

## WHO SHOULD ATTEND?

All players along the food supply chain interested in local food and the opportunities:

- Farmers, local producers, food wholesalers, manufacturers and retailers,
- Restaurant, cafes and hospitality sector
- Transport, distribution, storage, packing companies
- Elected representatives
- Tourism and Events operators
- Agricultural and Planning sector
- Economic Development sector
- Community and Cultural Development representatives
- Students

## FORUM PACKAGE

**Forum two-day Registration \$250 per delegate includes:**

- Site tour transportation costs
- Morning and afternoon tea and lunch on both days of conference
- Presentation packs
- Access to all speaker sessions

**Forum Dinner - Friday 12 August, 6.30pm (optional) - \$110 per delegate**

Local Food and Wine Trail Dinner showcasing local produce  
- 5 course degustation with wine and beer matching.

The Forum Dinner created by renowned Seasons Executive Chef, Craig Robertson and team, and will be held at Peppers SALT

**REGISTER NOW ONLINE [www.tweed.nsw.gov.au/FoodForThought](http://www.tweed.nsw.gov.au/FoodForThought)**

## ACCOMMODATION PACKAGES

SALT is located half an hour north of Byron Bay and half an hour south of the Gold Coast Airport (Coolangatta), through the cane fields of northern New South Wales to the Tweed Coast and is a unique conference and event destination.

SALT has a tropical air and a modern Australian feel. Its resorts, with lagoon and tropical pools and two pillarless ballroom surround a coastal village at the edge of an unspoilt beach. Within the village are six distinctive restaurants and bars, including the renowned Season.

Discounted accommodation packages at either Mantra or Peppers Resorts can be arranged by phoning Reservations on 1800 811 454 or (02) 6670 5000 and quoting "Food for Thought" Forum.

Supporting the Forum



# FOOD FOR THOUGHT FORUM

## Feeding the appetite for regional collaborations

**11 - 12 August 2016**

**Mantra on Salt Beach, Kingscliff**

**Tweed Shire Council is proud to present this forum, bringing together a range of stakeholders along the food supply chain. The forum will recognise existing local and regional food initiatives and identify opportunities and potential areas for investment.**

*Eating, more than any other single experience brings us into a full relationship with the natural world. This act itself calls forth the full embodiment of our senses; taste, smell, touch, hearing and sight. We know nature largely by the various ways we consume it. Eating establishes the most primordial of all human bonds with the environment..... it is the bridge that connects cultural with nature ....*

(Rifkin 1992: 234) Stefan Gosling and Michael Kay  
The Routledge Handbook of Tourism and Sustainability

## INTRODUCTION

Northern New South Wales and South-East Queensland are home to some of the greatest food industry opportunities in the country. The area's natural environment and landscape, climate, transportation access, increasing population, growing economies and internationally recognised tourism destinations offer an amazing platform for food production and associated industries.

## PURPOSE

To ensure our region is making the most of the opportunities we have on offer, Tweed Shire Council will be hosting a regional event utilising local, national and international expertise. The purpose of this event is to:

- Share lessons learnt from local food initiatives
- Showcase local food success stories from Queensland, New South Wales and Victoria
- Explore possibilities on a way forward to boost the local food economy
- Showcase local food, agricultural industries, food tourism and sustainable economic and community initiatives.



## INTERNATIONALLY RECOGNISED SPEAKERS INCLUDE:



### **Anthony Flaccavento, President, SCALE**

(Sequestering Carbon, Accelerating Local Economies)

Anthony is an organic farmer near Abingdon, Virginia, in the heart of Central Appalachia. He has been working on community environmental and economic development in the region for the past 27 years. In 1995, he founded Appalachian Sustainable Development, which became a regional and national leader in sustainable economic development. In December, 2009 Anthony founded SCALE, Inc, a private consulting business dedicated to catalyzing and supporting ecologically healthy regional economies and food systems.



**Kathryn Scharf, Chief Operating Officer,** Community Food Centres Canada  
Kathryn worked for six years as Program Director at The Stop Community Food Centre where she helped develop the Community Food Centre program model, taking it to a national scale. She has worked for 17 years in the community food security sector in Toronto on everything from grassroots work in community food programs and alternative food distribution systems to program development, communications and initiatives aimed at changing systems through food policy and action.



