# Calendar of Events

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Thanks to IN Noosa Magazine for including our Gympie GourMAY program in its autumn edition! Grab a copy in Noosa or read online at www.innoosamagazine.com.au and listen to the Conversations in Noosa podcast with local producers, chefs and more on www.innoosamagazine.com.au.

See Gympie region Food Ambassador Matt Golinski and produce from our region at the Noosa Food & Wine Festival www.noosafoodandwine.com.au.

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Welcome to the region!

_Eat Local Month – GourMAY is a celebration of the Gympie region’s food industry and local produce._

Celebrating its fifth year, Eat Local Month, which runs across the month of May, provides an opportunity to experience an assortment of food events and activities, from the Goomeri Pumpkin Festival to a series of farm trails throughout the region.

It is a great opportunity for locals and visitors to support our local farmers, producers and food businesses in the Gympie region, and there is something for everyone.

Eat Local Month’s signature event ‘5 Chefs Long Table Dinner’ is an evening headlined by Gympie region’s Food Ambassador Matt Golinski, who will lead a team of local chefs to present a five course degustation experience featuring the best of regional produce.

_Eat Local Month – GourMAY is a partnership between Gympie Regional Council, local producers, restaurants, community groups and businesses. I hope you enjoy everything the Gympie region has to offer._

_Mick Curran_

_Whether you’re a home cook, backyard barbecuer or professional chef, I invite you to join me in exploring the incredible array of produce and food related events that the Gympie region offers as part of Eat Local Month._

As the Gympie region’s official Food Ambassador I’ve had the privilege of discovering some of the best seafood, beef, pork, lamb, poultry, dairy, fruit, vegetables, nuts, oils and associated products you will ever taste, right here in the Gympie region.

Driving through the pristine countryside, the car laden with fresh produce, en-route to a local event or perhaps to enjoy a few nights’ R&R in one of the region’s many accommodation houses is the definition of happiness. Then there are the cafes and restaurants to explore.

Come and join me for Eat Local Month and the many other food and tourism related events held throughout the year. Don’t forget to tell them that Matt sent you!

_Eat well! Matt_

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**5 Chefs Long Table Dinner**

Saturday 25 May 5pm–10pm
Goomeri Hall of Memory
17 Boonara Street, Goomeri

Acclaimed chef and Gympie region Food Ambassador Matt Golinski will lead a team of local chefs to present a five course degustation experience featuring the best of regional produce. Make a night of it and stay the weekend in Goomeri to honour all things pumpkin with a dinner, festival and glamping package. Meet the producers, hear from chef Matt Golinski and celebrate in GourMAY style! **$110 per person.**

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Includes a drink on arrival, five course meal and entertainment. Licensed event.

For more information, phone 1300 307 800 or email economicdevelopment@gympie.qld.gov.au.
Ask for the Signature Dish!

Restaurants and cafes in the Gympie region will be displaying the Gympie Gold Regional Produce symbol on their menu during GourMAY to celebrate dishes created from locally grown produce.

This is your chance to support local farmers, producers and food businesses in the Gympie region.

Gympie Gold Regional Produce is an initiative of Gympie Regional Council and aims to showcase and promote the diverse range of quality produce grown in the region as well as support and develop a dynamic agriculture and food manufacturing industry.

Ready, Set, GourMAY!

Wednesday 1 May

Get ready for Eat Local Month with the Ready, Set, GourMAY! event in the heart of Mary Street. Join Gympie Region Food Ambassador Matt Golinski as he shows you how to use local produce available at the market to make delicious meals. Demonstration times are 9:30am and 11.00am. With local musicians, locally grown food and products, it's a great community event.

Cost: FREE
Time: 7.00am to 1.00pm
Where: Centre Stage, Mary Street, Gympie
Information: Gympie Regional Council on 1300 307 800 or council@gympie.qld.gov.au

Gympie Town Centre Growers Market

Every Wednesday

Enjoy a relaxed shopping experience at a true grower’s market right in the heart of Gympie. This boutique farmers market features produce grown and produced in the Gympie region. Explore the Town Centre while you are here.

Cost: FREE
Time: Every Wednesday, 7.00am to 1.00pm
Where: Centre Stage, Mary Street, Gympie
Information: www.gympieregionalproduce.com.au
The Thirty Club:
Local Showcase Dinner
*Thursday 2, 9, 16, 23 and 30 May*

The Thirty Club is limited to thirty people who are treated to a seven course degustation style menu designed by Charlie’s Hotel chef James Barnden.

The focus is local, with local and in season produce featured in every course. The menu will vary slightly from week to week depending on seasonal availability, and local producers are on hand to share the experience.

