

Bristol's local food *update*

COURSES · SKILL-SHARING · EVENTS · NEWS · VOLUNTEERING

JANUARY–FEBRUARY 2010



January is a great time for making plans, and with this in mind, we asked contributors to this newsletter to share their hopes and aspirations for 2010. Hopefully some of us will share the same dreams, making it more likely that these will blossom into fruitful plans during the course of the year.

Please email any suggestions for content of the March–April newsletter to bristollocalfood@googlemail.com by 13 February.

Bristol: fruit garden of England

Andy Hamilton

I have been toying with one idea over the last few months. I would love to see 2010 food-producing trees (and vines) planted around Bristol next year. Imagine walking along the harbourside picking mulberries, biting into an apple picked from outside your local corner shop or even leaning out of an office block window to pick grapes or kiwi fruits. It would certainly be part of a very simple solution toward our future food security.

It does seem short sighted to me that municipal planting schemes don't generally allow for fruit and nut trees. If you go to Seville in Spain you will see orange trees along the streets and many people do just walk past and help themselves. So, why not apple trees here in the UK?

I have heard unofficially from the council that they don't like to plant fruit trees because they are left unpicked and fall off the tree rotten, or are used as missiles by disenfranchised youths. They do have a

point (the council not the youths), if you walk around Bristol in the autumn you will see countless trees dripping in rotten fruit. Indeed, some councils have even stopped people picking fruit altogether – if you can recall back to 2006 in Worcester when the council cornered off a tree with 'caution falling fruit'.

For a long time I could not understand why more people did not fill their fruit bowls. This question was answered back in May last year when I was picking cherries from a public tree.

"Oi, aren't they poisonous?"
"I wouldn't be eating them if they were."
"Why are you eating them."
"Because they are free and very nice."
"You weirdo, go ahead and eat out of trees."
"Where do you think your apples and oranges come from?"

I had to cycle off rather than wait for an answer as the atmosphere had got rather tense by this point. When I arrived back

home, somewhat shaken, and recalled this story to my girlfriend she asked if I told them at any point that I was eating cherries. I realised that I had not and that, despite living in the house next to this tree, these people did not know that the fruit was edible. It is of little wonder that so much fruit is left in trees across our city if no one knows that public trees can contain public fruit!

What this illustrates is that in order to convince the council to plant any fruit and nut trees in 2010, it is clear that some education into the edible fruits is needed first. So my goal for 2010 will be slightly altered and instead I'll aim to teach 2010 people what fruit they can eat from trees. Perhaps I can then get them all to help plant a tree each in 2011 and if I plant one myself it will make 2011 trees in 2011 a very achievable target.

andy@selfsufficientish.com
www.Selfsufficientish.com

Bristol online

Peak oil: bringing food production closer to home

DIGEST: The Bristol Peak Oil report makes it clear that without cheap oil we will struggle to feed ourselves.

www.ecojam.org/interact/bristols-green-news/peak-oil-bringing-food-production-closer-to-home?searchterm=peak+oil

Peak oil exhibition, Create Centre

DIGEST: Large amounts of fossil fuels are used in growing, processing, packaging and transporting food. Growing our own food locally helps reduce our dependency on oil and the impact of climate change.

www.bristol.gov.uk/ccm/content/Environment-Planning/sustainability/peak-oil.en

No to Palm Oil Power Station in Avonmouth

Crops are for eating, not for burning. Sign the online petition at:

<http://epetitions.bristol.gov.uk/petition.php?id=302>

'Feed Bristol' & the Blue Finger

Following on from Richard Spalding's recent articles for the newsletter there are now some updates on land use along the 'Blue Finger.'

Many readers may well be aware that Bristol City Council (working alongside South Gloucestershire Council and the West of England Partnership) has announced plans to develop a Park and Ride facility in Frenchay. This would form part of the proposed rapid transit route linking the North Fringe to Hengrove and South Bristol. The park and ride and rapid transit routes require funding from the Department of Transport and the deadline for this process is March 2010. Now also begins a lengthy consultation process (begun on 1 December) with a series of exhibitions presenting the proposals and inviting the comments and objections from Bristol residents.

Information provided by a lengthy feasibility study has highlighted 5 potential sites for the park and ride all of which fall on the Blue Finger and the amazing soils found there. The preferred site appears to consist of about a third of Stapleton Allotments and the surrounding smallholdings, classified as Grade 1 agricultural land. If the proposals were successful it would mean allotment and smallholding tenants being evicted and the loss of this amazing resource forever. There are serious concerns over the impact this would have to the health and well being of residents in the Frenchay community not to mention the consequences to Bristol's sustainable future.

The onset of climate change and energy peak will demand a greater and more intelligent use of our natural capital, and the soils of the Blue Finger will be a keystone in establishing a localised food network. Park and ride schemes are often referred to as 'green infrastructure' but in a low energy future it will be soils, trees, water and community where the real resources lie. The decisions we make now will have far reaching implications and determine the nature of our energy descent.

The park and ride could present a precedent for development along the M32 corridor where we lose the 'garden of Bristol' forever to city extensions etc. This could prove to have disastrous consequences for food security. However, it also presents an opportunity to reclaim derelict, underused yet prime land



to feed ourselves and strengthen our communities. The threat of loss can invoke a galvanised response.

A diverse group has formed to develop and launch Stoke Park Community Farm (working title) and has been offered council owned grazing land on the west side of the M32. The aims of the project are to create a member-owned and -led food growing initiative based on the ethics and principles of permaculture, where members contribute to the running of the project in return for a share in the veg grown. It is likely that there will also be opportunities for members and the wider community to use the site as an educational and social resource. It is thanks to a few progressive council officers that this process has begun.

The project will compliment work being initiated by the Avon Wildlife Trust who plan to launch their 'Feed Bristol' project along the Blue Finger. Participants will have the opportunity to experience growing in exchange for produce and an opportunity to work alongside expert mentors. Veg from the site will also supply local residents

Both projects place a high value on community involvement and an equality of access to land. This Community Supported Agriculture is a popular and commercially sustainable model, widely used in Northern Europe, the USA and Japan and gaining increasing support in the UK thanks to The Soil Association and Plunkett Foundation's efforts.

Key to the success of these enterprises and a flourishing local food culture will be support from Bristol City Council. We require a long-term commitment to sustainable land use and access to land across the city. This demands a close working relationship between residents, grass roots enterprises, local landowners, the business community, and the local authority. If Bristol is to become a Green Capital then we must keep our green spaces and we must have an integrated approach to our future needs. The spotlight is on the Council and it is down to us all to ask the right questions and to demand a commitment to a local food agenda.

