



# **NORTHEY STREET CITY FARM**



## **2015 ANNUAL MAGAZINE**



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Design and layout by Misha Connery and Disa Martin

2015

Ray Quinn

AGM Coordinator’s report

In this coordinator’s report I will summarise the important events and activities of the previous year and flag aims and goals for the coming year.

At the last AGM Emma Brindal was elected as Coordinator however she was subsequently successful in applying for the job of Education Coordinator and while this was a loss for the Management Committee it was a great gain for the education group and the farm. As a general member I was subsequently elected by the MC to be the Coordinator for the rest of the year. I have found the experience to be fulfilling and a privilege.

It has been unfortunate that the year was characterised by the continued BCC enforced fencing and consequent partial closure of the farm due to a potential problem with contaminated materials, mainly fragments of asbestos. Recently the fences have been removed but the impact was considerable. There was a loss of income and the stalling of planned activities. As well, amongst some members, there is a residual sense of threat to the Farm.

However, although a substantial blow to the farm the fences also had some benefits. The show of strength that the members and supporters of the Farm displayed was a clear demonstration to the BCC of the extensive community support for NSCF. The letters, petitions and submissions people made were powerful and the relationship with the council is now mutually respectful. As well, the fences gave the Farm a chance to take stock, to renew plans and instigate some design and organisational changes. I would particularly like to thank the Farm staff and colleagues on the MC for their efforts during this difficult year. I know that all the staff work far beyond their paid hours in a voluntary capacity and their energy, commitment and enthusiasm is a special feature of NSCF.

Specifically relating to the paid staff a formal enterprise agreement is being drafted and is with lawyers for final checking. It is expected that an agreement will be ratified this year. Northey Street began with only volunteers and they continue to be the foundation for its success. I would particularly like to formally thank all the volunteers for their support, creativity and the time they invest.

There have been many examples of the Permaculture principle of “creatively using and responding to change” during the previous year. Some of the highlights of the year have included innovative raised garden bed methods, the redesign and build of the new allotments, continuing work on the backyard garden, redesign and rebuild of the nursery, popular Permaculture Design Courses and numerous special interest learning events. All the farm activity has been efficiently and enthusiastically guided by the support team.

The Farm has a long-standing goal to reach out to the community, to be an open and accepting community and to advocate for sustainable systems. The number and diversity of people who are members and visitors to the farm as well as those participating in government sponsored programs is testament to the farm’s success in being a valued participant in the wider community.

The Farm held a successful “Scheming and Dreaming” one day planning workshop early in the year to draft a new 5 year plan. This work is continuing in the various work groups. This planning process will guide the ongoing success of the Farm and its vision “To be a working model of a cooperative, community based urban permaculture farm which demonstrates, promotes, educates and advocates for environmental and economic sustainability in a healthy, diverse and supportive community”. In the coming year, each team will work toward the goals of the 5 year plan. There will be ongoing site development, development of the new farming model, further reaching out through our education programs and a restructure of the nursery to ensure its sustainability.

Whilst there will always be challenges, both expected and unexpected, the Farm is strong, with solid principles and practices to guide it’s success in the coming year.



The first panel of the fence being taken down!



# 10 simple ideas to make your garden more sustainable.

*City Farm Nursery*

## Observe and Interact

Take some time to simply sit. Turn off the phone and the TV and re-wild your senses. Listen for the wind in the leaves, the crunch underfoot and the hum of insects. Modern living has dulled our senses as we have learned to ignore background noises like traffic and humming appliances.

## Get intimate with your plants

By getting to know what water, sun and temperature requirements your plants have, you can arrange like plants together and won't waste resources. When watering, don't just guess, stick your finger into the soil or mix to see how wet it already is.

## Get in the zone

A permaculture design arranges activities in a space into zones. Zone 1 is the most visited and includes the letter box, the path you walk every day and the chair on the balcony where you have your morning coffee. This is where things that need your daily attention should go. Put herbs and salad greens in this area so you will see them daily, then you will be inspired to use them in the kitchen.

## Double up

Terracotta pots look great but don't hold moisture as well as plastic. Consider putting your plant in another pot inside your display pot. Not only will it mean less water loss, but the gap will provide insulation from the heat.

## Cool down

If you need a cooler spot for some plants, grow some arrowroot or pigeon pea to create shade quickly. In summer, light shade and protection from western sun will reduce a plant's water needs and decrease stress. If you have space, a mulberry tree will also give people and chickens a cool spot without the air conditioner.

