



Slow Food® South Australia

# ANNUAL REPORT 2022- 2023

**“Slow Food South  
Australia acts  
locally and thinks  
globally.”**

#### ACKNOWLEDGEMENT OF COUNTRY

We acknowledge and pay our respects to the Kurna people, the traditional custodians of the land on which we gather: country that has been, is and always will be Kurna 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.

Annual Report Graphic Design by  
Delphine De'Salisbury @redharecollective  
August 2023

Photo Credit: Delphine De'Salisbury @redharecollective

# 2023 SLOW FOOD COMMUNITY REPORT

## OUR PEOPLE

|                  |    |
|------------------|----|
| Our Patron       | 6  |
| Our Committee    | 7  |
| Leader's Message | 10 |

## SLOW FOOD EVENTS

### Autumn 2022

|  |    |
|--|----|
| From Grove to Table an Olive Sensory Day | 14 |
|--|----|

### Winter 2022

|  |    |
|--|----|
| La Festa Della Polenta                             | 17 |
| Honey & Ambrosia Tasting and Appreciation Workshop | 18 |

### Spring 2022

|  |    |
|--|----|
| Take a Walk on the Wild Side with Kane Pollard | 20 |
| At Home with Ragini Dey                        | 22 |

### Summer 2023

|                                      |    |
|--------------------------------------|----|
| Native Plant and Social History Tour | 27 |
|--------------------------------------|----|

### Late Summer 2023

|                        |    |
|------------------------|----|
| Fignic with Willabrand | 28 |
|------------------------|----|

### Autumn 2023

|  |    |
|--|----|
| Creating a Kitchen Garden Workshop     | 31 |
| Generations Collide -Tasting Australia | 33 |

## SLOW FOOD IN THE COMMUNITY

|                            |    |
|----------------------------|----|
| Slow Food in the Community | 37 |
|----------------------------|----|

## LOCAL PROJECTS

|                                    |    |
|------------------------------------|----|
| Planning Day in the Barossa Valley | 48 |
| Primary School Curriculum          | 48 |
| Snail of Approval                  | 49 |
| Chefs' Alliance                    | 49 |

## FINANCIAL REPORTS

|                           |    |
|---------------------------|----|
| Financial Statements 2023 | 52 |
| Financial Statements 2022 | 58 |

# OUR PEOPLE

**“All food tastes better  
shared. Eating local  
produce is what good  
living is all about.”**

**Cheong Liew OAM**

Patron of Slow Food  
South Australia

# 1

# OUR PATRON CHEONG LIEW

*We are honoured to have Cheong Liew's support as our Patron for Slow Food South Australia. Cheong has a deep passion for Slow Food values and is a long-time supporter of the Slow Food movement.*

One of our highlights this year was 'Generations Collide', a Slow Food event for Tasting Australia which brought our Patron Cheong Liew and Leader of our Chefs' Alliance Kane Pollard together to beautifully capture the essence of Slow Food.

*"The food was inspired and utterly delicious. I think everyone in the dining room knew that we were making history. Two humble yet brilliant chefs worked together with respect for each other and the ingredients to produce a well-crafted series of dishes that spoke of Cheong's legacy and Kane's visionary approach to dining. It was a moving experience as a diner. Our thanks to Cheong and Kane for giving us a splendid reminder of what restaurant dining should be and why Slow Food exists." - Rosa Matto*

On this special day, Cheong was presented with an Honorary Membership Certificate in recognition of his service to Slow Food South Australia.



# OUR COMMITTEE

## → COMMITTEE 2023

Leader / President  
Tania Paola

Co-Deputy Leader  
Rosa Matto

Co-Deputy Leader  
Thilini Wijesekara

Chef Alliance Leader  
Kane Pollard

Treasurer  
Tony Naccarella

Records & Social Media  
Marcelle Barnett

Education Officer  
Gina Dal Santo

Communications Officer  
Rick Burford

Events & Ark of Taste  
Mandy Hall - 2023

Minute Secretary  
Sarah Cavaiuolo

*\* Special thanks to Lindy Russell and Delphine De'Salisbury for their voluntary assistance and to Corry Tavella for his IT support.*

## → COMMITTEE 2022

Leader / President  
Tania Paola

Co-Deputy Leader  
Rosa Matto

Co-Deputy Leader  
Thilini Wijesekara

Chef Alliance Leader  
Kane Pollard

Treasurer  
Tony Naccarella

Records & Social Media  
Marcelle Barnett

Education Officer  
Gina Dal Santo

Communications Officer  
Rick Burford

Events  
Cassandra Douglas

Minute Secretary  
Sarah Cavaiuolo



Slow Food South Australia is managed by a dedicated committee who 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.

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

# 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 for them, good for the people who grow it and good for the planet.



**“WE AIM TO EDUCATE, INSPIRE AND SUPPORT LOCAL PRODUCERS AND CONSUMERS.”**



# MESSAGE FROM TANIA PAOLA

Dear Members and Friends of Slow Food

It is with great pleasure that I write this as Leader for Slow Food South Australia. We exist because we are part of the global Slow Food movement which is now in over 160 countries. Slow Food began as a protest to Fast Food. It was founded in the 1980s in Italy when Carlo Petrini, a journalist and environmental activist, protested against the mass produced 'fast food' giant McDonalds opening a store on the Spanish Steps in Rome. Carlo wanted to preserve Italy's culinary heritage and celebrate food that is locally grown and made to nourish the body, and the joy of eating at a shared table.

In essence, our committee's mission is the same. We strive to raise awareness in South Australia about the importance of embracing Slow Food values. Just like Carlo, we want to encourage the celebration of our local producers and diverse food cultures and traditions, and enjoy this pleasure at a shared table. Helping people to understand where our food comes from and how our food choices affect the world around us is core to what we do.

As I reflect on the many highlights summarised in our Annual Report and our committee's progress and accomplishments over the past year and a half, I know we are all extremely proud of the positive impact we have made on our community. We have not only fostered a sense of togetherness and celebrated the Slow Food ethos at our seasonal shared table events, we have also been busy working on some exciting local projects, ultimately promoting a healthier, more sustainable lifestyle and helping to protect our planet's biodiversity.

One of our primary objectives is to encourage the community to support local producers and embrace the concept of living sustainably. Promoting a stronger bond between consumers and

producers through our collaboration with local farmers' markets and producers not only contributes to their survival but also reduces our own carbon footprint. Our seasonal producer events and tours are one of the hallmarks of Slow Food. They provide a unique platform to come together as a community to celebrate and enjoy locally sourced, delicious food while engaging in meaningful conversations with the producers themselves. These interactions encourage a deeper appreciation for the work of our local producers as well as an opportunity for networking. Our long table Fignic with Willabrand is always a highlight and this year was significant in that it was the first held post pandemic — Willa's producer talk inspired us all as he explained how his family's business navigated its way through.

Local projects and community engagement are at the forefront of what we do. With a 'Slow Food in the Community' focus our committee members ran workshops on topics related to food preparation and sustainable living, as well as talks and cooking demonstrations at local markets. These workshops received positive feedback, with participants expressing gratitude for the valuable knowledge gained. Inspired by our workshop 'Creating a Kitchen Garden', one of our members sent an enthusiastic thank you email with photos of her newly established raised veggie garden beds. It was a wonderful 'why I do this' moment when I read how much our workshop had inspired her.

