

Table of Contents

Advisory Committee

Page 6

Sponsors' Roll of Honour

Page 7

Foreword

Page 9

Introduction

Page 10

THE INFLUENCES

Tastes of Australia

Page 12

CHEFS & HEROES

Celebrating Rare Talent

Page 30

NORTHERN
TERRITORY

An Ancient Land

Page 58

QUEENSLAND

Exotic by Nature

Page 68

NEW SOUTH WALES

Raw Energy

Page 86

TASMANIA

Treasure Island

Page 106



VICTORIA
Rich & Cosmopolitan
Page 132

SOUTH AUSTRALIA
Tradition with a Twist
Page 154

WESTERN AUSTRALIA
A Different Time and Space
Page 174

CELEBRATING
the Great Outdoors
Page 206

A WONDERFUL
BOUQUET
Australia's Wine Heritage
Page 218

INTERNATIONAL
PROFILE
Made in Australia
Page 238

Sponsors' Directory
Page 258

Photographic Credits
Page 286

Glossary
Page 287

Writers
Page 288



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Sponsors' Roll of Honour

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N O R T H E R N



*Right: The Bush Camp at Alice Springs
Above: Cashew nuts in their natural state; Magpie geese in the picturesque wetlands of Kakadu*



E

R R I T O R Y

A n A n c i e n t L a n d

Considered as one of the world's last frontiers, where the tyranny of distance has shaped its history, people and cuisine, the Northern Territory offers a romantic vision of Australia. Here you can find the 'True Blue' Aussie image of sundrenched stockmen and outback bushmen, a pioneer lifestyle mixed with the mysteries of an ancient culture, Arab desert dwellers, Asian traders and seafarers—amidst a land of contrasts.

A region of vast desert landscapes where food and water are scarce unless nurtured, it's where turquoise waters rim northern shores and lush exotic tropical foods abound. A harsh land, or a place to enjoy languid days on shuttered verandas, iced drink in hand, the soul enticed by vibrant sunsets and starry heavens before being enveloped in balmy nights.

Covering an immense area of central Australia, the Territory reaches from the harsh outback desert, north to the picturesque wetlands of Kakadu and Arnhem Land and is edged by the clear tropical waters of the Timor and Arafura Seas, which divide Australia from Indonesia. The region hosts the broadest melting pot of cultures within Australia and to many its appeal is hidden, but to those who come to understand this vast and often harsh wilderness, it can become a lifelong romance.

Many claim the Aboriginal people of the Territory's most northern tip at the Coburg Peninsula, some eleven degrees south of the equator, were the fore-runners of today's multicultural Australian cuisine. Having roamed the ancient land for over 40,000 years, living off the land, hunting wallaby, magpie geese, turtle, snake, dugong and other bush foods, they understood how to survive in the 'Top End'. They welcomed their Macassan neighbours from the island of Sulawesi to the north, who until the early 1900s when immigration laws were introduced, annually voyaged south to the Coburg Peninsula to gather, cook

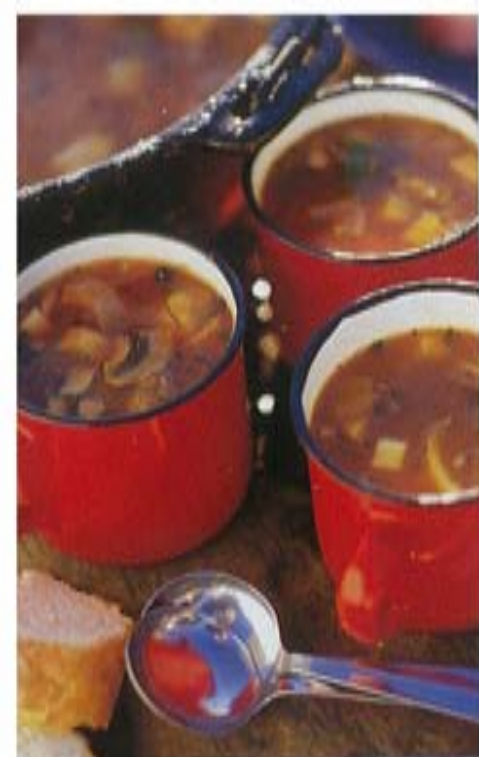
and preserve trepang (sea cucumber). The Macassans brought with them Asian foods, herbs and spices, returning home after several months to trade their prized trepang cargo with China.

In 1838 the British, anxious to ensure their claim on this valuable Asian trade route prior to the Portuguese, French and Dutch explorers, established Victoria Settlement at Port Essington. They were the first to introduce a European lifestyle and cuisine to the Coburg region along with pigs, buffalo, Balinese banteng cattle and Timor ponies which can still be found amongst the crocodiles, dingoes, snakes, kangaroos, waterbirds and other native wilderness fauna. Unable to adapt to the isolation, harsh region and climatic demands of the seven local tropical seasons of the Aboriginal calendar—The Cloudless Blue, Lightning, Thundering, Rainmaking, The Greening, Wind Storming and Fire Raging, which have a strong influence on food supply, gathering and lifestyle—the settlement closed within a few years. The influence of the British, however, remains today as an integral ingredient within the mixing pot of Territory cuisine.

Japanese and Filipinos soon ventured to the northern coastline enticed by the lucrative pearling, fishing and prawning industries, bringing with them further flavours and tastes of the East. In 1838, Sir Charles Todd established Alice Springs. Cattlemen, gold prospectors and pioneer business men arrived, introducing a further understanding of desert produce and lifestyle. By 1869 Darwin, the Territory's capital city, was successfully established, attracting people from many cultures with a resilient nature and a pioneer spirit. By 1929, John Flynn brought the Flying Doctor Service to the outback providing much needed medical help and diminishing the tyranny of distance for many whilst enabling the establishment of long-term settlements and industries, the basis of today's successful desert economy.

LIVING IN HARMONY An understanding of how to live in harmony with the Territory began to grow, but even as late as the fifties, with the boom of uranium mining in Rum Jungle, many new residents—disappointed with the inability to grow cool-climate vegetables— anxiously awaited weekly planes from the south bearing cauliflowers, cabbages and other familiar treasures for their traditional Sunday roast, despite the sweltering heat. Others were already feasting on leafy Asian vegetables, fresh local seafood, tropical fruits and bush foods cooked in a variety of new styles gathered from other local inhabitants.

Nowadays, many outback houses continue to favour shady verandahs, while to the north some modern monsoon-proof houses retain their shuttered windows, but air-conditioning and fast, efficient refrigerated transport has resulted in a rapidly-expanding tropical produce trade, new opportunities and an easier lifestyle.



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*Right: The glorious colours of Australia's Great Barrier Reef
Above: Mud crab—a delicious Australian seafood, a mango orchard in Bowen*



S L A N D

E x o t i c b y N a t u r e

The Queensland mud crab is a remarkable creature—a large and extraordinarily delicious crustacean, a prize of inestimable worth to serious food-lovers, but one which nature has equipped with a sturdy, almost impenetrable shell and a pair of claws powerful enough to remove a joint or two from a careless, investigative finger.

