

Message from the Chair

Welcome to the Autumn Bulletin—and let us hope for more benign conditions along with cooler temperatures. It has certainly been a challenging summer season in many parts of Australia, but I was relieved to hear that Cyclone Yasi had spared our rainforest fruit growers on the Atherton Tableland this time.

First, if you haven't looked at the ANFIL website lately—please do so! With the help of La Vergne Lehmann, a tremendous resource of information contributed Chris Read, Rus Glover and Sibylla Hess-Buschmann is finally making its way there. More material will be added over the next few weeks. Go to the ANFIL homepage, select the 'Flavour of the Month' drop-down list from the menu options across the top, and check out the new information being added.

Our Research Committee has been very busy with the completion of this year's RIRDC funding round. I am delighted at the outcome for our industry, as three of our native food priority projects were approved by the New Plants Program Advisory Committee to go forward from July 2011. Of particular importance is the first ever 'stocktake' of our industry. We will keep you informed on all of these projects as they proceed, but I want to encourage each of you to participate in the stocktake to make this the kind of meaningful benchmark that we all need and expect.

In addition, RIRDC's Indigenous Program will bring together 5 researchers working on Kakadu Plum, and critical research will be undertaken on Myrtle Rust. You will find more information on the threat of myrtle rust elsewhere in this bulletin and also on the ANFIL website.

In November, we plan to hold the ANFIL AGM in Alice Springs in conjunction with the Desert Knowledge Symposium--which has been rescheduled from last year. The program will be outstanding and will include the option of a tour to see some of our key Central Desert species and industry participants—something I can't wait to learn more about. More details coming on this, but please mark your calendar and plan to join us in the Alice in November!

Martha Shepherd
Chair



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This Information Bulletin is issued by
the Board of Directors of ANFIL,
to inform individuals and industry groups of
developments related to ANFIL's charter.
www.anfil.org.au

And now for something a little different... The Art of Eating native Food

Something a little different on the agenda next March 2012. We are planning an art exhibition featuring our native food plants by Australian botanical artists and Indigenous artists. Two vastly different styles; each plant will be depicted botanically as well as from an indigenous point of view. The exhibition will be held in Melbourne and as well as the paintings there will be talks and cooking demonstrations....we'll keep you posted via our website and newsletter on exact dates and venue.....for more information contact jude.mayall@anfil.org.au

Membership News

This Bulletin ANFIL would like to welcome new members to the Industry Body.

- Gerry Noon from South Kolan in Queensland
- Linda Banbury from Centre for Phytochemistry and Pharmacology at Southern Cross University in Northern NSW.
- Jock Zonfrillo from Henley Beach in South Australia.

Also welcome back to Dawn Bennell representing Prom Country Bushfoods Association from Victoria.

Rus Glover
ANFIL Membership Officer

RESEARCH UPDATE

New Native Foods Scholarship Honours ANFIL Foundation Member

It is with much pleasure that RIRDC is in the position to announce the "Inaugural RIRDC/Hess-Buschmann Research Scholarship for Native Foods." Funded by RIRDC and in recognition of Sibylla Hess-Buschmann's momentous contribution to native foods research and development, the establishment of this new scholarship seemed such an appropriate way forward for the industry. Appropriate to RIRDC in terms of developing an emerging industry such as your own where building research capacity is critical. Even more appropriate was this dedication to one of ANFIL's foundation members who had such a high regard for what research and development could do for their industry.

The very first recipient of this scholarship is Frances Gordon from Southern Cross University who is undertaking a PhD Study on "The reproductive and genetic distinction in the genus *Davidsonia*." Through this scholarship, Frances will be encouraged to engage actively with Davidson Plum growers specifically and with all of you at ANFIL more generally. She will be invited to discuss her research with you at industry forums, through your ANFIL bulletin, and where appropriate will be interacting with you to achieve industry relevant components in her research.

If you are interested in hearing more about Frances' research I will be more than happy to share her contact details with you.

