

SUNDAY APRIL 13th

Harvest Church Services

Anglican Christ Church, Castlemaine 10-30am

Uniting Church Harcourt 9-00am

Uniting Church Castlemaine 10-30am

Uniting Church - children and family services

Tiddalik

10-30am-12noon Anglican Church hall

Fun to be had by old and young.

Learn to dance the indigenous story of sharing with Ron Murray - Kinja.

\$5 / \$3 children free with an adult.

No experience needed. Tiddalik will then be performed at the shared lunch.

Inquiries: Thais 5472 5172

You are invited to a splendid lunch of homemade soup and fresh local bread at the Anglican Church hall at 12.30pm.

Enjoy a shared meal with friends, enjoy a performance of Tiddalik and sounds of Kinja.

Everyone welcome.... Bring grandma and grandpa, bring your neighbours and celebrate the harvest in our community.



Growing the Harvest has been organized by the Mount Alexander Sustainability Group, 233 Barker St, Castlemaine, working with the Castlemaine & District Agricultural Society, Winters Flat Primary School and the Anglican and Uniting Churches, Castlemaine.

Special thanks to the many volunteers who have given many hours to this project and to Red Beard Bakery and Sprout Bakery.

We invite you to join MASG to work for a more sustainable world. Visit our website at www.masg.org.au.



Celebrating & learning about local food

The Growing the Harvest Festival is a great opportunity to appreciate and learn about the wide range of foods grown in our region.

By using food from our gardens and from other local sources we can improve our health and well-being; we can also put a smile on the face of the carbon cop as we lower our 'food miles' and produce less greenhouse gas.

Over the two days there will be something for everyone:

food workshops,
singing
dancing
displays
church services
and a harvest café



Growing the Harvest

Festival 12-13 April

SATURDAY APRIL 12th

THE WORKSHOP PROGRAM

Uniting Church Hall, Lyttleton St.

The workshops will aim to teach new skills, to encourage the growing of food in our backyards and to understand basic food & beverage processing.

Duration: 1 Hour

Maximum participants: 20

\$10/\$5

Bookings 5472 3094

As places are limited, booking is highly recommended

FREE Lunchtime demonstration 12.30pm Making Olive Oil

Joel Meadows will demonstrate a simple process for pressing olives at home to make olive oil. With access to a few olive trees and a bit of effort, you can learn how to produce your own unique olive oil.

9.30am Making Yoghurt

Pam Connell will demonstrate how simple it is to make delicious yoghurt at home. She will also offer a tasting of yoghurts using different milk and giving ideas on how to flavour yoghurt without adding lots of sugar.

9.30am Drying & Preserving Vegetables

Details to be announced

SATURDAY APRIL 12th cont'd

9.30am Making Plum Puddings

Karen Kelly started with her grandmother's recipe and is now making puddings for consumption all around the state and beyond. Karen will share with you some of the secrets behind making a wonderful pudding and will provide tastings of some of the flavours she makes.

1.30pm Filleting the Catch

Who better to unravel the mystery of fish filleting and explain other important aspects of cooking fish perfectly than local fishmonger, Angie Forster? Whether the fish is from the river or the sea, she will show you how to handle this precious commodity in the best possible way. Tastings will be available.

1.30pm Making Honey

Colin and Brett Murley make Goldfields Honey which is regarded as one of the best in the State. You will learn the basics of honey-making and what is essential for producing a truly great honey. Tastings will be provided.

1.30pm Making your own Cider & Vinegar

Cath James is passionate about ferments and bacteria and making cider and vinegar are just two of the many products she makes at home. Learn how to turn apples from your tree into delicious cider vinegar.

3.00pm Growing your own Herbs

Natalie Greenwood from Southern Light herbs is an expert in the organic growing of herbs in our region. Southern Light's herbs are grown for drying and many are used as tisanes or herbal teas. Natalie will explain how they do this and provide tastings of some of their stunning blends.

3.00pm Making your own Chutneys & Jams

Laima Paine loves making jams and chutneys using locally sourced fruit and vegetables. She loves it so much she has created a business Olive Branch Preserves, and sells delicious concoctions at local farmers' markets and festivals. Laima will explain how to preserve the fruits of your garden in chutneys and sauces and how to ensure success every time! Tastings will be provided.

3.00pm Growing & Making your own Wine

Tom Gyorffy has a small but highly regarded vineyard where he makes a variety of styles of wine. Tom will discuss how to go about designing, planting and growing wine varieties in this area. He will also look at making your own vintage and will demonstrate his points with tastings of wine made by both amateurs and professionals.



SATURDAY APRIL 12th

Singing with Fay White

Sat 2pm - 5pm

Presbyterian Church hall, enter from Templeton St

Sing together, eat together, sing together!

Sing for your afternoon teaAll welcome, no need to be an experienced singer.

\$5/\$3 children free with an adult.

Inquiries Judy 5470 5747

Anglican Church Gum Tree Service

Outdoors in Mostyn St near the Church, Sat. 11am.

Commemoration of the 170th anniversary of Capt Hepburn's camp on what became Agitation Hill.

Local Food & Produce Display

Sat 10am - 3pm Anglican Church hall

Showcasing some of our local home producers:

Best preserves, fruit & vegetables ... the weirdest shaped vegetable and much more! (for entry details ph 54 721137)

Winters Flat Primary produce display

A Hungry planet... What food do we eat? A fabulous display of what we are eating in our community

Morning tea between 10.30 - 11.30

Saturday HARVEST CAFÉ

Uniting Church hall open 11.30 - 1pm a café offering local produce.

