

# South East Food

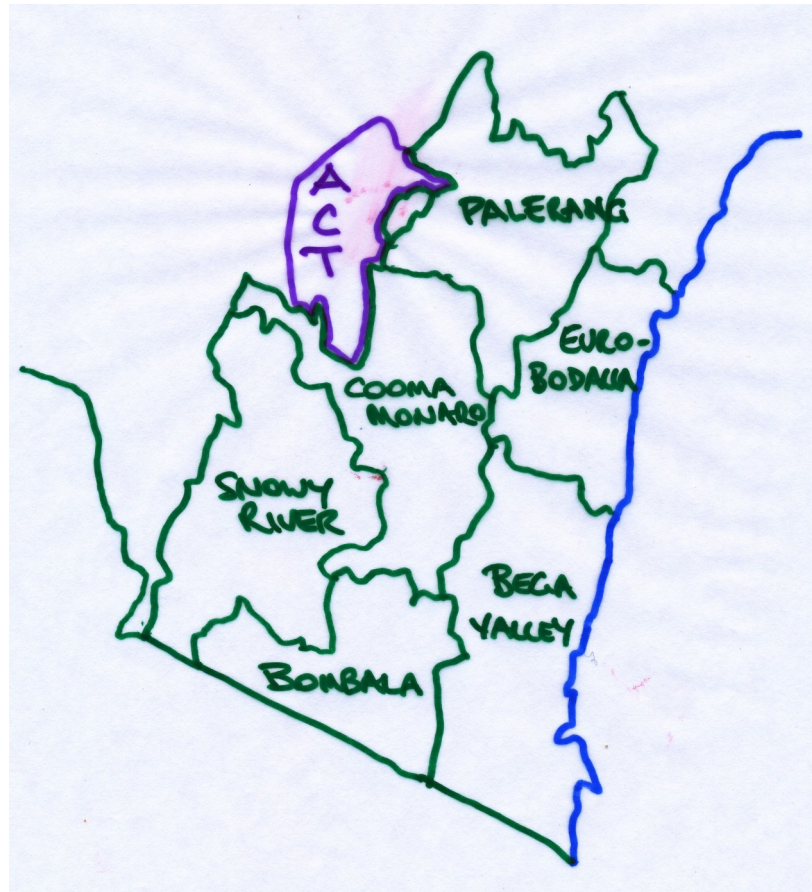
a project of



**South East Bioregional Permaculture Convergence, Bega NSW, August 2011**

# South East Food

**aims to further develop the local & regional food economy in the area east and south of Canberra**



# SE Region:

- ◆ **Plenty of potentially productive land**
- ◆ **Producing mostly meat, seafood and dairy products**
- ◆ **Sparse rural population & scattered small towns**
- ◆ **Connecting highways and long distances**
- ◆ **Canberra, Wollongong and Sydney to north**
- ◆ **Most food comes from Sydney or Melbourne**
- ◆ **Great scope for more self-reliance and resilience**

# Possible strategies include:

- 1. Boost urban agriculture**
- 2. Increase production on urban edges**
- 3. Encourage producer collaboration**
- 4. Minimise transportation of food**
- 5. Connect producers and buyers**
- 6. Ferment the local food culture**
- 7. Design resilient systems using permaculture design principles**

# Possible strategies:

## 1. Boost urban agriculture through:

**Home growers**

**Community growers**

**Community facilities for processing surplus**

**Sales through local outlets**



# Possible strategies:

## 2. Increase production on urban edges

**Augment meat, seafood, dairy production**

**More commercial producers on land close to town**

**Low food miles (carbon kilometres)**

**Potential community support**



# Possible strategies:

## 3. Encourage producer collaboration

Increase reliability of supply & variety of produce

Exchange expertise, information, labour, resources

Increase their buying power

Share transport and marketing effort



# Possible strategies:

## 4. Minimise transportation of food

**Reduce reliance on costly resources/processes**

**Less movement of low value produce**

**Intercept 'export' of local meat, seafood, dairy**

**Entice consumers to become locavores**



# Possible strategies:

## 5. Connect producers and buyers

**Interactive data base managed by SCPA & Austcom**

**... for buyers, transporters and producers**

**... who use, move, produce local food and**

**... who will maintain data about their operation**



# Possible strategies:

## 6. Ferment the local food culture

**Food events, festivals, celebrations**

**Local food at sporting and cultural events**

**Local food dishes, dinners, days, weekends**

**Bus tours to local producers**



Moruya 16–17 March 2012

# Possible strategies:

## 7. Use permaculture design principles

**Observe & interact  
with your suppliers  
and customers**

**Ensure a financial  
yield for each link in  
the supply chain**

**Catch and store energy  
by locally processing  
surplus food**

**Identify opportunities  
created by climate  
change**

**Keep it small,  
diverse and local**

**Understand the market  
before planning your  
operation**

**Avoid wasteful  
packaging**

**Be self-reliant but also  
integrate with others**

**Use and value the edges of  
towns, business districts,  
climate zones, bio-regions**

# **Next steps for the SE Food project:**

- ◆ **Online survey**
- ◆ **Discussion paper**
- ◆ **Local and regional meetings**
- ◆ **Action plan**
- ◆ **Interactive data base**

# South East Food

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