

BRISTOL FOOD NETWORK

Bristol's local food *update*

COMMUNITY PROJECT NEWS · COURSES · PUBLICATIONS · EVENTS

NOVEMBER–DECEMBER 2014



Help win funding for the Get Growing Garden Trail

CLOSING DATE: 17 NOVEMBER

Bristol Food Network have been nominated to win funding for 2015's fifth annual Get Growing Garden Trail – keeping the Trail free for all the 30+ community growing projects who take part, and allowing us to make the Trail bigger and better in Green Capital year.

You don't have to be a customer of Engage to vote. And you don't have to receive marketing emails! So please help us to be a winner!

www.engagemutual.com/foundation/projects/get-growing-garden-trail/



Bristol's local food update is produced by Bristol Food Network CIC, with support from Bristol City Council.

Bristol Food Network CIC supports, informs and connects individuals, community projects, organisations and businesses who share a vision to transform Bristol into a sustainable food city.

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October offered us another thought-provoking Food Conference. I'm still pondering whether we really live in a city of "many initiatives but not a movement" where there is "activism of the few against a background of most who don't care". Is that really Bristol? I'm not sure. But if it is, then Green Capital year offers us the chance to break-out of these traps and to test-out another snippet from my conference notes: "knowing is caring". So pass this newsletter on!

Please email any suggestions for content of the January–February newsletter to bristollocalfood@googlemail.com by 8 December.

Bristol Good Food Conference

Bristol Good Food and the Low Carbon Challenge: Learning from around Europe

On 20 October, the Bristol Food Policy Council, in partnership with Bristol City Council, Bristol Food Network, and @Bristol welcomed over 100 delegates to its 5th annual Good Food Conference. The Conference was kicked off by Bristol's Lord Mayor and Alison Comley, Bristol City Council Service Director for Neighbourhoods.

This year the theme was Bristol Good Food and the Low Carbon Challenge: Learning from Around Europe, and to assist in delivering that message the FPC had invited speakers from near and far, including:

- **François Jégou**, Lead Expert for the URBACT project Sustainable Food in Urban Communities (<http://urbact.eu/en/projects/low-carbon-urban-environments/sustainable-food-in-urban-communities/homepage/>), of which Bristol is one of 10 partner cities, who introduced the project and detailed some of the partner city initiatives illustrating its low carbon focus
- **Kevin Morgan**, Chair of the Bristol Food Policy Council and Professor of Governance and Development at Cardiff University, gave the keynote address of the conference entitled: *Urban Food*

Pioneers: what other cities are doing, which summed up relevant case studies from Toronto and Vancouver in Canada and Malmö in Sweden around what these cities are doing in regard to urban food policy, including what policies they are implementing to lower their carbon footprint.

- **Vicki Hird**, Friends of the Earth Senior Campaigner, Land Use, Food and Water Security Programme, and Policy Director at Sustain, formed part of the morning's expert panel and explained to us why Bristol's food system, while possessing many advantages, is still at present vulnerable, unsustainable/polluting, and ultimately unfair, and talked about some ways that we can respond to these issues.
- **Helen Browning**, CEO of the Soil Association, talked to the delegates about the challenges involved in trying to farm sustainably in a market dominated by large-scale industrial players. She noted that one of the things that could help level the playing field for smaller-scale producers is to establish an effective local and regional supply hub that brings food from the surrounding region into the city.

continued on p.2



The Lord Mayor with City of Bristol College students preparing lunch for the conference

Along with the previous speakers François Jégou and Kevin Morgan, Vick and Helen set 4 challenges for the city of Bristol around lowering the city's greenhouse gas emissions from its food system:

- **Purchase Power:** For Bristol to deploy its Power of Purchase in truly innovative ways to secure public health, social justice and low carbon goals.
- **Flexitarian City:** The one thing Bristol could do is announce an ambition to be the first Flexitarian City – a city which is doing what it can to promote great eating and fab food culture whilst reducing the harmful impact particularly of meat consumption.
- **Supply Hub:** Bristol needs an effective local and regional supply hub that brings food from the hinterland into the city.
- **Food Culture:** Food is booming in Bristol with hundreds of inspiring projects and initiatives. Beyond linking them into Bristol Good Food plan framework and more detailed action plans, Bristol should (re)root them into our own local food culture. To collectively regenerate this food culture is the only way to cement actions into something stronger, more resistant and more resilient

Liz Zeidler, Chair of the Bristol Green Capital Partnership, then facilitated a lively interactive session that asked everyone to find a table around one of these four themes, and dig deeper into what actions could help deliver some practical responses. The Conference also heard from 5 people from Bristol who had participated in the URBACT project 'transnational events' that took place in several of the partner cities and reported back in 3-minute speed presentations on the projects and ideas that they found most inspiring.

The delicious 'low-carbon lunch' was

provided by Adrian Kirikmaa and catering students from the City of Bristol College in partnership with @Bristol's Soil Association Food for Life Gold award-winning catering team and sponsored by Total Produce and Joe's Bakery.

In the afternoon participants were able to learn more about several Bristol Green Capital Food Action Group proposed collaborative projects that will be seeking funding from Bristol 2015 Company's 3 funding strands, including the Neighbourhood Partnership strand, the Small Grants strand administered by the Quartet Foundation, and the Strategic Grants strand, along with some other exciting food activity and projects that were looking for partnership opportunities within Bristol's growing food community.

To quote from Bristol's Assistant Mayor for Communities Gus Hoyt: "The Bristol Good Food Conference is the next exciting step towards securing a healthy sustainable food system and local economy here in Bristol. In 2015 we hope to share our best practice around food in an urban environment with all European cities and in turn will learn from them. There has been a great deal of work over the past few years, both here in Bristol and across Europe. We have been working laterally with many EU partner cities brought together to work collaboratively through the food themed URBACT programme."

Bristol Food Policy Council

The latest meeting of the Bristol Food Policy Council on 8 October was the first meeting for new members Jerry Naish of Yeo Valley Organics, Nina Skubala, Vice-Chair of the Bristol Green Capital Partnership, and Chris Head, representing the West of England Rural Network subgroup of the Local Enterprise Partnership. Agenda topics included updates from:

- Kathy Derrick, Bristol City Council Sustainable City & Climate Change Service Manager, advised the group that the bid to Bloomberg's Mayor Challenge (<http://mayorchallenge.bloomberg.org/index.cfm?objectId=8D2508E0-3E5E-11E4-AF250050569A3ED0>) was not successful. She will follow up with the feedback from the judges when that is available.
- Angela Raffle, Consultant in Public Health, provided a summary paper of the Food and Development Planning Review (<http://bristolfoodpolicycouncil.org/food-and-planning-developmental-review-a-report-based-on-interviews-with-bristol-city-council-staff-about-their-work-on-food/>) and advised that a presentation was given at the Bristol City Council Health and Wellbeing Board. Kathy and Angela are writing a paper to go to Bristol City Council's Senior Leadership team in relation to future food policy.
- Claire Lowman, Public Health Service Lead, with input from Sustainable Food Cities Director Tom Andrews, is advancing Bristol's plan to apply for a Silver level Sustainable Food Cities award (<http://sustainablefoodcities.org/Portals/4/Documents/SFC%20Award%20FINAL%20version%20.pdf>). Awards will be presented at the 2015 Sustainable Food Cities conference.
- Joy Carey reported that the Bristol Food Network is supporting the groups applying for Bristol 2015 funding (www.bristol2015.co.uk/get-involved/apply-grant-funding/) with projects and outcomes being mapped back to the objectives in the Good Food Plan.
- Chris Head explained that the Local Enterprise Partnership is now moving to a delivery phase and has EU funding opportunities. The EU LEADER (http://enrd.ec.europa.eu/enrd-static/leader/en/leader_en.html) funding available will be matched with UK money from DEFRA and the Lottery, with the purpose of stimulating growth and jobs. The West of England LEP has applied for £1.7m, with the decision coming in November and starting in April. Even though Bristol as a city is not eligible for any of these grants, some of the money could support food projects that have links with the surrounding Greater Bristol region. Since the LEP does not yet include a specific food sector group, it was proposed that the food agenda would benefit from a food 'champion' at the LEP table.

The next meeting will be 7 January 2015.

Viva! news

Jane Easton

Viva! Incredible Vegan Christmas Show

10.30am–4pm Saturday 29 November
Bristol City Hall, College Green
FREE ENTRY

It's a great opportunity to sample delicious, sustainable food products and maybe do a bit of ethical Christmas shopping. All the food on sale will be vegan plus there will be a series of talks and cookery demos (from me and some local chefs). There will also be local traders, campaigners etc. there too, so it's very much a Bristol-orientated event and will be upbeat and a lot of fun.

www.viva.org.uk/resources/classified/events/vivas-incredible-vegan-christmas

Viva! Cookbook

We're doing a local promo called 'Made in Bristol' but wanted to give the BFN a heads up. As you'll see from the link, it's a lovely book that shows how anyone can cook low carbon, accessible, affordable and delicious food and it's only a tenner – a kitchen handbook as well as a recipe book.

www.vivashop.org.uk/vivacookbook

Finally, we have two great and free resources.

www.viva.org.uk/30dayvegan offers free daily emails with recipes, meal ideas, health tips, cookery videos and more. It's a fantastic resource for people wanting to reduce their meat eating, move from veggie to vegan or just eat a bit more healthily. It covers everything from wholefood and cooking from scratch type recipes to 'sneaky treats' for the vegan junk food lovers out there as well as advice on vegan ready meals for those who are time-strapped or don't cook!

www.veganrecipeclub.org.uk for a huge bank of great recipes as well as articles on everything from budget cooking to seasonal veg – it's an excellent resource and very popular.

Jane Easton Food & Cookery Coordinator, Viva! and Viva!Health

www.viva.org.uk



Sims Hill update

We hope that you are having a pleasant and productive Autumn season! As our head grower, James Adamson said the other day, this is the best year ever for our Sims Hill veg! Harvest highlights include a glut of succulent squash, some sweet-tasting sweet corn, and our revolutionary rocket.

Our lovely veg have also become staple ingredients in some 'Moveable Feasts' catered by the Bristol Hospitality Network (<http://bristolhospitalitynetwork.wordpress.com/page/2/>), most recently as part of the final Seeds, Soil, and Social Change Workshop at the University of Bristol. Read more about this innovative project on their website <http://soilseedsandsocialchange.org/>.



You can see people enjoying the meal, including the killer 'Sims Hill bhajis' (below left).

Something else that we are really excited about is our new 'naturally built' packing shed, which is going up on the Sims Hill field as we speak. Come and learn Natural Building skills by helping us finish the build! We're looking for people who would like to volunteer in exchange for learning and lunch. Paddy and Simon have run a number of natural build projects including at Youth Moves in Knowle, and the roundhouse at Feed Bristol.

This is three weeks in to a six week build, with the main structure up and ready for the next stage. We've had plenty of volunteers days to help the build happen, learning about low impact building and having fun in the (mostly) sun.

The schedule for the next three weeks

week 5 (4, 5, 6 November)

floor structure (includes decking)

week 6 (11, 12, 13 November)

wall building, plaster prep (shredding straw)

15/16 November a 2 day clay plastering workshop open to up to 15 people

week 7 (18, 19, 20 November)

finish clay plastering, door fitting, tidy site

If you're interested please contact Paddy at 07758 866802 or Simon at 0754 0741811, or email simshillsharedharvest@googlemail.com to arrange schedule and meeting place.

Update from BeeBristol



With the Green Capital year just around the corner it's no surprise that we're all excited to see what happens when January comes and all these incredible projects and ideas come to life! This year already has been exceptional for pollinator related activity and creating a buzz on Bristol's Green scene...

BeeBristol has contributed to a small number of projects across the city in 2014 and hopes to be in full swing for the Green Capital year... Working with volunteers, community groups and organisations, together, we are dedicated to helping Bristol become a pollinator friendly city! Our highlights this year include:

- Working alongside the Soil Association and the Chew Valley Community Farm
- We helped run the 'bee tent' at the BBC Food Connections festival, playing pollination games with around 40 groups of school children and showing them live bees with our observation hive!
- We've taken part in planting wildflower meadows across the city with River of Flowers, the Bristol Bike project and community groups.
- We've built bee-hotels for wild bees and strengthened our connections with local beekeepers beginning our beebristol network.

We really are looking forward to next year and would like to thank all our incredible volunteers and members of the public for fighting for the bee cause!

Tim Barsby, *Founder of BeeBristol*

Bees at the farm

9.45am-4pm Saturday 15 November
The Community Farm
£18 members/£20 non-member

BeeBristol has teamed up with Bee the Change and the Community Farm in Chew Valley, to offer cut prices for a unique opportunity build or begin to build your knowledge of beekeeping and explore sustainable farming! Jam packed with expertise from Heather Moore (Bee the Change), taking you through an introduction to sustainable beekeeping followed by a tour of the Farm by Darran McLane. Come and learn about bees and how they interact with the world around us – whatever the reason, your going to have a **bee**autiful day!

www.beebristol.org/events



Our first wildflower planting in St Werburgh's Community Garden

With help from volunteers we spent 3 days preparing the soil, weeding and finally sowing the seeds which will grow into an area of wild flowers. It's well known that pollinators absolutely love wildflowers as a source of food and it's great to have taken another step towards making Bristol a more pollinator friendly city.

