OZCF Annual Review to the City of Cape Town

Oranjezicht City Farm Year Two:
1 January – 31 December 2014

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1 Introduction

In September 2012, the City of Cape Town Parks Department entered into a Co-operative Agreement with the Oranjezicht City Farm (OZCF) for the use of the disused bowling green near the corner of Upper Orange Street and Sidmouth Avenue (a portion of Erf 858) to establish a community vegetable garden.

The goals of the project include the following:

- Serve as an educational resource on small scale organic food production for City Bowl area residents
- Increase access to nutritious fresh vegetables for the community
- Increase the number of organic gardeners in the City Bowl, leading to more outdoor activities and healthier lifestyles
- Build capacity and skills of youth and adults seeking work in urban food production
- Promote connections and foster relationships between and among individuals, garden communities, and NPOs
- Improve unused or under-utilised public green space in the City Bowl, preserving and protecting undeveloped land

As part of the Co-operative Agreement, OZCF prepares annually a report on “details of the contribution of the project towards education, the upkeep of Homestead Park, employment, distribution of vegetables and any other information that the City may require.” This document has been prepared to fulfil this obligation for the second year of the project.

What has been achieved by OZCF?

As the OZCF project has matured, we have come to believe that long-lasting solutions to the major issues of our time will only arise from the education and empowerment of communities. There will be no true sustainable agriculture or local food movement unless we challenge the status quo that impoverishes many and enriches the few. Race, gender, and economic equality are equally as important as soil health, crop rotations and farming techniques. The right to safe and affordable housing, a quality education, and equal job opportunities are intrinsically linked to the right to locally grown, healthy produce.
A summary of the achievements this year are as follows:

- 240 paid working hours per week: 2 full time farm workers, 6 part time farmers and 6 casuals
- Over 10 000 hours of volunteer time
- The Food Dialogues series and report
- 1 000+ learners visited OZCF from 23 schools
- 3 holiday programmes with 60+ kids focusing on learning through nature, catering for kids in the 5 to 9 age group
- 57 tour groups with 900+ visitors showcasing the history of Oranjezicht and the viability of growing organic fruit and veg in an urban environment
- Supporting local small businesses: 40+ traders and 70+ staff
- Supporting 5 emerging micro farmers from Manenberg, Philippi, Wynberg and Stellenbosch
- Raised R45 000 for Heritage Signage and R5 000 for conservation of heritage in Homestead Park.
- Two books being written – one on the history of Oranjezicht and the second on the story of the Farm
- First community seed swap
- 3 Kids’ Markets
- 49 Market Days
- Hands on educational workshops and off-site talks.
- Bokashi Brigade: 200+ households recycling household food waste

OZCF believes strongly that these achievements are a testimony to the spirit of volunteerism and the power of community-led initiatives.

We realise that urban agriculture is as much about people as it is about our planet. Urban agriculture can inspire people to make changes in their lives, improve their health and well being, and adopt sustainable lifestyles. It’s more than growing veggies. We want to educate people, build communities, and rethink how food markets operate. We want to tear down the high walls of our suburbs and create spaces where neighbours can meet and mingle, where people use public parks and green spaces, where communities walk, cycle and bus together.

We look forward to working with the City and other partners in the long-term to help establish similar projects for a more just and equitable city.
2 About OZCF

The Oranjezicht City Farm is a neighbourhood non-profit Cape Town farm project celebrating local food, culture and community through urban agriculture.

The OZCF vision statement:

We love to farm and are enlivened by the process of growing food within a supportive community in the heart of Cape Town. We see the abundance of vacant land in our neighbourhoods. We notice that many of the people, especially young folks, who live in communities throughout our city, are attracted to dangerous and harmful endeavours for lack of more productive, fulfilling things to do.

We think it makes sense to grow our most perishable, vitamin-rich foods close to where we live. It also makes sense to use those vacant plots for something productive. Growing food is also a great way to educate anyone who’s walking by and wants to learn.

We like to educate our neighbours about how food is grown, to reconnect people with their food.

For us, farming is a political act. We have a vision for a more self-reliant economy in which we rely on the power of community and our own two hands, rather than entrusting our livelihood to complicated, profit-driven corporations. Every day, we wake up and work toward a society that is less sick and more well, less subdued and more empowered, capable, awake, and alive.

Little steps, every day.

Urban agriculture is as much about people as it is planet – given it takes place in their midst. And one of the roles for our farm is to inspire people to make changes in their lives, improve their health and well-being, and adopt sustainable lifestyles.

We are encouraged when teenagers stop and ask the identity of certain plants. We are humbled when people come from far away to see what we are doing.

We want to develop a farm business that produces high-quality, affordable food while also paying its employees a liveable wage, improves the ecological landscape of the land and engages our surrounding community in on-farm education. We strive for our farm to confront surrounding environmental and societal issues, especially in regard to urban sprawl, economic inequality and food justice.
We are excited by the potential of our farm to work with other farmers and sustainable agricultural organisations to create a more just and secure local food economy.

2.1 Overview
The site is located next to the corner of Sidmouth Avenue and Upper Orange Street, Oranjezicht, adjacent to Homestead Park (Erf 858). Previously a bowling green constructed in the 1950s and unused for decades, this site comprises part of the original farm, ‘Oranje Zigt’, established in 1709, and which became the largest farm in the Upper Table Valley in the 19th century. Fed by a cluster of springs that provided perennial fresh water to Khoekhoen pastoralists as well as to sailors and the Company’s Gardens from the 17th century, this farm grew vegetables and fruit that fed the growing settlement and colony and supplied passing ships with essential produce to the turn of the 20th century. Swallowed by urban expansion, the productive farmlands were converted to a housing syndicate in 1901 and the original homestead standing on the site was demolished in 1955 to construct a bowling green, which fell into disuse and neglect in recent decades.

2.2 Living heritage, lasting impact
OZCF seeks to re-connect the Oranjezicht neighbourhood and the rest of Cape Town to this neglected piece of heritage through design, gardening activity and outreach, and to use it as a catalyst to build social cohesion across communities, to develop skills among the unemployed, to educate residents and their children and others about food, environmental and related issues, to beautify public space and to champion unused or under-utilised green spaces in the City Bowl.

2.3 Mission
The Oranjezicht City Farm is a community of adults and younger folk working together to engage in small-scale food production in the City Bowl of Cape Town.

2.4 Vision
To improve under-utilised public green spaces by creating demonstration gardens for hands-on community-wide food gardening education, thereby increasing access to fresh vegetables.
2.5 The team

OZCF was founded by a small group of volunteers and is managed by a larger group of committed volunteers.

Founding volunteers:

- Sheryl Ozinsky (director)
- Mario Graziani
- Kurt Ackermann (director)
- Tanya de Villiers
- Mark Stead

Core volunteers (in addition to founding volunteers):

- Simon Barnett (website)
- Josephine Fitzmaurice (farming)
- Janine Gad (children’s activities)
- Miles Gad (finance, director)
- Colleen Kirk-Cohen (education, visit coordinator, volunteer orientation)
- Tania Miglietta (finance, director)
- Claire Moran (volunteer co-ordinator)
- Rachel Harvey (visitor and volunteer information)
- Caz Friedmann (market)
- Kathy Page Wood (market)
- Leesette Turner (market)
- Marion Lange (market, farm, education)
- Thelma Lorie (market, farm)
- Lisa Malcomess (market)
- Marian Penso (market)
- Fiona Macpherson (photography and videography)
- Coco Van Oppens (photography and videography)
- Patricia Davison (history)
- Adrienne Folb (history)
- Rachelle Myers (market)
- Lesley Katz (market)
- Richard Charlton (market)
- Martin Hare (education)
- Brian Joffin (farm)
- Jeanne Calitz (blogging)

Volunteer advisors

- Nicholas Baumann – Heritage
- Laura Robinson – Heritage
- Cormac Cullinan – Legal
- Ben Getz – Urban Harvest

Employees

- Cecil John Rossouw (farm)
- Mark Harding (farm)
- Japie Moos (farm)
- Sera Herbst (market manager)
- Excellent Matshisi (farm, market)
- Mvuyisi Ngayaka (farm, market)
- Vuyo Hoboshe (farm)
- Anyway Madzivanzira (market)
- Adam Muller (market)
- Jafete Wilson (market)
- Sean Dock (market)
- Bernard Hadome (market)
- Columbus Bedesho (farm)

Workers at the farm paid by donors

Thabane Msomi and Brighton Katuruza work at the farm once a week, funded by their employer. Similar arrangements have happened in the past where residents pay for their gardeners to work at the farm to learn how to grow vegetables.

Former employees

- Nyatsa Masalesa (farm)
- Elmarie Kellerman-Rosochacki (market)

Part time project employees

- Leonie Joubert (Book)
- Maya Marshak (Food Dialogues)
- Elisabeth Jengo (Food Dialogues)
Interns

- Gustavo Ovelaar, Paraguay (current)
- Nathalie Joubert, Bangkok (2014)
- Qinisani Qwabe, KwaZulu Natal (former 2014)
- Rachel Harvey, Chicago, (2014)

2.6 Governance

OZCF began under the wing of the Oranjezicht-Higgovale Neighbourhood Watch (OH Watch), which established a separate bank account for the Farm and provided administrative and governance support in a voluntary capacity.

Oranjezicht City Farm NPC (a Non-Profit Company) was officially incorporated on 20 August 2014 thanks to the pro bono contributions of attorney Cormac Cullinan (Cullinan & Associates Inc.), NPC 2014/162636/08. As a NPC, OZCF is also an NPO (Non-Profit Organisation). OZCF has also applied for PBO (Public Benefit Organisation) status with SARS.

