



IT'S TIME for everyone to meet the wonderful farmers we represent; to reveal the secrets of Feather and Bone HQ; to chew the fat on what certification and 'sustainability' means and bring together a group of like-minded friends with a passion for good food and wine produced by people who care.

So we're opening our doors for a free afternoon of butcher demonstrations, farmer presentations, a panel hosted by **Simon Marnie, ABC 702 'Weekend' broadcaster**, exploring certification and sustainability, wine and coffee tastings, plenty of delicious food, heated discussions, meetings of minds and all the other unpredictable things that might happen when all these people come together under one roof.

Most of our **Feather and Bone producers** are trekking to Sydney to join us on the day which is a great privilege and the afternoon will be full of opportunities to meet and quiz them. Our esteemed factory co-tenants will be there - the wonderful **Martin's Seafoods** and the irrepressible **Natural Selection Theory: Live Natural Wine**. Also joining us for the afternoon will be a collection of luminaries including **Martin Boetz of Longrain, Single Origin Roasters, Ovvio Organics, Food Connect Sydney, Humane Choice** and **Full Circle** among others.

Afterwards, we're hosting a dinner in the factory for all the participants with courses by **Jeremy Strode, Martin Boetz, Full Circle** and **Felix Rutz of Bei Amici**, wine tastings from **Natural Selection Theory** and **Bottle and Glass** and we'll be serenaded by the dulcet tones of **Dog Trumpet**. There are a few seats available if you'd like to join us.



- Cost: Free admission for the afternoon
- Where: 2-8 Parsons Street, Rozelle
Just behind the White Bay Power Station
- When: 11.00 am - 5.00 pm Saturday 20 November
- Transport: Parking in the area is limited – come by public transport or ride your bike!
- Contact: Laura Dalrymple – 0409 929 896
laura@featherandbone.com.au
Grant Hilliard - 0415 432 431
Feather and Bone factory – 9818 2717

ROZELLE FACTORY OPEN DAY SATURDAY 20 NOVEMBER 2010

WHO'LL BE THERE

Feather and Bone producers confirmed
(notwithstanding unforeseen farm crises):

- **Burrawong Pasture-Raised Poultry**
- **Doug Ross** (lamb and compost tea producer)
- **Farmer Brown Free Range eggs**
- **Geebung Organic Farm** (veal and pecans)
- **Gundooee Organic Wagyu**
- **Limerick Free Range Pork**
- **Melanda Park Free Range Pork**
- **Moorlands Biodynamic Farm** (Texel lamb)
- **Organic Ways** (biodynamic veal and eggs)
- **Wildes Meadow Farm** (Black Angus beef and veal)

Anthia Koullouros, Ovvio Organics
ovvioorganics.com.au

Bottle and Glass wine merchant

Full Circle

Dan Johnston (Vini), Kristen Allen (Berta)

Food Connect Sydney
sydney.foodconnect.com.au

Humane Choice (Humane Society, Australia)
humanechoice.com.au

Martin Boetz, Longrain Restaurant
longrain.com.au

Martin's Seafoods - Fine Fish, Neutral Bay
finefish.com.au

Natural Selection Theory, Live Natural Wine
naturalselectiontheory.com

Simon Marnie
ABC 702 radio presenter, Royal Agricultural Society of NSW President's Medal judge

Single Origin Roasters
singleorigin.com.au

WHAT'S HAPPENING: 11.00 AM – 5.00 PM (FREE)

Farmer discussions / Q&A sessions

Five half hour sessions every 45 minutes where farmers get together to discuss issues pertinent to their field e.g. links between soil and animal health

Q&A panel chaired by Simon Marnie

Feather and Bone producers (certified and not), Grant Hilliard, Martin Boetz and Simon discuss 'certification' and 'sustainability' and answer audience questions

Butchering and sausage-making demonstrations

Pork, beef, lamb boning and sausage-making presentations every 45 minutes

BBQ food (meat, seafood, frittatas) for sale

Delicious food from everyone there on the day

The Foragers' Philosophy

Find out about Full Circle's approach to food

Coffee tastings

Sample Single Origin's more unusual coffees

Anthia Koullouros

Naturopath, herbalist and organic lifestyle educator

Food Connect Sydney

What it is and how it works

Humane Choice Certification

A new certification scheme for producers developed by Humane Society International, Australia

Meet the winemakers and taste the wine

Natural Selection Theory and Bottle and Glass tastings of wonderful natural wine and cider

Wine label-making

The ultimate Xmas present - half dozen wines emblazoned with a label created by your kids

Plenty of flying by the seat of our pants

We'll have a detailed programme but who knows what will happen when a group like this get together in one space for an afternoon?

AFTERWARDS...

Dinner in the factory for everyone involved in the day. Some spare seats if you'd like to join us – please email to enquire.

Master of the Spit

Felix Rutz, chef and owner of Bei Amici

Contributing chefs

Jeremy Strode of Bistrotte CBD, Martin Boetz of Longrain, Dan and Kristen of Full Circle

Wine tastings

Natural Selection Theory and Bottle and Glass

Music

Dog Trumpet: Pete Doherty and Reg Mombassa

The menu so far:

- Pate by Jeremy Strode
- Freshly-shucked oysters by Martin's Seafood
- Roadside Salad by Full Circle
- Raw Course (veal and salmon) by Felix Rutz
- Thai Duck Salad by Martin Boetz
- Spit-roasted biodynamic lamb and free range pig
- Seasonal fruit from Food Connect Sydney
- Wine to taste with each course