Slow Food® South Australia

www.slowfoodsouthaustralia.com.au



2026 ANNUAL REPORT

"Good, Clean and Fair Food for All"



ACKNOWLEDGEMENT OF COUNTRY

We acknowledge and pay our respects to the Kaurna people, the traditional custodians of the land on which we gather — country that has been, is and always will be Kaurna land. As members of the Slow Food community, we acknowledge and share the deep feelings of attachment of the First Nations people to country, its produce and its survival. In this way, we show our respect to their past, present and ongoing connection to the land, waterways and skies.

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SECTION 1

OUR PEOPLE

The passionate volunteers who make Slow Food South Australia possible — our patron, our ambassador, leader, committee and inaugural youth ambassadors.

1

"Slow Food South Australia acts locally and thinks globally."

Slow Food South Australia is managed by a dedicated committee whose members are all equally passionate about the Slow Food movement's ethos and vision.

- We recognise that our food choices can make a positive impact on our planet and help to protect its biodiversity, which is core to our projects and events.
- We aim to educate, inspire and support local producers and consumers.
- We encourage a shared table at our events, linking food, wine and pleasure with awareness, cultural diversity and responsibility towards how our food is produced.

OUR PEOPLE - 2026

SFSA Patron

Cheong Liew OAM

SFSA Ambassador

Kane Pollard

SFSA Committee

Leader
Rosa Matto

Assistant Leader
Tania Paola

Treasurer
Julie Low

Chefs' Alliance Leader
Vacant - seeking hospitality industry volunteer

Secretary & Membership
Thilini Wijesekara

Communications Officer
Rick Burford

Social Media & Records
Marcelle Barnett

Education & Events
Enrico Sgarbossa
Andy Wood

Photography & Design
Vacant — seeking volunteer

Events & Social Media Support
Francesca Lagala

Regional Community Liaison
Simon Millcock

Youth Ambassadors
Leo Sinclair
Cameron Petrusevics

SFSA Volunteers

Gina Dal Santo
Delphine De'Salisbury

OUR MISSION

We cultivate a worldwide network of local communities and activists who defend cultural and biological diversity, promote food education and the transfer of traditional knowledge and skills and influence policies in the public and private sectors.

OUR VISION

We envision a world where everyone can enjoy food that is Good, Clean and Fair for them and the planet.



SLOW FOOD SOUTH AUSTRALIA IS PART OF THE GLOBAL SLOW FOOD MOVEMENT

Here in South Australia, that global mission takes shape through our own committee, events and Snail of Approval program, connecting local growers, chefs and food lovers across Adelaide, the Barossa and Clare Valley Regions, the Adelaide Hills, The Fleurieu Peninsula and beyond, while standing alongside a movement that spans more than 160 countries.

LEADER'S MESSAGE - ROSA MATTO

In last year's Annual Report, my first as Leader, I wrote of experiencing every emotion imaginable—terror and exhilaration, uncertainty and pride. A year later, those feelings remain, but they have been joined by something even more powerful: gratitude.

My gratitude is for a committee whose generosity, energy and commitment continue to inspire me; gratitude to our partners and our members, whose ideas and enthusiasm have shaped the direction of our convivium; and gratitude for belonging to a movement that reminds us, every day, that meaningful change begins around the table.

Three new committee members, Julie Low, Andy Wood and Francesca Lagala, have brought a wealth of knowledge and expertise and given us a boost of energy that only fresh eyes can do. As always, I am grateful to Tania Paola whose guidance and sage advice always informs my thinking and leadership.

It is always hard to say goodbye to committee members that have worked hard with us to achieve our aims. Sometimes, their skills remain with us and they become valued volunteers. One such person is Delphine De'Salisbury. Somehow, in her busy life she finds time to attend our functions, camera in hand, to record our events. When you read our Annual Reports over the years, you will see Delphine's impressive skills in recording and archiving our successes. Thank you, Delphine, for sharing your skills, time and care with us. We are so very grateful.

Another ex committee person who now volunteers with us is Gina Dal Santo who is invaluable in running our Meet the Makers program with the Prospect Library. A big thank you to you, Gina. One day we will let you retire!

This past year has been one of reflection and renewal. We farewelled our founder, Carlo Petrini, whose vision transformed a protest against fast food on Rome's Spanish Steps in 1986 into a worldwide movement spanning more than 160 countries.

His passing marked the end of an extraordinary life, but not the end of his work. His legacy lives on wherever people choose food that is good, clean and fair, wherever traditions are preserved, biodiversity is protected, and communities gather to celebrate local food cultures.

We have also looked inward, listening carefully to our own members. Your feedback has helped us create a new membership category that makes it easier for businesses to become part of our growing community. We are delighted to unveil our refreshed website, made possible through the tireless dedication and expertise of committee member Rick Burford. Rick has devoted countless hours to redesigning and migrating our membership portal from the Italian, euro-based system to a more accessible and user-friendly Australian platform.

While a portion of each membership subscription continues to support the important international work of the Slow Food movement, managing our membership system locally provides a more streamlined, practical and responsive experience for our members. We extend our sincere thanks to Rick for his commitment in bringing this significant project to fruition.

Most exciting of all, we have welcomed more young people to our Youth Ambassador Scheme —young people who are not simply the future of Slow Food, but active leaders today. Their passion, curiosity and optimism remind us that every generation has a role in shaping a better food system.

Education has always been at the heart of Slow Food, and I am especially proud that this year we have begun planting seeds—both literally and figuratively—through the publication of educational resources for primary school students. If we hope to create a future where children understand where food comes from, value the people who produce it, and care for the earth that sustains us, then we must begin those conversations early.

LEADER'S MESSAGE - ROSA MATTO

The seed planting project was made possible because of a valued collaboration with Bowden Printing and The Diggers Club. (Please check out all our publications on our website.)

We are also delighted to welcome acclaimed South Australian chef Kane Pollard as our new ambassador. Kane's commitment to local produce sustainability and thoughtful cooking reflects the very principles that underpin Slow Food. His support strengthens our voice and helps share our message with an even wider community. He takes his place alongside our esteemed patron Cheong Liew whose wisdom and guidance has meant so much to us over the years.

At times it is easy to feel overwhelmed. The rise of ultra-processed foods, expanding global food corporations and increasingly industrialised food systems can make individual choices seem insignificant. Yet Slow Food has always taught us otherwise. Politics is not confined to parliaments or elections. It is expressed every time we decide where to shop, what to cook, whose produce to support and which traditions to preserve. Choosing a farmers' market over a supermarket, buying from an artisan producer, protecting authentic recipes and reducing food waste are all acts that shape the kind of world we wish to leave behind.

As members of Slow Food SA, our voices are never isolated. We are part of a worldwide network of local communities working to defend cultural and biological diversity, promote food education, support producers and advocate for policies that place people and the planet before profit.

One voice may seem small, but voices joined together become impossible to ignore.