At Bee Bristol headquarters we decided that to really make a difference to bees in the city, we need to provide areas of their favourite habitat to help them flourish.

Our seed, provided by River of Flowers, came with plenty of useful advice! They're based in London and have a similar vision to us – to 'bring wildflowers back to cities in support of our pollinators'. The mix we had contained corn cockle, cornflower, corn chamomile, corn poppy, ox-eye daisy, meadow buttercup, meadowsweet and lady's bedstraw. This particular mix grows best in a sunny location, so we made sure to choose an area in the garden with lots of sunlight.

So what did we learn? Well, we learned that with the right preparation, planting wild flowers isn't difficult at all! Wild flowers favour less nutrient-rich soil, and also you really have to get rid of all the weeds and roots of anything that has been growing there previously. This stops

them growing through and taking over the meadow the following year. This was the task that took us the longest, after getting rid of all the grass it was slow work picking out all the roots and weeds, raking, and then repeating. Next year to make things easier we plan to leave a longer gap of around 3 weeks between our prep work and planting. This way we can leave something covering the soil to kill off any weeds growing underneath.

We always aim to empower and inspire people by helping them feel connected to the environment, perhaps to go away and start a bee keeping course or plant their own flowers, trees or vegetables. Work on this site has provided us all with some excellent experience. Everyone involved came away with the know how required to successfully plant a meadow. A few of our volunteers even went away with ideas of planting wild flowers in their own gardens, and for us that made all the hours of weeding worth it!

If you are keen to get involved volunteering with us then get in touch and put your name down – we will update you on our plans for 2015 early next year. Watch this space...

Eleanor Harrison-Wolff,
BeeBristol volunteer



Bristol Food Connections 2015: Not your average food festival

Lorna Knapman

Groundbreaking food festival set to return to Bristol 1–9 May 2015

After an astonishing first year, Bristol Food Connections is gearing up for its return from 1–9 May 2015. The festival, which doesn't follow a normal food festival format, entertained 185,000 visitors at more than 200 events over 11 days this year, and 2015 promises to be even better.

All angles of food will be covered, from growing and producing to cooking and feeding the future, through a series of immersive, educational experiences designed for all ages and backgrounds. The event is a partnership between the BBC, Bristol City Council, University of Bristol, UWE and other leading Bristol organisations.

Building on 2014, the festival is looking to extend into more communities with even more engaging events next year. If you have an idea for an event, the festival organisers would love to hear from you, just submit your idea using this form www.bristolfoodconnections.com/event-ideas. Anybody looking for volunteer opportunities should also get in touch through www.bristolfoodconnections.com

For a taster of what made the festival so special, the Bristol Food Connections 2014 film is now available to view at: www.bristolfoodconnections.com/about

Bristol Food Connections curator, Lorna Knapman commented: "We are thrilled with the success of 2014 and immensely looking forward to building on that success in 2015. We want to engage with even more communities, provoke thought and inspire people to choose good food. We are working towards some

very exciting projects to catalyse lasting change within the city.

Commenting on this year's success, Clare McGinn, Head of BBC Radio 4 production in Bristol, said: "The first Bristol Food Connections brought out the best in Bristol and demonstrated why this deserves to be the good food capital of the UK. We learned loads and through our broadcasts shared much of it with the whole UK. We can't wait to show the nation that this is not just a one hit wonder but something which can grow in stature and ambition. It's a privilege for the BBC to be working alongside such inspiring and creative partners on a festival which is meant for everyone no matter who they are or where they're from. Food and imagination fuelled Bristol Food Connections in Year One. I am already excited by what is being planned for 2015."

Mayor of Bristol, George Ferguson said: "Good food is the cornerstone of a healthy lifestyle, and Food Connections plays a hugely valuable role in highlighting its relevance to everyone – from fanatic foodies to busy working families. In Bristol we're working hard to make good, affordable, local food an absolute reality for everyone as part of a citywide strategy to eliminate food poverty. We're delighted to work in partnership with Food Connections to attract and entertain visitors, celebrate Bristol's culinary culture and – most importantly – help make good nutrition an achievable goal for all."



Read more online

Recommended Reading for the UN International Year of Soils 2015

DIGEST: A round-up of reading prior to 2015.

<http://ourworld.unu.edu/en/recommended-reading-for-the-un-international-year-of-soils-2015>

GroCycle: turning an empty office into a mushroom farm

DIGEST: Rob Hopkins formally opens the UK's first urban mushroom farm, based in an disused office in Exeter.

www.transitionnetwork.org/blogs/rob-hopkins/2014-10/grocycle-turning-empty-office-mushroom-farm

Bringing seed back

DIGEST: Looking back over two weeks' of events organised under the banner of The Great Seed Festival – reconnecting people across the UK with the humble, life-giving story of seed.

<http://sustainablefoodtrust.org/articles/the-great-seed-festival/>

Carrots among the concrete: the role of urban agriculture

DIGEST: Rob Hopkins interviews André Viljoen and Katrin Bohn, the editors of *Second Nature Urban Agriculture: Designing Productive Cities*.

www.transitionnetwork.org/blogs/rob-hopkins/2014-10/carrots-among-concrete-role-urban-agriculture

Transition Bath has been helping improve yields at the Mushroom Farm under Green Park Station

DIGEST: How our warm summer has hampered mushroom yields in the vaults under Bath.

<http://transitionbath.org/transition-bath-helping-improve-mushroom-yields-mushroom-farm-green-park-station/>

Pop-up market brings in £3,000 for learning disability charity Brandon Trust

DIGEST: Brandon Trust enterprises – including Elm Tree Farm – bring their produce to the heart of Bristol, with the help of Burges Salmon volunteers.

www.bristol-business.net/pop-up-market-brings-in-3000-for-learning-disability-charity-brandon-trust/

Who are TCV?



Martha Quinn

The Conservation Volunteers (TCV – formerly BTCV) are a national charity working together with people and communities to transform their health, prospects and outdoor places for the long term. We have 55 years' experience of managing volunteer programmes, developing and delivering community support, and running employment and training initiatives. We work in partnership with local authorities, statutory organisations, and the private and voluntary sectors.

We are passionate about reclaiming and caring for local green places in cities and the countryside, through targeted environmental projects. We currently work with a network of 2,000 community groups.

Our Mission is to work together with people and communities to help them transform their outdoor places, health, and prospects for the long-term. Our aim is not to do things for people, but to help them to do things for themselves. We see our role as bringing people together, from all walks of life, to help them experience the positive impact of improved health, prospects and sense of place.

TCV currently work with volunteers in Bristol undertaking practical conservation activities on a range of sites, but we want to do more! We are really keen to do more work with communities and groups in Bristol, and it was very inspiring to hear more about the 'Food Growing' community in Bristol from the Green Capital action group at Friska on 21 October.

What can we do?

Working with volunteers in their local environment covers a whole load of projects! We have some core projects that we believe are really excellent, and have evidence to show the success. I wanted to take this chance to tell you about a couple of these, and to find out if there are any potential partnerships we could develop out there.

Community Food Growing: TCV deliver food growing projects with communities, groups or schools. Working to identify and set up food growing sites; providing relevant training for groups to develop sites, plant, process and cook food; promoting healthy and active lifestyles and community engagement. Recently



we worked in Gloucestershire (2011–14), setting up community gardens and working on existing allotments. We engaged with diverse communities across the county, many of whom had never grown, cooked or even tasted fresh local vegetables! The project worked to change behaviour by giving participants the skills and opportunity to grow, harvest and process vegetables. The projects helped communities to appreciate fresh and local food; inspiring them to eat more fresh food. A social return on investment report found that the programme improved the quality of life of individuals and communities in terms of health, well-being, education, and employability.

Green Gym: TCV Green Gym is a flagship project for us – something we are very proud of. It's a practical conservation session that lasts for around three hours, giving an alternative to a traditional gym/exercise model, removing some of the financial and social barriers linked to gym use. Sessions are delivered in public green spaces, such as parks and woodlands, groups are usually set up in communities and are run once a week for several years. Green Gyms deliver proven health and well being outcomes (physical and mental health improvements) and have been endorsed by Department of Health in Physical Activity and Obesity Strategies. In many areas TCV delivers Green Gyms with a food growing focus. The practical conservation sessions focus

on food growing. This (setting-up spaces, planting and harvesting) has been very successful in increasing access to fresh food and increasing the consumption of fresh fruit and vegetables.

Green Capital Opportunities... The other big thing at the moment is of course Bristol 2015. Coming in late to the Bristol 2015 opportunities I wanted to also tell you about what we would like to apply for funding for. We would like work with housing association residents to set up and run food growing projects in their local community. We would engage volunteers to plan, build and plant the growing spaces; provide training for volunteers in food growing and healthy cooking; harvest the food with the volunteers, using it to inspire people to cook and eat more healthy. Alongside this we would also work with the residents to become more engaged with their local green spaces and become more active, through a local Green Gym.

We would love to hear from anyone who is interested in working with us or who has any questions.

Contact me:

Martha Quinn

The Conservation Volunteers, Business Development Manager South West

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@TCVSouthWest

www.tcv.org.uk/

Buying groups are ready to go!

Bea Oliver

Following our launch in September, the first groups have submitted applications to join Real Economy co-operative as new food buying groups. With neighbourhood groups already starting up in Knowle West, Emerson's Green, St. Werburgh's and Barton Hill, we're well on the way to bringing in a new method of food retail for Bristol. So what's the fuss about?

Buying groups are good for Bristol's food system

Our online ordering system enables buying groups to place direct orders – and build face-to-face relationships- with a variety of local producers. Receiving advance, large orders from Bristol residents who didn't previously have access to their produce means that an enormous market opens up to small-scale growers and makers. Our system essentially just puts them in touch with each other and deals with the admin of ordering. In the long-term this means that smaller producers in the region will be able to expand – and hopefully new ones pop up – as the food system gradually localises and relationships form.

Buying groups are good for neighbourhoods

Deliveries are made to one collection point per group and members turn up at a pre-determined time to collect their veg, cheese, bread ... you name it. Fairly unremarkable at first glance, but if a group

of people is sourcing food collectively it starts conversations: about the food itself – who grew it, in what way; about what to do with the food – tips, recipes, communal meals; and about each other. We think its a great way for people to get to know their neighbours.

Buying groups can bridge communities

Our focus is on supporting groups to set up in areas of the city with high unemployment and little choice in food – in other words, food deserts. In the areas where affordable fresh food is hard to come by, a weekly delivery could make a real difference to quality of life. But we're happy to let groups spring up anywhere they want to because the more orders, the stronger the system – particularly from the producers' point of view. And, crucially, we intend to grow a diverse membership where groups can meet up – over a meal, a farm visit or an event – and learn about each other, get to know each other, and perhaps support each other in their endeavours.

You can start one

Start a group with friends – it takes 5 people to constitute a Real Economy buying group – or find out if there's one starting near you.

Visit realeconomy.co.uk/buying-groups or call Bea on 0117 929 8642.



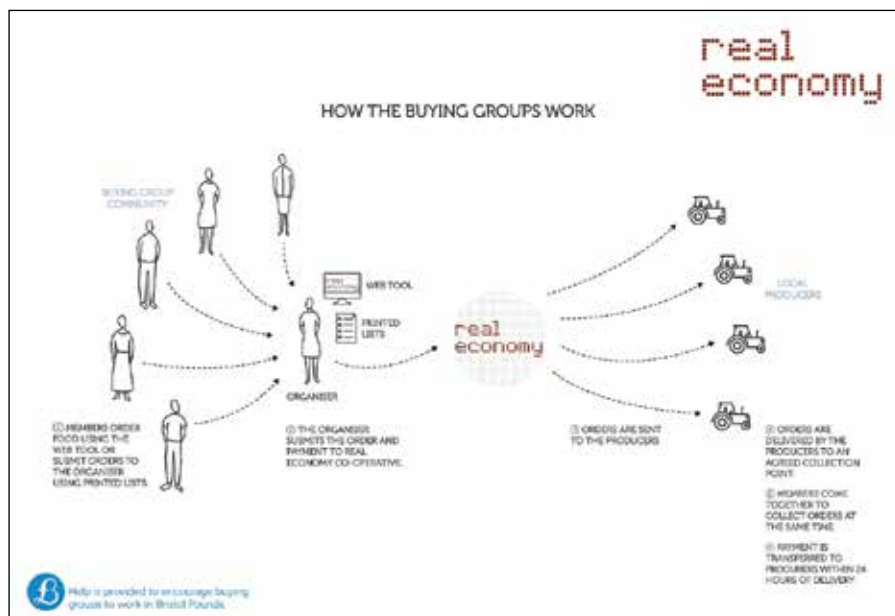
the community farm

A month of dry weather has provided us with the perfect conditions for our September harvest. We were picking perfect, ripe tomatoes well into October and we have had a bumper crop of runner beans. Our first squashes were ready a month early and our winter cabbages for November have already outgrown our boxes!

