



## Talking Dinners 2014

### Creating Community with Community Gardens Talking Dinner 1 (10 Mar 2014)

Slow Food Hunter Valley Member, Michelle Moon, was instrumental in helping to create the community garden in Denman in the Upper Hunter Valley in NSW. She was also central to the launch of the Denman Farmers Market and a Community Food Hub. Proud of the farming heritage that surrounds Denman, Michelle was able to tap into a rich vein of local produce and awaken a food culture that had long been dwarfed by the mining industry that surrounds the town. Michelle shared her experiences of the process, the timing and the benefits that come to communities from access to "Good Clean and Fair Food".



*Our thanks to Readers Café & Larder of East Maitland for the venue.*

### What a Waste! Talking Dinner 2: (19 May 2014)

Our second talking dinner dealt with thought-provoking ideas on food waste, highlighted creative ways with leftovers and looked at ways to tackle food waste in the Hunter. Guest speakers included siblings David and Sarah Sivyer from Feedback Organic Recovery, Monique Maguire from OzHarvest Newcastle and Ben Armstrong from Three Bean Espresso Bar.



David and Sarah told the story of how they commenced collecting kitchen waste to turn it into organic compost on their farm in the Hunter Valley. David and Sarah have managed to combine their farming background, academia and experience in the hospitality industry with their passion for the environment. The combination of these

elements resulted in Feedback Organic Rescue.

Monique, from OzHarvest talked about the organisation that has become the leading light in Australia in dealing with food waste. Ben, from Three Bean Espresso Bar talked about his passion for using seasonal, local ingredients whenever possible. Ben finds lots of ways to use odds and ends that many others might throw out.

*Our thanks to Three Bean Espresso Bar of Hamilton for the venue.*

## TALKING DINNERS 2014

OUR TALKING DINNERS ARE MADE POSSIBLE BECAUSE OF THE WONDERFUL WORK OF OUR VOLUNTEERS WHO DEDICATED SO MUCH TIME TO THESE EVENTS.

HOWEVER, OUR TALKING DINNERS ARE ONLY POSSIBLE BECAUSE OF THE GUEST SPEAKERS WHO PROVIDED SO MUCH INSIGHT INTO A RANGE OF TOPICS ARE AREAS OF OUR FOOD SYSTEM.

AND LAST, BUT NOT LEAST, WE WOULD LIKE TO SAY THANK YOU TO OUR GUESTS WHO MAKE THESE EVENTS SUCH A SUCCESS.



### JOIN SLOW FOOD

Please contact us if you are interested in becoming a member.



# Slow Food® huntervalleyconvivium

## France - Warts and All Talking Dinner 3: (14 Jul 2014)

Liz Love has a background in protein chemistry research and human nutrition, has been a high school science teacher, operated her own café, taught commercial cookery at TAFE, lived and travelled widely in France and is now the Newcastle Herald's restaurant reviewer.



As a passionate Francophile and a member of Slow Food she shared her experiences of eating and shopping for food in France and, at the same time, dispelled a few myths surrounding the French attitude to food.

*Our thanks to Peg's Cafe of Whitebridge for the venue.*

## Fresh Food in Remote Communities Talking Dinner 4: (12 Aug 2014)

Slow Food HunterValley Members Mark and Andrew were invited by the Lilla Foundation and the communities of Lilla, Wanmara and Upanyali in the Watarrka National Park to help build food gardens.



Working with the people there, Mark brought his skills to plan a food garden in the community of Wanmara. Andrew also worked in Lilla to deliver a school garden, a kitchen garden and an orchard capable of growing fresh food. He also began documenting the traditional local food plants for the Ark of Taste project.

*Our thanks to Readers Café & Larder of East Maitland for the venue.*

## Chikukwa Project Talking Dinner 5: (12 Sep 2014)

Slow Food HunterValley, in conjunction with Organic Feast of East Maitland, hosted a dinner and movie night that focussed on a highly successful food security project in Africa.

The Chikukwa Project started in a rural area of Zimbabwe in 1992. Before the project began the crops were poor, food was in short supply, the landscape was deforested, soil erosion was a significant problem and the springs the locals relied on for their water supply had dried up. These are typical problems in Africa. The Chikukwa Project changed all this and the journey to success has been documented in a film by Dr Terry Leahy and his sister Gillian Leahy, a documentary film-maker.



Dr Leahy, a permaculture researcher, introduced the film and, following the 50 minute documentary, answered questions about the film and the project. The film showed how the lives of the participating six villages of the Chikukwa clan (7,000 people) were transformed. The strength and success of the project was underpinned by the introduction of permaculture agricultural strategies and community participation. Through the project and the efforts of locals, the landscape has been transformed into a lush paradise that provides plentiful food.

*Our thanks to Organic Feast of East Maitland for the venue.*

## Fresh Food in Remote Communities and Terra Madre/Salone del Gusto Talking Dinner 6 (a double billing): (9 Oct 2014)

With so much to report on the Fresh Food in Remote Communities Project. Mark Brown and Andrew Dempster provided a second instalment on the future of the project. It is expected that this is a long-term investment that has wide ranging implications for benefits to the community.

Slow Food HunterValley leader, Amorelle Dempster, spoke on the 2014 Salone del Gusto and Terra Madre. Amorelle also introduced the delegates representing Slow Food HunterValley.



*Our thanks to Seraphine Café of Maitland for the venue.*

