



## Ladies Luncheon

Alison Alexander renowned Food Consultant and friend Caroline Jones (owner of Three Girls Skipping Café, in Graceville) contacted Joss Chandler in 2016 and advised they would like to lift the spirits of the women in Central Western Queensland who were suffering in the grip of a four year, drought. Both women have connections with the West; as Caroline spent time in Blackall as a small child where her father was an agent, and Alison has had a long association with the area, mainly through MLA cooking demonstrations and at previous Westech's events.

Westech affords a wonderful opportunity to have women from all over this region gathered in one spot; hence the idea of the Ladies Luncheon. Alison and Caroline are providing their time, travel, services and food gratis.

Ladies, bring your friends and enjoy a scrumptious 2 course lunch and secure your seat as places are limited!

When: Tuesday 12<sup>th</sup> September 2017  
Where: Westech Field Days, Racecourse  
Time: 12:00pm – 2:00pm  
Cost: \$50.00/head or tables of 10 available!

Wine, beer and champagne will be available for purchase at the bar. If you have any dietary requirements phone Joss on 0746511633 or 0427511234.

During lunch, a demonstration by Sue Woodland from Madison Integrity, Brisbane who will provide an informative session on how to manage your wardrobe and dress for your body shape!

Proceeds from the luncheon will go to the Breast n' West & Prostate Cancer Support Group of Central Western Qld.

**BOOK your ticket online visit [www.WestechFielddays.com.au/tickets](http://www.WestechFielddays.com.au/tickets).**

***\*\* You must present your online ticket to gain entry to the lunch!***



**Alison Alexander** is a Brisbane based Food Consultant, the inaugural Queensland Food Fellow and an Australia Day Ambassador.

Alison has a long history in the Queensland and Australian food space. She is renowned for her food knowledge, her celebration of Queensland producers and her unwavering support for food professionals and is held in high regard by industry networks.

She hails from rural Queensland having grown up in the Lockyer Valley and has been a dedicated advocate for Queensland food for more than 30 years.

Having travelled the length and breadth of the state profiling our agriculture and food industries, Alison is as comfortable in a paddock with a beef producer or vegetable grower as she is rubbing shoulders with our top chefs.

Alison has been a guest presenter on ABC Radio for 19 years and has written for numerous publications. She regularly leads food tours within Queensland and interstate, to encourage awareness of regional produce and also appears as a guest chef, cookery teacher and speaker at events. She is often asked to judge food competitions and is Chief Judge for the Royal Queensland Show Preserves section.

Alison believes food should have a “quality” about it – ideal growing conditions, hygiene in production, sound cooking methods and above all good flavour.

In 2011 Alison was made the inaugural Queensland Food Fellow and in 2013 was awarded the Citibank Professional Excellence Award to honour her major contribution to the restaurant industry.

She is a keen gardener, loves to travel and is always looking for new ingredients. In her spare time, she can be found making preserves in her kitchen.



### **Caroline Jones**

Food, family, love and laughter were the cornerstones of Caroline Jones’s country kitchen upbringing. Every dish she plates up evokes that sense of community and camaraderie that sharing good food together brings. Generous serves, big flavours, simple fresh seasonal ingredients, and a touch of love.

Deciding that a 9-5 professional role wasn't for her after university, Caroline headed into the kitchen of Kym Pitt at Anthill Deli, and then David Pugh at Two Small Rooms – cementing her love of food and her passion for locally sourced produce. She continued to work across Brisbane, honing her impressive pastry and dessert skills. Long before it was considered cool, she was working with farmers and providers on good quality food.

Now over 20 years in, she has taken comfort food back to its roots. Her current venture Three Girls Skipping has become a local institution at Graceville, with her simple flavour-filled dishes and friendly “at home” service, achieving an almost cult following. A no-nonsense chef, she puts quality produce and simple dishes above fancy techniques and every bite is testament to the success of this ethos.