

2022

TASMANIAN

GARLIC & TOMATO FESTIVAL

SUNDAY
MARCH 20
9.30AM - 4.00PM
SELBOURNE

WHAT'S THE USE?

The theme of this year's festival is 'What's the use?' Our Festival Committee have worked hard to bring you a program designed to teach you all you need to know about growing and picking the right produce for the right dish, with a focus on tomatoes and garlic of course!

Why is this so important? Over the last two years, COVID-19 lockdowns have prompted a gardening resurgence and appreciation of food production in households across the country. Many of you probably took up this opportunity to start growing your own food in your backyard and may have experienced some difficulty knowing what to grow and when. In the early stages of the pandemic, you may have also experienced shortages of herb and vegetable seeds and seedlings as retailers were overwhelmed by demand, not to mention shortages in supermarket shelves and fridges as you tried to feed yourself and your family. COVID-19 has reminded us of the importance of being able to save our seeds and grow our own produce. So we have asked this year's line-up of speakers to

WELCOME!

Welcome to the 8th 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. At this year's festival, we will encourage you to further develop your green thumb, not only as a way to pass the time, but to empower you to grow your own food.



empower you to feed yourself, with a focus on heirloom and native plant varieties. Why heirloom varieties? Many hybrid plants found in our supermarkets do not produce seed that is reliable. With a little bit of knowledge, it is easy to collect seed from heirloom plants to grow them in your garden. However, a lot of heirloom varieties are in danger of being lost, which is why it is so important that people keep growing them and saving the seeds, so they can remain in production. The simple act of seed saving helps expand the diversity of what we eat and ensures that we have a more resilient, locally based food system. So too, with our native edible plants. Why ignore food growing on our back doorstep? Did I mention food miles and sustainability?

There are so many heirloom varieties of garlic and tomato available, many of which will never make the shelves of those supermarkets who prioritise profit and shelf-life over taste and sustainability. Each variety has a use for which it is best suited, and for some there are multiple uses. My favourite garlic is the Rojo de Castro as it can be eaten either raw or cooked without losing its rich, nutty taste. The provocatively, yet aptly, named Nipple is one of my favourite tomatoes as it is a good all-rounder that can also be consumed raw or cooked (pasta sauce anyone?). Both grow well where I live in Liffey below Dry's Bluff.

Let us help you to choose the right varieties to suit both the growing conditions of your garden and the culinary preferences of your family members. Visit our vast array of stalls, take part in a tomato tour, watch a cooking demonstration or participate in a workshop.

Then get out there and then get gardening!

Gabrielle Stannus

Chair, Tasmanian Garlic & Tomato Festival Inc.

