

**BFA MEDIA RELEASE, Monday 1<sup>st</sup> June 2009**

## **Get into organic with *Greenfest* this Friday the 5<sup>th</sup> June (World Environment Day)**

Those with a taste for guilt-free temptation will be in their element at this year's **Greenfest 09** - Qld's biggest celebration of all things sustainable - presented by Brisbane City Council this Friday the 5<sup>th</sup> June (World Environment Day) to Sunday 7<sup>th</sup> June in the Brisbane City Botanic Gardens.

With **Biological Farmers of Australia & Australian Certified Organic** on board as the event's Principle Partner for Nutrition, Food and Beverages, Greenfest has carried on last year's serious commitment to sustainable food in '09.

*"This year's food stall holders – many of whom are certified organic - and food and gardening activities will be little short of inspiring, and represent a new way of looking at sustainable food for the future,"* says **Holly Vyner**, BFA General Manager.

**Greenfest's** organic highlights are listed below:

### **Certified Organic Fun!**

Young up-and-coming gardeners can get down and dirty at the Biological Farmers of Australia (BFA) & Australian Certified Organic (ACO) stall.

Organic seeds, pots and soil will be provided for children to sow their own vegetables at the event, and take home to watch the magic grow.

For a gold coin donation, children can elect to plant Snow-peas, Bush Beans, Radish, Bok Choy, Lettuce or Tatsoi.

Renowned organic gardener **Lyn Bagnall** (author of *'Easy Organic Gardening'*) will be on-hand to answer questions from growers of all ages.

### **Certified Organic Stalls**

Certified organic vendors at Greenfest will give festival goers a chance to find out more about the farmers and operators who produce and source organic food in the Brisbane region.

Certified organic food and beverage operators at Greenfest this year will cover everything from: certified organic waffles and sweet treats (*Britt's Danish Delights*), certified organic coffee (*Bun Coffee & Montville Coffee*), certified organic Chai (*Hari Har Chai*), certified organic sausage sizzle (*Kialla Organic*), certified organic fresh produce (*Sandy Creek Organic Farm*), certified organic gourmet bread (*Sol Bread*), certified organic raw and vegan ginger beer



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(*Red Dragon Inn*), and BFA registered water (*Good Vibes for You*). Many more stalls will feature certified organic ingredients.

Staff from 'SMH Chef of The Year' **Justin North's** Sydney restaurant *Bécasse* will create speciality organic wagyu burgers using 100% certified organic Wagyu beef supplied by *Gundooee Organic*.

Those who like organic on the outside can explore an almost-edible product for their beauty regime from the *Miessence* certified organic body and baby skin care range.

#### **Certified Organic Showcase**

Audiences at Greenfest can find out more about organic with three expert speakers set to take to the 'Green Heart' stage.

**Organic Gardening with Lyn Bagnall:** Author of recently released 'Easy Organic Gardening and Moon Planting,' Lyn will answer all those niggling questions home growers have on 'how to' get rid of pests and grow healthy plants, without reverting to hard chemicals.

*Speaking at: 10am Saturday 6th & Sunday 7th June. Lyn will be a guest at the BFA/ACO stall Saturday & till 1pm Sunday.*

**Organic Nutrition with Shane Heaton:** Take a journey to the centre of a diet free of synthetic chemicals, preservatives, flavourings and additives with nutritionist Shane Heaton. Specialising in children's health, Shane will divide fact from fiction from the big issues we face every time we sit down to eat. *Speaking at: 11am Sunday 7th June*

**Organic Farming with Rob Bauer:** A farmer from one of Australia's oldest and largest organic farms, Rob will explain the environmental benefits of organic agriculture for those interested in the origins of their food. A sixth generation farmer from the Lockyer Valley, Rob's knowledge for organic farm methods is unsurpassed. Bauer's Organic Farm was a recent gold medal winner at the Vogue Entertainment + Travel Produce awards 2009 for their organic sweet corn.

*Speaking at: 6pm Friday 5th June. Rob will be a guest at the BFA/ACO stall Fri/Sat & Sun.*

#### **ENDS**

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The BFA is working to improve organic industry growth and education in Australia.

[www.bfa.com.au](http://www.bfa.com.au)

Ask about your copy of the Australian Organic Market Report 2008 today to see how the organic industry is achieving its goals! More information is available at

[http://www.bfa.com.au/index.asp?Sec\\_ID=260](http://www.bfa.com.au/index.asp?Sec_ID=260)



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