[](http://www.moreechampion.com.au/)

Wednesday May 13, 2015

Celebrity chef serves up EDible entertainment at Moree on a Plate

May 12, 2015, 11:57 a.m.

CELEBRITY chef Fast Ed Halmagyi served up a treat for anyone visiting Moree on a Plate on Saturday.

The chef was a big drawcard for visitors to this year’s food and wine festival, with three cooking demonstrations throughout the day.

More than 3000 foodies attended the annual event and committee president, Mary-Kate McCormick, said organisers couldn’t be happier with what has proven to be one of the best days yet.

There were more than 40 stallholders showing their wares with products ranging from sweet treats to savoury sensations, something to wash the goodies down with and gifts such as flowers, creams and more.

The event is a regional showcase featuring local products from about a 400km radius.

“The producers were all very busy with many selling-out on the day,” Mrs McCormick said.

One stall worth mentioning was Peter Birch’s paella stand. The local businessman is quite the cook and having acquired an eye-catching paella dish which can cater to 100, he decided to host a fundraiser for the Westpac Rescue Helicopter Service.

“It was a sell-out and people said it was delicious, so he was really pleased,” Mrs McCormick said. “It was a great idea and we hope to have him back.”

Other highlights of the day included the Blokes on the Barbecue cook-off.

[See your ad here](http://www.moreechampion.com.au/advertise/)

The very serious and highly entertaining event this year saw team ‘Happy Grillmore’ - consisting of Antony Glynn and Donald Moore - take out the honours. Crowd favourites were Jim Simpson and Henry Moses.

Healthy food advocate Kevin Kapusi Starow of Bubble Muffin was a hit with his hands-on demonstrations, and Kids’ Korner was, as always, hugely popular amongst the youngsters.

Mrs McCormick thanked her hard-working committee for their efforts along with the generous sponsors and the community for their support.

“It’s a huge effort but after seeing it all come together it is very rewarding.

“This is a great event that showcases Moree and our regional produce. Ed commented on the great cross-section of the community that attended and that’s what we hope for - a fun, family day out to suit all ages,” she said.

And the promotion of Moree didn’t stop just with the festival, with Ed and Kevin getting a real taste for Moree. The pair attended an exhibition opening on Friday before dinner, and on Sunday they were involved in the local olive harvest and oil making before enjoying a country-style lunch in the grove.