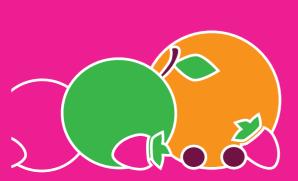






HAWKESBURY

PROGRAM











Welcome to Savour the Flavour Hawkesbury 2022 – a celebration of our beautiful region and Sydney's original food bowl

Savour the Flavour brings together our region's primary producers and their delicious fresh fruits and vegetables, meats, breads, ciders, wines, apple pies and more. For more than 200 years, the Hawkesbury has been feeding Sydney, NSW and beyond.



Your visit today is more than just a fun day out or weekend getaway – after three years of bushfires, floods and a pandemic, supporting locally-grown quality food is a great way to give local producers a much-needed and appreciated hand.

If you are visiting from beyond the Hawkesbury, I invite you to take the opportunity to explore more of what our region has to offer – from our historical towns and national parks, to our farmers' gates and restaurants, and more.

We hope you enjoy your visit today.

Sarah McMahon Mayor of Hawkesbury City

fatamanadan

MEET



OUR MC

Karen Lebsanft is the co-founder, CEO and is the inspirational, driving force behind Kurrajong Kitchen Lavosh.

Kurrajong Kitchen Lavosh is made right here in the Hawkesbury, and has been since its inception way back in 1993. From an initial team of two people, Karen now employs more than 35 workers.

Starting out producing 1,200 bite size pieces of lavosh per week, she has grown the production line, now generating more than 1.2 million pieces a day. Kurrajong Kitchen Lavosh is a popular choice in all major supermarket shelves in Australia, found in pantries across the nation, served on chefs tables and enjoyed across the skyways.

www.kurrajongkitchen.com.au



The Classic Australian Business Success Story.

Co-Founder, CEO and inspirational driving force behind Kurrajong Kitchen, Karen Lebsanft has a remarkable business success story.

From an initial team of two people in 1993, today she now employs over 35 people.

Starting out producing 1,200 bite size pieces of Lavosh per week, she has now grown to a production line generating over 1.2 million pieces a day and Kurrajong Kitchen Lavosh

being stocked in all major supermarket shelves right across Australia, found in pantries across the nation, served on chefs' tables and enjoyed across the skyways.

Proudly Australian made and owned, Kurrajong Kitchen retains the core values it was built on almost 30 years ago, which include supporting Australian wheat farmers by ensuring only Australian wheat is used in all its products and utilising Australian sourced ingredients.

Kurrajong Kitchen is a classic Australian business success story and Karen has been its inspiration and driving force and continues to be so.

Scan the QR Code to join our mailing list for recipes, news and event updates



Crafted in the **Hawkesbury**









COOKING DEMONSTRATION STAGE

4:00PM	MC WELCOME: KAREN LEBSANFT FOUNDER AND OWNER OF KURRAJONG KITCHEN
4:05PM	WELCOME TO COUNTRY: ERIN WILKINS
4:10PM	MAYOR: CLR SARAH MCMAHON
4:20PM	LOCHIEL HOUSE: COOKING WITH NATIVE BUSHTUCKER FROM THE HAWKESBURY REGION
4:40PM	Q&A: RAY – JUBILEE WINES
5:10PM	MUNRO'S MEATS: ART OF SAUSAGE MAKING USING KEY LOCAL INGREDIENTS THAT MAY SURPRISE YOU
5:30PM	Q&A: ANGELA - HAWKESBURY HARVEST
5:50PM	THE ROYAL RICHMOND HOTEL: CORNWALLIS MEYER LEMON CURD & STRAWBERRY GALETTE AND A SHORT CRUST PASTRY TART USING LOCAL MEYER LEMONS SOURCED FROM CORNWALLIS ON THE BANKS OF THE HAWKESBURY.
6:10PM	Q&A: LIAM - GYPSY FOX BREWING CO
6:30PM	KURRAJONG KITCHEN: TOP TIPS FOR THE UPCOMING ENTERTAINING SEASON FOR YOU TO TRY AT HOME INCLUDING CHEESE PLATTER IDEAS AND A BROAD BEAN, PEA AND FETA DIP
6:50PM	Q&A: STALLHOLDER
7:10PM	KARU DISTILLERY: A CLASSIC SHAKEN STRAWBERRY DAIQUIRI AND THE FAMOUS KARU BUMBLEBEE
7:30PM	Q&A: JANE FROM OAKVILLE HARVEST
8:00PM	EVENT CONCLUDES

