

**FEBRUARY
2004**

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Queensland Bushfood
Association
Email the editor:
Lynne Paterson
lynne_paterson@hotmail.com

BUNYA BOUNTY

It seems only fitting that the QBA would focus this Bulletin on the wonderful Bunya Pine.

This large tree, which produces the native food - Bunya nut, falls between the end of January and February.

One of our earliest large plants, occurred naturally in only two zones of Australia before settlement – between the Bunya Mountains and the Maleny Range in south-east Queensland and around Mt. Lewis and the Atherton Tableland in North Queensland. (ref *Bunya Story*, John Wrench)

In our region it seems the season of the Bunya has infiltrated our daily lives with many events happening over the next few months.

And author of the *Bunya Story*, authority John Wrench, seems to be everywhere the Bunya name is mentioned. Starting with a shoot for the upcoming series of the critically acclaimed SBS TV series *The Food Lovers Guide to Australia* held at Witjuti Grub Bushfood Nursery, an informed workshop at Northey Street City Farm being held on

Sunday 29 February to France where John's been invited to talk at the Nice Hospitality College.

BUSHFOOD NURSERY HOSTS TV FOOD SHOW

Award winning and highly acclaimed SBS TV series, *The Food Lovers Guide to Australia* filmed a show for it's upcoming series at Witjuti Grub Bushfood Nursery on Monday 9 February.

Owned by QBA members Graeme White and Veronica Cougan the picturesque property is located at Kenilworth.

TV co-host Joanna Savill attended the shoot and also produces the show. The show was filmed against a backdrop of Bunya Pines Veronica and Graeme have been successfully growing on their property.

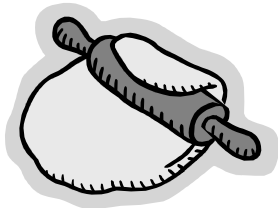
Indigenous chef Dale Scott prepared native food specialties. In addition, John Wrench gave an informed presentation about the importance of the Bunya Pine and not least Graeme's comedy relief will ensure high ratings for the show I'm sure. See website www.sbs.com.au/foodlovers for details.

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PRESTIGIOUS COOKING SCHOOL INVITES QBA MEMBER

Co-owner of Galeru, Martha Shepherd has been invited to present a class at the high-profile cooking school at Black Pearl Epicure, Brisbane on Thursday 18 March, 6.30pm - 9pm. The cost is \$75 and Martha will be conducting a demonstration class using rainforest fruits and other native ingredients. Enjoy a range of meals prepared and served at your table. Wines are also included.

**For bookings contact
Vicki Bright on
07 3257 2144.**



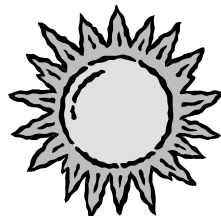
FRENCH CONNECTION

John Wrench has been invited to deliver a weeklong series of 'Bush Tucker' workshops at the Nice College of Hospitality on the French Riviera on 5th - 20th October. Dale Scott, indigenous chef from the Sunshine Coast

has also been invited to prepare a welcoming banquet for 150 important guests of the French food industry. Funding for the trip has to be raised by John Wrench, so anyone offering support towards John's trip is welcome to contact him on 07 3256 3310.

NATIVE VEGETATION RESEARCH AND DEVELOPMENT PROGRAM

www.lwa.gov.au/nativevegetation. The third native vegetation update from the Native Vegetation R&D Program is available on the above website. The update is written specifically for editors and communicators and distributed to those involved with publications about managing native vegetation in Australia.



Editor's Desk

As a new member this has been a great opportunity to learn about QBA members and realise the large contribution our members are making to the region and the native food industry.

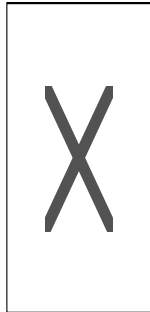
The Bulletin is now a well-established communication thanks to the work contributed by the previous Editor, David Haviland.

