

Clare Valley Festival of the Lamb website launched and this year plans are for an Italian theme with new Fashion and Arts events

The 5th Clare Valley Festival of the Lamb is being held from 18-22 September 2024 and organisers have launched a website thanks to a partnership with local company Honeycomb Design. For this year there will be an Italian theme to the festival along with two new events.

Simon Millcock the Festival Coordinator says, "Along with the great array of culinary experiences across the Clare Valley, this year's festival will include the addition of a Fashion Design and an Art Exhibition, using wool as the central material. To run these events, we are working with the local Clare High School and TAFE SA with their Advanced Diploma Applied Fashion Design course."

Bek Holland, the President of the Mintaro Progress Association says, "Due to the wonderful support over the past 4 years from the local community, artisans, makers, producers, restaurants, brewers, distillers, wineries and butchers, the Progress Association have committed to delivering the 5th Clare Valley Festival of the Lamb."

The festival is a multi-day event that 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.

Minister for Tourism, Zoe Bettison says, "This year's Clare Valley Festival of the Lamb will once again help showcase the region's world-class food, beverage and culture. The State Government is proud to support the event through the South Australian Tourism Commission's Regional Event Fund, with the festival going from strength to strength since beginning just five years ago. The Clare Valley Festival of the Lamb is set to help boost visitation and expenditure in the Clare Valley, which currently contributes an all-time high \$191 million to South Australia's visitor economy."

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 menus. The festival supports linkages between the sheep / lamb industry and the tourism sector. In keeping with the international flavour from previous festivals, this year features an Italian theme which will include local support from Pangkarra Pasta, and focus attention on wines made from Italian Grape Varieties from across the Valley.

Expressions of interest from venues seeking to hold events in 2024 are open and can be discussed by contacting Simon Millcock 0407819000. The full program and bookings will be available by the end of June 2024.