



# MEANJIN/BRISBANE URBAN AGRICULTURE FORUM

**Information and Program**

20 November | 8:45AM - 4PM  
St Francis Theological College | Milton  
Yuggera and Turrbal Country



# Acknowledgement of Country

In the spirit of enabling of fair and just transitions to more sustainable food systems, cities, and communities, it's deeply important that we acknowledge some of the most sustainable food producers in human history, Aboriginal and Torres Strait Islanders peoples. We hold a strong admiration and respect for their stewardship and relationship to land and Country that has existed for over 60,000 years.

We acknowledge the Traditional Custodians of the land in which we hold this event, the Yuggera and Turrbal peoples, as well as the Traditional Custodians of the lands across Australia that we live and work.

We pay our respects to these Elders past and present, acknowledge that these lands were never ceded, and the struggle for justice is ongoing.





# Purpose

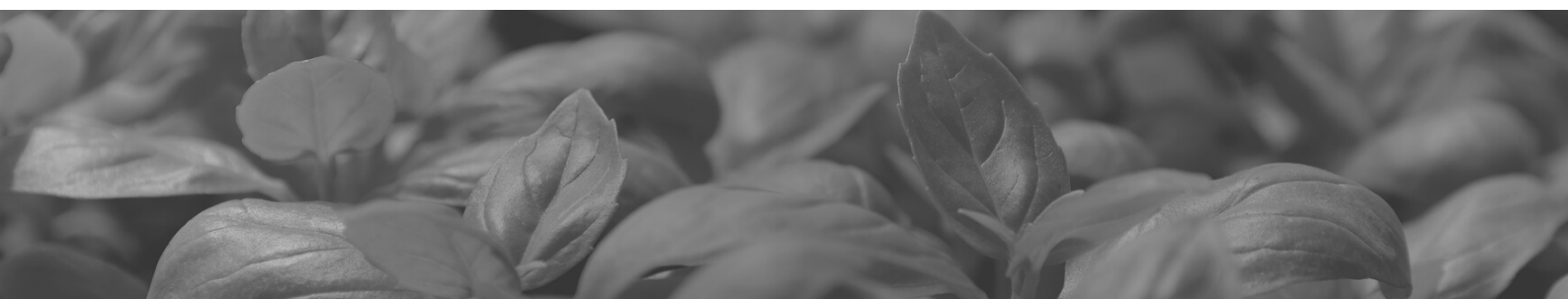
Join us for **Meanjin's (Brisbane) inaugural Urban Agriculture Forum (UAF)** on the lands of the Yuggera & Turrbal peoples. We're excited to hold Queensland's first UAF at the heritage listed 'Old Bishopbourne' (St Francis Theological College) in Milton on Monday 20th November. At this event, we'll begin to chart a thriving future for urban agriculture in the South-East Queensland region and across Australia.

**Harvest insights** by hearing from local and international speakers working on the farm, on-the-ground with communities, with governments, and in research spaces. Through keynote presentations and panel discussions these individuals will share their knowledge, success stories and pressing challenges. By covering topics that include governance, education, soil and compost, and food insecurity, we can unearth opportunities for urban agriculture development.

**Honour Country and celebrate diversity** by engaging with and hearing First Nations' perspectives on urban food initiatives. We envision a day that highlights the importance of diverse perspectives in urban agriculture's governance and decision-making, involving First Nations' perspectives, as well as a celebration of culturally-diverse communities.

**Cultivate connections** through building relationships in an open space networking session with like-minded individuals and organisations. This will offer a chance for you to discuss your urban agriculture ideas and projects, as well as opportunities to seed inspiration and collaboration.

We invite all who work in this field and are passionate about urban agriculture, urban planning, community development, and human and ecological well-being.





# Organisation and Support

## Organising Team

This event would not be possible without the hard work, energy and time of a dedicated organising team. This represented the collaboration of multiple local and national organisations working together for a common goal. This included deep gratitude to:

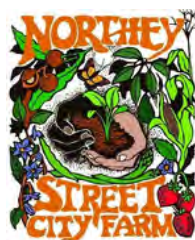
- **Nick Rose** (Sustain - The Australian Food Network)
- **Samuel Dow** (Baroona Farm and St Francis Theological College)
- **Nick Steiner** (The Mini Farm Project)
- **Emma Brindal** (Northey Street City Farm)
- **Grace O'Connor** (Young Farmers Connect and Griffith University)
- **Gavin Hardy** (Community Gardens Australia)
- **Chris Fullon** (Australian Urban Growers)

## Support

Organisations supporting this event are St Francis Theological College, Dux Gutz catering and Sustain - The Australian Food Network.

