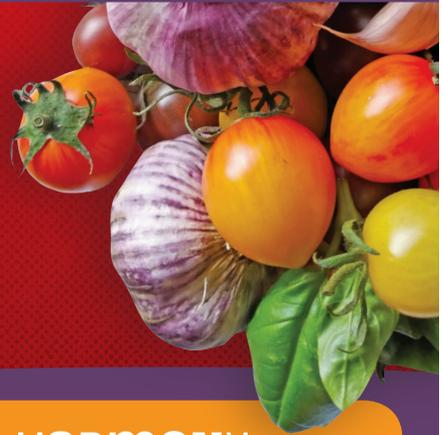


— 2021 —

**BE COVIDSAFE**  
A COVID-19 SAFE EVENT

Wash hands  
Keep your distance (1.5m)

# GARLIC & TOMATO FESTIVAL



## WELCOME

Welcome to the 7th annual Tasmanian Garlic & Tomato Festival, brought to you once again by our dedicated group of local volunteers as a charity fundraiser. The festival is held on the property of Annette & Nevil Reed, owners of Tasmanian Natural Garlic & Tomatoes.

We know you will love this year's line-up of speakers and demonstrations, not to mention the vast array of stalls, tours and challenges.

### THE FESTIVAL SUPPORTS THE FOLLOWING COMMUNITY ORGANISATIONS



Westbury  
Rotary Club



Westbury Scout  
Group & Hellyer  
District  
Venturers



## HARMONY WEEK

This year, in honour of Harmony Week (17-23 March), we are celebrating tomatoes and garlic from around the world.

Our Festival has always celebrated Australia's cultural diversity with our performers and stallholders sharing knowledge, music and tasty treats from near and far. Harmony Week is all about inclusiveness, respect and a sense of belonging for everyone.

We have asked our patrons to wear orange to help us celebrate our country's cultural diversity! Orange is the colour chosen to represent Harmony Week. Traditionally, orange signifies social communication and meaningful conversations. It also relates to the freedom of ideas and encouragement of mutual respect.

