

ANBIC LTD JOURNAL

1ST EDITION

JUNE 1997

CHAIRMAN'S COMMENT

Welcome to the first edition of the Australian Native Bushfood Industry Council Ltd Journal. ANBIC Ltd, ACN 077 458 541 has been established as a Company Limited by Guarantee, with 7 elected directors, specifically to facilitate change and positive progress in areas impacting on the Australian native bushfood industry that require a federal focus.

What will be ANBIC Ltd's initial focus?

Considerable industry consultation has resulted in four main issues being targeted.

1. Establishment of a list of species for inclusion in Schedule A12, Food Standards Code of the Australia New Zealand Food Authority.

Schedule A12 lists species that should not be included as a food source for human consumption. This is considered an issue of primary importance to minimise risks of food poisoning through the incorrect use and/or preparation of foods in an industry that has a considerable cottage industry base.

2. Determine and implement an education and marketing campaign designed to increase awareness of the benefits and uses of native bushfood as an integral component of food consumption.
3. Liaise with relevant federal government agencies to ensure the industry has a strong voice on any issues that may impact on or restrict future industry development. Such issues may include:
 - Advice on r&d requirements; and
 - Creation of communication venues with Aboriginal communities.

CONTENTS

Chairman's Comment	Page 1
ANBIC Ltd Inaugural General Meeting	Page 2
National Research & Development Plan for Bushfood	Page 3
"In a Federal Snapshot"	Page 4
1997/98 ANBIC Ltd (ACN 077 458 541) Membership	Page 6
Membership Form	Insert
Book Reviews	Page 6
Sustainable Wild Harvesting	Page 7
"Snippets"	Page 9
Australian Native Citrus use in Horticulture	Page 10
Bushfoods at Hofex Trade Fair in Hong Kong	Page 11
United Nations Food & Agriculture Organisation (FAO)	Page 12
Attachment A	Page 14
Attachment B	Page 14
Accredited Courses	Page 16
Disclaimer & Copyright	Page 16

Chairman's Comment cont.....

- Taxation issues such as sales tax, r&d taxation incentives.
 - Export & quarantine.
4. Implement an effective means of information dissemination to industry participants at all levels including:
- growers;
 - food manufacturers;
 - food service sectors;
 - research & development agencies;
 - educational institutions; and
 - marketers.

Membership (see page 6)

Included within the Journal are forms enabling your membership of ANBIC Ltd. Several levels of membership are available. As ANBIC Ltd does not receive administration funding from grants it is imperative that the industry recognise the importance of membership fees. The fees create a financial base enabling the previously listed issues to be addressed ensuring the industry moves forward in a positive manner nationally.

As ANBIC Ltd inaugural Chairman I welcome your input to the industry and more specifically to this Journal. New and emerging industries develop most successfully if participants unite and work together. We recognise that the many problems we face are diverse and will be more easily overcome as a cohesive group. As such I strongly encourage your membership and your positive contribution to create industry growth.

Caroline Graham
Chairman
ANBIC Ltd.

ANBIC LTD INAUGURAL GENERAL MEETING.

ANBIC Ltd held its first General meeting in Canberra on Sunday February 23, 1997.

Support and interest for the industry came from all points in Australia through proxy votes from a far a field as Western Australia and the Northern Territory; through the attendance of nominated representatives of various regional bushfood associations and through a variety of industry

individuals and businesses who were able to attend the meeting.

This General Meeting was the first chance since the May 1996 National Conference for industry members to come together again and discuss and formulate recommendations relating to issues such as:

- the ongoing role of this national peak industry Council;
- categories of membership and subscription fees;
- the Council's short and long term goals; and
- the broad parameters for national research and development requirements.

The lively discussion and input from those present endorsed that ANBIC's role was that of a national umbrella body which worked in close liaison with regional bushfood associations and other complementary peak industry bodies, addressing issues which affected the industry nationally.

Attendees went on to determine the Council's short term goals and focus (ie over the next 6-12 months) - the Chairman's opening comments elaborate on these.

The ballot for ANBIC Ltd Directors (and the subsequent Board meeting) saw industry participants elect (in alphabetical order):

- Mr Dion Dorward
Dion is proprietor of Australian Gourmet Exports, a company which specialises in the harvest, processing and supply of native arid land species and assists in native revegetation of denuded farmland. On page 8, Dion pens an overview of wild harvesting and sustainability.

On a lighter note, the Editor is advised that he is the founding member and inaugural president of the "Skippy son in laws" association of South Australia - those of you who see him in your travels can inquire further.

- Ms Caroline Graham - ANBIC Ltd Chairman. Caroline is CEO of Australian Food & Flora Ltd, which is involved in technical management, packaging and marketing of Australian flowers, foliage and bushfoods.

ANBIC Ltd Inaugural General Meeting cont.....

Over a number of years, she has continued to demonstrate her skills and commitment to the horticultural industry and its future by lecturing and sharing her knowledge with students, Aboriginals and regional communities.

- Denise Hart - ANBIC Ltd Company Secretary. Denise has an extensive background in financial and audit roles in the private, voluntary and federal government sectors. Along the way she has supplemented this background with chef, food and hospitality training and work experience in Australia and overseas. She has fulfilled the roles of CEO National Restaurant and Catering Association and a Director of Rapt Consulting Pty Ltd. As one W.A. ABC radio announcer put it - "a combination that can cook and count beans".

- Mr Russell Holden
Russell has been a qualified chef for over twenty years and in the last ten has been involved in the industry through his own restaurants of Riverside Restaurant, Cally's Bushtucker and Gumnuts Bushtucker.

It seems that during some Gumnut Bushtucker renovations, they had an impromptu visit from the state health inspector "acting on information that said they were serving kangaroo and crocodile with funny berries"; it seems some quick thinking and fast talking meant that the official left with empty handed with the two \$5,000 fines he had arrived with.

In 1994 he was lured by the Edgewater Resort on the Cook Islands to become their Executive Chef. Since his return in late 1995, he has established R A H Pty Ltd hospitality consulting and continues his lecturing at Ryde TAFE in the Hospitality and Australian Native Cuisine related courses.

- Mr Paul James
Paul is the founding and ongoing Managing Director of Gundabluey Pty Ltd, a company which processes, supplies and distributes native foods. Additionally Paul has a direct link with plantings on the NSW north coast and was a research assistant at Australia's first

native food restaurant - "Rowntrees" as well as botanical researcher for the recent publication by Jean-Paul Bruneteau "Tukka - Real Australian Food". Refer to the "Snippets" page for more on this publication.

