



# NOURISH

2022-2023

[loganarts.com.au](https://loganarts.com.au)





Image: Samuel Tupou, *Under the canopy*, 2021, acrylic paint.

# NOURISH: FOOD STORIES CONNECTING PEOPLE, CULTURES AND COUNTRIES

Food is a universal language; a common thread that brings people and communities together in this space and time. *Nourish* showcases stories from Logan's kitchens, markets and gardens, and are told from living rooms and places of work. People's connection to food and to each other is expressed through their stories – stories that link them to someone special, their family, a place in time, or their homeland of origin.

*Nourish* also highlights human survival, spirit and creativity. People and communities are nourished with new friendships formed through their individual journeys, communal healing, or just pure joy in life.

DISCOVER OUR PEOPLE AND THEIR STORIES



# PORTRAITS

(Lower level)

These large portraits feature some of Logan's well known 'foodies' – people who enjoy making connections and building communities through a shared love of food. Many have experienced complete career and life changes and find renewed energy in doing what they love.

## **Alex Milosevic and Heather Scott**

*"I thought our business was roasting coffee, but it's become so much more than that. It's really about people and building relationships in our local and international communities."*

Alex Milosevic and Heather Scott's passion for coffee, food and connecting community became a reality in 2016 when they opened Extraction Artisan Coffee. Together they transformed an industrial building in Slacks Creek and created a real hub for the community.

Alex had worked as a steel fabricator for 30 years in his family business. He wanted to change his career after the global financial crisis hit and retrained as a coffee roaster. Heather has a background in graphic design and marketing. With Heather's experience in design and marketing, and Alex's roasting skills, they have both created a unique place in Logan. Heather and Alex state that their purpose is 'to reach out to humanity'. It serves as the focal point for all their business decision making.

*Alex Milosevic and Heather Scott were photographed by Jacqueline Bawtree at Extraction café in 2021*



## Laura Hendriksen

*“When I met my husband, he said, ‘I like farming, do you want to work on the land together?’ ... I love watching the kids have fun picking the strawberries. Sometimes they have a little taste, and you see their faces with all the juice running down their chin.”*

Laura Hendriksen is a third-generation strawberry farmer. With a name like Hendriksen, we could assume Laura has a northern European background. But she shares her husband’s name, Piet Hendriksen, who migrated from The Netherlands with his parents as a 9-year-old.

Laura’s parents were born in Italy. Her grandfather arrived in Australia at the age of 18 and worked on a sugar cane farm at Babinda. Laura’s grandmother and mother joined him 2 years later. From a farming background in Italy, Laura’s family continued to work the land.

Laura has been around strawberries all her life. Her grandmother and her parents grew strawberries. Laura and her husband bought their first block of land at Park Ridge in 1985. To ensure they had a consistent income, Laura and Piet also bought land in Stanthorpe. They made the most of strawberry growing conditions in two locations and seasons. In 2000 Laura and her husband bought land in Chambers Flat. Chambers Flat Strawberry Farm is now one of the most popular places in Logan. Visitors experience the fun and hard work of picking their own strawberries.

*Laura Hendriksen was photographed by Jacqueline Bawtree at the Chambers Flat Strawberry Farm in 2021*

## Malake Breis

*“It’s not about selling the product, it’s about making people happy. And when I see people smiling and happy, it makes me happy.”*

Malake Breis was born in Lebanon. She first learnt the secret of Lebanese sweet making from her cousin. Malake brought the recipes to Logan when she arrived in 1989.

Sooo Sweet is a family business. It reflects the Breis family’s Lebanese heritage and their love of sweet delights. Their aim is to make people happy when they come into the shop. Sweet treats have a special connection to religious events such as Christmas, Easter, Ramadan and Eid. But this special connection also extends to all religious and secular communities.

Malake and her family love preparing food for Easter and Christmas festive seasons. It's a love shared by many. At each festive celebration, families gather with guests to share a meal that always includes sweets. The Breis family settled in the City of Logan along with other middle eastern migrants. As the City of Logan develops, the community also grows. Each time they eat Malake's sweets, they are also enjoying a small but vital part of Lebanese heritage.

*Malake Breis was photographed by Jacqueline Bawtree at the Sooo Sweet Café in 2021*

## **Niran Noy Johansson**

*"I came to Australia for love. I moved between Thailand, Finland, and Australia. I finally settled in Logan. Logan makes me feel I belong and at home with my husband and family."*

Niran Noy's papaya salad is a big hit at the Sunday markets. She serves her salad with a popular big smile radiating from a place that knows what true love is. Mother of two, Niran met her Finnish husband when Mr Johansson visited Thailand. He asked her to move with him to Australia.

When Niran first arrived in Australia in 2001, she was homesick. She also missed her daughters. She returned to Thailand. Both she and her husband decided to move to Finland and after only two weeks and many tears, Niran returned once more to Thailand. After more than a year apart, Niran and her daughters joined her husband for the third time and settled in Logan. Niran credits her husband for his undying love and support to her and her daughters. You will find Niran each Sunday at the Global Food Markets where you can enjoy her beautiful salads that remind everyone of Thailand.

