

Welcome to Sustainability **Now** September-October 2008



## Food Special

### The Future of Food

*Guest editorial by Amy Robinson, SSW Member & Sustainable Development Manager, Bordeaux Quay sustainable restaurant, Bristol harbourside*



There can be no question now that the cost and availability of food is going to play a far greater role in our lives in the coming months and years than it has done since the Second World War.

In the last few years many of us with concerns about the environment and our own health have made decisions to seek out particular foods, such as those that are local, seasonal and organic. However we are now faced with a much wider reaching set of considerations. With a 'perfect storm' of conditions including bad weather and consequent poor harvests, growing affluence in the developing world increasing the demand for meat, biofuel crops competing with food crops for agricultural land, and last but by no means least, the increased cost of fuel, the world's food resources are becoming increasingly stretched.

Scientists and politicians worldwide are considering the various courses of action we should be taking. But in the meantime, what are the rest of us supposed to do for the best? There are a growing number of certification schemes and guidelines designed to help us make the right purchasing decisions depending on our preferences. When shopping for root vegetables, it is probably relatively easy to prioritise local, seasonal and organic, but when buying fish in times of diminishing stocks, are those the best criteria by which to measure? Or, when making our selection, should we be following principles such as those of the Marine Stewardship Council who take global populations and international migration patterns into account?

As WRAP has done a good job of telling us a third of all food bought in this country is thrown away. In addition, the damaging impact of high fat, salt and sugar diets can be witnessed across the country every day, the purchase of processed food has never been higher and the environmental damage of intensive farming methods is increasingly evident.

In this time of crunching, pinching and squeezing, what we really need is to be reminded of what every previous generation of humanity knew; that food is precious and not to be taken for granted. How we farm, store and prepare our food is fundamental to our sustainable future. So our success in all of this is dependent on a massive sea change in our knowledge and understanding about food and the key will be a new (or very old) approach to food education.

This month's *Sustainability Now* headlines at a glance:

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- ◆ *Listen out: SSW members debate Severn Barrage on BBC Radio 4's 'The World Tonight', 3 October*
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As a network of influential individuals your feedback on *Sustainability Now* is very valuable. You can send comments to [info@sustainabilitysouthwest.org.uk](mailto:info@sustainabilitysouthwest.org.uk) and view back issues at [www.sustainabilitysouthwest.org.uk/sustainability\\_now](http://www.sustainabilitysouthwest.org.uk/sustainability_now) (let us know if you've colleagues who need adding to our e-distribution list).

### ***South West seeks a Sustainable Health Manager***

**30 hours per week, initial 12 month contract, Salary band: 25-28k (pro rata) & contributory pension**



**Opportunity:** Are you enthusiastic and knowledgeable about Sustainable Development and the health sector? Would you like to work in a creative organisation that wants to maximise your enthusiasm and develop your skills? Could you spread the sustainability message and help others to adopt best practice?

**Role:** Sustainability South West (SSW), the region's independent charitable champion for Sustainable Development ([www.sustainabilitysouthwest.org.uk](http://www.sustainabilitysouthwest.org.uk)) is recruiting for a post funded by the South West Strategic Health Authority. This new post will report to a joint SSW/NHS steering group. The post holder will develop a sustainable development regional network for the NHS with partners; promote and support effective sustainable policy and practice within the regions NHS Trusts and contribute to wider policy making on the delivery of sustainable development in the South West.

**Information and Application pack:** from Freiny Miles Tel. 0117 900 1751  
Email [info@sustainabilitysouthwest.org.uk](mailto:info@sustainabilitysouthwest.org.uk)

**Closing date for Applications: Midday, Wednesday 5<sup>th</sup> November 2008**

**Interviews:** 13 November 2008, to be held in Bristol.



### ***Listen out: SSW members debate Severn Barrage on BBC Radio 4's 'The World Tonight', 3 October***

BBC Radio 4's 'The World Tonight' on Friday 3 October will debate the proposed Severn Barrage. Listen out for SSW members who will be joining the panel to discuss how sustainable a barrage in the Severn Estuary would be. You can listen to the show live at 10pm on 3 October and online up to a week later at

