FEASTING IN FOOTSCRAY

“Food is our common ground, a universal experience.” - James Beard
HERITAGE HIGH TEAS

WHERE: The VenU
Victoria University, Nicholson Street Campus
Hoadley Building
Nicholson Street
Footscray

WHEN: Saturday 5th March 2011
2.00pm – 4.00pm

Saturday 12th March 2011
2.00pm – 4.00pm

COST: Free Event
Admission to this event is by something far more valuable than money. You must bring with you a treasured family recipe and be prepared to share your recipe with others.

BOOKINGS: Strictly restricted to a group of 4
Call 9919 5909

EVENT OUTLINE: This event is aimed at family and friends of all ages and cultures. Whilst the afternoon tea will be in a traditional high tea setting, the event is honouring heritage and family. The giving of a special family recipe along with the sharing of the origins of that recipe, the memories it invokes, and its place in the family history, will be the essence of this event.
DIABETES DARLINGS

Degustation dinner of 5 courses, catering to the typically disregarded diabetic diner. Celebrate an evening of delicious diabetic food - including desperately desirable dessert. Your dinner will be in Victoria University's brand new teaching restaurant. Each course will be prepared by our Le Cordon Bleu teachers and students. Guests will leave inspired by recipes to take home.

WHERE:
The VenU
Victoria University, Nicholson Street Campus
Hoadley Building
Nicholson Street
Footscray

WHEN:
Friday 4th March 2011
6.00pm – 10.00pm

COST:
$90.00 per person
5 Courses and beverages inclusive

BOOKINGS:
Call 9919 8954
Event capacity: 80 people

EVENT OUTLINE:
Did you know that type 2 diabetes affects one in seven people in the Western suburbs compared to the Victorian average of one in thirty? The Western suburbs a real hotspot for this disease but that does not mean that people should not be able to eat well and enjoy their food. This event is aimed at diabetics and shows them that they can eat delectable treats such as dessert and desirably yummy main courses. The chefs will send guest home with recipes to try themselves.
GOODBYE GLUTEN

A delightful 5 course degustation dinner, catering to the growing needs of coeliac diners. Each course will be matched with beverages and prepared by Victoria University students and teachers from our Le Cordon Bleu Program. Guests take recipes home so they can recreate the dishes. Enjoy an evening where your dietary requirement doesn’t get in the way of your pleasure.

WHERE:  
The VenU  
Victoria University, Nicholson Street Campus  
Hoadley Building  
Nicholson Street  
Footscray

WHEN:  
Friday 11th March 2011  
6.00pm – 10.00pm

COST:  
$90.00 per person  
5 Courses and beverages inclusive

BOOKINGS:  
Call 9919 8954  
Event capacity: 80 people

EVENT OUTLINE:  
Gluten intolerance, also known as coeliac disease affects 1 in 100 people, but in 2009, 75% of the population did not know that they had the disease. The Community is seeing more and more people who are affected by this disease and it does not have to affect people’s enjoyment of food, and ultimately their lifestyles with a little help, we can show you how. Recipes will be available to take home to enjoy.
ARE YOU A MASTER CHEF?

Where:
The VenU
Victoria University, Nicholson Street Campus
Hoadley Building
Nicholson Street
Footscray

When:
Saturday 12th March 2011
11.00am – 2.00pm

Cost:
$45.00 per person

Bookings:
Call 9919 8954
Event capacity: Max 15 people

Event Outline:
How many times have you watched Master Chef and the dreaded mystery box challenge? Do you watch and feel nervous for the contestants? Or do you think about what you would do and feel confident that you could do better? Now here is your chance to try it out.

Here's a cooking demonstration with a difference. You're the competitor! Think you've got it? Want to see what the pressure is like? Come and join our 120 minute Mystery Box challenge, just like the Master chef contestants, under the watchful eye of our Victoria University nationally accredited culinary judges and coaches. Not for the faint of heart. And there's a prize.
ROUND THE WORLD IN 180 MINUTES

Spend a few hours learning the ins and outs of the distinctive culinary cultures that grace Footscray. Four quick fire classes, 45 minutes each in Victoria University’s brand new training kitchens. Here you will learn from experts how to emulate those flavours of the African continent and Asia that we love so much. Leave with new expertise and recipes.