WINNERS OF THE GLASS COMPETITION WILL BE ANNOUNCED AT

7840PM



Our range includes 12 of the best alcoholic and non-alcoholic ciders in Australia. The non-alcoholic range was voted the best in Australia in 2021.

www.bilpincider.com



Bilpin Fruit Bowl is owned and operated by Simon and Margaret Tadrosse. Bilpin Fruit Bowl are now coming into the third generation, with their grandson working at the farm. They will be selling all things apples at the event.

www.bilpinfruitbowl.com.au



The brains behind the beards at BlackBear BBQ have come together with locally sourced lamb, beef, herbs and spices to present to you two completely succulent meals: slow cooked "Chop's Chops" lamb and absolutely mouth watering "Beef Brisket Birria Tacos".

www.blackbearbbq.com.au



Bushtuckerbabies specialise in:

- Australian native plants
- Australian native dried fruits, herbs and spices
- Bush tucker snack stop bakerv

www.bushtuckerbabies.com.au | 👩 bushtuckerbabies



THECOOKIECART&CO is an award winning grazing and cookie business located in the Hawkesbury. We specialise in events, big or small and serve our community with the highest quality catering and grazing. We love attending local markets selling Hawkesbury original THICKK Cookies.



A Hawkesbury based mobile coffee ute owned and operated by a barista with over a decade of experience. Serving premium espresso by Black Drum Roasters.

O doubleristrettocoffee



Creators of award winning Organic Artisan Muesli, healthy snack bars, sustainable chocolate and innovative heath foods. Eclipse Organics is currently Australian Organic Business of the Year.

www.eclipseorganics.com.au

Enniskillen Orchard is a former fruit packing shed that's now a retail and event space they will sell their jams, chutneys and other fine local fare.

www.enniskillenorchard.com.au



Chat to EnviroCom at the Living Sustainably tent to consider how to save money and minimise your impact on the environment by reducing food waste!

www.hawkesbury.nsw.gov.au/for-residents/living-sustainably



We only work with the finest ingredients when making our salami. Likewise, we only choose the best produce created by our peers, sometimes this makes our produce more expensive, but we believe that quality is the benchmark, not price.

www.gooseontheloose.com



We are a craft brewing company, located in the misty hills of the Hawkesbury, west of Sydney. We create a variety of sneaky Beers for all Gypsies to enjoy.

www.gypsyfoxbrewingco.com



All products in our hampers are made in the beautiful Hawkesbury Valley. Including great tasting of Australian Native foods from Rainforest Plum jam to the most delicious Fingerlime Marmalades. Yummo!

hawkesburyhampers



Harvest Trails and Markets is a not-for-profit community incorporated organisation that helps producers connect directly with consumers to build alternative distribution channels.

www.hawkesburyharvest.com.au



Hawkesbury Juice Co. brings the best and freshest cold-pressed juice blends! We will have our crowd favourites as well as some special edition seasonal blends!

www.hawkesburyjuiceco.com.au





We're proudly local! Our award winning ciders are made 100% from apples with no artificial flavours or concentrates. We'll be pouring both alcoholic and non alcoholic ciders.

www.hillbillycider.com.au



Family-owned vineyard producing award winning wine in the Hawkesbury region

Cellar Door Hours | 12-5pm | Sat-Sun

Come and taste our amazing wines today at our stall.

www.jubileevineyard.com.au



Founded in 2017, Karu Distillery's gins and vodka have earned numerous awards. We believe that quality and sustainability are essential to creating world class spirits.