Such is life in the sun-drenched and ruggedly individualistic state of Queensland. The flavours that burst from much of the home-grown produce are heady and exotic, while some of the processes involved in harvesting and preparing that produce offer daily challenges well beyond those routinely encountered elsewhere in Australia.

For Queensland is the 'deep north' of the nation. Its tropical and sub-tropical latitudes spill across rich, well-watered, coastal strips—up and over modest mountain ranges to stretches of fertile, temperate tablelands with their grain crops, dairy herds and piggeries, and onwards through the grazing expanses of the state's near and far west which satisfy much of the nation's hunger for high-quality beef and lamb, ending in some of Australia's most unforgiving but endlessly fascinating outback regions.

The state forms the great north-eastern triangle of the Australian continent, and accounts for some 22.4 per cent of the area of the nation. Queensland settlement dates back to the establishment of the Moreton Bay Penal Settlement in 1824. That settlement later became Brisbane, the state capital, now Australia's third-largest city (after Sydney and Melbourne) and the nation's largest river port.

Queensland in the 1990s is a booming state and increasingly has an international profile as a unique tourist destination. With the extraordinary

Not even catching the magnificent 'muddies'—which can be found all along the Queensland coast, but which are at their biggest, heaviest and most lethal in the tropical regions and in the Gulf of Carpentaria—is without risk or, at the very least, discomfort. The male crabs, often weighing two or more kilos, are generally to be found in murky, mosquito-infested and not particularly hospitable mangrove streams. Bagging them involves snatching them by hand from wire traps or 'pots' which are left overnight in the streams, and clamping their harmless back swimming legs with thumb and forefinger before a lightning snap of those mighty claws can fix on a finger. Veteran Queensland crabbers can seldom look forward to subsequent careers as concert pianists, and are inclined to be unreliable typists.

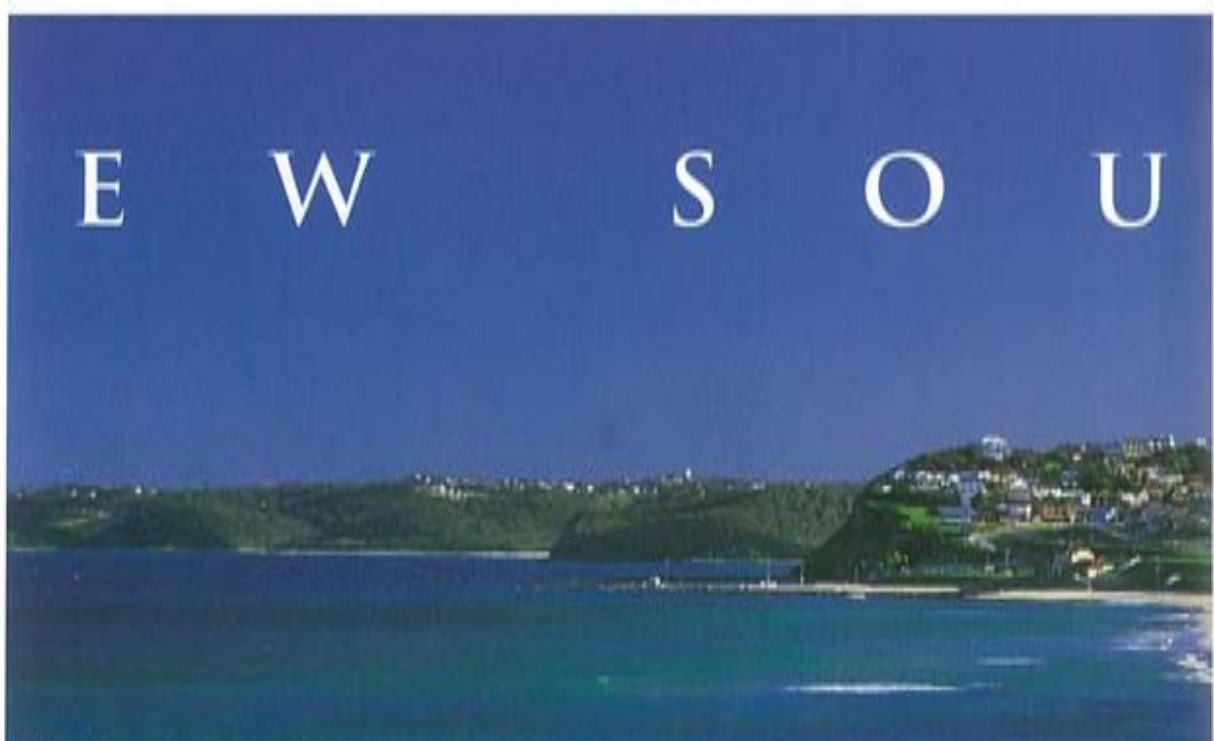
But as is so often the case in Queensland, the excellence of the produce more than compensates for the degree of difficulty involved in its capture and delivery. The Queensland mud crab is unquestionably one of the world's most delicious sea creatures. Its generous offerings of firm but delicate white flesh is equally impressive as the focus of a cold dish with a fine mayonnaise, as it is presented hot from the steamer—still in a shell which has been expertly and strategically cracked, and needing nothing more than a pot of sweet, melted butter, a pepper mill, and perhaps a crisp Queensland chardonnay or leafy sauvignon blanc to do it justice.

Smaller, thinner-shelled and rather less ferocious blue-swimmer or sand crabs are also caught in great numbers in Queensland waters. These are also delicious and generously fleshed at the peak of the season; they make a memorable bisque, but inevitably take second billing to the mighty muddies. More eye-catching are the alarmingly named Moreton Bay bugs, magnificent crustaceans comparable to the Mediterranean cigale. For decades, these prehistoric-looking creatures were casually tossed back into the sea by Queensland fishermen, or given to adventurous friends, until their true culinary and commercial value began to be understood in the sixties. Steamed bugs' tails are delicious cold, but the chunky tails are at their best quickly char-grilled, or wok-seared with Asian seasonings such as ginger or black beans.

And then there are Queensland prawns—ranging in size from the sweet, bite-sized school prawns from Brisbane's Moreton Bay, through king and tiger prawns, to the huge, crayfish-sized banana prawns of the deep water prawning grounds. Black tiger prawns are farmed at Cleveland, a Brisbane bayside suburb and, with the help of a unique chilling process which puts them into a state of suspended animation for around twenty-four hours, are sold live into Tokyo markets alongside the plentiful long tail tuna or even more delicious yellow fin tuna which are caught in Queensland's coastal waters. These fish are caught on lines, and treated



N E W S O U



Right: Stunning Bar Beach near Newcastle, flanked by a cascading group of headlands Above: The distinctive red soil of Hunter Valley vineyards nurtures some of Australia's finest wines; Bilons Restaurant overlooks the heart of Sydney Harbour, the Opera House and Circular Quay



H

W A L E S

R a w E n e r g y

Socially, morally, intellectually, culturally, aesthetically and gastronomically, there is probably not a society on earth that has transformed itself so rigorously in the past two centuries as that of New South Wales.

