

# Bristol's Local Food updates, events and regular happenings ~ Autumn 2008

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# Events

## 1. Community Supported Agriculture training event

11 November, 6.30 – 10pm, The CREATE Centre

Community Supported Agriculture (CSA) is a powerful way to provide affordable organic fruit and vegetables to local communities, at the same time as supporting local farmers and giving communities the opportunity to connect with where their food is from by getting involved in its growing.

CSA is like an organic delivery box scheme, but instead of paying a commercial company on a weekly basis, you get together with others in your community and commit to buying an entire season's worth of produce in advance, from a local farmer or grower. Like a credit union this can be flexible to reflect the differing incomes within and between communities. What's more, CSA gives local farmers the necessary confidence and investment to grow organically for local markets - instead of leaving land fallow.

This training event - brought to you by The Soil Association, Transition Bristol and Bristol Food Links - is a must for community groups wanting to make organic fruit and vegetables affordable and accessible to their community - and to create opportunities to connect people with where their food comes from.

The event is free and includes a light supper - but booking is essential.

Visit [www.transitionbristol.net/?p=645](http://www.transitionbristol.net/?p=645) for more information and to book a place

## 2. Managing competing values in organic food & farming

14 November, 10:00 – 18:00, Coexist, Hamilton House, Bristol

Balancing Commerce, Ethics, Community, Culture and Ecology

- How can organic farming contribute towards the development of 'sustainable communities' in rural areas?
- How do farmers and other actors in the organic food chain define and work towards the protection of 'non-market values' and what works against them?

- 1) Re-connecting with Food
- 2) The 'social-economic footprint' of different types of farming systems
- 3) The impact of the organic sector in Berlin-Brandenburg (Germany) on sustainable regional development.

This workshop is part of a personal and group journey centred around a sequence of five *workshops* over the next twelve months. A sharing and learning process relevant to your *business* activities and your personal choices, exploring:

- 1) Organic farming and its impact on the community
- 2) Local or global sourcing
- 3) Fairtrade
- 4) The role of supermarkets
- 5) UK and international perspectives

Four interactive, participatory one-day workshops where attendees will debate and study the impacts of key areas of food production, supply and retailing. Attendees from all areas of food production, distribution and retailing as well as regulatory bodies and research will contribute and share their experiences, views and beliefs.

#### Community voices:

Claire Milne has been negotiating with the event organisers that community groups get discounted places - and the more of you who want to come, the cheaper each of these places will be.

If you would like to attend this event, please email [bristolfoodhub@googlemail.com](mailto:bristolfoodhub@googlemail.com) asap, letting Claire know how much you could afford. We can't promise to deliver this - but will do the best negotiating job we can!

It's really important that we get community and permaculture - voices heard at this event, so I hope you can make it!

Event description: [www.asp-online.org/events/foodfutures/eventdescr.pdf](http://www.asp-online.org/events/foodfutures/eventdescr.pdf)

Registration: [www.asp-online.org/events/foodfutures/FFIrap.doc](http://www.asp-online.org/events/foodfutures/FFIrap.doc)

For further information Contact: Gwyn Jones, 0779 563 2607, [gwyn@gbjconsulting.org](mailto:gwyn@gbjconsulting.org)

### 3. Transition: Food and farming in 21st century Britain

18-19 November 2008, The Passenger Shed, British Empire and Commonwealth Museum, Bristol

The Soil Association's 2008 conference will bring together everyone with an interest in rebuilding sustainable food systems and 'feeding Britain', including citizens, farmers and growers, food manufacturers, retailers, researchers, policy makers and the media. The conference includes a series of workshops exploring responses to the issues raised, with themes such as soil, energy, public procurement and trade.

Visit [www.soilassociation.org/conference](http://www.soilassociation.org/conference) for more information and to book your place

### 4. Bristol Permaculture Day School

Saturday 29 November, Easton Community Centre

This is a must for anyone wanting to learn more about sustainable food and living. There will be a diverse range of workshops sharing traditional food production skills, a permaculture Gardeners' Question Time and information about innovative projects across the City.

