



2022-2023 ANNUAL REPORT

**ANNUAL GENERAL
MEETING
SUNDAY 2nd JULY 2023
CARRICK INN HOTEL
CARRICK TASMANIA**

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2023 AGENDA ANNUAL GENERAL MEETING

Sunday, 2nd July 2023, 11.00am

Carrick Inn Hotel

46 Meander Valley Road Carrick TAS 7291

No	ITEM	DETAIL	WHO
1. Meeting Open			
1a	Welcome & apologies		AReed
1b	Confirmation of Chair & Secretary for AGM		AReed
1c	Minutes of last AGM 2021-2022		FC
2. Annual Reports			
2a	Chair's Report		AReed
2b	Financial Report		ZW
2c	Committee Statement of Solvency		ZW
2d	Motion to Accept Honoraria for 2023-2024		ZW
2e	Other Reports	Other reports to be tabled	
3. Retirement and Election of Office Bearers			
3a	Thanks to the outgoing committee members		AReed
3b	Declaration of all positions Vacant		
3c	Nomination of Returning Officer if required		AReed
3d	Election of Office Bearers	Chair, Vice-Chair (if desired), Secretary, Treasurer	RO
3e	Election of Committee Members	To total of 8 people including office bearers	RO
3f	Appointment of a Public Officer		RO
4. Closing Items			
4a	Close		Chair

Abbreviations: AReed: Annette Reed, ZW: Zara Walkden, FC: Fiona Cowan, RO: Returning Officer

Tasmanian Garlic & Tomato Festival Model Rules 26/11/18 (AER)

Section 11 - Annual General Meetings (AGM)

(5) The ordinary business of the AGM shall be:

- a. To confirm the minutes of the last AGM
- b. To receive from the Executive Committee and servants of the Organisation reports upon the transaction of the Organisation during the last preceding financial year
- c. To elect five (5) to eight (8) members of the Executive Committee
 1. Each elected Executive member shall serve one one-year term.
 2. Sitting Executive members may seek to nominate for re-election.
- d. To receive the Treasurer's Report from the previous 12 months
- e. To elect a Chairman
- f. To elect one Vice-Chairman (optional)
- g. To elect a Secretary
- h. To elect a Treasurer
- i. To elect 1-4 committee members
- j. To appoint a Public Officer



ANNUAL GENERAL MEETING MINUTES

**Sunday, 24th July 2022. 10.30am.
Westbury Hotel**

ITEM	DISCUSSION
1. Meeting Open	
1a Attendance & Apologies	Attendance: Gabrielle Stannus, Christopher Walkden, Zara Walkden, Donny Martin, Michael Heazlewood, Nevil Reed, Allan Roark, Fiona Cowan, Mark Bennic, Mary Gill, Jen Eddington, John Harris, Ludo Vilbert Apologies: - Annette Reed, Mark Brown
1b Confirmation of Chair & Secretary for AGM	Chair Gabrielle Stannus Secretary Fiona Cowan Confirmed by consensus
1c Minutes of Last AGM 2020-2021	Moved MH 1° CW 2°, that they be accepted. PASSED.
2. Annual Reports	
2a Chair's Report	Tabled Thanks to involved people, volunteers, committee and organisers Hard work through COVID and a massive effort, thanks Allan Key focus on objectives of the association <ol style="list-style-type: none"> 1. Educate, entertain and engage public 2. Promote quality local produce and industry 3. Promote stall holders 4. Promote Meander Valley 5. Support worthy not for profit organisations M Heazlewood thanked G Stannus on behalf of Committee
2b Financial Report	Tabled <ol style="list-style-type: none"> 1. Opening Balance \$30387.10 2. Spent \$20 196.75 3. Income \$22 513.31 4. Profit \$ 2316.56 5. Closing Balance \$32 730.66 Motion moved (ZW) that this is true and accurate record ZW 1° GS 2°. PASSED.
2c Committee Statement of Solvency	Motion moved that Committee is satisfied that it is in a position of solvency and that it can pay any debts that should arise. Moved ZW 1° GS 2°. PASSED.
2d Motion to accept Honoraria for 2022-2023	Motion moved that the organisation put a total amount of \$5000 towards the 2022-2023 Honoraria positions Co-ordinator and Stallholder Manager ZW 1° JE 2°. PASSED
2e Other Reports (all tabled in 2021-2022 Annual Report Document)	<ol style="list-style-type: none"> 1. Coordinator's Report Past few years have been difficult to plan with government agencies Looking forwards, likely much easier Aim for 2000 patrons Should be engaging an independent market research team to detail economic benefit (there are no local people doing this) 2. Stallholder Manager's Report 3. Gate and Ticketing Report 4. Site/Building and Infrastructure Manager's Report 5. Heirloom Heaven Manager's Report 6. Parking Manager's Report 7. Volunteers and Members Manager's Report

