Behavioural change for better nutrition in PNG
Albertha’s story
76% children total death caused by malnutrition
Research focus areas
1. THE PROBLEM
2. SOME SOLUTIONS
3. LOOKING FORWARDS
1. THE PROBLEM
2. SOME SOLUTIONS
Cartoon illustrations, activity books and snakes and ladders
Grower’s Guide and Recipe Book – “A Taste of PNG Greens” – tested at NT Taste Festival
Watercress and potato pasties
Serves 6
Recipe by Claire Webb

Ingredients
5 medium potatoes – washed and diced
1 bundle watercress – washed and chopped
1 cup sweet potato leaves – chopped
2 eggs
1 onion
2 tablespoons lemon (or lime) rind
75g feta cheese (or tasty cheese)
6 sheets puff pastry – cut into 4 squares

Method
1. Preheat oven to 200C. Grease flat tray.
2. Boil potatoes until soft, drain, mash roughly.
3. Fry onion until browned then stir into mashed potato.
4. Mix watercress, sweet potato leaves, eggs, lemon rind and feta to potato mix.
5. Heap 2 tbsp. of mix into middle of prepared pastry squares. Fold one corner to opposite corner to make a triangle. Press down sides to seal.
7. Allow to cool. Serve with fresh salad.
3. Looking Forwards