## Sustain - The Australian Food Network

Sustain is a "think and do" network, specialising in designing and building sustainable & healthy food systems. We work for the transition to a food system that supports flourishing communities, individuals and ecosystems. We give people, councils, and organisations the tools they need to help them become empowered food citizens, supporting healthy communities, people and ecosystems. Sustain emerged from the Food Alliance (2009-2014), where the Circles of Food methodology was developed, borrowing from Circles of Sustainability. We are based in Melbourne, Australia, and currently hosted by the William Angliss Institute. Sustain is a registered deductible gift recipient charity.



**SUSTAIN**  
the Australian food network



# Program for the Day

8:00AM	<b>Early Bird Tour of Baroona Farm</b>	Baroona Farm
8:45AM	<b>Acknowledgement of Country and Introductions by College principal</b>	Old Bishopsbourne
9:00 AM	<b>Keynote Presentation by Dominique Chen</b>	Old Bishopsbourne
9:30 AM	<b>Keynote Panel with Rabekha Siebert and Linda Lipsius</b>	Old Bishopsbourne
10:00 AM	<b>Morning Tea</b>	
10:25 AM	<b>Panel Session 1: Education Fundraising</b>	Old Bishopsbourne Chapel
11:30 AM	<b>Panel Session 2: Soil and Compost Food Insecurity</b>	Old Bishopsbourne Chapel
12:30 PM	<b>Lunch</b>	
1:15 PM	<b>Presentation by Nick Rose of Sustain</b>	Old Bishopsbourne
1:45 PM	<b>Networking Session</b>	Old Bishopsbourne
3:00 PM	<b>Afternoon Tea</b>	
3:20 PM	<b>Closing Remarks by organisers and ideas for future Urban Agriculture Forums</b>	Old Bishopsbourne
4:00 PM	<b>Drinks at The Scratch Bar</b>	8/1 Park Rd, Milton



# MC for the Day

**Jerry Coleby-Williams** is an internationally experienced horticultural botanist, a pioneer of sustainability, a conservationist, writer and freelance broadcaster. He is the Patron of Householder's Options to Protect the Environment. Initially trained at the Royal Botanic Gardens, Kew (UK) and the Royal Horticultural Society (UK), Jerry is qualified in horticultural estate management, soft landscape design, arboriculture, conservation, horticultural and botanical sciences. Jerry has managed plant production nurseries, urban forests, heritage parks, one of London's busiest garden centres, and he helped establish Mt Annan Native Botanic Garden (NSW). For twelve years, Jerry managed the Royal Botanic Gardens, Sydney.

In 2003, Jerry created Bellis, a unique, affordable, sustainable house and garden in subtropical Brisbane by retrofitting a century old Queenslander house. Bellis is carbon positive, exporting solar electricity, sequestering carbon dioxide, recycling all waste water for food growing in a water sensitive landscape that mitigates localised flooding and sustains production during drought.