www.karudistillery.com.au



Kurrajong Kitchen is the perfect complement alongside your favourite cheeses, paste and dips. Karen will be showcasing how you can use Lavosh in your home entertaining platters.

www.kurrajongkitchen.com.au



Craig Munro is an award winning butcher. He has been trained by both his father and grandfather in the trade of butchery. Try our gourmet sausage sizzle "the swagman". It will be a thick, house made sausage in a long hot dog style roll with toppings and condiments.

www.munrosqualitymeats.com.au



Oakville Harvest provides the freshest fruit and veggies as well as all the necessary retail staples, coffee, mystery boxes, gift hampers and so much more!

www.oakvilleharvest.com.au



Our stall will be providing educational resources regarding nutrition and how to use fresh produce. Rayna, our dietitian, will also be doing mini nutrition assessments.

www.peppercorn.org.au

Our traditional neopolitan style pizzas are shaped and cooked in our woodfired oven using fresh dough. Today, we are serving Margarita pizza, Goose on the Loose Pepperoni pizza, Hillbilly Cider apple crumble pizza, Morita prawn pizza using Karu distillery chipotle vodka and our signature garlic pizza.

www.robsbackyardpizza.com.au

Richmond's favourite family-owned pub, celebrating the Hawkesbury on the menu and behind the bar with community at our core. Today we are serving Llandilo Rooster & Gravy Roll, Melanda Park Pork & Hillbilly Cider Sausage Roll, Block 11 Organics Vegetable Bowl.

www.therovalrichmondhotel.com.au





Historic Tizzana Winery (est. 1887) will be showcasing two wines at the event (2019 Vermentino and a new release red), as well as estate grown olives.

www.tizzana.com

Totally Bush Natural Raw Honey is a family owned business specialising in cold extracted, unblended and unprocessed honey. We ensure pollen and beneficial parts of the honey remain in its purest form, straight from the hive.

totally_bush_natural_raw_honey@outlook.com

Our family has been making apple cider vinegar in Bilpin since 1986 using slow, traditional methods. We are currently selling our '2013' vintage.

www.wirraninnaridge.com.au





Discover the **HAWKESBURY**

Meet the friendly team from the Hawkesbury Visitor Information Centre at their tent today

www.discoverthehawkesbury.com.au

nawkesburyvisitorinformationcentre discoverthehawkesburybilpinsapplepietrail











Bilpin's Apple Pie Trail brings together all that we love about this area. Famous for its apples and cool climate, Bilpin is a fruit lovers dream. What a better way to sample the local produce than through a locally made hot apple pie. The trail heads west along the historic Bells Line of Road climbing to 600m above sea level, bringing together fresh farm produce, quirky local cafes, orchards and cider sheds.

Bilpin is only a 35 minute drive from Richmond and just over an hour from Parramatta.



PIE IN THE SKY ROADHOUSE

1858 Bells Line of Road Kurrajong Heights 2758 (02) 4567 8921



TUTTI FRUITTI

1917 Bells Line of Road Kurrajong Heights 2758 0487 572 029



BILPIN FRUIT BOWL

2093 Bells Line of Road Bilpin 2758 0404 061 262



MOUNTAIN BELL CAFÉ

2070 Bells Line of Road Bilpin 2758 (02) 4567 1688



BILPIN CIDER

2369 Bells Line of Road Bilpin 2758 1300 245 746



THE GRUMPY BAKER

2481 Bells Line of Road Bilpin 2758 (02) 4567 0002



PINE CREST ORCHARD

2549 Bells Line of Road Bilpin 2758 (02) 4567 1143



WILDWOOD GARDEN CAFÉ

29 Powells Road Bilpin 2758 0417 042 460



ROYAL GARDENIA

3158 Bells Line of Road Bilpin 2758 0474 840 001



THE HIVE

6 – 18 Bells Line of Road Berambing 2758 02 4567 2590

Follow us on:

hawkesburyvisitorinformationcentre
 discoverthehawkesbury
 discoverthehawkesbury.com.au





HAWKESBURY CITY COUNCIL ARTS AND CULTURE



Collect the Library's special event postcards! Each card has a literary themed mocktail recipe to try at home. Fancy a 'Handmaid's Kale'? What about a refreshing 'Grape Gatsby'? Or is a 'Gryffindor Ginny Tonic' more your style? Collect them all!