*Niran Noy Johansson was photographed by Jacqueline Bawtree at the Global Food Markets, Woodridge in 2021*

## **Savia Rumeous Aziku**

*"As a mother, it is very important to work hard in order to give your family a life they deserve and to inspire your children to work hard towards for a better life than you had."*

Savia Rumeous Aziku escaped war-torn Sudan with her family in 1983. She spent 15 years in a refugee camp in Uganda. Life as a refugee presented many challenges. Savia and her husband did their best to



keep their family together. She and her husband decided to come to Australia for a better life and education for their children.

When they arrived in 2005, Savia found a job in a chicken factory. She worked there for nine years. Savia became ill while working in the factory and her doctor advised her to leave the job. When she left the factory, she said to herself “Oh, let me do something by myself so I can help myself. So I found this small place and started digging (gardening)”. Working in her garden has become a life saver for Savia, her health has improved and she is happy. She sells her garden produce at the Global Food Markets to support her family. Savia and her family are very happy living in Logan. Some of her children are now working while others are still in school.

*Savia Rumeous Aziku was photographed by Jacqueline Bawtree at the Global Food Markets, Woodridge in 2021*

# PORTRAITS

(upper level)

## **ORA**

*ORA* is a multi-panelled group of portraits by local artist Chrys Zantis. It was the result of a year-long project working with the Beenleigh International Cooking Group from 2014 to 2015. It was designed to generate conversations around food in social and familial relationships.

*ORA* is about time. Time spent cooking, sharing meals and time spent in conversations which create friendships. The group portrait came from and expanded this conversation. Chrys invited each person to cook a meal that represents, for them, the notion of home. These portraits capture people with their cooked meals, their stories and shared experience.

Image: Chrys Zantis, *Ora* (detail), 2014, digital photographs. Logan Art Collection.







# DIGITAL STORIES

Hear from members of Logan's diverse communities in these short digital stories. Find out how food connects them to their past and with communities and cultures in Logan today.

## Dean Khieu

*"I never really appreciated what my parents did for me – coming here (Australia), thinking about other refugees with no education and trying to adjust to new cultures, new country, then being able to build something like my father did with the Asian grocery. Now it's my turn to do what I can, to give back and help look after my father as he did when I was a kid."*

Dean Khieu arrived in Australia as a child and grew up in Logan. He grew up unaware of his parents' past experiences. In later life he started asking questions, wanting to know more about his family's past. It was only when Dean became a father he realised the sacrifices his parents made for him.

Dean's mother escaped to Thailand after the Khmer Rouge killed her first husband and his family. Two of Dean's half-siblings died of starvation on the two months' walk to Thailand from Cambodia. His mother and her surviving son arrived in a refugee camp in Thailand, where she met Dean's father, Paul Khieu. Paul worked as a volunteer with the United Nations High Commissioner for Refugees. The two started a new family in the refugee camp where Dean was born.

Paul brought his family to Australia and settled in Logan in 1981. Paul is the founder of the Global Food Markets in Woodridge. Dean moved to Sydney where he ran his own businesses. Dean's mother returned to Cambodia where she helps build communities, schools and churches. When his father became ill, Dean returned to Logan to care for him and help manage the Global Food Markets. Dean works with diverse communities to keep the Global Food Markets sustainable. He wants to continue his father's legacy and continue to make the Global Food Markets grow.

Video duration 5:03

## Doreen Jachmann

*“What’s important in life as part of being resilient is having a community, being surrounded by the community, we share knowledge and while doing so, we are forming friendships.”*

Doreen Jachmann grew up in East Germany and first moved to Australia as a backpacker. She travelled around Australia and worked in various jobs. A company offered Doreen sponsorship, she accepted and gained her permanent residential visa.

Doreen’s background is in horticulture. In 2016 she and her partner, New Zealand-born Jamie Bloomfield, moved to Jimboomba. After losing family members on both sides, Doreen and Jamie founded Permaculture Connect. Permaculture Connect was born out their longing for family and friends. They built great friendships and community spirit through sharing knowledge, food and gardening.

Doreen facilitates and runs workshops on self-sufficient living. She’s planted the seed to inspire others to be more self-reliant and learn from each other. She aims to strengthen their community resilience. Permaculture Connect also runs an annual sustainable ‘cook off’. Contestants bring three home grown and organic ingredients. With these ingredients contestants create one main dish and a desert. A judging panel then determines the winner. She and her partner aim to show people that you can grow good food in a low rainfall area at low cost. Logan has given them both the opportunity to do that. Doreen and Jamie now run a self-sufficient homestead, Bloomfield’s farm in Jimboomba.