We've been busy making improvements to our **organic boxes** (www.thecommunityfarm.co.uk/boxes/feel-good-food.php) and delivery service too. Some of the prices and the quantities in our boxes have changed, so we can pack more delicious fruit and vegetables into our boxes while still offering our customers the best possible value. We have also launched a new **online ordering system** (www.thecommunityfarm.co.uk/boxes/box_display.php), which is much easier to use.

We are continuing to welcome **school groups** (www.thecommunityfarm.co.uk/learning/schools/), individual **volunteers** (www.thecommunityfarm.co.uk/volunteering/regular-weekday-volunteering/) and group **away-days from work** (www.thecommunityfarm.co.uk/volunteering/away_days/) to The Farm to learn about and get involved with growing.

There is one more **Community Farmer Day** (www.thecommunityfarm.co.uk/volunteering/community-farmer-days/) this year on 15 November. All welcome to come and volunteer for a day at in our fields, meet wonderful people and enjoy the fresh air.





*This is what your soil will look like once the chickens have removed all living plant material from it. Many urban chicken keepers suffer from a mud problem. We have put over a tonne of bricks and gravel under the soil, and repeatedly throw over dead weeds and vegetable matter than creates fibrous texture and keeps the soil freer draining and allows more surface texture. From time to time break up the soil with a fork (or pick axe if clay in summer!) to make your girls very very happy chickens indeed. They **love** digging and scratching.*

Urban chicken-keeping in Bristol

Mark Leach

Why do you keep chickens?

Because my other half always wanted ducks and we've been advised by neighbours and other duck-keepers that they wouldn't be suitable.

She has a dream of a rural smallholding, but our back garden with chickens, a cordoned orchard, veg plots and a nano-meadow is the closest we're going to get in the dense terraces of South Bristol!

When we first got chickens, we picked rescued ex-battery birds. I had mixed feelings about this as it did nothing to change the 18 months of their life they'd spent in battery conditions. What it did was highlight how bad those conditions were.

3 chickens arrived, varying from 30% to 50% bald, scalded from guano falling from cages above them, combs pale, small and flopped, and too weak to walk up the ramp to the coop on the day of arrival. One was dead within 24 hours.

But the other two had a great 'retirement'.

What about cost – do they pay for themselves with the eggs?

Not quite, but they do make for cheap pets... (NB They're NOT pets – if you "cuddle" or pet a chicken it will be in a state of distress. Though I believe there may be exceptions to this.) ...because of the eggs and you also have to factor in compost/manure. This is not expensive but adds up – and kitchen waste (excluding all starch and protein) mixed

with small amounts of just the soiled straw and the guano itself makes the most incredible additive to your soil, especially clay like ours. You can add up the cost of eggs and compost against the feed.

Ours are great layers – we get 20 eggs a week from 4 hens. We've noticed it's not enough to keep the feeder topped up; the pellets do not flow through – if you push them through to keep it looking really brimming you get more eggs. However I have mixed feelings on the sheer quantity of eggs laid – it seems really unnatural to get nearly an egg a day from any animal.

Light helps – if your chickens are in shade they will lay fewer eggs and we get fewer eggs for the 2 darkest months.

How much upkeep do they require?

Protect them from winter cold (the extremes like the other year when we had -10° in Bristol (recorded in our garden, which I now can't believe despite having seen it with my own eyes). In summer you need to face up to early mornings or they will be trapped in the run and be unhappy.

Cleaning the coop out (and also de-pooing their open area) needs doing especially in summer.

I would on the one hand warn people they need to think seriously about the time all this takes. But on the other hand caring for things has an inherent joy. I've observed that it's quite strange how good it makes a human feel even just removing the poo from the coop and putting it in the compost! Job done, benefit to garden,

clean coop for the girls – all positives.

Deaths

Since we stopped being able to get battery chickens, we've had chickens from pullets.

You will sometimes get a chicken that just dies, with little warning, often from peritonitis. Talking to chicken-keepers and looking at fora, this is a common problem, with no cause attributable to care or lack of it, and not always curable.

Even though chickens are not pets, some people find it upsetting when you find one dead.

Other health issues

Red mite is the biggest problem and we take it extremely seriously – rather than pages of advice here there's nothing I can add to the wealth of information you can get from a library book or the internet.

Vets bills and treatments are astoundingly high. Really. In fact if you have to pay vets bills that balance between feed cost vs eggs and compost goes out the window! We've been lucky so far except for red mite (cost of spray treatment = £25!)

How to dispose of a dead chicken

The most ethical thing to me is to put them back into the food system via the Brown Bin for collection. Some prefer a grave in the garden but there are a number of reasons **not** to do this.

Under no circumstances eat a chicken that has died.

continued

Urban chicken keeping continued

The girls: Martha (black and grey); Clara (grey); Amy (red) and Leila (white(ish))



Noise and neighbours

I would suggest unless you are prepared to deal with this issue, don't keep chickens. Research the quietest breeds/hybrids etc. Do you have thick walls or banks to act as sound insulation?

I mentioned early mornings – ours don't squawk unless we keep them in the run for any time after daylight – so we always let them out first light then go back to bed if need be, but more often than not we're early risers. We've worked hard to ensure ours don't squawk, but we do hear neighbours' chickens after laying sometimes. Ours now only squawk if there is a fox or other similar problem, i.e. very rarely.

Pets

All visiting pet dogs have been OK with the chickens. One Labrador got overexcited or curious and ran *through* the fine plastic mesh but then didn't know quite what to do. No harm was done but it was upsetting for the chickens. It only happened because the back door 'popped' open of its own accord (a fault that developed for the first time that day and was fixed within the next 24 hours!)

Chickens generally take no nonsense from cats. More timid chickens will be wary of an aggressive cat but cats in our neighbourhood keep well clear of the birds, which is great.

Children

Fantastic learning for kids but see earlier point about not being pets! Chickens do not deliberately peck to bite or hurt i.e. from aggression, but when trying to take food will sometimes catch a finger – which could hurt smaller children.

How do you get a chicken-sitter when you want to go away?

We have a long queue of friends eager to do this! It's wonderful. The rate we set is we buy them a pint each (or glass of wine depending on preference!) And these days in Bristol you have to add that up into your costs! We probably don't need to go that far but for us it's a lovely thing to do, means we never worry about imposing on friends, can go away whenever we want, and is a happiness-giving reciprocal and very social arrangement – I only mention as you may want to factor in that as a cost or come up with an alternative.

Mark Leach

markjohn_leach@yahoo.co.uk

How much space do you realistically need?

More than you think. The coop, conversely, should be smaller than you think.

We have a coop big enough for about 12 chickens! We have to put more work into keeping them warm in winter. We then have a 6 metre square run for early mornings, dusk between roaming around and bed time, or emergencies, which is fox-proof (see later). They then have an area 10 metres by between 3 & 4 metres.

This is too large for most people in neighbourhoods like Totterdown, Windmill Hill, Cotham, St Werburgh's etc. with terraced housing – but even so with even just 3 chickens this is not enough to maintain any greenery.

North facing gardens were often designed to be – bigger – but note they are shadier (which is why the Victorians made them larger!) Chickens are staggeringly destructive. You MIGHT get away with it if you have very established tough ground like meadow grass (not lawn grass) with root structure built up over many years, but we started with bare soil.

Chickens love greenery and vegetation and will go to extraordinary lengths to access it. But despite loving it they can't just take what they need and let the rest grow for another day; they destroy everything and then are sad there is no more. (A staggeringly good parallel for us humans then...)

We have sections of the garden grow wild so there are always weeds, nasturtiums and overgrown plants such as beetroot, spinach, chard etc. which we can harvest a portion of and chuck into their area – they love it. People often underestimate the importance of this part of the diet to animal happiness and health generally.

Other food

Slugs! They love to eat snails, though need help with bigger ones sometimes, and eat some types of slug, but not others. They also love waste food, which we put a great deal of effort to avoid, so it's upsetting when something goes off but less so now we can feed it to the chickens. They love meat (which they would naturally eat in some circumstances, a large slug, dead rat, frog etc.), take the spots of mould out of bread, dairy products – though watch the salt – easy to give them too much salt. Also they love bread and other starches, just be careful they clean up 100% or you will attract rats.

Cider Vinegar – 1 tablespoon in 3 litres – they love it!

Containment

Oddly, a discreet, black, fine, softish plastic mesh (advantage is barely visible from house so not ugly line across garden) just 1 metre tall is sufficient to keep them in their area, possibly because they have a good-sized space. Smaller or more uniform spaces may need more enclosure; It's important they can have a varied range of different spaces to explore. You don't need a huge space, just different kinds of spaces. They may have tiny, tiny brains, but we have created/ensured hidden corners, a tent (an old tarp on a bit of pipe for a ridgepole!), a space under an old outbuilding etc. etc. to keep them from boredom.

Foxes

You have to have fox-proof outdoor space. We feel this is difficult to do at scale, at the size chickens are happy in hence the two spaces set out above. Note: strong chicken wire should be used for the fox-proof run and the wire must go 2 foot down under the earth as foxes will easily dig in if less.

Following the Plot no. 22

Keith Cowling



Autumn is a time for thinking back over the growing season and taking stock. I have written in the past about preserving food, keeping records and preparing growing spaces for over-wintering. But every time I do my own autumnal stock taking, I find myself thinking about the value of keeping an allotment and wondering how to make the food-growing process more efficient. Although growing food is only part of the reason why people invest effort in their allotment patch, for those of us who really do want to grow nutritious food free of adulterants, the questions about how to do it more reliably and efficiently always seem to re-emerge after the harvest.

One of the challenges is that allotments are neither domestic gardens or business enterprises. Leaving the house makes working on the plot more of a project than cutting the lawn at home, but as we are not paid for going there, harder to prioritise among the competing responsibilities of home and 'real' work. But this physical displacement from the rest of life does also provide one of the great benefits of the plot, the possibility of escaping the everyday grind and getting physical exercise in the fresh air. Traditionally, this has given allotmenting a somewhat solitary and meditative ethos. In the last few years however, allotments have become enmeshed in the wider effort to green the city and produce more local food.

Bristol has been at the forefront of the local food movement, with the groundbreaking *Who Feeds Bristol* report leading to the city's own Food Policy Council. The 'Update' has also had a key role in documenting and promoting the wealth

of food-growing projects and activities across the city and recently the Green Capital programme made food one of its 5 key themes for 2015. So there's already a head of steam for thinking about food production strategically. Urban food projects – allotments included – achieve a number of worthwhile things. As I noted above, they provide opportunities for stress reduction and exercise, along with sheltered work, training and community-building. They also challenge the shortcomings of the global food industry and raise public awareness about the need for fresh and nutritious local food. Local city farms, community growing projects and allotments play an increasingly important role in re-connecting us with the sources of our food and the nature of a healthy diet.

Some of these community-based food growing activities also produce some actual FOOD. However, they only produce a tiny fraction of what the city needs. Two thirds of the British grocery market is controlled by the four largest supermarket chains supplied by the multi-national food industry. So while local food projects and allotments do a lot of good things, they have so far failed to transform what most people eat. In cities like Saigon, Havana, and Nairobi urban agriculture feeds a significant proportion of the population because the returns from cultivating even a small urban plot are still worthwhile where average incomes are low. But in western Europe and north America, urban agriculture seems mainly to flourish as a hobby except in cities experiencing economic collapse like Detroit.

Urban food in Bristol is limited by the difficulty of efficient production on the kinds of small plots available.

This means, as with allotments, that almost all production is manual, with very low levels of added value. For example, my own large allotment produced about £700 worth of organic food this year for the rough average of about a person/day's work a week. This represents about £10 a day after expenses, or about 20% of the minimum wage.

The answer to this 'value' conundrum for urban agriculture is twofold. Firstly, in the same way that allotments thrive on their recreational benefits, urban food growing has to be able to cover its costs by using all the other forms of value it creates besides food production. The real benefits of sheltered work, the greening of the city, climate modification, carbon sequestration, better public health and lower transport impacts need to be factored into the way it is funded. The second answer is that when plot sizes are too small for single-site economies of scale, we need a backbone of infrastructure to help small producers operate with greater productivity. This will probably include a transport system tailored to small production, a system for collecting and recycling nutrients, a co-operative marketing and distribution system and shared storage facilities for such materials as compost, soil containers, bulk purchasing and machinery. Allotment sites have been doing some of this on a small scale for years, of course, but now we need a much more comprehensive strategy for producing all kinds of urban food. A number of radical projects and individuals are already thinking along such lines. Let's hope that the Green Capital year can bring some of these ideas to fruition.