The Memorandum of Incorporation of the NPC is attached as an annexure.

The incorporators (founding directors) of the NPC are the following:

- Sheryl Ozinsky
- Kurt Ackermann
- Miles Gad
- Tania Miglietta

OZCF’s financial year ends 28 February, and we anticipate holding our first AGM in May 2015 once our audited financials have been finalised. Moore Stephens have been appointed as auditors. The incorporating directors of the NPC will be governing OZCF until the first public AGM to be held next year, at which point a call for nominations from voting members will be submitted. Anyone wishing to serve on the NPC may stand for election and the voting members will decide. Voting members are volunteers putting time in at the Farm. Directors of the NPC may be held liable to the company
for any financial losses incurred if they have acted unlawfully, so serving on an NPC comes with a very high level of responsibility.

Non-profit companies were previously known as “Section 21 companies” in reference to the appropriate section of the Companies Act. An NPC must be conducted for a public purpose or for a purpose relating to cultural/social/environmental interests or communal/group interests. NPCs have to abide by all the same provisions of the Companies Act and as such have high credibility with donor organisations. Accordingly all assets and income of the NPC must be applied to the objects of the company and the NPC may not pay any of its income or transfer any of its assets to a member, director or incorporators of the NPC unless as reasonable remuneration, reimbursement for expenses, payment in terms of a bona fide agreement or personal rights or in terms of a legal obligation binding on the NPC.

OZCF’s pro-bono legal team, Cullinan and Associates, advised us to form an NPC (rather than a Voluntary Association) as OZCF is funded by donors and sponsors, has a very large group of stakeholders and needs to be accountable to them. OZCF was prepared to take on the onerous responsibilities associated with a NPC because we wanted the highest credibility with donors and other stakeholders.

An NPC is subject to an independent audit of its accounts.
3 Educational Resource

3.1 Schools outreach

In 2014, 1,017 learners in 31 groups from 23 schools or youth educational projects made organised visits to OZCF (see annexure for details), an increase over the estimated 600 learners hosted in 2013. These included the following:

- Amy Biehl Foundation
- Auburn House
- Bishops Pre-prep School
- City of Cape Town ERMD
- Gaia Waldorf School
- Gan Aviv Pre-primary
- Global Teens Consultancy
- Grove Pre-primary School
- Herschel Pre-primary
- Home school – Atlantic Seaboard
- Home school - Table View
- Little Lambs Dayscare Centre
- Reddam Pre-primary
- Rock City Foundation
- Rustenburg Girls Junior
- Simcha
- St Cyprian's Enviro Club
- St Cyprian's June Conference
- St Joseph's College
- Sun Valley Primary School
- Trinity Children's Centre

The majority of the visits were by primary and pre-primary school groups. Several of the groups were from disadvantaged communities: Little Lambs Daycare Centre in Imizamo Yethu, Hout Bay, the Amy Biehl Foundation and the Trinity Children’s Centre. There were 2 groups of home-schooled children and a group of teenagers from the YMCA in New York. Thanks to Shawco for organising transport to OZCF for the Daycare Centre in Imizamo Yethu.

OZCF was asked by the City of Cape Town Environmental Resource Management Department (Lindie Buirski) to host a group of high school children who were involved in a project concerning, amongst other things, food security. As part of their Junior Round Square Conference St Cyprian’s School brought a group of grade 6 children from several schools to visit the Farm and their Environmental Club also visited several times.

An organised educational outing to OZCF usually entails the following:

- An introduction to OZCF as a heritage site.
- A guided walk around the Farm.
- A seed planting activity.
- Activities related to the curriculum chosen by the school.
Some of the topics offered by OZCF in 2014 included the following:

- From seed to table – where does our food come from?
- Eat your greens- healthy eating
- Organic farming and looking after the environment
- Bugs in the garden – harmful or useful?
- Earthworms and earthworm farming
- Food Security
- The history of Oranjezicht and the Oranjezicht Homestead Precinct as a heritage site.
- Water and water related issues

Activities offered are very hands-on. Examples of these include the following:

- Making a recycled plant pot out of newspaper, then planting a seed in it to take home.
- Picking vegetables from the vegetable garden.
- Handling earthworms.
- Making a bird feeder.
- Looking for historical clues in Homestead Park which tell us more about its history.

The Stepping Stones Montessori Pre-Primary School adjacent to OZCF make frequent use of the farm for visits with their classes (112 children aged 2-7 in 6 classes). Due to the close relationship with OZCF, its immediate geographic adjacency, and the familiarity of the teachers with the farm, OZCF does not formally organise visits by Stepping Stones.

One of the challenges of hosting large groups on site is the non-availability of public toilets. OZCF was asked by City Heritage to remove the mobile toilets that it hired for the site. One small toilet such as that in the barn, is not sufficient for large groups, such as learners, who typically come with 30-60 students.

**Kids Holiday Programme**

During the school holidays, 3 paid holiday programmes (3 days, 9 – 12pm) were run by Janine Gad (HDE Pre-primary) and Nicole Levin (storyteller, drama teacher and author), accommodating approximately 75 kids. The focus of the programme was to provide a fun environment in the park and on the farm for kids to learn about farming and nature through art, stories, play and hands-on activities on the farm.
### 3.2 Hosting site visits

OZCF has a dedicated volunteer, Colleen Kirk Cohen, who co-ordinates visits to the Farm (reachable at visit@ozcf.co.za). The Farm is typically kept open to the public from 08h00 to 16h00 Monday to Saturday and for sometimes for several hours on Sundays (usually mornings), with some variation due to seasonality, weather, and volunteer activity.

With no shelter available at the Farm it is not possible at present to maintain a roster of volunteer site hosts or guides, so visitors who wish to have a tour or other structured interaction with the Farm must make a plan in advance, by booking a visit.

No fee is charged for ordinary casual visitors to come to the Farm and several tens of thousands of people have visited the farm during the year, from Cape Town, the rest of the country and from all over the world.

For organised visits that involve a guided tour, lecture or hands-on practical activity, a small donation (R30 for learners/R50 for adults) is typically requested but is not mandatory and is not requested from groups or individuals from disadvantaged areas. A liability waiver form is sent in advance to all groups and must be signed before OZCF will host them.

In 2014, OZCF hosted 954 people on 58 organised tours including garden and environmental clubs, horticultural societies, women’s groups, retirement homes, corporates, government, parastatals, local and international media, cookery schools, higher educational institutions, private tour operators, team-building programmes, foundations, language schools and others (see annexure for details).

### 3.3 Giving talks about OZCF off-site

OZCF volunteers gave illustrated talks about the project to several residents associations, women’s clubs, Rotary and Lions Clubs and senior citizens groups. These talks are conducted in halls and hotels and other venues and usually take an hour and a half and involve a discussion with the audience around issues relating to the food system, growing food, and building community.
### 3.4 Supporting other community urban farm projects

Over the course of 2014, OZCF has assisted the following communities, organisations and individuals who have plans for similar projects:

<table>
<thead>
<tr>
<th>Area</th>
<th>Organisation</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cape Town</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hout Bay</td>
<td>Hout Bay Partnership</td>
<td>Seeking to convert a bowling green to an urban farm. Looking for operational, procedural and business planning advice. Referred via the Provincial Govt.</td>
</tr>
<tr>
<td>Tamboerskloof/Bo Kaap</td>
<td>Tyisa Nabanye</td>
<td>Supported with communications for various projects, events and fundraisers throughout the year.</td>
</tr>
<tr>
<td>Diep River</td>
<td>Private individual</td>
<td>Putting a proposal together for an urban agriculture initiative on Waterford Farm. Provided basic information and advice.</td>
</tr>
<tr>
<td>Harfield Village</td>
<td>Neighbourhood Watch and Ratepayers Association</td>
<td>Wanting to start a bokashi residential food waste recycling programme, with possible worm farm. Provided technical and operational advice, talked at their residents association AGM as well as referrals to service providers and suppliers.</td>
</tr>
<tr>
<td></td>
<td>Private individual</td>
<td>Wanting to establish a private farm on ½ acre in Cape Town. Provided costing and operational advice.</td>
</tr>
<tr>
<td>Claremont</td>
<td>Private individual</td>
<td>Seeking to convert a bowling green to an urban farm through a community project. Provided procedural and basic information and advice.</td>
</tr>
<tr>
<td>Tokai</td>
<td>Rode &amp; Associates</td>
<td>Feasibility study for urban agriculture components of Porter’s Estate in Tokai, managed by the Western Cape Government Department of Public Works. Provided detailed technical, operational, business planning, procedural and other information and follow-up review during several interviews.</td>
</tr>
<tr>
<td>Muizenberg</td>
<td>Ratepayers Association</td>
<td>Wanting to establish a similar project on a disused bowling green. Talked at a meeting.</td>
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<tr>
<td><strong>Western Cape</strong></td>
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<tr>
<td>Tulbagh</td>
<td>Dream Tulbagh</td>
<td>Following a talk given in Tulbagh in 2013, provided ongoing operational, agricultural and business planning advice and support in the establishment of their heritage food garden.</td>
</tr>
<tr>
<td>Stellenbosch</td>
<td>Stellenbosch</td>
<td>Provided operational, process and...</td>
</tr>
<tr>
<td>Area</td>
<td>Organisation</td>
<td>Notes</td>
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<tr>
<td>Stellenbosch</td>
<td>Municipality</td>
<td>business planning advice for urban agriculture initiatives in the municipality.</td>
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<tr>
<td></td>
<td>Distell, Stellenbosch Slow Market,</td>
<td>Hosted a site visit and reviewed preliminary plans for conversion of 2ha of old grape vines at Oude Libertas farm into a vegetable farming project with skills development and other public benefits.</td>
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<td></td>
<td>Stellenbosch Municipality, Green Road</td>
<td></td>
</tr>
<tr>
<td>South Africa</td>
<td>Johannesburg Private individual</td>
<td>General enquiry for doing a related urban agriculture project in their suburb. Provided basic information and advice.</td>
</tr>
<tr>
<td></td>
<td>Johannesburg Private individual</td>
<td>A professional landscaper engaged in discussions with Johannesburg City Parks about a specific plot of land. Provided operational, process and business planning advice.</td>
</tr>
<tr>
<td></td>
<td>Johannesburg Community project</td>
<td>Existing vegetable garden in Observatory looking for assistance and advice. Provided operational and business planning advice.</td>
</tr>
<tr>
<td></td>
<td>Pretoria Architecture firm</td>
<td>Tasked by their developer client with developing a business model for a mixed residential development to include small scale agriculture. Provided operational and business planning advice, including detailed interview.</td>
</tr>
<tr>
<td></td>
<td>Nelson Mandela Bay NMM University</td>
<td>NMMU Department of Agriculture and Game Management looking to establish a similar farm in Port Elizabeth. Came for a site visit and interview. Provided operational and business planning advice.</td>
</tr>
<tr>
<td></td>
<td>Nelson Mandela Bay Development</td>
<td>Wanting to establish a similar project in PE.</td>
</tr>
</tbody>
</table>
3.5 Research support
OZCF provided input for the research projects of a number of university and post-graduate students, as well as NGOs. These included the following:

