

CHAMPIONING WOMEN IN FARMING

Since its inception, The Farm has been a leader when it comes to championing women in farming by providing the facilities inspired by their motto, Grow, Feed, Educate, Give Back. These women are leaders in the industry, cultivating a harmonious existence with the land, animals and communities.

Lynette Bradford, Greens from The Farm :

In my eyes it's true, from little things big things grow! 10 years ago I planted a small garden that inspired a very big farm. A few small bean seeds turned into something much bigger.

As a trained chef of 22 years farming was a natural transition for me. I finally get to create the lettuce mixes I wish I had when I was in the game and the produce I had dreamed of cooking with. As a mother, having my children flourish amongst the cabbage and broccoli brings the next level of love and fulfilment beyond my wildest dreams. Farming is my happiness.



Lynette Bradford

Ester Muths, Roots and All :

After having children I felt house bound. I ran into an old friend who needed a hand with the thousands of seedlings she had just received. From then on every two weeks I volunteered to help plant, this went on for about two years! The kids lapped up the simple life, and I was able to have proper adult conversations. When the opportunity to take on my own plot came up I jumped at the chance! I am now farming half an acre and have never looked back. It's such a fulfilling way to spend my time and get the kids involved with the added bonus of having plenty of fresh organic produce at my fingertips.

Flavia Assunção, Living Agroecology & Growing Roots Permaculture :

Originally from Brazil, I have lived in the Byron Shire since 2015 learning and exploring the concepts of permaculture and successional agroforestry within the context of The Northern Rivers of NSW. As a children's educator I work in integrating permaculture concepts into the curriculum and implementing composts, organic vegetable gardens, recycling and social economy programmes. I'm both a key member of Growing Roots Permaculture and a part of the Living Agroecology team. Here I drive the harvest, sales and distribution of food forest products to people of diverse cultural

backgrounds - providing them with the cherished foods of their homelands.

Katerina Lazareva, Suria Foods :

Coming from a family that had to grow to survive I have a great appreciation of the earth and all that it has to offer. Exiled from Russia to a labour camp in Kazakhstan my grandparents began to farm and preserve food, surviving from what the earth gave them each day. When making something as nourishing as fermented food it is important to use the best, cleanest seasonal produce. I operate a closed



Ester Muths



Flavia Assunção



Katerina Lazareva



Jess Conner

loop no waste system where all the harvest offcuts are used to nourish the earth in my plot. My mission is to heal both planet and people, and healing food only comes from healthy soil.

Jess Conner, Poppy and Fern :

I'd been working in floristry for around ten years when I became acutely aware of the toxic nature of such a seemingly natural business. Flowers were imported from overseas, wrapped in mass amounts of plastic and covered in chemicals, pushing Australian growers out of the market. At the time I owned a retail florist shop and started to look at how we did things in our store. I removed all single use plastics but found it challenging to source from Australian growers. So I began to grow whatever I could in my backyard. Today, I'm farming almost an acre of land, growing enough



Lydia Blocksidge

seasonal flowers to stock our store as well as the local florists. The industry has a long way to go but I hope to be able to inspire others to move in a more sustainable direction.

Lydia Blocksidge, Hungry Earth :

I never expected to be a farmer but I knew one thing, I was not going to work a regular job in an office. After studying Landscape Architecture and horticulture I sought more practical hands-on learning experiences which took me to rural Costa Rica for an apprenticeship in sustainable living. I moved to Bundjalung country and started my journey with Evan and Bunya as a production farmer alongside Venetia. I get to grow everyday, nourishing my body with fresh air and produce while working alongside inspiring people with a commitment to drive positive action together through sharing our harvest with the surrounding community.

Venetia Scott, Good Natured Gardening :

I grow food as an act of service to restore our connection to food and nature, and my act of resistance against a food system that is destroying our physical and ecological health. I am a first generation farmer, I grew up in the city and had no knowledge of farming or food production before I started volunteering with Hungry Earth Agroecology at The Farm. Growing food within an agroecology framework is my passion and sharing that food is my joy.



Venetia Scott

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