3. Retirement and Election of Office Bearers	
3a Thanks to the outgoing Committee Members	Thanks expressed to all members for their engagement and enthusiasm
3b Declaration of all Positions Vacant	Declared by Gabrielle Stannus
3c Nomination of Returning Officer if required	Not required as no contested roles
3d Election of Office Bearers	Chair – Annette Reed (NR 1° DM 2°) Vice-Chair – Michael Heazlewood (MH 1° FC 2°) Secretary – Fiona Cowan (FC 1° DM 2°) Treasurer – Zara Walkden (ZW 1° CW 2°)
3e Election of Committee Members	4 Committee Members: Donny Martin (DM 1° FC 2°) Nevil Reed (NR 1° DM 2°) Mark Bennic (MB 1° FC 2°) Christopher Walkden (CW 1° ZW 2°)
3f Appointment of a Public Officer	Appointment of Christopher Walkden to role - DM 1° MH 2°
4. Closing Items	
4a Close	Committee thanked Westbury Hotel for hosting AGM



Some of the crowd taking part in the Tomato Tour

CHAIR'S REPORT

I want to begin my report on a very personal note. One outstanding feeling about the 2023 Tasmanian Garlic & Tomato Festival nearly bowled me over as I was waiting for a large crowd of people to file in and settle in the tomato patch so I could begin my tour. As I stood up on my hay bale for extra height, watching them, watching a line of people – families with small children and prams, couples with dogs, individuals out for a stroll - all escaping to the quiet of the bush, as I heard the buzz of the festival-proper and the hum of music in the background, saw the cars pouring into the carpark, caught a glimpse of the crowd listening to the speakers in the nearby marquee and smelt the delightful smells of delicious food cooking, I was overwhelmed with a wondrous and delicious sense of WOW! Wow that all of these people could think this event important enough, worthy enough of making the trip to this little farm, to tiny little Selbourne to participate in this one special day of celebration.

Before we began this festival nine years ago, we were told on numerous occasions that nobody would bother to go out of their way to find, let alone visit a tiny district they had never heard of, for a festival they could never imagine. How wrong they were. I can only say it gives me great joy to see the joy, wonder and surprise on others' faces as they come to this little festival to experience something that is, I believe, quite unique. And it is we, this small, motley band of community-minded volunteers, lovers of good food, open spaces and healthy living, believers in the importance of preserving through heirlooms, culinary history, culture and diversity, who make it happen.

I believe that this, our ninth festival, could easily be rated as our best so far. While there will always be areas that can be improved, and while our individual personal, work and community circumstances will dictate how any of us performs in any one year, the overall *feel* of the 2023 festival, for both organisers and patrons, would have to rate as *very high*.

We headed into the festival with many things in our favour. Covid, while still ever-present, no longer looms over us with its pervading sense of doom and uncertainty. The weather was brilliant and inviting. The site was beautifully presented. Our theme of *Eat Local Grow Local*, gave us lots of opportunities from which to springboard a good range of ideas, speakers and activities. We had an excellent line-up of volunteers, all enthusiastic, keen and cheerfully prepared to jump in and do whatever was asked of them – and more. And we had a brilliant organizing committee and management team, who enabled the entire week of preparation, festival and clean-up to unfold smoothly with relatively few hiccups (remembering that no event can ever escape entirely incident or worry-free). Festival attendance, while possibly not our highest, was nevertheless very satisfactory. With Christopher's, Donny's and Nevil's excellent management of the stallholder and overall site layout, the balance on the day was good. Spaces were comfortably filled but rarely overcrowded, while the easy flow and movement of the crowd, gave a satisfying atmosphere of a busy, engaging and interesting event with plenty to do and see.