ABOUT THE LIBRARY

Hawkesbury Library Service includes the Central Library in Windsor and the Richmond

Branch Library. Our Libraries are places that bring together the Hawkesbury community to learn, discover and connect. Visit your Library to learn about our huge selection of items to borrow and services to utilise.



AT SAVOUR THE FLAVOUR

Come and learn about the Hawkesbury's food bowl history. The story of farming on the Hawkesbury has multiple layers from the earliest inhabitants, the Dharug and Darkinyung, whom maintained a sustainable custodianship of the land, to farmers and market gardeners from varied backgrounds that cultivated local soils, shaping the foods that are part of our diverse society today.



ABOUT THE MUSEUM

Hawkesbury Regional Museum is located in Windsor, one of our country's oldest settlements. The Museum site is also home to historic Howe House. This Georgian house has been fitted out with furnishings that reflect its many uses over more than 200 years of history.

AT SAVOUR THE FLAVOUR

The Gallery's popular Leonardo da Vino workshops are running three bite-size sessions at Savour the Flavour. Celebrate the Hawkesbury's finest produce while you are led by local artist Julie Simmons in painting a masterpiece. This class is fun and lighthearted, no artistic skills are needed. Ticket price includes a cheese plate and cider or wine from local producers, souvenir glass, and your workshop materials. Ages 18+.

ABOUT THE GALLERY

Hawkesbury Regional Gallery hosts a regularly changing program of exhibitions and events that support local and touring artists. The changing exhibition program covers a diverse range of art forms.

Grab your souvenir glass from the Council tent for \$10 to taste all the

Flavours of the Hawkesbury







OPEN DAILY FROM 12PM

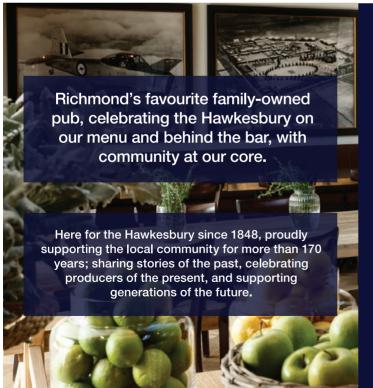
Refreshing Spring Cocktails & Tasty Tapas

VIEW THE MENU

Located inside the Crowne Plaza Hawkesbury Valley

61 Hawkesbury Valley Way, Windsor 2756 02 4577 4222







RICHMOND HOTEL

All-day dining I Events & functions Kids' play area I Outdoor bar Newly renovated

Open

10am-3am Monday-Saturday 10am-12am Sunday

+61 2 4578 1011

163 Windsor Street, Richmond NSW 2753

theroyalrichmondhotel.com.au



HAWKESBURY HARVEST TRAILS AND MARKETS

HAWKESBURY HARVEST IS PROUD TO BE SPONSORING SAVOUR THE FLAVOUR IN 2022

Find, connect and experience the Hawkesbury region's agricultural and agritourism business community.

Become a member of Harvest and gain exposure to our web, media and advocacy channels, access to the experiences, support and learnings of other members, leverage the attraction of agritourism, and strengthen your identity as a Hawkesbury business.

Visit our website to learn more.



SPONSOR OUR UPCOMING EVENTS



Call our events team for more information 4560 4404

Took a photo at one of our instagramable moments at Savour the Flavour?

Use this hashtag on your socials







Wbg

AUSTRALIADAY ON THE HAWKESBURY

Wednesday, 26 January 2023 | 5-9:30pm





Thank you to our event sponsors

Stage Sponsor

Silver Sponsor





Event Sponsor







Funded by