[www.bbc.co.uk/radio4/news/worldtonight/](http://www.bbc.co.uk/radio4/news/worldtonight/)

## ***Embedding sustainability into the South West post SNR – Make your voice heard***

SSW is to lead a project ensuring sustainable development is embedded into new regional arrangements, post Sub National Review landscape. SSW's first steps are to hold consensus building workshops with key regional networks and groups, to inform a set of draft recommendations, between now and early 2009. This work will challenge, take into account and build on existing activity to embed sustainability into policy and delivery in the South West. Make sure your voice is heard – if you are holding a meeting or conference and can add an item on the SNR to the agenda; please get in touch with us to come along for a workshop session to hear your views. Contact us at [info@sustainabilitysouthwest.org.uk](mailto:info@sustainabilitysouthwest.org.uk)

## ***Natural Environment and Heritage modules live on the Shaper***

***([www.shapersw.net](http://www.shapersw.net))*** Two new modules have been developed for the Regional Sustainable Development Framework - the 'Shaper ([www.shapersw.net](http://www.shapersw.net)). The **Natural Environment module**, supported by Natural England and delivered in partnership with Sustainability South West, already contains: • A sustainability checklist for the natural environment – a resource for anyone working in the natural environment field (or involved in the development of the natural environment in their local area) to support them to maximise the wider sustainability benefits of their project, plan or strategy; • An area for Natural England staff and partners which outlines how NE strategic outcomes can be delivered in a way that supports the region's 10 sustainability principles (as housed by the Shaper); • An area containing links to key websites and resources. Visit: [www.shapersw.net/rsdf.php?ID=77&category=77&stylesheet=style](http://www.shapersw.net/rsdf.php?ID=77&category=77&stylesheet=style).



The **Heritage module**, supported by English Heritage and delivered in partnership with SSW, will contain a heritage checklist, information relevant to different types of heritage practitioners/sector, case studies, resources and links and will look at how heritage can best contribute to the sustainability of our rapidly changing environmental, social and economic climate. The module will go live on 30 October and SSW would like to hear from people in all parts of the heritage sector (including property owners and managers, curators, Conservation Officers, Archaeological Officers, designers and planners) to ensure the module is comprehensive and reflects good practice. Please follow the link, complete and return the short questionnaire to us by new deadline date, 10 October: [www.shapersw.net/rsdf.php?ID=79&category=79&stylesheet=style](http://www.shapersw.net/rsdf.php?ID=79&category=79&stylesheet=style)



### ***The great honey drought***

Winter viruses and the wettest August for years have combined to leave Britain's beehives dry. Rowse, the UK's biggest honey supplier, has warned that the harvest has been so poor that major supermarkets will run out of stocks of English honey before Christmas. A global shortfall in production from Argentina to Australia has also driven up raw honey prices by 60 per cent in the last 12 months. UK Beekeepers and researchers believe that the long term prospects of not only the nation's bee colonies but the 25 per cent of the UK's food production (contributing around £165m to the economy) that relies on crops being pollinated by bees is in jeopardy. **Other disastrous British harvests: Wheat** - One of the best harvests in years has been ruined by weeks of heavy rain that has soaked crops and prevented farmers from operating combine harvesters. The National Farmers' Union estimates only up to half the crop still remains in fields. **Damsons** - Orchard owners in Cumbria, Kent, Shropshire and Worcestershire have reported a disastrous season with a knock-on effect for damson jam producers. **Pears** - Britain's pear crop will be 38% lower this year after late spring frosts. [www.independent.co.uk/environment/nature/the-great-honey-drought-924510.html](http://www.independent.co.uk/environment/nature/the-great-honey-drought-924510.html)

## Return of the list

The art of making food go further, like so many other neglected housekeeping skills, undergoes a revival - with food costing 12% more than a year ago the first new shopping habit to acquire is writing a list. Never set out without one; stick to it; resist temptation, and you can't fail to spend less. Here are some more tips from Times online and SSW:

**Waste not, want not** - More, not fewer, trips to the shops should save money and waste, as buying little and often makes you notice what you're paying for. Wasted food costs the average family around £400 a year, and more fresh fruit and vegetables are thrown away than any other food. Try to reduce your meat intake as not only is it expensive, it has the largest carbon footprint of any food. Canny carnivores buy cheaper cuts that turn tender and flavoursome in slow-cooked stews.

