

urban agriculture forum



From RESILIENCE
To LIVEABILITY

edible cities for a thriving future

23 – 24 February, 2018

William
Angliss
Institute

SUSTAIN
the Australian food network

Acknowledgements

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Melbourne 2018.

About Sustain: The Australian Food Network

Sustain works for the transition to a food system that supports flourishing communities, individuals and ecosystems. Formed in 2015, *Sustain* is a registered deductible gift recipient charity. *Sustain's* mission is to catalyse meaningful and powerful connections to enable the emergence of a flourishing and healthy food system, realised through food systems events, research, network-building and consultancy services. *Sustain's* two major projects are *Cardinia Food Circles* (www.cardiniafoodmovement.org) principally supported by Cardinia Shire Council; and the *Alphington Community Food Hub*, funded by an Innovation Grant awarded in December 2017 by the Lord Mayor's Charitable Foundation (commencing in May 2018 in partnership with Melbourne Farmers Markets).

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Welcome to the 2018 Urban Agriculture Forum!

It gives us enormous pleasure to welcome you to William Angliss Institute for the second national Urban Agriculture Forum.

Urban agriculture is flourishing all over Australia. The Australian City Farms and Community Gardens Directory currently lists 580 community gardens nationally, and there are doubtless dozens more that are yet to appear on the register.¹ Community gardens of course are just one part of the urban agriculture story. Let's not forget the market gardens and peri-urban farms that provide much of the fruit and vegetables that we eat on a daily basis; the hundreds, if not thousands, of kitchen gardens in pre-, primary and secondary schools; the new forms of technology-driven social enterprises such as aquaponics and container mushrooms; as well as urban bee-keepers, chicken coops and even (in places like Fremantle) goats. Then there are the millions of Australians – more than half the population, according to research from the Australia Institute – who are growing or raising some of their own food at home.²

Globally, an estimated 800 million people are involved in urban agriculture, producing as much as 20% of the world's total food requirements, including a high proportion of vegetables and fruits, the increased consumption of which is critical to meet serious public health challenges.³ This is truly a massive movement, and it's time that it was recognised, supported and valued for the multiple benefits that it conveys for individuals, groups, communities and our society as a whole.

That's why Sustain has committed to coordinating this second national Forum, building on the success of the inaugural Urban Agriculture Forum in November 2016. That Forum, which attracted over 140 attendees across two days at Melbourne University's Burnley campus, was in many ways a celebration of urban agriculture in Australia. It was a coming together of a movement, of organisations and individuals, appropriately in one of the country's oldest urban horticultural training colleges which was celebrating its 125th anniversary. We organised that Forum to create

visibility for urban agriculture as a recognisable sector in Australia; to share research, practice and stories; and to build momentum behind a force that we believe is critical to the national conversation on sustainability, resilience and health.

This year's theme is 'From Resilience to Liveability'. We believe that the wide embrace and expansion of urban and peri-urban agriculture – and sustainable and healthy food systems more broadly – will do much more than allow Australia to meet its commitments under the Sustainable Development Goals, though it will certainly achieve that aim. More fundamentally, it will allow us to meet the challenge of this century, perhaps best articulated by the ecological theologian Thomas Berry: "The Great Work now [for humanity] is to move from a period of human devastation of the earth to a period when humans would be present to the planet [and each other] in a mutually beneficial manner."

The Aims of the 2018 national Urban Agriculture Forum

In Australia urban and peri-urban agriculture lack adequate strategic support, resourcing and recognition from state and federal governments, and from most local governments. This is despite city foodbowls regions producing large amounts of our food requirements: in the case of Melbourne, more than 40% - and more than 80% of fruits and vegetables - even as urban sprawl continues to encroach on fertile farmland.⁴

Thus our aims for this Forum are:

1. To acknowledge and celebrate the diverse contributions of multiple organisations and individuals to this field
2. To share and disseminate new research and best practice covering a wide spectrum of topics and disciplines
3. To inform and shape policy, program and practice development and implementation at all levels

We have been delighted and humbled by the response to our call for papers, with no fewer than 60 presenters sharing their knowledge, experience and research over these two days. We are honoured to welcome our international keynote speaker, Dr Lenore Newman of the University of Fraser Valley in British Columbia, who brings with her a wealth of experience in researching and advocating for one of the world's leading peri-urban agriculture initiatives: the Agricultural Land Reserve near Vancouver. We encourage all those present to read and endorse our Manifesto for the greater resourcing and support of urban agricul-

¹ <https://communitygarden.org.au/acfcgn-directory/>

² TAI, 2014. Grow Your Own. www.tai.org.au/content/grow-your-own.

³ RUAF/ICLEI, 2014. Urban and peri-urban agriculture and forestry (UPAF): an important strategy for building resilient cities? http://resilient-cities.iclei.org/fileadmin/sites/resilient-cities/files/Resilient_Cities_2012/Digital_Congress_Proceedings/RUAF_RvV_ICLEI_181012.pdf

⁴ <http://research.unimelb.edu.au/foodprint-melbourne>

ture and sustainable food systems: The Melbourne Statement.

Our hope is that over the two days of this Forum – and in the many events around the country (Bendigo, Ararat, Darebin, Sydney and Perth) from 20 February to 1 March, as well as the wonderful evening events here at William Angliss on 23 and 24 February with Ben Shewry, Bruce Pascoe, Mariam Issa and David Holmgren – hundreds of conversations will take place, knowledge and experience will be shared, and friendships and connections will be formed and strengthened. We hope that the inspiration generated by the outstanding work in so many towns, suburbs and cities around Australia will lead to the formation of new partnerships, projects and possibilities.

We encourage you to enjoy the dozens of presentations in plenaries and panels, to share your stories and listen to those of others, to sample good food and a convivial atmosphere; and to feel proud and happy knowing that you are part of creating a better future for us all.

Nick Rose, Executive Director,
Sustain: The Australian Food Network

Food on the City Fringe: Learning from Vancouver

Lenore Newman – Fraser Valley University

Our food systems and ultimately our civilizations rest upon soil, seeds and rain. Globally, farmland loss due to urbanization is accelerating, and currently urban expansion removes between 1.6 and 3.3 million hectares of land from production annually. This is approximately 0.1–0.2 percent of the Earth's total cultivated land, and is often prime farmland. This loss might be slow, but in a growing world it is dire. Farmland protection is a necessary first step in building healthy food systems, healthy communities, and a sustainable global village.

British Columbia is known for its beautiful fjords and mountain ranges, but there is very little flat fertile land suitable for farming. This land is also coveted for residential and industrial use as well. Of the ten percent of the province suitable for crops and forage, and only three percent of that land is suitable for diverse crop production. In 1972, facing the loss of the province's best agricultural lands, the government passed the

Agricultural Land Reserve Act, which protected farmland based on soil quality and the need to maintain agricultural landscapes. Five percent of the province was preserved, and in the Lower Mainland of British Columbia, home to five of the province's six largest cities, fifty percent of the land was set aside as Agriculture Land Reserve, or ALR.

The result of this bold act has been transformative. Safe from the threat of development, farmers have created a diverse farm landscape sporting everything from major industrial agricultural operations, to tiny mom and pop market gardens, to agritourism destinations such as microbreweries. Dozens of crops support export markets and farmers markets, and fuel one of Canada's most exciting culinary scenes. Many people in the region have favourite farms, and return year after year for the best of fresh local food. Many of the region's farms are among the most profitable in the country; intensive crops such as berries and hops can return up to \$15,000 an acre. The farmland has changed the cities as well, forcing them to densify and build upwards instead of outwards.

A good example of the productivity of the ALR lands in my home community of Abbotsford 45 minutes East of Vancouver. This large municipality (389 square kilometers) is 70% ALR, and is one of the most intensely and diversely farmed areas in Canada. Farm receipts run about \$700,000,000, and there are 1280 farms, and these farms directly employ 7000 people. Half are between 10 and 69 acres, and 35% are less than ten. There are 12 farms over 400 acres. The top three crops by area are hay, berries, and corn. We also raise 9 million poultry birds. Abbotsford's return per acre is even higher than the regional average, at about \$20,000 per acre. The sector supports 11,000 secondary jobs in support and processing industries.

The ALR is a great success, but it continues to face challenges. The Lower Mainland of British Columbia has some of the world's most expensive real estate and land speculation is rampant. Though it is difficult to remove land from the ALR, it can be done, and this possibility drives the cost beyond the range of new farmers. Other buyers are not interested in farming, instead building massive estate homes, illegal hotels, or in one case an illicit casino. Less glamorous but equally damaging is illegal soil mining and dumping of construction debris from Vancouver. Local and provincial governments remove farmland from the reserve for roads, hospitals, and other community uses, and the federal government, which is not bound by the ALR, removes land for pipelines, airports, and shipping. These challenges grow with every year.

Retrosuburbia: the downshifter's guide to a resilient future

David Holmgren

Retrosuburbia describes the designs that Australian householders can use to live well now while reducing debt by making better use of the house, growing food and other activities that kickstart the household non monetary economy to become more productive and resilient to uncertain futures.

By focusing on what households can do rather than community or government, it promises more immediate rewards and learning to help in a wider social transition once more people wake up to the urgent need for more radical changes in the ways we live to effectively address uncertain and challenging futures. In the process Australian suburbs, regional and small towns can be transformed to become productive and resilient landscapes with a renewed community economy. The book introduces concepts, outline patterns and gives an overview of practical strategies – rather than get into the specifics of any particular suggestion. For many already on this path it will be the confirmation and celebration that they are on the right track and what might be the next steps forward. For those just beginning on this journey it is a guide to the diversity of options and helps work out priorities for action. For people concerned about making ends meet in more challenging times, Retrosuburbia provides a new lens for creatively sidestepping the obstacles.

Retrosuburbia is unashamedly controversial where appropriate including how to gain the social licence for good acts even when the legal licence might be hard to get.

As well as being a manual of practical solutions, the book is also a manifesto for taking back control of our lives from the corporate dominated globalisation to create relocalised self governing communities.

This big book full of photos and illustrations showing retrosuburbia as a lived reality, also breaches many of the rules of the gatekeepers in mainstream publishing. Melliodora Publishing is itself an expression of the values and processes espoused in the book and is directly marketed to the public through the networks that bypass the monopolistic on-line conglomerates.

The design solutions for retrosuburbia are grouped



in three fields; the build, biological and behavioural. Most people understand how retrofitting could apply to buildings, many are engaged in making gardens food producing and some grasp the huge potentials to change habits and lifestyles for the better.

For those advocating for more ecologically sane food and agricultural policies including urban agriculture, the spread of retrosuburban design solutions and behaviours promises communities who understand the importance of food and agriculture, through becoming farmers; garden farmers who grow and raise livestock primarily for household need. I believe garden farmers boost the cause of ecological and urban agriculture more than they create competition for niche markets.

- Firstly garden farming creates a “new normal” that our urban landscapes should be agriculturally productive; an essential prerequisite to the social licence for any larger scale commercial urban agriculture.
- Secondly the experience of trying a hand at garden farming breeds a respect for those who farm for a living.
- Thirdly retrosuburban households will nurture the next generation of urban and rural farmers more effectively than most of today's stressed industrial farms serving centralised markets.

Consequently activism and policies to encourage garden farming within the household and community non monetary economies should be a high priority for those committed to an ecological sustainable and healthy food system over the long term.



"Urban and Peri-Urban Agriculture Food System Renewal Manifesto"

Introduction

Making cities edible is an idea whose time has come. We live in an era of systemic crisis. On a daily level we hear stories of the inherent unsustainability of the many systems that govern our lives, politically and culturally.

The current food system is a visible manifestation of the unsustainability of our times. It is 'normal', for example, for basic food commodities to be transported thousands of kilometres from their place of production for processing and packaging, then shipped thousands of kilometres more to their final points of sale and consumption, imposing costs at every step.

The current food system is undermining the ecological and hydrological qualities of the planet, both directly and via its significant contribution to climate change. Biodiversity is threatened through land clearing and monocultural crops, soils are being eroded and degraded through industrial farming techniques, landscapes are being destroyed by the mining and processing required to produce agrichemicals, waterways are being depleted and polluted by over-extraction, and oceans are being acidified and polluted by agricultural byproducts. Meanwhile, approximately 40% of food produced globally goes to waste each year, intensifying greenhouse gas emissions and creating a further raft of problems.

The crisis is also manifest in social, physical and mental health impacts. Dietary-related ill-health is the biggest public health issue facing Australia. Our daily lives are relentlessly fast and busy, yet increasingly people report high levels of social isolation. More than ever before, we are disconnected from the social reality and ecology of our food system, and from each other.

It is in acknowledgement of this disconnection that we have come together to discuss ways that these problems can be addressed through necessary and urgent changes to the current food system. We believe that a vital part of a positive new system is sustainable urban agriculture.