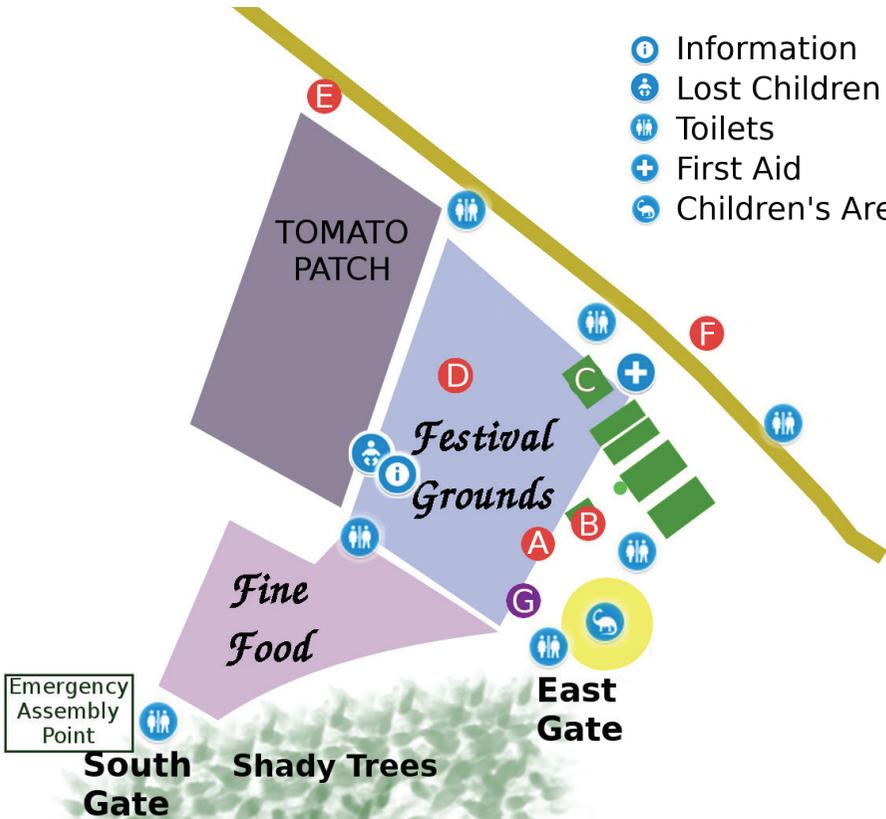


**#harmonyweek**

**#TasmanianGarlicandTomatoFestival**

# FESTIVAL MAP & ATTRACTIONS

- Information
- Lost Children
- Toilets
- First Aid
- Children's Arena



- A Competitions & Challenges
- B Cooking Demonstrations
- C Speakers' Marquee (Green Flag)
- D Heirloom Heaven
- E Tomato Gate (Red Flag)
- F Bush Gate
- G Musician's Stage (Purple Flag)

| ATTRACTION                                | ACTIVITY  | VENUE   |
|---|---|---|
| <b>Workshops</b>                          | Hear key speakers Tino and Rees. Participate in our Q&A panel discussion.   | Speakers' Marquee                                 |
| <b>Cooking Demonstrations</b>             | See our Festival Chef, Nick Raitt, whip up a garlic and tomato sensation. Rees Campbell will inspire you to cook with Tasmanian native plants.  | Cooking Tent                                      |
| <b>Musicians</b>                          | Live music from up-and-coming performer, Will Templeton.  | Musician's Stage                                  |
| <b>Ready to Eat Food Stalls</b>           | Whether you are after a coffee on the run or a sit-down lunch washed down with a cold beverage, our stallholders can look after you.  | Fine Food Hub                                     |
| <b>Produce &amp; Demonstration Stalls</b> | Purchase some great local produce and meet experts in their field.  | Festival Grounds                                  |
| <b>Competition Entries</b>                | See the produce, sauces and artwork on display. Enter your own. Closed for judging from 11.15am -12.15pm.<br>NB. Entries may not be collected before 2.00pm without prior arrangement   | Competition Tent                                  |
| <b>Children's Play Area</b>               | Toys and games, hay bales and more.   | Children's Arena                                  |
| <b>Bushwalking &amp; Treasure Hunt</b>    | Explore the bush tracks and find clues to complete your activity sheet. Prizes for completion can be claimed at the Competition Tent.<br>NB. Children must be accompanied by an adult.  | Competition Tent                                  |
| <b>Tomato Tours</b>                       | Take a guided tour through the farm's Tomato Patch.<br>NB. Guided tours only. Check for times.  | Tomato Patch (assemble on laneway near red flag). |
| <b>Garlic &amp; Tomato Challenges</b>     | Tomato & Spoon Race (up to 6y.o, 6-12 y.o, 13 & over).<br><b>Garlic Cracking - Jnr (up to Gr 6), &amp; senior.</b><br>"What a Mouthful" Tomato Eating Challenge - Jnr & Snr.<br><b>Eating Challenge - Jnr &amp; Snr</b><br><b>Garlic Eating - Jnr (up to Gr 6) &amp; Snr.</b> | Near Competition Tent                             |

