

Northey Street City Farm

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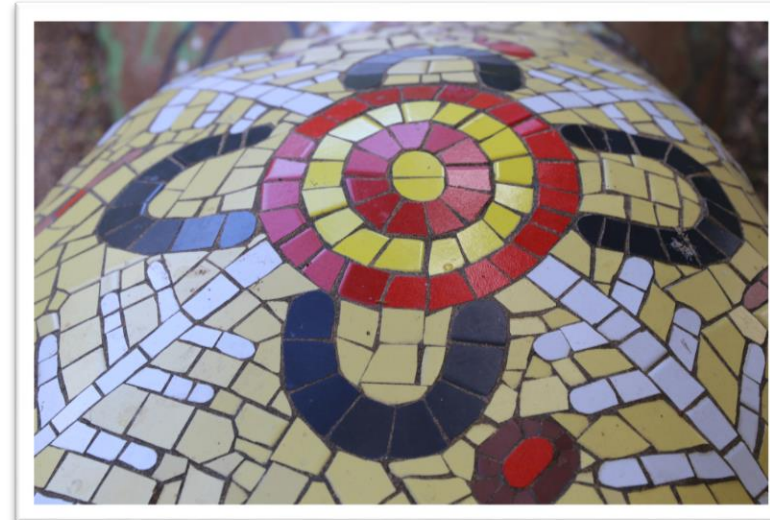
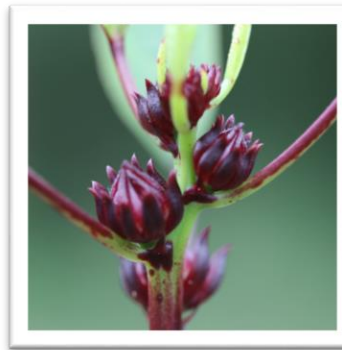
July 2017 - June 2018

Annual Report



Myrciaria cauliflora
Jaboticaba





We acknowledge the traditional owners of the land on which we work, and we pay our respects to the elders past, present and emerging.

NSCF Supporters

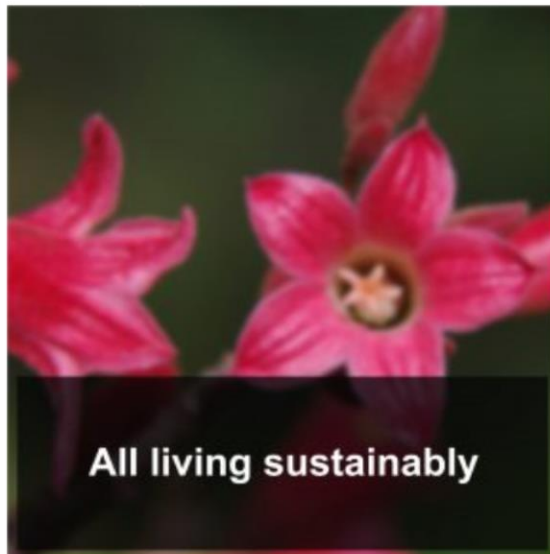
We thank the following for their support of our programs this year

- Our members
- Brisbane City Council
- OzHarvest
- MAX Solutions
- TURSA Employment & Training



Our Goals

- To provide a demonstration urban permaculture site
- To provide permaculture and sustainability education programs and learning opportunities
- To promote biodiversity and responsible use of natural resources.
- To model effective participatory and inclusive processes and organisational structures
- To provide services to the community through financially responsible enterprises
- To enhance community involvement
- To foster the growth of the Permaculture movement



2018 Management Committee Coordinator's report

Management Committee

The two issues I have tried to address, since taking over as Coordinator from Ray Quinn, in October 2017 were:-

- Better communication between the Management Committee (MC) and other farm groups; and
- Introducing younger members to the MC. (Three of our eight current members are under 30)

While I have some bias as the current Coordinator, I genuinely feel that there is a better spirit around the farm this year. I would also like to acknowledge the work and commitment of my other executive members, Leanne, Albert and Greg.

We are also fortunate to have three highly competent and energetic managers, in Ronni – Education and Support; Ko – Farm and Site; and Georgia - Enterprise and Events, to oversee the Farm's day to day operations, ably supported by the rest of the staff.

Earlier this year, I had the pleasure of doing our Permaculture Design Course (PDC), under the able direction of Michael Wardle. It was a chance to appreciate the quality and commitment of a large number of staff and volunteers at the farm.

I have also been able to volunteer since June, in the Farm's market garden. Not only is this experience personally valuable, but it gives me an opportunity to see the Farm's daily activities first hand, which I believe is important as Coordinator and to some extent addresses issue number 1 above.

