



Autumn at Bonegilla Migrant Experience

There is a range of exciting events taking place at Bonegilla Migrant Experience this autumn, with something for everyone from site tours and cheese making to chocolate truffles for the children.

The site is open daily from 10am to 4pm (closed Good Friday all day, and Anzac Day until 1pm).

Sunday, March 5, 2017 - North East Food and Wine Festival

The Art of Sausage Making and Meat Smoking

Learn from the masters Anthony Ainsworth and Michael Fredrick.

Join this fun and hands-on workshop to learn about meat smoking, and making and tying sausages. After the workshops continue the conversation while sampling your smoked creations. Take home the knowledge, the recipes and of course the sausages!



Two workshops: 10am to 12.15pm, and 1pm to 3:15pm

Cost: \$55

Bookings: The Cube Wodonga phone (02) 6022 9311 or online at thecubewodonga.com.au/tickets

The Art of Cheese Making

Discover the art of making your own cheese.

Anna Kate completed her first cheese-making course over 15 years ago and has been making cheese ever since. She is passionate about home cheese-making and helping others get started on their cheese-making journey.



A hands-on demonstration workshop will teach you the basics of making cheese – you will learn to learn making techniques, moulding, and tasting. You will learn to taste test cheese as it ripens and take home your own sample.

Two demonstration workshops: 10am to noon, and 1pm to 3pm

Cost: \$55

Bookings: The Cube Wodonga phone (02) 6022 9311 or online at thecubewodonga.com.au/tickets

April 1 to April 23, 2017

School Holidays at Bonegilla

Discover and learn more about those who came through Bonegilla with guided tours daily at 11am each day of the school holidays.

Children can take the suitcase trail or engage in pop-up activities to keep them happy while you explore.



Saturday, April 8, 2017

Tantalising Truffles

Come and spend time bonding over melt-in-your-mouth truffles.

Learn the art of chocolate truffle making with the region's chocolate maker Maree Roberts. Leave with the sweet treats you have created and instructions to make at home for Easter gifts.

Two workshops: 10am to noon, and 1pm to 3pm

Cost: \$15 per child, non-participating parent free

Bookings: The Cube Wodonga phone (02) 6022 9311 or online at thecubewodonga.com.au/tickets

Bring along: Apron and container to take truffles home

Suitable for children aged Seven to 13.



Saturday, May 6, 2017

The Art of Cheese Making: Halloumi demonstration

Come learn and get involved in the steps of cheese making from the region's master, Anna Pizzini.

During this two-hour demonstration, Anna will take you through the process required to make your own Halloumi cheese, and give you the knowledge to try it yourself at home.

Two sessions: 10am to noon, and 1pm to 3pm

Cost: \$45

Bookings: The Cube Wodonga on phone (02) 6022 9311 or online at thecubewodonga.com.au/tickets



Sneak peek at winter events

Saturday, June 3, 2017

Save the date

Fungi workshop - More than Mushrooms

For more information about any of the above events please call the friendly staff at Bonegilla Migrant Experience on (02) 6020 6912.



We look forward to welcoming you on site soon!

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