Australian agriculture began in this state in 1788 when the eleven ships of the First Fleet dropped anchor in Port Jackson, but it was not a happy beginning. The first attempts to grow crops on the sandy soil at Farm Cove failed miserably, and for years the convict-settlers and their guards were close to starvation. It was only after three years, in 1791, that James Ruse, a farmer in his native Cornwall, was able to establish the first successful farm at Parramatta, showing the faintest hope that the infant colony might be able to feed itself.

What Sydney now eats is often described as fusion food—a collage of culinary influences which uses a splash of olive oil with one hand while tossing in chopped coriander and chilli with the other. The reason for this inspiring gastronomy is the ethnic bouillabaisse that is Sydney's population. Since 1945 the city's original Anglo-Irish population base has been enriched by successive waves of Italians, Greeks, Yugoslavs, Turks, Lebanese, Thais, Chinese, Malays, Indonesians, Vietnamese and Cambodians, each of whom have added their own cuisine to Sydney's diet.

In character, Sydney's restaurant dining tends to be more relaxed than that of Melbourne, but even so, the trend is away from the reverence that typified Sydney's fashionable restaurants of just a few years ago and in favour of a more relaxed and affordable style of dining. What has not been sacrificed is quality. Imagination, service, calibre of ingredients and attention to the essentials have, if anything, been refined as has the enthusiastic appreciation of an ever-increasing—and ever more well-educated—audience.

are like Burgundy's—big, soft, full, easy drinking wines. We make the wines that people love to drink.'

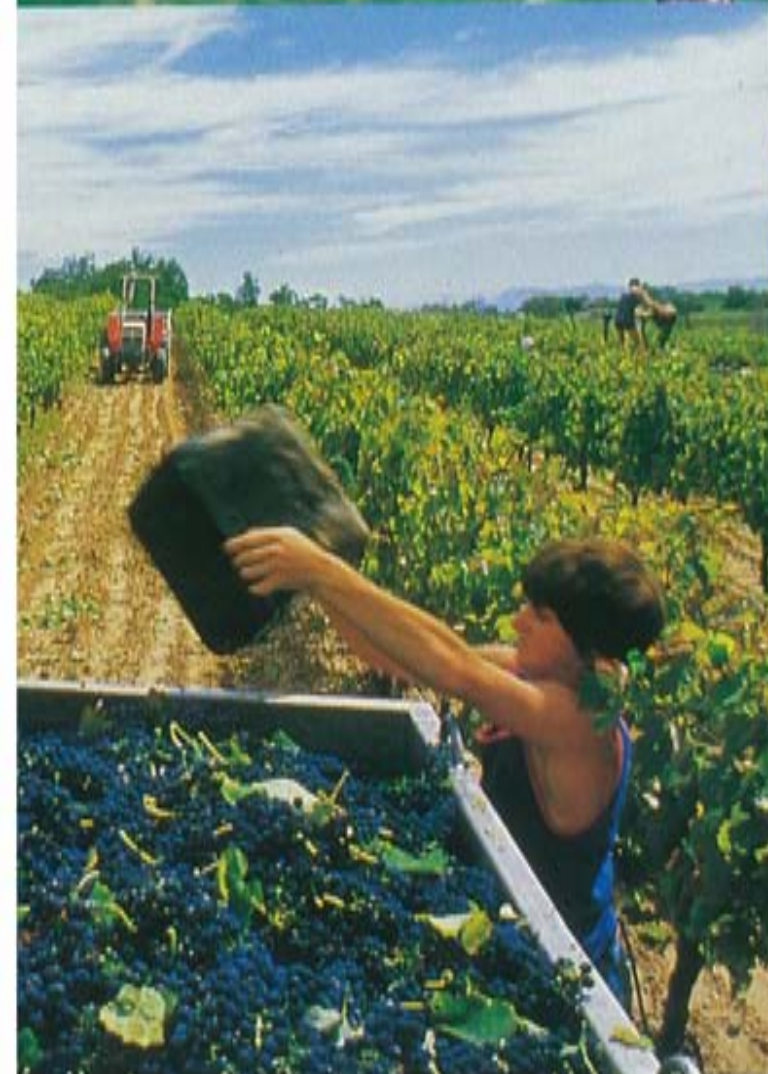
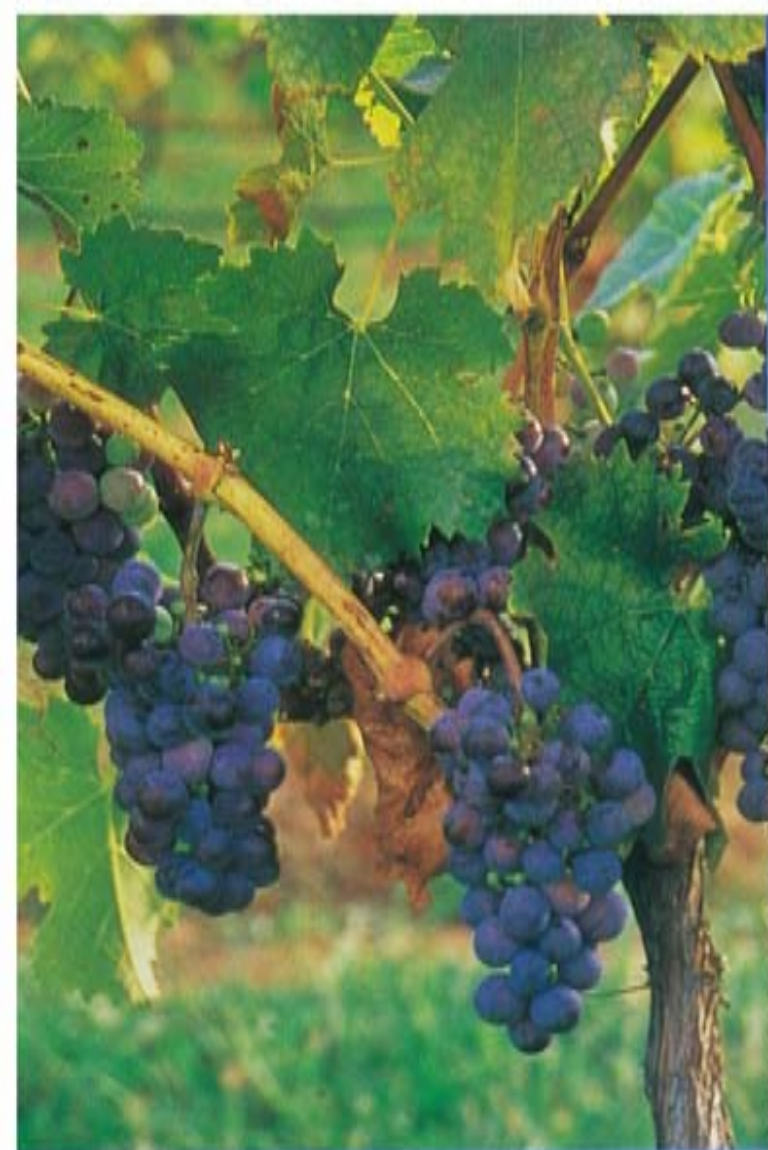
Murray Tyrrell is the patriarch of one of Australia's great wine dynasties, unofficial ambassador for the Hunter and one of the most colourful personalities on the wine scene. It was Murray Tyrrell's great-uncle, Edward, who was one of the first to make wine in the area in the 1860s. Tyrrell's Long Flat Red—which Murray freely describes as his 'bread and butter' wine—is the second-biggest selling wine in Australia. Murray Tyrrell was the first to market chardonnay to Australian buyers and one of the first to grow pinot noir grapes.

