

## 2023 NAIDOC Week Indigenous inspired morning tea

### Talking points – Melbourne

#### Guest speaker – [REDACTED]

- Good morning everyone and welcome to our NAIDOC Week morning tea celebration.
- My name is [REDACTED] and I am part of the Community Broadcasting and Safeguards team and as part of the RAP working group, I'd like to acknowledge the traditional owners of the land on which we are meeting this morning, the Wurundjeri [**wah-rund-jerry**] people of the Kulin [**koo-lin**] nation in Melbourne.
- I pay my respects to elders past, present and future. I would also like to extend that respect to our First Nations colleagues joining us today.
- While we are holding our morning tea here in Melbourne, our colleagues in Canberra and Sydney are also experiencing an indigenous inspired morning tea in their state offices.
- NAIDOC Week is a weeklong celebration from the first to second Sunday in July. Each year a theme is chosen to reflect important issues and events.
- The theme for 2023 is *For our Elders*. Across every generation, Indigenous Elders have played, and continue to play, an important role and hold a prominent place in our communities and families.
- As well as morning tea we have a number of other NAIDOC week celebrations happening around the ACMA. In each office, we will be running Aboriginal art workshops facilitated by contemporary artist and our Indigenous Australian Government Development Program trainee, Fiona Lockwood. and our NAIDOC Week MS Teams channel.
- We have also created a NAIDOC Week MS Teams channel. On this channel you will find Aboriginal and Torres Strait islander book, movie,

podcast and recipe recommendations. So, if you haven't already joined the MS Teams channel, I encourage you all to jump in after morning tea and engage with the conversation.

- This morning we will be sampling some indigenous inspired cuisine from a local indigenous catering company Mabu Mabu.
- Mabu Mabu is a saying in the Torres Strait that means 'help yourself.' It's what you say before you dig into a big meal with friends and family.
- Nornie Bero is the director of Mabu Mabu. Originally from Mer Island in the Torres Strait, Nornie has been a professional chef for over 20 years. Nornie is on a mission to put Indigenous ingredients in kitchens across Australia.
- Among the cuisine to sample today is emu, ebur in a blanket, confit bush tomato tartlet and homemade damper.
- So, without further ado, please help yourself to morning tea and thank you for your support of NAIDOC week 2023.