## Meditation pest control

Instead of spraying (organically of course), spend some time picking off the caterpillars or grasshoppers. They may be hard to spot at first, but use the task to calm your body, mind and soul.

## Buy tough, buy local

Plants grown in fully controlled climates will struggle when they get out into the real world. When buying plants, consider those that have been having it tough for longer. When they have been growing in your local area successfully, they are more likely to succeed at home.

## Plant Perennial

Perennial plants don't require the amount of inputs required by annuals. Brazilian spinach, passionfruit, rosemary, asparagus, and sweet potato will keep giving back long after the hard work is done.

## If it ain't in the soil, it ain't in the plant

Encouraging fungi, soil microbes and good bacteria in the soil is not only good for your plants, it is good for you too. Feed the soil with compost, worm juice and organic manure. This will give plants what they need to produce nutrient dense leaves and fruit.

## Make your own

Well-rotted comfrey leaves make an easy, nutrient rich liquid fertiliser. The plant has a deep growing tap root that goes down several feet and draws up nutrients from subsoil.

# Building a Sustainable Not-For-Profit Organisation Requires Inspiration & Perspiration

*Mel Marx*

## The Not For Profit Environment Is Competitive

Many people think that a not-for-profit organization does not need to concern itself with finances, effective & efficient organization practices or high performance. But people who operate in this space will tell you that they are facing increasing competition with changing government funding policies, the ease with which individuals can now become social entrepreneurs using social media and marketing to gain the hearts, minds and financial support of many people globally who would have supported the traditional not-for-profit organisation and growing competition from for-profit organisations who establish philanthropy divisions with the financial resources of the larger organisation at their disposal. To thrive, not-for-profit organisations have to be adaptable, find ways to inspire their communities and supporters who are demanding more efficiency, be transparent and have effective practices and a clear statement of intent with regard to the social impact they want to make. For a not-for-profit organisation to be sustainable it needs to become self-sufficient and find ways to engage communities, partners and supporters by means of products and services.

## Leadership Is The Fuel That Fires And Steers The Organisation

All successful organisations always have great leadership, the type of leadership that inspires people to bring their best, enabling a clear vision and unrelenting focus on the mission and the successful achievement of the desired social change. Great leaders never stop learning and understand the impact of their decisions and behaviour. Not-for-profit organisation leaders of successful long lived organisations have superior business acumen, adapt to remain relevant, understand any economic conditions that affect the mission, overcome challenges, know how to seize opportunity, say 'no' to distractions and make tough decisions to drive the mission forward while balancing all of this with a caring relationship based approach.

## Talent Is The Engine That Drives The Organisation's Success

Good leaders know that to sustain an organization you need to have the right balance of skill, experience and competence in your organisation. With the right and motivated talent, achieving the mission becomes so much easier. Not-for-profit organisations need to focus on creating consistency through succession planning ensuring that there is a pipeline of talented people to continue the very important work of making the social impact they desire. Volunteers are not only a very important source of resources but is also some of the biggest challenges faced by not-for-profit organisations in the human resources space. In a world where there is much choice and many distractions, utilising and keeping good volunteers interested and motivated is an all-important challenge that sustainable organisations have to get right.

## An Effective & Efficient Organisation Can Repeat Its Success

People are becoming much more discerning around where they spend their money and whom they support. The sustainable and successful organization will act according to their stated values, be responsible with the money that is entrusted to them and utilise tried and tested processes, development and management techniques. Without an effective (doing the right things) and efficient (doing things right) organisation, a not-for-profit cannot hope to have longevity and leave a legacy for the future.

## A Strong & Healthy Culture Is The Glue That Holds It Together

To sustain a mission fulfilling organisation, there has to be a focus on a strong and healthy culture. A healthy culture has the following visible characteristics:

- A cohesive leadership team who trust each other, constructively manage conflict, leave meetings with clear decisions and actions and hold one another accountable for their actions and behaviours.
- Employees who can clearly, articulate the organisation's reason for existence, values, strategy and goals.
- This healthy culture has a simple and consistent way of managing performance, dealing with people who do not live the values and finding ways to engage all in the finding and implementation of solutions and change.

## Partnerships Are The Accelerator

Given the competitive environment, successful not-for-profit organisations find ways to partner not only with other not-for-profit organisations who have an alignment with their mission but also with for-profit organisations who want to make a social impact and support change in a particular area. Not-for-profit organisations that want to increase their influence exponentially will find that partnerships with the business sector will give them the opportunity to increase their reach and the impact they make. These partnerships will not only increase their financial sustainability but also allow them to change things in business through influence and trust.





