

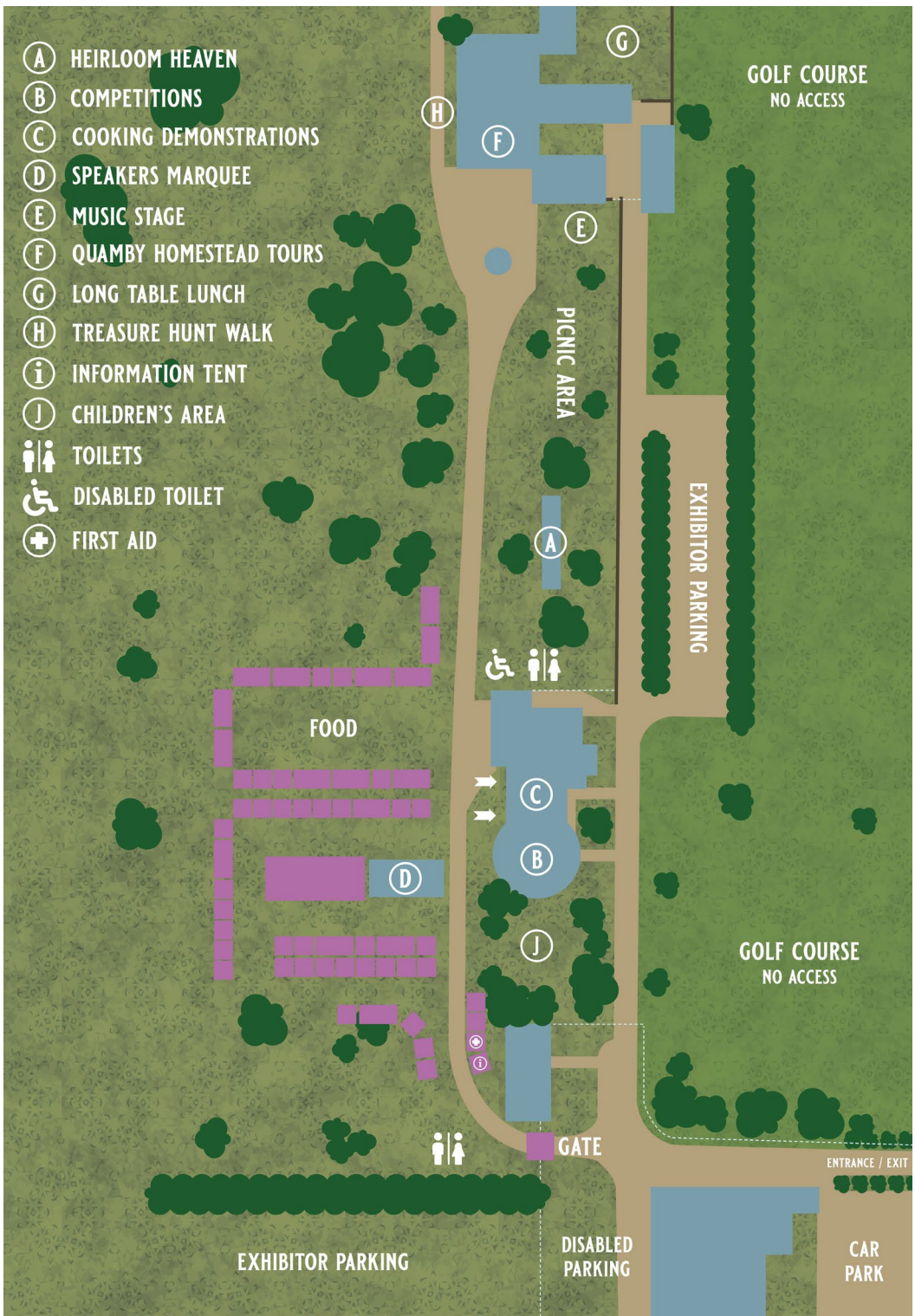


TASMANIAN
GARLIC  
& **TOMATO**
FESTIVAL
AT QUAMBY ESTATE

SUNDAY 9TH MARCH 2025

QUAMBY ESTATE, HAGLEY
9:30AM - 4:00PM

- (A) HEIRLOOM HEAVEN
- (B) COMPETITIONS
- (C) COOKING DEMONSTRATIONS
- (D) SPEAKERS MARQUEE
- (E) MUSIC STAGE
- (F) QUAMBY HOMESTEAD TOURS
- (G) LONG TABLE LUNCH
- (H) TREASURE HUNT WALK
- (i) INFORMATION TENT
- (J) CHILDREN'S AREA
-  TOILETS
-  DISABLED TOILET
-  FIRST AID