- Ms Wendy Phelps
Wendy has been a co-proprietor of Longreach Bush Tucker for six years. This company which is outback Queensland's original bush tucker enterprise, has been a pioneer in the planting, supply, use and promotion of wild limes specifically and native bushfood generally. But...it isn't only wild limes that Wendy collects, along the way she has and continues to catch insects as well, with her collection currently amounting to over 500 insects!
- Ms Juleigh Robins
Juleigh, together with partner Ian Robins, established Robins Bush Foods in Melbourne in 1987 and was the first commercial manufacturer of bushfood preserves in Australia and continues to supply bushfoods - natural and processed Australia wide and overseas.

She has an economics background and has 18 years experience as a owner/chef of two restaurants, a catering company and two patisseries. She has recently published "Wild Lime, cooking from the bushfood garden".

NATIONAL RESEARCH AND DEVELOPMENT PLAN FOR BUSHFOOD.

Ongoing discussions in the second half of 1996 with the Federal agency RIRDC (Rural Industries Research & Development Corporation) came to fruition in early 1997 when the ANBIC Chairman and Company Secretary were invited to suggest the names of representatives of regional bushfood areas/associations who may be approached to participate in the Bushfood R & D plan workshop which was timed to be held in conjunction with the inaugural ANBIC Ltd General meeting.

The joint RIRDC industry workshop was held on Monday February 24 and was attended by some of the nominated representatives able to attend from areas covering outback Queensland, Alice

ANBIC LTD JOURNAL

EDITOR: Phone 0411852644 Fax 015519456
Address PO Box 309, CIVIC SQUARE ACT 2608

National Research and Development Plan for Bushfood cont.....

Springs, northern NSW and Victoria. Additionally, 3 appointed ANBIC Ltd members stayed over and attended the workshop as well as a representative from CSIRO.

In the identification of a starting point for the days work ahead of us, the RIRDC Convenor, Dr David Evans, had decided to use some of the recommendations from the RIRDC commissioned report "Prospects for the Australian Native Bushfood Industry" (Graham/Hart March 1997).

The 15 present, spent the rest of the day in a demonstration of how professional and cohesive this emerging industry could be, openly discussing and working through the principles of the plan's first draft, encompassing aspects such as its purpose, the industry's vision, key issues for the industry and the objectives and strategies for each. It was agreed that the consultation process for dissemination of this plan draft be as wide as possible.

At days end, everyone agreed that the spirit of openness and discussion had assisted greatly in breaking down the barriers that may have grown up over time through misunderstanding and misinformation.

What's the next stage, I hear you ask?

As a current or potential native bushfood industry member or as an educator, foodie, manufacturer, government official, researcher, chef, or just as an interested industry onlooker, YOU are encouraged to provide your input to this draft plan.

The ANBIC Journal Editor understands that from about mid June, copies of this draft R & D Plan for Bushfood can be obtained from RIRDC either by:

- phoning - (06) 272 4539
- faxing - (06) 272 5877
- email - rirdc@netinfo.com.au
- writing to PO Box 4776, KINGSTON ACT 2604.

"IN A FEDERAL SNAPSHOT".

The recent Federal Budget saw the allocation of:

- \$87 million to the National Landcare Programme in 1997/98;
- \$18 million for the Murray - Darling Basin in 1997/98;

- an extra \$5 million for two years for tourism development in regional and rural areas;
- an extra \$120 million over four years, of which \$76 million will be to reform AQIS quarantine procedures - the sting in this one is that more than \$25 million of this amount will be raised "by charging industry for services provided" and \$44.3 million to implement a new system of checks on Australia's meat exports;
- \$199 million over four years which will amongst other things, help develop regional job opportunities, including self employment, training to improve planning and risk management skills as well as a revamping of the Rural Adjustment scheme - the specifics of this are to be outlined later this year;
- monies to a National Heritage Trust (some \$1.25 billion; its funding is linked to the part-sale of Telstra);
- in 1997/98 some \$95 million of this National Heritage Trust has been allocated to the Department of Primary Industries and Energy to be spent on a possible revamped national Agribusiness scheme, rural regenerations, Landcare and farm forestry - the specifics of these are to be determined around August;
- a further \$92 million from the Trust to contribute to programmes such as \$13.6 million for coast and clean seas initiative and \$6.7 million for an endangered species programme to help prevent the further extinction of Australia's flora and fauna;
- a boost to CSIRO funding of 7.8% bringing their 1997/98 funding to \$467 million - of which \$400,000 will be allocated to maximise sustainable benefits for Australia's tourism related industry; a boost to Australian Research Council funding of 7% to \$430 million in 1997/98 and the Co-operative Research Centres programme will undergo a review of how the centres can increase the commercialisation of research activities and become more self funding; and
- \$30 million over three years through the Indigenous Business Incentive Programme will assist in creating indigenous employment through sustainable enterprises and joint partnerships.

From a small business employer or personal perspective, changes announced in the recent Federal Budget has meant that:

- small businesses with an annual withholding tax obligation of less than \$25,000 under the PAYE, RPS or PPS systems will be able to

ANBIC LTD JOURNAL

EDITOR: Phone 0411852644 Fax 015519456
Address PO Box 309, CIVIC SQUARE ACT 2608

"In A Federal Snapshot" cont.....

remit their payments quarterly - but only from July 1, 1998;

- small businesses with fringe benefits of less than \$5,000 in the base year will now be exempt from fringe benefits record keeping requirements as well as being exempt from fringe benefits relating to business premises car parks;
- from July 1998, employees earning between \$450 and \$900 per month will be permitted to receive wages in lieu of Superannuation Guarantee charge contributions; there will be conditions to this opting out;
- from mid 1999, all superannuation contributions and earnings will be locked away until the official retirement age is reached; this for those born after July 1960 has now, for superannuation purposes, been raised to 60;
- \$21.8 million over four years for a National Business Information Scheme which will provide small businesses with a comprehensive coverage of government business information, including regulatory and licensing information, taxation and record keeping information and industrial relations obligations; and
- \$1.6 million in 1997/98 will give businesses a single entry point for registration requirements for Australian Tax Office, Australian Securities Commission, Insurance and Superannuation Commission and Australian Bureau of Statistics.

