

PROGRAM



BOOK YOUR TICKET:

[https://www.bendigoregion.com.au/explore-bendigo/
24th-symposium-of-australian-gastronomy](https://www.bendigoregion.com.au/explore-bendigo/24th-symposium-of-australian-gastronomy)



**RECLAIMING HAPPINESS: THE EPICUREAN GARDEN,
SIMPLE PLEASURES AND A SUSTAINABLE FUTURE**
24TH SYMPOSIUM OF AUSTRALIAN GASTRONOMY
8-11 MAY 2022, BENDIGO



Day 1: Sunday, May 8th

Bendigo Kangan TAFE

4:00 pm

Registration - Bendigo Kangan TAFE

5.00 - 7.00 pm

Welcome - Dja Dja Wurrung. (TAFE Six Seasons courtyard garden and smoking pit)
Symposium Introduction
Light refreshments Murnong Mummas. (Building E foyer)

Dinner option (not included in ticket price)

Ms Batterhams 03 5344 2497 (please mention you are a symposiast when booking)

Day 2: Monday, May 9th

The Epicurean Garden (PepperGreen Farm)

9.00 am

Welcome - Jennifer Alden

9.15 am

Keynote - *Gardening in the pandemic: reflections on pleasure, time and hope* - Kelly Donati

9:45 am

A question of pleasure - Amie Brûlée & Colette Geier

10:05 - 10:25 am

Morning tea

10:25 - 10:50 am

Tour PepperGreen Farm

10.50 - 11.50

Cuisine & Culture (Ecopod 1)

- *The Rise of Foraging within Advocacy Dining* - Neil Got
- *Women's Food Knowledge: Why it matters* - Vicki Swinbank
- *Exploring the culinary traditions of active older adults* - Carolyn Cairncross & Christine Hall

10.50 - 11.50

Advance Australian Fare (Ecopod 2)

- *Breaking the monotony of meat: vegetarian messaging in the Australian Women's Weekly, 1933 - 1982* - Lauren Samuelsson
- *Hidden in history: the forgotten First Fleet gardens of Botany Bay* - Jacqui Newling
- *What happened to thrift and plain cooking? Searching for Epicurean principles in Australian culinary literature* - Alison Vincent

12:00 - 1.00 pm

Hedonistic Consumption (Ecopod 1)

- *Behind Cadbury's 'Happy Centres': researching histories of Australian chocolate manufacturing* - Emma Robertson
- *Bread: Returning to paradise* - Hilary Heslop
- *Look back to move forward: fermenting a new gastronomic imaginary for food tourism* - Tracy Berno & Francesc Fuste-Forne (NZ and Spain - pre-recorded)

12:00 - 1.00 pm

Eat My Words (Ecopod 2)

- *The Garden of Eden and after: peace and plenty in foods in the Bible* - Rita Erlich
- *Cultivating simplicity in the philosophical garden: John Evelyn and the seventeenth century salad* - Garritt (Chip) Van Dyk

1.00 pm

Lunch

2:15 - 3.15 pm

Schooling Taste (Ecopod 1)

- *Climate adaptation through native foods in the classroom* - LaVergne Lehmann & Rebecca Sullivan
- *Designing with worms: getting creative in the kitchen garden for learning outcomes* - Bev Laing
- *The simple pleasures of entomophagy: can sensory education facilitate the incorporation of edible insects in Western cuisine?* - Ishka Bless

Day 2: Monday, May 9th

The Epicurean Garden (PepperGreen Farm)

2:15 - 3:15 pm	<p>More than sweet and sour: Chinese foodways in Australia or A Chinese restaurant for every town (Ecopod 2)</p> <ul style="list-style-type: none"> • <i>Cooking the Chinese way</i> - Alison Vincent • <i>Chinese cooking the Bendigo way: Simple pleasures and the Chiko roll</i> - Jennifer Alden • <i>Alan Saunders' 'A feed at the Chinese and other places'</i> - Christine Cremen
3:15 pm	Afternoon tea
3:45 pm	Tiny pleasures and anti-social distancing
5:30 pm	<i>Pre-dinner drinks and nibbles in Yi Yuan Chinese (Garden of Joy) walled garden and tour of the Golden Dragon Museum</i>
7:00 pm	Dinner at the Golden Dragon Museum. Guest - Elizabeth Chong AM

Day 3: Tuesday, May 10th

Simple Pleasures (Bendigo Kangan TAFE)

