



Calderdale and Kirklees

Food *futures*

Update 5 May 2001

Foot and Mouth Raises Stakes for Local Food

Newsletter editor Rose Bridger on Food Futures developments

So much local food activity is on hold because of **Foot and Mouth** disease, and the eradication programme, that putting together this newsletter has been frustrating to say the least. Local farmers, producers and retailers suffer, while sales for major retailers and imports of food have increased. However, the crisis has raised awareness of the need for more localised food production and distribution chains. Our regional NFU representatives report how Foot and Mouth has affected our area, and initiatives planned for promoting local food once the situation eases, and there is an update on Farmers' Markets.

The fifth **Calderdale and Kirklees Food Futures Workshop** on 8th February

was very interesting and varied (see Key Workshop Outcomes on page 2). We started with updates from the Grassroots Food Network, Grow Your Own Campaign, Farmers' Markets and the HImP Food Development Projects. There was also an update on Food Futures across the UK from Charles Couzens of the Soil Association. We then split into groups to discuss practical local food projects on:

- Community cafes/food distribution
- Training, education and awareness raising
- Allotments and community gardens

Then there were questions and discussions on local food network collaboration and ideas for visits to leading local food projects this summer. Neville Pearson from Merseyside Food Links gave a very interesting presentation on lessons learned by this project, which has been running longer than ours.

Grow Your Own Campaign co-ordinator Andy Holmes' chickens were the stars of the show. His 'organic egg production units' are easy to keep and each bird provides about five good quality eggs per week for about 5p each, and as fresh as can be.



Andy's 'organic egg production unit' at the last workshop

A delicious buffet lunch was provided by Riddings Community Café. Many of the ingredients had been sourced locally, including salad from a tenant of the Riddings Estate with a heated greenhouse, chicken from Haigh's Farm Shop and peppers and potatoes from the community garden behind the café.

See inside for a report on all the **Food Futures Development (HImP)**

Projects awarded grants in the first round of bids. An exhibition about the projects is being developed by two students from the Netherlands studying at Huddersfield University.

The sixth and final Calderdale and Kirklees **Food Futures Workshop** will be on Thursday 17th May at Oakwell Hall in Birstall. The event will be a celebration of all that has been achieved by Food Futures, as well as evaluating the

In this issue of Food Futures Update

Local Food News	page 2
Food Development Projects report	pages 3 – 5
Regional news	page 6
UK news.....	page 7
About Food Futures.....	page 8

How Foot and Mouth is affecting local farmers

Helen Fletcher, NFU Halifax and District tel: 01422 310225

The effects of Foot and Mouth within Calderdale have been extremely onerous. Following the outbreak in Queensbury, the 'infected zone' area extended to cover most of the region and, indeed, the northern part of Kirklees. For the first three weeks, farmers within the area were unable to move any livestock since they could not apply for movement licences. They started to incur immense welfare and financial problems due to:

- stock levels increasing on farms with no movement allowed to fresh pasture
- feedstocks running out and extra costs incurred in purchasing more
- the inability to sell stock for meat, restricting cashflows

Movement licences are now being issued, although demand has built up a backlog. At the time of writing, movement to slaughter is to be allowed, for those animals within this infected area. Many producers have had to consider the welfare disposal scheme, drastic action, but these are extremely difficult times. The stress and anxiety imposed upon local farmers is unbelievable, but they are coping as best as they can. Our thanks go to many members of the public for their tremendous support.

Looking to the future, whilst it is inevitable that some farmers will go out of business, I believe that the whole network of food

production will be looked into. This is something Food Futures can capitalise on. Locally grown food will be attractive, where there is traceability, accountability and a pride in purchasing local products for the consumer, together with a compact distribution network and added product value for the producer.

Tim Coy, South Pennine Group NFU tel: 01484 64119

The future of farming, including in West Yorkshire, is on a knife-edge. Foot and mouth disease has not at the time of writing spread to our area, but life for farmers is as hectic as where massive scale slaughter is taking place. Our office is receiving 100+ calls a day about the six different kinds of special licenses required for moving livestock, even for crossing the road. The last farms to be hit by the disease will lose out the most, as farms cannot be used for 6 months after infection.