- Cape Peninsula University of Technology – undergraduate research compiling a Case Study in Urban Agriculture
- University of Cape Town – undergraduate social anthropology research on community and social aspects of urban farming
- The Yellow Tree – curriculum studies research aligned to transformation and social justice
- Adams and Adams – CSI research into creating small and sustainable vegetable gardens / greenhouses in some of Cape Town’s poorest schools and Early Childhood Development Centres
- Kufstein University of Applied Sciences (Austria) – master’s thesis on urban food production in developing countries.
- MS degree in the USA -Food Systems and Society. Yael Shapiro quoted extensively from the Food Dialogues Report, commissioned by OZCF and the CT Partnership, in fulfilment of her degree.

3.6 Volunteer training
OZCF is driven and managed by volunteers who receive no financial remuneration for their time.

OZCF welcomes volunteers to join and participate at any time, at a level that suits them. A weekly hour-long orientation and induction training sessions is typically held for individuals requesting to participate more regularly as volunteers at OZCF. The focus is on the history and heritage of the site and on the origins, activities and goals of OZCF.

We also have a weekly Monday management meeting at the Farm at 12h30 (this has taken place weekly for two years) that is open for those volunteers interested in contributing to the project and this typically has the more active volunteers participating.

Volunteers involved in gardening and growing activities are provided hands-on mentoring by OZCF farmers and more experienced volunteers. Those wishing to learn more intensively have organised with OZCF farmers to spend more time at the Farm and to work on specific tasks or skills.

Those volunteers seeking robust training are directed to partner organisations specialising in various educational areas, including SEED (www.seed.org.za) and Soil for Life (www.soilforlife.co.za).
We thought it worthwhile reproducing here, the impressions of one of our volunteers, Rachel Harvey, from Chicago, USA.

*If you give me a fish you have fed me for a day. If you teach me to fish then you have fed me until the river is contaminated or the shoreline seized for development. But if you teach me to organize then whatever the challenge I can join together with my peers and we will fashion our own solution.* ~Anonymous

I grew up in rural Pennsylvania, a place with Amish, purple mountains in the distance (puny compared to Table Mountain) and lots of family farms. I spent most of my childhood on a farm that has been in my mom’s family for generations. More for family sustainability than a business, we farmed fields of hay, straw and corn, a small herd of cows, a couple of pigs, some chickens and at one point an emu (I think my grandpa had a hard time passing up a good deal...even if it meant more than a good deal of work). I learned a lot about the strength of family, the value of hard work and importance of community. The farm was a second home.

Last year around this time my husband and I began seriously considering what life in Cape Town might be like. In October Dan applied to a graduate programme at UCT and on the cusp of our 5th Chicago winter we weighed being away from our families for the opportunity to live across the world in a beautiful city with a much milder climate. By February after months of research and too many days stuck at -20 degrees Celsius, we decided to sell most of our stuff, prepare for a June wedding and a July move to Cape Town.

I’m a community organizer so I figured it would be easy to find places to volunteer once we arrived – I was wrong. After a month of unreturned emails and phone calls, I found OZCF through Abalimi Bezekhaya and the Community Development Resource Association (CDRA). Colleen took me on a tour and at Farmer Cecil’s encouragement I signed up to come back the next day. I was honest that I didn’t know much about growing vegetables. I’d passed the cold Chicago winters reading gardening and farming memoirs which by spring were squashed by my inability to keep anything but the weeds in our garden alive. Whether penitence or persistence, I’m glad OZCF was willing to accept me.

I find OZCF an interesting view into community empowerment. I’ve seen people come into the garden for a few hours of volunteering and leave rejuvenated and
excited about the contribution they’ve made. I’ve worked with the school programme and seen children overcome their fear of worms, shift attitudes toward bugs and excitedly plant seeds they’ll nurture at home. I’ve heard testimonies about what the space was like before the farm - it’s amazing what you have created over the past two years. I’ve often heard our Farmer Mark say that the garden is a place of healing; I’ve seen that happen in small and large ways.

As I continue to volunteer at the farm I look forward to seeing how the OZCF community organizes and grows. I look forward to the hard work, deep joys and unexpected hope that comes from a community together. In the fourth month of my full time volunteering I’ve learned a lot and met so many people. As an individual I’ve been surprised by the delight that growing vegetables brings. I’ll never forget pulling up the first radishes I planted (they grew!), eating squash I helped plant and sowing my first bed without Gustavo’s supervision. It hasn’t all been kittens and rainbows. I’ve cursed the geese who ate my broccoli seedlings, the porcupine who nibbled the carrots and learned to brace myself against the gusty southeasters.

Together we’ve worked through daily growing pains and surprises – all proof of organic processes below and above the ground. Each Thursday and Friday as the barn fills with fresh fruits and vegetables from OZCF and surrounding farms, the smell transports me back to childhood visits to produce auctions with my grandparents and home doesn’t seem so far away.

3.7 Internships

OZCF hosted Qinisani Qwabe, an intern from Mangosuthu University of Technology who is in the agricultural extension programme. He completed a month of in-service training at OZCF in January 2014.

Gustavo Ovelaar, from Paraguay, came to Cape Town to learn English and has been working at the Farm for 6 months. Gustavo is an agronomic engineer. He is paid a small stipend and OZCF pays for his modest accommodation. At OZCF, Gustavo met Nathalie Joubert (from Bangkok) who came to volunteer and learn about growing herbs. Gustavo will join Nathalie next year in Bali, where she has a plot of land, and inspired by OZCF, they will create a similar project.

Two interns from Khayelitsha, Excellent Matshisi and Mvuyisi Ngayaka, have been training at OZCF for the past year. They work at OZCF for three days a week. It is hoped that they will be deployed to new farming related projects soon.

3.8 Communications programme

Our weekly newsletter and regular Facebook posts provide updates on what’s happening with OZCF and invite responses and feedback. We receive and respond to hundreds of questions and comments each week via Facebook, e-mail, phone, at the market, during courses.
and lectures, workshops and training sessions and at the Farm.

OZCF has a mailing list that has grown organically to more than 2,000 email subscribers and 53 newsletters have been sent out during this year. The specific content varies for each newsletter, but typically includes mention of past and upcoming events and activities, any assistance that might be needed, and references to further learning that might be of interest to subscribers.

The www.ozcf.co.za website has had more than 35,000 unique visitors viewing an average of 2.27 pages and staying on the site for an average of 2 minutes, 27 seconds.

OZCF also has an active group on Facebook (Facebook.com/OZCFarm) with more than 11,600 subscribers (’likes’) to date. Subscribers are free to post questions, interact with one another and stay up-to-date on the activities of the organisation. OZCF posts links to topics of interest, creates event reminders, asks questions, and post images of what’s happening on the Farm often accompanied by explanations of what the photo contains (e.g., about globe artichokes or white radishes or worm farms). In 2014 this group had a cumulative reach of 2,26 million and generated 98,767 engagements with users from OZCF posts.

OZCF has more than 1,500 followers of its Twitter account (@OZCFarm).

In 2014, OZCF presented more than 40 presentations at various workshops, conferences and events, including the WDC Makers + Thinkers conference, the Hout Bay Green Faire, the Spier Secret Conference, Show & Tell, the Department of Design (Netherlands Consulate) and many, many more.

### 3.9 Events

**Heritage Day** OZCF participated in the annual Heritage Day event held by the Oranjezicht-Higgovale Neighbourhood Watch in Homestead Park on 24 September 2014. This event drew an estimated 4,000 people into the Park, of which the majority visited the Farm. Scheduled tours were offered on the hour and volunteers spoke with visitors and addressed questions.