Thank you for being part of this movement. Whether you have been with us for decades or have only just discovered Slow Food, your contribution matters. Together we continue to honour the remarkable legacy of Carlo Petrini while nurturing the next generation of food citizens.

The future of food is not something that simply happens to us—it is something we create, one meal, one conversation and one community at a time.

I look forward to building that future with you.

Rosa Matto

Leader, Slow Food South Australia



"The future of food is not something that simply happens to us — it is something we create, one meal, one conversation and one community at a time"

Rosa Matto, Leader, Slow Food South Australia



OUR PATRON CHEONG LIEW OAM AND OUR AMBASSADOR KANE POLLARD

Our Patron Cheong, and Our Ambassador Kane are two generations of South Australian chefs who are renowned for pushing the boundaries with traditional methods, yet with vastly different cooking styles. They both embrace the Slow Food movement and are passionate about cooking with local, seasonal ingredients.

OUR PATRON - CHEONG LIEW OAM

Cheong Liew is one of South Australia's true food heroes, and we are deeply honoured to have his enduring support and passion for the values of the Slow Food movement.

Cheong's extraordinary contribution to Australian food culture spans decades, from his pioneering multicultural cuisine at The Grange to his tireless advocacy for local producers, seasonal ingredients and cultural exchange at the table. His philosophy has always aligned with the Slow Food ethos: that great food is inseparable from place, people and story.

As our patron, Cheong lends not only his name but his genuine enthusiasm to our events and initiatives. His presence at our community dinners and Snail of Approval presentations reminds us why this work matters. Food is a language that brings people together.



OUR AMBASSADOR - KANE POLLARD

Kane Pollard is one of South Australia's most passionate advocates for local food and community connection, and we are proud to welcome him as an Ambassador for Slow Food South Australia.

Kane's contribution to the local food scene reflects everything the Slow Food movement stands for: a commitment to seasonal produce, sustainable practice, and bringing people together around the table. His energy and generosity have already made a mark on our events and initiatives this year.

As our Ambassador, Kane lends his voice and his enthusiasm to the causes we care about most, reminding us that good food is something worth protecting, sharing, and celebrating together.



MEET OUR NEWEST COMMITTEE MEMBERS



ANDY WOOD

Andy has spent 35+ years working in the food industry across Australia. From 2008 to 2024 he worked in the organic food area. He has studied in International Business, Sales & Marketing, Horticulture and Permaculture. In 2024 Andy created Grounds of Nature and pivoted into Permaculture and associated projects and creative self employment in 2025. He has long been interested and involved in the Slow Food movement.



JULIE LOW

Being of Italian heritage, Julie grew up understanding the importance of fresh fruit and vegetables and the "no waste" ethos. Finding and being part of the Slow Food movement is a perfect fit. Having run her own bookkeeping business for many years, Julie is relishing the opportunity to be the new Treasurer.



FRANCESCA LAGALA

Meet Francesca, an Adelaide Hills local with a passion for food, community and sustainability. Francesca is a dedicated advocate for local producers and farmers markets. Inspired through attending Slow Food events, she has helped foster collaborations with like-minded organisations, including community initiatives focused on creating kitchen gardens and charities that harvest excess fruit across Adelaide.

We take this opportunity to introduce the three newest members of our committee, and to acknowledge those who've recently stepped down.

We're delighted to welcome Julie Low, Andy Wood and Francesca Lagala, three passionate new voices bringing fresh energy and new ideas to our work. Between them they bring skills in bookkeeping, decades in the horticultural and food industry, and a deep commitment to community and local producers. We look forward to the impact they'll bring to Slow Food SA.

We also farewelled Bhavisha Keshwala, Delphine De'Salisbury and Nick Tadija at our last AGM who have each given generously of their time and energy over the years. Their contributions have helped shape Slow Food SA, and we thank them sincerely and wish them all the best.

YOUTH AMBASSADORS I INAUGURAL PROGRAM

This year Slow Food South Australia launched its inaugural Youth Ambassador program — a milestone moment for the organisation and for the future of the Slow Food movement in our state.

Leo Sinclair and **Cameron Petrusevics** were welcomed by the committee at the 2025 AGM, bringing a genuine passion for food culture, sustainability and community. Both are committed to helping Slow Food SA engage with younger audiences through events, social media and schools.

The Youth Ambassador role was created in recognition of the importance of passing Slow Food values on to the next generation. As the Slow Food movement looks to the future, voices like Leo's and Cameron's are essential — they understand the challenges facing young people around food access, environmental sustainability and food literacy, and they bring energy and creativity to how we address them. We look forward to seeing their influence grow throughout 2026 and beyond.

Their appointment reflects a broader shift within Slow Food South Australia, a recognition that the movement's future depends on building bridges between generations. Good, Clean and Fair food means something different to a young adult navigating social media and food access than it did when the movement began, and Leo and Cameron are helping the committee understand that difference first-hand.

Their perspective is already shaping how the organisation connects with younger members, and Slow Food SA is committed to growing the program well beyond its inaugural year.





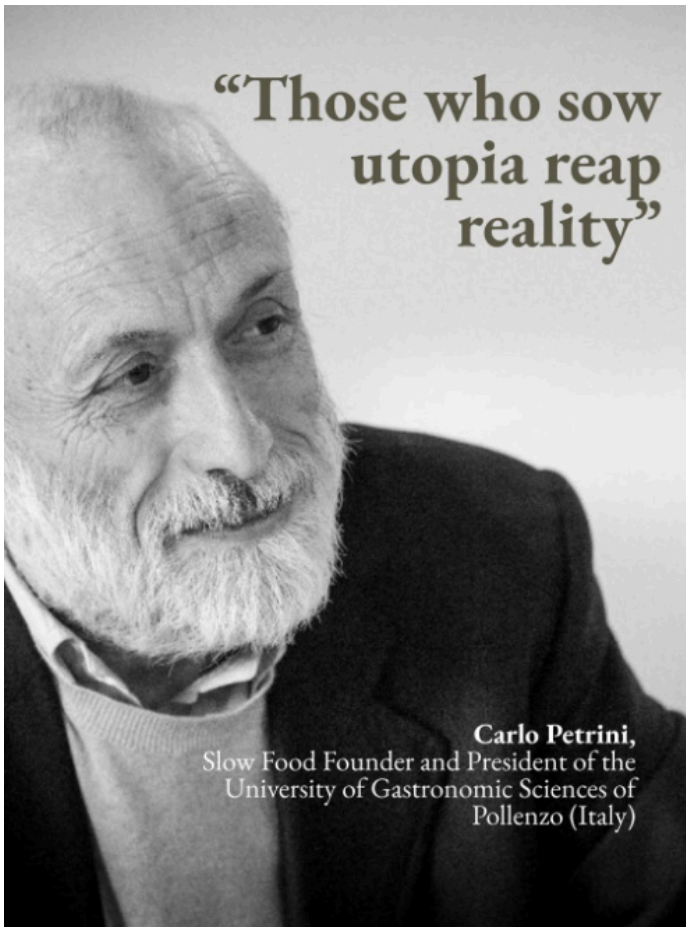
VALE CARLO PETRINI - SLOW FOOD FOUNDER

Petrini's guiding philosophy, food that is "good, clean and fair," became a unifying framework bridging cultures and geographies. This principle became the foundation for a new way of understanding food: not merely as nourishment, but as a matter of environmental sustainability, cultural identity, and social justice.