The underlying strengths of the Lower Hunter are the wines made from semillon and shiraz grapes. 'These have been the great varieties,' says Tyrrell. 'They make the greatest wines in Australia. I don't think there's a better wine made anywhere in the world to go with fish than a Hunter semillon. The shiraz, given time, gives that lovely soft, full fruit of Burgundy. It's a wonderful wine with game; there isn't a better wine in Australia with quail or pheasant.'

Located 150 kilometres due west of the Hunter Valley on the inland slopes of the Great Dividing Range, the Mudgee vineyards are planted at an altitude of 500 to 800 metres, which means cooler nights, more sunshine and drier summers than the Hunter. While the Hunter makes the most of its well-deserved reputation for quality wines, the wines of the Mudgee region are consistently underrated. In part, this is due to the relatively small-scale wine-makers who are characteristic of the area—and whose promotional budgets are strictly limited. When you visit a Mudgee winery, there's a good chance that you might well purchase your bottle from the wine-maker who has tended the vines, picked the grapes, fretted over the fermentation and stuck on the labels.

Typical of these Mudgee wine-makers is Bob Roberts of Huntington Estate, who has made some of the district's finest red wines, and is as staunch a supporter for Mudgee as Murray Tyrrell is for the Hunter. Huntington Estate's crush is about 300 tonnes. Some of that is sold to the Hunter Valley wineries for blending, but about ninety-five per cent of the wine made under the Huntington label is sold at the cellar door. The same figure for Tyrrell's is less than one per cent, according to Murray Tyrrell.

Probably the most notable of Huntington's wines are the cabernet sauvignon and the cabernet merlot blend, both outstanding examples of Mudgee wines, although Roberts counters the popular perception that Mudgee is a reds-only area. 'Both Montrose and Craigmoor have won prestigious medals for their whites,' says Roberts. 'In just about any variety you could name, Mudgee wines have done very well at one time or another.'



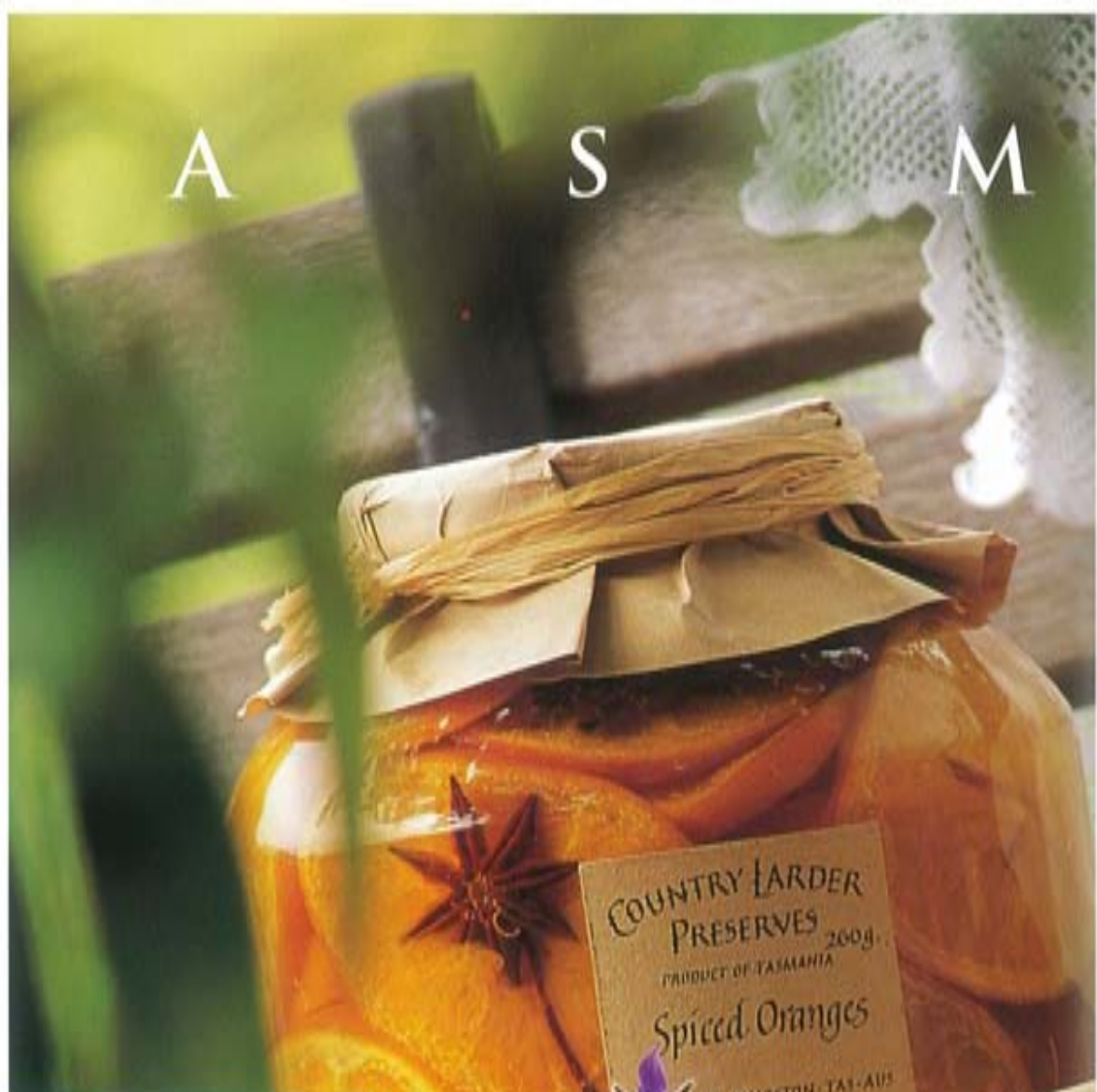
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*Right: Spiced oranges and summer pickles from Country Larder Preserves
Below: The unforgettable Cradle Mountain Range; freshly farmed salmon from Tassal*





A N I A

Treasure Islands

In George Mikes' 1968 book, *Boomerang—Australia Rediscovered*, the British/Hungarian humourist pointed out the obvious in a refreshingly sly way. 'Tasmania, of course, gave up any idea of seceding from Australia; perhaps because it has, in fact, seceded. It did not secede politically . . . Tasmania seceded first of all geologically.' Twenty-odd years later, Tasmania has again made a bold breakaway move, this time surging forward to become a major player on the Australian food scene way out of proportion to its physical size. It seems more than poetic justice that much of the credit goes to the Apple Isle's original assertion of independence: geology and position.