*SSW tips: Recycle or compost any food waste you do have; Reduce your carbon footprint: swap your car trips to the supermarket with walks, cycle rides or try public transport – and use your local market or greengrocer if you have one.*

**Less packaging** - Real food is not only so much more satisfying than processed, it comes with less packaging so look for loose produce. Weigh out what you need and you won't have any waste.

*SSW tip: See SSW's free consumer guide to packaging pdf, 'Packaging...unwrapped!', providing handy hints for both buying products wrapped in better packaging and options for re-using, recycling, or even composting packaging when you've finished with it: [www.sustainabilitysouthwest.org.uk/assets/files/pdf/consumer\\_packaging\\_guide.pdf](http://www.sustainabilitysouthwest.org.uk/assets/files/pdf/consumer_packaging_guide.pdf)*



**The big freeze** - Look what's in season and grown closest to home (see [www.eattheseasons.co.uk](http://www.eattheseasons.co.uk)). But there are times when "fresh" isn't always best or cheapest, and long-life, despite its low-rent reputation, can be a surprisingly good bet. Fresh podded peas will have been hanging around far longer than frozen and will cost four times as much.

*SSW tip: Not only is seasonal, local produce fresh, it also has the lowest CO2 travel emissions.*

Pay less, but still get the best if you switch to these alternatives:

<b>IN</b>	<b>OUT</b>
Stilton	Gorgonzola
Cornish sardines	Tuna steak
Frozen peas	Mangetout
Trout fillet	Sea bass fillet
Crumpets	Muffins
Chicken thighs	Chicken breast
Pork chops	Sirloin steak
Cos lettuce	Bagged salad

Full article at:

[www.timesonline.co.uk/tol/life\\_and\\_style/food\\_and\\_drink/article4831806.ece?token=null&offset=0&page=1](http://www.timesonline.co.uk/tol/life_and_style/food_and_drink/article4831806.ece?token=null&offset=0&page=1)

## **SSW responds to proposed changes to the draft RSS – last chance to respond**

SSW has submitted a response to Government's proposed changes to the Draft Regional Spatial Strategy with key messages:

- SSW believes proposed changes will *increase* both carbon emissions and energy bills, make new housing less affordable, and miss out on an opportunity to create new low carbon jobs.
- SSW opposes the weakening of the plan's sustainable development policies as this signals an irresponsible lack of urgency for action and is inconsistent with government calls to reduce energy use and cut emissions.
- SSW opposes the proposal to drop Policy G on sustainable construction which would set higher energy standards for new buildings in the region, even more crucial if the proposed significant increase in housing numbers in the region is confirmed. Further, SSW now opposes the proposed increase in housing numbers because, if constructed without the higher energy standards of the original plan, will increase the likelihood of a big hike in the region's overall CO<sub>2</sub> emissions. SSW Director Leslie Watson explains, "Without the inclusion of the original Policy G the growing household energy bills of new housing will reduce affordability—already a huge social issue for our region. All plans should minimise emissions and energy use. A truly sustainable future is one that is 'healthy, productive, resilient, socially just and operating within environmental limits.' However the Secretary of States' proposals will result in the region heading in an unsustainable direction." Full story:



[www.sustainabilitysouthwest.org.uk/news/ssw\\_dub\\_government\\_proposals\\_unfit\\_for\\_the\\_21st\\_century/](http://www.sustainabilitysouthwest.org.uk/news/ssw_dub_government_proposals_unfit_for_the_21st_century/)

There is still time to respond, responses need to be with GOSW by Friday 17 October. Make your voice heard: [http://gosw.limehouse.co.uk/portal/regional\\_strategies/drss](http://gosw.limehouse.co.uk/portal/regional_strategies/drss)