WHERE: The VenU
Victoria University, Nicholson Street Campus
Hoadley Building
Nicholson Street
Footscray

WHEN: Sunday 6th March 2011
11.00am – 2.00pm

COST: $60.00 per person

BOOKINGS: Call 9919 8954
Event capacity: Max 60 people

EVENT OUTLINE: You may have heard of lemongrass, cardamom, galangal or turmeric but do you know what continent they are from and what style of cooking they are used in? What about blends of spices? What could you make with Ras El Hanout, Harissa or Chermoula? In this class you will learn all about these fabulous spices as our chefs take you on a trip around the world and give you the knowledge and recipes which will allow you to travel the world through your cooking.
THE LOST ARTS

WHERE:
The VenU
Victoria University, Nicholson Street Campus
Hoadley Building
Nicholson Street
Footscray

WHEN:
Saturday 5th March 2011
1.00pm – 4.00pm

COST:
$35.00 per person

BOOKINGS:
Call 9919 8954
Event capacity: 32 people

EVENT OUTLINE:
Do you have memories of climbing the pantry to reach down those delicious bottled plums in the fowler jars in the pantry? Do you have your grandmother’s big old ceramic pickled onion pot and wish it were still full of her delicious onions? Do you trawl the Farmers markets sampling smoked meats that take you back to your childhood? This class will give you some simple tips and finer points of the food arts that we have lost touch with. This class will have you energised to go home and try it for yourself.

Come see some of the finer points of the lost arts of cuisine: curing and smoking foods; making perfect cheese; the effects of properly developed marinades and dry rubs; and, basic preserving and pickling. Whilst this is not a hands-on program and will be delivered in Victoria University’s culinary lecture theatre, there will be tastings and sampling galore.
BUY B4 U TRY

An early start at the Footscray markets guided by one of Victoria University’s award winning teaching chefs. Explore new ingredients, gather your produce and head back through Footscray to our brand new kitchens to create a menu influenced by your morning’s cultural journey. Then it’s hands on. Learn new techniques as you cook your way through your shopping bag.

WHERE:  
The VenU  
Victoria University, Nicholson Street Campus  
Hoadley Building  
Nicholson Street  
Footscray

WHEN:  
Saturday 5th March 2011  
8.00am – 12.00pm

COST:  
$35.00 per person  
Price includes tour and class  
Ingredients at cost price at market

BOOKINGS:  
Call 9919 8954  
Event capacity: 30 people

EVENT OUTLINE:  
This event is like a ready steady cook show, only better. You buy your own ingredients, ones you may never have experienced under the guidance of our chefs from the flamboyant Footscray markets. You will buy herbs and vegetables that you may see when you pass through the markets, but have never known what to do with them. Now with your shopping basket full of new and untried ingredients, the chefs will show you how to use them in the new state of the art training facilities of Footscray Nicholson.
Jealous of Matt Preston’s travels? Fancy a new life as a food writer? Join our three course dinner at Victoria University’s stunning new restaurant The VenU, and be guided through the finer points of food critique. Assisted by our Executive Chef and one of Melbourne’s renowned food writers, you’ll be able to serve up a column of your own.

WHERE: The VenU
Victoria University, Nicholson Street Campus
Hoadley Building
Nicholson Street
Footscray

WHEN: Saturday 12th March 2011
6.00pm – 10.00pm

COST: $75.00 per person
3 Courses and beverages inclusive

BOOKINGS: Call 9919 8954
Event capacity: 60 people

EVENT OUTLINE: Do you ever wonder what Matt Preston is thinking when he pops a forkful of food into his mouth and rolls his eyes in a heavenly manner? How does he articulate this in words that we understand? Have you ever read Epicure in The Age on a Tuesday and felt compelled to dine in the restaurant written up, or worse, been put off visiting that new restaurant you have heard about. Come to this dinner at Victoria University’s stunning new restaurant The VenU, and be guided through the finer points of food critique. Who knows... there may be a new career for you on the horizon?
Footscray Community Arts Centre, in association with hip hop duo DIAFRIX and friends, present AFRICAN AFFAIR. Indulge in African culture with performances by celebrated hip hop duo Diafrix and friends. This free cultural fiesta is a rich musical and culinary experience with food from local African restaurants and features some of Australia’s most amazing artists of African descent.

