

Australian Capital Region Food Hub Event #1 Wednesday, 11 June 2014

Session Notes

- Merici College has a dedicated food tech teacher doing a great job with education.
- Important to collect green waste and compost.
- Important to encourage composting and recycling.
 - Geoff Pryor, Love Food Hate Waste, introduced his green waste composting program and schools education program. Link to website.
- Produce an 'education map'. Currently we have a one-way system.
 - A producer hosted food tech and ag science classes from a Braidwood school. Great initiative.
 - The next generation may have a more positive view of regional food.
- Need to idnetify fish / aquaculture production.
- Need to facilitate regional food purchasing via an online portal.
- Need to retain water and nutrient systems within the region.
- Need to capture the value chain. An example of value-adding flour > artisan bread was given with impressive results.
- Current climate of 'denial' is pervasive within mainstream media / commentary.
- Economics Economist Steve Keen was cited. Also the science 'econophysics' as alternatives to current thinking.
- It was noted that there is a plethora of brands in market. From a marketing and consumer's point of view, a common voice, brand or mark would be preferable. I Consider establishing a demonstration permaculture farm within the city precinct. (Mark Spain strongly endorsed this suggestion!).
- QR Codes and nutrient info apps were mentioned.
 - The Chakula website is able to provide provenance information.
- It is important to encourage youth engagment. Costa Georgiadis, Gardening Australia, is a strong advocate for this.
- It was noted that the average age of an Australian farmer was rising and the webiste Landshare allowed those with surplus or underutilzed land to share it. This was a good opporutnity for youth to be able to access land.
- The value of community gardens was highlighted, there is a successful project, P-Patch, in Seattle.
- It was noted that the lack of a local abbottoir meant producers faced increased transport costs which impacted their selling prices.
 - A policy change to allow on-farm slaughter would address this and provide buyers with confidence in animal husbandary practices as on-farm slaughter reduces the stress of transport and abbotoirs.
- Tourism Australia, Inland NSW Tourism and Visit Canberra are all focussing on food and wine toursim. This presnets a great opportunity for regional food gain greater visibility.
- Herd share was mentioned. It would be good if there was great access to accurate herd share information.
- The NSW Government is considering abolishing commons. They are currently calling for submission on this proposal.
- Visit the EPIC Farmer's Markets to broaden the producers / distributors database.

• An annual local producers 'Harvest Feast' was proposed.