

## Canberra City Farm: GENERAL MEETING MINUTES

<b>Date:</b>	Sunday 21 January 2018	
<b>Location:</b>	Dairy Road	
<b>Time meeting commenced:</b>	1:00pm	
<b>People present:</b>	Jodie Pipkorn Linda Ayliffe Danny O'Brien Yvonne Best Salina Hughes Christine Vincent	Walter Steensby Cindy Steensby James Atkins Trish McEwan Ren Web
<b>Apologies:</b>	Keith Colls	
<b>Chairperson:</b>	Jodie Pipkorn	



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### Matters/Actions Arising from the previous Meeting

<b>ACTION</b>	<b>STATUS</b>
1. NIL	

### Agenda Items

#### Updates

#### Value add:

- On Friday the group met and spoke about where the group is going and their plans going forward. They will send their ideas and budget requests to the Committee for their consideration.
- At the moment the restocking of produce/preserve supplies is coming on. Apricots were donated and now jams and chutneys have been made from these.
- In coming months they are proposing to do a combination of working bees and workshops – with the workshops aimed at skills transfer, but keeping the working bees to a smaller group for quality control and aimed at producing preserves and produce to sell.
- At this stage a Shiraz grape workshop/working bee will be held in February and a Passata workshop/working bee in March. The harvesting of the grapes will need as many hands as possible. The Passata day will be done in conjunction with Slow Foods Canberra and Joyce could join in. Danny offered that he will help as he will have a passata maker, while Slow Foods Canberra has cookers they can offer.
- The group is also getting ready for the Wetlands Open Day and building up stock up for the Bungendore markets and Bee Keepers Open Day.
- At the Harvest Festival CCF will be on stall with the Food Co-op Shop to make it easier for everyone involved. The group is keen to be very strategic as to what to go to.
- Danny noted he has heaps of freezers if additional produce needs storing.
- The group noted too that storage is an issue and is being considered. A cupboard space in the rangers office would be ideal as a minimum to allow the preserves to be at hand and not located at different people's houses as is currently done.

#### Monday Working Bee:

- Watering is the big thing at this time of year. Each week is maintenance and harvesting. Tidying of big shed needs to be done over the next few weeks. Picking up dropped fruit is important to avoid pests. When the Shiraz is ripened it will be lots of work. Expect this at the end of February. The time of harvest has been getting earlier and earlier.

#### Allotments and Pest management:

- 1 person has not been coming to their allotments and there is room for 1 more allotment available.
- The Committee has discussed enlarging the allotments area and discussions are continuing.

- People are keen and continuing to come along. Some of the allotment holders are pitching in or keen to be involved with CCF, which is positive.
- Pest management is under control. Pears are looking good. No pests to report.

Twitter:

- We currently have 725 followers. Yvonne offered the tea store again for the Wetlands Open Day.

Construction:

- The watering system is plumbed in. Pizza preparation area is almost ready for the Wetlands Open Day.
- The next priority is being decided, but includes roof and sides of for the propagation area near the toilets, shelving in the shed is a higher priority for the propagation group, making the area outside the kitchen would be ideal, getting the shed converted to a volunteer space would be great and insulating the shipping containers, particularly the kitchen, would be great. Jodie is working with SEE-Change Woden on getting the shed conversation progressed.
- The pizza preparation area was planned to have a raised part of the ground around the pizza preparation area for wheelchair and kids use. Having seen it in use for the CCF Open Day where people were needed on both sides, Danny is proposing we do not do a fixed raised platform but put gravel on the ground and a temporary platform that drops down from the shed for the specific purposes of wheelchairs and children. Everyone agreed this sounds like a good idea.
- Danny noted any priorities for construction would be welcomed and he will schedule a planning session soon.
- Regular construction workshops are now taking place on the Friday 2 weeks before the regular gathering.

Treasurer:

- Propagation and value-add groups have added to the CCF coffers substantially which is great.

Committee:

- Asbestos is still an issue. Michael is progressing the Asbestos Management Plan and will hopefully have this in place in the next few weeks. Until this is completed, Department of Broccoli or other market gardeners cannot be approved to start on site.
- The chooks enterprise is awaiting approval from the ACT Government. They have also proposed establishing an enterprise with goats and pigs. Goats are more of an issue than pigs, as they are hard to contain. Danny is going to ask Michael about having goats just in the penned area, as they can be contained and can clean up that area without the need for people labour or fossil-fuel equipment. Goats could also provide blackberry control for a range of areas if they could be tethered and ensured they would not get into the plots or other planted areas.
- George is being chased about the dough maker, as the Committee has agreed that a commercial dough maker should be purchased for providing dough for pizzas on the Open Day events. Danny looked into hiring the dough maker for those who want to use it and noted this is difficult, so we are going to have it set in the kitchen.
- Cid has noted we are not coming to him for our ration of worm juice. Danny noted it is easier to get a big volume and a 20L drum than small amounts. Walter will donate a 20L drum.

Wetlands Open Day:

- Trish is talking to George about what she will be doing on the day. Jodie noted we need volunteers and will need to tidy up so it is similar to the CCF Open Day.
- It was agreed we should allowed to run a bbq if it is a total fire ban. Danny is chasing Lori regarding what food will be offered.



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- If doing pizzas, it was agreed we should do a standard 4 flavours and have a standard sized pizza. 5 people will be needed – 1 to take the order, 1 for money taking, 1 for cooking pizzas and 2 for making.

Bungendore markets:

- We will do the same as last year, having a stall and selling produce.
- This year it is on 17 February. We need volunteers and get stocking of preserves. Danny is happy to set up the stall early and everyone can come later.

Bee Keepers Open Day:

- We will have a basic stall there only. We can offer the pizza oven to the bee keepers if they want to use it.

Food Box:

- The Food Box is going well and the Autumn season has now closed.
- Lauren, Jodie and Trish met with the Food Co-op last week and discussed opportunities for collaboration. The Food Co-op only have 5 people on their list, so they are going to see if they want to instead be involved with the CCF Food Box Scheme. The Food Co-op is also happy to have the Food Co-op as another pick-up location, and are happy for their fridge to be used to keep produce cool. Lauren is going to explore this more and see what works for those signed up.

*Other Business*

- Cautionary tale: A picket was put through a water line. Walter is now refreshed where the watering line is and is happy to help others.
- Birds were flying into the window on the red container, so as a temporary fix Linda has put shade-cloth up on the door.



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<b>ACTIONS FROM MEETING</b>	<b>DUE DATE</b>
1. DANNY to see if Joyce can come along to a Passata making day in March.	
2. DANNY to contact Michael re us providing a cupboard for preserves that will be locked.	
3. DANNY to talk to Frank about getting the kitchen area filled in.	
4. DANNY to ask Michael about having goats just in the penned area for a short time to clean up the area instead of people or equipment being needed.	
5. WALTER to contact Cid about getting his 20L container filled with worm juice.	
6. EVERYONE to send names through what they want to do.	
7. DANNY to chase George re dough mixer.	
8. DANNY chasing Lori re what food will be offered.	
9. WALTER to provide the agar information about improving soil to enhance watering for the next newsletter.	
10. JODIE to follow up with 100 Kilos about their proposal to have a fridge at CCF for produce.	

**Next meeting date: Sunday 18 February 2018. Time meeting closed: 2.05pm.**