



PROGRAM 21-26 September 2022

Wednesday 21

Mintaro Institute – Festival Launch and Dinner featuring local lamb prepared by visiting guest Icelandic Chef Snorri Sigfússon and Chef Luke Smith from Reillys Wines Cellar Door & Restaurant featuring Reillys hand crafted, estate grown wines. Guest speaker Alistair Michael from Leachim Stud and Hummocks Station. \$45 per head <https://follaunchdinner.eventbrite.com.au>

Mintaro - Magpie and Stump Hotel – Pull up a stump, kick back on the sprawling lawns or dine in at one of the oldest pubs in the Clare Valley. Collaborating with lamb from Collinsville Farm to serve the freshest local lamb – our menu will feature Mintaro Lamb Burgers and Yiros (lunch and dinner) plus our pub classics. Enjoy local Clare Valley wines and brews– so swoop in ph (08) 8843 9185

Watervale - Watervale Hotel <https://watervalehotel.com.au/>

- (Dining 11am – 9pm) Feed Me Dining, featuring Martindale Farm Lamb Chef Nicola Palmer & Sommelier Warrick Duthy
- Masterclass 9am – 4pm Cooking Masterclass with Nicola Palmer featuring Martindale Farm Lamb

Thursday 22

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Friday 23

Polish Hill River - Paulett Wines and Bush DeVine Restaurant, Jolly Way, Polish Hill River – Long Lamb Lunch 11.30am – 6 course lamb degustation featuring Head Chef Thomas Erkelenz showcasing the versatility and deliciousness that lamb can offer. Matched with Paulett wines and hosted by owner Matt Paulett. Featuring lamb from Armagh's Remarkable Meat Co. \$195 per head <https://www.paulettwines.com.au/wine-tasting-events/>

Watervale - Watervale Hotel - Spring Equinox Penobscot Farm Tour 4pm and Dinner 6pm. Jared Murray and Warrick Duthy will discuss the application of Permaculture principles at Penobscot Farm the organic, bio-dynamic Penobscot Farm, home to Nicola Palmer and Warrick Duthy. Enjoy a Watervale Riesling and appetizer during the tour and then a six course Degustation dinner at the

Watervale Hotel prepared by Chefs Nicola Palmer. Plus, guest Chef Chris Holen from the USA The menu will feature the whole lamb from nose to tail with ethically grown lambs from Martindale Farm and processed by Menzel's in Kapunda. <https://watervalehotel.com.au/>

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Mintaro - Reillys of Mintaro Lamb Dinner – 7pm - Reillys will showcase the finest Mintaro lamb from local producer John Mitchell (Mintaro) alongside their hand crafted, estate grown wines. An exquisite 4 course menu has been curated by their head Chef Luke Smith with guest Chef Snorri Sigfússon Iceland. Winemaker Justin Ardill has paired his favourite wines to perfectly match each course beginning with their renowned Watervale Riesling and moving onto the full-bodied red wines varietals ph (08) 8843 9013 <https://www.reillyswines.com.au/>

Clare – Knappstein Wines Enterprise Cellar Presents – A night with Nyowee. 6.30pm A four-course dinner specially curated by world renowned Chef Stuart Oldfield. Showcasing the finest lamb from local producer Nyowee Poll Marino Stud, this menu has been carefully matched with wines selected by our winemaking team. \$145 per head <https://knappstein.rezdy.com/508433/knappstein-wines-festival-of-the-lamb-a-night-with-nyowee-dinner>

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Clare - Mr. Mick Cellar Door and Kitchen - Lunch 12 – 2.30pm & Dinner 6.00pm – 8.30pm. Enjoy lamb 3 ways matched to Mr. Mick and Tim Adams Wines featuring Wunderbar Lamb ph (08) 88422555 <https://www.mrmick.com.au/>

Saturday 24

Mintaro – Institute - Clare Festival of the Lamb Wool and Fibre Workshops 9am start. Local artisans will run 4 separate workshops including Circularly-Speaking – A Shawl Knitting Workshop' learning how to make a slouch hat with a Pom Pom, a Beret and snuggly warm socks. There are limited numbers for each session and varying costs and requirements to find out more visit the Clare Valley Festival of The Lamb Wool and Fibre Fair Facebook page note that bookings are essential. Contact Heather Ritter 0409778973

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Sunday 25

Mintaro - Wool and Fibre Fair Mintaro Institute 9am – 3pm (free event)

- Feature local artisans and their use of wool in an exhibition / market
- Knitting exhibitions
- Felting exhibition
- Spinning exhibition

Purchase some of the legendary Mintaro and Muleteer Lamb Sausages prepared by butcher with the special recipe developed in Mintaro in 2018 as part of an international chef exchange and featuring lamb from Martindale Farm and Mitchell Farm (Mintaro).

Blessing of the Fleece –Church Service by Uniting Church tbc location and time.

