

Slow Food Brisbane Bee and Beneficial Insects



Guest speakers:

Paul Woods (Brisbane Backyard Bees)

Abigail Makin (agricultural scientist with a particular interest in the role of beneficial insects in food production).

Supper menu:

Sliders filled with honey baked ham served with honey based pickled vegetable. (Sliders from Crust and Co, Newmarket, ham sourced from Gilly's Meats who are always at Millen Farm, Samford, Wednesday markets and honey from Brisbane Backyard Bees)

Fresh green salad sourced from Millen Farm, Samford.

Gluten free and vegetarian option: Roast vegetable bake

Cheese selection (The Cheese Board, Stafford)

Berry's Creek Tarwin Blue from Gippsland and Pure Artisan Cheese washed rind from Mt Tambourine served with Blend smoked honey from Pamona supplied by Wendy Downes The Cheeseboard

Desserts

Honey and fig baked cheesecake, with fig and honey sauce
Carrot, walnut and honey cake (gluten free).

<https://theconversation.com/birds-bees-and-bugs-your-garden-is-an-ecosystem-and-it-needs-looking-after-65226>



Wine Selection: Thank you Dawn and Gerry Brady

1. BALLIAMO PINOT GRIGIO -- Italian Dry White Wine from Venezia (near Venice)

Balliamo Pinot Grigio displays a clear, straw colour with lifted aromas of pear, lemon and fresh citrus. Crisp acidity complements its excellent flavour length. Delicious, supreme example of Italy's white wine superstar. Pinot Grigio is the Italian name for Pinot Gris, a white mutation of the Pinot family which shares its genetic fingerprint with Pinot Noir, Pinot Blanc et al.

- Varietal Pinot Grigio
- Size 750mL
- Liquor Style Dry White
- Vintage 2016*
- Current Vintage 2016*
- Standard Drinks 7.1 (2016)
- Alcohol Volume 12.0% (2016)
- Country Italy
- Brand Name Balliamo

Awards: Silver Medal - Melbourne International Wine Show 2016

2. KAIKEN RESERVA MALBEC -- Argentinian Red Wine from Mendoza Three Vintages 1913, 1914, 1915

Website -- <http://kaikenwines.com/en/vino/estate-2/#>

Of a deep violet color, warm in the nose, with notes of ripe fruit and traces of tobacco and butterscotch. In the mouth it displays intensity, with strong, fleshy tannins; while at the same time juicy and enveloping; with a long, persistent finish. A harmonious liaison with the wood, makes of this wine a fine example of the Mendoza terroir.

Malbec is Argentina's signature varietal. Kaiken makes a bold, fruit driven and full bodied wine with sweet plum and mulberry notes over a core of chewy rich tannin.

- Varietal Malbec
- Size 750mL
- Region Mendoza
- Liquor Style Dry Red
- Vintage 2015
- Current Vintage 2015*
- Standard Drinks 8.3 (2015)
- Alcohol Volume 14.0% (2015)
- Country Argentina
- Brand Name Kaiken