# FESTIVAL PROGRAMME

| TIME/LOCATION                         | EVENT   |
|---------------------------------------|---|
| 9.30 – 4.00                           | <b>GATES &amp; STALLS OPEN</b><br>Self-guided bushwalks. MC for the day - John Harris.  |
| 9.30 – 11.00<br>Competition Tent      | <b>PRODUCE COMPETITION</b><br>Entries open.   |
| 9.30 – 2.30<br>Assorted Venues        | <b>CHILDREN'S ACTIVITIES</b><br>Open.   |
| 9.45 – 10.00<br>Musician's Stage      | <b>OFFICIAL OPENING</b><br>With Mayor Wayne Johnson and Tino Carnevale.   |
| 9.45 – 10.30<br>Speakers' Tent        | <b>REES CAMPBELL</b><br>Learn about Tasmania's edible native plants. Did you know there are over 150 edible native plants growing on this island? Rees will describe some of the more useful plants, how to grow, harvest and cook with them. |
| 10.00 – 2.00<br>Musician's Stage      | <b>MUSIC TO SOOTHE THE SOUL</b><br>Take a break, grab some refreshments and let Will Templeton entertain you!   |
| 10.00 – 10.45<br>Cooking Tent         | <b>COOKING DEMONSTRATION</b><br>Nick Raitt from Josef Chromy Wines will share with you his love for quality ingredients as inspired by French and Italian cuisine.  |
| 10.00 – 1.00<br>Near Competition Tent | <b>GARLIC PLAITING</b><br>Local garlic enthusiast Linda Benson will share practical tips on how to braid garlic so that it stores well and looks great.   |
| 10.45 – 11.30<br>Speakers' Marquee    | <b>TINO CARNEVALE</b><br>'A Brief History of Tomatoes: Because all Superheros have an Origin Story'.  |
| 10.45 – 11.15<br>Tomato Patch         | <b>TOMATO TOUR</b><br>Annette Reed will take you on a tour around the farm's Tomato Patch. She will discuss the current growing season and focus on 'Tomatoes around the world'.  |

| TIME/LOCATION                               | EVENT   |
|---|---|
| <b>11.15 – 12.15</b><br>Competition Tent    | <b>JUDGING OF PRODUCE COMPETITION ENTRIES</b><br>Closed to the public. Open for viewing at 12.15pm.   |
| <b>11.30 – 12.15</b><br>Cooking Tent        | <b>COOKING DEMONSTRATION</b><br>Cooking with Tasmanian native plants. Did you know we have native parsley, rosemary and thyme? Rees Campbell will demonstrate a tomato, garlic and native herbed pasta dish and some pikelets featuring native flowers and fruits (or something else entirely - to be decided on the day!). |
| <b>11.45 – 12.30</b><br>Speakers' Marquee   | <b>ANNETTE &amp; NEVIL REED</b><br>Annette and Nevil Reed of TNGT will teach you how to save seed and prepare for planting.   |
| <b>12.45 – 1.00</b><br>Competition Tent     | <b>PRESENTATION OF PRIZES</b><br>with the Honourable Guy Barnett.   |
| <b>12.45 – 1.30</b><br>Speakers' Marquee    | <b>Q&amp;A PANEL DISCUSSION</b><br>Put your questions to our panel of experts including Tino Carnevale, Rees Campbell & Nevil Reed.   |
| <b>12.45 – 1.15</b><br>Tomato Patch         | <b>TOMATO TOUR</b><br>Annette Reed will take you on a tour around the farm's Tomato Patch. She will discuss the current growing season and focus on 'Tomatoes around the world'.  |
| <b>1.00 – 1.45</b><br>Cooking Tent          | <b>COOKING DEMONSTRATION</b><br>Nick Raitt from Josef Chromy Wines will share with you his love for quality ingredients as inspired by French and Italian cuisine   |
| <b>1.45 – 2.30</b><br>Speakers' Marquee     | <b>TINO CARNEVALE</b><br>'If your soil's not right you're wasting your time: Tips for growing the best garlic and tomatoes'.  |
| <b>2.15 – 2.45</b><br>Tomato Patch          | <b>TOMATO TOUR</b><br>Annette Reed will take you on a tour around the farm's Tomato Patch. She will discuss the current growing season and focus on 'Tomatoes around the world'.  |
| <b>2.30 – 3.30</b><br>Near Competition Tent | <b>TOMATO &amp; GARLIC CHALLENGES</b><br>Full list of challenges outlined on page 3.  |

# FESTIVAL PRESENTERS

## TINO CARNEVALE

Tino Carnevale needs no introduction. A regular favourite on ABC TV's *Gardening Australia*, we have been watching Tino giving practical gardening advice on our screens for some time now. Tino is also heard regularly on *ABC Gardening Talk Back*.

