Program





KEEPING OUR FOOD LOCAL FORUM

LOCATION: Terrace Restaurant Cnr Pound and Clarence St Grafton TAFE 9.00 to 3.00pm December 6 2013

Focusing on the role of **farmers, manufacturers, retailers** and **restaurants** in the Northern Rivers, this forum will explore how anyone working within the food industry can increase their profile, improve quality, utilise existing distribution networks and gain a competitive advantage by buying or selling their produce locally. Key note speaker UK Food Cooperative Food Expert **Chris Walsh** will be one of a number of well known presenters who will outline options for accessing labour pools, bringing growers and buyers together and showcasing successful businesses in the Valley.

Clarence Valley Council is proudly facilitating the event with support from TAFE and the NSW Environmental Trust. The Victorian Eco Innovation Lab and British Council have subsidised the presentation by keynote speaker Chris Walsh.

\$20 to cover morning tea and lunch will be taken at the door on entry and tax invoice issued. The program over page outlines why this forum is a must for those involved in the local food industry. To secure your place register before November 27th via email to rodney.wright@clarence.nsw.gov.au with your contact details







Forum Program





KEEPING OUR FOOD LOCAL

- 9.00 Registration (morning tea on arrival).
- 9:20 Welcome and outline of the day.
- 9:30 The role of Sustain Northern Rivers in Facilitating and promoting Local Food Network. Rodney Wright Convenor of Sustain Food Working Group.
- 9:45 Keynote speaker Chris Walsh **the true price of food** encouraging and supporting growers to charge the true cost of food, **multi stakeholder coops** bringing growers and buyers together and the role of **volunteers** on farms.
- 11.15 Getting the right price for produce. Big River milk experience Rodney Madden.
- 11.30 Labour Pool Marina D'Urso Sunshine Sugar.
- 11.45 The challenges and opportunities for sourcing fresh local produce
 Karl Causley Causley Fresh Produce
- 12.00 Lunch Local selection of fresh produce for lunch
- 1.00 Connecting producers and consumers, the role of Northern Rivers Food
 Peter Nicholson Nicholson Fine Foods
- 1.15 Open forum touching on issues discussed and opportunity for people to make the connections.
- 2.45 Thanks and close





