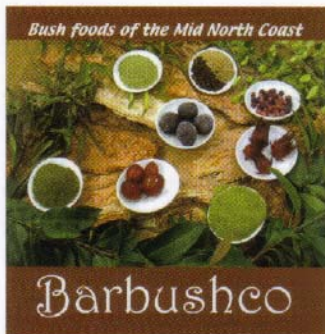


Barbushco - Bushfoods of the Mid North coast

Aussie Bites - An Educational Resource

To the Food Technology Department,

Barbushco grows and processes Australian Native Bushfoods. We are constantly being told by teachers how difficult it is to source classroom resources for the Bushfood section of the curriculum. We have developed a range of options to address this



1. DVD - 20 min classroom presentation

- Picture gallery for projects
- Written information on bushfoods.
- Bushfood recipes.

\$45 +p&h



2. Posters - 3 Posters to Hang in the class room

\$25 +p&h



3. Product Pack - Samples to go with DVD Presentation.

Includes - Raw product, finished product and simple recipes to make for seeing, smelling and tasting sufficient for approximately 50 students
Instruction sheet to use with DVD.

Pack 3 Includes -
Lemon Myrtle leaf, Lemon Myrtle spice, Aniseed Myrtle leaf
Aniseed Myrtle spice, Whole Wattleseed, Ground Wattleseed spice
Dorrigo Pepper leaf (bush pepper), Ground Dorrigo Pepper spice
Cinnamon Myrtle spice, Rainforest Blend spice, Bush Tomatoes whole
Bush Tomato sauce, Davidson Plums, Davidson Plum jam
Lilli Pillis (riberries), Lilli Pilli jam

\$65 +p&h

Buy all 3 - \$120
SAVE \$15!

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Web: www.barbushco.com.au