Video: Farms and people’s connections to them
Geography, Technologies

1. What is it that the Outback Pride business does?
2. How many tonnes of Australian native food do they produce a year?
3. How many different species do they grow?
4. How have they been able to get the best Australian native foods?
5. What is the emotional connection that Gayle think the public can make about eating Australian native foods?
6. Name two things they state native plants are better than western fruit and vegetables?
7. What are the two sides of the business?

Answers:
1. Production of Australian native foods in conjunction with Aboriginal communities
2. 30-40 tonnes per year
3. 25 (but up to 60 species in the project overall)
4. They have worked in conjunction with the Aboriginal elders and then these have been propagated at Reedy Creek, taken back out to the Aboriginal community that produces the product for Outback Pride.
5. When people eat Australian native foods they’re also respecting that 40,000 years that Aboriginal people survived incredible well in this country before they made supermarkets
6. Healthier foods because they are full of nutrients that western foods have lost, native foods use one tenth the water that western fruit and vegetables do don’t use artificial fertilisers, insecticides and fungicides
7. Grocery side – value added products - jams, sauces, relishes, chutneys, cordials, dried herbs and spices, dukkahs – they have a two year shelf life Food service – fresh produce and frozen (do not have long shelf life). Freshly picked (24-48 hours leaves Reedy creek, and another 24hrs to restaurant)