

**SUMMER 2005**

**February**

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### **Peak Body Update**

Dr Maarten Ryder is a leading scientific researcher specialising in native food plants for the CSIRO in South Australia. Last year RIRDC had planned to close their native food website due to the end of a contract when Dr Ryder campaigned for CSIRO to take over the role. This led to RIRDC funding CSIRO to establish a new website late last year.

The website has been an early success with the professional design and extensive planning obviously contributed by the CSIRO team. Jan Mahoney designs and maintains the site on a regular basis which is vital for any website to be current.

Most importantly the site enables suppliers in the native food industry to list their business services categorised by region.

On 1 February this month, the website issued a media release regarding the exciting developments of the 'steering committee' which will help form a new peak industry body in 2005.

The 'steering committee' was established at the New Crops Conference last September held at Gatton Campus for the University of Qld.

*The Bulletin* interviewed one of the founders of the 'steering committee',

Sibylla Hess-Buschmann who strongly expressed the basis of the Committee was to encourage membership from all sectors of the industry. This is the key to leading the industry forward in a unified and democratic way and is where other proposed peak body formations have failed in the past.

The developments of the 'steering committee' to date have been developing draft policies. The next step is to present this information and a proposal for the structure of the new peak body at a conference in mid-2005.

To keep updated on further progress keep checking the website [www.clw.csiro.au/native\\_foods/steering](http://www.clw.csiro.au/native_foods/steering). *The Bulletin* will continue to follow this campaign in future issues.

### **Le Conte de la Côte d'Azur**

Leading native food authority and QBA Committee member, John Wrench returned from France in October last year.

Invited by the Hospitality College of Nice, on the French Riviera, John headlined a series of workshops about Australian native foods over 2 weeks.

The success of the event resulted in a leading chef from the South of France making an order for native

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foods to supply his restaurant.

To read more about adventures such as - driving along the famous winding roads outside Nice to hilltop villages and enjoying the majestic views of the ocean below while feasting on lunches prepared by one of the Director's of the College - a full diary of events and insights will be available from John very soon...

### **RIRDC Rural Woman's Awards Recognition**

Anne Osborne, Secretary and a founding member of QBA who also runs her business *Boofanugs Boxes* while holding position of Executive Manager for Q Invest Limited, has been awarded a finalist position in the RIRDC Rural Women's Awards 2005.

Now in its sixth year, the Award is offered in all states and territories.

The recognition of the Award is designed to revitalise and capitalise on the talents and skills of rural women and encourage greater diversity and management.

The Queensland winner will be announced at a glittering ceremony in Brisbane on Friday February 4<sup>th</sup>. The Award provides a Bursary of \$15,000 and a scholarship to undertake the Australian Institute of Company Directors course

in Canberra, for the winner and \$5,000 for the runner-up to both develop a project.

Anne will apply her project funds towards native Australian crops and products to achieve recognition as viable agricultural industries and gain widespread acceptance by consumers in both Australia and overseas.

Although export opportunities for native products are increasing, interest at home in Australia remains low. Anne's RIRDC Award project involves building on the existing body of research about these industries and further investigating ways to overcome the lack of domestic demand.

The other Queensland finalist, Delphine Bentley, a Property and Environmental Planner with the North Australian Pastoral Company based in Brisbane plans to use the RIRDC Award to undertake a study tour of Japan and the European Union to investigate the adoption of corporate social responsibility (CSR) practices by the beef/red meat producers in these countries.

Primary Industries and Fisheries Minister Henry Palaszczuk congratulates the 2 finalists and believes both women are making

important contributions to the development of their respective industries in Queensland.

The QBA would like to congratulate Anne and whatever the outcome on Friday night, we believe Anne's work within the native food industry will create major advancements to the benefit of all.

[www.ruralwomensaward.gov.au](http://www.ruralwomensaward.gov.au)

### **QBA member represents QLD govt advisory Committee**

New Minister for Environment, Desley Boyle MP, thanked QBA members Col Walpole and Graeme White for submitting their resumes last year to be considered for the Protected Plants Management Advisory Committee (PPMAC). Unfortunately only one QBA member can be selected to join the Committee.

The QBA would like to congratulate Graeme White for his selection by the Department of Environment and also express great thanks to Col Walpole for applying as a representative of the QBA.

Both QBA members have extensive knowledge in the areas of plant management, control and trade. These skills were highly favourable by the Department in forming the Advisory Committee.

The function of the PPMAC is to provide the Minister with advice on a range of issues concerning the conservation and management (trading and keeping) of native plants in Queensland.

