



Looking local for best ingredients



Jus Burgers owner Justin Bell. www.communitypix.com.au

LEEDERVILLE eatery Jus Burgers is the first restaurant in the State to commit to using only West Australian food ingredients.

The business has recently signed to the 'buy west, eat best' program, which means all fresh products such as fruit, vegetables, meat and seafood must be grown, fished or farmed in WA.

For processed food, such as sauces, yoghurts, cheese and bread, the main ingredient must be grown, fished or farmed in WA and the product must be processed in the State

UK born owner of Jus Burgers Justin Bell said signing up to the program was an opportunity to support local farmers and suppliers.

"When I set out on my journey here, it was basically to embrace all that is good about the State," he said. "So I purposely sourced Harvey beef, Amelia Park lamb, Mt Barker chooks, buns from the Turkish bakery in East Vic Park, chips from Bibra Lake – I could go on forever."

Mr Bell said he was very pleased with the way the public had embraced the locally-sourced produce.

Agriculture and Food Minister Terry Redman said Jus Burgers, like all other 'buy west, eat best' registered businesses, had to meet health and safety regulations, and strict criteria about ingredients. "This is a perfect example of local suppliers working together to promote WA food to consumers," he said.