RIRDC NEWS

Breaking news from RIRDC is the announcement of three new projects to commence in the 2011/2012 financial year. Michael Clarke will be undertaking a native foods industry stocktake and I am sure you will all be involved in this important industry activity. Chris Read will be leading a project in concert with our researchers at DEEDI in Queensland to complete the compositional data for the FSANZ Nutritional Calculator.

Jonathan Cornelius from James Cook University will be working closely with Davidson Plum growers in northern Queensland to address *Davidsonia* domestication: productivity constraints in Far North Queensland. I am sure Jonathan will be in touch with our inaugural research scholar and be drawing parallels with the NSW Davidson Plum growing experience. Industry are doing their bit both financially and in kind in relation to all of these projects.

RIRDC has also been busily beavering away in their response to myrtle rust. As your industry has been hit particularly hard by myrtle rust in lemon myrtle and anise myrtle and to a lesser extent with the ribberries we have been trying to respond as quickly as we can. Money has been made available to deal specifically with the problem, an emergency chemical permit is about to be released, and chemical control trials are about to get underway. ANFIL have been very fortunate to have the likes of Gary Mazzorana, Rus Glover, Maarten Ryder and Peter Entwistle leading the way and offering huge voluntary effort to this end.

I invite the researchers and industry players in all of the activities above to make submissions in the next ANFIL bulletin

Indigenous tourism, Let's taste the product!

By La Vergne Lehmann

Abstract for a special edition of the Rangelands Journal published by the CSIRO

While it is not a new concept to consider tourism enterprises combined with agrifood and culinary enterprises, there is still much to learn in the successful development of sustainable long term enterprises within indigenous communities in Australia.

It is well known that around 80 percent of visitors to Australia express a desire to participate in and indigenous cultural experience and that includes experiencing native food ingredients in their meals. Yet only 20 percent are currently fulfilling that experience. This does not include the possibilities of domestic tourism where Australian residents can include such experiences in their itineraries.

Evidence suggests native food ingredients are an essential link to the living heritage that is embodied in indigenous cultural experiences. It is evidenced in the landscape, the artistic and cultural life of people and how they present themselves and their narratives to their guests. This paper considers three international case studies of successful tourism and agrifood combinations that have provided ongoing economic and community sustainability for indigenous peoples.

This research has identified that established enterprises can gain by encouraging and assisting the development of complementary product, such as agrifood and culinary product. The larger and more diversified a

local tourism base becomes the more successful enterprises in the area can be. Melding tourism with other sectors ranging from restaurants with local cuisine, music, dance and story-telling through to arts and crafts, traditional medicine and speciality or niche agriculture can bring many benefits to a community where individuals are able to demonstrate different skills.

Tourism provides particular opportunities for local economic development in rural and remote areas where it can provide people with an alternative to moving to increasingly urbanized environments. However tourism must be market related. If community-based and other tourism development processes are not planned, implemented and managed according to market demands then the hard realities of failed or under-performing products will result in tourists simply not coming. This has been identified in the South African cultural tourism experience along with the need for this type of tourism activity to be woven into the fabric of the mainstream South African tourism product.

The overall picture for the combination of tourism, agrifood and culinary enterprises is positive. Building on a strong base in some areas will allow for strong product development and significant market outcomes that will provide a sustainable and strong economic future for many indigenous communities.

MYRTLE RUST UPDATE

ANFIL Research Committee and other members attended a R&D workshop at Wollongbar Research Station Northern NSW on 23 rd February 2011.

The Federal, NSW and QLD Agriculture Departments were in attendance along with Nursery, Forestry, Tea tree, Native Wildflowers Industry representatives, RIRDC and NRIA. Industry put forward several issues that need to be researched and these are listed below.

