

Greenprint Forum supporting:

Creating the Greenest Communities: Local Food and Climate Change - The Role of Community Food Enterprises.

Organiser: John Taylor

Note Taker: Debbie Wargate

Speakers: Anne Edwards – Wenhaston, David Walton – Suffolk Climate Change Partnership, Sandra – Country Markets, Josiah Meldrum – Sustainable Bungay, Gemma Sayers - Ripple Food Co-op; David Smeaton-Small - Wenhaston renewables; Gus Jones and Tony Gow - Wenhaston Allotment & Leisure Gardeners Association

Location: Wenhaston Village Hall

Caterers: Country Markets

Date: 12 June 2010

21 community representatives came to this inspiring and informing event which celebrated local action to reduce our impact on the environment through the two basic necessities of life – warmth and food.



Wenhaston

As Wenhaston Energy Support Group kindly hosted the event Anne Edwards began by talking through what Wenhaston has been doing over the last 3 years starting with the carbon footprint (45% response rate from the 420 houses in Wenhaston) which identified heating and transport as a priority, through their two Warmer Wenhaston DIY insulation and Solar Hot Water bulk buy schemes, their village hall biomass and solar PV installation to their give and take days and their community hard won allotments and bulk buying food scheme.

Key message:

Learn to live with differences channelling them towards a common goal, network widely to reduce the load.

More information on their activities can be found on: www.wenhastongreen.org

Suffolk Climate Change Partnership

David Walton then spoke on behalf of the Suffolk Climate Change Partnership – recognising the role of food in greenhouse gas emissions (20% of world greenhouse gas emissions according to the IPPC) and the vital role of communities and individuals in reducing these and becoming more resilient in the face of a changing climate and economic situation, while acknowledging that it is not as simple as local or organic is good it is a case of assessing the lowest impact possible for the community in question (thinking about how grown, how transported and how eaten.)

More information on their activities can be found on: www.greensuffolk.org

More information on food and its environmental implications can be found on: www.fcfn.org.uk

And a book recommended on the day was:

Key message:

Partnership working, knowledge sharing and celebrating success

Country Markets

The roots of Country Markets go back to 1919, when the Agricultural Organisation Society (now DEFRA) sponsored the setting up of co-operative markets to sell surplus produce. Country Markets Ltd is now a membership-based co-operative social enterprise operating throughout England, Wales and the Channel Islands, membership costing 5p. It is registered under the Industrial & Provident Societies Act, and is run by a democratically-elected voluntary Board of between six and nine Directors. Country Markets Ltd enables individual producers to sell their home-made, home-grown and hand-crafted items locally and co-operatively, directly to the public. These producers (aged between 16 and 100) come from all walks of life, meet weekly and sell at events.

More information can be found on:
<http://www.country-markets.co.uk/suffolk-c154.html>

The Role of Community Food Enterprises.

Gemma is the Food Co-ops regional advisor for the East of England. She has worked on various organic farms in Suffolk growing vegetables and when 20 she gained funding as a young entrepreneur to found the Ipswich Ripple Food Co-operative which operates in the Market and used the CAB offices for storage.

Gemma led an activity which had every one on their feet and in a fun way challenged current food behaviours. Each of us found a new partner for each question to share our experiences.

- 1) What did you have for breakfast?
- 2) What food do you buy the most of and where from?

Key question that came out of this was: Where can I get locally sourced cheese?
www.suffolkcheese.co.uk

Follow up question: how significantly is the impact reduced by cycling to Woodbridge to pick up the cheese?

She then introduced the concept of community food enterprises.