Keith Cowling · keith@eyehouse.info
Ashley Vale Allotments Association
www.ashleyvaleallotmentsassociation.org/index.php



Why good quality agricultural land is so precious and why we should care about it

Richard Spalding

During the Second World War the UK suffered threats to its food security. As a result, government commissioned surveys that led to the publication of agricultural land classification maps. These maps showed the spatial patterns of the various grades of agricultural land. The top three grades (1–3) were grouped together as 'Best and Most Versatile (BMV) Land' with the capacity and capability of producing consistent crops.

This land was protected until recently for the purposes of food production. Changes to Town and Country Planning legislation have watered down this protection to render 'Best and Most Versatile Land' as Best and Most VULNERABLE land to development pressures, particularly in relation to the urban fringes of our towns and cities.

Recent auctions of land in the north Bristol fringe have seen grade 1 land being sold at up to £38,000 per acre. This reflects the potential value of land for development and not as a unique resource with the potential to contribute to feeding the city into the future.

The national interest story here sees me putting together a link between parliamentary constituencies in England and Wales and the location of the highest quality agricultural land lying underneath those constituencies. If you go to:

tinyurl.com/log53lo

you can click onto the map, zoom into your parliamentary constituency and find what percentage of the land is graded according to the agricultural land classification.



The patterns offer an opportunity for us to determine just where the best soils are and can help us all to begin a proper debate about re-valuing and protecting this land in a time of deep concern about food security related to potential and actual climate change. The information for the map is all in the public domain.

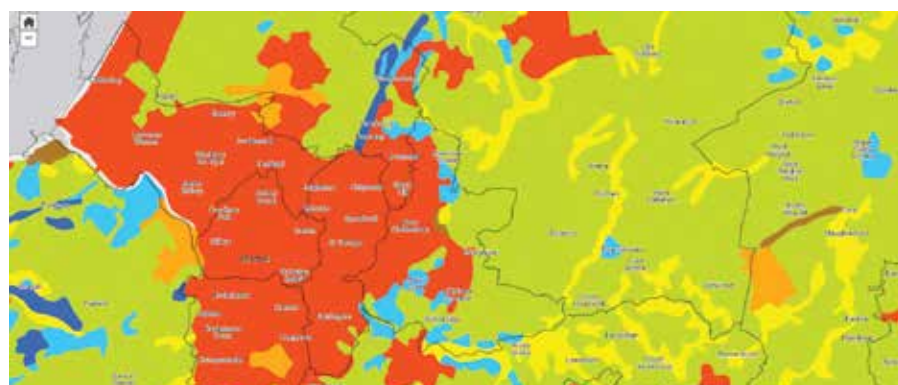
The quest is simple: the planning system does not factor food security (as it relates to high quality land) into its decision making process. Surely the time has come to find a solution to this pressing problem. Perhaps this can start by us exploring the quality of the land underneath our feet.

Richard Spalding

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www.beaconfarms.co.uk



Read more online

DC considers bill to encourage urban farming on vacant lots

DIGEST: The city has a number of vacant lots that urban agriculture proponents say could be put to use growing food. But the District encourages development by taxing vacant and blighted land at higher rates, providing little incentive for private landowners and aspiring farmers to strike leasing deals. The bill offers private owners a substantial property tax deduction – 50% – if they lease the land for farming.

www.washingtonpost.com/local/dc-considers-bill-to-encourage-urban-farming-on-vacant-lots/2014/09/19/1a51ad0c-3de9-11e4-9587-5dafd96295f0_story.html

Across the US, Cities struggle to figure out how to accommodate Urban Farming

DIGEST: Widespread interest in urban agriculture is forcing local authorities to re-examine rules that prohibit farming in cities.

www.earthisland.org/journal/index.php/elist/eListRead/us_cities_struggle_to_accommodate_urban_farming

7 Urban Farming Initiatives to Inspire Your Inner Gardener

DIGEST: In 2014, an estimated 54% of the world's population resides in urban areas – up from 34% in 1960. As a result, fewer and fewer people around the globe are living close to where their food is produced, meaning produce needs to be preserved, stored and transported before it gets to your plate. The financial and economic effects of this massive industry are stacking up – and so more and more people have decided to do something about it, by getting into urban farming and turning traditional food supply systems upside down.

www.goodnet.org/articles/7-urban-farming-initiatives-to-inspire-your-inner-gardener

Can we do full-scale farming inside city centers?

DIGEST: An urban farm in Montreal is scaling the industry “with more software than farmers.”

www.citylab.com/work/2014/08/can-urban-agriculture-work-on-a-commercial-scale/378984/

Food growing loses out as land prices soar on the Blue Finger

Bonnie Hewson

On the evening of 30 September, seven acres of farmland on Bristol's Blue Finger in Frenchay were auctioned off for £38,000 per acre. This grade 1 agricultural land (in the top 3% in the UK) is securely in the Green Belt and designated in South Gloucestershire's Core strategy as not suitable for residential development – yet it was listed as being 'considered to have long term development potential' and sold for prices far beyond the reach of most farmers (£7,000/acre).

Local Community Benefit Society, Beacon Farms, who had worked with the community to raise a £23,000 deposit in 4 days, also lost out.

Bonnie Hewson from Beacon Farms said: "The sky-high £38,000 per acre sale price perfectly illustrates just how much highly-fertile land like this needs urgent protection from speculative developers and how Bristol, as the 2015 European Green Capital, needs to prioritise protecting, and not destroying, one of its greatest assets: its fertile soils on the Blue Finger. This land must be protected as once it is developed, it cannot be brought back.

We capped our interest at £22,000 per acre as we determined this as the very maximum price that someone could pay and still reasonably hope to get some return-on-investment from horticultural use. We don't want to be party to pushing land prices far beyond the reach of growers.

We are very disappointed that this campaign didn't result in the acquisition of a piece of Blue Finger Land for local food growing. However, we are also immensely proud of everyone who helped to raise over £23,000 in record time. Over the weekend, money was being pledged at a rate of £200 per hour – which goes to show how important safeguarding this fertile land is to local people. We will now return these funds and continue to look for other opportunities to acquire Blue Finger land for food growing."

Martin Large, Biodynamic Land Trust, said "Such highly fertile land is needed for food security, so that Britain can feed itself. Let's now urgently protect such land for food growing by getting Bristol planners to restrict all such Blue Finger land for farming and horticulture."

Gus Hoyt, Assistant Mayor, said "Soil will soon be one of the most precious resources on the planet and it is our duty to protect high grade agricultural land such as the Blue Finger for food growing use. Community share issues to secure land, such as the one Beacon Farms was proposing, are a perfect example of how you can invest in your future and the future of generations to come."

Beacon Farms is continuing to explore options for establishing sustainable market gardening on the Blue Finger and with the obvious backing of the community it seems likely to be only a matter of time before we start to see rows of vegetables cropping up along our commuter routes. In the meantime the Blue Finger Alliance is continuing to raise awareness of Bristol's least known asset and is gathering support for a review of how grade 1 land is designated for planning purposes.

Three things you can do:

1. Get on the Beacon Farms mailing list for future updates via www.beaconfarms.co.uk or follow on twitter [@BeaconFarms](https://twitter.com/BeaconFarms) or Facebook.
2. Sign The Blue Finger Alliance petition to the mayor to protect our fertile food growing land and join their mailing list too: www.bluefingeralliance.org.uk
3. Find out what % of your MP's constituency is Grade 1 land (the average across the UK is under 3%) and email them to let them know you care about how it is used using this funky interactive map: <http://bit.ly/blueland>

To tweet a link to this story you can use: <http://bit.ly/pricedout>

Download a pdf from the temporary website: www.beaconfarms.co.uk

Bonnie Hewson

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Read more online

Seafood businesses launch sustainable labelling and sourcing codes

DIGEST: The Sustainable Seafood Coalition (SSC) has unveiled a 'labelling code', which ensures consumers are sure about what environmental claims on fish and seafood mean; while a 'sourcing code' ensures coalition members source their fish and seafood products responsibly.

www.edie.net/news/5/Seafood-businesses-launch-sustainable-labelling-and-sourcing-codes-/

Extreme weather and food insecurity – a sign of things to come?

DIGEST: Dr John Ingram of the Environmental Change Institute at Oxford University introduces new research and draws lessons from extreme weather events in Pakistan, Russia, the Philippines and East Africa since 2010.

www.futureoffood.ox.ac.uk/blog/extreme-weather-and-food-insecurity-sign-things-come

Meat-free diet can reduce greenhouse gas emissions by half

DIGEST: A new study, published in Climatic Change, analyses the greenhouse gas emissions associated with the diets of meat eaters, fish eaters, vegetarians and vegans. It shows that the greenhouse gas emissions for a meat-based diet are approximately twice as high as those for vegans and about 50% higher than for vegetarians.

www.futureoffood.ox.ac.uk/news/meat-free-diet-can-reduce-greenhouse-gas-emissions-half

Biophilic cities: Going beyond green

DIGEST: 'Biophilia' might not yet be part of your daily lingo, but the concept of biophilic cities, which puts nature at the heart of urban development, is inspiring innovative minds around the globe. Alongside 'green', 'sustainable' and 'energy-efficient', 'biophilia' is entering the vocabulary of the ecologically minded and is changing lives for the better amongst urban populations.

<http://sustainablefoodtrust.org/articles/biophilic-cities-urban-growing>



Blue Finger reflections

Maddy Longhurst

In mid September, days after Bristol City Council voted to put a MetroBus road through part of this incredible project, Feed Bristol (Avon Wildlife Trust) is teeming with life at its annual Harvest Festival. Music, food, planting, straw bale building, passionate discussion and peaceful contemplation. The land provides it all and people came in their droves.

This is a time of reflection and regrouping for the Alliance. Over coming weeks we will be building ourselves from the ground up; creating a constitution and transforming ourselves into a more understandable and accessible organisational entity. Our World Food Day Core Group meeting challenged us all to ask – What must we do? Who are we? What is our purpose?

For the last two years we have ridden a wave of our passions, convictions and skills and we have started to transform the way we think about soils in this city. It has been an eventful year for the Blue Finger Alliance and its members and our experience has been both depressing and uplifting.

Firstly the downside – Bristol and South Gloucestershire planning committees both approved the MetroBus scheme without looking at alternatives to the road which will cut through part of Feed Bristol and Stapleton Allotments. Thanks to the four Bristol Councillors who voted against the scheme. Objectors outnumbered supporters 80:1 and we put forward

eloquent compelling arguments to the committee. We have sought advice about contesting the decision through judicial review, but that will be extremely costly and time consuming.

However, we're a creative bunch and from 27–30 September, Beacon Farms, a pioneering Blue Finger project raised an incredible £28,000 in three days for the deposit towards the purchase of 7 acres of Grade 1 Blue Finger land that was up for auction. Our heartfelt thanks to everyone who contributed. This revealed what serious support there is across our communities for making the Blue Finger Vision a reality. People just want it to happen. As it was, Beacon Farms didn't buy the land at the auction as it went for an exorbitant £38,000 per acre – way beyond the means of farmers, who usually pay an average of £7,000 per acre. Growers are being priced out of the picture. This must stop before we lose all of the Blue Finger to development opportunists.

There are currently planning applications expected for a number of leisure uses on Grade 1 land. It is increasingly clear that without protection we will lose all of our best soil asset to non food growing, polluting enterprises.

We're now regrouping to look strategically at what Bristol City Council can do, as a major Blue Finger land owner, to counterbalance the impact it is creating through MetroBus. We will be pressing the City Council to trust the movement,

members of the Alliance and our communities to create impactful, dynamic projects on the Blue Finger, but we need the land to do it on and therefore need the Council to work with us.

The Blue Finger Alliance are working towards carrying out a feasibility study of Blue Finger Urban Agriculture and we're looking for people who'd like to help us with that. If that interests you or you'd like to work on the media side of the campaign, please get in touch.

We're also a strategic partner in the Citywide Bristol Food Producers movement and in 2015 we hope to see some major collaborations start to emerge which will kick start a new scale of local food growing across the city.

On **20 November** Blue Finger Alliance and CoResist are hosting the UK premier of the multi award winning film **Growing Cities** www.growingcitiesmovie.com. Please come along. Look out for details on our website and twitter feed.

To find out more about the Beacon Farms Land Purchase, the MetroBus planning decision, getting involved and about us, please check out the blog and go to www.bluefingeralliance.org.uk Follow us on twitter @bluefingersoil and join us on Facebook.

If you're interested in working on a feasibility study on the land, gathering case studies or making a film about the Blue Finger story, please get in touch with Maddy on info@bluefingeralliance.org.uk

SOME BACKGROUND...

Proposals for the Hengrove to North Fringe Metrobus route were part of the Bristol Core Strategy throughout its consultation phase and when it was adopted in 2011. As a result, when the City Council granted a lease for the Feed

Bristol project, the part of the site needed for Metrobus was provided only on a short term lease, whereas the rest of the site was given a longer-term lease.

The Mayor of Bristol and Bristol City Council responded to concerns about loss of Blue Finger land, particularly from the

proposed Park and Ride, and asked the West of England Partnership to amend the proposals for the M32 Junction by removing provision for the Park and Ride and reducing the bridge size. This amended proposal was the one approved by the Planning Committees.



