

**FOOD FOR THOUGHT – INAUGURAL MEETING**  
**Tuesday 29<sup>th</sup> June 2010, Coffee Dominion**

Facilitator: Diana Condylas ([herbqal77@yahoo.com.au](mailto:herbqal77@yahoo.com.au))

**Food issues we are concerned about**

- Taste
- Environmental impact of our food choices
- Food miles
- Sourcing local food
- Growing food
- Permaculture
- Aquaponics
- Hydroponics
- Collectives within the community
- Food additives
- Australian products
- Gardening
- Soil quality
- Sharing home-cooked food and recipes
- Gathering food
- Food manipulation by corporations
- Urban exchange/sharing excess with each other
- Healthy eating
- Small local companies
- Food as medicine
- Bulk food co-op
- Politics of food
- Organic Gallery – Renew Townsville initiative
- Fed up with lack of flavour in food
- Renewable energy
- Food security
- Share stories about growing food
- Systems thinking
- Cooking
- Sharing
- Slow food
- Farmers market
- Encouraging children to grow and learn to garden
- Ethics in food production
- Food waste

**Community Gardens**

Two community gardens approved by Council – South Townsville (cultural garden?), Railway Estate (food forest, overgrown with trees?) and Rowes Bay – need to work out what the next step is in making these an active part of community and accessible to everyone that wants to grow own food.

**Action being taken and to be taken**

- Ken from VRM ([www.vrm.com.au](http://www.vrm.com.au)) emailed “ To answer your questions:
  1. Farmers already supplying: There are two levels of this: several farmers who have adopted sustainable methods involving some of our products currently supply to either the Willows markets or to Sprout Online. In addition, some of the banana farmers supply Bi-lo and coles and this produce has only this year begun travelling just from innisfail to Townsville for stocking. We don't have any input to this supply chain other than to provide programs at the farm level -- but we are keen to see people recognise the difference in the produce and vote with their feet.
- We have initiated a program to collect vegetable wastes and re-use it for manufacture of bio-fertiliser. At this stage, we use waste from the bestlan bananas factory at the bohle and have recently begun putting together a group of restaurants in the city centre to collect such wastes. In the past month, Townsville City has also purchased a unit from us which will enable a display of recycling of vegetative material for incubation of catylists for soil improvement (which means the ability to grow better food). This unit is to be sited at the Rowes Bay sustainability facility and we have discussed with Council that this will also include a drop-off point for residents of Pallarenda who may want to deposit their vegetable waste at the centre on the way past. For us this is an exciting development.
- If you watch the newspapers in the coming weeks, there will be announcements around what Townsville city has done to improve water management by incorporating better soil management .. this process also underpins

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recycling of incubated organic material for the growth of things like permaculture vegetables and verge gardens. I think we are now only a whisker away from this becoming an official council policy.

However, all of this, while it adds a "commercial" aspect to the discussions, is useless without true community engagement. From my point of view, what we saw there at your meeting was something far more powerful than a commercial collection process.

As such, we would like to be involved in just simply allowing the people who came looking for better food to begin to dictate what and where they want to buy. I am looking forward to seeing this develop .... and you can rest assured that we are not much into talking, we like to see things done ... so if you think we should try something, let us know."

- Sarah Swain has communicated with council and Greens about a dedicated Growers' market/Farmers Market in Townsville. From Sarah "After writing the email, I called Jenny Stirling from the Greens in Townsville. The Greens have done some research in the area not specifically on a 'Farmers Market' but more or less have the same thing in mind. They have spoken to the Council who looked at what the Greens had presented and were happy to support a farmers market. Craig Wallace - State Member for Thuringowa then apparently jumped on board and said it was something that the State Government would support. From what Jenny was saying, they have left it in their hands. Jenny has not heard anything more. I have just written an email to Craig asking what the State Government is doing and if they intend to support the market in Townsville. I am waiting to hear back. Maybe I could put my hand up and make it really happen!! :)"
- Kathy Jarrett ([jarretts97@netspace.net.au](mailto:jarretts97@netspace.net.au)) – organising the Townsville Slow Food convivium and assisted by Quentin Dalziell who sat on Victorian Food and Wine Board during the time of Slow Food
- Anna Mason ([anna.mason22@gmail.com](mailto:anna.mason22@gmail.com)) – wants to locate coconut palms from which she can collect coconuts – Saunders Beach was suggested or ask council
- David Bowtell, permaculturalist, verge-gardener and general self-community-sufficiency guru ([spanner1969@gmail.com](mailto:spanner1969@gmail.com)) – Asked if anyone was interested in bulk-buying chicks to raise meat chooks and offered to run peaceful slaughter and dressing chook workshops. Contact him if interested.
- Several Thermomix devotees attended. Thermomix: [www.thermomix.com.au](http://www.thermomix.com.au)
- Karen Keynes ([Karen@greenurlife.com.au](mailto:Karen@greenurlife.com.au)) attended from Green Ur Life, a sustainable kitchenware company
- Suzi Cameron from Squeeze Me juice bar in North Ward attended and focuses on using local produce where possible.
- Rhonda Muller ([rhonda.muller@bigpond.com](mailto:rhonda.muller@bigpond.com)) from the MINDD Foundation offered to screen nutrition and healing food education DVDs and invited everybody to consider attending a seminar
- Quentin Dalziell "chef and sourdough specialist" has offered to run workshops on how to make your own sourdough bread ☺
- Charles Mitchard (soon to be retired chef) has offered to run cooking workshops eg dishes made from produce in season
- Leon Van Wyk and Tonielle Christensen ([leonvanwyk.rasta@gmail.com](mailto:leonvanwyk.rasta@gmail.com) and [tonielle@vpr.com.au](mailto:tonielle@vpr.com.au)) have offered to organise future Food for Thought evenings
- Sarah Funkhouser ([sarahfunkhouser@internode.on.net](mailto:sarahfunkhouser@internode.on.net)) donated a copy of "Food, Inc." to be passed around. Sarah has a local organic food bulk-buy co-op (olive oil, olives, flour, meat and poultry) that she runs from home.
- Deb Devon (massage therapist) has the copy of Food, Inc. and can be contacted at [debabeauty@hotmail.com](mailto:debabeauty@hotmail.com) if you would like to watch or screen it next.
- Quentin Dalziell, permaculture, wholefood, sourdough specialist and chef, offered to run Sourdough workshops.
- Charles Mitchard, recently-retired chef (congratulations Charles!), has offered to run cooking classes
- Mike Bent from Majors Creek Farm is a local grower who can be found at Cotters Market on Sundays (centre of market) and is keen to get involved and come to future Food for Thought evenings
- During conversation, people asked about the possibility of having documentary screenings.