



Food Security – the FRN Story

Matt Morris
Coordinator, Food Resilience Network

Overview

- Genesis
- Structure
- Food resilience in Christchurch and Canterbury
- Food Resilience Policy and Action Plan
- Edible Canterbury Charter
- Projects and the power of collaboration

What is food resilience?

“Food resilience is the ability of all households within the area of Greater Christchurch to meet their food needs and to ensure that the food system this depends on can withstand external shocks (such as natural disasters, economic challenges or social upheaval).

“This implies a localised food system that is ecologically sustainable (using principles of organics, permaculture, agro-ecology etc for example), economically viable and enhances the well-being of communities' physical, mental, emotional and spiritual health.”

- Food Resilience Network, March 2014





In the beginning...

Sept 2013: a collaboration between Rangiora Earthquake Express and Soil & Health Canterbury: feeding our futures hui at the University of Canterbury

Attended by about 40 people interested in making fruit more available to people in Christchurch and Canterbury. Called for a Steering Group to be established.

A Leadership Group mandated by the whole group created early 2014, with its own Terms of Reference.

Opted to come under the umbrella of the local Soil & Health branch to avoid bureaucracy in this early phase.

A subgroup worked with the City Council on a policy and an action plan. This was adopted by Council.

We also developed a Charter as a point of reference for everyone who was becoming part of the movement.

Together, these documents told what we did and what our values were.

All of this was being done voluntarily, and then we applied for funding. This meant determining the few things we were prioritising for 2015.

FRN Structure

The Food Resilience Network is a collaboration that is currently housed within the legal structure of Soil & Health Canterbury branch.

The Food Resilience Network owns the 'Edible' brand. It's project work is all called 'Edible Canterbury'.

The Food Resilience Network has bi-monthly, open, Round Table meetings.

+ a smaller Steering Group: meets monthly to consider the boring stuff so this doesn't take up time at Round Tables.

In September 2015 the Steering Group recommended to the wider Network that it become a separate legal entity. This was approved at the Round Table meeting. **Note, this is after two years of being under Soil & Health's umbrella.**

40%

**of deaths in New Zealand are
attributed to modifiable
nutrition-related risk factors.**

<http://www.otago.ac.nz/wellington/otago020184.pdf>

New Zealand Household Food Security (2002)



■ Food secure (50%) ■ Moderate food insecurity (38%)
■ High food insecurity (12%)

