

# Fabbro's Farm

## Reference Panel



### Isabella Amouzandeh

Isabella has worked extensively in the horticulture and conservation & land management sector, including as a Kitchen Gardener at Heide Museum of Modern Art and as a Conservation Officer for the Trust for Nature. Isabella currently works as an Environmental Planner with the City of Whittlesea and manages an organic farm in Strathewen together with her partner Warren.



### Chris Ennis

#### Director - Ceres Community Environment Park.

Chris has worked across a raft of farming, food and education community enterprises including CERES Fair Food, CERES Market and Joe's Market Garden. Chris originally negotiated the handover of Joe Garita's land to CERES In 2003 and was the farmer for two years. He continues to oversee the management of Joe's.



### Julie French

Julie has worked in secondary, TAFE and community education, run her own restaurants and worked in local and state government. She is a keen veggie gardener and cook; a founding member of the Montmorency Transition Group and Montmorency Food Swap; and is passionate about locally and sustainably produced food.



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### **Ann Hague - Educator**

Ann is an experienced primary teacher and Assistant Principal. Ann is passionate about the growing and sharing of healthy organic food and believes strongly in the importance of local food production. Ann's two boys attended Eltham High School for all their secondary schooling and she thinks it will be wonderful to see Fabbro's Farm have a new chapter in its life!



### **Nicole Johnston**

Nicole is a committee member of North East Region Permaculture and qualified in Permaculture Design. She offers a range of skills including site analysis, planning, soil building and food growing. Nicole is keen to see the farm function with connections to the surrounding land, organisations and community. Nicole also works in the community arts field, building connections and opportunities for a more resilient, creative community.



### **Melissa Lawson -**

#### **Director - CERES Community Environment Park.**

Melissa has worked across a diverse range of food and farming community programs and enterprises at CERES including the Merri Cafe, Tamil Feasts, Community Kitchen and the Honey Lane Farm (market gardens, propagation and chickens). Melissa also has extensive experience in developing training and education programs and was the CERES Training & RTO Manager for over 10 years. Alongside this, Melissa has delivered numerous community engagement activities such as the CERES Harvest and Winter Solstice Festivals, talks and forums, and community dinners.



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## Jane McGrath - Fabbro's Neighbour.

Jane has lived near Fabbro's Farm for 24 years and remembers the working farm and Fabbro's artichoke plantation.

Jane and her neighbours are keen home vegetable and fruit growers who are excited with the possibility of having a project like this established in Bell Street.



## Warren Mckimmie - Farmer - Sugarloaf Produce

Warren and his partner Isabella run a mixed farming business at the base of Mt. Sugarloaf and the Kinglake Ranges. They farm organically and regeneratively, specialising in Swiss Brown Mushrooms, market gardening, pastured eggs, and small-scale cattle and sheep rearing. They sell everything they grow at the Eltham Farmers Market and a few local cafes and restaurants including Greasy Zoes.



## Paula McLeod - Food System Advocate

A grower, eater and passionate advocate for local food system reform. Supporting & enabling not for profit groups in the emerging regenerative agriculture & urban farming space. Member of the Australian Environmental Grantmakers Network (Food System Group) Resident and active volunteer in Nillumbik for 20 years.



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## Dan Milne - Lecturer

Local resident and parent of two young daughters, Dan designs and teaches with interests in ecology, living systems and permaculture. He has taught design at Monash University since 2006. He is currently serving on the committee of Local Food Connect and NorthEast Ranges Permaculture Group.



## Karen Olsen - Landscape Consultant

Self Employed - Room Outside Consulting

Karen is a business strategist and landscape consultant, with special interest in heritage, design, and community-based projects.

Karen is an Eltham High School parent.



## Bruno Tigani - Vegetable Horticulturalist

Bruno is a local resident with years of experience in the commercial vegetable horticulture industry. Bruno supplies seed to commercial vegetable growers throughout Australia.



## Helen Simpson - Horticulturist

Helen has run a horticulture and mushroom farming business with husband Mark for over 20 years. Helen has extensive experience raising good quality vegie and herb seedlings commercially.

Helen's corporate experience includes project management, organisational and financial skills. With an extensive background in product innovation, Helen is keen to help turn Fabbro's vacant lot into something very special for the community.



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## Virginia Solomon

Virginia lives in Research and is a Board Member of Permaculture Australia. She has worked on Vocational Training in Permaculture since 2003. She is a former President of Permaculture Melbourne (now Permaculture Victoria) and convened the Australasian Permaculture Convergence in 2005. Virginia has worked as a permaculture teacher and in the training of permaculture teachers. This included seven years at Eltham College developing a year 9 permaculture program and a Diploma program for adults.



## Josh Tucker - Farmer - Silvertine Farm

Josh & fellow farmer Tobias farm two parcels of land totaling 3 acres. One parcel is at Yarra Valley Ecos. The other is rented. They farm organically and biodynamically using a mixture of small and medium farming techniques. They grow around 40 different vegetable varieties and sell at "The Valley Market at Ecos" and at Eltham Farmers' Market.



## Yasemin Ziada -

### Eltham High School Representative

Eltham High School VET Hospitality Teacher. Previous experience includes a career in the Hospitality and Education sectors as a cook and trainer. Yasemin believes that an Urban Farm would be of great benefit to the school students and community, not only applicable to food technology and hospitality students but also for business management, science, systems engineering, VCAL and art subject students.

