

MERINJ KAARTDIJIN

Aboriginal Food Knowledge Forum

Albany, Western Australia

22-23 November 2019

Be part of this dynamic forum hosted on Menang country to reflect on and explore cultural renewal opportunities in the expanding national bush food market.

DAY ONE - FORUM

Explore three critical themes with local and interstate experts:

- Bush Foods and Intellectual Property
- Bush Foods and Cultural Renewal
- Bush Foods, Agricultural Production and Market Innovation

Friday 22 November

8:30am to 4:00pm (followed by sundowner)

Kalyenup Studio,
Albany Entertainment Centre

Tickets: \$80

GALA DINNER OPTIONAL

You are invited to attend Kinjarling Djinda Ngardak celebration gala dinner with celebrity chefs and Aboriginal youth from across WA.

Saturday 23 November

5:30pm to 10:00pm

Albany Entertainment Centre

Tickets: \$100

Sold separately from Albany Entertainment Centre

www.ptt.wa.gov.au/venues/albany-entertainment-centre/whats-on/kinjarling-djinda-ngardak/

DAY TWO - FIELD TRIP

Join us on a bus trip with local Noongar experts through the Albany Hinterland:

- Guided tour of the culturally significant Kalgan Fish Traps
- Porongurup Range foraging tour
- Bush food inspired tasting plates

Saturday 23 November

9:00am to 2:30pm

Bus leaves from and returns to the Albany Entertainment Centre

Tickets: \$50

REGISTRATIONS:

Forum and field trip registrations are essential as tickets are limited.

<https://www.trybooking.com/BGDRW>

For more information contact Peter Twigg on 0428 928 535 or petert@southcoastnrm.com.au



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PROGRAM

FRIDAY 22 NOVEMBER - FORUM

Registrations open at 8:30am for 9am start.

Welcome to Country

Official Opening

Keynote Address

Session One

Bush Foods and Intellectual Property

Presentation on Intellectual Property and how it can be used to protect bush food knowledge through access and benefit sharing arrangements informed by case studies.

Session Two

Bush Foods and Cultural Renewal

A moderated discussion between Ben Sherman and Oral McGuire on the importance of foods and bush products as pathways into cultural renewal and community well-being.

Session Three

Bush Foods, Agricultural Production and Market Innovation

- Looking back: 15 years of the South Coast bush food story
- Cracking the market: Producing bush foods and targeting products
- Foraging for Food: The wonderful world of 'hidden' ingredients
- Looking forward: Where is the horizon? Future pathways and opportunities

Close at 4pm and join us for a sundowner to 6pm

SATURDAY 23 NOVEMBER - FIELD TRIP

Bus leaves at 9:00am

Enjoy this unique field trip into the Albany hinterland to view the spectacular landscape and sample local bush foods. Be prepared for a short bush walk. Includes morning tea and lunch.

Bus returns by 2.30pm

PRESENTERS

Local Noongar Elders

Albany, WA.

Joe Morrison, Dagoman man
Director of Six Seasons Consulting,
Darwin, NT.

Desiree Leha and **Charisma Cubillo**, graduate lawyers, Terri Janke & Company, Sydney, NSW.

Ben Sherman, Lakota Sioux
Chairman of WINTA Leadership Council,
South Dakota, USA.

Oral McGuire, Ballandong man
Noongar Land Enterprises, Perth, WA.

Dr. Geoff Woodall
Researcher and native plant agronomist, Albany, WA.

Paul 'Yoda' Iskov
Chef and Owner of Fervor, unique pop-up dining experience using local native product, Perth, WA.

Reece Lardi, Noongar Yamatji chef
Culinary Director, Kinjarling Djinda Ngardak, Perth, WA

Julie Hayden, Goreng woman
Badgebup Aboriginal Corporation Business Development Manager, Katanning, WA.

Kelvin Flugge, Wudjari man
Noongar Land Enterprise and East West Alliance, Bremer Bay, WA.