

**Climate Friendly**  
**BRADFORD ON AVON**  
**Working for a low carbon future**



**‘FARM AND NATURE WALK AND TALK’ - Brown Cow Organics**  
**Date and time: 11th May, 10-12am**  
**Reserve a place now – all welcome**



This is a wonderful opportunity to learn more about how food is produced to high environmental standards. Judith and Clive, who own Perridge Farm, keep Guernsey dairy and beef herds, grow cereals in rotation and have their own on-site organic yoghurt production. **Brown Cow Organics** has achieved wide recognition for the quality of the produce, including from Jamie Oliver, Jimmy Doherty, Raymond Blanc, Sophie Grigson and Hugh

Fearnley-Whittingstall.

“Perridge Farm produce what experts, including some leading scientists, say is the best beef, milk, and yoghurt in Great Britain.” according to Sheila Dillon, presenter of The Food Programme, Radio 4.

The 480 acre organic farm is situated on the South of the Mendip Hills in Somerset with views across the Vale of Avalon to Glastonbury Tor.

We will be shown round the farm and be able to find out why Judith and Clive chose to farm organically; the benefits and challenges; how wildlife can also be a beneficiary; and other initiatives on the farm.

<https://www.browncoworganics.co.uk/browncow/About-Perridge-Farm.html>

Venue: Brown Cow Organics, Perridge Farm, Pilton, Shepton Mallet, Somerset, BA4 4EW.

Numbers are limited. To reserve a place, or for more information, please contact Ros Edwards at [climatechampions@gmail.com](mailto:climatechampions@gmail.com) Closing date for reservations: 4<sup>th</sup> May.

Please indicate whether you can offer a lift, or whether you will require a lift.