

SUSTAINABLE FOOD CITY (SFC) LANCASTER REFRESH MINUTES

14th June 2018

Lancaster Town Hall – Ashton Hall

About Sustainable Food City Lancaster

Sustainable Food City (SFC) Lancaster is part of a network of places that aim to create cross-sector partnerships in towns, cities, boroughs and counties that use food as a vehicle for driving positive change. Through collaborative partnerships between local authorities, charities, businesses and community groups, cities within the SFC Network are working to tackle some of the biggest social, economic and environmental issues today: from an epidemic of food poverty and diet related ill-health to the loss of independent high street food businesses and family farms through to climate change, biodiversity loss and food waste.

Lancaster's SFC group started in 2014 and is currently comprised of a small steering group that meet monthly to oversee the development of a cross sector food partnership and other food work locally. In January 2018 SFC Lancaster was awarded a £10,000 grant which was matched with £10,000 from LESS (a Lancaster based community organisation) to support the group's work in forming a diverse partnership that develops and oversees the implementation of a food strategy for Lancaster.

The Sustainable Food City Lancaster REFRESH event was held with the aim of opening up and refreshing SFC Lancaster and its current steering group; to review Lancaster's food issues and identify priority areas to start forming a food strategy around.

Ben Messer from Food Matters facilitated the event and asked a series of questions that directed conversations and break out groups. This report summarises the key discussions and outcomes from the event.

How joined up is action around food issues in Lancaster?

- It was felt that this question should apply to Lancaster District, not Lancaster city.
- There was a broad spread of views, with some people being new to the food agenda, and others feeling relatively joined-up within specific work areas/ food themes, but less well connected to those working on other food issues.
- Although those attending the REFRESH event were relatively joined-up, it was felt that a strategy was lacking that identified what we are working towards, and priority areas to focus on.
- The question was asked: how do we deal with dynamism/ change in the food sector?
- Our reliance on volunteers to drive the sustainable food work ('cart') forwards was raised. It was felt that institutions need to 'pull the cart' more. We need to create resources and paid posts to drive forward work around food issues in Lancaster.
- What more could we achieve if we connect up our different networks and collaborate around food issues?

What would you like to see happening in Lancaster around sustainable food in 10 years time?

- A reversal of current food bank trends: reduction rather than growth in use.
- Greater income equality and redistribution of wealth so that everyone can afford local, low-intensity food.
- A small and diverse local farming sector that has a positive impact on the environment, with local people able to make a living from small-scale farming.
- Flexibility with policies and legislation to allow small businesses to freely grow and sell produce.
- Micro dairies delivering door step milk in glass bottles.
- Collaborative working by all agencies to beat food poverty.
- Locally grown seasonal food available from a number of places in the city in a plastic free system.
- Local institutions prioritising local and sustainable food sourcing in procurement, increasing the amount of money circulating locally.
- Meat becomes the minority option at every food retailer and outlet.
- No plastic packaging AND/ OR plastic packaging used is fully recyclable.
- All new builds have space for growing food and a place for sharing food.
- More food locally sourced from small organic farms.
- An established connection between retailers, producers of food and growers.
- A ring of small scale growers around the city.
- Affordable organic local veg delivered by bicycle and widespread veganism.
- Depot with storage (chilled) in Lancaster on the Canal Corridor.
- Easily accessible spaces around Lancaster District to grow, cook, eat and learn together.
- Producers paid a fair price for their produce.

Key outcomes from six themed discussion groups:

1. Food & Health: Promoting healthy and sustainable food to the public

- **PRIORITY:** Create more spaces to eat, cook and socialise together. Specific ideas for doing this included: creating a Lancaster food court in the empty BHS building, and creating a communal kitchen. If we prioritise this, the rest will follow...
- Raise awareness of where to access healthy (and tasty) food (local food directory etc)
- Increase access to healthy food on the high street (all retailers pledge to serve a % of local and healthy food).
- Support the development of a food culture where 'healthy' is the default. (Get businesses to pledge to recreate a lunch hour, retailers to always make sure a healthy (and tasty!) option is available.
- Develop local food pride (health and food festivals etc).

