



THE ORIGIN OF THE NAME

John Macadam, born in 1827, was a Scotsman, tall, with long red hair and beard. He was a Doctor of Medicine but did not practice. In Australia, from 1855 he was firstly a lecturer in Chemistry and Natural Science at Scots College, Melbourne. He held the posts of Government Analytical Chemist, then Health Officer of Melbourne and was elected to the Legislative Assembly in 1859, becoming Post Master General in 1861. He was an outstanding speaker and promoter in analytical medicine. In 1857 he was the Honorary Secretary of the Philosophical Institute of Victoria and later became its President. He died in 1865 largely due to self-neglect because of overwork. There is no record of him ever seeing a Macadamia tree or tasting the fruit.



The flowers are produced in a long slender simple raceme 5–30 cm long, the individual flowers 10–15 mm long, white to pink or purple, with four tepals.



Macadamia nuts have a very hard seed coat enclosed in a green husk that splits open as the nut matures. As the common name indicates, this seed coat is smooth in the case of *M. integrifolia*. It holds a creamy white kernel containing up to 80% oil and 4% sugar.



Macadamias are a high energy food and contain no cholesterol. The natural oils in macadamias contain 78 per cent monounsaturated fats, the highest of any oil including olive oil. Macadamias are also a good source of protein, calcium, potassium and dietary fiber and are very low in sodium. The protein component of nuts is low in lysine and high in arginine. Of the many benefits surrounding the Australian macadamia nut, perhaps the greatest is that they taste so good while being good for you. An annual residue testing program, where random samples are taken from all major processors, confirms that Australian macadamias are free of chemical residues.

Summary of benefits

- o High in fiber
- o Very high proportion of monounsaturated fat
- o Taste great
- o No cholesterol



The Bopple Nut



The story of the Macadamia Nut

- (Bauple nut)
- (Queensland nut)
- (Bush nut)
- (Maroochi nut)
- (Hawaii nut)

With Complements

Mount Bauple & District Historical Society INC.

www.bauplemuseum.com

(07) 41939341

The Bauple (Bopple) Nut (Macadamia)

Alan Cunningham the explorer saw the "Macadamia" nuts on Tamborine Mountain in 1828 and reported that they would make good pig food.

Ludwig Leichardt collected specimens of a small inedible species near Maleny in 1843. In his diary he wrote that Macadamias were growing at Bopple and that the quality was better as he got closer to the Mary River. This entry was written on 18th September, 1843. He sketched the nut and gave a description of the Bopple Nut (Queensland, Australian, Macadamia) thought to be the first scientific report on it and the first of the native name Jindjilli (pronounced Yindilli).

Walter Hill, Brisbane's first Botanic Gardens Superintendent, was in for a nasty shock when he happened on his young assistant gobbling up the horticultural specimens Hill had discovered the previous day on the Pine River in 1853. He had

asked the stupid boy to break open the fruit, an extremely tough, round, brown nut and set the kernels aside for germination. Under no circumstances was he to taste the nut, instructed Hill, because Aborigines had told him it was poisonous. But far from dying, the boy arrived at work next day alive and kicking. Hill sampled the nut himself, was mightily impressed and so began what is a \$40 million export industry based on the Macadamia Nut.

The macadamia is the only Australian Native plant that has been commercialised and now grows in many parts of the world. At one time Bauple Mountain was home to the largest natural forest of Bopple Nuts.

In about the 1870's it was recorded that families travelled from Tiaro to Bauple Mountain in horse drawn drays, camped at Bauple Mountain for about five days and filled their drays with Bauple Nuts. Later they would sell the nuts in Maryborough or Gympie or send them to the markets in Brisbane. The Aborigines would collect the nuts and take them to the shops to sell or barter. The wild trees grow from about Maryborough in the north to northern New South Wales but grow in isolated rainforest areas.

In the early 1880's William H. Purvis obtained seeds and these were planted in Kukhaile on the Island of Hawaii. These seeds came from the Mt Bauple area. There are two main species of Macadamia nut trees — tetraphyllas and integrifolias.

The first orchard in Queensland was situated near Coolum and consisted of about 30 tetraphyllas trees planted by Ernest Fisher about 1910. Petrie supplied several hundred trees which were planted at Granville near Maryborough between 1916-1919. In the early part of World War II, Mr. E.O'Mara had an orchard at Mt. Bauple.

In 1958, The Queensland Department of Primary Industries finalised the name 'Macadamia' which was adopted by almost everyone. To-day we have The Creek Plantation and The Saratoga Holdings Plantation producing Bauple Nuts in the Bauple District.

