

Local produce

LEVEL 2 WATER RESTRICTIONS

From July 1, Level 2 water restrictions apply throughout Maroochy Shire. Garden watering will be limited to a hand held hose between 4am-8am and 4pm-8pm on an odds and evens basis, with no watering occurring on Mondays at all.

ODD numbered properties
Tuesday, Thursday and Saturday

EVEN numbered and unnumbered properties
Wednesday, Friday and Sunday

Level 2 restrictions will also prohibit the use of lawn or garden sprinklers and irrigation systems, the filling or topping up of garden ponds or lakes and hosing of any concrete or paved areas. To find out how these restrictions may affect you or for information on water saving initiatives, visit Council's website or contact Council's call centre. Let's watch every drop. Tomorrow depends on it.

GROW AN ENTERPRISING FARM

Pick up copy of Enterprising Farms and put a rural information centre in your hip-pocket or the glove-box of the ute. Enterprising Farms, a free information booklet produced by the Department of Primary Industry & Forestry and Maroochy Council, provides basic information and contact details for farmers starting up or wishing to expand their farming operations. Enterprising Farms is free and available from Maroochy Libraries and Council's Customer Service Centres, DPI&F offices, industry groups and agricultural suppliers, by phoning Council, or from the Business Maroochy website www.businessmaroochy.com

COUNCIL CELEBRATES NAIDOC WEEK

Council is celebrating NAIDOC Week 2007 – an annual event that celebrates the history, achievements and contributions of Indigenous culture in Australia. Join the Mayor for the launch at the Maroochy Council Chambers' Forecourt on Friday, 6 July at 9am commencing with an Indigenous flag raising ceremony and entertainment by local performers. And don't miss daily screenings of short film compilations by Indigenous filmmakers at the Nambour Library in the Bill Robinson Reading Room between Monday 9 July and Friday 13 July starting at 12 noon.

AIRPORT WELCOMES TSC

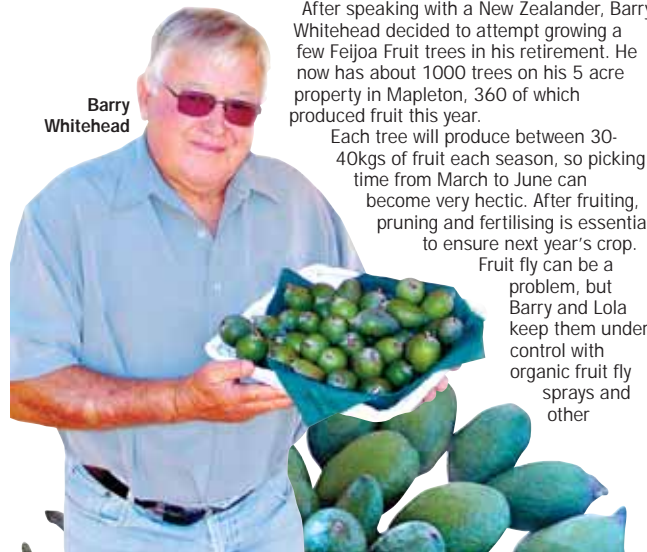
The Sunshine Coast Airport has welcomed the region's tourism body, Tourism Sunshine Coast (TSC) to new premises in the main terminal building with operations commencing from early July. This collaboration strengthens the partnership between the two organisations at a time when the airport's current growth in passenger numbers is at a record high. In a recent report overnight travellers were estimated to spend \$640 on average each day, with tourist dollars generating an equivalent of 22,995 full time positions on the Sunshine Coast.

FOR MORE INFORMATION

Learn more about Council and what is happening in and around Maroochy from our website at www.maroochy.qld.gov.au.
Subscribe to Maroochy eFocus for regular updates direct to your inbox, or telephone Council's call centre on 5475 8501.

www.maroochy.qld.gov.au

Barry, Lola and their Feijoa



Barry Whitehead

After speaking with a New Zealander, Barry Whitehead decided to attempt growing a few Feijoa Fruit trees in his retirement. He now has about 1000 trees on his 5 acre property in Mapleton, 360 of which produced fruit this year.

Each tree will produce between 30-40kgs of fruit each season, so picking time from March to June can become very hectic. After fruiting, pruning and fertilising is essential to ensure next year's crop.

Fruit fly can be a problem, but Barry and Lola keep them under control with organic fruit fly sprays and other

environmentally responsible deterrents. The small green fruits are sweet, suggesting a combination of pineapple and guava or pineapple and strawberry, often with overtones of winter green or spearmint. Feijoa fruit produce a strong, lingering perfume, even before they are fully ripe.

"They are usually eaten fresh, but can be used in many different ways, so finding outlets for the fruit was not difficult for us," said Barry and Lola. "Our main market is restaurants, organic shops and growers markets, but we sell a large amount to the public, especially New Zealanders who have missed their favourite fruit since moving to Australia."

This versatile fruit can be used in many different ways, including being made into juice, wine and cordials. Chefs love to use it to make sauces to accompany meat dishes, while others make it, skin and all, into a delicious jam. Some restaurants also serve feijoa ice cream.

Thanks to the Maroochy Shire Council's Enterprising Food Directory, Barry and Lola have received a host of enquiries. If you wish to find out more about feijoa fruits you can contact Barry or Lola on 0411 152 609 or 0411 596 524.

Settler's Organics

Sarah and Shane Stevens from Settler's Organics grow and supply fresh local organic small crops, with a special emphasis on heritage varieties. Remember how veggies used to taste, bursting with real flavour? Initially started as a hobby, Sarah and Shane have turned their interest for organic produce into a passion. "It was a natural progression to take over management of the family farm at Mapleton to grow organic crops," said Sarah. "Currently we are growing a variety of crops such as sweet potato, potato, pumpkin, snap peas, caulies, broccoli, cabbages, tomatoes and asparagus. Of course, the type of crop that we produce changes according to seasonal conditions."

"When illness threatens the people you love, you really start to take stock of what you have...what do we want for our children? Ourselves? Our Community?" These questions led Sarah and Shane to do lots of research, which in turn caused lots of thinking.

"We want our children to grow up strong and healthy eating fresh organic fruit and veggies, yet we wondered how to get children to eat them? We found our 2 year old enjoyed eating his straight from the garden, and our home grown beans, peas and corn were a great success. Food also needs to taste good, as you can't fool children and we all know there is a big difference between a commercial tomato and a homegrown variety...flavour! This has inspired us to grow some of the old favourite heritage varieties."

As the cost of living seems forever on the increase, Sarah and Shane would like to take this opportunity to encourage everyone to eat local produce in season, as it's fresher and usually less expensive. You can grow some of your own and get your children involved - herbs, spinach and lettuce are especially good picked fresh from your own garden.



Leyton Stevens

Take another look at the price and quality of organic veggies - you might be pleasantly surprised, and your taste buds will thank you!
Enquiries welcome on 5478 6400.

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