FRN Key Information



**58
member
groups**



**11,000+
combined
membership**



**60,000+
combined
reach**

Community Gardens in Christchurch

In 2000: 10 community gardens

In 2012: 27 community gardens

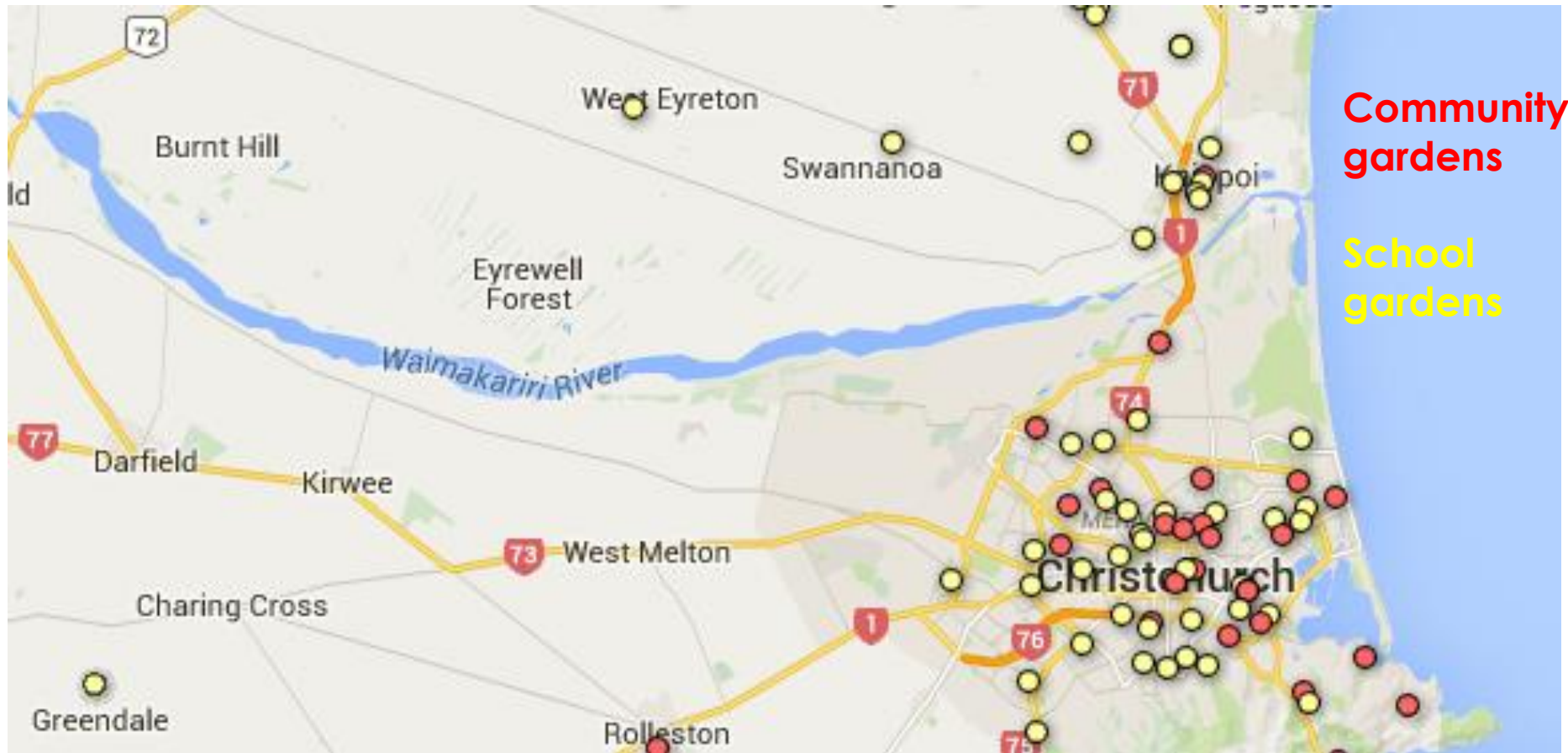
500 volunteers per week

670,000 voluntary hours per year

3.25 full time equivalent coordinators

Source: Canterbury Community Gardens Assn

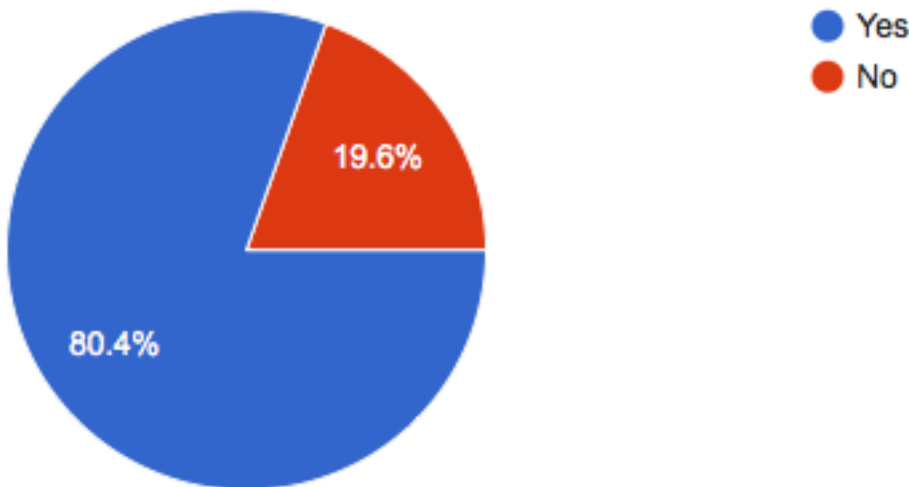
Local garden projects



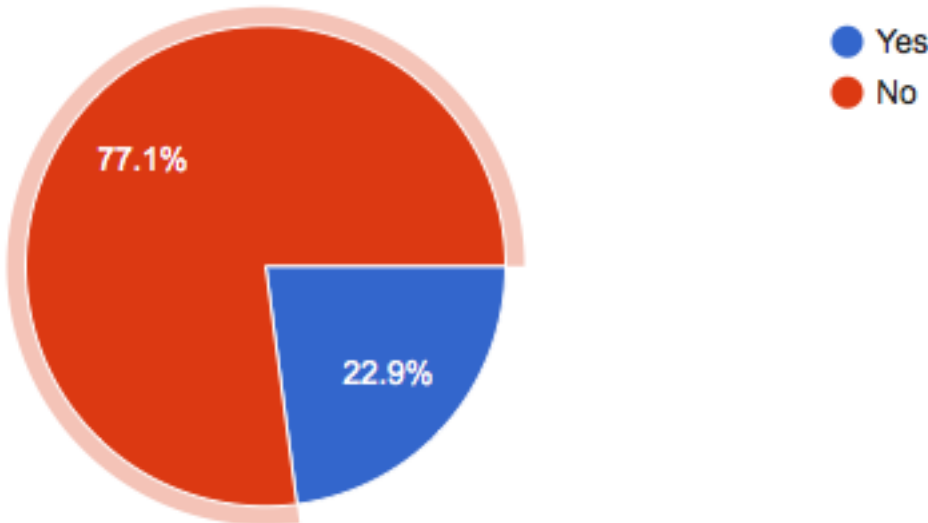
**Community
gardens**

**School
gardens**

Does your school have an edible garden? (51 responses)



Do you have outside help to maintain this garden? (48 responses)



Council's Food Resilience Policy

Vision

The best edible garden city in the world.

Objective

A food resilient Christchurch with thriving social, economic and physical environments providing healthy, affordable and locally grown food for all people.

What is food resilience?

Physical and economic access, by all people, at all times, to enough food to maintain an active and healthy life. This exists when everyone can access a reliable supply of healthy food which is nutritious, affordable, safe and culturally appropriate, that is able to sustain a person's physical, mental and cultural wellbeing. A local food production and distribution system based on ecological sustainability, able to withstand natural and man-made shocks is a vital part of food resilience (based on a World Health Organisation, 1996 World Food Summit definition of food security).

Council's Food Resilience Policy

Priorities to achieve the vision

The Council will:

Collaborate with the community to achieve the food resilience vision, objective and outcomes, for example by being a participant in the creation and implementation of a Food Resilience Action Plan for the city and by being an active member of the Food Resilience Network.