2. Food Access: Tackling food poverty, diet-related ill-health and access to affordable healthy food.

- **PRIORITY:** Strategic food poverty action group formalised. City and county council needs to budget for this.
- Put less stress on volunteers and create paid posts to drive this work forwards.
- Map where there are needs and map who is doing what already, and where! (Create a link with university researchers to do this.)
- Joined-up action and agreement about tackling food poverty, that looks beyond the food bank.
- Easy access to surplus food- through a range of projects e.g. food clubs, junk food cafes etc.
- Immediate action around holiday hunger- starting this summer. Make funds available to support this.
- Establish school food clubs.

3. Food Skills: Building community food knowledge, skills, resources and projects.

- **PRIORITY:** Facilitate skill and resource sharing including spaces for storing and processing surplus food.
- There is no shortage of food skills locally, but the 'stuff around the edges' is important and needs support developing e.g. tax advice, marketing, removing barriers (legislation etc) for producers to engage (getting produce to market, sharing surplus, shared facilities for processing, access to land).
- Develop understanding about what 'healthy food' is (health festival, skill shares etc).
- Create links and mechanisms that connect our local universities with community research needs (to facilitate meaningful and useful research).

4. Food Economy: Promoting a vibrant and diverse sustainable food economy.

- **PRIORITY:** 'Enablers' are needed to support the removal of barriers, potentially with support from grant funding initially. Do we need a funding working group to enable a mechanism for removing barriers to local food distribution?
- A ring of small producers around the District that are commercially viable.
- Reduced reliance on volunteers within food production.
- Local food production focussed on social enterprise model (triple+ bottom lines)
- If we aim to make local food businesses commercially viable, there is distinct support needed to remove barriers to strengthening the links between

retail<>distribution<>production. (A market for local food is there, but how local food is marketed and distributed is the key issue).

- Avoid rigid certification and restore trust between consumers and producers.
- This theme links with the food skills theme: marketing, business support etc.

5. Food Provision: Transforming catering and food procurement.

- Target local institutions to explore regulations re buying and procurement criteria to understand what prevents them from procuring local food at present: is it only price?
- Look at what's happening in Preston (and Manchester) re Preston model, and support its replication in Lancaster. (Lancaster City council have already agreed to adopt the Preston Model.)
- Focus on school meals to encourage greater local food procurement, building on the work already implemented by Lancashire County Council re Food For Life in primary schools and care homes.
- Emphasise a fair price for producers.
- Local focal point - food hub- to challenge the dominant supermarket culture.
- Understand regular supply issues and logistics – enablers and distributors.
- We need vans: to collect and distribute food and collect food waste for composting.
- Links in with food skills theme: developing skills in marketing local food in the district; raising awareness about producers re. sustainability and environmental protection.

6. Food & Environment: Reducing waste and the ecological footprint of the food system.

- Develop closed loop local food supply chains (zero waste): surplus food distributed; food waste composted; plastic free; all packaging recyclable etc.
- Food culture developed that is more sustainable: better appreciation of food, seasonal and local food prioritised, wonky veg embraced, surplus food used rather than 'wasted', industrial meat and dairy avoided etc.
- Debate meat, animal welfare, intensive farming and veganism as a more 'environmental' diet.

Proposed next steps

- Arrange follow up meetings, each focusing on the different themes, to fill in gaps, agree priority areas and actions for taking the work forwards.
- Fill in 'who needs to be involved' google docs for the different themes- to help focus the follow up meetings. (NFU, supermarkets, charter market traders, Ward and Thompson, Fold House Farm, Growing With Grace, The Canal Corridor Action group, ESTA's health and well-being group, CCG, Poverty Truth Commission...already identified as missing from the event.)

Follow the links below and complete the doodle poll & google docs for the themes most relevant to your work and interests.

FOOD & HEALTH: [Doodle poll.](#) [Google drive doc.](#)

FOOD ACCESS: [Doodle poll.](#) [Google drive doc.](#)

FOOD SKILLS: [Doodle poll.](#) [Google drive doc.](#)

FOOD ECONOMY: [Doodle poll.](#) [Google drive doc.](#)

FOOD PROVISION: [Doodle poll.](#) [Google drive doc.](#)

FOOD & ENVIRONMENT: [Doodle poll.](#) [Google drive doc.](#)

Discussion from break out groups

Food & Health: Promoting healthy and sustainable food to the public

1. What should work under this theme achieve?

Make it easier to eat, cook, grow and socialise together: connecting the issues of social isolation, health issues (obesity), sustainable food cultures, skills sharing, healthy eating etc.