With Italian heritage, it is only natural that he is right at home with all things garlic and tomato. You can catch Tino in the *Speakers' Marquee*, where he will deliver two workshops and participate in our Q&A Panel Discussion.



## REES CAMPBELL

Rees Campbell is Tasmanian, passionate about this island she was lucky enough to be born on and the extraordinary places, creatures, plants and people she shares it with. Author of 4 Tasmanian themed books, her latest *Eat Wild Tasmanian* explores the fabulous botanical resource of the Tasmanian bush. Over 130 native edible plants are described, how, what and when to harvest and over 100 recipes showing how to use them.



With her husband Col, and Darci the toy poodle, they have developed the Murnong Wild Food Garden at Wynyard, where they grow and showcase native edible plants alongside, of course, tomato and garlic, rhubarb to redcurrants. Rees also makes a wide range of preserves and baked goods from the homegrown harvest. They alternate their time between the wild food garden at Wynyard and a conservation property in the mountains.

Rees promotes the normalising of eating Tasmanian native plants as part of our mixed horticultural and culinary heritage. This is her first appearance at the festival, and she will describe and demonstrate how best to grow, harvest and eat these wonderful botanical gifts. There will be a workshop followed by a cooking demonstration.

# FESTIVAL PRESENTERS

## NICK RAITT



Nick Raitt made an early career move to Sydney to learn the trade at the renowned Restaurant Forty One. After stints in upmarket eateries Otto and Coast, Nick spent time in London at the exclusive Cuckoo

Club, working with some of London's emerging talents. Nick was a personal chef for the Royals of Oman, cooking for HRH the Queen, along with other Royals and political leaders.

Returning to Sydney in 2009, Nick led the kitchens at Public Dining Room, Steel, and La Scala, cooking a fully spectrum of cuisine styles from modern gastronomy to charcoal and wood grill cookery, and classical Italian. After a recent move to Tasmania, Nick is excited to be using the best quality Tasmanian produce for the guests of the Josef Chromy Restaurant.

A love for the simple and pure cooking of each ingredient builds into something special and unique to the surrounds of the kitchen. The strongest influences on Nick's career have been in French and Italian cuisine, the simplicity and care for each individual ingredient that comes with Italian cooking, to the balance and technique that is the basis of French kitchens. Bringing these techniques into modern Tasmanian cuisine provides an exciting and exploratory phase to Nick's journey as a Chef. Exciting times ahead for Josef Chromy Restaurant!

## MUSICIAN

## WILL TEMPLETON

Will is well known throughout northern Tasmania for his unique style and soothing vocals, boasting a wide repertoire of music ranging from 70's classics to modern hits from the likes of Ed Sheeran.



## ANNETTE & NEVIL REED

The Reeds fell in love with tomatoes and garlic ten years ago when they started growing them on their Selbourne farm. They are happy to admit that before 2010, they had never grown a tomato from seed and knew nothing about garlic.

Now they grow possibly the biggest range of heirloom tomatoes in the country, along with fifteen cultivars of garlic. Annette and Nevil are not only excited to play hosts to the festival, but they are keen to show you what they do. Join them on one of three Tomato Tours throughout the day as they talk about the season they have had. Check out the Heirloom Heaven featuring tomatoes from around the world.



# THANK YOU TO OUR SPONSORS & SUPPORTERS



The Tasmanian Garlic & Tomato  
Festival is supported by the  
Tasmanian Government through  
Events Tasmania



**The Honourable  
Guy Barnett**

(Programme printed by the  
office of Guy Barnett MP)

**John Harris  
(MC extraordinaire)**

*Plus a big thank you to all our  
amazing volunteers*

Please note that this programme is subject to change.