GREENHOUSE Joost

Directed by Rhian Skirving & Bruce Permezel

1 x feature - 85min 1 x broadcast - 52min





Imagine a house that grows all the food you'll ever need

This inspiring feature documentary follows internationally renowned zero-waste campaigner Joost Bakker as he builds a self-sustaining home, an ecosystem that provides its occupants with food, water, shelter and energy. Filmed in beautiful central Melbourne, *Greenhouse* is an uplifting look at the teamwork and ingenuity behind a paradigmshifting project that bursts with life.







Short synopsis

Imagine a house that grows its own food. That's the vision of environmental campaigner Joost Bakker, who was once dubbed the 'Poster Boy of Zero Waste Living' by The New York Times. This inspiring feature documentary follows Bakker as he builds a self-sustaining home, an ecosystem that provides its occupants with water, energy, shelter and nourishment.

Joined in his work by internationally acclaimed chefs Matt Stone and Jo Barrett, Bakker faces his fair share of challenges to finish the home. Bureaucratic delays, COVID shutdowns and blackouts all threaten the build. But ultimately, *Greenhouse* is an uplifting look at the teamwork and ingenuity behind a paradigm-shifting project that bursts with life.

Filmed over the course of a year in beautiful central Melbourne, *Greenhouse* cleverly incorporates social media content to demonstrate the reach and influence of Bakker's project. The documentary was created by the multi-award-winning Australian production company GoodThing Productions.



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Synopsis

Imagine a house that grows its own food. That's the vision of environmental campaigner Joost Bakker, who was once dubbed the 'Poster Boy of Zero Waste Living' by The New York Times.

This inspiring feature documentary follows Bakker as he builds a self-sustaining home, an ecosystem that provides its occupants with water, energy, shelter and nourishment.

Each phase of construction offers an opportunity to investigate a different element of the house, from the timber, to the soil, to the compostable plastic wrap that protects the parts being delivered. Every detail of the build must live up to Bakker's exacting standards. It must be recyclable, non-toxic and it must not generate any waste.

As the build progresses we meet the community Bakker is working with to make the project happen, from gardeners, to fish experts, architects to mushroom growers. Each phase of the house invites a unique set of characters and perspectives. Joined in his work by internationally acclaimed chefs Matt Stone and Jo Barrett, Bakker faces his fair share of challenges to finishing the home. Bureaucratic delays, COVID shutdowns and blackouts all threaten the build.

But after many months of setbacks and hard work, the house is laden with homegrown fruit, vegetables

and herbs. Steam from the shower provides humidity for a flourishing mushroom wall and a thriving aquaponics system provides dinner guests with yabbies and trout. Food scraps and human waste are delivered to a biodigester, which in turn provides gas to the rooftop barbeque. *Greenhouse* is an uplifting look at the teamwork and ingenuity behind a paradigm-shifting project that bursts with life.

Greenhouse was created by Australian production company GoodThing Productions, the team behind Walkley and AACTA award-winning documentary *The Australian Dream* and Cannes Film Festival official selection film *Nitram*. Filmed over the course of a year in beautiful central Melbourne, *Greenhouse* combines observational camera work with high end shots and cleverly weaves in social media content to demonstrate the reach and influence of Bakker's project.

Bakker is an engaging central character and recent appearances on international hit television series Master Chef have boosted the profiles of Matt Stone and Jo Barrett. As concern about climate change and environmental destruction increases, *Greenhouse* will appeal to audiences hungry for a glimpse at a greener and more beautiful future.

JOOST BAKKER

Joost Bakker is a floral designer, environmental activist and innovator, waging a personal war on waste throughout his career. FutureFood System, also known as the Greenhouse, represents the culmination of most than 25 years of Joost's thinking, experimenting and activating.