- Urban planning encourages communal eating (larger tables!) and allocates more green space for community growing.
- Food court created: long tables for communal eating, healthy and sustainable food available. Can we create one in Lancaster and Morecambe that is easily accessible? How about in the empty BHS building on the high street? *A food court links to the food economy theme.*
- Work places re-adopt the lunch break, and provide spaces for communal eating and cooking.
- Improve community cohesion: Make group eating easy.

Develop a healthier food culture

- Create alternative ways for accessing & promoting healthy food (good burgers for bikers!)
- Change people's desires: tastiest food = healthy food.
- Create time for food: re-instate the lunch hour!
- Food is seen as more than energy, people take pride in local food, processed foods die and alternatives are cheaper/ more affordable.
- Facilitate behaviour change: increase access to sustainable and healthy food; make it more affordable; raise awareness of sustainable and healthy food; challenge attitudes towards healthy and sustainable food.

Education/ awareness raising around healthy food

- Reduced numbers of people going to GPs and hospitals over diet-related ill health.
- Raised awareness of where to buy/ access healthy food.
- Increased knowledge and skills to cook healthy food through working with schools, community kitchens, adult cooking classes etc.
- People taking control of their own health.
- Food social culture developed: good food outlet replaces MacDonald's as a place for teenagers to hang out.

Healthy food accessible and affordable

- No food deserts
- Greater access to affordable fresh, healthy food.
- No need for food banks.
- Healthier high streets
- Public health outcomes achieved: reduced cardio vascular disease, reduced diabetes, reduced dental cavities, more people eating fruit and veg.
- Tasty, healthy food available everywhere: hospitals, prison, schools, cafes, restaurants, on the high street etc.
- The RLI runs smaller kitchens supplied by local food producers.

2. Links to other SFC themes?

- Food court & healthy high street links to the food economy theme.
- Spaces for communal eating, cooking and growing links to the food skills theme.
- Accessible and affordable healthy food links to food poverty theme.
- Local institutions offering healthy food links to food procurement theme.

3. Who should be involved?

- Lancaster Health Festival
- Local hospital and GPs
- Schools, community centres, universities.
- Current organisations running cooking classes.
- City Council (corporate plan)
- Public Health.
- Investors in the city (have to incorporate healthy eating into plans).
- Private business (pledge to adopt lunch break, provide large 'communal eating' tables, serve healthy and sustainable food.
- Private landlords (making high street properties more affordable to local healthy food businesses).
- Developers (new builds include communal growing and eating spaces).

4. What outcomes are the highest priority in this theme?

- Creating more spaces to eat, cook, grow and socialise together (urban planning)
- Lancaster food court.
- Communal kitchen.

Food Access: Tackling food poverty, diet-related ill-health and access to affordable healthy food.



1. What should work under this theme achieve?

- Data collection that provides a measurement of food insecurity.
- Action plan for tackling food poverty with agreed outcomes.
- Joined-up planning and working that takes things beyond the food bank.
- Networked provision of holiday hunger support (where identified as a need).
- Food clubs in every neighbourhood.
- Healthy food available to all (widely available and affordable).
- Easier access to 'waste' food.
- All year round access to food for those in need.
- Reduction in number of people experiencing food poverty.
- Change in welfare policy/ laws both nationally and locally.
- Statutory responsibility to address right to food.

2. Links to other SFC themes?

- Healthy food
- Food economy
- Food skills

3. Who should be involved?

- Cross party working group
- Schools
- City and County council

- CVS
- Public Health
- CCG
- Poverty Truth Commission
- Food Banks
- Food Clubs
- Media
- Other voluntary groups

4. What outcomes are the highest priority in this theme?

- Strategic food poverty action group formalised. City and county council needs to budget for a full time food poverty worker. (Put less stress on volunteers and create paid posts to drive this work forwards.)
- Accurate mapping of current needs and resources.
- List of current schemes/ groups/ distribution.
- Sharing of good practice and successes.
- Route developed: crises and food bank to long term solution.
- Food clubs established in schools
- List of current schemes/ groups/ distribution.
- Depot/ transport needs met.
- Collaborative action around holiday hunger that has shared publicity.

Food Skills: Building community food knowledge, skills, resources and projects.



1. What should work under this theme achieve?

RESOURCES

- Community fridges, drying and storage spaces for produce.
- Pop up resource for sale and swap of produce with no barriers.
- Composting dump areas for council collection as in refuse.
- Shared resources: land, tools, seeds, communal kitchen with processing facilities.
- Food cooking lessons
- All council mown land allocated as community growing spaces
- Fruit tree planting in all communities with no barriers.
- Network/ space for bringing community groups together to cook together, share resources and skills and share best practice.
- Mechanism developed to link university researchers with community research needs.

