

CCF communication to members and Canberrans 2023

Dear members and Canberrans

This message is to update you on Canberra City Farm (CFF) and invite you into opportunities to participate into the future. You are also welcome to join our committee to use your skills in advancing the local food economy. The purpose of CCF is to be a hands on learning centre for sustainability and how to produce and connect with locally grown food.

CCF has 3 domains of operation for your involvement

- 1. Community
- 2. Individual garden allotments
- 3. Enterprises

Community

You can be involved in

- Learning by doing in the communal gardens, cooking and preserving.
- Attending and/or presenting workshops on gardening/preserving and other food related, sustainable living topics.
- Weekly working bees and morning teas.
- Storytelling and learning activities about sustainability and local food production.
- Monthly Mingles of storytelling from local food system players and sharing a meal from local produce at the pizza oven.
- Networking and collaborating with urban and local region food system players.
- Mentoring and learning from others with expertise from global to local food system issues and sharing your own expertise.
- Partnering with others to establish other local place based food gardens and learning hubs.
- Assisting with the administration of the farm. We need people with skills in website administration, marketing, grant writing and secretarial skills.

Individual Garden Allotments

You can be involved in

- Managing your own allotment along with 50 others and engage with others at a level to meet your own needs as you grow your plants.

Enterprises

CCF enterprises are opportunities for people wanting to test out their own capacity in an incubator environment to run their own food enterprise under a special agreement with CCF. Our licence agreement with the ACT Government is to support not-for profit organisations You can be involved in current and future enterprises at CCF

- Southern Harvest Association Food Box Scheme and supporting local food growers.

- Global Worming worm farming turning organic waste into soil nutrients.
- The Home Grown Me licensed kitchen in a container is now available for a local entrepreneur to use it for testing out their own local food enterprise.
- Partnering with our neighbour Jerrambomberra Wetlands for educational tours on how food production and natural ecosystems can collaborate and work together.
- We have additional buildings and sheds and growing plots with opportunities for growth for experimental enterprises to use and test their ideas for building a small business or 'not-for-profit' that integrates in the CCF human, food and sustainability ecosystem.

Next steps

If you are interested in participating or learning more

- Come to the CCF AGM on Sunday 17 September and hear about plans for the future and ask how you can be involved. You can also stand on the committee.
- Send an email to canberracityfarm@gmail.com and make an offer or ask for what you need. We are a community where you can offer what you can and ask for what you need.

Sincerely CCF Committee