# Northey Street Organic Market Makes The Farm More Sustainable



To ensure the NSCF continues into the future and leaves a powerful legacy it needs to be as sustainable as possible. The partnership with farmers and stallholders of organic produce and ethically produced products enables the farm to be financially sustainable.

We asked some of the stallholders what they thought the key aspects were to ensure a sustainable and strong market. Below are their responses.

"Small, boutique farmers are the ones you have to look after – relaxing to spray-free would allow them more opportunity, as the economics of organic certification can be almost prohibitive. You could even sectionalise the market, into clear areas of certified organic and spray-free, to make it more accessible to both customers and farmers."

- Chris Maxwell, I Love Mushrooms & Organics

"Quality food and quality products, plus a fabulous atmosphere – I think, put simply, that's what's at the heart of it."

- Peter Meredith, Happy Flame

"A focus on zero-waste is an important aspect of being sustainable for us. We have an adopt-a-bottle scheme and re-use our kegs. There are many single-use glass and plastic products at the markets that could be creatively avoided."

- Jason Callender, Buchi

"Diversity is key – being able to diversify our products so that we can provide for customer demand. More discussions between farmers would be a great way to ensure we don't double up too much, as well."

- Bruce Williams, Bartley's Bananas

"I think the key aspect is the possibility of bringing people in. At Northey, the potential for parking, the organic certification and the awesome vibe really do that."

- Luke Maynes, Coochin Hills Organics

"Everything here should be certified organic, because that's what the customers think it is – people come to Northey St for that particular reason – it's what sustains the market."

- Eden Brussow, Demeter Certified Biodynamics

"Sustainability is a vague word, and there are various elements to it. One element is that it has to be attractive for farmers and enable them a good return, and another element is a good, regular customer base. Customers have to know there's a good supply, so it has to work both ways."

- Les Nicholls, Sandy Creek Organics

"The people, the customers – it's a good friendly market. The atmosphere is wonderful. However, I think to ensure greater sustainability, there should be a curtail on the produce that farmers are selling, giving the growers priority to sell their own produce, over the bigger on-sellers. Ten years ago, the coordinator here at the time did that, and it was great for farmers."

- Beth Larkin, Larkin's Organic Produce

"Transparency with stallholders is key – everyone needs to either stick to certified organic, because people are under the impression it is, or, if they have some produce or product that is not organic, it should be made really obvious with a clear sign."

- Ames Starr, Raw & Peace

"Northey Street is already a good market with a good community – but it would be more sustainable if there was a greater focus on localised goods."

- Thor Svensen, Sovereign Foods

**"The organic element is very important, but I think the local is as well. I used to be using organic malt in the bagels that I could only get from the States, and it struck me as a bit silly. I get my eggs from Eden, a few stalls down... it's nice when you know the people growing the food. It's a community thing."**

**- Ray, Brisbane Bagels**

## Local to Global Cultural Exchange hits Northey Street City Farm

Wade Dillon & Emma Kate Rose



In a time when our governments and corporations are doing their best to ignore the warnings of Climate Change and its risks to our food sovereignty, it is easy to feel overwhelm and despair not just for ourselves, but also for those less fortunate than us.

We took a step towards bringing positivity and optimism last week when Northey Street was lucky enough to be visited by two Indonesian delegates from the powerful and influential peasant farmer organisation Serikat Petani Indonesia (SPI).

This was a first-ever farmer to farmer cultural exchange with the South-East Qld / Norther NSW-based, Family Farmers United (FFU). The FFU group is a network of small family farmers which was formed in early 2014 in the shed of Food Connect and aims to provide support to:

- maintain a stable and prosperous social, economic and cultural farming life;
- share ideas on natural farming methods aimed at developing improved and expanded agroecological farming practices;
- connect members with the global scale family farming movement – La Via Campesina to share with and learn from like-minded farmers around the world.



FFU organisers and members from Samford, Brisbane, Redlands, Northern New South Wales, the Granite Belt, and the Sunshine Coast hosted a week of farm visits, group and individual discussions with our SPI guests covering a huge range of topics from agroecological farming methodologies, to all manner of food sovereignty issues and challenges, to strategies for developing valued, strong and influential family farming organisations. The FFU/SPI cultural exchange was part of a more extensive program of activities directed to FFU's application for membership of the Global Peasant/Family Farmer Movement #LaViaCampesina in 2017.