The Minister may consider the advice of the Committee when formulating and/or evaluating policies and procedures which relate to the protection of native plants in Queensland.

Twelve organisations are represented in the Committee including the Nursery and Garden Industry Queensland and the Queensland Conservation Council.

The Committee meets twice a year in Brisbane and we look forward to sharing Graeme's information regarding the issues and projects formed by the Committee.

### ***FATE book launch***

In October last year, member of FATE (Future of Australia's Threatened Ecosystems) published a book 'Going native'. It pulls on a very readable argument that Australians should embrace their native flora and fauna and finally come to terms with the reality of living on a continent.

The book is available in all good bookshops and the Program Manager for FATE,

Peter Ampt, was recently interviewed on ABC Radio National last December.

Mr Ampt confirmed the organisations belief of the possibility Australians will all be eating native food in the future is interesting discussion for the QBA members.

[www.fate.net.au](http://www.fate.net.au)

### ***10<sup>th</sup> Anniversary Event - Barung Landcare Eco Tour***

The 10<sup>th</sup> anniversary of the unique event now called the *Maleny Wood Expo* will be held on Labour Day weekend.

A special Eco Tour will be held as part of the celebrations on Monday 2<sup>nd</sup> May. The Eco Tour was a great success last year and will feature three visits comprising of a Redclaw farming property and organic fruit and vegetable property.

Finally the highlight of the tour will be held at Rainforest Liqueurs, run by QBA members, John & Mary King.

Tour guests will sample Rainforest Liqueurs with tastings of native food to compliment. What better way to spend a beautiful day in the Mary Valley at Kenilworth. Check the website closer to the date, for further details

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

### ***Editor's Desk***

The Management Committee is very excited to present the launch of the QBA website design to members at the next General Meeting on Monday night, 7 February.

Web designer Dale Steinhardt was recommended by Chair, Doug Brownlow. Both Doug and Dale worked together at the QUT Carseldine Campus.

The purpose of the website was to increase communication within the Association by posting important documents for access to all members and updating the website regularly to enable members to be informed on current issues.

Another important role of the website is to have a visual presence within the native food industry and provide a comprehensive list of native food suppliers to link growers with Restaurants and Food Wholesalers/Distributors.

*QBA members will be notified shortly when the domain name has been finalised and the website address.*

### **QBA GENERAL MEETING Monday 7<sup>th</sup> February 2005**

Arriving at 5:30pm for 6:00pm start of the meeting. Planned finishing time 8:30pm

This meeting will be held in the **public foyer** of the Downfall Creek Reserve building as the usual meeting room is booked by the Lions Club.

**The location is:**

Downfall Creek Bushland Centre, 814 Rode Rd, Chermside West. Please bring some food (native food if possible) and drinks to share after the meeting. RSVP to Lynne Paterson, Secretary, QBA, Ph 07 3216 4335, email lynne\_paterson@hotmail.com We ask that everyone pay \$1.00 to cover tea and coffee as well as some special food or drink to share.

**MEMBER PROFILE**

**-JULIE MASSEY**

Julie's life seems to have come full circle as she returns to the area of 'Frazer View' where she grew up after many years abroad.

Julie's childhood memories were formed from the carefree freedom of exploring bushland forests. And much to her parent's horror - eating anything in the bush that that looked enticing to a small child's inquisitive mind.

In her adult life, Julie's interest in food emerged and started by owning French restaurant *Jean Pierre* in Spring Hill, Brisbane.

Life took another turn by relocating overseas and living in Malaysia and Singapore for 7 years and then over to the Continent

to live in Italy for the last 1 ½ years.

It seems natural that Julie would go on to become a successful published author of fiction and non-fiction. These books included editing and co-writing cookbooks, drawing on her extensive food knowledge.

From her travel experiences Julie believes the greatest opportunities for Australian native foods exist in Singapore where the multi-cultural society embraces a wide range of Australian products readily available to the general public.

Now back home, Julie's future, offers many plans for developing native foods and promoting food tourism in her region.

She's in good company with the *Obum Obum* property, owned by QBA Treasurer and Boofanugs Boxes proprietor Anne Osborne and Weewalk Bushfoods owners, Jenni & Rob Weekes as neighbours.

Julie looks forward to revegetating her 165 acre property and interacting with other QBA members to seek advice on native food plants grown in her area. With Julie's extensive international food and writing experience we look forward to welcoming her home.

**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:** Lynne Paterson  
Secretary QBA  
PO Box 120  
Hamilton Qld 4007

## Weewalk Bushfoods



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

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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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Renowned restaurant located in the heart of historic Eumundi

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