Watervale - Watervale Hotel (Dining 12 noon – 8pm) Feed Me Dining, featuring Martindale Farm Lamb Chef Nicola Palmer & Sommelier Warrick Duthy <https://watervalehotel.com.au/>

Sevenhill – Pikes Beer Company - 233 Polish Hill Rd (11.30am – 4.30pm)

Pikes Beer Co. Garden Session: BBQ Lamb on the Lawn: A Southern BBQ inspired menu featuring Lamb from Wunderbar Lamb will be prepared by Pike's award-winning Slate Restaurant. A fantastic selection of Pikes Wines and Pikes Beers will be available, as well as live music by local legends, Paul and Andy! <https://www.pikesbeercompany.com.au/>

Sevenhill - Skillogalee Estate "Argentinian Feast"

Live Acoustic music from 11:30 (Musician to be announced soon) From 12pm-1pm canapes and Sparkling Riesling & Shiraz on the lawn (watch our whole lamb cook on the Asador over open fire) sit down from 1pm till approx. 4.00 pm, 4 courses including wine. Ticket Sales \$120 per person max of 50 tickets <https://www.skillogalee.com.au/>

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Mintaro The Magpie and Stump for the Festival of the Lamb Finale from 5pm. Located in the heart of Mintaro, this historic hotel will join forces with Reillys Wines and the Mintaro Progress Association to celebrate the occasion with the local community. Special lamb tasting plates will be available for the event with lamb from Collinsville Farm.

Monday 26

Forum – workshops to be confirmed.



International Guest Chefs

Chef Snorri Sigfusson is an Icelandic chef and restaurateur with years of experience in the fine dining scene in Iceland. He is classically French trained and his background is New Nordic Cuisine. Chef Snorri has worked in many of the best restaurants in Reykjavik as well as opening three restaurants. The latest, *Monkeys*, opened in October 2021 and it has already received several local and international rewards.

Snorri grew up in the East coast of Iceland where he was surrounded by produce of the highest quality, such as fresh fish, organic greens and mushrooms from the forest and a variety of game. His mother was a school mistress at the local culinary school and took Snorri with her to work from a young age. It was there where he found his passion for cooking. Snorri started working in a kitchen at a busy summer hotel that his family ran, at the age of 16. He worked there, and later managed the kitchen, for 4 years. Then he took a U turn. Wanting to try something new, Snorri went to the University of Reykjavik to study business administration. After graduation he started working at Kaupthing investment bank. Three successful years later, Snorri could not give up on his first passion. Therefore he quit and started his training at the Culinary Institute of Iceland.

Snorri learned under the guidance of Chef Kari Thorsteinsson. Since then, they have worked together on collaboration pop ups and events in Reykjavik, East Iceland and Astoria Oregon.

Chef Snorri opened up his first restaurant, *Laxdalshus*, in Akureyri in 2011 with his long time friends Ragnar and Drifa. Their focus was on availability and seasonality of local products with a New Nordic style cuisine. Chef Snorri then opened up *Staff kitchen and bar* in Reykjavik in 2017. Located on the main shopping street they offered craft cocktails and local street food.

In 2020 Chef Snorri stepped away from his two restaurants to start working on a new project, *Monkeys*. Chef Snorri teamed up with two of the most experienced restaurateurs in Iceland to open up the biggest restaurant and cocktail bar in downtown Reykjavik. After one year of renovation and preparation they opened in October 2021. In 2022 *Monkeys* and the cocktail bar received rewards from BCA International for Best restaurant, Best new cocktail bar, Best bartender and Best Signature cocktail.

Chef Chris Holen is an American Professional Chef, restaurateur and entrepreneur. Chef Holen grew up in rural Alaska and after spending a good part of his early twenties travelling outside of the country, he came to realize that food was the common denominator of all the adventures and made the decision to pursue a culinary career. Chris is a graduate of The Scottsdale Culinary Institute in Scottsdale, Arizona with degrees in both Culinary Arts and Restaurant Management. Since the year 2000 he has been self-employed, along with his wife Jennifer in the restaurant business owning and operating a number of establishments and their restaurant *Baked Alaska* became a mainstay in the Columbia Pacific region until the Covid-19 Pandemic. Chris and Jennifer now operate their *Global Street Foods* venue *Nekst Event* in Astoria.

Chef Holen has cooked at The James Beard House in New York City on three separate occasions, twice on loan to another local chef assisting in their event and he had the fortune of being invited to represent his restaurant and Astoria in November of 2012. In August 2014 Chef Holen represented the state of Oregon at the Great American Seafood Cook-off in New Orleans, Louisiana. The Holen's *Baked Alaska* restaurant was on the Oregonian's Gerry Frank Top 10 Oregon Restaurant list and Chris participates in a number of state-wide food and wine events showcasing Northwest ingredients.

Chris is an entrepreneur and keeps his hands in a number of projects to diversify his business and personal brand. Chef Daddy Brands (chefdaddybrands.com) is a culinary sea salt business that offers a variety of blended sea salts intended to enhance the already existing flavours of food. Chris has Norwegian roots and Astoria, Oregon has a rich Scandinavian heritage. Combining that heritage, local ingredients and his love of obscure spirits Chris created an aquavit that is meant to literally “taste like the Northwest.”

Chris's most recent food and travel passion project is Chef Outta Water. What started as a simple desire to get out of his own kitchen to gain more knowledge has become a World-wide exchange program that takes Chefs out of their comfort zones to work with and learn from others.