Video duration 4:39

## Rory O'Connor

Rory O'Connor was born to an Aboriginal (Yugambeh) mother and an Irish-Australian born father. He grew up on a small farm on Yugambeh Country. Living on acreage gave Rory and his siblings connection and love for the bush. It also connected Rory to his great-great-great-grandfather Bilin Bilin, who knew the value of plants and their uses. Rory's mother made sure Rory and his siblings had a good education. He studied journalism and became a successful journalist. Until September 2021, he was the Chief Executive Officer of Yugambeh Museum Language and Heritage Research Centre in Beenleigh.

In the Yugambeh Museum garden cotton, macadamia and pandanus trees were planted for a reason. Cotton tree bark is traditionally used for making rope, macadamia nuts and pandanus fruits for food. Many of these plants were planted for tomorrow's children – the next generation. Some, like the pandanus, remind Rory's Uncles and Aunties of the sea and its beaches.

The macadamia is unique to Southeast Queensland and Yugambeh Country. It has a special story linking the past with the present, and Australia to the United Kingdom. In 1865 a little girl walked along the banks of Nerang River with her father. As she walked along the riverbanks, she planted macadamia trees. She planted these trees for food and for the next generations of girls who'd walk along the riverbanks. Years later this little girl, now a grandmother, looked at her granddaughter and told her:

*"Those nuts you call them Queensland nuts. We call them goomburra."*

Rory's mother, Aunty Patricia O'Connor, was that granddaughter. In 2017 she was invited to visit Queen Elizabeth II to tell the story of Logan's First Nations People. Aunty Patricia's story linked the little girl, macadamia trees and the 2018 Commonwealth Games baton. The Queen's baton was made from wood from the macadamia tree!

Video duration 6:03





## Wayne Stewart

*"I never expected to work in a rum distillery, but I like making things and, well ... it turns out I enjoy making rum."*

Wayne Stewart grew up in Beenleigh and moved to Eagleby 30 years ago with his wife and two children. He never planned to work at the Beenleigh Artisan Distillery, or even thought about doing that kind of work. But in 1980 he was offered work in Australia's oldest Rum Distillery in Beenleigh. In any given day, as part of a small team, Wayne would step in when needed – from administration work to maintenance. He then trained as a distiller, mastering the skills needed to produce distilled rum. Wayne is now a Master Distiller with the Beenleigh Artisan Distillery. He has seen technology impact the process over the past 40 years but, in essence, it remains the same as when he started.

Video duration 4:06

## Noel Whittaker AM

*"I guess I was a poor boy who worked hard to become somebody, my father taught me the values of honesty and hard work ... they worked!"*

Noel Whittaker AM is best known as a finance and investment expert. He is also a radio broadcaster, an international bestselling author and an authority on personal finance.

However, Noel's early life was quite different. It was much more connected to food production in Logan. Noel's grandfather, on his mother's side, was the second manager of the Kingston Butter Factory. His mother worked in the Kingston Butter Factory office. Noel's father was the manager of the Kingston Pig Farm.

Noel was born in Beenleigh and recalls many great memories growing up on the piggery. He remembers the smells, sights and sounds of his childhood: the butter, the pigs, riding on a horse-drawn carriage and going to the Kingston railway station to collect mail or items for the piggery.

Noel was told by his parents not to have too many expectations, but he wanted to make something of his life from an early age. Eager to get into his own business, he started selling eggs to the teachers at school. Noel then went into partnership with Mr Watson, the owner of the piggery, who was like a second father to him. He and Noel became beekeepers – and of course Noel then sold honey.

Video duration 4:42

## **Under the canopy**

(mural)

*Under the canopy* was commissioned specially for Living Museum of Logan. It connects Logan-based artist Sam Tupou's childhood memories with his Tongan and New Zealand parentage. Inspired by his family, his culture and his identity, Sam explores pattern, repetition and vibrant colour in his artworks.

*Under the canopy* is drawn from Sam's childhood memories when he visited his uncle's banana plantation. His painting shows a rich and bountiful environment that celebrates food cultivation. His use of many shades of green evokes lush foliage. Sunlight seems to filter through broad banana leaves that provide shade and shelter. This mural gives the viewer a sense of what Sam experienced walking through this banana plantation as a child.

In Logan, bananas can be seen almost everywhere. Many are planted in people's front and back gardens. As well as enjoying the sweet fruit, banana leaves are used in food preparation and presentation throughout the Pacific and beyond.



**Living Museum of Logan**

Kingston Butter Factory Cultural Precinct  
270 Jacaranda Ave, Kingston  
Queensland

Open Tuesday to Saturday 10 am to 4 pm, and when events and performances are held at the Kingston Butter Factory. Entry is free.

**Scan here for a digitally  
accessible brochure**



**Contact us:**



**07 2803 4724**



**[livingmuseum@logan.qld.gov.au](mailto:livingmuseum@logan.qld.gov.au)**



**[loganarts.com.au/livingmuseum](http://loganarts.com.au/livingmuseum)**



**[facebook.com/kbfculturalprecinct](https://facebook.com/kbfculturalprecinct)**



**[instagram.com/kbfculturalprecinct](https://instagram.com/kbfculturalprecinct)**

