



Harvest Picnic brings a gourmet feast and festivity to The Rock

Give your tastebuds a work-out this summer and have a fun filled day trying local Victorian produce from more than 100 small food and wine producers at The Age Harvest Picnic at Hanging Rock from 9am to 5pm on Sunday 28 February 2010.

It's a delectable day out for families and friends, with an incredible selection of gourmet treats from different regions in Victoria, including: handcrafted wines; organic fruit pastes; flavoured pretzels; rustic rabbit pies, fresh cut corn kernels, indulgent chocolates; and delicious ice-cream, to name a few. The event also features cooking demonstrations from some of Australia's best chefs, live entertainers and free activities for children all day.

The Harvest Picnic has a proud history and is one of the longest running festivals in Victoria, so grab the picnic basket, a blanket, and come with a hearty appetite to support local food and wine producers.

The cooking demonstration program this year will inspire young and old to put on an apron and head to the kitchen. Maha Bar and Grill owner and Head Chef Shane Delia will whip up some tasty Middle Eastern dishes. His boisterous personality and contagious smile will engage the audience. His appearances on *Ready Steady Cook* and *9am with Dave and Kim* make him a great fit for the Picnic.

Coda joint owner and Chef Adam D'Sylva will showcase a blend of European and Asian style dishes, which feature in the recently opened, stylish restaurant and bar in Flinders Lane, Melbourne. D'Sylva has gained his experience from working nationally and abroad in places such as Italy, New York and Hong Kong. He has won several awards including *The Age Good Food Guide's 2008* Young Chef of the Year, and the Lexus Young Chef of the Year. Coda was also awarded one Chefs Hat in *The Age Good Food Guide 2010*.

Melbourne Wine Room Head Chef Nicky Riemer will present inspiring Mediterranean cuisine. Her modern cooking style showcases a blend of top ingredients with great Italian flavours and techniques.

For those who love homemade Italian meals don't miss Journal Canteen's Head Chef Rosa Mitchell. Her hearty Sicilian dishes are truly mouth watering. Rosa also operates Yandoit Winery with her husband and is heavily involved in the Melbourne chapter of Slow Food.

Live entertainers will provide a great vibe with the event kicking off with musical group *Jugularity*, followed by *African Drumming*, vibrant Latin American group *Combo La Revelacion*, and renowned band *Mick Thomas & The Sure Thing* (ex *Weddings, parties, Anything*).

Admission covers entry to The Age Harvest Picnic at Hanging Rock, Hanging Rock Reserve, entertainment, cooking demonstrations, car parking, the visitor's program, and a copy of *The Sunday Age*.

Pre-purchased tickets cost \$18 for adults, \$14 for concession and groups bookings (10 or more), and children under 15 are free.

Hanging Rock is about 75 km north-west of Melbourne with ample parking on site. Additional transportation is available, including a coach that will depart from Victorian Arts Centre at 9am and 10am respectively, and leave Hanging Rock Reserve car park at 5pm (bookings in advance are essential). Trains will run from Southern Cross with shuttle buses between the Woodend train station and the Harvest Picnic. There are also plenty of bed and breakfasts near Hanging Rock if you'd like to have a weekend stay.

For further information about The Age Harvest Picnic at Hanging Rock, including how to purchase tickets, location details and accommodation, visit www.harvestpicnic.com.au or call 03 9521 8844.

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For further information and to request interviews or images please contact:

Anita Agosta

Media Resources for Editors

Tel: 03 9413 6097

Mob: 0408 425 329

Email: anita@mred.com.au

About Harvest Picnic Foundation:

Since 1988 the Harvest Picnic Foundation, a not-for profit organisation, has showcased Victoria's best local produce hosting The Age Spring Harvest Picnic at Werribee Park and The Age Harvest Picnic at Hanging Rock. The Foundation aims to stage high quality events attracting a wide audience of food and wine lovers, encouraging them to support local Victorians.