As Chair of this committee, it is my role to oversee the organizational and macro-planning aspects of the festival. That, of course, starts with the committee, that is the foundation of the festival and all decision making that follows. What is it about this committee that I love? It's a few things. It's our like-mindedness. We are all here for the same reason; because we all believe in our community, in the right to good health and good local food, in the importance of education and awareness-raising and in being able to celebrate and share what we have with others. It's the friendship and camaraderie that exists within this team. It's the relaxed, friendly, approachable nature of every single committee member. It's the imagination, innovation, ideas and experimentation that brings freshness and vibrancy to every new year. It's the willingness to go above and beyond to fill a gap, to seek solutions and to step in to ease someone else's load. It's the forgiving nature of each committee member when one of us at any one time doesn't quite get it right. It's the knowledge that every single one of us, no matter how busy or caught up we are in our own lives, are always doing the best we can. And it's the way that we can all sit down at the end of a busy working bee, during festival set-up or after the event and share a meal, a joke and a problem. No one can ask more than that. So to all committee members, thank you.

From all of this everything else flows. I must make special note this year of our Stallholder Manager, Christopher Walkden. Through his meticulous attention to detail and precision, Christopher has taken the main stallholder hub of the festival to increasingly new heights, influencing everything else that flows from and around it. Sadly, Christopher is finally stepping down from the role this year and we thank him wholeheartedly for the huge contribution he has made as we seek someone to fill his shoes.

While most of our committee also hold Area Management roles, I wish to particularly acknowledge those Area Managers who have made enormous contributions to the festival, while not also being part of the committee. Not only have you taken on whole bodies of particular responsibility, but you have also turned up to committee meetings, working bees etc., throughout the year, bringing new and exciting ideas, fresh perspectives and essential critical thinking to the table, thus making the overall workload very manageable. While not technically committee, you certainly feel like you belong. Thank you Mary Gill (Waste Management), Michael Brown (Parking), Jenny Eddington (Children's Area) and Michelle Cronly (Gate and Ticketing). Special mention to Michelle who has been with us for the last three years in the Gate and Ticketing space and sadly for us, has moved on. She will be missed.

I want to extend a huge vote of thanks to Mark Bennic, who in his first year on the committee, has also made a big impact through his role as Volunteer Manager. Through Mark's efforts we were lucky to have the company and services of some wonderful volunteers throughout the entire festival period. For those who stayed and camped, Mark made sure that their stay was a pleasant and comfortable one. He made sure that all volunteers were fed and gainfully employed throughout the festival. He then ensured that all volunteers were well fed at the follow-up Volunteers Barbecue (sadly unable to attend himself, due to a family bereavement).

So to our volunteers, many of whom were this year's festival beneficiaries:

Thank you to the three Scout Groups who supported us in your various roles – Westbury Venturer Scouts, Tamar Sea Scouts and Hellyer Scouts.

To the workers from Deloraine House, thank you for your work in the Children's Area. And to the team from Westbury Rotary Club, thank you again for your help on the gate.

To Phil Brumby and team – thank you yet again for standing by throughout the festival to deal with anything from the smallest scratch to the biggest medical crisis. Thankfully this year, your services were called on very little, so you could relax for most of the day. Nevertheless, we cannot operate without services like yours, so thank you.

To our festival Coordinator, Allan Roark. Your calm, relaxed approach to the role continue to impress and uplift us, (just as your terrible jokes leave us floored and speechless). With your uncanny ability to understand everyone's needs and modus operandi, your ability to negotiate and haggle with the powers-that-be and to coax and cajole the best help and support from under all sorts of rocks from all corners of the country, your ability to pull it all together and oversee what we can justifiably call the best little festival in the state, is admirable. Thank you.

As current committee members know, the 2024 tenth anniversary festival may potentially be the final one, as the farm on which it is held looks to change its own future operation. While the committee can be assured that the festival site will always be available, the challenge may be in how to continue with a festival that relies so heavily on the operation of one particular business. I am hopeful (and even quietly confident) that the Tasmanian Garlic & Tomato Festival Committee has enough strength, resilience and imagination to see a way forward to many more festivals to come.

Thank you for a great year.

Annette Reed

Chair Tasmanian Garlic & Tomato Festival 2022-23

FINANCIAL REPORT

Opening Balance 01/07/2022	\$32,703.66
Total Loss	\$26,800.75
Total Income	\$27,176.75
Surplus	\$376.68
Closing Balance 30/06/2023	\$33,080.34

There are currently no bills on hand to be paid.

