



# TASMANIAN GARLIC & TOMATO FESTIVAL 2020

**“EDUCATE.  
ENTERTAIN.  
ENGAGE.”**

## WELCOME

Welcome to the 6th annual Tasmanian Garlic & Tomato Festival. The festival is held on the property of Annette & Nevil Reed, owners of Tasmanian Natural Garlic & Tomatoes. It is organised and run by a very dedicated group of local volunteers as a charity fundraiser.

The festival aims to provide a range of entertaining and educational experiences for lovers of all things garlic & tomatoes and provides an

opportunity to reflect on the season that was.

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



### OUR FUNDRAISING

The festival supports the following community organisations.



Westbury  
Rotary Club



Westbury  
Scout Group  
& Hellyer  
District  
Venturers



**MARCH 15 - 2020 | SELBOURNE, TASMANIA**

# FESTIVAL MAP & ATTRACTIONS

## FESTIVAL MAP



- A** Information
- B** Cooking Demonstrations
- C** Speakers' Marquee (Green Flag)
- D** Tasting Hub

- E** Tomato Gate (Red Flag)
- F** Bush Gate
- G** Musician's Stage (Purple Flag)
- H** Competitions & Challenges

ATTRACTION	ACTIVITY	VENUE
<b>Stop &amp; Chat</b>	Catch up with local gardening guru and author, Steve Solomon.	“Stop & Chat” Marquee
<b>Speaker’s Tent</b>	Hear key speakers Tino & Margot. Participate in Q&A panel discussion	Speaker’s Marquee
<b>Cooking Demonstrations</b>	See our guest chef, Peter Twitchett, whip up a garlic & tomato bbq sensation. Hang around to taste his creations.	Cooking Tent
<b>Musicians</b>	Live Music – Joanne Mitchelson & Hamish Pike	Musician’s Stage
<b>Tomato &amp; Garlic Tasting</b>	Tomato & Garlic tasting & judging. You decide!	Tasting Hub
<b>Children’s Play Area</b>	Toys & Games, Hay Bales, Face Painting & more	Children’s Arena
<b>Ready to Eat Food Stalls</b>	Ready to Eat Food Sales	Fine Food Hub
<b>Produce &amp; Demonstration Stalls</b>	Produce sales, information, Stop & chat	Festival Grounds
<b>Bushwalking &amp; Treasure Hunt</b>	Explore the bush tracks & find clues to complete your activity sheet. (Children must be accompanied by an adult. Prize for completion. Claim at Competition Entries tent	Competitions Tent
<b>Competition Entries</b>	See the produce, sauces & artwork on display. Enter your own. Closed for judging from 11.30-12.30. Entries may not be collected before 2.00pm without prior arrangement	Competitions Tent
<b>Garlic &amp; Tomato Challenges</b>	Tomato & Spoon Race (up to 6y.o, 6-12 y.o, 13 & over). <b>Garlic Cracking – Jnr (up to Gr 6), &amp; senior.</b> “What a Mouthful” Tomato Eating Challenge – Jnr & Snr. <b>Eating Challenge – Jnr &amp; Snr</b> <b>Garlic Eating – Jnr (up to Gr 6) &amp; Snr.</b>	Festival Grounds
<b>Tomato Tours</b>	Take a guided tour through the TNGT Tomato Patch. Explore the heirloom story & hear about the year that was.	Tomato Patch (assemble on laneway near red flag). Guided tours only. Check for times.

# FESTIVAL PROGRAMME

TIME/LOCATION	EVENT
9.30 – 4.00	<b>GATES &amp; STALLS OPEN</b> (\$15 adults, \$10 concession card, u16 free). Self-guided bushwalks. MC for the day - John Harris.
9.30 – 11.15 Competition Tent	<b>PRODUCE COMPETITION</b> Entries open.
9.30 – 2.30 Assorted Venues	<b>CHILDREN'S ACTIVITIES</b> Open.
10.00 – 10.45 Speaker's Tent	<b>TINO CARNEVALE</b> "The wonderful world of garlic: practical tips on choosing and growing for variety, use and storage."
10.30 – 11.00 Tomato Patch (Assemble near red flag)	<b>TOMATO TOUR</b> Annette Reed will take you on a tour around the TNG&T Tomato Patch. She will discuss the current growing season and focus on "Heirlooms - Seeds of Friendship".
11.00 – 11.20	<b>OFFICIAL OPENING</b> With Tino Carnevale.
11.00 – 12.00 Cooking Tent	<b>COOKING DEMONSTRATION</b> with Peter Twitchett. "Tomatoes & Garlic for the BBQ".
11.15 – 11.30 'Stop & Chat' Marquee	<b>FRANK'S BIOCHAR</b> See Frank demonstrate how Biochar is made and learn about all the benefits of using it.
11.30 – 12.30	<b>Q&amp;A PANEL DISCUSSION</b> Put your questions to our panel of experts including Tino Carnevale, Margot White & Steve Solomon.