“The Melbourne Statement”

We, the attendees of the Sustain Urban Agriculture Forum (23-24 February 2018), meeting on Wurundjeri Land, acknowledging elders past, present and future, call on the Victorian State Government to acknowledge and support a grassroots renewal of the Victorian food system to:

1. **Acknowledge that** FOOD IS FUNDAMENTAL TO LIFE and the industrial food system is inconsistent with Victorians’ desire to enjoy a healthy and happy life, in connection with other people and nature; and satisfaction that the environment is cared for and nurtured now, and far into the future.
2. **Recognise and celebrate that** sustainable urban and peri-urban agriculture enhances ecological health and **recognise** the critical need for a food system that **builds** soil health, **increases** ecosystem resilience, **encourages** biodiversity and **regenerates** polluted waterways (“Regenerative Food System”):
 - 2.1 **To protect** our lands, waterways and ecosystems;
 - 2.2 **To renew efforts to connect** people with the source of their food;
 - 2.3 **To serve** the interests of all Victorians, now and in the future;
3. Recognise and celebrate the leadership that many Victorian and Australian farmers at all scales and in all places – rural, regional and urban / peri-urban - are providing to help us transition to a Regenerative Food System that is ecologically sustainable, economically prosperous, and culturally connecting and healing.
4. **Understand that** FOOD IS BASIC TO ECONOMIC PROSPERITY and the ways in which we engage with farmers, farm workers, market gardeners and other food producers, distributors, retailers, cooks and consumers is key to food system transformation.
5. **Recognise that** FOOD IS CENTRAL TO CULTURAL VITALITY and learn to **value** the importance of a food system in which all children know where their food comes from, appreciate different food cultures, and learn how to eat well so they can flourish and enjoy every day.
6. **Recognise that** FOOD IS DEEPLY POLITICAL, that it affects us all and therefore we must all have a voice in its current and future direction; and fundamentally that we need a food system that nourishes and sustains all of us, not one that makes us sick.
7. **Recognise** the critical role that sustainable **urban and peri-urban agriculture** plays in achieving an ecologically sustainable food system, to be achieved through:
 - 7.1 **Explicit** recognition of urban agriculture as a permitted use of land in residential, commercial and mixed-use zones in the Planning and Environment Act;
 - 7.2 **Comprehensive** mapping and permanent protection of all remaining high-value farmland within 100 kms of the CBD;
 - 7.3 **Creating** and resourcing of dedicated urban farms and market gardens, and associated public produce markets, throughout our towns and suburbs
 - 7.4 **Encouraging** every primary school to have a kitchen garden;
 - 7.5 **Instigating** food system literacy targets for all Victorian school children;
 - 7.6 **Supporting** and expanding the handful of pilot programs connecting school children with farms; and
 - 7.7 **Creating** an urban agriculture fund to support community groups, not-for-profits and social enterprises working in the field.
8. **Embrace the expansion and support of urban and peri-urban agriculture** as an integral and fundamental cornerstone to achieving existing Victorian Government policy relating to health, wellbeing, and environmental protection, achieving these aims through:
 - 8.1 **Amending** the *Planning and Environment Act* to make assessments of the health, wellbeing and environmental impacts of fast food retail outlets mandatory in planning approvals, and place the burden of proving no harm on applicants⁵;
 - 8.2 Prohibiting the opening of new fast food outlets within 1 km of educational and / or healthcare facilities;
 - 8.3 **Committing** to reducing the density of existing fast food outlets clustered around educational and healthcare facilities, recognising that lower socioeconomic areas are particularly vulnerable; and
 - 8.4 **Developing** and resourcing a strategy to support market gardeners and farmers to transition to sustainable and regenerative forms of horticulture and agriculture.

⁵ ‘Fast food’ is here defined as ‘energy-dense, nutrient poor’ and predominantly pre-processed and prepared foods in a take-away / drive-through restaurant: Prentice, A.M. and Jebb, S.A. 2003. Fast foods, energy density and obesity: a possible mechanistic link. *Obesity Reviews* 4(4), 187-194.

Australian City Farms and Community Gardens Network (ACFCGN)

The Australian City Farms and Community Gardens Network connects city farms and community gardens around Australia. It is a volunteer based, community organisation supporting initiatives that grow food and community with advice, information resources and advocacy.

The Australian Community Gardens Network was started by Dr Darren Phillips in 1996.

Darren's idea was to set up an Australia-wide network of people interested in community gardens, city farms, urban agriculture and community education centres. He organised contact people in different states who could provide information on community gardens and notify enquirers where they could find the gardens. The ACFCGN website now fulfills some of those functions, however there remain contact people in each state who regularly respond to requests.

The aims of the network include:

- facilitating the formation and management of community gardens and similar social enterprise by making available information and, where possible, advice
- promoting the benefits of community gardening and urban agriculture.
- advocating on behalf of community gardeners and city

- farmers
- providing a point of contact for people seeking information about urban agriculture initiatives
- providing a platform for projects and people to share information with each other about their initiatives and events
- providing information on the website that is adequate and accurate
- providing presentations and advice to local government, other institutions and communities interested in establishing community gardens
- documenting the development

of community gardening in Australia

- providing a list of contacts through which the public may contact community gardens.
- may, in some regions, organise events.

Anyone can become a member of the ACFCGN and by becoming a member of the ACFCGN, you help us educate and work towards food secure cities and support the existence of a volunteer run, national body for all city farmers and community gardeners.

To find out more or join the ACFCGN, visit www.communitygarden.org.au

Growing food, creating community



This image is the poster for the ACFCGN created by artist Lucy Everitt

www.communitygarden.org.au

Cultivating Community:

Cultivating Community is a not for profit organisation working toward an equitable food system that sustains the health and diversity of our communities and our environment. Our passion for creating a better food future involves activities spanning food systems advocacy and support, urban agriculture, community food hubs, school food gardens, food waste management and environmental education.

For over 15 years we have been funded by the Victorian State Government to manage community gardens across 21 Public Housing estates, providing opportunities for low income communities to access healthy, affordable and culturally appropriate food. Today we support over 700 gardeners to keep their food culture and traditions alive, making these community gardens a place of cultural sharing and harmony.

Harnessing the power of partnerships we coordinate the management of the Fitzroy Community Food Centre at the Atherton Estate, a vibrant community



space bringing people together around food. The large kitchen and dining area is located next to the community garden and with its floor to ceiling windows brings the garden right into the kitchen, providing a tangible sense of the seasons and where our food comes from. Currently there are over 30 community groups, organisations and social enterprises that utilise this community space on a regular basis, including our own adult and children's cooking programs. With the generous support of the Lord Mayor's Charitable Foundation we are currently exploring the expansion of the Community Food Centre concept across a number of Public Housing estates.

Our long running School Food Garden Program aims to teach primary school kids how to grow food, reduce food waste and act sustainably both at school and at home. Through our dedicated School Garden Educators, we facilitate weekly

hands on learning opportunities for students to understand how to care for the garden while being introduced to the importance of related concepts such as nutrition, health, food safety, biodiversity, sustainability, energy and water cycles.

We coordinate, participate in and support research projects relating to food security and food waste issues. Working with government bodies, local councils and other community groups we increase awareness of food waste and educate the community on the importance of food waste minimisation and the benefits of composting. We support the establishment of community gardens providing advice on design through to governance models.

And we get a kick out of sharing what we do through our consulting and advisory services ensuring a better food future for all.

Program

FRIDAY FEBRUARY 23

AUDITORIUM 8.30 AM – 9.00 AM

REGISTRATION, COFFEE & TEA

AUDITORIUM 9.00 AM – 9.15 AM

WELCOME & ACKNOWLEDGMENT OF COUNTRY

AUDITORIUM 9.15 AM – 10.00 AM

KEYNOTE

FOOD ON THE CITY FRINGE: LEARNING FROM VANCOUVER

LENORE NEWMAN FRASER VALLEY UNIVERSITY

AUDITORIUM 10.00 AM – 11.00 AM

PLENARY

EDIBLE GARDEN DESIGN: AESTHETICS AND FUNCTION

CHRIS WILLIAMS UNIVERSITY OF MELBOURNE
COSTA GEORGIADIS ABC TV GARDENING AUSTRALIA
KAREN SUTHERLAND EDIBLE EDEN DESIGN

AUDITORIUM 11.00 AM – 11.30 AM

MORNING TEA

LIFE CYKEL INTRODUCES THE NATIONAL MUSHROOM NETWORK

CONCURRENT PANELS A 11.30 AM – 12.30 PM

FLAGSTAFF ROOM

A1: CITIZEN SCIENCE: CAPTURING BENEFITS, MEASURING IMPACTS

GEORGIA POLLARD UNIVERSITY OF SOUTH AUSTRALIA (UNISA)
KATE BLAYLOCK SGS ECONOMICS & PLANNING
SEONA CANDY VICTORIAN ECO INNOVATION LAB

AUDITORIUM

A2: URBAN SOILS AND SUBSTRATES FOR FOOD GROWING

PETER MAY UNIVERSITY OF MELBOURNE
DECLAN MCDONALD SESL ENVIRONMENT & SOIL SCIENCES
KIRSTEN RAYNOR UNIVERSITY OF MELBOURNE

AUDITORIUM 12.30 PM – 1.30 PM

LUNCH

CONCURRENT PANELS B 1.30 PM – 2.45 PM

AUDITORIUM

B1: LEARNING WITH URBAN AGRICULTURE: SCHOOLS, TAFE AND HIGHER EDUCATION

SONIA NUTTMAN DEAKIN UNIVERSITY
SOPHIE JAMIESON ST ALBANS HEIGHTS PRIMARY SCHOOL
WILL DALGLIESH BENDIGO TAFE

"Cities feeding themselves is an idea that can change the world. An idea whose time has come..."

DR NICK ROSE, EXECUTIVE DIRECTOR, SUSTAIN

REBECCA NAYLOR

STEPHANIE ALEXANDER KITCHEN GARDEN FOUNDATION

FLAGSTAFF ROOM

B2: PROPERTY, POLICY AND PLANNING: NEGOTIATING THE PRIVATE AND THE PUBLIC

ARIF SARKER CURTIN UNIVERSITY
LAUREN RICKARDS RMIT, CENTRE FOR URBAN RESEARCH
ALISON WHITTEN CITY OF MELBOURNE

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B3: RE-DESIGNING THE FOOD SYSTEM IN THE PERIURBAN FRINGE: CARDINIA SHIRE (CASE STUDY)

SIMON MCPHERSON GLOBAL SOUTH
TANYA MASSY SUSTAIN: THE AUSTRALIAN FOOD NETWORK
VICKI JONES CSM ORGANICS
BRONWYN HORN UNIVERSITY OF MELBOURNE

AUDITORIUM 2.45 PM – 3.15 PM

AFTERNOON TEA

CONCURRENT PANELS C 3.15 PM – 4.30 PM

AUDITORIUM

C1: CLOSING THE LOOP: THE DIRT ON WASTE

RICHARD THOMAS WORMLOVERS
LIANE COLWELL UNIVERSITY OF TECHNOLOGY SYDNEY
ROB PASCOE CLOSED LOOP
LA VERGNE LEHMANN GRAMPIANS WASTE RECOVERY GROUP

FLAGSTAFF ROOM

C2: CITY OF MORELAND: COLLABORATION AND COMMUNITY (CASE STUDY)

NATALIE ABOUD CITY OF MORELAND
MARK SANDERS MORELAND COMMUNITY GARDENING
LEE TOZZI CITY OF MORELAND
MICHAEL ZAGORIDIS POCKET CITY FARMS

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C3: GLOBAL LESSONS, LOCAL APPLICATIONS

CHRIS WILLIAMS UNIVERSITY OF MELBOURNE
ADRIAN HEARN UNIVERSITY OF MELBOURNE
SIVAPRAKASHAM M. SAMINATHAN
NATIONAL UNIVERSITY OF SINGAPORE
RODRIGO CASTELLANOS ZEA HUNGRYGOODS

AUDITORIUM 4.30 PM – 5.00 PM

SHORT KEYNOTE

URBAN AGRICULTURE: ADAPTING TO CLIMATE CHANGE IN TUVALU

MARC NOYCE BIOFILTA

AUDITORIUM 5.00 PM – 5.30 PM

IDEAS HARVEST

CALL FOR PARTICIPANT-FACILITATED OPEN SPACE
SMALL GROUP DISCUSSIONS ON DAY 2

The Urban Agriculture Forum is for planners, gardeners, health professionals, food security and food justice agencies and advocates, students and educators: anyone who sees growing food in and near our cities as crucial for our wellbeing and our future. Join us in exploring how we can create more resilient and food secure cities and suburbs. Share ideas for how we can adapt to our changing climate, enhance access to fresh fruit and veg for all, develop employment and training opportunities, and co-create a low-waste, lower-energy food system that works with and for our ecosystems, not against them.

SATURDAY FEBRUARY 24

AUDITORIUM 9.00 AM – 9.15 AM

WELCOME & REVIEW OF DAY ONE

AUDITORIUM 9.15 AM – 10.00 AM

PLENARY PANEL:

FOODPRINTS AND FOODBOWLS: GOVERNANCE FOR GROWING CITIES

LENORE NEWMAN *FRASER VALLEY UNIVERSITY*
RACHEL CAREY *UNIVERSITY OF MELBOURNE*
HELEN MCGREGOR *REDEFINING AGRICULTURE*

AUDITORIUM 10.00 AM – 10.30 AM

MORNING TEA

CONCURRENT PANELS D 10.30 AM – 11.30 PM

AUDITORIUM

D1: SOCIAL ENTERPRISE FROM THE SOIL UP

TOBY WHITTINGTON *GREEN WORLD REVOLUTION*
PAUL MIRAGLIOTTA *DAYS WALK FARM*
GEERT HENDRIX *FARMWALL*

FLAGSTAFF ROOM

D2: GROWING, COOKING AND EATING: FROM PLOT TO KITCHEN

HAYDEN O'DOHERTY *CATHOLIC REGIONAL COLLEGE ST ALBANS*
KIT DUNCAN-JONES *UNIVERSITY OF MELBOURNE*
REBECCA SCOTT *STREAT*

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D3: FOOD EQUITY: MAKING URBAN AGRICULTURE FAIR

JAMES WARD & JOHN SYMONS *UNISA, VICTORIA UNI*
JOHN SHONE *THE GOODS SHED*
SUSIE SCOTT *FARESHARE*

AUDITORIUM 11.30 AM – 12.15 PM

PLENARY PANEL:

DESIGNING COMMUNITIES FOR RESILIENCE AND LIVEABILITY

MORAG GAMBLE *SEED INTERNATIONAL*
CHARLIE BRENNAN & BRIDGET O'BRIEN *SACRED PLACES*
DAVID HOLMGREN *AUTHOR, RETROSUBURBIA*

FLAGSTAFF GARDENS 12.20 PM – 1.50 PM

PICNIC AT FLAGSTAFF GARDENS WITH MELBOURNE FARMERS MARKETS

CONCURRENT PANELS E 2.00 PM – 3.15 PM

FLAGSTAFF ROOM

E1: GOVERNING THE SPACES OF URBAN AGRICULTURE: WHO AND WHAT BELONGS?