On the tourism and hospitality related front recent announcements include:

- that \$5.2 million in 1997/98 funding will be for the continuation of the National Tourism Development Programme (NTDP). John Moore, the Minister for Industry, Science and Tourism recently commented "that the Government was committed to regional Australia... and that tourism planning must be integrated within broader strategies for economic and regional development and strong partnerships within existing industries"; citing the collaboration between the national wine making and tourism industries "as an example of what can be achieved for regional growth";
- last week the Minister announced the first round of NTDP grants for about 10 projects which have national application - these range from the development of a national wine

tourism strategy to production of a national guide for investors in tourist accommodation in regional and rural areas;

- additionally on a regional basis about a further 30 grants have been announced - they include indigenous tourism enterprise developments such as training indigenous people interested in becoming involved with tourism in NSW; to provide a physical and interpretive link between the Brambuk Cultural Centre and the Grampians National Park in Victoria; development of a cultural tour from Broome to Kununurra in W.A.; development of a whale watching enterprise by the Yalata Community Council and S.A. Tourist Commission and establishment of a permanent tour group campsite close to the Peppimenarti community in the N.T;
- that \$700,000 is to be provided to ensure that the tourism related sector is reflected as a major industry in the national accounts, similar to that already existing for the agricultural and mining sectors;
- The Federal Minister yesterday released the findings of the most recent report of the Tourism Forecasting Council. In this they extrapolate and forecast that in 2006, some 8.8 million overseas visitors will come to Australia and that nights spent by these visitors in hotels, motels and guest houses will increase to 32.1 million nights; Australian native bushfood industry take note - that is a large potential there for us as a united national industry to aim for.
- Although talking of nights, with the 2000 Olympics only three years out, it seems strange for the NSW government to introduce "a Sydney bed tax" in a budgetary bill currently before the House. Ironically just two or so years ago, this Editor recalls as a part of her time as National CEO of an industry body joining with the other national peak hospitality/tourism bodies to fight a move by the then Federal government to introduce a similar concept.

A Bis Shrapnel report has identified that in 1996 a total of 17.5 billion meals were consumed in Australia and that the number consumed outside the home increased by 57%, with expenditure on eating out and takeaways (as a % of total food spending) increasing to 30%.

"In A Federal Snapshot" cont.....

As June 30 draws closer... a quip of a quote from an actuary to re-assure us all - "I want to spend three quarters of my time consulting and no more than half in management".

On a more serious end of financial year note, a timely reminder from the Chairman of the Australian Securities Commission (ASC) "highlighting the risks involved in reducing prospective taxation bills by investing in schemes of no intrinsic merit or schemes which are not properly understood or explained to people". While he strongly stressed that not all tax schemes on offer are unethical, he and the ASC were making a major effort to highlight the risks applying to a wide range of schemes, including many of those focussed on the better known tax scheme products - film, trees and ostriches. The warning went on to outline that whilst some schemes based on these and other agricultural products may have succeeded, most leave investors suffering financial loss or run foul of the regulators.

1997/98 ANBIC LTD MEMBERSHIP (ACN 077 458 541)

There are several levels of ANBIC Ltd membership available. The ANBIC Ltd Board has undergone a three month determination to ensure, as much as is economically viable, a reasonable and equitable membership tiering arrangement.

ANBIC Ltd has taken on board the views and comments expressed at the February inaugural General Meeting from our members and the invited observers representing a selection of regional associations as well as listening to the comments made to the various state Board members since then from those in the field they talk or work with each week.

The membership levels are:

- For those who have already become interim ANBIC Ltd members, mostly in the lead up to the inaugural General Meeting, the membership fee is \$100 for the continuance of your membership until June 30th, 1998.

This membership level will continue to equate to one vote and will include receiving the quarterly editions of the *ANBIC Ltd Journal*.

- For individuals and/or individual businesses to join the national industry body ANBIC Ltd, the membership fee is \$150 for membership until June 30th, 1998.

This membership level will continue to equate to one vote and will include receiving the quarterly editions of the *ANBIC Ltd Journal*.

- For apprentices and students to join the national industry body ANBIC Ltd, the membership fee is \$25 for membership until June 30th, 1998.

This membership level will include receiving the quarterly editions of the *ANBIC Ltd Journal*.

- For interest groups or regional associations or communities to join the national industry body ANBIC Ltd, the 1997/98 membership fee is either:
 - ◆ \$25 for each and every association or group member, to be identified and determined as at June 1997 with voting entitlements assigned on the ratio of one vote per ten declared (and paid for) association members;

OR

- ◆ the association or group can take out an individual membership (\$150) - this would as outlined above have a one vote entitlement.

BOOK REVIEWS

1. Native Foods South Australia (NFSA), a grouping of South Australian bush food harvesters, growers and value adders that formed in October 1996 are compiling a 96 page book on the commercial farming of bushfood plants. The nine genera highlighted are suited to cultivation in the southern regions of Australia.

The group, with the assistance of Primary Industries of South Australia, is planning to publish the book during September, 1997, for an estimated retail price of \$45.

The authors, Glenn Christie, a Natural Resources graduate from Roseworthy and property planning consultant and Bob Barrett, Lecturer in Horticulture at the University of Adelaide have combined their skills to produce

ANBIC LTD JOURNAL

EDITOR: Phone 0411852644 Fax 015519456
Address PO Box 309, CIVIC SQUARE ACT 2608

Book Reviews cont....

a book which balances native plant science with a production horticulture outlook.

The aim of this book is to have growers manage bush food plants as horticultural crops. Native Foods SA recognise that the pressure of current wild harvesting practices may raise sustainability issues and aims to pre-empt this issue by encouraging a horticultural crop production emphasis.

The book emphasises the methodology growers should use to identify their aims and goals before making investments in time, money and resources. A process for identifying which land is best suited to growing bush foods is presented along with chapters on what is needed in terms of fertiliser, irrigation and pest control requirements to allow for maximum productivity.

Plant species have been selected for their commercial potential and their suitability to the dry and wet temperate regions of Australia.

Information listed for each species includes citing requirements, pollination mechanisms along with known pollinators, estimated lifespan, time to fruiting, time of flowering and fruit/seed set, yield per tree, known pests/diseases, harvesting issues and post harvest storage.

The book emphasises the importance of current knowledge gaps and highlights what is known about managing the species to provide focus for further research.

Further information is available from Glenn Christie (08) 8522 1594 or bob Barret fax (08) 8303 7166, email bbarrett@waite.adelaide.edu.au.