Petrini was instrumental in developing key initiatives of the Slow Food movement. Among these, the organisation of Terra Madre in 2004 stands out as a milestone, a gathering of food communities bringing together farmers, fishers, artisans, chefs and academics, giving voice to those often marginalised in the global food system.

Among his many achievements was the creation of the University of Gastronomic Sciences in Pollenzo, Italy, the first academic institution to offer interdisciplinary food studies.

Slow Food SA pledges to continue his legacy and share his vision for sustainable, equitable food for all.



VALE LIDIA MORETTI - PAST SOUTH AUSTRALIAN LEADER

We are deeply saddened to share the passing of Lidia Moretti. Lidia leaves a legacy of advocacy in social justice, environmental concerns, and care for our planet's future.

Slow Food South Australia will continue her mission and her vision for a kinder, more equitable world, and we will always be grateful for her past leadership of Slow Food.

Members gathered at a memorial event at Willabrand Orchard, a tribute to her connection to the land and community (see p.18).

We offer our sincere condolences to her family and wide circle of friends.



SECTION 2

SLOW FOOD EVENTS

Dinners, long table lunches, cookery demonstrations and shared table experiences celebrating Good, Clean and Fair food across South Australia.

2

Winter 2025 — Prospect Library

Annual General Meeting

19 August 2025

2025 ANNUAL GENERAL MEETING

Slow Food SA's 2025 Annual General Meeting brought together members old and new — including a warm welcome to our first-ever Youth Ambassadors.

At the AGM, held in August 2025, Slow Food SA farewelled outgoing committee members Bhavisha Keshwala, Delphine De'Salisbury and Nick Tadija, and welcomed new committee members Andy Wood and Julie Low, alongside inaugural Youth Ambassadors Leo Sinclair and Cameron Petrusevics.

Guest speakers Amanda Prance and Francesca Romeo, co-founders of Fair Seafood Pty Ltd, shared an inspiring account of building a fair and sustainable seafood business in South Australia.

The evening also celebrated two new additions to the Snail of Approval program: Ballycroft Vineyard & Cellars, who joined members for wine tasting and conversation about their sustainable winery practices, and Frantic Whisk, who received their certificate on the night.

The AGM closed with a tasting of South Australian cheeses alongside sweet treats prepared by TAFE SA patisserie students.

Report by: Marcelle Barnett
Photography by: Delphine De'Salisbury





> **"The AGM reminded us that Slow Food SA is more than an organisation — it is a community of people who believe food can change the world."**
>
> Rosa Matto, Leader, Slow Food South Australia

2025 ANNUAL GENERAL MEETING














2025 ANNUAL GENERAL MEETING

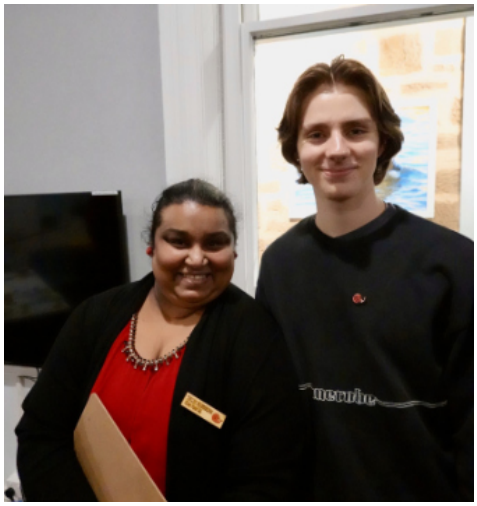











Spring 2025 — Adelaide Central Market

Nature Festival

9 October 2025

SUSTAINABLE SEAFOOD DINNER | FAIR SEAFOOD

Slow Food SA partnered with Fair Seafood Pty Ltd for a sustainable seafood dinner as part of the 2025 Nature Festival, held after dark at the Adelaide Central Market.

Celebrating the festival's 2025 theme of 'Flow', guests experienced the wonders of South Australian seafood, from our rivers to our oceans, while supporting our fishing communities today and for generations to come.

Fresh from South Australian fishers, Amanda and Franca shared their stories through an intimate and eye opening seafood dinner with a difference, showcasing sustainable and ethical South Australian seafood, paired with Dewey Station Wines from the Barossa Valley.

It was a fantastic event collaborating with one of our Snail of Approval recipients, something Slow Food SA looks forward to doing much more of in the future. The six-course menu showcased the diversity of South Australian seafood, and included a welcome drink on arrival for guests.

Report by: Marcelle Barnett
Photography by: Tania Paola and Bhavisha Keshwala





> **"Sustainable seafood isn't just about what we choose at the fishmonger — it's about supporting the whole chain of people who get it to us with care."**

SUSTAINABLE SEAFOOD DINNER - FAIR SEAFOOD | NATURE FESTIVAL















Late Summer 2026 — Willabrand Orchard

Memorial

22 March 2026

LIDIA MORETTI'S MEMORIAL | WILLABRAND ORCHARD

Slow Food South Australia gathered at Willabrand Orchard to honour the extraordinary life and legacy of Lidia Moretti — a woman who embodied the Slow Food movement to all she met.

Lidia was a beloved figure in the South Australian food community, known for her deep knowledge of Italian culinary traditions, her generosity of spirit, and her unwavering belief that food is love made visible. The gathering at Willabrand, surrounded by fig trees and seasonal abundance, was a fitting tribute to a woman who spent her life connecting people through the table.

Willa Wauchope and his family opened their beautiful orchard to friends and members of the Slow Food community, who gathered to share afternoon tea, stories, and fond memories of Lidia. It was an unhurried afternoon of the kind Lidia herself always championed, good food, good company, and time taken to remember what matters.

In a personal gesture, Willa selected a unique Panache fig tree to honour Lidia, which was planted at the entrance of the orchard. The tree stands as a living memorial to a woman who spent her life nurturing community, and whose roots in the South Australian food world will continue to grow for years to come.