# Keynote Speaker

**Location:** Old Bishopsbourne

**Time:** 9:00 - 9:30am

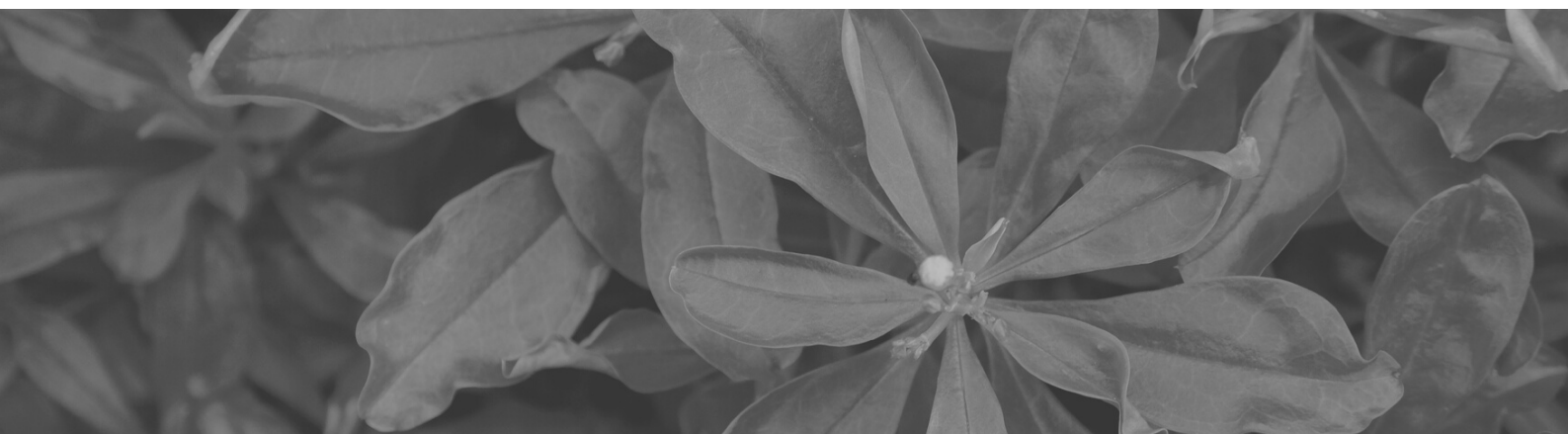
## **Dominique Chen**

Dominique Chen is a Gamilaroi/Gomeroi woman, and interdisciplinary researcher, living on Jinibara Country in South East Queensland. She lectures within the Bachelor of Contemporary Australian Indigenous Art, Griffith University, and is undertaking PhD research at the University of Technology Sydney in the area of relational creative practice and urban-based Aboriginal food and medicine growing. She is a co-founder of Yuruwan, an Aboriginal-run not-for-profit supporting learning opportunities for culturally-centred, urban-based food and medicine growing, by and for Aboriginal people. Dom is a mother, artist, writer, maker and avid gardener, and is passionate about the role of grounded, community-led and creative practices in making positive contributions to community, culture and Country.



## **Presentation**

Urban spaces are still, and always will be Country. While over 81% of Aboriginal and Torres Strait Islander people in Australia live in urban environments, they are often spaces where First Nations people and communities are overlooked, marginalised, and disenfranchised. This presentation will explore some of the specific social, cultural and political histories and ongoing realities of urban spaces for First Nations people, and dream into the possibilities and necessities of culturally centred, First Nations-led, urban food initiatives.





# Keynote Panel

**Location:** Old Bishopsbourne

**Time:** 9:30 - 10:00am



## **Rabekha Siebert**

Rabekha is City of Dallas' Comprehensive Urban Agriculture Plan Manager, working collaboratively to build a resilient food system in the Dallas region. She is committed to regenerative agriculture models that serve the triple bottom line: people, planet, and profitable livelihood. Rabekah will share how the City of Dallas is leading the way in becoming more sustainable through urban agriculture.

## **Linda Appel Lipsius**

CEO, Denver Urban Gardeners, from Colorado USA, is a self-described "evangelist for using business as a force for good". Linda is working to amplify the robust role that community gardens and food forests can play in the infrastructure of thriving cities. Started in 1978, DUG is one of the country's largest independent community garden organizations with 192 gardens and 6 food forests across 6 counties in metro Denver accounting for 34 acres greened, 650,000 lbs of food grown (of which 10% is donated), 17,500 gardeners and over 40,000 people impacted through DUG's garden, education, food access and volunteer programs.







# Education Session

In this session the speakers will share inspiring stories of the urban agriculture projects and initiatives that they have been involved in developing and implementing. We'll also explore the role of education in supporting the growth and understanding of food growing, as well as the challenges in this space and how these can be addressed to support the growth of agriculture projects in the city.

**Location:** Old Bishopsbourne

**Time:** 10:25-11:25am



**Emma Brindal (MC)**

Emma is the Education and Farming Manager at Northey Street City Farm, where she has worked in a number of roles over the past decade. The purpose of the city farm is to be an inspirational working model of a community-based urban permaculture farm which promotes and educates for sustainability. Emma is passionate about place-responsive education and was responsible for developing and implementing the Earth Kids programs at the city farm. Emma is also the founder of WiseEarth Education, through which she runs Earth connection programs to nurture and build respect for our planet.

