

SLOW FOOD- LONG TABLE LUNCH

Sunday 3 May, 11 am

Slow Food Canberra will be celebrating the chestnut season with a long table lunch at *Tweenhills*. Lunch will be preceded by a walk and talk session where participants will gain an appreciation of chestnut culture and harvesting, as well as learn about different chestnut varieties. The cost of this event is \$5 for Slow Food members, and \$15 for non-members, payable on the day. Bookings are essential to events@slowfoodcanberra.com. More information- slowfoodcanberra

CHESTNUT & WINE DINNER

Friday 8 May, 7pm

Award-winning local Master Chef Christophe Gregoire from Le Très Bon French restaurant in Bungendore will host a special dinner to celebrate the launch of chestnut season, showcasing superb local produce from *Tweenhills Chestnuts* and matched with the unique terroir of Domaine Rogha Crois wines.

For Menu & Booking Details: [Le Tres Bon Chestnuts & Wine Dinner Menu Friday 8 May 2015](#)

HOSKINSTOWN CHESTNUT ROAST

SUNDAY 10 MAY, 10am-3pm

Hoskinstown War Memorial Hall

Tweenhills Chestnuts has been a major supporter of the Hoskinstown Chestnut Roast since 2011. This event gives everyone the opportunity to taste hot roasted chestnuts along with other chestnut goodies. Experience cooking demonstrations with chestnuts, wood-turning demonstrations using chestnut, of course, and enjoy other gourmet food stalls. Local produce is also available for sale. All funds go towards the upkeep of the Hoskinstown War Memorial Hall. A fun day for all the family.