Photography by: Delphine De'Salisbury and attending Slow Food Committee members





A TRIBUTE TO LIDIA MORETTI | WILLABRAND ORCHARD

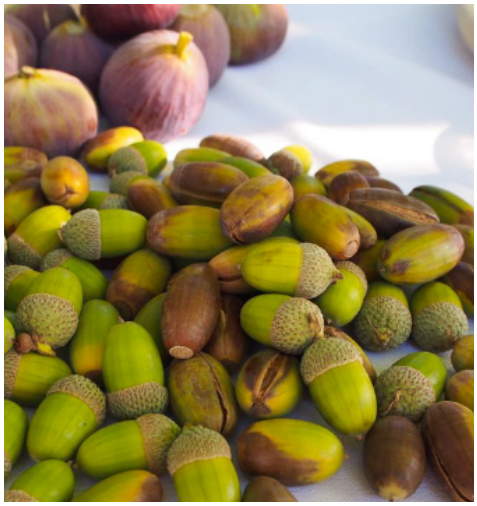













Autumn — Adelaide Central Markets

Tasting Australia

13 May 2026

LONG TABLE DINNER | FAIR SEAFOOD

Slow Food South Australia was proud to present a six-course, meet the producers dinner with Fair Seafood as part of Tasting Australia — a deeply considered meal that told the story of South Australia's oceans from boat to plate.

Fair Seafood is a Slow Food Snail of Approval Recipient committed to promoting sustainable, traceable and ethically harvested seafood. Their work advocates for the rights of small-scale fishers and raises consumer awareness about the true cost, and value, of what we take from the sea.

The dinner showcased the extraordinary diversity of South Australian seafood, with each course paired to highlight provenance, seasonality and cooking technique. Guests were encouraged to ask questions, to taste with attention and to consider the human and environmental stories behind every dish.

The evening was both a celebration and an education, a reminder that the most powerful advocacy for sustainable food happens around a shared table.

Photography by: Attending Slow Food Committee members





> **"When you know who caught your fish, how it was caught and where it came from, the flavour changes. It tastes like responsibility."**
>
> Fair Seafood, guest presenter

LONG TABLE DINNER | FAIR SEAFOOD

















Autumn — Victoria Square, Adelaide

Tasting Australia

17 May 2026

SAUSAGE MAKING - FROM PADDOCK TO PAN | GUMSHIRE PORK

Slow Food South Australia presented a sausage-making demonstration at Victoria Square, Adelaide, as part of Tasting Australia, celebrating the craft of this time honoured tradition.

In collaboration with Nonna's Cucina and Gumshire Pork, Rosa Matto led an engaging session that drew a diverse crowd of home cooks, curious foodies and passionate producers. The demonstration covered the full process, from understanding the ethics and welfare standards behind Gumshire's heritage Hampshire pigs, to the art of seasoning and tying sausages by hand.

Amy from Gumshire Pork spoke of the ethical and environmental decisions that govern her family's farming practices. We also took the opportunity to present Gumshire Pork with their well-deserved Snail of Approval Certificate.

Photography by: Attending Slow Food Committee members





> **"A great sausage is a story: the farmer who raised the animal, the butcher who knew their craft, and the cook who took time to do it properly."**

SAUSAGE MAKING - GUMSHIRE PORK | TASTING AUSTRALIA

















Winter — Barossa and Clare Valley

Snail Trail

4-5 July, 2026

WINTER SNAIL TRAIL | BAROSSA & CLARE VALLEY

This winter, Slow Food South Australia invited members and visitors to slow down and taste the true flavour of two of the state's most iconic food regions. Across a single weekend, ten Snail of Approval venues, chefs and producers opened their doors across the Barossa and Clare Valley, offering a self-guided trail built entirely around the Slow Food philosophy of Good, Clean and Fair food.

In the Barossa, Ballycroft Vineyard and Cellars opened with a winery tour highlighting owner Joseph and Sue Evans' sustainability model including their BallyEarth off-grid cellar door project, rain-fed vines, solar-powered production, electric vehicles, and chickens and bees working the land alongside the grapes. Otherness Wines in Angaston served a produce-driven Menu du Jour built around a zero-waste ethos, while EDO Cucina's four-course degustation and a special batch from the Barossa Valley Ice Cream Company rounded out the valley's offering.

Over in the Clare Valley, the trail told a story of place through food. Café 1871 shared its "Grind, Compost, Grow" initiative with complimentary garden preserves and produce sourced from its own spray-free farm. The UPPside European Restaurant paired its inspired feed-me menu with flour from Four Leaf Milling and lamb from Wunderbar Lamb (two fellow Snail of Approval producers) while the Watervale Hotel drew on the biodynamic, permaculture-run Penobscot Farm for a Winter Yuletide feast. In Mintaro, Reillys Wine Long Lunch proved so popular it sold out on the Saturday, a strong sign of the appetite for slow, considered dining in the region. Reillys Wines were presented with their Snail of Approval Certificate on the day.

A standout moment of the weekend came on Sunday afternoon, when Chef Judyta Slupnicki of SheChef hosted a Polish pierogi tasting at the Polish Hill River Church Museum, the spiritual home of Polish heritage in Australia, featuring Wunderbar Lamb and Four Leaf Milling produce. It was a fitting close to a trail built on connection: between producer and plate, valley and visitor, tradition and place.

For Slow Food SA members, the trail carried added value in the form of tastings, discounts and behind-the-scenes access, a reminder that membership isn't just a card, but a way into the stories behind the food. Beyond the individual venues, the Winter Snail Trail reaffirmed why the Barossa and Clare Valleys remain two of the state's most compelling regions for good, clean and fair food, and why events like this sit at the heart of Slow Food South Australia's work.

The trail also underlined the strength of collaboration within the Snail of Approval network itself, with producers, chefs and venues actively featuring one another's ingredients on the plate.

Photography by: Attending Slow Food Committee members



WINTER SNAIL TRAIL | BAROSSA & CLARE VALLEY












WINTER SNAIL TRAIL | BAROSSA & CLARE VALLEY





















Winter — Gawler

The Food Forest

30 August, 2026

THE FOOD FOREST TOUR | GAWLER

We recently had the pleasure of visiting The Food Forest, a permaculture farm and learning centre established by Annemarie and Graham Brookman in 1983.

Our visit began with a fascinating talk about the permaculture principles that guide the farm, followed by a tour of the property where we could see these ideas in practice. One of the key takeaways was that permaculture isn't just about farming; its core ethics of Earth care, People care & Fair share can be adapted and applied in many different ways, from how we grow and share food, to how we use resources, and make everyday decisions. These principles align very closely to the Slow Food philosophy of Good, Clean and Fair food for all.

In true Slow Food style, we enjoyed a delicious afternoon tea made with produce grown on the property, including chocolate-coated cumquats, nuts and tasty dried pomegranate seeds (anardana). It was also the perfect opportunity to present Annemarie & Graham with their Snail of Approval certificate.

We then headed out for a tour of the farm, which produces over 160 varieties of organically certified fruit and nuts, wheat and vegetables, free range eggs & honey, seeing the permaculture principles in practice. We also walked along the now healthy Gawler River; Annemarie & Graham have worked tirelessly to restore the ecosystem by removing exotic weeds and replacing them with endemic species from remnant populations along the river.

A big thank you to The Food Forest for welcoming us.