The Frenchay and Frome Vale community are united in their opposition to the Park and Ride but it is unclear if this is enough to halt development. It's essential that as many Bristol residents as possible register their opposition. Details of the proposals can be found at www.travelplus.org.uk/NorthFringetoHengrove. Objections and comments can be registered online at <http://visuals.sdgworld.net/surveys/bristol/> The deadline for this feedback process is 8 January when public response will be taken to councillors and could influence the decision making process. There is also an online petition found at <http://epetitions.bristol.gov.uk/petition.php?id=214>

James Adamson is working with others to launch Stoke Park Community Farm. To register interest with the project and to be placed on the mailing list please email teatimetraveller@gmail.com.

Re-uniting food and place in the future

As the frost grips the land and the snow causes us to slow down for a while, I want to tell a midwinter story of food and place. It begins 668 years ago when keen axes and keener eyes began to cut and fashion the oak timbers that were to form the great trusses for the medieval barn in Winterbourne, just a few miles from the centre of Bristol.

This agricultural storehouse was built in 1342 and remains an iconic symbol of the 14th Century agrarian economy. We would do well to think carefully about the continuity of food growing in and around the barn over this long period. The barn sits on the strip of high quality agricultural land (known as the Blue Finger) which runs from city centre Bristol out into open countryside.

It is a story of centuries of self provisioning and local food production and has market gardening, rhubarb, horse manure, salad vegetables and top and soft fruit at its heart. It is a story of the city region feeding itself in large measure.

The story continues in 2010 on **Saturday 16 January** and **Saturday 20 February** between 10am–1pm when I would like to invite you to visit the barn to join us in celebrating its heritage and possibly to think about joining us in the quest to revitalise it as a Centre for Rural Regeneration. (Go to www.winterbournebarn.co.uk for more details).

I have a sense that we must now begin to develop our individual projects into something with real coherence so that we are able to support each other in a push to “Feed Bristol” once again.

My food place is Winterbourne Medieval Barn and its landscape. What is your food and place story from or near the Blue



Finger? James Kline’s image of the sun streaming through to light the roof and floor of the barn tells a story of confidence in medieval agriculture, whilst Emma Darnton’s photo of waiting wheelbarrows provides us with a “sense of the possible” for our collective food futures.

We have an opportunity in the post Copenhagen climate to finally realise that this food and place work will not be delivered by politicians. Food security could just emerge out of a fusion of all our local efforts, but only if our case for land, soil and communities is trumpeted at every opportunity.

The food stories here cover seven centuries of the most intimate connection with the earth below our feet. The land awaits our attention and its needs a long term perspective if we are to secure our food supplies for the next 668 years.

To the lengthening days! Good wishes
Richard Spalding
richardspalding@blueyonder.co.uk



Conferences

Organic Research Centre Conference

7–8 January 2010
Harper Adams College, Shropshire

Around 40 speakers. Plenary sessions focus on Sustainable Food Security and Climate Change whilst the workshop sessions cover issues including livestock nutrition, varieties and breeding, farm economics, nutrient management, animal welfare, GM issues, biodiversity management, market trends and communicating the organic message.

www.organicinform.org

Soil Association Annual Conference

3 & 4 February 2010
The Custard Factory, Birmingham
£100 members/£150 non-members

The challenges of climate change, resource depletion, population growth, diet-related ill-health and meeting UK CO₂ reduction targets of 80% by 2050 all mean that business as usual in food and farming is no longer an option. The conference presents a series of debates about the respective roles of science, politics, farming and food sectors in the action, innovation and transition to sustainable models that is needed if we are to feed ourselves now and in the future.

www.soilassociation.org/Whatwedo/Campaignsandpolicies/Annualconference/tabid/218/Default.aspx

National Growing Schools Conference “Growing the Future”

Thursday 25 March 2010
University of Oxford Botanic Garden
£80

A range of workshops to include:
Allotments and vegetable growing · Royal Horticultural Society · Primary and secondary education based tours of the University of Oxford Botanic Garden · School Farms Network · Hot Art · National Association of Field Studies Officers · Organising LOTC visits, risk assessments and HASLOC

01422 885 566

conference@countrysidefoundation.org.uk

What's happened about the sustainable food strategy for Bristol?

Back in August a summary of the strategy was published in the Bristol local food update newsletter. Since then the small interim Bristol food network steering group (Amy Robinson, Bordeaux Quay; Kristen Sponler, Transition Bristol; Joy Carey, former Head of Local Food at the Soil Association; and Paul Rainger, Forum for the Future) have been working on plans for delivering the strategy.

A stage 1 concept for a Bristol food network project prepared by Claire Milne was approved by the Big Lottery Local Food Fund in June 2009. Following much discussion of the interim steering group, Forum for the Future, within its Sustainable Bristol programme has agreed to take a lead on developing a 2nd stage Big Lottery Local Food Fund bid with advisory input from Joy Carey. Forum for the Future supported the development of the original strategy, particularly in the final stages, and have agreed to develop and submit the new lottery bid on behalf of the Bristol food network. The maximum total grant application is £300,000 over a 3-year period, for which further match funding is also required by the Big Lottery. In summary the aims are to strengthen the Bristol food network and to work together to deliver key aspects of the sustainable food strategy through community involvement in increasing production, availability and consumption of sustainable food in and around the city. More details on the new bid will be available in January 2010. At the moment the idea is to call it 'Bristol Garden City' and to have a really strong focus on increasing food growing on land within the city.

Strengthening support at the City Level

Following the publication of the Bristol Peak Oil report, the Green Capital Momentum Group requested project proposals that would move the city towards becoming a 'greener capital'. One of these proposals was for a resilient food plan for Bristol. This would be developed in two stages. The first will be an analytical study on how Bristol currently feeds itself and where its strengths and

vulnerabilities lie. The second stage will be to address the vulnerabilities in the form of a 'resilient food plan' which will need input from a wide range of players – from community groups through to the policy and decision makers. There was strong support for this proposal and if it is successfully funded it should help inform Bristol's policy and decision-makers, and provide stronger understanding of, and increased strategic support for the sustainable food strategy and the work of all the members of the Bristol local food network.

The challenge

A huge amount of local food activity is going on in and around Bristol which is really inspiring but it needs a higher profile, and it needs to be really valued and supported by other people around the City. If the lottery bid is successful, it will help by providing coordination for the Bristol food network with regular events, information and support for members. It will help bring people together to work on delivering the sustainable food strategy and also to make sure that this kind of work is properly linked in with activities of the City Council, the PCT and Government Office South West. It will help provide clear targets for us to work towards together e.g. more land within the city being used for food production and more people learning to grow fruit and veg. If we end up with a food plan for Bristol, then there should be a load more support for the work of the Bristol food network, as well as increased higher level commitment to action like adopting the Soil Association's Food for Life targets that supports sustainable food procurement.