2. "Feasibility a sustainable Bush Food Industry in Western Queensland" by D.G. Phelps, Queensland Department of Primary Industries, Longreach. Published by the Rural Industries Research & Development Corporation, Canberra. 122 pages, including appendices.

This report concentrates on raw produce from western Queensland, and the potential of growing, harvesting and marketing this produce successfully in the long term. It has information of use to a broad section of the

bushfood industry. It includes an overview of the Australian bushfood industry, an analysis of the bushfood market and presents a technique for any area to determine their own potential contribution to the bushfood industry.

Copies are available for \$15 through RIRDC, PO Box 4776, Kingston ACT 2604

3. "Useful Bush Plants" by Peter Bindon. Published by the Western Australian Museum. 300 pages including index, reference list and glossary.

This is a glossy soft cover book from Western Australia which provides basic information on approximately 260 plants with a variety of uses. The uses include bushfood, medicinal uses, timber, wood for spear and boomerang manufacture and even stuffing for pillows.

Book Reviews 2 &3 were written by Wendy Phelps of Longreach Bush Tucker

SUSTAINABLE WILD HARVESTING

*By Dion Dorward
Australian Gourmet Exports*

Responsible Wild Harvesters listening to comments at industry conferences effectively pertaining to the closure of their businesses feel like refugees at a Pauline Hanson banquet.

Example: Let's play a word association game. I say 'Wild Harvest'. What's that I hear, the almost uniform and automatic response 'Phase it out' and 'unsustainable'.

Are these responses (1) Well meant but ignorant drivel based on generally false images and incorrect assumptions;

(2) A reflection of greed from some opportunistic growers; or.

(3) True, based on a recognition of a need for uniform national regulation and monitoring in conjunction with changes to some industry practices.

In these days of increasing government regulation it is inevitable that wild harvesting will be regulated to an even greater degree. Is it possible for the regulators to develop their strategies in conjunction with experienced and responsible

Sustainable Wild Harvesting cont....

wild harvesters. The shared aim being the improvement of our existing and future environment also giving consideration to cultural and economic issues.

Current regulations vary throughout Australia and differ greatly in terms of their impact on our environment and our industry. Clearly some regulations have been poorly researched during formulation and have a negative impact on long term environmental improvement. Where policies increase the cost and complexity of undertaking native revegetation projects there should be revision and change.

It's been my observation that components of the environment rarely improve or benefit until they achieve measurable and tangible economic value. (Sad as that may be).

Wild harvesting with value adding has and is still pioneering on economic value for some native species. We are creating very worthwhile environmental benefits through a commercial process.

Native species are now being planted or used in revegetation projects, because they now have a direct dollar value or an indirect value through complimenting traditional farming practices.

We still have a long way to go. Supposedly 80% of bush tucker currently sold nationally is still sourced from the wild. When my business collects Wattleseed and Quandong I emphatically assure you that we only remove approximately 5% of the available seed and fruit in our areas and take great care to leave a place better then we find it.

People familiar with arid and semi arid regions where we work will understand the practical reasons of nature that dictate this result.

Conversely the often told tale of the gross over-harvest of several tons of coastal fruit from the South East a few years ago, or the chainsaw approach to harvest rainforest foliage, illustrates the need for responsible resource management.

Bush tucker businesses must bear some responsibility for where or with whom they place wild orders to assist in the development of responsible sustainable picking.

The effects on the environment of bushfood farming practices should also, in fairness, be examined as an interesting comparison to the costs and benefits of wild harvesting.

In the drive for greater crop volume, bushfood farms will grow in size and number. A general industry expectation is that wild harvest will be 'phased out' by commercial plantations accompanied by a decrease in price and an increase in quality.

This sounds sensible but I wonder what time frame is envisaged and how it will occur to ensure healthy industry evolution. Will it be a blanket 'phase out' or a species by species 'phase out'? Can it occur in a way that still encourages the commercial development of species new to the market? Can and/or will bush tucker farmers replace wild harvesters in the role of substantial underwriting of new species, market development and are they already doing that?

In the case of Lemon Myrtle, farm grown produce has rapidly replaced wild stock, prices have plummeted, claims regarding quality outcomes fluctuate. But volume is there.

The majority of other commercial species have not yet satisfactorily answered some fairly significant questions regarding geographic adaptability, growing techniques and other standard horticultural issues. What effect would there be on the full commercial development of these species and our industry if wild harvesting stopped today, in one year, 2 years or in 5 years time?

I am told that at present, the greatest current threat to the sustainability of our industry is the problem of supply consistency. At the risk of being oversimplistic I would redefine the problem as follows.

The biggest problem facing food processors in the industry is the inconsistent supply of raw produce. This is partly because of seasonal fluctuations in wild harvested produce but also largely due to harvesters receiving inconsistent payment and therefore withholding supply.

Maybe the 'phasing out' of wild harvesting is a question best left on the back burner, with the more pressing issue being the unification of an industry to create market demand and increased financial stability.

"SNIPPETS"

- Adelaide will host Australia's first international food and wine festival from October 5 to 12 this year. Entitled "Tasting Australia", this festival will provide an opportunity for both food professionals and the public to sample the best this county has to offer from its many food and wine regions and give the country an international profile as an emerging centre for food, wine and associated culture.

Activities at "Tasting Australia" will include:

- ◆ Cookery and Wine Master Class - this Editor understands that ANBIC Ltd members and industry pioneers, Jean-Paul Bruneteau and Juleigh Robins will be presenters;
 - ◆ Feast for the Senses - regional foods and wines will be teamed, prepared and presented for tasting by visitors on Adelaide's Torrens River banks;
 - ◆ Australian Regional Culinary Awards - entries from more than forty regions are expected in a competition which highlights the preparation, use and presentation of local produce;
 - ◆ Gala Dinner prepared by 7 of Australia's most influential chefs; and
 - ◆ Royal Adelaide Wine show.
- Over the last two months, the ABC Landline programme has been filming an Australian native bushfood industry segment (due to be shown on July 6) based on and around the various sectors outlined and discussed in the RIRDC commissioned "Prospects for the Australian Native Bushfood Industry" report (C. Graham/D. Hart 1997).
 - The "Taste of Victoria" at Werribee Homestead as a part of the recent Melbourne Food and Wine Festival was a two day open air venue where hundreds of the public had opportunity to marvel, sample and taste native bushfoods as well as hearing about the national industry and being able to take ANBIC posters home with them.
 - The Northern Territory has introduced new regulations affecting seed picking. Royalties based on 5% of unrepresentative high prices for some bushfood species are now mandatory. Contact the N.T Parks and Wildlife offices for notification of changes to the licensing system.

