



Lunch and Conversation “What’s happening to genes?”

Alexandrina Cheese Company

Sunday October 19, noon

The McCaul family invite you to lunch cooked by Ann Oliver and matched with Fox Creek Wines sponsored by the Adelaide **Independent Weekly**

As third generation dairy farmers the McCaul family and their neighbours involved in agriculture and viticulture are looking to the future of their businesses. What is their future? As chefs we are wondering just how high the price of food will go and just exactly what the future of food is. What ingredients will we be able to buy to cook in ten years time? People with a passion for food and eating are confused and sensible, balanced and truthful information is difficult to find when so much is sensationalized in the press.

Given we all have to eat to live we are very badly informed. Our panel is made up of experts in their individual fields all able to contribute well-researched valid opinions to help the rest of us form an educated view about the future of food. We would especially like to thank the members of the panel for kindly donating their precious time in the interest of a better understanding.



Moderator

Max Anderson

Freelance writer and editor, specialising in travel

Panel

Professor Mark Tester

Federation Fellow (Research Professor)

Australian Centre for Plant Functional Genomics and University of Adelaide, Australia

Director Australian Plant Phenomics Facility

Olivia Stratton

TV Presenter - Food, Wine and Travel, Master of Gastronomy Adelaide University, topic Organics

Zannie Flanagan

Project Manager, Strategic Planning & Marketing, Adelaide Showgrounds Farmers Market

Dan McCaul

Dairy farmer and Cheesemaker Alexandrina Cheese Company



Mark Tester has a degree in botany from the University of Adelaide and a PhD in plant biophysics from the University of Cambridge. He has held research and teaching positions at the Universities of Cambridge and Adelaide. In 2004, he was awarded a prestigious Research Professorship funded by the Australian Research Council Federation Fellowship scheme and is based at the Australian Centre for Plant Functional Genomics, University of Adelaide.

Professor Tester is interested in how plants work, and applying this knowledge to improve the quantity and quality of crop production. His work mainly focuses on increasing the ability of crops to grow in saline soils, but he also works on drought tolerance, reducing the need for fertilisers and increasing the nutritional value of grains, particularly rice.

He is the Director of the Australian Plant Phenomics Facility (APPF), a member of the ACPFG Executive Management Group and Chair of the Board of a University of Adelaide company, Waite Analytical Services. He serves on editorial boards of seven international journals and is invited regularly to speak and chair sessions at international conferences.

Professor Tester has been active in the GM debate for ten years, both in the UK and Australia. He considers the issues to be more complex than portrayed by those aligned firmly in either the pro- or anti-GM camps, and encourages a rational discussion of these complexities.



Olivia Stratton is the food and wine presenter on Channel 7's lifestyle series *Discover* and also the host of News Limited's top rating web TV show, *The O List* – featuring exclusive parties and VIP events.

Olivia's specialised areas include food, wine and travel – being one of the select few in the world to have a Masters Degree in Gastronomy (thesis topic: 'organics'). Olivia also has a Diploma in Le Cordon Bleu cooking, amongst her array of international qualifications.

Amongst her noteworthy accolades, Olivia won Miss Australia as well as the international title of Miss World People's Choice in front of a television audience of 2.8 billion viewers.

In recognition of Olivia's impressive credentials, her various presenting roles include being head hunted to host the food, wine and travel TV series *Sumptuous* on Channel 7 (2006), the *Australian Fashion Week* daily web TV show for ninemsn (2007) and *Saturday Lotto* for SA Lotteries (2008).

While in Asia working as the Sauchin Ambassador for Australian Food, Wine and Tourism, Olivia was also a guest presenter on *Bon Voyage*; the popular travel show is televised in 25 countries.

Olivia has interviewed huge names like Dita Von Teese, Fergie, The Veronicas, Trinny and Susannah, supermodels including Tara Moss and Miranda Kerr, Australia's top fashion designers as well as international food and wine legends.

Find out more about Olivia Stratton www.oliviastratton.com

Check out the latest episode of *The O List* www.adelaidenow.com.au/olist



Zannie Flanagan has been the driving force behind South Australian farmers' markets. Not satisfied with making the Willunga Farmers' Market a packed weekly event she took on the challenge of developing a new city market, the Adelaide Showground Farmers Market where she remains as Project Manager, Strategic Planning & Marketing. Most recently Zannie has co-produced a **How to FARMERS' MARKET TOOLKIT**, and a DVD entitled **THE MAKING OF A SUSTAINABLE FARMERS MARKET** which will be launched later this year.

Zannie's interest in regionality goes back to the early 80s as proprietor of Prewett's Restaurant and later the Salopian Inn Restaurant in Mc Laren Vale. During this time she developed a love of olive oil and took on the serious task of developing organoleptic skills including becoming a qualified olive oil judge. Her active participation in grower and consumer education was instrumental in putting quality extra virgin olive oil into many restaurants in South Australia. She was constantly educating and as an industry consultant and has worked with producers to achieve optimal blending results and advises on quality production procedures.

In conjunction with PIRSA, she completed a project for Olives South Australia resulting in the mapping of SA olive regions to be used for the development of a regional quality oil branding system. Zannie is considered an expert at developing sustainable regional brands and regularly conducts workshops on the topic. Zannie became, and remains a passionate supporter of seasonality and regionality.

Adelaide Showground Farmers Market



Dan McCaul has been dairy farming since the mid 1970s and came to live at Mt Jagged in 1979. Finishing studies at Roseworthy Agriculture, with a Diploma in Agriculture, he married Krystyna McCaul and joined the family's dairy farming business. Dan brought with him three generations of family tradition in hard style cheese making. His current role includes a vast array of responsibility, as a Dairy Farmer and Chief Cheese Maker for the Alexandrina Cheese Company. He is a dedicated member of the family business, a strong vision for the future and a keen interest in the future of food and his industry.



Moderator

Max Anderson is a writer and editor who specialises in travel and tourism. Until moving to Adelaide he was the deputy travel editor of *The Sunday Times* newspaper (UK); prior to that he was the travel editor for Ansett's in-flight magazine, *Panorama*.

He has been published in major newspapers around the world, including *The Sunday Times*, *The Times*, *Financial Times*, *South China Morning Post* and *The Australian*. His work has appeared in magazines including *The Australian Magazine*, *GQ Australia* and *Elle Magazine*.

In 2001 he was named British Travel Journalist of the Year; in the same year he won the 2001 Travelex Award for Best Broadsheet Feature (UK).

His first book is *Digger*, published in July 2005 by Picador UK, relating his adventures as a prospector on the goldfields of Western Australia.

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\$125 gst inclusive per person food and wine and conversation

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[download the booking form](#)

[see the menu and wines](#)

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the matched luncheon wines will be available
on the day at cellar door prices

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