## **Government release new statistics for Carbon Dioxide (CO<sub>2</sub>) emissions at Local Authority level**

Government has published 2006 statistics for CO<sub>2</sub> emissions at Local Authority and Government Office Region level. Overall emissions for the South West went up by 1.5% to 42.37m tonnes CO<sub>2</sub> from the 2005 figures. Meanwhile, estimates suggest the region grew by less than 1%, meaning the per capita figure also grew from 8.21 to 8.27 tonnes CO<sub>2</sub>. Most Local Area Agreements contain targets on reducing per capita emissions of CO<sub>2</sub> in their areas and the best performing Local Authority 2005-2006 was Exeter (22.5% per capita reduction in CO<sub>2</sub>). BUT—international aviation and shipping emissions are not counted in these statistics and they take no account for emissions from consumption of goods originating outside the UK! SSW's carbon reduction project *Fair Shares, Fair Choice* supports the principle of fair, safe carbon shares for everyone and encourages people to live within their carbon share of personal emissions of 4.1 tonnes of CO<sub>2</sub> (including any flights or cruises) in 2008. Find out more at [www.fairsharesfairchoice.com](http://www.fairsharesfairchoice.com) and work out your carbon footprint for National Carbon Footprint Day, 2 October [www.nationalcarbonfootprintday.org/](http://www.nationalcarbonfootprintday.org/)



## Sussed!

### **Reducing high carbon travel?**

👍 **Tories would scrap plans for a third runway at Heathrow and build high-speed rail line instead** They are proposing to create a new line linking London St Pancras, Birmingham, Manchester and Leeds saying it would cut Heathrow flights by 66,000 a year.

### **Sharing learning about how to be sustainable?**

👍 **Compulsory cooking lessons for school kids** Cooking lessons become compulsory for pupils 11-14 from 2011. Ed Balls the Schools Secretary says he wants all children to be able to prepare basic, nutritious meals. "Proper cooking and budgeting means you can prepare healthy nutritious meals cheaply even in the face of rising food prices. It puts you in charge of your own health."

[www.direct.gov.uk/en/NI1/Newsroom/DG\\_171713](http://www.direct.gov.uk/en/NI1/Newsroom/DG_171713)

### **Supporting healthy lifestyles and caring communities?**

👍 **Free cookbook for schools** Learning cooking skills is vital to fighting obesity in young people. The Real Meals cookbook, endorsed by chef Phil Vickery, contains recipes developed by the British Nutrition Foundation for children to cook. Available to download from:

[www.direct.gov.uk/en/NI1/Newsroom/DG\\_171713](http://www.direct.gov.uk/en/NI1/Newsroom/DG_171713)

### **Cutting energy and resource use?**

👍 **Organic food to be cheaper than other produce** Organic produce is currently regarded a luxury purchase by shoppers forced to turn to lower cost, intensively-farmed produce by the economic downturn, but a study suggests the price of oil could soon make cereal crops grown with fertilisers more expensive than those produced more naturally.



👍 **Flagship green supermarket** Sainsbury's recently opened its flagship green store in Dartmouth, South Devon. The store will run on renewable energy saving 40% CO<sub>2</sub> emissions and food deliveries made by lorries running on rubbish! [www.j-sainsbury.co.uk/index.asp?PageID=418&subsection=&Year=Latest&NewsID=1069](http://www.j-sainsbury.co.uk/index.asp?PageID=418&subsection=&Year=Latest&NewsID=1069)

### **Supporting low carbon economies which meet local workforce needs?**

👍 **Organic farming creates more jobs** The University of Essex have reported that organic farming in the UK provides 32% more jobs per farm than non-organic farms and an estimated 93,000 new jobs would be created if all farming in the UK were to convert to organic. With the rural labour force in decline (around 37 farmers leave every day), along with much needed agricultural skills essential in order to maintain food security in the coming transition towards post-fossil fuel farming, could organic farming be the answer?

[www.theecologist.org/pages/archive\\_detail.asp?content\\_id=1184](http://www.theecologist.org/pages/archive_detail.asp?content_id=1184)

## So last

## Century...

### **Reducing high carbon travel?**

### **No bicycles at the Circus**

New £500m shopping mall Cabot Circus in Bristol city centre opened it's doors on 25 September – despite a target set by the mall for 60% of visitors coming to the mall by means other than a car, the centre facilities boasts a 2,800 capacity car park, car valeting and valet parking and no cycling facilities. SSW have already heard from people protesting they are unable to leave their bike nearby and an event, 'Cabot Circus Cycle Lock Provision – mass lock up protest' is to be held later this month – surely £500m could buy a few more stands than the few nearby bicycle hoops?

