FRIDAY MAY 20 2016

THE Independent Member for Araluen Robyn Lambley will call on the NT Parliament to support the planning and construction of a new Alice Springs Hospital by 2030.

“The Alice Springs Hospital at its core is an old, antiquated building nearing its use-by date with virtually no space left for expansion,” Ms Lambley said.

“It is time for the NT Government to commence planning for a new hospital on a new site that will take us into a new era of modern hospital service delivery — this should be done in full consultation with the people of Central Australia.”

Ms Lambley encouraged people to engage in discussions around a new hospital including where it should be located and what it should look like.

“I first came to Alice Springs over 20 years ago to work at the Alice Springs Hospital, it’s a special place that is cherished in our community but it’s time to look forward.”

“The current structure and site will not service the health needs of Centralians beyond the next 15 years — we must plan for the future now.”

Ms Lambley will move the motions in the NT Parliament this Wednesday.

Elusive rider faces charges

ERRATIC motocross riding near the Alice Springs police station has left a man with a pending court appearance.

Acting Senior Sergeant Conan Roberson from the Alice Springs traffic division said 19-year-old a man on his motocross on Bath Street near the police station car park on Tuesday night.

“He was supposed to apprehend the vehicle, but when the driver failed to stop, we did not engage in a pursuit in the interests of public safety,” Sgt Roberson said.

Several sightings were reported by members of the public in the Alice Springs Central Business District, before police caught up with him at the roundabout where Stott Terrace meets Leichhardt Terrace.

The man allegedly returned a blood alcohol content test of 0.114, putting him at more than twice the legal limit.

A 19-year-old man was charged with dangerous driving, failure to obey police and failure to obey a red traffic light, as well as driving an unregistered and uninsured vehicle while under the influence.

He was also charged with medium-range drink-driving. MORE

Government dough to open bakeries

We can incubate people here on the ground floor and get them to develop those essential basic employability skills like turning up for work, hygiene, planning their lives, teamwork and communication skills,” Ms Sheldon said.

Indigenous trainee Jason Rubuntja was on his first day of work at the cafe and reckons he’ll be back.

“I want a job, too, you know,” Jason said.

“I wanna cook healthy stuff and improve my skills so I can cook something for family or for myself.”

The food and drinks being prepared by the young people at Kungkas incorporate a healthy slant alongside the bush food elements.

Jim Robertson

WHEN Kungkas Cafe opened early in May it was with little fanfare but the small indigenous establishment has its sights firmly set on bush foods and big things.

Kungkas Cafe owner Rayleen Brown has partnered with Karen Sheldon catering, who occupies the same building, in opening the door to a new career for highly disadvantaged indigenous youth.

“The opportunity with Karen came along because I knew about her program training indigenous kids in the hospitality area,” Ms Brown said.

“This space can now be a cafe with bush foods that gives indigenous kids the confidence to go out and join the workforce,” Ms Brown is a big believer in the potential benefit which native and bush foods could hold for the desert. “I know exactly where my bush foods are coming from, I know the ladies that harvest it, I’m an indigenous business and I’m training indigenous kids,” she said.

“It could be a drawcard to bring more tourists in because we can build a really good story around it — making the connection back to country and to the women that are doing the wild harvesting.”

Karen Sheldon believes the catering and hospitality training can often provide the incentive to get people interested while ultimately allowing them to move on to a career across a diverse range of industries.

“We can incubate people here on the ground floor and get them to develop those essential basic employability skills like turning up for work, hygiene, planning their lives, teamwork and communication skills,” Ms Sheldon said.

Although the cafe has only been open for a week and the women have been on song, the NT Government announced a $5.25 million tender.

“A condition of the tender is that the successful proponent must provide certificate training to a minimum of 12 local community members in courses such as Certificate I in Food Processing and Certificate II in Retail Baking.”

Central Australian locations earmarked for the development of the new bakeries include Kintore, Mutitjulu, Tennant Creek and Utopia.

There are already three bakery cafes operating in Hermannsburg, Papunya and Yuendumu. Remote Food Solutions, which runs the existing bakeries, would not confirm or deny whether it would be bidding for the new tender.

The Government said bakery cafe locations were chosen on a community by community business case assessment that looked at matters such as population, governance, existing services, potential demand and advice from local communities on whether or not they wanted a bakery cafe.

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