

Davidson's Plum (Nov 2015)

Slow Food member, Liz Griffiths, is cultivating a Davidson Plum in her yard in Telarah. The Davidson Plum is cultivated in small-scale plantations in New South Wales and Queensland but it is considered an endangered species in the wild.

Like many of our native fruits, it has a sour taste. Because of this, we tend to use it in jams, wines, ice-cream and sauces. "When I planted the Davidson Plum, I was looking for a shade-tree that would give me more than just food. I also wanted to honour our native foods, be part of the international Ark of Taste movement, and also have something in the yard that was a little different." said Liz. "I'm only one person but if all of us planted just *one* plant that was considered endangered or in threat of being endangered, wouldn't it make such a difference?"

Despite being a rainforest plant, Liz thinks that the increasingly humid weather we are experiencing further south means she has a good chance of success.

"A year down the track and the tree seems to be doing well." says Liz. "I think the heat this summer will really test it."

We'll check in after summer to see how she is faring.



The Davidson Plum develops an upper canopy of foliage that provides shade while the fruit grows along the stem of the tree.

DAVIDSON'S PLUM CHUTNEY

Ingredients:

500g Spanish onions, sliced

1 garlic clove

Butter for frying

200g Davidson's plums, de-seeded and chopped

200g brown sugar

100g sultanas

100ml dry white wine

100ml white wine vinegar

A pinch of curry powder

1 clove

Method:

Sweat the onions and chopped garlic in a little butter until transparent. Add the remaining ingredients and boil for 1 to 2 hours or until thick stirring occasionally.



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becoming a
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