

Here in Queanbeyan there is an innovative technology firm called Dyesol, and they're into a new generation of solar panels where the whole of the glass structure of a commercial building would be solar panels. It's quite an innovation, very very smart. They're the sort of things we have to encourage.

Where Australia can help in terms of the climate change issue is that we have cutting-edge scientists and technicians who can really help in advancing these technologies.

As an economist, do renewables excite you?

It is an exciting area. Because whatever the debate about climate change around the world, we do have to address the issue of using fossil fuels. One area I've been taking particular interest in is how the automotive industry is developing and there's significant developments in terms of non-fossil fuel developments. You will see within the next ten to twenty years that we'll be moving away from petrol-powered cars and towards other technologies such as hydrogen and batteries. But it's about the smart people being able to make these things commercial.



Should we continue to expand coal in the meantime?

I don't think we are anywhere near the time coal will cease to be the main form of energy. Coal will continue to be one of the sources, but I do think it's important we explore other methods. I think we'll be relying on coal for decades yet.

In the last few years there've been quite a few same-sex couples from Braidwood heading overseas to get married because they can't be married here. As the Liberal party moves toward a conscience vote on the issue, what's your own position?

We've not moved to a conscience vote yet. The party has a clear position that we took to the election, as I did in Eden Monaro, that we did not support a change to the Marriage Act and that's where we're at as of today. And that's it.

I know that people have talked about a conscience vote, but it's like a lot of things when you're a candidate — I was out there, I was asked this question multiple times before the election, I stated the party position and I'll have to stick with that.

Do you have an admired politician past or present, and why?

If I was to pick one you wouldn't expect, it would be Teddy Roosevelt, he was a politician who stood by his principles, he got a lot done, and when he faced opposition he built up coalitions of support and advanced his agenda, and I think he's a good role model for people generally as somebody who got into politics for good reasons and implemented good policies.

It's not his style I admire — he was a big, bombastic egomaniac, and that's not my style — it was more his character.

I'll have the Tjälknul

Sandra von Sneidern serves up a Swedish dish

THE NORTHERN PART of Sweden is very beautiful, with a mountain all along the border to Norway that is like the Koscusko Range, in that both have lost several kilometers being ground down by glaciers. However, the Arctic Circle slices through this part so the winters are long, cold and dark with metres of snow [snö]. The cold is severe: -53C when I was there. Surprisingly, it does not seem as dark with the snow reflecting the stars.

Thick forests reach up to the snowline and then the snow takes over. Within the forests are many pools of water that freeze over in winter, Sweden is like a sieve, especially seen from the air!

Hunting is an important activity during autumn and winter. The number, age and sex of elk [älg], deer, hares and capercaillie [tjäder], that can be taken is strictly adhered to and controlled by rangers who are part of the hunting group. The carcass is then distributed amongst members according to the size their families [familjen].

The Sámi (Lapps) run reindeer herds like we do sheep. The reindeer [ren] are the staple of Sámi life, providing them with meat, pelts [pälts], sinews for sewing skin together, bones [ben] for knife handles which become beautifully engraved with the point of a knife [kniv].

Because of the cold, people have a natural freezer; for centuries food has been stored in special 'outhouses'. Meat had its own storage place [plats] cut in chunks as it was killed and nothing was wasted. To cook frozen meat, the special techniques developed back in time are still being used.

This is a Swedish recipe that came from my grandmother's district in the north. I have used it countless times with different kinds of meat.



TJÄLKNUL (FROZEN KNOB)

1.5 – 4 kg deep frozen beef, elk [älg], venison, lamb [lamm], mutton or pork. (Less tender pieces can be used). (Boneless is preferable but I have used whole leg of mutton or lamb)

Put the unfrozen meat into an ovenproof pan (several pieces can be cooked at the same time). Place in lower part of the oven [ugnen] and set the temperature to between 90 – 100C. Cook meat 8 to 12 hours e.g. overnight. When slightly thawed, or after a few hours, stick a meat thermometer in the thickest part. At 60C meat will be rare, at 70C medium, and at 75C, well done.

Prepare marinade: For each litre of water add:

- 100ml. (or less) of salt
 - 1 teaspoon sugar
 - .5 teaspoon pepper
 - 1 crushed bay leaf
 - 15 crushed juniper berries
- Boil marinade 4-5 minutes

When meat is cooked to the required degree place into container that just fits and pour over the boiling marinade, must cover meat, close lid tightly and allow to cool for 5-6 hours. As the meat cools the marinade is drawn into the meat. Slice thinly like roast beef and serve with Béarnaise sauce.

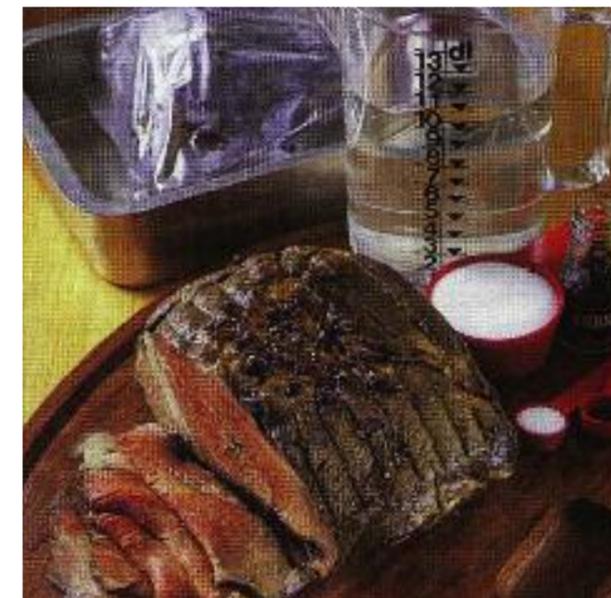
TIPS: Use less salt for pork, instead of juniper berries use thyme.

With lamb and mutton use rosemary.

Just a few things I have found: When I cooked a 4 kg scotch fillet the first time the outside dried out a little. So next time I used an oven bag and kept the juices for sauce. Now I always do.

Cooking a scotch fillet for Christmas lunch/dinner has been a boon for me. The night before I just have to sling the frozen meat in the oven, set temperature and go to bed early. If is a cold day, I can serve it up still warm with baked vegetables, if a hot day it's fantastic with various salads. In this area we can never be sure whether Christmas will be hot or cold, can we? Be prepared!

• The Norse language, to which Swedish belongs, has many words that have contributed to the English language. I have included a few.



Bubbles & Brews



* Local wines

* Boutique beers * Nibblies

* Gifts * Brew kits

141 Wallace St Braidwood

0400 075 905

bubblesandbrews@braidwoodnsw.com

There are many types of bread, but this is

DOJO BREAD

Rear Lane, 91 Wallace St, Braidwood NSW

8:00am to 1:00pm | 7 days a Week

Artisan Bread | Handmade Pies | Great Coffee
Local Produce | Sweet things | Hotties & Coldies

www.dojobread.com.au