

IGA WARTA

the place of the native orange

IGA WARTA, LOCATED IN THE NORTHERN FLINDERS RANGES, SOUTH AUSTRALIA PROVIDES A UNIQUE "ONCE IN A LIFETIME" EXPERIENCE. THE CULTURAL AWARENESS PROGRAM INCLUDES ALL MEALS, ACCOMMODATION, TOURS AND TRANSPORT TO EACH AREA OF TEACHING.



Iga Flower. Photograph courtesy Gayle Mather



IGA WARTA

Iga Warta offers a unique opportunity for visitors to experience Adnyamathanha culture, living, sharing and learning in an Aboriginal community setting.

Iga Warta means native orange in Yura Ngawarla, the language of the Adnyamathanha people – the traditional owners of the area. Iga Warta is set amongst the magnificent mountains of the Northern Flinders Ranges and is owned, managed and staffed by Aboriginal people.

The owners of Iga Warta are following the dreams of their Elders to offer a cultural tourism experience as a positive way to share their culture and their land to raise awareness of the Adnyamathanha culture. Iga Warta is located about 700km north of Adelaide. Access is mainly by sealed roads, with an 80km section of unsealed road.

In addition, Iga Warta is an award winning centre for culture and food. It has been awarded the 2001 SA Great Regional Award – Highly commended in the Tourism Category. Also, National Winner of the Gourmet Traveller 2002 Jaguar Awards for Excellence for Gastronomic Travel and Winner of the 2002 Yellow Pages SA Tourism Awards for Aboriginal and Torres Strait Islander Tourism.

LEARNING FROM ADNYAMATHANHA PEOPLE

At Iga Warta, the cultural tourism centre is the natural environment. The land is interpreted through the Adnyamathanha culture and the mountains, plants, animals and ancient painting sites provide the ancient living culture of the area.

Experience the Yura Muda* of the Adnyamathanha people and get a feel for this beautiful country. Walk this traditional land, taste the bush tucker and absorb the culture.

**yura muda - the land is like a book, we are taught by our elders from the land. they share their knowledge of the journey of our creators and how they shaped and formed the yarta 'land' physically, spiritually and environmentally. yura muda dictates to the adnyamathanha people the concepts of 'rules for living', the 'environment' and the 'spiritual world'. through the muda it dictates to us who we are, where we belong and how we behave.*



WHAT WE CAN OFFER

Mai (food)

We offer the visitor a unique culinary experience with the use of our traditional bush tucker prepared and cooked in the traditional ways, and adding a multi-cultural mix with dishes such as kangaroo lasagne or meatloaf a specialty. We have won the Gourmet Traveler 2002 Jaguar Award for Excellence in Gastronomic Travel. This award recognises the wealth of knowledge passed on to us by our mother, an excellent cook. With 11 children in the family we all had to help. She spent many hours teaching the girls to cook and we now use that knowledge as our foundation for the food we offer our visitors today.

Malkaii tour

Visit a painting site that has been dated to be 35,000 years old and can still be interpreted through the oral history of our people that has been handed down from generation to generation.

Ochre Pit

Visit the ochre pits and learn about the importance of the ochre, its uses and the significance of the different colours.

Yura Muda (Women's site) – Men are welcome

Visit a women's site with one of the Adnyamathanha women and learn about traditional as well as contemporary issues from a woman's perspective including the moiety system.

Social History tour

Visit sites and listen to what has happened to our people since non-Aboriginal people came to our country. Learn about issues including the Missions, pastoralists, rations and the changes to our people's lifestyles.

Plant and Flora Education

This tour teaches the visitor about traditional plant use in terms of food and medicine and they have the opportunity to taste foods in season. Over 30 plants are interpreted in this tour.

Campfires

Our campfire experiences include story telling, singing and the sharing of Adnyamathanha culture, as well as supper of damper (cooked in the fire in the traditional Adnyamathanha way), with urti (quandong) jam and billy tea.



IGA WARTA – CULTURAL AWARENESS PACKAGES

Option A – 2 nights

Minimum of 16 and maximum of 20 persons*
Friday night, Saturday, and Sunday morning

- All Meals
- Malkaii (cave paintings)
- Yura Muda (Women's site) - Men are welcome
- Plant and Flora Education
- Social History
- Cookout
- Camp Fire
- Reconciliation Awareness
- Language and Pronunciation
- Information CD

Costing

\$6000 flat fee for Cultural Awareness Program and
\$250 pp for individual or spouse attendance

**Smaller groups catered for. Price on application*

Option B – 3 nights

Minimum of 16 and maximum of 20 persons*
Friday night, Saturday, Sunday & Monday morning

- All meals
- Malkaii (cave paintings)
- Ochre pit
- Yura Muda (Women's site) - Men are welcome
- Plant and Flora Education
- Social History
- Cookout
- Camp fire
- Reconciliation Awareness
- Language and Pronunciation
- Information CD

Costing

\$7500 Flat fee for Cultural Awareness Program and
\$300 pp for individual or spouse attendance

**Smaller groups catered for. Price on application*

Included:

- All meals – Lunch, dinner, breakfast, morning tea. Iga Warta is renowned for its magnificent food, consisting of bush tucker and tradition cooking. All dietary needs can be catered for with sufficient prior notice
- Accommodation is in shared tents (2 people) with swags, sleeping bags and pillows supplied
- Two Cabins, two Bunkhouses and two Deluxe Safari Tents are available at extra cost
- Hot showers and toilet facilities
- Tours, guides & program components
- Swimming pool and playground

A shop provides snacks, tourist information and general items for sale.

FOR MORE INFORMATION & BOOKINGS



Iga Warta, via Copley South Australia 5731

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Web www.igawarta.com

MAP TO IGA WARTA FROM ADELAIDE



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