MADELEINE QUIRK *AUSVEG*
LAURA BALLANTYNE-BRODIE *EARTH ADVOCATES*
BELINDA BRADBERRY *UNIVERSITY OF SYDNEY*

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E2: FROM URBAN TO RURBAN AGRICULTURE

DR. JENNIFER ALDEN *DEPUTY MAYOR CITY OF GREATER BENDIGO*
STEPHANIE GODRICH *EDITH COWAN UNIVERSITY*
PAULA MCLEOD *HURSTBRIDGE FARMGATE*
SARAH SAXTON *MORNINGTON PENINSULA SHIRE COUNCIL*

AUDITORIUM

E3: THE ANATOMY OF LOCAL GOVERNMENT: HOW TO SUCCESSFULLY PITCH URBAN AGRICULTURE PROJECTS

KAT LAVERS WITH:
TRENT MCCARTHY *CITY OF DAREBIN*
PIPPA FRENCH *3000 ACRES*

AUDITORIUM 3.15 PM – 3.45 PM

AFTERNOON TEA

AUDITORIUM 3.45 PM – 4.30 PM

IDEAS HARVEST

OPEN SPACE, CROWD-SOURCED, PARTICI- PANT-LED DISCUSSIONS

AUDITORIUM 4.30 PM – 5.15 PM

WORKSHOP

CALL TO ACTION – MANIFESTO: THE MELBOURNE STATEMENT

WILLIAM ANGLISS INSTITUTE 7.00 PM – 10.00 PM

A CONVERSATION WITH DAVID HOLMGREN AND MARIAM ISSA

LIVING WITH JOY AND RESILIENCE WHILE RETROFITTING THE SUBURBS

Social connectedness. Ecological resilience. Nourishing food.
What do they for suburbs today and in the future?
\$30.00PP - TICKETS ON [EVENTBRITE.COM.AU](https://eventbrite.com.au)
Wine and cheese included in the entry price.

SUSTAIN
the Australian food network

Australian urban AG projects Map

More than half the Australian population is engaged in urban agriculture. Here's a little snapshot of the awesome visionary projects happening all over the country.



W.A. Ecoburbia

<https://ecoburbia.com.au/>



Shani and Tim have become two of Perth's most well-known "Sustainability Gurus", partly due to the hands on and community focussed nature of the work they do. As well as winning a Fremantle Chamber of Commerce award in 2011, and a West Australian Environmental award the same year, in 2012 Ecoburbia was honoured to win the Australia wide Banksia award for excellence in small business.

After becoming increasingly concerned about climate change, peak oil and other environmental issues, Tim and Shani undertook a bit of a 'sea change' in 2005, establishing The Painted Fish, a business providing a sustainable bed and breakfast type accommodation in South Fremantle.

Their new business Ecoburbia offers various educational opportunities for others interested in creating a more sustainable lifestyle. Their talks, workshop and courses always incorporate sound adult learning principles, with lots of time for interaction, hands on activities, and a bit of fun and laughter! Rather than focussing on the pressing difficult issues we face, Ecoburbia prides itself on focussing on what individuals can actually do; leaving participants with hope – motivated and encouraged to make changes in their own lives.



(NT) Remote Indigenous Gardens (RIG) Network

www.remoteindigenousgardens.net



RIG NETWORK

RIG Network is a networking, advocacy and capacity building initiative that was established in 2009. We aim to foster sustainable food production activities in and by remote communities and to support people who want to grow food for enterprise, livelihoods and wellbeing.

The RIG network is a broad community of interested people drawn from across Australia, many of whom live and work in remote and rural Australia. RIG Network pursues its objectives through two core programs:

- Network communications and information sharing
- Strategic research, advocacy, and partnership projects

Local food production – bush foods and plants, fruit and veg – can help address food insecurity and the high levels of diet related chronic disease experienced by many people in remote communities. Local food projects and enterprises are part of the mix to build community resilience, independence and create pathways to better health, wealth and wellbeing.

RIG Network is a core program of Foodswell Limited – a registered DGR health promotion charity established in 2013. Foodswell works to create change toward food security and food sovereignty for all Australians.



Adelaide Food Forest

www.foodforest.com.au/



The Food Forest is a 15 hectare property in Gawler where we grow over 160 varieties of fruit, nuts, grains, vegetables and timber. If you haven't already tasted any of our goodies, come along and see us every second week at the Adelaide Showground Farmers Market. You can also buy a selection of our products online.

We offer a consultancy service, run courses on permaculture, building with strawbales, fruit & nut production, sustainable house design and more. Coming along for a tour or one of our twice-yearly open days is a great way to get a taste of what we're all about.



ACT Canberra City Farm

www.urbanagriculture.org.au/canberra-city-farm/



Canberra City Farm is establishing learning hubs where the community can creatively share knowledge and experience of socially, economically and environmentally responsible food production and sustainable living. Canberra City Farm members meet monthly to discuss upcoming projects and events, to share knowledge and experience, and to welcome other people in the community who would like to find out more about the Canberra City Farm.

We also combine this with a working bee and the sharing of food.



VIC- Ceres

<http://ceres.org.au>

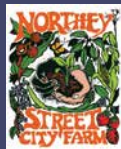


CERES – Centre for Education and Research in Environmental Strategies, is an award winning, not-for-profit, sustainability centre located on 4.5 hectares on the Merri Creek in East Brunswick, Melbourne.

We are a not-for-loss community business. We run extensive environmental education programs, urban agriculture projects, green technology demonstrations and a number of social enterprises including a market, grocery, café, community kitchen, organic online supermarket and a permaculture and bushfood nursery.

QLD - Northey St City Farm

www.nscf.org.au



Founded in 1994, Northey Street City Farm has since created a vibrant green oasis in the heart of Brisbane. We believe that the dominant way of life is unsustainable but by practicing Permaculture we can create an environmentally, socially and economically just world. We have a vision of all living sustainably.

Our purpose is to be an inspirational working model of a community-based urban permaculture farm which promotes and educates for sustainability. Northey Street City Farm provides a site for people from all walks of life to volunteer and learn about permaculture principles. Northey Street City Farm is a non-profit community organisation situated on the banks of Brisbane's Breakfast Creek in Windsor.



NSW - Feedback Organic Recovery

www.feedbackorganic.com.au



Feedback is a local community solution supported by cafes and restaurants across the Hunter Valley with the aim of reducing organic waste going to landfill. Feedback is a business that collects organic material from cafes, restaurants and any other business that creates organic waste and then uses an aerobic decomposition process to convert the waste into a valuable composted product that, once generated, is available to the community to be applied as a natural fertiliser.

Contact David to know more info@feedbackorganic.com.au

TAS - Mona Kitchen Garden

www.24cg.mona.net.au



The 24 Carrot Gardens Project is a cultural and educational platform, designed to educate whole-school communities on health, wellbeing and the importance of lifelong learning. At its core, is an emphasis on integrating and supporting sustainable patterns of living for students, families, schools and communities alike.

We are always on the lookout for willing volunteers to work with our garden teachers and project managers. Please get in touch if you are interested in getting involved – we'd love to hear from you... 24cginfo@mona.net.au

Making space for urban agriculture in the city

Lauren Rickards

Centre for Urban Research, RMIT University

Urban agriculture is increasingly popular and proliferating when seen in aggregate (e.g. across Melbourne), but too often individual projects remain precarious. Making space for urban agriculture in cities as something more than optional, decorative, tolerated and temporary requires that we confront the deep cultural, political and economic obstacles that prevent it being firmly embedded. At the UAF, I will discuss some of the biases, risks and opportunities urban agriculture faces.

There are at least two core biases against urban agriculture within the conventional structures of thought that implicitly shape how urban space is used. One is the Lockean notion of private property, with its roots in modernist narratives of progress, humanness and “waste” that privileges agriculture as the original act of property but also casts it as something of the past, as something to improve upon and progress past. A second is the related real estate mantra of “highest and best use” that adds to the property question two new lenses through which agriculture appears inferior relative to dominant modes of urban form. The first of these is an interest in vertical as well as horizontal space, and three dimensions as well as two dimensions; in other words, an interest in volume and how its use can be maximized. When thought of volumetrically, agriculture “falls short” of maximizing the spatial potential of a site. The second is the real estate market’s implicit pursuit of growth in not just the physical space – ie rental potential – that can be claimed on any site, but in property values. This introduces a larger spatial scale in which urban agricultural land uses are assessed not just on a site basis but in terms of their potential to raise the property values of surrounding sites; something that they do manage in some situations, but are often out-competed at by other forms of green spaces that offer the more manicured aesthetic that urbanites have become accustomed to having their nature delivered in.

I draw two cautions for the urban agriculture movement from this analysis. First, I underline the risks of

reinforcing an ultimately unhelpful narrative about wasted space in contemporary efforts to find new spaces for urban agriculture in the city. While finding new “under-utilised” spaces such as vacant lots, nature strips or railway verges in which to quietly insert agriculture can be valuable, especially at a local scale, there is a risk that it implicitly legitimizes the idea that space ought to be “fully utilized”: a criterion against which urban agriculture is liable to fail relative to larger, more concrete manifestations of use. Second, I point to the way that urban agricultural claims on space can be seen as not only precarious but predatory when a longer time frame that acknowledges the traditional owners of the land is adopted. Agriculture’s role as an initial act of property creation is inseparable from acts of territorialisation and thus dispossession

and settler colonialism. In reasserting agriculture in the city there is a risk that not only other land uses but other land owners (invisibilised indigenous ones) are treated unjustly. Both of these risks suggest that for urban agriculture to be secured in the city, fundamental shifts in how we think about urban space and its control are needed.

To end, three possible strategies for urban agriculture are suggested. One is to continue accompanying the search for new physical spaces for agriculture in the city with new political spaces in order to contest the dominant ways of valuing urban space that implicitly

devalue agriculture. Urban agriculture campaigns, for example, could usefully partner with emerging work on decentralized renewable energy to progress public discussion about the value of and right to open air, sunlight and rain. This would help the costs of privatizing volumetric space in large built structures that reduce the (agricultural) capacities of neighbouring sites become more visible. Second, urban agriculture could help shift the focus from a linear model of under utilised to fully utilized space to a more nuanced, value based discussion that asks what well utilized space looks like. This could not only expose bare walls as a wasted opportunity, but recognize that all land is currently used for something (even if very passively) the question is which of them we want to change and why. Third, urban agriculture projects could strive to become explicitly post-colonial spaces of healing by involving indigenous owners, experimenting with indigenous agricultural techniques as well as implicitly Western ones, and joining forces in the fight against the threat of displacement by “the higher and better”.

“I support urban agriculture in Australia because climate change is REAL, and this gives us an opportunity to openly engage and support Urban agriculture take root in our cities for sustainable solutions not only for our food source but also addressing climate change”. Mariam Issa

Australia 1945: The Future Begins

Dr Srebrenka Kunek

srebrenka@thegoodsshed.com.au

and **John Shone**

john@thegoodsshed.com.au

To know your history means to know your future. In 1945, Australia changed forever. Manufacturing, not agriculture, became the central spoke in the engine of post war reconstruction. 1945 represented a tipping point when the security of the nation became aligned with higher living standards defined for the citizen as the house and car, not agriculture or food production.

At that time, the vexing question for Government planners was how to provide economic conditions conducive to a higher Australian-born birth rate and the critical need for an immediate boost of adult workers. These two needs were at cross purposes. Families, women in the home and babies, were consumers. Single males were producers needed for manufacturing, roads, water, sewerage and power stations.

Australian-born women were required to leave manufacturing jobs where they had provided essential services during the war and return to the home, making way for returned servicemen. However, more labour, in the form of young adults, was needed for infrastructure development and manufacturing than Australian-born or British migrants could supply.

Non British migrants - primarily Southern Europeans - made up the labour shortfall that powered the manufacturing-led economic growth at rates not seen since the gold rush in the 1850s. Melbourne and Victoria became the



main location of this transformation. If this rapid development had been planned for location in twenty two regional centres in Victoria, connected by rapid transit and freight rail, we would have had a food and manufacturing stimulated economic growth.

The family, central to the Australian idea of the nation and 'Way of Life', did not mean all families. In the case of Southern European families, the integrity of the family unit was not central to the immigration program. Families were separated, with women and children functioning as a supply of dependants based on government economic planning. Greek, Italian and later Spanish women in allied government-established domestic training centres formed a supply of consumers. These were the hidden tools of government management of inflation and the deep recessions of 1951 and 1961, and which also drove the growth of manufacturing and the urban sprawl.

The immigration program produced the planned economic and demographic results based on a racially defined program of gender, race and ethnic selection. These policies produced the economic conditions for natural increase of the Australian-born. Members of that demographic purchased large houses in outer suburbs made pos-

sible by the subdivision of agricultural food producing land. Migrants moved into small cottages in the inner city close to manufacturing industry, later moving to outer suburbs made accessible by the automobile ahead of tram and rail lines. Subdivided agricultural land fuelled the housing industry, a trend that continues today and beyond. At the same time there was a turning away from the twenty two regional food production and processing centres to a focus on metropolitan urban housing, shopping and manufacturing sprawl in metropolitan Melbourne. The lasting consequence for planning schemes has been a preference for industrial scale export farming above small scale intensive food production for urban and regional markets.

