

Episode 224 Saturday 8 March 2008

Cobb & Co Heritage Drive Dean Miller

On the Cobb and Co Heritage Drive Package you can follow the trail blazed by our pioneering forebears. It includes:

1. 1 night accommodation at the Inchcolm Hotel in Brisbane
2. 2 day car hire
3. Entry into the Workshops Rail Museum in Ipswich
4. 1 night accommodation at the Quality Hotel Burke and Wills in Toowoomba.
5. Entry into Cobb and Co Museum in Toowoomba.



It's a journey steeped in history that also allows you to visit some of the prettiest towns in the Darling Downs.

Contact Cobb and Co Heritage Drive Package
3 Days 2 Nights from \$234.00 per person, twin share.
www.southernqueensland.com.au
(07) 3114 1177

Where the Heck Is..... Goombungee?

About half an hour's drive north of Toowoomba, is the oldest town in the Rosalie Shire, Goombungee. Many of the original buildings still stand, including The Pioneer Arms Hotel, a local pub that has been open for business since 1897. This used to be one of six pubs in the small community, but many have since been lost to fire. Goombungee is now the town of churches, with no fewer than seven chapels. If you're going to visit, time it around Australia Day to make sure you see the spectacle that is the Goombungee Iron Man and Iron Woman Competition where competitors carry huge tractor tyres and 44 gallon drums of water on their backs, then down 3 gallons of beer! It's a tradition that has earned the area the title of 'Rural Iron Man Country'.

Contact Rosalie Shire Council
<http://rosalie.qld.gov.au>
(07) 4696 7900

Glasshouse Mountains Eco-Lodge Taryn Onofaro

The Glasshouse Mountains Eco-Lodge is nestled in the foothills of Mt Tibrogargan on the Sunshine Coast. It's the perfect base for exploring the mountains, walking in the rainforest, enjoying a wander through the property's organic orchard, or simply relaxing and enjoying the views.



The lodge has rooms to suit families, couples and singles. There's a self-catering kitchen for guests to prepare their meals which is located in a restored railway carriage.

Contact Glasshouse Mountains Eco-Lodge
glasshouseecolodge.com
(07) 5493 0008

Pimientos De Padron Alistair McLeod

PIMIENTOS DE PADRÓN are small green peppers (5-7 centimetres long) unique to Padrón, a region of South West Galicia in North West Spain, around 22 kilometres from Santiago de Compostela. Galicia is famous for its green landscape, spectacular coastline, high rainfall and delicious organic products from both the sea and land.



When you buy Padrón Peppers, you are getting a product from long tradition and loving care. And now the tradition of Pimientos de Padrón continues in Maleny, in the Sunshine Coast hinterland, organically grown by Richard Mohan at MIDYIM ECO RESORT, with the season running from December through to May.

Contact Midyim Eco Resort
midyimeco.com.au
(07) 5435 2605

Pimientos de padron with crispy garlic & smoky almonds

240g pimientos de padron (around 40-50 peppers)
12 cloves garlic *en chemise*
Extra virgin olive oil
6 sprigs thyme
1 bay leaf
80g almonds
Sea salt
Smoked paprika
Pedro Ximenez (PX) vinegar
Pinch of sugar



Method

Preheat oven to 180C. Place cloves of garlic in a small pot and just cover with olive oil. Add thyme and bay leaf and allow to simmer until the garlic is tender - this should take around 30 minutes.

Remove pan from the heat and drain garlic. Meanwhile place almonds in a bowl, drizzle with a scant tsp of olive oil and season with sea salt and smoked paprika.

Place in preheated oven and 'toast' for 7-10 minutes, shaking the pan halfway through toasting. Remove from oven and allow to cool.

To cook the pimientos, pre-heat a fry pan until a haze rises from the pan.

Swirl in a little olive oil and toss in the pimientos. Sauté for 30 seconds, add garlic cloves and continue to cook until the pimientos are well scorched and the garlic is crisp, this should take another 30 seconds or so. Immediately add a splash of pedro ximenez vinegar and a pinch of sugar. Be carefully as the pan will give off a blast of steam. Toss in the smoked almonds. Add a final pinch of sea salt, give a quick toss and serve immediately.

OLD Event – Brisbane to Gladstone Yacht Race

Forget the Sydney to Hobart, our fabulous sunshine state has its own premier blue-water classic, the Brisbane to Gladstone Yacht Race.

The fleet will depart Moreton Bay on Good Friday, and after a tough 308 nautical mile journey, the fleet will sail into Gladstone Harbour the following day.

The finale happens during the Gladstone Harbour Festival, an eight-day family-friendly festival that attracts crowds upwards of 70,000. There'll be free entertainment every day, plus a talent quest, sideshow alley with rides and showbags, street performers, markets and a food court.

Don't miss this opportunity to be part of Australia's great ocean racing history, it's sure to be one heck of a party.

Contact Gladstone Harbour Festival

16-23 March

Gladstone Harbour

www.gladstonefestival.com

(07) 4972 5111

Contact Brisbane to Gladstone Yacht Race

Arrives Gladstone Harbour 22 March

www.brisbanetogladstone.com.au

(07) 3269 4588

OLD Event – St Patrick's Day Parade

The streets of Brisbane are set to turn green for the annual St Patrick's Day Parade on Saturday the 15th of March.

Make sure you're in the thick of it when the parade departs from the top of Elizabeth Street at 10am. Follow the convoy of colourful floats to the City Botanic Gardens for a whole day of fun. There'll be a sausage sizzle, free live entertainment from Irish Dancers and Pipe Players, as well as everyone's favourite Irish Band, Murphy's Pigs, plus heaps of fun for the kids.

St Paddy's Day is so much more than just an excuse to drink Guinness, it's a huge celebration of everything Irish... and *nobody* parties like the Irish.

Contact St Patrick's Day Parade

Saturday 15 March, 10am

Starts Corner Elizabeth and George Streets

Ends at the City Botanic Gardens

queenslandirish.com

(07) 3221 5699