

## 2011 NORTHERN RIVERS REGIONAL FOOD CELEBRATION PROGRAM OF EVENTS

THURSDAY 20 October Essential Energy Main Stage	THURSDAY 20 October Chandlers Stage (inside)	FRIDAY 21 October Essential Energy Main Stage	FRIDAY 21 October Chandlers Stage (inside)	SATURDAY 22 October Essential Energy Main Stage	SATURDAY 22 October Chandlers Stage (inside)
10am - 10.45am <b>SCU PRESENTS &amp; Opens the Food Stage</b>  What is Gastronomy?		10am - 11.30am <b>COFFEE AND ART</b>  brought to you by the <i>Australian Subtropical Coffee-growers Association</i>	10am - 11.30am <b>MASTERCLASS: CWA</b>  Join the CWA ladies as they create some classic morning tea favourites	10am - 11.30am <b>FARMERS MARKET MYSTERY CHALLENGE</b>  3 Mystery Chefs and a box of mystery ingredients with YOU, the audience, as the judge! Followed by the <i>Lismore Farmers Market SOAPBOX</i> . Sponsored by: <i>LISMORE FARMERS MARKET</i>	10am - 11.30am <b>MASTERCLASS: CWA</b>  Let CWA's Janet Twohill show you how to create a scrumptious classic morning tea sponge.
11am - 2pm <b>CONNECTS Presents CHEFS ON SHOW &amp; MASTERCLASS</b> 3 Highschools battle it out in two heats. Winners enjoy a special master class with <i>Harvest Café's</i> chef, Shannon Smerdon and featuring fresh peaches and blueberries. Sponsored by <i>LOW CHILL AUSTRALIA and co -sponsored by MOUNTAIN BLUE ORCHARD</i> Judged by Bangalow's own Junior Masterchefs and Clayton Donovan, one hatted indigenous chef from the Jaaning Tree.	12pm - 2pm <b>MASTERCLASS: WOLLONGBAR TAFE</b>  Get back to basics - learn correct knife handling and sharpening techniques, plus fish boning, meat handling and sauces	11.30am - 1pm <b>Bushfood sensations BBQ</b>  Join the team from Bushfoodsensations to add real Aussie Pizzaz to your BBQ this summer	12pm - 1pm <b>STALLHOLDER DEMOS</b>  Charmaine Todd from <i>HEALTHY INSPIRATIONS</i> inspires healthy eating with tips and advice	11.30am - 1pm <b>BUSHFOODS Sensations</b>  Excite your senses, add the flavour of Australia to your kitchen and learn how to prepare amazing dishes that can be for everyday eating or special party treats	12pm - 1pm <b>BLACKBOARD MENU</b>  Check the Blackboard Menu for stallholder demos
2.30pm - 3.30pm <b>TAFE SOAPBOX AND DEMO</b>  Students from Wollongbar TAFE share some great tips of the trade	3pm - 4.30pm <b>CWA MASTERCLASS</b>  Learn the secret to making the fluffiest scones with CWA's Yvonne Scarrabelotti	1pm - 3pm <b>BLACKBOARD MENU</b>  Check the Blackboard Menu for Stallholder demos	2pm - 3.30pm <b>MASTERCLASS: CLAYTON DONOVAN</b>  with Indigenous 1 hatted chef, Clayton Donovan	1pm - 2.30pm <b>COOKING DEMO: GONE NUTS</b>  <i>Satiate's</i> Katrina Kanetani, <i>SMH Good Food Guide's</i> Chef of the Year, joins fellow hatted chef, Fin's Steven Snow for a sweet and savoury nutty cooking demo. Sponsored by: <i>AUSTRALIAN MACADAMIA SOCIETY</i> and <i>BROOKFARM</i>	1pm - 3pm <b>THE PROVIDORE AND THE CHEF</b>  This Masterclass unlocks the mysteries of beef and how to make the most of it.
4pm - 5pm <b>BUSHFOOD SENSATIONS</b>  Join Gunnawannabe to discover the hidden delights of the native foods and how they have been used by the local Aboriginal people for centuries.stimulate your tastebuds, with the sensational tastes of our Australian bush- sample taste-smell- learn 5.30pm - 6pm <b>WINE AND CHEESE APPRECIATION</b>  brought to you by the <i>Organic Wine Merchant</i> and <i>Nimbin Valley Dairy</i>	4.40pm - 5.30pm <b>BLACKBOARD MENU</b> <b>MASTERCLASS: CLAYTON DONOVAN</b>   <b>NORTH COAST NATIONAL</b> <i>Live the Dream, Share the Magic</i>	3pm - 4.30pm <b>TRADITIONAL VS BUSH SPICED SCONES</b>  CWA's Rita Nicholls presents the classic scone and A Taste of the Bush's Jill Richardson adds some alternate bush-spiced twists	4pm - 6pm <b>BLACKBOARD MENU</b>  Check the Blackboard Menu to see Stallholder demos	3pm - 4pm <b>COOKING DEMO - HOWARDS DELI</b>  from pork sausages to roulade. Sponsored by: <i>BYRON BAY PORK</i>	4pm - 6pm <b>BLACKBOARD MENU</b>  Check the Blackboard Menu to see Stallholder demos  
6pm - 7pm <b>HAPPY HOUR!</b>		4.30pm - 5.30pm <b>COW, GOAT, CHEESE</b>  Cheesemakers show you their fine culinary art onstage and watch some goat milking!		4.30pm - 5.30pm <b>SUMPTUOUS SEAFOOD FINALE</b>  <i>NICHOLSON'S FINE FOOD</i> and <i>MICHAEL'S SEAFOOD</i> help demystify the secrets to seafood with tips on preparation and condiments, and help kick off happy hour with delicious tastings.	
		5.30pm - 6pm <b>STONE AND WOOD BEER TASTING</b>  with award-winning <i>SALUMI AUSTRALIA's</i> delicious products to help kick-start Happy Hour! 6pm - 7pm <b>HAPPY HOUR!</b>		6pm - 7pm <b>HAPPY HOUR!</b>	