

Appendix B

The Darebin Homemade Food & Wine Festival 2016 program presented the following events:

1. Meet the Makers Showcase
2. School Incursion Program with The Travelling Kitchen
3. The Inaugural Annual Dance Affair
4. Preserving Vegetables
5. Samira El Khafir: Cooking with Love (Local Legends Series)
6. Delicious Ajvar
7. Angie Chong: I Love Dumplings (Local Legends Series)
8. Backyard Honey Workshop
9. Think Health....Think Spelt!
10. Introduction to Homemade Winemaking
11. Transition in the Pub: Shop Ethical!
12. Sun Hyland: Sensational Sauces from Scratch (Local Legends Series)
13. An African Feast
14. Homemade Sausages Matched with Italian Craft Beers
15. The Pig Breakdown plus Porchetta & Proscuitto Making
16. Making Mead
17. Pancetta & Capocollo Session
18. Food, Family & Foreigners: Rita Erlich in Conversation with Cameron Smith
19. A Tamil Feast
20. Mortadella Session
21. Italian Meat Ball Demonstration & Tasting
22. Salami Sessions
23. A Taste of Spain
24. Pasta Making for Kids
25. Make Your Own Vietnamese Rice Paper Rolls for Kids
26. Cooking with Quinces
27. Olive Preserving – Mediterranean Style
28. Streetside Brew
29. Dining Room Tales: Julius Bright Sackey
30. Organic Backyard Chook Keeping
31. A Taste of Autumn/Winter Home Produce at The Plummary
32. Fermented Beverages Workshop
33. Woods of the North
34. Tibetan Soul

Local Business Partners

Home Make It (Reservoir)
Melbourne Salami Festa (Preston)
Carwyn Cellars (Thornbury)
Northern Soul Tibetan Café (Thornbury)
Joanie's Baretto/Umberto (Thornbury)
3 Ravens Brewery (Thornbury)
Chatto (Thornbury)
Yuni's Indonesian Kitchen (Northcote)
Mellisa Cakes (Thornbury)
Classica International (Reservoir)