Photography by: Delphine De'Salisbury and Tania Paola





THE FOOD FOREST TOUR | GAWLER





















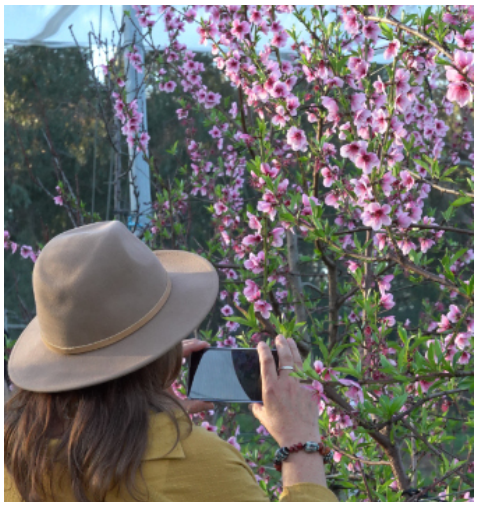
THE FOOD FOREST TOUR | GAWLER














Spring — Clare Valley

Festival of the Lamb

23-27 September, 2026

FESTIVAL OF THE LAMB | CLARE VALLEY

Slow Food South Australia was pleased to be involved once again with the Clare Valley Festival of the Lamb. A unique, multi-event festival held during the spring equinox each year, the festival has a community focus and celebrates lamb from local producers, including Snail of Approval recipient and ethical lamb producer Wunderbar Lamb.





Our leader, Rosa Matto, championed the Slow Food philosophy at the festival's launch dinner and joined Snail of Approval chefs Nicola Palmer and Judyta Slupnicki to deliver workshops and cooking demonstrations, including a session for hospitality students at Clare High School. Celebrating the versatility of lamb, using the whole animal and honouring sustainable food practices were central themes.

Rosa also co-judged the local SA Country Women's Association lamb sausage roll and pasty competition, while events across the valley brought together producers, chefs and food lovers in historic shearing sheds, town halls, vineyards and restaurants.

From traditional lamb sausages, pasties and hands-on butchery and fire-cooking masterclasses to special dining experiences featuring lamb at Snail of Approval recipients Café 1871, Watervale Hotel, Uppside Restaurant and Reillys Wines, the festival celebrated the region's produce, culinary talent and strong food community against the beautiful backdrop of the Clare Valley.

Report by: Tania Paola

Photography by: Attending Slow Food Committee members

FESTIVAL OF THE LAMB | CLARE VALLEY





















FESTIVAL OF THE LAMB | CLARE VALLEY













Spring - Adelaide City

Nature Festival

27 September, 2026

THE SEEDS OF VANDANA SHIVA | DOCUMENTARY FILM

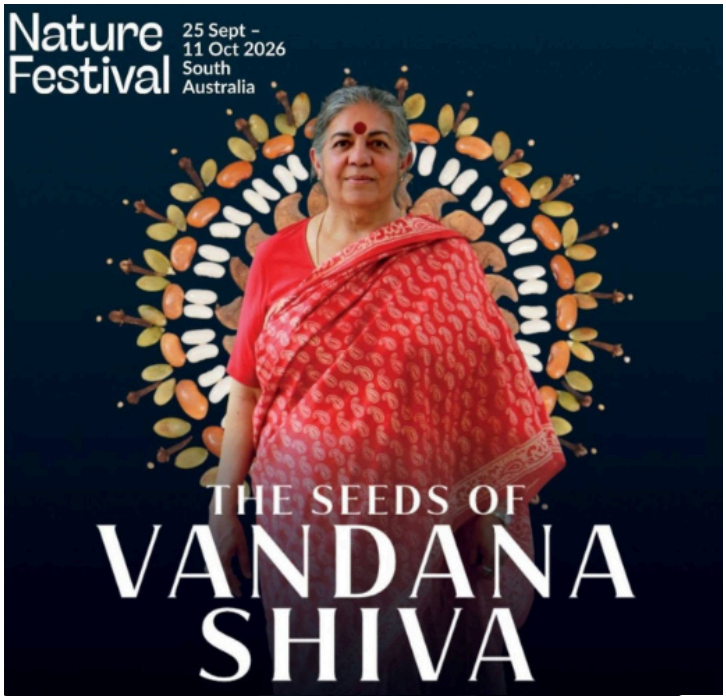
As part of this year's Nature Festival, we recently hosted a screening of the film The Seeds of Vandana Shiva, a feature-length documentary that presents the remarkable life story of the Gandhian eco-activist and agro-ecologist, Vandana Shiva.

Thank you to committee member Andy Wood for organising our screening of this must-watch documentary. A truly inspiring film and event, held in the independently run The Mercury cinema, it reflected this year's Nature Festival theme "Seed" and all guests were gifted a packet of seeds from The Diggers Club.

We also launched our new My First Garden children's booklets, created by Slow Food South Australia leader Rosa Matto, with each one containing a seed packet from The Diggers Shop, Adelaide.

The books are $10 each or 3 for $25. Available to purchase at our events or send us a message or email and we can arrange delivery.

An inspiring celebration of the power of seeds, the importance of biodiversity and the legacy of Vandana Shiva.









SECTION 3

SLOW FOOD IN THE COMMUNITY

Workshops, demonstrations, farmers market appearances and community collaborations spreading Good, Clean and Fair food values across South Australia — connecting producers, educators and everyday food lovers.

3

Barossa Farmers Market

Cooking Demonstration

October, 2025

COOKING DEMONSTRATION | BAROSSA FARMERS MARKET

As part of our local community engagement, Slow Food South Australia arranged a cooking demonstration at the Barossa Farmers Market in Angaston with renowned Chef Sam Smith from Otherness Wines.

Chef Sam Smith, a Snail of Approval recipient, demonstrated a simple but tasty dish of Ricotta Gnocchi with Brown Butter and Spring Vegetables.

Working with fresh, seasonal ingredients sourced from the market, Sam demonstrated how simple, quality produce can be transformed into something truly delicious. Marketgoers were treated to a taste of the finished dish, celebrating the flavours of the region and the beauty of cooking with local ingredients.

Thank you to Slow Food South Australia committee member Rick Burford for organising and hosting the demonstration, while sharing the Slow Food movement's philosophy and its commitment to supporting local producers, sustainable food practices and a more connected food community. It was a wonderful opportunity to bring people together around food, while celebrating the Barossa Farmers Market's local producers.

Report by: Rick Burford
Photography by: Attending Slow Food Committee members









Prospect Library Community Hub

Meet the Maker Series

2025-2026

MEET THE MAKER | COMMUNITY WORKSHOPS

Our seasonal collaboration with Prospect Library Community Hub has continued throughout 2026.

This year we made Butter with Gina Dal Santo, previous committee member and now hard working and much valued volunteer.

In November, our workshop consisted of making sauerkraut.

Then Gina returned to stun us all with a brilliant workshop on making halloumi and ricotta.