#TasmanianGarlicandTomatoFestival



KEEP IT
COVID
safe

WASH HANDS
WEAR A MASK
1.5 M

CHECK IN USING THE QR CODE

THE FESTIVAL SUPPORTS
THE FOLLOWING COMMUNITY
ORGANISATIONS



Westbury Scout
Group & Hellyer
District
Venturers



Westbury
Rotary Club



FIRST AID CENTRE

FESTIVAL MAP & ATTRACTIONS



| ATTRACTION | ACTIVITY | VENUE |
|---|---|--|
| Workshops | Hear key speakers Tino Carnevale, Rees Campbell and Seed Freaks. Participate in our Q&A panel discussion | Speaker's Marquee |
| Cooking Demonstrations | See our Festival Chef, Thomas Pirker, whip up a garlic and tomato sensation. Rees Campbell will inspire you to cook with Tasmanian native herbs. | Cooking Tent |
| Musicians | Live music from local singer-songwriter Amy Pegg and duo Toast Garden. | Musician's Stage |
| Ready to Eat Food Stalls | 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 |
| Produce & Demonstration Stalls | Purchase some great local produce and meet experts in their field | Festival Grounds |
| Competition Entries | See the produce, sauces and artwork on display. Enter your own. Closed for judging from 11.15am -12.15pm. NB. Entries may not be collected before 2.00pm without prior arrangement | Competition Tent |
| Children's Play Area | Toys and games, hay bales and more | Children's Arena |
| Bushwalking & Treasure Hunt | Explore the bush tracks and find clues to complete your activity sheet. Prizes for completion can be claimed at the Competition Tent NB. Children must be accompanied by an adult. | Competition Tent |
| Tomato Tours | Take a guided tour through the farm's Tomato Patch. NB. Guided tours only. Check for times. | Tomato Patch Assemble on laneway near red flags |
| Tomato & Garlic Challenges | Tomato & Spoon Race (up to 6 years, 6-12 years, 13 & over) Garlic Cracking – Junior (up to Gr 6) and Senior 'What a Mouthful' Tomato Eating Challenge – Junior and Senior Eating Challenge – Junior and Senior Garlic Eating – Junior (up to Gr 6) and Senior | Near Competition Tent |

FESTIVAL PROGRAMME

| TIME/LOCATION | EVENT |
|--|--|
| 9.30 – 4.00 Competition Tent | Gates & Stalls Open (\$20 adults, \$15 concession, U16 free). Self-guided bushwalks. MC for the day: John Harris. |
| 9.30 – 11.00 Assorted venues | Produce Competition Entries open. |
| 9.30 – 2.30 Musician's Stage | Children's Activities Open |
| 9:30am – 12:30pm Speaker's Marquee | Music – Amy Pegg Take a break, grab some refreshments and let self-described singer-guitarist-songwriter Amy Pegg entertain you! |
| 9.45 – 10.30 Cooking Tent | Rees Campbell 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 – 10.45 Near Competition Tent | Cooking Demonstration Thomas Pirker from Peppers Silo Hotel will show you how to transform simple ingredients into an elegant dish: Fresh tomatoes with ancient grain salad, goat curd and sunflower dukkah. |
| 10.00 – 3.00 Musician's Stage | Garlic Braiding Local garlic enthusiast Linda Benson will share practical tips on how to braid garlic so that it stores well and looks great |
| 10:15 – 10:30 Speaker's Marquee | Official Opening With the Honourable Guy Barnett and Tino Carnevale |
| 10.45 – 11.30 Tomato Patch | Tino Carnevale The times they are a changing: Your garden from Summer through to Autumn |
| 10.45 – 11.15 Competition Tent | Tomato Tour Annette Reed will take you on a tour around the farm's Tomato Patch. She will discuss the current growing season and explain why a tomato is not simply a tomato. Every tomato has a use for which it is best suited. Find out how to choose a tomato to suit your requirements. |
| 11.15 – 12.15 Cooking Tent | Judging of produce competition entries Closed to the public. Open for viewing at 12.15pm. |
| 11.30 – 12.15 Speaker's Marquee | Cooking Demonstration Rees Campbell will showcase Tasmania's tasty native herbs in a dish featuring poached quail eggs in a native herbed tomato sauce. Participants will be able to smell and taste the unique flavours of this state. |
| 11.45 – 12.30 Seed Freaks | Seed Freaks Florian Bonenfant and Momo from Seed Freaks will teach you how to save seed and prepare soil for planting using regenerative practices. Florian will teach you how to analyse your soil's properties using |