Contemporary urban farming is not a unique phenomena in Australia. The hidden history of migrant settlement, in particular, Southern European and later Asian, shows that these families have always been urban farmers, producer and suppliers. Lawns are dug up for urban production of food which is distributed, shared and consumed in neighbourhoods.

Today, as inner urban Melbourne city councils work on urban farming we may well ask ourselves about the price we have paid for the legacy of post war economic development. The take home message then was 'cars' not 'food' - and we live with the consequences to this day.

Now, and into the future, in Vienna or Zagreb, my home city, urban agriculture is an integral part of the city, as it has been for centuries. In Melbourne, and throughout Australia, we could have had it both ways. Now we need to unearth our history.

School olive project comes up with the good oil

A collaboration between five kitchen garden schools has provided students with the experience of producing their own olive oil. The project was initiated by Brendan Bolton, the Garden Specialist at Thomas Chirnside Primary School in Melbourne's west.

Thomas Chirnside Primary has several established olive trees, and Brendan was inspired to come up with the olive oil project after some parents from the school harvested olives to press their own oil. Four other schools came on board—Point Cook College, Altona Meadows Primary School, Bellbrae Primary School and Westgarth Primary School.

The olive harvest threw up some logistical challenges, as the olives all needed to be harvested within a tight timeframe from a spread of locations and transported to the central collection point at Thomas Chirnside. The schools rose to the challenge, with enthusiastic students, staff and some volunteers from the school community hand-picking the olives at the five different sites.

Once the olives had made it to Thomas Chirnside, Brendan transported the harvest to Camilo Olives in Teesdale, near Geelong. Peter and Nikki Corbet from Camilo Olives generously donated their time to press the school's olive harvest into oil.

Some lucky Thomas Chirnside Primary students also visited Camilo Olives when it was bottling time, and helped bottle their very own extra virgin olive oil. Approximately 600 kilograms of olives were har-



vested at the five schools, resulting in a yield of approximately 60 litres of oil, which was split amongst the schools, and will be used in kitchen classes and for fundraising.

Brendan said it was an amazing opportunity for the students to see the process of making olive oil from start to finish. The project also provided many opportunities for curriculum integration.

"There was a number of learning opportunities for the children, including tree care, sustainability, applied art and design and the paddock-to-plate philosophy," Brendan said.

Students at Thomas Chirnside designed labels for their olive oil in art classes. They found inspiration from an excursion to the Vincent van Gogh exhibition at the National Gallery of Victoria, as well as from the traditional designs of French and Spanish olive oil tins.

"This gave the children the opportunity to learn about applied art, and gave them greater ownership of the end product," Brendan said.

Labels designed by five students

were chosen to be featured on the bottles, and the proud students cut them out and glued them on the bottles themselves.

Westgarth Primary School's Garden Specialist, Virginia Millard, said the olive oil project had also been a big hit at her school, providing great links to the wider school community.

"The engagement we got out of that activity was unbelievable, people just came out of the woodwork" she said.

"There was no child who wasn't active in harvesting. It was like a party," she said.

The olive harvest at Westgarth also provided valuable curriculum links for students. A group of Grade 4 students used maths skills to estimate how much oil their harvest would yield. As well as designing labels for their oil, students used arts skills to make wreaths and tee pees with the pruned olive branches.

To join Brendan's 2018 Olive Oil Project email bolton.brendan.b@edumail.vic.gov.au



Building resilient urban food systems in metropolitan Melbourne

Allison Whitten

City of Melbourne

Resilient Melbourne works across the 32 local government areas that comprise metropolitan Melbourne to ensure that our city's individuals, institutions, businesses and systems are able to adapt, survive and thrive no matter what kind of chronic stresses and acute shocks we experience.

Released in 2016, the Resilient Melbourne strategy identifies the vulnerabilities that our local food systems face:

“Metropolitan Melbourne is highly dependent on other parts of Victoria, as well as on other cities and states in Australia. For instance, 41 per cent of Melbourne’s fresh produce is currently grown within 100 kilometres of the city, but as urban development spreads outwards to accommodate population growth, the resulting loss of agricultural land could reduce this figure to 18 per cent by 2050. The current trend is towards greater reliance on produce from interstate and overseas, which exposes Melbourne to longer supply chains that are more vulnerable to shocks such as severe weather, extreme currency fluctuations and political unrest.”

In its work with local government, state agencies and departments and a range of other partners, Resilient Melbourne is using the City Resilience Framework to identify risks and design projects to

strengthen the city. This Framework has clear applications within urban food systems, as we will illustrate in collaboration with the City of Melbourne.



Melbourne Water

Our Space Your Place – Kick Start ideas to activate land.

As Melbourne grows, it is becoming even more important to provide access to open outdoor areas and green spaces. Melbourne Water own 33,000 hectares of land across greater Melbourne.

This land supports our city's operation through water supply, treatment and flood mitigation – and we want it to go further.

To maximize its benefit for the community, much of this land is now available for community based projects. Big or small, short or long-term, we are interested in a wide variety of projects that benefit local communities. We have created the “Our Place Your Space” portal to make it easier to find Melbourne Water land and understand how it could be used. We are calling on the community to apply to use Melbourne Water land and be in the running for a Community Land Start-Up package. The package is designed to kick start your exciting ideas through:

- a planning workshop to help bring the proposal to life;
- waiving of the license fee for the first two years; and
- \$1000 contribution towards costs of getting ideas up and running.

Come and chat to us at the Urban Agriculture Forum. For more information, you can visit <https://yoursay.melbournewater.com.au/our-space-your-place>.

We look forward to working with you to bring life to these sites.

RESILIENT CITY FOODBOWL

A vision for Melbourne



A message from the City of Melbourne

Food security is a compelling challenge for all cities, and our community has much to gain from the sharing of knowledge.

The City of Melbourne is proud to support the Urban Agriculture Forum which brings together experts in urban planning, farming, education, health, waste management and other associated fields.

We all have a stake in ensuring Melbourne and its outer suburbs remain diverse and productive.

There are also clear social and economic benefits in encouraging local food production and agricultural entrepreneurs.

As we jointly address Melbourne's sustainability challenges, the City of Melbourne wishes all participants a most successful forum.



Bios + abstracts

Lenore Newman / University of the Fraser Valley

Dr. Lenore Newman is a writer and urban geographer. She holds a Canada Research Chair in Food Security and Environment, and is an Associate Professor of Geography and the Environment at the University of the Fraser Valley.

Lenore studies culinary geographies, and is currently completing a book on Canadian cuisine. She also researches food security, with a particular focus on farmland preservation, the dynamics of the rural-urban edge, and agri-urban landscapes. Lenore is the Director of the Agri-urban Research Centre at the University of the Fraser Valley, and heads a research team looking at issues relating to peri-urban farming and tensions between residential and agricultural land uses.

Chris Williams / University of Melbourne

Dr Chris Williams lectures in urban horticulture at the Burnley Campus of the University of Melbourne where he specialises in urban agriculture. Chris developed the Novel Crops Project in 2014 which works to bring new or unusual edible species into cultivation, with an emphasis on perennial plants of high aesthetic value and with links to migrant communities. Through the Novel Crops Project, Chris and his students have worked with; FareShare, City of Yarra, City of Greater Dandenong, YMCA, 3000 Acres and the Carlton Neighbourhood Learning Centre. Chris is a member of the City of Yarra Urban Agriculture Advisory Committee and the Moreland Food Gardens Network.

ABSTRACTS

Urban Food Gardens: variations on a theme of yield and inspiration

In this presentation I argue that food gardens in urban contexts, especially in public landscapes, need to achieve aesthetic as well as functional goals. Luckily, for the most part, gardens that look beautiful and abundant are usually productive as well. There is a dynamic relationship between aesthetic pleasure (visual and experiential) and the reality of seasonality and harvest periods in food gardens. I also argue that what makes these gardens work can be critically analysed and taught in design and hands-on horticulture courses.

Novel Crops, agroecology and ethnobiology for urban communities: comparing Australia and Brazil

The Burnley Novel Crops project commenced in 2014 and investigates novel edible species for use in community, residential and public gardens. Species are investigated in terms of suitability for south eastern Australia in terms of yield, aesthetic value, agronomic requirements amongst a variety of parameters including nutrition, taste etc. The project aims to encourage horticultural practices in urban agriculture that facilitate conservation of agro-biodiversity at both the species and cultivar level. I outline some findings from trips to Brazil and compare similar Brazilian experiences with the increasing interest from Australian urban communities to grow and eat indigenous crops.

Costa Georgiadis / ABC Gardening Australia

Costa has been the host of Gardening Australia, the ABC's iconic gardening show, since 2012, when he became only the third host in 23 years. A landscape architect who has an all-consuming passion for plants and people, and takes great pleasure in bringing them together. Food and food security are two areas where Costa aligns his skills with landscape design to the very future of

our cities. He is involved with regenerative agriculture and the holistic practices that are being developed to deal with the issues of a rapidly urbanising world.

Karen Sutherland / Edible Eden Garden Design

With 30 years in professional horticulture, the last 8 years her business Edible Eden Design has worked with edible and useful plants and now installs bush food gardens for schools and communities. Trained at Melbourne Zoological Gardens; Burnley Horticultural College and a PDC with Bill Mollison, she learns from her 'garden laboratory'. Karen consults, teaches and writes for Organic Gardener and Green Magazines and is releasing a book on tomatoes this year with Penny Woodward, and a book on native edibles for urban environments.

Georgia Pollard / University of South Australia

With 30 years in professional horticulture, the last 8 years her business Edible Eden Design has worked with edible and useful plants and now installs bush food gardens for schools and communities. Trained at Melbourne Zoological Gardens; Burnley Horticultural College and a PDC with Bill Mollison, she learns from her 'garden laboratory'. Karen consults, teaches and writes for Organic Gardener and Green Magazines and is releasing a book on tomatoes this year with Penny Woodward, and a book on native edibles for urban environments.

ABSTRACT

Measuring Urban Agriculture: Results from the South Australian Edible Gardens Project

In an uncertain future of climate change and constrained resources, urban agriculture is widely viewed as a sustainable and scalable approach to improving food security. In 2016 the Edible Gardens

project, a South Australian citizen science project, was developed to investigate the inputs (labour, costs and water use), and outputs (produce yields and value) of urban food gardens. Here results from the Edible Gardens project are presented, in addition to the ways in which citizen science is an effective and practical approach for future urban agriculture research.

Kate Blaylock / SGS Economics

Kate is an urban planner with extensive experience in public policy development and assessment, spanning housing policy; climate change adaptation; community infrastructure provision; and transport policy. Many projects involve undertaking a cost benefit analysis (CBA), often as part of a business case process. Recently, Kate worked with the Department of Environment, Land, Water and Planning (DELWP) on developing the business case, including CBA, to make the case and seek funding for the initiatives in the Yarra River Action Plan.

ABSTRACT

This presentation will discuss how better understanding of the CBA approach will assist community organisations understand the merits of the approach, and better equip them to articulate the benefits of their work to governments. I will introduce CBA framework and illustrate how it can be used by community organisations with a case study (3000acres).

Seona Candy / University of Melbourne

Seona Candy is a research fellow with the Victorian Eco-Innovation Lab at the University of Melbourne in the areas of resilient urban systems and the links between food availability and resource use. She is currently working on two projects funded by the CRC For Low Carbon Living- the Visions and Pathways 2040 project and the Future Cities Distributed Infrastructure project, and prior to that she was joint chief investigator of the Foodprint Melbourne project.

ABSTRACT

Quantitative measurement of urban agriculture inputs and outputs in Melbourne with citizen science

This presentation will discuss the methodology and preliminary results of a project investigating how UA can realistically contribute to Melbourne's food resilience and sustainability by gathering quantitative data on urban food production and the resources required across a range of UA systems and locations.

Peter May / University of Melbourne

Peter May taught at the Burnley Campus of The University of Melbourne for 30 years, lecturing in soil science, and nursery and landscape horticulture. Since retiring in 2005 he has run a consultancy business providing specialist advice in a range of areas including urban and landscape soils and the management and maintenance of landscape plants. He is a keen productive gardener in Central Victoria (fruit trees, grapevines and vegetables).

ABSTRACT

Soil testing for food production

This presentation will discuss the role of soil testing in the maintenance of soil and plant health. Examples will be given that show how soil testing can be used to manage plant nutrition, and also identify risks due to soil contamination.

Declan McDonald / SESL Environment and Soil Sciences

Declan McDonald holds a BSc in Urban Horticulture and a Master of Sustainable Agriculture (Soils), and is SESL Australia's Senior Soil Scientist. Declan is a Certified Professional Soil Scientist (CPSS) and

has held key roles in local government as Director Community and Operations with Shoalhaven City Council, as well as key technical roles as Principal Land Management Officer with the Tasmanian government and as Statewide Specialist - Productive Soils with the Victorian State Government.

ABSTRACT

Don't disturb the worms - optimising the benefits of vermiculture on commercial-scale vegetable farms

High worm numbers improve the physical, chemical and biological properties of soils. A three-year Horticulture Innovation Australia research project is investigating worm populations on commercial vegetable farms, and management interventions to increase worm numbers and associated soil function. This presentation will share the results for year two of the project with final sampling and analysis planned for late winter – early spring 2018.