VISIBLE DEMOS

- Food preparation demos in town, shops, churches, schools, part of food festival
- Drop in area for learning basic cooking skills.
- School facilities, grounds and buildings open and available to grow/ cook/ teach/ store/ distribute produce.
- Schools become more involved with the healthy food agenda.
- Teachers and students growing, cooking and eating together in schools.
- Food growing, processing and cooking vocational training opportunities.

- Children understand what is healthy and want to learn how to cook.
- People coming together to share food and eliminate food poverty.
- Council resources used to advertise current experts/ land projects to improve access.
- Government agencies point people to communities that will help them eat healthy food.
- Paid food growing experts in every community, advertised and supported via city council to visit allotments and gardens involved in incredible edible spaces.
- Every cafe/ shop has posters stating what is locally produced, grown, organic...
- 'Science shops' - better knowledge exchange!
- Work placements to facilitate community land projects.

SKILLS

- Develop skills in adding value to grown produce, processing, selling, marketing, accounting, self employment, insurance.
- How can we better facilitate skills and resource sharing? Look to other places for inspiration/ best practice. Create a community centre/ food hub? How finance this?

2. Links to other SFC themes?

Environment (food waste and compost)

Healthy eating

Food poverty

3. Who should be involved?

- Community growing groups
- local farmers
- schools
- local universities
- urban planners
- developers

4. What outcomes are the highest priority in this theme?

- **PRIORITY:** Facilitate skill and resource sharing including spaces for storing and processing surplus food, tax advice, marketing, removing barriers for producers to engage (getting produce to market, sharing surplus, shared facilities for processing, access to land).
- Develop understanding about what 'healthy food' is (health festival, skill shares etc).
- Create links and mechanisms that connect our local universities with community research needs (to facilitate meaningful and useful research).

Food Economy: Promoting a vibrant and diverse sustainable food economy.

1. What should work under this theme achieve?

PROMOTION

- Raise awareness of where to buy/ source local and organic products and why they should be bought (local food directory, education materials, food columns, seasonal markets, food festivals, press work etc.)

PRODUCTION

- Explore: What volume of food can be produced locally?
- Create a ring of small producers around the urban core that are commercially viable.
- Local producers not completely reliant on volunteers.
- More is produced locally, replacing imports/ wholesale. (Coordination encourages complementary growing.)
- Explore the dilemma posed between local and certified organic. Support more local growers in becoming organic?
- Collect and compost rotten veg etc. which is then used in local food production.

DISTRIBUTION

- All locally produced food gets to market.
- Access to local food for those who want to buy it: improved stock and distribution.
- A practical, joined up approach to getting produce to market is developed.
- Create a local food distribution hub.
- Local food underpinning hospitality and statutory provision.
- Low carbon delivery system- e bike?
- Fresh food which hasn't travelled loads of miles is easily accessible and not just to those who are affluent (how can we make it more affordable so a diverse range of people can access local and organic food?)
- A number of organisations selling organic food- both in shops and on markets.

BUSINESS DEVELOPMENT

- System in place to support businesses development.
- Pathway in place for getting new local food businesses up and running and commercially viable!

2. Links to other SFC themes?

- Food skills: business development, transitioning to organic farming, supporting entry into farming etc.
- Health (making good food more accessible).
- Environment (reduced food miles, transition to organic production).
- Procurement (by increasing local production and collaboration around distribution to meet scale of demand.)

3. Who should be involved?

- Enablers e.g. LESS
- Local food producers and businesses
- City and county council
- NFU, DEFRA?
- Developers- allocating more green space to food production.

4. What outcomes are the highest priority in this theme?

- **PRIORITY:** 'Enablers' are needed to support the removal of barriers, potentially with support from grant funding initially. Do we need a funding working group to enable a mechanism for removing barriers to local food distribution?
- A ring of small producers around the District that are commercially viable, and a clear pathway for supporting people to setting up commercially viable food businesses.
- Reduced reliance on volunteers within food production.
- Local food production focussed on social enterprise model (triple+ bottom lines)
- If we aim to make local food businesses commercially viable, there is distinct support needed to remove barriers to strengthening the links between retail<>distribution<>production. (A market for local food is there, but how local food is marketed and distributed is the key issue).
- Avoid rigid certification and restore trust between consumers and producers.
- This theme links with the food skills theme: marketing, business support etc.