Identify and make available suitable Council land for food production, community gardens and related activities, and establish supportive frameworks that enable community use of these spaces.

Encourage the establishment of productive gardens on suitable land around the city that is not in Council ownership, for example homes, schools, church land, institutions and market gardens.

Protect locally productive soils surrounding the city from inappropriate development that undermines the lands productive capacity.

Commit to increasing the nutritional quality of food in Council facilities, events and food stalls on public land (for example ensure that low sugar, fat and salt options are provided).

Council's Food Resilience Policy

Advocate on behalf of the community on issues that effect the city's food resilience, for example advocacy to central government about healthy food choices in schools.

Support initiatives that increase the availability, distribution and affordability of fresh, healthy food in our communities, for example farmers markets, green grocers, local food cooperatives and community kitchens.

Work with food producers, distributors, retailers, other agencies and the community to encourage the availability, affordability and uptake of healthy food in our community.

Support community education through community gardens and other local initiatives that increase knowledge of how to grow, harvest, prepare and consume healthy locally grown food to support edible gardens and a thriving local food economy.

Support competitions, awards or harvest festivals that celebrate our garden city identity, encourage edible gardens, community gardens, and educate the community about the benefits of our food resilient edible garden city.

The Food Resilience Action Plan

Vision: a patchwork of food producing initiatives based around local hotspots and linked together like a ribbon woven into the fabric of our communities.

