



Title: *“Artichoke as Pangolin”*

Description: An artichoke harvested in late spring.

Photographer: Nicola Pye

Where, when: Dunedin, November 2021

Sustainability? Artichokes originated in the Mediterranean and now are grown in many parts of the world, including US and New Zealand. It’s an example of an increasingly diverse selection of foods that have been embraced more by New Zealanders in the last four decades. Partly this appreciation of delicacies has developed as New Zealanders have travelled widely around the world and returned with new tastes. Diversification of New Zealand society by immigration from all round the world has fuelled development of local markets for the old foods the emigres would otherwise be forced to leave behind in their home country. These people brought with them skills and knowledge to grow new things here.

More generally, New Zealand’s agriculture and horticulture has both intensified and diversified its production systems, and at an accelerating rate, since the ‘Neoliberal market reforms’ that started about 1984. There more “weird and wonderful” vegetables and plant (think quinoa), new livestock (think deer, alpacas, goats) and products (even goat and deer milking to make cheese).

Diversification of agricultural production can help bring sustainability and resilience to the economy and help adaptation to globalised and local markets to maintain financial capital. Market and production variety builds resilience – a not having all

your eggs in one basket strategy. Biodiversity under-writes the adaptability and resilience of biological systems to maintain biological capital. People diversification brings new ideas and solutions to old problems and builds social capital. All these strands interconnect to keep Aotearoa going, and where necessary, changing to seize new opportunities or avoid new threats.

Photo notes: *Camera:* OM-D E-M5 Mark II. *Lens:* Olympus M.Zuiko Digital ED 12-40mm F2.8 Pro. *Settings:* f/22 10 sec ISO1000 15mm.

I've always loved the look of an artichoke plant, with its spiky leaves and vivid flowers, but the edible bud itself can seem a bit lost when still on the plant. Putting this one in my little cardboard studio helped enhance its scaly, pangolin features!

Digital specs: 2974 x 3717 pixels (3.91 MB).

Key words: Fruit, food waste, tenebrism, nutrition, chiaroscuro, botany, globe artichoke, *Cynara cardunculus var. scolymus*, agrobiodiversity, agrobiodiversity, diversification, Nicola Pye, Aotearoa, New Zealand, sustainability

Price: \$150 (incl. GST) for use of the digital image.

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Donation: The price includes a \$100 donation to a sustainability organisation or project of your choice, or otherwise for KiwiHarvest www.kiwiharvest.org.nz/

Since starting in Dunedin in 2012, KiwiHarvest has saved nearly 7.5 million kilograms of food and counting! This food is passed on to hungry communities around New Zealand via food banks and other groups, rather than going straight into landfills. On KiwiHarvest's website, they state: "Annually, New Zealand wastes enough good food to feed the entire population of Dunedin or Northland (approximately 150,000 people) for an entire year. That's the equivalent of \$1.17 billion worth of food."

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Nicola Pye
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