Congratulations to all who took part in this unique and powerful event of international farmer to farmer solidarity and sharing, and thanks to the folks at Reciprocity for facilitating an historical event.

For more information, go to <http://reciprocity.org/farming/family-farmers-united-network-ffun/>





PDC students at Morag Gamble's property at Crystal Waters



PDC students learning about bamboo at Earthcare Farm at Crystal Waters

# Permaculture courses at NSCF

Emma Brindal

This year we ran three Permaculture Design Certificate (PDC) Courses at the farm, involving 45 students. The PDC is the classic permaculture qualification and forms the backbone of sustainability education at Northey Street City Farm. The program gives participants knowledge and skills for designing productive gardens and properties, growing their own food, applying appropriate technologies, using resources wisely, designing animal and plant systems to minimise workload, rebuilding community values, and generally reducing their impact on our precious planet. The Northey Street PDC includes significant hands-on practical experience as well as theoretical grounding. The PDC is a 14 day course, held one day a week over 14 weeks.

One participant, Disa Martin, reflected on her PDC experience this year saying "I gained a thorough grounding in a wide range of topics relating to permaculture and garden design from this course. The classes were varied and interesting, taught by a range of specialist teachers. I feel that I gained an excellent grounding in permaculture and its principles. It was a fun, enriching and demanding experience."

This year our PDC intensive included a 4 day rural residential component in northern New South Wales where forest and design topics were taught in their context. In the other courses, the students visited Crystal Waters Eco-village where they got to see permaculture design in action, as well as learn about the history, structure and day-to-day life of the Eco-village. The various visits to properties gave students a deeper insight into how the content they were learning can be applied at various scales.

We also held two 'Introduction to Permaculture' courses this year, facilitated by Morag Gamble. One of the participants said it was "a great introduction to permaculture" and that he "really enjoyed how practical the course was, as well as working with a group to garden together". The course covered an introduction to permaculture principles, how to design a permaculture garden, composting, building a no-dig garden and how to reuse materials to create useful things like garden pots.

In August, Carmel Harris ran a "Permaculture Basics" organic gardening series which was a practical hands-on course over four Saturday mornings. Students learnt how to enrich their soil with compost, worms and tonics and how to grow herbs and vegies for healthy, year-round harvests. Carmel and Adrian Holbeck will again be teaching a similar course in January, this time highlighting annual and perennial plants that are suited to the Brisbane climate.



## SCHOOLS PROGRAM

Emma Brindal

We held a range of school activities through the year, with our most popular school activity being our 'Feeding the World's People' activity for senior Geography students. In this unit of work, students look at global issues of food security, food distribution and the social and environmental impacts of food systems. With a visit to the Farm they see permaculture in action and learn about how permaculture can address these issues in a way that cares for people and the earth. Other groups also came to take part in our 'Cob Oven' activity, in which students get to harvest pizza toppings from the garden, make pizzas and cook them in our cob ovens. Other activities that students got to take part in included compost-making, planting, and Earth Arts sessions with Bob 'Mud' McMahon. In the Earth Arts sessions, students had the opportunity to make clay figures, paint with clay, and make bamboo flutes – all using free materials from the Earth!

## Sustainable Living Workshops at NSCF

Emma Brindal

Our Sustainable Living Workshops cover a range of topics that address the three Permaculture Ethics of 'Earth Care', 'People Care' and 'Fair Share'. We held Earth Care workshops including building wicking beds, growing organic vegetables, growing bush foods, bee-keeping, and native seed collecting and propagating.

We also held a range of sustainable craft workshops, including weaving with natural fibres, natural dyeing and lantern-making. Anaheke Metua has been a workshop facilitator at the farm for several years, recently holding a weaving circle making 'rustic bread baskets'. One of the participants reflected that "This workshop taught me that weaving circles are not just about making the item, but about weaving our connections to each other in a safe, supportive and creative way. The result was every participant created a unique and beautiful rustic basket by weaving grace, beauty and our stories into them."



Tasting time at the Cheese-making workshop.

Food workshops included miso-making, sourdough and cheese-making. One of the participants in the cheese-making workshop reflected on how fun and informative the workshop was, saying that the facilitator Elisabeth "took all the mystery out of making your own cheese in a clear and simple way" and that the cheese-tasting lunch was "delicious and inspiring".



Two weaving circle participants show off their baskets.

