



Media Release – 2 September 2021

Final service called for Give A Little More Barossa

After five sell out weeks the first installment of Give A Little More Barossa Soup Kitchen has come to an end with an incredible 632 serves of soup delivered over the five week initiative. That's a huge 250+litres of soup and 60+ loaves of delicious sourdough bread enjoyed by the Barossa community and organisers couldn't be prouder.

The five-week pop-up initiative, which saw some of the region's most renowned chefs roll up their sleeves and use their cooking skills for good, raised \$8143 for Foundation Barossa's Homburg Homeless Prevention Fund.

FINO Seppeltsfield's Sam Smith, the brains behind the heart-warming community initiative, said "the generosity and support around the initiative has been overwhelming and inspiring.

"The impact this initiative has had goes far beyond the funds raised. It's been influential in bringing the community together and at the same time raising awareness about this important social issue. I think this will grow into a really important annual event for the region and judging by the response and feedback, it's an initiative that certainly has the backing of the Barossa community."

Foundation Barossa's Annabelle Elton-Martin echoed Sam's sentiments, expressing a huge thank you to everyone involved in the initiative and to all those who purchase soup.

"Your generosity will create real and lasting change in the lives of our young people at risk of homelessness in the Barossa," she said.

"The money raised means we will be able to contribute further funds to building youth homeless prevention studios and assist those who would have had no place to call home and nowhere else to go. A heartfelt thank you!"

Give A Little More Barossa was supported by chefs Sam Smith, Fino Seppeltsfield; Tim Bourke, The Eatery; Mark McNamara, Food Luddite and Ruby Stobart, Kind Hearted Kitchen; Clare Falzon, Hentley Farm and Kyle Johns, Appellation with all ingredients for the soup donated by Barossa Central, Barossa Fresh, Rockford's Krondorf farm and Northland Packaging kindly donating serving containers. The initiative was an integral part of Tourism Barossa's latest regional food and wine festival, 'A Little More Barossa' which showcased and celebrated the Barossa's wine and food, the people and their stories.

Tourism Barossa's Regional Tourism Manager, Jess Greatwich said, "The Barossa is renown as a destination of choice precisely for the reasons that are highlighted by this marvellous initiative – generosity, hospitality, community and resilience.

We feel incredibly proud to be able to support this initiative and partner with Foundation Barossa and key stakeholders within the restaurant industry and business sector."

Caption

Amy Dunleavy, Fino Seppeltsfield; Kyle Johns, Appellation; Trevor and Marilyn Giles, Northland Packaging; Annabelle Elton-Martin, Foundation Barossa; Guy Draper, Homburg; Adele Laubsch, Barossa Central; Tim Bourke, The Eatery; Mark McNamara, Food Luddite; Jenny O'Brien, Tourism Barossa/Foundation Barossa (front L-R); Clare Falzon, Hentley Farm; Sam Smith, Fino Seppeltsfield; Taryn Wills, Tourism Barossa and Ruby Stobart, Kind Hearted Kitchen.

For more information contact:

Annabelle Elton-Martin, Foundation Barossa

m. 0455 774 333

e. info@foundationbarossa.org.au

Taryn Wills, Tourism Barossa

m. 0408 477 584

e. taryn@tourismbarossa.com.au