



Here we supped..., having amongst other dainties a dish of truffles, an earth nut found by a hogg trained to it !

John Evelyn
English diarist 1644



Whoever says 'truffle' utters a grand word, which awakens erotic and gastronomic ideas !

Jean-Anthiemi
Brillat-Savarin
French chef 1825

Freshly picked black truffles are infinitely better than processed ones and when cooking with them it is unwise to skimp. They may not be the aphrodisiac some have claimed, but truffles can create an intense emotional response – eating them can be a complex, mystic experience. They make powerfully aromatic sauces and the finest of omelettes !

Michael Raffael
English author, whose *Truffles* won a World Gourmand Award in 2002, writing in *1001 foods you must eat before you die*



Slow Food® Perth

Etymology of a truffle – 'edible fungus' from 1591, from Middle French *truffle*, probably from Old Provençal *trufa*, metathesized from Latin *trufera* (pl.), cognate of Latin *tuber* 'edible root' – etymonline.com



down the road lunch

mundaring truffle festival
saturday 08 august 2009

Just as Jorge Luis Borges wrote of the roots of language in his prologue to *El otro, el mismo*, so it is with the truffle: 'irrational, and of a magical nature'.

Slow Food Perth invites you to join us for all that is irrational and magical about the truffle – with good food, wine, local community and conviviality at its heart – at our Mundaring truffle festival down-the-road lunch in Sculpture Park, Mundaring, on Saturday 08 August 2009.

The menu, prepared by Terra Madre chef-delegate Vincenzo Velletri, is still being plotted on a tabletop, yet we can hint that it will most likely celebrate the renowned hunter-of-truffle – the pig – with rice, capsicum, rucola and other seasonal, edible wonders.

Wine will come from Hills vineyards, with its selection arranged by Maxinne and Anto Sclanders of Cosham Wines and Patrick Bertola of Lion Mill.

On Sunday 09 August we encourage you to visit the Slow Food Perth's 'good, clean and fair food' marquee at the festival and explore our 'brainfood' tunnel of food memories, participate in blindfold food tastings, enjoy exceptional wood-fired pizza and wonderful coffee, and learn more about 'small, slow food'.

We look forward to your company.

Pauline Tresise & Jamie Kronborg
Co-leaders, Slow Food Perth

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Perth convivium web | slowfoodperth.org.au | Australian web | slowfoodaustralia.com.au

rsvp | friday 30 july | bookings essential | \$60 per slow food member | \$75 per non-member guest | lunch starts 12:00pm | wine available for purchase by the bottle or glass | **note** | block seating cannot be reserved: if you are booking for a group and wish to be seated together please arrive early for the best opportunity to tag chairs

From convivial small-table events and taste workshops to international forums, Slow Food builds community networks between grower and eater, agriculture and market, village and the world, and at its heart celebrates and champions 'small, slow food' in ways that enhance knowledge, respect and passion.

This Word version form can be completed by ‘tabbing’ from box to box and typing your details in the grey sections, then saving to your desktop, printing it and mailing using the address instructions below. If paying by EFT, you can email the completed form to info@slowfoodperth.org.au

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Surname					
First name / s					
Postal address					
Town / suburb		State		Postcode	
Tel home	()	Tel business	()		
Fax	()	Mobile			
Email					
ATTENDEES	Number of tickets at \$60 per Slow Food member		total \$		
	Number of tickets at \$75 per guest		total \$		
	Number of eaters of food-without-meat				

PAYMENT Please put a cross ‘x’ in the relevant box

Payment method – you must book and pay in advance no later than 30 July – no door sales

- cash
 cheque payable to Slow Food Perth
 bank transfer BSB 806 036 Account 32640

If paying by bank transfer, please narrate your EFT payment your INITIALS and SURNAME [eg: MJ BROWN]

TOTAL PAID: \$

Date / / 2009

SENDING YOUR APPLICATION

Post

Print, complete and mail with payment to:

Slow Food Perth
 Post Office Box 309 Subiaco WA 6904

MORE INFORMATION

T Pauline Tresise 9381 4519 or Jamie Kronborg 9293 1845
 E info@slowfoodperth.org.au or info@big-island.com.au

MAP LINK

<http://trufflefestival.mundaring.wa.gov.au/information.html>

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