



PADDOCK TO PLATE

WEDNESDAY 12TH OCTOBER

A unique tour around Prime Quality Meats farms.

NSW-ACT & Regions Young Chefs Club are hosting a unique opportunity to visit Prime Quality meats three farms. Take a step out of the kitchen to stroll in the paddock! To see where your meat comes from & how they are raised. Then onto taste the true beauty of premium quality meat at Centennial Vineyards. Including a complimentary drink & chef's chat.

Date: Wednesday 12th October

Time: 8:30am for a 9am start

Meet at: moss vale sale yards, 205 Berrima Rd Moss Vale

Cost: \$45

To start the day off we will meet at moss vale sale yards for a coffee, quick brief and watch the southern highlands true cattle sale.

Then onto an extraordinary tour with Craig Cook owner of Prime Quality Meats of his three breathtaking farms.

Finishing up the day at Centennial Vineyard with a tasting by chef Robin Murray, a complimentary drink and young chefs catch up.

Follow the link below to purchase your ticket now.

<http://www.eventbrite.com/e/nsw-act-regions-young-chefs-club-paddock-to-plate-tour-tickets-27795354654>



NSW-ACT & Regions Young Chefs Club Paddock to plate tour.

**Craig Cook owner of
Prime Quality Meats is
taking us on a
personalized guided
tour behind the scene of
his three amazing
properties**

**Come and joins us,
limited seats available,
so don't miss out
reserve your seat fast!**

**Prime Quality Meats
Head office: Double Bay,
Sydney, NSW**

Phone: 02 9302 1100

Email:

atyourservice@primequalitymeats.com.au

**Australian Culinary
Federation, Young Chefs
Club NSW-ACT & Regions**

PO box 164

Deakin west act 2600

Phone:0447144279

Email:

nsw.actycc@gmail.com

Or katey_s@live.com