1 Cultivate Relationships

Foster partnerships, coordinate activities and provide governance on food resilience.

Create a supportive network for mentoring leaders, coordinating actions and advancing on the vision through the Food Resilience Network.

Encourage organisations to sign the Edible Canterbury Charter and to make commitments on how they will advance food resilience in the region.

Identify and map key stakeholders, potential supporters and sponsors of food resilience in Canterbury so approaches can be made to advance involvement and support.

Develop sponsorship package based on mutual benefits to potential supporters and the Food Resilience Network activities.

Use established crowd sourcing tools to build support for specific food resilience projects.

Develop supportive information sharing networks across New Zealand and internationally.

The Food Resilience Action Plan

2 Grow understanding, skills and celebrate local food

Communicate, educate and inspire people to grow and enjoy local food.

Establish Edible Canterbury web-portal to create one stop shop for information about growing and enjoying local food.

Develop resources that help individuals, communities and institutions to grow their own food, to find food in their area, and to find places to buy healthy, local food in Canterbury.

Establish targeted events and communications at key planting and harvest times.

Provide practical help and advice to gardeners at local markets and events such as soil PH testing and Pest Identification and through education courses run at community gardens.

Work with local businesses and nurseries to offer DIY training education for the public on how to grow and cook healthy food.

Foster local champions, patrons and community leaders able to inspire and lift the profile of edible Canterbury activities.

The Food Resilience Action Plan

3 Propagate and Support Edible Gardens

Support new and existing edible gardens in homes, schools, and communities.

Raise the profile and encourage volunteers and support for the existing edible gardens in Canterbury.

Support Councils in identify land potentially suitable for edible gardens in Canterbury.

Establish edible garden brokering and educational services to facilitate new community gardens and school gardens in Canterbury.

Foster linkages able to support new and existing community and school gardens – such as: local businesses; plant and material suppliers; City Care; educators such as CPIT (Te Puna Oranga o Seven Oaks); and designers such as Lincoln University landscape faculty.

Explore feasibility of establishing a “Fruit Trees For Canterbury” organisation to deliver low cost, disease resistant plants for public and community garden use.

Support high-profile demonstration edible garden projects such as Agropolis in central Christchurch and explore organic waste processing from surrounding businesses.

The Food Resilience Action Plan

4 Strengthen Our Local Food Economy

Encourage more localised food production, distribution and access to healthy food.

Enable more local growers of food by supporting the Biological Husbandry Unit's Stepping Stone programme that incubates budding market gardeners.

Support the establishment of food cooperatives surrounding our towns and cities that are able to supply local markets with fresh locally grown produce.

Encourage new farmers markets, green grocers and boxed delivery services in the region.

Develop demonstration sites able to promote innovative production and distribution methods such as urban agriculture/city farm linked to local food cooperatives and Kaputone Community Orchard in Marshlands.

Establish heritage fruit and nut archive and nursery to improve the availability of disease resistant and nutritious plants well suited to Canterbury conditions.

The Food Resilience Action Plan

5 Grow Supportive Policies

Evidence based policy development and advocacy to advance food resilience.

Collaborate with the Christchurch City Council on the creation and implementation of its Food Resilience Policy.

Encourage and support Selwyn and Waimakariri District Council actions that support community gardens and food resilience in the region.

Advocate for the availability of healthy food in schools, local village shopping centers, and at Council facilities and events.

Advocate for healthy food and gardening literacy within the school curriculum to support establishment and on-going operation of school gardens.

Explore ways for community gardens to become more self-sustaining organisations and the creation of other social enterprises that advance food resilience.

Explore incentives for businesses offering land for productive uses or volunteer time from staff.

Examine existing policies, regulations or bylaws that act as barriers to the establishment of edible gardens and suggest ways to create an enabling food framework.

Work with CERA and local Councils about opportunities for productive spaces in Residential Red Zone areas.

An unprecedented opportunity...

