

Exhibits for Saturday, 14 August 2021 at Tuggeranong Homestead

Bygone Tuggeranong Industries Wool and Wheat

10.00am – 2.00pm

Minders of Tuggeranong Homestead (MOTH)

Machinery Shed

Free - Interactive

Minders of Tuggeranong Homestead (MOTH) is a community group which has been active in the Tuggeranong Valley since 1992, when it was formed to defend the heritage values of the historic Tuggeranong Homestead and its environs. With the active support of the current managers, Gerry Nussio and Ann Filmer, we run cultural and educational events and have a long-standing commitment to Landcare work on the property, which has included restoring native vegetation along the old creek line and caring for the remnant woodland and historic orchard.

A static display of historical posters and photographs that show different aspects of wheat growing and wool production on and near the homestead.

- ❖ Guess the weight of a fleece and **win a prize**.
- ❖ Children can grind their own wheat into kibble flour and if it is good enough it might be used for damper making.
- ❖ Enjoy a hands-on demonstration on how to make a reed basket from local grasses.

Power from the Past

10.00am – 2.00pm

The Canberra and District Historic Engine Club (CDHEC)

Convict Barn

Free - Interactive

The Canberra and District Historic Engine Club (CDHEC) was established in 1990 to preserve links with our past and create greater community awareness of our mechanical history.

We do this both as individuals and as a Club by obtaining, restoring, and displaying engines and/or machinery of historic interest.

The Question that is often asked is "What were they used for?" Over the many years they were replaced by electric motors. Some of the common uses were in agriculture, driving milking machines, cream separators, pumping water and cutting chaff, and timber.

A display of a bench saw, water & dairy pumps and lots more to see and learn.

Dr Jose Barrero
Dr TJ Higgins
(CSIRO)

Charles Bean Room in Homestead

Free - Interactive

Dr Jose Barrero is a Research Scientist and Team Leader at CSIRO Agriculture and Food. Jose earned his PhD in Plant Molecular Biology at the Universidad Miguel Hernandez, in Alicante (Spain) and moved to Australia to continue his scientific career at CSIRO. He has worked for many years in Seed Biology topics, focusing on cereals. Recently he has joined the Legume Protection Team where he is developing biotech solutions for improving cowpea.

More details here: <https://people.csiro.au/b/j/jose-barrero>.

Dr TJ Higgins is an Honorary Fellow at CSIRO Agriculture and Food. His current research focus is the application of gene technology for plant improvement. He is particularly interested in protecting food legumes from insect pests and enhancing photosynthesis in cowpeas for increased grain yield for food uses. Most of his current work is aimed at increasing food security in Africa and South Asia. Originally from Ireland, Higgins' first degrees were in agricultural science from the National University of Ireland. He gained a PhD from the University of California, Davis and moved to Australia.

More details are here <https://people.csiro.au/h/t/tj-higgins>

Workshop is set to introduce people to a Genetically Modified Cowpea, also known as Black-Eyed Pea for Africa (to enhance food security and reduce reliance on chemical insecticides). There will be small samples of the seed and insects, explanatory posters, and a slide show.

Food security and transgenic crops: the case of the new insect-resistant cowpea for Nigeria
CSIRO has developed the world's first genetically modified (GM) cowpea variety that is fully resistant to a major insect pest, the Maruca pod-borer caterpillar. Cowpea (also known as black eye pea) is a key staple food in West Africa and it is consumed daily by over two million people. The new GM variety, which is already approved in Nigeria, will allow farmers to increase their production and to reduce the use insect-control chemicals. Nigeria is the world's largest producer of cowpea, but it still must import vast amounts to meet internal demand because of the potential loss in yield due to insects is over 90%. Nigeria has a massive poverty problem with more than 91 million people are estimated to live without enough food to eat. By controlling one of the major pests the country could become self-sufficient, and the release of the insect-resistant cowpea will help reduce rural poverty and hunger. This work is an example of Australian Science having an unparalleled international impact in humanitarian aid in developing countries. In our presentation we will showcase how science innovation and plant biotechnology can be used to solve global food security problems. We will have an interactive display where the public will be able to see some of our cowpea plants and seeds, and the damage caused by the insects.

**Learn about Busy Bees at Tuggeranong Homestead
and make your own beeswax food-wraps**

**10.30am &
1.00pm**

Eric Davies

1940s Shearing Sheds

Interactive

Cost: \$40 Book

Canberra Bees promotes responsible beekeeping in the ACT Region for both novice and commercial beekeepers alike and typically offers beekeeping training through the Canberra Institute of Technology to those interested in expanding their beekeeping knowledge. Our hands on workshops are run each spring at the Tuggeranong Homestead as the site from a honeybee's standpoint and the beekeeper alike as clearly second to none.