- As a part of Queensland Primary Industry week in March, the Longreach office was open to public inspection. Part of the activities included a bbq where the public were given the chance to sample emu sausages, kangaroo steaks and a range of bushfood sauces as well as increase their knowledge of the Australian native bushfood industry through a display by Longreach Bush Tucker.
- Jean-Paul Bruneteau's publication "Tukka - Real Australian Food" was elected as one of the top ten food books at the Frankfurt Book Fair and has recently won the Julia Child award for best design (L. McGeachie, the designer) at the International Association of Culinary Professionals Conference in Chicago.
- One of Australia's larger seafood suppliers, Manettas Seafoods has embraced the Australian native bushfood concept by undertaking the distribution of ANBIC Ltd member, Bush Tucker Supply's full range of products.
- Whilst on products, Paul James of Gundabluely P/L tells the Editor that they have supplied Lemon Myrtle to the Tasmanian salmon supplier Aquatas for a successful launch of a cold smoked Atlantic salmon infused with Lemon Myrtle. As an offshoot, whilst they were processing this produce, their Botany factory was inspected by a senior representative of the Sydney Jewish community, opening the door for the Jewish community to enjoy Australian native bushfoods.
- On September 6, there will be a Rockhampton Conference on Indigenous Food Production with its stated aim of exploring issues relating to the initiation of commercial production of indigenous food plants in central Queensland. Speakers are expected to include Jean McRuvie (Qld DPI), Vic Cherikoff and Reg Costins.
- Still twelve months away, but the feasibility planning has commenced for a two day "Dowerin (W.A) Field Day - alternate industries, innovations and ideas". The Editor understands that the weekend event earmarked for October 1998, will be held in conjunction with the biannual New Crops Conference.

"Snippets" cont.....

- The recent Annual Royal Farm Expo on diverse farming at Adelaide-Wayville Showgrounds saw Walkabout Bush Foods and Australian Native Produce Industries provide attendees with information on our industry.
- At Europe's second largest international food show, SIAL, recently held in Paris, the organisers conducted an extensive international survey to determine changing eating habits throughout the world.

Some of the outcomes included:

- ◆ that the Germans and Italians devote the most time (1.5 hours) to eating the three main daily meals, whereas Japanese and Americans devote some 71 minutes and the Brazilians devote less than one hour;
 - ◆ that in relation to stay at home rather than eat out, the Spanish and the British stay at home, only 20% of the Spanish population eat one meal out on weekdays. The Americans have the preference for eating out with some 70% eating out on weekdays.
- Researchers at Flinders University have found some 2000 new micro-organisms in the arid regions of South Australia; in some regions up to 25% of these strains were found to be unique.

The research team concentrated on the regions of the Simpson Desert, Lake Eyre, Gawler Ranges, Kangaroo Island, in a study into the development of new products from micro-organisms such as bacteria and fungi. It is being conducted in conjunction with the Danish biopharmaceutical company Novo Nordisk.

- The Pacific rim area of Fiji and Vanuatu has been the site of work being undertaken by CSIRO into their native fruits and nuts along a theme of living culture.
- The CSIRO is undertaking desert Acacia seed trials with rat trials in Nigeria and human trials in Niger.

The outcomes of these may be of assistance to our national industry and ANBIC Ltd's goal of having (not suitable for human consumption)

species information listed in Schedule A 12 of the Food Standards Code of the national regulatory body Australia and New Zealand Food Authority.

- September 7-10 sees the return to Sydney of its biannual "Fine Food" Industry Exhibition to be conducted at Darling Harbour Convention and Exhibition Centre.

Organisers have announced that the "Fine Food" show will fill three exhibition halls this year combining a balance between retail and foodservice as well as the advantage of being able to see equipment and food in the same venue.

While on this subject, a Director of Native Harvest Aust/Country Harvest Aust Michelle Wackrow, advises the Editor that they will not be needing the corner stand that had been reserved for them at Fine Foods and is offering the spot to others in the Australian native bushfood industry that may be interested. Michelle can be contacted on 07-5499 9255.

AUSTRALIAN NATIVE CITRUS USE IN HORTICULTURE.

By Wendy Phelps
Longreach Bush Tucker

Synopsis

The native Australian citrus include *Eremocitrus glauca* and five species of *Microcitrus* occurring in Australia. Both *Eremocitrus glauca* and *Microcitrus spp.* Have been used or investigated in the horticulture and bushfood industry.

Eremocitrus glauca occurs in semi-arid inland areas of South Australia, New South Wales and Queensland south of the 22°S latitude.

Eremocitrus glauca is a multi stemmed, spiny shrub 2-3 m high up to a 12 m tree with a dense pendulous canopy. The tree has a defined trunk and spines are often reduced or absent. The sour juicy fruit is round to oblate (occasionally pyriform), 1-2cm long, with light yellow-green almost translucent skin and numerous oil glands. Fruits ripen in about 8 weeks over Summer, this being the shortest time from flowering to maturity of any citrus. The fruits were used by aborigines and colonialists, eg. Leichhardt used fruit on his

Australian Native Citrus use in Horticulture cont.....

overland journey and are popular in the bushfood industry.

Many varieties of *Eremocitrus glauca* are able to withstand severe drought and hot dry winds (45°C) through the loss of leaves. Winter dormancy allows *Eremocitrus glauca* to withstand cold temperatures to -24°C. *Eremocitrus glauca* can endure a high concentration of salts, soils of low nutrient status and is less susceptible to boron poisoning than other citrus. *Eremocitrus glauca* has shown a great potential for providing germplasm for use by citrus breeders for genetic improvement of cultivars and rootstocks.

Microcitrus spp. only occur in rainforests extending from north New South Wales to Cape York Peninsula, Queensland on the coastal side of the Great Dividing Range. The only exception is one species in the Northern Territory, near Darwin (Anon c 1982). *Microcitrus spp.* vary from a small prickly, dense shrub 1-6m high to a slender, upright tree 9-18m high. Fruit ranges from the brilliant red skin and pink flesh of the var. *sanguinea* found in the Mt. Tamborine and Beechmont areas to the bell shaped *M. garrowayi*. *Microcitrus spp.* can provide a source of drought tolerance, tolerance of low soil fertility and resistance to root rot phytophthora and burrowing nematodes eg *Radopholus similis*. Hybrids of *Microcitrus spp.* have value as dwarfing rootstock.

