

# Tecoma Twilight Ethical Market

**Congratulations!** Your application for our Tecoma Twilight online ethical market was successful.

Now for the details!

Please complete the below form as soon as possible so we can get your stall listed on the site. You are invited to include up to 20 products to feature on the site, however this is optional. The maximum file size for each image upload is 10MB.

You will not be able to save your progress, so please complete the form in one sitting so you do not lose what you have entered.

Your payment of \$10 is required by Friday November 6th. Payment details are as follows:

Account Name: Tecoma Parish Uniting Church  
Acc: 131789216  
BSB: 633 108

**NOTE:** When paying please put as a reference your FIRST INITIAL and LAST NAME and the word 'MARKET' (i.e. T Johnson Market).

Last year we asked all stalls to contribute a product for use in a fundraising hamper for Foothills Community Care. This year, we are instead inviting stall holders to contribute an item that would be a suitable gift for their Giving Tree drive. Items should be delivered to the church before December 15th. If you are able to get us an item before Sunday Nov 15th, we will promote them live during our launch event.

We would encourage you to promote the event widely through your networks.

We are thrilled that you are on board. Feel free to email us at [tecomatwilightmarket@gmail.com](mailto:tecomatwilightmarket@gmail.com) if you have any questions.

<b>Organisation or Full Name</b>	Mabu Mabu
<b>Email</b>	<a href="mailto:hello@mabumabu.com.au">hello@mabumabu.com.au</a>
<b>Ideal link to direct people to purchase through you</b>	<a href="https://www.mabumabu.com.au/shop">https://www.mabumabu.com.au/shop</a>
<b>Facebook URL</b>	<a href="https://www.facebook.com/MabuMabuAus/">https://www.facebook.com/MabuMabuAus/</a>

**Please write the description of your business as you would like it to feature on the website**

Mabu Mabu is a saying in the Torres Strait that translates to 'help yourself.' Traditionally, a Mabu Mabu is a banquet, shared table or big family meal. It's how we like to enjoy food on the islands: surrounded by the people we love.

We're passionate about native ingredients, and use a variety of Indigenous herbs, fruits, succulents and

spices in all of our dishes. We want to help create a truly Australian cuisine by helping people to understand native flavours, and to use them in their every-day cooking.

**Please write the description of your business' ethics as you would like it to feature on the website**

Mabu Mabu acknowledges the many Aboriginal and Torres Strait Islander communities who have been gathering, growing, harvesting and using Indigenous ingredients for over 60,000 years on the lands now known as Australia, in particular our chef's cultural heritage; the Komet Tribe of the Meriam People of Mer Island in the Torres Strait.

We are a Torres Strait owned and run business with an emphasis on using fresh, seasonal and native ingredients to create beautiful dishes that bring people together.

**Which ethical criteria do you meet?**

Community Empowerment

**Which other ethical keywords or 'tags' are relevant to your business?**

Handmade

First Nations

**Can you contribute an item to Foothills Giving tree?**

No

**Please upload a primary image to display on the website**



**Please upload any additional promo images to be used on the market's social media**



# Products

## Product 1 Name

Christmas Cake

## Product 1 Description

Featuring local quandongs with macadamia nuts, and enhanced with Australian Indigenous spices including cinnamon myrtle and strawberry gum.

## Product 1 Image



## Product 2 Name

Indigenous Herbs and spices

## Product 2 Description

Featuring our very favourite tropical lemon aspen salt (that is beautiful on fish and unbelievable on hot chips), the ever popular saltbush (that adds an earthy aroma to stews and marinades), and the mighty pepperberry (that packs a serious pepper punch), you will discover a whole world of #deadly flavour.

## Product 2 Image



**Product 3 Name**

Pavlova Kit

**Product 3 Description**

Let's party! There is so much to celebrate as we come to the end of this crazy year and we have the perfect summer treat: chocolate and wattleseed pavlova with strawberry gum cream.

Make your own using our fantastic pavlova kit, complete with three incredible native spice blends.

**Product 3 Image**

Would you like to add more products

No

Do you intend to utilise the Tecoma Uniting Church as a pick up point for purchased goods? (Payment for goods would need to be arranged separately)

No

Do you give permission for us to use your product images for promotional purposes - including through our social media platforms?

Yes

I understand that payment will be required by 6th November 2020

Yes

Do you have any further questions or requirements?

This form was completed by Shakti after many messages to Mabu Mabu