We have several local projects in the pipeline. At various stages of completion, these are our Snail of Approval program, a Slow Food Primary School Curriculum, our Chef Alliance initiative and a Volunteer program. They are planned to roll out in 2024 with the intention of educating and empowering individuals and businesses to make more responsible choices around food and drive

positive change towards sustainability.

All of these initiatives would not be possible without our membership base. We extend heartfelt gratitude to our members for their continued support of Slow Food. As we move forward, our committee will remain steadfast in its commitment to promote Good, Clean and Fair food, encourage sustainability, expand our reach and build a stronger Slow Food community in South Australia. It's important to note that we also have the opportunity for South Australia to be represented on an international platform through our connection with Slow Food International's foundation, whose headquarters and its University of Gastronomic Sciences are in Piedmont, Italy.

Finally, I would like to express my deepest appreciation to our support network. Thank you to our esteemed Patron Cheong Liew. Our 2023 Tasting Australia event, 'Generations Collide' was truly history in the making as Cheong and our Chefs' Alliance Leader Kane Pollard came together to produce an incredible Slow Food lunch at Kane's family business, Topiary Dining. Thank you to our committee, our members, supporters and community partners for their wholehearted dedication and enthusiasm. We all work collectively as we continue to create a more sustainable future for our planet and its children.

Tania Paola

Leader | Slow Food South Australia





# SLOW FOOD EVENTS

# 2

# FROM GROVE TO TABLE AN OLIVE SENSORY DAY



An excited group gathered for our 'Olive Sensory Day' at the Mediterranean inspired Beaumont House, located nearby the leafy Adelaide foothills.

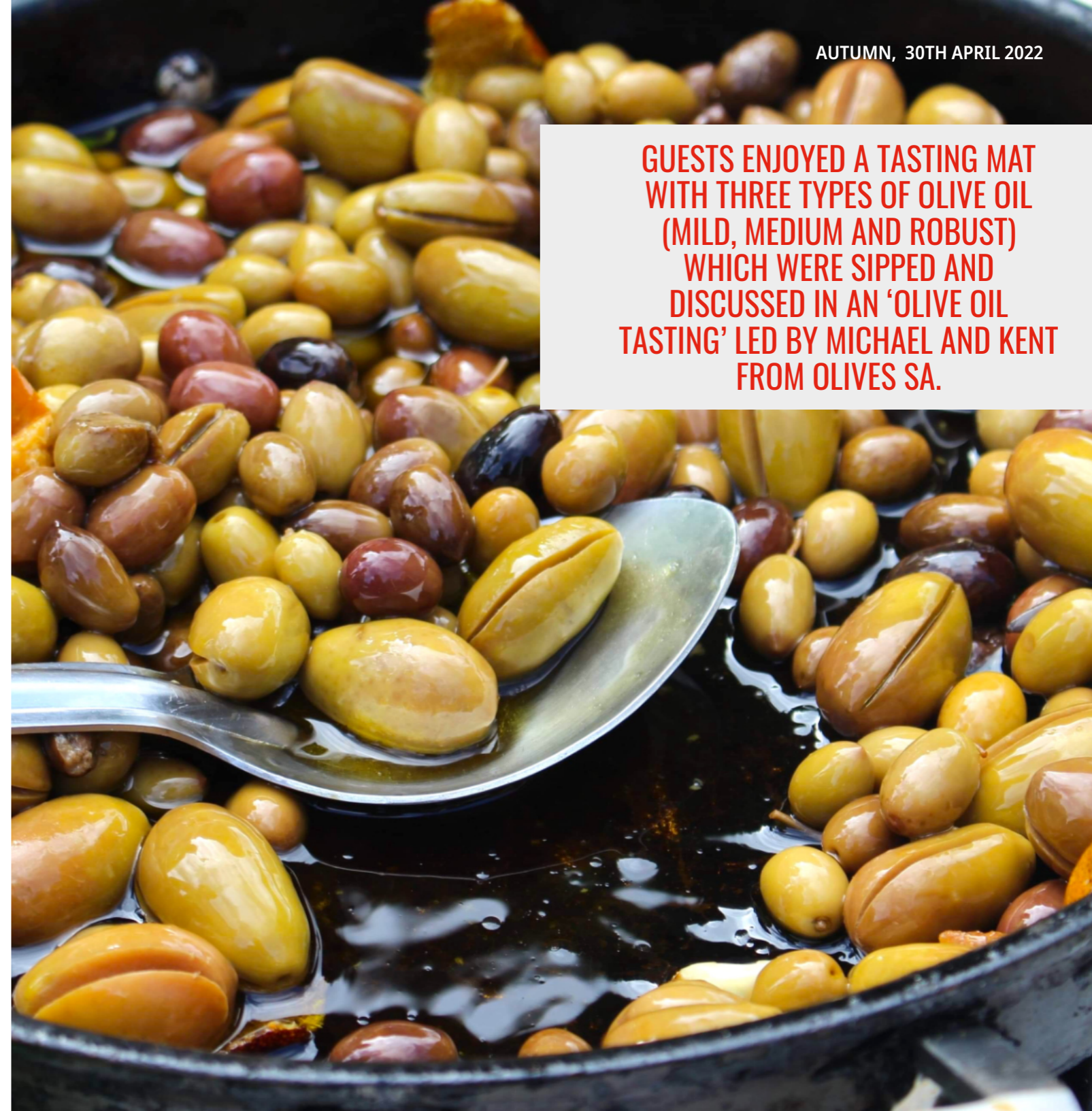
Tania Paola warmly welcomed guests, introduced committee members and said how delighted Slow Food were to partner with **Olives SA** for this special 'olive appreciation' event in such a significant location, and also thanked **Macaw Creek Wines** for sponsoring the event.

With a glass of sparkling wine in hand, guests enjoyed a tour of the historical olive grove. Olives SA's President, Michael Johnston, explained the grove's fascinating history, while 'Ascolive' (delicious stuffed olives) were passed around. In 1856 Sir Samuel Davenport bought Beaumont House and planted the olive trees circa 1860 — one of the first olive groves in South Australia. [Sir Samuel Davenport](#) is recognised as the founder of SA's olive oil industry.

After the tour, guests were treated to Rosa Matto's lively cooking demonstration on how to make 'Perfumed Olives'.

Our olive appreciation day concluded with a tour of Beaumont House and the draw of several door prizes, including a special bottle of wine from Macaw Creek Wines. Lidia Moretti was presented with a bouquet of autumn flowers in appreciation of her service to Slow Food, and guests left with a goodie bag full of delights, which included Kangaroo Island Olives and olive tea samples from Stone and Grove, as well as Rosa Matto's recipes from the day, to name but a few of the items.

Report by Tania Paola  
Photo Credit: Marcelle Barnett & Tania Paola



GUESTS ENJOYED A TASTING MAT WITH THREE TYPES OF OLIVE OIL (MILD, MEDIUM AND ROBUST) WHICH WERE SIPPED AND DISCUSSED IN AN 'OLIVE OIL TASTING' LED BY MICHAEL AND KENT FROM OLIVES SA.







