

MEDIA RELEASE

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Huon Valley Food Hub moves into 'hands on' stage

Tasmanian Aboriginal elders will pass on knowledge of traditional edible natives and regenerative land management techniques with students in the Huon Valley to bridge a deeper connection with country as part of the Huon Valley Food Hub project.

Acting Mayor Sally Doyle said the Food Hub continues to break ground as the project prepares to move into its 'hands on' stage.

"Funded by the Tasmanian Government through the Healthy Tasmania Fund, four specifically designed trial projects will be delivered over coming months in an attempt to stimulate change, influence policy, and raise awareness through active participation and education with the community.

"It's all about building up local capacity and capability of our local food system," Acting Mayor Doyle said.

Over recent months, the community has been invited to participate through a series of local co-design workshops, where ideas for projects emerged that aligned with one or more of the seven priority project themes:

- 1. Local and regenerative food economy and abundance
- 2. Food logistics, transport and agility
- 3. Food security, access and security
- 4. Food experiences, agri-tourism and culture
- 5. Industry training, education and pride
- 6. Food waste, circular economy and nourishing life
- 7. Food policy, governance and citizen action.

Huon Valley Food Hub Officer Emily Samuels-Ballantyne said the fundamentals for building a successful food system starts with increasing our availability and diversity of fresh locally grown produce.

"Our first activation project will engage with small farmers in the Huon Valley, helping them to build their capabilities in growing a diverse range of produce.



"Ten farmgate 'blitzes' will be hosted with expressions of interest for small farms to participate. Community members will be invited along to the 'blitzes' to learn through doing!

"Leveraging the pool of local knowledge and expertise from our existing regenerative farming community, we will also be inviting mentors and trainers to support the project by passing on their skills, knowledge and experience to build a community of knowledge and practice."

Expressions of interest for participating farms will open this month, with the project running from September to December 2022.

The second project will address the second priority theme: logistics, transport and agility. This will happen through the curation of a series of Food Hub pop-ups during the 2023 harvest in each major township throughout the Huon Valley.

"The pop-ups will distribute local produce, celebrate local food, and provide insightful educational experiences around the importance of sourcing and supporting local producers," Emily said.

"We will also be creating a local procurement network aimed at increasing local produce through local wholesale channels with local supermarkets and businesses.

"Emerging from the co-design workshop process was the importance of ensuring equal and fair access to local produce for all members in our community. With this in mind, we will initiate a prototype that will enable food insecure folk access to fresh local produce through an adapted food voucher scheme."

The fourth and final trial project will see Tasmanian Aboriginal elders passing on knowledge of traditional edible natives and regenerative land management techniques with students in the Huon Valley to bridge a deeper connection with country.

"The aim of the project is to continue building resilience, sustainability and care for self, community and country, through education, regeneration and connection to place, food and people," Emily said.

"We are excited to see what emerges from this next phase of this innovative project."

You can follow the Food Hub journey on <u>Facebook</u> and <u>Instagram</u>, or checking out the website.

For more information: Acting Mayor Sally Doyle (03) 6264 0300