Nature has played clear favourites with Tasmania. Its tight grip on the title of gourmet state rests on such impossible-to-duplicate advantages: air so clean it feels freshly scrubbed, cool waters largely free of pollution, the richest soils, consistent rainfall and the absence of threatening animal and plant diseases such as the Mediterranean fruit fly which is endemic to the rest of Australia. Couple this headstart with the fact that dedicated locals (and others lured to the state by its beguiling beauty and opportunities) are almost messianic in their mission to produce only the finest quality foodstuffs—from raw ingredients to wonderful shops presenting finished products to restaurants serving the hippest of modern Australian cuisine. This goal is made more easy to achieve by the firm commitment and backing of the government via Tasmania Development and Resources, and the dedicated marketing of food products as Tasmanian rather than generically Australian.

Tasmania has been responsible for two of the most important landmark products in recent Australian culinary history—farmed salmon and sea-run trout. The state's smoked salmon, adhering to the traditional Scottish method, now outshines the original. King Island and other Tasmanian cheeses, especially



*Right: A selection of Lactis'
DOMAINE cheeses
(from left to right) DEEP BLUE,
RED SQUARE (also above) and
SUNRISE CAMEMBERT*



C H E E S E M A S T E R S

Lactos Pty Ltd is Australia's leading specialty cheesemaker, the Australian company that has exchanged cheese technology with France. Sixty-five million litres of milk per year go into the making of a distinctive array of cheese—hand-made brie, camembert, True Blue, Double Cream, Cannonball, Fol Epi, St Claire Swiss, Mersey Valley Vintage Club, Edam, Gouda and DOMAINE soft-ripened cheese. Over thirty per cent of Lactos' annual production is exported, mainly to Japan, south-east Asia, the South Pacific, New Zealand and the United States—an annual export turnover of \$15 million.

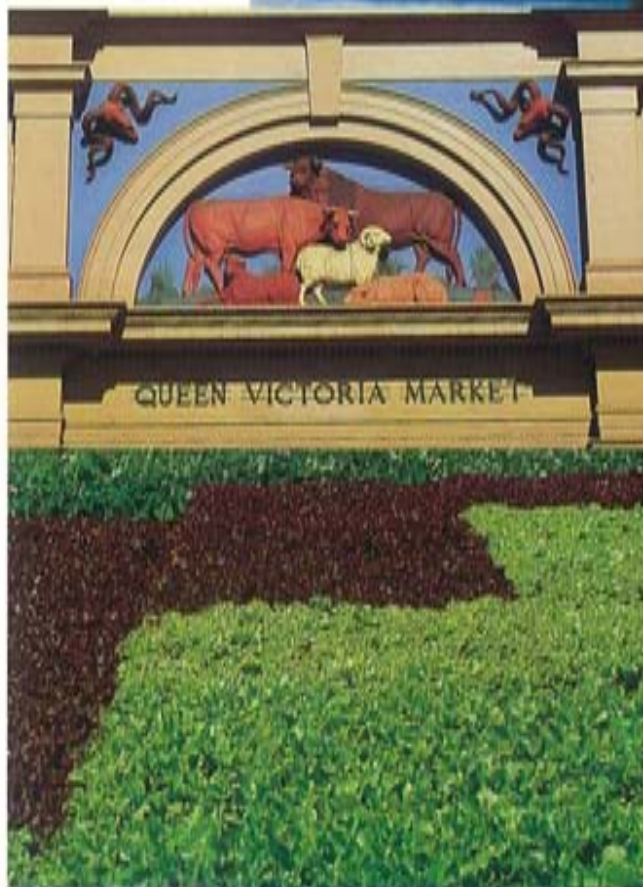
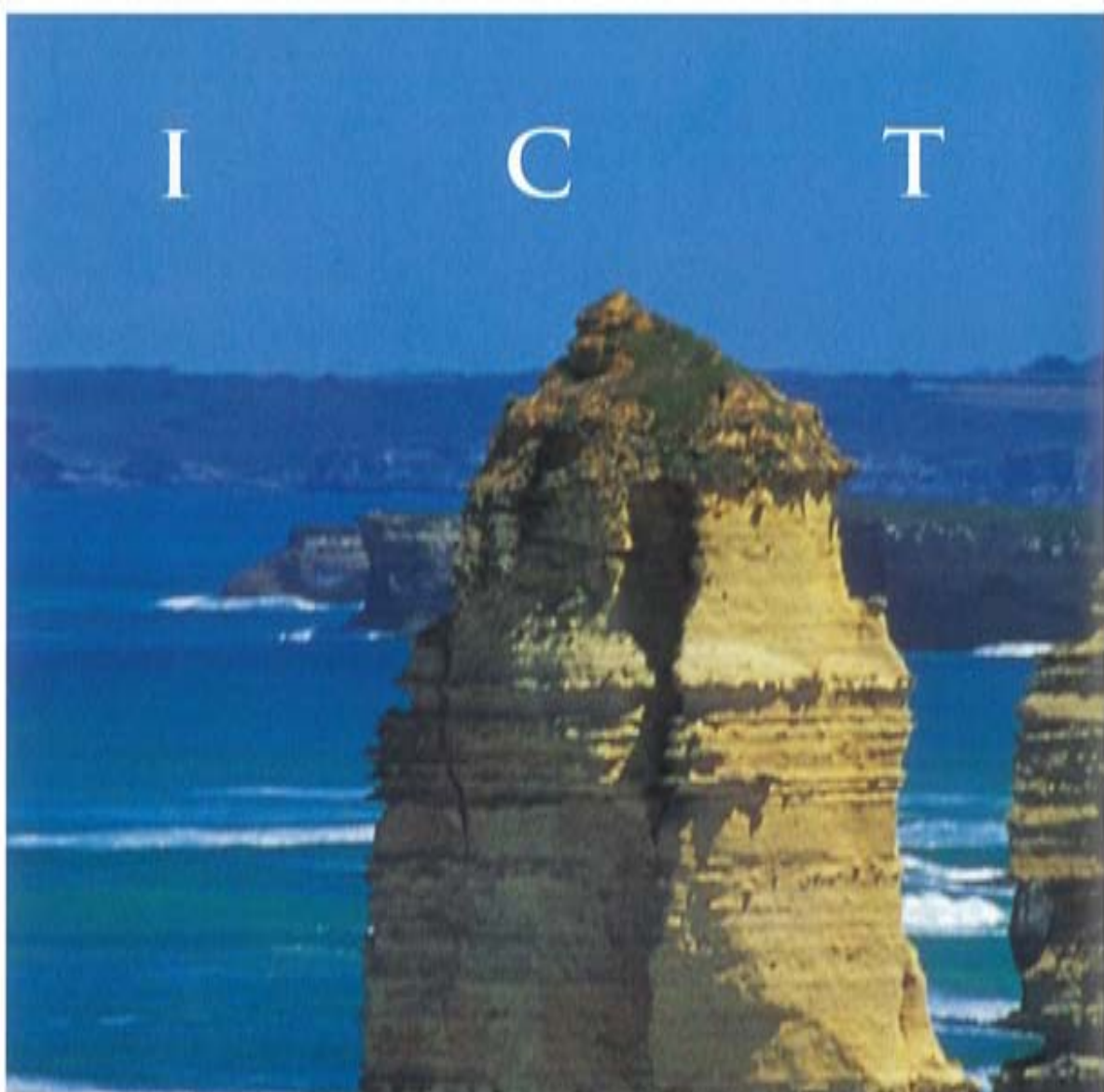
Lactos is based in Burnie, on Tasmania's North-West coast. Its most recent range of cheese, the HERITAGE brand, reinforces the Tasmanian origin of Lactos' cheese—a line-up that includes Camembert, Camembert with Peppercorns, Brie and True Blue. Introduced by Lactos in 1990, True Blue—a soft-ripened brie-style with a white mould coating—has grabbed the lion's share of the Australian blue cheese market. Little wonder it is one of only five cheeses selected for the Australian Cheese Platter served at all official Australian state dinners.

