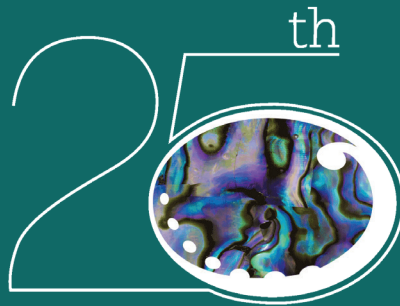


the



Symposium of
Australian
Gastronomy

ISLAND.

Launceston - July 5 to 8, 2024

Proudly presented by

LAUNCESTON
AIRPORT

Register now at www.australiangastronomy.net

Thank you to all the supporting partners of the
25th Symposium of Australian Gastronomy



ISLAND.

On the island state of an island continent, the sanctuary of Launceston welcomes you to the 25th Symposium of Australian Gastronomy.

No better place can welcome you to contemplate the theme of island than this very one.

At the edge of the world, trouwunna/lutruwita Tasmania has been the island homeland of the palawa peoples for 40,000 years. The land and seascapes of the island have been nurtured to grow the finest foods of the southern world. On settling this secret archipelago in 1803, others from across the seas have since devoted extraordinary effort to building food communities on this small and ancient outpost, marooned in the great Southern Ocean.

Islands are the fear of isolation and the salve of a promised land. Formed around the confluence of an estuarine system and freshwater catchments, the currents and undercurrents of kanamaluka River Tamar have shaped Launceston's people and its landscapes. From the fertile midlands plains to the glades, ranges and valleys, and out to sea country, Launceston emanates as a global food centre from perceived margins. Launceston is the anchor of the north, a longed for destination. Its journey as much one of resilience as of reliance.

If islands are both metaphor and reality, then what gastronomic futures do they invite and incite? How are island gastronomies connected to, or threatened by, global economic, ecological and political forces that surround them? Who matters on islands, and why do we care? What gastronomic possibilities surface from its undercurrents and encounters between land and sea? What innovation is borne from the necessity of the island? How are appetites shaped by the unique constraints and configurations that the island presents?

Can islands feed themselves well, and sustainably, in the face of uncertainty? Should we reorient islands towards the global, or retreat to our local strengths? How do you define islands through a gastronomic lens? What, or where, is your island?

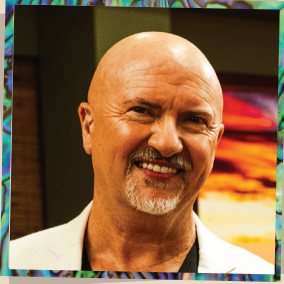
Strike out from the island of your mind and share with us its bounty.

25th Symposium of Australian Gastronomy Keynote Speakers



Prof. Emma Lee

trawlulwuy woman of tebrakunna country, north-east Tasmania, Professor at the National Centre for Reconciliation, Truth, and Justice at Federation University, indigenous marine stewardship champion.



Robert Oliver (NZ)

Founder - Pacific Island Food Revolution, Winner - Best Cookbook in the World (Gourmand World Cookbook Awards, 2010), global restaurateur and humanitarian.



Prof. Alana Mann

Author and media scholar, global food activist and researcher, food justice champion, Featured - Powerhouse Museum's 100 Climate Conversations (2023).



Jamie Loveday

Founder - Food Lab Sydney, entrepreneur and business mentor, global humanitarian and migrant champion, former manager of University of Sydney Business School's Genesis Program.



Leonid Vusilai (VU)

Winner - Pacific Island Food Revolution Season 1, chef and TV presenter, champion of food and agri-tourism in the South Pacific through Regenerative Vanua.



Danny McCubbin (UK)

Author, campaigner, and mentor to Jamie's Fifteen Apprentice, and the world's most successful drug rehabilitation community. Champion of food-focused social enterprises, diveristy, and creation of social value.

ISLAND

Gastronomic possibilities from the undercurrents

Friday the 5th of July

Design Tasmania - Corner Brisbane and Tamar Streets

- 4.00pm to 5.30pm** Registration, canapes and beverages. Design Tasmania invites you to wander and enjoy the space during this time, and will remain trading for your convenience.
- 5.30pm to 6.15pm** Welcome To Country ft. Melissa Carter (BA/MSW), welcome speeches and acknowledgements, abalone tasting w/ Chef Rhys Hannan.
- 6.15pm to 7.00pm** More canapés and beverages.
- 7.00pm +** Dine your own way - Explore Launceston's dining scene - options include Saint John, Smallgrain, Havilah, Stillwater, Black Cow, Monsoon, Pickled Evenings... the list goes on.

