

Calderdale and Kirklees

Food *futures*

Update 6 August 2001

Food Futures moves into Phase 2

The sixth **Calderdale and Kirklees Food Futures workshop** on 17th May brought the 18 month Soil Association supported programme to conclusion, but Calderdale and Kirklees Food Futures has only just begun. Participants evaluated what we have achieved so far and developed plans for the future. The workshop was followed by a presentation on the work so far and an evening of celebration with dance, music and local food. This was attended by about 70 people, including the Mayors of both Calderdale and Kirklees.

The newly established **Calderdale and Kirklees Food Futures Partnership** takes over the management of C&KFF from the previous wider steering group, and met for the first time on 27th July. The Partnership includes representatives from Calderdale and Kirklees Councils, Calderdale and Kirklees Health Authority, the Grassroots Food Network and two voluntary organisations – Asian Healthy Community Gardening Group and West Yorkshire Organic Group.

A key priority is **fund-raising** to continue and develop the work of Food Futures. We hope to continue the C&KFF newsletter and website if we can secure funding, and an application has been made to the SEED New Opportunities Fund. We also hope to secure funding to continue meeting as a network, perhaps twice per year.

Anna Webb has been appointed from several excellent candidates as **Food Development Worker**, to take forward the work of Food Futures, in particular supporting and developing community based local food projects. Grants have been awarded to three new **Food Development Projects** in the second round of funding, and the first round of projects are doing well.

Our **website** continues to grow rapidly, with a new calendar of local food events, the **Grow Your Own Campaign** has had stalls and plant give-aways. The first **C&KFF visit**, to the Oasis project was a great success, and two more visits have been organised, to Riddings Community Café and Lane Top Forest Garden, for September.



Mayor of Kirklees Mohan S Sokhal JP tours Oakwell Hall's 'Four Gardens For All' project

A new leaflet 'Promoting Local Food in Calderdale and Kirklees' summarising the C&KFF project is in production.

The **foot and mouth** crisis continues to have a severe effect on local farmers, and the wider local

economy. Farmers' markets continue to operate in many cases, but often with reduced number of stalls, including non-meat produce from mixed farms subject to movement restrictions. Many agricultural shows such as the high profile Great Yorkshire Show, have been cancelled. In spite of these very difficult times for local food, there are lots of new initiatives to report, including two new shops selling locally grown food. Nationally, there are plans for a major promotion of local food this autumn, from supportive organisations including the National Association of Farmers' Markets and the Soil Association.



Chris O'Connor, Mayor of Calderdale with Food Futures Co-ordinator Gaynor Scholefield at May's workshop

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More local food news on the website: www.foodfutures.org.uk

Future plans, food and fun at 6th C&KFF workshop



A wonderful buffet for at the C&K Food Futures celebration

The workshop on 17th May at Oakwell Hall was the final of the programme of six workshops central to the Soil Association supported Food Futures programme. About 40 participants evaluated the programme, and planned for the future*. Richard Aspinall led a tour of the Oakwell Hall grounds, including Four Gardens For All, one of the Food Development Projects.

The Mayors of both Calderdale and Kirklees Councils attended the evening event which was

opened by Pam Warhurst, Deputy Chair of the Countryside Agency, who launched Calderdale and Kirklees Food Futures at the first workshop in October 1999. Carolyn Lowing of Yorkshire Farmers' Market Group gave a presentation of our achievements so far and some of the priorities for the future identified by

participants earlier in the day. Tony Milroy outlined the activities of the Grassroots Food Network. A delicious gourmet buffet of mainly local food was provided by Oakwell Hall Café and drink included Yorkshire Country Wines. There was music from 'Dogs Body' and two women from the 'Women of the Earth' group performed a special dance, a gift to everyone who has worked so hard for food Futures.

Thank you to Marlies Van Noort and Elvira van Staveren, students from the Netherlands who visited to study at Huddersfield University, for all their help. Their exhibition about FF projects was on display.

*People on the C&KFF database who did not attend can still give their views on Food Futures by completing the evaluation form included in Mira Kubala's mailing sent



Anni Eagleton and Seija Henry perform their 'Heaven on Earth' dance

Grow Your Own Campaign held a stall at a Refugee Week event at Huddersfield open market on 1st July.