Fairtrade at 20

Jenny Foster

We're currently celebrating 20 years of the Fairtrade Mark – from 3 products with the Fairtrade certification in 1994 to over 4,500 today!

Fairtrade continues to develop and has made important policy changes in the past few years such as improving the environmental criteria that Fairtrade Producers and companies must meet, training farmers to adapt to climate change, improving impacts for women farmers, and working towards implementing a Living Wage for everyone involved in the Fairtrade system.

Bristol Fairtrade Network welcomes Bristol City Council's decision to implement a living wage (www.bristolpost.co.uk/Bristol-s-council-workers-Living-Wage-October-1/story-22912123-detail/story.html) for its employees and is proud that the Fairtrade movement is leading the way in ensuring a living wage in some of the poorest countries in the world.

Despite Fairtrade's growth, many Fairtrade farmers are still only able to sell a small percentage of their crops on Fairtrade terms – and often make losses on the rest. So, it's just as important to keep buying Fairtrade to ensure justice and fairness for people and planet in countries that supply us with some of our favourite foods.

For more information and to join in the celebrations, go to:

www.fairtrade.org.uk/en/get-involved/current-campaigns/fairtrade-at-20

and look out for news of celebrations of Bristol's 10 Years as a Fairtrade City in the next edition!

International Fair Trade Towns Conference 2015

The first major Conference on the Bristol Green Capital programme has opened for bookings. On 4 & 5 July 2015, Bristol will host the 9th International Fair Trade Towns Conference, welcoming up to 400 delegates from across the world to explore the theme 'Fair Trade For Sustainability'.

Demonstrating the strong relationship between Fair Trade and the green agenda, some of the key leaders in the movement, alongside a Fairtrade Gold miner from Africa, will provide new insights into how Fair Trade works to protect the environment. This includes support provided to farmers to adapt to the effects of climate change and develop sustainable farming methods, as well as analysis of the post-2015 UN Sustainable Development Goals.

Delegates will also have the opportunity to take part in a 'Green Capital Day', revealing how Bristol won the award by exploring the city's green spaces and buildings on foot and by boat. Demonstrating the highest standards of sustainability, the Conference will be held at At-Bristol due to its cutting-edge environmentally friendly credentials. Public transport will be used whenever possible and food will be sourced from FareShare South West.

Full details of the Conference and booking details: **www.bristolfairtrade.org.uk**

Jenny Foster, Bristol and South West Fairtrade Co-ordinator
0117 922 4916
bristolfairradenetwork@gmail.com

2015 Fairtrade Business Awards Open for applications!

The South West Fairtrade Business Awards are now open for applications to all businesses in the south west region.

Now in their third year, the Awards reward businesses that demonstrate commitment to using and promoting Fairtrade. They are free to enter and declare a fair and ethical business ethos for all businesses that meet the criteria, who are rewarded with an e-logo, certificate and seats at the Awards ceremony. Winners of each category receive a unique trophy designed by Bristol Blue Glass.

In 2014, 52 businesses achieved bronze, silver and gold Awards in the 6 categories:

1. Best Fairtrade Office
2. Best Fairtrade Retailer – single product
3. Best Fairtrade Retailer – multiple products
4. Best Fairtrade Café or Restaurant
5. Best Fairtrade Accommodation or Conference Centre
6. Best Fairtrade University or College

The Awards Ceremony in 2015 will take place on Friday 6 March 12–2pm at The Watershed, Bristol.

The Awards will be presented by Bristol heroes, Aardman Animations and Fairtrade pioneers, Divine Chocolate. They will share their business collaboration on the Shaun the Sheep Fairtrade Easter Egg, ahead of the Shaun in the City experience in Bristol in Summer 2015. Expect Fairtrade chocolate, sheep ears and more!

The Fairtrade Business Awards are part of the Bristol Green Capital 2015 programme and link with the Go Green Business Scheme. Bristol is hosting the International Fair Trade Towns Conference in July 2015 and businesses that enter the Awards will have opportunities to engage with the Conference in July.

To enter go to:

<http://southwestfairtrade15.eventbrite.co.uk/>



Jobs & volunteering

Growing Support

Social and Therapeutic Gardening Volunteer

Growing Support are looking for friendly volunteers, with an interest in gardening or nature, to support our social and therapeutic gardening sessions for people with health and social care needs. At the moment we work mainly with older people with dementia.

In most of our sessions you will work with a trained Social and Therapeutic Horticulture Therapist on an outreach basis, bringing the health and wellbeing benefits of getting outside and gardening to some of the most vulnerable and socially isolated people in our community. In some homes, after a successful induction period, you will be able to work independently to support service users in gardening activities facilitated by care home staff.

Up to 50% of older people in care never go outside and they are twice as likely to experience severe loneliness as those in the community. We want to tackle these issues by bringing community volunteers into care homes and by working together to develop therapeutic gardens. Volunteers will engage with service users, enabling them to take part in fun and engaging gardening activities no matter how severe their health and social care needs.

Growing Support will provide:

- Initial induction and training
- On the job training and support
- Quarterly volunteer meetings where we provide training, peer support and an opportunity to socialise with other volunteers
- Opt-in peer support and further supervision
- Reimbursement of travel expenses
- A fun and friendly way to support you to help some of the most vulnerable members of our community!

Email info@growingsupport.co.uk for the full volunteer role description, application pack and/or to arrange a time for us to call you back for a chat about the role.

We ask that all interested candidates first visit our website to find out more about who we are and what we do:
www.growingsupport.co.uk

Windmill Hill City Farm

Community Gardens Manager

Paternity leave cover, 22.5 hours/week
6 month contract. Employed or freelance contract available.

Job reference: 201410FG02

Salary: £19,500 pro rata FTE – £10/hour

Windmill Hill City Farm is looking for a community gardens manager to cover paternity leave for 6 months. This wonderful position involves managing the gardens ensuring they are well maintained, welcoming and safe to visitors.

The gardens manager is a member of the senior management team and will be responsible for making decisions on priorities for the gardens, allocating garden tasks to various groups that attend the Farm as well as liaising and planning with the Café manager for a productive growing season. The garden manager will also assist on “A Place Where People Grow” project funded by the Big Lottery Reaching Communities Fund. The community gardens manager will bring experience, commitment and a vision to increase the beauty, productivity and sustainability of this area. The successful applicant will have:

- A background in horticulture – 3 years or more at a supervisory level
- Experience of leading horticultural projects involving the public
- Experience of working directly with volunteers
- Experience of designing and articulating a vision for gardening projects
- Experience of building relationships with a wide range of individuals and organisations
- Experience of keeping accurate records
- Experience of preparing and managing a budget and drafting reports
- An understanding and commitment to equal opportunities.

Download an application form from our website. We are unable to accept CVs.
www.windmillhillcityfarm.org.uk

Send your completed applications to info@windmillhillcityfarm.org.uk
For further information contact Susan Rogers: 0117 963 3252.

Closing date: 3 November 2014
Interview date: 6 November 2014

Casual Researcher – Literature Review Commission

2 month contract with University of Bristol (Rate of pay £13.87–£17.73 per hour dependant on experience)

Productive Margins is a 5-year Connected Communities programme that brings community organisations in Bristol & South Wales & academics at Bristol and Cardiff Universities to co-produce research exploring regulation for engagement. Within the programme is a series of specific projects:

www.productivemargins.ac.uk

The food research project involves collaboration between Bristol University and Knowle West Media Centre, the Single Parent Action Network (SPAN) in Easton and Co-exist (Stokes Croft), together with the communities they also work with.

The project aims to examine how people in these 3 geographical areas experience the regulation (in a very broad sense) of their food habits. We are interested in the way that food pathways and possibilities are shaped in ways beyond our control, such as city planning, advertising, and food costs. By exploring people’s experience of this regulation we aim to open up new collective means to transform these forms of regulation, making them more ‘liveable.’

As part of this research, we would like to commission a Scoping Study, which will comprise of a review of existing literatures relevant to the topic, with an additional focus on the way that community projects have engaged with similar themes. The food working group will be instrumental in providing signposts and starting points into the reviewing process, and will be able to suggest relevant arts-based and practical projects as well as scholarly debates.

The suitable candidate is likely to have experience of writing literature reviews or similar. Preference will also be given to those who have worked with community food initiatives/research projects. It is anticipated that the work will equate to around two months of full-time work. The researcher can hot-desk at the University.

To apply, submit a covering letter, a CV, and an example of a previous literature review, scoping study, or similar piece of writing you have written. Deadline for application: **Friday 7 November** with the work to be started in Nov/early Dec.

Queries to: Naomi Millner, Lead Academic:
naomi.millner@bristol.ac.uk

Applications to: Heidi Andrews, Project Co-ordinator: h.andrews@bristol.ac.uk

CHRISTMAS



What's on at Windmill Hill

Windmill Hill City Farm, Philip Street, Bedminster, Bristol BS3 4EA

Fab Christmas pressie idea...

Why not buy a voucher for one of our workshops below. Buy at reception or online www.windmillhillcityfarm.org.uk

Spoon Carving Workshop

10am–3pm Sunday 25 January · £45

A great introduction to the skills of green woodworking, suitable for people with little or no experience.

Caring for livestock

10am–3pm Saturday 7 February · £45

Ideal for people who keep chickens, pigs, goats or cows or who are thinking about getting them.

Basket Weaving Workshop

10am–3pm Sunday 22 February · £45

Learn how to weave a small to medium sized multipurpose basket from willow. At the end of the day you'll be able to leave with your own finished basket.

Half-term 'Outdoor' fun at the Farm

16–20 February

Lots of fun activities based in the farmyard, gardens and the NEW outdoor kitchen – pizza making, grow it eat it, animal care. Check the website for more details.

Volunteers Open Day

9.30am–4pm Friday 30 January

This is chance to find out more about volunteer roles, chat to current volunteers and get stuck into activities at the farm! To book a FREE place call us on 0117 9633252 or email info@windmillhillcityfarm.org.uk

Regular activities

Farm Adventurers Stay & Play (0–5 yrs)

9.30–11.30am Mondays

£5 per family drop-in session

Drop-in and have some outdoor fun at the farm with your little one. Including mud kitchen, forest school, feeding the animals and growing some veg.

Farm Adventurers

Mornings 9.15am–12.15pm Tuesday–

Friday (2–5yrs)

Afternoons 1–4pm Tuesday & Thursday

(3–5yrs)

£15 per child/session book at reception

Fantastic sessions with our Farm Adventurers team, experiencing outdoor play, forest school, farming, growing veg and nature crafts.

Kids Club

3.45–5.15pm Thursdays (6–10 yrs)

£5 per child/session book at reception

Lots of outdoor fun learning about nature and food. Including harvesting & cooking in the new outdoor kitchen, feeding and looking after the animals, shelter building & fire making.

Mental Health Drop-in

6–8pm Tuesdays Free session

Feeling isolated? We offer a friendly drop-in session for people living with mental health problems.

Older People's Groups

1–5pm Wednesdays, 10am–5pm Fridays

Fantastic chance for older people to get out and about and make friends. We pick up from home and go on lots of outings. Ring for more info 0117 9633252

Events at Lawrence Weston Community Farm

Saltmarsh Drive, Bristol BS11 0NJ

Weekend Farm Hands:

8–11 year olds

Free

Are you aged 8–11yrs and would like to help at the farm at the weekend? Do you live in Lawrence Weston, Avonmouth, Seamills or Shirehampton? Farm Hands help to look after the farm – handling and feeding the animals, gardening and also den building and cooking on a fire.

Pop into the farm to get a form (limited places) or contact kerry@lwfarm.org.uk 0117 9381128

Fungi Forage

10.30am–12pm Sunday 2 November

Join fungi enthusiast Joe McSorley on a walk around the farm's woodland, fields and orchard to discover the fabulous world of fungi on the farm. Boots are a good idea. Children must be accompanied. No need to book.

Friday Gardening Club

Fridays 11am–12.30pm

Farm Lunch Club

Tuesdays 12–1.30pm

Dinner served at 12.30pm

Farm Tots

Wednesdays 10.30am–12.00pm

www.lwfarm.org.uk

Events

Bristol Green Capital Quarterly Partnership Gathering

4–6pm 4 November 2014

The Park, Daventry Road, Knowle BS4 1DQ

The Quarterly Gathering is an opportunity for organisations working across the partnership to come together and share news of their ambitious plans and projects for next year. We'll also hear updates from the Green Capital Partnership team and find out more from the Bristol 2015 Company on the headline programme and ways to get involved.

We are pleased to be hosting the Gathering at The Park – a thriving Neighbourhood Centre in Knowle used by the local and wider community for learning, sport, leisure and employment opportunities. Places for the event are limited and demand is high, so book your place now!

