QUORN. South Australia

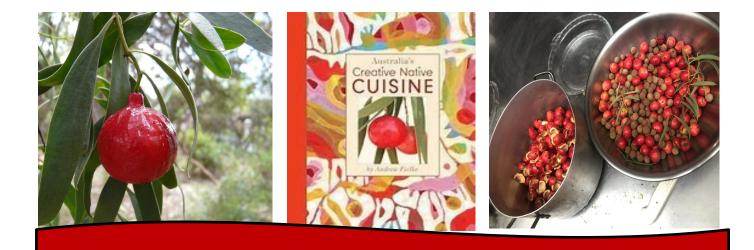
NUKUNU COUNTRY

Kurti is the **Nukunu** word for the native peach, also known broadly as Quandong. This small, bright red fruit grows on the wild bush trees of the Santalum acuminatum species. The Quandong holds cultural significance for Indigenous Australian communities.

QuornQuandong Festival

Event Program

26th-27th October, 2024 www.quornquandongfestival.com





You can't have a festival in a country town without a GREAT COUNTRY COOK-OFF.

All food and flower entries to be delivered to the Town square between 10am and 1pm on Saturday 26th October. See the Terms and Conditions button below for guidelines.

The Quorn Quandong Festival will feature competitions in the following categories:

QUORNISH PASTIES-Skytrek Willow Springs 2 nights accommodation in the self contained overseers cottage for 2 adults MARMALADE - Cradock Hotel 1 night accommodation & dinner for 2. Wine Embassy "The Wine Prospector" book and a bottle of ARB Wine QUANDONG PIE-Wilpena Pound 2 nights accommodation in the Aroona room BOUQUET OF NATIVE FLORA - North Blinman Hotel 1 nights' accommodation for 2 with an evening meal KIDS COLOURING COMPETITION - Family ticket on the Pichi Richi Railway

OUR ILLUSTRIOUS JUDGES Andrew Fielke - award winning chef Robyn Powell - Quandong and native flora expert John Weeks - winemaker and author kids colouring competition judge Lorie Paynter - bachelor of contemporary art Judging to take place Saturday afternoon and winners announce early evening



Festival location Town Square, Main Stage

Saturday



10.15-Jasmin Kimber Quorn Local, singer songwriter

11.10-Scott Rathman Jnr A descendent of the Arrente people of Central Australia-Country rock singer-songwriter

12.15-Port Augusta Music Club Community based group of local Musicians

1.40 –Matt James Matt grabbed hold of his country roots in his teens and never looked back

3.00-Sunday Lemonade Loz & Tys since winning the emerging Artist awards at Nannup music festival in 2020 Sunday Lemonade have created a fizz as the infectious rom-com act of the Australian indie folk scene

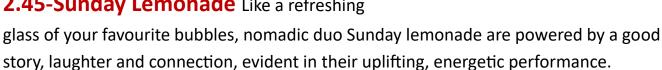
4.15-Caitlin Drew Will be pumping out all your favourite tunes and some of her own creations while you sit back and relax and enjoy the hospitality Quorn has on offer

5.30-Amber Lawrence Female artist of the year 6=Golden guitar winner 2021 -2022

Sunday

- **10.15-3GS** Local Quorn and Port Augusta band
- **11.10-Amber Lawrence (Kids show)**
- 12.00-Scott Rathman Jnr
- 1.25-Caitlin Drew





Thank you John Simpson from Feetnframes for putting the music program together



CULINARY EXPERIENCES

Street Food All weekend

Safe to say you won't starve

Local Businesses open all weekend

Austral Hotel, Transcontinental Hotel, Michie's Kitchen, Teas On The Terrace Scruffy Fella , Quandong Café, IGA, Emily's Bistro, Quorn Take Away

<u>Meez ON Plus Catering</u> Emu and Quandong Taco's-Thai Crocodile Salad (GF) Lemon Myrtle Chicken Burger with Roo Sciutto and Karkalla pickle Coorong Mullet and Barramundi Chowder with Wattle seed Bread (GF)

Messy Kitchen Roo and Red Pies-Goat curry Pies-Roo Rissoles with a Quandong & Pepper berry Chutney-Pepper berry Pasties-Vege Pasties-Quandong Tarts –Quandong

<u>**Creative Native Food**</u> Kangaroo pepperoni crispy thin pizzetta & salt bush chilli Wattle seed custard Danish pastries-Aniseed myrtle chai tea-Quandong crumple tarts-Geraldton wax & coconut mini tartlets-Muntries macadamia cheesecake-Emu saltbush pie & river mint ketchup

<u>**Corral Coffee & Catering**</u> Kangaroo pepper berry & bush tomato pie-Goat sausage roll with lemon myrtle-Baked potato topped with a kangaroo bolognaise sauce-Wattle seed macadamia biscuit

Mathew Koop Wattle seed Burgers choice of Kangaroo-Emu-Vegi with Chutney

Quorn Lions van Hot Chips

(Mai) Bush Tucker with a twist Twisties on a stick with Marilyn and Bettina-Kangaroo hamburgers with UTI chutney-Quandong slice

A Dash Of Oak Home made Pizzas

Guest Chef Andrew Fielke Ticketed Event

Catering at Emily's Bistro Sat night 7pm.

Four course Native inspired menu using Creative Native and Local Ingredients.



