

**Biological Farmers of Australia Media Release, 13 October 2009**

## **NATIONAL ORGANIC WEEK – SOUTH AUSTRALIA EVENTS**

### **Be Organic “Taste the Difference, Feel the Difference, Make a Difference”**

Following the success of the inaugural 2008 National Organic Week (NOW), the Centre for Organic & Resource Enterprises (CORE) in collaboration with Biological Farmers of Australia (BFA) will present **NOW 2009** from Friday 16 to Sunday 25 October, celebrating fresh, nutrient-dense food and body-friendly organic cosmetics and textiles.

Organic is a growing trend. Despite widespread drought and the global recession, there has been a growth in organic farm gate sales of 80% in the four years since 2004 and organic retail sales have topped the half billion mark.

The Hon. Paul Caica, Minister for Agriculture, Food and Fisheries will formally launch NOW in South Australia on Tuesday 20 October amid a feast of activities taking place at the Stirling Organic Market and Café. The launch will begin at 9.30am with tastings of delectable organic produce and featuring wine from several producers including *2008 Barossa Winemaker of the Year* and guest speaker for the event – SA’s own Troy Kalleske.

Named one of Australia’s best young winemakers at last year’s ‘*Baron’s of Barossa*’ Declaration of Vintage ceremony, Troy will present his reflections on the advantages – to both producer and consumer - in keeping his product natural.

“There are real benefits in ‘going organic’, or biodynamic, for both the producer, and the customer,” says Troy, who is a seventh generation Kalleske grower. Grapes have been produced from the family farm using chemical-free methods since the late 1800’s, and certified organic since the late 1990’s.

“The way we produce our grapes plays a big part in the purity and quality of our product. Now, there is an increasing interest in organics from consumers and other vineyards. Customers love organic wine for the taste, and health and environmental benefits. Vignerons who can see the results for themselves are coming and asking for vineyard and wine-making advice!”

A feature highlight of the launch will be the presentation of the inaugural Best South Australian Organic Retail Outlet Awards sponsored by Eco-Farms. The event is free and open to all with an interest in organic to attend.

Further into National Organic Week, the Organic and Sustainable Living Market will be celebrating NOW 2009 on Saturday 24 October with an action packed line up of activities including live music, guest speakers and produce tastings – plus a delicious organic treat for every child.



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Market Co-ordinator, Simorne Koumi says the highlight of the day will be presentations by three local organic growers on the benefits of organic over conventionally produced food. "NOW is a chance for the whole community to discover all the great things about organic while enjoying some free community entertainment.

"In addition to our regular valued customers, we want those new to organics to come along and sample organic produce, with the opportunity to interact directly with the organic growers themselves."

**NOW 2009** is a national showcase in which organic producers, processors, wholesalers, retailers, markets, restaurants, community groups, councils and schools will present the organic message in a number of ways; launches, workshops, in-store promotions, food and wine tastings, seminars, cooking classes, community and educational events and special discount offers - all designed to increase awareness and understanding of the personal and environmental benefits of organics.

Join in the festivity and check the National Organic Week Calendar on the NOW website [www.organicweek.net.au](http://www.organicweek.net.au) for a list of organic activities near you.

For more details contact BFA on 07 3350 5716, or Eric Love CORE, Chairman Ph: (02) 9922 1591; Mob: 0419 619 455 or write to [info@bfa.com.au](mailto:info@bfa.com.au).

**Media Contacts:**

**Jan Nary, BFA, ph. 07 3350 5716 ext 275**

**Eric Love, Centre for Organic & Resource Enterprises, ph. 02 9922 1591**

**ORGANIC – in a nutshell**

Certified organic operators may not use GMOs or synthetic pesticides, fertilisers or additives and must observe stringent environmental and animal welfare regulations. A recently-released report by the French Agency for Food Safety (AFSSA) disclosed that organic foods are more nutritious than conventionally-produced foods and contain lower levels of pesticides and nitrates which have been linked to a range of health problems, including diabetes and Alzheimer's. Organic production is a system where everybody wins.

**NOW Events in South Australia** (for full details and the latest updates visit [www.organicweek.net.au](http://www.organicweek.net.au).)

*Complimentary copies of the highly-respected magazine, **ABC Organic Gardener**, will be available at various NOW events alongside industry's most popular trade resource **Australian Certified Organic Magazine***



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## Adelaide

### Organic and Sustainable Living Market

**Date and time:** Saturday 24 October

**Venue:** 5 Beach Street, Grange

**Description:** To celebrate National Organic Week the market will be full of action including guest speakers, free give aways and much, much more. We sell a range of organic produce including chicken, beef, lamb, fruit and veg. and organic linen, clothing and natural cleaning products etc.

