

April 16, 2024



## It's here - Scenic Rim Eat Local Month to fill cups and hearts in June as the country's most authentic paddock-to-plate food and farming experience!

You'll need to sit down for this – the full program for SCENIC RIM EAT LOCAL MONTH has been revealed, and it's bursting with creativity, flavour and authenticity, as well as carrots, cheese, wine, beer and pickles! Tickets are on sale NOW at [eatlocalmonth.com.au](https://eatlocalmonth.com.au)!

In its 13<sup>th</sup> year and second in the month-long format (there was just too much flavour to fit in a week!), Australia's most authentic paddock-to-plate, food and farming experience will shine the light on the farmers, growers, producers, artisans, chefs and creators and the spectacular produce of the famous Scenic Rim across all of June.

There's more than 120 food events from Beaudesert to Beechmont, Kerry to Kalbar, and Mount Alford to Tamborine Mountain including 40 Long Lunches, Degustations and Dinners, 23 Workshops and Classes, 37 Tours and Experiences, 53 Meet the Producer opportunities and 50+ Family Friendly options. The program also includes over 50 new or redesigned events.

As if in a wonderful endorsement by Mother Nature, there's five full weekends in June this year, meaning more flavour experiences for everyone!

The event is supported by 15 serious food names, with this roll call of volunteer Scenic Rim Food Ambassador chefs the envy of the country - **Alison Alexander** (Queensland Food Fellow), **Ash Martin** (Eden Health Retreat), **Brenda Fawdon** (Picnic Real Food Bar), **Cameron Matthews** (Mapleton Public House), **Caroline Jones** (Three Girls Skipping), **Daniel Groneberg** (The Roadvale Hotel), **Glen Barratt** (Wild Canary), **Javier Codina** (Moda Brasa Bar), **Josh Lopez** (Lopez at Home), **Kate Raymont** (Chef), **Richard Ousby** (Tama and Ousby Food). Two new flavour makers were welcomed in 2023 in acclaimed chefs **Jack Stuart** (Blume Restaurant), and **Simon Furley** (Embers Wood Fire Dining).

This year two more outstanding local produce chefs have been welcomed – **Elliot Platz** who heads up the kitchen at Kooroomba Restaurant and is championing the next generation of local chefs in region, and French-born **Olivier Boudon** from Roastbeef and the Frog.

**Scenic Rim Regional Council Mayor, Tom Sharp** said, "Scenic Rim Eat Local Month offers an authentic paddock-to-plate experience for people of all ages, whether they are locals or from interstate or overseas. It's an opportunity to enjoy a true Australian experience of reconnecting with mother nature and rural production."

"Traditionally, growers have taken their product to market and, while we still do that, increasingly we are seeing consumers coming to the producers to enjoy that authentic farmgate experience," he said.

"People are not only tasting the freshness of the product but understanding the farmers' experience in terms of lifestyle and their dedication to quality produce. There is an increasing awareness that rural production goes beyond the farm as we're seeing artisans taking the raw product and creating something of even greater value."

"With more than 120 events offering something for every taste and budget, Eat Local Month is a time for our region and our producers to shine.

"From its modest beginnings in 2011, this event has provided a boost to our rural sector, helping to create jobs and drive our regional prosperity. However it is also valuable in increasing the appreciation for those who put food on our tables and raising an awareness that milk, for instance, is not produced by a supermarket refrigerator."

**Minister for Tourism, The Hon. Michael Healy MP** said, "The Scenic Rim Eat Local Month 2024 program is a foodies dream, taking visitors on a journey of flavours, from paddock-to-plate experiences to hands-on workshops and masterclasses.

"With more than 7,500 visitors expected to travel to the region it is also a major boost for local accommodation and hospitality providers and for good local jobs.

"The event also provides local tourism operators and small businesses the opportunity to showcase the very best of what this beautiful part of our state has to offer and to highlight our unique Queensland destinations and experiences."

## What's new in 2024?

In huge and exciting news, **Winter Harvest Festival**, the signature event and finale of Scenic Rim Eat Local Month, will now be held in Kalbar as part of a full-weekend of harvest activities celebrated from June 28 to 30 in and around the stunning rural village of Kalbar and beyond!

