

**EAT WELL TASMANIA – PRODUCER MEETS PROCURER  
REMARKS BY  
HER EXCELLENCY PROFESSOR THE HONOURABLE KATE WARNER AC  
GOVERNOR OF TASMANIA,  
BALL ROOM, GOVERNMENT HOUSE, TUESDAY 19 MARCH 2019**

Good evening and welcome to this special Government House “Producer Meets Procurer” event on behalf of Eat Well Tasmania.

I begin by paying my respects to the traditional and original owners of this land: the palawa people. I acknowledge the contemporary Tasmanian Aboriginal community, who have survived invasion and dispossession, and continue to maintain their identity, culture and Indigenous rights.

May I acknowledge among you:

- Simon Boughey, President, Eat Well Tasmania and Board members;
- Leah Galvin, State Manager Eat Well Tasmania;
- Angela Cranwell, representing Brand Tasmania;
- Laura Curtain, Taryn Reid, Business Events Tasmania;
- Shelley Richards, Tasmanian Hospitality Association Board.

Government House Executive Chef Ainstie first suggested we consider hosting this event after she experienced the success and enthusiasm of the Producers and Procurers evening at Willie Smith’s Apple Shed last September.

It took no persuading at all for Dick and me to see the many benefits in our hosting a Tasmanian tasting and meeting platform introducing chefs to local producers.

And as the Patron of Eat Well Tasmania I’m delighted to know that – as evidenced by what we have here this evening –there is an overwhelming professional commitment to producing and presenting high quality, high value, healthy Tasmanian food.

This event has been coordinated by Ainstie in conjunction with Eat Well Tasmania, Brand Tasmania, Business Events Tasmania and the Tasmanian Hospitality Association. So what is on display and being consumed here this evening has had the input of numerous independent sectors operating under the umbrella of the State, through Government House. And this is as it should be, given that a key function of my role is to promote Tasmania.

Indeed the guest list for this evening is a veritable who's who of individuals and organisations at the forefront of this increasingly important sector showcasing the best of contemporary Tasmania.

For those here who may not be fully aware, Eat Well Tasmania is a not-for profit promoting Tasmanian seasonal food to Tasmanians and people who visit Tasmania.

Its promotions include the wide variety of food we produce; the stories of our growers and producers; and the people who use that food in cafes, restaurants and events.

Beyond promotion, Eat Well aims contribute significantly to Tasmanian food culture by working with and supporting industry to increase the amount of Tasmanian food enjoyed here in Tasmania.

The idea therefore is that this event will hopefully result in some new connections being made; stronger networks forged; and business getting done in a pretty good atmosphere for it.

I'll therefore conclude by thanking you all for attending. And – in my role as a Patron for organisations such as the Royal Flying Doctor Service and Foodbank Tasmania, both of which are directly concerned with the importance of healthy diets and as a big supporter of the government's healthy eating school canteen policy and the Move Well Eat Well program – may I ask you that, whenever feasible, you do your bit to help Tasmanians from all walks of life realise that fresh, nutritious local food is good for life.

That's quite enough from me, please do enjoy the delectable and different taste experiences from the taste tables here in the ballroom, drawing room and hallway, and not forgetting the roaming Oyster Butlers. I am looking forward to trying something new – perhaps the mealworm tacos? And I know I won't be able to resist a custard tart!

Thank you.