

Are you interested in any of the following ideas or food projects?

Food buying group (16)

To purchase organic, free-from, Fairtrade, and vegetarian products in bulk

Community growing space (13)

A source of food for the community to share and a growing project

Strawberry club (4)

For children to learn about growing

Community Fridge/Larder (13)

Saving fresh food from going to waste and sharing it in the community

Foraging (9)

Sharing collective knowledge about places to forage

Do you have any food skills or knowledge you could share and teach to others?

Apple pressing/juicing (Hamish)

Foraging area available (1 acre) (no knowledge) – Julie Carr

Building a polytunnel, chicken husbandry, cider making – 07980 276397

Planning/preparing vegetarian/vegan food

Cooking fresh/Mexican, wool needle felting, willow weaving, food growing experience, foraging experience, outdoor cooking

What food skills or knowledge would you like to learn/improve?

Small prepared veg boxes for elderly

Pickling sessions

Fermenting – jam making

Sourdough/ breadmaking – other (seasonal) cookery

No-dig growing

Foraging – especially seaweeds – and mushrooms (Julie Carr)

Preserving

Composting – getting started – next steps

Calendar/planning – what to do and when

Companion planting

Water butts

Making herbal teas/natural home uses for herbs, i.e. lavender to aid sleep

Overwintering veg garden

Succession planting of veg

Local food banks – how to donate spare food

Veg growing