This new weekend features a Friday night **Harvest Dinner** at The Roadvale Hotel, a Saturday evening **Harvest Hoedown** featuring the region's country music star **Laura Frank**, and of course the day-long Winter Harvest Festival celebrating the joy of harvest produce and featuring the legendary Tractor Pull event. On Sunday 5<sup>th</sup> generation famers Valley Pride Produce will welcome foodies to harvest fresh, local, and seasonal goodies on their farm, and **The Progressive Paddock** will be hosted by Scenic Rim Food Ambassador Ash Martin. Check the full program for more because it's an epic, flavour-filled way to end Eat Local Month!

The month long celebration begins on the first weekend of June, with a flavour-focus on the stunning towns and villages of Canungra, Tamborine Mountain and Beechmont!

Joining Scenic Rim Eat Local Month for the first time is the **Forgotten Sound Farm**, with owner **Jaimi Pennell** sharing the secrets of sustainable and 'beyond organic' farming.

Also new to the event is **The Loborn Tasting Bar** which distils their own modern amaro liqueur and will host tastings, and just nearby, foodies can create their signature spirit at **Tamborine Mountain Distillery**, now Australia's most awarded distillery!

The **North Stores Eat Local Market Growers and Makers Day** on Sunday June 2 is a new event, showcasing Tamborine Mountain's freshest, local and seasonal produce, with Scenic Rim Food Ambassador chef **Brenda Fawdon** from Picnic Real Food Bar hosting. Across the ridge, Beechmont Estate's famed restaurant The Paddock, which now is under the culinary direction of Michelin-starred restaurant chefs **Chris Norman** and **Alex Norman**, will host **High Tea in the Fields** among other new events across the month.

The second weekend focuses on the western side of the region, home to a patchwork of paddocks, bordered by ancient volcanoes and some of the most fertile soils in the country.

This part of the region proudly holds the title of Australia's carrot-growing capital, with local farmers harvesting 600 million each year and yes, this is the weekend of the famous **Kalfresh Carrot Day** (book immediately as this experience sells out quickly!). June is also the only month that Moffatt's Fresh Produce make their sought-after **Carrot Ice-Cream!**

The second **Fermented Food Festival** will be held on Saturday 8 June, celebrating the taste-bud blowing world of food fermentation, and hosted by Summer Land Camels and the Pickling Project. Visitors can learn the secrets of this ancient food craft, talk to picklers, taste test and enjoy sourdough and a beer!

Mount French Lodge hosts the **Long Lunch on the Lawn**, Scenic Rim Food Ambassador **Jack Stuart's** multi-awarded Blume Restaurant in Boonah will host the **Guest Chef Series**, alongside **Jimmy Richardson**, Head Chef at Brisbane's famous Gerard's Bistro. Valley Pride Produce has a **Harvest with the Farmer** morning where fans can pick their own produce alongside fifth-generation farmers and the **Heritage Poultry Open Day** will teach all about poultry farming!

The Roadvale Hotel holds the six-course **Roadvale Degustation** hosted by Scenic Rim Food Ambassador chef Daniel Groneberg, while newbie Chef Elliot Platz will welcome foodies to dine amongst the lavender fields at **A Locavore's Delight**.

The fourth weekend focuses on the heart of the region and will be extra special as **Beaudesert** celebrates its **Sesquicentennial Anniversary** (150 years!) and **Tommerup's Dairy Farm** marks 150 years of farming (their produce is featuring at events cross the month).

Food adventures can embark on an all-day vegetarian campfire cooking adventure at the **Campfire Lunch and Nature Immersion in the Forest** hosted by guides from the **Wild Mountains Nature Refuge**, or experience a **Native Foods Tasting Tour** with **Wilde Foods**, learning about forest transformation and regenerative land practices.