Staffed by 'Women of the Earth' (see article on the right) Anni Eagleton and Rose Bridger, the stall gave away veggie starter plants and lots of C&KFF information. The stall raised a lot of interest from people of many nationalities, as well as from locals short and tall! The main attraction for the event was a band of Zulu dancers from South Africa, who performed twice to a rapt audience.



Short and tall at the GYO stall!

There was also a GYO stall and plant give-away at Holmfirth Farmers' Market.



Marlies van Noort and Elvira van Staveren run the GYO stall at Holmfirth Farmers' Market

The GYO Campaign banner and leaflets are available for groups to use, please contact Mira Kubala or Phil Champion at Kirklees Environment Unit. To get involved with the Grow Your Own Campaign contact: Andy Holmes tel: 01484 226455

Women of the Earth by Anni Eagleton

Ideas at the 3rd C&KFF workshop for outreach into communities teaching skills in organic gardening and cooking have come to fruition. My class of 15 women, of varied ages and cultural backgrounds, in Complementary Therapies in Birkby Fartown Community Centre have now formed a 'Women of the Earth' group. An allotment site has been chosen for veggie planting and to create a children's area, while lots of other ideas are cooking. Anni Eagleton tel: 01484 609312

Appointment of Food Development Worker

Welcome to Anna Webb, who has been appointed to the post of Food Development Worker for Calderdale and Kirklees Food Futures Partnership. Anna was selected from many excellent candidates for this post and is expected to start work in early September. Anna currently works for SUSTAIN - the Alliance for Better Food and Farming, on food poverty issues.

Anna's main responsibility will be developing and supporting food projects in the target wards which have received funding from Health Improvement Performance Scheme (HiMP) and Calderdale and Kirklees Health Authority. She will also co-ordinate the development of other local food initiatives in the Calderdale and Kirklees area.

Anna will be managed by the Food Futures Partnership and based in the Health Promotion Unit, Health Trust in Princess Royal, Huddersfield.

From September Anna can be contacted at Health Promotion Unit, Calderdale and Huddersfield Health Care Trust tel: 01484 344276

www.foodfutures.org.uk

Calderdale and Kirklees Food Futures Promoting local food

Our website is growing fast, showing how it can be a useful networking tool and resource base for Food Futures. We hope you will get involved. You can send articles, news, pictures, and graphics. We would also appreciate your feedback and ideas on what would be most useful. The website includes:

- **Food News Index** – There's a lot happening, we can't fit it all in this newsletter.
- **Discussion Board** – You can start your own topic and share ideas. We are looking for people to take up the role of 'channel author' to develop a particular topic area on the website.
- **Search** – the website is growing fast
- **Links** – tell us about good sites to link to, particularly local food projects in Calderdale and Kirklees
- **New! Local Food Calendar** – this includes details of all sorts of events including agricultural shows, farmers' markets, WI markets, talks and meetings
- **Grow Your Own Campaign** – How to grow all kinds of plants, plus keeping chickens
- **Please Register!** – even if you are already on the C&K FF database if you take just a couple of minutes to register it will help us monitor use of the website. If you are not on our database you can register to receive information, invitations to events and this newsletter
- **Food Futures around the UK** – ideas from other FF projects

Local Food Calendar						
July 2001						
Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4

Food Futures visit to Oasis

by Phil Champion, Kirklees Environment Unit

On a baking hot 4th July about 25 adults and children visited the Urban Oasis project at Apple Tree Court, Pendleton, Salford. This is a participatory self-help partnership, which, with assistance from Arid Lands Initiative, has transformed the surroundings of a high rise block into a green oasis.

The project now boasts a conservatory and community café, ponds with resident pest controlling ducks, vegetable gardens and a flourishing orchard. A buffet lunch was provided by the community café, then we were given a tour of the gardens by resident Betty Burton and Tony Milroy from Arid Lands Initiative.

The group were impressed with the project and the hard work and determination, and came home full of ideas and inspiration.



