

*Rainforest Bounty is a joint venture value-adding business between two native fruit growers who passionately believe in the sustainable farming of native species as alternative horticultural crops.*



*'Frog Hollow' at Mungalli is the home of Margo and Peter, partners in Rainforest Bounty. Also known by some older locals as 'The Fruit Bowl' the property is in a deep valley off Brooks Rd at Mungalli. At 450m elevation, has a warmer climate than most towns of the towns situated on the top of the Great Dividing Range, such as Millaa Millaa. The valley has a long tradition of being a place that produces superb fruit as it was operating as an orchard during the 1940s and 50s in the hands of the original European settlers, the Thompson family. Back then, old Harold Thompson and his son 'Tolly' used to travel the Tableland in their truck selling their pineapples, paw paws, bananas and tropical nectarines and many locals recall their produce as being 'the best they had ever tasted'.*

*Prior to the Thompson's taking up the 'Soldier Settler block' in the 1920's (initially for dairy farming) the land was occupied by the Waribara clan of the Mamu tribe, many of whom became the critical workforce in growing and harvesting the produce for the Thompson's. Today, their descendants are pleased that sustainable farming practices are used on their traditional lands to grow these superb fruits, and that Margo and Peter through Rainforest Bounty, are showcasing their traditional fruits in a modern and uniquely Australian cuisine.*

*Margo was born and raised in Papua New Guinea and as a result has a keen interest in indigenous cultures. She has a background in design and more recently has been extensively involved with indigenous group's right across Queensland and is happy to attribute her interest in and passion for indigenous fruits from the knowledge openly shared by the many traditional owners she has worked with over the last decade.*

*Peter has travelled extensively overseas and as result has developed a love of music, fine food and the far north. He is the farm manager and is involved in developing innovative systems for our farm and value adding businesses.*



*Dr Geraldine McGuire and Atherton (Athy) Nye are from 'Oak Grove' named after the abundance of local Oak species on the property. The 80 acre property is located adjacent to the Wet Tropics World Heritage area, just a 15 minute drive from Malanda on Queensland's Atherton Tableland, in Northern Australia. The native orchards have been established on the original site of a miner's homestead lease which was cleared in the 1950's for dairy farming. Oak Grove has been lovingly reforested over the past 20 years and incorporates a mixed rainforest habitat, a timber plantation, fruit orchards, and vegetable and herb gardens. Geraldine is an accomplished Environmental Scientist and talented cook who has lived, worked and travelled extensively throughout Asia and the Pacific. Athy, a fifth generation decedent of John Atherton after whom the Atherton Tableland was named, is President of the local Eacham Historical Society and an avid collector of Australian art collector.*