

## **MEDIA RELEASE**

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Attention: News Editor

### **Taste menu unfolds**

What's on the menu?

Food fans across the Great Southern and further afield are eagerly opening the pages of the 2013 Taste Great Southern program to see what is on offer in this year's program of culinary delights.

The 2013 program, available online at [www.greatsoutherntastewa.com](http://www.greatsoutherntastewa.com) and in print from visitor centres and participating outlets, promises a host of tasty events that celebrate the best of Great Southern produce and culinary skill.

Funding of \$20,000 through the Great Southern Development Commission (GSDC) supports the festival, which is coordinated by Great Southern Tourism Events and also supported by Eventscorp.

Celebrity chef Poh Ling Yeow leads a band of food experts who will entertain, enlighten, delight and nourish patrons at a food and wine festival with a geographic spread like no other in Western Australia.

Taste events take place at venues from Denmark and Albany to Ongerup, Porongurup and Katanning, from early February until late March.

An Oyster and Riesling Festival at Forest Hill winery on Saturday 9 February is the Great Southern launch of the program.

Entry is by gold coin donation and the event features competitions, masterclasses and entertainment.

Perth Lord Mayor Lisa Scaffidi will conduct an official invitation-only metropolitan launch on Friday 22 February at the Perth Town Hall.

GSDC Board Chairman Peter Rundle said the festival program offered a host of delights to Great Southern residents and visitors.

"Taste programs draw appreciative guests to visit the Great Southern and they enjoy a fine selection of local food and wine while they are here," Mr Rundle said.

"Promoting the region's produce and culinary skill to a wide audience is a celebration of local achievement and a stimulus to further development of food, wine and hospitality in the Great Southern."



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Highlights of the festival include a Denmark beach barbecue masterclass with Poh Ling Yeow and local chef Dan Sharp, a wine versus beer challenge at Willoughby Park, and Under 20 Fusion at which boutique wineries that crush less than 20 tonnes of fruit a year will present their wines at the Albany Town Hall and surrounds.

Mystery guest chefs will entice children into the world of fresh, local and seasonal foods at a 'zero food miles' event at the Western Australian Museum Albany.

Festival favourites include Mount Barker Graze, the Porongurup Wine Festival, degustation dinners and long table lunches.

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