# LA FESTA DELLA POLENTA

**IN TRUE ITALIAN CULINARY TRADITION A 5-COURSE LONG LUNCH WAS SERVED, WITH EACH COURSE SHOWCASING POLENTA IN ALL ITS GLORY**

Polenta is a much-loved, versatile grain with a long and fascinating history. At Slow Food SA's Polenta Festival held at Francesco's Osteria on 31st July, our members and friends were treated to a delicious and lively afternoon learning about 'all things polenta'. Tania Paola welcomed everyone, introduced their patron Cheong Liew and fellow committee members, and thanked Francesco and Sarah for creating a wonderful menu for us all to enjoy.

In true Italian culinary tradition a 5-course long lunch was served, with each course showcasing polenta in all its glory. Dishes ranged from Venetian Street food of grilled polenta crostini with different toppings to white polenta with baccala, a saraceno (buckwheat) polenta served with cotechino sausages and yet another with local foraged mushrooms. The addition of a baked polenta dish, bursting with the flavour of butter and cheese, beautifully captured polenta's humble spirit. Slow Food committee members Gina Dal Santo and Rosa Matto discussed the different styles of polenta from the north and south of Italy, while Francesco and Sarah talked about the ingredients and significance of the wonderful dishes they created with local, seasonal produce (and lots of love).

Our afternoon ended on a fun note. Rosa delighted everyone by informing us that at Nonna's house after a Sunday lunch we play a round of cards. Guests could learn how to play the Italian card game of 'Briscola' or 'Scopa' before tucking into dessert. Our quince tart with vanilla custard served on top of a crumbly polenta crust was indeed a sublime Polenta Festival finale.

Report by Tania Paola  
Photo Credit:: Marcelle Barnett & Tania Paola



# HONEY & AMBROSIA TASTING AND APPRECIATION WORKSHOP



Photo supplied by 'The Queens Cut Honey Co.' @thequeenscut.



'Honey & Ambrosia' provided a unique opportunity to hear from agroecologist and winemaker Lou Chalmer from Yume Wine, together with Australia's Beekeeper of the Year, Jake Leske from The Queen's Cut Honey Co. Lou and Jake guided guests through a tasting of honey sourced from native bushland around South Australia and different types of ambrosia. Jake spoke about all things to do with bees (we had a few beekeepers among our guests) and Lou shared detailed information as we learned about the historical origin of ambrosia and its fermentation process.

Our afternoon began with a delicious welcome drink of Lou's low-alcohol, young ambrosia. Tasting the different honeys was fascinating as Jake's exquisite honeys reflected variations based on where the honey was sourced from its native terroir, as well as its seasonality. Every bioregion had completely different aroma and flavour profiles, along with some entertaining stories accompanying them.

This was a highly educational afternoon where guests learnt about the origin of ambrosia and both natural and traditional methods of production. The relaxed, intimate setting meant there were plenty of opportunities for guests to ask questions, resulting in many interesting discussions. Cheese platters were served with Jake's honeycomb, pairing particularly well with two different South Australian goat cheeses.

\*Many thanks to @adelaidefoodcentral for taking photos and videos on the day.

Report by Marcelle Barnett  
Photo Credit: Tania Paola

GUESTS WERE GUIDED THROUGH A TASTING OF HONEY SOURCED FROM NATIVE BUSHLAND AROUND SOUTH AUSTRALIA AND DIFFERENT TYPES OF AMBROSIA.



Photo supplied by 'Yume Wines' @yume\_wine

# TAKE A WALK ON THE WILD SIDE WITH KANE POLLARD



'Chef Kane Pollard, leader of our chefs' alliance, is renowned for turning edible weeds into extraordinary culinary dishes. Our springtime Take a Walk on the Wild Side afternoon commenced with Kane Pollard welcoming guests in Topiary's enchanting courtyard with an apple, pear and pomegranate drink warming on the fire, infused with locally foraged pine needles and passionfruit daisy. We then strolled along the nearby path for our foraging walk where we learned all about the various weeds and plants in season and their culinary uses. Kane introduced us to wild onions, watercress, sorrel and pink peppercorns to name but a few of the plants we discovered.



Delicious courtyard snacks greeted us on our return including beetroot tartare with nasturtium, puffed rice and capers with sparkling wine from McLaren Vale's Second Nature ethical wines, sponsors of our wine for this event. Guests were further spoiled with Topiary's 3-course plant-based dinner, full of flavour and featuring many of our foraged ingredients, while Kane spoke about the ingredients in each dish.

Our esteemed patron Cheong Liew closed our wonderful evening by presenting all Dads with a surprise gift — a bottle of wine in honour of Father's Day weekend. Kane kindly shared one of his delicious recipes 'weed salsa verde', a versatile accompaniment with many dishes which adds a wonderful flavour burst. The recipe can be found on our website.

Thanks to @kelsey\_zafiridis for taking photos on the day.

Report by Tania Paola  
Photo Credit: Marcelle Barnett & Tania Paola



# AT HOME WITH RAGINI DEY

Adelaide's much-loved Queen of Spice, Ragini Dey took us on a delightful journey through the regions of India, sharing her vast knowledge of regional Indian cuisine at 'Ragi's New Deli' during a cookery demonstration class and lunch. After an acknowledgement of country by committee member Thilini Wijesekara, attending committee members were introduced and information shared about Slow Food principles and the value of membership.

Our host for the day, committee member Rosa Matto, introduced Ragini Dey and explained how she had travelled throughout India with Ragini some years' ago. Rosa shared that when they first met, Ragini enlightened her as to the difference between 'spice' and 'heat' in Indian food, and that there is no such thing as ordering 'a curry', since in India, curry, refers to a sauce, and each 'curry' has a name such as Lamb Korma or Vindaloo. Ragini then spoke about what Diwali Festival of Lights signifies and its fascinating historical origins.

Our cookery demonstration started with Ragini showing us how to prepare entrees of Sago Wadas and Fish Amrirsari with green and tamarind chutney. This was followed by a demonstration of our main course platters of Malai Kofta and Chicken Methi. Ragini spoke about the ingredients in each dish and we learned all about the attributes of various spices. The day ended with a happy guest winning our door prize of a signed copy of Ragini Dey's cookbook 'Everyday Indian'. We all left feeling inspired, informed and well-fed. Thank you to Ragini Dey for sharing her traditions and vast culinary knowledge.

