The Narooma Oyster Festival this weekend celebrates what makes this region so very special — top quality local produce, especially its oysters and seafood, its considerable culinary and artistic talents as well as its outstanding beauty.

Australia’s first MasterChef Julie Goodwin, our special guest this year, sums it up rather well, “It has such a beautiful community feel about it and has terrific food, fantastic cooking demonstrations, beautiful art works and lots of wonderful people who also enjoy these things.”

The program has different programs on the two days.

Saturday’s, “Naturally Gourmet Chef” program (May 4) starts with seafood cooking demonstrations by Julie and some of the South Coast’s finest chefs. We have gourmet food and craft stalls, great music by local musicians in the morning and Mic Conway and Ray Beadle in the afternoon, art exhibitions, sand modelling workshops, the free Kidz Zone, the big Aquarium and other family activities, and the Oyster Farmers Ball that night.

Note there is a special gate prize of a Toshiba tablet (valued at $539) to be drawn at the end of the fair, but you have to be there at the time of the draw to win it.

We look forward to seeing you there.

Sunday’s “Narooma on Show” showcases the many attractions of Narooma, Montague Island, Bodalla and Tilba districts as well as enjoying more oysters at many local eateries.

The Yamaha Supertank Fishing Show gives the spectator a fish eye view. This spectacular 15m long and 3m high, purpose-built fishing tank harbouring natural habitat and loads of fish. You’ll see what the fish actually sees from under water without having to get wet.

Music in the vines
Relax and enjoy lunch at the Tilba Valley Winery while being entertained by the sounds of trad duo the B&Bs.

Montague Island Tours (All Generation) Phone 4476 2126
www.montagueisland.com.au

Wagonga Princess Inlet Tours
Take a trip to this multi-award winning tourism icon and see the heritage listed lighthouse and the outback wildlife.
www.wagongainletcruises.com

Island Charters Narooma will take you there. Or take a wildlife cruise or experience the exhilaration of snorkelling with the playful seals of Montague Island.
www.islandchartersnarooma.com

“Oyster Farmer” screening
Narooma’s historic cinema will all week screen the Australian movie “The Oyster Farmer”.

Poet Society Brunch at Narooma Marine Centre and Narooma Seafood Market (Corner Riverside Drive and Bettini Lane) — anyone can step up and share their readings or compositions or just enjoy the performances of some experienced poets and yarn spinners.

Enjoy coffee, oysters, prawns, carpet bag sausage on a roll and a beer or glass of wine by the water.

Talented local Performers (9.30am to 1.30pm) will entertain in the morning session, including a “Welcome to Country” and the Gulaga Dancers.

Mic Conway and Robbie Long (2pm to 2.30pm), will perform after lunch. ARIA award winning Mic Conway a singer, musician, song writer, fire eater, magician, tap dancer, actor, multi-instrumentalist and juggler, along with flat-picking guitar champion Robbie Long will surprise and delight all the family. Not to be missed.

Ray Beadle Blues Band, (4pm to 5.20pm) headline and closing act, exhilarating Sydney based Ray Beadle is considered the hottest talents in Australian blues. Drawn from the rich history of the genre, his soul-clinging music holds rare harmonic and emotional depth and his jaw-dropping ability to ignite the fretboard has earned him broad acclaim. Beadle’s infectious swing and loping rhythmic sensibility are underscored by Hal Tupaea (bass) and George Brugmans (drums). Not to be missed.

Club Narooma Kids Zone — It’s free! (9.30am to 4pm) A special area for kids with activities to include — Dennis the Strandman Display and Workshops, Magic Acts, Milo the Clown, Blacksmith Display, Giant Slide, Jumping Castle, Face Painting, Dot Painting, Scouting Activities, Working Vintage Machinery and much more. Visit the Club, kid and family friendly and dine Club Narooma Style.

Food and drink
ActewAGL Oyster Bar (10am to 4pm)
 Succulent fresh shucked local Sydney Rock oysters served naturally or lightly grilled, www.actewagl.com.au

James Square Beer and Wine Bar Complimentary James Square craft beers (www.jamesquar.com.au) and Petaluma wines will be available for tastings before making your selection from the licensed bar. All proceeds from the Beer & Wine Bar will be donated to the Oyster Festival.

UBD Davies Lounge Bar Island-themed licensed lounge bar serving cocktails, fresh oysters, prawns, bites and DJs.

Michael’s by the Sea Michael will move his café to the fair and serve his famous salt & pepper squid, natural oysters with tasty cocktails and black Eden Bay mussels with Santiago dressing.

Saturday evening – Out on the Town Narooma Golf Club Oyster Farmers Ball Glam-up and feast on an amazing array of dishes prepared by local chef Paul Stokes, including an Oyster Monger’s trolley, and then dance the night away to the fabulous “Hit Parade” band. $199 per head (does not include drinks). Why not book a table for eight with your friends? Or visit the club for dinner or drinks when the occasion arises.

The Whale Restaurant A five-course dinner featuring the best of local produce on the South Coast. Cabaret in the Vines Experience the cabaret atmosphere at the Tilba Valley Winery with a close up performance of Mic Conway and Robbie Long while enjoying local wine with dinner.

“Oyster Farmer” screening Narooma’s historic cinema will all week screen the Australian movie “The Oyster Farmer.” Why not have dinner at Sorriso’s Restaurant or O’Brien’s Hotel just across the road.