The Farm continues to look at ways to increase income and the night markets hopefully will soon be launched at the Farm during the coming summer months. A new stage is also due to be constructed subject to funding.

I would also like to acknowledge two of the Farm's founders, Dick Copeman and Richard Nielsen, for their continued work around the Farm and for their support of the Farm. I think it speaks volumes, that after nearly 25 years of operation, we still have two of our original founders actively involved.

Finally, I would like to acknowledge the passing of Lindsay, who was one of our bee-keepers and long term Farm volunteer. His enthusiasm and skills will be sorely missed. Our deepest sympathies go out to his family.

Paul Keefe





Decolonising Food workshop



Cultural Awareness workshop

Decolonisation Action Group



Storytelling at Earth Kids

Activities during the year:

- A public screening of the film *Stingray Sisters* during Naidoc week
- A series of 4 cultural awareness workshops for staff & volunteers was lead by Michael Williams
- First Nations information and story telling was included in the Earth Kids program
- NSCF First Nations Advisory Group was formed with four First Nations members
- The group held a workshop on Decolonising Food at the Winter Solstice Festival



Sandpaper fig



Native Finger Lime



Dianella caerulea fruit



Bunya nuts roasting



Kangaroo Apple fruit

Farming & Site maintenance

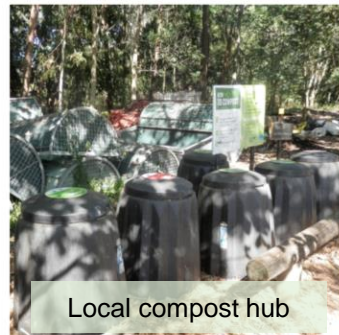
Farming & Site Team



Allotments

The year 2017-18 was a very productive, and a busy year of farm maintenance. There's been a lot of sanding and varnishing to give our facility a minor makeover, and make sure it is cared for.

- Repaired the bamboo roof for our cob ovens
- Started the no-dig bush regeneration strategy in conjunction with the Brisbane City Council
- Continued creating a forest garden along Northey Street
- Converted more beds into wicking beds
- Installed 2 platforms for the Farmers Market stall holders
- Propagated thousands of seedlings in our new shade house
- Hired a new Site Coordinator (Welcome, Jody Wall!)
- Worked with a number of amazing new volunteers; and
- As always, our long-term volunteers were the custodians of our bee hives, chickens, and trees at the farm.



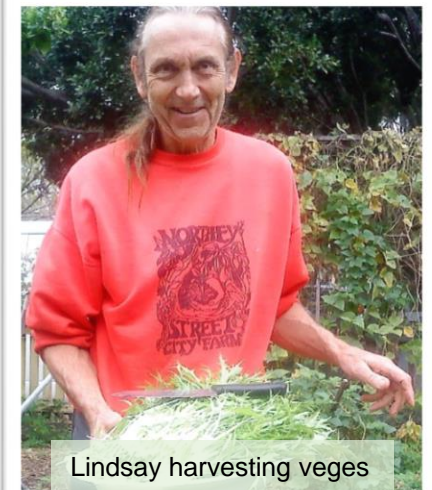
Local compost hub



Hot composting



Native bee hive



Lindsay harvesting veges

- Approx. 35 cu m of food scraps from local residents converted to compost
- Approx. 52 cu m of compost made
- 5000 meals served
- 766 bunches of produce sold to Windsor Food Collective and Turnstyle Bulk Buyers
- Approximately 100 kg honey harvested
- Native bee hives harvested and split
- 41 allotments in use by members



Building kitchen garden wicking beds

Kitchen Garden



Kitchen garden flourishing



Cooks in the kitchen



In the financial year ahead, we look forward to:

- Improving our chicken systems so that they are better integrated into the broader farm activities
- Upgrading and rebuilding our Main Stage
- Upgrading our composting area
- More maintenance of the farm
- Giving more love to the backyard garden
- Improving productivity of the market garden
- Welcoming a group of Cert. I Land and Conservation Management (from Community Living Association) participants to work in the Bowen Heritage Trail bush regeneration area
- And, collaborating and networking with local community groups and schools!



