

pennie scott
Bush Goddess | Writer | Educator

Eating is a conscious act and what we eat has ramifications for the planet's future *NOW* and in the *FUTURE*.
The decisions you make about what you choose to put into your mouth directly affects energy, water, soil, resources, your health and the wellbeing of every other living creature.



PARTNERING WITH NATURE

How food is grown has direct positive or negative impacts on biodiversity in the landscape, water use, the types and amounts of energy required, whether the natural resources are mined or regenerated, the use of synthetic chemicals and whether the end products contribute to human and animal health.

Australian farmers are among some of the most efficient and innovative in the world but, with the situation of growing world population and the need for more food to ensure everyone is well nourished, strategic changes have to be made as to how these foods will be grown.

The practices which, in the past, have provided consistent yields, are now collapsing. Literally, the natural resource base on which we rely to grow our produce, is disappearing.

WHAT IS THE SOLUTION?

One of the greatest challenges for land managers is to change habits and practices. When change is self-motivated the most exciting results are discovered. Taking personal responsibility for yours and your family's destiny is the key to a fulfilling farming enterprise and occupation.

START YOUR JOURNEY NOW!

Start by leaping off the commodity treadmill and learning how to connect with the end-users of the food chain who can become your customers and best friends.

RECEIVE THE VALUE YOU DESERVE

pennie scott – INNOVATIVE EDUCATOR

PENNIE has made learning-about-how-people learn her passion for the past ten years - especially landholders - as the decisions they make have incredible impacts on the very resources on which we all rely for our quality of life.

A profoundly enjoyable and effective way for farmers to learn is via their mouths.....using food!

To appreciate the importance of HOW decisions are made and the repercussions of those decisions on quality of life, ethics and regenerative capacity of our ecological systems, pennie takes locally grown foods and uses them to intimately relate to contemporary farming enterprises and possibilities.

IGNITE YOUR PASSION FOR FABULOUS FOOD

This is an unusual yet highly effective [and delicious] way to learn about value-circle systems, how farmers can take control of more of these processes, improve the value of their efforts and become more fulfilled while regenerating the precious naturally occurring resources upon which we all rely.

pennie will challenge widely-held beliefs about the 'food' industry and encourage new ways of seeing and operating in a world where new challenges appear every day.

A full-day workshop includes a workbook, facilitated discussions and cooking demonstrations using food from that region. pennie's fee is \$1,250/ day + GST.

*Learn how to love your
food and, in the process,
your honourable
profession of farmer.
YOU are our future.*