**Seed Swap** OZCF hosted its first community seed swap, Seedy Saturday, on 6 September 2014. Seed collectors and plant enthusiasts were invited to join us to exchange or buy seeds and attend talks by a number of speakers. In return for a donation or in exchange for seed they have saved, growers could choose seeds from dozens of traditional varieties of garden vegetables to take home and grow. An important goal was to encourage people to gather, dry, share and sow their own seeds, as well as to raise consciousness of the role of food cultivation in biodiversity. Speakers included the following:

- Shannon Draper - The Gravel Garden on Making Seed Saving Fun
• Jamie Garner – Jamie’s Nursery on Soil Food
• Lorenzo Giovanelli – On Compost Tea and Your Soil.

Kids Market where kids make everything and sell the items for R10 or less. Three such markets were hosted and attracted wide participation from kids and attending adults.

Mandela Day Thanks to LeadSA and Primedia (Cape Talk 567), along with dozens of Capetonians for choosing to spend their 67 minutes at OZCF helping to plant and harvest.

Second Birthday of OZCF was celebrated at Market Day on Saturday 1 November 2014. Thanks to Charly’s Bakery for the birthday cake, that was shared with visitors to the market.

Film Shoots – Masterchef SA shot one of the episodes at OZCF and the farm is used for stills and TV shoots, for cookery books, and magazines for which sometimes a modest amount is charged and in most other cases OZCF is able to use the images in return for use of the site. Commercial brands are avoided.

WWF launch of the SA Sustainable Fruit Initiative. South Africa has approximately 4 500 export fruit growers who came together to consolidate an industry that is based on sound, internationally benchmarked social, ethical and environmental principles.

3.10 Heritage signage
OZCF raised R45 143 from the Rowland and Leta Hill Trust toward the development and installation of heritage signage on the farm as well as in and near the adjacent Homestead Park. This application was in partnership with the Cape Town Heritage Trust and supported by the Environmental & Heritage Management Branch of the City of Cape Town.

Content development and design of some of the signs are underway, and it is anticipated that the signs will be installed in early 2015 once all the material is finalised and requisite approvals are in place.
3.11 Public lectures

The Oranjezicht City Farm conceived of and produced a 10-part series on the food system in Cape Town called the Food Dialogues. This series was a platform for sharing ideas about creating a healthier, more conscious and just food system in the Mother City. The entire series was very well attended with over 100 people at each session.

Food Dialogues sessions brought together a wide range of speakers involved in shaping the food system, providing an opportunity for food growers, academics, activists, writers, nutritionists, food lovers and anyone interested in a sustainable approach to engage in key issues intimately connected to the food we eat and the future of food in Cape Town.

Lectures for the first nine sessions were held at Twenty Fifty in Cape Town, with the tenth being a series of site visits coordinated by City of Eden. Approximately 800 people attended the sessions.

The topics and speakers were the following:

1. Urban farming and our hungry city
   Leonie Joubert (author and science writer)
   Kurt Ackermann (Oranjezicht City Farm)
2. Food flows and farmland: understanding Cape Town’s food systems
   Dr Gareth Haysom (African Food Security Urban Network, University of Cape Town)
   Deni Archer (Food with a Story)
   Nazeer Sonday (Philippi Horticultural Area)
3. Creating a space for urban agriculture: three stories of struggle and success in urban agriculture in Cape Town
   Pat Featherstone (Soil for Life)
   Mzukisi Zele (Tyisa Nabanye)
   Robert Small (Abalimi Bhezekhaya)
4. (In)edible environments: food production and the environment
   Dr Thokozani Kanyerere (University of the Western Cape)
   Matthew Koehorst (Greenpop)
   Saul Roux (City of Cape Town)
5. Growing food and placemaking in the city
   Dr John Parker (Lentegeur Psychiatric Hospital)
   Jenny Louw (Earth Artist)
   Zarina Nteta (Cape Town Partnership)
6. Soul food: culture and horticultural diversity in Cape Town
   - Zaayan Khan (The Surplus People Project, Slow Food Youth Network)
   - Loubie Rusch (Making KOS)

7. Food gardens as ecosystems and farming with nature
   - Leigh Brown (SEED)
   - Marjolijn Dijkstra (Gardeners Glory Honey)
   - Skye Fehlmann (Naturally Organic)
   - Tony Gerrans (Compassion in World Farming)

8. Food and the body
   - Beatrice Rabkin (Nutritional Therapist)
   - Sunette van Zyl (Nutritional Therapist)

9. Food waste: transforming food waste to being a resource in Cape Town
   - Kate Hamilton (FoodBank Cape Town)
   - Melanie Ludwig (Zero to Landfill Organics)
   - Omeros Demetriou (Food 4 Thought)
   - Nicholas Wiid (Western Cape Government)

10. A tour of food growing sites in Cape Town
    As part of the Food Dialogues series, we hosted a tour of urban farming projects in the Philippi Horticultural Area, Gugulethu and Mitchell’s Plain. The tour also marked the launch of the City of Eden’s Food Route Tours.

    The tour included visits to two land reform farms in Philippi: a community garden run by the Vukuzenzela Urban Farmers Association (VUFA), and Sibongile Sityedi at the Gugulethu Comprehensive School.

    The non-profit public benefit organisation SEED, in Mitchell’s Plain, demonstrated their permaculture gardens, and related educational and empowerment projects.

The proceedings were recorded and are available on the OZCF website.
They were also edited into the Food Dialogues Report by award-winning South African science writer, Leonie Joubert, author of *The Hungry Season: Feeding Southern Africa’s Cities*. The Report draws out the narratives, extracts the themes expressed by the various speakers, and unpacks opportunities and ideas that emerged as trends through the discussions.

The Report is structured thematically as follows:

1. [CULTURE] Food at the heart of our community
2. [LAYOUT OF THE CITY] A tale of two cities
3. [ENVIRONMENT] ‘Greening’ up our plates
4. [POLITICS] Cape Town’s veggie patch since the 1800s
5. [HEALTH & NUTRITION] ‘Eat like your life depends on it, because it does’
6. [ECONOMICS] Let’s talk about money

The draft report was workshopped with the Food Dialogues presenters, through a Cape Town Partnership Green Clusters event, and the final version was published by the Oranjezicht City Farm, with support from the Cape Town Partnership. The report was launched on World Food Day in October 2014.

This year the World Food Day theme was "Family Farming: Feeding the World, Caring for the Earth," and it aimed to raise the profile of family and smallholder farming by focusing attention on the significant role it plays in the well-being of humanity.

Studies around the globe indicate that the poverty-reducing effect of agricultural growth is negligible when that growth is restricted to large-scale commercial farmers. To reduce food insecurity and poverty and create equitable growth, support for smallholder farmers is seen as the way forward.
3.12 Books

Substantial progress in 2014 has been made in producing two books. R133 000 was raised from the local community to support these publications.

Oranjezicht City Farm: Connecting with the past; cultivating the future

A book on the history of Oranjezicht was commissioned by OZCF, written and researched by Dr Patricia Davison and Adrienne Folb, and edited by Prof Nigel Worden and Prof Elizabeth van Heyningen, all on a pro bono basis. It is a well-referenced work that contains substantial new historical material and corrects a number of often-repeated errors regarding the historic farm.

The first five chapters of the book take the reader on a historical journey from the time before the Dutch East India Company set up an outpost at the Cape, through the establishment of the Company’s Garden and the granting of land in Table Valley to free burghers, the growth of the Van Breda estate, leading to the start of the twentieth century and the development of the suburb of Oranjezicht, advertised as being the ‘acropolis’ of Cape Town. The final chapter speaks to the present and the future, including how OZCF has revitalised the site of the neglected bowling green that was constructed after the demolition of the historic Homestead, and the way in which the seeds of the future are being cultivated in Oranjezicht and beyond.

The manuscript has been completed and the book is currently being designed and produced as an e-book that is print-ready. A limited number of printed copies will be produced, but print-on-demand versions can be produced as well. If additional funding can be raised, a short print run will be considered. The e-book will be available in early 2015.

The Farm: How the Oranjezicht City Farm is bringing food growing back to the City Bowl

A second book on the founding years of OZCF was commissioned, written by journalist Leonie Joubert, author of The Hungry Season: Feeding Southern Africa’s Cities. Funding for the book has been raised via donations from local residents.

In 2012, a small band of volunteers decided to take a neglected square of land, a sterile bowling green on the edge of the Cape Town inner city, and turn it into an urban food garden. In two years, it became so much more than that. It became the rallying point for people who wanted to
volunteer their time or resources to make their community better. It became a demonstration farm to remind people where their food comes from and how valuable its farmers really are. It became a hub of community and connection. It sought to draw people out of their urban alienation, where they have been hidden away behind their high suburban walls. It became a small alternative economy in a system dominated by big players. It resurrected heritage, reacquainted people with the natural environment which they’d forgotten they depend on, and reawakened the sometimes forgotten cultural meaning of food.

This book tries to capture some of the stories about how this farm, and all the blossoming activities around it, came to be. It’s a record of what drives the spirit of volunteerism and how we bring about change for the better in our communities. It’s about the resources needed to make it happen. It’s about the personalities who drive it. It’s about the frustrations and victories and hurdles and ‘wins’ that come with any project of this nature. It seeks to record, assist and ultimately persuade and inspire others to take on similar initiatives in their own communities.

The manuscript is in the final stages of development and should be available in printed form, published by Jacana, in the second half of 2015.
4 Sustainable Development

OZCF works in a number of ways to promote sustainable development on site, within the local community and more widely.