Tony Milroy of Oasis with a young visitor

More Food Futures visits Riddings Community Café

Tuesday 11th Sept, 10am

The Café is the hub for many community activities and run by volunteers. There is a food co-op, vege box scheme, youth groups and vegetable growing. The Café is also involved in healthy diet and fitness programmes.

Lane Top Forest Garden

Thursday 13th Sept, 6.30pm

This forest garden in Linthwaite shows how dwarf fruit trees can be grown with fruit bushes and vegetables in a small plot of land. Formerly a derelict allotment site, the forest garden has been developed by Colne Valley Tree Society with much of the work done by Community Service Workers.

To join these visits contact Mira Kubala or

Valley Garden Organics Shop opened in June, selling locally grown organic fruits, vegetables and herbs, plus an extensive range of fully organic dairy products, dried goods, meats, household and beauty products from further afield. Valley Garden Organics, 14 Market Street, Hebden Bridge

Local Food Retail Opportunities at Halifax's Piece Hall

The Piece Hall in the centre of Halifax is looking for local food retailers for its small, easy to run shop units. Rent and rates are very reasonable for this premium location, with rents from about £50 per week, even less for the smallest units. Another advantage for retailers is the high level of security. The Piece Hall is also a major attraction for local people and visitors. A Grade 1 Listed Building, its spacious courtyard hosts events attracting thousands of visitors, and is surrounded by galleries with speciality shops, an art gallery and museum.

The Piece Hall is also well known for its markets. Food producers at Halifax Craft and Farmer's Market are being encouraged to take stalls at the regular and speciality markets to increase the range of local food, which is very popular with customers.

For more information contact: Mark Humphreys, Commercial Manager, Calderdale Museums and Arts
tel: 01422 3358087

UK Food Futures Co-ordinators Conference

by FF Co-ordinator Mira Kubala

Co-ordinators of Food Futures projects around the UK met in Carlisle from 26th to 28th of June. Topics of discussion included funding opportunities and the role of the Soil Association in supporting local food now that the 18 month programme of workshops in Calderdale and Kirklees and the other areas are reaching their conclusion.

Co-ordinators also expressed a wish for the Soil Association to continue their support, particularly helping with funding bids. The Soil Association intends to run a campaign to promote local and organic produce to consumers, encouraging growers and producers to diversify and sell locally, in September/October.

The group also had an opportunity to make an input into a feasibility study looking at developing organic farming in the North of England. The study is being prepared by consultants for three Regional Development Agencies, including Yorkshire Forward. The Food Futures co-ordinators stressed the importance of focussing on all local food, not just organic.

Calderdale Local Food Guide includes fresh and frozen meat, fruit and veg, dairy produce, bakery goods, honey, jams, organic produce and confectionery. The Guide is part of the Feed Good Factor, produced by Calderdale Environmental Forum's Healthy Communities Group. For a copy, or to put an entry in the next edition, please contact:

Frieda Ahrel tel: 01422 392336 email: frieda.ahrel@calderdale.gov.uk
www.calderdale.gov.uk

More home producers invited to sell at WI Markets

'WI Markets are going from strength to strength', says Rachel Taylor, National Chair, who lives in Huddersfield. The five hundred WI Markets in the UK are thriving, and Rachel explains that WI Markets are encouraging more home producers to sell at the markets. Anyone can sell at a WI Market, and training is given in meeting the high standards, in addition to statutory legal requirements. WI Markets can be a way for producers to 'dip their toe in' before going on to outlets like farmers' markets.

Especially popular at the Holmfirth WI Market are goods suitable for packed lunches for people walking in the area, and the bacon butties introduced to entice early visitors. A new leaflet from WI Markets includes information about the kind of goods available to customers and how producers can sell at the markets.

WI Markets tel: 0118 939 4646 www.wimarkets.co.uk



Everything Herbal at the new Herb Grocery

A new shop, the Herb Grocery in Queensbury, Bradford, will open on October 1st, stocking everything herbal from culinary herbs, beauty products, animal herbal supplements and shampoos, to herbal gifts. The owner, Margaret Sparks, grows herbs in a polytunnel on a farm in Thornton. As well as in the shop, her freshly cut herbs will be sold to local restaurants.

