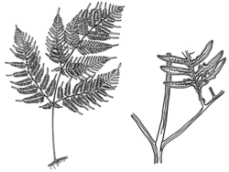


### ***Pimelea linifolia*, Queen of the bush**



Used to make string (Bushman's bootlace) and strong delicate string nets to catch moths.

### ***Pteridium esculentum*, Bracken Fern**



The young stems were rubbed on insect bites and the fronds eaten. The underground rhizomes were beaten into a paste between two flat stones, and a type of bread made by roasting in the hot ashes.

### ***Rubus mollucanus*, Native Raspberry**



The sweet red berries were gathered and eaten raw. They can still be used as substitutes for the exotic raspberries.

### ***Smilax australis*, Austral Sarsaparilla**



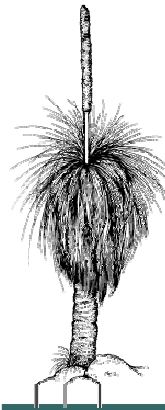
The leaves were boiled and used as a tonic for nerves, coughs and chest troubles..

### ***Themeda triandra*, Kangaroo Grass**

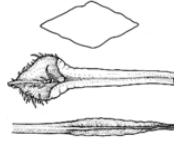


Kangaroo grass was gathered in wooden bowls. The seeds were separated and griding stones used to produce flour which was mixed with water and cooked to make damper.

### ***Xanthorrhoea latifolia*, Grass Tree**



The flowering stalks were used as spear shafts, and by spinning one stalk against another for making fires. The leaf base resin, mixed with bees wax, was used to fasten spear points, and axe heads. The bases of young leaves and the growing shoots are edible, raw or roasted, but this destroys the plant. The flowers contain much nectar which may be licked, dissolved in water or collected by a grass stem passed over the spike.



Aboriginal History. Eumarella was favoured by the local indigenous tribe for its rich diversity of animal and plant life and amenable living conditions.

There are still signs of these earliest occupants to be found on Eumarella and around Lake Weyba. Along the bushwalk is a tree that has had the bark removed to make a canoe or shield. There is also an old well or "dig" for drinking water near "Alice's Garden" beach.

On Eenie and Keyser Creeks are the remains of middens from pipis and shellfish collected from Sunshine Beach. There is also an old stone fish trap on the SW corner of the lake.

The local tribe was pushed out of the area by European settlers, sometimes murdered on mass but mainly falling victim to disease from ailments they had no resistance to. The most notorious incident was the slaying of an unknown number of Kabi Kabi in the late 1800's at Murdering Creek on SE Lake Weyba.

Early European History. The first white settler to live on Lake Weyba was Joseph Keyser, the district's first professional fisherman. Keyser would wheel his smoked fish in a barrow all the way to the Gympie goldfields in the days of the Gold Rush.

Local legend also says that a Chinese market gardener resided on the northern perimeter of Eumarella in the late 1800's. A clump of giant bamboo growing along Tainsh's Creek is now the only evidence of this local character.

Later on, Rocky Point, as Eumarella was originally known, was popular among locals for fishing and picnicking.

Leave no trace. Carry it in—carry it out. Stay on designated tracks. Do not walk in the same footsteps a fellow walkers. Do not detour around any muddy areas - walk through to minimize

## **EUMARELLA SHORES Noosa Lake Retreat**

### **Eumarella Shores and Lake Weyba self guided interpretive bush walk**



Identify aboriginal bush tucker  
Identify food and habitat plants and  
trees  
Learn about local indigenous and early  
European settlement

This brochure focuses on endemic plants used by aborigines for food, drink, shelter, weapons and medicines. Our interpretive signed bushwalk identifies trees and plants that are habitat and food sources for native fauna common to Lake Weyba and highlights historical points of interest.

### **Acacia melanoxylon, Blackwood**



The fine hard wood of this wattle made strong spear-throwers, boomerangs, clubs and shields. People soaked the bark in water to bathe painful joints. The inner bark was used to make string.

### **Austromyrtus dulcis, Midyim**



The midyim fruits were gathered and eaten fresh by aborigines. They have a pleasant, slightly aromatic taste. Bush food fans still relish the fruit today.

### **Banksia integrifolia, Coast Banksia**



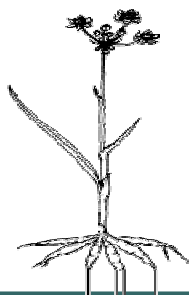
The cylindrical flower spikes produce large quantities of nectar which was extracted by soaking the flower heads in water.

### **Blechnum indicum, Bungwall**



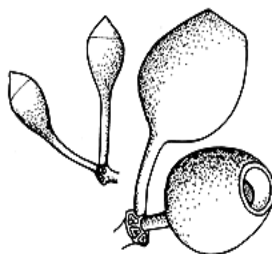
The underground stems were dug up, partly dried in the sun, bruised with a stone, roasted and then eaten. Major staple food.

### **Burchardia umbellate, Milkmaids**



The long tuberous roots were available all year round and were cooked before eating.

### **Corymbia intermedia, Pink Bloodwood**



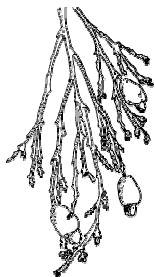
This tree provided both a sweet and a medicine. The copious nectar from the large heads of flowers was either sucked out, or steeped in water to provide a sweet drink. The gum, or kino, was applied to sores and fishing lines were preserved by soaking in a solution in water.

### **Dianella caerulea, Blue Flax Lilly**



The blue berries were eaten raw, and the roots were pounded, then roasted for eating. The fibre from the leaves was used to make waistbands, sandals, traps and baskets.

### **Exocarpos cupressiformis, Cherry Ballart**



It might look like a small cypress tree, but it has small amounts of sweet, juicy fruits which provided a springtime snack. And that's not all; the sap was applied as a cure for snake-bite.

### **Gahnia, Saw Sedge**



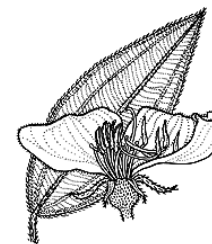
The leaf bud provided a vegetable, while the seeds were ground to make flour, which was mixed with water and baked into cakes.

### **Melaleuca quinquenervia, Broad Leaved Teatree**



The flowers were soaked in water to extract the nectar, which was drunk as a sweetener. The new leaves were chewed as the oils gave relief from head colds, similar to our eucalyptus oil. The bark was laid over meat on hot stones to keep in heat and moisture. It was also used for thatching huts and knife sheaths.

### **Melastoma affine, Native Lasiandra**



The leaves and young shoots were used for diarrhoea, or as a powder dusted on wounds. The roots yielded a mouth wash to relieve toothache.

### **Persoonia cornifolia, Geebung**



The sweet pulp of the fruit was eaten with difficulty because of its fibrous nature. String and fishing lines were soaked in a Geebung bark infusion, probably to prevent fraying.