**Nataleen (Nat) Kilburn**

Nat unintentionally became an advocate for sustainability education. Nat's journey took her from Town Planner to High School Geography teacher, as she moved between Brisbane/Meanjin and Far North Queensland. In 2015, while working at St Laurence's College in the heart of Brisbane, Nat conceived the creation of an urban farm in the most unlikely location less than 2km from the CBD. Today, The Urban Farm stands as a remarkable permaculture system and educational resource, enriching curricular, co-curricular, and pastoral domains underpinned by connection to Country. Beyond food producing and educational functions, The Urban Farm is a beacon of inclusivity, drawing communities, professionals, and other school communities to be inspired by the project. In this place, future leaders are nurtured, ready to champion sustainability and justice. In 2022 The Urban Farm received an Australian Education Award for Excellence.



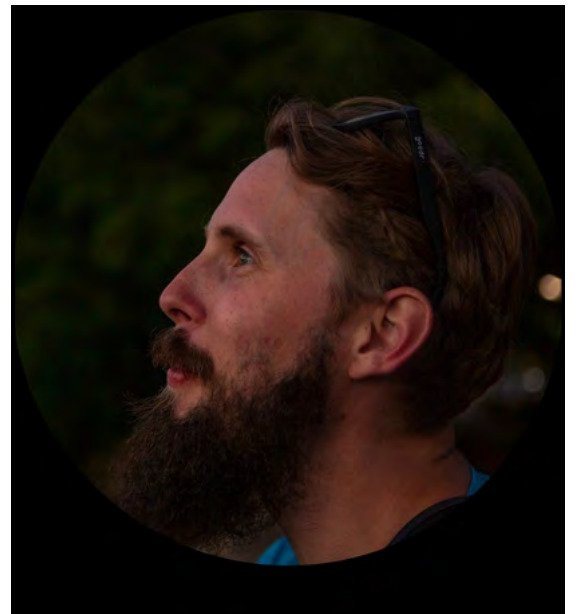
### Morag Gamble



Morag is a global permaculture ambassador, speaker, educator, designer, gardener, and trust-based philanthropist. Three decades ago she co-founded Brisbane's Northey Street City Farm and soon after, the Australian City Farms and Community Gardens Network (now Community Gardens Australia). She is also the founder of the Permaculture Education Institute - teaching permaculture teachers on six continents and shares permaculture abundantly through her blog and YouTube - Our Permaculture Life. Morag leads the Ethos Foundation Charity supporting refugee youth to access free permaculture education and resources. She hosts the Sense-Making in a Changing World Podcast with a special Urban Agriculture month series each year. And you can join her free Permaculture Film Clubs and Permaculture Masterclasses every month. Morag also mentors Permavouth, and now enjoys life in her ecovillage home with her family on beautiful Gubbi Gubbi country.

### Chris Fullon

Chris is the industry partner of Kelvin Grove State College's Barrambin Farm, an onsite vertical farming education facility for students and community. Barrambin Farm is the result of collaboration between the College, industry and community, and is a real-life prototype and pilot program which demonstrates how farming can be done differently, sustainably and in a stacked way for the modern city. Chris brings with him a wealth of sustainable development, system creation and small-scale farming knowledge, and touches on the importance of Sustainability as a cross-curriculum priority of the Australian Curriculum, either individually or as a collective across local and global communities. Sustainability education aligned to Barrambin Farm is futures-oriented, engaging and inspiring all ages to participate in new and traditional forms of food growing.





### **Guy Ritani**

Guy (Ia/they/them) is a proud Takatāpui Māori Food systems specialist, systems designer, & Permaculture teacher based on Kombumerri Country. They are the cofounder of PermaQueer a Queer & indigenous focussed regenerative education platform. Their work is centred around building relationships, networks & systems to achieve climate justice, bio-regional food security & culturally appropriate & sovereign food systems. Guy has been engaged in innovating regenerative practices both ecologically & socially across the Asia-pacific region. They are currently delivering the VicHealth Future Healthy Foodhubs program as the food systems specialist and have educated in food sovereignty & systems design across Australasia for the past 5 years.





# Fundraising Session

## **Right Money, Right Time, Right People!**

In this session Robert, Jelenko and Gav will focus on the fundraising and enterprise aspects of governance in the urban agriculture sector. We'll look at exemplary projects both in Australia and overseas, discuss the opportunities in a multi-value governance approach, and then facilitate discussion around two key ideas nominated by the participants.

