



AMG

AMOONGUNA MARKET GARDENS

Through advice from friends of the Amoonguna Community Council (ACC), the Alice Springs Town Council and administrators, we put together a plan to be able to employ trainee's, from the Amoonguna Community. The ACC supplied the funds to get this pilot program into a reality and the professionals from Centralian College were consulted to put their practical expertise and theory modules into place. This has now been in practice for three months, since that time, the cdep workers, trainee's, admin staff and Centralian College personnel have all contributed time and effort to the point of being able to say that the community will soon be able to start picking its first lot of produce.

Members of the community, including government and private influences from outside the general community, have all been impressed with the early success of the program. The positive remarks from within and outside the community has prompted the council to expand its produce lines and quantities, this will only be able to come to fruition with funding from the appropriate bodies. The council and general community can see the overall benefits to the community if the program can be expanded to a commercial type business. But above all else, the community can employ its own people, with real outcomes for further employment.

A COMMUNITY INITIATIVE



The Desert Fruit Company

J. & T. Luedi Pty. Ltd.

Jim & Trudi Luedi
Producers of Quality Dates

PO Box 803
Lot 8524 Ross Highway
Alice Springs NT 0871
Phone: (08) 8952 2425
Fax: (08) 8952 1887
Email: jluedi@octa4.net.au

08/17 18/18 19/19 20/20 21/21 22/22





Moe McCosker of Territory Lettuce has been growing lettuce in the NT since 1992. He began with a very small hydroponic system comprising of 20 benches, each bench holding 240 heads of lettuce. After 12 months of severe trial and error, Territory Lettuce increased benches by another 10 and further trialling took place with more emphasis on gourmet lettuce and herbs.

As the local hospitality industry was becoming more aware of the product, a further 36 benches were installed over the next 18 months. Further markets were established in Darwin which led Territory Lettuce to redevelop the original system to now carry 420 heads per bench.

Markets increased dramatically over the next 3 years, giving rise for expansion again, creating a total of 100 benches' by 1998. From there the gourmet salad market increased further leading to future expansions in 2003, giving a total holding capacity of 65,000 lettuces at any one time.

There have been many challenges along the way. Territory Lettuce's biggest challenge was the fact that the water in Alice is too high in salt, which is something that leafy vegetables don't like. To solve this problem, they installed a reverse osmosis unit and have fine-tuned it to perfection. This successful hydroponic farm focuses on offering consumers minimally processed fancy lettuce's that come pre-washed with simple packaging.

A benefit from living in the centre means that the lettuce arrives in Darwin fresher than its counterparts from Adelaide and Brisbane, giving Territory Lettuce a better price for their produce.

The business has plans to increase further over the next 3 to 5 years, in order to hold approximately 100,000 head of lettuce and herbs at any one time. This would effectively service the Northern Territory tourism and hospitality industry and also supermarket chain stores.

Contact Moe McCosker

Territory Lettuce

(08) 89 52 2902



Red Centre Produce

RED CENTRE HOLDINGS PTY LTD



The Indigenous owned and operated wholesale fruit and vegetable business, "RED CENTRE PRODUCE" is rapidly approaching it's 10th anniversary in April 2004.

This successful enterprise supplies fresh fruit and vegetables to restaurants, hostels, the tourism and catering industries, and general food outlets throughout Central Australia

They are the major providers to Indigenous community stores and have developed a unique pre-pricing and pre-packing system to the Indigenous consumer of healthy, affordable and fresh variety food packs.

The enterprise has a permanent staff of eight and over the years has employed in excess of one hundred Indigenous people.

In partnership with the Charles Darwin University, Red Centre Produce has instigated horticulture projects at the Indigenous communities of Wallace Rockhole, Amoonguna and a number of small homelands.

In late 2003, Red Centre Produce purchased cabbages, silverbeet and snowpeas from the community of Wallace Rockhole.

Amoonguna has plantations of tomatoes, cucumbers, capsicums, rockmelons and watermelons.

A Bushtucker project is being developed for 2004.

Wallace Rockhole

Community Government Council

PMB 168 via Alice Springs NT 0872

Telephone: 08 8956 7415

Facsimile: 08 8956 7491

Email: wallace.rockhole@bigpond.com

ABN 64 989 098 699

Wallace Rockhole is an Indigenous community approximately 120kms west of Alice Springs. It has a population of 300 with significant housing and infrastructure.

There is a clinic, school, tourist park and accommodation. Cultural and stockcamp cattle tours are also available.

In mid 2003, a partnership was created between the Tjwanpa resource agency, Charles Darwin University and a number of suppliers and growers in Alice Springs. This partnership set in motion a pilot horticulture program at the community.

Snowpeas, silverbeat and cabbages were successfully trialed. Produce was distributed through a local wholesaler and a further 20% was onsold to a Darwin wholesaler.

Further vegetable lines will be introduced in 2004 and it is anticipated that this project will create a number of full time positions at Wallace Rockhole.