For more information nearer the time check out [www.transitionbristol.org](http://www.transitionbristol.org) or [www.ecojam.org](http://www.ecojam.org)

### 5. Mendip Food & Drink Festival

24th Oct - 2nd Nov

A vibrant celebration of food and drink in Mendip, now in its fifth year, the organisers promise to make it the biggest and best yet.

Check [www.mendipfoodfestival.co.uk](http://www.mendipfoodfestival.co.uk)

### 6. Food for Thought:

Network & Training Event for Community Food Projects

13th Nov 10am-3.30pm, Haywards Heath, Sussex

Not exactly local but we thought it was very relevant in content so we'd make an exception. The day offers a number of different workshops for example on setting up community cookery initiatives and social enterprises

and how to go about planting community and school fruit orchards. Not to mention a shared lunch and great networking.

Hayward's Heath Town Hall, West Sussex

Contact Chiara Vagnarelli [chiara@freshideas.org.uk](mailto:chiara@freshideas.org.uk) to find out more and to register

# NEWS

## 1. Village Farm offers innovative solutions to urbanites waiting for allotment sites.

Richard Sibley, a self confessed "green-minded enthusiast, wildlife lover, conservationist & healthy-life thinker and a farming & fresh-picked food idealist" manages a 6 acre farm in Cleeve, near Bristol. He has recently launched a wonderful and most timely way to guarantee a market for his pork, sausages, bacon, ham and lamb. To people waiting for an allotment he rents out ploughed and manured pasture where he invites people to "grow, keep animals, enjoy socialising, realise dreams and enjoy life more". A standing order of £13 a month goes towards their meat order which is 1/3rd off his already good value farm gate prices.

So far 12 families have signed up to the scheme and benefit from the sociable side of collective growing, the farm equipment and free muck, Mr Sibley's own guidance and expertise and the knowledge that if sickness strikes or a holiday is needed the rest of the team will ensure a well tended crop to return to. Though not certified as organic, the pioneering farmers have agreed to use no pesticides or fertilizers and stick to utilizing the manure of the farms herds. Decisions are reached jointly.

Mr Sibley has grand ideas and is getting a lot of attention from the press. He hopes to get on Countryfile and inspire farmers all across the country to adopt the scheme strengthening local economies, addressing the environmental threats of imports and building relationships and skill bases.

So, if you're interested in getting involved call Richard Sibley on 01934 838709 or e mail [richardsibley.villagefarm@gmail.com](mailto:richardsibley.villagefarm@gmail.com)

[www.villagefarm.org.uk](http://www.villagefarm.org.uk)

## 2. Update on local food growing scheme G.R.O.F.U.N.

Bristol's innovative Transition-linked community food growing project G.R.O.F.U.N. is developing at a fast rate. We are planning to become a Community Interest Company in the New Year and develop our educational leg, offering more of our workshops to local schools. Additionally, we are about to launch the business leg of the company, offering design and installation of edible landscapes to private clients.

These developments are both alongside the community work we do, working together to transform gardens and other spaces, building community and sharing produce.

A funding bid has just gone off to the Local Food Fund to pay for some wages and more tools and materials over the coming 6 months of the scheme's development.

If anyone with skills wants to offer a few hours a week to getting the new projects off the ground we would really welcome your help.

Marketing, funding, updating the website, land share coordination, research, business planning, taking film and photos, dealing with media and engaging local people with gardens and volunteer gardeners are some jobs that we need help with. At the moment, we can only offer voluntary work, but with things growing nicely we hope to become financial sustainable within a year and opportunities for paid work will be arising.

Get involved early to help shape this exciting project totally encompassing the 'zeitgeist' of producing local food and happier, healthier communities.

The founder of the project is happy to do talks at Transition groups or any other groups, the presentation would include a screening of the 7 minute 2007 film.