Finally, we visited Türkiye to demystify a traditional Gozleme recipe.

Community involvement is important to Slow Food SA and we value the opportunity to engage with a diverse and interesting local group to spread the news about Slow Food values.

Report by: Rosa Matto







Sustainability in the kitchen, more flavour, less waste; respecting ingredients, learning traditional techniques.



Melbourne Convention Centre

Fine Food Australia

2 September, 2026

FINE FOOD AUSTRALIA IN MELBOURNE

Slow Food SA was thrilled to be asked to present at an industry forum at Fine Food Australia in September.

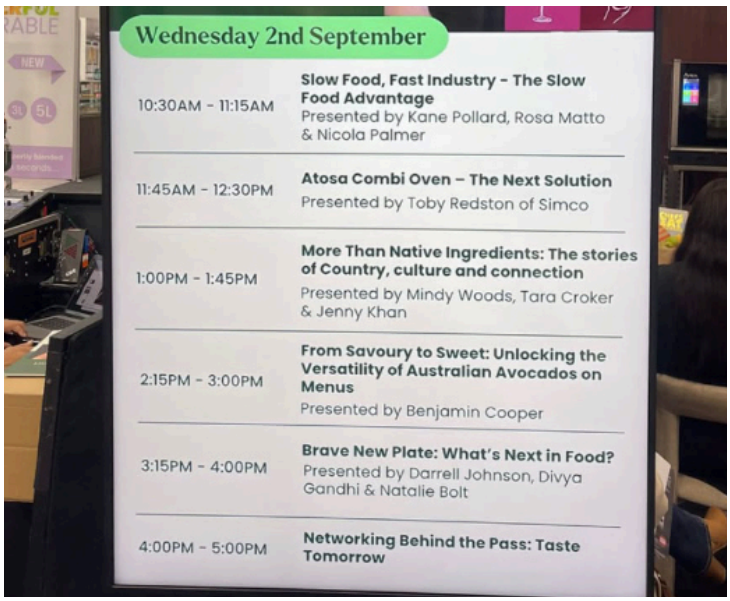
Snail of Approval recipient Nicola Palmer from Watervale Hotel and Penobscot Farm and Slow Food SA ambassador Kane Pollard with leader, Rosa Matto spoke passionately about food waste, utilising all parts of the raw product to minimise waste and improve profits. They explored how sustainable practices in hospitality venues are not just about ensuring a clean planet but make good business sense as well. Nicola outlined how purchasing in season from local farmers eliminates travel, ensures the local economy thrives and guarantees freshness and a unique selling point, Kane demonstrated a flatbread from sour dough discard and an amazing dairy-free hemp ricotta. Rosa explored the impact of waste on the profit margin of a business and the good sense and sound ethics of treating all staff and suppliers fairly. The three spokespeople for Slow Food SA took the message of Good, Clean and Fair to a new audience – they were well received and inspired an engaging debate about Slow Food in business.





Report by: Rosa Matto

Photography by: Attending Slow Food Committee members



SECTION 4

LOCAL PROJECTS

Community gardens, chef partnerships, school programs and grassroots education growing Good, Clean and Fair food values across South Australia — from the classroom to the vineyard, the kitchen to the volunteer roster.

4

CELEBRATING OUR SNAIL OF APPROVAL RECIPIENTS

There is something beautifully symbolic about the humble snail which moves deliberately, leaving behind a trail not of haste, but of intention. In a world that rewards speed, the snail reminds us that meaningful change is cultivated patiently with one producer, one meal, one conversation at a time.

That philosophy has continued to guide our Snail of Approval program in South Australia over the past year, and is a meaningful way to recognise farmers, producers, chefs, food artisans and hospitality businesses which embody the principles of Good, Clean and Fair food. Our globally recognised Slow Food Snail of Approval is much more than just a certificate. The Snail has become a trusted symbol for consumers seeking businesses that place integrity and sustainable practices ahead of convenience, and for those who place the nourishment of both people and the planet ahead of short-term gain.

Since its launch at our 2024 Annual General Meeting this program has continued to flourish, spearheading events such as our 2024 Adelaide Hills Slow Food Trail and this year's inaugural 2026 Barossa and Clare Valley Winter Snail Trail, highlighting our extraordinary producers, food artisans, chefs and cafes in the regional areas. Our Snail of Approval recipients' commitment to regenerative farming, waste reduction, renewable energy and environmental innovation demonstrates that sustainability and exceptional produce can go hand in hand. Their dedication to embracing culinary heritage and traditional craftsmanship reminds us that food made with skill, passion and authenticity will always have a place at our table.

Every new recipient strengthens the Slow Food movement, inspiring consumers to seek out businesses that value provenance, biodiversity, local producers and fair food systems. Together, they are helping to build a resilient food culture that celebrates South Australia's extraordinary growers, makers and chefs.

As our Snail of Approval community continues to grow, so too does our confidence that meaningful change begins with everyday choices. All Snail of Approval recipients are listed on our website and proudly display their Snail of Approval logo and certificate at their place of business. We encourage you to support them.

Thank you to Slow Food South Australia's dedicated sub-committee members who oversee this important program.

Tania Paola

Tania Paola
Assistant Leader



SNAIL OF APPROVAL - CELEBRATING OUR RECIPIENTS























SNAIL OF APPROVAL RECIPIENTS

PRODUCER CATEGORY:

- Unico Zelo / Applewood Distillery
- Millbrook Valley Farm
- Paracombe Premium Perry
- Ballycroft Vineyard and Cellars
- Four Leaf Milling
- Fair Seafood at the Central Market
- Gumshire Pork
- The Food Forest
- Wunderbar Lamb

CHEF CATEGORY:

- Kane Pollard
- Nick Tadija
- Enrico Sgarbossa
- Nicola Palmer
- Sam Smith
- Emily Thomas
- Judyta Slupnicki

RESTAURANT AND CAFÉ CATEGORY:

- Watervale Hotel
- The UPPside European Restaurant & Wine Bar
- Casa Carboni Cooking School & Enoteca
- Café 1871
- Otherness Wines
- Edo Cucina Restaurant
- Reillys Wines Cellar Door & Restaurant
- Mercato

FOOD ARTISAN:

- Pasticcino
- Wiech's Barossa Valley Egg Noodles
- Frantic Whisk
- Barossa Valley Ice Cream



SNAIL SPOTLIGHT - CAFÉ 1871

Café 1871 in Clare has earned Slow Food's Snail of Approval for living the movement's Good, Clean and Fair values every day. At the heart of the café's story is their 1871 garden 40 km north of Clare where ethically sourced, used coffee grounds from every cup are composted to help grow native and spray-free produce for their seasonal menus. All team members spend time working in the garden, ensuring a strong connection to the land and commitment to provenance, thereby reducing food miles, supporting local supply chains and making sustainability a workable, everyday practice.