To book your space, please visit our Eventbrite: www.eventbrite.co.uk/e/bgcp-quarterly-partnership-gathering-tickets-13481648975

Communicate 2014: Changing Stories

4 & 5 November

@-Bristol Science Centre, Bristol

2-day delegate pass: £250+ VAT

1-day pass: £150+VAT

Beyond facebook, Twitter, print & TV: communicating environmental messages in the new reality

Ever heard of Pheed, Thumb.it, Medium, Chirp, Sulia or Learnist? These are just six of the new information networks whose emergence tests whether our well-formed, well-rehearsed environmental messages and communication tools are still working in a time of fast and massive change.

Communicate 2014 will meet this question head on in what is superb forum for environmental communicators to learn, share best practice and debate the latest challenges to engaging people with the natural world.

Follow @communicate2014 or contact ben@bnhc.org.uk for more details

For the latest programme and registration: www.communicatenow.org

Webcast seminar: “Well fed? The health and environmental implications of our food choices”

Prof Susan Jebb, Dr Tara Garnett & Dr Mike Rayner

3.30–5pm 6 November (Oxford)

Non-fat, low-fat, saturated fat, trans fats, healthy fats – in an era where we seem to be constantly bombarded with often conflicting messages about our diets, is all this information actually making us any healthier? How can we cut through media hysteria and make wise choices about the food we eat, and what impact do our consumption habits have, not just on our own health but that of the planet?

www.oxfordmartin.ox.ac.uk/event/1930

Join in on Twitter with #c21health

Live webcast on YouTube:

www.youtube.com/watch?v=0UbwkWsEdmU

Growing for Health – Community food growing, a natural part of the health service

10.30–4.30pm 13 November 2014,

Coexist, Hamilton House,

80 Stokes Croft, BS1 3QY

Growing Health network members £20 (it's free to join the network!)

Non-members £50. Bursaries available upon request. Price includes refreshments, lunch and handouts.

Programme includes information and advice from experts and projects on working with the health service including:

- Case studies that have been commissioned by the NHS or public health
- Routes to health commissioning – Clinical Commissioning Groups and Public Health
- Building partnerships to help get commissioned
- Measuring outcomes and impact – why evaluate and tools available
- Workshops to discuss the best way forward, network and share experiences

To book visit <http://growingforhealth.eventbrite.co.uk>

To sign up to the Growing Health Network visit www.growinghealth.info

Business in the Community invites you to discover the Power of Partnership

8.45am–4pm Thursday 13 November

BAWA, 589 Southmead Road, BS34 7RG

£10 per person, to include lunch and refreshments

If you are a charity or voluntary organisation in the Bristol area who would like to build partnerships with local businesses, join us at this one day event.

We will bring you together with business leaders who are working with local communities to transform the lives of millions, and others who want to get involved and create partnerships with organisations like yours.

The event will cover all you need to know about creating partnerships that will provide new opportunities for you and local businesses, and which will benefit those communities most in need.

Save the Children's Corporate Partnership Director will provide an insight into how working alongside businesses can help you achieve your objectives while DAC Beachcroft, Gleeds, Serco and Airbus will all share case studies about their partnership success stories.

You'll also have the chance to attend two skills-based workshops to help develop your charity or group. Bristol-based PR agency, Bray Leino, will share ideas on how to improve your PR & Communications while Fund Surfer will talk about how to create successful fund surfer campaigns and how to find new sources of funding.

Finally, there's the chance to receive free, professional advice about your organisation's individual challenge, in one-to-one sessions covering a range of topics including marketing and public relations, accountancy, law, human resources and business planning.

For queries contact: samerina.sahota@bitc.org.uk

Places are limited, so book online now at:

www.eventbrite.co.uk/e/power-of-partnership-charity-or-voluntary-organisation-bristol-tickets-13348795607

...more events

Help develop innovative solutions to Bristol's health and care challenges

This 'Make It' event over the weekend of 14–16 November, brings together organisations, communities and individuals interested in improving health and care in and around Bristol. The weekend will focus on developing best fit solutions to the following challenges, though other ideas are always welcome:

- Improving nutrition
- Developing self-care strategies (and networks)
- Mapping services
- Social and green prescribing
- Communication between professionals and teams
- Improving access to research, data and patient information, both for professionals and patients

Participants will have the opportunity to present projects to a panel of healthcare professionals, including:

- Andrea Young, Chief Executive of North Bristol NHS Trust
- Pat Foster, General Manager of Healthwatch Bristol
- David Relph, Director of Bristol Health Partners

Prizes and awards will be given for the best projects and presentations.

You can book for some or all of the following sessions:

- **Friday 14 November – The Station BS1 2AG** Opening presentations and networking from 6pm (until 9pm)
- **Saturday 15 November – The Station BS1 2AG** Facilitated project work in teams from 10am (until 5pm)
- **Sunday 16 November – The Watershed BS1 5TX** Project presentations, prizes and awards from 3pm. Doors open from 2pm, event finishes at 4.45pm.

Get in contact if you have any questions, project suggestions, you want to promote an existing product or if you are interested in helping with multi-media documentation of the event: call John on 07800 606 974 or collaborate@bristolhealthpartners.org.uk.

<http://us3.campaign-archive1.com/?u=4499f1a2cb13235427736b0d2&id=56ac7d8cd6&e=448d844ccf>

Avon Organic Group Autumn meetings

A Gardener's experience of Mexico with Helen McCreadie

7.30pm 24 November
YHA conference room, 14 Narrow Quay BS1 4QA near Pero's bridge

£3 Visitors, £1 AOG members
Teas etc. included.

Plus recipe swap bring copies of your favourite or most unusual recipe/s to share.

Bike racks nearby. Buses to & from Centre, parking Mud Dock or Queen's Square

email secretaryaog@gmail.com
www.groworganicbristol.org



Montpelier Bean Feast AGM

7.30pm Monday 24 November
33 Bath Buildings

Come along and help make it all happen again in 2015. There'll be food, wine, nice folk & lots of ideas. If you can't make it, but want to get involved, email: contact@montpelierbeanfeast.org.uk

<http://montpelierbeanfeast.org.uk/>

November Bristol Vegans meet up at Tilley's Bistro, Bath

12pm 30 November
Tilleys Bistro, 3 North Parade, Passage, Bath, BA1 1NX

Please let us know if you'll be coming as soon as possible, so we can reserve you a space. Email to zippy@excellart.co.uk or confirm on Facebook:

www.facebook.com/events/964555753560516/?ref_newsfeed_story_type=regular

Sustainable event management for 2015 and beyond

5–7pm Tuesday 25 November
CREATE Centre, Smeaton Road, Spike Island, BS1 6XN

Spaces are limited. Introductory fee £15 (This is non-refundable)

Climate change and sustainability are hot topics around the globe and Bristol, as European Green Capital, has a unique opportunity in 2015 to position itself as the 'sustainable event destination' in the UK. To assist the Bristol Event Industry to develop its sustainable event credentials, Positive Impact Events will be hosting sustainable event workshops throughout 2015. In advance of these I would like to invite you to an introductory workshop.

During this introductory workshop discover more about:

- Sustainable Event Management in practice
- The ISO2012 Sustainable Event Management System
- Improving the profitability, efficiency and reputation of your business
- Positioning your enterprise as a leader in the field

RSVP by 13 November to secure a space
For more information contact: livvy.drake@positive-impact-events.com

Please sign up for the event online:
<http://positiveimpacetevents.com/products/bristol-open-day>

Purplespoon Pop-up Italian Christmas party

7.30pm–12am Saturday 6 December
Hamilton House, Stokes Croft
£230 per table (10 people) or £25 per person

After popping up in several Somerset villages, Purplespoon is going urban – we're coming to Bristol! We will be there to stuff you with a delicious, 5 course dinner of Italian food, and then to entertain you until the end

www.facebook.com/events/1474915579458619/

... & more events



Love Food Festival

10.30am–4pm Sunday 7 December
Christmas at the Spiegel tent,
Waterfront Square, Bristol
FREE entry

Love Food Festival is hosting a festive celebration like no other as part of Christmas at the Spiegel tent. Visitors are invited to eat, drink, be merry and get into the Christmas spirit in this uniquely beautiful venue.

Local producers will be displaying their wares, with plenty of thoughtful, sustainable gift ideas. Food will of course be at the forefront, why not create bespoke hampers for your loved ones? Fill them with artisan products including jams, chutneys, local wine, cider, cheese and chocolates. There will be plenty of other gift ideas too, including work from local illustrator, Ben Rothery, pamper products from Neal's Yard and herbal remedies from The Urban Fringe. There will also be the opportunity to order your Christmas meats.

Mulled cider will be on hand from Dick Willows to keep your hands warm while you take in the atmosphere and peruse the street food on offer. Locally made vegetarian curries and stand-out burgers will run alongside wood fired pizza and other hearty options.

In the children's area the theme is 'Oh Christmas Tree' and little ones will be encouraged to decorate their own festive stationary, write letters to Father Christmas and get a head start on their cards. They will also be able to make their own tree decorations, garlands and clay candle holders to take home and display with pride.

The ice skating rink will be also be in Millennium Square adding to the festivities.

www.lovefoodfestival.com

Avalon Abundance Course

All workshops will take place at kitchens in **Glastonbury & Street** and be led by experienced tutors. Total beginners welcome! Workshops are free for individuals on benefits or a low income. Suggested donation of **£10 per workshop** for those paying, or **£65 for the whole course**.

A series of practical workshops on harvesting, storing and preserving food. Save money, learn new skills, make your food go further.

- How to make jams & jellies
- Super simple soup making
- Low impact food storage including clamping, cellars & cool storage
- How to make chutney
- How to store beans of all varieties
- How to dehydrate produce
- Bottling & canning
- How to freeze & chill produce safely
- How to make apple juice
- Techniques of fermentation

Workshops can be taken individually or as part of a longer course. Workshop spaces will be on a first-come-first served basis. Individuals doing the longer course will be prioritised. Dates, times & locations available on request. Interested? Register by emailing: nicole@feedavalon.org.uk

www.feedavalon.org.uk/

Food and Craft market at Brunel's ss Great Britain

10am–4pm Saturday 13 December
outside the ss Great Britain, Great Western Dockyard, Bristol BS1 6TY

A Christmas market will take place on Saturday 13 December with more stalls than usual located inside the newly refurbished Great Eastern Hall as well as outside in Brunel Square. Expect over 40 stalls selling local food, drink and crafts. With hand-made jewellery, handcrafted soaps and body oils, decorative home accessories to wood crafts and ceramics; the craft stalls will provide lots of ideas for the perfect Christmas present. With local food and drink stalls selling the finest artisan products including ale and cider, cheese, preserves and chutneys, charcuterie, handmade chocolates and a wide selection of other food gifts, there will be lots to fill the bellies and stock the Christmas larder with. And to get you in the festive spirit there will be local carols as well as mulled wine and mince pies!

With free entry, ample parking and a ferry stop close-by, the markets at ss Great Britain is the perfect way to spend a Saturday afternoon; browsing the stalls, relaxing in the Dockyard Cafe Bar and soaking up the stunning scenery that Bristol has to offer.

www.ssgreatbritain.org
www.mullioncove.net



Courses & training

Edible Cities presents...

Nursery course

8 & 9 November 2014
Feed Bristol, Frenchay BS16 1HB

The cost of the course is banded on the basis of income:

Up to 14K p/year £75 (places limited)
14K–20K p/year £95
20K upwards £125

- Produce cheap plants for your garden or project
- Take control of the quality of the plants you plant
- Propagate rare or unusual plants
- Raise plants for sale – Gross over £300/m² a year

Availability is limited so book your place today, by contacting Humphrey Lloyd on 0770 281 0555

humphreylloyd@hotmail.co.uk

www.ediblefutures.org

An Introduction to Forest Gardening

10am–4.30pm Saturday 15 November
Feed Bristol, Frenchay BS16 1HB
£50 full/£30 concessions

Tutors: Rich Wright & Jess Clynewood

This one day forest gardening course will introduce participants to the key concepts and practices, giving a good foundation of understanding to begin practicing this sustainable growing system.

Forest Gardening is a way of growing food based on combining plants and trees together in natural woodland-like patterns. These mutually beneficial relationships create a highly productive garden ecosystem. An established forest garden will give high yields of diverse produce such as fruit, nuts, vegetables, herbs, medicines, fuel, fungi and animal fooder. It also needs less maintenance than a conventional vegetable garden due to its emphasis on perennial plantings.

To book please email:
events@avonwildlifetrust.org.uk
or phone 0117 917 7270

www.avonwildlifetrust.org.uk/events/2014/11/15/introduction-forest-gardening?instance=0

HHEAG Healthy eating courses

Courses are open to anyone living or working in BS3 or BS14.
Take home what you make!

No.10 The People's Kitchen,
The Gatehouse Centre, Hartcliffe

'Figure it out' Cooking & nutrition group
10am–12 noon Wednesdays · £1.50/week

Are you trying to lose weight? Would you like to:

- Do some cooking for weight management (take home what you make!)
- Meet others trying to lose weight
- Try out some new ingredients & foods
- Learn fatless cooking methods & healthy portion sizes

Why not join our nutrition & cooking sessions? These sessions aim to:

- Help you to plan an interesting & healthy diet
- Supporting you to change the habits of a lifetime
- Help you to cook a delicious dish to take home
- Give you time to ask questions and share ideas
- Bring you together with like-minded people
- Plan for future support

To book a place, or for more info, contact Sue or Caroline on 0117 9465285 or email info@hheag.org.uk. The course will run when full.