### ***Using local and ethical goods and services?***

👉 **Local producers cheaper than Tesco** Two local food organisations (Cardiff's Riverside Farmers' Market and online resource Localfoodshop) have published shopping basket comparisons with Tesco and found their local options cheaper.

[www.riversidemarket.org.uk/compare](http://www.riversidemarket.org.uk/compare);  
[www.localfoodshop.co.uk/content/Compare-to-Tesco](http://www.localfoodshop.co.uk/content/Compare-to-Tesco)

👉 **The rise and rise of farm shops** Farm shops have become the fastest growing retail sector, increasing by 15% in the past year, with health-conscious Britons are turning toward the shops for fresh veg, fruit and meat that have been sourced locally.

### ***Enhancing local distinctiveness and diversity and biodiversity?***

👉 **Fish and apples – Thinking outside the box** By choosing enterprises to suit both their farm's resources and local market demands, the Gibson family from Somerset developed an award winning business and enterprise: apple growing, cider making and fishing - earning first place in the Bath and West Agricultural Society's Farm Diversification Awards 2008. The family was keen to nurture the environment which they had come to the area to enjoy.

[www.farmersguardian.com/story.asp?sectioncode=43&storycode=20948](http://www.farmersguardian.com/story.asp?sectioncode=43&storycode=20948)

### ***Taking a long term, joined up approach to issues like climate change?***

👉 **Farmers Cashing in on wind-power potential** Diversifying into wind-power is proving attractive to many UK farmers with arable farming able to continue around them (turbine foundations are buried below normal ploughing depth), only three or four turbines required to create an income (up to £4000 a year for each turbine) and enough energy to sell back to the grid. [www.fwi.co.uk/Articles/2008/09/25/112385/cashing-in-on-wind-power-potential.html](http://www.fwi.co.uk/Articles/2008/09/25/112385/cashing-in-on-wind-power-potential.html) And more good news for wind power in the region: **First committee approval for wind farm in Devon** Torridge District Council have approved a 9 MW Ecotricity wind farm at committee - possibly the first committee approval for a rural wind farm anywhere in the region since the mid 90's.

👉 **One in three to grow own organic fruit and veg** The increasing cost of living has encouraged one in three Britons to become more self-sufficient by growing their own fruit and vegetables. Of those who are not growing their own food, 63% plan to do so within 2 years instead of buying fruit & vegetables from supermarkets.

**Sustainable question headings taken from the Sustainability Shaper principles, [www.shapersw.net](http://www.shapersw.net)**

### ***Supporting healthy lifestyles and caring communities?***

#### **👉 Fast-food hospital?**

Greasy food courts in hospitals? A 2007 Soil Association report ('Not What the Dr Ordered') pointed out the contradictions in housing junk food outlets inside institutions dedicated to health but they are even more apparent given Government's new £372m strategy to fight obesity, 'Healthy Weight, Healthy Lives'. What hope is there of transforming us into a nation of healthy eaters when the Government doesn't police the food supply in its own hospitals? (Telegraph, 25 September)

**Please contact SSW for more info on the source of any story.**

## On your radar?

### Alastair Sawday to Open Match-Making Event for Tourism Businesses and Local Suppliers

Future Footprints have partnered up with the Tourism Skills Network to match-make hotels and bed and breakfasts in the Bristol area with local suppliers of food and drink. Alastair Sawday will open the one day match making event on Tuesday 28 October, at Ashton Court Mansion, Bristol, which aims to help and encourage tourism businesses to use local suppliers to support the local economy, reduce food miles and provide visitors with a richer experience. The event is free for tourism businesses and suppliers and we still have a limited number of places available. For further details please contact [clare.mitchell@futurefootprints.org.uk](mailto:clare.mitchell@futurefootprints.org.uk) or call 0117 900 1753