Eremocitrus glauca and *Microcitrus spp.* are used in the bushfood industry for processing and fresh product. There are approximately 500 native citrus plants commercially grown in Australia, while wild harvest and some water augmentation has provided all *Eremocitrus glauca* fruit prior to 1996. CSIRO has developed four native citrus selections, two being *Eremocitrus glauca* selections and two being hybrids containing some of the important characteristics of *Microcitrus spp.* One of the *Microcitrus* hybrids is the Blood Lime which is a cross between mandarin and seedling of the pigmented form of *M. australasica* var. *sanguinea*. The blood lime has potential in amenity horticulture as an ornamental plant due to its small nature and the intense blood red fruit.

Microcitrus spp. occurs in a similar area to the Queensland citrus industry, but could allow other areas of New South Wales to be utilised for citrus production through original *Microcitrus spp.*, hybrids, rootstock and scions. *Eremocitrus*

glauca grows naturally in a very different area to current citrus production, with the exception of Roma.

The potential exists to develop a new citrus industry in inland Queensland and New South Wales, or supplement the current industry in southern states and Roma. Roma is ideally positioned for the development of an *Eremocitrus* industry, with an established citrus industry and has natural stands of *Eremocitrus glauca* ideal for rootstock and scion material.

Eremocitrus glauca and *Microcitrus spp.* have provided useful material to the benefit of the citrus industry and have developed as a marketable fruit in the bushfood industry. There is further potential for the development of new varieties and rootstocks for the benefit of the citrus industry. The growth of the bushfood industry will catalyse the development of better varieties of *Eremocitrus glauca* and *Microcitrus spp.* resulting in improved production.

BUSHFOOD AT HOFEX TRADE FAIR IN HONG KONG

By Juleigh Robins
of Robins Bush Foods

Australian native bushfood was recently represented at HOFEX 1997, which is a well established and organised trade event held every second year, alternating between Hong Kong and Singapore. This year it was held at the spectacular Hong Kong convention centre from the 6th-9th May. HOFEX is a regional trade show that attracts industry participation and clients from the entire South East Asian region. HOFEX showcases all aspects of the food and hospitality industry ranging from meat, seafood, dairy, fresh produce, wine and beverages, equipment, furniture through to office systems. Austrade had a dedicated area in the food manufacture area and Robins Bush Food from Victoria represented by Ian Robins showcased bushfood and Robins value added products.

Ian was staggered by the broad appeal of HOFEX. While it is designed to be a regional event Ian met with buyers from as far flung as Saudi Arabia, Hawaii and India.

Products that appeared to be of most interest were ones based on the Wild Lime including the vinegars and a Wild Lime pickle, the Illawarra

Bushfood at HOFEX Trade Fair in Hong Kong cont....

plum and chilli sauce, mango and native mint salsa and the Wild Rosella jam. Ian found that the greatest interest for Robins Bush Foods products came from mainland China, Malaysia and the Philippines and he is confident of further sales in these markets. It is of interest that a Malaysian company, with the encouragement of Dr. Mahitir, has recently developed products based on the wild rosella. It appears that there has been some degree of government support for this product development and that it has been a fairly recent activity.

Ian's opinion in regard to potential markets for bushfood in the region is that they will develop primarily in the food service sector. His assessment is that the retail sector is not quite ready for bushfood yet. There are many expatriate chefs throughout South East Asia and many of these were aware of Robins products and some were actively using them on their menus. Much work in the region has been done by Scott Webster (Australian Culinary Consultants) and the AMLC who continue to feature Australian bushfood products together with their meat.

We were pleased that we attended HOFEX, but make the point that much effort is required in export markets to attain successful ongoing sales. Export markets are often held up to be a major market for bushfood but that market can only be gained over time and with the constant promotion of the products. Therefore be aware that much time, money and effort must be spent before any significant success can be achieved.

UNITED NATIONS FOOD AND AGRICULTURE ORGANISATION (FAO).

Over a period of two years ANBIC Ltd has developed a relationship with the Commission on Plant Genetic Resources (CPGR) through Federal Department of Primary Industries. The following information has been released by the CPGR in response to ANBIC Ltd's request so that the industry remains informed of these important issues.

Within the United Nations, the Food and Agriculture Organisation (FAO) was established in 1945 to contribute towards an expanding world economy and ensure humanity's freedom from

hunger by raising levels of nutrition and standards of living, securing improvements in the efficiency of production and distribution of food and agricultural products and improving the conditions of rural populations. The scope of the FAO's activities includes forestry and fisheries as well as agriculture.

Part of the FAO's work involves implementing conservation, sustainable use and benefit sharing provisions arising in the context of the Convention on Biological Diversity. A particular focus is on Plant Genetic Resources for Food and Agriculture (PGRFA). The main body within the FAO through which intergovernmental negotiations are undertaken on PGRFA is the Commission on Plant Genetic Resources (CPGR). More generally, the CPGR has responsibility for implementing the FAO Global System on Plant Genetic Resources for Food and Agriculture (additional background is at Attachment A).

Current work of CPGR.

The CPGR currently has before it two substantive agenda items which were the subject of intergovernmental negotiations during 1996. These are as follows:

- continued negotiations on the revision of the International Undertaking on Plant Genetic Resources for Food and Agriculture to harmonise it with the Convention on Biological Diversity (the Convention); and
- preparations for a Fourth International Technical Conference on Plant Genetic Resources to be held in Leipzig from 17-23 June 1996 (Leipzig Conference). This Conference will adopt a global plan of action (GPA) on PGRFA and a report on the state of the world's plant genetic resources (SA Report).

The next meeting of the CPGR was to be held in April 1996 and will focus primarily on the GPA and the Leipzig Conference.

The following sections provide additional information on aspects of the FAO's work, including links with the Convention on Biological Diversity.

Revision of the International Undertaking on Plant Genetic Resources for Food and Agriculture.

United Nations Food & Agriculture Organisation (FAO) cont....

The Undertaking is a voluntary multilateral instrument, which came into force in 1983. It sets out principles for conservation, exchange and exploration of plant genetic resources for food and agriculture. Australia signed the Undertaking in 1992. It is being revised to harmonise it with the Convention and to resolve outstanding matters from the Convention negotiations on access and benefit sharing for PGRFA, in particular terms of access to material held in *ex situ* collections acquired before the Convention came into force and farmers' rights.