'I am also constantly looking for new and unusual varieties to sell, so people will start to appreciate the versatility of herbs.' says Margaret. 'At the moment we are still in the early stages of seed planting and bringing on, so I do not envisage full production until the spring. In the interim period I will be selling herbs in pots in the shop as and when they become available. I am trying to source as many local suppliers as possible who make herb related produce, and therefore would be grateful of details from anyone who knows of any.'

The Herb Grocery, 18 High Street,
Queensbury, Bradford BD13 2PA



News from Treesponsibility

Ferney Lee Primary School in Todmorden has teamed up with Treesponsibility to develop their school grounds into an **outdoor education centre** for schools. Ideas include orchards and fruit bushes along the paths, wetland habitats, a herb garden and a tree nursery. We are looking to involve more schools and community groups, individuals and local business.

On Sat 8 September Treesponsibility will celebrate the official opening of a **tree nursery** with a picnic on the site. In a field above Hebden Bridge, the tree nursery includes a 200 square metre polytunnel, with wheelchair accessible raised beds, which is offered for community food growing projects. Anyone interested, or just curious, is welcome to the picnic, and transport can be arranged if needed.

Treesponsibility tel: 01422 843 222

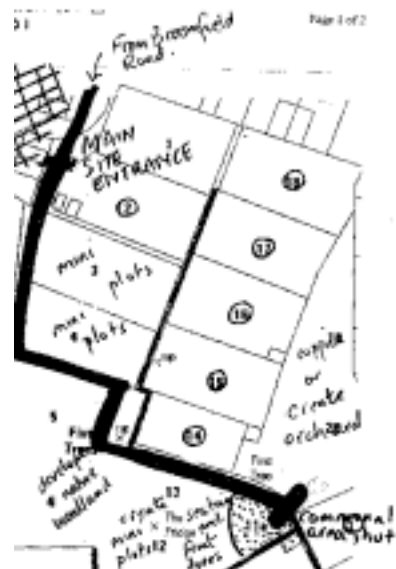
In the second round of funding, grants from the Food Futures Development Fund have been awarded to the following three projects:

Kirklees Education for Sustainability, Planting the Orchard

A mini-orchard of nut and fruit trees will be planted next to the established community garden in the Thornhill area of Dewsbury. The multi-racial local community will be involved in clearing the land, planting and environmental art workshops. The IKEA store and the Probation Service are providing voluntary labour.

Adam Strickson tel: 01924 488833

email: arts@chol.demon.co.uk



Paddock Community Consultation Forum, Allotment Regeneration

Paddock Allotment Regeneration aims to reclaim three allotment sites. This grant is for work on the Broomfield Road site, which will develop 'mini-plots' and include access paths and a communal hut for safe storage. The project will involve local people, particularly single parent and Asian families, the physically disabled and people with learning difficulties. Barbara Jones tel: 01484 538560

email: barbarajones@nasuwt.net

Ovenden Food Co-op, Food Delivery Scheme

Ovenden Food Co-op is expanding its shop to build on its success providing healthy food from local suppliers to the local community. The grant is for extending the Food Delivery Scheme, and will target specific groups of vulnerable people – the elderly, single parents and the housebound and disabled.

Karen Jowett tel: 01422 356535

email: karen@communitylink.freeseerve.co.uk



Update from some of the first round of Food Development Projects

Four Gardens For All at Oakwell Hall in Birstall was opened by Kirklees Mayor at the C&KFF celebration on 17th May

Asian Healthy Community Gardening Association – many allotment holders are growing traditional Asian food like chillies and chickpeas, and the group have a communal hut for security to protect tools and for meetings

Ovenden Food Co-op – the organic vege-box scheme has really taken off with a lot of interest among Ovenden residents

Fartown Allotments Association – access roads have been built, and the new plot holders on the reclaimed allotments are very enthusiastic

Noah's Ark Community Café are currently sorting out building regulations and planning permission and having the kitchen designed, and plan to open in winter 2001

Applying for Funding for Food Futures Development Projects

Any local organisation in Calderdale and Kirklees is eligible to apply including voluntary organisations, community groups and schools. Initiatives should be community based and focussed in the following wards, which have been targeted as they are among the most disadvantaged: 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

There will be another round of funding from the Food Futures Fund later this year. All those on the Food Futures database will receive notification. If you are not on the database you can join by contacting Calderdale and Kirklees Food Futures, or register on the website.

