

EMU EGG BLOWING

Sharing of Gamilaraay Cultural knowledge

05/06/2024

Goonimoo Kitchen

Facilitated by Joanne Flick

WAMS staff - Devanshi, Vivien, Sheryl and Louann



- Sharing Culture
- Including others
- Being brave to practice Cultural Lessons
- Respect for our Culture and life long belief of sustaining the land and its abundance

- Cultural knowledge thrives through practice and sharing.
- Receiving an Emu egg, known as Gubuu, was a moment of pride for me. I decided to share this experience with some staff members who may not have seen an Emu egg before.
- I explained cultural protocols and shared insights on how Emu eggs are gathered.
- The women were intrigued and examined the egg before I proceeded to extract its contents by piercing and blowing it out.
- The ladies were amazed as they witnessed the process of blowing out an Emu egg.
- Subsequently, the Emu egg was transformed into mini quiches that the staff members enjoyed.

CULTURAL GUIDANCE



Blowing an Emu Egg is a beautiful experience



BUT

Be aware that there may be some Cultural issues that can occur
In some Aboriginal families.

Women/ladies and young girls were not permitted to blow the egg.

This can relate to

- Totems
- Age
- Pregnancy

EMU EGGS - GUBUU

In the early cool months of the year, Aboriginal people identify new growth, animals like the Emu lay eggs. This signifies to us that it's hunting and gathering time.

Aboriginal people have lived along side their native animals since time immemorial, using them for numerous resources, not only sustainable food, but every part of the animal is honored and respected for it's life. Every individual part being used for a purpose.

Emu eggs are a delicacy after we find a nest, we gather and bring home ready to cook.

We shake the egg and keep it in the fridge to stop the growing process.

The next day we are ready to blow and enjoy.

Before we blow one more good shake.

Blowing an emu egg takes great strength, we pierce the top and bottom of the egg with a knife ready for the yolk to come out.

Emu eggs are cooked in various ways and are meant for sharing.

The one pictured was made into mini quiches with cheese, ham and some milk and curry powder.

And shared with my colleagues, some who have never seen an emu egg before.

