Desert Raisin heralds ripening of the arid food industry

JOEY AHRENS

A six-course degustation menu and dining experience has inspired diners with the tastes and tales of native plants

EXCLUSIVE

JODI NEWCOMBE

Native herbas making a hit on supermarket shelves

Saltbush, rivermint and sea parsley hit the fresher section of major supermarkets today, marking a major step for Australia's native herbas industry.

ASIA BEE ABBRAHAM

CLIMATE SCIENCE SHERIFF

Barley a distant memory

At temperatures continued to soar, a distant dream took place in the Australian desert to harness and farming opportunities. When ash, fire, wind, and climate change hit back, all spring comes most sensitive to climate and soil changes due to the change in climate and soil conditions. However, the rate at which crops can adjust to these changes is limited by the speed at which they can adapt. To counter this, the Australian Barley Industry has developed a new variety of barley named "Sunny and Dry" that is specifically designed to thrive in the hot, arid conditions of the Australian desert. This variety has been engineered to improve its tolerance to heat stress, water stress, and soil salinity, making it well-suited for growing in the desert conditions that are typical of the Australian desert. The variety has been developed by the Australian Barley Industry in collaboration with the Australian Genome Research Institute and the Australian Desert Institute, and it is expected to be commercially available in the near future. The development of this variety represents an important step forward in the efforts to harness the potential of the desert environment for crop production, and it is hoped that it will pave the way for further innovations in desert agriculture.
Citrus becomes the caviar of climate change

ASMA BEE ABRAHAM
DOCTORAL CANDIDATE

Recent press releases about climate change, the biodiversity of the word within the Australian continent and the value of native and introduced species is a welcome development. Plant Day is celebrated to highlight the importance of the natural world and the services it provides. Native and introduced species can live alongside one another, and it is the role of ecologists to understand the interactions between them.

Many definitions of weeds exist and are often used interchangeably. A weed is a plant that is considered undesirable because it competes with desired plants for space, light, water, and nutrients. Weeds can be found in urban areas, agricultural fields, and natural habitats. They can be invasive, spreading rapidly and outcompeting native species. Weeds can also be a threat to human health, as they can harbor diseases and parasites.

In many parts of the world, weeds are recognized as a valuable resource, providing a source of food, medicine, and building materials. For example, the lemon tree (Citrus limon) is a native species in Australia and is widely cultivated for its fruit. It is also used in cooking and as a medicine.

Urban bush food farm attracts tourists and furries alike

AHA BEE ABRAHAM
URBAN FOOD FARMER

Saltbush, samphire, sea vegetable and heirloom tomatoes: a new canape at Silo Café

This weekend marks the tenth birthday of Cambugah City Farm, Australia’s first urban bush food farm. The linearm farm along the Yarra River, in the heart of Melbourne’s CBD, has created quite a ripple in its first decade.

CITIES INDEPENDENT

Saltbush, a native salt-tolerant plant, is a good example of a native food source. It is high in nutritional and medicinal value and can provide food in places where other plants cannot grow. Saltbush is often used in traditional food preparation and medicine.

In the past, saltbush was considered a weed in irrigation areas, but now it is being recognized for its value. It is high in protein, carbohydrates, and vitamins, and it can be used in traditional dishes and as a medicine.

The success of Cambugah City Farm has sparked interest in urban agriculture and the importance of incorporating native food sources into our diet. It has shown that native food sources can be a sustainable and viable alternative to imported foods. It has also highlighted the importance of understanding and valuing the biodiversity of the world, including the role of weeds and invasive species.

The future food times

SATURDAY, 23 FEBRUARY, 2023

TAKING PRIDE IN COMMUNITY

BOCKS UP!

NATIVE SWIZZLE

2 shots West Winds Gin
2 tsp honey (mix with a little warm water)
1 shot fresh lemon juice
3 shots soda

Using a small glass, add the gin, juice, honey and soda to the glass, stir, and garnish with a twist of lime. Ready.

NATIVE GREEN

2 parts Mint Julep
1 part Lemon Verbena

In a highball glass filled with ice, add the liquid and stir well. Garnish with a mint sprig.

Wellness

FESTIVALS

EVENTS

TASTE, LEARN, SEE

Food central, food classes and dinner nights run by Cambugah City Farm will continue to celebrate the critical role of bush in our food system, and of course their own unique bush.

GETAWAY

Pepperidge Farm

Camping, bush cooking workshops led by Douglas McMaster, as he journeys onto pioneer plant species with his City Farm tenth birthday celebrations.

FIND OUT MORE

www.silofoodfarm.com.au

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This discovery is being used to promote bush food and the importance of native food sources. It highlights the potential of native food as a sustainable, healthy, and delicious alternative to imported foods.

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