Food Provision: Transforming catering and food procurement.

1. What should work under this theme achieve?

- Develop awareness of local and sustainable food and the importance of sourcing it.
- Obligation for organisations (universities, schools, hospitals, prisons etc) to source a minimum amount of local and sustainable produce. Could be imposed in building regulations/ planning as in local jobs.
- Training in hospitals, schools, colleges etc on how to cook local food.
- Preston model adopted in Lancaster District.
- Food producers paid a living wage.
- Local food production increased dramatically.
- Local food market.
- Shared selling amongst producers and combined producer delivery rounds.
- Marketing and distribution support/ development.

2. Links to other SFC themes?

- Health
- Food economy
- Food skills: marketing, business development, entry to farming

3. Who should be involved?

- Local producers
- City and county council
- Local institutions (universities, schools, prison, NHS etc.)
- Matthew Brown
- Lancashire food service for schools
- Share documents that have already been produced
- Liz Charter- Durham sustainable food cities coordinator

4. What outcomes are the highest priority in this theme?

- Target local institutions to explore regulations re buying and procurement criteria to understand what prevents them from procuring local food at present: is it only price?
- Look at what's happening in Preston (and Manchester) re Preston model, and support its replication in Lancaster. (Lancaster City council have already agreed to adopt the Preston Model.)
- Focus on school meals to encourage greater local food procurement, building on the work already implemented by Lancashire County Council re Food For Life in primary schools and care homes.
- Emphasise a fair price for producers.
- Local focal point - food hub- to challenge the dominant supermarket culture.
- Understand regular supply issues and logistics – enablers and distributors.
- We need vans: to collect and distribute food and collect food waste for composting.
- Links in with food skills theme: developing skills in marketing local food in the district; raising awareness about producers re. sustainability and environmental protection.

Food & Environment: Reducing waste and the ecological footprint of the food system.

1. What should work under this theme achieve?

SUPPORT SOCIAL BEHAVIOUR CHANGE

- Wonky veg widely available and bought!
- Seasonal local food becomes the norm
- Increased movement for veg and vegan food (reduced meat consumption).
- No food waste- surplus distributed.
- Support local producers in transitioning to low impact farming e.g. organic.

LAND USE

- More space around the city and district allocated to food production (increasing local production and reducing food miles), including allotments.
- FarmStart project: support new entries in sustainable farming.

SUPPLY

- Develop local food supply chains to reduce food miles.
- Match demand: supply to sell out, farmers collaborate to meet demand, enable access to surplus for food poverty network.
- Support community growing initiatives: claver hill, scotch quarry, eco hub, fork to fork, incredible edible, wildscapes permaculture...

ZERO WASTE

- Market saturation
- Supply to sell out.
- No single use plastic
- Supply and demand better linked (producers, retailers, surplus, people in food poverty)
- Compost food scraps from business and establish community composting.

2. Links to other SFC themes?

- Food skills
- Health
- Food economy

3. Who should be involved?

- LESS FarmStart
- City and county council
- Existing local farmers
- Community food groups
- Single step and other food businesses/ retailers
- Food banks
- Food clubs
- FareShare
- Community centres
- Local consumers/ citizens
- Lancaster university: Centre for Global Eco-innovation

4. What outcomes are the highest priority in this theme?

- Develop closed loop local food supply chains (zero waste): surplus food distributed; food waste composted; plastic free; all packaging recyclable etc.
- Food culture developed that is more sustainable: better appreciation of food, seasonal and local food prioritised, wonky veg embraced, surplus food used rather than ‘wasted’, industrial meat and dairy avoided etc.
- Debate meat, animal welfare, intensive farming and veganism as a more ‘environmental’ diet.