9:00 am	Welcome and introduction from Bendigo Kangan TAFE
9:15 am	<p>Plenary (1887 Building) <i>A Kinder Life and Simple Pleasures</i> - Annie Smithers</p>
9:45 - 11.00 am	<p>First Nations Gastronomy (1887 Building)</p> <ul style="list-style-type: none"> • <i>Djaara Fusion Cooking</i> - Rodney Carter • <i>First Nations food renaissance on Gamilaraay Country</i> - Jacob Birch • <i>Eating Djaara Country Healthy: the 50-year menu</i> - Jodi Newcombe & Rebecca Phillips, Carbon Arts
11:00 am	Morning tea by TAFE hospitality students plus symposiasts' preserves and ferments
11:30 am - 12:45 pm	<p>Gastronomic justice (1887 Building)</p> <ul style="list-style-type: none"> • <i>Who gets to be a food writer?</i> - Denise Cullen • <i>Easy, healthy, tasty: how everybody benefits from disability-inclusive food media</i> - Jen Richards and Charity Spalding • <i>Out of the garden and onto the streets: the limits of Epicureanism in achieving gastronomic justice</i> - Paul Van Reyk (pre-recorded)
11:30 am - 12:45 pm	<p>Creating Taste (Kitchen)</p> <ul style="list-style-type: none"> • <i>Twin passions: artisan small goods and Italian organic gardening</i> - James and Kathy Mele • <i>Natural Tuckerman: the history of bread, from Indigenous Australian bakers to the rise of white-sliced</i> - John Downes
12:45 pm	Packed lunches by Food Fossickers featuring local producers
2:15 pm	<p>Memoirs of Simple Pleasures (1887 Building)</p> <ul style="list-style-type: none"> • <i>The simple pleasure of a fruit, a cake and a kitchen - or how quotidian informs the universal</i> - Helen Greenwood • <i>'Tis an unweeded garden that goes to seed'</i> - Max Dingle • <i>Pamboli Culture</i> - John Newton (pre-recorded)
2:15 pm	<p>From France to Bendigo (Kitchen)</p> <ul style="list-style-type: none"> • <i>From Limoges to Castlemaine: Long Paddock Cheese</i> - Ivan and Julie Larcher • <i>Wines of the region</i> - Amie Brulee
3:30 pm	Afternoon tea by Kangan TAFE hospitality students and symposiasts' preserves and ferments



Day 3: Tuesday, May 10th

Simple Pleasures (Bendigo Kangan TAFE)

4:00 pm	Perspectives on Sustenance (Upstairs Room) <ul style="list-style-type: none">• <i>Fermenting sustainability: Multispecies thinking in the big (and small) world(s) of wine</i> - Colleen Myles (pre-recorded)• <i>Brani! Be brave! Be wild. These are Timor's noodles</i> - Timor-Leste Food Lab/Agora Food Studio, Dili (pre-recorded)• <i>The garden as a larder, touchstone and self: The Madrilenos huerto</i> - Juan-Carlos Tomas (pre-recorded)
4:00 pm	Preserving Taste (Kitchen) <ul style="list-style-type: none">• <i>The Taste of Tea</i> - Dilhani Dissanayake• <i>Found or foraged, grown or gifted?</i> - Sue Gerdson
4:00 pm	Fermenting and Pickling (Kitchen) <ul style="list-style-type: none">• <i>Olives: picked and pickled</i> - Julie Howard & Millie Byrne• <i>Sans spiritus: the rise of zero alcohol fermented drinks</i> - Karina Damberg
5:00 pm	Tiny pleasure and a little cocktail
7:00 pm	Dinner at the Bendigo Tennis Centre, 21-26 Nolan St Guest Keynote Speaker: Luke Slattery, Reclaiming Epicurus <i>Multicultural perspectives on simple pleasures</i> - Friday Food Safari and Loddon Campaspe Multicultural Services. Musical interlude with Amie Brûlée

Day 4: Wednesday, May 11th

Sustainable Futures & Happiness (Old Church on the Hill, Quarry Hill)

8:30 - 9:30 am	Breakfast - Old Church on the Hill, 36 Russell St., Quarry Hill. Supporting women's cultural enterprises: fundraiser for families in crisis in Afghanistan
9:30 am	Keynote - The Regenerative Food Future - Hannah Moloney
10:00 am	Sharing Future Foodways <ul style="list-style-type: none">• <i>Food Cooperatives: the making of a community</i> - Sandra Clarke• <i>Sharing a growing thing</i> - Bridget Bentley, Bendigo Foodshare
10:45 am	Morning tea by CWA Scones with symposiasts' jams and coffee/tea
11:15 am	The Symposium of Australian Gastronomy Legacy Project - George Biron
11:30 am	Wrap up and discussion: SAG25
12:00	Closing remarks

Optional farm tour

12:30 - 4.00 pm	Bridgeward Grove Olives, Goornong (participants' vehicles / car pooling)
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