Two 'Wild at Heart: Nature Awareness and Earth Living Skills' workshops with Claire Dunn were also held which were very popular. In these workshops, participants had the opportunity to learn how to make fire using the hand-drill method, make string from natural fibres and learn some simple practices for growing nature awareness skills. One of the participants reflected that Claire's workshop was a wonderful day of connection – giving her the opportunity to connect to her "wild self, as well as to nature and a wonderful group of like-minded people".

Other social permaculture workshops we held included a 'Work that Reconnects' workshop, based on the work of Eco-Philosopher Joanna Macy and a 'Deep Ecology' workshop.



PDC graduates using the hand-drill method to make fire at the 'Wild at Heart' workshop.









## MOSAIC WALL

### Community Art Project

*Desi Achilleos*

Thanks to a Community Development Grant from the Brisbane City Council, Northey Street City Farm partnered with international ceramic mosaic artist Jane Du Rand to facilitate the creation of a ceramic mosaic Vertical Garden Wall artwork that both educates about, and celebrates, permaculture principles. The wall has been installed in the City Farm Nursery as part of its revamp.

Over 60 community members contributed to this handmade, large scale, ceramic mosaic artwork. Jane Du Rand facilitated a series of community workshops, both onsite and at her studio.

The work celebrates our farm and community, and as a public art piece, it will offer a sense of artistic enjoyment for the thousands of visitors we have each year at the Farm.

The planter boxes from which a variety of plants can grow, will offer gardening volunteers the opportunity to contribute to the artwork in seasonal growing cycles. This means the artwork will be a living, ever changing work which engages both current and future communities.

The artwork was unveiled by local Councillor Vicki Howard on the 8th of December, 2015.

## Building A Sustainable Café

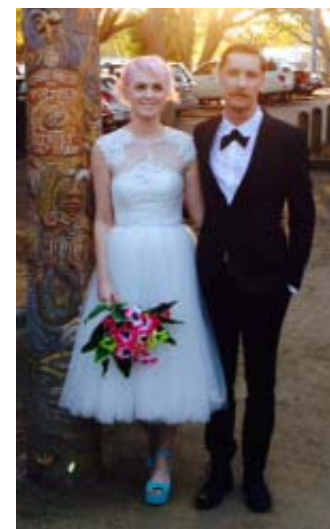
### *The Chai Cafe*



Northey Street Chai Café is not your regular coffee shop or eatery. The Chai Café is so much more: it's about inspiring people in the community, empowering its people, sustainability and paying forward. People come every Sunday morning to sit, catch up, chill, drink chai or have light meals while taking in the serenity of the Farm.

The Chai Café is run by 'Entice Me' who hire the space from the Farm. Kym and her team put back some proceeds to the ongoing support and development of the Farm. They are passionate about supporting the farm goals and creating a sense of community through their food.

"It's good to know the money customers spend contributes to such an amazing and special place", says Kym, owner of Entice Me. "We see ourselves as partners with the Northey Street City Farm team and hope to further enhance the Café experience. We hope to better support the permaculture goals in future by aiming for a zero waste and full recycling system, using more produce grown on the Farm and supporting community and other events through our catering business". For example, 'Entice Me' recently partnered with The Farm to cater for a wedding held on site.







# Social permaculture

Emma Brindal

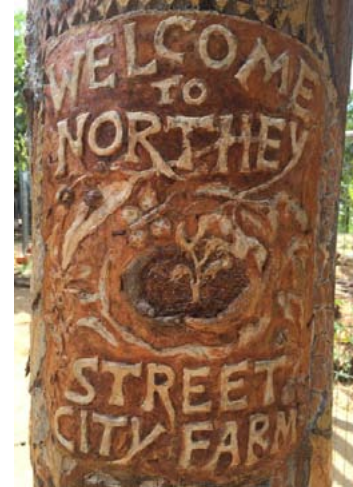
Social permaculture is a part of permaculture that has been getting more attention in recent years. When people think of permaculture, they often associate it with designing gardens that emulate nature for sustainable food production, and this is how it was originally conceived of by its founders David Holmgren and Bill Mollison. However, the founders soon realised that for permaculture to truly be a part of bring about a Life Sustaining Society it needed to address not only the design of landscapes, energy systems and buildings, but also needed to address less tangible structures such as financial systems, governance and decision-making, land tenure and education. These structures can apply to organisations and groups of various kinds, as well as neighbourhoods, and even towns and cities. More recently, Looby Macnamara, in her book 'People and Permaculture' outlined how permaculture design and principles can be used to create personal, social and planetary well-being.

