



NGUMP
(BUSH
GRAPES)



BORRN (NATIVE BUSH ONION)

tribution alternatives. Most, however, lack funds for marketing and education and are still to instigate a strong Indigenous presence in the workforce.

Mike and Gayle Quarmby of Reedy Creek are pioneers in this regard, linking their native plant nursery with the desert lands of several northern Indigenous communities in South Australia.

Knowledge, skills, machinery, resources, and profits are shared amongst the various communities with the emphasis on developing sustainable growing and harvesting practices. Their program and financial investment now provides employment for many Indigenous men and women and brings new life to struggling communities.

The concept of eating Indigenous food off our land is an environmentally sustainable and ethically sound proposition. The concept that Indigenous communities be sustained and supported by the bush food industry is equally sound.

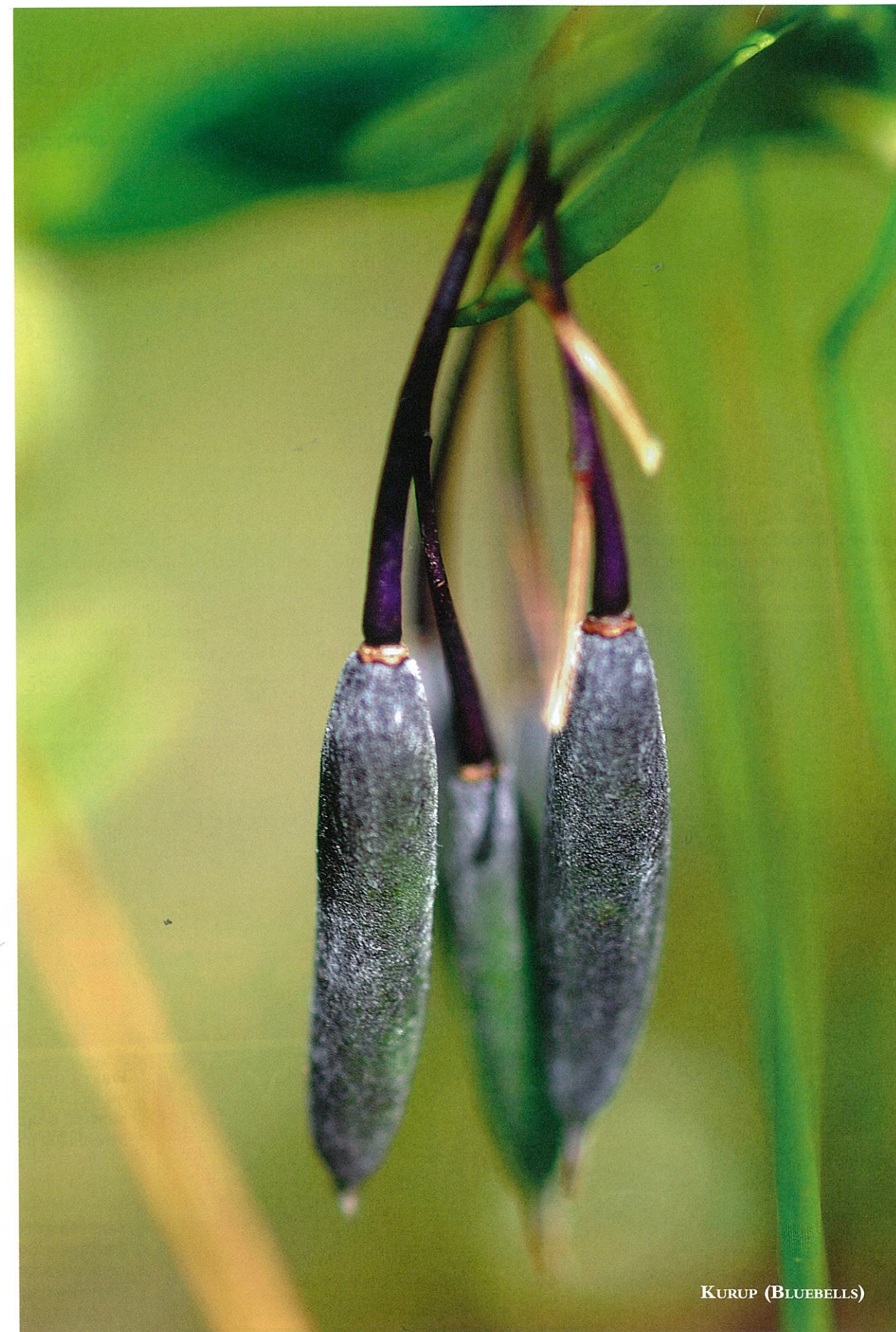
Carolyn Briggs, Indigenous Proprietor, Tjanabi

Restaurant, Melbourne, sums up her approach to Native Foods by saying, "we take responsibility for knowing exactly the path our food has taken, and minimising waste, to run a sustainable establishment. We will give back to the Earth that feeds us by supporting local produce, art and communities and promoting a holistic, eco-conscious attitude."

Australians have adopted foods from many cultures, and now it's our turn to offer something, beyond pavlova and lamingtons, in return. If we are to give as good as we get, then we need to give what is due to our bush food friends.

SOURCES:

- Australian Native Produce Industries, *The Native Food Industry in SA*, Anthony Hele, November 2001
- Australian Bushfoods Magazine online Web: www.ausbushfoods.com
- Tjanabi Restaurant Web: www.tjanabi.com.au



KURUP (BLUEBELLS)