Silo, the world's first zero-waste café, opened in the centre of Melbourne in 2012. A few years later came Brothl, a soup bar where chefs used the fish and animal bones thrown away by high end restaurants to make rich broths. The influence of Joost's groundbreaking ventures rippled through the global hospitality industry, from Copenhagen's famous Noma to McDonalds, all introducing strategies to dramatically reduce their waste.

Joost's infectious enthusiasm and uncompromising approach to sustainability saw him dubbed the "poster boy of zero waste living" by the New York Times. He has appeared on magazine covers, on television shows and boasts more than 70,000 Instagram followers. The son of a fourth-generation Dutch tulip farmer, Joost moved to Australia with his family as a child and now lives a 45-minute drive outside of Melbourne with his wife and three children.



MATT STONE

Matt Stone is one of Australia's most innovative and forward-thinking chefs, passionate about sustainable and ethically sourced food and a champion of zero-waste cooking.

Originally from Western Australia, Matt began his apprenticeship at Margaret River winery and restaurant Leeuwin Estate. Aged just 20, he was appointed sous chef at the acclaimed Star Anise in Perth. Matt joined Joost as head chef at the first ever Greenhouse project and has worked with Joost on all of his restaurant-based installations since then.

In partnership with Jo Barrett, Matt earned a *Good Food Guide* hat in 2016 at Oakridge winery restaurant in the Yarra Valley. The pair retained their hat until they left the restaurant in 2020 to start work at the Greenhouse.

At Oakridge, Matt and Jo worked as sustainably as possible sourcing their produce locally and practising whole-animal butchery, finding a use for every part of an animal. They cultivated a kitchen garden, milled the wheat for their sourdough bread and developed a distinctive style of food rooted in the area – a 'Yarra Valley Cuisine'.

With Jo Barrett, Matt was named The Australian's Hottest Chefs in 2018 remarking, "They don't just walk the sustainability walk, they sprint it like Usain Bolt".



JO EARRETT

Celebrated Australian chef Jo Barrett is passionate about improving the way that we eat and believes great tasting food does not need to come at the expense of the environment.

Jo grew up in Melbourne. She loved food and cooking from the time she was a child. She started going to food festivals in her early teens and started her apprenticeship in 2007 at Melbourne institution De Lacy, a bistro-cum-fine diner. She later worked stints at the acclaimed MoVida and eventually trained as both as a chef and pâtissier.

Jo is recognised for her boundary-pushing cooking. She has been profiled in national news publications and appeared on international hit television show MasterChef. With Matt Stone, Jo was selected in 2021 by the internationally renowned Basque Culinary Center calling the pair a "culinary powerhouse respected by chefs the world over" and Australia's most forward-thinking sustainable chefs.

When she is not cooking, Jo is a keen fly fisher and cheesemaker. She also writes *Have A Go*, a series of beautiful instructional magazines for making foods using traditional artisan techniques.



Directors' Statement Rhian Skirving

Bruce Permezel carried this project as director and cinematographer throughout its early filming, from the first day of the Greenhouse construction through the exploration of all the incredible building elements – straw, biochar, soil, planting. When Covid shut the project down multiple times, delaying both construction of the Greenhouse and the film itself, Bruce became unavailable and I took over to finish the story.

Joost's attitude to 'not talking, doing' and his zero-waste commitment have been incredibly inspiring throughout this project. I love that his installations are designed to inspire, not to instruct, and he never insists that his way is the way things must be done. He is an innovator and an experimenter, looking for new ways to solve problems that are deemed too hard and putting forward possible solutions for others to build on.

Jo Barrett and Matt Stone's commitment to reducing waste in the hospitality industry has the potential to make massive change. Jo spoke about working in big restaurants when huge boxes of chicken breasts would be trucked in each day and she and the chefs might drop one, or overcook another, without much thought. Growing the animals for food in the Greenhouse was in stark contrast to this attitude to food, animals and waste. The more connected to our food system we become, the harder this sort of waste is to accept. And the impact of food waste on the climate is direct.

