

'Love Food, Hate Waste' in Foster

'Love Food, Hate Waste' was the theme of an interactive food education program for children, hosted at Manna Gum Community Centre and Garden. Over 25 children attended the event where they enjoyed a tour of the community garden and learnt about the value of left overs and what food grows in winter.

Activities involved children squeezing their own orange juice and preparing drop scones using local produce, including apple jam made by the Foster Primary School.

Experiencing the taste of a cumquat, skin and all, was a highlight of the day along with a 'left overs' roast vegetable soup which was prepared with food supplied by local growers through Grow Lightly Connect. The soup used beetroot as a key ingredient which gave the soup a pinkish hue, much to the children's delight.

The 'Love Food, Hate Waste' event was coordinated by Council, Sustainability Victoria and the Manna Gum Community Centre and Garden to help build food awareness. "The children were taken on a journey from growing food to preparing it and eating it," said Skye Radcliffe-Scott, Council's Environmental Officer. "They observed the energy that goes into food production which, in turn, helped them to develop an appreciation of food and an understanding of why leftovers are important".

The event coincided with the launch of a new promotion, 'I Love Leftovers' aimed at helping Victorian's see the value of leftovers. The campaign aims to encourage people to take a fresh look at leftovers by getting creative - transform last night's roast into tomorrow's pasta - or simply by appreciating the financial savings that using leftovers can bring. By introducing these themes to our community's youngest citizens, it is hoped that the 'Love Food, Hate Waste' message will live long and strong in South Gippsland.

"It was fantastic to work with so many people who were keen to support sustainability principles and practice in our community" said Ms Radcliffe-Scott. "We would like to thank everyone involved for their time and effort in making this educational children's event such a success." The 'I Love Leftovers' promotion hopes to help address global food waste issues by raising awareness and presenting realistic alternatives. It is estimated that currently one third of the world's food is wasted.

More information on the 'I Love Leftovers' promotion, including quick tips and recipes to help you love your food more and waste less, is available at Love Food, Hate Waste website www.lovefoodhatewaste.vic.gov.au/

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