

Local Food Initiative
Australian Capital Region Food Hub Event
Wednesday, 11 June 2014
Feedback 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 identify 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 consumers point of view, a common voice, brand or mark would be preferable.
- 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 engagement. 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 website [Landshare](#) allowed those with surplus or underutilized land to share it. This was a good opportunity 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 abattoir 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 abattoirs.
- Tourism Australia, Inland NSW Tourism and Visit Canberra are all focussing on food and wine tourism. This presents a great opportunity for regional food to 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.

