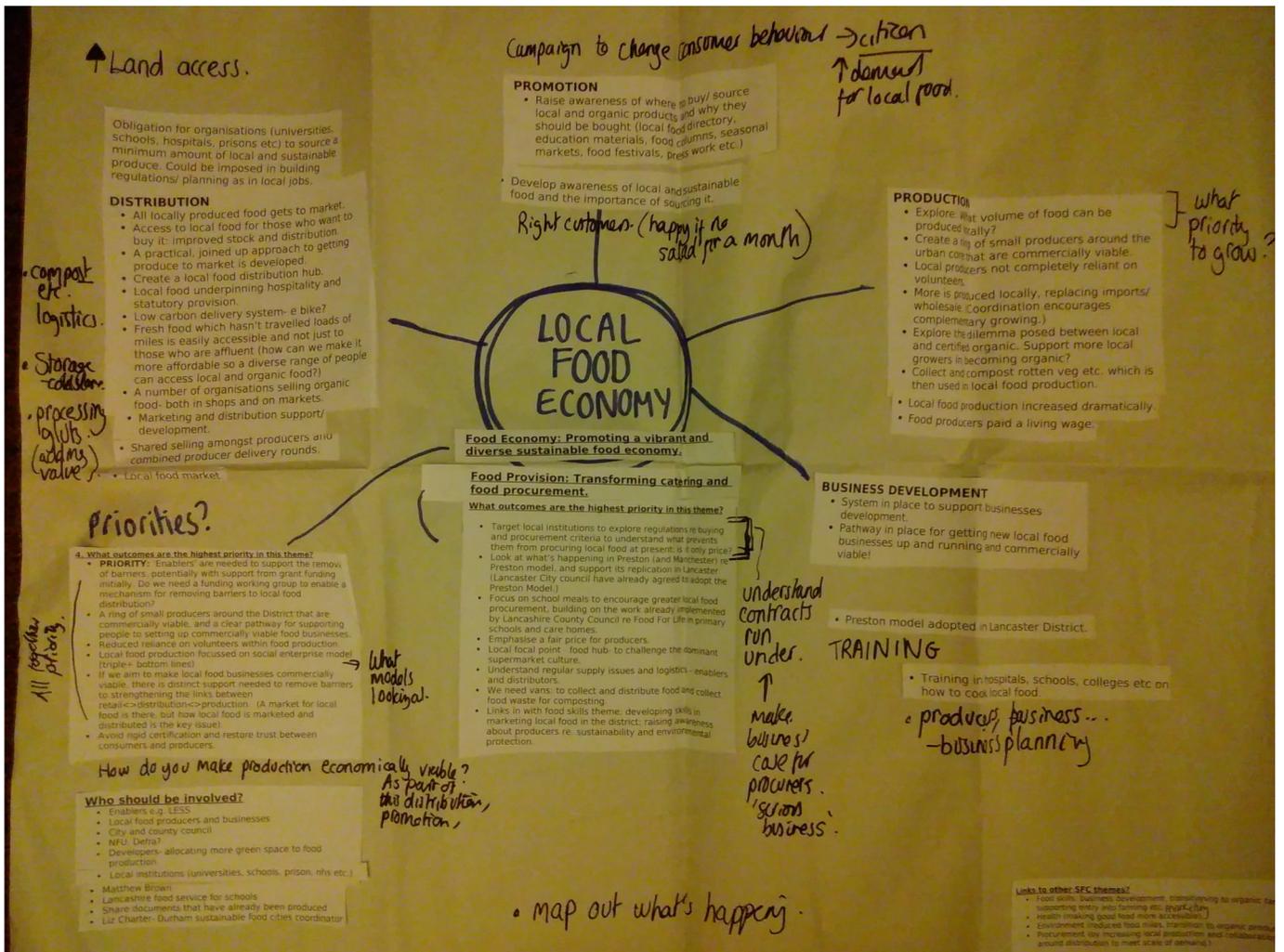


## Food & Environment minutes: 6<sup>th</sup> August 2018

**Present:** Anna Clayton (LESS, Claver Hill), Sam Speight (Edible Campus), Martin Paley (Community fridge and Lancatser Peoples' Cafe), Emily House (Single Step wholefood coop), Dennis Touliatos (food researcher and Lancaster Seed library coordinator), Melanie Fryer (farmer and Landworkers' Alliance NW coordinator), Frances Trainor (Sustainability Morecambe rep), Jo Payne (Feedback NW coordinator).