Kirsten Raynor / The University of Melbourne

Kirsten is a lecturer and subject coordinator in the School of Ecosystem and Forest Science at the University of Melbourne. Kirsten's main areas of interest are soils, growing media, plant morphology and plant identification and classification. She has also worked as a trainee gardener with the Royal Horticultural Society at their flagship garden, Wisley, located in Surrey in the United Kingdom. Kirsten has also been part of the research team investigating green roof substrate properties.

ABSTRACT

The use of containerised growing systems in urban agriculture is increasing due to the reduction in open ground for growing and concerns about soil contamination.

This presentation will explore the constraints of containerised growing systems not experienced by in-ground growing.

Sonia Nuttman / Deakin University

Sonia is an experienced public health researcher and teacher in Deakin University's School of Health and Social Development. She is the co-founder of the Burwood campus community garden and co-leads research in the Health, Nature and Sustainability Research Group. Her research and teaching interests include: graduate capacity building around sustainable and healthy food systems, ecological approaches to food insecurity among vulnerable populations, education for sustainability and the positive influences of nature on health and well-being. Sonia's recently submitted PhD thesis led to the development of two frameworks to further Australian public health/health promotion practice in relation to significant food related health issues such as food insecurity, obesity and chronic health conditions.

ABSTRACT

Hands-on contact with urban agriculture to facilitate transformative learning to sustainable food systems within higher education.

This paper will use a case study from the health promotion sector to demonstrate how practitioners and pre-service graduates experienced a 'centering' and transformation of their professional or personal lives through hands-on experiences with urban agriculture projects.

Sophie Jamieson / Deakin University

Sophie Jamieson is a qualified Accredited Practising Dietitian working in Food Systems. She holds a Bachelor in Food and Nutrition and Master of Dietetics from Deakin University. She is the Food,

Nutrition and Sustainability Educator at St Albans Heights Primary School, where she teaches Kitchen Garden. Sophie is also a public speaker with Booked Out, speaking with VCE students about optimal nutrition for performing in exams and sport. At a tertiary level, Sophie teaches into the Food Studies Bachelor at William Angliss Institute on Diet and Health in Society.

In 2017 she consulted on behalf of the Right to Food Coalition to Moreland City Council in the development of their Food System Strategy.

ABSTRACT

Food, Nutrition and Urban Agriculture in Schools

This talk explores, how the food we eat impacts young learners, where food fits within the current school curriculum and some of the barriers to changing food cultures in schools.

Will Dalgliesh / Bendigo Tafe

Will has a long history in the permaculture and sustainability arena in Central Victoria. He was initially employed at BKI to compile these skills, knowledge and networks into learning of; organic farming, certification and the evolution of local food hub / alternative food economies. The Lead Educator role has enabled Will to review the Agriculture Horticulture and Environmental Studies suite of courses incorporating regenerative and agro-ecological principles and practices. Will is also an active member on the board of the Goulburn Valley Food Co-operative, which promotes independent and alternative discussion on the events, legislation and status of issues that affect our food production and food processing industries.

ABSTRACT

This presentation will focus on Bendigo Kangan Institute (BKI) engagement on a range of food production projects in which they are involved.

Rebecca Naylor & Bev Thompson / Stephanie Alexander Kitchen Garden Foundation

Rebecca is the CEO of the Stephanie Alexander Kitchen Garden Foundation. Rebecca has over 30 years' experience in a diverse range of health and not-for-profit organisations, including senior roles at the National Stroke Foundation, Starlight Children's Foundation, and various allied health services.

Bev Thompson has been the Principal of Thomas Chirnside Primary School for over 10 years, and began running the Kitchen Garden Program there in 2008. Bev is leveraging the Program to meet a wide range of wellbeing, learning and community outcomes, and the school recently led a collective of five urban schools in an olive oil producing exercise.

ABSTRACT

This presentation will outline how the Kitchen Garden Program model fosters urban agriculture thinking in around 1600 schools and centres across Australia, and includes a case study from a local school – Thomas Chirnside PS in Werribee.

Arif Sarker / Curtin University

I'm a post graduate in Agriculture and Environmental Management with experience in agricultural, natural resource, environmental and geo spatial fields. Currently my research at Curtin University focusing on enhancing urban sustainability through enabling urban agriculture policy and planning. I have extensive experience in stakeholder engagement, negotiation, providing technical support, developing policy and planning including being a member for

developing standardization of organic rice cultivation hosted by Asian Organic Research Network based at Dankook University, South Korea, and an executive committee member of Bangladesh Rice Foundation.

ABSTRACT

Developing a land use planning framework to integrate urban agriculture for enhancing urban sustainability in Australia

Arif will present on his research that focuses on the way policy is currently incorporating urban agriculture into land use planning processes, identifies existing opportunities and constraints, and suggests an integration framework for urban agriculture in Australia.

Lauren Rickards / RMIT

Lauren Rickards is an Associate Professor at the Centre for Urban Research at RMIT University where she co-leads the Climate Change and Resilience research program and leads the Regional Futures Network. A human geographer, Lauren has a strong personal and professional interest in agriculture. Her research explores farming and food system futures, with a particular focus on climate change, urban-rural relations, and how agriculture is framed in social and political discourse.

ABSTRACT

Making space for urban agriculture in the city

In this presentation I discuss two core biases against urban agriculture within the conventional structures of thought that implicitly shape how urban space is used and suggest that new thinking about commons as a way forward.

Alison Whitten / City of Melbourne

Alison Whitten is the Resilient Melbourne Operations Coordinator. She is responsible for program management to facilitate successful delivery of the suite of actions developed in the Resilient Melbourne strategy. Alison has a background in urban planning, international development and management consulting. Her planning experience has focused on the intersection of design with food systems, public health, housing and disaster risk mitigation. Alison has worked professionally across the public, private, and non-profit sectors in Australia, the United States, China and Sub-Saharan Africa. Alison holds a BS in Systems Engineering and a Master in Urban Planning.

ABSTRACT

This presentation will introduce the urban resilience framework that Resilient Melbourne is currently applying across metropolitan Melbourne, which offers a tool for practitioners in defining the range of benefits that can be achieved through healthy urban food systems with local examples.

Simon McPherson / Global South

Simon McPherson is the founder of Global South, a new collaborative, research-oriented and socially responsible urban consultancy with a focus on the implementation of innovative, sustainable urban projects. Simon is nearing completion of the inaugural Executive Masters (MSc) in Cities at the London School of Economics. His focus on sustainable outcomes, design quality and social equity drives his work as a specialist urban designer.

ABSTRACT

Growing cities and growing food: Exploring the role and value of Food Hubs in supporting peri-urban agriculture

Melbourne's peri-urban food growing areas are under pressure, from population growth, land speculation, expanding urban development, water constraints, traffic congestion, and dominant large-scale producers and major supermarkets. This presentation will discuss the objectives of the Global South Business Case for a Food Hub in Cardinia, through extensive engagement across Council, the community and industry stakeholders.

Tanya Massy / Sustain: The Australian Food Network

Tanya is coordinating the Cardinia Food Circles project, her academic background includes Community Development with a Masters in Agricultural Science. She has worked alongside a range of communities in metropolitan, rural and remote settings with organisations including the Victorian Eco Innovation Lab, The Songroom, Westgate Community Initiatives Group and Carlton Neighbourhood Learning Centre. She is currently splitting her working time between Melbourne and a family farm in the Monaro region of NSW.

ABSTRACT

Tanya will be providing an overview of the Cardinia Food Circles project, a collective impact initiative working to establish, promote and expand a healthy, delicious, sustainable and fair food system across Cardinia Shire.

Vicki Jones / CSM Organics

I grew up on a 50 acre hobby farm in Cockatoo, my parents immigrated to Australia in the mid 60's and brought with them their culture and skills from their country where they were self-sufficient. I had the best childhood, it was carefree. We had everything, a massive fruit and vegetable garden, poultry, chickens, ducks, pheasants, always had a pig, cattle, sheep and goats. Our freezer and pantry was always full and everything was grown organically. I loved helping dad on the farm, building, working on the tractor. I married my next door neighbour who was a dairy farmer, and we eventually converted to organics.

Bronwyn Horn / University of Melbourne

Bronwyn Horn is a Masters student at the University of Melbourne, about to complete her Master of Urban Planning degree. She has a strong interest in the human relationship to natural ecological systems, and how market and spatial systems can best be designed to shape this as a mutually healthy relationship.

ABSTRACT

This presentation looked at patterns of aggregated actions of a selection of transformative actors who form an alternative food system in Melbourne.

It has come from the need for research to understand emerging alternative food systems in Melbourne due to the increasing social and environmental harms of incumbent food systems.

Richard Thomas / Wormlovers

Richard Thomas founded Wormlovers in 2002, which has grown to provide worm farming and urban farming solutions to councils, businesses, schools and the public. Wormlovers believe that key to the uptake of urban agriculture is producing nutrient dense, healthy soils onsite from food waste. Keeping nutrients cycling from food, to worm farm, to garden, and back to food is a guiding tenet of the business.

Liane Colwell / University of Technology Sydney

Liane Colwell's research interests include Gastronomy, botanical medicine, nutrition, health propaganda, and food waste reduction. Qualifying as a PermaCulture Designer in 2011 precipitated her love of vermiculture (wormfarming) and harnessing it for apiculture. She uses data-intensive techniques to inform her vermicomposting and food waste reduction strategies at the University of Technology Sydney, giving priority to nutrition and whole-of-environment considerations.

ABSTRACT

Curb the urge to compost now!

In this presentation I will argue that there are cornucopias of options for some waste, including repurposing, upcycling and value-adding to some wastes. My presentation drawn of five years of vermiculture and gardening at the University of Technology Sydney, and apicultural research.

Rob Pascoe / Closed Loop, City Harvest

Robert Pascoe is the founder and Managing Director of Closed Loop, an Australian company providing comprehensive environmental solutions across industries including aviation, events, hospitality and health. Robert is particularly passionate about waste and regards it as a valuable resource that we shouldn't simply throw away. In recent years, he has invested in technology for onsite composting of food waste which reduces the amount of organic waste sent to landfill and in place produces a nutrient rich soil conditioner. He is also a founding Director of the social enterprise City Harvest.

La Vergne Lehmann / Grampians Central West Waste & Resource Recovery Group

La Vergne is currently the Executive Officer for the Grampians Central West Waste & Resource Recovery Group where she has led the development of the first regional waste and resource recovery implementation plan that aims to reduce waste to landfill and identify new opportunities in economic development for resource recovery and energy from waste. Prior to working in waste education, La Vergne worked in a variety of roles including community engagement in NRM, agricultural education, local government, tourism, research and as an accountant in agribusiness.

ABSTRACT

Can Do Communities in Regional Victoria

Can Do communities, a waste reduction initiative facilitated by the Grampians Central West Waste & Resource Group, provides a variety of options for communities whether it be through starting a boomerang bag group or a fix it café. This research presents a series of case studies that demonstrate that urban agriculture also has a place in regional Victoria.

Natalie Abboud / City of Moreland

Natalie is a board member of the NFP Community Food Marketplace (CFM) which was instrumental in establishing the North Coburg Primary School Farmers Market in 2013. She and her husband Joseph are the proprietors of the restaurant Rumi. Natalie was elected on a Greens platform to the Moreland City Council and has been coordinated the Moreland Food Systems Strategy. Natalie has been a member of the CERES board as a council representative since elected to council.

Mark Sanders / Moreland Community Gardening

Mark Sanders is a passionate food grower and community organiser

helping create sustainable opportunities for people to grow food together.

In 2010 he co-founded not-for-profit Moreland Community Gardening, revitalizing a West Brunswick food forest and community garden and launching the Pentridge Community Garden in 2017. Mark also helped found the Moreland Food Gardens Network in 2010 to support community collaboration and knowledge sharing and to advocate for improved food access and more urban agriculture. Since 2014 he has been part of a group working towards a Food Systems Strategy for the City of Moreland.

ABSTRACT

The City of Moreland launched its Food System Strategy in 2017.

In this presentation I'll discuss my experiences as one of many community members who worked with Council, the role of Moreland Food Gardens Network and also touch on noteworthy elements within the strategy that are important for Moreland Community Gardening, the volunteer-based group I work with.

Lee Tozzi / City of Moreland

Lee manages local government food programs aimed at equity, security and sustainability in the food system. At the City of Darebin since 2013, she has recently also joined the City of Moreland, where she is driving the implementation of Moreland's first Food System Strategy. Her role is to support, integrate and amplify the amazing work being done by local food growers, food groups and enterprises across the inner north, with the goal of nurturing a healthy and diverse food culture and making nutritious food socially and economically accessible to all. Lee is also on the board of Cultivating Community.

ABSTRACT

This presentation will discuss the how Moreland has developed its first Food System Strategy which has been a product of several years of community advocacy, discussion, negotiation and exploration.

Michael Zagoridis / Pocket City Farms

Michael Zagoridis is the farm manager and co-founder of Pocket City Farms, a not-for-profit of Sydney, looking to transform unused city spaces into urban farms. His experience is in organic, permaculture and sustainable farm practices, nourishing soil structures and local food networks. Pocket City Farms opened their first urban farm in June 2016 on a former bowling club in Camperdown, part of Sydney's inner west. With a 1200m² market garden it's now a community hub where locals can come and visit, volunteer, take our composting and food forest care programs, attend a range of workshops, events, and yoga classes. Michael co-founded Pocket City Farms with general manager Emma Bowen and board member Karen Erdos.

ABSTRACT

Collaboration and Community

Michael will share his experience working on Pocket City Farms, from its initial conception to its current state and how the local community and businesses are involved.