FESTIVAL PROGRAMME

9:30 - 4:00	Gate & Stalls	Festival Open! Gate Sales: \$20 adults, \$15 concession, U16 free MC: John Harris
9:30 - 4:00	Children's Area	Children's Activities All day in the Children's Area. Join the Tomato & Garlic Challenges later in the day!
9:30 - 11:00	Competitions	Produce Competitions - Entries Open! Bring your entries to the Information Tent to register.
9:30 - 12:30	Music Stage	Live Music - Jason Taylor Take a break, grab some refreshments, and be entertained by Jason Taylor! BYO picnic rug.
9:45 - 10:30	Speakers Marquee	Angus Galloway - Easy Mulch Mulch Better: The Dirt on Healthy Soil
10:00 - 11:00	Cooking Pavilion	Cooking Demonstration - Antoine Martindale Join Antoine from Josef Chromy for a culinary journey featuring his favourite recipes from around the world!
10:00 - 10:30	Quamby Homestead	Homestead Tours - Quamby Estate Hear the history of this heritage farming estate! Gold coin entry.
10:00 - 3:00	Heirloom Heaven	Garlic Braiding - Linda Benson Local garlic enthusiast Linda will share practical tips on how to braid garlic so it stores well & looks great!
10:30 - 10:45	Speakers Marquee	Official Opening - The Hon. Guy Barnett
10:45 - 11:30	Speakers Marquee	Annette Reed - Tas Natural Garlic & Tomatoes When is a Tomato Like a Human?
11:00 - 11:30	Quamby Homestead	Homestead Tours - Quamby Estate Hear the history of this heritage farming estate! Gold coin entry.
11:15 - 12:15	Competitions	Judging of Produce Competitions Rees Campbell, Antoine Martindale, & Zofia Harris - Open to the public at 12:15.
11:15 - 12:15	Cooking Pavilion	Cooking Demonstration - Rees Campbell Join local author Rees as she uses tomato & garlic alongside native Tasmanian edible plants!

FESTIVAL PROGRAMME

11:45 - 12:30	Speakers Marquee	Nevil Reed - Tas Natural Garlic & Tomatoes A Brief History of Garlic & Why It Matters Today
12:30 - 15:00	Quamby Homestead	Long Table Lunch Pre-booked tickets only. Arrive by 12:15.
12:45 - 1:00	Competitions	Presentation of Prizes
12:45 - 1:30	Speakers Marquee	Q&A Panel Discussion Put your questions to our experts: Nevil Reed, Angus Galloway, & Florian Bonenfant!
12:45 - 3:45	Music Stage	Live Music - Just Flare Sit back and relax with this amazing duo - Just Flare! BYO picnic rug.
1:00 - 2:00	Cooking Pavilion	Cooking Demonstration - Antoine Martindale Experience the flavours of the world as Josef Chromy's Antoine showcases his signature garlic and tomato-inspired dishes!
1:30 - 2:30	Children's Area	Garlic & Tomato Challenges Tomato & Spoon Race (<6 years / 6-12 years / >13 years) Garlic Cracking (Junior <13 years / Senior >13 years) "What a Mouthful" Tomato Eating Challenge (Junior <13 years / Senior >13 years) "Keep Vampires Away" Garlic Eating Challenge (Junior <13 years / Senior >13 years)
1:45 - 2:30	Speakers Marquee	Annette & Nevil Reed - TNGT The How To of Tomatoes & Garlic – From Seed to Harvest
2:00 - 2:30	Quamby Homestead	Homestead Tours - Quamby Estate Hear the history of this heritage farming estate! Gold coin entry.
2:15 - 3:15	Cooking Pavilion	Cooking Demonstration - Rees Campbell Discover new flavours as local author Rees creates delicious dishes using garlic, tomatoes, and native bush foods!
2:45 - 3:30	Speakers Marquee	Florian Bonenfant - Seed Freaks Garlic Production
3:00 - 3:30	Quamby Homestead	Homestead Tours - Quamby Estate Hear the history of this heritage farming estate! Gold coin entry.
4:00	Gate & Stalls	Festival Close

COOKING DEMONSTRATIONS



REES CAMPBELL

Rees Campbell was born and lives in beautiful Tasmania which has imbued her with a sense of wonder and passion for the natural world, conservation and environmentalism. Author of the sell-out *Eat Wild Tasmanian* and its new expanded edition *Eat MORE Wild Tasmanian*, Rees extended her repertoire to include sea vegetables and has written *The Seaweed Supplement*.