4.1 At the Farm

The promotion of sustainable development continues to happen in a number of ways at the Farm site itself. These include the following:

- **Up-cycling**: Up-cycling of materials found on-site and beyond, including the cement paving around the old bowling green, broken into pieces and re-laid on pathways for the Farm and Loffelstein, blocks used to stabilise the slope to the field of springs.

- **Seedling cultivation**: Development of a seedling tunnel using space at the adjacent school to cultivate seedlings from seed in order to supply the Farm with plants. This reduces reliance on seedlings from more remote sources, and thereby the cost and energy use (as well as pollution and carbon footprint).

- **Indigenous plants**: Cultivation of indigenous culinary plants, which require less irrigation and fertiliser and which are more resistant to weather conditions and pests. This decreases the inputs required to harvest and increases the resilience of the Farm overall.

- **Solar power and natural pest control**: A solar panel was installed to power a pump circulating water from the pond (which attracts lizards and insects that prey on pests, all part of the organic cultivation approach). The solar panel is located where visitors can see and touch it, thereby helping familiarise others with photovoltaic panel technology which might be appropriate for their own homes and elsewhere, particularly in times of rapidly rising electricity costs and supply constraints nationally.

- **Permaculture principles**: Permaculture principles are used in making decisions about design and infrastructure additions to help ensure the greatest value and relevance as well as the contextual fit. Each item added must perform multiple functions, and must not degrade or interfere substantially with other items or systems already part of the Farm. These and other permaculture principles, through shaping the discussions and decision making at OZCF, are becoming familiar to volunteers and others who can carry them into their own lives, companies and organisations as well.

- **Heritage ethos**: OZCF continues to consult frequently with senior heritage consultants who volunteer to assist with crafting of plans and proposals, helping the Farm find a suitable balance between conservation of heritage and the contemporary...
use of facilities and spaces. This helps ensure an enduring yet relevant heritage legacy. OZCF was honoured to receive the 2014 Eat Out Heritage Award for its Market Day.

4.2 Within the community

The promotion of sustainable development by OZCF happens in a number of ways within the surrounding community. These include the following:

- **Bokashi Brigade**: The OZCF Bokashi programme engages local residents and a limited number of area restaurants to separate their compostable kitchen waste. This is a catalyst for these members of the community to change their thinking about resource use and waste generation more broadly, and helps divert waste from landfill. This programme is described in greater detail in Section 8.6 below on the OZCF Bokashi Brigade.

- **Seeds and seedlings**: OZCF sources organic seeds and cultivates seedlings appropriate for local climate conditions and soils and gives them to local farmers and also sells them for a small fee to local residents and others, in accordance with the seasons and planting cycles. This helps get food plants into local gardens and raises awareness of the seasonality of natural food production.

- **Compost materials**: Residents and the City of Cape Town are encouraged to bring their grass clippings and dry leaves to OZCF for use in composting at the Farm. This diverts the waste from landfill.

4.3 Wider impacts

The promotion of sustainable development by OZCF has had a number of wider impacts. These include the following:

- **World Design Capital 2014**: OZCF was recognised as an official World Design Capital 2014 Project (#591), and participated in the Food theme of WDC projects. OZCF was visited by tourists and event delegates during the WDC2014, looked at for case studies, and as an example of a community-driven, bottom-up sustainable development project. OZCF also spoke at a number of WDC events.

- **Strengthening the Local Food System**: through OZCF’s weekly Market Day, local organic farmers and food producers are brought together and encouraged to work together to support one another and to develop practical, commercial, technical and personal relationships. In 2014 we have been able to help fast-track new farmers and producers into this system to grow and strengthen it as well as help with employment and support entrepreneurs working in local food. Farmers we have been able to support in 2014 have included Mosima Pale, Wynberg (spinach and kale); Ceylon Mayalo, Manenberg (beans, carrots, broccoli); Eric Swarts, Stellenbosch (carrots, beans, spring onion, leeks, strawberries); Skye Fehlman, Philippi (carrots, kale, lettuce, coriander, courgettes, brinjals, sweet potatoes, tomatoes), as well as farmers supported by Greenroad, namley Francois...
Malan - White Mountain (Cocktail tomatoes); Jacques Olivier - JJ Organics (Baby Marrows) and Jared Abrahams - Little Boys Farm (Oxheart tomatoes, blackberries, apricots). OZCF also support the Ethical Co-op from time to time.

- **Agriculture start-up support**: We have assisted the start up of the new VOC garden run by the City of Cape Town in the Company’s Gardens by selling some of their produce, and have been able to sell mushrooms from the NGO SEED’s Gourmet Mushroom Project based at their Rocklands Urban Abundance Centre (Rocklands Primary School) in Mitchell’s Plain.

- **Cape Town Partnership Green Clusters**: Building on its participation in a Cape Town Partnership Green Clusters workshop on urban agriculture in 2013, OZCF developed a stronger working relationship with CTP in 2014. This included participating in another Green Clusters workshop on the Food Dialogues Report content and then partnering in the publication and distribution of that Report. See section 3.10 for details.

- **Food Dialogues**: OZCF conceived of and produced a 10-part series on the food system in Cape Town called the Food Dialogues. This series was a platform for sharing ideas about creating a healthier, more conscious and just food system in the Mother City. See section 3.10 for details.

### 4.4 Conservation Management Plan

The City of Cape Town commissioned development of a Conservation Management Plan for the “Oranjezicht Homestead Precinct” which includes OZCF, Homestead Park, the Field of Springs and Stepping Stones Montessori Pre-Primary School (as well as the Van Breda burial ground, nearby and in private ownership). The purpose was to “to provide a framework for the future management of the site” in terms of Section 47(2) of the National Heritage Resources Act (25 of 1999).

A few individuals from OZCF were interviewed as part of the process for developing the draft CMP, with a subsequent presentation by the appointed consultants to OZCF and a joint meeting with OZCF and Stepping Stones. OZCF submitted a written response to the draft CMP in May (attached as annexure). In October 2014 the CMP was completed and commenced the process of formal adoption by the City, making it the guiding framework for OZCF and the adjacent sites.

The CMP places a number of constraints and presents a number of threats to OZCF while simultaneously envisioning a long-term presence of agriculture on the site. The CMP further does not address any aspect of financial resources (amounts, sources, responsibilities) that would need to be committed to implementing changes it envisions, nor does it consider practical impacts of those changes on operational realities for present or future users of the site.

The CMP further confirms that OZCF’s site is, in fact, not a Provincial Heritage Site, leading to confusion regarding the past role of the Heritage Branch of the City and the requirement that Heritage Western Cape approve OZCF proposals for structures or other changes to the site.
These constraints, threats, contradictions and confusions associated with the CMP have added to the uncertainties OZCF faces going into 2015.
5 Non-profit community food garden

OZCF’s first year was an effort to establish the basics of growing food on the site, while our second year (2014) enabled us to stabilise and improve. We continue to be challenged by the tension between productively growing food and educating volunteers and visitors, and continue to learn what works (and doesn’t) on our particular piece of ground.

5.1 Planting, growing and harvesting

Planting is done with a combination of seeds and seedlings, depending on the season, the crop and availability. With a small seedling tunnel in use on the adjacent Stepping Stones school property, the proportion of our own-grown seedlings being planted is growing.

An overview of the farming methods is provided in section 8 below.

Every week new beds are prepared, and seeds and seedlings planted according to the schedule developed by the farmer. Crops are irrigated, protected, and thinned as they grow by assistant farmers and trained volunteers.

Crops are harvested by trained volunteers according to direction by the volunteer farmers. The harvests are typically on Friday afternoons and Saturday mornings in preparation for the OZCF Market Day on Saturday mornings. Some harvesting is being done mid-week for a limited number of restaurants.

Wind damage to the crops at OZCF can be severe and the angle of the wind (down as much as across) makes deployment of conventional wind breaks difficult. After considering a number of options, OZCF installed the first section of an espalier fruit tree series of wind breaks. Thanks to funding from the Western Cape Government, we can now finish installing the rest of the wind breaks. This will not only protect the crops from wind but increase the proportion of perennial food plants on the farm and expand the range of fruit we can harvest.

5.2 Distribution of food

Nearly all of the food grown and harvested at OZCF is sold to generate income to pay for the operations of the Farm and to support its educational activities. Thankfully, in the Oranjezicht community, hunger and food security are not significant day-to-day concerns for most residents, and most people are able to pay for the food they need and want.

The food harvests are distributed in four main ways:

- **Market Day**: Our Market Day is held on Saturday mornings between 9am – 2pm. It is a community farmers-style market where we aspire to reduce the gap between the farmer and the consumer. We focus on selling fresh organically grown produce that is cultivated...
locally. Catering for vegans and vegetarians, raw foodies, and customers who want wheat, gluten, sugar and dairy-free alternatives is important to us. We also sell indigenous and other plants, heirloom and organic seed and gardening products. The farm is financed primarily through the funds we make at the Market. See section 5.3 below for more information on Market Day.

- **“Pick Your Own” Harvest**: During seasons of higher yield (i.e., not in winter), OZCF holds a harvest during which people can, under the guidance of a trained volunteer, pick their own vegetables and herbs directly from the Farm out of clearly marked beds. This was tried on a weekly basis early in 2014, which proved logistically challenging as well as being too much of a strain on the crops, so after a pause during winter it was reduced to a once monthly activity in late 2014. It has proven particularly popular with families, who bring children out to learn how to identify ripe produce and how to harvest it.