Report and photos by Tania Paola



**GUESTS HEARD ABOUT WHAT THE DIWALI FESTIVAL OF LIGHTS SIGNIFIES AND ITS FASCINATING HISTORICAL ORIGINS.**

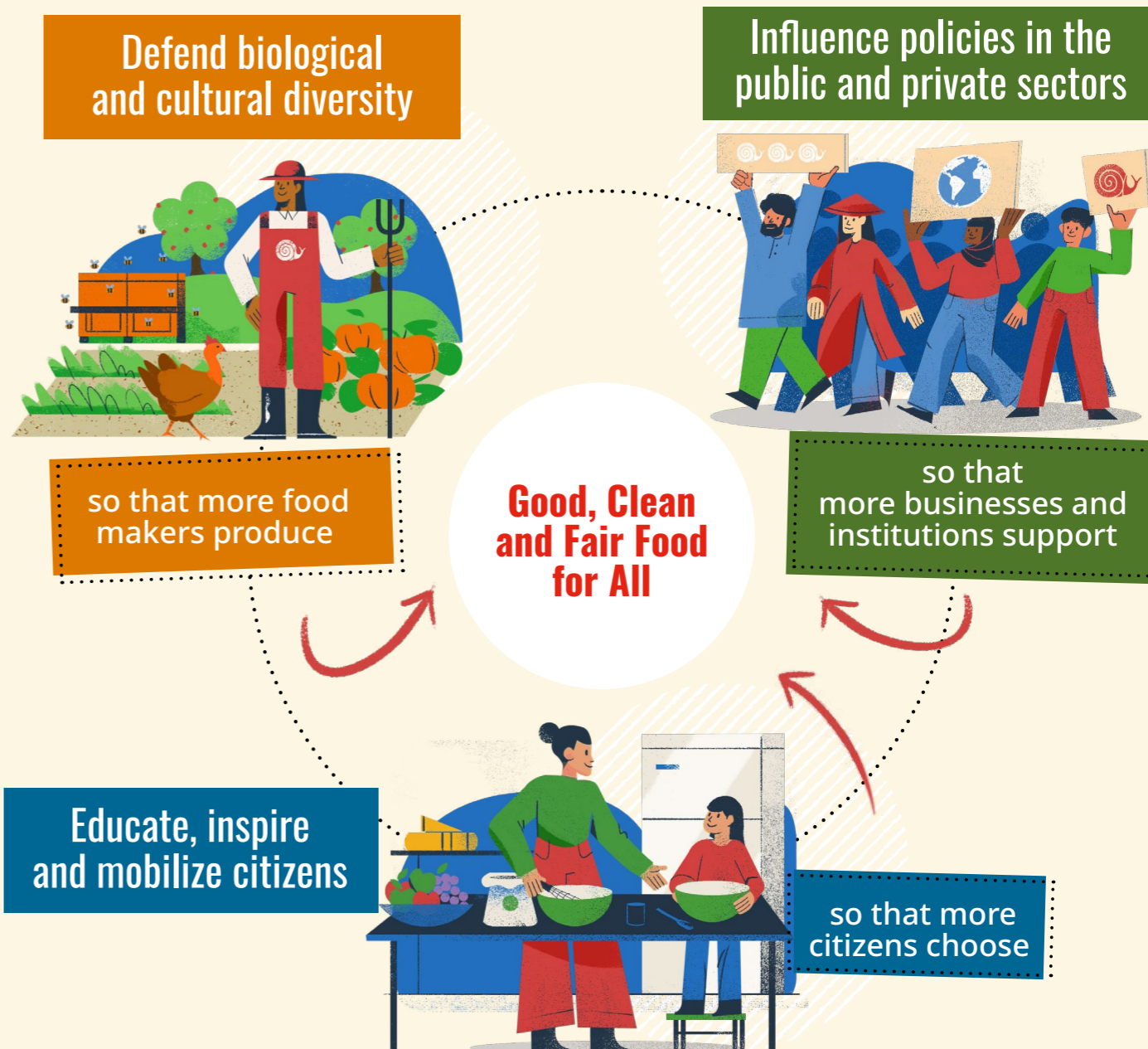
# TERRA MADRE 2022

On 10th December every year supporters of Good, Clean and Fair food all around the world come together to celebrate the significance of Terra Madre ('Mother Earth') Day which is the anniversary of Slow Food. Communities are encouraged to showcase their diverse food identities. Our committee celebrated Terra Madre Day with a shared meal following their last meeting for the year at Naaz Persian. A family-owned business, owners Omid and Mali hail from Rasht in Iran which is a UNESCO Creative City of Gastronomy. Thank you to Omid and Mali for our delicious, shared platter experience of traditional North Iranian cuisine.



Slow Food envisions a world where all people can eat food that is good for them, good for the people who grow it and good for the planet.

We mobilize around 3 priorities



**Let's act together**  
and make our food fair and sustainable

# NATIVE PLANT AND SOCIAL HISTORY TOUR



On a mild and sunny summer's day, Slow Food members met at the Friends' Gate of Adelaide Botanic Gardens and were delighted to be greeted with Rosa Matto's freshly baked lemon myrtle, macadamia and wattle seed biscuits accompanied by refreshing lemon myrtle cordial.

After chatting and hearing about Slow Food and the South Australian convivium's plans for 2023, our tour guides did a special welcome to country before taking us on our Native Plant and Social History Tour.

Our tour guides, Iteka and Tjimari from multi-award winning 100% Aboriginal owned and operated Bookabee Tours, divided us into two groups before leading us off the beaten track into the 'jungle' of the Botanic Gardens. Winding our way through various trees, plants and bushes, we stopped at each of them while our guides shared their vast knowledge of Aboriginal culture. We learned about Aboriginal foraging, cooking, sophisticated ways of hunting and trapping, as well as plants used for bush medicine.

From Ribbon and River Red gum trees, Macadamia and Bunya nut to Pepperberry trees, Illawarra Plums, Native Ginger, Sacred Lotus and Lemongrass, we enjoyed a sensory overload of fascinating information during this special afternoon.

Our tour ended back at the Friends' Gate where we relaxed over cups of refreshing Quandong Dreaming Tea. Our first dedicated members event, this was truly a special day to remember.

Report by Tania Paola  
Photo Credit: Marcelle Barnett & Tania Paola



# FIGNIC WITH WILLABRAND

LATE SUMMER, 25TH MARCH 2023



A long-table lunch was shared in the beautiful grounds of Glen Ewin Estate at Willabrand Orchard for our 2023 Fignic. Guests enjoyed Fig Royale Spritz welcome drinks before taking their seats to listen to committee member Rick Burford's acknowledgement of country. Leader Tania Paola spoke about the significant Slow Food connection of our much-loved Fignic event, "an outdoor event where we're connected to the earth in what is essentially a producer's back garden – coming together as a Slow Food community to enjoy Good, Clean and Fair food from a local producer."

After lunch we were treated to an informative producer talk and conversation with Willa who spoke to us about the history of the estate, his family's involvement, some exciting projects they have perfected, as well as other projects they are working on.

While soaking up the gorgeous orchard surrounds and enjoying the delicious food prepared by Glen Ewin Estate's kitchen team (with a fig theme, of course), attentive service and speciality drinks, we were just a short walk downhill from the fig orchards. Conversation flowed and much laughter was had before our door prizes were drawn and the seasonal fig picking began. Five varieties are grown at the estate, each with different characteristics, and with a late and short season, the estate was busy with families and friends enjoying the harvest.

Accessing seasonal produce is a big part of Slow Food, so it was exciting to share this experience with so many people, both familiar and new faces.

Report by Sarah Cavaiuolo  
Photo Credit: Delphine De'Salisbury





# CREATING A KITCHEN GARDEN WORKSHOP

A group of 25 enthusiastic folk met in the Adelaide Hills at The Hut Community Centre where Slow Food SA's Rosa Matto and Lindy Russell, an experienced horticulturalist with a wealth of knowledge and a passion for creating kitchen gardens, presented an inspiring workshop aimed at beginners, 'Creating a Kitchen Garden on a Shoestring'.