Get in touch with [grofun@yahoo.ca](mailto:grofun@yahoo.ca) and please google us. There is lots to see on the web, including a film of the first exciting year of the project. [www.grofun.org.uk](http://www.grofun.org.uk)

### 3. New Bristol Fairtrade Purchasing Guide

Ethical consumption is currently growing at a rate nearly eight times faster than the economy as a whole. Fairtrade sales have doubled year on year since 2003, and recognition of the Fairtrade Mark is higher than for any other consumer label at 70 per cent. What's more, London has just become a Fair Trade city!

There is now a new Bristol guide for wholesale and catering Fairtrade supplies for offices and groups [www.bristolfairtradenetwork.org.uk/BristolFTP.pdf](http://www.bristolfairtradenetwork.org.uk/BristolFTP.pdf)

If anyone wants paper copies they can contact Jenny Foster – Bristol Fairtrade Co-ordinator

[bristolfairtradenetwork@googlemail.com](mailto:bristolfairtradenetwork@googlemail.com)

Buy local, or if you can't buy local, buy Fairtrade!

### 4. Job Opportunity

Are you enthusiastic and knowledgeable about Sustainable Development and the health sector? Would you like to work in a creative organisation that wants to maximise your enthusiasm and develop your skills? Could you spread the sustainability message and help others to adopt best practice?

Sustainability South West (SSW), the region's independent charitable champion for Sustainable Development is recruiting for an exciting new post.

For more information and an application pack visit [www.sustainabilitysouthwest.org.uk](http://www.sustainabilitysouthwest.org.uk) or contact [Freiny.miles@sustainabilitysouthwest.org.uk](mailto:Freiny.miles@sustainabilitysouthwest.org.uk) / 0117 900 1751

### 5. [www.ECOJAM.org](http://www.ECOJAM.org) – Bristol's one-stop-website for all things green

Bristol now has an extremely useful one-stop-website for all things green. Whether you want to find out about - or publicise your - green events, search for things being given away for free, find a green job or find out about green services across Bristol - [www.ECOJAM.org](http://www.ECOJAM.org) is for you.

Contact [Matt.Fortnam@bristol.ac.uk](mailto:Matt.Fortnam@bristol.ac.uk) if you would like to find out about publicising your site or work through [www.ECOJAM.org](http://www.ECOJAM.org)

### 6. Bristol Food Hub seeks Advisory Group members

Bristol Food Hub is a small social enterprise transforming people's relationships with food by reconnecting them with where it comes from, to make food play a positive role in both communities and environmental sustainability. We do this through both food education workshops and awareness-raising campaigns like Share the Harvest and Eat the Change.

Bristol Food Hub is now looking to strengthen its organisational capacity and seek core funding to develop and deepen its work. To do this we are looking for dynamic, experienced and progressive people with a passion for food and the role it plays in communities and the environment. In particular we are looking for people with the following skills and experiences:

- Governance and organisational management – particularly of small, new and progressive social enterprises
- Finance and book keeping
- Entrepreneurial nous, particularly within the food sector
- Fundraising
- Marketing and outreach – particularly within Bristol communities
- Reaching wider communities
- Behaviour change – generally and around food, health and sustainability

To find out more about joining Bristol Food Hub's Advisory Group email [bristolfoodhub@googlemail.com](mailto:bristolfoodhub@googlemail.com)

[www.bristolfoodhub.org](http://www.bristolfoodhub.org)

## 7. Exciting new Law to empower communities

An incredibly exciting new Law - the Sustainable Communities Act - gives communities and their Local Authorities the power to drive central government policy and action to promote local sustainability.

An example of what this means for food, is that whilst land for sustainable food production is currently at threat due to central government housing targets, the Sustainable Communities Act could see Bristol City Council challenging these targets, on behalf of communities, to ensure enough land is dedicated to sustainable food production. Similarly, central government planning policies could be challenged to bring about a clamp down on fast food takeaways and a revival of greengrocers, butchers, bakers and fishmongers.

The Act also requires central government to publish local spending reports which will be a breakdown of *all* public money spent (local and national) by local area. Bristol City Council will then have the power to argue for a transfer of specific monies and function from central to local control.