While the urgency of our climate crisis is still not being felt at a government level, we can't afford to wait for the government to make the changes we know we need to make. The fact that the majority of new Australian homes and buildings are still plumbing natural gas for heating and cooking tells us we are still not getting it.

As sustainable architect Jeremy McLeod tells us, the single biggest carbon emitters on the planet are buildings, the built environment. Decisions around carbon impact can be felt at every stage of the building's life – from construction and on through the life of the building, its materials, its energy sources, its energy use. Joost's Greenhouse shows we can do things differently, as do Jeremy McLeod's carbon neutral Nightingale apartments. We have to change our systems now, not next year or in 2 or 5 years. The time is now. We cannot wait.



BIODIGEST









The Team



RHIAN SKIRVING Writer and Director

Rhian is an experienced writer, producer and director with a diverse body of work, first joining forces with GoodThing to create **OFF COUNTRY**, which followed the lives of Indigenous scholarship students through a year boarding at Geelong Grammar School. She is also a producer of **VOLCANO MAN**, premiering at MIFF 2022.

With Lizzette Atkins, Rhian produced **MY MOTHER'S LOST CHILDREN** for ABC and BBC Storyville and **OUTBACK RABBIS** for SBS's Untold Australia. Directing highlights include the AACTA nominated **MATILDA AND ME** for ABC, feature doc **ROCK N ROLL NERD** charting Tim Minchin's meteoric rise to comic superstar and **THE KINDNESS OF STRANGERS** exploring the science of altruism, winning the Eureka Prize for Science Journalism.



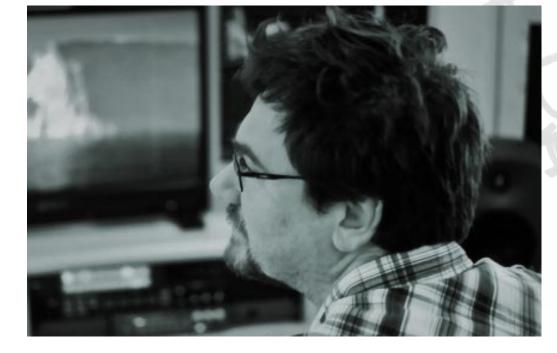
BRUCE PERMEZEL Director and Cinematography

Bruce Permezel is one of Australia's foremost television makers. His programmes include critically acclaimed and popular factual TV series screened prime time on a wide variety of major Australian and international networks.

His extensive output ranges from adventure travel (**PEKING TO PARIS, PIRATE PATROL, DNA NATION**), natural history (**CROC COUNTRY, CHRIS HUMFREY'S WILD LIFE**) lifestyle (**BILLS HOLIDAY**), comedy (**THE GAMES, HESSIE'S SHED**), documentary and factual (**SPORTING NATION, BODYLINE**, **MAKING AUSTRALIA GREAT, DNA NATION, FIRST CONTACT, INVENTIONS THAT CHANGED THE WORLD**), to observational series (**CHOIR OF HARD KNOCKS, THE OBESITY MYTH**).

Bruce recently won an AACTA award for best direction in nonfiction television for **HAWKE: THE LARRIKIN AND THE LEADER**.





ALEX ARCHER

Editor

Alex has worked on award-winning films, those films receiving two Emmys, a Peabody, an AIB, a du-Pont Columbia Silver Baton and several Royal Television Society awards and ATOM awards.

He has worked extensively with both English, Australian and US broadcasters, including BBC1, 2, 3 and 4, Channel 4 and 5 and ITV, SBS, ABC, Foxtel and Channels 7 and 10, National Geographic, Discovery, PBS and History, as well as Chinese (CCTV), and Japanese (NHK.)

His feature length credits include THE CHILDREN IN THE PICTURES SBS, MAKING THEIR MARK Amazon, COLLINGWOOD: FROM THE INSIDE OUT MIFF/ ABC, INSIDE JAPAN'S NUCLEAR MELTDOWN PBS, THE WOUNDED PLATOON PBS Frontline.





