

**Annual Report, Slow Food Brisbane, 24th February, 2020
Christchurch Milton.**

2019 has been another wonderful year for Slow Food Brisbane. Our current membership is over 60. The committee sits at twelve and is an amazing group of energetic, slow food focused people with very diverse talents. Pretty inspirational really and enables us to pursue several Slow Food projects simultaneously. The committee of new and long standing Committee members has been a real strength in terms of Slow food knowledge and understanding of what Good Clean Fair really means, as well as expanding networks to spread the word about the importance of protecting food biodiversity and valorizing primary producers and agriculture.

The committee and their areas of responsibility/ interest for 2018/2019 were:

Position	Name
Co-Leaders	Noelene McBride (Taste education; Newsletter, Snail of Approval project)
	Wendy Downes (Slow cheese; Snail of Approval Project)
Secretary (membership)	Ian McBride (membership; presidia)
Minute secretary	Louise Thomas (minutes; community gardens; Snail of Approval Project)
Treasurer	Ross Claxton (financial statements/Slow wine)
Committee	Myra Lowe (IT/ web site; Snail of Approval Project)
	Jamie Brailek (Slow meat; media/ facebook)
	Christine Ling (Cannon Hill School kitchen garden; food waste)
	Dani Phelan (school kitchen garden; food waste)
	Jayne Agaiur (school kitchen garden; food waste)
	Dale Chapman (Bush Tucker chef; indigenous foods)
	Tay Olsen (chef, urban gardens)
	Deb Lockyear (media, web site)

Slow Food Brisbane themes focus on bees, local food growers and small and family farmers, sustainable and regenerative agriculture, school kitchen gardens and community gardens, protection of food biodiversity, indigenous foods, food waste, Ark of taste, presidia, and expanding our Snail of Approval Trail (www.slowfoodbrisbane.com.au)

We aim to keep in touch with members and friends through emails, our web site and other media and most importantly, in person and around a table through food and dinners, tastings, through talks and events and visits that explore local food related and agricultural issues. Our goal is to showcase the importance of preserving diversity, to protect endangered species and to encourage all of us to Think local, Eat local and Value local.

To this end in 2019 we aimed to highlight local eating choices, sustainable and “regenerative” agriculture and to promote and support small scale farmers and producers thus heightening awareness of taste education through school kitchen gardens, indigenous foods, slow cheese, slow beef, slow coffee, pastured eggs and broadened our slow knowledge base through active engagement with community gardens, chefs and artisans etc.

We are showcasing diversity through the Snail of Approval Project where we value and recognise local producers, products and chefs and taste educators who seek to grow awareness of Good Clean and Fair Food and publicise local producers and product. This

initiative continues to evolve. Currently, we have 13 awardees, a mix of growers, producers, artisans, chefs and agricultural and taste educators so look out for them as the Snail's trail emerges. Look out for the snail sign. <http://slowfoodbrisbane.com.au/snail-trail-slow-food-brisbanes-snail-of-approval-recipients/>

Snail of Approval recipients:

Slow Cheese and affineur (thecheeseboard, Wendy Downes)
Slow Meat producers: Yajambee meats, Jamie and Gabe
Farmer: Arran the farmer from Millen Farm
Farmers: School Kitchen Garden: Cannon Hill State school through teachers Jayne Aguir and Dani Phelan
Producer: Backyard Bees, Peter Wood (bees and honey and hives)
Educator/ agriculture: Jenni Guse, Millen farm
Artisan: Nikki Ria: Chocolate maker
Artisan: Peter Schwenke Frolicking Goat /Cheese Producer (in process)
Artisan and fair trade: Q Roast Sustainable coffee roasters Leigh Mary and Lachie (Ray the Baker is part of Q roast) (in process)
Chef: Dale Chapman (Bush Tucker)
Chef: Rino Avellini, Pause Restaurant, Samford.
Chef: Andrew McCrae, Parliament House
Chef: Taita Olsen, Newstead Brewery

In 2019 Slow Food Brisbane was represented by two members at Slow Food International events: Wendy Downes (affineur) at Slow Cheese, Bra (September) and Dale Chapman (bushtucker chef) Indigenous Terra Madre in Japan (October). To be eligible for attendance at these events applicants are required to follow criteria and be able to demonstrate how they envisage the event will “grow their knowledge” and lead to global networks and subsequently how they propose to share the newfound knowledge locally and nationally. All applications are submitted to both the local Convivium and Slow Food International for final approval.

School Kitchen Garden Project: During 2019 Cannon Hill State School Brisbane and students and teachers at Vetralla School, Italy have continued a cultural and agricultural exchange with teachers Jayne Aguir and Dani Phelan at the helm assisted by the Italian language teacher, Natalia at Cannon Hill.

The year (2019) that was:

14th February Urban Farming at Newstead Brewery with Chef and Snail of Approval recipient Tay Olsen. (<https://slowfoodbrisbane.com.au/wp-content/uploads/2018/02/Info-Newstead-Brewing-Co.pdf>) who offered us an amazing and simply delicious locally sourced food and beer experience. Presenters from both the food **Little Acres** who grow mushrooms (<http://www.littleacre.com.au>) and the **Jane Street Garden**, West End that is a not-for-profit urban based community garden. (<http://www.janestgarden.org.au/what-we-do-bedford>) were inspirational and so knowledgeable.