WHERE: The Amphitheatre
Footscray Community Arts Centre
45 Moreland St
Footscray

WHEN: Sunday 6th March 2011
3.00pm – 7.00pm

COST: Free Family Event

BOOKINGS: No Bookings required

EVENT OUTLINE: Footscray is the hub of diversity and the Footscray Community Arts Centre, is proud to be able to capture the essence of Footscray through this fabulous event. Experience the joy of dance combined with the food of Africa as you and your family enjoy the performance of hip hop duo DIAFRIX and friends. The African Affair event invites you to spend time with your family and indulge in the African culture which is renowned for its rich musical and culinary flair.
SOUND SOUP

Instrument maker and percussionist, Dale Gorfinkel and chef extraordinaire, Robert Monteau of Raw Materials-Studio come together for a unique and playful culinary sound art collaboration. SOUND SOUP is a children’s workshop creating vegetable instruments and instrument soup! How about playing the Carrot Clarinet? A workshop, a ‘Vegetable Orchestra’ performance and vegetable soup made by the Mini Maestros.

WHERE: The Basement Theatre
            Footscray Community Arts Centre
            45 Moreland St
            Footscray

WHEN: Sunday 13th March 2011
            1.00pm – 4.00pm

COST: $35.00 for the workshop

BOOKINGS: 9362 8888

EVENT OUTLINE: Food and music go hand in hand. Come and see two professions combine their skills, Instrument maker and percussionist, and chef extraordinaire step out of the ordinary to take your child through a unique workshop where they create vegetable instruments and then use these to create instrument soup! This workshop may almost guarantee the kids eat their veggies.
FOOD FOR THOUGHT
FOOD SECURITY

VicRelief Foodbank is Victoria’s largest food rescue charity, working with local and national food producers and retailers to distribute 3 million kilograms of food to over 480 Victorian charities. Share insight into food and aid relief, food insecurity, and issues we face in accessing safe and nutritious food. Join guest speakers for a meal prepared by a local welfare agency.

WHERE: VicRelief Food bank
Warehouse 4, 2 Somerville Road
Yarraville

WHEN: Tuesday 8th March 2011
7.00pm – 10.00pm

Thursday 10th March 2011
7.00pm – 10.00pm

COST: Free Event
Entry by donation

BOOKINGS: Call 9362 8300
Event capacity: 100 people

EVENT OUTLINE: VicRelief Foodbank currently helps 18,000 Victorians experiencing hardship every week. In September 2010 they distributed 285,105 kilos of food and aid. So far in 2010 they have distributed 2,267,657 kilos of food and aid to unemployed homeless, asylum seekers and families that suffer the effects of crisis such as drought, floods and bushfires. Come along and hear about how they manage their business and the issues they face in ensuring people access safe and nutritious food whilst sharing in a meal prepared by a local welfare agency.
RICKSHAW RUN

WHERE: Commencing at DK Live Seafood
Shop 1-3, 28a Leeds Street
Footscray

WHEN:

Friday 4\textsuperscript{th} March 2011
6.00pm-8.30pm

Saturday 5\textsuperscript{th} March 2011
12.30pm-2.30pm & 6.30pm-8.30pm

Sunday 6\textsuperscript{th} March 2011
12.30pm-2.30pm
6.30pm-8.30pm

Thursday 10\textsuperscript{th} March 2011
6.30pm-8.30pm

Friday 11\textsuperscript{th} March 2011
6.30pm-8.30pm

Saturday 12\textsuperscript{th} March 2011
12.30pm-2.30pm
6.30pm-8.30pm

Sunday 13\textsuperscript{th} March 2011
12.30pm-2.30pm
6.30pm-8.30pm

Monday 14\textsuperscript{th} March 2011
6.30pm-8.30pm

COST: From $75.00 per person

BOOKINGS: Call 0418 326 618

EVENT OUTLINE: The name says it all. Be raced through the streets of Footscray dining at a series of iconic restaurants. Close your eyes and feel the warmth of the air and breathe the smells of Footscray and you will swear that you could be in streets of Vietnam. Taste the wonders of the local restaurants and enjoy the fun of a destination 12 hours away.
THE thEATre PROJECT

This series of unique events is an artistically curated program, asking the best cultural kitchens in Footscray to quintessentially define the power and elegance of their nation’s culinary sensibilities. As we travel these worlds our journey will expand yet again with the potent rhythms of African drumming or the seductive motion of traditional Filipino dancers.

