

Bush Tucker Sovereignty?

The ethics of recognition in the native food industry

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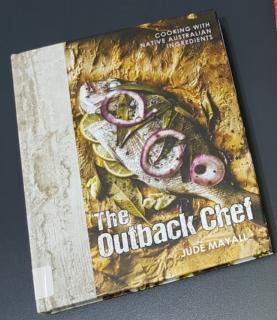


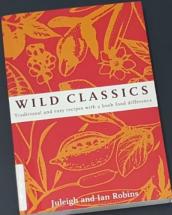
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My presentation

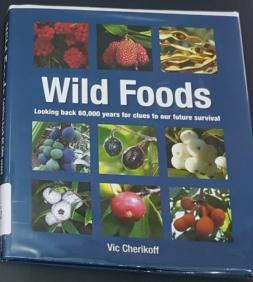
- What stories should be told about native food products?
- Are these stories being told? What are the barriers?
- Role of the AIATSIS Collection:
 - Sharing stories
 - Keeping stories









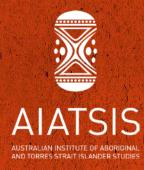


Telling the right stories?

- ? Use of language group names, geographical source, and appropriate species name
- ? Acknowledgement of Indigenous labour and appropriate working conditions
- ? Recognition of Indigenous Cultural and Intellectual Property rights
- ? Other impacts (social, cultural, environmental, health)
- ? Appreciation of the spiritual significance of plants and animals



How might these stories be communicated to consumers?



Some initial efforts

- Some suggestions from Ninti One report:
 - Label products with their geographic source
 - Use an appropriate species name
- 2011 Scoping Study looked at possiblity of Fair Trade label for bushfoods and other products
- Outback Pride and Outback Spirit bushfood products already feature claims on labels and information on websites



Different names

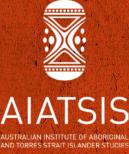
- 'native foods' or 'wild foods' or 'bush tucker'
- These names mean different things at different stages of the food chain
- Industry body, Australian Native Food Industry Ltd, is focused on small-scale emerging plant-based industries



Current focus on plant foods

- Discussion of ethical involvement and representation of Aboriginal people has almost all focused on small scale plant foods
- Turnover for these plant foods amounts to around ~\$30 million/year and is slow-growing
- Newer developments such as Fisheries Research and Development Corporation Indigenous Reference Group
 - Established 2012
 - But these are focused on production side—not considering branding

Can the stories being developed for plant foods be extended to animal foods, such as kangaroo meat? Or are different stories needed?

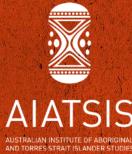


Sharing stories, keeping stories

- AIATSIS Collection is a resource that can support sharing and keeping
- More than just research materials
- You can use MURA (our catalogue) to discover what others are doing—even if you can't make it to Canberra!
- We need to make sure that these stories are kept for the future



So please send us your cookbooks, brochures, product labels,...and make sure your stories are shared and remembered!



References & further reading

- My work:
 - "Tasting Territory: Imagining place in Australian native food packaging"
 http://localejournal.org/issues/n2/Locale%20n2%20-%2005%20-%20Craw.pdf
 - "The Ecology of Emblem Eating: Environmentalism, Nationalism and the Framing of Kangaroo Consumption" http://mia.sagepub.com/content/127/1/82.full.pdf
 - "The Flavours of the Indigenous: Branding Native Food Products in Contemporary Australia" https://sites.otago.ac.nz/Sites/article/view/86
- Bronwyn Fredericks & Margaret Anderson. 2013. ""We eat more than kangaroo tail
 or dugong you know...": Recent Indigenous Australian Cookbooks".
 http://journal.media-culture.org.au/index.php/mcjournal/article/viewArticle/648
- Michael Spencer & Jocelyn Hardie. Indigenous Fair Trade in Australia: Scoping Study 2011. https://rirdc.infoservices.com.au/items/10-172
- Ninti One report on bushfood guidelines
 http://www.nintione.com.au/resource/NintiOneResearchReport_71_BushFoodGuidelines.pdf
- AIATSIS subject guide: http://aiatsis.gov.au/publications/products/subject-guide-indigenous-australian-use-plants-food-and-medicine