Sunday, May 5

Narooma on Show (Fri last of the day)

Editorial Email: stan.gorton@fairfaxmedia.com.au • Narooma News • Wednesday, May 1, 2013

www.naroomaoysterfestival.com

Scrumptious Sydney Rock Oysters from South Coast estuaries star at this weekend’s Narooma Oyster Festival which showcases the region’s produce, culinary and artistic talents.
Narooma Golf Club
Oyster Farmers Ball

Menu:

Oyster Monger’s Trolley
Throughout the evening our chef will make his way from table to table offering freshly shucked local oysters on ice, presented in a variety of styles with dressings and drizzles.

Platters to be served to the table to share

Poached fresh Black Eden Bay Mussels
Served in the half shell, with Spanish style Santiago dressing – a tangy citrus, vinaigrette.

Fresh King Prawn Salad
Served alternatively.

Mussels Poached fresh Black Eden Bay
With caramelised leek and fresh thyme risotto cake

Portuguese Antipasto
All sorts of my Italian goodies including olives, salami roasted capsicum, char-grilled warm salted eggplant, pan-seared herb infused mushrooms with balsamic glaze, mixed pickled vegetables

Main course

Served alternatively.

Prime Eye Fillet Steak
Char-grilled and served with a mushroom Rio ragoût

Chicken Roulade
Wrapped in crispy prosciutto with grana padano and fresh herb crumble, served with lemon thyme sabayon.

Dessert

Warm glazed citrus pudding
With candied ruby grapefruit and Tilba honey double cream and praline

Tickets - only $89 per head, Dress - Evening wear
Entertainment

Live band “Hit Parade” from Canberra

The launch of "Australia's Oyster Coast"

No other region in Australia, and possibly the world, has every estuary operating under rigorous environmental systems.

These systems require farmers to proactively identify and manage all environmental issues that pose a risk to their businesses and the wider catchment.

The end result is pristine waterways, a more efficient and profitable oyster industry, and higher quality oysters.

This new initiative will be launched by The Hon Katrina Hodgkinson MP, Minister for Primary Industries.

The launch will be in the Petaluma Main Marque at 3pm.

Huge numbers of delicious local Sydney Rock Oysters will be consumed at the festival which will also showcases the region's produce and culinary and artistic talents.

Saturday’s “Naturally Gourmet” program along the shore of the stunning Wagonga Inlet will feature MasterChef Julie Goodwin, cooking demonstrations by some of the coast's finest chefs, the popular Ultimate Oyster Experience Lunch, the Oyster Opening Competition, gourmet food and craft stalls, great music, exhibitions by local artists, sand modelling workshops, other family activities and the Oyster Farmers Ball that night.

The Festival program and other info can be found at www.naroomaoysterfestival.com

Ultimate Experience Lunch, the Oyster Opening Competition, gourmet food and craft stalls, great music, exhibitions by local artists, sand modelling workshops, other family activities and the Oyster Farmers Ball that night.

THESE are Vonnie Hutchison and oyster grower David Maidment.

Competition, gourmet food and craft stalls, great music, exhibitions by local artists, sand modelling workshops, other family activities and the Oyster Farmers Ball that night.

The Festival program and other info can be found at www.naroomaoysterfestival.com

To book your table, please call 0418 838 420.

The ultimate experience is to book a table with an amazing array of dishes prepared by local chef Paul Stokes, including an Oyster Monger’s Trolley, and then dance the night away to the fabulous “Hit Parade” band.

Why not book a table for eight with your friends? Or visit the club for dinner or drinks when the occasion arises.

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Platters to be served to the table to share

Poached fresh Black Eden Bay Mussels
Served in the half shell, with Spanish style Santiago dressing - a tangy citrus, capsicum, paprika and rustic herb vinaigrette.

Fresh King Prawn Salad
Served alternatively.

Mussels Poached fresh Black Eden Bay
With caramelised leek and fresh thyme risotto cake

Portuguese Antipasto
All sorts of my Italian goodies including olives, salami roasted capsicum, char-grilled warm salted eggplant, pan-seared herb infused mushrooms with balsamic glaze, mixed pickled vegetables

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To book your table, please call 0418 838 420.
TO celebrate the Narooma Oyster Festival we will be doing special screenings of the critically acclaimed Australian movie "The Oyster Farmer" all week long.

A young man has a hard time getting crime to pay better than honest work in this comedy-drama from Australia.

When Jack Flange (Alex O’Lachlan) gets word that his sister Nikki (Claudia Hines) has been in a serious auto accident, he leaves his home in Sydney and travels to the small seaside community where she lives.

Money is tight for Nikki, so Jack looks for a job to help out; however, the best he can do is working for Brownie (David Field), who runs an oyster farm with his father Mumbles (Jim Norton).

Jack soon learns that oyster farming is tough, physically punishing work, and while Brownie would be a difficult boss on the best of days, the fact that his ex-wife Trish (Kerry Armstrong) has opened a competing business has made matters significantly worse.

Wanting more money and less labour, Jack steals a cache of money from an armoured car, and to help cover his tracks mails the cash to his half-sister, who is a nurse in another city. However, when the money never arrives in the mailbox, Jack wonders if someone has made off with his ill-gotten gains — and if the law might be after him.

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