

# **Smoked Quail Proposal to Corrections Department Industries and Employment**

The children's Global Hygiene Foundation (Aus ) Ltd is looking to trial an initiative aimed at developing employment and business ownership for Indigenous people around the concept of farming and processing of Japanese Jumbo quail.

The trial will prove up a business model that can be applied in both remote communities and within towns and cities through either a community model or a co op model.

## **Back Ground**

The micro farming of quail has been successfully carried out in developing countries all over the world.

Quail meat is low in fat and high in protein. They are hardy are reasonably disease resistant and have an extremely short commercial production cycle.

## **Why Indigenous farming of quail?**

### **What are the issues?**

- There is a clear relationship between the lack of opportunity in communities to the high level of suicide.
- Many educated children in communities have little or no employment or commercial opportunity and have to either leave country or slip into the financial dependency model.
- Within our prison system there is but few initiatives that can lead to employment around production they can continue at home or out on community. And probably non that will lead to business ownership
- In many communities the food on offer is detrimental to Indigenous children's health.
- There are no models within the Juvenile Justice system that provides a pathway for the kids to continue a micro business from a home back yard in town, city or on country.
- There are very few business models that are not expensive for an individual to set up.

### **What will quail farming achieve?**

- Provide an economic opportunity for Indigenous people through a commercial model that provides an alternative food source, which can be for local community or family consumption or marketed as a smoked quail product.
- Provide a clear pathway for adults, students, people incarcerated and remote communities into a model that will provide employment and a business opportunity either in the city or out on country.
- Demonstrate to young Indigenous students that commerce is a pathway in university they may consider
- As part of addressing the suicide rates and economic empowerment of Indigenous people the farming of quail will create the opportunity
- The smoked quail will be marketed as an Indigenous farmed product. The smoking process includes the use of bush spices and flavours.
- Provide a skill of farming quail for Juvenile detainees to continue on release in the back yard at home.

## Advantages of farming quail over chickens:-

| <u>Item</u>            | <u>Chickens</u> | <u>Quail</u> |
|------------------------|-----------------|--------------|
| Incubation time        | 21 days         | 17 days      |
| Days to egg production | 170 days        | 35 days      |
| Days to market         | 170             | 40           |
| Number of eggs pa      | 180             | 300          |
| Retail price per bird  | \$5.00          | \$3.20       |
| Residential farming    | No              | Yes          |
| Birds per square metre | 12              | 45           |
| Market potential       | Limited         | Considerable |

### How will we engage with the market?

The smoked quail will be marketed under the Bush Tukka Fusion label and eventually sold by the Bush Tukka Fusion operators being agents for the product.

In the meantime a sale team of students from the Bush Tukka Fusion VET training course will be mobilized as part of their training around understanding supply chain business's.

They will market both Bush Tukka Fusion concept and the smoked quail.

The smoked quail will be aimed at the restaurant industry while Bush Tukka Fusion will be a variety of markets and strategies.

The ultimate vision is to have the supply chain and those that work in it 100% Indigenous.

### Why Smoked Quail?

Smoking the quail will stabilize the product and enable Indigenous bush flavours to be added during the process.

In the Holtz centre we may supply fresh quail meat as well as eggs depending on the students market research.

### Moving forward with the pilot

We had hoped that the pilot could be run at the Darwin Correctional Facility at Holtz due to it's proximity to the market and school children who become involved with the initiative.

Should the pilot be successful and a smaller program be run at the juvenile detention centre, the Holtz facility will be where, on release, the kids get their day old chicks to grow at home and where they return to process them into the marketed product.

## **How the model will look on the ground.**

The infrastructure will be made up of two 40' sea containers running parallel to one another with a dome roof joining the two together and closed in at either end.

One container will house the egg layers and the incubation. The other container is refrigerated and will contain a chiller room, a slaughter area, smoker and packaging areas.

The chicks will be grown in between the two containers in a barn style free range environment.

Initial costing's for the above are around \$75,000

As a commercial enterprise the recovery on capital is anticipated in under 18 months.

## **Who is involved in the project?**

### **David Frost**

Senior Meat Industries Officer, Sanitary Slaughter Specialist, Food Technologist, Adjunct Meat Science University of Southern Queensland.

Animal Biosecurity Branch, Biosecurity & Welfare Group, Department of Primary Industry and Resources NT Government.

### **Charlie Scott**

Owner Redgate Farm.

Charlie is a 4<sup>th</sup> generation farmer who farms quail that is sold into restaurants and overseas.

Charlie produces the best quality quail meat in Australia attaining birds with a dressed weight of up to 400g.

<https://vimeo.com/24258423>

### **Keith Gregory**

**CEO/Founder**

**Children's Global Hygiene Foundation**

**Bush Tukka Fusion**

**GrimeStoppers hygiene and education program**

Serial social entrepreneur, who has a passion to empower children to influence their own health, education and career outcomes.

A desire to provide economic initiatives that will enable students, adults, families and communities to grasp an opportunity to empower themselves through commerce.

**All of the above men are very keen to develop an Indigenous owned and run quail industry. Once proven, it could essentially be repeated in other detention centres, both male and female, around Australia.**

Whilst David and Keith reside in the NT Charlie is happy to fly up and assist us during the design and implementation process.

## **Where to from here?**

Should NTCI be interested in the concept and willing to allow the pilot to be undertaken at Holtz then a formal feasibility will be put together following inspection of an allocated site location.

That feasibility will then be submitted to NTCI along with possible joint funding from philanthropists.

Should the feasibility and further market research prove to confirm the return on capital in under 18 months the department may consider the investment worthwhile and fund the pilot.