### Reviewing SFC REFRESH Outcomes

We reviewed the outcomes from the June SFC Lancaster REFRESH event; focusing on the food and environment break out group notes. Some gaps were noted (highlighted in red)



## What should work under this theme achieve?

### **SUPPORT SOCIAL BEHAVIOUR CHANGE**

- **Wonky** Veg widely available and bought.
- Seasonal local food becomes the norm.
- **Develop 'the right customer' - those that accept seasonal fluctuations (months with no salad).**
- 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.
- **Ethical Lifestyle training (International Permaculture Education Network).**

### **FOOD PRODUCTION METHODS**

- **Inputs for production locally sourced, and outputs locally distributed.**
- **Growing methods are regenerative (build soil, increase genetic and biological diversity etc).**
- **Growing methods adapt to climate change.**

### **RESOURCE CAPTURE AND DISTRIBUTION**

- **Rain water capture and distribution locally.**
- **Grey water capture and distribution locally.**
- **Composting: composting loos, veg waste composted and distributed locally.**

### **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.
- **Urban agriculture: allotments, backyard growing, pollinator corridors.**

### **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 **by local business and consumers.**
- Supply and demand better linked (producers, retailers, surplus, people in food poverty).
- Compost food scraps from business and establish community composting.
- **Anaerobic digestion plant waste (build on Lancaster Uni expertise).**
- **Community fridges, food clubs, community meals distribute surplus food.**
- **Great council recycling policy.**

- Local enterprises established that utilise 'waste' streams e.g. mushroom growing on coffee grounds, logs made from coffee grounds, preserve and saurkraut making from seasonal gluts/ veg 'waste'.

## **Priorities?**

### **SHORT TERM**

- Centre for Global Eco Innovation project- audit local food businesses (plastic, food waste, water use). What do businesses do now? Why? Support in reducing impacts...
- Local enterprises established that utilise current waste streams (mushroom growing on coffee grounds, preserve making from surplus).
- Pickling clubs (Morecambe food club)
- Zero waste emporium established on Yorkshire Street, Morecambe
- Join zero carbon cities working group and speak at September launch event.
- Organise a series of training sessions around sustainable living and food.

### **LONG TERM**

- FarmStart model established, supporting regenerative growing locally.
- Composting: household food waste collection, compost loos, community composting.
- To become an established zero carbon city with active council/ community involvement/ relationship.

### **Who should be involved?**

- LESS (FarmStart)
- City and county council: Andy Kay, Kevin Frea, ask Green Party who interested in household composting collection etc.
- Existing local farmers: Landworkers' Alliance, Backbottom Farm, Dennis Touliatos.
- Community food groups: Claver, Edible Campus, Scotch quarry, morecambe community gardens, allotment sites
- Single step and other food businesses/ retailers: coffee shops, herbarium, radish, uni catering (ask Martin for Roz's contact re Uni catering), Gregson
- Food banks
- Food clubs
- FareShare: [carrie.morgan@recyclinglives.org](mailto:carrie.morgan@recyclinglives.org)
- Community centres: Skerton, Marsh, Ridge etc
- Local consumers/ citizens
- Lancaster university: Centre for Global Eco-innovation (Catherine & Laura)
- Transition Food Group
- LEC sustainability group, Green Lancaster, John Mills, Society and environment group
- Jem Bendell- Cumbria Uni
- Feedback
- Will Griffith (public realms officer)
- Helen Ryan
- Ian Hughs (Morecambe Eden project).

### **Links to other SFC themes?**

- Food skills
- Health
- Food economy

**Agreed to continue meeting every couple of months to review work and continue discussion.**

Next meeting: Monday 8<sup>th</sup> October 1-3pm