**Cost:** $60 per person
**When:** Every Thursday throughout GourMAY
**Where:** Charlie’s Hotel, Nash Street, Gympie
**Information:** Booking essential. Phone Charlie’s Hotel on 07 5482 1119 to book your place

Mary Valley Rattler: Picnic Train
*Every Thursday*

Enjoy a three hour journey through the stunning Mary Valley on the vintage RM76 Railmotor affectionately known as the ‘Red Rocket’.

Pack your own picnic or purchase a gourmet picnic pack prepared by our Chef to be enjoyed at the Historic Amamoor Station. The gourmet picnic available at time of booking for $25 per person includes a Rhodavale ham, Kenilworth Dairies red leicester and salad roll, a 600ml bottle of water, Azahara Brut Piccolo, the muffin of the day with butter, marinated olives, a taste of Kenilworth Dairies Tuscany Romano Green Cheese and rosemary oat biscuits.

**Cost:** $55 Adults, $45 Concession, $30 Child (4-12 years), children under 4 travel free with an adult
**Time:** 11.00am to 1.00pm
**Where:** Historic Gympie Station, 10 Tozer Street, Gympie
**Information:** Book online www.maryvalleyrattler.com.au/buy-tickets/ or phone 07 5482 2750
For group bookings, please contact our Functions Coordinator at functions@maryvalleyrattler.com.au

Café & Camels @ Camelot
*Every Sunday*

Camelot Dairies is an award winning camel dairy located in the surrounding hills of Gympie and has the happiest camels!

Come and relax at the café and enjoy a Camelot Dairies blended coffee and a delicious selection of freshly baked cakes. Along with camel rides and lots of good vibe camel cuddles, there are plenty of photo opportunities.

**Time:** 10.00am to 1.00pm
**Where:** Camelot Camel Dairies, 36 Waugh Road, Scrubby Creek
**Information:** www.camelotcameldairies.com.au or phone 0407 631 682. Eftpos available
Mary Valley Country Degustation

**Saturday 4 May**

Mary Valley Country themed Degustation Dinner - seven delectable courses perfectly paired with seven tantalising wines. The event highlights Casella wines and features farm-to-table Mary Valley Country produce. Our feature chefs will be presenting a variety of sensational and contrasting flavours on the night and the evening is complete with live music. Bookings essential. Price is inclusive of wines.

**Cost:** $70 per person  
**Time:** 6.30pm  
**Where:** Kandanga Country Club, 4 Bowling Club Road, Kandanga  
**Information:** Phone 54843253 or email manager@kandangacc.ocm.au

Berry Farmstay

**Saturday 4 May and Saturday 11 May**

Cooloola Berries is offering exclusive farm accommodation for families who love nature and luxury camping without the hassle. Packages for one night stays are available for up to five guests. Enjoy a night under the stars, sample the first of the strawberry season for 2019, then get together the following morning for a cooked breakfast and farm tour at Cooloola Berries farm gate café (note Cooloola Farm Trail operates on 4 and 5 May).

**Cost:** $595 (based on one night stay for two adults and two children, includes local picnic basket on arrival, breakfast and farm tour)  
**Where:** Cooloola Berries, 856 Tagigan Road, Wolvi  
**Information:** Bookings essential. Phone 5486 7512 or visit hello@cooloolaberries.com.au or facebook at www.cooloolaberries.com.au

Cooloola Farm Trail

**Saturday 4 May and Sunday 5 May**

Welcome to the Cooloola Farm Trail, part of the Gympie and Noosa regions. Pick your ideal farm gate destination, meet producers and learn more about their product direct from the farm.

**Cost:** FREE  
**Time:** 9.00am to 4.00pm  
**Where:** Broadmeadows Farm – 491a Wahpunga Lane, Kin Kin  
Phone 0404 470 490 or enquiries@broadmeadosfarm.com.au  
Noosa Black Coffee – Kin Kin. noosablack.com or 5485 4638  
Cooloola Berries – 856 Tagigan Road, Wolvi. Phone 5486 7512 or www.cooloolaberries.com.au  
Purity Essential Oils – 428 Tagigan Road, Wolvi. Phone 0408 910 420 or www.purityessentialoils.com.au  
Rozelle Nature Park – 1 Tinana Rd Goomboorian  
Lindols Macadamias – 1565 Tin Can Bay Road, Goomborian. www.lindols.com.au  
Biofields Organics – 1476 Tin Can Bay Road, Goomborian  
Rossmount Nursery and Rural Retreat – 26 Burns Road, Ross Creek  
Phone 0423 775 401  
**Information:** No bookings required. Please wear closed in shoes, bring a hat and sunscreen, and respect the family farm you visit.
Paella in the Paddock
Every Sunday

On Sunday afternoons, Jason gets out his big paella pans and cooks up a feast while live music plays in the background. Local and seasonal paella features Spanish spicy chorizo sausage from Southern Cross Smallgoods, served with salad and bread.