Courses with the Low Impact Living Initiative

Hedgelaying – Beginners
(Somerset Style)

8 & 9 November or 10 & 11 January · £109
Luckington, Wiltshire

Hedgelaying – Beginners
(Berkeley Style)

2 & 3 December · £109
Coaley, Gloucestershire

For courses further afield, and for the full list of available courses, go to:

http://lowimpact.org/venues_south_west.html



How to teach cooking in your school

Following on a successful year as Clifton Lido's good cause 2013–14, funds raised by Lido will assist two primary schools to join Square Food Foundation's unique programme:

The programme supports schools implementing new national curriculum requirements; teaching hands-on cooking in schools. This is a professional development course for teachers with a whole school approach.

Applications are open to Bristol Primary Schools for a funded programme – training and empowering teachers to deliver cooking lessons embedded in the curriculum.

Interested schools should email info@squarefoodfoundation.co.uk for an application form. Deadline for submitted applications: **14 November**

Background

The National Curriculum has changed – requiring all primary schools to teach hands on cooking. Square Food are thrilled that the School Food Plan states 'instilling a love of cooking in pupils will also open the door to one of the great expressions of creativity.' Square Food Foundation is playing a central role in supporting Bristol's schools to achieve this. Our Primary Schools Programme empowers teachers to teach cookery in the classroom, developing their skills, techniques, recipes and confidence.

Square Food wish to work with teachers from across the city; thereby sowing the seeds of change for generations to come, reaching children far and wide – turning the tide and reinstating cooking as a lifelong skill.

Following the successful pilot with Knowle Park Primary and Victoria Park Primary Square Food are now working with other primary schools; embedding cookery in the whole school. We would like to offer two partially funded places to two additional, really committed, primary schools.

www.squarefoodfoundation.co.uk

... more courses

Permaculture Design Course

Thursday evenings 6.45–9.30pm plus a choice of weekend visits and practicals
St Werburghs Community Centre, Bristol BS2 9TJ

Full £345 · low wage £245 · unwaged £115

Bookings are now open for the 12 week part time Permaculture Design Course **(8 January–26 March 2015)**

An inspiring and informative exploration of the principles and practice of Permaculture Design. A simple, practical and common sense design system for sustainable future. An integrated approach to gardening, farming, building, energy, community and economy. Talks, workshops, discussions, rural and urban field visits to pioneering plots, practical activities and group design projects. Led by Sarah Pugh with guest tutors including Mike Feingold and Sagara Vajra.

Email bristol_permaculture@yahoo.co.uk for a booking form or visit:

www.sarah-pugh.co.uk

RHS Campaign for School Gardening courses

The Edible School Garden

11 March 2015
Bridgwater College Cannington Centre, TA5 2LS · £95

This course is designed to give you the skills to set up a simple productive garden and manage the growing space seasonally throughout the year. You will also be taught how to pass on correct tool skills and garden safety to children. The course will encourage you to inspire your pupils to think scientifically in the edible school garden.

Early Years Garden Explorer

22 April 2015
Hollywood Road, BS4 4LE · £95

This course is designed to give you the confidence and skills to be able to lead engaging Early Years learning activities focused on plants and growing.

<http://apps.rhs.org.uk/schoolgardening/teachershome/teachertraining/southeast/default.aspx>

Adult Education courses from Bristol City Council

All courses listed are held at:
Stoke Lodge, Shirehampton Road,
Stoke Bishop BS9 1BN · 0117 903 8844

More Vegetarian Cookery

11am–1pm Tuesdays, 6 sessions from 25 November · £72/£36
or **1 session 10am–4pm Thursday 19 March or 12 May · £36/£18**

This demonstration course offers learners the chance to watch the tutor prepare more vegetarian delights, and to sample the results.

Wholefood Cookery

10.30am–1.30pm Tuesdays, 2 sessions on 17 & 24 March · £36/£18
or single sessions **10am–4pm 22 January, 16 April or 28 April · £36/£18**

A demonstration course using foods as near as possible to their natural state – no processed food, plenty of fresh fruit and vegetables, beans, lentils and wholegrain products.

Growing Fruit and Vegetables

1 session 10am–4pm Saturday 7 March
£36/£18

A one day course focussing on some practical and basic principles in home-growing techniques: practical propagation, vegetable growing, edible planting.

Pruning – All you need to know

1 session 10am–4pm Saturday 15 November or 21 March · £36/£18

A practical workshop which shows you how to prune fruit, shrubs and roses. Please bring sturdy, waterproof shoes/boots, a waterproof anorak, a good pair of secateurs and a packed lunch.

Create a Potager Garden

10am–12.30pm Saturday 17 Jan · £16/£8

Come along and get some ideas on how to transform a corner of your garden into an attractive yet productive space. We will look at traditional and modern potager styles, and offer some tips on inspirational planting to create a garden good enough to eat.

All details and many more courses at:
www.bristol.gov.uk/page/leisure-and-culture/adult-learning-courses-and-evening-classes

Organic fruit & veg growing

Courses are starting in January to help you grow your own organic fruit and vegetables.

One is in the daytime (Tuesday mornings) at Windmill Hill City Farm and, organised by the Workers' Educational Association, it is divided up in to 4 mini courses of 5 weeks each. The lessons are 3 hours and include theory and practical.

The second is at City of Bristol College's Ashley Down site. It has the theory on 20 Wednesday evenings and accompanying practicals are on Ashley Vale allotments on selected (ten) Saturday mornings.

Both courses cover how to grow the main fruit and vegetable families and how to deal with their pests and diseases organically as well as organic techniques like rotations, composting, no-dig, wildlife habitats, etc.

For further information look at the websites of the organisations concerned, contact them on City of Bristol College 0117 312 5000 and WEA 0117 9166500 or contact the tutor, Tim Foster on 0117 9423254.

Wild Fermentation Master classes: Understanding Fermented Foods

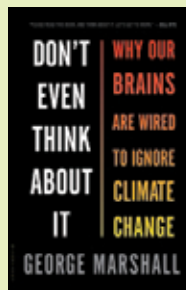
7–10pm Thursdays 13 & 27 November
The Ethicurean, Barley Wood Walled Garden, Wrington BS40 5SA
£80

Our first five fermentation master classes have gone down a treat, sold out in fact every time. Feedback has been heart warming and we have certainly enjoyed teaching our eager students all whom have gone home empowered with their new found bubbling fermentation knowledge.

Places are limited, however armed with the simple knowledge of this ancient art the culinary fermentation possibilities will be limitless to you.

01934 863713

<http://theethicurean.wordpress.com/>



Publications

Climate-smart agriculture Sourcebook

Food and Agriculture Organization of the United Nations (FAO)

Climate-smart agriculture integrates the three dimensions of sustainable development (economic, social and environmental) by jointly addressing food security and climate challenges. It is composed of three main pillars:

1. sustainably increasing agricultural productivity and incomes
2. adapting and building resilience to climate change
3. reducing and/or removing greenhouse gases emissions, where possible

CSA is an approach to developing the technical, policy and investment conditions to achieve sustainable agricultural development for food security under climate change. It is not a single specific agricultural technology or practice that can be universally applied. It is an approach that requires site-specific assessments to identify suitable agricultural production technologies and practices.

www.fao.org/docrep/018/i3325e/i3325e.pdf

Food animal welfare: Past, present and future

Food Ethics Council

Farmers are responsible for the welfare of the one billion land animals and many millions of fish that are farmed for food here every year. Our new report, Farm animal welfare: Past, present and future looks back at how farm animal welfare assurance schemes have developed over the past 20 years, and assesses potential future development of such schemes.

www.foodethicscouncil.org/uploads/publications/2014%20FarmAnimalWelfare.pdf

Moral hazard? 'Mega' public-private partnerships in African agriculture

Oxfam

Governments in Africa are turning to large-scale partnerships with donors and multinational companies to stimulate investment in agriculture. However, so-called mega agricultural public-private partnerships are by and large unproven and risky, and are likely to skew the benefits of investments towards the privileged and more powerful, while the risks fall on the most vulnerable. Oxfam concludes that there are more effective, tried and tested approaches for donor aid and public investment that are more likely to reach those who need it.

www.oxfam.org/sites/www.oxfam.org/files/file_attachments/oxfam_moral_hazard_ppp-agriculture-africa-010914-en_0.pdf

Don't even think about it: Why our brains are wired to ignore climate change

George Marshall • £20

Most of us recognize that climate change is real, and yet we do nothing to stop it. What is this psychological mechanism that allows us to know something is true but act as if it is not? George Marshall's search for the answers brings him face to face with Nobel Prize-winning psychologists and the activists of the Texas Tea Party; the world's leading climate scientists and the people who denounce them; liberal environmentalists and conservative evangelicals. What he discovered is that our values, assumptions, and prejudices can take on lives of their own, gaining authority as they are shared, dividing people in their wake.

www.bloomsbury.com/uk/dont-even-think-about-it-9781620401330/

Bioversity International Annual Report 2013

Agricultural biodiversity is the foundation of agriculture. It provides vital options for future generations to attain sustainable global food and nutrition security. Bioversity International's Annual Review looks at their various programmes:

Consume. Research on sustainable diets has provided increasing evidence of how food diversity can contribute to healthy diets and how whole food systems can provide people with access to safe, diverse, nutritious and healthy food.

Produce. 20 resilience indicators to help measure the capacity of a community's landscape to adapt to change while maintaining biodiversity. They also provide a tool for local communities to plan strategies to strengthen their resilience and increase sustainable production.

Plant. The 'Seeds for Needs' initiative is working with 8,000 farmers around the world, increasing their access to more information on a wider range of crops and varieties that can help them cope with climate variability.

Safeguard. Through the 'Genetic Resources Policy Initiative', Rwanda and Nepal have created legal mechanisms to participate in the multilateral system of the International Treaty on Plant Genetic Resources for Food and Agriculture, under which countries pool and share the genetic diversity of a range of crops and forages for their sustainable use and conservation, subject to agreed benefit-sharing rules.

www.bioversityinternational.org/uploads/tx_news/Bioversity_AR13_final_web_low-res_1773_05.pdf

...more publications

Square Meal report

Food Research Collaboration

This new discussion document highlights the overwhelming evidence for major changes to national food and farming policy. It's been written by a collaboration of 10 UK organisations: the RSPB, Friends of the Earth, the National Trust, the Food Ethics Council, Sustain, the Wildlife Trusts, the Soil Association, Eating Better and Compassion in World Farming working with the Food Research Collaboration.

It calls for stronger government leadership in planning the future use of land, food policy, farming and conservation in England and for wider public engagement on issues that affect the whole of society.

The report focuses on four key interconnected areas & proposes solutions for:

- Improving health
- Good food for all
- Sustainable farming
- Enhancing nature

Square Meal aims to start a wider conversation about how to secure a healthy countryside and healthy food for everyone, and get greater public benefit from our food and farming system.

<http://foodresearch.org.uk/square-meal/>

A New England Food Vision

Food Solutions New England

A New England Food Vision describes a future in which New England produces at least half of the region's food – and no one goes hungry. It looks ahead half a century and sees farming and fishing as important regional economic forces; soils, forests, and waterways cared for sustainably; healthy diets as a norm; and access to food valued as a basic human right.

Incorporating more than three years of collaborative research and input from hundreds of voices from throughout New England, the report sets out how to reach a bold goal of '50 by 60' building the capacity to produce at least 50% of clean, fair, just and accessible food for all New Englanders by 2060.

http://foodsolutionsne.org/sites/default/files/LowResNEFV_0.pdf

A Sustainable Food Policy for Europe: Towards a sustainable, nourishing and humane food policy for Europe and globally

Compassion in World Farming

The European Commission was due to publish a Communication on Sustainable Food in 2013 to "assess how best to limit waste throughout the food supply chain, and consider ways to lower the environmental impact of food production and consumption patterns". This long-awaited Communication has still not been published. As an attempt to partially fill this gap, the animal welfare organisation Compassion in World Farming has published their own Communication on Sustainable Food. This sets out the organisation's view on what the Communication (as and if it is published) should be saying.

The report primarily focuses on the role of livestock in the food system and argues that industrial livestock production is resource-inefficient, harmful to human health, damaging to land, soils, water and biodiversity and responsible for very poor animal welfare.

www.ciwf.org.uk/media/5858102/a-sustainable-food-policy-for-europe.pdf

Edible Estates: A good practice guide to food growing for social landlords

National Housing Federation

This guide has been developed to share learning and good practice from communities and social landlords who have been involved in food growing initiatives on social housing owned land.