Joy Carey joy.carey@localfood.org.uk

Download the full strategy at:
www.transitionbristol.net/wp-content/uploads/2009/05/Bristol-Food-Strategy-Network-updated-24th-June2.pdf

Food news from the Council

Bristol City Council has supported the development of local food initiatives in the city for many years, to which the weekly St Nicholas Farmers' Market, the popularity of allotments and support for community initiatives is a testament. The Council also incorporated strong targets over local food procurement in the school meals contract. Despite these efforts, there has been little consistency over food procurement across the council, yet this remains the greatest opportunity to support the development of a localised food production and supply network in the city.

With the production of the Bristol Peak Oil report there is a renewed opportunity and incentive to address this. This report can be found on the City Council website (**www.bristol.gov.uk/ccm/content/Environment-Planning/sustainability/file-storage-items/peak-oil-report.en;jsessionid=B5AEFC5631DB3AABF29257C78847B689.tcwwwaplaws2**). The report makes a strong case for the city to become more self-sufficient in terms of its food supplies. Councillor Bev Knott, the Executive Member for Care and Neighbourhoods has made a commitment to use this report to ensure the Council helps to build a sustainable food system for the city.

Work is underway to develop a policy statement on sustainable food – a food charter for the city council. Alongside this a minimum standard for sustainable food is being developed. This will be an amalgamation of the Soil Association Food for Life standard and the Government's draft Healthy Food Mark. These initiatives will start to bring some coherence to how different departments deal with food issues in their work. It is also intended that the Charter will link very closely with community food developments now being brought forward under the Bristol Partnership "Green Capital" banner. These initiatives should greatly help the development of a more sustainable food system in the city with a particular emphasis on healthy, low carbon food.

Steve Marriot, Sustainable Cities Team
steve.marriott@bristol.gov.uk

Courses & workshops

Permaculture Design course

13 week Permaculture Design Certificate course. Thursday evenings and weekend field trips.

**Starting 6.45pm–9.30pm, 14 Jan 2010
Hamilton House, Stokes Croft, Bristol**

Tutor: Sarah Pugh

£300, low wage £200, unwaged £100

An exploration of the principles and practice of Permaculture. Information, ideas and inspiration towards a sustainable future. Talks, workshops, slide shows and practical sessions. Plus a choice of weekend field trips around the South West and Wales including CAT, Community Supported Agriculture, small holdings, urban projects, woodland communities, low impact buildings and more. The course culminates in practical group design project.

Email: bristol_permaculture.co.uk for a booking form.

One year Practical Sustainability course

**16 hours per week starts 22 April 2010
Hamilton House, Stokes Croft, Bristol**
£1,800 for the full year's tuition

Heard all you need to hear about global environmental problems and the need for change? Looking for creative solutions to prepare for a post-oil, low carbon future? The Practical Sustainability Course is an in-depth hands-on study of all aspects of sustainability.

Covering Permaculture Design, Organic Horticulture, Green Building, Energy, Woodland Management, Soil, Ecological Interactions, Group Dynamics, Communication, Conflict Resolution, Transition, Herbal Medicine, Animal Husbandry and much much more.

This course offers holistic, challenging, hands-on learning to give you the skills you need to make positive change in your life and community.

A collaboration of some of the most experienced tutors in the South West including Sarah Pugh, Patrick Whitefield, Dr Chris Johnstone, Tim Foster, Matt Dunwell, Max Drake, Jackson Moulding, Justin Smith, Jenni Horsfall, Ben Law and many more.

For more information see:
www.shiftbristol.org.uk

Bristol Adult Learning Services courses

Organic Gardening

**10am – 12pm Wednesdays,
10 sessions from 13 Jan
Stoke Lodge, Shirehampton Road,
Stoke Bishop, Bristol BS9 1BN**

Tutor: Jon Wheatley

£80 / £40 course ref: WB7000ASL

Learn how to grow your own food in a small space without the use of artificial chemicals. The best techniques are covered for the organic cultivation of the main vegetable groups and fruit.

The course will include some practical demonstrations, eg seed growing, pricking out, potting on, etc.

Pruning – All you need to know

**10am – 4pm Saturday 13 March
Stoke Lodge, Shirehampton Road,
Stoke Bishop, Bristol BS9 1BN**

Tutor: Jon Wheatley

£30 / £15 · course ref: WB7101BSL

A practical workshop which shows you how to prune fruit, shrubs and roses.

Organic Gardening

**6.30pm–8.30pm Wednesdays,
20 sessions from 6 January
St Paul's Learning and Family Centre,
94 Grosvenor Road, St Paul's,
Bristol BS2 8XJ**

Tutor: Tim Foster

£192 / £20 · course ref: CTEK00622F

The ultimate how-to-grow-your-own food course, suitable for allotments and gardens. The main groups of fruit and vegetables are covered, plus the best organic techniques for sustainable production.

In addition to the 20 weekly sessions, the course includes 12 practical Saturday sessions from 9–11, on an allotment, to link in with the lessons. The dates will be arranged by the tutor in consultation with the group.

www.bristol.gov.uk/ccm/cms-service/stream/asset/?asset_id=31106010&

Courses at the University of Bristol Botanic Gardens

Hollybush Lane, Stoke Bishop, Bristol

For all course information:

www.bristol.ac.uk/Depts/BotanicGardens/about/education.htm

Setting up an allotment – An introduction for beginners

Four weekly meetings

7–9pm Tuesday evenings 9–30th March

Tutor: Tim Foster · £40

Growing vegetables is hugely rewarding with more people taking on an allotment for the first time. In this short course Tim Foster will explain the basics of setting up a growing space, including ground clearing, bed construction, siting of perennials and fixtures, soils, fertility, crop planning and rotations. The course will give first time allotment owners enough information to get them started and achieve success within the first year.



An introduction to bee keeping

A six week course on Sunday mornings

10am–12.30pm 1 April–16 May

Tutor: David Maslin · £70

An introduction for those intending to keep bees which will cover the technical aspects of beekeeping including bee behaviour, necessary equipment, setting up and managing a hive, swarm control, bee health and diseases, products, processing and marketing. Numbers strictly limited.

More courses

LILI courses at Windmill Hill City Farm

The Low-Impact Living Initiative (LILI) is running series of 1-day environmental courses at Windmill Hill City Farm.

