

FARM GATE ROUNDUP Saturday 22 September 2007

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Interviewer: Simon Marnie

Well David the environment is on the agenda today starting with:

The EarthCare Fair at UWS Hawkesbury Campus

That's right Simon, you can find it at the Hawkesbury EarthCare Centre at the University of Western Sydney, Richmond. Kicks off at 10am to 4pm.

It is a real sustainability Fair, featuring organically grown food, talks and demonstrations on solar and wind energy, building design, alternative technology, aquaculture and water re-use, seed saving, composting, organic growing and Permaculture.

Activities include sharing of Aboriginal stories, wood carving, free nature craft activities and a circus for the kids, plus entertainment all day.

Hawkesbury Harvest will be manning a stall on the day. EarthCare is a member of Hawkesbury Harvest.

Listeners can get more from the EarthCare website at www.earthcare.org.au.

Silent Changes Exhibition

Silent Changes Exhibitions on this weekend 10am – 4pm at the Stan Stevens Room in the Regional Art Galley Windsor.

On exhibition are 70 art works that silently describe the cause and effect of the environmental changes affecting our world.

Local Food – its many environmental benefits including the low distances that food has to travel from paddock to plate

Yes Simon, Hawkesbury Harvest members Monique and Tony of Lochiel House at Kurrajong Heights purchase a lot of their produce direct from the local Sydney farms. They have over the last years built up a strong relationship with farms from Galston, Hawkesbury, Wallacia and Luddenham.

They are true believers in bringing to life the paddock to the plate concept. Monique was telling me this week about the beautiful stuffed Globe Artichokes from Warragamba Dam area and the rocket from Wilberforce. Sounds mouth watering.

They have just won a chefs hat for the fourth year in a row. It is a fantastic achievement. It is the only restaurant in the Hawkesbury region that has secured a hat.

Listeners will be well rewarded to experience Monique and Tony's local food effort. I regard them as real leaders in their industry.

REMINDER : Solicit Community Announcement Calls

Hawkesbury Harvest appears to be taking a leading role in promoting the environmental benefits that local/urban agriculture provides to urban communities

Australia is one of the fastest urbanizing countries in the world Simon. Most of that urbanization is occurring on the seaboard. Broadly speaking Australia has two distinct climatic zones – one coastal and the other inland. What we are seeing in Australia is the increasing steralisation of agriculture on a national level in the coastal zone due to urban development that does not allow for the integration of food production as part of that development. There is a pervading attitude in Australia that if we cant grow food in the Murray Darling Basin then we can grow it in the North of the country and if we cant grow it there then we can import it. Personally I believe this thinking is unsustainable and irresponsible particularly in the context of global warming.

We need to keep as many options as possible in regard to growing food.

Dead right Simon – the talk is always about water security and housing security – never about food security. It is the third leg of the basic survival requirements of a society – food, water and shelter. There is not enough being done about food security at policy level in Australia in the context of the urban and urbanizing environment and in Australia this means the coastal zone. Hawkesbury Harvest is a Sydney based community response to this situation. We seek to and are increasingly working with the development industry, local and state government as part of that response.

Well David you have given us plenty of food for thought today. To view the transcript of today's talk and to find out more our listeners can go to:

www.hawkesburyharvest.com.au