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Roasting is anything but peanuts

There is nothing nutty about Mark and Michael McNamara. These two brothers, co-owners of the Batemans Bay Nut Roasting Company, have invested in their passion for roasting nuts and discovered the taste of success. This year, Mark McNamara will celebrate his 10th year and his brother his fourth year of roasting and selling nuts. In 2007, the brothers combined their separate roasting businesses and formed the Batemans Bay Nut Roasting Company.

For the past three years, the brothers have travelled from Batemans Bay to Canberra every weekend to sell their produce at the Capital Region Farmers Market at Exhibition Park.

The brothers sell a green-mango macadamia, vienna almonds, maple-toasted pecans and caramel sesame peanuts.

“We roast and glaze all our nuts ourselves on a daily basis to ensure the highest-quality produce and freshness. We use no artificial colours, flavours or preservatives to ensure our products are completely natural,” Michael McNamara says.

The business is growing fast, and the company produces more than 12 tonnes of macadamia nuts alone every year. It has recently imported an \$11,000 mechanical glaze machine from Germany, which will allow the brothers to keep up with demand.

“The machine imitates the exact technique we use when glazing nuts by hand. It will allow us to glaze larger quantities of nuts at a faster rate,” Michael McNamara says.

They recently produced 150 bags of caramel macadamia nuts for the World Mountain Bike Championships in Italy, which were given to all participants and spectators as a promotional for the 2009 event in Canberra.

■ This article was contributed by the Capital Region Farmers Market.