LILI is a non-profit organisation whose mission is to help people reduce their impact on the environment, improve their quality of life, gain new skills, live in a healthier and more satisfying way, have fun and save money. For more details:

www.lowimpact.org/venues_south_west.html

Cheese-making

10am–5pm 27 February · £60

Are you a cheese enthusiast who would like to know more? Perhaps you would like to make cheese yourself. In either case this one-day course will be a helpful introduction. The course is taught by Judy King who milks goats and makes goat, cow and sheep cheese on a small commercial scale at Wharf Farm Dairy.

www.lowimpact.org/windmill_hill_cheesemaking.htm

Keeping Chickens

10am–5pm 10 April · £60

The course will cover the basics of keeping chickens and help you to plan your brood. There will also be hands-on experience of handling and inspecting chickens. This course is suitable for vegetarians wishing to keep chickens for eggs, but there will be a discussion on the use of chickens for meat, and the ethical issues involved.

www.lowimpact.org/windmill_hill_chickens.htm

Cultivating edible mushrooms

10am–5pm 17 April · £60

By the end of the day we will have taken you through the steps needed to understand the processes involved in cultivating mushrooms at home. This will provide a platform from which to start cultivating as soon as you have all the necessary components and a little space – under the stairs or in a basement or loft.

www.lowimpact.org/windmill_hill_mushrooms.html

Urban/small-space gardening

10am–5pm 24 April · £60

Growing plants in containers is often the only practical option in certain situations – especially where space is limited, as is often the case in urban areas. Container gardening is adaptable and versatile. Ideal for balconies, landings, patios, courtyards or roof areas – this method of growing allows you to create a perfect growing environment for any particular plant, and with the proper attention a container garden can be as productive as one planted directly in the ground.

www.lowimpact.org/windmill_hill_container_gardening.htm

WEA courses at Windmill Hill

Grow your own organic food – Vegetables and salads

Thursdays 9.30am–12.30pm
starting 14 January 2010 · £74.00

A course to provide you with the know how to grow your own organic food effectively in your garden or allotment plot. Includes theories and practicals.

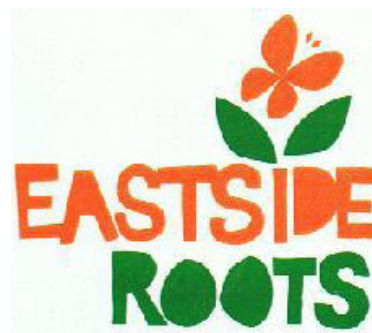
Contact: simone.dougall@windmillhillcityfarm.org.uk

www.windmillhillcityfarm.org.uk/course/enrolment.html

Volunteer sessions & free courses

Windmill Hill City Farm continues to strive for creative ways to embrace the future. I run organic community food growing volunteer sessions in the week as well as 1st & 3rd Sundays every month. Everyone welcome. Please get in touch: becky.thoburn@windmillhillcityfarm.org.uk

There are FREE courses for families at Windmill Hill City Farm throughout the winter focusing on teaching the adult to teach the child through informal play and learning sessions. All of my courses focus on food growing and the natural world. Please contact me if you are interested. Becky Thoburn (as above). There are many other FREE family courses including cookery and computers!



Spring Organic Gardening Course

10am–12.30pm Thursdays
4 February–8 April
Trinity Arts Centre, Old Market
£80 (waged) or £40 (unwaged)

Take a flying leap into the growing season.

Get set up to eat from your garden all year. This 10-week course will focus on seasonal tasks and skills.

We will cover...

Growing fruit and veg · Planning your season · Working with limited space – stacking it up · Growing in containers · Building fertility – compost, wormeries, green manures · Making a garden for medicinal and culinary herbs · Fruit bush and tree pruning · Making a wildflower meadow · Avoiding pest and disease problems

The sessions will be a mix of ideas and information indoors, followed by hands-on work in the thriving community garden. We have a poly-tunnel, compost loo, lots of fruit trees and a friendly bunch of volunteers.

After the class feel free to go, or you are very welcome to stick around for lunch (bring your own) and then our regular volunteer day in the afternoon, which runs from 1–5pm every Thursday.

To join or find out more, call Tom on 07988 460373, or email t_daly@hotmail.com

www.eastsideroots.org.uk/
www.3ca.org.uk/projects/trinity-gardens



Russell Town Avenue Community Allotment



The Allotment is in the grounds of City Academy Bristol, Easton/Lawrence Hill. Use the City Academy entrance nearest the Zebra Crossing at the Whitehall Road end of Russell Town Avenue. The Allotment is on your right through a green metal gate and a wooden gate.

Get Seedy! Get Saving! Report from the Seed Saving Workshop

In September, RTACA hosted a seed saving workshop, led by Tim Foster.

Until recently, every gardener in the world saved their own seed. Every gardener was a plant breeder saving the seed of the plants that did the best for them and which they liked most. This has worked very well for the past 11,000 years but in the past 40 years most adaptable local strains have been lost as most gardeners have forgotten how to save their own seed. We now mainly buy hybrids, where seeds are identical – with no adaptability for different soils or for changes in climate over time. The workshop showed how to save money, save the planet and save seeds!

For further details call Nic Ferris on 07859069486 or email rtacommunityallotment@googlemail.com

Chuck chuck chucks!

Interested in getting Chickens? Fancy cheap, fresh eggs? Come and learn how to care for chickens at RTA community Allotment... We have 5 friendly chickens happily laying.

Gardening for wildlife workshop

**1–4pm Saturday 6 February
Russell Town Avenue Allotment**

The fantastic Mr Foster returns with another freebie workshop at RTACA

Encouraging the 'right' kind of wildlife onto your allotment or into your garden requires creating suitable habitats. Find out how to create spaces for wildlife so your garden/allotment is more diverse and more productive!

A pond will provide a watering hole for a range of beneficial wildlife, while also boosting the local frog population, some of the best slug predators there are! We'll be constructing a small pond at the workshop... come and join in.

Bring a large plastic pot if you have one as you will also have the chance to take away a young native tree.

Volunteer sessions

Anyone interested in coming and having a look at the award winning site and meeting regular allotment goers is welcome.

We mainly meet on Saturday mornings (11am–1pm) so do pop in.