The team at Café 1871 believes that "food should nourish more than just the body" and that "it should honour where it comes from, respect the people who grow and prepare it, and spark conversation about seasonality, sustainability, and culture".

Beyond the kitchen, Café 1871 functions as a true community hub. The team runs free coffee training for local students, offers work-experience placements for young people of all abilities, and stages an annual school charity dinner that celebrates seasonal, local produce. Monthly "Meet the Maker" events bring South Australian growers, producers and artists into the café, while rotating exhibitions and talks spark conversations about biodiversity, sustainability and culture.

These interconnected activities of growing, cooking, educating and connecting, demonstrate how a small café can nurture people, place and produce simultaneously. Café 1871's inclusive training programs, commitment to spray-free gardening and 100% compostable packaging, together with regular community events make it a model for local food systems and a deserving Snail of Approval recipient, showing that caring for food and community can be deliciously practical.

Report by: Tania Paola

Photography by: Attending Slow Food Committee members



"Slow Food, for us, is a way of moving through the world with care—for people, produce, and place. Café 1871 is a space where these values come to life, in big and small ways, every day."



PLANNING DAY

This year's Planning Day was held again at the Prospect Library Complex in January where we reviewed our outcomes and progress for the year and mapped out focus strategies for 2026.



Our annual Planning Day is an important opportunity for the committee to come together and discuss ideas for the coming year's program and steer the direction for Slow Food in South Australia. Ensuring our focus is aligned with the Slow Food Manifesto, https://www.slowfood.com/ our international organisation's foundational document, is always paramount.

The committee enjoyed a busy and productive day, brainstorming and creating ideas with excitement for the future. Thank you to committee member Rick Burford for organising and facilitating another successful Planning Day.

CHEFS' ALLIANCE

The Slow Food South Australia Chefs' Alliance was launched in November 2024. It was spearheaded by Chef Kane Pollard with our patron Cheong Liew OAM and chefs Rosa Matto, Nick Tadija and Enrico Sgarbossa, as well as Anthony Julianto with students from the Alliance College.



The Chefs' Alliance is a network of chefs who embrace the Slow Food ethos and shine a light on Good, Clean, and Fair food from our regions. The Chefs' Alliance is closely connected with our Snail of Approval recognition program and fosters strong relationships between chefs and local producers, while paying respect to traditional methods and training for future generations. An annual networking event, producer tours and a series of masterclasses are being planned for the coming year. For further information, please contact Rosa Matto - rosamatto@bigpond.com

VOLUNTEERS PROGRAM

One of the many benefits of being a member of Slow Food South Australia is that one becomes eligible to volunteer at our functions and events.

So far, our invaluable volunteers have had many roles, from serving and plating up food to helping in the kitchen as dish washers or helping to receive and host our guests at functions.

The feedback from our hard working volunteers has been invariably positive with most offering to help at multiple events.

It is worthwhile noting that all the committee members themselves are volunteers in this small but vibrant not-for-profit organisation. So, working in a volunteer led model is what drives us and helps us to achieve our ideals.



membership@slowfoodsouthaustralia.com.au

PRIMARY SCHOOL CURRICULUM

We are very proud that our Schools Curriculum booklet is embedded in two schools and that at least two others use selected units in their programs.

The format is quite flexible and while, at present, it is mostly used at years 3-4, teachers at other levels have expressed interest in adapting the workbook.

We work closely with primary school teachers to support their teaching practice, so feel free to contact us and discuss how we can assist you to refresh your units on food waste, biodiversity, and productive gardens.

Please contact rosamatto@bigpond.com for a copy of the publication and feedback forms.



2026 LOCAL PARTNERSHIPS

Slow Food SA is proud to announce two new creative partnerships. Over the years, Bowden Printing has been our preferred printer. Their values, family history and professionalism have always aligned with our ethos.

The Diggers Club needs no introduction to gardeners or visitors to the Adelaide Botanic Gardens. We are thrilled to have them working alongside us.

Our latest publication, three gardening books with a packet of seeds for children under 10, is the result of a collaboration with both companies.

The booklets, launched at Nature Festival 2026 whose theme this year is SEED, take children outside. We want children to learn about soil health, how and why to attract birds and bees to find a home with us, and ultimately make a start on planting an edible garden.

These three booklets are available for sale for $10 each or 3 for $25. Add to our growing list of publications which are listed on our website.

BOWDEN PRINTING
shaping your vision in print

https://bowdengroup.com.au/

THE DIGGERS FOUNDATION

https://www.diggers.com.au/pages/the-diggers-foundation





SECTION 5

FINANCIAL REPORT

Membership subscriptions, event income and careful volunteer stewardship keeping Good, Clean and Fair food within reach across South Australia — accountable to every member, transparent with every dollar.

5

Slow Food® South Australia

Financial Statements 2025/26

for the Year Ended 30th June 2026

Committee's Report

Your committee members submit the Financial Statements of Slow Food South Australia Incorporated for the financial year ended 30th June 2025.

Principal Activities

The principal activities of the convivium during this financial year have been to continue engaging and inspiring the community of the Slow Food values of Good, Clean and Fair food for everyone. We are doing this through working with and supporting other community groups in either attending their events and/or organising our own events, workshops, and projects that support food heritage, biodiversity and local producers.

Some of the 2025/26 year's highlights were being involved with the Clare Valley Festival of the Lamb, Tasting Australia, Nature Festival, tour of the Food Forest (one of our Snail of Approval recipients) and City of Prospect Council workshops.

Significant Changes

The financial year 2025-26 has seen some changes in the administration side of Slow Food SA.

- Firstly, we have been granted permission by Italy to receive new membership sign-ups and membership renewals through our own website (Slow Food SA). This is a great advantage to both the committee on an admin and financial position and the convenience for members to be able to pay in Australian dollars and have an opportunity to explore all the information we have available.

  Financially we are advantaged in that the membership fees are being paid straight into our account. Previously we had to wait for Italy to send us the funds which sometimes took several months. This way we have immediate access to the funds to be able to use in our projects. We also on an admin level able to welcome our new members, and share information with all our members in a timelier manner. Naturally we have a few teething problems with the crossover; some members are still going to the Italian site and therefore we need to keep track of both sites.

- Secondly, the committee has decided to subscribe to the Xero (basic) accounting package to enable easier, accurate record keeping and reporting. This has also allowed us to keep records of our merchandise stock holds and sales etc.

Operating Result

The cash deficit for the financial year amounted to $1,444. (last yr $3,369)

.....

Julie Low, Committee Member and Treasurer

.....