The Team - cont.



NICK BATZIAS Producer

Award winning producer Nick Batzias has almost twenty years' experience in the film industry having worked across acquisition, distribution and production. In 2018 he founded GoodThing Productions after over 15 years at Madman Entertainment and as Head of Madman Production Company. GoodThing focuses on the production of Narrative and Factual projects for screens big and small. Recent projects include AACTA award winning **THE** AUSTRALIAN DREAM, BELOW and 2040.

In addition to NITRAM, 2021 will see the release of narrative feature NUDE TUESDAY. And feature documentary OFF COUNTRY.



CHARLOTTE WHEATON Producer

Charlotte started her career in the UK and over the course of a fifteen year career worked with BBC, History, Discovery, National Geographic and PBS and has Produced and Line Produced both series and one-offs.

Since relocating to Australia she has worked as a Producer and Production Executive delivering to all major channels and Melbourne International Film Festival, including BODY-LINE: THE ULTIMATE TEST (ABC) and COLLINGWOOD: **FROM THE INSIDE OUT** (MiFF/ABC) Charlotte oversees the Factual slate at GoodThing Productions and has two films and a limited series completing in 2021.

VIRGINIA WHITWELL Executive Producer

Over a 25 year career, Virginia is a highly experienced producer of factual and scripted content. Hailing from the UK, she has worked on numerous productions all over the world. Her extensive production experience includes projects for Warner Bros, HBO, Lucasfilm, EON, 20th Century Fox and Universal. She is the Head of Production and Partner at Good Thing Productions and has produced many projects including multi award winning feature film **NITRAM** directed by Justin Kurzel (Best Actor, Cannes 2021, 8 AACTA 2021 awards including Best Director, Best Film, Best Screenplay), New Zealand co-production feature comedy **NUDE TUESDAY** directed by Armagan Ballantyne starring Jackie van Beek, Damon Herriman and Jemaine Clement. Her feature documentary credits include AACTA winning THE AUSTRALIAN DREAM directed by Daniel Gordon, **2040** and AACTA awarding winning THAT SUGAR FILM both directed by Damon Gameau.



DALE COCHRANE

Director of Photography and Drone photography

Dale Cochrane is a documentary cinematographer based in Melbourne, Australia. His career has taken him across the globe, from the jungles of Borneo to the halls of Cambridge to the majestic landscapes of Antarctica.

His credits include the feature documentary **THE LEADERSHIP**, filmed across five continents over four years, a film exploring the systemic bias and challenges facing women in science. Directed by Ili Barè, Dale won a silver tripod award for the film

at the 2020 Australian Cinematography Society awards. Dale's television DoP credits include CATALYST (ABC), OUTBACK RABBIS (SBS), DATE MY RACE (SBS), CODE OF SILENCE (ABC, Walkley Award winner) and WHO DO YOU THINK YOU ARE (SBS).

Dale is also director and chief pilot at drone company Raven Air, with more than eight years' experience and credits including Netflix, National Geographic, BBC, MIFF, CBS and all Australian networks. Filmed across 2020, OFF COUNTRY is Dale's latest documentary.





GOODTHING PRODUCTIONS PRESENTS IN ASSOCIATION WITH NUDE RUN, MELBOURNE INTERNATIONAL FILM FESTIVAL PREMIERE FUND and VICSCREEN "GREENHOUSE BY JOOST" FEATURING JOOST BAKKER, MATT STONE, JO BARRETT DIRECTOR OF PHOTOGRAPHY DALE COCHRANE, BRUCE PERMEZEL EDITOR ALEX ARCHER EXECUTIVE PRODUCERS PAUL WIEGARD VIRGINIA WHITWELL PRODUCERS NICK BATZIAS CHARLOTTE WHEATON WRITTEN AND DIRECTED BY RHIAN SKIRVING AND BRUCE PERMEZEL















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