- ... to redefine the Garden City
- RRZ – 400 ha of good growing soil: urban agriculture?
- Make it possible for all people to access nourishing food
- The chance to retrofit the inner city with food growing spaces
- The possibility of grafting a 'local' food culture onto our existing garden city identity (Food and Garden tourism!), and enhancing the natural environment (reduce greenhouse gasses, habitat for bees, etc)
- Helping the people of Christchurch re-build a positive relationship with the soil post-quakes



Edible Canterbury Charter

“We, the signatories to this Charter, believe that all people in the Canterbury region have the right to fresh, nourishing food that is grown and prepared locally in ways that are ecologically sustainable and culturally appropriate.

We support the Food Resilience Network’s vision of ‘a patchwork of food producing initiatives based around local hotspots and linked together like a ribbon woven into the fabric of our communities’.

As such, we commit to working collaboratively with the other signatories of this Charter to make this vision a reality.”

Accessibility: access to nutritious food is the right of all people and is a basic determinant of health





Mahinga kai: food gathering and food growing spaces that reflect the values of local iwi are integral to the vision of a food resilient region

A photograph of a garden scene. In the foreground, there is a light-colored wooden bench with a curved backrest. To the left of the bench is a tall, weathered wooden post with intricate carvings. The garden is filled with various plants, including tall green stalks with yellow-orange flowers, and some purple flowers in the foreground. The background shows more greenery and a wooden fence. A semi-transparent text box is overlaid on the top right of the image.

Cultural appropriateness: food and culture are intimately connected and the many different cultural groups that make up our region's population should all have access to food that is culturally appropriate to them within the limits of our climate

Packe Street Community
Garden

Ecological sustainability: a resilient food system implies one in which food is grown in ways that regenerate the natural environment (for example using principles of organic agriculture, permaculture, agroecology etc)



Okeover Community
Garden
Photos: Erica Ritchie

Food education: education about nourishing food for all ages and in a variety of learning places is crucial



Social enterprise and local economic development: we endorse the establishment of organisations and businesses that grow, process and distribute food locally, and the development of a diverse local food economy



Kakano Cafe
Photo: Tony Moore

Community empowerment: everyone has a role to play in creating a food resilient region and everyone's role is valued



Peterborough Urban
Farm
Photo: Tony Moore



Otakaro Orchard
Photo: Tony Moore



Collaboration: creating a food resilient region requires partnerships between many agencies and cannot be owned by any single group.

What are we doing?

- Have collaborated with City Council staff to create a Food Resilience Policy and Action Plan
- Launching the Edible Canterbury Charter – a public statement for supporting organisations demonstrating the ways in which they will take our vision forward
- Sharing knowledge and resources to get new projects on the ground (Ōtākaro Orchard)
- Creating a 'distributed food hub' – a multi-nodal food system.
- School Gardening Hui
- Mapping edible garden/community food projects across the region
- Seeking funding to support individual initiatives

Projects and the power of collaboration



Axonometric drawing. See next page for annotated plan.

Wider Food Resilience Network Org Partners

North Frame
Community Garden
Working Group

Biological
Husbandry
Unit

NZ
Permaculture
Canterbury
Branch

Greening
the Rubble

Enspiral

Alex Davies
Chef

Local
Businesses

Skillwise

Youth Alive

Big Brother,
Big Sister

Aviva

Project
Lyttelton

Elementals

WOOD Ltd

Pop Up
Gardens

FRN Steering Group

Community &
Public Health

Christchurch
City Council

Stewarding Org: Soil and Health Canterbury

FRN
Coordinator
Role

Canterbury
Horticultural
Society

Canterbury
Community
Gardens Ass.

