

# GOURMET KITCHEN STAGE

SESSION TIMES	WEDNESDAY 7 <sup>TH</sup> APRIL	THURSDAY 8 <sup>TH</sup> APRIL	FRIDAY 9 <sup>TH</sup> APRIL	SATURDAY 10 <sup>TH</sup> APRIL	SUNDAY 11 <sup>TH</sup> APRIL
11:00		<b>Anna Spurling</b> <b>LaMadre Bakery</b>	<b>Tami McAdam</b> <b>Edible Artistry</b>	<b>Hilary McNevin &amp; Maurice Esposito</b> The Guide to Sustainable Fish <b>Esposito Restaurant</b>	<b>Dan Palmer</b> The Power of Chook <b>Very Edible Gardens</b>
12:00	<b>Tami McAdam</b> <b>Edible Artistry</b>	<b>Juleigh Robins</b> Cooking with Native Australian Ingredients <b>Wild Food</b>	<b>Adam Grubb</b> Top 10 reasons to grow your own <b>Very Edible Gardens</b>	<b>Juleigh Robins</b> Cooking with Native Australian Ingredients <b>Wild Food</b>	<b>Naomi Cristante</b> Cheese Matters <b>National Foods</b>
13:00	<b>Peter Popow</b> How to cook the perfect steak Carpaccio <b>Meat and Wine Co</b>	<b>Peter Popow</b> How to cook the perfect steak Carpaccio <b>Meat and Wine Co</b>	<b>Peter Popow</b> How to cook the perfect steak Carpaccio <b>Meat and Wine Co</b>	<b>Peter Popow</b> How to cook the perfect steak Carpaccio <b>Meat and Wine Co</b>	<b>Peter Popow</b> How to cook the perfect steak Carpaccio <b>Meat and Wine Co</b>
14:00	<b>Celebrity Chef/Aussie Farmers</b>	<b>Celebrity Chef/Aussie Farmers</b>	<b>Celebrity Chef/Aussie Farmers</b>	<b>Celebrity Chef/Aussie Farmers</b>	<b>Celebrity Chef/Aussie Farmers</b>
15:00	<b>Tami McAdam</b> <b>Edible Artistry</b>	Aaron Turner <b>Loam Restaurant</b>	Lola Berry <b>Be Inspired</b>	<b>Nicolas Poelaert</b> Meli melo of vegetables, emulsions and purees, home grown herbs and flowers <b>Embrasse Restaurant</b>	<b>Dan Palmer</b> Growing food at home using Permaculture Design <b>Very Edible Gardens</b>
16:00	<b>Peter Popow</b> How to cook the perfect steak Pecan Pie <b>Meat and Wine Co</b>	<b>Peter Popow</b> How to cook the perfect steak Pecan Pie <b>Meat and Wine Co</b>	<b>Tami McAdam</b> <b>Edible Artistry</b>	<b>Peter Popow</b> How to cook the perfect steak Pecan Pie <b>Meat and Wine Co</b>	<b>Peter Popow</b> How to cook the perfect steak Pecan Pie <b>Meat and Wine Co</b>
17:00	The Kitchen and Appliance industry Exposed <b>Presented by: Tom Mullan of Prestige Appliances</b>	<b>Claude Baxter and Tom Niall</b> Eat Local <b>South Melbourne Market</b>	The Kitchen and Appliance industry Exposed <b>Presented by: Tom Mullan of Prestige Appliances</b>	<b>Ray Nadeson</b> Wine Session <b>Lethbridge Wines</b>	
18:00	Show Closes 6pm	Show Closes 6pm	<b>Peter Popow</b> How to cook the perfect steak Pecan Pie <b>Meat and Wine Co</b>	Heirloom Veggies & Eating Sustainably <b>Daylesford Organics</b>	Show Closes 6pm
19:00				<b>Marc Brown</b> <b>Council House 2</b>	
20:00					
21:00			Show Closes 9pm	Show Closes 9pm	

PLEASE NOTE THAT TIMETABLES, SPEAKERS AND TOPICS MAY BE SUBJECT TO CHANGE AT SHORT NOTICE