



## SEYMOUR ALTERNATIVE FARMING EXPO

15-17 February 2019 | [seymourexpo.com.au](http://seymourexpo.com.au)

### MEDIA RELEASE

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#### **Satisfy your thirst and hunger**

Food and drink at the Seymour Alternative Farming Expo is always a foodie's delight.

Events manager Susie Filleti said there will be something to tempt every palate including an exciting new addition to this year's expo is the Happy Half Hour.

"Each day a different producer will be offering tastings of their drinks," Ms Filleti said.

"For 30 minutes visitors can sample the craft beer, cider or spirits and learn how these beverages are produced and what makes them unique.

"Tooboorac Hotel and Brewery, Bellarine Estate Winery and Original Spirit Co will each showcase their specialty products."

The Butcher Shop and Country Kitchen will provide a full timetable of demonstrations each day in Food Court 2.

From hemp flower to secondary cuts of meat, visitors can learn how to create delicious meals using alternative ingredients and without breaking the budget.

This will be the last year expo-goers can see event stalwart Bob (the Butcher) Dewar, who has been presenting at the expo since almost the beginning.

"After 20 years it's time for me to take a step back," Mr Dewar said.

"I'm doing one session a day to say goodbye and thank you to the expo."

Mr Dewar will present sessions on one of his favourite topics, using cheaper cuts of meat.

"Slow cooking has become the in-thing and that lends itself to the cheaper or budget cuts," he said.

Secret Garden Catering chef Adrian Hensley will be back in the County Kitchen showing the audience everything from how to use hemp seed flour in baking to fermenting kimchi



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and growing culture for sourdough.

While passionate butcher Victor Bonacci will be back at the expo after his outstanding debut last year.

To add some Italian flavour to the event, James Mele — co-owner of The Meatroom — will demonstrate sausage and salami-making.

Keen to keep the tradition of salami-making alive while putting his own personal spin on things, Mr Mele will share his knowledge of time-honoured techniques and explain how to make salami safely.

“It’s all handmade, we select the pigs ourselves – it’s all about the quality of the meat,” Mr Mele said.

For those not keen to try salami-making for themselves, The Meatroom will offer taste tests and sales of their small-batch salami.

If you don’t have time to drop in for a demonstration, don’t worry, visitors will find a plethora of tasty options in the Food Court.

“With a wide variety of vendors in the Food Court I’m sure all visitors to the expo will find something to satisfy their hunger and thirst while enjoying all the different exhibits and demonstrations,” Ms Filleti said.

**The Seymour Alternative Farming Expo will be held from February 15 to 17, at Kings Park in Seymour. For further information or to buy tickets online and save 17 per cent off the gate price, visit: [www.seymourexpo.com.au](http://www.seymourexpo.com.au)**

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