



Slow Food® Brisbane

Annual Leaders Report 2020

Delivered at Annual General Meeting
18th February 2021

2020 started with a fiery haze of drought, dust, fire and smoke. Quickly followed by a global pandemic. The events of the last year have been a real reminder of the fragility of the earth and all that live here.

Living on an island at the bottom of the earth has enabled us to keep some distance from pandemic. While we have been living a relatively normal life compared to the rest of the world, it has not been life as we know it. For many people it has been a time to slow down and be a bit more inwardly or at least home focused. This pause has given many of us time to reassess our way of life and consider what is important to us. While many people were rediscovering gardening, catching up on Netflix or perfecting their sourdough, our farmers and makers were frantically doing everything to keep their business alive. For me the best way to describe this year is pivot, community and resilience.

Membership

Our global and local slow food community has demonstrated reliance with innovation and courage to find new ways of doing things. Acting in ways that support good, clean and fair food and food biodiversity and traditions. I would like to thank the 60 members of Slow Food Brisbane, not only for staying with us, but also their support for our snails.

Committee

The committee have been the powerhouse of the Slow Food Brisbane convivia. Personally, I have found working with this passionate group of individuals with different skills and experience both humbling and educational. Thank you all for your dedication, enthusiasm and persistence with zoom meetings.

The committee members for 2019/20 were

Position	Name
Leader	Wendy Downes
Secretary (membership)	Ian McBride
Minute Secretary	Louse Thomas
Stand in secretary	Lee-Mary Hosking
Treasurer	Ross Claxton
Committee	Noelene McBride
	Christine Ling

Position	Name
	Jamie Brailak
	Dani Phelan
	Jayne Aguiar
	Dale Chapman
	Tay Olsen
	Deborah Lockyear

Themes

The Slow Food Brisbane themes for 2020 were focused on eating local and supporting local and small scale growers and makers, ethical agriculture, native foods, protection of food biodiversity and traditions and snail of approval.

Snail of Approval

2020 saw three new snails joining the 13 existing Slow Food Brisbane snail community.

Welcome:

- Farmer and producer Mandy Schultz – Luvaberry
- Chef and artisan Chris Jordan – Three Little Birds
- Chef and artisan Rani Veerassamy – Rani’s Cuisine

Activities

With our stay slow eat local campaign we aimed to keep in touch with members and friends through emails, our website, social media and when possible around the table at our events. The events of 2020 were:

Slow and Local Lunch – 28 June 2020

The first socially-distanced event back following the COVID-19 lockdown was a lunch showcasing local producers including awarding a Snail of Approval to Mandy Schultz from Luvaberry at Wamuran.

Native Ingredients Cooking Class – 19 July 2020

A day of learning and eating with Slow Food Brisbane Snail Dale Chapman and Chris Jordan. While kneading, mixing, skewering and rolling we learnt the history, habitat, textures, smells and uses of many of Australia’s bush foods. Dale and Chris shared their knowledge, not just about cooking but also of cooking with bush foods and ideas on how to use them in your own kitchen. At the end of the day Chris Jordan was awarded a Snail of Approval.

Spice Tour Wednesday with Rani’s Cuisine - 26 August 2020

On a cold winter’s evening, Rani, Founder of Rani’s cuisine dazzled us all with spices. We were taken on a journey that started with the history of spices and how they grow and are used to a glimpse of the spice market in Delhi. Rani shared her knowledge and experience to explore the spices of India and especially Kerala. We learnt about the medical and culinary uses for spice, that there were dozens of different types of pepper and the way

many of the spices are processed. We also welcomed Rani to our community and she was awarded a Snail of Approval

Petit Verdot of the Warrumbungle's – 25 October 2020

Sheltering from the storm in the Q-Roasters shed, Gareth Tricky from Warrumbungle Wines led us through a guided tasting of Petit Verdot. Paired with a platter of local charcuterie, cheese and condiments. Damon Porter from Saison Salumi who shared his story and passion for locally grown and lovingly made salumi.

Terra Madre Dinner - 10 December 2020

2020 was a year that challenged us all and made us think more deeply about our food supply chains. Somehow amongst the chaos and uncertainty small farmers, makers, producers and educators have been nimble enough to pivot and keep their humour and business while maintaining their values and commitment to good, clean and fair food. Our Terra Madre dinner, a banquet with a modern Pan Asian twist developed to showcase ethically sourced quality products by Katrina Ryan, chef and owner of The Golden Pig, was a celebration of reliance and community. We heard the stories of our snails and raised funds to assist in the replanting of the Cannon Hill School Garden.

Slow Food International

Given that travel and large gatherings were not possible, Terra Madre 2020 was revamped to be an online festival spanning a period of six months. The format has made it accessible to many more people and has created a resource for those with an interest in good, clean and fair food.

Leaders and committee across Australia and New Zealand met regularly through zoom to discuss contributions to Terra Madre and to support each other to keep their convivial active and relevant.

Vote of Thanks

Many of our long standing committee members are stepping down. I would especially like to thank Noelene McBride for regenerating Slow Food Brisbane and performing life giving miracles. Ian McBride for his passion and maintaining our relationship with Slow Food International, especially with membership. Louise Thomas for her attention to detail and guidance towards the correct protocol. Chris Ling for keeping a wider range of perspectives alive. Jamie Brailak and Tay Olsen for their enthusiasm and vitality. Your input and legacy will be part of Slow Food Brisbane for years to come. I look forward to seeing you, relaxing and enjoying future events.