If you are coming far it would be better to email first to double check someone will be there. There is shelter on site but please wear good footwear and bring waterproofs

For more information email rtacommunityallotment@googlemail.com or visit <http://sites.google.com/site/rtacommunityallotment/>

Self-sufficientish in 2010

Home brewing

7–9pm 4 February · Boiling Wells Lane, Bristol · £5 per person

Learn how to make ales and country wines without having to use kits; using ingredients and to some extent equipment available to yourself. We will be learning in a relaxed informal atmosphere and you will only be taught exactly what you need to know without being too blinded by the science (unless you want to be). The £5 will cover the cost of hiring the venue and materials. If this course is successful further dates will be available.

Springtime Forage

**10am–2pm 20 March
St Werburghs, Bristol · £35 per person**

Who said this was the hungry gap? Discover the food available long before the vegetable garden starts producing. Learn to tap a birch tree, make detoxing drinks, pick nettles without gloves and learn about wild foods, folklore and the medicinal values of herbs and weeds.

Springtime Forage

**10am–2pm 10 April
St Werburghs, Bristol · £35 pp**

Discover the food available long before the vegetable garden starts producing. Learn to make detoxing drinks, pick nettles without gloves, get a bag full of wild salad leaves and learn much more about wild foods, folklore and the medicinal values of herbs and weeds.

Evening Wild food stroll

7–9pm 13 May · Bath · £15 pp

Absorb the past as you stroll along with your guide Andy Hamilton discovering wild food that the Romans would have eaten. This course is a great taster if you feel that wild food is just one of those things that you would like to know more about.

Evening Wild food Stroll

7–9pm 20 May · Ashton Court, Bristol · £15 pp

Want to learn more about wild food? Not sure where to start? This very gentle introduction will help you become more acquainted with the food that grows around you. It promises to be a great evening out as we wander around the very picturesque Ashton Court Estate.

To book. call 0117 9540788 during office hours (not weekends) or email Andy Hamilton andy@selfsufficientish.com

www.Selfsufficientish.com

Events

Seed swap

11am–4pm Saturday 13 February
Windmill Hill City farm

For more information, contact
bristolseedswap@yahoo.co.uk

www.myspace.com/bristolseedswap

Love Food Festivals

The aim of the festival is to get Bristolians out into the countryside learning about how and where our food should come from, how to grow and cook their own food and generally try to spark an interest in the topic through various mediums.

10.30am–4.00pm 14 February
Valentines Day
Paintworks, Bath Road, Bristol

27–28 March, Love Food South West,
The Passenger Shed, Bristol Temple
Meads Station

www.lovefoodfestival.com

Avon Organic Group

Wassail

2–4pm Saturday 16 January 2010
Horfield Organic Community Orchard

Singing, Morris dancing etc.

www.avonorganicgroup.org.uk/docs/Horfield%20Organic%20Community%20Orchard.pdf

Meetings

Horfield Friends Meeting House,
300 Gloucester Road, Horfield

Avon Organic Group (AOG) Meetings take place on the first Tuesday of each month from September–December and February–May.

Meetings are open to all (entrance charge). All welcome – do come along!

7.30pm Tuesday 2 February 2010
Seed Swap and Gardeners' Question Time

7.30pm Tuesday 2 March 2010
Jon Lucas: Cultivating Legumes
www.avonorganicgroup.org.uk/events.htm

Food co-ops boom

Local food-buying cooperatives, or food co-ops, are becoming more popular as people opt out of supermarket shopping in favour of more affordable alternatives to buying fresh produce. The main principle behind community food co-ops is that by ordering food in bulk direct from suppliers, groups of people can buy their fresh, locally grown food cheaper. These food cooperatives usually take the shape of buying clubs, market stalls or retail outlets and are predominately worker or customer owned businesses.

There's nothing new about the concept. The 1970s saw a boom in food co-ops due to the growing health foods movement and concerns about poor quality processed foods. In recent years many community-based food co-ops have also been set up to make it easier for people on low incomes, or those living in areas with few shops, to access more affordable fruit and vegetables.

Sustain Food Co-ops Toolkit

Until recently there weren't many practical resources available for those considering starting a food co-op or being a part of one.

Sustain: the alliance for better food and farming, has produced a Food Co-ops Toolkit as part of the Making Local Food Work programme (a five-year lottery funded project). This is available on line at: www.sustainweb.org/foodcoops

'The aim is to make it easier for more local communities to set up their own food co-ops by providing guidance and useful documents,' said Maresa Bossano, the Food Co-ops project officer.

Food Co-ops Toolkit

a simple guide to setting up food co-ops



Food co-ops are often faced with many challenges such as rent, equipment, insurance, and product wastage. This is where the toolkit comes in handy, providing guidance, tips, and documents relating to developing a needs assessment, equipment needed, funding, sourcing produce, facilities, and permits.

Sustain also now has regional advisers to help new and existing food co-ops. If you are interested in accessing free advice and support on setting up a food co-op in the Bristol area please contact Alison Belshaw alison@sustainweb.org

New Food Coop for BS3

Interested in buying good food & saving money? Order in bulk as a group, collect orders from the shop. Then join the new food co-op, launched in BS3 in late October 2009.

'The Space', The Old Post Office,
109 Chessel Street, BS3 3DQ
Tel: 07790 759748

<http://bristolgreenstore.co.uk/the-space/food-group/>



Sustainable Redland

Metford Road Community Orchard

The members of MRCO are a diverse but committed band of people who share a love of nature, community, and good wholesome food. The site is steep and still partly overgrown after a lull in membership a few years back. But, thanks largely to the efforts of our longest-serving member Joe, who made the orchard known to Sustainable Redland in 2007, membership is now strong and still growing.

We meet every third Sunday (possibly fortnightly August–October next year). We have lots of plans at various stages of fruition (please excuse the pun). We would like to have a bee hive on the orchard and hope to forge links with a specialist group such as The Bristol Beekeepers Association with the idea of hosting a hive for them. We are starting work on an aromatic healing garden which will be enclosed by espaliered fruit, and include a seat and a large key-hole bed containing various useful and therapeutic herbs.

We also plan to have a chutney garden for growing all the elements of good chutney in addition to the apples and plums we already have! If we have a glut of any fruit next year, we hope to work with local shops and Transition initiatives to sell it – perhaps with a stall at Whiteladies Road Farmers Market or Sustainable Westbury-on-Trym (SusWOT) Local Food Market. We may even host a plum-picking party.

Last year some of the members worked very hard to level and improve the incredibly heavy soil in a poly-tunnel frame. We are hoping to cover the frame before next winter so that we can grow some slightly less hardy varieties too.

All in all, we are really excited by what 2010 has to offer and we are kick-starting the year with a wassail to encourage our lovely trees to bear another bountiful harvest.

