

MAY 2004

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TIME IS RIGHT FOR CHANGE

Peter Corish National Farmers Federation (NFF) President was interviewed by George Negus on his ABC TV program on Wednesday 19 May.

It was interesting to note the main priorities of the NFF are "Natural Resource Management" and development of new, innovative markets. As George Negus suggested, the Native Food industry would be an example of this and Peter agreed.

Later in the program reporter Alex Tarney presented a segment on "re-discovering" Native Foods and interviewed Eva and Warren Jones, growers in Adelaide, Wholesaler Andrew Beal and restaurant chef Ray Mauger.

SHARING KNOWLEDGE ENSURES SUCCESS

Galeru founders and QBA members, Martha Shepherd and David Haviland hosted a Field Day on Sunday 16 May at the Cooroy Memorial Hall. The whole event was a great success and very professionally run.

The aim of the Field Day was to encourage farmers to diversify or landholders with acreage to consider earning a living from planting native food plants.

It worked, over 50 people attended from far-reaching parts of Qld and NSW

proving strong interest in the native food industry.

The events agenda was jam-packed and split into 4 parts – guest speakers, field trip to Galeru property, lunch including question time and a trade show display.

Martha opened proceedings with a moving speech about her and David's strong beliefs of returning native plants to the land - a view I'm sure reflects the fundamental beliefs of the QBA.

Martha has many years experience in R&D of food products including previously holding the position of Director for International Operations of a major US food corporation.

Sharing her knowledge on products she has developed in Australia using rainforest species, Martha also outlined criteria and standards that must be adhered to by those who wish to develop products of their own.

Keynote speaker Rus Glover, Regional Natural Resource Management Facilitator for the North Coast of NSW, has been a horticulturalist and nurseryman for 30 years, holds a Masters of Natural Resources Degree (UNE) and has developed a variety of *Syzygium leuhmannii* (Glovers) that produces excellent yield within 3

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years. Rus gave an in-depth presentation with a slide show of before and after shots of his property.

DPI Industry Development Officer Wendy Thorsborne presented an informative address on a critical issue to all growers : Chain of Supply.

David limited his address to his motive for setting up the Field Day event : *Need for Supply*. Such is the demand for Galeru products he cannot furnish the amount now required from many opportunities.

John King QBA member from Rainforest Liqueurs also gave an informative talk regarding species he harvests "in the wild" from his property to make his products.

A tour bus then transported everyone to the Galeru property. David hosted the tour, openly sharing his experience and knowledge gained over the years.

Returning to the Cooroy Town Hall for a gourmet native food lunch, with refreshments, the room was abuzz with enthusiasm and ideas.

With official proceedings over the delegates were free to mill through the stands manned by various members of the native food industry including QBA members, Rainforest Liqueurs and Witjuti Bushfood Nursery.

ABC RADIO SPREADS WORD NATION-WIDE

Rainforest Liqueurs owner John King would not have envisaged that one interview for ABC radio would spur radio interviews across the country.

Initially an interview began with the Sunshine Coast station, then another followed at the Gold Coast was picked up by Newcastle, across to WA country region and also to Perth and back to Darwin.

One of the WA journalists had been sent a Rainforest Liqueur product and was looking forward to interviewing John before.

LANDCARE ALLIANCE

Rainforest Liqueurs held an Eco Tour at their property as part of Barung Landcare's annual Wood Expo on the May Long-weekend. 18 attendees participated in the 'Wild Food and Liqueur Buffet'.

John and Mary King prepared an extensive degustation menu matched with their Rainforest Liqueur's.

The menu showcased local dairy produce, such as Ricotta baked with Honey Roasted Macadamia nuts and glace Kandetal (Citrus glauca) or Cow and Goat bries dipped in mixed native herbs.

The highlight would have to be the range of fresh seafood dishes such as

Crab-filled Mushrooms with Tassie Pepper Leaf or Redclaw in Lemon Wardnee Aspic.

GROWING COMMUNITIES PROJECT

QBA Secretary, Dick Copeman is working on the Growing Communities project with the Northey Street City Farm (NSCF). The funding was obtained from Qld Health's Promotion Foundation for programs aimed at improving the nutrition and health of school age children.

The objectives are to help facilitate the development of school gardens in two schools in lower-socio economic areas of Brisbane's northern suburbs while involving the community, teachers and students in the gardens.

The designs may include native food plants and it is intended that cooking and eating the produce from the garden, including native food, will also be a feature of the project.

LEMON MYRTLE MONOGRAPH

Toona Essential Oils P/L founders Dennis Archer and Rosemary Cullen-Archer are one of the pioneers of the native food industry.

Installing the first commercial plantation of *Backhousia citriodora* - Lemon Myrtle in 1991.

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Dennis and Rosemary planted over 200 Australian native trees and shrubs to assess their viability for commercialisation as either essential oil producers or native food supplies.

Rosemary, a primary school teacher, has been an organic farmer since 1985 and Dennis is a retired geologist.

Dennis has recently published a technical monograph on *Backhousia citriodora*. The book is a comprehensive work spanning 100 pages and over 45 cover illustrations.

