



*Media Release*

## **LEAVE YOUR LUNCH AT HOME AND BUY A CUP OF HEART-WARMING SOUP**

Barossa locals are being urged to dig deep, leave their lunch at home and indulge in heart-warming soup every Tuesday throughout August as part of the region's new food and wine festival, A Little More Barossa.

Give A Little More Barossa community soup kitchen is a hero event of the Festival and with strong community conscious it aims to raise awareness and support youth at risk of homelessness across the region.

The Give A Little More Barossa pop-up community soup kitchen initiative will see a rotating roster of Barossa chefs and front of house staff serve soup from a dedicated space at Barossa Central all in the name of charity, raising funds for Foundation Barossa's Homburg Homeless Prevention Fund.

Chefs, Sam Smith (Fino), Tim Bourke (The Eatery), Mark McNamara (Food Luddite) and Ruby Stobart (Kind Hearted Kitchen), Clare Falzon (Hentley Farm) and Kyle Johns (Appellation) are cooking up and storm and will be serving their own special recipe one week at a time. While you can expect a different style soup and different chef each week, as chefs put their own twist on things, the soup will be delicious and wholesome with recipes including red lentil dahl soup, chicken noodle soup, minstra soup, chorizo fabada soup and a thai-style pumpkin soup.

From August 3, and then every Tuesday for the rest of the month, cups of soup can be purchased for \$12 at the pop-up soup kitchen in Barossa Central, Nuriootpa. The soup kitchen opens at 12noon each day, with 100 serves available for purchase each week. All soup is served with freshly baked bread courtesy of Fino Seppeltsfield. Choose to dine-in at one of the picnic tables or take-away.

The initiative, the brainchild of Fino chef, Sam Smith, not only seeks to raise profits to support the Homburg Homeless Prevention Fund but to also raise awareness and bring attention to the prevalence of youth homeless in the Barossa.

"We're confident this initiative will spark conversations and make people aware of the issues facing our youth and in the long term contribute to creating a safer and better life for youth at risk in our region," said Sam.

"We (the chefs) saw this as an opportunity to give something back to the community and use our skills for good and we recognise that a little can go a long way in helping those that need it most."

Sam also acknowledged the community support and collaboration to bring this initiative to life, in particular Barossa Central for hosting the soup kitchen, Barossa Fresh for donating produce for the chef's soup recipes and Northland Packaging for supplying cups and serving ware.

"Barossans are a generous bunch and we know the community will rally behind us to support this initiative just be purchasing a cup of soup, or two."

In addition to the 100 serves of soup available on the day, 50 additional serves of soup are available via pre-order with pick up from 12pm-12.30pm – the perfect office lunch solution. Orders must be placed via email to [events@tourismbarossa.com.au](mailto:events@tourismbarossa.com.au) by 5pm the Thursday prior to the community soup kitchen. For more information please contact Jenny O'Brien from Tourism Barossa on 0428 031 444.

If you're unable to warm up with a cup of soup but still want to help make a difference donations to the Foundation Barossa Homburg Homeless Prevention Fund can be made via [foundationbarossa.org.au](http://foundationbarossa.org.au).

Annabelle Elton- Martin, Foundation Barossa Executive Officer said, "We have a real opportunity to make a difference to the lives of these children. Initiatives such as the 'Give A Little More Barossa' soup kitchen means much needed funds will go directly to the transformational process of ensuring no young person should have to experience homelessness in the Barossa.

Give A Little More Barossa is supported by Tourism Barossa, Foundation Barossa, Barossa Central, Barossa Fresh, Fino and Northland Packaging.

*For more information on Give A Little More Barossa and A Little More Barossa contact Taryn Wills, Tourism Barossa PR/Marketing on 0408 477 584.*