24th March (Sunday) Pastured Eggs, backyard chooks, bagels and coffee held at Q-Roasters (Slow Food Brisbane Snail of Approval recipient).

Guest speakers: Stuart and Kristy (www.theproducepatch.com.au) talked about pastured eggs, the true free-range eggs, sourced from an ethical and sustainable farm. Georgina and her young daughter, Phoebe explored the benefits of keeping backyard chickens, the ultimate kitchen waste recycling system. Ray the baker supplied the bagels and shared his knowledge about and passion for organic bread making. Q Roasters, Lachie and Lee Mary (www.qroasters.com.au) who explained the importance of fair trade and the importance of sustainable coffee in terms of food biodiversity and Good, Clean and Fair...

13th May Dairying – the making of milk *with Farmer Gregie from 4 real milk!*

Farmer Gregie, of 4 Real Milk spoke passionately about the plight of dairy farmers that helped us understand what it is like to be a milk producer in an environment where price is a major driver for popular media and supermarkets.

7th July Farm Visit and tour of Strawberry and Finger Lime Luvaberry Farm, followed by mini local farm produce stalls and artisan product market. This “**Wild and Slow lunch**” at Mt Mee Community Hall showcased Yajambee Farms beef and the skills of Chef, Tay Olsen. The menu featured food sourced only from the Mt Mee region including: beef from Yajambee Farms, salad leaves from Blue Dog Farm; vegetables from Stoney Creek Gourmet Produce; and in the dessert, Gin from Lacey's Hill Distilling Co and strawberries from Luvaberry Farm.

15th August: Slow Food Brisbane and Dante Alighieri lunch at La Lanterna (<https://lalanternaredcliffe.com>), which is a Traditional Ligurian restaurant.

The food offered was traditional, from Farinata, which is the street food that is typical of Genova and is made of chickpea flour to focaccia that originated in Liguria. Onto traditional Genovese potato gnocchi and served with a pesto imported from Prà. This is where they grow the special basil to make pesto alla Genovese. The dessert was Sacripantina, which was invented and patented by a chef in Genova in 1851. It is a made of layers of sponge and different flavoured crema pasticceria. Another celebration of taste and traditional Genovese.

30th August. Bush Tucker Long Table Lunch Sponsored lunch. Sponsored by Slow Food Brisbane and UQ Professor Bronwyn Fredericks (Pro Vice Chancellor, UQ Indigenous Engagement. In addition, Professor Melissa Fitzgerald Deputy Associate Dean Research (Research Partnerships), Faculty of Science, UQ (Agricultural Science and Indigenous garden) offered a guided tour of the Indigenous garden. The lunch showcased and celebrated the UQ bush garden project and the innovative creations of Dale. Guest speakers Tom Hay and Joe Nastasi who were winners of University of Queensland's Australian Bush Food 'Masterchef' event, Reinventing Aussie Cuisine (2018). What a celebration of tantalising Indigenous food tastes. Compliments to Dale and her team.

22nd September. Wendy Downes participated with other cheese makers at the Slow Cheese event, Bra Italy. www.slowfood.com

14th October: Dale Chapman represented Slow Food Brisbane at the Indigenous Terra Madre Event in Japan. www.slowfood.com

18th October. **Taste and Waste in the School Yard**, Cannon Hill School Kitchen Garden. In 2019 the children had been investigating how they could make a positive difference to their school community, with a focus on waste reduction. At this year's event we heard from the children about their research and projects, the progress of the school in extending the Kitchen Garden program, and about the school Breakfast Club and their food waste efforts.

4th December. Ian and Noelene McBride represented Slow Food Brisbane at a UQ sponsored event called **The Animal Welfare Horizons**. The joint presentation that focussed on Slow Food's message of Good Clean and Fair emphasised the importance of protecting food biodiversity through sustainable and “regenerative” agriculture.

11th December. Slow Food Brisbane (SFB) annual **Terra Madre** event was a resounding food and taste success. Parliament House Executive Chef Andrew McCrae provided an amazing food experience for members and friends of Slow Food Brisbane (www.slowfoodbrisbane.com.au) in the historic and charming Strangers' Dining. The evening was delicious informative, educational and entertaining. It was also an inspiring example of those who qualify as Snail of Approval chef recipients and who are integral to the protection

of food biodiversity and who actively promote slow food values of Good (tasting), Clean (production) and Fair (wages and trade). Slow Food Brisbane Committee has donated part of the profit from this event to a community farming project run by Arran the Farmer at Millen Farm, Samford. <https://slowfoodbrisbane.com.au/workshops-and-news-from-millen-farm/>

I would like to thank all. I would also like to thank Wendy as co leader for her continued commitment to Slow Food Brisbane and to Slow Cheese in particular and I look forward to following the way in which she leads the “growth” of the Snail of Approval recipients. Thank you to the outgoing committee for being so positive and proactive and I feel confident that 2020 will be another year where Slow Food Brisbane shines the light on a wide range of Food and agriculture issues as well as taste education, local and urban farming, community gardens and emerging climate issues as we continue to engages members and friends in Good Clean and Fair conversations, offer visits to local producers and farms and enjoy the conviviality of taste experiences through our snail of approval producers, artisans and chefs.

Slow regards

Noelene McBride, co-Leader, with Wendy Downes, 2019