

# Hungry?

PARSONS FACTORY  
FEAST DAY  
12/11/11

## Then fill up on this...

**Over 35 producers, advocates, urban planners, providores, scientists, chefs, journalists and politicians chewing the fat about where food comes from and why it matters until the fins, fennel and fur fly.**

Wonderful producers growing everything from oysters to oxtail and filled with fascinating stories and information. Tastings galore including Natural Selection Theory wines and Montecatini salumi. Fish filleting, cooking and butchering demonstrations. BBQs sizzling with delicious food prepared by Felix Rutz of Bei Amici and a kids' room run by artist Mishka Borowski.

Like-minded friends including Permaculture Sydney, St James Ethics Centre, Sydney City Farm, Sydney Food Fairness Alliance and Transition Sydney.

A programme of provocative discussions on sustainable seafood, the plight of bees and food production, the hot topic of truth in labelling and the free range egg industry and the thorny ethics of pork production...

### **Everyone knows about the birds and the bees but should pigs be allowed to root?**

#### **The ethics of pork production, consumption and distribution**

Hypothetical panel discussion: 1.00 - 2.30 pm

St James Ethics Centre will steer a panel of experts through an ethical minefield.

Panelists cover the full spectrum of experiences and positions and include Cole's national pork buyer, Sydney University's Chair of Sustainable Agriculture, the CEOs of Voiceless and Australian Pork Ltd, a well-known chef, Greens Senator Lee Rhiannon and a free range pork farmer with experience in the intensive poultry industry.

#### **Talk, eat, drink, laugh, watch and learn at the Parsons Factory Feast Day.**

**When:** 9.30 am to 5.00 pm, Saturday 12 November

**Where:** The Factory, 2-8 Parsons Street, Rozelle

**Admission:** \$5 for adults, kids free

**Information:** Website: [openday.featherandbone.com.au](http://openday.featherandbone.com.au)

Email: [openday@featherandbone.com.au](mailto:openday@featherandbone.com.au)

#### **Afterwards... the Parsons Factory Feast Day Dinner Feast**

A celebration for everyone involved in the day and prepared by **Jeremy Strode** (Bistrode CBD), the boys from **Rockpool Bar & Grill, Full Circle** (Dan Johnson from Vini, Kristen Allan from Berta), **Michele Cranston** (chef and food writer), **Matt Kniepp** (Fine Fish), and **Hatrack Catering**.

Limited tickets at \$100.



*Natural Selection Theory*  
Live Natural Wine.



# Parsons Street Feast Day **Talk, eat, drink, laugh, watch and learn**

9.30 am - 5.00 pm, Saturday 12/11/11

## Who'll be there so far...

### Bottle and Glass

### Feather and Bone

### Food Connect Sydney

### Martin's Seafoods - Fine Fish, Neutral Bay

### Montecatini Specialty Smallgoods

### Natural Selection Theory, Live Natural Wine

### Permaculture Sydney

### Rosada's Kitchen

### St James Ethics Centre

### Sydney City Farm

### Sydney Food Fairness Alliance

### The Commons Dining Room

### Transition Sydney

### Farmers

- Bo-Warra Biodynamic (Murray Grey beef)
- Doug Ross (lamb and worm tea producer)
- Geebung Organic Farm (veal and pecans)

- Graze and Flavour (rare breed lamb, pork, beef)
- Gundooee Organic Wagyu (Wagyu beef)
- Isola Chianina
- Coorong Fisheries
- Limerick Free Range Pork
- Malfroy's Gold Honey
- Margin's Mushrooms
- Mayfield Free Range Pork
- Melanda Park Free Range Pork
- Moorlands Biodynamic (Texel lamb)
- Nantucket Free Range Pork (Dexter beef and lamb)
- New Horizon Farming (Dorper lamb)
- Pure Oysters SA
- Organic Ways (biodynamic veal and eggs)
- South Hill Wildes Meadow (Black Angus beef and veal)
- Tinja Organics (Shorthorn cross Angus, organic wine)

## What's on so far...

### Discussions and Q & A sessions

- **Farming on the urban fringe**  
Phil, Moonacres Farm
- **The plight of bees and food in Australia**  
Doug, The Urban Beehive
- **Truth in Labelling: free-range egg production**  
Ian, Clarendon Farm
- **The role of aquaculture in sustainable fishing**  
Ocean Watch, Pure Oysters SA
- **Does MSA certification mean sustainability**  
Koorong Fisheries
- **Sustainability - a case study**  
Vince Heffernan, Moorlands Biodynamic Farm (dependent on shearing commitments)

### Demonstrations

- Cooking - Rosada's Kitchen & The Commons Dining Room
- Butchering at Feather and Bone
- Filleting and oyster shucking at Martin's

### Tastings

- Natural Selection Theory: Live Natural Wine
- Bottle and Glass wine
- Montecatini Specialty Smallgoods
- Other delicious things we don't yet know about

### Eating

- All day bbq run by Felix Rutz of Bei Amici

### Stalls with produce from all the farmers

- Feather and Bone
- Martin's Seafood
- Food Connect

### Kids' room

- Facepainting and craft
- Limit of 20 kids at any time

### 1.00 - 2.30 pm: Hypothetical panel

#### The ethics of pork production, consumption and distribution

- Philip Wright, counsellor and educator, St James Ethics Centre
- Stephen Evans, owner, Limerick Free Range Pork
- Prof John Crawford, Chair of Sustainable Agriculture, Syd Uni
- Andrew Spencer, CEO, Australian Pork Limited
- Senator Lee Rhiannon, Greens spokesperson Animal Welfare
- Dana Campbell, CEO, Voiceless
- Grant Hilliard, owner, Feather and Bone
- Peter McCormack, Pork Production/Quality Manager, Coles
- Mark Jensen, chef and owner, Red Lantern Restaurant

### 3.00 - 3.45 pm: follow-on sessions

#### Influence of the media on what we eat

- Helen Greenwood, Good Living, Sydney Morning Herald
- Simon Marnie, ABC Radio 702
- Simon Thomsen, The Daily Telegraph

#### Influence of chefs on what we eat

- Jared Ingersoll - Cotton Duck, Danks St Depot
- Other participants TBC

### 3.45 - 4.30 pm: follow-on sessions

#### Consumer influence on food production and retail

- Philip Wright, counsellor and educator, the Ethics Centre
- Andrew Spencer, CEO Australian Pork Limited
- Senator Lee Rhiannon, Greens spokesperson Animal Welfare
- Other participants TBC

#### Is sustainable farming viable?

- Stephen Evans, Limerick Free Range Pork
- Other participants TBC

## The feast afterwards...

### More eating and drinking with all involved in the day.

A five course feast prepared by **Jeremy Strode** (Bistrode CBD), the boys from **Rockpool Bar & Grill** manning the spit, **Full Circle** (Dan Johnson from Vini, Kristen Allan from Berta), **Michele Cranston** (chef and food writer) **Matt Kniepp** (Fine Fish) and **Hatrick Catering**.

Produce supplied by **Feather and Bone**, **Food Connect** and **Martin's Seafood**. Wine tastings from **Natural Selection Theory** and **Bottle and Glass**.

Limited tickets available for purchase @ \$100 each. Includes wine tastings with each course - please byo if you don't like running out...