Key points:

- Growing in number vary from private informal food buying networks to save money and/or to buy more ethically to publically facing social enterprises. They are usually run by a group of volunteers around one key person. She has a map of all in Suffolk.
- How they manage orders varies from paper (open to error, difficult to get hold of books to IT based – excel; not every one has, to access database: not everyone has; to web based again not everyone has – higher cost but reaches wider audience)
- Young people can access up to £2000 from Young entrepreneur scheme. Others can obtain up to £1000 from Suffolk Acre start up funds for co-operatives.
- Ipswich Ripple Food Co-operative purchased merchandise and store equipment with the £2000 and is now self sustaining.
- Community food enterprises which store food for any period of time or sell food need to contact the local authority Food and Safety team to check whether they need to register (it is free) because the law requires that all food businesses, and other premises where food is handled or stored, are registered with the local authority.

For Suffolk Coastal you can contact the Food and Safety team on **01394 444357** or email foodsafetyteam@suffolkcoastal.gov.uk.

A good resource which covers all these issues in more detail is:

www.sustainweb.org/foodcoopstoolkit

If you don't have access to the internet you can order one on **020 7837 1228**

Sustainable Bungay



Josiah introduced Sustainable Bungay which was inspired by Wenhaston's carbon footprint in 2007 and subsequent actions but which really wanted to focus on food. One project is the Bungay Community Bees – a Natural Beekeeping Project which has been set up to manage hives in as sustainable a way as possible with Honey Bee vulnerability as the primary concern and honey as a bonus.

Key messages:

- Will carryout ecological footprint this summer using The Stockholm Institute methodology which incorporates food to engage wider community and develop future projects.
- Current bee keeping method with oversized plastic cells stresses bees and makes more vulnerable to disease – top bar system = less stress.
- Prospective bee keepers need to talk to existing keepers, attend training and preferably work with others locally before investing in hives as they are time consuming, do need looking after, need the right environment and you need insurance – also first couple of years yield likely to be low/non existent. They are classed as livestock.
- Groups can raise money by selling the bees and by training others.
- Costs are linked to equipment and insurance.

Useful information on:

www.sustainablebungay.com

www.friendsofthebees.org

Wenhaston Village Hall – Biomass and PV

The project was funded from various sources. An application for funds to help with the project was submitted to EEDA (East of England Development Agency) by WESG. Wenhaston was one of the four successful applicants and £70,000 was approved for the project. Other energy saving funders who contributed to the project were BRE Big Lottery - £46,725; Low Carbon Build Programme Phase 2 - £27,463 and Suffolk County Council (CRF) - £19,848.

The building work involved:

- Creating a new boilerhouse and fuel store, to replace the inefficient old boiler - this was done by a Lowestoft project, The Yard, employing young teenagers.
- Installing a biomass boiler which is fuelled by wood pellets made by a Lowestoft firm from window and door frame off-cuts.
- Insulating the hall including cavity wall and loft insulation
- Placing photovoltaic (PV) panels on the roof to provide electricity - the largest single area of PV cells in Suffolk, capable of generating 9.3 kilowatts of electricity.

It is estimated that this energy saving work will give at least £1,000 a year reduction in fuel bills and reduce the carbon footprint by 20 tons.

Key points raised were:

- This is a large project and needs a very focused project team.
- Always make sure that a biomass boiler or any other large items will arrive in a truck with a forklift or that you have costed one in.
- Having an experienced project mentor is essential - make sure there is sufficient funding for a consultant.
- When large amounts of funding come in there will be an audit cost/increased audit cost - in this case £390.
- Prepare for contingencies - tarmac had to be relayed after 3 phase cable extended to enable PV grid connection - £15,000; roof had to be stripped and strengthened.
- Local council's have an important signposting and planning role.

More information and photographs of the refurbishment can be found on [Wenhaston Energy Support Group website \(new window\)](#).

If you would like to hold an event in a Green village hall at a reasonable price [visit the Wenhaston website \(new window\)](#).

Wenhaston Allotments & Leisure Gardeners Association



Following a public meeting held on 2 June 2008 the new Wenhaston Allotment & Leisure Gardeners Association was formed and a committee was elected to manage the project. In 2009, with the assistance of the Parish Council, the new Allotments were established on land running at the rear of properties in Narrow Way.

If land is not available for allotments land share www.landshare.net/ is another option.