Cost: $15 per person
Time: 1.00pm – 4.00pm, full cafe menu available all day
Farm gate open 8.00am – 5.00pm daily
Where: Cooloola Berries, 856 Tagigan Road, Wolvi
Information: Bookings recommended. Phone 5486 7512 or visit hello@cooloolaberries.com.au or facebook www.cooloolaberries.com.au

Big Rosella Festival
Sunday 5 May

Come along to this annual one of a kind festival and celebrate all things Rosella! Showcasing Rosella (Hibiscus) fruits grown at Petersen’s Farm in Woolooga, 45km NW of Gympie. You’ll see more than 5,000 Rosella plants ready for picking. There will be farm walks/tours, cooking demonstrations with chefs Glen Barratt, James Barnden, and Dan & Steph Mulheron using fresh ‘straight from the farm’ produce. CC’s Kitchen’s Fine Food Products and Petersen’s Farm produce are available for sale.

Cost: $5 per person, children under 12 free
Time: 9.00am to 4.00pm
Where: Petersen’s Farm, 2 Reilly Road, Woolooga
Information: Bookings essential. Phone 5484 3500 or email stay@amamoorlodge.com.au

Farmer’s Table
Every Sunday

Take a seat at our long table and learn about Jason’s passion for farming at our Farmer’s Table breakfast and farm tour at Cooloola Berries. This very special event includes cooked breakfast, continental buffet, espresso coffee and farm tour.

Cost: Breakfast is $35 for adults, $15 children
Time: 9.00am start – tour 10.00am to 11.00am
Where: Cooloola Berries, 856 Tagigan Road, Wolvi
Information: Bookings essential. Phone 5486 7512 or visit hello@cooloolaberries.com.au or facebook www.cooloolaberries.com.au

Dinner Under the Stars
Friday 10 May

Twinkle Twinkle little star... Join Amamoor Lodge as they take the tables outside and have dinner ‘Under the Stars’. A four course meal featuring the best regional seasonal produce. With the smell of the camp fire burning in the background, join us at communal tables of 8-10. Have a fun evening with old or new friends.

Cost: $69 per person, BYO
Time: 6.00pm – 10.00pm
Where: Amamoor Lodge, 368 Kandanga Amamoor Road, Amamoor
Information: Bookings essential. Phone 5484 3500 or email stay@amamoorlodge.com.au
Our Farm Your Food Tour and Showcase Lunch at Bunya Grove  
_Saturday 11 May_ 
Enjoy peace, tranquility and spectacular views over the persimmon orchard while enjoying an amazing lunch and farm tour in this very special collaboration between Bunya Grove Produce, Black Ant Gourmet and Wonderworld Organics. Executive Chef Jodie Williams and the team from Black Ant Gourmet will showcase some of the Mary Valley’s finest producers. A highlight of this special lunch includes Bunya Grove Produce’s ethically raised pastured free-range chicken, pork, beef, eggs, duck eggs and sweet non-astringent persimmons. Each dish will be perfectly partnered with the Wonderworlds Organics vegetables and greens. A taste sensation. Produce you eat on the day will be available to purchase. Bring an esky to stock up on all your favourites direct from the farmers. Efptos available. 

**Cost:**  $149pp includes morning tea, farm tour, showcase buffet lunch, beverages and booking fee 

**Time:**  
11.00am  morning tea  
11.30am  Our Farm Your Food tour starts with Mick and Kylie  
12.30pm  lunch starts, showcasing Bunya Grove Produce’s Finest  
3.30pm  lunch ends and the cold room stocked with local produce  
4.00pm  day concludes  

**Where:**  Bunya Grove, 255 Amamoor Creek Road, Amamoor  

**Information:**  Bookings essential. This event is not suitable for children 12 and under. Must wear closed in shoes for the farm tour and bring a hat and sunscreen! Please notify us of any dietary requirements prior to the event. Bring an esky to buy from the cold room.  
For enquirers call Kylie on 0400 778 160. Book via eventbrite.com.au  

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Piggy in the Middle Farm Open Day  
_Sunday 12 May_  
Are you looking for a unique experience this Mother’s Day? Come and join Piggy in the Middle for a farm tour followed by a special Mother’s Day lunch. Gain firsthand knowledge of our sustainable and ethical farming practices, see where your food comes from and how it is raised as well as enjoying delicious farm fresh produce. To mark the occasion, we would love to capture your memories and take your family portrait. Cost includes lunch and your family photo, emailed to you as a digital copy.  

