

FESTIVAL PRESENTERS

TINO CARNEVALE

Tino Carnevale needs no introduction. A regular favourite on ABC TV's Gardening Australia, we have been watching Tino giving practical gardening advice on our screens for some time now. Tino is also heard regularly on ABC Gardening Talk Back.

With Italian heritage, it is only natural that he is right at home with all things garlic and tomato. You can catch Tino in the Speakers' Marquee, where he will deliver two workshops and participate in our Q&A Panel Discussion.



REES CAMPBELL

Rees Campbell is Tasmanian, passionate about this island she was lucky enough to be born on and the extraordinary places, creatures, plants and people she shares it with. Author of 4 Tasmanian themed books, her latest *Eat Wild Tasmanian* explores the fabulous botanical resource of the Tasmanian bush. Over 130 native edible plants are described, how, what and when to harvest and over 100 recipes showing how to use them.



With her husband Col, and Darci the toy poodle, they have developed the Murnong Wild Food Garden at Wynyard, where they grow and showcase native edible plants alongside, of course, tomato and garlic, rhubarb to redcurrants. Rees also makes a wide range of preserves and baked goods from the homegrown harvest. They alternate their time between the wild food garden at Wynyard and a conservation property in the mountains.

Rees promotes the normalising of eating Tasmanian native plants as part of our mixed horticultural and culinary heritage. This is her first appearance at the festival, and she will describe and demonstrate how best to grow, harvest and eat these wonderful botanical gifts. There will be a workshop followed by a cooking demonstration.

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NICK RAITT



Nick Raitt made an early career move to Sydney to learn the trade at the renowned Restaurant Forty One. After stints in upmarket eateries Otto and Coast, Nick spent time in London at the exclusive Cuckoo

Club, working with some of London's emerging talents. Nick was a personal chef for the Royals of Oman, cooking for HRH the Queen, along with other Royals and political leaders.

Returning to Sydney in 2009, Nick led the kitchens at Public Dining Room, Steel, and La Scala, cooking a fully spectrum of cuisine styles from modern gastronomy to charcoal and wood grill cookery, and classical Italian. After a recent move to Tasmania, Nick is excited to be using the best quality Tasmanian produce for the guests of the Josef Chromy Restaurant.

A love for the simple and pure cooking of each ingredient builds into something special and unique to the surrounds of the kitchen. The strongest influences on Nick's career have been in French and Italian cuisine, the simplicity and care for each individual ingredient that comes with Italian cooking, to the balance and technique that is the basis of French kitchens. Bringing these techniques into modern Tasmanian cuisine provides an exciting and exploratory phase to Nick's journey as a Chef. Exciting times ahead for Josef Chromy Restaurant!

MUSICIAN WILL TEMPLETON

Will is well known throughout northern Tasmania for his unique style and soothing vocals, boasting a wide repertoire of music ranging from 70's classics to modern hits from the likes of Ed Sheeran.



ANNETTE & NEVIL REED

The Reeds fell in love with tomatoes and garlic ten years ago when they started growing them on their Selbourne farm. They are happy to admit that before 2010, they had never grown a tomato from seed and knew nothing about garlic.

Now they grow possibly the biggest range of heirloom tomatoes in the country, along with fifteen cultivars of garlic. Annette and Nevil are not only excited to play hosts to the festival, but they are keen to show you what they do. Join them on one of three Tomato Tours throughout the day as they talk about the season they have had. Check out the Heirloom Heaven featuring tomatoes from around the world.