Compensation will not match years of effort developing the flock or herd. Casualties are likely from this crisis. Older farmers with no-one to take up the business, in particular, may close permanently. Many miss the trade at Farmers' Markets. One farmer sold 300 lambs since last August, and could have sold as many again by now.

Once the disease took hold, supermarket chains switched to imported meat, yet they have a high degree of responsibility for



Visits to Local Food Projects

At Workshop 5, the two most popular suggestions for visits were Riddings Community Cafe and Urban Oasis. The (free!) visits will be on the same day (to be confirmed in June. Contact Phil Champion at Kirklees Environment Unit to

Food Strategy

Different food activities in Calderdale and Kirklees are being pulled together in an attempt to develop a more coherent food strategy and develop better links between Food Futures and health. A meeting on 2nd March between Food Futures co-ordinators and various health officials started the process with a brainstorm of current activities. This was organised by Paul Butcher - a public health specialist working for Calderdale and Kirklees Health Authority and member of the Food Futures Steering Group. The next steps include identifying useful links between related food activities in order

Food Futures Funding Bids Group

A key priority identified at Workshop 5 was the development of funding bids. A partnership bid is being developed, linking the Food Development Projects, Grassroots Food Network (GFN), Huddersfield Community Farm and Healthy Living Centres, probably for the European Objective 2 programme, which covers some of the Kirklees area. Help with bids is available to community groups, from Julie Saunders of Kirklees Council Economic Development Service, tel: 01484 223788. GFN is bringing together food co-ops and farmers looking at applying for LEADER II and Rural Enterprise Scheme funding. The Funding Bids Group will build in the support needs identified at the Workshop:

1. Co-ordination, information and networking between groups
2. Help with writing funding bids
3. Engaging farmers
4. Engaging communities that are hard to reach
5. Experienced groups to help new groups
6. Local distribution network
7. Ways to get more volunteers including childcare support
8. Address vandalism and theft on allotments and community



Introducing the first round of Food Futures Development Projects

Calderdale and Kirklees Food Futures has been granted funding for 3 years, £45 per year, to promote heart health through community based prevention initiatives. This forms a part of the Calderdale and Kirklees Health Improvement Performance Scheme (HIMP) Bid. Additionally, £6,000 from Calderdale and Kirklees Health Authority has been granted. I have talked with all seven projects, and actually visited five of them, which was very enjoyable and interesting. All the projects are developing well, with a core group of enthusiastic people, and wider community outreach and involvement in many cases. As a result of these projects more local people are already sharing ideas and information, planting, growing, eating and enjoying fresh, healthy locally produced food.

In the first round of bids, £28,000 has been allocated to the projects below. A Food Development Worker will be appointed to provide support 'on the ground' and encourage the development and co-ordination of more local food projects. The Food Development Worker will be based at Calderdale and Kirklees Green Business Network's premises in Sowerby Bridge, and managed by Calderdale and Kirklees Food Futures Partnership, which consists of public agencies and community groups.

There will be a presentation on the projects at the final FF workshop on 17th May. Also, two Food and Nutrition students visiting

Organisation: Oakwell Hall Country Park

Project: Four Gardens For All Grant: £2,000

Oakwell Hall, in Birstall, is an Elizabethan Manor house with beautiful grounds which include four key garden areas – the Formal Garden, the Wildlife Garden, the Working Garden and the Arboretum. The first phase of the Four Gardens For All project will link and improve access to the gardens for visitors, including disabled people. In future phases edible plants will be grown. There will also be interpretation and involvement in the gardens for visitors, including growing, harvesting, preparing and enjoying the food at Oakwell Hall's events throughout the year.