Here at Northey Street City Farm, there are a number of ways in which we bring social permaculture into our work. One of these is our consensus decision-making model, in which decisions are made where everyone collectively comes to a decision, rather than using a majority rules model. In each of our four teams, in our 'Team Reps' body, and on the Management Committee, this model is used. In consensus decision-making, all voices can be heard, which is in line with the latter part of the 'use edges and value the marginal' permaculture principle. It is a form of true democracy in that it is not about power in numbers but about collaboration, with solutions that belong to everyone. In contrast, majority rules decision-making can create disparity and can isolate the minority which can in turn lead to division, polarity and ongoing dissension.

Our Education program also brings in social permaculture in our Permaculture Design Certificate (PDC) Course and our workshops. Our PDC includes sessions on 'Building a local permaculture community', and visiting Crystal Waters Eco-village to learn about their structures and governance models and see an eco-village in action. This year as part of our Sustainable Living Workshops series I held a Deep Ecology workshop and a Work that Reconnects workshop. These workshops are in part about addressing the 'zone 0' in social permaculture, which is ourselves (in a household design, zone 0 is the house), so we can better relate to what is happening in the world around us and be part of creating well-being for our planet (including ourselves!).

This year we also had a visitor from BrisLETS present to farm staff and volunteers about how Local Energy Trading Systems (LETS) or Community Exchange Systems (CES) operate. These are community-based exchange systems that provide the means for users to exchange their goods and services, both locally and remotely. These systems operate without money as it is commonly understood, and enable people to avoid multi-nationals, support local enterprises, and meet their basic needs for goods and services.

Northey Street City Farm is guided by the permaculture ethics of people care, earth care and fair share, so anyone supporting the farm through membership, the markets, the nursery or our education program is choosing to use money in an ethical way – another important aspect of social permaculture. And for those of us lucky enough to work here at Northey Street City, we can be grateful that we have this opportunity for 'right livelihood'!



## NSCF

# Internship program

*Ronni Martin*



This year we have had two groups in our revamped the NSCF Internship program The internship program provides practical experience of permaculture community gardening for Permaculture Design Certificate holders and others with some background in permaculture, horticulture or gardening.

Interns commit to volunteer their time and energy working in the gardens and orchards of Northey Street City Farm, and in return, the Farm commits to providing them with a range of practical learning experiences with hands-on training. There is no cost involved except that interns must be financial members of Northey Street City Farm Inc.

## Practical learning activities

The practical learning activities available include soil testing and improvement; vegetable and fruit growing; garden and orchard planning, maintenance and construction; propagation; food harvesting, processing, and storage; permaculture water systems; animal care; natural area restoration; and pest and disease management.

The internship program operates three days a week (Tuesday to Thursday). We ask interns to commit to attending for a minimum of 2 days a week. Interns can pick and choose which activities to take part in and do not have to commit to the whole program. To gain the full range of experience, interns need to attend for around 300 hours and on a number of different days of the week. Interns are supplied with a work diary to record their activities and learning experiences. The diary also guides the intern supervisors in providing the wide range of experience required to be a competent permaculture practitioner.

**The next intake of interns will be in February 2016.**

For more information  
Contact Wade Dillon by email on [farming.mgr@nscf.org.au](mailto:farming.mgr@nscf.org.au)

To apply to become an intern at NSCF  
Submit an application form to Ronni Martin on [educationandsupport.mgr@nscf.org.au](mailto:educationandsupport.mgr@nscf.org.au)





# Our Vision



## Where are we going now?

*Ronni Martin*

NSCF has been developing our next 5-year strategic plan through a consultative process with members and staff. The Mission, Vision and Goals were agreed in a Scheming and Dreaming workshop, as well as lots of ideas for inclusion in the plan. Then each team developed the objectives and strategies for their area of work. The final document is 24 pages long and will form the basis for our work plans, and in prioritising activities.