In early September, Anna Webb will start work as Food Development Worker to support and develop local food projects, and will be based at Huddersfield Health Promotion Unit, Princess Royal Health Centre tel: 01484 344276



C&KFF workshop participants on a tour of Oakwell Hall's 4 Gardens For All



Organic conversion advice

A Cumbrian-based inspector for Soil Association Certification Ltd. has been appointed to a new role offering advice on organic conversion to the agricultural community in the north of England. Iain Rogerson has farmed organically in the

Eden valley for eight years and says organic farming offers a very positive solution to some of the problems facing the agricultural community in this part of the country. He can help farmers who are confused about the process of conversion, the workload and financial commitment implications.

Iain can be contacted on tel: 07990 592621

Prince Charles has expressed support for local food saying 'local sourcing should be the norm not the exception'. A new scheme includes work by Business in the Community, with the Institute of Grocery Supplies, to develop case studies of best practice in local

Yorkshire Farmers' Fund raises over £1/4m

Since it was launched in March, the Yorkshire Agricultural Society's Farmers' Fund has raised over a quarter of a million pounds to help farmers in the region suffering the worst hardship from the foot and mouth crisis. The funding is being distributed through three charities, the Royal Agricultural Benevolent Institution, Farm Crisis Network and the Samaritans. Support has come from numerous organisations, individuals, community groups from across the country, and even from overseas. Anyone wishing to make a donation should send a cheque to: Nigel Pulling, Head of Finance, Yorkshire Agricultural Society, Great Yorkshire Showground, Harrogate HG2 8PW.

Multi-species abattoir for Yorkshire Dales

Planning permission has been granted for a small multi-species abattoir in the middle of the Yorkshire Dales National Park. This will be the first small, multi-species abattoir to be built this millennium. The McIntyre Abattoir Project began after Martin and Lindsey McIntyre attended a Yorkshire Dales Meat Initiative meeting. A committee was formed, and support from a wide range of agencies including the District and County Councils, Yorkshire Forward and Hawes Auction Mart was secured. Local public meetings about the project attracted over 250 people.

Small abattoirs provide services which the major multiple suppliers do not, such as slaughter and cutting to specification, and linkage of services to local butchers, farmers, market retailers and direct meat farm retailers. The abattoir will provide opportunities to meet increasing consumer demand for animal welfare, traceability and reduced 'food miles'. Alongside the abattoir, meat related courses run by the Northern Dales Meat Initiative will be available to help those considering meat retailing.

Local abattoirs have been identified as key components of rebuilding the local supply chain infrastructure and strengthen moves to create local branded produce, such as the already established Yorkshire Lamb.

More information on this project, and lots more online food news at www.foodsector.com

The West Yorkshire Organic Group newsletter includes information about events such as the Annual Organic Show on 15th Sept at Shipley College Exhibition Hall and the group's programme of meetings and visits. To join WYOG contact Carolyn Lowing, tel: 01535 670950 email: clowing@tinyonline.co.uk

Yorkshire and the Humber Sustainable Local Products Network

Responses to the Countryside Agency's proposals for a Yorkshire and the Humber Sustainable Local Products Network are very positive. Over 20 organisations have already joined the Network, which aims to bring key stakeholders' expertise to bear in the development of sustainable local products economies.

The Sustainable Local Products Network, with support from the Countryside Agency and other countryside and development agencies, will develop, by January 2002, a shared Yorkshire and the Humber Sustainable Local Products Strategy to guide activities over the next four years.