Market Garden



Farming & Site Team



Steam weeding trial



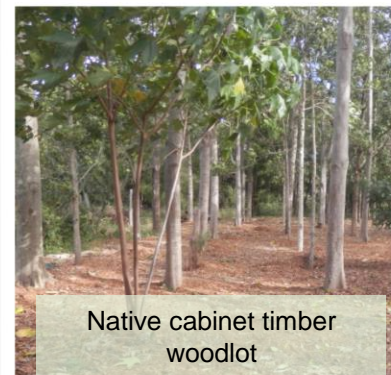
Forest Garden



Forest Gardeners



Maintenance



Native cabinet timber woodlot



Bamboo harvested from the Farm, then heat treated



Repairing the bamboo roof over the cob ovens

Work Experience programs

- 6 Individual Projects
- 60 Places allocated
- 3 participants returned as volunteers :)

Adult Education

We have had a busy year with a variety of workshops showcasing the various aspects of permaculture from gardening to sustainable housing, social permaculture and goal setting. Workshops included Holistic Management with Helen Lewis, Living Design Process with Dan Palmer, Biodynamics, 9 Steps to Sustainable Housing, Permaculture for Renters, as well as Rocket Stoves with Tim Barker.

For the next year we are planning to not only streamline how we approach facilitation of these workshops, but to adapt them to frame resilience in our changing world.

**Education
& Support
Team**



Rustic baskets workshop



Bee keeping workshop

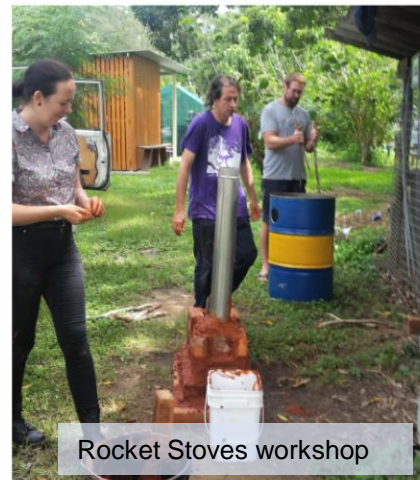


Intro to Permaculture course

- 50 Sustainable Living Workshops & courses held
- 461 workshop participants
- 30 people graduated from Permaculture Design Courses



Beeswax wraps workshop



Rocket Stoves workshop



Permaculture Design Course

Youth Education

Tours and Activities

We had a steady stream of primary and high schools coming to visit the farm throughout the year. Our most popular program was again the 'Feeding the World's people' activity with the main participants being year 9, 11 and 12 Geography students, as well as Home Economics groups. All the groups that visit get a tour of the farm, and some participate in hands-on activities like composting and propagation. Others take part in the cob-oven activity, harvesting items from the garden for pizza toppings and cooking the pizzas in our cob ovens.

Our relationship with Study Tour Australia has grown, with them bringing more than 300 students from different parts of China for a full day farm experience. These students come with their schools as a 2 week study tour that involves going to a range of different places to experience Australian culture.

We also had several groups from Southbank TAFE, several out of school hours care groups in the school holidays, and some other adult groups visit the farm. We always get great feedback from our tours, and this is thanks to our team of casual tutors which in 2017 – 2018 included Desi, Richard, Lydia, Christel, Rachel, Belinda and Danika.

Education & Support Team



School visit

- 36 groups of young people visited (10 International study tours, 21 schools, 5 after school care groups)
- 1832 young people participated in these visits
- 5 adult groups with a total of 117 participants visited

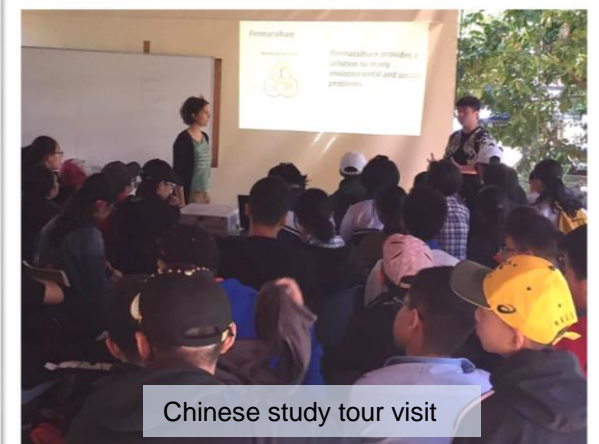
Earth Arts



Bush survival for teens workshop



Earth Arts with dedicated volunteer Bob Mud, continues to provide activities on three days a week, including during the Sunday Organic Farmers Market.



Chinese study tour visit

Earth Kids

After having run Earth Kids once the previous financial year, we consolidated the program in 2017 – 2018, running three school holiday programs and one homeschool program. There were 66 participants over 4 programs. Jane and Tali were wonderful staff who joined our Youth Education Coordinator Emma Brindal to run these programs. We also had a range of parent and student volunteers who joined in the fun, and helped to make Earth Kids run smoothly.