**Location:** Chapel

**Time:** 10:25-11:25am

## **Gavin Hardy (MC)**

Gav is the Queensland coordinator of Community Gardens Australia, adult education coordinator at Northey Street City Farm, Brisbane and Churchill Fellow with a passion for community agroforestry. Gav is also a multi award-winning landscape architect, engineer and permaculture practitioner with over 25 years' experience planning, designing and building numerous re-wilding landscapes and community food projects in Australia and overseas. Gavin brings a sharp focus to the governance, operations, health and wellbeing, biodiversity, and capacity building aspects of community food in the public arena. He tends his own food forest at an apartment block in the subtropical city of Brisbane, Australia.





### **Jelenko Dragisic**

Jelenko is a seasoned executive and a co-founder of Gleanr Pty Ltd, a tech urban agriculture capacity building and advisory company. He has extensive expertise in business management, strategic planning, business development, collaboration, risk management, and organisational resilience. Jelenko has successfully developed and managed numerous award-winning programs and has a special focus on addressing challenges that impact efficiency, sustainability, innovation, and growth. Jelenko is the author of "The Collaboration Instinct", a book about business collaboration, and the co-founder of SINTEZO, an interdisciplinary print magazine focusing on complexity and resilience.

### **Robert Pekin**

Robert has been challenging and transforming the food and agricultural system in Australia for 30 years. As a former organic dairy farmer and market gardener he has become known as a practical and hands-on social entrepreneur working at the systems end of how food and agriculture businesses can be a part of the real solution to the current challenges faced by humanity. In 2004 he founded Food Connect, a dynamic multi-farmer food distribution enterprise with an innovative community-based subscription distribution system.

In 2009, the Food Connect Foundation was launched to increase the scope of fair food enterprises internationally and across Australia. In 2018, he co-founded the Food Connect Shed and have raised to date nearly \$3million with over 500 members of the Food Connect community to buy and repurpose a 2,500sqm WW2 warehouse into a mixed use commercial Food Hub now tenanted by over 30 enterprises. During covid Rob initiated the Salisbury Mill project commissioning the Woodstock Flour team to build a 1.5 tonne Stone Flour Mill.



A co-founder of the Australian Food Sovereignty Alliance, and a founding member on the Board of the Open Food Network Rob has initiated and mentored many enterprises over the years. He is a contributing author to Fair Food, published by University of Queensland Press. Robert is an Advisory Board member of the Sustainable Table Fund. He is currently commissioned on 3 national projects looking at the infrastructure and investment needs for a regionalised food system, value chain coordination and the capacity needs of the people and organisations doing the deep place based work transforming the food system from the bottom up. Rob is a well known speaker in the Fair Food movement. He loves his blended family of four children, and his favorite foods are beer, butter and good bread.



# Soil & Compost Session

This session the panel will explore the wonders of soil, its ecology, and the importance of soil and compost in growing food and healthy local ecosystems. With a deep value for healthy soils and compost, the panelists will explain how they integrate better composting into their resource management and food growing at home or on the farm. We will highlight specific opportunities and challenges to growing food in local urban soils, as well as investigate how local governments, communities and individuals can better use these highly valuable materials.

**Location:** Old Bishopsbourne

**Time:** 11:30am-12:30pm

## **Grace O'Connor** (MC)

Grace O'Connor (she/her) is the South-East Queensland chapter coordinator for Young Farmers Connect, a nationwide organisation that advocates for and empowers new, young and aspiring farmers to thrive in agriculture, to grow resilient local communities and regenerate landscapes. Also an environmental and social researcher, Grace is a doctoral candidate at Griffith University working in the field of food system transitions that are fair and just for local farmers. Grace uses a Deep Ecology and Buddhism inspired approach to her research enquiry, grounded in reflexive thinking that prioritises intersectionality of environmental issues and social equity.



## **Clytie Binder**

Clytie has spent much of her life finding ways to incorporate nature into every aspect of her life. Combined with a passion and commitment for a fairer and more peaceful world, she uses her creativity to dream about what is possible and works hard to do what she can to achieve that dream. Clytie works in the Waste and Resource Recovery Branch at Brisbane City Council where she has developed a number of programs including Brisbane's Community Compost hubs program, designed not only to reduce waste to landfill but to build community and empower citizens for positive change. Clytie was awarded a Churchill Fellowship and has recently returned. This provided her the opportunity to explore how governments and community groups work together across towns and cities in the USA, Canada, Mexico and Cuba to support community-based approaches to composting.



