

28-30
APR

BUNGENDORE Harvest -FESTIVAL-


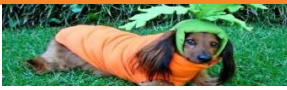



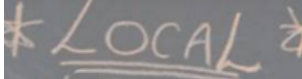












A SPECIAL THANKS
TO OUR MAJOR SPONSOR
MONA

10am
to
5pm

SATURDAY 29TH APRIL IN ELLENDON STREET

Bungendore Harvest Festival Market Stalls, wine tasting, spinning demo
[Compost and worm farm clinic](#) at Landtasia Organic Farms' market stall
[Cooking demonstrations with local produce](#) at the Thermomix market stall
[Bee keeping Q & A](#) at the Bees R Us market stall
Face painting and balloon twisting in the Village Square



| TIME | MARKET STALLS | THE CARRINGTON INN VERANDAH | THE CARRINGTON INN COTTAGE | OTHER |
|---------|--|--|---|--|
| 10:00AM |  | Herb Jellies cooking demonstration with Ruth from The Scrumper's Garden | Book Talk – The Story Behind The Story: Biography of A Navajo Medicine Man - Valerie Albrecht |  |
| 10:30AM | Beekeeping Basics at the Bees R Us market stall |  |  | 10:30AM-2:00PM Cooking Class and Lunch: Rabbit with apple cider and plums & Calvados soufflé at Le Tres Bon – FULLY BOOKED |
| 11:00AM | 11-11:25AM - The Bungendore Community Choir sings at the Bungendore Community Bank | | Rethinking landscape function based on thermodynamic understanding - Mulloon Institute | |
| 11:30AM | 11:30-11:50PM Be Sharp Tool Talk with Horticulturist Paul Kirkpatrick – Estate Gardening | |  | Dachshund fashion parade in the Wedding Garden at The Carrington Inn |
| 12:00PM |  | Farming in a small way talk and demo by award-winning Fresh Landscape Design | |  |
| 12:30PM | Dachshund Parade through the market stalls (starting at The Carrington) |  | Happy healthy backyard chickens with Leisa - Growing Vegies with Chooks in the City | |
| 1:00PM |  | |  | Irish Set Dancing in The Village Square with Easy Irish Dance |
| 1:30PM | 1:40-1:50PM Learn how to infuse olive oil at the Flat Out Produce market stall | | Growing Garlic talk by Wynlen House Slow Food Farm | |
| 2:00PM |  | | | |
| 2:30PM | Beekeeping Basics at the Bees R Us market stall | Make your own sauerkraut with The Scrumper's Garden at The Carrington Inn |  |  |
| 3:00PM | Garlic tasting at Bywong Garlic's market stall |  | Permaculture at home presented by Southern Harvest Education | |
| 3:30PM |  | Seed Saving with Canberra Seed Savers | | |
| 4:00PM | 4:10-4:20PM Learn how to infuse olive oil at Flat Out Produce market stall |  |  | |
| 4:30PM |  | | | |

Hungry? So many local food options! Visit the Bungendore Harvest Festival webpage, then click on the "Eat" tab.

Explore the greater Bungendore region on Sunday 30th April. Tour a biodynamic farm, urban micro farm, a small farm which is the home of award winning designers, or see permaculture principles being implemented, visit a winery or three, pick chestnuts, visit an open garden, and enjoy traditional Devonshire tea and wine tasting. View the interactive **Farm Tour Map** on the Bungendore Harvest Festival webpage.

southernharvest.org.au/harvest-festival



This program is correct at the time of publishing and subject to change.