We had several guest presenters through the year: Uncle Joe Kirk, sharing about First Nations culture; Richard Nielsen who split a native bee hive with the kids; Andy Currey from Sun and Stars Bushcraft who did some knife work with the older Earth Kids and shelter building; and Caz O'Neil, who taught the children about wildlife found at the farm and helped to make bat homes and native bee homes to take home. Our Earth Kids also learnt about seasonal gardening and composting, did lots of Earth Arts, learnt to build and tend fires safely, and experienced a range of earth connection practices and games.

Education
& Support
Team



“Earth Kids is FUN! We love every moment. It's all about learning on so many levels, with activities that teach us all about the local wildlife and the environment, and making sure that we watch out for each other. The guest presenters are great too and gift us with the most amazing knowledge and moments. Parents and kids make friends at Earth Kids and we get to share so many cool experiences together. We always have the best time!”
Donnamarie Flockhart (parent volunteer) and Bodhi Flockhart (Earth Kid)



Family celebration



Finding spiders



Sit spots



Nature crafts

Support Activities

We received recognition for our work in reducing waste when we received the Cleaner Suburbs Councillor's Choice Award from Brisbane City Council. The Farm also featured on the front cover of the 2018 Brisbane Yellow Pages.

In line with our goal of fostering the growth of the Permaculture movement, we hosted a meeting of the Australian City Farms & Community Gardens Network attended by representatives of local community gardens. Representatives of the Farm also attended the Australasian Permaculture Convergence in Canberra where we were successful in our bid to host the 2020 APC in Brisbane.

Internally, our organizational development process continued with a focus this year on updating our conflict resolution policy and procedures, including appointing a Conflict Resolution Group of the Management Committee. Other policy revisions focused on our finance policies, to bring them up to date with our current electronic financial systems. Adnan Al Abdulla, our Finance Coordinator was kept busy with his usual work as well as transitioning the Market stallholders to the new payments system.

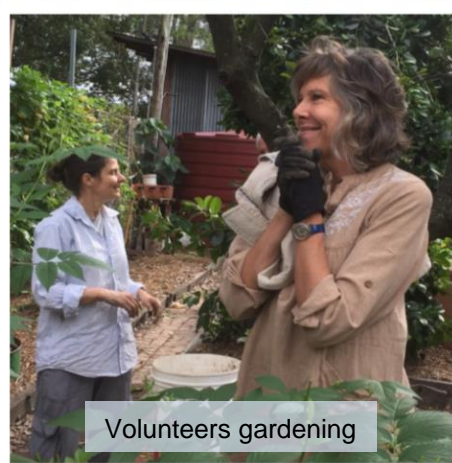
Our social media platforms were very active sharing upcoming educational activities as well as news from the Markets and Nursery. The Nursery Facebook page features a weekly video blog with Nursery staff, created by our Admin Co-Ordinator, Desi Achilleos. In the coming year we hope to streamline and integrate the Facebooks so that all our supporters know about the variety of things we do at the Farm.

We continued updating the monthly Enews layout and content, website and signage around the Farm..

Our lease with Brisbane City Council was renewed until April 2022 giving us the security to plan for the future.



Receiving the Award from the Lord Mayor



Volunteers gardening

People

At 30 June 2018 we had:

- 244 members
- 95 days/month on average donated by volunteers
- 14 Part-time staff

Social Media

- 25018 NSCF Facebook fans
- 18 924 website visitors/mth
- 4195 ENews subscribers

Education & Support Team



NSCF - @northeastcityfarm
Markets - @northeastorganicmarket
Nursery - @cityfarmnursery



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Nursery - cityfarmnursery



<http://twitter.com/northeaststreet>

Finance

- 291 Payslips
- 2486 Invoices
- 841 payments



Festival ticket sellers

City Farm Nursery

The City Farm Nursery has seen many changes this year including the decision to change on-site propagation processes. The propagation space was cleared out and is being redesigned as retail space. We now have a handful of small, ethical, family-run suppliers who are in line with the ethics and principles of our Farm and we are propagating most of our herb and vegetable punnets in the Nursery.

Highlights from the past year include:

- the \$2 plant sale
- the addition of many new and exciting products for the urban gardener including Vegepods, Composta and Bel Aqua vertical gardens
- the nursery education space is up and running, bringing new energy into the Nursery
- our marketing efforts including increased social media presence and continuity.