Saturday the 6th of July

University of Tasmania - Inveresk Precinct - River's Edge Buildings

- 8.30am to 9.30am** *Harvest Market - 71 Cimitiere Street* - The Symposium invites you to explore Launceston's renowned Harvest Market for breakfast and a spot of shopping, if you fancy.
- 9.30am to 9.45am** *River's Edge Foyer* - Registration, tea and coffee supplied by Ritual
- 9.45am to 10.05am** *River's Edge Theatre* - Welcome and introduction to the day, acknowledgement of country, housekeeping.

Plenary Sessions 1 - River's Edge Theatre

- 10.05am to 11.20am** **Keynote Panel**
- Prof. Emma Lee - Indigenous marine stewardship.
 - Jo Cook - A culinary journey with LSACT: exploring Indigenous quota abalone through a chef's lens.
 - Timothy Russell-Jarvie - The business case for Indigenous food production, land and sea management (working title).
- 11.20am to 12.20pm** **Plenary Panel - Farmer's Markets**
- Jane Adams - Farmers' markets: essential hubs in Australia's foodscape.
 - Meghan Bond - The 'actual' costs of food: exploring the boundaries of measures and costs.
 - Jonothan Walker - The case for a local food system in an island nation focused on industrial production for export.

12.20pm to 1.10pm - River's Edge Foyer - Lunch, joy!

Saturday the 6th of July - Continued

1.10pm to 2.10pm - Concurrent Sessions 1 - River's Edge Building

15-minute presentations followed by 15 minutes Q&A.

River's Edge Theatre **Colonial Food History**

- Marc Cheeseman - Mystery meat: an archaeological investigation into meat consumption, food choice, and group identity at two late 19th-century archaeological sites in Queensland.
- Alison Vincent - Sticky business: making money from jam.
- Lauren Samuelsson - First, catch your algae: domestic consumption of seaweed in Australia from the 1900's to 1970's.

River's Edge 308 **Fermentation Cultures**

- Tracy Berno and Francesc Fusté-Forné - Fermentation tourism: tasting culture
- Neil Gow - Feast matariki: The rise of fermentation as a fine dining anchor
- Christopher Peter Sauer - Balancing multiple fermentation cultures: heritage and development at Tucson's City of Gastronomy Agave Heritage Festival

River's Edge 309 **Tasting Tasmania**

- Micah Landon-Lane - The palatability and aroma profile of Tasmanian sea grapes: a potential new seafood.
- Naomi Vinden - Sea urchin roe: using e-tongue technology to aid converting an environmental problem to gourmet product.
- Samantha Sawyer - Beating smoke taint: climate change threats to regional wine quality.

2.15pm to 3.15pm - Concurrent Sessions 2

River's Edge Theatre **The Global Web of Empire**

- Evelyn Lambeth- Porky provenance: the globalization of the pork industry and the associated risks to the island-state of Tasmania.
- Nicki Tarulevicz - Water, water, everywhere: supplying water to the island of Singapore.
- Carla Baker - Where did northern Tasmanian apples go?

River's Edge 308 **Re-thinking Hospitality**

- David Gillespie - Casting away from the island of tradition: a culinary educator's story of curriculum transformation.
- Warren Guest - throwing in the tea towel: why do our chefs leave their craft?
- Tracy Berno - The pedagogical power of cuisine: culinary medicine as a new pragmatic educational approach for health and nutrition (co-author Michel Lucas).

River's Edge 309 **Thinking With Microbiomes**

- Hilarly Heslop - A tale of two microbiomes: facing a harmonious or discordant future?
- Tony Heptinstall - Cultivating gastronomic islands: the art of fermentation and the diversity of gut biomes [demo - 30 mins].

3.15pm to 3.30pm - Quick tea and coffee break ft. Northern-Tasmanian heirloom apples

3.30pm to 4.35pm - Plenary Sessions 2

River's Edge Theatre **Keynote Panel**

- Robert Oliver - Island gastronomies: championing South-Pacific cuisines worldwide
- Leonid Vusilai - Presentation title TBA

4.35pm to 4.45pm Closing remarks

Saturday the 6th of July - Evening Session

Du Cane Brewery - 60/64 Elizabeth Street

5.30pm to 6.00pm Drinks and socialising

6.00pm to 6.15pm Formal introduction, welcome and housekeeping.

6.15pm to 7.00pm **Spesh Panel Sesh**

Colette Geier, Q&A with Prof. Emma Lee

- Cocktails on country: reconcilliation through connection, chemistry and cocktails.

7.00pm to 8.30pm - Dinner! Featuring abalone pizza by Du Cane

8.30pm to 8.45pm Closing remarks, reflections, projections.

8.45pm + Unofficial kick-ons.

Sunday the 7th of July

University of Tasmania - Inveresk Precinct - River's Edge Buildings

9.30am to 10.25am *Tour* - UTAS Inveresk Community and Research Garden.

10.25am to 10.50am *River's Edge Foyer* - Morning tea with Hubert & Dan.