This is an important literature resource for the native food industry which includes both scientific and practical information.

The wide ranging content will appeal to a range of readers from academics, students and farmers to essential oil buyers or the home gardener.

Editor's Desk

While researching my speech to present at the Galeru Field Day I made some revealing discoveries about the education options for young apprentice chefs. TAFE offers native food courses as part of the chef apprenticeship curriculum.

However, young chefs are unaware that these courses are available at TAFE therefore leading to low attendance. Compounding the problem

is that TAFE finds it difficult to recruit knowledgeable lecturers for the courses.

Young chefs have great enthusiasm to learn and creativity using their knowledge to experiment with new food dishes that inspire them.

To give an example, in Tuesday's *goodlife* section of the Courier Mail, on 25 May, featured a full page interview about 22 year old chef Luke Keating. He was being credited for success in achieving head chef position at Airlie Beach's "hippest eatery", Armada Lounge Bar and Restaurant. In addition to the article, Luke supplied dishes from his current menu, notably being, *Lemon Myrtle and Cardamom Ice Cream with Gingerbread, Saffron and Passionfruit*.

Most beneficial of all, by young chefs like Luke, endorsing native foods, they are able to create a *new and fresh perception* of native foods and acceptance into the *domestic mainstream food* industry. All the advertising dollars of MacDonaldis couldn't pay for that kind of publicity!

EVENTS - looking for something to do?

GROWING BUSHFOODS

Saturday 28th May
QBA Secretary Dick Copeman will host an

informative and practical event to growing bushfoods at Northey Street City Farm, Windsor, Brisbane. Learn which bushfood plants are suitable to grow in Brisbane and tips on propagating, growing and harvesting bushfood plants. Cost : \$20 NSCF members \$25 non-members NSCF
Contact Dick on 3255 0731.

EUMUNDI FOOD FEST

Sunday 20th June

The Eumundi Food Fest is an official part of the high-profile arts and food event, the *noosalongweekend* again this year. Eats at Eumundi, restaurant owner and QBA member, Wendy Birrell, is the Eumundi Food Fest Coordinator.

The day's event is packed including a Farmer's Market and many food presenters giving demonstrations.
Contact Wendy for more details on 07 5442 8555.

QBA ANNUAL GENERAL MEETING

Friday 6th August 2004

Arriving at 5:00pm for 5:30pm start of the AGM Special guest Alison Cotes, journalist of the Courier Mail, Good Life section, recently published (Tues 20 April 2004) a whole page expose on the Indigies Tukka Box Cafe fundraiser for Dale Scott and John Wrench to France in October for the Nice

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Hospitality College conference.

The feature also included Weewalk Bushfoods and other QBA members giving excellent exposure to the native food industry in our region.

The location is:

Downfall Creek Bushland Centre, 814 Rode Rd, Cherside West

Please bring some food (native food if possible) and drinks to share at 6:30pm after the meeting. RSVP to Dick Copeman, Secretary, QBA, Ph 3255 9731, Fax 3411 5530.

We ask that everyone pay \$1.00 to cover tea and coffee as well as some special food or drink to share.

MEMBER PROFILE

-DOUG BROWNLAW

Doug and Kath Brownlaw are founding members of ARBIA in 1995 and have been QBA members from the early days. Both are employed in a range of other work: Doug is a university lecturer and Kath a counsellor.

Doug and Kath established "Eden", home to their Eden Bush Food business, 22kms north-west of Brisbane, at Camp Mountain.

In 1994 they purchased a 2 hectare block, once a banana farm then dry dairy run. They cleared it and established some 600 rainforest species to

regenerate biodiversity before planting another 600 assorted native food trees.

When Doug purchased land at Camp Mountain it was just 'on instinct' without realising where it would lead him today.

Doug believes this interesting journey started with his connection to the land.

It's in his blood after all, coming from a family who owned NSW's second largest poultry farm during WWII and later in the 50's Doug's father purchased 1200 acres at Putty to pioneer the apple growing industry.

But what altered his direction from continuing traditional farming methods?

It was Doug's life-long fascination with the ecology of rainforests which he began researching during his long-spanning earlier career as a geography teacher.

It was a chance meeting with Jack Mitchell, of Samford, promoter of rainforest regeneration, who introduced Doug to John Wrench, QBA member and leading native food authority. These events spurred the idea to take his regenerated land to another level by incorporating native food plants.

It now seems prophetic that Doug's daughter gave a copy of Tim Low's native

food book to her father many years before any of these events took place!

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

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**Weewalk
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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



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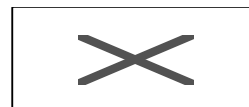
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e: galeru@bigpond.com

Taste of the rainforest

Whole rainforest fruit sauces & baked products

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



**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

Eats at Eumundi

Renowned restaurant located in the heart of historic Eumundi

Innovative menu featuring native foods. Current menu includes semi-dried tomato polenta cake with sandpaper fig compote and lemon myrtle sour cream

Deli section includes local products and native foods. Owner Wendy Birrell is a QBA member

Open :

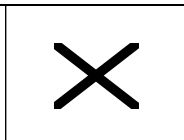
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