

Biological Farmers of Australia Media Release, 8 October 2009

## NATIONAL ORGANIC WEEK –NSW EVENTS

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

### STOP PRESS! Costa at National Organic Week Launch!

**Costa Georgiadis**, the highly-popular landscape architect of SBS television’s *Costa’s Garden Odyssey*, will join other luminaries at the NSW launch of National Organic Week (NOW).

Nicknamed “the Greek Garden Guru”, Costa has an all-consuming passion for plants and people, knowing how to find the best in both of them, and taking great pleasure in bringing them together. Costa will share some warm and wonderful observations on the benefits of gardening at the organic wine and cocktail event hosted by the BFA Organic Vignerons Group. The event will be held at the Hughendon Hotel on 20 October from 6pm to mark the launch of NOW 2009.

“My whole philosophy is based on the importance of gardening not just soil, but soul,” Costa says. “It’s never too early –and it’s never too late – to go organic.”

Not only will there be gardening tips but the night will celebrate with an organic tippie for the launch of the BFA Vignerons Group new ‘Why Organic Wine?’ website. The Group includes some of the most prestigious organic wine producers in Australia, creating wines that are becoming increasingly popular on both domestic and international markets. Certified organic wine, universally recognised as a premium product, has many benefits for the environment and consumers.

“Organic wine is a way of avoiding the cocktail of chemicals that you *don’t* want in your drink!” says Alan Clare, of the Vignerons Group. “Many people don’t realise the advantages of organic wine; we’re hoping that this new initiative will open the minds of more consumers about the benefits of choosing a bottle of organic wine.”

Organic wine will also feature significantly at a separate special Organic Wine Dinner to be held at Agape Organic Restaurant and Bar, in the historic suburb of Botany, on Thursday 21 October.

Sam Statham, spokesman for the Vignerons Group and General Manager of Rosnay Organic Wines in Cowra, has a long-range view of organic wine.

“Our family has been farming for nearly thirty years, growing organic wine for the last twelve years,” he says. ‘Our region now has four out of twelve vineyards certified organic; in many regions vineyards are leading the change into organics for the whole of agriculture.

“We hope that this is the crest of an organic wine wave that we’ll surf into the future; organic is the best way for the industry to remain financially viable.”

Also assisting in the launch celebrations will be **Annalise Braakensiek**, Australian model, actress and TV presenter who grew up on a biodynamic farm and among many



Quality  
Endorsed  
Company

**BIOLOGICAL FARMERS OF  
AUSTRALIA CO-OP LTD**  
ABN 75 699 664 781

HEAD OFFICE - BRISBANE

PO Box 530 766 Gympie Rd  
CHERMESIDE QLD 4032  
Ph: +61 (0)7 3350 5716  
Fax: +61 (0)7 3350 5996

info@bfa.com.au

SOUTHERN DIVISION OFFICE

PO Box 503  
NURIOTPA SA 5355  
Ph: + 61 (0)8 8562 2769  
Fax: + 61 (0)8 8562 3034

info@bfa.com.au

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



talents is an accomplished organic vegetarian cook, advocating “you are what you eat”. She is a firm believer not only in organic for health, but for animal cruelty-free farming. Recently, Annalise has launched an organic cotton and bamboo lingerie line which is turning heads, and looks forward to raising awareness of organic food and fibres for National Organic Week.

The launch of National Organic Week, marks the beginning of a national showcase of organic events and activities taking place from Friday 16 to Sunday 25 October.

The awareness week, now in its second year running, is being coordinated by the Centre for Organic & Resource Enterprises (CORE) in collaboration with Biological Farmers of Australia (BFA) and is an opportunity for organic producers, processors, wholesalers, retailers, markets, restaurants, community groups, councils and schools to present the organic message with the aim of increasing awareness and understanding of the personal and environmental benefits of organics.

The launch celebration is open to media, organic industry members, wine lovers, retailers and others with an interest in organic. RSVPs are essential! Quality organic wines will be available for purchase from the hotel bar on the night.

Details are:

**National Organic Week Official Launch: Organic Wine and Cocktail Evening**

**Date and Time:** Tuesday 20th October, 6pm

**Venue:** Atrium Room, Hughendon Hotel, Woollahra, (ph. 02 9363 4333)

**RSVPs:** BFA Brisbane Head Office, Ph. 07 3305 5716 ext 225

Join us in the festivity – check the National Organic Week Calendar on the NOW website [www.organicweek.net.au](http://www.organicweek.net.au) for a participating organic centre 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.

**ENDS**



Quality  
Endorsed  
Company

**BIOLOGICAL FARMERS OF  
AUSTRALIA CO-OP LTD**  
ABN 75 699 664 781

HEAD OFFICE - BRISBANE

PO Box 530 766 Gympie Rd  
CHERMSIDE QLD 4032  
Ph: +61 (0)7 3350 5716  
Fax: +61 (0)7 3350 5996

[info@bfa.com.au](mailto:info@bfa.com.au)

SOUTHERN DIVISION OFFICE

PO Box 503  
NURIOOTPA SA 5355  
Ph: + 61 (0)8 8562 2769  
Fax: + 61 (0)8 8562 3034

[info@bfa.com.au](mailto:info@bfa.com.au)

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