



Knights Meats and Deli are hosting special in store appearances by local farmers and producers:

Tuesday October 19:
Nick's Jerky - Lockhart

Wednesday October 20:
Blessed Bean Coffee - Wagga

Monday October 21:
Yandilla Mustard Seed Oil - Wallendbeen

Tuesday October 22:
Codemo Smallgoods / Griffith Abbatoirs and Rebecca Sullivan

Wednesday October 23:
Riverina Dairy - Albury

Thursday October 24:
Snowy Mountain Trout - Tumut

Friday October 25:
CAAB - Susie Chisholm - Adelong

Saturday October 26:
Frou-Frou Cordial - Albury

Thursday October 31:
Crowley's Hot Sauce - Wagga



CEO Knights Meats Deanna McNaughton with some of the quality range sourced from Riverina producers.

Keeping it local

AS one of the biggest retail suppliers of local produce in the Riverina, Knights Meats & Deli is an important link in the local food economy chain.

Knights are committed to supporting established Riverina lamb, pork, Angus beef, rice and grain farmers.

They also encourage new product development from aspiring food producers.

Knights Meats & Deli sees the Taste Riverina Food Festival as an opportunity to educate customers about local food resources and inspire community support of the slow food movement.

With menu plans, recipes and tastings in store every day for the month of October, it's your chance to discover the delicious ingredients that are produced in our own backyard.

Committed to quality

Robert and Bettina Walker of Whispering Pines Organics.



ROBERT and Bettina Walker of Whispering Pines Organics are proud Riverina farmers who grow Certified Organic wheats and oats for the domestic human market, plus a range of animal foods and supplements.

Their products are completely free from synthetic fertilisers, pesticides, herbicides, Genetically Modified Organisms (GMOs) for their health benefits, and to ensure our wildlife, soils and family are free from any chemical exposure.

Their farm has been Organically Certified with AusQual for 10 years with annual audits to ensure the highest quality is maintained.

In 2011 they commenced adding

value to their crops when they purchased their first stone-ground mill to produce flour.

The Walkers took the portable mill to Farmers Markets where queues would form as people waited for sometimes up to an hour for their on-the-spot-milled flour.

Their next mill was twice the size but demand for fresh flour quickly outgrew it and in June 2013, the Walkers imported a grand stone-ground mill from Austria to increase output dramatically.

The new mill complements the Walkers' rolling mill which produces their Whispering Pines Organic Creamy Rolled Oats.

BOULANGERIE - PATISSERIE



Artisan Baker
So French, So Fresh

2/189 Morgan Street,
Wagga Wagga

Telephone: 6971 7180

OPEN: Wednesday through Saturday

Bringing the taste of France to you

RM1992180

Cootamundra Shire Council in conjunction with The Cootamundra Day View Club proudly presents



REBECCA SULLIVAN

STEPHEN WARD ROOMS, COOTAMUNDRA LIBRARY

MONDAY 21 OCTOBER 2013, 1.00pm-3.00pm

ALL WELCOME.

We are pleased to announce that celebrity chef Rebecca Sullivan will be the celebrity chef at this year's 2013 Taste Riverina Festival.

Rebecca Sullivan is a self-taught cook who has worked with some of the world's best producers, environmental academics, activists, chefs and restaurants. Rebecca is a popular presenter for her simple dishes, great advice and wonderful ideas for simple sustainable ideas we can all try at home. Rebecca's first book 'Just Like Grandma Used to Make', came out in April 2013 with a huge amount of great press including being listed in the top ten books in The Age, The Sydney Morning Herald and Women's Day.



RM1993617

Come to Ariah Park's Mary Gilmore
CULTURAL FESTIVAL
ON SUNDAY, 20TH OCTOBER, 2013

CRAFT MARKETS, FARMERS MARKETS,
WAGON RIDES, BUSKERS ROTARY TRAIN
RIDES, PATCHWORK & QUILT SHOW

8.00a.m. Breakfast under the Peppercorns
White Rose Cafe

9.00a.m.-2.00p.m.

Featuring Tastes of Ariah Park
part of the Taste - Riverina Food Festival
with Beaconsfield Pork on the Spit

- Mirrool Lamb Pies
- White Rose Angus Burgers
- Beckom Jas Indian Lamb and Chicken Curries
- Benny's Chinese Lamb, Beef and Chicken
- Corky's Lamb and Beef Spit Roasts
- Trudy's Steak and Sausage Sandwiches
- White Rose Fish & Chips
- The Potato Man
- CWA Tea, Scones and Sandwiches
- Coffee, Ice Creams, Drinks and Hot Dogs
- Sam's Poppy Seed Dressing

FOR FURTHER DETAILS,
PHONE NIGEL JUDD ON
0428 741 026

ARIAH PARK
Mary Gilmore
Cultural Festival

RM1993126

WHISPERING PINES ORGANICS

Organic Stoneground Flours
Unbleached White, Wholemeal Plain, White Spelt,
Wholemeal Spelt, Creamy Rolled Oates

PROUD SUPPLIER OF FLOUR & OATES FOR THE
2013 TASTE RIVERINA FOOD FESTIVAL

Bread Making Classes will be held at
the Narrandera Bakery

22nd,
23rd,
24th,
& 26th
October



Coming Soon....Quinoa & Oat Flour

Wholesale & Retail Enquiry Welcome Ph: 02-6963 9597

Whispering Pines Organic RMB Barellan NSW 2665 • Email : whpines.01@gmail.com

Certification: Cert Number AQ610051 Primary Producer- Certified Organic. Lamb, Mill Cereal Crops (AUS-QUAL Certified Organic Product)



RM1992344

Knights
Meats & Deli

Celebrate Great
Local Produce



Knights Meats & Deli is proud to support
over 40 local suppliers!

Take the challenge to eat locally this month, to support your farmers and your local food economy. Knights is making it **easy**, with menu plans and recipes in store, as well as the opportunity to Meet Your Makers, with free samples and information.



Win a Weber Q100!

Purchase Riverina
Certified Angus Beef
at Knights Meats & Deli this month
to receive your entry form.

Knights Meats & Deli
187 Fitzmaurice Street, Wagga Wagga
02 6921 3725 www.knightsmeats.com.au



10902176