



SYDNEY FOOD LOVERS OFFERED TEMPTING OLIVE BRANCH

There are 10 million olive trees grown in Australia, but the oldest is right here in Sydney at historic Elizabeth Farm in Parramatta.

The much loved tree is the centerpiece of the Festival of the Olive, a celebration of all things olive on the weekend 24 & 25 October, featuring food and wine tastings and cooking demonstrations as part of the Sydney International Food Festival.

The healing properties of olives are well known, as is their culinary appeal, with Australians the largest consumers of olive oil outside the Mediterranean.

From popular TV shows such as *Master Chef* to Jamie Oliver, olives are a highlight of Australia's contemporary cooking craze.

Hosting this year's line up of celebrity chefs will be **Simon Thomsen**, restaurant reviewer and co-editor of *The Sydney Morning Herald Good Food Guide*, together with food personality **Joanna Savill**.

Revealing their cooking secrets are revered French chef **Tony Bilson**, regarded as the Godfather of Australian cuisine, **David Tsirekas** from *Perama* and TV chef **Darren Simpson**.

Also featuring at the festival are gastronomer **Liane Colwell**, exotic cook book author **Manuela Darling-Gansser** and **Rachel Grisewood**, the tour de force behind the famous bakery Manna from Heaven.

Parramatta's finest **Paul Kuipers** of *Courtney's Brasserie* and **Talal Alamein** of *Sahra by the River* are set to impress as they uncover the wonders of the olive, combining contemporary and traditional cooking techniques.

Sample some of Sydney's tastiest olives with **Robert Armstrong**, awarded Best Olive Grower 2009, as he speaks about the different types of olives and oils available and how to best match them or book into one of the gourmet food workshops on offer and learn the art of making feta cheese, chorizo and gnocchi from experts including Italian Nona **Gina De Angelis**.

Wander through specialist food markets and indulge in a delicious lunch while enjoying live entertainment in the grounds of this magnificent colonial house, once home to John and Elizabeth Macarthur, pioneers of the Australian wool industry.

For the kids there's dance lessons, craft activities, story-telling and hands-on cooking workshops making it the perfect spring day out for food lovers and families.

The Festival of the Olive, Saturday 24 & Sunday 25 October, 10am – 5pm at Elizabeth Farm, 70 Alice St, Rosehill. Tickets \$15, conc \$10, family \$40. Weekend pass (pre-sale only): \$20, conc \$15, family \$55. Bookings: 02 8239 2211 or tickets.hht.net.au. A free shuttle bus will run between the Parramatta RiverCat wharf & Elizabeth Farm.

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