Founded in 1955, this multi-award winning cheese company uses only the purest quality milk from 145 hand-picked Tasmanian farms. Lactos was acquired by leading French cheesemakers Bongrain in 1981 but that's as far as foreign influence goes. Managing Director, Russell Paterson, stresses that Lactos remains a completely autonomous Australian company—better still, a Tasmanian one.

Lactos won the major award in the 1993 Tasmanian Export Awards for consistent international growth over the past five years. Says Russell Paterson: 'Over the past few years our 244 employees—through our Lactos 2000 Quality Programme—now believe in themselves and believe we produce the best cheese in the world. This attitude has strengthened our commitment to do better, and has shown in our success in the Asian market. Our assertive marketing and product development philosophy is reaping rewards, enabling us to continue to grow and strengthen our position as Australia's leading specialty cheesemaker'.

V I C T

*Right: A breathtaking view of the Twelve Apostles from the Great Ocean Road
Below: The unique entrance to Queen Victoria Market in Melbourne; geometric patterns of the Nursery Market Garden, Werribee*



O

R I A

Rich & Cosmopolitan

The year is 1889. The scene is Melbourne's bustling Queen Victoria Market at 6 am on a crisp autumn day. Although the sun has barely risen, Elizabeth Street is a blur of activity. The unmade road has been churned into quicksand by the shuffling hooves of the carthorses, who lumber forward under their heavy burdens, their breaths hanging in the chilly air.

Chinese market gardeners pushing handcarts expertly dodge and weave as they thread their way through the clamouring crowds of bargain hunters. Most of them have been walking since just after midnight from their market gardens located around the fringe of the fledgling city. The market is full to bursting point as red-faced stall holders spruik at the top of their voices, loudly promising to fulfil dreams and fill stomachs. The market grows by the minute as temporary stalls are set up in the streets and a sea of bodies promptly engulfs each new stall. Probing hands furtively grasp at full plump cauliflowers, and testing fingers tap against taut firm cabbages as if they were kettle drums.

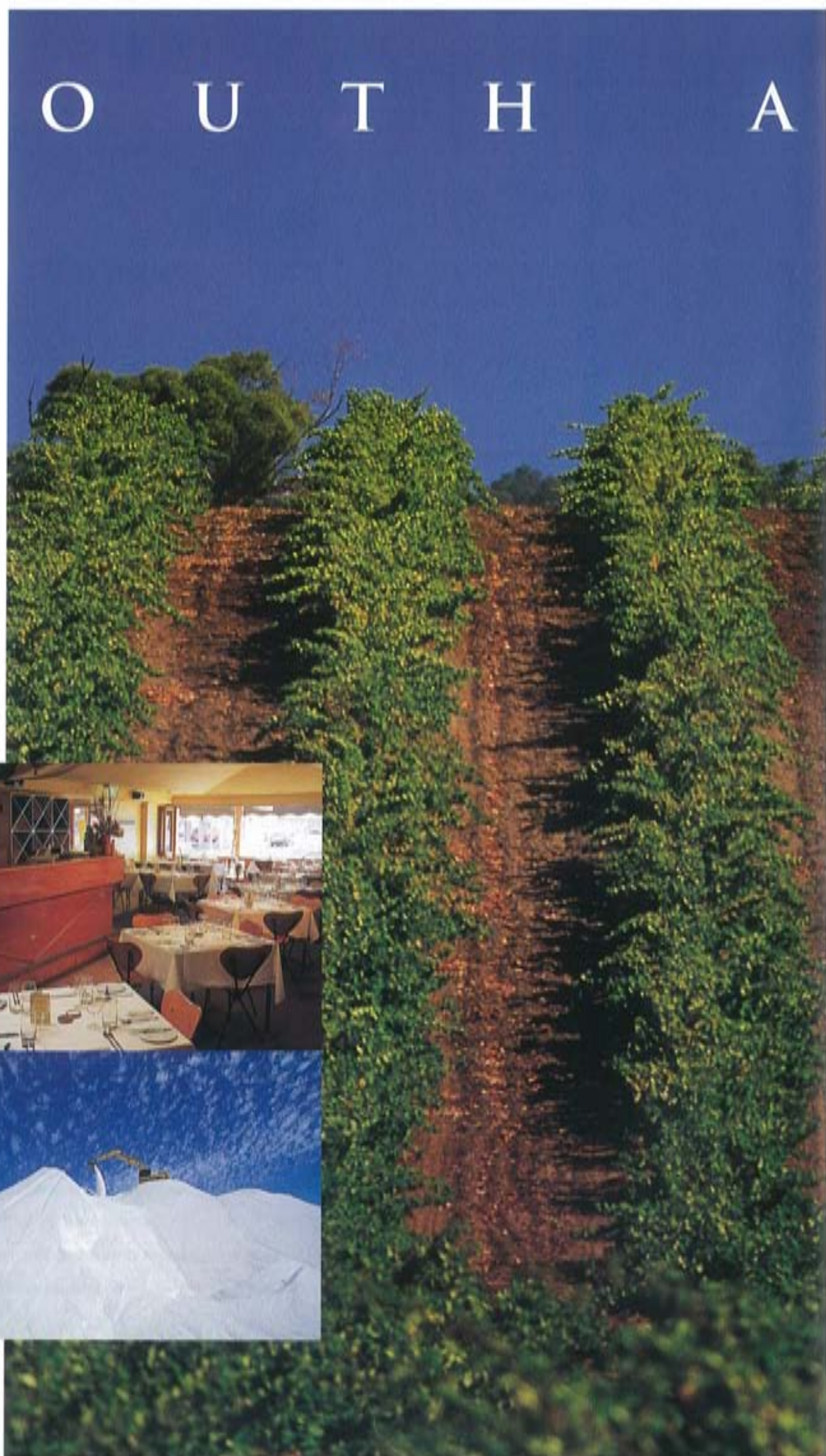
For two bob, you can buy a whole side of mutton. If you're flush, and you can stretch to three and six pence, you can make it a side of lamb.

Aisle after aisle beckons, with their tempting vistas of neat yellow blocks of freshly churned butter laid out on crisp cheesecloth, counters piled high with hands of pickled pork, tubs of shiny apples, and newly laid eggs packed like precious jewels in fresh chaff.

