



## Discussion Summary

# Climate 12-12-12 Café on Food Security and farm tour

At the Gabriola 12-12-12 Climate Café on food security held October 27<sup>th</sup>, over 40 participants enjoyed Ground Up fare while hatching a range of ideas and actions to help us adapt our food production systems to climate change, and reduce Gabriola's GHG emissions.

Participants suggested a need to modify our eating habits, shifting to more plant-based, seasonal and local food. Teaching about local food, along with seasonal recipes and cooking courses, would increase our ability to make some changes.

This would not only decrease our GHG emissions, but increase demand for local food, supporting our local farmers so they can increase supply.

Local growers emphasized the need for regenerative agriculture, in which soil becomes richer through farming, rather than depleted. More and better composting systems would support both farmers and backyard growers.

Other suggestions for increasing local food supply: encouraging more households to grow their own food (in community plots or on their own land); matching farmers with work-for-food labour; gleaning partnerships; and agricultural tool sharing, along with wild foraging and enhanced winter gardening.

Some called for freeze-drying facilities, and other ways of preserving summer's bounty; reducing food waste; greenhouses heated with waste vegetable oil or manure; and a sustainable, managed venison and wild turkey harvest. Planting more nut trees and food forests was suggested to ensure adequate local caloric supply for residents.

Tying the food supply and demand sides together was seen as key. Several tables called for a local co-op store, filled with local food and bulk food, and many suggested that partners could work collaboratively together to implement the ideas.

For a full list of the ideas harvested, check out [SustainableGabriola.ca/climate121212](https://SustainableGabriola.ca/climate121212).

On Sunday the 30<sup>th</sup>, a full GERTIE bus took us on a fascinating tour of local farms. Pollen Heath showed us Watercliff Farm, explaining regenerative methods, no- and low-till options, and shifting the balance between perennials and annuals. At Cobnut Farm, Rob West spoke about human caloric needs and how they can be met through just a handful of crops, with an emphasis on nuts and fruit. Karen MacDonald then showed us around the collaborative farm next door, part of the Gabriola Nature Education Society.