Enterprise
& Events
Team



Gift hamper

- \$4.50 pots of herbs and veggies were the biggest sellers, making up 16% of total sales for the year
- \$4 herb and vegetable punnets were close behind making up 12% of total sales for the year
- 465 bags of Premium organic potting mix/ Kickalong were sold
- Flying Fox Iceblox have been a great success and addition to the Nursery, making up 7% of total sales
- 654 plants were sold at the \$2 plant sale, 6% of total sales for the year
- Sugarcane mulch, Lucerne mulch and ONYA bags were also top sellers
- Lime, Passionfruit and Blueberry were the most popular fruit trees
- 25 Australian Native bee books were sold, our best-selling book, closely followed by NSCF Share cookbook at 23 copies sold

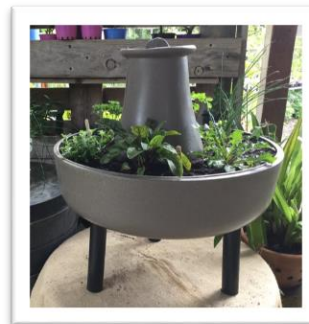


Nursery education space



Vegepod

Looking ahead, we hope to continue to grow the presence of the City Farm Nursery in Brisbane and surrounds as a one-off destination where both amateur and expert gardeners can come for one-on-one advice and guidance, where lessons and stories are shared and knowledge is exchanged.





Organic Farmers Market

The Sunday Organic Farmer's Market is trading steadily at an average of 60 stalls per week with a good mix of Farmers, Resellers, Hot Food and Drink Stalls, Makers, Wellness and Upcyclers. We reviewed the Market Terms and Conditions this year, to streamline a few aspects of the Markets operations and to improve our waste management strategies. We also introduced a Direct Debit payment system through Integrapay, to ensure regular payment of stall fees, which will help ensure a steady cash flow.

Two key aspects we will focus on in planning the coming year are possible Friday Night Dinner Markets and also a revision of how we can make the delineation between the Farmers Market and the Upcycle/Wellness/Maker aspects of the Markets clearer.

**Enterprise
& Events
Team**



At 30 June 2017 we had a total of 93 stalls:

- 10 Coffee and Hot Food stallholders
- 20 Farmers
- 6 Farmer / Resellers
- 13 Food Makers
- 13 Makers
- 14 Resellers
- 11 Upcycle stallholders
- 6 Wellness stallholders



Events



Our Winter Solstice Festival was a big success again this year, with 1700 tickets sold and a profit made. Our expanded education program on the day was well attended and feedback was that it was well received. We had approximately 120 volunteers help beforehand and on the day to support the staff in making it a great event.

The biggest volunteer team were the Dish Crew who were integral in working with Emma to ensure our food and drink stalls could cater for that many people, with no single use crockery or cutlery used. It was so great to see empty bins at the end of the event, other than the compost! The Winter Solstice Festival was sponsored by Brisbane City Council this year.

For the coming year we will be investigating the feasibility of a Friday Night Dinner Market, a smaller version of the Winter Solstice Festival with food and entertainment. We have also been gifted 4 fundraising dinners per year by the Qld Parliament House Executive Chef Andrew McCrea and his team of chefs. The plan is for 2 Chef's Tables for about a dozen people and then for 2 larger dinner parties, Paddock to Plate style, for approximately 100 people. These dinners will be used to showcase our local farmers and the Farm's own produce, plus to promote what we do here at NSCF, at the same time as raising some much needed funds.

**Enterprise
& Events
Team**

**Winter Solstice
Festival**

- **35 Workshops**
- **10 Performances**
- **1800 participants**





NSCF
WINTER SOLSTICE
FESTIVAL

23 JUNE 2018
Gates open 10:30am

featuring **OKA**

MURRAY KYLE MR [DARREN] PERCIVAL
ESSIE THOMAS SPANKINHIDE LINSEY POLLAK
BEATSECTLECTIC ZORMIWASA CAROLINE HAMMOND & ANGELA TOOHEY

TALKS+WORKSHOPS
FOR ADULTS, KIDS & YOUTH
including
bee keeping in the city - dance - gut health
tiny houses - building community - bioponics
vocal looping - alternative economies
organic micro-gardening - upcycled art & craft
permaculture - indigenous food - lantern making
+ yoga for all ages

TICKETS on sale
PRE-PURCHASE VIA
EVENTBRITE
OR BUY
AT THE GATE

NORTHEY STREET CITY FARM
BRISBANE
NSCF.ORG.AU
@wintersolsticefestivalnscf
#nscfsolsticefestival

ZERO waste EVENT

Proudly sponsored by  **CITY OF BRISBANE**
Dedicated to a better Brisbane

Proudly presented by  **NORTHEY STREET CITY FARM**



Enterprise
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