Kitchen gardens provide us with a wonderful opportunity to connect with nature and not only reward us with the pleasure of freshly picked, healthy food to enjoy, but also help to protect our earth's ecosystem and biodiversity — an important pillar of the global Slow Food movement.

We learned so much valuable information during this interactive and hands-on day, from how to recycle plants and why apple trees need cross pollinating to what you can make with your left-over fruit and vegetable skins and stems. The workbook, written by Rosa Matto, included a section on how to design your own kitchen garden so that everyone returned home with a tangible plan to create their own kitchen garden.

Deb Bates, Executive Officer at the Hut, also spoke about their food pantry's 'Grow, Share, Care' program where people with excess fruit and vegetables can bring them into the Hut to be distributed to low-income families and those struggling financially.

Report by Tania Paola  
Photo Credit: Marcelle Barnett



**'CREATING A KITCHEN GARDEN ON A SHOESTRING'.**





# GENERATIONS COLLIDE - TASTING AUSTRALIA



**TWO SPECIAL CHEFS FROM TWO DIFFERENT GENERATIONS, CHEONG LIEW AND KANE POLLARD. BOTH SHARE A COMMON LOVE FOR THE SLOW FOOD MOVEMENT.**

An extraordinary culinary event at Topiary Restaurant in Tea Tree Gully, 'Generations Collide' paid homage to Slow Food through the lens of two special chefs from two different generations, Cheong Liew and Kane Pollard. Both share a common love for the Slow Food movement and in fact, it's Slow Food which literally brought these two talented chefs together. Cheong has been patron since 2019 and Kane joined the committee almost a year ago to lead its chefs' alliance. They combined their talents for a special Tasting Australia event embracing the Slow Food ethos and each chef's heritage.

Kane spoke to guests throughout the day about the dishes that he and Cheong had created and how they relate to the ethos of Slow Food, such as traditional methods of cooking to which they add their own creative flair. Seasonality of ingredients is always important to them, as is using the whole animal so that nothing is wasted. In the words of Rosa Matto:

*"The food was inspired and utterly delicious. I think everyone in the dining room knew that we were making history. Two humble yet brilliant chefs worked together with respect for each other and the ingredients to produce a well-crafted series of dishes that spoke of Cheong's legacy and Kane's visionary approach to dining. It was a moving experience as a diner. Our thanks to Cheong and Kane for giving us a splendid reminder of what restaurant dining should be and why Slow Food exists."*

The afternoon ended with Cheong drawing door prizes and Tania thanking all involved in realising such a memorable event, including wine sponsors Reillys Wines and Thorn-Clarke Wines. Cheong was delighted to receive a special presentation of an Honorary Membership Certificate for his service as patron to Slow Food South Australia.

Report by Rick Burford  
Photo Credit: Delphine De'Salisbury, Marcelle Barnett and Tania Paola





# SLOW FOOD IN THE COMMUNITY

# 3

# ONE PLANET MARKET AT THE PAYNEHAM COMMUNITY CENTRE

*One Planet Market is a local sustainability market held on the third Saturday of each month at Payneham Community Centre. In 2022 committee members Gina Dal Santo and Rosa Matto presented on what the Slow Food movement is all about, sharing seasonal food ideas and waste not recipes using ingredients which are often thrown in the bin. We are delighted to be invited to present another session in September 2023.*



**LOOK OUT FOR US AS WE POP UP FROM TIME TO TIME WITH THE SLOW FOOD MESSAGE IN YOUR NEIGHBOURHOOD.**

# SLOW FOOD IN THE COMMUNITY



This year, Slow Food committee members have been busy out and about in the community. Some, but not all, the activities are highlighted below. Most of these events are free, or at least very affordable as we promote Slow Food principles in the community.

We enjoy collaborating with community groups. In April, Tania Paola and Rosa Matto joined with horticulturalist, Lindy Russell, to workshop how to start a small productive garden. Rosa wrote the first of our Slow Food SA publications, *Creating a Kitchen Garden on a Shoestring*. Rosa and Kane Pollard have been busy on the airwaves with two interviews with 5AA and another on ABC Gardening. Slow Food SA took centre place in the March issue of SA Life. Rosa wrote about the Slow Food ideology accompanied by 5 unusual recipes utilising ingredients that often make their way straight to the bin.

Our relationship continues with One Planet Market at 374 Payneham Road Payneham on September 16th. This time, Rosa and Marcelle Barnett will tackle using citrus, herbs and stale bread. Marcelle will talk about the benefits of inviting bees into the garden.

The partnership with Prospect Library has been a great success. Rosa taught the group how to make traditional pasta by hand, Mandy Hall led a wonderful fermentation class and soon we introduce Kane who will explore suburban foraging. These intimate classes are quickly subscribed. Inquire with Camille Fitzgerald at Prospect Library.

We had a very successful demonstration at the Adelaide Farmers' Market in July as Kane and Rosa, hosted by Mandy, utilised all ingredients from a typical market shopping expedition.

Currently, Rosa and Gina Dal Santo are finalising the Slow Food in Primary Schools curriculum booklet ready for trialling in schools next year.

In August, WEA invited Rosa to give over one of her regular classes to integrating Slow Food into our everyday lives. So, look out for us as we pop up from time to time with the Slow Food message in your neighbourhood.

Report by Rosa Matto  
Photo Credit: Marcelle Barnett





# PASTA MAKING WORKSHOP

In this interactive workshop, committee member Rosa Matto focused on traditional pasta making techniques and was assisted by committee members Marcelle Barnett and Sarah Cavaiuolo. Initially introducing participants to the Slow Food movement's philosophy, focusing on traditional methods and recipes handed down through generations. Then, working through the regions of Italy, they learnt to make the dough and shape various pastas by hand from different areas.

Beginning with an egg pasta, typically made in north and central Italy, participants made Spaghetti alla chitarra either cut by hand or with the 'Pasta Guitar' and from the same dough, Fusilli, made by rolling dough around a thin rod known as a 'ferro'. Next, they made an eggless pasta that is eaten almost every day in southern Italy. From one batch of dough, Rosa demonstrated four different shapes, Tria, Orecchiette, Cavatelli and Pici.

Well-earned after their efforts, participants enjoyed three different dishes, Fusilli with pumpkin and walnut sauce, Spaghetti alla chitarra with cauliflower sauce & Tria with chickpea sauce (although a few other shapes were thrown in there too!). Many thanks to Prospect Library, the hands-on event was educational and a lot of fun.