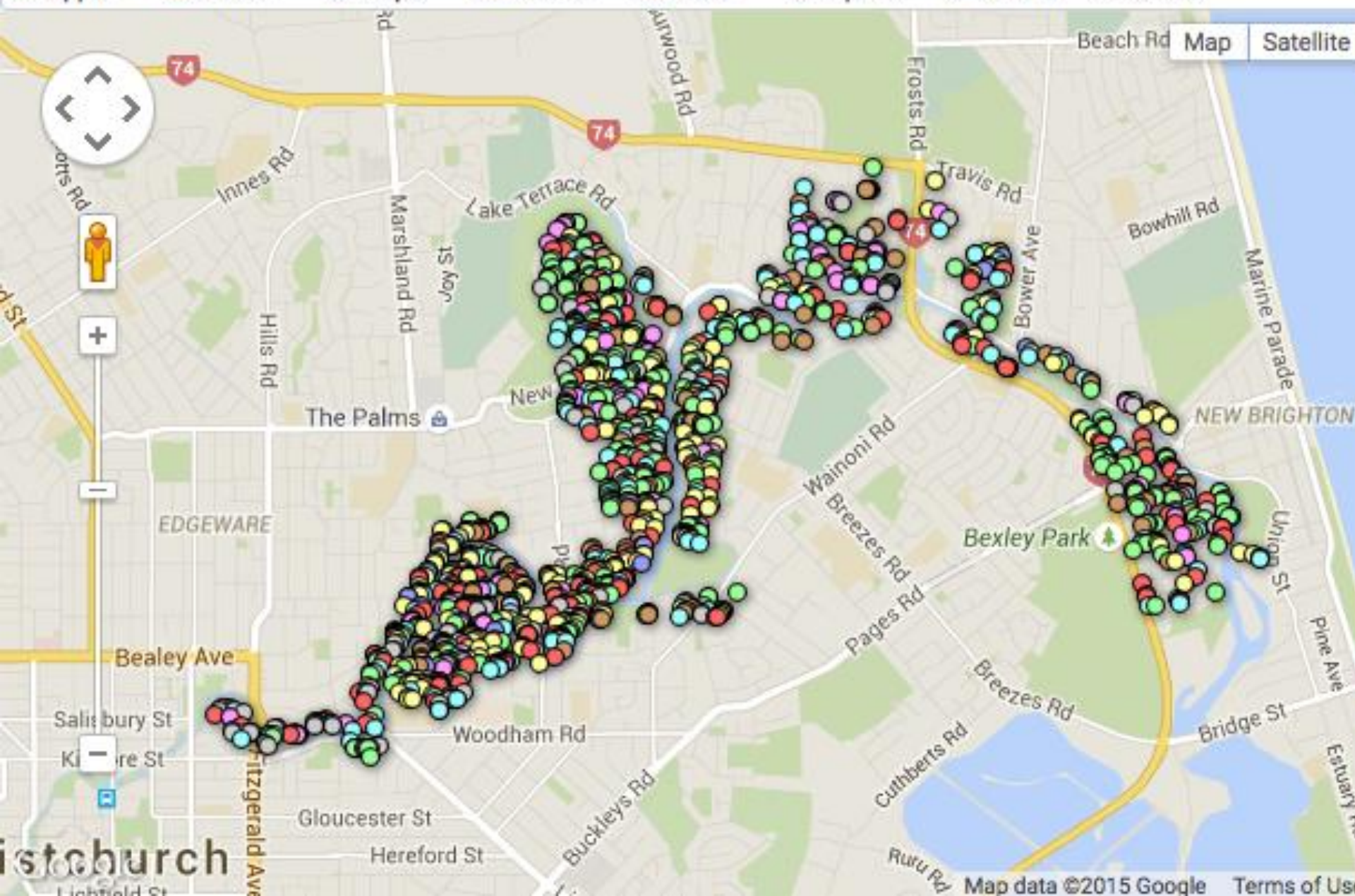
Christchurch
Food Forest
Collective

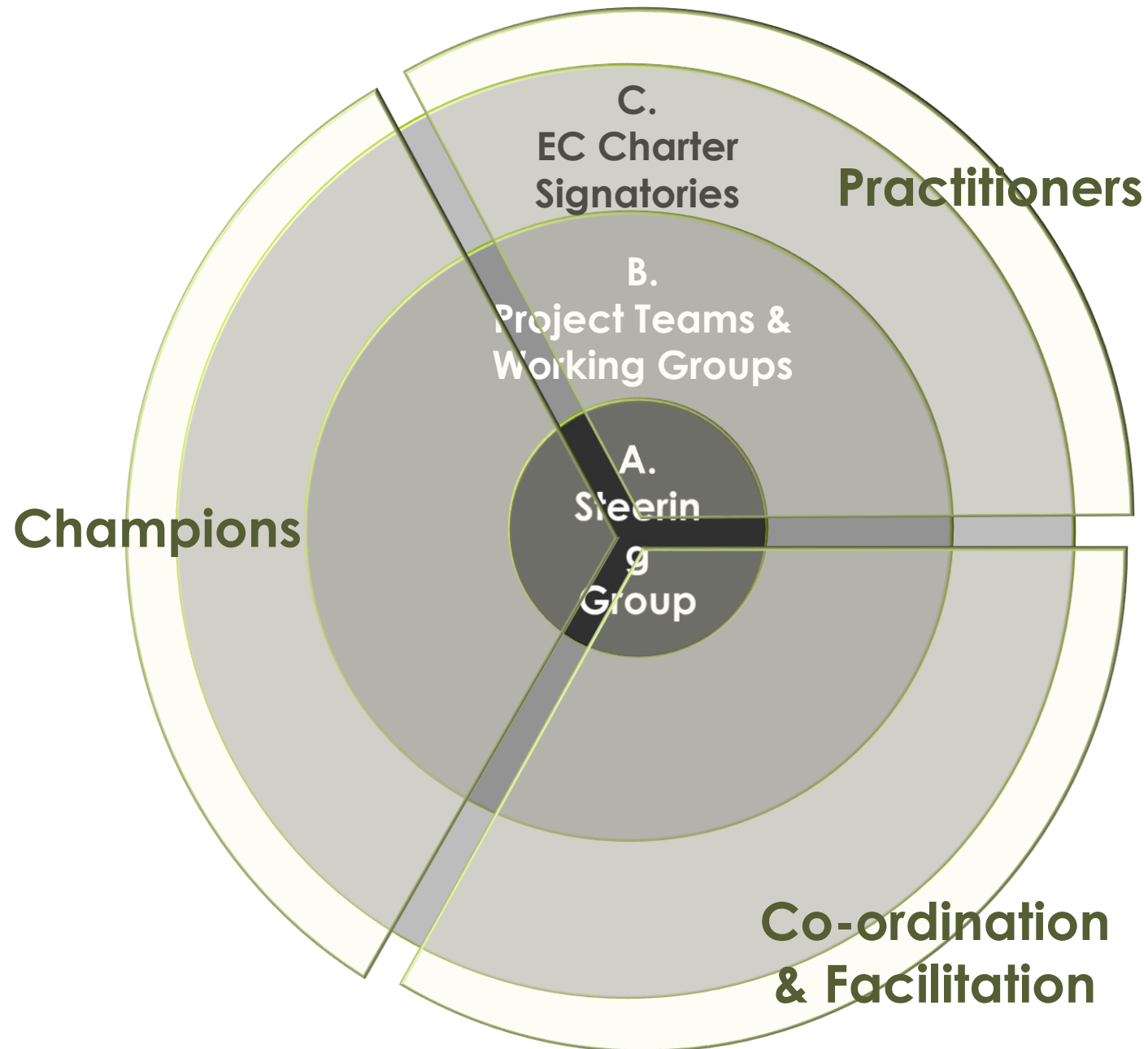
Cafe Partners

North Frame Community Garden
Project Management Team

Fruit and nut trees

Apple Peach Feijoa Citrus Pear Apricot Plum Other





Reflections

- Being under the umbrella of a trusted and respected organisation has helped – relieved the need for instant bureaucracy and created space for exploration.
- A coordinating position is inevitable. This needs to be more of a people and process person than a technical expert.
- There isn't space for politics, 'professional boundaries' or grandstanding (no 80s shoulder pads!). The Charter has helped us identify what it means to be 'on board' – collaboration is the key.
- This work is about love and generosity: this is the spirit in which it needs to be done.



Thank you!

info@edible.org.nz

www.edible.org.nz

Facebook = Edible Canterbury