Key aims include:

- Information for consumers to improve understanding of the impact of purchasing decisions on the rural economy, community and environment
- Local and regional marketing utilising unique features such as locality, breed and landscape
- Improved & new local supply chain partnerships
- Increased local and community led food initiatives to create stronger local markets for products

Many of the issues inhibiting the development of markets for local produce have been identified including:

- Inadequate business support services for the land-based sector
- Poor ability of small and medium sized producers to meet the requirements of the supply chain
- Lack of local distribution infrastructure for many local products
- Declining numbers of local outlets for local produce
- Difficulties sourcing local products
- Poor understanding of consumers' preferences and motivations for buying products

To sign up to the Yorkshire and the Humber Sustainable Local Products Network contact:

Phil Cookson, Countryside Agency

fax: 0113 246 0353

email: phil.cookson@countryside.gov.uk

tel: 0113 246 9222



Promoting Local Food in Oxfordshire

This report, prepared for South Oxfordshire District Council and Oxfordshire County Council by the Foundation for Local Food Initiatives, highlights 9 key proposals to support the local food sector:

- 1 Develop marketing co-operative for sales into supermarkets
- 2 Maintain and develop farmers' markets
- 3 Increase local sourcing for independent stores
- 4 Support co-operatives between shops and producers
- 5 Engage local communities in local food projects
- 6 Link branding to landscape
- 7 Develop local market aware business advice to food businesses
- 8 Create a 'farm-tourism' business cluster
- 9 Revise and update Oxfordshire local food directory

The report also looks at concerns and opportunities of relevant wider policy issues like regulation and planning, rural deprivation and employment.

Online local food news from FLAIR

FLAIR (Food and Local Agriculture Information Resource), a project of the Foundation for Local Food Initiatives, has lots of local food news on its website, mainly concerning initiatives at the national level

www.localfood.org.uk

Just junk for Kids! A report by Sustain found that up to 90% of the adverts for food during children's commercial TV programming are for products which are high in fat, sugar or salt. Fruit and vegetables were not advertised at all in the survey period.

Plots, Tools and Seeds for Allotments

'Growing in the Community – a good practice guide for the management of allotments' from the Local Government Association aims to assist those who are responsible for managing allotments, plot holders and allotment association to emulate examples of good practice. The guide has three parts:

- the Plot outlines the opportunities and challenges allotments provide to councils and communities
- the Tools show how allotments are key to achieving many local authorities objectives such as sustainable development, health, leisure and provision of open space
- the Seeds - practical ways to achieve good practice in allotments management.

The guide is available from IDeA Publications tel: 020 7296 6600

NAFM Leaflets for Producers

The National Association of Farmers Markets has produced a series of information leaflets for producers considering selling at farmers' markets. The leaflets cover different types of produce such as vegetables, dairy products and meat.

NAFM tel: 01225 787914

email: nafm@farmersmarkets.net

Local Food for Somerset Schools

A Somerset Food Links feasibility study into serving local food in schools identified key success factors in examples of good practice in the area, and leading projects in France and Italy including:

- The whole 'food culture' of the school can be changed by involving teachers, pupils, catering staff and parents
- In the many instances. local food suppliers can compete with national wholesalers on price
- Prioritisation of meal times in the school timetable is needed, so children do not need meals they can 'grab and run'.
- Healthy menus can be made attractive to schoolchildren. Producer co-ops for processing and distribution enable local producers to supply to large-scale caterers, which usually depend on large amounts of pre-prepared ingredients.
- To fill gaps in supply, programmes to promote diversification among suppliers, particularly into horticulture in areas predominantly farming livestock, are needed

Somerset Food Links tel: 01485 257438

email: becca.laughton@southsomerset.gov.uk

Food co-ops link up in Cumbria

With a direct link-up between local vegetable producers and 11 food co-ops, fresh local food is being delivered to 600 households, and new food co-ops are forming. Comparisons with supermarket prices show staggeringly good value. Many social benefits have also been identified, the consumers are eating a much fresher and more varied diet, and the co-ops help volunteers into paid work.

From The Guardian, 12th June 2001

Organic Veg. Passes Safety Test

A study by the Public Health laboratory Service of over 3,000 samples of organic vegetables found no evidence of potentially dangerous micro-organisms such as Salmonella which can cause disease in humans. The study, the first of its kind, was set up to provide a snapshot of the microbiological quality of ready-to eat vegetables and is being used to inform the development of future studies in this area.

Levels of 'indicator organisms' were also measured, and 99.5% of the samples suggested very good practice. The higher levels in the remaining 0.5% do not mean the produce would cause disease in humans, but underscore the importance of maintaining the high levels of hygiene and production quality achieved in the other 99.5%.

