CFBoA SUSTAINABLE FOOD AND DRINK GROUP (SFADG) update – September 2024

LOCAL, SUSTAINABLE FRUIT AND VEG GROWING

Several meetings are now in the pipeline, centred around our planned review of present local growing and how sustainable local production and consumption can be encouraged.

SFADG meeting dates confirmed so far:



SFADG meeting - Monday 9th September 6-7pm at the Quaker Meeting House, **BA15 1JU**
Our local agroecological commercial growers, **Jonathan Francis, Avonleigh Orchards**, (to ask to be on the weekly email with seasonal fruit and veg available to order, contact veggrower@yahoo.co.uk) and **Kate Collyns, GrownGreen@HartleyFarm,** will give us an update of where they're at, and priorities and aspirations going forward.





We'll also hear from **Dr Rosie Jones, Coordinator of Bath Area Growers, (**Ecological psychologist, facilitator, permaculturist, activist) on the growing scene in Bath and her role.

Short talks followed by questions/ discussion.

SFADG meeting - Tuesday 22nd October 6-7pm. Venue: tbc
David Robinson will tell us about his role as **Head Gardener at the Walled Garden at Woolley Grange Hotel**. Other speakers tbc.

We'll plan to start these meetings promptly at 6pm. For more information contact Ros at climatechampions@gmail.com**.** You are welcome to stay on to hear the speaker at the monthly CFB meeting, which will follow (see details in newsletter). Please note that there is very limited parking at the QMH.

Food security is a matter of concern with increasing impacts of climate change, and unpredictable economic and political circumstances globally, all being important contributors.

Other dates for the diary:

1. **Grow It! Show It!** Sunday 8th Sept 2-4pm St Margaret's Hall, BoA. Have you noticed in the schedule that there will a Climate Friendly Bradford on Avon trophy this year?
2. **Fairtrade Fortnight** - 9th to 23rd September. Patrick Kaberia, a tea farmer from Kenya, will be in Wiltshire. He will be in BoA from 15th – 17th September. On the evening of **Monday, Sept 16** there will be a **reception at the Wallington Hall** on Church Street. **See main newsletter for full details.**
   [How all of our store cupboard foods and drinks are produced is incredibly important for the environment, as well as the need for everyone in the food chain to receive fair conditions and returns.]
3. **Growing Our Local Food System: A Community Convention - Sunday 6th October** 10am to 4.30pm. See full details here. (Sent in by Rosie Jones)

FARM AND NATURE WALKS AND TALKS

Quoins Organic Vineyard visit

Many thanks to Alan Chubb and Jane Laurie for their kind invitation for a grand tour of the vineyard. We had a lovely and interesting time hearing about the management of the vineyard, the wildflower meadow and enjoying the delicious wine. Alan says key reasons for choosing organic wine are protecting the environment and health (low sulphite content). Alan and Jane will be focusing increasingly on the successful tour side of their vineyard business in the future.



LIKE TO TRY A SLOW COOKER, PRESSURE COOKER OR AIR FRYER? With energy costs set to rise this winter, now is a good time to try alternative cooking equipment which can save you money nd decrease your carbon emissions.

See here for details of the short-term loan scheme, set up by the TC and CFB. Then click link if you would like to add your name to the list.

Eunice says: “I'm delighted that the loan scheme is so popular and I'm happy to wait my turn. Buying a new item when I have a very small kitchen usually means something has to go before something else comes in! So, the loan scheme is ideal for me to find out if an air fryer is going to be a boon or not.”

Ros Edwards