Adrian Hearn / University of Melbourne

Adrian is an anthropologist who researches urban multiculturalism and food systems. He is currently studying how trust affects localised food production in Beijing, Melbourne, Havana, and São Paulo. Funded by the Australian Research Council (ARC), the De-

partment of Foreign Affairs and Trade (DFAT), and the São Paulo Research Foundation (FAPESP), his work brings together international teams to compare challenges, share success stories, and formulate solutions. His books include *Diaspora and Trust* and *Cuba: Religion Social Capital, and Development* (Duke Univ. Press 2016 and 2008), and (as editor) *The Changing Currents of Transpacific Integration and China Engages Latin America* (Lynne Rienner 2016 and 2011).

ABSTRACT :

Trust and the beanstalk: an anthropology of food systems in Brazil and China

Drawing on research conducted in Australia, Brazil, and China between 2014 and 2017, the presentation examines how neighborhood leaders are advocating alternative local approaches for positive food systems change.

Sivaprakasham Murugesan Saminathan

Sivaprakasham Murugesan Saminathan is a Li Ka Shing Foundation Scholar at National University of Singapore. Currently a research consultant with United Nations Food and Agricultural Organisation's regional Office for Asia and the Pacific in Thailand. His team focuses on the impact of Climate Change on Nutrition Security in Thailand. He started his career as an Agricultural consultant in India and is keen in pursuing his Doctorate in Agriculture and go on to set up an Agricultural think tank and help run governments in Asia and Australia in the decades to come.

ABSTRACT

Policy and available framework for Urban farming in Singapore

This presentation will discuss the historical context of how Singapore has evolved in terms of agriculture and what are the current policy decisions and frameworks available for Urban Agriculture to flourish. The paper also gives a vivid picture about various avenues and policy options through which urban farming opportunities can be created by best utilization of stakeholder engagement and available resources.

Rodrigo Castellanos / Zea Hungry Goods

Rodrigo Castellanos is ZEA Hungry Goods Director and Chief Composting Officer. He has worked in environmental and social projects for the past 20 years including some of the biggest climate change programs in Latin America and Africa using market-based mechanisms to fund the deployment of environmental solutions in the areas of energy efficiency, water purification and waste management. Rodrigo launched ZEA Hungry Goods in 2016 with a successful crowdfunding campaign and the promise of transforming 10 kilos of food waste with every ZEA item sold.

ABSTRACT

This presentation will cover how, following the earthquake in Mexico in 2017, it was shown the real and tangible contribution that urban agriculture can make in providing for the needs of the population.

Not only in the form of food, but also as places for community involvement, direct participation, and reconnection with themselves and nature.

Marc Noyce / Biofilta

Marc is an expert in stormwater management and water sensitive urban design. Marc has 20 years experience across all levels of the stormwater industry and has held senior positions at Melbourne Water, the Department of Sustainability and Environment

and global engineering firm Cardno prior to joining Biofilta as its Chief Executive Officer in 2015. Marc found his passion for urban food production growing up on a market garden farm growing vegetables for the Melbourne Market. Combining the skills of water modelling and design, urban horticulture and a vision for the future of urban food, Marc is committed to helping to turn our cities into water catchments and urban farms.

ABSTRACT

This presentation will give an overview of Biofilta and touch on Urban food in Tuvalu, Urban food trends, and how Melbourne is leading the way with new urban food technology.

Rachel Carey / University of Melbourne

Dr Rachel Carey is a Research Fellow at the University of Melbourne, where she researches sustainable food systems, food security and food production on Melbourne's urban fringe. She leads the Foodprint Melbourne project, which is investigating environmental challenges to Melbourne's future food supply, including pressures from urban sprawl, climate change and water scarcity. Rachel has a background in food policy, and has worked on food policies for the City of Melbourne and City of Greater Geelong. She is also an Honorary Research Fellow at the Centre for Food Policy at City University, London.

ABSTRACT

Protecting Melbourne's foodbowl: What next?

This presentation will discuss how Melbourne's food bowl is at risk and how the urban fringe food growing areas that make up Melbourne's 'foodbowl' are a fundamental building block in a sustainable and resilient food system for the city in the face of climate change and declining supplies of natural resources.

Helen McGregor / Redefining Agriculture

Helen McGregor works as a consultant to the agricultural and veterinary industries throughout Australia. She has a specialist interest in the holistic and integrated management of livestock in food production through regenerative agricultural practice, and the use of technology in agriculture. With additional training and expertise in human resources management, communication and leadership, Helen works with a diverse range of people including industry bodies, the education sector, government, farmers and consumers.

ABSTRACT

Over the fence – a peri urban conversation.....

We currently have a unique opportunity to leverage increasing interest in peri-urban food production to achieve appropriate recognition for the sector. This presentation will explore how the catalyst for positive change lies in recognising the interconnected nature of specific challenges whilst working towards a deeply integrated food system.

Geert Hendrix / Farmwall

Geert Hendrix is the founder of Farmwall, a Melbourne-based start-up that design small-scale, indoor farms for restaurants and cafes, allowing chefs to grow and harvest their own herbs and micro-greens in a space the size of a bookcase. By growing food in-house, Farmwalls provide year-round, nutrient-rich, high-quality produce at the fingertips of the chef. Farmwalls invite the possibility to reduce a venues eco-footprint as well as provide a unique dining experience.

ABSTRACT

Farmwall's founder Geert Hendrix, speaks about the

opportunities and challenges of operating a commercially-viable urban agriculture business, and what is so unique about using Melbourne as a launch pad.

Toby Whittington / Green World Revolution

Green World Revolution (GWR) is a not-for-profit environmental social enterprise, growing jobs for the unemployed. We provide pathways to sustainable livelihoods for people who are suffering from long-term unemployment, so they can improve their health and personal well-being and be relieved from poverty that comes from a reliance on social security payments.

Paul Miragliotta / Days Walk Farm

Day's Walk Farm, as the name implies, is one day's walk from the Melbourne CBD. Paul began farming the property in February 2015, and now organically grows seasonal vegetables, supplying to various restaurants and retailers within Melbourne. The 16 acre farm is located on the Maribyrnong River, and also helps grow young farmers through Paul's organisation called Farmer Incubator, a not-for-profit that helps young people trying to get into agriculture.

Hayden O'Doherty / St Albans Catholic Regional College

Hayden O'Doherty has been works at Catholic Regional College and has studied community development at Victoria University. He established the School Community Food Program combining multiple urban agriculture projects to build strong community connections and curriculum links. Hayden has also set up a market garden program in Central Java, trained in both landscaping and fine furniture, studied Permaculture and Holistic Management, set up a for profit makers cooperative and received an environmental achievement award from Brimbank Council in 2017.

ABSTRACT

This presentation will cover how Catholic Regional College St. Albans has created an innovative garden and community outreach program that advocates for a world where students, local communities and society become agents of environmental and social regeneration.

Kit Duncan Jones / University of Melbourne

Kit Duncan-Jones (B.Env.Sci. & M.Urb.Hort student) is a garden maintenance officer at the YMCA Victoria managed Northcote Aquatic and Recreation Centre (NARC). Shortly after commencing a Master of Urban Horticulture at the University of Melbourne in 2016, he pitched the idea of establishing a kitchen garden to provide produce for the centre's new health oriented café which was one of the first to follow the State Government of Victoria's Healthy Choices Framework.

ABSTRACT

Acknowledging the fact that providing unhealthy food options in their cafes did not align with their mission to improve community health, the YMCA Victoria became one of the first organisations to adopt the State Government of Victoria's Healthy Choices Framework.

In 2016 the Northcote Aquatic and Recreation Centre's café became the first café within YMCA Victoria to follow the Guidelines so as to fit strongly with the ambitions of YMCA Victoria to improve community health.

Rebecca Scott / STREAT

Bec Scott is the Co-founder and CEO of STREAT, a Melbourne-based social enterprise that works with marginalised young people aged 16-24 years and provides them with a healthy self, job and home.

STREAT run a portfolio of seven foodservice businesses, including cafes, an artisan bakery, a catering company, and a coffee roastery. To date STREAT has worked with over 1,100 young people who have helped serve over 2 million customers, whilst gaining over 65,000 hours of support and training.

James Ward / University of South Australia

With a background in science and engineering he tends to think in numbers, applying simple mathematical models to everything from global energy supplies to backyard food gardens. In fact, it was his work on the impending global energy shortage that led him to permaculture, and in turn has led him to investigate local food systems as a positive response to energy descent. At UniSA's Urban Ag Lab, he is actively researching ways to make edible gardens more effective at reducing living costs through optimising the mix of crops and poultry and adopting water-efficient practices.

John Symons / Victoria University

Dr Symons works at the Victoria Institute of Strategic Economic Studies (VISES) at Victoria University. He has recently worked with the City of Melbourne on Green Infrastructure Projects including an Economic Framework for Local Government and an economic analysis of Green Roofs and Walls. He has also worked with the Bushfire Natural Hazard CRC on risk ownership and an economic geography and the UNFPA on health, education and road safety intervention modelling.

Dr Symons has also developed an environmental education program for pre-service teachers with a local high school making use of their environmental science centre to explore sustainability issues including urban agriculture.

ABSTRACT (SYMONS + WARD BOTH AUTHORS OF THIS)

In this presentation we demonstrate one Urban Agriculture technique – linear programming – where the objective is to return maximum dollar savings from a garden area.

Our approach is governed by additional diet constraints, based on dietary food groups, to allow the optimised design to be scaled up to a whole population.

John Shone / The Goods Shed

Great Aunt Flo said to Johnnie, "A chook with an egg is an incubator nurturing food security!" John lives a remarkably eclectic journey through innovation in Victoria Australia, starting on a poultry farm and engineering workshop in West Footscray, connected to mixed farming and dairying in Western Victoria. John is a pioneer of civil society innovation when he co-leads: Lonesome Road Folk Coffee Lounge West Footscray, Knox – a better place to live, YOUTH 2000 Victoria, Warnambool Community School, Fred Emery Dialogues, Operation Restoration Ash Wednesday, Sustainable Independent Living Transitions, Arts Technology Exchange, uni-X Technology, KUNEXION, KONTAINEX, Memorybyrnon, Kinglake Black Saturday Bushfires Sawmill, Yarra Project Zero, and The Goods Shed Taradale, Peter Ellyard Dialogues, Pilgrims Way, The Farmers Place.

ABSTRACT

Members engage with food occupy farms and innovate food production, food processing and food technologies to achieve planning scheme approvals that endorses mutual community investment by extending food equity.

Morag Gamble / Seed International

Morag Gamble co-founded Northey Street City Farm and the Australian City Farms and Community Gardens Network. Morag has supported the collaborative design and development of many community garden, school, university and hospital garden projects

both locally and internationally. She wrote the Urban Agriculture Report for Brisbane (2005) and helps people design their home food gardens through her organisation SEED International. Morag teaches at community gardens, permaculture centres and libraries and has lectured in Food Politics. She is the creator of Our Permaculture Life (Blog, YouTube Channel and Membership Group), The Good Life School (online permaculture education), Nature Kids, and Earth School camps for high schoolers.

ABSTRACT

If local neighbourhoods are activated and enabled to design their own spaces, they tend to create landscapes that are full of food and opportunities to connect with nature and community.

Morag will share her insights and why she has made her lifework helping people to design their own spaces that embrace food, ecology and community - essentially urban permaculture.

Bridget O'Brien / Sacred Places

As a caring steward of life Bridget strives to explore resilience through many pathways. Her studies and work focus on self-care, social, and land-use design. While utilizing her diverse skills, experiences, and trainings in horticulture, floristry, fermentation, Permaculture, Yoga, nutrition, education & marketing to provide a holistic approach to culture repair. Bridget shares her passion for impactful loving service through her work as an educator and designer with Resilient Spirals LLC & Sacred Places PL. She travels offering design, consultation & a range of workshops & is the creative inspiration of 'Adapt' - A Design Game, in collaboration with PermaculturePrinciples.com.

Dr Charlie Brennan / Sacred Places

Charlie Brennan PhD. With 30 years applied experience, Dr Charlie Brennan is passionate about 'bringing the land alive'. From hands-on working, project design & coordination and community education in farming, landscape design and garden making, Permaculture/edible streetscapes design, rainforest regeneration, to supporting Aboriginal Cultural Caring for Country, this passion and fascination have deepened. He is a Social Ecologist, eco-psychologist, and researcher and has lectured in ethics & sense of place & worked as a facilitator for a range of conservation and sustainability alliances. He travels offering design, consultation and a range of workshops and is the Director of Sacred Places PL; details of projects can be found at <http://www.charliebrennan.info>

ABSTRACT (SACRED PLACES)

We report on our journeys visiting, and participating in, projects - community gardens of Madison, Wisconsin, local food in Detroit, conservation orchards of Brighton UK, Edible Streetscapes of Bellingen, NSW, to Permaculture projects near Hyderabad.

Make no mistake, a life of nomadism, foraging, gleaning and gardening can be beautiful thing!

Madeleine Quirk / AusVeg

Madeleine Quirk works as a Biosecurity Officer for AUSVEG's Vegetable and Potato Biosecurity Program. In her role, Madeleine works with other biosecurity officers to effectively communicate the use of on-farm biosecurity practices, provide practical information for the improvement of on-farm biosecurity, and raise awareness of plant pest threats to the wider industry. Madeleine is in the process of extending program objectives to urban stakeholders, as urban environments can be a year-round reservoir for pests.

ABSTRACT

Urban growers are the key to safeguarding

Australia's plant industry

Urban environments act as buffer zones between exotic pests and agricultural production regions. However, they can also act as incubators for those pests. Using Melbourne as a pilot, AUSVEG project officers are set to facilitate an urban biosecurity sub-program to increase awareness of pests that pose a threat.