### Fair Shares, Fair Choice on the road in October



SSW's low carbon campaign *Fair Shares, Fair Choice* (FSFC) promoting the principle of 'a globally fair and safe carbon share for everyone' will be on the road in October adding businesses and organizations to the supporters list at ENVEC 2008, 2 October, Winter Gardens, Weston-super-Mare ([www.oursouthwest.com/envec/](http://www.oursouthwest.com/envec/)) and members of the public at The Green Solutions Festival, 28-30 October, part of Environment Week at Paignton Zoo (see 'Up & Coming', below). Add your name to FSFC's campaign, 'Sign Up' at [www.fairsharesfairchoice.com](http://www.fairsharesfairchoice.com)

### TUC conference: 'Green and Decent Work' 14 November 2pm-4pm University of Gloucestershire

Speakers include: John Monks, General Secretary European Trades Union Congress and Leslie Watson, Director SSW. For info see [www.tuc.org.uk/southwest](http://www.tuc.org.uk/southwest) or contact Lu White, Green Workplaces project co-ordinator, 0117 947 0521

### Natural England lifts the lid on the wonders of our undersea landscapes with its magical maps. . .

A series of maps which show the beauty and variety of our undersea landscapes have been designed by Natural England.

Nationally, less than 1% of the population can name a feature of the landscape under English seas, and 44% of the population think the undersea barren. But Natural England show there is so much more to discover in our undersea landscapes - forests of kelp, soft meadows of seagrass, rocky cliffs smothered with jewel anemones, corals and sponges, and open waters which are the haunt of basking sharks, turtles and dolphins. The South West has a diversity among the highest in Europe. Download the South West map at: [www.naturalengland.org.uk/campaigns/marine/south-west-event.htm](http://www.naturalengland.org.uk/campaigns/marine/south-west-event.htm)

### Regen SW report: Road to 2020: An analysis of renewable energy options in the South West of England

This report from Regen SW in association with the South West RDA, lays out an early analysis of what the new UK renewables target for 2020 could mean for the region and where there are opportunities to speed up renewable energy deployment. It is believed to be the first bottom up analysis of its kind.

[www.regensw.co.uk/downloads/RegenSW\\_210.pdf](http://www.regensw.co.uk/downloads/RegenSW_210.pdf)

## **Social Enterprise Day photography competition – Win chance to shadow Managing Director of Eden Project**

20 November is Social Enterprise Day - a chance to celebrate and promote social enterprise. This year, RISE, the voice for South West social enterprise, want to know how social enterprise is *transforming lives* and are running a photography competition looking for the best photographs showing how social enterprises are changing the world one community at a time. The regional winner for the South West will have the chance to shadow Gaynor Coley, Managing Director of the Eden Project and then be eligible to compete for a national first prize. Deadline for entries: 28 October. Winners will be announced on Social Enterprise Day. To find out more, please visit

[www.rise-sw.co.uk/photocomp](http://www.rise-sw.co.uk/photocomp)

## **A South West Co-operative Local Food Network?**

Connecting local producers with co-operative & community owned shops. Six regional co-operative development bodies in the south west are proposing to establish a South West Co-operative Local Food Network to sustainably deliver local food to co-operative and community owned shops in the region by linking shops with local producers so customers can buy the local food they value. The co-operative and community owned food shop movement is strong in the region, with an estimated 200+ successful retail locations. To offer support and/or engage, email [info@co-operativefutures.coop](mailto:info@co-operativefutures.coop)

## **Eat Somerset Project - bringing local food to local shops**

The project aims to increase trading between producer groups in and around Somerset and independent food retailers in the county, and create new markets in Bristol and Bath. If you are a local food producer interested in getting involved or a retailer, caterer or wholesaler looking to source local produce visit [www.sustainweb.org/page.php?id=40](http://www.sustainweb.org/page.php?id=40)

## **Eco-towns Green Infrastructure worksheet**

A new worksheet has been produced by Natural England, available shortly on the TCPA website: [www.tcpa.org.uk/ecotowns.asp](http://www.tcpa.org.uk/ecotowns.asp)

## **South West sustainable products showcased online**

A new online resource to help South West consumers access sustainable building and household products: Eco Warehouse provides a gateway for residents, businesses and communities to source and procure recycled and sustainable goods.