<b>TIME/LOCATION</b>	<b>EVENT</b>
<p><b>11.30 – 12.30</b> Competition Tent</p>	<p><b>JUDGING OF COMPETITIONS</b> Closed to Public. Opens for viewing at 12.30.</p>
<p><b>12.00 – 12.30</b> Tomato Patch (Assemble near red flag)</p>	<p><b>TOMATO TOUR</b> Annette Reed will take you on a tour around the TNG&amp;T Tomato Patch. She will discuss the current growing season and focus on “Heirlooms - Seeds of Friendship”.</p>
<p><b>12.45 – 1.30</b> Speaker’s Tent</p>	<p><b>MARGOT WHITE</b> “Seeds of Friendship.” The Heirloom Story.</p>
<p><b>12.45 – 1.00</b> Competition Tent</p>	<p><b>PRESENTATION OF PRIZES</b> with Hon. Guy Barnett.</p>
<p><b>1.00 – 1.30</b> Round Raised Bed</p>	<p><b>GARLIC PLANTING</b> Nevil Reed of TNGT will give a practical demonstration of how to prepare and plant garlic.</p>
<p><b>1.00 – 2.00</b> Cooking Tent</p>	<p><b>COOKING DEMONSTRATION</b> with Peter Twitchett. “Tomatoes &amp; Garlic for the BBQ”.</p>
<p><b>1.45 – 2.30</b> Speaker’s Tent</p>	<p><b>TINO CARNEVALE</b> “If your soil’s not right you’re wasting your time: Tips for growing the best garlic &amp; tomatoes.”</p>
<p><b>2.00 – 2.45</b> Tomato Patch (Assemble near red flag)</p>	<p><b>TOMATO TOUR</b> with Margot &amp; Annette. “The Tomato World of Colour”. Margot will talk about coloured tomatoes and this year’s Botanical Gardens’ focus on orange tomatoes. What makes them so good?</p>
<p><b>2.30</b> Musician's Stage</p>	<p><b>RAFFLE DRAW</b> All proceeds to The Naked Farmer (promoting farmer mental health).</p>
<p><b>2.30 – 3.30</b> Near Competition Tent</p>	<p><b>GARLIC &amp; TOMATO CHALLENGES</b></p>
<p><b>4.00</b></p>	<p><b>Festival Close</b></p>

# FESTIVAL PRESENTERS

## TINO CARNEVALE



Tino Carnevale needs no introduction. A regular favourite on ABC'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's only natural that he is right at home with all things garlic and tomato.

You can catch Tino in the Speaker's Tent, as well as on the Q&A Panel.

## MARGOT WHITE



Margot White has been a horticulturalist at the Royal Tasmanian Botanical Gardens for over forty years.

For the last ten years she, along with a group of willing volunteers, has grown hundreds of varieties of heirloom tomatoes for the annual RTBG seedling sale, to raise much needed funds for the gardens.

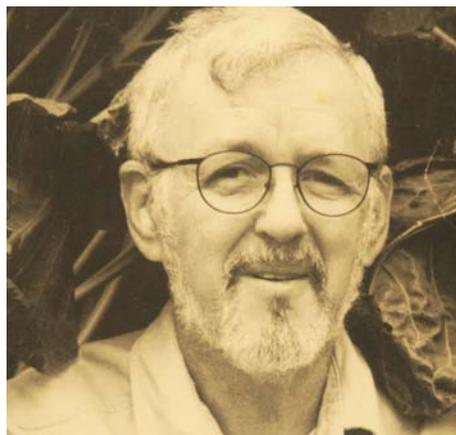
Through her tomato growing projects, Margot has reintroduced Tasmanians to heirloom varieties and all the joy they can bring. With a different theme every year, she loves the stories that come with the weird and wonderful varieties she unearths from across the country and around the world. Margot jokes that in growing and selling 6000 tomato plants for Tasmanians each year, she is selling hope. This season's terrible conditions have shown exactly that.

You will find Margot in the Speaker's Tent, in the Tomato Patch and on the Q&A Panel.

## STEVE SOLOMON

Steve is a local gardener and popular author. His popular book, "Growing Vegetables South of Australia" is specifically written for Tasmanians wanting to know how to garden in Tasmanian conditions. Steve's strong focus on soil health and nutrition is reflected in his very productive Tamar garden patch.

You will find Steve in the Stop and Chat marquee, where he'll be happy to answer your gardening questions. He will also be part of the Q&A Panel discussion.



# 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 them on one of three Tomato Tours throughout the day as they talk about the season they've had and explain all about Seeds of Friendship.



## PETER TWITCHETT



After 5 years in the vibrant City of Adelaide as Executive Chef for a 12 venue hotel group. Peter and family took a 4 week holiday adventure to the Apple Isle of Tasmania and was spellbound by the states beautiful environment and people producing best-in-class world beating food and wine products and so the decision was made to make the big move.... for the quality of lifestyle was something Peter wanted for his family.

Peter is a professional chef with over 22years experience starting from a family operated Italian restaurant through to the 5 Star, Fairmont Chateaux Lake Louise in Canada.

*"I love using great foods in their best conditions and ripeness and letting the world of experiences I've had I just keep things simple... a little salt, a little acid... a touch of the flame, and let the produce shine"* Peter Twitchett.

## MUSICIANS

## JOANNE MITCHELSON & HAMISH PIKE

Joanne is well known throughout the Meander Valley, not only for her beautiful and intricate art work but for her incredible talent as a musician, especially on the pan pipes and harp. Hamish, while relatively new to the Meander Valley, has already established a strong reputation as an accomplished violinist.

Find a spot near the stage and relax as they entertain you throughout the day.



## THANK YOU TO OUR SPONSORS & SUPPORTERS



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



**IAN RICHARDS  
LIVESTOCK**



**The Honourable Guy Barnett  
John Harris (MC extraordinaire)**

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

**Please note that this programme is subject to change.**