Laura Ballantyne-Brodie / Earth Advocates

Laura Ballantyne-Brodie is an ecological lawyer and Strategic Advisor to the United Nations Harmony with Nature program based in New York. Envisioned as part of a pioneering new movement of public interest law, Ballantyne-Brodie has founded a network of ecological lawyers called Earth Advocates, to advocate for the application of law to address the climate and ecological crisis, and embrace an alternative legal paradigm of public interest law for the benefit of people and planet.

ABSTRACT

Redefining law for the 21st century and beyond.

This talk takes a critical look at the law and practice of law, and seeks answers to questions such as how lawyers can best contribute to mediating, solving, and healing the ecological crisis through the application of the law, towards a more socially and ecologically just society.

Belinda Bradberry / University of Sydney

Belinda Bradberry is a senior legal and governance specialist with a strong interest in sustainability, food security, health, community building and urban agriculture. Belinda holds Bachelor's degrees in Business and Law from Queensland University of Technology and a Master's degree in Public and International Law from the University of Melbourne. She is currently studying for a Master of Sustainability at the University of Sydney, pursuing opportunities to explore the connection between producing fresh food in urban areas with building more connected, resilient communities and improving health and environmental outcomes for urban populations.

ABSTRACT

Urban Farming Governance – What Works and What Doesn't

Belinda will explore some of the governance issues raised by communal urban agriculture and seek to identify those features of a communal urban farming scheme which tend to promote successful outcomes as compared with those which do not.

Dr. Jennifer Alden / Deputy Mayor, City of Greater Bendigo

Dr Jennifer Alden is a Health Broker, bringing people together to activate ideas to improve community health and wellbeing. She runs Growing Change, working to strengthen local health, environmental and social outcomes, and has three decades working in the health sector with a special interest in food policy, as well as chair of the Bendigo Regional Food Alliance. Her previous role was CEO of urban agriculture not for profit, Cultivating Community. She has been part of consortia that completed feasibility studies for food hub development for Greater Bendigo, Wangaratta and Wyndham Councils and was one of the organisers of the 2017 Australian Community Food Hubs conference.

ABSTRACT

Edible Bendigo - How food could create the world's most liveable community

This paper will explore the opportunities and challenges presented by development of local and, potentially, a Regional Food Strategy, having regard to the years of previous work and experience. A critical question will be how to address concerns regarding the capacity

of public institutions to implement a Regional Food Strategy in the context of the urgent need to enhance resilience to a changing climate as well as improve community health and wellbeing.

Stephanie Godrich / Edith Cowan University

Dr Stephanie Godrich is a Registered Public Health Nutritionist with the Nutrition Society of Australia and the World Public Health Nutrition Association, with expertise in community-based food literacy programs with a variety of population groups. Her on-the-ground experience in rural and remote Western Australia led to the development of an award-winning partnership model with multiple stakeholders. Stephanie was selected as an Australian Youth Delegate at Slow Food's global Terra Madre conference and has volunteered on an organic farm in rural Spain. Stephanie's PhD focused on food security, fruit and vegetable consumption in rural and remote WA, with her subsequent research projects including healthy built food environments and food systems.

ABSTRACT

This paper highlights the vast differences in the food security of towns in regional WA.

While availability varied significantly, informal methods of increasing the availability of fresh food supply underlines the spirit of community in driving initiatives to increase local food security.

Paula McLeod / Hurstbridge Farmgate

"I grow food" is my answer when people ask what do I do!

I am passionate about growing fresh, seasonal produce that is accessible to everyone in the neighbourhood. The delights and challenges of growing food has shaped my life & my husband John's life for over 20 years at Navan Farm located 35 kms from Melbourne on the urban fringe.

ABSTRACT

ON THE OUTSKIRTS – A Case Study of Hurstbridge Farmgate

This is the story of two people who in 2015 began to sell their seasonal produce to the local community from their shed door on a Saturday morning.

Pippa French / 3000 Acres

Pippa is a botanist, horticulturist and community facilitator with a desire to make our cities happier, healthier and more resilient through growing food. She has worked at 3000acres since 2014 and in that time has contributed to the establishment of more than 25 urban food growing spaces, run dozens of events and shovelled countless cubic meters of soil. Pippa also works at the City of Yarra as an Urban Agriculture Facilitator.

ABSTRACT

About 3000 Acres:

This presentation will talk about how 3000acres is a collaboration between town planners, lawyers, horticulturalists and web developers which helps Victorians access underutilised urban spaces and turn them into productive gardens.

David Holmgren / Author, Retrosuburbia

David Holmgren is best known as the co-originator of the permaculture concept following the publication of "Permaculture One" in 1978. David is globally recognised as a leading ecological thinker, teacher, respected writer and thought-provoking speaker promoting permaculture lifestyle as a realistic, attractive and powerful alternative to dependent consumerism. As well as ongoing home and teaching involvements in the practical side of permaculture, David is passionate about the philosophical and conceptual foundations

for sustainability that are highlighted in his writing and independent publishing. His writings over those three decades span a diversity of subjects and issues but always illuminating another aspect of permaculture thinking. He has recently published *RetroSuburbia*; the downshifter guide to a resilient future.

ABSTRACT

Designing Communities for Resilience and Liveability.

Without a good understanding of the unrecognised potential of households to create liveable habitats and provide members and the wider community with greater resilience, we run the risk of building community castles in the air that cannot last without the strong foundation that households represent. This talk uncovers how *RetroSuburbia* is design to increase household resilience and liveability and through that community resilience and liveability.

Sarah Saxton / Mornington Peninsula Shire Council

Currently Agribusiness and Food Facilitator for the Mornington Peninsula, Shire Sarah Saxton has her roots in rural Australia having grown up in country NSW. Sarah spent several years working in the Dairy industry before moving to Mornington to pursue her passion for building local food systems. Implementing the regions local food strategy with a Food Industry Advisory Body (FIAB), working with the Shires' planning department to support Green Wedge planning decisions, advocacy on regional food issues and individual business support to a range of Agricultural and Food businesses in the region. Sarah also runs a small winery with her husband Tom McCarthy.

Susie Scott / Fareshare

My focus is on contributing to the development of community food projects. I currently work for FareShare and have been responsible for setting up the FareShare gardens. Setting up the gardens has only been possible due to the contribution from hundreds of volunteers along the way.

Kat Lavers

Kat Lavers is a garden farmer, permaculture designer and facilitator. Her award-winning urban permaculture system, 'The Plummary', produces almost all the household's vegies, herbs, fruit and eggs. When she's not teaching permaculture and organic gardening, Kat works with local councils and communities to design urban agriculture projects, and is a volunteer coordinator of Permablitz Melbourne.

ABSTRACT

Got an urban agriculture project idea but not sure how to get your council on board?

In this session you'll get a tour of local government, including who's who, power structures, planning processes and funding cycles. Learn the common mistakes to avoid and how to negotiate risk management issues. See your project through the eyes of council and match the right person, with the right pitch, at the right time for the best chance of success.

Trent McCarthy / City of Darebin

As Darebin's first Greens councillor, I've worked with thousands of local residents over the past nine years to make my community safer, fairer and more sustainable. As a parent of two young children, I share my community's aspirations for a sustainable and efficient transport system, development that meets our needs, quality education and health services for all, and a strong clean-energy economy.

Regional and national urban agriculture speaking tour

Sustain's mandate is to support communities, organisations and institutions that are collaborating to build better food systems around Australia. So we are delighted that the following events comprise a national festival of discussion and collaboration on urban and peri-urban agriculture, and sustainable and regenerative food systems more broadly.

Blueprint for Future Food Systems in Regional Victoria

Tuesday 20th February, Bendigo

This half-day workshop will bring together planning, health and food systems experts with producers, vocational trainers, and food industry professionals, to reflect on the many years of accumulated experience and practice in Bendigo, and to explore the question: where to from here? Topics to be discussed will include farmland preservation, local food network development, regional food strategy and policy work, TAFE Food and Fibre Centre of Excellence and curriculum development, and lessons from the Cardinia Food Circles project and the Alphynton Community Food Hub.

SPONSORED BY:
THE CITY OF GREATER BENDIGO AND
BENDIGO KANGAN INSTITUTE



Grampians Food Forum: Strengthening Food Security in the Grampians Pyrenees region

Wednesday 21st February, Ararat

This whole-day forum is an opportunity to learn about, discuss and build on the many approaches that can be taken by different sectors to improve our food system. Together with contributions from Dr Lenore Newman and Dr Nick Rose, case studies,

panel discussions and break-out sessions will take place on a wide range of topics including Planting in Public, Building a Resilient Food Business, Connecting Community, Building a Resilient Regional Food Industry, Local solutions for Local Government and Building Community Capacity – community solutions to cooking, growing and waste.

ORGANISED BY: THE GRAMPIANS FOOD ALLIANCE IN CONJUNCTION WITH SUSTAIN: THE AUSTRALIAN FOOD NETWORK SPONSORED BY: PYRENEES SHIRE COUNCIL, GRAMPIANS CENTRAL WEST WASTE AND RESOURCE RECOVERY GROUP, AND THE GRAMPIANS-PYRENEES PRIMARY CARE PARTNERSHIP.



Urban agriculture and social enterprise: Lessons from Perth

Thursday 22nd February, Darebin

As part of its support of the Darebin Food Leaders Forum, the City of Darebin will host Urban Agriculture Forum presenter Toby Whittington, CEO of the Perth-based Green World Revolution. Toby will share some of the successes and insights of operating an intensive city farm on a small site (400m²) in East Perth, creating jobs for people living with mental health challenges and long-term unemployed persons, through selling produce to Perth CBD restaurants.

SPONSORED BY: THE CITY OF DAREBIN



Urban farming: feeding the future

Monday 26th February, Sydney

Research on urban farms shows that not only do they provide local employment, but can serve as hubs of innovation in agricultural technology and logistics. But urban farms also face challenges from regulation, standardisation, food testing, land use and the hyper-commodification of urban real estate. This public forum will include contributions from Dr Lenore Newman, Toby Whittington, Associate Professor Robyn Alders and Megan Battaglia.

SPONSORED BY:
SYDNEY ENVIRONMENT INSTITUTE



Urban agriculture workshop

Tuesday 27th February, Sydney

Bringing together Sydney researchers, policy makers and practitioners with Australian and international experts, this half-day workshop will showcase the role of urban agriculture in shaping more liveable cities, communities and homes. Participants will share and explore success stories and lessons of practice and policy from around Australia and internationally. The aim is to create a shared space to rethink how cities are organised and can be re-organised through and by food and agriculture.

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Healthy Soils, Healthy Communities: Pathways for regeneration from farm to fork

Wednesday 1st March, Perth

This interactive and participatory whole day workshop is the first step in a whole-of-system collaborative effort aimed at creating major change in Western Australia's food system, for the benefit of all. The workshop will lay the foundations for transformational co-learning to drive key changes in policy, planning, resourcing and investment. Joining Dr Newman and Nick Rose will be author and regenerative farmer Dr Charlie Massy (*Call of the Reed Warbler: A New Agriculture, A New Earth*), leading regenerative farmers Ian and Di Haggerty, Associate Professor Andrea Gaynor (*Harvest of the Suburbs*), Professor Amanda Devine (Edith Cowan University) and many more.

SPONSORED BY:
EDITH COWAN UNIVERSITY AND THE HEART FOUNDATION (WA), IN PARTNERSHIP WITH THE UNIVERSITY OF WESTERN AUSTRALIA / THE PRESENCING INSTITUTE, COMMONLAND (NETHERLANDS), PERTH NATURAL RESOURCE MANAGEMENT, AND HASSELL ARCHITECTS.



Sponsors

MAJOR SPONSORS OF SUSTAIN



The Myer Foundation

<http://myerfoundation.org.au>

The 2018 Urban Agriculture Forum is proudly made possible by a grant from the Myer Foundation. This foundation seeks to strengthen and grow the independent arts and cultural sector in Australia by granting money to ensembles, collectives, groups

and organisations that are highly connected within their sector, and producing excellent work.



Lord Mayors Charitable Foundation

<https://www.lmcf.org.au>

As a charitable community foundation, the Lord Mayors Charitable Foundation sees its role is to connect people, ideas and funding to create positive social change and address Melbourne's future needs, now. Since its establishment in 1923, Lord Mayor's Charitable Foundation has become one of Australia's leading philanthropic organisations by proactively supporting Melbourne and its community.

PRINCIPAL PARTNER



William Angliss Institute

<https://www.angliss.edu.au>

Established in 1940, William Angliss Institute is the specialist training provider for food, tourism, hospitality and events industries. Offering short courses, certificates, diplomas and bachelor degrees, William Angliss Institute has pioneered a new Bachelor of Food Studies, the first of its kind in Australia, which commenced in early 2016 and is designed for students who want to contribute

to a more sustainable, ethical and equitable world through food. The Bachelor of Food Studies is complemented by William Angliss Institute's Master of Food Systems and Gastronomy.

In both programs, students explore the relationship between food, agriculture, policy and health, gaining a deep understanding of all aspects of the food system. Specialised and interdisciplinary food studies subjects are designed to provide graduates with the ability to identify opportunities to positively influence food systems and communicate complex food issues clearly to a range of audiences.

DINNER PARTNER



Moreland City Council

Moreland City Council strives for a sustainable environment to support its resilient, proudly diverse community.

Recently launched, Council's Food System Strategy 2017 – 2020 sets ambitious goals for creating a just and vibrant food system. The strategy illustrates Council's commitment to working together with a passionate, skilled and dedicated community to achieve the goals of a healthy and diverse food culture, and make nutritious food socially and economically accessible to all.