- **Restaurants**: During periods of high yield, we have been harvesting for a small number of local area restaurants mid-week. This is primarily to prevent losing or wasting food that cannot be held back for Market Day or is in excess of what can be sold at Market Day, however we see a range of important benefits that come from working closely with restaurants and are happy that this opportunity is being realised. Because of the relatively small yields from our small farm and the lower wholesale prices paid by restaurants for produce there are currently structural limits to our ability to increase what we can supply to restaurants. We hope to find ways to expand this important relationship with local restaurants in the coming year by working with other urban farms and local producers and by finding additional sites on which we can grow food. Restaurants using OZCF produce include the following: Dear Me, Tsogo Sun,, Woodlands Eatery, Crush, and Orchard on Long. OZCF has also been able to sell larger quantities of herbs from time to time to the Herb Traders.

- **Donations**: From time to time OZCF has made donations of food to NGOs on an ad hoc basis, principally to the Service Dining Rooms who feed the homeless residents of the City Bowl and other people challenged by poverty and hunger. OZCF is also training a man who frequents the Service Dining Room, to grow food at that site.
5.3 Market Day
In 2013, OZCF’s Market Day grew organically out of demand from volunteers to have access to fresh local produce. Initially we brought in a few boxes of fruit and veg from local area organic farms and sold them ad hoc. Some volunteers became ‘regulars’, and we then added coffee, a cool drink and snack. As demand grew and we were able to add our own herbs, vegetables and fruit the market this became a regular and reliable source of income for the Farm.

In 2014, OZCF Market Day has been held every Saturday from 9am – 2pm. It is a community farmers-style market for independent local farmers and artisanal food producers. At the OZCF Market locals from the neighbourhood and others coming from farther afield can do weekly food shopping (veg, fruit, bread, organic dairy, free-range eggs, honey, muesli etc), try out some delicious cooked and raw foods and be inspired about helping to build an alternative food system. Additionally, they can buy edible plants and seedlings, compost and gardening supplies.

Traders at the OZCF Market Day are carefully screened and vetted. Those accepted are supported in becoming part of a movement of people: producers, staff, volunteers and community members who are working toward building a more sustainable local food system. Market Day not only provides a platform for them to sell food and plants, but also has a focus on encouraging people to try out new foods, eat healthier and participate in building an alternative food system. The educational and experiential aspect of the Market has been kept central, with information boards and signage provided by traders and OZCF throughout.

A Trader’s Handbook has been developed for all approved traders at the market and each must sign an agreement with code of conduct and principles to which them must adhere.

Traders pay a minimum fee for a table or a percentage of turnover, whichever is greater. New traders can come into the market more gradually if they are emerging entrepreneurs and they get support in terms of product display and market presence. As part of the table fee, traders are also levied a conservation fee, which goes into the City’s fund to support and conserve Homestead Park (for more detail on this, see section 9 below).
The Market is run by volunteers, with the addition of a part-time Market Manager who helps ensure the logistics, content and operations are maintained at a high standard, and that traders have a professional interface for their businesses.

As of October 2014, Market Day supported more than 40 entrepreneurial small business traders (the number varying slightly from week to week and season to season) as well as their 70 employees and several NGO’s such as Greenpop and Soil for Life. The estimated micro economy created by the farm and market is in excess of R15m.

OZCF was honoured to receive the 2014 Zonnebloem Eat Out Heritage Award for Market Day.

Up until 22 November, OZCF Market Day was held in Homestead Park adjacent to the Farm, and was used to help draw a wider range of locals into the park and the farm and to get them out and active in their local neighbourhood. Not everyone is drawn to organic vegetables or wants to get their hands dirty volunteering. In order to expand the breadth of appeal, the Market Day included communal tables for seating with free jugs of water and cups, free wi-fi for use during market hours, and many of the major newspapers and a selection of magazines free for all to read. Cushions, chairs, benches and bales are also provided to encourage people to spend longer amounts of time in the Park.

The closing of Market Day in Homestead Park

On 24 October 2014, a guy rope for the OZCF market tent was improperly rigged to one of the pillars of an historic wall in Homestead Park and in a gale-force southeaster it caused the pillar to collapse. One of the consequences was that OZCF was prohibited from erecting tents in Homestead Park in the future (via a stop works order from HWC). This added considerable challenges to continuing to operate the market, but traders, volunteers, patrons and farmers persisted with an open-air market pending the review of an application by Heritage Western Cape on 26 November 2014 to erect the tents.

The outcome of that review was to not approve the application, with additional requirements added before an updated application would be considered. These included a carrying capacity analysis of Homestead Park and archaeological investigations of sub-surface heritage resources in the park. There were also questions raised regarding the zoning or land use of the park and possible title deed restrictions. Given that OZCF would be dependent on the City and Provincial heritage authorities to address these requirements, no time frame could be estimated for OZCF to submit an updated application that would permit the market tents to be erected and for normal market day trading to resume. Furthermore, the committee reviewing the application gave strong indications that the
market would need to be scaled back significantly in any case, with specific reference given to the recommendation of the Conservation Management Plan that only produce grown on OZCF should be sold.

As a consequence of these circumstances, OZCF made the decision to close Market Day on 27 November 2014. However, the Western Cape Premier became involved and invited OZCF to hold Market Day at the official premier’s residence, Leeuwenhof, an historic market garden farm in Oranjezicht not usually open to the public. OZCF will hold its market days there through 20 December 2014, after which the market closes for the holiday period.

While the City has made suggestions in passing of potential alternative sites for the market, none of these are presently suitable and would not be viable in the near term. Sites with adequate infrastructure (water, sanitation, electricity), parking, security and other basic requirements for a market might be viable, but no such sites are currently known to OZCF. Leeuwenhof, for all its benefits, presents its own major challenges as a market site as well.

The consequences of moving the market away from the farm have already resulted in a diminishment of community participation and presents risks to the volunteer ethos of the farm. A market that has arisen organically within a community of volunteers working to reclaim neglected heritage and disused green space does not transplant to a new site readily, particularly a government-owned site of privilege and power such as the premier’s residence at Leeuwenhof.

5.4 Gardening challenges

In establishing the Farm as a site for food gardening, a number of challenges have been faced and are ongoing. While steps have been taken to mitigate these risks, at present they remain challenges for the Farm into the future.

- **Pests**: Crop destruction by squirrels, geese, guinea fowl and porcupines
- **Wind damage**: Urgently need to complete the espalier wind breaks
- **No storage**: Some theft of implements and fittings has been experienced
- **Work environment**: Workers change into their work clothes in the open, and they and volunteers have no respite from sun, wind or rain due to lack of sheltering structures on the site. The scoutmaster has kindly allowed OZCF to use the barn on the site of Homestead Park, but this is often used by others and is not available at all times.
6 Skills Development
OZCF provides a practical, hands-on opportunity for a range of people to acquire a range of skills.

6.1 Employees
OZCF currently employs 7 people; 3 full-time and 4 part-time in the following positions:

- Assistant Farmers: 3 full-time, 3 part-time
- Market Manager: 1 part-time

Employment of some Assistant Farmers has been in partnership with the NGO Straatwerk, which helps homeless residents of the City Bowl get back on their feet and into stable work opportunities, in addition to providing other psycho-social support services. OZCF continues to work with Straatwerk to address other ad hoc labour needs.

6.2 Mentoring
Assistant Farmers are mentored and managed by the OZCF farmers, Mark Harding, Josephine Fitzmaurice and Mario Graziani, who demonstrate organic food cultivation techniques and the practical operations of a working organic farm.

Volunteers active on the Farm are typically paired with more experienced volunteers for mentoring in the techniques used and for guidance in their activities. See section 3.5 above for more information.

OZCF farmers attended a two day training programme at Babylonstoren where, amongst other topics, they learned about the art of espalier and the pruning of fruit trees.

Some of the volunteers also attended a one-day course at Babylonstoren on espalier conducted by Anton Roux.

6.3 Training programmes
OZCF Farmer, Mario Graziani, and long-time volunteer and farmer, Brian Joffin, joined with Karen Parkin and Jeannine Davidoff in offering a workshop on how to grow your own veggies and herbs organically. The course, hosted at OZCF, was over 2 days (2-3 August 2014) from 10am to 4pm. It involved hands-on vegetable garden design and placement, preparing a garden for planting, creating living soil, composting, earthworm farming, plant nutrition, sowing and planting methods, crop rotation and companion
planting. The workshop tuition was R1500, with each of the OZCF farmers attending at no cost. 21 people participated, including 5 OZCF farmers.

OZCF also commissioned a workshop on planting herbs for medicinal purposes, run by Bridget Kitley, held on 8 November. 20 people participated.

6.4 Visiting sites of best practice
Site visits to leading organisations for educational talks and mentoring, including Abalimi Bezekhaya, Solms-Delta (Dik Delta indigenous culinary garden), Babylonstoren, Grandwest Nursery, Gravel Garden (Shannon Draper), Earth Artist Jenny Louw, SEED, Soil for Life, Stellenberg Gardens.
7 Partnerships

Effective, long-term and trusted partnerships are essential. Most of what OZCF does it achieves through partnerships of various types. In most instances these partners are providing assistance on a pro bono or greatly discounted basis. In the future, OZCF would like to be in a position to support other partners in a similar manner.

OZCF participated in the City of Cape Town’s social media campaign to win the title of being the world’s most lovable sustainable city, a competition run by WWF alongside its Global Earth Hour Capital juried competition, which was won by Cape Town. OZCF posted information to its Facebook group, tweeted with the campaign hashtag (#welovecapetown) and included campaign information in its weekly newsletter.

7.1 Other local NPOs

OZCF enjoys the formal support of a number of partner organisations, including the Oranjezicht Heritage Society, Cape Town Heritage Trust, City Bowl Ratepayers & Residents Association (CIBRA) and the Oranjezicht-Higgovale Neighbourhood Watch.