Attendee list

Name	Organisation	Sentence about work
Elizabeth Hart	Lancaster People’s Cafe	‘Waste food’ collected and cooked, sharing food, building community.
Kerry Stephens	The Olive Branch	Food bank based in Lancaster
Deborah Finn	Lancaster community club	Develop/ grow intercepted food clubs network for the district
Melanie Fryer	Landworkers’ Alliance	Develop more small producers and markets for their produce
Andrea Gardner	Myerscough College- business development and project manager	Live ‘in the district’ and farms small scale. Work on large farms as well. Work at Myerscough. Managed ‘made in Lancashire’ and works on farm events, apprenticeships, traineeships, short courses, NEET. Facilitates the Lancashire and Greater Manchester Farmer Network. Also project manages erasmus projects with Finland, Lithuania, Holland, Portugal and Spain (exchange program).
Emily House	Single Step	Vegetarian wholefood workers’ coop selling organic locally produced fruit, veg and wholefoods. Vegan mostly affordable as possible, minimise waste, interested in sourcing local organic produce, reducing waste.
Charles Ainger	Lune Valley Community Land Trust	We focus on providing really affordable housing and managing land for community access and benefit. This can include food growing.
Martin Paley	Lancaster Uni Community Fridge	Saving food waste from campus and making freely available to everyone. As a food (waste)

		enthusiast is keen to get involved in anything!
Clíodhna Mulhern		Working with faith communities on food justice projects to transform cooking, buying, eating habits for a just, healthy and sustainable planet.
Robyn Eyre	Fork to fork	Co-organising a horticultural project at Lancaster leisure park. 2 acre forest garden working with people who have learning support needs/ social isolation.
Mandy Foreman	Care home cook	Looking for inspiration/ help with growing vegetables and fruit.
Adrian Lovett	Good Food York	Sharing ideas with you beyond today.
Ellen Pearce	LESS FarmStart	Scoping a scheme to support new entrants into sustainable farming.
Anna Clayton	LESS and Sustainable Food City Lancaster	Coordinate four seasonal local food markets; weekly food column in Lancaster Guardian, online local food directory; working towards creating a platform to create a joined up approach to food issues in Lancaster.
Mark Woodhead	Lancaster City Council	Is looking to see how city councillors can support work around food poverty.
Rebecca Whittle	Lancaster University and Sustainable Food City Lancaster	Conducts research on alternative food systems.
Caroline Jackson	Lancaster City Council and Claver Hill Community Farm	Claver is a 6 acre community food project that grows a range of fruit and veg. Produce goes to the project's members, some is sold through single step and community centres, some is shared with a range of different groups for free.
Martin Parkes	Lancaster Co-housing	No info provided.
Catherine Baxendale	Centre for Global Eco Innovation, Lancaster University	Support local business in reducing their environmental footprint.
Paula Cooper	Lancashire County Council	Works with public health around the food agenda. Food poverty is one priority area.
Gail Capstick	LESS	LESS coordinates quarterly seasonal food and craft markets, an online local food directory, a weekly

		food column, is conducting a FarmStart feasibility study and employs the Sustainable Food City Lancaster coordinator at present.
Janet Cherry	CVS	As well as working at Lancaster CVS, Janet has a catering business.
Rebecca Wilmott	Vegan feast, Scotch Quarry, Illustrator	Monthly vegan feast held in the Friends Meeting House. Scotch Quarry community garden- grows a range of perennial herbs, fruit and veg.
Amanda Spavin	Lancashire County Council	Community projects officer at LCC.
Fiona Macleod	Lancaster City Council	Works with housing and is interested in how can support tenants to access food.
Shona Legaspi	LESS	Is interested in establishing a platform that links community research needs with Lancaster University researchers.
Richard Walsh	Lancaster City Council	No info provided.
Dennis Touliatos	Lancaster University, Lancaster Seed Library	Involved in urban agriculture research and development of knowledge exchange hubs and coordinate a seed saving project in Lancaster.
Chris Coates	LESS	LESS coordinates quarterly seasonal food and craft markets, an online local food directory, a weekly food column, is conducting a FarmStart feasibility study and employs the Sustainable Food City Lancaster coordinator at present.
Ian Dewar	RLI	Coordinates Lancaster's annual health festival and is chaplain at the RLI.
Andrew Kay	Mayor and Ridge food club.	Food poverty is one of Andy's causes to raise funds for this year as part of the mayors role. A holiday hunger club is planned for the Ridge.
Rod Everett	Backsbottom Farm	Farmer- grows apples and raises lambs. Also interested and supports conservation work on farm.
Annette Smith	Morecambe Bay Food Bank	Trussel Trust food bank based in Morecambe that also offers other support e.g. school uniforms.
Kevin Frea	City councillor, Skerton food bank, LESS	No info provided.

Clairelouise Chapman	Growing Well	Organic farm that supports care farming. Are looking to replicate model in Lancaster.
Ben Messer	Food Matters	www.foodmatters.org
Catherine	Food club user	No info provided.