**Cost:**  
- Adults $25, children 5-16 years of age $10, family of four $60, CSA Club Piggy members FREE ENTRY  

**Time:**  10.00am – 2.00pm  

**Where:**  94 Batts Road, Kilkivan  

**Information:**  Book online at www.eventbrite.com.au/e/piggy-in-the-middle-farm-tour-tickets  
info@piggyinthemiddle.com.au  
Also on Facebook and Instagram  

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Noosa Country Drive  
_Thursday 16 May_  
Join an authentic Noosa Country Drive experience! Your day will begin from Noosa Heads, where an air conditioned bus will take you through the scenic Noosa Hinterland to Waterford Park where you will be greeted by Sunshine Coast Foodie Martin Duncan. Your lunch will be a feast created by local Chef Dan Penfold using local produce, served with matched Mr Riggs wines in the conservatory overlooking the lake.  

**Cost:**  $180 per person  

**Time:**  11.00am to 4.00pm  

**Where:**  Waterford Park, Kin Kin via Noosa  

**Information:**  Bookings essential at 0473 902 261 or www.sunshinecoastfoodie.com.au
GourMAY Tapas
Saturday 18 May
Join Kandanga Kitchen for GourMAY Tapas crafted from local seasonal ingredients.

Cost: $35 per person
Time: From 4.00pm
Where: Kandanga Kitchen, Main Street, Kandanga
Information: Bookings essential at hello@kandangakitchen.com.au or phone 0490 496 706

Mary Valley Farm Tour
Sunday 25 May
Come on a journey through the Mary Valley and visit a range of farms specialising in organic beef, free range pork, grassfed eggs, avocados, honey, and more. For the full list of the participating Mary Valley Farms and to book your farm tours visit www.gympieregionalproduce.com.au.

Cost: FREE
Time: 9.00am – 3.00pm
Information: phone Kandanga Farm Store on 0428 776 348. For the full list of the participating Mary Valley Farms and to book your farm tours visit www.gympieregionalproduce.com.au

5 Chefs Long Table Dinner
Saturday 25 May
Gympie Regional Council presents the Signature Event of Eat Local Month with acclaimed chef and Gympie Region Food Ambassador Matt Golinski. Matt will lead a team of local chefs to present a five course degustation experience featuring the best of regional produce. Make a night of it and stay the weekend in Goomeri to honour all things pumpkin with a dinner, festival and glamping package.

Meet the producers, hear from chef Matt Golinski and celebrate in GourMAY style!

Cost: $110 per person
Time: 5.00pm – 11.00pm
Where: Goomeri Hall of Memory, 17 Boonara Street, Goomeri
Information: Book online at eventbrite.com.au
Includes a drink on arrival, five course meal and entertainment. Licensed event
Phone 1300 307 800 or email economicdevelopment@gympie.qld.gov.au

Gympie District Show
Thursday 16 to Saturday 18 May
The Gympie District Show is an annual event celebrating the agricultural industry and products from our region as well as the talent of our people as they compete in a range of competitions. View showjumping, honey demonstrations, big tractors and baby animals, all over three days in the heart of Gympie.

Cost: Visit www.gympieshow.com.au for details. Family and three day passes are available
Where: Gympie Showgrounds, Exhibition Road, Gympie

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An event filled day of entertainment, fun and frivolity will again be offered at the annual Goomeri Pumpkin Festival. Join the thousands of people who flock to the town of Goomeri for a great day of pumpkin fun. In 2019, look forward to some great entertainment including the legendary Great Australian Pumpkin Roll™. There is also the Great Australian Pumpkin Roll Lucky Spot of $1000, entertaining Outback and Heritage Street Parade, Pumpkin Power Shot Put, Pumpkin Pull and other pumpkin competitions. Enjoy the roving entertainment and hilarious pumpkin competitions with great prizes to be won.

A variety of pumpkin foods will be available. Free shows and entertainment all day. Cooking demonstrations in the park and music on the main stage.

Free entry | 6am to 6pm | Moore and Boonara Streets, Goomeri

Visit www.goomeripumpkinfestival.com.au | Bring a hat and sunscreen
Car parking available | Wheelchair friendly with accessible parking and facilities
Eat Local Month is a whole month dedicated to celebrating the local produce, producers and food of the Gympie region. From farm tours to long table dinners, GourMAY is a great opportunity to explore, taste and discover the Gympie region.

Visit gympieregionalproduce.com.au or phone 1300 307 800 for more information about events and activities during Eat Local Month.