white, and available for Slow Food Perth's free use in any medium

A maximum of two images per person can be entered.

The photographs will be displayed at the convivium's 2008 Christmas event at which attending members and friends will cast votes.

Happy snapping.

What's in season

- apricot / avocado
- banana / bean runner / beetroot

- cabbage / capsicum red, green, yellow, orange / carrot / cauliflower / cherry / celery / cucumber
- fig
- grape globe, flame seedless, perlette, green seedless
- herbs
- lettuce all varieties / lychee
- mango / melon honeydew / mushroom field
- nectarine
- onion red and white / orange valencia
- papaya / passionfruit / pea sugar snap / peach / pineapple / plum / potato ruby lou, nadine / pumpkin
- radish / rockmelon
- silver beet / spinach english
- tomato grape, roma, truss, cherry
- watermelon red and yellow

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