The guide offers a practical support those working for or with housing providers in collaboration with local people, to establish food growing schemes.

www.housing.org.uk/publications/browse/edible-estates-a-good-practice-guide-to-food-growing-for-social-landlords/

Read more online

New advice on which fish to eat and to avoid

DIGEST: The Marine Conservation Society (MCS) has updated its advice, (September 2014), on which fish species/stocks consumers should purchase or avoid.

www.marinet.org.uk/new-advice-on-which-fish-to-eat-and-to-avoid.html

Number of global vegetarian food and drink product launches doubles between 2009 and 2013

DIGEST: Mintel's research reveals that almost half (48%) of Brits see meat-free products as environmentally friendly and 52% see them as healthy.

www.mintel.com/press-centre/food-and-drink/number-of-global-vegetarian-food-and-drink-product-launches-doubles-between-2009-and-2013

Say yes to local food

DIGEST: The Food Assembly was started with a simple idea in mind: why not use the Internet and growing social networks to develop a new way of sourcing and selling food, directly to consumers?

<http://sustainablefoodtrust.org/articles/local-food-assembly>
<https://thefoodassembly.com>

Whose Century Is It?: The Trans-Pacific Partnership, Food and the "21st-Century Trade Agreement"

DIGEST: The negotiations for the Trans-Pacific Partnership (TPP) currently involve 12 countries – together comprising 40 percent of the world economy and a third of global trade.

www.iatp.org/documents/whose-century-is-it-the-trans-pacific-partnership-food-and-the-%E2%80%9C21st-century-trade-agreeme

"Minimum" Solar Box Cooker

DIGEST: Build your own solar-powered box cooker, using 2 cardboard boxes, aluminium foil, some spray paint and glue...

http://solarcooking.wikia.com/wiki/Minimum_Solar_Box_Cooker

Odds & ends

International Year of Soils 2015

Animated video produced by the Global Soil Partnership promoting the creation of a UN World Soil Day and the adoption of 2015 as the International Year of Soils. The animation outlines the importance and benefits of soils and the hazards currently facing them.

www.youtube.com/watch?v=TqGKwWo60yE

Get Your Grown-ups Growing

The RHS Campaign for School Gardening have teamed up with TV gardener, David Domoney to launch Get Your Grown-ups Growing (GYGG) 2014. They are encouraging schools and groups across the UK to host a GYGG event, inviting adults from the local community to help out in the garden.

Events can be a few hours, a whole day, a week, an evening – whatever you want. Your event can also be whatever you choose. You may decide to enlist adults to help build raised beds, sow seeds, plant bulbs or even take part in fundraising events, gardening games or fruit and vegetable tasting. More information and ideas at:

<http://apps.rhs.org.uk/schoolgardening/teachershome/getyourgrown-upsgrowing/default.aspx>

Visit My Farm

Visit My Farm is an information hub for farmers hosting school visits and for teachers arranging school visits to farms. Find plenty of farms to visit, close to where you live, by entering your location at:

www.visitmyfarm.org/

Before honey bees are extinct

Avaaz petition to White House bee task force members:

“We call on you to immediately ban the use of neonicotinoid pesticides until and unless new independent scientific studies prove they are safe. The catastrophic demise of bee colonies could put our whole food chain in danger. If you act urgently with precaution now, we could save bees from extinction.”

https://secure.avaaz.org/en/save_the_bees_us_pet_loc/?brGdOab&v=47230

Food Systems Academy

An open education resource to transform our food systems

Food systems around the world have been radically transformed in the past 200 years. Yet over 800 million people go hungry and 1.4bn are overweight. Food systems will be further transformed this century in the face of globalisation, climate change and a world population of 9–10 billion. The key questions are how, in whose interests and to what ends?

This site aims to help you increase your understanding of our food systems – where they came from, how they change, what the challenges are and how to meet them.

www.foodsystemsacademy.org.uk/

‘Outside the Classroom’ Natural Connections School Competition

Submission deadline: 6 March 2015

A school competition to encourage learning outside the classroom as well as the chance of winning great prizes for your school.

The competition is open to all primary, secondary and special schools that are within the local authority boundaries of Cornwall, Plymouth, Devon, Torbay, Wiltshire, Bristol, South Gloucestershire BANES and North Somerset.

Natural Connections would love to hear about your school’s outdoor learning lessons. Whether you are out growing food, recording and measuring in Maths, creative writing in English or bug hunting in science, fill out the form on the link below and your school could be in with the chance of winning some fantastic prizes to help you expand your outdoor learning.

Three first prizes of £100-worth of local fruit trees and bushes will be awarded – one each to the best entry from a primary, a secondary and a special school.

www.growingschools.org.uk/news/43

The Bristol Pound explained

Our latest video explains the reasoning behind Bristol’s local currency. For more information, and to sign up for an account, go to bristolpound.org.

www.youtube.com/watch?v=cj3Bp13hLiE

Read more online

Nourishing Scotland

DIGEST: A Sustainable Food Atlas of Scotland will use food as a framework to illustrate the links between energy consumption, economic viability, population, health, environmental degradation and climate change.

<http://sustainablefoodtrust.org/articles/nourish-scotland-atlas/>

Get ready for farms in cities, from skyscrapers to vacant lots

DIGEST: Does urban agriculture have to be all about business and profit? What about resilience, sustainability, stability, and health of the local community?

<http://transitionvoice.com/2014/09/get-ready-for-farms-in-cities-from-skyscrapers-to-vacant-lots/>

US Seed Libraries Mobilize to Protect Their Right to Share

DIGEST: US seed libraries come together to fight-off official attempts to enforce them to follow the prohibitively expensive procedures of large-scale seed companies.

www.shareable.net/blog/us-seed-libraries-mobilize-to-protect-their-right-to-share

Growstuff Uses Open Data to Help Local Gardeners

DIGEST: An online, crowdsourced repository for backyard gardeners around the world, allowing growers to share local information locally.

www.shareable.net/blog/growstuff-uses-open-data-to-help-local-gardeners

Fighting Hunger with Food Smarts

DIGEST: Reports estimate that as many as 225,000 people are food insecure in San Francisco – a city with nearly 30 farmers markets and the most restaurants per capita nationwide.

www.cuesa.org/article/fighting-hunger-food-smarts

UN: only small farmers and agroecology can feed the world

DIGEST: Governments must shift subsidies and research funding from agro-industrial monoculture to small farmers using ‘agroecological’ methods.

www.theecologist.org/News/news_analysis/2566719/un_only_small_farmers_and_agroecology_can_feed_the_world.html

Funding



A helping hand from the Avon Gardens Trust

Are you a group growing food for your community and helping those new to gardening to learn new skills?

The Avon Gardens Trust is able to give some financial support to community groups with a communal green space for growing food or perhaps a community orchard? Are you trying to set up a group or are you restoring derelict land?

The Avon Gardens Trust is keen to help communities make the best use of land available to them as well as to conserve historic uses. We like to keep in touch with community projects we have helped and form an ongoing relationship with them.

Please contact us by email on news@avongardenstrust.org.uk for further information.

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

Bristol Green Capital

<http://bristolgreencapital.org/>

Eating Better

<http://www.eating-better.org/get-involved.html>

Food Climate Research network

www.fcrn.org.uk (go to email sign-up)

Forest of Avon

<http://forestofavontrust.org/>

The A Team Challenge

Do you have a food or farming project that needs a funding boost to start up or scale up? Would you like the opportunity not only to raise the funds you need but also to gain experience of crowdfunding, access expert business advice, and grow the crowd of supporters around your project? If so, 'The A Team Challenge' could be just for you!

This year the Challenge seeks to provide 7–10 projects with matched funding of between £2,000 to £6,000 per project with funding coming from The A Team Foundation.

Once again, FEA (Funding Enlightened Agriculture www.feanetwork.org) and Buzzbnk will provide support and advice in creating a realistic financing plan and crowdfunding education and support.

Make sure you don't miss the application deadline of **7 November**.

Find out how to apply at:

<http://ateamchallenge.buzzbnk.org/how-to-apply/4580373717>

Garden Organic e-news

www.gardenorganic.org.uk

Growing Schools newsletter

www.growingschools.org.uk

Soil Association e-news

www.soilassociation.org/enews

Sustainable Food Cities

www.sustainablefoodcities.org/

Sustainable Food Trust

<http://sustainablefoodtrust.org/support-us/>

Voscur

www.voscur.org/news



Grow Wild – Bristol needs you!

Bristol is up against four other cities across the UK in the Grow Wild competition. The winner is decided by public vote and receives a Big Lottery Fund grant of £120K.

There are two ways to vote before the closing date of **4 November**:

- Online at vote.growwilduk.com
- By calling 0808 228 7704 – free from landlines

Bristol's project is all about transforming dull, abandoned areas into vibrant, colourful wildflower spaces that communities across our wonderful city can enjoy. Our plan is to rejuvenate areas such as the Cumberland Piazza and numerous pop-up gardens around the city.

We aim to do this through the **People's Plant Collection** – the world's first community owned plant collection. Sown, grown and cared for by the people of Bristol.

The People's Plant Collection involves lots of community links with schools, nursing homes and several local organisations and groups. There is also a significant development at Wild Place Project, where experts will be teaching and leading community groups so that they can learn how to grow and help our native wildflowers.

More details at:

www.bristolzoo.org.uk/grow-wild-bristol-needs-you

Grow Wild funding for community groups

Grow Wild is looking to fund 60 groups in 2015 who want to transform communal spaces by sowing and growing native UK plants. If your group has an inspiring idea, enter for a chance to win from £1000 to £4000 worth of business support. Application deadline is 2 December.

www.growwilduk.com/community-project-funding

Regular things

Blaise Walled Kitchen Garden

Workdays: 10am–12.30pm Saturdays
Open days: 1–4pm 1st Sunday of the month

Facing the front door of Blaise House, go left through the rose garden until you come to the entrance doors to the walled garden OR, go behind the house and take the door next to the orangery and go left through a little door into the garden. Please wear sturdy footwear, and make the volunteer leader aware of your arrival. Contact: Christine Carroll · 0792 870 1369 info@blaisegarden.org.uk

<http://blaisecommunitygarden.org.uk>

Easton Community Allotment

Thursdays 11–4pm (5pm summer)

A beautiful, green enclave nestled on the edge of Easton. A social space for people who want to grow vegetables, drink tea and share the harvest. No experience necessary – just drop in. Email for map: eastoncommallot@yahoo.co.uk
www.eastoncommunitygarden.org.uk

Feed Bristol

Mons, Tues, Weds & Fridays

Communal growing days: Volunteers are welcome on Mondays, Tuesdays and Wednesdays 9.30am–4pm; Fridays 9.30–12pm.

Drop in with workshops and events. All welcome. Phone to see if we're here on Saturday: 0117 917 270

www.avonwildlifetrust.org.uk/people/feedbristol/feedbristol.html

Golden Hill Community Garden

10am–4pm Wednesdays

We always have a range of jobs to suit ability and preferences. Free feel to come down for a chat and a look around with no commitment to stay. You can drop in for an hour or stay all day whatever fits round your life or energy levels.

www.thegoldenhillcommunitygarden.com

Metford Rd Community Orchard

Usually 3rd Sunday of the month

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

Main orchard day is the **3rd Sunday of every month**. Additional/alternative day is **1st Sunday from March to October**. Contact Mike Feingold 0776 891 5423 if you'd like to join or visit us.

As well as the fruit, we also plant veg, 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. Compost toilet. Everybody welcome.

www.kebelecoop.org/?page_id=28

Southmead Fruit Garden

1st Saturday of the month 10am–3pm

You can find us behind the Whitehall on Glencoyne Square, BS10 6DE. We're a friendly bunch! Contact us at:

southmead.fruit.garden@gmail.com
www.facebook.com/Southmeadfruitgarden

Trinity Community Gardens

Gardening drop-in sessions

Last Saturday of the month 11am–5pm

Volunteer drop-in sessions. Learn to grow fruit, veg & herbs at the Trinity Gardens. Get fit, work outside, meet people, and gain knowledge and practical experience. Drinks provided, but please bring lunch!

www.3ca.org.uk/activities/garden

Woodcroft Community Orchard

Workdays 1st Saturday of the month

On the edge of Nightingale Valley on former allotment ground at Woodcroft Road. Now planted with over 50 trees and numerous soft fruits.

communityfoodproject@yahoo.co.uk
<http://woodcroftcommunityorchard.wordpress.com/>

Find a growing group near to you at:
www.bristolfoodnetwork.org/local-food-map/



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 direct to you, to: bristollocalfood@googlemail.com

Subscribers will also be e-mailed once a fortnight with an e-update of any event information that missed the newsletter deadline.

This issue of Bristol's local food update was compiled by Jane Stevenson and Kristin Sponsler. Design by Jane Stevenson: www.janestevensonsondesign.co.uk

Views expressed in this newsletter are not necessarily endorsed by Bristol City Council.

Bristol Food Network

Get involved with the Bristol Food Network – online, via Facebook or Twitter:

www.bristolfoodnetwork.org
www.facebook.com/bristolfoodnetwork?fref=ts
[@Bristolfoodnet](https://twitter.com/Bristolfoodnet)