



4th Clare Valley Festival of the Lamb announced including visiting Chefs + new venues + support from SA Tourism

The Mintaro Progress Association are pleased to announce the 4th Clare Valley Festival of the Lamb which will be held from 20 – 24 September 2023 at various venues across the Clare Valley and that funding assistance to help market the festival has been confirmed from the SA Tourism Events fund.

Building on the success of the first three festivals, this multi-day event is now the Clare Valleys annual spring equinox food festival. It combines the first buds of the vines and the premier time for new-season lamb that is lean, tender and ideal for a wide range of recipes. An ethical approach to the lamb is taken as its preparation continues to be the focus. This is achieved by having intimate dining experiences where the venue takes a full lamb from a local farmer, which the chef then prepares in consultation with the butcher and the farmer. The lamb inspired dishes will be prepared by Clare Valley local, state and national award winning chefs and be matched with some of the Clare Valley's finest wines.

Previous festivals have seen international and interstate chefs making the journey to the Clare Valley and this has included chefs from North Queensland, Iceland and the USA. For 2023 the international flavour will continue with the planned return to the Clare Valley by Master Chef Su Zhixiong Chairman of the Changshu Culinary Association who is leading a delegation from his City. Plus, there will be visiting guest Chefs Judyta Slupnicki (Polish heritage) and Caterer Vicky Tolotta (Türkiye heritage).

The festival caters for locals, as well as attracting tourists and provides mid-week events and encourages the spotlight on local produce. It supports a collaborative approach between hotels and restaurants in the region. The Clare Valley Festival of the Lamb adds value to the region by enhancing the paddock to plate / provenance culture, which now has local lamb featuring regularly on local menus.

The festival supports linkages between the sheep / lamb industry and the tourism sector. Seven lamb producers are partnered with venues to hold events during the festival. Confirmed to date are:

- Magpie and Stump Hotel, Mintaro
- Paulett Wines & Bush DeVine Café, Polish Hill River
- Reillys Cellar Door & Restaurant, Mintaro
- Watervale Hotel & Penobscot Farm, Watervale
- Knappstein Wines Enterprise Cellar, Clare
- Mr Micks Cellar Door and Kitchen, Clare
- The UPPside Restaurant, Wine Bar & Farm Shop, Penwortham
- Skillogalee Estate, Sevenhill
- Watervale General Store, Watervale
- Greg Cooley Wines, Clare

The South Australian Tourism Commission Chief Executive Officer Emma Terry says “We are proud to support the Clare Valley Festival of the Lamb through our Regional Event Fund, as the five-day spring event uniquely showcases the region’s world-renowned produce, wine, and beverages. Thanks to events like these triggering visitation, Clare Valley is currently worth \$148 million to the state’s visitor economy - which well exceeds the region’s 2025 target of \$132 million and is well on the way to achieving its 2023 target of \$166 million.”

There will be a fundraising lunch for the survivors of the Türkiye earthquake, the annual Blessing of the Fleece at the Uniting Church, Wool and Fibre Workshops and Market, Dumpling Making, Festival Gin and Vodka and a special opening of the Polish Hill River Museum. Whilst the famous Mintaro and Muleteer Lamb sausages will be back. The program which can be found at <https://www.mintaro.sa.au/> for further information or to get involved contact Simon Millcock 0407819000



Guest Chefs

Chef Judyta Slupnicki

Chef Judyta Slupnicki was born in Warsaw, Poland and is fortunate to inherit her culinary love & natural gift for cooking from her Polish family, who shared their love of food and the hospitality industry.

Since migrating to Australia in the early 1980's with her family, Judyta has worked in Hong Kong and throughout Australia, in particular in Melbourne, the Ghan and over the past 15 years has successfully owned and managed many celebrated restaurants and kitchens in Adelaide.

Judyta's current & prestigious catering business SheChef accentuates her greatest inspiration and passion by providing clients with extraordinary culinary experiences through excellence in menu and produce. SheChef is synonymous with Judyta's love of food and desire to leave preserved food memories to her guests. When time permits, Judyta is also a freelance creative chef to local SA restaurants.



Vicky (Hikmet) Tolotta

Born in Kastamonu, Türkiye in 1987 and migrated from Türkiye to Australia in 2011. After studying and working in many different areas, Vicky decided to follow her passion of cooking and opened her own catering business in 2016. Nar Delights does custom catering with a Turkish twist.

In 2022, Vicky started teaching Turkish cooking at WEA and still continues to teach and cater to all across South Australia.



Chef Su Zhixiong

Master Chef of Chinese Cuisine. Born in 1966 in Guangzhou city, south China's Guangdong Province, Mr. Su Zhixiong started his career from 1982, working in Guangzhou and Shanghai respectively.

In 2002, he and his family founded Changshu Xiang Ge Li Food & Beverage Company Ltd with Mr. Su as its chairman. Due to their unremitting efforts in the past 20 years, his chain restaurants across the city are always acclaimed as the top choice for local food lovers.

Mr. Su features wonderful skills in the preparation of Cantonese cuisine as well as some major Chinese dishes, namely Beijing, Jiangsu, Shandong, Sichuan. He boasts his own styles in terms of seafood with abalone, sea cucumber, swallow nest, shark's fin and maw with his menus.

Mr Su was received as China Regional Administrative Syndi of Asia Kitchen Association for the validity from August 2005 to August 2009. He was invited to join US Frozen potato Chef Cooking Contest in October 2011 and he was titled International Culinary Art Master by IHRA and China Hotel Association. In 2016, Mr. Su was elected as Chairman of Changshu Culinary Association. In recent years he has been devoting himself to the promotion of international chef exchanges, in particular with the Chef Outta Water Associates.