Four Gardens for All will be officially opened by the Kirklees Council Mayor, Councillor Ann Denham, at the Calderdale and



Richard Aspinall shows FF Co-ordinator Mira the Four Gardens

Organisation: Noah's Ark Community Café

Project: Community nutrition education Grant: £14,764



Jean Hoggart (centre) and local Scouts in the Noah's Ark building

The Noah's Ark project aims to provide a place for people in the Ovenden community to meet, enjoy low-cost healthy food, relax, study, and also to receive counselling if required. The Café will be run by the local community, providing training and employment opportunities. A building, a former pub, has been purchased and is currently being refurbished. Intensive fundraising work is underway for the total start-up cost of £100,000, and an open day is in the pipeline. Ideas for making healthy food fun include providing meals in containers that can be eaten without knives and forks. A slide show about the Ovenden area and the development of Noah's Ark is being made.



Organisation: Ovenden Food Co-op

Project: Publicity for vege-box scheme Grant: £807



Ovenden Food Co-op is one of a cluster of community projects based at the Nursery Lane Health Centre, including counselling, a furniture bank and credit union. A sexual health centre and day nursery are also planned. Project Manager Karen Jowett works with a team of about 8 volunteers. The Food Co-op provides cheaper food by buying direct from wholesalers, and works to change attitudes to food by providing fresh, healthy food like Brussels sprouts still on their sticks.

The HlmP grant is for publicity for a vege-box scheme. Local, organic veg. suppliers are lined up for the scheme, which is expected to be very popular with the Ovenden community.

Contact: Karen Jowett, Project Manager tel: 01422 356535

Organisation: Kirklees Education for Sustainability

Project: Arti-allotment Grant: £1,210

Arti-Allotment is a development of the 'Greening the Mountain' project. Together with artists and countryside workers, people from local communities transformed a slope of derelict land in Dewsbury, known as 'The Mountain', into diverse woodlands with recreation spaces, meadows and paths. At the foot of 'The Mountain' is a community garden where people can grow their own food, plant flowers, and just get involved with gardening. There are also environmental arts events including the popular sculpture workshops in the summer.

The range of organic vegetables grown includes jerusalem artichokes, potatoes and herbs. HlmP funding will be used to involve local school-children in the community garden, linking with and encouraging similar projects in school grounds.



Organisation: Fartown Allotment Association

Project: Allotment reclamation Grant: £3,080



This project incorporates three allotment sites at Scale Hill, York Avenue and Dewhirst Road. Together these total about 180 plots. Whilst some plots are well kept, others remain unlet, or neglected. The soil is good, soft fruit grows well, as do lots of vegetables including garlic, onions, beans, peas, cauliflowers and cabbages. Fartown Allotment Association was formed recently, and recognised the need for remedial action to make the neglected plots workable.

The HlmP funding is for the Association to reclaim the allotments, running a series of open days to involve as many people as possible, attracting new people to take on the newly worked plots.



Organisation: Environment Concern

Project: Fieldhead Food Futures Grant: £962



Fieldhead FF on the patio where their plants in pots will be

The Fieldhead Food Futures group originated with the Luncheon Club which meets at the Fieldhead Community Centre once a week. The group have already got started on growing food, including in pots in the patio area behind the Community Centre. The group is looking into getting a water butt, and starting a compost scheme.

Growing in pots is particularly good for older or disabled people who have difficulty bending down. Seeing what grows well is expected to be partly trial and error. The first crop of potatoes is expected in August. Environment Concern is providing support, including plant seeds, tools and organic gardening advice.

Organisation: Asian Healthy Community Gardening Association

Project: Community Gardening Grant: £5,000

Arid Lands Initiative are providing support for this project, in which low-income, ethnic minority Asian communities in Kirklees (who suffer a high incidence of heart disease) will tackle their health, environmental and social problems through community gardening in allotments (linking up with the Fartown Allotments Association FF project) and small gardens. The proportion of income spent on food will be reduced, whilst increasing exercise and improving nutritional status, and gardening skills will be re-established.

