

**TICKETS AVAILABLE from the Visitor Information Centre
(where nominated) leading up to the weekend or from 9am at the
Lecture Hall Saturday morning ...**

Details are correct at time of printing 18/6/09 please check program details closer to event

FRIDAY 31 JULY

OFFICIAL OPENING	Mulled wine from 7.15pm	A Celebration of FOOD & WINE Port Fairy style Break out your flapper gear, those cloches – feathers and furs!! Enjoy a 'taste' of Noel Coward's music with old friends and new.	Reardon Theatre Bank St.	With Film entry
FILM "EASY VIRTUE" Let's misbehave ...	Film at 8.30pm	"Easy Virtue is the epitome of British wit. Offers all the delights of wicked, high-toned comedy." <i>Toronto Int'l Film Festival</i> "It's playful, elegant, it's fizzing with lacerating wit ... It's a welcome jolt of fresh air to see a Brit period piece." Break out your flapper gear, those cloches – feathers and furs!!	Reardon Theatre Bank St.	\$15pp incl. refresh ments
HENTY WINE DINNER	Evening Must book	Henty Wine 6 course dinner with matching wines. Bookings essential on 03 5568 2324. (<i>Dietary requirements must be given at the time of booking as there will be no alterations on the night</i>)	Merrijig Inn Campbell St.	\$155pp

SATURDAY 1 AUGUST

TASTES OF THE GREAT SOUTH COAST EXHIB & COMMUNITY MARKET	From 9am	SPECIAL PRODUCER & COMMUNITY MARKET right in the heart of town- Including wines, gourmet cheeses, oils etc. <i>Stallholders phone to <u>book a space</u> 0488 654 298</i>	Village Green	
HENTY REGION WINES	9am – 2pm	Tastings from Henty Estate, Stonefield, Rowans Lane Wines, Barretts Wines, Bochara Wines	In the Marquee Railway Place opp. Royal Oak	free
THE SPICE NOOK	9am-4pm	Tastings of Dukkah. Jenny offers a complimentary dukkah with each gourmet oil purchase.	Shop 4, 22 Bank St.	
SAUSAGE MAKING DEMONSTRATION & TASTING	10.30am- 11.30am	Roll up to catch the prowess of our very own local, live butcher - Shaun Murrhy. Sample gourmet sausages	Village Green Market	free
MUSIC *** CHILDRENS ACTIVITIES	9am - 2pm ***** 10-11.30am	Music by Rusty Bucks Duo and Saxophonist Laaland Clare. ***** DRUM MAKING, learning to play & performance in the street (weather permitting) or in the Lecture Hall ..Check in at the Lecture Hall.	**** Lecture Hall	\$5pp
OLIVE OIL APPRECIATION CLASSES & TASTINGS	11am & 2pm	Mt Zero Olive Oil Appreciation Classes – limited to 20 people. In store samplings including Irrewarra Breads, Valley Produce Company range of terrines, pate, breads, paneforte and pastes plus wine tasting. (Also 2pm Sun.)	Darriwill Farm Sackville St.	free
MAX ALLEN @ THE STAG WINE CLASS	11am - 1pm	Taste, Explore & Celebrate Organic & Biodynamic Wines. Max Allen, <i>Wine Editor</i> for the <i>Australian Gourmet Traveller</i> and Columnist for the <i>Weekend Australian Magazine</i> and author of www.redwhiteandgreen.com.au , will lead you on a taste sensation into the emerging world of 'green' wine. Max's guest presenter will be John Nagorka (local biodynamic winemaker) from Hochkirch Wines. The class will feature both local and international biodynamic & organic wines. Bookings Essential: The Stag Restaurant. Ph 5568 3226	The Stag Restaurant 22 Sackville Street	\$50pp
A TASTE OF PORT FAIRY .. Lunch 'n Ramble	11.30am sharp	Lunch 'n Ramble through this historic, intimate, harbour village. Follow the 'pied piper' by taking a stroll on the Tasting Trail ... try signature dishes from the following - Wisharts on the Wharf, Spoons, The Stump, Darriwill Farm, KungFu Kitchen, Ramellas, Rebeccas, Bella Claire, wine tastings & others. TICKETS from Visitor Info Centre (03 5568 2682) leading up to the weekend and at the Lecture Hall Saturday morning.	Meet adjacent to Wisharts on the Wharf	\$25pp

