

Annual Report, Slow Food Brisbane inc, 10th December 2017

At the end of 2016 the future of Slow Food Brisbane hung in the balance. With only three members on the committee and a falling membership, in November 2016 a Special Meeting was called and was attended by the Australian leader of Slow Food, Amorelle Dempster and an International Slow Food representative, Elena Aniere to try to reactive Slow Food Brisbane which had historically been a large and highly successful Convivium. At this meeting a committee was formed, and Slow Food Brisbane was reactivated. The initial committee was largely made up of long standing Slow Food Brisbane and some ex-committee members.

The newly elected committee members were

Position	Name
Leader	Noelene McBride
Secretary	Ian McBride
Treasurer	Ross Claxton
Committee	Mary-Anne Fraser
	Gerry Brady
	Christine Ling
	Myra Lowe
	Dawn Brady

Throughout the year other committee members were added as the need for a wider talent group emerged. Bruce White and Louise Thomas joined the committee.

Apart from the diverse slow food events of the year members of the committee have been active in exploring Slow Food philosophies and future possibilities. Gerry and Dawn Brady visited the International headquarters in Bra, Italy to discuss aspects of gastronomic science; Bruce White also meet with representatives of Slow Food in Bra to explore the concept of Slow Travel; Mary-Anne Fraser explored Slow Food Japan and met with and was hosted by Slow Food representatives; Noelene and Ian McBride met with the Slow Food representatives of Viterbo (Italy) to explore and taste local presidia.

Our web presence has been upgraded and is sustained by Myra Lowe who is also actively monitoring our face book presence to spread the word about the Slow Food philosophy. Bruce White is an active contributor to this and Twitter! Louise Thomas has co-created a You Tube presence with our youngest member, Olivia Lawson who is 13 years old. Christine Ling continues to display leadership in the Cannon Hill School Kitchen Garden Project that we sponsor. Our treasurer, Ross Claxton operates our accounts with due diligence and it is through his initiative that we are having our Terra Madre lunch at Food Connect. Dawn has been the liaison person for the event and has ensured all has gone smoothly. Dawn and Gerry have also been in charge of the wines etc so the committee are to be congratulated on a fantastic effort for 2017. As we move into 2018 and begin our planning, we take with us the knowledge we have gained as a re-activated committee and I am confident that with the addition of Wendy Downes from The Cheese Board to our committee we will create more links with producers and farmers.

Slow Food Brisbane has a membership of 53 and growing and the committee are eager to continue to offer a varied program that reflects the Slow Food themes and focus on

conviviality and food, agriculture, bees, family farming, biodiversity, indigenous foods, food waste, Ark of Taste and presidia as well as becoming involved in the Chef's alliance through committee member Mary-Anne Fraser who is a member of the International Chef's Alliance.

In 2018 Louise Thomas will lead an initiative to "grow" our youth membership.

2018 will also see us taking up the Noosa Snail of Approval process in order to spread the word and recognise producers, products and chefs who seek to use and publicise local product. We will offer members and friends a convivial, stimulating and varied program that continues to emphasis the Slow Food philosophy of Good Clean and Fair.

2017 at a glance!

Month	Event
March	<p>We started the year in March with a meeting dedicated to native stingless bees. From Ross West, we learnt</p> <ol style="list-style-type: none"> 1. They are endangered by loss of wild habitat 2. You don't have to notify anyone to keep a hive 3. They pollinate native and exotic fruits and trees 4. They are ideal for schools and gardens because they do not sting <p>There was lots of discussion over delicious food from Mary- Anne Fraser of Figs Catering.</p>
March	<p>Also in March, Slow Food Brisbane was proud to be represented at the Felton Food Festival. We were able to support the great work of the farmers of the Felton Valley who are trying to save their valley from a coal mine and also to be able to spread the message of Good, Clean and Fair food to likeminded people.</p>
April	<p>We decided to explore the breads and tourism in Puglia in April. This meeting was run in conjunction with the Dante Alighieri Society of Brisbane whose mission is to spread Italian culture and language throughout the world. Considering that the Slow Food Movement started in Italy it is a perfect match. We tried the pizza Pugliese cooked in a wood oven. Guest speakers were Bruce White and Ian McBride.</p>
May	<p>In May we travelled on a virtual trip to Japan thanks to Mary-Anne Fraser and Kerry and Cecelia Lanza who talked about travelling in Japan and in particular how artisan Yuba noodles are made. We managed to sample some of the tastes thanks to Mary-Anne's miso soup and noodles.</p>
July	<p>July for us was a high point. On Bastille Day, thanks to Food Bank who supplied the food, we had a wonderful meal and learned about the great work that Food Bank does. Thanks to the support of our member we were able to donate a significant amount to Food Bank, which they can expand to match needy families with food that would otherwise be wasted.</p> <p>Also in July we were privileged to be invited to Canon Hill State School to a lunch grown, prepared and served by the students from their school kitchen garden. Slow Food Brisbane has supported this initiative for the last few years</p>

August	<p>and we were repaid royally. It gives you a great deal of confidence in the future of Australia to see the next generation learning about the things Slow Food is passionate about.</p> <p>August was a busy month. The national Slow food conference was held in the Hunter Valley. Ian and Noelene McBride and Bruce and Caron White attended. It was a rich experience that focused on sustainable agriculture.</p> <p>In addition, we were present at the inaugural Seasonal Harvest Farmers Market at the Pullenvale Hall. It was a great opportunity to meet not only a lot of locals but also some great artisan producers who are passionately presenting their wares.</p> <p>Our next event was a taste workshop run by Wendy Downes and Ray the baker. They showcased local artisan cheeses from Wendy and artisan sourdough bread for Ray. We certainly sampled the Good but we also learned a lot about the Clean and Fair.</p>
September	<p>Q Roast sustainable coffee workshop was a Sunday morning event held in the premises of Q Roast, Stafford. It was organised by Gillian Poole and was a wonderfully informative and delicious morning with coffees and a brunch prepared by Ray the baker.</p>
October	<p>Menu for change Sicilian Lunch, a combined Slow food Brisbane and Dante Alighieri Lunch was a convivial event with 80 guests where chef Francesco discussed his food sources and his recipes. Matt Carri shared his Presida of Sicily and Ian McBride provided additional Ark of Taste and Presidia information from the Madonia Region of Sicily.</p> <p>Some of the committee visited Noosa Slow Food representatives to enjoy a convivial dinner and learn about the process for commencing the Snail of Approval process. In addition, we attended a fascinating talk from Nick, the forager who seeks out and prepares foods that include the local foraged product.</p>
December	<p>Terra Madre Day lunch at Food Connect. Bush tucker chef Dale Chapman has devised a menu to tantalise the taste buds.</p> <p>Our guest speaker, Michele Masher is actively engaged in saving and preserving what would otherwise be taste fruits and vegetables.</p> <p>Noelene McBride</p> <p>Leader Slow Food Brisbane Convivium</p>