Rosa Matto, Leader and Committee Member

Slow Food South Australia Incorporated

Financial Statements for the Year Ended 30 June 2026

Profit and Loss

Slow Food South Australia Inc.
For the year ended 30 June 2026

	2026
Trading Income	
Events	940.00
Italian site	845.00
Memberships - Renewals	220.00
Merchandise Sales	45.00
Workshops	1,300.00
Total Trading Income	**3,350.00**
Gross Profit	**3,350.00**
Operating Expenses	
Advertising	110.00
Bank Fees	3.36
Committee Expenses	446.48
Consulting & Accounting	753.50
Event Expenses	27.90
General Expenses	310.16
Gifts	205.89
Insurance	785.05
merchandise costs	47.00
Postage, Freight & Courier	65.44
Printing & Stationery	638.60
Room Hire	172.50
Stripe fees	4.35
Subscriptions	1,224.20
Total Operating Expenses	**4,794.43**
Net Profit	**(1,444.43)**

Slow Food South Australia Incorporated

Financial Statements for the Year Ended 30 June 2026

Balance Sheet

Slow Food South Australia Inc.
As at 30 June 2026

	30 June 2026
Assets	
Bank	
Float - cash	50.00
SFSA Visa Debit Card	361.49
Slow Food South Australia Incorporated	15,376.31
Total Bank	**15,787.80**
Current Assets	
Inventory	4,232.90
Total Current Assets	**4,232.90**
Total Assets	**20,020.70**
Liabilities	
Current Liabilities	
Rounding	0.04
Total Current Liabilities	**0.04**
Total Liabilities	**0.04**
Net Assets	**20,020.66**
Equity	
Current Year Earnings	(1,444.43)
Retained Earnings	21,465.09
Total Equity	**20,020.66**

Note 1 – Summary of Significant Accounting Policies

Basis of Preparation

The Committee have prepared this financial report on the basis that the Association is a non-reporting entity because there are no users dependent on general purpose financial report. This financial report is therefore a special purpose financial report that has been prepared in accordance with the *Australian Accounting Standards* and the *Associations Incorporation Act (SA) 1985*.

This financial report has been prepared in accordance with the recognition and measurement requirements specified by the Australian Accounting Standards and Interpretations and the disclosure requirements of *AASB 101 Presentation of Financial Report, AASB 108 Accounting Policies, Changes in Accounting Estimates and Errors and AASB 1054 Australian Additional Disclosures*.

Slow Food South Australia Incorporated is a not-for-profit entity for the purpose of preparing this financial report. The financial report has been prepared on a cash basis and is based on historical costs modified by the revaluation of selected assets and financial instruments for which the fair value basis of accounting has been applied.

CDA AUDIT & ADVISORY
ABN 79 647 608 982

INDEPENDENT AUDITOR'S REPORT
TO THE MEMBERS OF
SLOW FOOD SOUTH AUSTRALIA INCORPORATED

Qualified Opinion

I have audited the accompanying financial report, being a special purpose financial report, of Slow Food South Australia Incorporated, which comprises the balance sheet as at 30 June 2026 and the income and expenditure statement for the year then ended, and notes to the financial report including a summary of significant accounting policies and the Committee's report.

In my opinion, except for the possible effects of the matter described in the Basis for Qualified Opinion section of my report, the financial report presents fairly, in all material respects, the financial position of Slow Food South Australia Incorporated as at 30 June 2026, and its financial performance for the year then ended in accordance with the Associations Incorporation Act (SA) 1985.

Basis for Qualified Opinion

The balance sheet includes inventory of $4,232.90 as at 30 June 2026. I did not attend the physical inventory count and have not been provided with stocktake records or other sufficient appropriate audit evidence to verify the existence, completeness and valuation of inventory at year-end. I was unable to obtain sufficient appropriate audit evidence by alternative procedures. Consequently, I was unable to determine whether any adjustments to inventory, the reported result for the year and accumulated funds were necessary.

I conducted my audit in accordance with Australian Auditing Standards. My responsibilities under those standards are further described in the Auditor's Responsibilities for the Audit of the Financial Report section of my report. I am independent of the Association in accordance with the ethical requirements of the Accounting Professional and Ethical Standards Board's APES 110 Code of Ethics for Professional Accountants (including Independence Standards) relevant to my audit of the financial report in Australia, and I have fulfilled my other ethical responsibilities in accordance with that Code. I believe that the audit evidence I have obtained is sufficient and appropriate to provide a basis for my qualified opinion.

Emphasis of Matter – Basis of Accounting

I draw attention to Note 1 to the financial report, which describes the basis of accounting. The financial report has been prepared for distribution to members for the purpose of fulfilling the Committee Member's financial reporting obligations under the *Associations Incorporation Act (SA) 1985*. As a result, the financial report may not be suitable for another purpose. My opinion is not modified in respect of this matter.

Responsibilities of Management and The Committee Members for the Financial Report

Management is responsible for the preparation and fair presentation of the financial report in accordance with the *Associations Incorporation Act (SA) 1985* and for such internal control as management determines is necessary to enable the preparation and fair presentation of a financial report that is free from material misstatement, whether due to fraud or error.

In preparing the financial report, management is responsible for assessing the entity's ability to continue as a going concern, disclosing, as applicable, matters relating to going concern and using the going concern basis of accounting unless management either intends to liquidate the entity or to cease operations, or has no realistic alternative but to do so.

Liability limited by a scheme approved under Professional Standards Legislation

The Committee Members are responsible for overseeing the entity's financial reporting process.

Auditor's Responsibility for the Audit of the Financial Report

My objectives are to obtain reasonable assurance about whether the financial report as a whole is free from material misstatement, whether due to fraud or error, and to issue an auditor's report that includes my opinion. Reasonable assurance is a high level of assurance but is not a guarantee that an audit conducted in accordance with the Australian Auditing Standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions of users taken on the basis of this financial report.

As part of an audit in accordance with Australian Auditing Standards, I exercise professional judgment and maintain professional scepticism throughout the audit. I also:

- Identify and assess the risks of material misstatement of the financial report, whether due to fraud or error, design and perform audit procedures responsive to those risks, and obtain audit evidence that is sufficient and appropriate to provide a basis for my opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control.
- Obtain an understanding of internal control relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the entity's internal control.
- Evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates and related disclosures made by management.
- Conclude on the appropriateness of management's use of the going concern basis of accounting and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the entity's ability to continue as a going concern. If I conclude that a material uncertainty exists, I am required to draw attention in my auditor's report to the related disclosures in the financial report or, if such disclosures are inadequate, to modify my opinion. My conclusions are based on the audit evidence obtained up to the date of my auditor's report. However, future events or conditions may cause the entity to cease to continue as a going concern.
- Evaluate the overall presentation, structure, and content of the financial report, including the disclosures, and whether the financial report represents the underlying transactions and events in a manner that achieves fair presentation.

I communicate with those charged with governance regarding, among other matters, the planned scope and timing of the audit and significant audit findings, including any significant deficiencies in internal control that I identify during my audit.



Chris Dickinson

Registered Company Auditor No. 513851

Signed in Adelaide on 15th day of October 2026

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Slow Food® South Australia

www.slowfoodsouthaustralia.com.au

ANNUAL REPORT DESIGN & PRODUCTION
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redharecollective@gmail.com
2026