



**Slow Food® South Australia**

**SLOW FOOD SA is proud to announce a tour of THE FOOD FOREST ON SUN AUGUST 30<sup>TH</sup> 2.00-5.00pm**



Developed by Annemarie and Graham Brookman since 1983, the Food Forest is a permaculture farm and learning centre that demonstrates how an ordinary family with a typical Australian income can grow its own food and create a productive and diverse landscape.

The buzzing biodiversity of the property produces over 160 varieties of organically certified fruit and nuts, wheat and vegetables, free range eggs, honey, carob beans, Australian native foods, nursery plants and timber.

for details and bookings  
[www.slowfoodsouthaustralia.com.au](http://www.slowfoodsouthaustralia.com.au)

**THE FOOD FOREST**  
**80 Clifford Rd, Hillier**  
**30 AUG. 2-5PM**  
**FARM TOUR & TASTING**  
**AFTERNOON**  
**TEA**  
**MEMBERS \$50**  
**\$65 non members**



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For more info about The Food Forest  
[www.foodforest.com.au](http://www.foodforest.com.au)

## A Quiet Revolution on the Gawler River

The Food Forest is situated at Hillier and the tour will feature an afternoon tea/coffee and a generous tasting of foods grown and processed at The Food Forest. The Food Forest sells most of its produce at the Adelaide Farmers Market which is held at the Adelaide Showground every Sunday 8.30–12.30.

### THE TOUR

We will explore our organic food production - fruit, nuts vegetables and herbs: explain how we do it but also how easy this is in your own backyard, neighbourhood or school. We have created a biodiverse sanctuary - including revegetation on the Gawler River thus creating habitat for beneficial bird and insects which help with organic growing and restores the river banks.

You will see how our animals are integrated into a garden/farming system eg chooks – green waste recycling and weed control and egg production; geese as weed-eaters and sheep as grazers.

Our water use including roof catchment, composting toilets (you get to use one at the learning centre), recycling of wastewater through reedbeds, drip irrigation, aquifer recharge, and desalination is a masterclass in water efficiency.

We compost all farm and food processing wastes. We even use ash as a fertiliser.

We value design that factors orientation, passive solar design, ventilation, solar hot water, PV panels creating electricity, strawbale buildings.

*Personal behaviour changes that include recycling, water use, responsible consumption and food choices are at the heart of what we do.*

### Restrictions

**HAY FEVER:** this can be an issue in spring/early summer. Please check the pollen index.

**BEES:** The tour is not close to the bee hives but there may be some wild colonies by the River. People for whom bees are problematic should come prepared.

**NUTS:** Please note that The Food Forest grows pistachio, pecans and macadamias. Tours potentially visit these orchards. People for whom these nuts are problematic need to be aware and should come prepared.

**WEATHER:** Tours aren't much fun when there is a lot of rain and we may need to look at the forecast, and potentially postpone or cancel.

The Food Forest has made 30 micro movies and 'how to' videos, ranging from practical straw bale building techniques to controlling codling moth in your fruit.

See the films at:

<http://www.youtube.com/user/TheFoodForest>

More info: [www.foodforest.com.au](http://www.foodforest.com.au)