Some of the initiatives in the plan, to be implemented over the next 5 years, include:

- Market garden: expansion in area, and to increase sales of produce through our market stall.
- Expand the plantings of bamboo and investigate uses for it such as producing bio-char. Trimmings from the woodlot could also be harvested for biochar production.
- Develop the performance stage into all-weather area with better facilities for displays, performances & meetings.
- Focus on expanding and improving the Organic Farmers Market, including clear labelling of all products.
- Make more use of our YouTube channel, e.g. to include 'how-to' videos produced in the Nursery.
- Focus on permaculture in the Nursery, through information and the types of plants sold.
- Build a robust and effective propagation capability that is able to provide enough stock for retail, a service to the farm, support an online and wholesale business
- Create more demonstrations of permaculture in practice, including flow forms, and integrated chicken and composting systems.
- Increase production from our orchards by converting them to multilayered food forests.
- Create more static displays to complement our education program. We have started naming all the trees on site, in preparation for developing a self-guided walk. This could include QR codes linked to information on our web site.
- Hold an annual Open Day of displays and talks which showcases all our activities.

We have prioritised the main projects from the strategic plan which we will be working on next year. By identifying whole of Farm priorities we will ensure that we are all moving in the same direction, and can plan and stage our activities to prevent burnout.

*Thanks to all the people who contributed to building this combined plan for how we can achieve our goals.*

### Mission

Northey Street City Farm is a dynamic, creative, and diverse community garden based on mutuality, innovation and environmental sustainability.

### Vision

Our vision is to be a working model of a cooperative, community based urban permaculture farm, which demonstrates, promotes, educates and advocates for environmental and economic sustainability in a healthy, diverse and supportive community.

### NSCF Goals

1. To provide a demonstration urban permaculture site that supports our education and community activities, and provides opportunities for hands-on experiences.
2. To provide formal and informal permaculture and sustainability education programs and learning opportunities to the community of Brisbane and our region.
3. To promote ecological regeneration and responsible use of natural resources.
4. To model effective participatory and inclusive processes and organisational structures.
5. To provide services to the community through financially responsible enterprises that care for the Earth, care for people and share the surplus.
6. To provide inclusive opportunities for engaging with our permaculture activities to a range of members of the community.

### Social Impact

People become inspired and confident to live more sustainably and to create urban permaculture.





# Organic Farmers Market

- Sundays from 6 to 10.30am
- Fruits, vegetables, herbs and spices
- Dairy, baked goods and meats
- Raw foods, juices, chai, coffee
- Tasty breakfast options
- Sustainable gifts, and much more



## Also open are:

The Chai Cafe, City Farm Nursery and family friendly activities

# City Farm Nursery



City Farm Nursery stocks a wide range of seasonal organic seedlings, herbs, permaculture plants, aquatic plants, non-hybrid seeds, advanced bush tucker and backyard fruit trees, and water saving devices. Try our special worm juice fertiliser products, organic compost and potting mixes.

City Farm Nursery is run on organic and permaculture principles. All of our seedlings and plants are grown from open pollinated seeds from organic sources. Our seed raising mix is also organic.

**All requirements and advice for your organic edible garden.**

## Opening Hours

Thursday to Saturday:  
9am to 3pm  
Sunday: 6am to 12pm

## Show your support with Northey Street City Farm gear



**Locally-produced organic cotton T-shirts \$35**

**Organic Cotton Canvas shopping bags \$15**

Available from the Northey Street City Farm Market Stall and City Farm Nursery

# Education

Learn about living sustainably in the city

## Permaculture Design Course

The classic Permaculture qualification with ethics, principles and practice.

- 2-week intensive in September
- Saturdays Feb-May, Fridays April/July or Saturdays Aug-Nov

Experience urban Permaculture with our on-site nursery, market garden, Sunday Farmers Markets, and significant hands-on practical experience with internship opportunities on site.

## School activities, group tours & Sustainable Living Workshops

For more information, dates and bookings,  
**Phone (07) 3857 8775 or visit [www.nscf.org.au](http://www.nscf.org.au)**



# EARTH ARTS

Come along with your kids and have a fun day out with nature, playing in the earth and learning how to shape it to make art and musical instruments. Earth Arts activities are a wonderful opportunity for you and your children to engage with the natural elements, have fun, and meet other members of the community. Held every Tuesday, Friday and Sunday from 9am, and **absolutely free!**

**Come along!**

# Share Cookbook

**Simply the best, most heartfelt, interesting and useful cookbook you may ever own.**

**Written completely from the heart with sharing in mind!**

Most recipes are accompanied by full-colour images. Included in Share is information about some of the key ingredients and Permaculture plants, stories about the Farm and the people that are part of our vibrant community.