Zara Walkden, Treasurer

EXECUTIVE COMMITTEE MEMBERS 2022-23

Annette Reed (Chair) - Selbourne

Annette, the original brains behind the idea of an on-farm tomato and garlic festival, is a true local to the district, having grown up within a stone's throw of her now-home of thirty-five years, at Selbourne. While totally impractical with tractor engines and water pumps, Annette nevertheless dares to call herself a farmer. She prides herself on her ability to think outside the box and come up with great ideas (some of which occasionally come to fruition). Always with farming at her heart, but originally working as a language teacher, Annette has been a social worker, disability support coordinator, carer, writer, presenter and organizer on numerous committees (including her highly treasured former role as Chair of Tasmanian Women in Agriculture).

Michael Heazlewood (Vice Chair) – Selbourne

If we were to offer a prize for the person most in keeping with this year's festival theme, it would have to be Michael. Having grown up and lived all his life just across the road from the festival grounds, he can truly say he has lived, eaten and grown LOCAL for longer than any of us. When he's not commuting to his job in Launceston Michael is devoting his life to serving his community. He has been a member of practically every community organisation in his local area, including cricket and badminton clubs, the Selbourne Hall Committee, Four Springs Volunteer Fire Brigade and now the TGTF. He is a long-serving member of the SES. No wonder he was named 2014 Meander Valley Citizen of the Year. Mike, you are a valuable and valued member of our team and we thank you for your dedication.

Zara Walkden (Treasurer) - Selbourne

Zara has lived in Selbourne with her husband Christopher since 2001. She is a Library Services Officer with Libraries Tasmania and has been at the Deloraine Library for six years. She owns Four Springs Cavy Stud which breeds and shows pedigree Cavies (guinea pigs). Yes, showing guinea pigs is a thing. Many moons ago she was part of Rural Youth Org. of Tasmania and participated in many committee roles giving her a good foundation for taking on the role of Treasurer for the Festival.

Fiona Cowan (Secretary) – Birralee

Fiona currently lives and works in Launceston. When she's not working hard in her role as a doctor at LGH, she is working hard alongside her partner, Donny, as they build their farm and their new home at Birralee. Fiona joined the festival committee two years ago, first taking on the role of Secretary, quickly followed by the roles of general dogsbody and pitcher-innerer whenever and wherever required. Her quiet, practical, efficient, no-nonsense (not to be confused with no-fun) approach to everything festival-wise has made her a highly valued member of the festival team. Thanks to her trudging through the bush with lots of confusing signs and a big ball of string, our bushwalk was amazing. Thanks to her dogged determination in the face of possible chaos, Heirloom Heaven came together in a flash.

GENERAL COMMITTEE MEMBERS

Christopher Walkden (General Committee Member / Public Officer) – Selbourne

Christopher has lived in Selbourne since 2001, meaning that he will be a local in only another 25 years. He and his wife have a mixed cattle / guinea pig / kiwifruit hobby farm which has never come close to breaking even. His eclectic assortment of interests include vegetable gardening, carnivorous plants, electric vehicles and electricity generation/storage.

Christopher hopped on board the festival committee as a way to be involved with the local community. He gets jobs related to technology, planning and communication. He has been greatly appreciated in his role as Stallholder Manager for a number of years now. His careful, precise planning and execution and delivery will be a very hard act to follow as he steps down from the role in the coming season.

Nevil Reed (General Committee Member) – Selbourne

Nevil is a quiet, contemplative farmer of few words, a questionable sense of humour - according to his wife (everyone else thinks he's funny) and with a long history in customer service, locksmithing, heavy machinery operation and community volunteering. An innovative dirt-patch lover of tomatoes and garlic, he has spent many years developing and refining his skills as a self-taught horticulturalist, poly tunnel designer, builder and all-round, general fixer-upperer. His hands-on, functional, practical approach is invaluable to the TGTF.

Mark Bennic (General Committee Member) - Westbury

Mark, officially the tallest member of the committee, is a local organic farmer for whom the concept of local, nutritious, quality produce is a part of his everyday thinking. He and his wife Shelly own and operate a very popular organic grocery store in Launceston. It was through this connection that Mark and the TGTF committee first met up and we were thrilled to have him come on board this year. Mark is always thinking outside the box, brimming with new and exciting ideas to improve the festival experience for everyone. In just his first year he has made some huge inroads, particularly in the area of volunteers.

