

# Good, clean and fair food at the mundaring truffle festival 2009



## What's good food?

When it tastes good and is good for you, too.

## What's clean food?

When it's grown carefully, when animals and the environment are treated with respect.

## What's fair food?

When the producer gets a fair price for the food they grow and market.

## food miles

Is it smarter for us to eat an organic orange from spain or a conventionally-farmed orange from chittering? Hear a debate on food miles, genetic modification and what we eat. Participants include slow food perth, organic farmer annie kavanagh and author jude bleureau in mundaring hall on sunday 09 august at 12:30pm



A slurp of real milk – do different white milks taste different? Try your palate at slow food perth's good, clean and fair food marquee at this year's mundaring truffle festival on sunday 09 august. Can you taste the difference between supermarket home-brand milk and the real thing?

Like this calf, suckle up and test your tasting skills against our panel's – including a wine judge, an olive oil judge and a cheesemaker.

Join slow food perth at its **good, clean and fair** food marquee at this year's mundaring truffle festival. On saturday 08 august there's a long table down-the-road lunch – think pig – cooked by terra madre chef vincenzo velletri. Booked out as of 16 june, but waitlist available – go to [slowfoodperth.org.au](http://slowfoodperth.org.au)

On sunday 09 august the slow food perth marquee will be filled with all sorts of activities: a milk tasting, our 'brainfood' memory tunnel, the best coffee, pizza, stuff to challenge tongue, stomach and mind! Come and celebrate community, conviviality and diversity.

## Did you know?

Every year a 10,000 square-metre supermarket throws away 170,000 kilograms of food still in good condition...