

SLOW FOOD NOOSA CONVIVIUM 2009 NEWSLETTER

The committee of the Slow Food Noosa Convivium wish all its members a Happy New Year and hope you had an enjoyable and delicious festive season.

Following the AGM of 2008, we now have the pleasure of introducing our new committee for 2009.

Leader/President	Daniel Mosedale
Secretary	Anne Marshall
Treasurer and Membership Officer	Gwen Parsons
Assistant Secretary	Erica Hackett
Email Communications Officer	Anne Briggs
Public Relations Officer	Jayne Keogh
Garden Committee Leader	Katrina Ryan
Committee member	Belinda Tuckwell
Committee member	Karen Wright

Slow Food International today has over 100,000 members, more than 1,000 convivia in 88 countries with 36 of these convivia in Australia. The convivia are the promoters and ambassadors at a local level of Slow Food's philosophy to defend biodiversity, to protect rural knowledge, to preserve rural memory and to defend the right to the pleasure of good, clean, fair food.

Last year, in June 2008, a national association of Slow Food Australia was approved. Lead by Leonie Furber, the Slow Food International Councillor representing Australia, and a 'working group' drawn from Australian members, Slow Food Australia has developed a proposal for several national projects which will help give us a national voice.

These projects are -----

- The 'Slow Knowledge' communications project, to collect information from the Slow world, with publications such as 'A Slow Food Guide to Australia' and 'Slow Food at the Edge of the World', recording the diversity of food brought to Australia by immigrants.
- The 'Dirty Hands' project, to improve food, health and ecological knowledge through the development of school and community gardens.
- Heliculture1, to promote membership in universities and among young Australians
- To add more endangered food products to the Australian Ark of Taste.
- To develop the first Presidium projects in Australia.
- To collaborate with indigenous communities through the 'Bush Know-How' project to help sustain native food diversity and increase consumer awareness and market opportunities.
- To launch '23 Slow' to link communities bisected by the Tropic of Capricorn, fostering the exchange of ideas and information and raising awareness and action around indigenous foods, biodiversity and culture.

- To plan the first Australian version of Terra Madre, Terra Australis, to be followed by a regional Terra Oceania in the future.

These projects will open up new possibilities to our members. There may be 'teething problems' with this exciting, ambitious national program, but we ask all members to be supportive to help Slow Food Australia to grow and make a real difference in the world.

Slow Food Noosa Program for 2009

Our 2009 program will start with a Slow Food Breakfast, on Thursday 26, at a new venue--- the Blue Ginger at Evergreen, 95 Eumundi Road, Noosaville, with Kym Steward as our Breakfast chef. (see the next Members release for further details)

These popular Breakfasts will continue throughout the year (on the last Thursday of the month) until November, interspersed with occasional workshops as requested by you, the members.

Other functions are still in embryo but, to 'whet' your appetite, here are our ideas-

A low-carbon footprint Autumn produce Lunch

A Slow Game Dinner

A Film with Food evening in association with the Noosa LongWeekend

A Slow Pork Dinner

A Harvest Picnic at our new School Garden

A Long (national-themed) alfresco Lunch

The Presidents Lunch/Dinner

We look forward to welcoming you again to our Slow Food events this year and thank you for your continued support.

Slow regards

Anne Marshall, secretary

On behalf of Daniel Mosedale, Leader/President and the rest of the committee.