

RESULTS of NIMBIN CAFÉ SURVEY 2011

Prepared by Caroline Todd

This survey was undertaken by Permaculture College Australia in conjunction with the Nimbin Food Security Project in September and October 2011.

Total Local Cafes surveyed: 12

1. Please provide an estimate of the amount of local food produced in the Nimbin area, that is served in your café.

some 7
half 2
most 1
all 1
none 1

2. Please provide an estimate of the amount of local food produce in the Northern Rivers Bioregional area, that is served in your café.

some 6
half 5
most 0
all 1
none 0

3. Where do you purchase your food products?

Local shops 9
Direct Local Grower/Producer 8
Local Markets BKFM 1
Lismore Local Retailers 4
Lismore Markets 2
Coles, Woolies, Aldi, IGA 4
Others Bidvest 4, Brisbane Markets 2, Nerang Suppliers 1 (supply Emporium, Newsagent & Pizza/Trattoria), Norco 2, Coke 1, Noreast drinks 1.

4. Are you interested in using more local food & produce? Yes 11 No 1

5. If you answered Yes, what products would you support if they were available?

Tomatoes, carrots, lettuce, potatoes, onions, mushrooms, eggplant, capsicum, chillies, apples, oranges, fruitjuice, herbs, teas, bushfoods, meat, tofu, milk, nuts

6. What are the current barriers to you being able to do this?

Reliability 9 Quality 3 Seasonality 3 Other (cost) 6

7. Would you be prepared to adjust your menu to provide seasonally available products? Yes 10 No 1 Other 1

8. Would you be interested in promoting your use of local & regional products? Eg: by signage Yes 10 No 1 Maybe 1

9. If a Licenced Commercial Kitchen was set up in Nimbin, would you be interested in stocking products made in the Nimbin Kitchen? Yes 8 No 3 n/a 1

10. Is there anything else you can suggest to the Nimbin Food Security Project regarding the use of our Regional Food & Products?

- *Online network of suppliers & producers*
 - *Noticeboard or book that networks suppliers to food needs of cafes*
 - *Starting a laneway market on Saturdays again, BKFM too far away for Nimbin locals to easily travel*
 - *Show people what to do with excess food, Helen at the Trattoria teaches vegetarian cooking and would like to make sauces in her kitchen that she can then sell on to the public*
 - *Town co-op idea where there is a local warehouse (storage shed?) and local people who buy in bulk good quality produce from Lismore*
 - *Air con kitchen in Aboriginal Cultural Centre to allow icecream & cakes to be made there*
 - *A fruit & vege stall at Nimbin local market*
 - *The community Nimbin kitchen would have to be CLEAN.*
 - *Logo Nimbin on take away packaging ie. cups, paper bags*
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