



Speech By  
**Joseph Kelly**


**MEMBER FOR GREENSLOPES**

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## ADJOURNMENT

### Greenslopes Electorate, Food Manufacturing

 **Mr KELLY** (Greenslopes—ALP) (11.10 pm): We frequently hear about the challenges facing manufacturing in Australia, with the media focusing on the bad news of businesses closing down. It is nice to be able to rise in this place to highlight the good work of two local food manufacturing businesses—one drawing on centuries of tradition and the other using modern techniques to deliver fresh food to time-poor workers. It is appropriate on National Italian Day to start by mentioning Borgo Salumi. This Holland Park based business has been part of the community since 1965. A tour of the factory with Luigi will take you on a journey through centuries of food preparation history. Luigi and his son now make up a second and third generation of Borgos who have owned and operated this business. The word ‘salumi’ is used to describe lots of different types of salted cured meats such as—and forgive my pronunciation—prosciutto, coppa, pancetta, mortadella as well as salami. Luigi’s parents, Ivo and Antonietta, opened their first butcher’s shop in Melbourne not long after arriving in Australia in 1952. Spotting a growing number of Italian immigrants in Queensland and a growing demand for traditional Italian smallgoods, Ivo and Antonietta established their business in Oates Avenue, where it remains to this day. You can feel the passion as you walk through the factory with Luigi describing the process of creating his products. This is not a business for those who want weekends off; Luigi visits his factory daily to ensure that the conditions required for curing his meats are maintained. It takes months of work and a lifetime of experience to create smallgoods in a factory that is recognised throughout the industry as having one of the best designed and quality assured operations in Australia, combining traditional artisan methods with cutting-edge technology.

Not far from Borgo Salumi you will find another business—All Real Food. Founded recently by Daniella Stalling and Mark Woodhead, this business brings healthy, holistic, local and ethical foods to the public via vending machines. Mark and Daniella share a desire not just to nourish the body but to nourish the mind. Their business ethos sees them committed to providing an easy way for people to choose healthy foods and educating consumers about why this is important. Recently the Health and Ambulance Services Committee has been reviewing the health promotion activities of many groups such as the National Stroke Foundation, the Heart Foundation and Diabetes Queensland. All share the goal of increasing the amount of fresh fruit and vegetables we eat, and the positive impacts on overall health are well documented. This exciting business makes this option a reality for many Queenslanders. Both businesses are local employers with huge potential for expansion and I hope they take advantage of the payroll tax rebate and perhaps even source some apprentices through the Skilling Queenslanders for Work program. I am certainly glad to have these businesses in my electorate.