As the Feisty Tasmanian, Rees also makes a wide range of preserves and baked goods from her home grown harvest as part of normalising eating Tasmanian native land and sea plants as integral to our mixed horticultural and culinary heritage. For the festival, Rees will cook up some

dishes integrating tomatoes and garlic with native edible plants – let your taste buds be amazed and delighted.

Rees will be doing cooking demonstrations in the **Cooking Pavilion at 11:15am and 2:15pm**, and has a stall selling her cookbooks.

ANTOINE MARTINDALE

Antoine Martindale was born in Montreal, Quebec. Every summer, his interest for food and nature grew as he spent his summer holidays on his grandparents' farm. After graduating high-school, Antoine attended the Institute of Tourism and Hotellerie of Quebec, which ended with an internship in a three Michelin star restaurant in Haute-Savoie, France. He then went on to travel the United-States and Europe, working in several different restaurants and soaking in a variety of cultures from around the world.

After working for six years, including his final two years as the Executive Chef, at acclaimed restaurant in Montreal, Hoogan & Beaufort, Antoine and his partner packed their bags and moved to Australia. He is now Sous-Chef at Josef Chromy Winery, where local and native produce are at the forefront of their menu. For the festival, Antoine will bring recipes from his trips around the world, and some of his favorites to cook at home.

Antoine will be doing cooking demonstrations in the **Cooking Pavilion at 10:00am and 1:00pm**.



SPEAKERS & PRESENTERS



ANNETTE REED

Annette and her husband, Nevil, grow more than 150 of their 300+ varieties of heirloom tomatoes every year. Since stumbling across heirloom tomatoes in 2010, Annette has fallen in love with her “babies” and over the years has come to understand their individual traits, needs and “personalities.”

Annette has been a teacher and social worker at various times, but has been a farmer in one form or another all her life. She lives in Tasmania’s central north and was the founder of the Tasmanian Garlic & Tomato Festival. For the last sixteen years, she and Nevil have been growing and selling tomatoes, garlic and lots of other delicious produce to the Tasmanian public.

Annette will be presenting in the **Speakers Marquee** at **10:45am**, and has a (very large!) stall selling her tomatoes with her husband Nevil.

NEVIL REED

When Nevil Reed successfully harvested his first crop of garlic, he was sure he had hit on a simple and straight-forward crop. He didn’t know at the time that conditions in that particular year were perfect for the particular garlic cultivar he was growing.

Nevil has been growing garlic for 16 years. At the peak, he planted 100,000 cloves across 17 cultivars. His garlic is sold mainly directly to the customer, to specialty stores and as seed into nurseries across the state.

Nevil will take you on a journey from Asia, all the way around the world, to show why garlic behaves the way it does and why we must choose and manage our garlic carefully.

Nevil will be presenting in the **Speakers Marquee** at **11:45am**, and has a (very large!) stall selling his garlic with his wife Annette.

Annette & Nevil will be co-presenting in the **Speakers Marquee** at **1:45pm**.



SPEAKERS & PRESENTERS



ANGUS GALLOWAY

Angus graduated from the University of Tasmania in 2010 with a Bachelor of Agricultural Science (Honours) and has dedicated his career to all things vegetables. His passion extends beyond work, with a particular interest in the Solanaceae family—especially potatoes and tomatoes.

Three years ago, he developed Easy Mulch, a pelleted mulch product designed to simplify garden mulching. Angus firmly believes that mulching is key to a healthy soil system.

Angus will be presenting in the **Speakers Marquee** at **9:45am**, and has a stall selling his mulch.

FLORIAN BONENFANT

Florian Bonenfant, founder of Seed Freaks, is a passionate market gardener, regenerative farmer, and self-proclaimed soil health freak. His journey into seed saving began with his farming education, sparking a fascination with how different varieties adapt to unique regions and microclimates.

At Seed Freaks, Florian cultivates over 400 varieties of open-pollinated and heirloom seeds, championing biodiversity and food security. With a hands-in-the-dirt approach, he is dedicated to growing resilient, locally acclimatised crops and introducing Australians to rare, flavourful varieties not found on supermarket shelves.

Florian will be presenting in the **Speakers Marquee** at **2:45pm**, and has a stall selling his seeds.



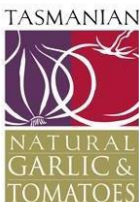
Q&A PANEL DISCUSSION

Join Nevil Reed, Angus Galloway, and Florian Bonenfant for a lively discussion on all things soil, seeds, and plants in the **Speakers Marquee** at **12:45pm**! Be a part of the conversation, and ask our experts your burning gardening questions.

THANK YOU TO OUR SPONSORS & SUPPORTERS!



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