Donny Martin (General Committee Member) – Birralea

Donny is the other half of the Fiona and Donny team, gradually becoming a *local* local, as he and his partner establish their farm and home at Birralea. Donny, a carpenter by trade, first discovered the TGTF when he and Fiona wandered onto the festival site for a couple of workshops. Now with their own poly tunnel and officially growing lots of tomatoes and garlic, the natural progression was to bring those skills, insights and enthusiasm for good food and community involvement to the local festival. Donny's super-calm, steady and cheerful approach to life and to his role have made him an invaluable member of the committee, especially when the pressure is on and a calm, relaxed manner is called for.

FESTIVAL COORDINATOR

Allan Roark (Feb 2020 - current) – Dilston

Allan has been patron of Tasmania's largest rural event Agfest for several years and is passionate about our rural sector and our food produce. He was the owner/manager of Archers Manor Hotel for many years (hence his passion for Tasmanian quality produce).

He is a former professional race car driver with a passion for road safety and driver training. (Many of his meetings have been attended via Zoom as he flits off around the country, off some of the most beaten tracks, delivering training programs). Allan holds a Business Management degree from the University of Tasmania. With this background in business and events, his practical, no-fuss approach along with his bright and friendly personality (and numerous somewhat dodgy jokes and turns-of-phrase) continue to make him the perfect person to fill our Coordinator role.

FESTIVAL COORDINATOR'S REPORT 2022-23

I am pleased to report that the Garlic & Tomato Festival held in Tasmania this year was an overwhelming success. This was the first festival I have been coordinator for in the post Covid restriction era and we attracted a solid number of visitors and received plenty of positive feedback from both vendors and attendees.

Firstly, I would like to express my gratitude to everyone involved in every aspect of the event.

Thanks to Mark Bennic for stepping into the Volunteer Management role and looking after the team of volunteers who played an integral role in ensuring the smooth running of the festival. Without their dedication and hard work, the festival simply isn't viable. The volunteers stepped up to help with everything from set up, to crowd management, to clean-up. Their tireless efforts made the event a roaring success and pack up was done in record time.

Mary Gill was also instrumental in implementing a new waste disposal system ensuring our environmental impact is minimized and this was well received by everyone. The Sea Scouts worked hard and had fun, this was reflected in the way that people approached getting rid of their rubbish.

The festival showcased a diverse range of food and beverage vendors, great acoustic entertainment, and informative gardening workshops. Members of the community also brought along their homegrown produce to compete in friendly competitions.

The tunnel tours continue to be a popular feature of the festival, and the fragrant garlic and tomato plants attracted visitors' interest. These tours form an informative and visual appeal to the event.

An event of this size can only be successful with a well thought-out plan, and I am proud to say our managers and team leaders once again did an excellent job in their preparation and execution of the festival. They carefully considered the resources they had at their disposal, ensured all vendor booths were functional and organised, and made sure all guests were well-informed through communication at the information booth.

The decision for several managers to step down was not unexpected as they have simply been amazing, worked tirelessly and contributed massively to the success of the event. I suggest we implement a system whereby each area (including coordinator) has an assistant who can then step up into the role.

The feedback we received from vendors and attendees was overwhelmingly positive. The attendees appreciated the festive environment and felt they learned about gardening the proper way, while vendors felt they benefited from the wide number of attendees who came to the festival and the sales for their products also indicated the same. We made sure that the event was well promoted on the local radio stations, newspaper, and social media platforms.

On a personal note, I cannot thank Christopher Walkden enough for always being a solid sounding board and a wealth of accurate knowledge about the behind the scenes running of the festival. Christopher is stepping back from the task of Stall Holder Manager and he leaves big shoes to fill.

This year we also implemented a professional videographer and photographer to the event and their work really showcased the event and gave us some stunning visuals to help showcase the event.

We also have some large decisions to make as to the ongoing future of the event. We have shown that our event is viable and is successful financially as well as bringing plenty of visitors to the Meander Valley Region.

In conclusion, the Garlic Tomato Festival in Tasmania was an incredibly successful event, all thanks to the hard work of our volunteers, managers, vendors, and attendees who played a role in making it an unforgettable experience. The positive feedback and enthusiasm from vendors, attendees and the community prove the viability and upside potential of such events. We hope to continue to produce exceptional events like this in the future, make more improvements, and increase our support for the local community. Thank you all for your time and continued support to make this arguably 'Tassie's best little festival'.

Allan Roark, TGTF Coordinator

Volunteers being fed by Volunteer Manager Mark Bennic, at lunchtime the day before the festival.