MARKET STALLS Town square & First Street

Creative Native Foods Mathew Koop **Broughton River Gourmet Manning's Sculptures Mickey Barlow** Karku natural skin care Nuthin But Natives **Stoney Acre Produce** Lions Club Of Quorn **Shelley Ree Soap Flinders Ranges Apiaries** Meez On Plus The Wine Embassy Lyn Ward **Tricia's Treasures** Australian Arid Lands Botanic Garden The Messy Kitchen (Leanne Slattery) **Corral Coffee Robbie's Jewellery** Flinders Essential (Sasha Anderson) Wilmpatja Nhuungku Designs (Patsy Doolan) Magpie String Design (Deb Dawes) Terka Olives (Raelene Girdham) **Emily Jean Designs** Wattle We Eat Australian Native Food Co (Rebecca Paris) Scruffy Fella Marylyn Jackson **Flinders Gin** Quorn craft Shop **Pe Loved Boutique** Flash As

Quorn Producers and Craft Market

<u>All day Sunday Town Hall</u>

Talented local creators presenting their one-of-a-kind goods and crafts, adding a personal touch to the vibrant town market. This conveys both their skills and connection to the community

Cooking Demo's Town square

Creative Native-Andrew Fielke Sat 11.30

In the mid 80's Andrew took on the largely overlooked native food industry, since then he has dedicated his life to Australian native foods .

There is no person in Australia that matches his passion and ethic in promoting and distributing our Native Foods. Thank you Andrew for giving back to Australia and being part of the Quandong Festival

Meez ON Plus Billie Cornthwaites Sat 1.30

A demonstration of Billies passion for native foods and her love of protecting and connecting with the natural world. Billie has spent her time building networks in the Native Food industry, showcasing Australia and what it has to offer. Education people on Indigenous culture and foods. Foraging, teaching and nurturing throughout Australia.

Thanks to you Billie for supporting the Quandong Festival

A Dash Of Oak

Yarning Circle

Festival location First Street

JARED THOMAS Town Hall Sat 2.pm

Nukunu Culture Burning presentation. A demonstration of the NUKUNU indigenous culture. Sharing Jared's deep knowledge and the practises which has been preserved for thousands of years. This highlights both the cultural significance and environmental wisdom behind the practice

CHARLIE JACKSON

Charlie and friends will entertain you with Yarns and stories from the olden days.

Share in the cooking of a Kangaroo over the hot coals, Roo prepared and cooked 9.am sat and sun. The cooking will take about 3 hours, so sit back and have a yarn about foraging roos and quandongs, then taste the cooked Kangaroo while taking in the country hospitality of Quorn

GEORGE ALDRIDGE

In 2009 he was awarded the cartoonist od the year prize by the South Australian press club. George's work can be found in many private collections across the world. George is using his talent to showcase Quandongs for the festival, and you can see the Artist in Residence at work in first street all weekend

GLEN HUGHES

Legendry outback boy Glen returns to Quorn to tell yarns from the days gone by. Glens books Campfire Memories will be on sale and the stories will be told all weekend

ANGAS JONES 3pm Sat and 2 pm Sun Wattle seed roasting demonstration

Angas will have a stall WATTLE WE EAT roasting wattle seed and chatting about native Australian plants all week end. Pop in and purchase some of the products and have a yarn to Angas, guaranteed you'll be there for hours

QUORN LIGHT SHOW Railway Terrace

Screening Bush Tucker – special feature showing at 8.15 every night

Matthew Koop-Neville Bonney-Angus Jones

Quorn Town Hall Sat 10.am to 12pm

Wattle seed, Muntries & Quandongs-Growing bush foods in low rainfall areas

Saturday 26th

Walks, Workshops & Activities in the Gardens

8am-9am Guided Flora Reserve Walk
(Quarry Road) with Ben McCallum
8am-9am Like a Park Run (meet at the Pool carpark). Dress up in red – there will be a prize for the best dressed!
10am-11am Bush Food Seed Bomb
Making Activity & Nature Crown Making
Activity with Quorn Landcare Group
(Kids Activity at Pithi Kawi Bush Food
Garden)

12.30pm-1.30pm Native Bees in the Landscape - A guided walk looking for local pollinators with Tricia Slattery (Powell Gardens)

2pm-4pm Propagating Quandongs: Selecting, saving and germination from seed (with Ben McCallum and Kurt Tschirner at Pithi Kawi Bush Food Garden)

Powell Gardens Treasure Hunt all day! Pick up your map from the Visitor Information Centre

Sunday 27th

Walks, Workshops & Activities in the Gardens

7am-8am Sunrise Yoga with Jade (Pithi Kawi Bush Food Garden) 8am-9am Guided Flora Reserve Walk (Quarry Road) with Ben McCallum 10am-10:20am Growing Muntries with Matthew Koop (Pithi Kawi Bush Food Garden) 10am-12pm Bush Hut Master Class - Building a native food bush hut for nature play with Ben McCallum at Pithi Kawi Bush Food Garden (Family friendly activity - bring the kids!) 10am-11am Treasure Hunt & Rock Painting with Quorn Landcare & Dorothy Crosby (Kids Activity) - Meet at the Picnic Shelter at Pithi Kawi **Bush Food Garden** 10.15am-11.15am Desert Voices performing (Pithi Kawi Bush Food Garden) 10.20am-11am Compost & Worm Farming -Making great soil with lain Dunk (Pithi Kawi Bush Food Garden) 11am-11.30am Pollinators - Designing and building habitat for native bees with Patricia Slattery (Pithi Kawi Bush Food Garden) 11.30am-12pm Incorporating permaculture design principles into a bush food garden with Ulrike from Baroota Creek Olives (Pithi Kawi Bush Food Garden)

12pm Bush Food Garden BBQ & Roo tasting

Quorn QUANDONG Festival THANK YOU TO OUR SPONSORS



Pre Loved Boutique North Blinman Hotel Cradock Hotel Wilpena Pound Resort Skytreck Willow Springs Eddie Hughes M.P (Giles) Rowan Ramsey M.P (Grey) The Wine Embassy Nuthin But Natives