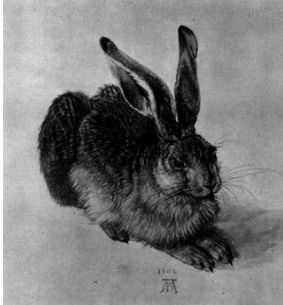




Slow Food® Perth

Etymology of a rabbit – late fourteenth century word meaning ‘the young of the coney’, from Walloon or Flemish *robète* or Middle Dutch *robbe*. The word *coney*, meaning ‘long-eared rabbit’ in Anglo-French, was in common use until the nineteenth century, when it acquired sexual overtones.



warreners' lunch

new norcia, saturday 9 oct 2010

Images: Albrecht Durer 1501, William Morris 'Brother Rabbit' tapestry 1882

‘RABBITS,’ wrote the nineteenth century English cook Isabella Beeton, ‘are divided into four kinds, distinguished as warreners, parkers, hedgehogs and sweethearts. The warrener, as the name implies, is a member of a subterranean community and is less effeminate than his kindred who dwell *upon* the earth...and his fur is most esteemed. [For eating] choose one with smooth sharp claws; should the ears be dry and tough, the animal is old.’ Twenty-first century Australian chef and Slow Food member Stephanie Alexander writes similarly – ‘Smooth, sharp claws and tender ears are a sign of youth’ – but it’s difficult to tell when butchers today sell rabbits ‘head-off’ and skinned.

Slow Food Perth’s only long-table lunch of 2010 – to be held in the New Norcia Benedictine community’s St Gertrude’s refectory on Saturday 9 October – will feature an entrée of wild rabbit trapped at Yealering and a main course of farmed rabbit from Baldivis prepared by chef Conor Keating.

We will be joined at lunch by writer, photographer and ‘slow gardening’ advocate Trisha Dixon and a tour group, including members of the Australian Garden History Society, visiting Western Australian historic gardens. Trisha is an authority on the work of twentieth century Australian garden designer Edna Walling and is the author of *Under the spell of the ages: Australian country gardens*, and *The vision of Edna Walling: garden plans 1920-1951*. If she were planning a garden today, Trisha told *The Sydney Morning Herald*, she would grow nothing but herbs, vegetables and fruit. ‘Mother nature does it better than any of us,’ she says.

The rabbit will be followed by a citrus dessert featuring cara cara oranges from Golden Grove orchard in the lower Chittering valley. The cara cara is a ‘sport’, or natural cross, of washington and brazilian bahia navels and was found growing at Hacienda de Cara Cara in Valencia, Venezuela, in 1976. Golden Grove’s Zampogna family is one of the few cara cara growers in Western Australia.

Following lunch, the New Norcia community’s organist and liturgy director, Gabrielle Mercer, will give a recital on the historic Moser organ in the abbey church. The organ is only one of two Moser instruments in Australia. It was built to the specification of New Norcia monk Dom Moreno by Moser Organ Works in Munich, Germany, in 1922 and shipped to Fremantle in 1923, arriving in 24 zinc-lined cases. It was reconstructed in the abbey church by four monks and an aboriginal boy and was first played in 1923.

We look forward to your company.

Pauline Tresise & Jamie Kronborg
Co-leaders, Slow Food Perth
T 9381 4519 [Pauline Tresise]
T 9293 1845 [Jamie Kronborg]
E info@slowfoodperth.org.au
<http://slowfoodperth.org.au>

information bookings essential | word-version booking form included with invitation email | \$65 per Slow Food member – priority bookings for members | \$75 per friend or guest non-member | lunch starts 12:30pm | no byo alcohol permitted | wine available for purchase | **rsvp** friday 1 october 2010

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.