Karen Shergold mrsshergold@yahoo.co.uk

Orchard Twelfth Night Party 2–4pm Sunday 17 January 2010 Metford Road Community Orchard

Come and join us (weather permitting) for a wassail celebration, with hot cider and maybe some music at the orchard on 17 January (which apparently was twelfth night in ancient times). Just come to the allotments gate on Metford Road, at 2pm, or if you come later then ring the mobile

phone number on the gate and we'll let you in. Everyone welcome, bring some food or drink to share.

www.sustainableredland.org.uk/what-can-i-do/metford-road-community-orchard/

View from the Farmers' Market

At Whiteladies Farmers' Market an important part of the planning is getting an extra layer of weatherproofing clothing ready so that Producers can make it to the Farmers Market despite the worst the weather can do.

The farmers and growers are used to the bad weather as they do their everyday outside chores which could include the extra task of thawing frozen water supplies or getting soaked while harvesting crops.

Interestingly at Chipping Sodbury we held some Markets in the Town Hall but most of the Producers voted to be outdoors all year round. That does explain why you might find them wrapped up in a strange assortment of clothes – but they do keep them warm.

They are particularly heartened by those shoppers that support the Market whatever the weather. After all the best way to appreciate getting back into the warm and dry is if you have been out in the weather shopping. It almost takes you back to being a hunter gatherer!

Jim Wilkie, Market Manager at Whiteladies Farmers' Market

www.sustainableredland.org.uk/home/farmers-market

Developments at the Story Community Farm

Sustainable Redland have been working with the Story Farm to develop a Community Supported Agriculture project.

We have some really exciting plans for the farm next year and have been working really hard this year trying to get things right. We need members to support this local food initiative. Launch planned for June 2010 but you can buy weekly veg boxes right now! What an exciting opportunity for people to feel part of a farming community, to learn, work and play. Come get involved, get your weekly vegetable box delivered and then tell everyone else about it. *Luke Hasell*

www.thecommunityfarm.co.uk

Funding

BT Community Connections

Do you know a community or charitable organisation that is looking for IT equipment and wants to get online? Almost any organisation, working in any field of community benefit, located anywhere within the UK can apply for a laptop and a year's free broadband connection. **Online applications need to be received by 7 January 2010.**

Schools can apply at the Cluster Award level where up to five groups can apply together for work that encourages networking. If successful, all member groups will receive additional IT equipment for use within their local communities. Applications are not accepted from companies that exist to trade for profit, Social Enterprises or Community Interest Companies, or organisations that promote political parties.

For more information: 0845 257 6792
www.btcommunityconnections.com

Win £1,100 in the 2010 Miss Millie's (Fried Chicken) Good Neighbour Awards

Any Bristol-based voluntary scheme which assists its local community is eligible to enter and the scheme may be for a new or existing project.

1st prize: £750 · 2nd prize: £350

It's easy to enter and a panel of independent judges decide the winners. A wide range of community groups, charities and other local groups have won cash in the past 20 years – and so could yours!

Closing date: 28 February 2010

Call 07801 649045 and ask for an entry form, or go to www.missmillies.co.uk

A guide to funding for CSAs

www.soilassociation.org/Takeaction/Getinvolvedlocally/Communitysupportedagriculture/Fundingopportunities/tabid/226/Default.aspx

GROFUN news

Always dreamed of growing your own delicious food at home or getting involved in a shared allotment?

GROFUN (Growing real organic food in urban neighbourhoods) are pleased to announce that our site is now double the size, having recently been given another plot conveniently placed next to our existing one. With a couple of apple and plum trees, plus the inevitable brambles and teasels, a fit team will be needed to transport organic matter in January and from February onwards, when the plot opens to volunteers every weekend.

By contributing 8 hours of your time towards the community project you can access free learning (including our practical 'skill-shops'), great outdoor socials/exercise and a share of our tasty fresh vegetables/herbs/fruit. As always for those who do participate you will receive the benefit of our team giving your garden a makeover, in one of GROFUN's fantastically fun Action Days.

After 3 years and much hard work our Many Hands Project is now being replicated elsewhere, most visibly, Birmingham's new GROFUN which is being headed up and organised by Gardeners World's own Alys Fowler.

As for us, we've recently been given a polytunnel and a fruit cage to raise our own vegetable seedlings in, and from February onwards, the seeds will be sown and plants raised until big enough to provide our participants with plugs for final planting. An instant veg patch saves you a lot of hard work!

We look forward to seeing you for another year transforming Bristol's gardens in 2010. Hope you all have a great festive season.

Get in touch if you have any ideas or queries: info@grofun.org.uk or join our yahoo mailing list here: <http://groups.yahoo.com/group/GROFUN/>
www.grofun.org.uk



Bristol's 'virtual orchard'

Eastside Roots is on a mission... to encourage everyone in Bristol to grow a fruit tree in their garden, allotment, school or community space. They aim to improve access to fresh fruit, reduce food miles, increase biodiversity and turn Bristol into a 'virtual orchard.'

Earlier this year saw the launch of this campaign with several hundred fruit trees being distributed to local residents who have joined the scheme. Eastside Roots continue this initiative in the hope that hundreds more trees will be planted across the city and more people can enjoy the benefits of growing their own.

Growing an apple, pear, plum or cherry tree is easy, requires very little work and yields delicious home-grown fruit year after year. Each tree requires surprisingly little space and with our trained staff to give advice on planting as well as

practical demonstrations it couldn't be easier. Why not treat someone to a life long Christmas present!

Eastside Roots are taking orders now for deliveries in late January 2010. Trees are £15 and all profits go to Eastside Roots Community Garden Centre and support its ongoing work. **The closing date for orders is 18 January 2010** and trees will be available for collection from Eastside Roots, Stapleton Rd Train Station, Easton on Friday 29 or Saturday 30 January (11am-3pm)

Visit the website for easy and secure online ordering.

www.eastideroots.org.uk/fruittreeorder09

Or visit Eastside Roots personally to place your order. (Tues, Fri, Sat 11am-4pm)

Gardenshare

As Garden Share was only founded in the summer of 2009, the prospect of having a full year ahead during which we hope to see real growth in the scheme is very exciting.

The idea behind GardenShare is several-fold. Firstly, and most importantly there is the recognition that not everyone who has a garden is able to garden it while a good number of people without gardens would dearly like the opportunity to grow something, in particular vegetables. Bringing these two groups together not only solves a problem for both sides but also has the potential to strengthen the community the two sides come from, as people get to know those in the neighbourhood. Secondly, this initiative feeds into the transition movement, which promotes more sustainable living and greater local self-reliance not only in recognition that our high-use carbon life-styles can't continue indefinitely as natural resources are finite, but also because communities are able to better ride out global economic lows if they are more self-reliant. Home grown vegetables are fresher and cheaper than those bought in supermarkets as they don't have to be transported either before or after purchase.