There is nothing particularly new about Victoria's unashamed obsession with food. At the turn of the century, Melbourne had no less than eight produce markets with three of them located smack in the city centre. The driving force behind the markets was the Chinese, who had flocked to the gold-fields in the 1850s. Natural and gifted gardeners, they soon found that they had

S O U T H A

*Right: A Barossa valley vineyard soaks up the unrelenting South Australian sun
Below: The Red Ochre Grill, where bush tucker meets the palate of city dwellers; sand dune-like mountains of salt*





S

T R A L I A

Tradition with a Twist

Let's look at what's on the menu right now.

Essence of snapper with seared abalone, pickled ginger and coriander; blue fin tuna in tempura crust with snow peas; kangaroo fillet, calves liver and quince with blackcurrant sauce; charlotte of cumquats and ladyfingers scented with anis. That's from a recent menu prepared by masterchef Urs Inauen, a lecturer at Adelaide's Regency College Hotel School.

Or from the menu at the Red Ochre Grill, the popular restaurant run by South Australia's bush tucker guru Andrew Fielke: hot and sour kangaroo tail soup with Kakadu plums; blue swimmer crab custard in filo pastry with crab and lemon aspen sauce; rabbit fillet with muntries risotto and fresh green peppercorn cream.

THE MELTING POT Local produce subjected to a melting pot of cultural influences, a blend of styles and techniques from all over the world, multicultural, global in character, yet uniquely Australian. It has come together better in Adelaide probably than anywhere else in Australia.

How did this small-city state come to be regarded as the gastronomic capital of Australia by gourmets and food writers in the early 1990s? How is it that, although hard hit by recession and the loss of several of its important 'icon' restaurants, it still manages to earn a respect for its strong food and wine culture which seems out of proportion to its small population of a mere 1.3 million, nine-tenths of it concentrated in Adelaide?

Even more than Sydney or Melbourne, Adelaide's culinary development was retarded by the curse of the Anglo-Saxons who colonised South Australia in 1836. If kangaroo or possum appeared on a dinner table then, as it surely did, it was from necessity rather than choice. For the next 130 years it was to be mutton or beef and the obligatory three veg for South Australians. But, even

It suddenly occurred to him that he should call on everything that he knew. It led to an ornamental style, drawing on a broad blend of techniques, making the best possible use of local ingredients.

It predated Ken Hom's East meets West or any other notion of so-called 'fusion' cuisine. It was also a year before Alice Waters presented her first regionally-inspired menu in 1976 at Chez Panisse in California, and it may be that food historians will argue that this was one of the real starting points of Australia's new cuisine.

Cheong had taken a multitude of cuisines with an Australian ingredient to create a perfect multicultural blend. It was unique, not to be found anywhere else in the world.

Cheong believes he was probably the first chef in Australia to put kangaroo on a restaurant menu, and that his salad of Moreton Bay bugs was the beginning of warm salads in this country. His menu would soon include signature dishes such as kangaroo marinated in wine and vinegar, served with mustard and fennel bulb poached in milk; octopus fried in olive oil with avocado and quail egg salad; pot-roasted pigeon finished with parmesan and breadcrumbs; steamed cucumber and lamb's brains with a spicy red sauce; and pork hocks served with wood fungus and yellow ginger-flower rice, which many of Cheong's former customers still believe to be perhaps the best thing they've ever eaten.

REGIONAL CUISINE But if it was Cheong Liew who started to give some definition to what might conceivably be a uniquely Australian cuisine—and there are still many Australians who believe such a thing is unlikely if not impossible—it was Maggie Beer who gave Australia its best articulation of an Australian regional cuisine.

Admittedly she had the good fortune that her husband, Colin, had started his pheasant farm several years earlier in the Barossa Valley, where a strong German culinary tradition had survived in its butchers, bakers and home cooking.

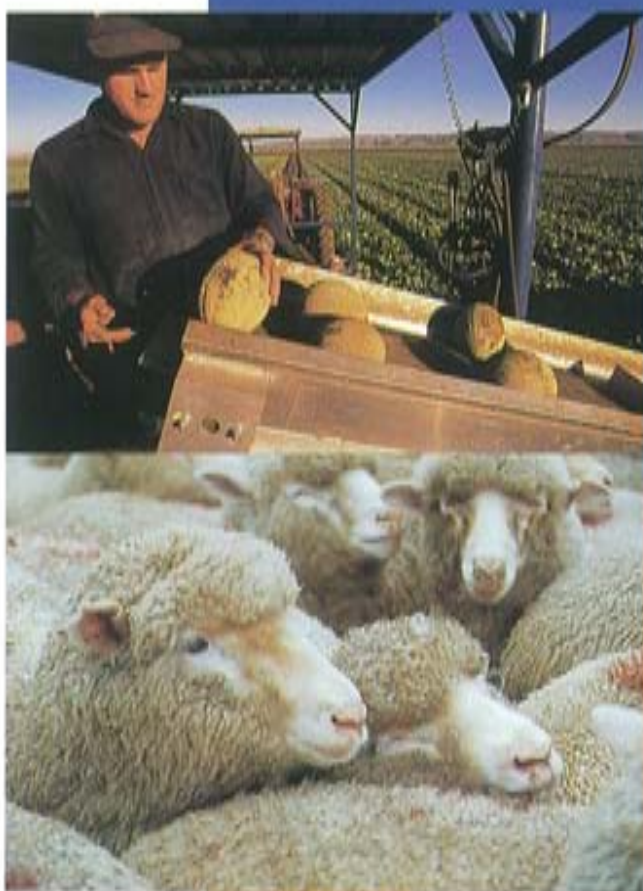
Beer was a city girl, from Sydney, from a family of passionate cooks. In what seemed to her to be a natural adjunct to the farm business, she started a farm shop selling pates, terrines, cooked take-away pheasant, pickled quails eggs and freshly baked bread.

After nine months of this she decided to go the whole hog and open a restaurant, the Pheasant Farm, in 1979—an audacious move given that it was tucked away in the rural back-blocks. It seemed the most natural thing in the world to her to look around at that local tradition and the produce it had spawned.