At other times of the year, we also offer several other honeybee related workshops at the homestead, and these include 'local honey appreciation (harvesting & tasting) along with 'making Beeswax food-wraps' as we only use the homestead harvested beeswax from the bees that are on site.

Please book into either of the two (2) workshops we run on the day where you'll learn how and why the bees make the bees wax, how we harvest it and how we turn it into two beeswax food-wraps that you'll then be able to take home. This is our way of helping to ensure further sustainability and a decrease in our use of single use plastics, such as food wraps.

Each of the two workshops on the day run for an hour each and are limited to just 12 participants per event, so please register ASAP for these to avoid missing out. \$40 per person per session, all proceeds collected on the day will go towards the funding of local indigenous flora which will support local wildlife, and is beneficial to insects, and honeybees.

[Learn about Busy Bees at Tuggeranong Homestead Tickets, Sat 14/08/2021 at 10:30 am | Eventbrite](#)

Backyard chickens, how to keep healthy happy hens for eggs

10.30am & 12.00noon

James Suthern

Machinery Shed Area

Free - interactive

What do I need to know to raise chickens?

What do you need to raise chickens?

Are chickens hard to raise?

What chickens are best for beginners?

**Fruit & Veggies & Biosecurity
12.00noon**

10.30am –

*Carol Quashie-Williams
Chelsea Millar*

in Machinery Shed

Free - interactive

Carol Quashie-Williams is an Assistant Director with the Department of Agriculture, Water and the Environment and is responsible for protecting Australia through the prevention of pests and disease coming into the country on imported plant and plant products, such as fruit and vegetables, grains, and seeds, cut flowers and timber. Carol's background is in agricultural and environmental science and applied entomology. She is also a CSIRO STEM Professional in Schools.

Carol worked with her partner teachers and students at Namadgi, Farrer and Mawson Primary Schools to develop educational playing cards to raise awareness of biosecurity pests and diseases for the International Year of Plant Health in 2020 (IYPH2020) and promote Australia's nutritious indigenous and non-indigenous fruits, vegetables, and nuts for the International Year of Fruits and Vegetables 2021 (IYFV2021).

Chelsea Miller is a proud Kamilaroi woman, who is completing a degree in Landscape Architecture. Chelsea began her career with the Department of Agriculture, Water, and the Environment as an intern with the Career Trackers Indigenous Internship program. Chelsea also works part-time at the Australian National Botanic Gardens as a nursery horticulturist. She is a CSIRO STEM Professional in School partnered with primary schools in Goulburn, an avid apiarist in the Southern Highlands and a wildlife carer who specialises in joeys.

This interactive workshop will involve playing the pest and disease or fruit and veggie card game to celebrate the International Year of Fruits and Vegetables 2021 (#IYFV2021). Come and play the game, learn about biosecurity pests and diseases and Australia's nutritious fruits, vegetables, and nuts, and win a pack of pest and disease or fruit and veggie playing cards.

Win a pack of cards and mystery prize at this display

Watching Water with Satellites

11.00am

*Claire Krause
Matthew Alger
(Geoscience)*

Machinery Shed Area

Free-interactive

Claire Krause and Matthew Alger are Earth observation scientists at Geoscience Australia. Claire works with stakeholders to come up with new ideas for how to use satellites to help people make decisions about Australia's natural resources, and writes code to help understand where water is in the Australian landscape. Matthew helps develop algorithms and software for searching for water through huge volumes of satellite data.

Learn how satellites can map and monitor water bodies, and why this is important for agriculture, our food production. What does water look like from space? The answer might be more complex than you think – water can look very different depending on the conditions, the location, and even the time of year. In Digital Earth Australia at Geoscience Australia we process, store, and analyse over 30 years of satellite imagery of Australia. What does water look like in these images? How can we find water in such a large archive of images? Learn how satellites can map and monitor bodies of water in Australia, and why this is important for agriculture and food production.

Michael Dixon is a proud Aboriginal man from the Tharawal People in southwest Sydney, who is now based in Canberra.

The exhibit will involve simple good hearty food. Michael is about using some different ingredients which will expand your food experience and get your taste buds flowing! Kangaroo fillets with lemon myrtle and bush tomato is what's on the menu for the day.

The cooking will be completed on a searing hot plate, but traditionally it would be done underground and slow cooked.

Aboriginal Australians have eaten native plant and animal foods for an estimated 60,000 years. The traditional methods used to process these foods evolved over time, with the toxicity of these ingredients playing a pivotal role in how bush tucker was prepared and consumed. As hunter-gatherers, they would look for energy-dense foods — foods that would provide necessary protein, fat, and sugar for survival in the harsh conditions of the bush. Often, these would include animal meat and offal, insects and grubs, and honey and fruit.