As discussed in the February QBA meeting, there is an opportunity to extend the distribution. Members are encouraged to submit details of any contacts in the wider industry including government bodies, media and food establishments. Our Treasurer Anne Osborne (thankyou also to Doug Brownlow for information provided) has been working hard on investigating the re-establishment of the QBA website with our own domain name. Currently our website is at www.geocities.com\qldbushfood.

The possibility of having the Bulletin available on the website and any QBA members' websites will ensure the reach of our readers is maximised.

www.geocities.com\qldbushfood

**EVENTS – looking
for something to do?**



**AUSTRALIAN ON-
LINE FARMERS
MARKET SEMINAR
Thursday 1st April**

Free seminar organised by the Australian On-Line Farmers market which brings together buyers and sellers in a single Australia wide web site
www.farmersonlinemarket.com

Hear from several innovative producers about how they've added value to their food products and are successfully marketing directly to their customers. QBA member Martha Shepherd from Galeru has been invited as a guest speaker.

Time : 9am - 12.30pm
**DPI Conference Centre,
Toowoomba.**
Contact Graham Wilson
DPI Rural Information
Specialist
T: 07 46881347

**NOOSA LONG
WEEKEND FESTIVAL
Sunday 20th June**

Eats at Eumundi restaurant is participating in the high-profile arts and food event again this year. Restaurant owner and QBA supporter Wendy Birrell has kindly offered any QBA members the chance to participate by setting up a stall. **Contact Wendy for more details on 07 5442 8555.**

**GALERU FIELD DAY
Sunday 16th May**

Galeru is staging a Field Day providing a forum for growers who are looking to diversify into native plants. The event will provide a comprehensive overview of the native food industry and most importantly supply valuable contacts.

A highlight of the event will be the talk by Rus Glover from Woolgoolga Rainforest Foods NSW - Regional Resources Management Facilitator North Coast NSW. Talks by various speakers will be held at the Cooroy Memorial Hall followed by a tour of the Galeru Orchard and lunch featuring rainforest ingredients.

**Ticket price: \$75 individual
\$100 couple.**
Time : 9:00am - 3:30pm
Bookings : 07 5442 5945

**NEXT QBA
GENERAL MEETING**

Sat 1st May 2004
9.00am Committee meeting
9.30 am General meeting

The location is:
Downfall Creek Bushland
Centre, 814 Rode Rd,
McDowall

We ask that everyone pay \$1.00 to cover tea and coffee AS WELL as their products/produce.

Fundraising Luncheon

**INDIGIES TUKKA
BOX CAFÉ**

Monday 22 March 2004

17 Runnymede Road
Capalaba Qld 4157

Fundraiser for John Wrench to attend Nice Hospitality College in France in October 2004

E: tukkabox@hotmail.com
T: 07 3821 1603
M: 0439 914 631



www.geocities.com\qldbushfood

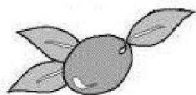
MEMBER PROFILE: DAVID HAVILAND, CO- OWNER GALERU

Anyone who has met David knows what a charismatic character he is with a huge amount of energy. David's varied life ranges from being a jackeroo in the Kimberley, where he was first introduced to 'bushtucker,' to working with the Department of Native Affairs in New Guinea on patrol, before embarking on an acting career in film, television and theatre in America.

His interest in bush foods began when he met his partner Martha who has had many years experience in the food industry has been developing phenomenal baking products and sauces using Australian rainforest ingredients. In David's spare time away from running his rainforest orchard in the Noosa Hinterland, he is at work as a writer on one of his manuscripts.

David became an Australian citizen two years ago and is deeply committed to developing what he regards as a future major industry providing employment and

alternative source of income for people on the land while having an enduring positive effect upon our environment.



BUSHFOOD BULLETIN – NEW DIRECTIONS

At our last QBA meeting it was agreed that we should raise the profile of our organisation in order to provide spin-off benefits to you, our members. The main way we identified was to broaden the distribution of this Bulletin.