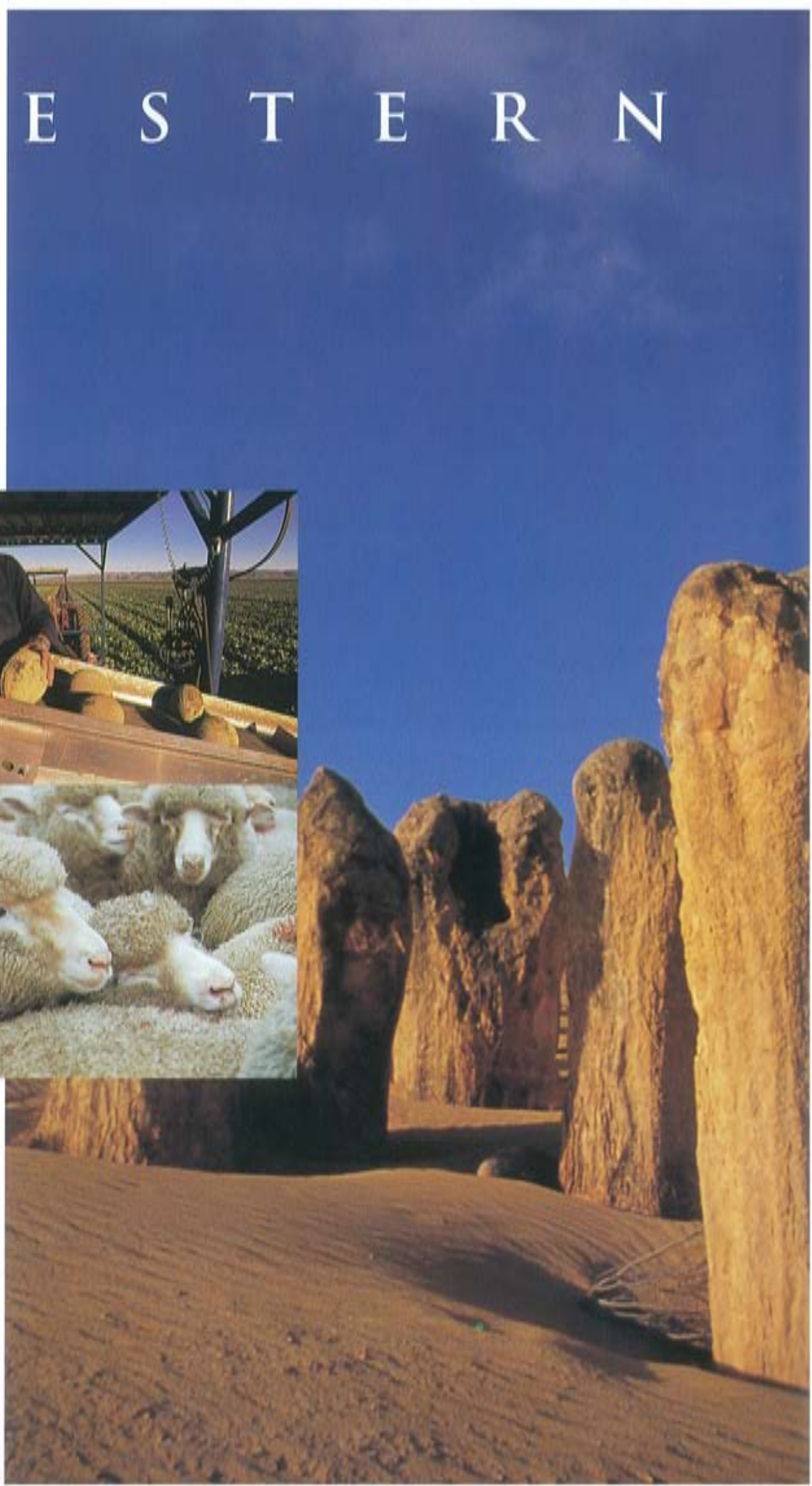
She soon had local growers providing her with mallard ducks, hare shot in nearby vineyards, yabbies from local farm dams, blue swimmer crabs from nearby Port Parham on St Vincent



W E S T E R N



*Right: The eerie lunar-like landscape of the Pinnacles desert, 200 kilometres north of Perth
Above: Harvesting rockmelons in the Ord River, Kununurra; one of Western Australia's key exports, sheep meat*



A Different Time and Space

Arrive in the west, and you can't escape the feeling that you're somewhere very different. The clocks go back two hours, the sun sets in the sea (in the Indian Ocean), and yet it's still Australia! And whether you've taken the long drive across the Nullarbor, spent a couple of nights on the Indian Pacific train or several hours on a plane, the feeling of distance and isolation is palpable.

To the ninety per cent of Australians in the east, the west is the distant, undiscovered part of Australia. Strange, then, that to the overseas visitor, Western Australia is the state most quintessentially Australian. It's Australia in the raw—the way it is internationally imagined. If you think of the Australian lifestyle, the west is where it abounds: sunny, unpolluted and slow-paced. But, most importantly, it's where Australia is at its most spacious. Western Australia's greatest resource is its unspoiled, unpopulated space. Two-and-half-million square kilometres of it shared by only 1.7 million people. That's nearly one and a half square kilometres each!

Western Australia's size also makes it Australia's most diverse state. It's the only one whose boundaries extend from the very top to the very bottom of this grand, old continent and has everything in between: tropics, stark desert, beautiful beaches, awe-inspiring eucalypt forest, and wheat and wool country. Isolated as it is by a 12,500 kilometre stretch of coastline and a vast inhospitable desert, it is hermetically sealed against the rest of the country. There are species of plants and animals in Western Australia that occur nowhere else in the country. This gives the west a look and an atmosphere distinct from the rest of the continent.

It is a different place with a different pace. With such distances to travel, why hurry? In true Australian style the locals have simplified the huge spaces to three points on the compass: 'up north' is anywhere north of Perth, 'down south' is anywhere south of Perth and everywhere else in Australia is 'over east'.



than thirty years and now sells fresh milk to Singapore, Malaysia and Hong Kong. More than ninety per cent of ice-cream exported to Japan comes from Western Australia. And Western Australian creams, yoghurts and cheeses are being exported to established dairy markets.

In 1931 the first bananas from Carnarvon arrived in Perth; now these, too, are exported. Just about every primary industry is an export success. The west was quietly tapping into export markets long before it became a national economic imperative.

Another established Western Australian export industry is that of honey; Western Australia's unique array of wildflowers and eucalypts has been providing the world—including the United Kingdom, Germany, Singapore, Japan and the Middle East—with highly distinctive organic honeys for over 100 years.

The last decade has not only seen Western Australian commodities gain export success; a plethora of specialty products has been reaching international kitchens as well. The Department of Commerce and Trade has been actively promoting Western Australian products under the banner 'Land of Plenty' and its efforts, without doubt, are having an effect.

THE LAND OF PLENTY In the export market, Western Australia holds a trump card: diverse produce from unspoiled, unpolluted land. 'Naturally grown' and 'free from disease and chemicals' are all-powerful claims in an increasingly ecologically and health-minded world. Take the example of the capretto (young goat): this is a new export-oriented industry for Western Australia, but already about ninety per cent of production is sold to mainly Swiss hotels and restaurants that demand a product guaranteed free from contamination. Distant from the heavily industrialised world and bound by sea and sand, Western Australia can always make that claim.

The bounty and variety of Western Australia's produce not only meets world demand, it caters to the needs of Australia's changing palate (multiculturalism has left its mark in many areas but perhaps no more so than in our bellies). More than 100 national groups are represented in Western Australia, all of whom bring gastronomical as well as cultural influences. At Fraser's restaurant in Kings Park in Perth you'll find cooking influences from all over the world and a menu that has everything from kangaroo to black chicken, a Malaysian breed whose skin, flesh and bones are as black as coal.

Three families represent what immigration has done for Western Australia's gastronomical landscape and whose names are synonymous with their products. The D'Orsogna brothers arrived in Western Australia in 1949. Their smallgoods have become so successful they're in just about every Western Australian fridge. Mention seafood in a Western Australian context