So going into 2010, we are looking forward to this movement growing across Bristol. At the moment we have more garden owners in the south of the city and more potential gardeners in the north. To make the scheme really successful we need the matches as geographically close as close as possible. So we hope that as the scheme gets better known and as the benefits to both side become apparent we'll have a real movement of people coming together to make good use of Bristol's gardens and enjoy the fruits and vegetables of this joint enterprise.

For more information:

<http://gardensharebristol.blogspot.com/>



Food news

800,000 school pupils in England to 'grow their own' by 2011

DIGEST: Over 806,000 youngsters are set to learn vital lessons about food through 'growing their own' thanks to 'The Food Growing Manual', produced for schools by Garden Organic, working with the Food for Life Partnership.

www.gardenorganic.org.uk/news/news_topic.php?id=541&dm_i=4UO,29QU,JCI86,7G9K,1

Dr Rowan Williams: 'Dig for victory over climate change and grow your own food'

DIGEST: The Archbishop of Canterbury has called for 'unsustainable' air-freighted food to be replaced gradually by homegrown produce from thousands of new allotments.

www.timesonline.co.uk/tol/news/science/earth-environment/article6872027.ece?dm_i=8UC,2IC1,13R0UQ,7Y1R,1

Allotments, parks and urban farms are rising above Britain's gleaming towers

DIGEST: Parks, allotments and markets are set to spring up across Britain on the sites of building projects that have been mothballed in the recession.

http://entertainment.timesonline.co.uk/tol/arts_and_entertainment/visual_arts/architecture_and_design/article6896197.ece?dm_i=8UC,2IC1,13R0UQ,7Y1Q,1

Food for Life Partnership plants 400 fruit trees in England

DIGEST: Food for Life Partnership schools in England will soon be enjoying homegrown apples thanks to an initiative to get schools planting their own fruit trees.

www.gardenorganic.org.uk/news/news_topic.php?id=552&dm_i=4UO,2MGV,JCI86,8B3Z,1

Hundreds of activists to demonstrate to 'change the food system, not the climate'

DIGEST: Hundreds of activists protested at the inclusion of farmland into carbon trading schemes, as discussed by the UN Framework Convention on Climate Change

www.viacampesina.org/main_en/index.php?option=com_content&task=view&id=843&Itemid=1

Resources

City Harvest – Sustain's new urban agriculture website

Sustain are developing a new section of their website to provide evidence for the wide range of benefits associated with growing food in cities. There are already a lot of inspirational projects on the site, including edible roof gardens, a report on urban food growing projects in the US and links to London's Capital Growth project. More information will follow but, in the meantime visit:

www.sustainweb.org/urbanagriculture/?dm_i=8UC,2IC1,13R0UQ,7Y24,1

'Growing schools' resources

Growing Schools aims to give all children the opportunity to connect with the living environment, whether it is an inner city window box or a vast country estate, a school veg plot or a natural woodland. Their website has been designed to support teachers in using the 'outdoor classroom' as a resource across the curriculum for pupils of all ages, and now incorporates a couple of new features:

To promote a school event, or find out what's going on in your area:

www.growingschools.org.uk/Events

Training for Growing Schools and the RHS is being promoted and administered together. So whether you want to grow fruit and veg, encourage wildlife, keep animals at school or find out how gardening can support the new primary curriculum there's a training course to help at:

www.growingschools.org.uk/Training

Courses in the West Country include:

Encouraging Creativity in your School Garden

26 May 2010

Paddington Farm Trust Ltd, Maidencroft Farm, Maidencroft Lane, Wick, Glastonbury, Somerset BA6 8JN

A day of ideas to inspire a creative approach to gardening, bringing colour, texture, and charm to your school garden, and making horticulture fun.

01483 212 382 · cpd@rhs.org.uk

www.growingschools.org.uk/Training/Event.aspx?id=269

New 'Simply Legal' Guide and Telephone Helpline Launched

A new guide to help community enterprises with all they need to know about legal forms and organisational types has been launched.

'Simply Legal' is part of a comprehensive package of support and advice which is provided to new and emerging community food enterprises across England by Co-operatives^{UK} through the Making Local Food Work programme. Alongside the guide, a new telephone helpline has also been launched. Any community food enterprises looking for legal and governance advice and support are therefore being encouraged to call the 'Simply Legal' telephone number on 0161 246 2907, to speak to a qualified member of staff about these issues.

Email zena.king@cooperatives-uk.coop for a copy of the 2nd edition of the 'Simply Legal' or download it at:

www.cooperatives-uk.coop/live/images/cme_resources/Public/MakingLocalFoodWork/SimplyLegal.pdf

Office-based buying groups

Why not set up a buying group for your office? Instead of dragging yourself round the supermarket at the end of a long working day, arrange for your local producers to bring their farm produce to your office. The Soil Association can help you find local farmers, recruit members, and set up an administration system to keep things nice and simple. Contact your regional development co-ordinator for more info.

www.soilassociation.org/Takeaction/Getinvolvedlocally/Communitysupportedagriculture/Contacts/tabid/375/Default.aspx

Making Local Food Work Conference 2009: Community Enterprise and the Future of Food

250 people came together on 30 September in Bristol at this sell out event to discuss the role of community enterprise in the future of food. You can now download the presentations from:

www.makinglocalfoodwork.co.uk/about/ice/sep09conference.cfm

Publications

Soil Carbon and organic farming: A review of the evidence of agriculture's potential to combat climate change

New research from the Soil Association reveals that if all UK farmland was converted to organic farming, at least 3.2 million tonnes of carbon would be taken up by the soil each year – the equivalent of taking nearly 1 million cars off the road.

www.soilassociation.org/Whyorganic/Climatefriendlyfoodandfarming/Soilcarbon/tabid/574/Default.aspx

Food Futures: Strategies for resilient food and farming

Our current food systems are precarious and vulnerable to external 'shocks'. A combination of one or more external factors, such as extreme weather conditions, global conflict or trade disputes could easily disrupt the continuity of food supplies unless we make fundamental changes to the way we farm, process, distribute and eat our food over the next 20 years. This Soil Association report outlines a blueprint for a more sustainable approach to food and farming.

www.soilassociation.org/Whyorganic/Climatefriendlyfoodandfarming/Foodfutures/tabid/565/Default.aspx

The food we waste

WRAP has produced an update on its 2008 report. This new one also takes into account the food we pour or throw down the sink. It finds that we waste 8.3bn tonnes of food, the avoidable fraction of the food and drink waste would cost people in the UK a total of £12 billion per year, an average of £480 per household per year. The greenhouse gas emissions associated with avoidable food and drink waste is the equivalent of approximately 20 million tonnes of carbon dioxide per year. This, it says, is roughly 2.4% of greenhouse gas emissions associated with all consumption in the UK.

www.wrap.org.uk/retail/case_studies_research/report_the_food_we.html

Fair Miles: Recharting the food miles map

Kelly Rai Chi, James MacGregor and Richard King

Western consumer concern over climate change can do more harm than good if it cuts demand for food produced in developing nations, warns a new book by Oxfam and the International Institute for Environment and Development (IIED).