FESTIVAL PROGRAMME

| TIME/LOCATION | EVENT |
|---|--|
| 11.45 – 12.30 Speaker's Marquee | a 'low-tech' approach, read soil profiles, prepare garden beds without digging, and preserve a bioactive vegetable garden. Momo will help you to understand which plants you should select to save seeds from and how to dry and store those seeds properly. |
| 12:30pm – 3:30pm Musician's Stage | Music – Toast Garden Take a break, grab some refreshments and let local duo Toast Garden entertain you! |
| 12.45 – 1.00 Competition Tent | Presentation of prizes With the Honourable Guy Barnett |
| 12.45 – 1.30 Speaker's Marquee | Q&A Panel Discussion Put your questions to our panel of experts including Tino Carnevale, Rees Campbell & Nevil Reed. |
| 12.45 – 1.15 Tomato Patch | Tomato Tour Annette Reed will take you on a tour around the farm's Tomato Patch. She will discuss the current growing season and explain why a tomato is not simply a tomato. Every tomato has a use for which it is best suited. Find out how to choose a tomato to suit your requirements. |
| 1.00 – 1.45 Cooking Tent | Cooking Demonstration Thomas Pirker from Peppers Silo Hotel will show you how to transform simple ingredients into an elegant dish: Locally caught fish, confit tomatoes, roasted garlic butter, with seasonal greens. |
| 1.45-2.30 Speaker's Marquee | Tino Carnevale Herbs and Spices: A range of herbs and spices for the Tasmanian garden |
| 2.15 – 2.45 Tomato Patch | Tomato Tour Annette Reed will take you on a tour around the farm's Tomato Patch. She will discuss the current growing season and explain why a tomato is not simply a tomato. Every tomato has a use for which it is best suited. Find out how to choose a tomato to suit your requirements. |
| 2.30 – 3.30 Near Competition Tent | Tomato & Garlic Challenges |
| 2:45pm-3:30pm Speaker's Marquee | Seed Freaks Florian Bonenfant and Momo from Seed Freaks will teach you how to save seed and prepare soil for planting using regenerative practices. Florian will teach you how to analyse your soil's properties using a 'low-tech' approach, read soil profiles, prepare garden beds without digging, and preserve a bioactive vegetable garden. Momo will help you to understand which plants you should select to save seeds from and how to dry and store those seeds properly |
| 4.00 | Festival close |

FESTIVAL PRESENTERS

TINO CARNEVALE

Born and bred in Tasmania, Tino's lifelong interest in plants and gardening stems from growing up on his family's small vineyard and olive grove in Southern Tasmania. He studied landscape design at the Royal Melbourne Institute of Technology and has an Associate Diploma in Horticulture. As well as being a presenter on ABC TV's Gardening Australia for 13 years, Tino writes for newspapers, magazines and gardening websites and is frequently heard on ABC radio giving gardening advice.

Tino has worked with the Royal Tasmanian Botanical Gardens developing the Patch and helping to ensure it continues to provide fresh produce and is an accessible space for educating and learning. He spent four years working as part of The Stephanie Alexander Kitchen Garden Program With Italian heritage, it is only natural that Tino is right at home with all things' garlic and tomato. You can catch Tino in the Speaker's Marquee, where he will deliver two workshops and participate in our Q&A Panel Discussion, teaching students at Moonah Primary School and continues to teach gardening skills to both adults and children through local garden clubs and school appearances.

Tino is involved in working with many community groups such as Veterans Affairs, refugee groups and disability services. Tino is a patron of the Tasmanian Weed Society, an organization that raises awareness of environmental weeds and their impact. He is active in community programs and events and gives regular talks to gardening groups around Australia. He is the recipient of the 2011 Anita Boucher Young Achievers Award presented by the Horticultural Media Association.



THOMAS PIRKER



Since leaving home at 14, Austrian-born Thomas Pirker's craving to expand his culinary horizons has taken him around the world, but it is here in Tasmania that he is finally put down roots. In collaboration with Food Director Massimo Mele, Thomas leads the kitchen team at Peppers Silo Hotel where a shared commitment to local produce and community is at the heart of every dish. Thomas apprenticed at Arlberg Hospiz in St Christoph am Arlberg, Austria, enjoying a successful international career before relocating to Australia where he spent time in Sydney, Cairns, and regional NSW before joining the Silo team in early 2019.

Equally influenced by the traditional fare of his rural upbringing and the flavours and techniques experienced on his travels, Thomas finds joy in transforming simple ingredients into elegant dishes and in creating real and lasting connections with people who share his passions and values. His approach to cooking celebrates seasonality and provenance, respecting the whole food journey and minimising waste. Outside of work, Thomas can often be found in his vegetable garden, teaching his young daughter about food and revelling in the unique delight of home-grown produce.