Production & harvest	<ul style="list-style-type: none"> - Understanding the life cycle and key environmental factors that impact on fungal activity - Seed/seedling susceptibility - Affects on new/flush growth – plant maturation - Flowering & flower susceptibility - Fruit – growth & formation; longevity - Soil reservoir - Sentinel plants including non-production species
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	<ul style="list-style-type: none"> - identified as hosts - Processing issues
Production long term	<ul style="list-style-type: none"> - Screening for resistance <ul style="list-style-type: none"> o Prioritisation of R&D <ul style="list-style-type: none"> ▪ Which industries & which species o Funding to achieve o Breeding mechanisms - Methodologies that could induce resistance - Environmental impacts
Chemical use & food safety issues	<ul style="list-style-type: none"> - Chemical selection - Biological/organic alternatives - Rates & frequency - Emulsifiers/wetters - Cost - Residues and withholding periods - APVMA approvals, data requirements & time to achieve - Food safety from a consumer perspective
OH&S and environment	<ul style="list-style-type: none"> - Spray frequency - Soil /water contamination - Plant build up - User exposure - Equipment use – especially for small orchards typically hand-sprayed - Chemical storage & record-keeping <ul style="list-style-type: none"> o Web-based service available via NRIA - Industry response to biosecurity issues
Quarantine / Phytosanitary issues	<ul style="list-style-type: none"> - Interstate movement between “red zones” and “red” to “green” zones - Intra-state movement between ‘red’ and ‘green’ zones - International phytosanitary requirements <ul style="list-style-type: none"> o Reasonable standards o Time & cost o Use as a trade barrier

Myrtle Rust has now spread to North Queensland (Cairns and Kingaroy) and continues to be reported along the NSW Coast with infestations on several Members properties.

Currently no Native Food Species have any registered chemicals to use against this fungal disease.

ANFIL has put in an application to APVMA for an emergency use permit for six chemicals that are known to be effective on rust species on behalf of Industry Members. Members will be notified when this permit has been granted.

ANFIL has also applied for a research permit to look at softer options for control, particularly with products that are certified organic.

Please keep a watchful eye out for signs of this disease and **Report** any suspected detection to the **Exotic Plant Pest Hotline 1800 084 881**

ANFIL members are also advised to subscribe to email updates prepared by the NSW Government. This can be done by visiting www.industry.nsw.gov.au/info/myrtlerust.

Sorrentos Consulting Chef – Regional native ingredients in harmony with island produce

By Ainsley Campbell

ANFIL director, Andrew Fielke has been appointed consulting chef for the Sorrentos Restaurant at the Kangaroo Island Seafront Resort, located in Penneshaw. Andrew is incredibly excited to be involved with a place with such excellent produce available to it, "I have been blown away by the amazing diversity of superb produce found on the Island" he says.

A new "Local Food Heroes" menu has been launched and offers holidaymakers and locals alike a superb selection of fresh local seafood including Rock Lobster, King George Whiting and Abalini (succulent farmed baby Abalone), through to South Rock Lamb.

The menu has a distinctly Kangaroo Island feel with dishes showcasing the very best produce available, and also features some fabulous Native Australian Flavours like Muntries, Samphire and Native Currants. Andrew will be travelling regularly to the Island to cook and conduct special dinners & cooking classes, along with regular staff training at Sorrentos.

Note from the editor – I am getting hungry just reading this....

Pepperberry Season Approaches!!

Once again, the Tasmanian Native Pepper berry harvest begins early in April, and as usual, one of the big issues - for end users, is the legitimacy of the supply.

In recent years there have been some quite serious thefts and illegal harvesting of berries - from private land and from State Forests and National Parks. Worst of all, there are one or two suppliers who care so little about the sustainability of the industry that they are prepared to chop down 40 year old trees to bash off the berries - see the accompanying photo, taken in NW Tasmania, on private land in late April 2010.

Fortunately, there are a few suppliers with proper harvest and management arrangements with the main landholders, so if you are sourcing dried berries from Tasmania make sure you aren't inadvertently receiving berries stolen or destructively harvested - ask questions, request written assurances or make your own enquiries!!





Mini Chefs and Master Classes By Ainsley Campbell

The Tastes of the Outback festival will soon be upon us (1-10 April) and the final program has been released with some further information about Andrew's involvement in the Mini Chefs and Native Food Master Classes events.