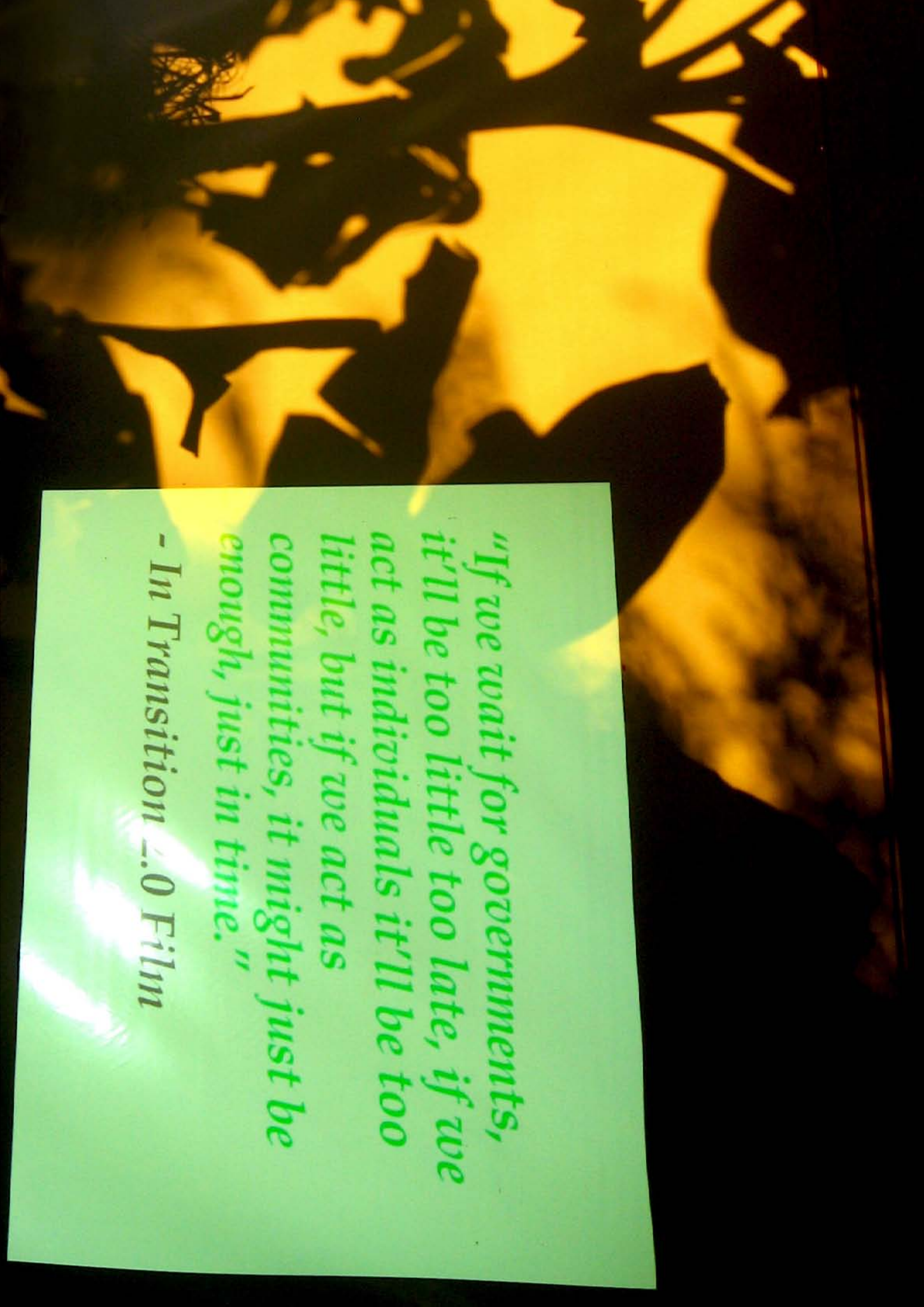
The book is 96 full-colour A5 pages, spiral-bound for ease of use on your kitchen bench. It is printed locally on environmentally responsible paper stock using environmentally sensitive printing methods. Share is spectacular enough to be right at home on your coffee table, if it ever leaves your kitchen!



**Share cookbook is available for sale at City Farm Nursery at Northey Street City Farm or through our website on [www.nscf.org.au](http://www.nscf.org.au).**

Cost \$15 a copy or \$10 if you purchase 10 or more.





*"If we wait for governments,  
it'll be too little too late, if we  
act as individuals it'll be too  
little, but if we act as  
communities, it might just be  
enough, just in time."*

*- In Transition 2.0 Film*