FESTIVAL PRESENTERS

Rees Campbell

Rees Campbell is Tasmanian, and passionate about this island and all its natural wonders. Author of five Tasmanian-themed books, she has recently re-written her bestselling *Eat Wild Tasmanian* which celebrates our 150 plus edible native Tasmanian plants and demystifies some of the more popular urban myths around our own bush food. The new edition has new recipes and photos, a weed section for foragers and some palawa kani words.

Rees promotes the normalising of eating Tasmanian native plants as part of our mixed horticultural and culinary heritage. 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 standard introduced fruit and vegetables. They alternate their time between their wild food garden at Wynyard and a conservation property in the mountains.



SEED FREAKS

French-German Florian Bonenfant moved to Tasmania with his Australian wife Katharine Tier in 2021, establishing Wobblestone Regenerative Farm, a no dig farm dedicated to building up healthy soils for healthier, fuller flavoured, nutrient dense produce. Florian's gateway to agriculture came from his love of good food and a desire to know how best to produce it. Florian trained in organic vegetable production, specialising in soil health with a particular interest in how plants react to different biological additives in the soil. He worked for a German company who specialised in weeding machinery for organic producers seeking an alternative to herbicides, and a French market garden tool manufacturer for seven years. Florian and Katharine recently purchased Seed Freaks and are in the process of fully integrating commercial seed and seedling production into their work as market gardeners. Florian's



colleague Momo (Maurice) has a background in freshwater aquaculture and has a lifetime of breeding all kinds of insects, fish and amphibians. He is also a passionate woodworker and beekeeper. Cloning, propagating, composting, seed saving and grafting trees is what Momo loves doing; he feels complete working all day long for Mother Nature. Momo has always liked to think outside of the box, to try the impossible, learning from successes and even more from failures. Momo's approach to establishing sustainable gardens is to allow opportunity for new species or varieties to interact and thrive together in a manner which involves as little human intervention as possible over the long term. He firmly believes that through seed saving, we allow ourselves to remain free, sustainable and keep working with varieties that become more and more adapted to our local conditions

FESTIVAL PRESENTERS

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 Annette on one of three Tomato Tours she will host throughout the day or ask Nevil a question in our special Q&A Panel session.



AMY PEGG

Amy Pegg is a singer-guitarist-songwriter, from Tasmania, Australia. Influenced by a wide range of artists, Amy crafts songs that blend elements of pop, country, blues and folk. Her sweet vocal tone, hand in hand with her relatable songs, ranging from warm soulful tunes to anthems, with heartfelt lyrics, portray stories of personal hardship and triumphs.



Live, her simplified, honest and raw performance have earned Amy significant momentum in the Tasmanian music scene. Amy has performed at renowned Tasmanian festivals including Party in the Paddock, Festival Tasmania, the Forth Valley Blues Festival and the Tamar Valley Folk Festival.

TOAST GARDEN

Toast Garden is a musical duo featuring husband and wife team Bill and Lizzie Ledingham. Originally from Sydney, Bill and Lizzie have played professionally together in numerous bands, ensembles and duos since the mid 1990's



They have performed in clubs and venues throughout NSW and during the Sydney Olympics were fortunate enough to perform for the American athletes and Chelsea Clinton. A career highlight was performing for a season in the Whitsundays for P&O.

They moved to Tasmania in 2015 and exchanged keyboards and heavy equipment for the guitar and ukulele and created the duo 'Toast Garden'. The duo originally formed to create fun ukulele/guitar content for their YouTube channel. However, since that time Bill and Lizzie have performed at numerous fairs, festivals, and private events around Tasmania. Bill and Lizzie's repertoire includes fun and mostly upbeat acoustic covers of songs from the 60's through to the 90's.

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.