

Millen Farm, a not for profit organisation, is being established in the Samford Valley, 30 minutes from the Brisbane CBD, on land within walking distance of Samford Village. The Farm aims to be a catalyst for an expanding local food system in Samford Valley and to influence projects in the wider world.

Our Mission:

- Establish a financially and ecologically sustainable urban farming system
- Develop opportunities for hands on, leading edge formal and informal learning in Urban organic farming
- Provide learning activities that enhance the capacity to make choices between a range of organic agricultural systems (permaculture, biodynamics, organics, biological) rather than a 'one system is best' approach
- Maximise underutilized private and public land for food growing
- Develop an urban farming model based on empirical research that can be replicated by other communities

Millen Farm is a community owned sustainable enterprise that has been founded, established and managed by the community, for the community.

The Farm is designed to support the production of locally grown organic fruit and vegetables for the whole family.

So whatever your passion: learning, growing, or eating, Millen Farm can help you to maintain your healthy lifestyle.

Imagine if most of our food was grown and produced right here in our valley.

Imagine if we knew the grower, could see the crops growing, and knew that the farming practices were sustainable, ethical and healthy...

just imagine!



Contact one of our team today and let us know how you'd like to get involved.

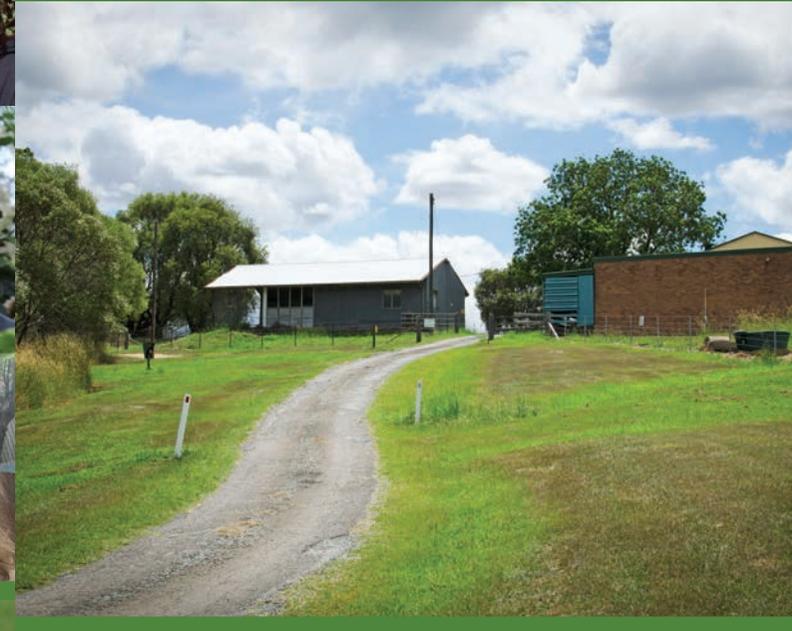
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Engaging the community in a celebration of locally grown food



...a proud member of the Samford Commons Sustainable Enterprise Collective

Learn...

Do you...

- Have a passion to learn about healthy and sustainable food options?
- Want to discover how to grow your own organic fruit, herbs and veggies?
- Want to explore what you can do with the produce?



We offer support for you to grow your own food and provide knowledge, resources and guidance along the way. Whether you are taking your first steps along the horticulture path or aiming to build upon your current skills, we will have something aimed at your level.

Education is an essential element of Millen Farm, so we will also run workshops on what to do with seasonal produce: cooking, preserving, pickling, jams, breads, cheeses...there will be a whole array of courses introduced over the coming years.

Grow...

Millen Farm will be an exemplar of a working, commercially-viable farm using sustainable and earth-friendly processes. We will be employing a cutting-edge model of urban farming, incorporating opportunities for entrepreneurs to each farm one plot of land around 1.5 acres in size. Within each plot there will be one acre of growing space from which we aim to produce a target volume of 16,000kg of seasonal vegetables each year. This approximates to the typical consumption of 40 families. Fresh food grown at the farm will be available at our market place for everyone to buy and enjoy.



This unique model encourages entrepreneurship as well as offering new career opportunities for those looking to work in sustainable agriculture. Do you think you can successfully farm a plot? Maybe you would like a Millen Farmer to turn some of your unused land into a productive food garden? Contact us today to find out how you can get involved.

Full training and education in the systems will be provided to our farmers, and the returns from each crop are predicted to provide a very reasonable income.

Feast...

Once you've learned what is required and grown your produce, now comes the best bit...eating it all!

Delicious, fresh, seasonal veggies will be available through various channels. The farm would like to support local grocery outlets and eateries with the best organic produce in SE Queensland. You too will be able to purchase the veggies directly. Both a farm shop and a regular box system are planned.



**Photo Credit: Jess Jackson via Fair Food Brisbane*

We hope to engage with the community and celebrate this venture, by creating special events where all of us can enjoy the fruits of our labour. We would like to hold some unique festivals, open days and even a '100m dinner' where all the food will be sourced from within 100m of where the meal is served!

Connect with us through our website and Facebook page, or sign up to our newsletter for further information about these exciting food celebrations.