Most plant foods were eaten raw, and meats were often cooked over hot campfire coals or wrapped in paperbark and baked in ground ovens. Overall, the bush tucker diet was one that provided high nutrition, offering good levels of protein, micronutrients, and fiber. Certain animal foods like witchetty grubs provided high-fat sources, but the majority of native land animals, including the kangaroo, provided very lean meat compared to many domesticated animals eaten today.

The colonization of Australia in 1788 greatly affected the traditional use of bush foods as native ingredients were deemed “less superior”. The introduction of non-native foods, coupled with the loss of traditional lands and destruction of native habitats, resulted in limited access to native foods and resources. Abandonment of native foods increasingly became the norm.

Recognition of Australia's native bush foods grew in the 1970s. The 1980s brought kangaroo meat into the spotlight after it was made legal for consumption in South Australia. Native food crops like the highly prized macadamias saw commercial levels of cultivation. Fast forward to today and previously overlooked native foods are now being celebrated for their nutritional benefits and gourmet value across the country in award-winning restaurants and home kitchens.

c.c <https://www.tourhero.com/en/magazine/gastronomy/guide-to-australian-bush-tucker-10-ingredients-used-in-traditional-aboriginal-food/>

Make & eat damper over the fire pit

Brent Carlisle

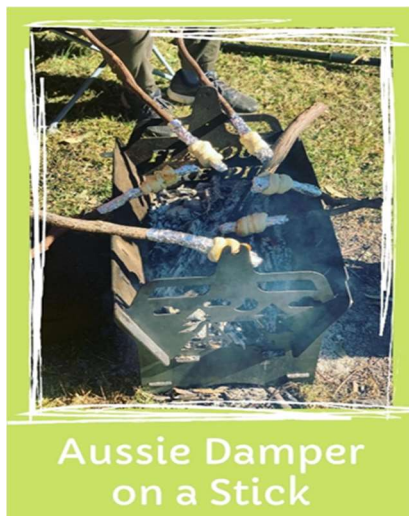
Fire Pit in Machinery Shed Area

11.00am to 1.30pm

Free - interactive

Brent Carlisle grew up on a 75,000 acres sheep property in the Queensland's Outback, between Longreach and Windorah. At the age of 12 in 1977, we moved to Tuggeranong Homestead after the McCormack family moved out. We lived at Tuggeranong Homestead until 1980 where we moved to Weston Creek.

It was a great lifestyle for a kid living next door to a city. We had 1,500 acres stretching to the Murrumbidgee River to play on. Horse riding, driving tractors, motor bikes, beach buggy, hunting rabbits and foxes. Always something going on.



Make your own Bento Box to take home

Yuka Gray

Sunroom in Homestead

12.00pm

Interactive

Cost \$25

Bento box originated in the fifth century and became trendy around the world in the past decade. During the fifth century, Japanese man used to carry compact meals so called Bento when going fishing and hunting. Through that period Bento boxes contained white rice, millets, and potatoes.

Japan has a long history of bento. The boxes first appeared in their most basic iteration about 1,000 years ago, during the Kamakura period (1185 to 1333), when they were used to carry rice. During the late 16th century, the distinct lacquered wooden box was developed, and over the next few hundred years bento was used not just to pack lunches, but for entertaining, theatre excursions, travel, tea services and more. While the popularity of the bento box waned during the early 20th century due to food shortages and the fact that bento box was considered a luxury, the boxed meal surged again in popularity in the 1980s due to the emergence of the microwave and convenience stores.

A typical bento box has a balance of dishes, most often including rice, meat or fish, and pickled vegetables.



Option 1. This Bento Box is one of the traditional bento boxes in Japan.



Option 2. This Bento Box is commonly used for preschool and kindergarten's lunch boxes. This Bento Box design is for both Boys and Girls.

For Bookings info@tuggeranonghomestead.com.au to make sure you do not miss out at \$25pp. Limited to 12

Dinner with the Stars, Fire and Wines

6.30pm onwards

Hosted by Gerry and Ann

Drawing Room in Homestead

Book only \$150

Adam Rains is a PhD student at the ANU Research School of Astronomy & Astrophysics. Using some of the largest telescopes in Australia, he studies stars cooler in temperature, redder in colour, and smaller in size than the Sun to understand both the stars and their planets. Outside of his research Adam is a keen science communicator, working at Mount Stromlo Observatory and serving on the ACT coordinating committee for National Science Week.

For bookings info@tuggeranonghomestead.com.au to make sure you do not miss out at \$150 pp with matching wines. Limited 30 guests.