### **Dr Nick Rose,** William Angliss Institute, Melbourne

Nick is a specialist in the emerging field of sustainable food systems and the related fields of food sovereignty and food security. During and after being awarded his PhD from RMIT University, he co-founded and coordinated the Australian Food Sovereignty Alliance (2010-2015), where he was one of the developers of Australia's first crowd-sourced food policy document, the People's Food Plan, jointly coordinated Fair Food Week, and was the Content Director of Australia's first food politics documentary, Fair Food.

## PROGRAM

### THURSDAY

8.45am - 12 noon Site tours of local food businesses. Bus departs from Mantra on Salt Beach  
Tours will include three different site options:

- **Tour 1** Harnett's dairy and proposed cheese factory  
Bucks Farm, Chillingham ([www.bucksfarm.com.au](http://www.bucksfarm.com.au))
- **Tour 2** Stone & Wood, Murwillumbah ([www.stoneandwood.com.au](http://www.stoneandwood.com.au))  
Tropical Fruit World, Duranbah ([www.tropicalfruitworld.com.au](http://www.tropicalfruitworld.com.au))
- **Tour 3** Madura Tea, Clothiers Creek ([www.maduratea.com.au](http://www.maduratea.com.au))  
Cudgen Fresh, Cudgen

Bus returns to Mantra on Salt Beach at approximately 11.45am.



## PROGRAM

1.00pm - 1.10pm Forum opens, "Welcome to Country" Uncle Franc Krasna  
1.10pm - 1.30pm Forum outline and Open Mic Menu Board (MC Liz Collyer, Tweed Shire Council)  
1.30pm - 2.15pm Developing Regional Food Sector Strategies - Albert Stafford from the Stafford Group  
2.15pm - 3.00pm Collaborations for Success - The Northern Rivers Story - Pam Brook, Brookfarm  
3.00pm - 3.20pm Afternoon Tea  
3.20pm - 4.05pm Eat Local Week - Cr Greg Christensen, Mayor Scenic Rim Regional Council  
4.05pm - 4.25pm Goorie Bush Tucker - Uncle Franc Krasna  
4.25pm - 4.45pm Sustainable Agriculture Strategy - Eli Szandala, Tweed Shire Council and Peter Smith, All Natural Meat Company  
4.45pm - 5.00pm Revisit Menu Board and Day One wrap up

### FRIDAY

9.00am - 9.10am Forum Day Two opens  
9.10am - 10.00am Dr Nick Rose  
• Creating a fairer food system and Food system training and skills development  
10.00am - 11.00am Kathryn Scharf  
• Canadian Community Food Centre Models  
11.00am - 11.15am Morning Tea  
11.15am - 12.15pm Anthony Flaccavento  
• Food Hubs in the US: Lessons, Enablers, Opportunities  
12.15pm - 1.00pm Lunch, Mantra on Salt Beach - pool deck  
1.00pm - 1.30pm Food Hubs and Opportunities in Australia (Emma Kate Rose - Food Connect Foundation, Brisbane)  
1.30pm - 3.00pm Yum Cha – Showcasing a taste of successful innovations and initiatives:  
• Lindisfarne Anglican Grammar - Stephanie Alexander Kitchen Garden Program  
• Adam Guise, NSW Health - Planning for active & healthy regional communities  
• North Coast TAFE (Kingscliff) - Vanessa Finneran & Gary Smith - Embracing Menu Diversity  
• Murwillumbah Farmers Market - Sue Beckinsale - "The true value of Farmers Markets"  
• Craig Robertson- Area Executive Chef Peppers and Mantra on Salt Beach - Mantra Group  
• Stone & Wood - International award-winning brewery from Murwillumbah  
3.00pm - 3.20pm Afternoon Tea  
3.20pm - 4.20pm Today's Specials - Open mic  
4.20pm - 4.30pm Wrap up  
**6.30pm Forum Dinner**  
Local Food and Wine Trail Dinner showcasing local produce  
Seasons Restaurant Peppers Resort, Salt Beach