FOOD AND WINE

TASTE SENSATIONS	2pm -4pm	Relax and sample <ul style="list-style-type: none"> Shaw River Buffalo Cheese Bella Claire – Di will be exhibiting & offering tastes of sourdoughs, pastries & Turkish breads from the French Bakery Noisette Boutique Beers 	Blarney Books James St. opp Victoria Hotel	free entry
OLIVE OIL APPRECIATION CLASS & TASTINGS	2pm	Mt Zero Olive Oil Appreciation Classes – limited to 20 people. In store samplings including Irrewarra Breads, Valley Produce Company range of terrines, pate, breads, paneforte and pastes plus wine tasting. (Also 2pm Sunday)	Darriwill Farm Sackville St.	
"FOOD FLAIR" COOKING SCHOOL	From 1.30pm - 5x 40min sessions	<ol style="list-style-type: none"> SAM CHAIT Tutto Coffee – all about coffee. Barista demonstration. Abalone Handling & Cooking with RYAN SESSIONS Two Hat Chef from MERRIJIG INN. CHRIS CONSIDINE from NONA CASALINGA in Warrnambool – fresh seasonal produce. PIETRO DEMAIIO – “Preserving the Italian Way” TICKETS from Visitor Info Centre (03 5568 2682) leading up to the weekend and at the Lecture Hall Saturday morning.	In the Marquee Railway Place opp. Royal Oak	\$10 per session
DEEP WATER RUNNING CLASS Aquatics Program	4pm - 5pm	Suitable for all ages particularly over 40's. Gear up your body ready for some serious playtime!	Belfast Heated Pool Campbell St.	\$5pp
THE STAG LONG TABLE DINNER	6.30pm	A Seriously Good 'Green' Dinner: Meet the Farmer, the Retailer, the Winemaker, the Writer & the Chef. Hosted by Max Allen & Mary Eckhardt, proprietors - The Green Grocer, North Fitzroy. www.thegreengrocer.com.au You will also meet the farmer & the wine maker, when John Nagorka, (Hochkirch Wines) joins us for a seriously good five-course dinner matching the region's best sustainable produce with his wines. Prepared by Chef Tanya Connellan who will be joined in the kitchen by Jo Trinchi, Head Chef of The Green Grocer. Bookings Essential: Ph 5568 3226	The Stag Restaurant 22 Sackville Street	\$130pp
CRAWFORD RIVER DINNER	From 6.30pm	Crawford River Dinner 5 courses with matching wines. Bookings essential on 03 5568 2324. (Dietary requirements must be given at the time of booking as there will be no alterations on the night)	Merrijig Inn Campbell St.	\$155pp

SUNDAY 2 AUGUST

REGIONAL PRODUCE - APPRECIATION SESSIONS	11 am - About 20minute sessions	Introduction – Rowans Lane Winery - Regional Pinot Appreciation Narrawong Organics - Organics in Business Pietro Demaio Preserves - Preserving the Italian way.	Blarney Books James St. opp. Victoria Hotel	free
MAX ALLEN @ THE STAG WINE CLASS	11am - 1pm	Taste, Explore & Celebrate Organic & Biodynamic Wines. Max Allen, Wine Editor for the Australian Gourmet Traveller and Columnist for the Weekend Australian Magazine and author ... (refer 11am Saturday for full details.)The class will feature both local and international biodynamic & organic wines. Bookings Essential: Ph 5568 3226	The Stag Restaurant 22 Sackville St.	\$50pp
OLIVE OIL APPRECIATION CLASS & TASTINGS	2pm	Mt Zero Olive Oil Appreciation Classes – limited to 20 people. In store samplings including Irrewarra Breads, Valley Produce Company range of terrines, pate, breads, paneforte and pastes plus wine tasting	Darriwill Farm Sackville St.	free
WINE, WOMEN & SONG CONCERT	From 2.30pm	A collective line-up of South West Victoria's best songsters that you will have seen in a long time. South Western Singing Groups, backing musicians and instrumentalists.	St John's Church	\$ 10pp incl. mulled wine
BODY FIT CLASS At BELFAST AQUATICS	11am	EVERY WEDNESDAY DURING WINTER WEEKENDS ... Land-based exercise class at Belfast Aquatics	Campbell St	\$5pp

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