Report by Marcelle Barnett  
Photo Credit: Marcelle Barnett

## 'SLOW FOOD IN THE COMMUNITY'



## MEET THE MAKER AT PROSPECT LIBRARY



# 'ON THE AIRWAVES' 5AA BREAKFAST RADIO INTERVIEW ON THE SLOW FOOD MOVEMENT, AUGUST 2022.

*Committee members Kane Pollard and Rosa Matto headed into the city at the crack of dawn to discuss all things Slow Food with 5AA breakfast presenters Angie McBride and Michael Keelan. They talked about the origin of the Slow Food movement in Italy, its worldwide growth, how it started in South Australia and why 5AA listeners should all jump on board and become members.*

*Rosa explained, "It's the way people used to eat before big companies took over our food programming. It's about knowing where our food comes from and how it's produced."*

*Kane shared, "Slow Food is a way of living and something I've been doing for many years now. Everyone needs to take the time to slow down now and again and learn to enjoy the process."*

Click on the link to hear the full interview:

<https://th.watch/mFv5RWp4mE/?mbxid=9RSpxQ>



# FERMENTATION WORKSHOP

On July 13th Prospect Library hosted committee member and fermenting icon Mandy Hall for the next in the series of their 'Meet the Maker' sessions, this time on Fermentation.

Guests learnt to make a simple ferment, Curtido, while hearing from Mandy about how her passion for fermenting grew. She spoke about the basic principles of fermentation, how to do it safely, and the multitude of different types. An ancient food practice, it is not only a method of preservation and beneficial to gut health, fermenting also unlocks a unique flavour from foods that cannot be recreated without!

Thank you to Mandy for sharing her knowledge, skills and all about her own fermentation journey. Also, many thanks to Prospect Library, Programs Officer Camille, and Slow Food SA committee members Rosa, Tania and Marcelle for assisting in the lead-up and on the night.

Report by Marcelle Barnett

Photo Credit: Marcelle Barnett and Tania Paola

## MEET THE MAKER AT PROSPECT LIBRARY

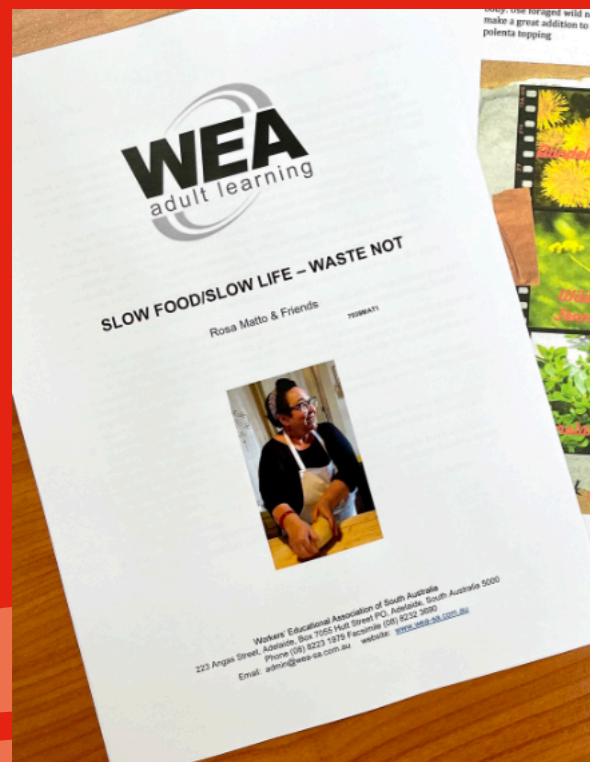


# 'SLOW FOOD/SLOW LIFE - WASTE NOT' COOKERY CLASS WITH ROSA MATTO AT WEA ADULT LEARNING.

Rosa along with her assistant Nancy demonstrated Canederli in Broth (Italian bread dumplings made by using up stale bread) served with Kane Pollard's Salsa Verde recipe made with weeds.

Rosa shared many more recipes, tips and tricks on how to avoid waste while adding flavour and nutrition into delicious meals for the family and entertaining.

Photo Credit: Tania Paola



## A 'SLOW FOOD IN THE COMMUNITY' RESOURCE

In April 2023 Rosa Matto wrote the first of Slow Food South Australia's resource publications, 'Creating a Kitchen Garden on a Shoestring' for a workshop we were invited to run at The Hut Community Centre in the Adelaide Hills. This 12-page booklet provides a practical foundation with everything you need to know in order to establish a productive kitchen garden, no matter how small your space, where you can enjoy the delight of growing your own seasonal produce.

CREATING A KITCHEN GARDEN  
- on a shoestring

Slow Food® South Australia



## 'IN THE FAST LANE' ARTICLE IN SA LIFE MAGAZINE - MARCH 2023.

Committee member Rosa Matto shone a spotlight on Slow Food in her 10-page feature 'In the Fast Lane' in the March 2023 edition of SA Life magazine, highlighting the Slow Food movement and sharing delicious seasonal recipes which can be made almost entirely with South Australian ingredients.



# COOKING DEMONSTRATION FOR WORLD ENVIRONMENT DAY

In recognition of World Environment Day, legendary chefs and Slow Food South Australia committee members Kane Pollard, Rosa Matto and Mandy Hall held a cooking demonstration at the Adelaide Showground Farmers' Market. Mandy hosted while Kane and Rosa cooked up a storm. From peels to stems and bones to weeds, the team showcased how to make the most of our produce, not only reducing waste and our impact on the environment as consumers, but also money saving.

Seasonal citrus was a big focus, and Kane and Rosa showed many different uses for the peels (usually thrown in the bin), including how to make citrus dust. Kane and Rosa made a delicious salsa verde using fennel and carrot tops, a warming winter bone broth with stale bread dumplings, chard, silverbeet and spinach stems dressed in orange juice, and an apple peel tisane.

World Environment Day is celebrated all around the world and encourages everyone to live more sustainably and to shop local, reduce waste and create a positive impact on the environment and community. Thank you to Rosa, Kane and Mandy for a fun and educational food demonstration and to Delphine De'Salisbury for her photography.

Report – a combined effort

Photo Credit: Delphine De'Salisbury





# LOCAL PROJECTS

4

Photo Credit: Delphine De'Salisbury @redharecollective





## PLANNING DAY IN THE BAROSSA VALLEY

**OUR SLOW FOOD SOUTH AUSTRALIA COMMITTEE MEMBERS HAVE BEEN WORKING ON SEVERAL EXCITING PROJECTS SINCE OUR PLANNING DAY IN 2022.**

Our Committee and our Patron Cheong Liew returned to the roots of Slow Food in Australia with a meeting of the minds at their 2022 Planning Day in the Barossa Valley. South Australia's much-loved Maggie Beer brought Slow Food to Australia in 1995, starting its first convivium 'Slow Food Adelaide & Barossa'.

We enjoyed a productive Planning Day in the Barossa Valley and with many ideas and goals now in the pipeline, the direction and future of Slow Food in South Australia is exciting. Thank you to committee member Rick Burford for all the work he put into organising and facilitating our planning day.

**The following projects are at various stages of completion and will be rolled out in 2024.**

## PRIMARY SCHOOL CURRICULUM

One of Slow Food's important missions is to educate the young (and let them educate us in return). To this end, Rosa Matto, assisted by Gina Dal Santo and Delphine De'Salisbury, has prepared a workbook for middle primary years which aims to explore the tenets of the Slow Food Movement from its inspired beginnings by Carlo Petrini in 1989 to issues encompassing waste, biodiversity and simple gardening. The project which is easily embedded in the ACARA guidelines is a 5-6 week unit with activities for the classroom, independent research and family involvement.