Issues to be resolved during the revision include:

- the scope of the Undertaking and whether this should include forest genetic resources;
- how to elaborate terms of access, having regard, in particular to Articles 15 & 16 of the Convention;
- how to address funding and technology transfer issues, including the realisation of farmers' rights; and
- the legal relationship between a revised Undertaking and the Convention, such as whether it should remain a voluntary instrument, or be legally binding (perhaps as a protocol to the Convention).

Links to the Convention on Biological Diversity:

There are overlaps between the Convention and the Undertaking as both instruments cover conservation, sustainable use and benefit sharing of genetic resources.

In essence, the FAO process for revision of the Undertaking is intended to elaborate a global system through which nations will exercise their sovereign rights on access to genetic resources for food and agriculture following the entry into force of the Convention on Biological Diversity.

There are a number of differences between the Undertaking and the Convention as follows:

- the Undertaking deals only with plant genetic resources for food and agriculture, whereas the Convention covers all genetic resources;
- the Undertaking covers PGRFA which were collected before the entry into force of the Convention. Most of this material is held in *ex situ* collections around the world, in particular

those forming part of the International Agricultural Research Centres (IARCs).

Material held in such *ex situ* collections forms the basis of plant breeding programs on which most of the world's agriculture and food production depends.

More generally, progress by the FAO's CPGR on the implementation of the FAO Global System in the CPGR will form part of the international review of progress in implementation of agricultural biodiversity at the third Conference of parties to the Convention in 1996.

The Leipzig Conference and the Global Plan of Action.

The GPA is intended to provide the strategy to guide international co-operation on PGRFA in the future. There is only limited information available on the proposed structure and the content of the GPA to date. It will address conservation and sustainable use of plant genetic resources for food and agriculture and is expected to cover *in situ* and *ex situ* considerations.

Attachment B provides a list of issues raised by the FAO Secretariat preparing for the Conference.

In an Australian context the conservation and utilisation of indigenous plant genetic resources for food and agriculture is a matter of particular interest.

Links between the Undertaking and the GPA.

There are some links between the content of the Undertaking and the nature of the activities to be covered by the GPA, but these have not yet been clearly elaborated. The revised Undertaking and the GPA, respectively, will form the basis of international co-operation on access to (and benefit sharing) and conservation of PGRFA. If successfully negotiated, both have the potential to implement and elaborate on the provisions of the Convention with regard to PGRFA through practical and focussed policy and program activities.

Attachment A

Additional Background: FAO Global System for Plant Genetic Resources.

Since 1983 the FAO has been developing a Global System for the Conservation and Utilisation of Plant Genetic Resources for food and agriculture (the Global System). The objectives of the system are to ensure safe conservation and to promote the availability and sustainable utilisation of plant genetic resources for present and future generations, by providing a flexible framework for sharing the benefits and burdens. The Undertaking forms part of this System and sets out principles for exchange, conservation, scientific investigation and development of plant genetic resources for food and agriculture. Other elements of the Global System include:

- (a) a world information and early warning system on plant genetic resources;
- (b) in situ conservation;
- (c) genebank standards;
- (d) an international code of conduct for plant germplasm collection and transfer;
- (e) work towards an international code for plant biotechnology; and
- (f) a Fourth International Technical Conference on Plant Genetic Resources.

The Undertaking was first agreed in 1983, but over the years has been amended through interpretations annexed to the Undertaking. It took a long time to negotiate and has been signed by over 100 developing and developed countries. Australia signed the International Undertaking in 1992.

Resolution 7/93 of the 1993 FAO Conference set in train a process to revise the Undertaking to harmonise it with the Convention and to address matters not resolved through the negotiations on the Convention, including *ex situ* collections acquired before the entry into force of the Convention and farmers' rights.

The November 1993 Conference noted:

- (a) the UNCED recommendations to strengthen the FAO Global System of Plant Genetic Resources, to realise farmers' rights and to convene the Fourth International Technical

Conference on Plant Genetic Resources for the Convention and Utilisation of Plant Genetic Resources;

- (b) Resolution 3 of the Final Act of the Nairobi Conference on the Convention on Biological Diversity, which addresses the inter-relationship between the Convention and the promotion of sustainable agriculture, urged that ways and means be explored to develop complementarity and co-operation between the Convention and the FAO's Global System for the Convention and Sustainable Use of Plant Genetic Resources for food and agriculture; and
- (c) the importance of close collaborations between the Commission on Plant Genetic Resources and the Governing Body of the Convention on Biological Diversity and the Commission on Sustainable Development.

The Conference adopted resolution 7/93 requesting the FAO Director-General to provide a forum for negotiations among governments.

- (a) for the adaptation of the International Undertaking on Plant Genetic Resources, in harmony with the Convention. The process would include issues of access on mutually agreed terms to plant genetic resources and for the realisation of Farmers' Rights.

Attachment B

Issues raised by the FAO secretariat for consideration in the development of the GPA.

Genetic Diversity and Genetic Erosion

We do not know how much diversity once existed, so we do not know how much has been lost. Similarly, we do not know how much genetic diversity of utility to humankind exists today, so we cannot say for sure how much remains to be collected. When and how will we know that we have enough accessible genetic diversity in relation to the types of characters plant breeders or farmers are interested in? How would such criteria aid us in conserving for future, unperceived needs? When thinking about conserving diversity, should we focus on genes, genotypes or phenotypes? Is genetic erosion a major problem today either in *ex situ*, in *situ* or in farmers' fields? If so what are forces causing it? What can we do to minimise them? Is there a need for early-warning systems? What would such a systems look like?

Attachment B cont....

CPPGR - Ex-Situ

The maintenance of genebank collections is expensive: yet, the number of genebanks has increased rapidly in the last two decades; and, now, there are hundreds of thousands of accessions stored in genebanks around the world. Do we have enough genebanks? Should and can every country have a long-term storage facility which meets international standards? Should there be a more limited number of long-term facilities storing material on behalf of others? Should collections be "rationalised" and "excess" material be discarded? How could this best be done? What would a multilateral system of genebanks look like? How should ex-situ conservation be linked to in-situ strategies? What are the major obstacles to greater use of ex-situ collections?

In-Situ

Interest in in-situ (including on-farm) conservation/plant improvement has exploded in recent years; yet, experience is limited. The Global Plan of Action must address this area and propose what to do, what direction to take, what activities to engage in, who to involve, what goals to pursue. Given the current state of knowledge, what are the next steps to take in this area? Should in-situ efforts focus only on conservation or on a mix of conservation and development potential? Can effective incentives for conservation be introduced? How should in-situ conservation be linked to ex-situ programmes?

