

# MEDIA RELEASE

“For Immediate Release”

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## Just Like Nanna Used to Make!

The Jondaryan Woolshed’s Australian Heritage Festival (22 to 30 August) is all about bringing the past to life and that even extends to the tastebuds.

The Festival celebrates traditional Australian homestyle food which has mostly disappeared from restaurant and cafe menus, but remains beloved of many generations.

“No matter how sophisticated we get, there’s always a soft spot for the dinners Nanna used to make,” Toowoomba Regional Council Mayor Peter Taylor said.

“No amount of fast food can compete with the satisfaction of enjoying a home-cooked meal and the Jondaryan Woolshed’s cooks will recreate some old favourites throughout the Festival.”

As well as the Jondaryan Woolshed’s traditional billy tea and damper, the Australian Heritage Festival’s menu will include:

- Shepherd’s Pie
- Roast Lamb
- Beef Stew and Dumplings
- Lamb Chops with Creamy Potato Bake, Peas and Mint Jelly
- Soup of the Day with Crusty Damper
  
- Apple Crumble and Custard
- Pear and Caramel Pudding
- Plum Pudding

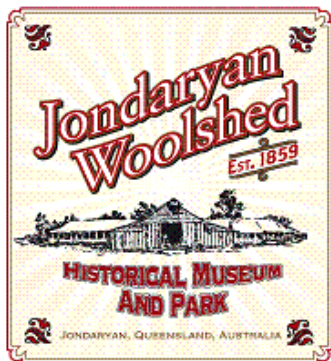
There will also be demonstrations of wood stove cooking and a *Kuchen Competition* on GermanFest Day (Saturday 22 August), in honour of the culinary contributions German settlers brought to the region in the 19<sup>th</sup> century, especially the famous *Kuchen*, a German yeast cake.

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For further information, please contact:

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Food production and preservation was an important part of pioneer life and the Festival features demonstrations of cheese-making, beekeeping and milking.

Festival goers can visit the 90-year-old Woodleigh Cheese Factory and see how cheese was made in the ‘olden days’. The Factory’s vintage machinery will be fired up for the Festival and Tom Dare, grandson of the original owner and operator of the Woodleigh Cheese Factory, will be there to share his stories and answer questions.

Other Festival highlights include:

- Shearing and sheep dog demonstrations;
- Bullocks and draught horse demonstrations and competitions;
- More than 30 steam engines, as well as vintage farm vehicles and machines including Massey Ferguson and General Motors vehicles;
- Horse-drawn and tractor rides for the children and an animal nursery;
- The Ergon Energy Queensland Sportshear Championships (Saturday 29 August);
- Woolshed Bush Dances on 22 and 29 August;
- Bilby displays;
- Spinning, weaving and wool craft displays and products;
- Whipmaking and whipcracking, harness making and leatherwork;
- Sawmilling, shingle splitting and timberworking;
- Blacksmithing;
- Swaggies, bush characters and bush poetry; and
- Pottery and woodturning.

Further information and Festival programs are available at [www.jondaryanwoolshed.com](http://www.jondaryanwoolshed.com) or by calling (07) 4692 2229.

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