The book is ready for its trial in schools in 2024 and is available for teachers who wish to partake in a guided trial in their classroom. Please contact [rosamatto@bigpond.com](mailto:rosamatto@bigpond.com) for a copy of the publication and feedback forms.



**"Work closely with those around you, move with the seasons, make what you can from scratch and waste nothing."  
Kane Pollard**

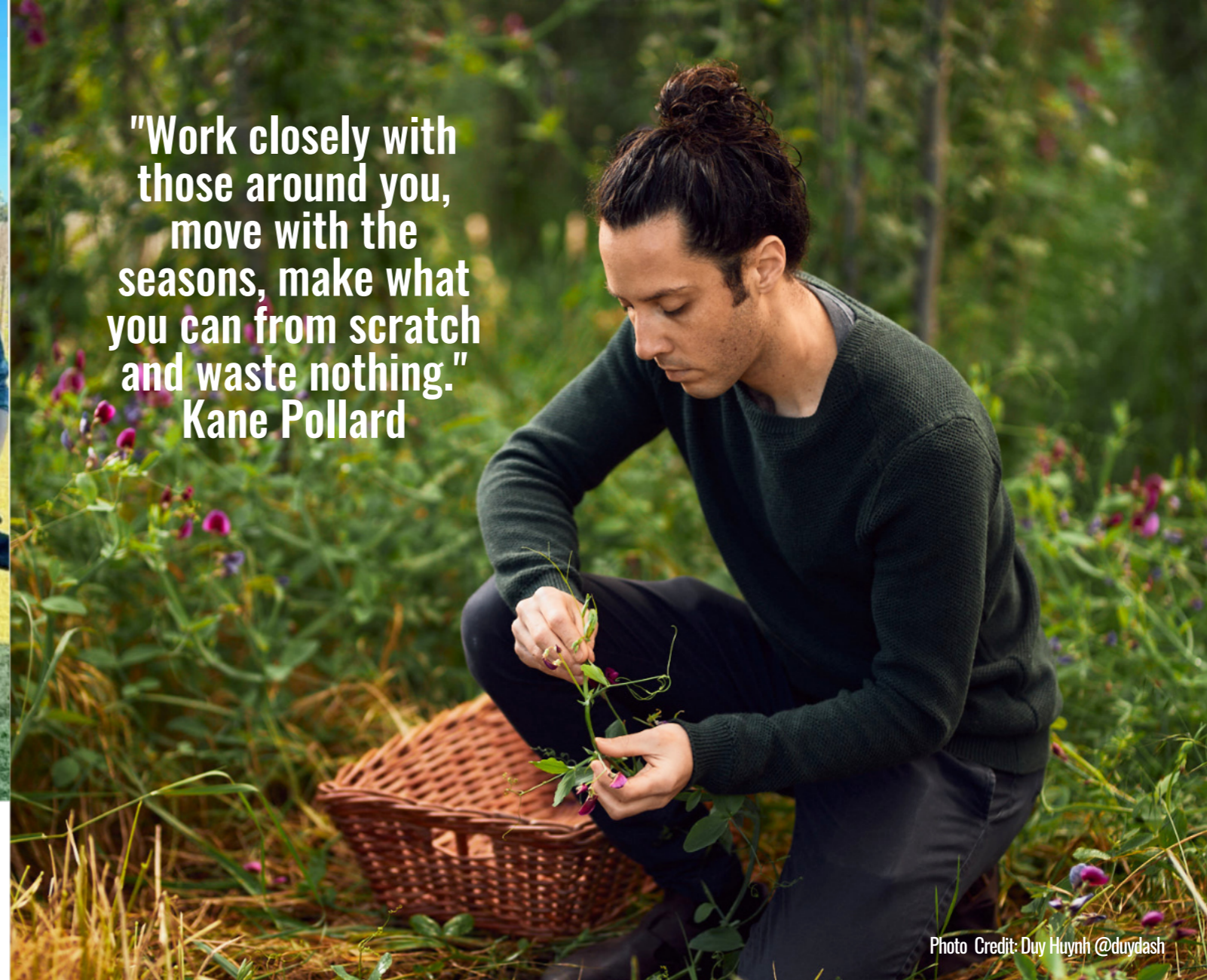


Photo Credit: Duy Huynh @duydash

## SNAIL OF APPROVAL

Slow Food South Australia is soon to launch its Snail of Approval Program. This international recognition program aims to inspire farmers, growers, producers, chefs, restaurant/café owners, food artisans and food outlets to use and promote the Slow Food principles of Good, Clean and Fair food from our regions.

Snail of Approval applicants will need to demonstrate how they are achieving the principles of Slow Food with connection and awareness of these values through their contribution to the plate, planet, people, and culture. Successful recipients can display the Slow Food Snail of Approval logo in their business and will be included in the directory of recognised businesses on our website.

## CHEFS' ALLIANCE

The Slow Food Chefs' Alliance is a network of chefs defending food biodiversity across the world. They honour traditional methods and shine a light on seasonal produce and local producers, contributing to the creation of a community of chefs who embrace and raise awareness of Slow Food values.

Slow Food South Australia is delighted to have Chef Kane Pollard on our committee as Leader of our Chefs' Alliance. The principles of the Slow Food movement are at the heart of Kane's approach to food. Growing up in the Adelaide Hills created a lasting impression and love of the land, setting Kane on a path which firmly aligns with Slow Food's core values. Kane is a strong advocate for sustainability and keen to share his knowledge and encourage future generations.

## SPONSORS



**MACAW CREEK WINES**  
<https://macawcreekwines.com.au>  
Ph: 08 8847 2657



**OLIVES SOUTH AUSTRALIA**  
<http://www.olivessouthaustralia.org.au>  
enquiries@olivessouthaustralia.org.au



**REILLYS WINES**  
<https://www.reillyswines.com.au>  
Ph: 08 8843 9013



**SECOND NATURE WINES**  
<https://regionscellars.com.au/collections/second-nature>



**THORN-CLARKE WINES**  
<https://www.thornclarkewines.com.au>  
Ph: 08 8564 3036



**“Slow Food unites the pleasure of food with responsibility, sustainability and harmony with nature.”**

**Carlo Petrini**  
Slow Food Founder

# FINANCIAL REPORTS

# 5

# FINANCIAL STATEMENTS 2023

## SLOW FOOD SOUTH AUSTRALIA INCORPORATED

### COMMITTEE'S REPORT

Your committee members submit the Financial Statements of Slow Food South Australia Incorporated for the financial year ended 30 June 2023.

#### Principle Activities

The principal activities of the Convivium during the financial year are to engage and inspire the community on the Slow Food values of 'good, clean, and fair food for everyone' through events, workshops and projects supporting our food heritage, biodiversity, and local producers.

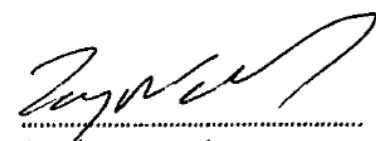
#### Significant Changes

No significant change in the nature of these activities occurred during the year.