For further information contact the PHLS Press Office

tel: 020 8200 1295 www.phls.co.uk

Did you know?

Almost one third of the food and drink imported in to Britain annually comes from third world countries.

Christian Aid's 'Global Supermarket Campaign' www.christian-aid.org.uk



Local Food Events in Calderdale and Kirklees

Oakwell Hall Country Fair Sunday 26th August 11am - 5pm stalls include Grow Your Own Campaign with Andy's chickens, Huddersfield Heritage Farm and West Yorkshire Organic Group

Huddersfield Allotments and Gardens Federation meets every third Monday of the month, 7.45pm at Tunbridge Working Men's Club tel Mr. E Dean 01484 655629

Holmfirth WI Market – Saturdays 10am to 12.15pm at Holmfirth Methodist Rooms, Crown Bottom, Holmfirth

Farmers' Markets – plans subject to change, check before you go
Halifax – 10am – 4pm Aug 27th, Sept 30th, Oct 21st Cynthia Fleming tel: 01422 321002

Hebden Bridge (TO BE CONFIRMED) 8th Aug, 12th Sept, 10th Oct, 14th Nov, 12th Dec Trevor Sorby tel: 01422 359034

Heckmondwike – 10am – 4pm 19th August, 2nd Sept, 30th Sept, 28th Oct, 25th Nov, 16th Dec Tony Woodfine tel: 01484 223730

Holmfirth – 10am – 4pm 12th Aug, 16th Sept, 14th Oct, 4th Nov, 9th

More details for these events, and lots more can be found on the Local Food Calendar on the C&KFF website, including West Yorkshire Organic Group events, agricultural shows and Apple Day celebrations www.foodfutures.org.uk

Bye Phil! A big thank you to Phil Champion, who for the last year has done an amazing amount of work for Food Futures in his student placement as Environment Assistant at Kirklees Environment Unit. Phil returns to his course at Bradford University this Autumn. He will still be involved in Food Futures however, as 'webmaster' for the C&KFF website.



Phil Champion, Environment Assistant and FF webmaster

Pastoral symphony

A study by the University of Leicester showed that dairy cows produce more milk when listening to relaxing music. The 1,000 Friesian cattle at Bishop Burton Agricultural College in Humberside and LCAH Dairies in Lincolnshire produced yields 3% higher when slow music, rather than fast dance music, was played. The work adds to evidence that calming music reduces stress in animals as well as people. The researchers hope to find out if music can help other animals. Beethoven's Pastoral Symphony and REM's Everybody Hurts were among the cows' top ten.

This story from FLAIR's online local food news index at www.localfood.org.uk



About Calderdale and Kirklees Food Futures

Calderdale and Kirklees Food Futures was launched in October 1999 as one of eleven schemes to strengthen the local food sector in the UK, promoted by the Soil Association. A series of workshops concluding in May 2001 brought together local farmers, food producers, suppliers, community organisations and others to develop practical local food projects. 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 included:

- Calderdale and Kirklees Councils
- Calderdale and Kirklees Health Authority
- The Countryside Agency
- Calderdale and Kirklees Green Business Network
- Voluntary 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

Further development of Calderdale and Kirklees Food Futures will be taken on by Calderdale and Kirklees Food Futures Partnership and the Grassroots Food Network. The C&KFF Partnership includes representatives from Calderdale and Kirklees Councils, Calderdale and Kirklees Health Authority, and two voluntary organisations, Asian Healthy Community Gardening Association and West Yorkshire Organic Group. The main role of the C&KFF Partnership will be management of the Food Development Worker and Food Development Grants, and also attracting funding for continuation of the C&KFF network, newsletter and website. The Food Development Worker will support the development of local food projects. The Grassroots Food Network will develop links between local farmers and communities.

To find out more or get involved with Calderdale and Kirklees Food Futures contact: Anna Webb, Food Development Worker, Health Promotion Unit, Princess Royal Health Centre, Greenhead Road, Huddersfield HD1 4EW tel: 01484 344276

website: www.foodfutures.org.uk