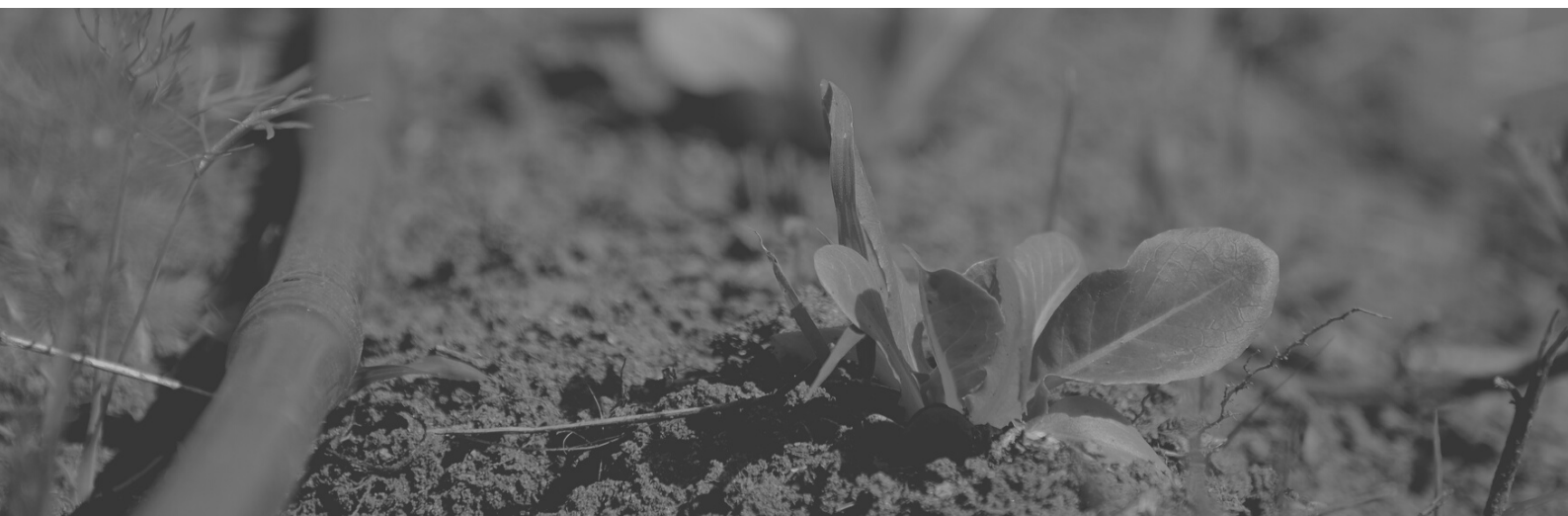
### **Phil Garozzo and Alice Star**

Phil and Alice have cultivated a beautiful market garden business named Loop Growers located next to Cedar Creek in the Samford Valley. Loop Growers has a strong focus on building relationships in their community and supplies seasonal produce to local cafes and restaurants. Their farming principles and practices are grounded in working with natural systems to regenerate soils, and also includes creating 'yields' from the food scraps of the businesses they supply food to in order to feed the compost, worm farms and animals – Literally closing the loop.



### **Matt Bakker**

Matt is the co-founder of Neighbourhood Farm, located along the Brisbane River (Maiwar) in Oxley, with the project running into its eighth year. Matt has a background in environmental science and cultural heritage management with over 15 years' experience in the food and land use sector. His experience emerges from a desire to understand the complexities of our environment and to incorporate regenerative agricultural practices into small scale farming. This is what has led to a focus on creating a sustainable productive urban farm that is directly connected to landscape and local community.





# Food Insecurity Session

**Location:** Chapel

**Time:** 11:30am-12:30pm

## **Nick Rose** (MC)

Nick has been the Executive Director of Sustain: The Australian Food Network since its establishment in January 2016. With a background in law and community development, Nick brings more than 15 years of working at the grassroots and institutional level in several Australian states in food sovereignty and sustainable food systems. He is the editor of "Fair Food: Stories From a Movement Changing The World (2015)" and the co-editor of "Reclaiming The Urban Commons: The Past, Present and Future of Food Growing in Australian Towns And Cities (2018)." Nick is also a lecturer in food systems, food policy and governance and food movements for William Angliss Institute in their Bachelor of Food Studies and Master of Food Systems and Gastronomy.