#### Operating Result

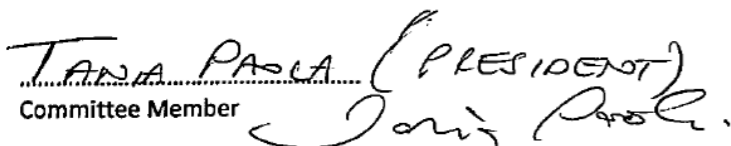
The cash surplus for the financial year amounted to \$2,165.

Signed in accordance with a resolution of the members committee.



Committee Member

TONY NACCARELLA (TREASURER)



Committee Member

TANIA PAOLA (PRESIDENT)

Dated this 17<sup>th</sup> day of August 2023

### INCOME AND EXPENDITURE STATEMENT FOR THE YEAR ENDED 30TH JUNE 2023

|   | 2023<br>\$              |
|---|-------------------------|
| <b>INCOME</b>                                   |                         |
| Member Subscriptions                            | 880.00                  |
| Merchandise Sales                               | 940.00                  |
| Event Ticket Sales                              | 26612.73                |
| <b>Total Income</b>                             | <b><u>28,432.73</u></b> |
| <b>EXPENDITURE</b>                              |                         |
| Bank Fees                                       | 4.83                    |
| Booking Fees                                    | 729.29                  |
| Committee Expenses                              | 801.65                  |
| Event Costs                                     | 20116.20                |
| Merchandise Costs                               | 3057.45                 |
| Gifts   | 108.00                  |
| Insurance                                       | 291.20                  |
| Sundry exp                                      | 157.91                  |
| Website Expenses                                | 1001.19                 |
| <b>Total Expenditure</b>                        | <b><u>26,267.72</u></b> |
| <b>OPERATING SURPLUS / (DEFICIT)</b>            | <b><u>2,165.01</u></b>  |
| Accumulated Surplus/deficit - start of the year | 20,618.97               |
| Accumulated Surplus/deficit - carried forward   | <b><u>22,783.98</u></b> |

**SLOW FOOD SOUTH AUSTRALIA INCORPORATED**

**BALANCE SHEET  
AS AT 30TH JUNE 2023**

|                                 | <b>2023</b>             |
|---------------------------------|-------------------------|
|                                 | <b>\$</b>               |
| <b>ASSOCIATION'S FUNDS</b>      |                         |
| Accumulated Surplus / (Deficit) | <b>22,783.98</b>        |
| <b>TOTAL ASSOCIATION FUNDS</b>  |                         |
| Represented By:                 |                         |
| <b>CURRENT ASSETS</b>           |                         |
| Cash at Bank - NAB Account      | 21,908.98               |
| Cash on Hand                    | 55.00                   |
| Money Held by Slow Foods IT     | 820.00                  |
| <b>NON CURRENT ASSETS</b>       |                         |
| Plant & Equipment               | 0.00                    |
| <b>TOTAL ASSETS</b>             | <b><u>22,783.98</u></b> |
| <b>LIABILITIES</b>              |                         |
| Creditors                       | 0.00                    |
| <b>NET ASSETS</b>               | <b><u>22,783.98</u></b> |

**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 an accruals 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.

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

**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 2023 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 the financial report presents fairly, in all material respects, the financial position of Slow Food South Australia Incorporated as of 30 June 2023, and of its financial performance for the period then ended in accordance with the *Associations Incorporation Act (SA) 1985*.

**Basis for Opinion**

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 Statements section of my report. I am independent of the Associations in accordance with the ethical requirements of the Accounting Professional and Ethical Standards Board's APES 110 Code of Ethics for Professional Accountants (the Code) that is relevant to my audit of the financial statements 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 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.

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 the 22<sup>nd</sup> day of August 2023

# FINANCIAL STATEMENTS 2022

## SLOW FOOD SOUTH AUSTRALIA INCORPORATED

### INCOME AND EXPENDITURE STATEMENT FOR THE YEAR ENDED 30TH JUNE 2022

#### COMMITTEE'S REPORT

Your committee members submit the Financial Statements of Slow Food South Australia Incorporated for the financial year ended 30 June 2022.

#### Principal Activities

The principal activities of the Convivium during the financial year are to engage and inspire the community on the Slow Food values of 'Good, Clean and Fair food for everyone' through events, workshops and projects supporting our food heritage, biodiversity and local producers.

#### Significant Changes

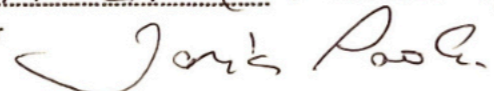
No significant change in the nature of these activities occurred during the year.

#### Operating Result

The cash surplus for the financial year amounted to \$2,394.

Signed in accordance with a resolution of the members committee.

TONY NAZZARATI (TREASURER)  
Committee Member 

TANIA PAOLA (PRESIDENT)  
Committee Member 

Dated this 13<sup>th</sup> day of JULY 2023.

|                                      | 2022<br>\$      |
|--------------------------------------|-----------------|
| <b>INCOME</b>                        |                 |
| Member Subscriptions                 | 1659.84         |
| Event Ticket Sales                   | 6359.01         |
| <b>Total Income</b>                  | <u>8,018.85</u> |
| <b>EXPENDITURE</b>                   |                 |
| Bank Fees                            | 2.50            |
| Event Costs                          | 3845.78         |
| Gifts                                | 50.00           |
| Insurance                            | 260.00          |
| Registration Fees                    | 638.70          |
| Software Costs                       | 415.79          |
| Website Expenses                     | 412.53          |
| <b>Total Expenditure</b>             | <u>5,625.30</u> |
| <b>OPERATING SURPLUS / (DEFICIT)</b> | <u>2,393.55</u> |

**SLOW FOOD SOUTH AUSTRALIA INCORPORATED**

**BALANCE SHEET  
AS AT 30TH JUNE 2022**

|                                 | 2022<br>\$       |
|---------------------------------|------------------|
| <b>ASSOCIATION'S FUNDS</b>      |                  |
| Accumulated Surplus / (Deficit) | 20,618.97        |
| <b>TOTAL ASSOCIATION FUNDS</b>  |                  |
| Represented By:                 |                  |
| <b>CURRENT ASSETS</b>           |                  |
| Cash at Bank - NAB Account      | 20,618.97        |
| <b>NON CURRENT ASSETS</b>       |                  |
| Plant & Equipment               | 0.00             |
| <b>TOTAL ASSETS</b>             | <u>20,618.97</u> |
| <b>LIABILITIES</b>              |                  |
| Creditors                       | 0.00             |
| <b>NET ASSETS</b>               | <u>20,618.97</u> |

**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 an accruals 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.

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

**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 2022 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 the financial report presents fairly, in all material respects, the financial position of Slow Food South Australia Incorporated as of 30 June 2022, and of its financial performance for the period then ended in accordance with the *Associations Incorporation Act (SA) 1985*.

**Basis for Opinion**

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 Statements section of my report. I am independent of the Associations in accordance with the ethical requirements of the Accounting Professional and Ethical Standards Board's APES 110 Code of Ethics for Professional Accountants (the Code) that is relevant to my audit of the financial statements 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 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.

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 the 18<sup>th</sup> day of July 2023





**Slow Food® South Australia**

[www.slowfoodsouthaustralia.com.au](http://www.slowfoodsouthaustralia.com.au)