The catch is that Local Authorities do not have to take up this opportunity - and have until July 2009 to 'opt in'. It is therefore essential that we ensure Bristol City Council does opt in.

Find out more at [www.localworks.org](http://www.localworks.org) and watch this space for information about how to ensure Bristol City Council opts in.

# On-going happenings

## St Pauls

Grub Club Midnimo Centre, St Pauls every Tuesday between 4.30-6.30

We love vegetables. . . and every week we buy a big load of 'em and split them up between the twenty five or so members of the Grub Club. You can join in too!

All the veg is British and Organic and you can get a big box for twelve pounds or a smaller one for six paid in advance. The people running it all that week get a free box and we work it out from who's available.

This all happens at the beautiful Midnimo centre on Sussex place in St. Pauls/ St. Agnes every Tuesday between four and half six.

Currently most of the veg is bought weekly from a local business but more and more is coming from members of the club. We try to buy things that are as local as possible

We'd like to meet you hungry people. And especially vegetable growers who would like to swap produce for a mixed box.

[lvtasha2@yahoo.co.uk](mailto:lvtasha2@yahoo.co.uk)

## Midnimo Sunday community meals,

7.30pm Café Midnimo, 163 Ashley Rd, St Pauls

Tantalise your taste buds at Bristol's best value and friendliest community meal.

[www.midnimocentre.co.uk](http://www.midnimocentre.co.uk)

## City Centre

### Slow Food market

Corn Street, 1st Sunday each month, 10am - 3pm

Slow Food Bristol now runs the first regular Slow market in the world. It has received awards and international recognition. Slow Food Bristol was founded in January 2004 with a small gathering of people around a table. One of their primary aims was to set up a really good weekend food market to complement, but not compete with, the excellent Farmers' Market held each Wednesday on Corn Street.

The next slow food market is on **Sunday 2 Nov** when Chris Wicks of Montpelier's Bells Diner will be doing a cooking demonstration.

## Knowle West

### Green Footprints

Buried Treasure's Green Footprint's community gardening project is looking for community gardening volunteers. Whether you are an experienced gardener or simply willing and able to learn, contact Mil on 07810 474558 or [Buriedtreasure2001@hotmail.com](mailto:Buriedtreasure2001@hotmail.com)

## Knowle West Farmers' Market

Every Friday 10am – 1.30pm, Mede Centre in Inns Court

British grown fruit and veg at affordable prices

## Easton

### Easton Community Allotment, Gordon road, Easton

Thursdays (11am-4pm) are volunteers days at Easton Community Allotment. Drop in and lend a hand with our vegetable beds, herb garden, fruit trees and cuttings. We share lunch and plenty of cups of tea in our iron age shelter. No experience necessary, all harvest is shared at the end of the day. Contact Beth on 07875136040 or [bethastle@yahoo.co.uk](mailto:bethastle@yahoo.co.uk) to find out more or find us on our myspace for directions and to drop by.

### Transition Easton's Gardening Project

Interested in edible landscapes, 'guerilla' gardening or gardening education?

There is now a group of people looking at projects around the Easton area. For more info, email [transitioneaston@yahoo.co.uk](mailto:transitioneaston@yahoo.co.uk) or call Abby on 0781 4747606

## Redland

### Whiteladies Rd Farmers market

1st Friday of every month, 8am – 2pm, junction of Apsley Road and Whiteladies Rd.

The traders sell low packaged, locally grown and locally produced goods.

## St Werburghs

### 'Freeskilling' evening workshops

Weekly on Tuesdays from 7pm at The Better Food Company, Servier Street, St Werbs.

Visit [www.justforthe loveofit.org](http://www.justforthe loveofit.org) to find out what's happening

*Thank you for reading Bristol Food Links Newsletter. We try our best to make sure the information is accurate-feel free to pass on to other interested parties. Edited by [nadia.hillman@bristol.gov.uk](mailto:nadia.hillman@bristol.gov.uk)*