## **Samuel Dow**



Samuel is Manager and Founder of 'Baroona Farm' located in the grounds of St Francis Theological College, Milton. Samuel has a Bachelor's degree in Horticultural Science from the University of Western Sydney majoring in crop production. For a number of years, he worked as a Field/Extension Officer for fresh market vegetable company 'Harvest Moon, located in North West Tasmania .Later, Samuel studied Theology and was ordained a Priest in the Anglican Church of Australia and has had extensive experience in chaplaincy and parish-based ministry settings. He is currently Chaplain of St John's College with the University of Queensland. He has continued to have a keen interest in combining both his vocations – horticulture and ministry. This led to the formation of Baroona Farm in late 2018, an Urban Farm project that has a mission 'to grow food and community with and for the nutritionally vulnerable'.







### **Nick Steiner**

Nick recognised the lack of access to good quality nutrition for those in need and founded The Mini Farm Project in July 2015. After completing a permaculture design course and an online market gardening course, Nick began experimenting with growing food in various small sites around Brisbane. His passion for healthy food, lifestyle, and gardening led him to establish The Mini Farm Project, which serves those in need. Nick plans to reduce food insecurity by establishing a network of charity farms from Brisbane to Cairns that can grow food all year round. Find out more at [www.mfp.org.au](http://www.mfp.org.au)

### **Ellia Guy**

Ellia is an ecologically-minded urban farmer. Her business Future Wild designs, installs, and maintains culinary gardens and edible landscapes. Specialising in onsite kitchen gardens for restaurants, Future Wild works alongside chefs to cultivate gardens that shift seasonally with menus, featuring commonly used herbs and vegetables alongside unusual culinary plants. The gardens that emerge from these powerful collaborations reconnect diners with the source of their food, create dialogue around local food production, and actively demonstrate how underutilised urban landscapes can be transformed into beautiful, sustainable, and productive spaces. Ellia sees gardens as a powerful connecting force between humans and the more-than-human world. Future Wild questions the role and function of the natural world in cities and challenges us to see urban landscapes as powerful spaces for regeneration and food production.



### **Kiah Smith**

Dr Kiah Smith is a sociologist, activist and Senior Research Fellow at the Centre for Policy Futures, UQ. Her study Fair Food Futures explores how people are re-imagining what a better food system might look like in response to multiple crises and uses action research to identify pathways to food justice. She has published internationally on food security, the right to food, gender empowerment, sustainable livelihoods, resilience, financialisation, ethical trade, green economy and food governance, and regularly provides expert sustainability advice to the United Nations, FIAN International, CSIRO, Future Earth and AFSA. More information about Fair Food Futures can be found at <https://fairfoodfutures.com>