FESTIVAL MANAGERS

Mary Gill – Mary lives in Westbury and works in local Council. Her passion for the environment and for healthy living and eating are reflected in her knowledge and expertise around waste management.

Michelle Cronly – Michelle, who works for Parks & Wildlife, has spent the past two years improving the gate and ticketing system for the festival – not an easy job to navigate in the middle of a pandemic. Sadly, Michelle’s time with us has come to an end, but we thank her sincerely for all the work she has done, not just on the gate, but in a range of other settings, wherever a spare hand was needed.

Jen Eddington – Jen is long-time local farmer and on-again, off-again committee member, who has been involved with the festival since its inception. Her most recent role was in liaising with Deloraine House for its involvement in this year’s festival.

Michael Brown – Since the early days of the festival, Michael has coordinated and managed his parking team, that sneaks onto the site in the early hours of the morning, hides away down the paddock where few of us even know it’s there, only to sneak away with the final festival-goers, leaving little evidence of their presence, other than the well-worn tracks across the paddock that hint of the hundreds of vehicles they have calmly, smoothly and efficiently directed throughout the day.

STALLHOLDERS – Christopher Walkden

SITE – Nevil Reed & Donny Martin

BUILDINGS & INFRASTRUCTURE – Nevil Reed & Donny Martin

SPEAKERS & PRESENTERS – Annette Reed

VOLUNTEERS – Mark Bennic

MARKETING & PROMOTION – Allan Roark

CHILDREN’S AREA – Jenny Eddington

COMPETITIONS & GAMES – Mark Bennic & Fiona Cowan

HEIRLOOM HEAVEN – Annette Reed

SIGNAGE – Donny Martin

PARKING – Michael Brown

WASTE MANAGEMENT – Mary Gill

GATE & TICKETING – Michelle Cronly

INFORMATION TENT – Michael Heazlewood

RISK MANAGEMENT – Allan Roark

COMMUNICATIONS – Allan Roark

SPONSORSHIP & GRANTS – Allan Roark

STALLHOLDERS REPORT

This year we had 44 stalls at the festival, up from 38 last year. These fit comfortably on the day, with lots of room for people to move around and sit without crowding.

The Producers area was reconfigured to move the Heirloom Heaven from the side to the middle. Stallholders in that area found that this opened up the festival, although stallholders along the western side didn’t appreciate the PA speakers directly behind them.

Queuing for food did occur during the busiest time of the day, however I don’t think it was excessive, so this

number of food stalls was good. Food stallholders generally reported a good but not wonderful day's profit. I spoke with every stallholder, and apart from the normal ups and downs from year to year, all were happy with the day. There were many positive comments about the organisation of the event and the quality of the patronage.

Christopher Walkden (Manager)

GATE & TICKETING REPORT

Great festival!

Overall the stats show that there is an increase in Online Sales rather than Gate Cash sales. According to *TryBooking* the ticket sales over time mostly occurred over the month of March 2023 and a small number of tickets in February. This coincides with event marketing and social media postings etc. The total *TryBooking* tickets sold were 1283/2000, and the gate (cash and EFTPOS) with 383 tickets sold.

There were a few technical difficulties with the standard EFTPOS machine, with reception and actual data collection (eg. ticket type), making it difficult to collect standard EFTPOS statistics.

The EFTPOS square was great and I recommend it for the 2024 festival, as it was easy to operate, collected appropriate statistics and no connection issues.

The only visitor complaint we received was that there was not enough seating for disabled people.

Michelle Cronly (Manager)

SPEAKERS & PRESENTERS REPORT

This year, in keeping with our theme, *Eat Local, Grow Local*, almost all of our speakers and presenters were from the local community. The Festival was officially opened by the Meander Valley Mayor, Wayne Johnston.

In the Speaker's Tent, when it came to knowledge and expertise about growing and eating locally, we literally didn't have to look beyond our own back yard. Nevil Reed, of Selbourne, is one of Tasmania's foremost experts on tomato and garlic production, while Tim Reed from Rosevale was the 2021 Tasmanian Landcare Farmer of the Year and brought along a wealth of knowledge and helpful advice around soil health and diversity. Due to their immense popularity last year we happily invited the boys from Seed Freaks back to talk all things seeds. The Q&A panel comprised Nevil, Tim, Momo Herauld and Zoe Beardsley.



In the Chef's Marquee, the crowds were entertained by two very different local chefs; Mika Chae from Peppers Grain of the Silos and Damien Page from Devil's Providore. We thank them both for their contributions.