Along with this broader distribution we are now encouraging advertising at the following rates:

- ☛ **QBA paid up members**
– 1 free advertisement per bulletin (approx business card size with editor to determine final size subject to editing)
- ☛ **All Others** - \$20 per advertisement per bulletin (size as above)

To place an advertisement, contact the editor.

If you know of someone who you think we should send a copy of our Bulletins to, please contact the editor.

Queensland Bushfood Association (unincorporated) "QBA" Application Form

Your Name/s

.....

Postal Address

.....

.....

Ph

.....

E-mail

.....

Web

.....

Contact by: email post

Enclosed is \$20 cheque/money order for the member type:

individual family
corporate

Make my contact details available to QBA members:

yes no

Add my website (email if no web) to "Member Links" on the QBA website:

yes no

I agree to abide by the rules of the Association, as outlined in its Constitution.

Signed

.....

Date

.....

Mail to: Anne Osborne
Treasurer QBA
97 Bliesner Rd (MS 21)
Obum Obum Qld 4309

www.geocities.com\qldbushfood

**Weewalk
Bushfoods**



www.weewalk.com.au

t: 07 5464 6667

f: 07 5464 6645

e: weewalk@bigpond.com

specialising in native foods such as finger lime. Jenni and Rob Weekes are the owners and caretakers of Weewalk Bushfoods. There are up to 45 organically grown varieties of Australian Native Bushfoods. Inquire about informative workshops held at the historic property on the slopes of Mt Walker



www.galeru.com.au

t: 07 5442 5945

f: 07 5442 5946

e: galeru@bigpond.com

*Taste of the rainforest
Whole rainforest fruit sauces & baked products*

Galeru wants to know if anyone is growing or harvesting native figs, tamarinds & Achronychia oblongifolia. Please contact David Havilland or Martha Shepherd.

Rainforest Liqueurs

Aust. indigenous indulgences
16 varieties of Liqueurs produced from fruit, flowers and foliage of native plants. Try the outstandingly intense wattle liqueur capturing the essence from the flower of the zigzag wattle (Acacia marcradenia)
Sizes: 150ml, 250ml or 375ml
Contact John R King
e: jrmrk@bytesite.com.au
t: 07 3284 2202
07 5435 2202

**WITJUTI
Bushfood Nursery**

Specialising in quality native bushtucker plants for the home grower and commercial growers. Varieties selected for their superior fruiting and leaf qualities. Nursery open by appointment.
264 Walli Creek Rd
Kenilworth Qld 4574

Graeme White & Veronica Cougan
07 5446 0264



Eden Bush Foods of Brisbane have 'Davos' for sale - frozen and with seed - grown on our polycultural plantation at Camp Mountain north east of Brisbane. Enquiries welcome! Contact Doug Brownlow on edenbf@powerup.com.au
Fax : (07) 3289 1329
Phone: (07) 3289 1245 or
Mobile: 0439 716 365



Boxes

Beautiful gift boxes filled with luxurious Australian products made from or containing native Australian flora and/or fauna.

For further information or to be placed on our special mailing list contact

Anne Osborne

boofanugs@hypermax.net.au
mobile: 0409 898 715

Eats at Eumundi

Renowned restaurant located in the heart of historic Eumundi
Innovative menu featuring native foods. Current menu features semi-dried tomato polenta cake with sandpaper fig compote & lime sour cream
Deli section includes local products and native foods. Owner Wendy Birrell is a QBA supporter
Open :
Breakfast & lunch 7 days
Dinner Thursday evenings
Licensed & BYO
E: eatseumundi@optusnet.com.au
T: 07 5442 8555
F: 07 5447 0016

**ROUND LIME &
FINGER LIME FRUIT**

For processing into a range of marmalades, cordials, syrups, etc. Round limes (*Citrus australis*) & Finger limes (*Citrus australasica*) frozen 1kg packs. Quantities for wholesale only. Discounts available for purchases over 10kg.

Byron Bay Native Produce
Phone: 0421 749 352.