OZCF also has relationships with the following NPOs:

- Straatwerk
- Stepping Stones Montessori Pre-Primary School
- Abalimi Bezekhaya
- SEED
- Cape Town Partnership
- Tyisa Nabanye
- Greenpop
- Greenpeace
- Rhino Foundation

7.2 Trade partners

OZCF also is generously supported by a number of companies providing pro bono services, including Derrick Integrated Communications, CNdV Africa Planning and Design, David Hellig & Abrahamse Land Surveyors, and others.

7.3 Sponsors

Start-up funding was generously provided by the Madame Zingara group of restaurants to help cover essential costs for the conversion of the bowling green. Other companies have made substantial in-kind contributions, including MH&A Consulting Engineers, Lema Civils Plant Hire, Reliance Organic Compost, Michells Wholesale Nursery, Prins and Prins and others.

7.4 Local, provincial and national government

Key partnerships have been formed with a number of departments in the City of Cape Town, including Environmental and Heritage Management, City Parks, Property Management, Water Department and others, and the project has the full
support of the City Bowl Ward Councillor (Ward 77), Dave Bryant.

Premier Zille officiated at the OZCF first birthday party on 02 November 2013 and requested a proposal from OZCF that would see the rolling out two more similar projects in other communities for which WCG would budget.

8 Farming practices

Farming methods follow organic guidelines and adhere to permaculture principles to the extent the heritage status of the site permits (e.g., with formal layout of beds and atypical constraints to excavation and construction on a farm).

Composting has been done by surface feeding (laying compost on the surface to be later drawn down by earthworms, by feeding the soil through the drip irrigation system and by simply planting in the top compost layers. The area has been composted extensively so the soil becomes less compacted, allowing better drainage with much higher humus content.

Cultivation is done according to the “no till” method without any rotavators or other mechanical ploughs used to turn over the soil. Planting, harvesting and weeding are all be done by hand using hand implements such as hoes and rakes and other hand tools.

8.1 Soil analysis

A soil analysis was completed by an independent lab in July 2013. These results have formed the basis of the Farm’s steps to strengthen the quality of the soil, combined with the practical results on a bed-by-bed and season-by-season basis. We expect to undertake another soil analysis in the year ahead to gauge changes and assess progress in technical terms.

8.2 Irrigation

OZCF expanded its drip irrigation system twice in 2014, including a link to the seedling tunnel at Stepping Stones, which allows OZCF to irrigate those plants without needing to enter the school property.

The irrigation system is connected to a 40mm water point provided by the City from the Sidmouth Avenue side. All drip irrigation piping was laid upon the surface with main feeder pipes (40mm) lying just under the surface of the paths. A maximum depth of 100 mm was reached in installing the system. Irrigation is done primarily through automation, with additional manual irrigation (diffuse sprinklers) mainly during periods of high wind or heat.

A request was made to the City to connect to one of the nearby springs so as to avoid using potable water for irrigation and to align more closely with the heritage of the site. An agreement in principle
has been given by the City, but the technical and administrative processes have not progressed in 2014.

### 8.3 Compost making

The north-eastern corner of the Farm contains a series of six compost piles of approximately 2m x 2m x 2m, which have been built up using alternate layers of dry material (20 to 30 cm) and green material sourced from residents and landscaping companies active in the neighbourhood. An organic compost activator is spread over each layer very lightly, and each heap is watered lightly to get the composting reaction activated. The heaps are turned regularly for aeration.

Material is screened to minimise (and ideally eliminate) any attraction for vermin or flies in the compost heaps. No incidents of vermin have been identified in 2014.

The compost, once ready, is used on the beds of the Farm. There is insufficient space on the Farm to produce compost in the volumes required by the Farm, so compost must be brought in on occasion to supplement. To date this has been donated by Reliance Organic Compost.

### 8.4 External products

No chemical pesticides or fertilisers whatsoever are used at OZCF. Test beds have been planted and harvested using a number of leading third-party soil conditioners and fertilisers donated. The results have varied, but the combination of Reliance and Talborne currently appears to be the most suitable for OZCF, and testing and monitoring is conducted on an ongoing basis.

### 8.5 Worm farming

OZCF’s worm farm has a processing capacity of 100kgs a day, producing 400 litres of vermitea a week and 100kgs of vermicompost a month. It currently processes approximately 100kg of food waste daily. Vermitea has been produced for use on the Farm.

### 8.6 Bokashi programme

From March 2013, OZCF has been running a ‘Bokashi Brigade’, encouraging residents to compost their kitchen waste using a Bokashi system and bringing it to the Farm. The programme operates on an exchange basis, with residents bringing a full bucket to the Farm and receiving a clean empty one in return.

Bokashi composting uses a selected group of micro-organisms to anaerobically ferment organic waste. The micro-organisms are applied using wheat bran as an impregnation carrier. The fermentation process breaks the
organic matter down in a process that is odour free. Unlike more conventional composting systems, Bokashi systems break down heavier items like meat, fish and cheese. The process is very fast and usually takes less than two weeks. The finished product has a sweet, pickled odour. Once the fermentation has completed the kitchen waste is buried directly in the soil as new beds are prepared for planting. This takes up to a month to integrate into the soil but will speed up once the microbial count increases in the soil.

Bokashi composting has proven to be a safe, convenient, and quick way to compost food. Since the process is done in a sealed system concerns about insects and smells are eliminated, making it ideal for our urban setting.

The Farm sells 20 litre tight sealing plastic buckets with labels that have detailed instructions on them, along with 1kg bags of Bokashi carrier (from Probio). To date, more than 200 households in the neighbourhood are part of the Bokashi Brigade.

The Bokashi programme has been effective in getting households involved with the Farm that might not be interested in or able to participate in hands-on farming or gardening. It also provides a mechanism for ensuring return visits to the Farm (to exchange a full bucket). Finally, it has an effect in getting participating households to think about the waste they generate and how to channel and dispose of it, and makes them conscious of the volume of waste their household generates. This raised consciousness can have a knock-on benefit of motivating recycling, waste reduction and reduced use of resources by those households.

8.7 Organic and heirloom seed
Great care is taken in the sourcing a selection of seeds used at OZCF. All the seed is organic in origin, as well as being open pollinating varieties. No genetically modified (GM) seed is used at OZCF. The primary sources of this seed have been from the Gravel Garden in Somerset West (which they produce organically themselves), Living Seeds as well as Farmer Mario bringing in heirloom seed from Italy. Neighbours and other organic farmers have also contributed seed and OZCF collects seed from plants grown on site. Where available, the seeds of heirloom varieties of vegetables are used. These are less common varieties that have their origins in older, non-industrial agricultural practices that favoured flavour and aroma over transportability, ease of cultivation or disease resistance. In some instances they also offer alternative colour varieties (e.g., golden beetroot, purple carrots) to the conventionally available ones.

Each of these attributes increases awareness among visitors and volunteers of the natural diversity of vegetables, broadens their expectations of the range of choices that should be available to them, educates them about food origins and agricultural practices, and deepens the intellectual and aesthetic content associated with farming and food gardening.

OZCF hosted its first seed swap in September 2014, sharing seeds and facilitating the same within the community. For more detail on this, see section 3.8 above.
8.8 Indigenous culinary plants

In addition to the traditional Cape market farm vegetables, herbs and fruits that are typically familiar to locals, OZCF has included indigenous culinary herbs and food plants. These include, for example, spekboom, wild rosemary, wild garlic (*tulbaghia*), three varieties of culinary buchu, *Carissa macrocarpa* trees (Num Num), *Artemesia afra*, and others.

As indigenous plants, they are less vulnerable to wind, rain, heat and pests. Additionally, they are an important educational component that broadens the range of food plants and flavours that people are aware of, re-connects them to local pre-colonial heritage of the Khoekhoen and San, and deepens understanding of our local fynbos.

Some of these plants are harvested and used for demonstration cooking and in prepared food offered at Market Day, helping local residents become familiar with the entire ‘plant to plate’ process and reducing the barriers to cooking with and eating these plants.

OZCF has made site visits and held discussions with the Dik Delta gardeners at the Solms-Delta wine estate in Franschhoek. They have over 520 species of indigenous culinary plants under cultivation and have been growing them for the past five years. OZCF still hopes to work with Dik Delta to expand the variety of indigenous culinary plants grown at our farm.
9 Financial overview

OZCF continues to be managed and governed by volunteers who receive no remuneration, with the preponderance of farm, market, educational and other work also being done by volunteers. At a public meeting hosted on 3 December 2014, a financial progress report was presented, the figures from which are included below. Full audited financials will be presented at the OZCF AGM in early May 2015, following the close of our financial year at end February 2015.

9.1 Income

OZCF continues to enjoy the support of a number of companies providing pro-bono services, including CNdV Africa Planning and Design, Derrick, Reliance Compost, and Cullinan and Associates. Michells Wholesale Nursery has continued to provide OZCF with seedlings to plant and to sell. Prins and Prins Jewellers support one of our farm workers on an ongoing weekly basis. A small amount of funds are also raised from group tours of OZCF and visits by learners and from film shoots and still productions.

The Western Cape Government Department of Agriculture provided a grant to OZCF in the amount of R525 000. This included purchase of the market day Bedouin tent (20 x 16), a new bakkie (previously OZCF was using a borrowed bakkie) and the remaining portions of the espalier fruit tree wind breaks.

