

# Festival Program



Department of  
Primary Industries and  
Regional Development



This program is brought to you by Community Food Events and Sustain: The Australian Food Network in collaboration with Commonland, RegenWA, University of Western Australia – Centre for Social Impact

and GreenSkills. Thank you to our 2020 sponsors and supporters! It's only with your continued support that the festival can showcase Western Australia as a world leader in regenerative, healthy, democratic and vibrant food systems.

## FOOD SYSTEM INNOVATION STUDIO

### Part 1

Thursday 19th March

### Part 2

Monday 23rd March

153/143 Lockyer Ave, Centennial Park (both events)

9.30am – 5.30pm

Over the last 5 years Food for Thoughts people have shared their ideas and passions at over 30 agrifood events including last year's Dialogue Studios.

Now we're responding to a shared desire - to turn ideas into actions. It's time to come together to create change and this is where it will happen.

We will reflect on what we've already done and know about the food system - enough to bring everyone to a good level of awareness to join in.

We will explore initiatives that are working well here and elsewhere:

**Part 1 - (USA) Vermont Sustainable Jobs Fund. Farm to Plate Network - Jake Claro.**

**Part 1 - (AUS) Sustain: The Australian Food Network. Cardinia Food Circles Project - Dr Nick Rose.**

**Part 2 - (NL) Commonland.**

**For Tomorrow's Harvest - Dieter van den Broek.**

West Australian stories to be explored over both days - speakers will tell-it-like-it-really-is. So while these initiatives have been proving themselves, they've not come without challenges, failures, tensions and changes.

The opportunity is to reflect, ask and learn from these examples and relate them to our own country. Together we will determine leverage points to enable our own actions, and how we might scale these to overcome current challenges.

## REGENWA FIELD DAY FOR FARMERS

Friday 20th March

Shire of Jerramungup

10am – 3pm

The transition to regenerative agriculture for any farming enterprise can be a risk filled with an array of challenges. We believe one of the best ways to help reduce this risk is by listening and talking with other farmers in this space and learn how they are making the change. This field day will go to a grazing and cropping property in the Jerramungup area to hear what their intentions are for their land, and how they are working to achieve this. It will include what has worked well and what have been some of the issues to adoption.

## FERVOR DINNER

Celebrating Jerramungup's Food System Innovators

Friday 20th March

142 Frantom Way,  
Bremer Bay

6pm – late

4 course degustation menu

Bar open

The theme for the 2020 Food for Thought Festival is Courageous Leadership: Enabling systems change through regenerative food and agricultural systems. Featuring the Vermont Sustainable Jobs Fund – Farm to Plate Director Jake Claro, Commonland's

Dieter van den Broek and Sustain's Dr Nick Rose plus many more West Australian food systems champions.

**There is something for everyone in this years program so go ahead and reserve your place at the table now!**

## **SUSTAINABLE COMMUNITY FESTIVAL**

Presented by GreenSkills  
and Food for Thought

**Saturday 21st March**

**Albany Town Square,  
York St, Albany**

**9am – 5pm**

**FREE Community event**

- Industry Speakers  
- Sabrina Hahn
- Live Music and  
Entertainment
- Harmony Day
- Markets in the Square
- Alfresco Food Hall
- Food for Thoughts  
Connection to Community  
and Country

## **FERVOR LONG TABLE DINNER**

with Friends of Porongurup

**Saturday 21st March**

**Twin Creek Conservation  
Reserve 326 Knight Rd,  
Porongurup**

**6pm – 10pm**

**4 course degustation menu**

**Bar open**

## **SLOW FOOD ITALIAN AUTUMN FEAST**

**Sunday 22nd March**

**Oranje Tractor,  
108 Link Rd Marbelup**

**1pm -3pm**

Join in the celebration of Autumn abundance from Amazing South Coast growers and producers and Slow Food Chef from the Swan Valley, Vince Velletri. Enjoy an eleven course Italian degustation luncheon using produce from local growers and producers that align with the Slow Food principles of food that is Good, Clean and Fair. Courses will be paired with organically grown Oranje Tractor wine. Meet the growers and the makers and other ambassadors of Slow Food in a rustic and relaxed alfresco setting. Amble through the potager garden, rambling vegetable, fruit and herb beds and the espalier orchard, all laden with produce.

## **REGENWA – REGENAG WALKING TOUR**

**Sunday 22nd March**

**Oranje Tractor, 108 Link Rd  
Marbelup**

**9am – 11am**

Join fellow farming members in a 2-hour tour of regenerative agriculture practices. The tour will focus on what has worked well, what hasn't and future plans. In addition, there will be a focus on enterprise stacking which is overlaying additional agricultural practices that will further regenerate the landscape.

## **MOUNT BARKER COMMUNITY GARDEN: REGEN IN THE REAL WORLD**

**3 day intensive workshop**

**Friday March 27th  
– Sunday March 29th**

Regen in the Real World focuses on teaching practical skills you can use on your property through a combination of tours, presentations and workshops.

**Event tickets available online**