**Contact:** Simorne Koumi (08) 8353 6760

### Wine Tasting – Hart of the Barossa

**Date and Time:** Saturday 24 October, 11am – 3pm

**Venue:** Viva Sustainable Food, 349 Magill Rd, Firlie

**Description:** Vintners Michael and Alisa Hart of Hart of the Barossa are custodians of the oldest certified organic vineyard in the Barossa Valley, which includes 100 year old vines. Their first release, 2008 Hart of the Barossa Shiraz reflects the terroir of the Valley – full-bodied with spice and pepper. We are pleased to offer this Shiraz for tasting on Saturday, 24 October from 11am – 3pm. Pop in and meet Alisa, sample the wine, or better still for \$15 enjoy a glass of the Shiraz and a Viva lunch plate of the various goodies we have to offer – cheese, dips, smallgoods and fresh, crusty bread. Robust food to match a robust Barossa Shiraz – and all sustainably produced. We look forward to sharing this wonderful food and wine with you at the shared table in the Viva Sustainable Food gallery.

**Contact:** Caralyn Lammas (08) 8331 2977

### 2009 Compost R&D Forum

**Date and time:** Thursday 15 October, 9am-5pm

**Venue:** Waite Campus, University of Adelaide

**Description:** There will state-based sessions, plus a session on testing and standards, and one to update the Compost Australia R&D plan.

**Contact:** Angus Johnston (02) 8746 5088

## Stirling

### NOW SA Launch

**Date and Time:** Tuesday 20 October, 9.30am

**Venue:** Stirling Organic Market and Café

**Contact:** Graham Murray (08) 8339 4835

## Frankston

### Groundswell Community Garden Gathering

**Date and Time:** Saturday 31 October, 9.30am-11am

**Venue:** Groundswell Community Garden, Bentley Place, (off George St), Franston.

**Description:** Join our members for a monthly garden gathering. Bring a thermos, and maybe your gardening gloves - we share info and enjoy and work in the garden. Hopefully there will be some Gardening Australia magazines to give away :)

**Contact:** Regina, 0411 239 116

## Mt Compass

### Sunningdale Farm Tour

**Date and Time:** Sunday 18 October, 10am-4pm

**Venue:** Sunningdale Farm, Mosquito Hill Rd, Mt Compass



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**Description:** We will commence with a tour of the large biodynamic cottage gardens including an extensive variety of herbs, veg, flowers, composting and chickens. All you need to know about growing your own organic garden. Followed by a delicious organic lunch (included in cost). After lunch a farm walk learning about revegetation, low line cattle and biodynamic cattle management, solar water management supplying stock and irrigation needs, biodiversity encouragement including 6 acres of heritage scrub.

**Contact:** Anne Duguid, 08 8554 9561

#### **Hackham West**

##### **Onkaparinga's Community Garden Workshop**

**Date and Time:** 15 October 2009, 10am-12noon

**Venue:** Hackham West Community Garden, 268 Beach Rd, Hackham West

**Description:** Come along and find out about the 'one magic square' grow your own food on one square metre concept. Also explore ways that you can actively participate in activities that support everyone have access to affordable, healthy fresh food. Meet the people involved in the food security and health project and find out how you might like to be part of these projects. Please contact Megan on 8384 0665 by 12 October to RSVP or for further information.

**Contact:** Megan Guster 8384 0665

##### **Onka'One Magic Square' & Food Security and Health**

**Date and Time:** 15 October 2009, 10am -12noon

**Venue:** Hackham West Community Garden, 268 Beach Rd, Hackham West

**Description:** Explore ways we can actively participate in activities that support individuals, families and community to have access to affordable, health fresh food. Also hear about the idea of growing your own food on one square metre - the 'one magic square' concept. For further information or to RSVP please call Megan on 8384 0665 by 12 October 2009.

**Contact:** Megan Guster 8384 0665

##### **Eden Wellness – Pure and Green Organics**

**Date and Time:** starts Friday 16 October – ongoing through NOW.

**Venue:** online at [www.edenwellness.com.au](http://www.edenwellness.com.au)

**Description:** During National Organic Week we have a special offer of a free gift with any Pure and Green Organics purchase through our online store. Only while stocks last.

#### **Wirrabara**

##### **Wirrabara Producers Market**

**Date and Time:** Sunday 18 October, 8am-12noon

**Venue:** Progress Park, Main North Road, Wirrabara

**Description:** A country market offering a range of produce that will include organic dried fruit & veggies, as well as fresh lamb. Flinders Ranges Honey and olive oils, baked produce and garden plants. As it is our 4th birthday we will be celebrating with the bagpipe and drum band "Celtic Beat" Please join us.

**Contact:** (08) 86684245 (Jackie)

**ENDS**



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