The authors say locally produced food can actually cause greater emissions of greenhouse gases, and that consumers can harm the livelihoods of poor farmers in developing nations if they stop buying their produce.

www.iied.org/pubs/display.php?o=15516IIED

Comparative merits of consuming vegetables produced locally and overseas: Fair and evidence-based carbon labelling

Does carbon labelling give developing countries a bad deal? At least 16 different methodologies for calculating the carbon footprint of food products have been developed since 2007, but as yet there is no international agreement on the single best method. Schemes do not take into account wider environmental and social issues and so are not necessarily indicators of overall sustainability; if consumers in developed economies respond by avoiding products from developing countries this may lead to unintended consequences.

www.relu.ac.uk/news/policy%20and%20practice%20notes/Edwards-Jones.pdf

Setting the Table: Advice to Government on priority elements of sustainable diets

A new report by the Sustainable Development Commission finds that eliminating waste, cutting fatty and sugary foods and reducing meat and dairy consumption would make the biggest contribution towards improving health and reducing the environmental impacts of the food system.

www.sd-commission.org.uk/publications.php?id=1033

Defra Sustainable Action Plan

Defra's third Sustainable Development Action Plan, sets out what it will be doing over the next 18 months. Priorities include how to sustainably increase global agricultural production, making the Olympics greener and ensuring maximum benefit to society now and in future, and developing Defra's first Departmental climate change plan to reduce emissions and adapt to climate impacts.

www.defra.gov.uk/sustainable/defra/action-plan.htm

Community Food Enterprises: Local success in a global marketplace

The local food movement is now spreading globally, yet is not well understood. To many, local food is exclusively about proximity, with discriminating consumers demanding higher-quality food grown, caught, processed, cooked, and sold by people they know and trust. But an equally important part of local food is local ownership of food businesses. This report is about the full range of locally owned businesses involved in food, whether they are small or big, whether they are primary producers or manufacturers or retailers, whether their focus is local or global markets.

www.communityfoodenterprise.org/download-the-book

GRAIN downloads

GRAIN is a small international non-profit organisation that works to support small farmers and social movements in their struggles for community-controlled and biodiversity-based food systems. Topics for their research, include:

Earth matters – Tackling the climate crisis from the ground up

The international food system and the climate crisis

Corporate investors lead the rush for control over overseas farmland

Download their articles and reports at: www.grain.org/front

Regular things

Eastside Roots volunteer days

Stapleton Road Train Station

10.30am–4.30pm Wednesdays & Fridays

Trinity Community Arts Centre garden

12 noon–5pm every Thursday

Improve your local community, meet new friends, learn new skills and keep fit. Phone Nick Ward on 07810 806 354 or email nick@eastsideroots.org.uk

www.eastsideroots.org.uk

GROFUN Action Weekends

Ashley Vale Allotments, St Werburghs
Every week, from noon Saturdays & Sundays

Ashley Vale Allotments are just behind The Farm pub, Hopetoun Road, St Werburghs. Drag on your wellies and come and give an hour or two. Refreshments provided. Phone Nadia 0797 3847894 for more info.

Metford Road Community Orchard Day

Usually third Sunday of the month
Next workday: 11am–5pm 22 November

If you are not a member but just fancy volunteering as a one-off then do please get in touch – or come along to see what's involved. Meet at Metford Road Gates (green metal gate in between numbers 37 and 39) at about 11.30am, bring gardening gloves. There should be a notice on the gate telling you a mobile number to ring if we're already there, and we'll come and let you in. If there's no notice, and nobody there – you're the first, be patient! If you've never been before then you can ring Joe on **07840 059079** to tell us you're coming.

www.sustainableland.org.uk/what-can-i-do/metford-road-community-orchard/

Royate Hill Community Orchard

Regular monthly workdays

1st & 3rd Saturdays of the month

11am–4pm (drop by anytime, but cleaning up starts around 3pm)

As well as the fruit trees, we also plant vegetables, and whoever shows up for workdays when there is a harvest, gets to take food home. Drinks available, bring snacks to share. Tools and gardening gloves provided. There is also a compost toilet at the orchard. Everybody welcome, regardless of experience.

For more information:

www.kebelecoop.org/?page_id=28

Map at: www.bristol.gov.uk/ccm/content/Environment-Planning/Parks-and-open-spaces/allotments/allotment-viewer.en?XSL=search&MapId=24&SearchText=Royate%20Hill&SearchId=3

Final odds & ends

Food, Inc.

The Soil Association is the official chief supporter of the release of Food, Inc., a smash US documentary which reaches UK cinema screens on 12 February 2010. The film lifts the veil on our food industry, exposing the highly mechanised underbelly that's been hidden from the consumer.

Trailer and dates at:

<http://foodincmovie.co.uk/>

Bristol's Local Food Update

If you didn't receive this PDF by email, you can send a subscription request for future issues to be sent to you, to: bristollocalfood@googlemail.com

Some of the content for this newsletter is taken from the following e-newsletters:

Soil Association e-news

www.soilassociation.org/Enews/tabid/338/Default.aspx

Garden Organic e-news

www.gardenorganic.org.uk/e-news/sign_up.php

Urban Agriculture Newsletter

www.sustainweb.org/urbanagriculture/?dm_i=8UC,2IC1,13R0UQ,7Y24,1

Growing Schools Newsletter

www.growingschools.org.uk

Community supported agriculture & organic buying groups project newsletter

Email: adaniel@soilassociation.org

Making local food work newsletter

www.makinglocalfoodwork.co.uk/

Food Climate Research Network

www.fcrn.org.uk

Contact Tara Garnett

taragarnett@blueyonder.co.uk

This issue of Bristol's local food update was compiled by Jane Stevenson and Kristin Sponsler · Design by Jane Stevenson: janestevenson@madasafish.com. Thanks to Martin Haswell for the fruit & veg photos: www.mhdi.co.uk