# Networking Session

**Location:** 1:45-3:00pm

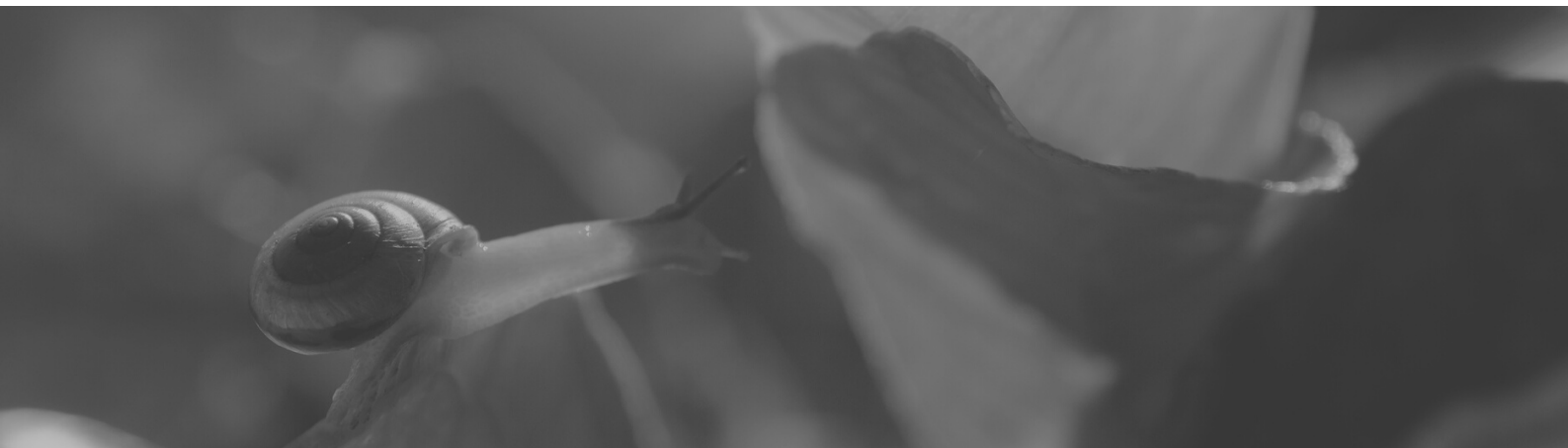
**Time:** Old Bishopsbourne

This session will provide a chance, not only for intentional networking, but for the raising of questions and exploring these further together in a collaborative way. In an 'Open Space' session, every person present is welcome to raise a question or idea that can then be scheduled into a group. Participants can then choose which group that they would like to attend to discuss this with those present. This will be particularly useful as we gather together in this forum to consider the challenges and opportunities for the future of urban agriculture in and around Brisbane and beyond.



**Facilitator:**

Jen Basham is currently Urban Sustainability Organiser with the Queensland Conservation Council. She has had diverse experiences over her career, including in law, the public service, community and project development, policy and advocacy. She has worked with Government, Indigenous led organisations, community NGO's and faith based organisations, in Victoria, the ACT, NT and across Queensland. She now lives on Turrbal and Yuggera country in Brisbane. She loves being out amongst nature and is passionate about the health and flourishing of both human and non-human life.





# About the Venue

**St Francis Theological College** is an Anglican theological college for students from all Christian backgrounds. They offer highly regarded theological education within a context of Anglican prayer and practice by providing a variety of on-site and on-line study options through which to explore the Christian faith. University courses are taught at both undergraduate and post-graduate level and are accredited by the University of Divinity. Non-tertiary courses provide a range of options through which people can deepen their theological understanding and serve their church community. Students in all courses are encouraged to think critically and grow in their Christian understanding and practice.

The **Old Bishopsbourne** building is a Milton landmark, although these days hidden behind the XXXX Brewery and the urban sprawl. This remarkable building was built between 1865-1868 for the Anglican Bishops and Archbishops of Brisbane. It was designed by colonial architect Benjamin Backhouse who was also the founding architect of nearby Government House. Anglican Bishop occupied this house until 1964 when St Francis Theological College, who had occupied the surrounding area since 1936, took possession and Bishopsbourne was moved to Hamilton. The stone chapel alongside Old Bishopsbourne was designed by RD Dods and constructed in 1912. Both buildings celebrate the salmon-coloured sandstone endemic to Brisbane.

**Baroona Farm** is an Urban Agriculture project located in the park-like grounds of St Francis Theological College in Brisbane. The first gardens were installed on the old tennis court in early 2019 utilising raised wicking bed technology due to the heritage overlay on the site. Today there are over 120 beds for growing crops and, once filled, the small 300m<sup>2</sup> area will fit just under 200 beds. These are all faithfully and lovingly tended to at regular working bees by a network of volunteers. As a ministry of the Anglican Church Southern Queensland, Baroona Farm has a mission 'to grow food and community with and for the nutritionally vulnerable'. This has been made manifest through partnerships with refugees and people seeking asylum in and around Brisbane to grow culturally important and specific crops. These people are amongst some of the most nutritionally vulnerable in Queensland and their voices are critical in crop choices and care for making an impact on the lives of others.





# Map of Venue

**Address:** 27 Baroona Rd & 233 Milton Rd, Milton, Brisbane, 4064



## Directory

1. **Chapel of the Holy Spirit**
2. **Old Bishopsbourne** (Ground Floor: Meeting and Function Rooms; Level 1: QLD Churches Together)
3. **Annexe** (Accommodation)
4. **Accommodation**
5. **Accommodation**
6. **Halse Wing** (Accommodation)
7. **Main Wing** (Ground Floor: Accommodation, Staff Offices; Level 1: Accommodation)
8. **Main Wing** (Lower Level: Common Room  
Ground Floor: Lecture Room 2 & Studio 1, UD Indigenous Studies)
9. **Waldorf** (Lower Level: Laundry  
Ground Floor: Accommodation)
10. **Administration**
11. **Roscoe** (Ground Floor: Lecture Room 1  
Level 1: Roscoe Library)
12. **Spiritual Direction**
13. **Ivor Church Court Accommodation**
14. **Brewery Flats Accommodation**