WHERE: Dancing Dog Café
42A Albert Street
Footscray

WHEN: Wednesday 9th March to Saturday 13th March 2011
7.00pm-11.00pm

COST: From $70.00 per person

BOOKINGS: Call 03 9689 2566
Event capacity: 50 people

EVENT OUTLINE: The Dancing Dog Café is iconic to Footscray and their event offering for the Festival offers a taste of Footscray on the stage & plate. Each night of this fabulous series of events brings a special treat of performance and feasting together. These national, and international entertainers offer experiences ranging from West African, Afro-Cuban and jazz drumming, to the traditional Filipino dancers or maybe you will get to enjoy the surprise Asian performer do his magic with noodles. The ultimate mix of food and art will satisfy your hunger and soul.
LOBSTER SASHIMI
BRAINS AND ALL

Choose the smartest looking lobster live from the tank*, and have the specialty chef prepare a sashimi delight normally only found in some of the best Japanese restaurants around. All topped off with a rare dining experience to remember, yep, lobster brain sashimi. Not for the faint hearted.

* Lobsters are euthanized humanely in the preparation of this dish

WHERE: Lucky Star Restaurant
190 Hopkins Street
Footscray

WHEN: Friday 4th March to Monday 14th March 2011
6.00pm-9.00pm

COST: From $40.00 per person
Minimum booking – 2 people

BOOKINGS: 9687 2288
7 WAYS BEEF – BO BAY MON

Bo bay mon, literally seven courses of beef, is a sumptuous southern Vietnamese feast usually reserved for weddings. Each course is an unusual culinary delight ranging from paper thin slices of beef to dip in your hot pot, through to dipping rice paper into steaming hot water to create your own rice paper roll masterpiece. A unique experience.

WHERE: Royal Restaurant-Tuu Lau Hoang Gia
45A Leeds Street, Upstairs, Footscray

WHEN:
- Friday 4 March 2011 6.00pm-12.00am
- Saturday 5 March 2011 6.00pm-12.00am
- Sunday 6 March 2011 6.00pm-12.00am
- Monday 7 March 2011 6.00pm-12.00am
- Wednesday 9 March 2011 6.00pm-12.00am
- Thursday 10 March 2011 6.00pm-12.00am
- Friday 11 March 2011 6.00pm-12.00am
- Saturday 12 March 2011 6.00pm-12.00am
- Sunday 13 March 2011 6.00pm-12.00am
- Monday 14 March 2011 6.00pm-12.00am

COST: $50.00 food only, beverages additional cost

BOOKINGS: 03 9396 1110
Please note: The Booking Office is closed on Tuesdays
FOOTSCRAY FOOD FIESTA

WHERE: William Cooper Footscray Railway Station Footbridge
       Fore-Courts
       Footscray Railway Station
       Irving Street

WHEN: Wednesday 9th March 2011
       3.00pm – 6.00pm

COST: Free Event

BOOKINGS: No booking required

EVENT OUTLINE: This event is hosted by the Footscray Renewal Partnership of the State Government of Victoria and Maribyrnong City Council. The aim of the event is to bring the essence of Footscray and the diversity of food & culture to one spot for people to enjoy. This event will be held in the forecourts of the redeveloped Footscray Station Precinct, and will promote the freshness and vibrancy of Footscray. The event is aimed at families and children and will be colourful interactive and promote Footscray’s community members such as local police, Western Bulldogs, local performers and traders alike.

Discover Footscray and bring the family for an afternoon of sampling fresh market produce. If you’re a kid put together a healthy lunchbox and create food you won’t want to share. Afternoon tea is on us and it will be delicious and nutritious.

Hosted by the Footscray Renewal Partnership of the State Government of Victoria and Maribyrnong City Council.