Video and photographic based records of what is achieved will help the project become a 'beacon of good practice' for low-income minority groups across Calderdale and Kirklees. 100



A member of the group working on his allotment

Next round of bids for FF Development Projects

The closing date for the current funding round from the Food Futures Fund is 8th June. Any local organisation in Calderdale and Kirklees is eligible to apply for funding, including voluntary organisations, community groups and schools. Initiatives should be community based and focussed in the following wards: St.Johns, Deighton, Newsome, Thornhill, Dewsbury West, Dewsbury East, Town, Crosland Moor, Batley East, Batley West, Ovenden, Paddock, Birkby.

Support is available in preparing project bids which should meet one or more of these objectives:

- Increase access by people on low incomes to fresh, affordable, locally produced food
- Encourage local people to grow their own produce
- Increase awareness of nutrition, food preparation and growing skills

Applications will be assessed by a panel of representatives from Calderdale and Kirklees local authorities, community and health representatives. For the second round of funding the panel will meet on 27th June 2001.

For application packs please contact Phil Champion at Kirklees Environment Unit

tel: 01484 223573, e-mail: environment.unit@kirkleesmc.gov.uk.

The pack is also available for download as an Adobe Acrobat (pdf) file from www.foodfutures.f2s.com

For more information about the Food Futures Fund contact:



Foodsector.com

This new, fast-growing website contains the latest news from across the food sector, with commentaries and articles from leading figures in the UK food & drink industries. Three special sources of information help businesses access contacts and expertise:

- Business Directory database of more than 3000 companies from across the food supply chain;
- Skills Development database of education and training designed to meet the needs of businesses in the food chain;
- Expertise database of a wide range of support for food & drink businesses.

The Food Technopole is looking for 'channel authors' to contribute news and articles.

Contact: Geraldine Godwin, Yorkshire and Humber Regional Food

Farmers' Markets Need Your Support NOW

Carolyn Lowing, who is developing regional co-ordination of Farmers' Markets in our area, reports that, nationally, about a third of farmers' markets are still operating in spite of Foot and Mouth. Holmfirth and Heckmondwike are operational at the time of writing, while Hebden Bridge is off at present and Halifax is on in limited capacity. Markets are having to revise plans minute by minute, with organisers and producers having to consider a great many 'What if?'s, and precautionary measures for markets that do go ahead. Markets are often running without animal products, with some other food products also absent as they may come from a mixed farm with livestock under movement restrictions. There are encouraging signs that markets which do run are being well supported by customers. To be sure if a Market is

The word from the top...

'I think we need to sit down with the industry and really work out what is the basis on which we want sustainable farming for the long-term.'

Real Food, Local Food Festival

Sat 2nd June, Piece Hall, Halifax 10am – 4pm

The theme for this year's Calderdale Friends of the Earth Green Festival is '**Real Food, Local Food**', focusing on Calderdale's growing strength in locally produced food and drink. Stalls include Friends of Calder Valley Organic Gardeners, Pennine Magpie and Treeresponsibility. Anyone interested in having at stall should contact:

Forthcoming events from **West Yorkshire Organic Group** include:

- Annual Plant Sale on Saturday 2nd June at Kirkgate Community Centre in Shipley
- Annual Vegetable Show on Saturday 15th September at Shipley College, Saltaire

Contact Carolyn Lowing tel: 01535 670950,
e-mail: clowing@tinyonline.co.uk

Gastro-tourism in Yorkshire?

Yorkshire was one of four regions studied for a MAFF commissioned report - '**Tourist Attitudes Towards Regional and Local Foods**'. The study notes that few promotional schemes for local food and drink directly target the tourist industry, in spite of a significant tourist market for food and meals based on local ingredients, with many positive images and values associated with local food and drink to build on. Holidaymakers were categorised ranging from enthusiastic 'food tourists' to 'unengaged'.

Recommended marketing approaches include providing info. in advance of visits, and keeping it fun. Visitors to Yorkshire tend to be older and visiting for the day or around a week. Compared to visitors to other regions, they are interested in

In brief..... Building work is underway at premises for a local food shop in Keighley. The shop will run on similar principles to farmers' markets, and is due to open in June. It will be part of



Busy Beekeepers

Halifax and District Beekeepers' Association includes members from as far afield as Bury, Todmorden, Bingley, Cleckheaton and Huddersfield, and more are welcome to join.