In more exciting news, the event is partnering with Scenic Rim Farm Box to offer the **Best of Scenic Rim Box**. What does this mean? It means the best seasonal produce and products can be delivered to homes direct across the month of June, or pre-order and collect at the Winter Harvest Festival at Kalbar on Saturday 29 June. The Box will feature a seasonal selection of meat, vegetables, dairy, relishes and drinks and some exclusive recipe ideas created by the Scenic Rim Food Ambassadors. The first 500 to order will also receive a complimentary copy of Eat Local Volume 2, a beautiful coffee table cookbook by chef and Scenic Rim Food Ambassador Brenda Fawdon and Christine Sharpe.

The best advice is to plan your visit, take some time to read the program, and book accommodation and tickets now, because with a menu this good, it will sell out!

Eat Local Month is set against the natural beauty of the Scenic Rim, a region of more than 4,200 square kilometres of rich volcanic soil surrounded by ancient mountains and home to thousands of farmers and food creators.

The month-long event is proudly presented by Scenic Rim Regional Council, with support from Major Partner Moffatt Fresh Produce, and Supporting Partners Kalfresh Vegetables, Urban Utilities, Community Bank Kalbar, Brisbane Economic Development Agency and ABC Radio Brisbane. The event is also supported by the Queensland Government through Tourism and Events Queensland and features on the It's Live! in Queensland events calendar.

## SCENIC RIM EAT LOCAL MONTH 2024

Saturday June 1 to Sunday June 30 [www.eatlocalmonth.com.au](http://www.eatlocalmonth.com.au)

Tickets on sale NOW

Since being named by global travel authority Lonely Planet as one of the hottest destinations to visit in 2022, the SCENIC RIM in Queensland has continued to win accolades. Last year *delicious. magazine* named it in the top 10 places to visit in Australia and this year, *Qantas Travel Insider* has included it in the Hottest Places in the World to Visit (the only Queensland inclusion)! More at [visitscenicrim.com.au](http://visitscenicrim.com.au)

For more information, imagery and interviews please contact Kath Rose on 0416 291 493 or email [kath@kathrose.com](mailto:kath@kathrose.com)



## Your guide to the best Scenic Rim Eat Local Month ever!

Enjoying all this flavour is a serious business and trust us, pre-planning your Eat Local Month adventure is key. Here's the Top 10 tips...

1. GRAB A CUPPA AND A HIGHLIGHTER – Take time to read the full program and create a wish list of favourites. Or make it a family activity, there's lots of family friendly events in here. But beware, this is going to make you salivate!
2. MAP IT! – The [program](#) is designed to focus on sub-regions, meaning you can experience more events in one day, in one local area. Makes sense right? Check the map on page 6 of the [program](#) and allow time to stop and take photos and visit farm gates along the way.
3. GATHER A GROUP – Call your crew and experience Eat Local Month together, over a weekend or overnighter (there's joy in numbers!). Plus, it means you can share the role of designated driver.
4. LOCK IT IN – Scenic Rim Eat Local Month events are in high demand with many selling out fast, so if you spot an event you love, book it NOW at [eatlocalmonth.com.au](http://eatlocalmonth.com.au)
5. BOOK ACCOMMODATION – All budgets are covered, from romantic cottages, campsites, farm stays and family resorts, but this is a popular time of the year so book early!
6. PACK AN ESKY – Pop an empty esky in the car, we guarantee you will fill it with stunning local produce from the region. Farm gates will be open and most events will have local produce stalls.
7. DON'T FORGET YOUR WATER BOTTLE – We ask you to tread lightly through the beautiful Scenic Rim. Please bring your refillable water bottle, and of course, take waste with you or put it in bins provided. Our friends at Urban Utilities will have a water station for you at the Winter Harvest Festival.
8. READY YOUR APPETITE – It IS a food festival, so have your taste buds ready and wear stretchy pants!
9. ASK QUESTIONS, SAY HI TO THE PRODUCERS – Shake hands with our incredible farmers, producers and flavour makers. This is their celebration too, and they love sharing their stories of what they do.
10. SHARE YOUR EXPERIENCE - We love the world knowing how wonderful our region and its flavours and faces are! #eatlocalmonth #eatlocalscenicrim #visitscenicrim  
Follow us on Facebook and Instagram  
#thankyou

## BON APPETIT!