The Tomato Tours continue to prove immensely popular, with three well patronized tours conducted throughout the day.

Musicians and singers, Aaron Worker and *Charlie & Me* on the main stage had the crowd thoroughly entertained throughout the day.

Huge thanks to all of our speakers and presenters. You fascinated, entertained, inspired and enthralled.



Annette Reed (Manager)

SITE / BUILDINGS & INFRASTRUCTURE REPORT

After nine years of growing and refining, this aspect of the festival is becoming a lot more simple and straightforward. Nevil and Donny continue to work as a well-oiled team to keep the site up to scratch and fit for purpose. A few short, sharp working bees helped to clean up what are increasingly, very manageable areas across the site.

Nevil Reed & Donny Martin (Joint Managers)



Hellyer Scouts setting up marquees on the night before the festival.

HEIRLOOM HEAVEN REPORT

The Heirloom Heaven display found a new home this year, right in the middle of the festival site. I believe this was a very appropriate spot, giving the heroes of our festival the spotlight they deserve. It was both spectacular and hard to miss.

A huge thank you to the numerous volunteers who came along on Saturday and Sunday to help pick produce, then to help with set-up and overseeing the display throughout festival day. Extra special thanks to Fiona Cowan and volunteers for your terrific work in overseeing the setting up of the Heirloom Heaven display itself. It looked stunning!

We continue to simplify this aspect of the festival, to make it far less stressful for all concerned. Hopefully we can take this one step further next year, with the committee owning its own complete set of labels, so it won't have to compete with others to find what it needs.

Annette Reed (Manager)



VOLUNTEERS & MEMBERS REPORT

Great volunteers this year, we were able to find a few via Facebook posts, word of mouth and returnees. I am hoping some will return next year but we have some new enquiries already. Without our many volunteers, set up and pack down would have been very long. Instead, it was quite quick and with little stress. The day ran well.

Mark Bennic (Manager)



Some of our many wonderful volunteers, setting up on the morning of the festival.

GAMES & COMPETITIONS REPORT

This area ran okay this year but still needs considerable work. We ran three competitions in a prominent area:

1. Tomato & Spoon Race
2. What a Mouthful Tomato Competition
3. Garlic Eating Competition

There are still issues with people being able to see. We still need to sort prizes a little better, need to be better organized and we need to get competitors in earlier in the day. This remains an area where a more dedicated focus is required.

Produce competitions - Despite a lot of effort going into trying to encourage the public to bring along their entries, there was not a lot of produce. However, the quality was good. We still need to get more press and socials out around the competitions, perhaps make it a feature! I am sure we can still do better. It was suggested that we consider a hamper section with mixed vegetables for next year. Lots of food for thought.

Mark Bennic (Manager)

WASTE MANAGEMENT REPORT

This year we were proactive in providing a waste management system for the festival. We wanted to reduce waste to landfill, particularly organic and compostable waste. Stall holders were asked to provide a list of what waste items their stall would produce so we had an idea of what we would need to manage. They were also asked to pay a small fee if they did not take all their own waste home with them. Every stall holder agreed to take their waste with them.

We provided wheelie bins to collect landfill waste, recyclables and a smaller bin for food and organic waste. Bins were set up in 5 Hubs, with a set of each bin type at each hub. We organised for the 1st Tamar Venturer Unit to provide assistance as "Bin fairies", standing in pairs at each bin and helping festival patrons dispose of their waste correctly. This worked very well with no contamination of waste and a great camaraderie between the Venturers and patrons.

We had hoped to have very little landfill waste but a change by City of Launceston to no longer accept compostable packaging in their FOGO stream meant all of this went to landfill. At the end of festival, we had half a wheelie bin full of cans (240l bin); 1 bin of cardboard; 15.5 bins of landfill waste; three quarters of a bin of plastic bottles and a small quantity of glass bottles (approx. 20). We had 4.5 bins of food & organic waste for composting (70l bins).


Pleasingly, we had no litter on the site other than a few cable ties left behind. Next year we will look at introducing some kind of reusable food containers, where and if possible.

Mary Gill (Manager)

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PLUS A BIG THANK YOU TO ALL OUR AMAZING VOLUNTEERS!

**As we continue to grow, we continue to seek new
volunteers.**

**If you are interested in joining us, please contact us!
info@tgtf.org.au Allan: 0412 352 355**