See [www.sw-ecowarehouse.co.uk](http://www.sw-ecowarehouse.co.uk)

## **Valuing our future: a toolkit for developing sustainable schools**

A new toolkit designed to help schools become sustainable, whether just getting started or with lots of work done in this area. The adaptable toolkit includes case studies; practical and strategic tips and an innovative mat to help structure discussions. Order your copy for £15 at [www.ncsl.org.uk/valuingourfuture](http://www.ncsl.org.uk/valuingourfuture).

## **Renewable Futures 2008: Stepping Up a Gear, 26 November, Bristol City Centre Marriott hotel - booking open**

The biggest sustainable energy event in the South West, Renewable Futures 2008 will show delegates how they can 'step up a gear' and make the most of the huge renewable energy drive necessary to help the UK reach its 2020 renewables target. The overarching aim will be to help delegates fully understand the growing market, so that they can make informed decisions about future steps. The South West Green Energy Awards will be held the night before. Tickets £145 (£130 Regen SW members). Visit: [http://regensw.eventhq.co.uk/renewable\\_futures\\_stepping\\_up\\_a\\_gear\\_26th\\_november\\_2008](http://regensw.eventhq.co.uk/renewable_futures_stepping_up_a_gear_26th_november_2008)

## **Popular reuse centre RE:SOURCE, Bodmin Business Park, increases opening hours due to public demand**

RE:SOURCE operates as a not for profit community driven retail outlet taking public donations of unwanted household items and has become increasingly important to the local community as a provider of affordable furniture and appliances. The year old centre has proved so successful, it is moving to six day opening. [www.myresource.org.uk](http://www.myresource.org.uk)

### **Up & coming...**

#### **Food festivals in the region in October**

Devon Celebration of Food and Cornwall Celebration of Food, throughout October [www.celebrationoffood.co.uk](http://www.celebrationoffood.co.uk)

South Somerset Food Festival, until 5 October [www.southsomersetfoodfestival.com](http://www.southsomersetfoodfestival.com)

Taste-South Gloucestershire, until 12 October [www.ecojam.org/interact/events/taste-south-gloucestershire-local-food-drink-festival](http://www.ecojam.org/interact/events/taste-south-gloucestershire-local-food-drink-festival)



#### **Ecos Trust: Eco homes to the code, available course dates: 3 October; 31 October; 1 December**

A one day course from the charity on the challenge of building to the Code for Sustainable Homes. The day will cover an examination of Great Bow Yard, Langport and a development of five code 5 homes at Stawell near Bridgwater. For more information about this and other Ecos Trust courses, visit:

[www.ecostrust.org.uk/documents/EcosEvents\\_Autumn08.pdf](http://www.ecostrust.org.uk/documents/EcosEvents_Autumn08.pdf)

#### **Apple Day, 21 October – events in the region throughout October**

Celebrate Apple Day in October with events throughout the region, see [www.commonground.org.uk/appleday/a-events.html](http://www.commonground.org.uk/appleday/a-events.html)

#### **Paignton Zoo's Environment Week, 25 October-2 November, and The Green Solutions Festival, 28-30 October**

Paignton Zoo's first Environment Week is about taking local action for global issues and will feature children's activities and interactive exhibition 'Climate Change I can change the future'. The Green Solutions Festival is a **free entry** festival during the week featuring regional produce, green gadgets, activities and competitions to show how easy it is to reduce your impact on climate change. Visit SSW's *Fair Shares, Fair Choice* stand for ideas to reduce your carbon footprint in a fair, safe way ([www.fairsharesfairchoice.com](http://www.fairsharesfairchoice.com)). There will also be activities by Dartmoor Park Authority, MET Office, Valcent, Devon County Council, South Devon College & Castles Kitchens and The Young Green Solutions Inventor of the Year will be awarded during the week. See [www.paigntonzoo.org.uk/news-events/events-detail.php?id=67](http://www.paigntonzoo.org.uk/news-events/events-detail.php?id=67)

#### **Communicate for a Change, 27-28 October, Bristol HP Labs**

Communicate, a conference for senior environmental communicators attracting a cross-sector of representatives from environmental and conservation organisations, business and CSR, policy makers, media, national and local government bodies and natural history filmmakers, focuses specifically on improving the standard and effectiveness of communication about conservation and the environment. Find out more at [www.festivalofnature.org/conference.php?pageid=4&parentid=0](http://www.festivalofnature.org/conference.php?pageid=4&parentid=0)