Breeding

The value of plant genetic resources for food and agriculture ultimately lies in their utilisation. Promoting plant breeding and improvement is one way of sharing the benefits of these resources. What needs and problems should the Global Plan of Action address regarding this area? What kind of linkages need to be made between conservation programmes and breeding, biotechnology or seed production efforts? What role should the CGIAR play? The "Green Revolution" succeeded in raising yields, particularly in high-potential areas. Are different breeding approaches needed for more marginal areas? Will resource poor farmers in developing countries benefit from the new biotechnologies? Can more genetic diversity be utilised in plant breeding? What are the bottlenecks to increasing the use of ex situ

collection breeders or biotechnologists? Can plant breeding strategies be changed to maintain more diversity in new varieties? Do farmers still have a role to play in crop improvement in partnership with scientific plant breeders?

Regeneration

Periodically, according to factors peculiar to a species, no accession, or the conditions under which seed is stored, all genebank accessions must be regenerated. Regeneration, however, carries with it a number of risks, including selection, genetic drift or bottlenecks. FAO's Global Plan of Action should include the first safe regeneration of existing ex-situ collections. What would such a programme look like? What is the scope of the need? Should all accessions needing regeneration be regenerated (original and all duplicates)? What are the financial and operational implications of such initiative? What criteria should define which crops are regenerated first?

Training

Developing countries need qualified personnel to operate genetic conservation programmes, engage in plant breeding and improvement, and handle the many complex policy and legal questions involved in this field. What type of training/educational programmes are needed in the Global Plan of Action? Should short, intensive courses be organised around specific topics or are longer term courses needed? Should we concentrate resources on higher academic levels (University) or practical technical levels? Which topics are most critical? Which or what kind of instructor should be involved (professionals and/or practitioners and/or farmers)? Who should the target audience for such training be? What would the goals of such efforts be? Is there a need for advanced courses to be established in developing countries? At what level (regional/sub-regional)?

ACCREDITED COURSES

*By Russell Holden
R.a.H. Pty Ltd*

TAFE

Course: Commercial Cookery (Level 4)

Subject: Australian Native Cuisine

Course Code: 2669

Locality: Ryde, NSW.

Course: Commercial Cookery (Level 4)

Subject: Advanced Game Meat Studies

Course Code: 2669

Locality: Ryde, NSW.

Course: Food Studies (food promotions) Cert 4

Subject: Australian Cuisine

Course Code: 6635

Locality: Brookvale, Liverpool NSW.

Course: Agricultural Studies

Subject: Production Horticulture

Course Code: 5562

Locality: Wollongong, NSW.

Course: Certificate Course of Natural Resources

Course Code: LMF

Locality: Gawler Institute, SA.

Course: Certificate Course of Natural Resources

Course Code: LMF

Locality: Brookway School of Horticulture
Adelaide, SA.

NORTHERN TERRITORY UNIVERSITY

Course: Bachelor of Arts Aboriginal &
Indigenous Studies

Subject: Certificate in Heritage & Interpretative
Tourism

Course Code: CCHIT

Locality: Darwin, NT.

CHARLES STURT UNIVERSITY

Course: B.App Sci eco tourism (course code
ETTQ)

Subject: Principles of land management

Course Code: PKM301 (subject code)

Locality: Albury, NSW.

UNIVERSITY OF WESTERN AUSTRALIA

Course: BSc Natural Resources & BSc
Horticulture share common first year

Subject: Have a new unit where one of the
modules is on bushfoods for first years. Students
can also major in bushfoods in their 4th year.

Course Code: UWNR or UWHS

Locality: Nedlands, WA.

PERMACULTURE INSTITUTE

Course: Permaculture Design

Subject: Bushfoods covered in terms of
aboriginal use, conservation, encouragement of
fauna etc

Course Code: Taught by Ann-Maree Brookman

Locality: Gawler River, SA.

DISCLAIMER AND COPYRIGHT

This Journal is published by ANBIC Ltd (A C N
077 458 541) in good faith and based on facts
known to it or which were obtained from sources
which it believed to be reliable or accurate at the
time of publication.

As this Journal has been prepared for multiple user
distribution it does not claim to include all
relevant information in respect of the articles
included.

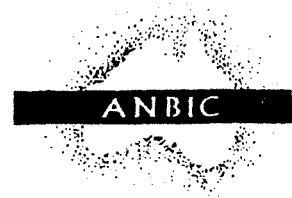
ANBIC Ltd disclaims liability for loss or damage
(including consequential damage or loss) of any
kind whatsoever arising as a result of any opinion,
advice, information, representation or
recommendation implied or expressly published,
in or in relation to this Journal notwithstanding
any error or omission including negligence.

Material from the ANBIC Ltd Journal may be
reproduced for non-commercial educational
purposes without permission provided that proper
acknowledgment of the source is given. Written
permission must be obtained from ANBIC Ltd
and the author prior to any commercial or multiple
distribution use of this publication.

ANBIC LTD JOURNAL

EDITOR: Phone 0411852644 Fax 015519456

Address PO Box 309, CIVIC SQUARE ACT 2608



ANBIC Ltd
(A C N 077 458 541)
(The Australian Native Bushfood Industry Council) Limited

July 1997 - June 30, 1998 MEMBERSHIP FORM

FULL NAME: _____

POSTAL ADDRESS: _____

Contact telephone number: _____

Contact fax number (if applicable): _____

I hereby apply to become a member of the Australian Native Bushfood Industry Council Limited (ANBIC Ltd) (ACN 077 458 541) and enclose a cheque/money order to cover the membership fees for the level of membership I have indicated below. As a condition of membership, I agree to be bound by the Memorandum and Articles of Association of the Company and any rules relating to membership as made from time to time by the Board of Directors.

- New individual or individual business membership - \$150
Name of business: _____
- Apprentice/student membership - \$25
Name of college or tertiary institution attended: _____
- Association or group membership - \$25 for each and every member of the organisation.
Name of organisation: _____
Number of members as at June 1997: _____
- Continuing interim ANBIC Ltd individual members - \$100
Name of business: _____

SIGNED: _____

Name (printed): _____ Date: _____

Return this completed form and your cheque/money order (payable to ANBIC Ltd) to:
Denise Hart, ANBIC Ltd Company Secretary,
PO Box 309, Civic Square ACT 2608.