Moreland City Council was the seventh local government in Australia to sign the Urban and Regional Food Declaration in 2017.

ASSOCIATE PARTNER



Biofilta

<http://www.biofilta.com.au>

Biofilta are transforming cities into water catchments and food bowls. To address the need for more local food to be produced within our cities and suburbs in a decentralised way, Bio Filta has developed the Foodwall as a robust and modular urban food growing system designed to transform any area into a productive and sustainable food garden.

Bio Filta has projects all over Australia that total over 600 metres of Foodwall, with 38,000 litres of integrated water storage, producing 430 kilograms of produce per month which is over 5 tonnes per year.

Foodwall is an advanced wicking garden with a passive aeration loop, adjustable

water level and wicking tray that removes the need for traditional wicking garden bed components such as scoria, geotextile and a plastic liner.

Foodwall is designed and made in Australia, for the Australian climate. Long lasting materials and UV stabilised plastic means that Foodwall will be productive for many years to come. Bio Filta has demonstrated that the large volume of stored water with Foodwall means edible plants can survive hot and windy conditions throughout summer with minimal watering. By measuring the amount of produce from Foodwall, Bio Filta has found there is on average a 20% return on investment by growing locally and avoiding supermarket grocery bills.

SUPPORTING PARTNERS



Melbourne Water

<https://www.melbournewater.com.au>

Melbourne Water is a statutory authority owned by the Victorian Government. Our role to manage and protect Melbourne's major water resources on behalf of the community.

It is an important role – one we take very seriously.

Our 'enhancing life and liveability' strategic vision and rigorous research and water data informs our services, guaranteeing the supply of affordable, high-quality water, reliable sewerage, healthy waterways, integrated drainage and flood management.



City of Melbourne

<http://www.melbourne.vic.gov.au>

You don't need to look far to discover a new experience in Melbourne. Boasting more cafes and restaurants per capita than anywhere else in the world, Melbourne is a foodie's paradise. Beyond your plate, there are ample opportunities to shop both local and international brands, explore impressive galleries, see blockbuster shows, cheer at sporting events and explore the world-renowned street art scene in its laneways and beyond.

whatson.melbourne.vic.gov.au

FINANCIAL PARTNERS



RMIT University Centre for Urban Research

<http://cur.org.au>

In a time of rapid population growth, a changing climate, and volatile global economic conditions, the need to improve how our cities work has never been more urgent.

The Centre for Urban Research is a dynamic hub for interdisciplinary urban research. Through its research, the Centre is directly responding to the globally important need to shape cities that are environmentally, socially and economically sustainable.

CUR provides an intellectual home base for a broad range of urban researchers at RMIT University and continues to successfully build strong global connections with universities, industry, not-for-profits, media and government.



ICLEI

<http://www.iclei.org>

ICLEI - Local Governments for Sustainability is the leading global network of more than 1,500 cities, towns and regions committed to building a sustainable future.

ICLEI envisions a world of sustainable cities that confront the realities of urbanization, adapt to economic and demographic trends and prepare for the impacts of climate change and other urban challenges.

The ICLEI Network takes an integrated approach to sustainable development, striving to become sustainable, low-carbon, eco-mobile, resilient, biodiverse, resource-efficient, healthy and happy, with a green economy and smart infrastructure.



Closed Loop

Closed Loop is an Australian company dedicated to providing comprehensive waste management solutions across some of the country's leading industries.

With over 13 years of experience, Closed Loop is a leader in designing waste management solutions that provide the best economic, social and environmental outcomes for clients and the wider community.

As experts in resource management, organics recycling, packaging, waste audits and consulting, Closed Loop is driven by sustainable business principles, working hard to produce outcomes that save clients money and reduce waste.



City Harvest

City Harvest is a collective of dedicated industry professionals who created a practical solution to address food waste. Under the City Harvest program, restaurants and cafes are encouraged to compost food waste rather than sending it to landfill. City Harvest collects this compost for use in a series of vegetable gardens established across inner-city rooftops and public spaces. These gardens are managed and tended to by disadvantaged individuals who are given horticulture training and the chance to gain valuable skills for use in future employment and their communities. Fresh produce from these gardens is supplied back to participating restaurants, creating produce from waste and effectively closing the food cycle.

management.

IN KIND PARTNERS



SESL Australia

<http://sesl.com.au>

SESL Australia was established in 1983 as Sydney Environmental & Soil Laboratory by Simon Leake. SESL provides independent laboratory testing and advisory services to landscape, horticulture, sport and leisure turf, civil construction, environment, government, mining and the waste industry. It offers sample collection, monitoring, NATA-accredited analysis and interpretation of soil, water, plant tissue and wastes. SESL also offers training courses on a range of earth science topics mainly focused on urban horticulture, sport and leisure turf, and environmental water.



ZEA

<http://www.zeahungrygoods.com>

Founded in early 2016 with a successful crowdfunding campaign ZEA Hungry Goods is

a social impact brand of high quality ethically manufactured apparel and durable goods. Our impact is very simple, direct and measurable: with each item sold, ZEA transforms 10 kilos of food waste into fertile soil. We achieve this by funding food-composting systems and programs in schools, community gardens and cafes through our network of urban agriculture partners around the world. At ZEA we are convinced that in order to transform our society we must first restore the composition of our soils. This is why we exist!



Bulleen Art and Garden

<http://www.baag.com.au>

At Bulleen Art & Garden we focus on the environment and creativity. We have one of Melbourne's biggest ranges of herbs, fruit and vegies and we specialise in edible, indigenous and low water use plants.

We believe that food and habitat gardening is a positive contribution that everyone can make to the environment and their own community. Our staff have experience and expertise in gardening, the environment and the arts with strong connections to the local community. As a business, we take a leading role in inspiring new directions in gardening; developing a consideration for the environment; and stimulating interest in arts and craft.



Life Cykel

<https://lifecykel.com>

Ryan and Julian co-founded Life Cykel in 2015 after discovering how to grow gourmet mushrooms from waste coffee grounds. Leaving their health professional jobs in the WA mines, they set out on a mission to inspire new attitudes towards food production, waste products and Mushrooms. Three years on, Life Cykel are connecting people to nature with delicious and convenient medicinal mushroom products in forms of drinks and home growing kits. With 5 farms across the country promoting a circular economy and using recycled coffee grounds Life Cykel urges others to join the Mushroom Movement and turn more waste into food!



Sprout Magazine

<http://www.sproutmagazine.com.au>

Published at the beginning of each season, Sprout is a celebration of local food, producers and cuisine. It is about living sustainably through promoting fresh, seasonal produce and encouraging people to make a difference by growing their own food and making sustainable food choices.

Sprout Magazine has regular features on growing your own food, and a seasonal food table and delicious recipes to cook up a feast with your fresh produce. They feature passionate experts, food lovers, committed producers, community organisations, government agencies, industry groups, and people who make food their business to focus on one of the best and essential things in life—food.



Worm Lovers

<https://www.wormlovers.com.au>

Wormlovers is a Melbourne based specialist in worm farming. Founded in 2002, Wormlovers supply worm products to the public, and provide worm farming services to councils, schools, businesses and organisations. Wormlovers believes that a transition to a sustainable, urban way of life can be achieved by residents and businesses alike, with minimal inputs and training, and utilising simple efficient and proven systems. Central to this change is shifting the perception of food by-products from 'waste' to a valuable nutrient asset.

Wormlovers use the innovative Hungry Bin worm farm as a modular unit for commercial installations, enabling businesses, cafes, restaurants, offices - anywhere food is prepared and eaten - to efficiently manage their organic waste on site.



Complete Colour Printing

<http://www.completecolour.com.au>

At Complete, we're passionate about delivering only the best in service, quality and value. These key aspects have been inherited through generations and are as equally important today as they were when we first set up shop back in 1992. We don't

just see sustainability as our corporate responsibility, we believe it makes for best business practice and excellent business sense. We are absolutely committed to delivering your printing solutions in an ethical and responsible manner.



Pip

<http://www.pipmagazine.com.au>

Pip Magazine is your guide to living the good life. Pip Magazine is filled with ideas, information and inspiration to live in harmony with the planet. With articles on growing your own food, natural building, keeping bees, backyard chooks, fermenting, design, natural parenting and much more. Pip has profiles on people, projects, gardens, farms, houses and businesses. There are 'how to' guides, recipes, reviews, a directory and a kid's section.

Pip is taking permaculture to the people. Artistically designed with beautiful photos and interesting content, Pip presents permaculture in an easy to understand accessible way. In only three years, Pip has grown a world-wide following of permies and people who care about the planet. Pip Magazine is a thing of beauty. Printed on matt FSC certified paper with vegetable inks, each edition of Pip is something to treasure and after reading cover to cover, keep on your shelf and refer to. It is also available across all digital platforms.



Jamsheed Winery

<http://jamsheed.com.au>

Jamsheed is a Yarra Valley based winery sourcing fruit from our own vineyard in Wandin, upper Yarra Valley and various sites across Victoria. Specialising in syrah, we produce all of our wines through minimal handling techniques. This sauvignon blanc was grown in our vineyard using sustainable and biological practices

EPHEMERA

Ephemera Wines

<https://www.ephemerawines.com.au>

Ephemera is the Project of Rhen Dodd and Janelle De Gabriele.

The project aims to be an ongoing explo-

ration of Victorian vineyards, with a lean to sustainable and considered viticulture. There are no fixed regions, and the varieties sourced are ones that we believe are well suited to the region. The wines are made with as little tinkering in the cellar as possible, especially during fermentation.

All the wines are fermented naturally and see some time in seasoned barrels for ageing on full solids.

Skins and stalks are included in all ferments to varying degrees, as we believe this helps to convey site expression. No fining or filtering is employed.



Quealy Winemakers

<http://quealy.com.au>

Quealy Winemakers enchant and delight with an expansive array of grape varieties and winemaking techniques on the Mornington Peninsula. Single-vineyard Pinot Noir and Pinot Gris co-habit with frontier field blends, skin contact white wines and cool climate Muscat 3 ways.

Pioneering spirit is not new to Kathleen Quealy and Kevin McCarthy - it has been their modus operandi ever since planting the first Pinot Grigio vine in the 1980s. This progressive gene, coupled with their reverence for fastidious, tailored viticulture, is central to their vision for vineyard, winery, and business. It continues with their son & winemaker, Tom McCarthy.

Each wine articulates the personality, generosity and ingenuity of their makers.



Rose Creek Estate

<http://www.rosecreekestate.com.au/>

The Siciliano family garden grew into Rose Creek Estate which has been producing fine wines and award winning olive oils for many years. The olive oil production is based on traditions in their home town of Varapodio in Italy. The views and family atmosphere around Rose Creek Estate and their passion for traditional Italian cuisine and living give this winery in the suburbs of Melbourne a mediterranean ambience. The adherence to the traditions of Italy makes this a home away from home and creates a unique atmosphere with its hospitality and refreshing honesty as well as dedication and pride that is associated with making boutique wine products.

Sustain: The Australian Food Network - Events

Sustain has been curating a program of engaging and thought-provoking events since October 2015 when we launched at William Angliss Institute with Democratising Food Systems. In August 2016 we brought to Australia US farmer and food hub innovator Anthony Flaccavento and Kathryn Scharf, Program Manager for the ground-breaking Community Food Centres Canada, which is transforming the Canadian and international practice of food banks and food charity. Anthony and Kathryn were the keynote speakers at the inaugural Australian Community Food Hubs conference in Bendigo, attended by 170 people over two days, and then participated in 10-day national speaking tour that encompassed Launceston, Brisbane, Toowoomba, Tweed Heads, Canberra, Margaret River, Perth, Whittlesea, Seymour and Melbourne. More than 1500 people attended these events which drove forward the agenda on multi-functional, multi-stakeholder and collaborative food hubs.

In November 2016 we hosted the first national Urban Agriculture Forum, with over 140 people in attendance, and keynote speakers from the Netherlands participated in a speaking tour that encompassed Bendigo, Sydney, and Adelaide. In December 2016 we co-hosted the 21st Symposium of Australian Gastronomy that attracted 140 participants, including 30 international speakers and visitors, over four days at Melbourne University and William Angliss Institute. In May 2017 we partnered with the Victorian Institute of TAFE, William Angliss Institute and the AgriTech Accelerator Rocket Seeder to host a design sprint for a resilient food system, focusing on the Cardinia Food Circles project. And in November 2017 our team on that project hosted the Cardinia Food Summit, attracting over 100 attendees and featuring Devita Davison from Foodlab Detroit as our international keynote speaker. We are already planning to co-host the 3rd New Economy Network Australia Conference in Melbourne in October 2018, with an expected attendance of 250 people from around the country and internationally.

SUSTAIN
the Australian food network

Membership of the Australian Food Network

Sustain is actively seeking membership of institutions and organisations to build the Australian Food Network. Members of this Network will work together towards the building of healthy, sustainable and fair food system that benefit all Australians. Members include William Angliss Institute, Mornington Peninsula Shire Council, Conservation Volunteers Australia NZ, Slow Food Melbourne, the Community Grocer, EPIC Project and the Hills Food Frontier.

Cost:

Industry associations / Local governments / public sector organisations –	tiered \$750 – \$2500
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Not for profit organisations / Businesses –	tiered from \$150 – \$1250
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Individuals –	\$50
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Friends of the Australian Food Network –	no cost
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For more information contact:
info@sustainaustralia.org

Plant the seeds of change

**Bachelor of Food Studies &
Master of Food Systems and Gastronomy**

Apply now. Start in 2018.

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networks to transform the food system.

angliss.edu.au/degrees

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