Anyone with a small garden can keep bees, and the local Association offers advice and help. Most members keep between 2 and 6 colonies. Bees are excellent pollinators for plants. They are 'crop constant', once they discover a source of nectar and pollen they work the crop till it is finished. A strong bee colony can bring in 100lbs of surplus honey, but 30lb is a good amount.

Calderdale Beekeepers' Association meets once a month, with lectures and activities such as candle making during the winter and apiary visits in summer. Auctions of equipment and bees are held, and there are beekeeping displays and sales of honey at Todmorden and Halifax Agricultural Shows. For more information and a programme of events contact:

Food Futures around the UK

The Foot and Mouth outbreak has led to the postponement of many Food Futures workshops and associated events. On a positive note, the crisis has highlighted the advantages of local food economies, and the policy changes needed to support this, such as localisation of food distribution systems and local processing facilities.

- Forth Valley and Nottingham both had extremely successful and positive final Food Futures workshops and celebratory events in March.
- The 3 Scottish Food Futures co-ordinators are working with the Scottish Community Diet Project to lobby the Scottish Executive and others for more support for local food initiatives.
- The Food Initiatives Group in Nottingham are developing a local food and health strategy for Greater Notts.
- New 'local food links' organisations will be set up in Powys and

Forth Valley. Powys Food Links has secured £130k core funding over 3 years. They hope to tie the new work in with F&M recovery packages. The pioneer 'community supported agriculture' project between a local grower and residents in Newtown should get funding from LEADER+.

- Forth Valley Food Futures have secured £140k over 3 years from the Health Improvement Fund, Stirling Council, and Clackmannshire Council to set up 'Forth Valley Food Links'.
- Skye is submitting a European Regional Development Fund application to fund the continuation of co-ordinated work on local food focusing on marketing and distribution.
- Most shops in Prestigne have a Powys 'buy local' car/window sticker in their window, and they will be doing a reprint.
- Dungannon and South Tyrone Food Futures are planning a local food focus in the food hall of the Clogher Valley Show in July and a 'premier evening' to which local buyers are invited to meet

RSNC sow a £14 million seed to grow greener communities

On 19th April, the Royal Society for Nature Conservation (RSNC) launched the Social, Economic and Environmental Development (SEED) Programme, which will distribute £13.94 million to disadvantaged communities across England. The SEED Programme will support a wide range of projects under the programme's themes, which include *local food growing and markets*, waste management, energy efficiency, sustainable transport, environmental education and community enterprise. The SEED programme is one of 14 new funding schemes, working in partnership with the New Opportunities Fund to distribute awards through their green spaces and sustainable communities initiative – the New Opportunities Fund distributes National Lottery money to health, education and environment projects across the UK. The SEED Programme is managed by an experienced consortium of 12 organisations, led by RSNC.

The **Local Food and Crafts booklet** from the National Trust lists food and crafts available from the Trust's tenants throughout the UK. Products include honey, fresh fruit and vegetables and organic meat including rare breeds. National Trust tel: 0870 458 4000 www.nationaltrust.org.uk

Local food events at **Marsden Moor Estate** throughout the year include Meat and Tatty Pie Day on 4th July, Yorkshire Pudding Day on 1st August and themed walks, including one scheduled for 28th May, finishing in the Riverhead Pub which brews its own beer.