For 2014, OZCF’s own earned (i.e., non-donor) revenue has been 94% from proceeds of Market Day and 6% from tours and events.

9.2 Expenditures

Total of in-kind contributions to date, including professional fees, are estimated to total in excess of R2m. Some residents have made cash contributions and have donated trees to plant.

A loan account to OZCF of R184 000 to fund running expenses was extended in 2013-2014 by Sheryl Ozinsky, and has now been repaid without interest.

Farm operations are not sustainable from farm revenue alone. Approximately R1 500 per week of produce is generated from the sales of veg from the farm. Tours and film shoots supplement the income.

The farm itself (not counting any Market Day-related expenses) costs approximately R35 000 per month to operate, of which just over 40% goes to wages for farmers.

Overall expenses (including Market Day) break down as follows:
The “Supplier costs” category includes all purchases made by OZCF from local micro-farmers of produce for sale at Market Day. Roughly 2/3 of all OZCF expenditures go to wages for the formerly unemployed and to local organic farmers.

9.3 Funds raised for Homestead Park
To date, OZCF has contributed R5 000 of its own income from the Market Day, as well as R5 000 from a conservation levy paid by market traders towards the restoration of Homestead Park. This has been deposited with the Cape Town Heritage Trust.

More than R45 000 has been raised for interpretive signage, including for Homestead Park. See section 3.9 for details.

In addition, OZCF has already contributed R5000 for the restoration of the cobble stones in the Park. The Farm has paid R2000 for two additional orange trees to be planted alongside those purchased by the City. OZCF (together with OH Watch) has also contributed over R105 000 for the unblocking of the drains (5k), the maintenance of the toilet in the barn (10k), the repair of the cobblestones (5k), the installation of a new electrical system in the barn (25k) and the erection of a fencing system around the perimeter of Homestead Park (60k), in addition to paying for electricity in the barn on a month to month basis.
10 Media coverage and publicity

OZCF has been fortunate to enjoy substantial media coverage to date.

This has included television (CNN, Carte Blanche, Espresso), radio (Cape Talk 567), major daily newspapers and community press, national glossy print lifestyle magazines, and numerous online publications, websites and blogs.

A Google search for “Oranjezicht City Farm” currently yields more than 20 000 results.

The OZCF Facebook page has over 11 500 likes.
11 Future plans

Food — how and where we grow, process, distribute, sell, and eat it — is a fundamental human concern and central to the health of our communities, economy, environment, and bodies. Food is elemental, yet the system we have built around it is complex, rigid, and opaque. As documented in our Food Dialogues Report, there is growing concern that our current food system is not working well — some would say it is broken. In Cape Town, many farmers are facing an income crisis. Too many people in our city lack access to healthy food. And, despite growing demand for local food, our centralized, large-scale food processors, distributors, and retailers are unable to provide it.

Cape Town’s residents are expressing an increasing desire to create a food system that is more sustainable, equitable, and economically viable.

We need to support new farm incubators, we need land to be banked for food production and we need to develop neighbourhood farmers’ markets all over our city.

We have learned about innovators and activists, academics and growers who are engaged in new ways of understanding and engaging with food systems. Yet too little of this experimentation and innovation has been entering the policy conversation.

We recognize that there are multiple paths to change, and that innovation often comes from bridging issues and sharing visions for the future.

We thank the innovators such as Abalimi Bezekhaya, Soil for Life and Urban Harvest whose ideas and actions are sowing a new vision for food and farming in Cape Town. Urban agriculture can (and must) mesh with housing, public transportation, education, and the large array of civic initiatives and spaces that make our city such an excellent place to live.

OZCF has many plans for future programmes and developments, however until the circumstances regarding Market Day have been resolved (as the source of substantially all OZCF’s revenue), what if any of the items below can be progressed in 2015 remains in question.

Beyond gardening

OZCF has not only preserved open space and offered a respite from the quick tempo of urban life, but has also reached past the vegetable plots and flower borders to the larger community. It has been a gathering place to bring people together, strengthening relationships. Ultimately, the farm is
a catalyst for change, improving the quality of life and even reducing crime. With the Farm and the Market now split, the impact OZCF can have in this area is diminishing significantly.

Knowledge sharing

Urban farming is just beginning to gain traction in South Africa and OZCF is in the vanguard of small-scale community-based farms. There are hundreds of unused and under-utilised public green spaces that have the potential to serve our communities as places that beautify, educate, feed and strengthen residents.

What does OZCF need in future?

- We need to develop the skills of our farm workers, with some practical, hands-on experience for our team at places like Babylonstoren, Solms-Delta, etc.
- The initial sketches of an OZCF educational programme have been developed, and we can see the benefits of links with schools and other groups on issues of environment, food, waste, water and energy, to extend our impact. This needs to be taken to the next level, with the appointment of a full time education co-ordinator.
- A mobile Fresh Food Truck taking fresh veg to historically disadvantaged areas is an idea that needs to be implemented. Sponsorship is being sought for this project.
- “If we can have a fast food restaurant on every corner, we can certainly have a garden” NYC Mayor, Bill de Blasio. We need a food revolution in SA. OZCF has learnt enough over the past 2 years to be able to assist. Working with City Parks in public parks throughout the city would be a good starting point, as these parks are mostly secure and already situated in the heart of communities.
- Undercover facilities are required at OZCF – for the education programme, for the storage of tools, additional toilets, for the farm workers to store their clothes and valuables, and the sales of farm produce and seedlings on a daily basis.

What does the OZCF offer the City?

Having navigated the complex and daunting bureaucratic, legal, horticultural, financial and other practical obstacles to get OZCF started on public land with volunteer labour and minimal funding, we can provide mentoring, administrative support, education and additional resources to help catalyse, inspire and strengthen other groups keen to do something similar in their community.
We can also help the City capitalise on opportunities to improve under-utilised public green spaces and build social cohesion by creating demonstration gardens for hands-on community-wide food gardening education, thereby increasing community resilience and health.

We have also shown that community urban farms can raise awareness and make contributions to positive behaviour change regarding resource use and waste production and disposal in more affluent communities which are typically difficult to reach and affect. It also has the potential to reconnect historically separated communities in the city to build social cohesion.

Our experienced farmers can serve as an educational resource on small scale organic food production for City Bowl residents, thereby increasing backyard food growing.

Already OZCF has helped build capacity and skills of youth and adults seeking work in urban food production, and there is much greater potential if such programmes and be expanded in partnership with the City.

Questions that we are asking ourselves

As the tomato flowers quickly set to fruit, the December sun desiccates our soils, and we run around tending to endless tasks, it can be difficult for us at the Oranjezicht City Farm to see the “radishes for the rocket”. The immediacy of washing salad mix or catching a few hours of sleep before the Market Day on Saturdays outweigh the deeper, probing issues that our farm confronts. Questions such as: Why are we doing this? What will the farm look like next year? In five years? Are we accomplishing the goals we set out to achieve in starting this farm?

While these questions will continue to evolve and change, we thought that we would attempt to give some answers.

Why are we doing this?

By growing food where we live, we are greatly reducing our impact on the Earth, while empowering our community to take control of their food supply. We remain committed to developing a farm that challenges much of the status quo in regards to food production in our city. We want to develop a farm that produces high-quality, affordable food, improves the ecological landscape of the land, and engages our surrounding community in education.

Most of all, we love to farm and are encouraged when teenagers, out on a stroll, stop and ask the identity of certain plants. We are humbled when our neighbours stop to critique our growing methods. We want the farm to draw people in, have them walk the rows of beets and kale and change their ideas about how a city feels and what is possible in an urban environment.
We are excited by the potential of our farm to work with other farmers, sustainable agricultural organisations and advocates, to create a more just and more secure local food economy.

**The community aspect**

We’ve been reflecting a lot about the community aspect of the OZCF. We see regular customers face to face each week and truly enjoy our conversations and the chance to watch the neighbourhood kids grow up. But OZCF is more than just a way for us to feel good about the customers, and vice versa. We do hope that we’re building something more lasting by giving people a chance to interact and talk about their food. We do hope that our tiniest visitors remember running up and down the rows of broad beans, reaching out for the pods or munching on the freshest of peas. We hope that we can continue to provide a space to support other small, local producers, by hosting our weekly Market Day.

“*This is community development without shortcuts and without funding programmes. The shared language of food is uniting local people across the generations*. Pam Warhurst, Incredible Edible’s Todmorden, UK

**A multitude of small urban farms**

We also hope is that one day our farm and a multitude of other urban farms will meld into the fabric of Cape Town, the presence of our work becoming as regular as the downtown investment bankers, teachers, the road repair crews and others.

Farmers, working on nearby plots, could share information, tools, and take midday breaks together. Collaboration would lead to improved vegetable varieties, wiser growing techniques, and innovative strategies. Small-scale agricultural production and the beauty associated with it would become an intrinsic part of Cape Town’s identity.

**Parting thoughts:**

An undertaking like the creation of the Oranjezicht City Farm takes a lot of effort, and it’s only possible when many people get involved in ways big and small. Only through the support and sweat
of volunteers, community members, our farmers and kindred spirits has this been possible and we are grateful from the bottoms of our dirty boots to the tips of our green thumbs.

We are still in the earliest stages - so let us not get ahead of ourselves: there is a long, long road ahead. We will continue our work planting, harvesting, collecting seeds and running our Market Days. We will also begin planning for next year letting our imaginations and daydreams launch into the many possibilities of the Oranjezicht City Farm and beyond.

See us at www.ozcf.co.za and join/observe/check in on the Facebook conversations at facebook.com/OZCFarm