## **Westcountry Energy Action training courses in Plymouth and Exeter**

The charity is running one day courses to reduce the impact of climate change and fuel poverty and support regeneration through sustainable energy policy and practice: *Renewable Energy Basics* (10 October, Plymouth; 1 December, Exeter) looks at the use of small scale renewable energy technology in the home or local community; *Understanding Fuel Poverty & Energy Awareness* (17 October, Plymouth; 8 December, Exeter) looks at causes and effects of fuel poverty and government action and grants available for householders; *Energy Champions* (24 October, Plymouth; 15 December, Exeter) will provide managers with information to help them promote energy and resource savings in their departments. Cost per workshop: £99+VAT (£49+VAT for charities). Further dates in 2009. Contact Tony Merrick [tony@wcea.org.uk](mailto:tony@wcea.org.uk) or call 01752 235183

## **ARCHS Annual Conference on Sustainable Enterprise and Human Security, 'Down To Earth' The journey to the sustainable enterprise economy, 31 October-1 November, Wessex Water, Bath**

If the new economy is to succeed it has to break many rules from the past. We need to understand the relationship between social and natural systems. This free conference about the new low carbon, Sustainable Enterprise Economy will include a range of international speakers plus contributions from IKEA, WaterAid, Wessex Water, CISCO, Ashoka, UNEP, UN Global Compact, Eden Project. Programme and registration form at [www.coventry.ac.uk/researchnet/archs/downtoearth](http://www.coventry.ac.uk/researchnet/archs/downtoearth)

## **Creating Food Futures workshop 1, "Can Organic Farming Create Sustainable Communities: Yes! No!" Association of Sustainability Practitioners (ASP), 14 November, The Hub Bristol**

The ASP workshop will explore issues raised in new book "Creating Food Futures: trade, ethics and the environment" (Gower/Ashgate): Organic farming and its impact on the community; Local or global sourcing; The roles of supermarkets; Fairtrade; UK and international perspectives. Tickets:£125; ASP members:£85. Three further workshops and Food Futures Summit will follow in 2009.

See [www.asp-online.org/events/foodfutures/eventdescr.pdf](http://www.asp-online.org/events/foodfutures/eventdescr.pdf) or contact Gwyn Jones 07795632607

## **Over to YOU**

Remember – we're your independent sustainability champs – and as an independent charity we're here to act as a critical friend for the common good. If you're involved in action for sustainability – let us know and we can champion it! Equally if you're experiencing barriers to adopting a more sustainable approach let us know so we can feed back messages on your behalf. You can also tell us about local and regional events coming up over the next month so we can include this in the next edition *Sustainability Now*.

**Contact us at:** [info@sustainabilitysouthwest.org.uk](mailto:info@sustainabilitysouthwest.org.uk)

**Deadline for submissions: close of Monday 27<sup>th</sup> October 2008**

## ***Other news from Sustainability South West***

**More SSW news available on our website:**

[www.sustainabilitysouthwest.org.uk](http://www.sustainabilitysouthwest.org.uk)

Regular updates on **SSW coordinated projects** available from:

**Fair Shares, Fair Choice** – the SW's growing low carbon movement

[www.fairsharesfairchoice.com](http://www.fairsharesfairchoice.com)

**Sustainability Shaper** – the SW's regional

sustainable development framework

[www.shapersw.net](http://www.shapersw.net)

**Future Footprints** – the SW's sustainable tourism visitor campaign

[www.futurefootprints.org.uk](http://www.futurefootprints.org.uk)

**Planting Places** – networks for SW urban greenspace project

[www.plantingplaces.org.uk](http://www.plantingplaces.org.uk)

*Sustainability Now is a monthly bulletin from Sustainability South West, the region's independent Champion Body for sustainable development. SSW is a charity and its Mission is: 'To champion and assist action now to achieve a South West that is genuinely sustainable: healthy, productive, socially-just and living within environmental limits.'*



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**Disclaimer:** the views expressed in this newsletter do not necessarily represent the views of SSW's membership as a whole.

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