The **Access to Food** report from the New Policy Institute reviews recent research, and identifies the issue as central to the wider policy framework for tackling social inequalities. Local projects addressing specific problems are welcomed, but the report calls for integration between levels of government, long term sustainable funding and comprehensive geographical coverage. The NPI website includes information about many food related issues, including

Local Food Top 10

f3, the Foundation for Local Food Initiatives, has identified ten key practical steps to start the process of re-building local food economies, calling for real investment. **f3** notes that the Foot and Mouth crisis is likely to result in a decline for all involved in local food economies, with independent retailers already reporting a significant slump. The Actions are summarised as:

- 1 **Protect the infrastructure essential for the local food sector**
- 2 **New investment in local food retailing**
- 3 **Remove hidden taxes on local products**
- 4 **Secure the place of local products in the market**
- 5 **Give consumers the information to choose local**
- 6 **Develop regional strategies for local food**
- 7 **New forms of support to grow the local food sector**
- 8 **Make locally produced food the first choice in catering, tourism and school meals**

f3 are holding a conference 'Sustainable Food and Public Health' on 12th June in Birmingham



Diversification = Added Value

A wealth of information about the social, economic and environmental benefits of strong local food economies can be found on the EU Leader II website, including:

- The value of a litre of milk increases by a factor of 2 to 4 when it is processed as farmhouse cheese
- Processed farmhouse pork is worth EURO 6.40 per kilo carcass weight, compared with EURO 0.80 for conventional pork
- Diversified situations and products lead to one agricultural job per 10 hectares in a disadvantaged area, whereas on

www.foodfutures.f2s.com

The Calderdale and Kirklees Food Futures website includes information about campaigns and action groups, where to buy local food, local food news and updates on the foot and mouth crisis.

We aim to expand the Links section to include lots more local food activity in our area. We welcome your contributions and suggestions. Phil Champion of Kirklees Environment Unit and FF newsletter editor Rose Bridger are developing the site.

'Stopping the Great Food Swap - Relocalising Europe's Food Supply'

This report from Green MEP Caroline Lucas demands that the Common Agricultural Policy be replaced by a 'Localist Rural and Food Policy'. It details the rise in exports in and out of European countries, often of the same products, and asserts that European countries *could* reduce imports, compensating for this by increased local production. The report's findings include:

- Britain imported 240,000 tonnes of pork and 125,000 tonnes of lamb' while exporting 195,000 tonnes of pork and 102,000 tonnes of lamb in the same year;
- 1997, 126 million litres of liquid milk were imported, as 270 million litres were exported out of, the UK;
- Even if all UK's home-grown fruit was consumed domestically, we could at present be only 5% self-sufficient in fruit;
- UK air freight (imports and exports) is expected to increase at a

Welcome to Susie Hartley who has just started work as a health promotion specialist with responsibility for community development and food in the Huddersfield area. She will work with local communities and agencies to identify problems in accessing healthy, affordable food, and implementing local projects to increase availability and consumption. This work will support the development of a local Health Improvement Action Plan for food. Initially she will focus on awareness of the '5 a day' fruit and vegetables

About Calderdale and Kirklees Food Futures

Calderdale and Kirklees Food Futures is one of eleven schemes in the UK promoted by the Soil Association. A series of workshops bring together local farmers, food producers, suppliers, community organisations and others to develop projects to strengthen the local food sector network. Benefits include support for local farmers and food producers, community access to fresh, affordable food, and reducing 'food miles'. The **Calderdale and Kirklees FF Steering Group** includes:

- Calderdale and Kirklees Councils
- Calderdale and Kirklees Health Authority
- The Countryside Agency
- Calderdale and Kirklees Green Business Network
- NGO's (non-governmental organisations) including Arid Lands Initiative and Alternative Technology Centre

- Farming and Rural Conservation Agency
- National Farmers' Union (Calderdale and Kirklees branches)
- Standing Conference of South Pennine Authorities

The last of 6 workshops will be held on 17th May 2001. Work to develop the local food economy continues through partnership between all the organisations that have been involved in the programme, and the practical projects that have been created, including Food Development Projects funded by the government's Health Improvement Performance Scheme.

Contact your local Food Futures coordinator:

In Calderdale - Gaynor Scholefield, Calderdale Agenda 21 Team
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e-mail: gaynor.scholefield@calderdale.gov.uk

In Kirklees - Mira Kubala, Kirklees Environment Unit