The Hawker and Quorn Area schools will battle each other for the ultimate 'mini chef' title on the 7th of April. Kicking off at 11am students will have an hour and a half to put their cooking skills to the test. Andrew, along with the school's teachers will be looking out for the most innovative and talented youngsters amongst the group...and those giving it their best shot to award the prizes to. It is sure to be a great day for the kids.

After lunch, Andrew will commence a 'Mini-Master Class' at 1:30 for the students and teachers to participate in, with some easy to follow and tasty recipes in store for the participants. It is hoped that the day will inspire the local children to what flavours and native ingredients are around them, and to try something new.

Andrew will also be conducting two additional Master classes on the 8th of April at 9am in Hawker and one at 3pm in Quorn. These classes are open to the general public and industry people alike, and are sure to be a valuable day for the food lovers amongst us.

Please contact Paula Osborn for more details:
Ph: (08) 8641 1444 Email:
POsborn@rdafn.com.au

Flinders Ranges & Outback SA
Regional Food, Wine, Music, Entertainment...



Bush Flavours at the Wild Lime

*Wild Lime Cafe, Blinman
1-10th April 2011*

The Wild Lime Café will feature dishes inspired by bush foods and flavours.

Menu items include Andrew Fielke's gourmet pies, homemade focaccia encrusted with saltbush dukka, selection plate with smoked roo or emu and the famous homemade wild lime chutney. To accompany your beautiful meal why not try a Queensland grown espresso coffee, wild lime tart, scones with locally made quandong jam and cream, or indulge in a regional favourite... quandong pie.

Enjoy the ongoing display and sale of Australian art and craft at the café whilst awaiting your selection.

Degustation Tour

*Port Augusta, Flinders Ranges & Outback
Water Cruises & Day Tours
Degustation Tour
1-10 April 2011*

A one of a kind, ground breaking culinary tour. We have worked with celebrated native food chef, Andrew Fielke, to create a tour that matches local food and wine to the landscape. You get to taste produce from the very land and water you tour on. Over 6 courses your tasting of local produce includes Yellowtail Kingfish, Spencer Gulf King Prawns, Saltbush Mutton, Red Kangaroo & Feral Goat all matched to Flinders Ranges Wines. The courses are arranged so you taste the produce from the

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th 4WD & Boat. A



Food Industry Limited
BN 80 123 156 105
PO Box 12

Membership Application Form

I wish to apply for membership of the **Australian Native Food Industry Limited** ("ANFIL"). My details are:

Member Type Individual
Membership is as individual members. Members can nominate to be listed on the ANFIL Website as an entity or Business below.

Full Name:

ABN/ACN (if applicable):

Nominated Representative:

ANFIL Web site listing Name:

Email Address:

Town/Suburb:

State:

Postcode:

Telephone:

Area Code:

Facsimile:

Area Code:

Website:

Member Category Grower Processor/Producer Marketer
Retailer Researcher/Student Other

Attached	<input type="checkbox"/> Cheque or money order for \$AUD165.00 (GST inclusive) (made out to Australian Native Food Industry Limited)
	<input type="checkbox"/> Direct Deposit. Details: BSB 037015 - Account No. 173026 in the name of Australian Native Food Industry Limited. Please reference with Mship "your Entity/Individual Name" . Direct deposit details need to be confirmed by email to: membership@anfil.org.au along with a signed copy of this form.

I agree to be bound by the rules of ANFIL which are contained in its Constitution of 12 December 2006, including as amended from time to time. A current copy of this document has been made available on the ANFIL website www.anfil.org.au. I understand that my membership details will be publicly available.

I require ANFIL to forward a tax invoice.

Signed Date

Please print, complete & post with cheque/money order or Direct Deposit details to the above address.

Note: Membership applications are considered at board meetings which are generally held monthly. Application forms not completed correctly or not accompanied by any requested documentation will not be accepted.

Enquires to the ANFIL Membership Officer.... Email: membership@anfil.org.au