10.50am to 11.00am *River's Edge Theatre* - Introduction, acknowledgement of country, welcome and housekeeping.

11.00am to 12.15pm *River's Edge Theatre* - **Plenary Session 3 - A Campus is Not an Island**

- Sandy Murray - Feeding the future: transforming the University of Tasmania food environment.
- Jeff McClintock - Transforming UTAS to an edible campus
- Shauna-Lee Ward - Game-Changing: Tasmanian University Student Association Food Hub.
- Carle Watson - Savouring justice: exploring gastronomy with the Just Food Collective.

12.20pm to 1.35pm - Concurrent Sessions 3

River's Edge Theatre **Building Resilient Food Systems**

- Laura Ripoll Gonzalez - Food as a regional identity driver for sustainability transitions.
- Ceilidh Meo - No individual is an island: cooperative food production, a manifesto for small-scale producers.
- Leah Galvin - Sustainable institutional food procurement: translating Churchill Fellowship recommendations into action.
- Sue Kilpatrick - Accessing the myriad sources of knowledge available to small and medium food producers.

Concurrent Sessions 3 - Continued

River's Edge 308

Culinary Pedagogy

- Hayley Dodd - Cultivating connections: weaving Indigenous food practices into culinary education.
- Chloe Humphreys - Feast matariki: a collaborative culinary project.
- Adrian Woodhouse - Embracing our people, our place: culturally responsive culinary education on the shores of Aotearoa.
- Juliane Tautz - 'She'll be right': a transformative journey from the isolation of the kitchen island to the interconnectedness to the wider social world

River's Edge 309

Stories of Island Industries

- Allison Clark - Agritourism as a catalyst for place-branding: Tasmania's unique story.
- Jinkyung Jenny Kim - Tourists' environmentally responsible behaviors in the island tourism context: incorporating environmental literacy into social psychology theories.
- Timothy Lynch - Lessons from a small island in the Baltic Sea: how Bornholm went from fisheries collapse and depression, to being climate change leaders, managing food security and being a bright green island
- Diana Noyce - Castro's Cuba: food security during the regime of Fidel Castro

1.35pm to 2.20pm - River's Edge Foyer - Lunch with Hubert & Dan.

2.20pm to 3.00pm - Concurrent Sessions 4

River's Edge 308

Rethinking Household Kitchens

- Sandra Clark - Feeding the family: beating food insecurity, one recipe at a time
- La Vergne Lehmann - A kitchen is not an island when it comes to climate change

River's Edge 309

Island Nations and Indigenous Foods

- Jacqui Newling - Celebrating our islandhome: should kangaroo be the meat of choice to celebrate Australia, where we are 'one and free'?
- Jessica Loyer - Selling bush foods as superfoods.

3.05pm to 3.55pm - Plenary Session 4

River's Edge Theatre Keynote Panel

- Alana Mann & Jamie loveday - Enterprise development for sustainability and food systems change
- Wrap-up: Andrew Pitt.

End of Sunday daytime proceedings

Sunday the 7th of July - The 25th Symposium Feature Banquet
Grain of the Silos w/ Savour Foods - 89 Lindsay Street

5.45pm to 6.15pm Drinks and socialising, plus whisky tasting with Launceston Distillery.

6.15pm to 6.30pm Seating for Dinner, acknowledgement of country, introduction.

7.20pm to 7.45pm Meet the producers

8.50pm to 9.20pm Dessert and entertainment

9.20pm to 9.30pm Closing remarks, reflections and projections.

Monday the 8th of July

Boag's Brewery Wizard Room - 39 William Street

9.00am to 9.15am Arrival

9.15pm to 9.25pm Introduction and welcome

9.25am to 9.50am **Danny McCubbin - The Good Kitchen & Life in Sicily, or, building community through food and gastronomy: international inspiration**

9.50am to 10.50am **Plenary Session 5 - building community through food and gastronomy: local inspiration**

- Sue Kilpatrick, Reuben Parker-Greer, and Serena King - Food-focused education: a discussion exploring the impacts of a primary school kitchen garden program (co-author Abbey MacDonald)
- Joanne Dean - Growing, Cooking and Eating Together: The Flavours of Launceston Cookbook Project.
- Jen Alden - From islands to archipelagos: food security networks and resilience through a gastronomic lens

10.50am to 11.15am Pitches for the 26th Symposium.

11.15am to 11.25am Final thoughts, thanks and reflections.

11.25am to 12.15pm + **High Tea by the CWA**

End of formal proceedings of the 25th Symposium of Australian Gastronomy

Monday the 8th of July

1.00pm onwards - **Optional Tours**

- **Boags Brewery** - a comprehensive tour of a state of the art facility in a 143-year-old building
- **Wallaby Walking Tours** - an intimate bush tucker and history tour of Launceston's iconic Cataract Gorge