CONSUMPTION, FOOD, WASTE Breakout room – Tania

TOP 3 WISHES

* To engage everyone and connect between the generations. Lots of gentle learning we can do about what do we buy.

TOP 3 ACTIONS

* Do tastings at the village shop and package free food. (Contact Florence Rothman)
* Do a vegetarian/vegan recipe book (Contact Florence Rothman & Becca Sneyd)
* Share & repair project. (Contact Philip Haile)

TOP 3 QUICK WINS

* Bring back the village pub lecture series
* Share ideas from the forum with the shop

ACTIONS

* Village shop. Now it is reconfigured they are considering putting in facilities for unpackaged dry goods. Milk machine. The shop would like ideas.
* Highlight that even the small steps help. To show that people can make a difference.
* More signposting such as the palm oil free labels.
* More organic vegetables and fruit that is local and affordable. How do we source this?
* Crop drop. An initiative set up in B&NES that gets distributed to needy causes. E.g. apples – publicise this in the summer and autumn when there is excess produce.
* Philip Haile… Distributed library of things. In Bath there is a ‘Share and Repair’ shop that has popped up. You can borrow all kinds of tools, camping equipment, etc. Have a central list of things, so people know it exists. Could be worked as a commercial social enterprise project. It stops the amount of stuff, saves storage. Can be delivered by electric bike. People can donate things. Catalogued by someone. Things can be insured for a small fee. Have a decentralised storage (i.e. peoples homes) or one shed. There are models for this out there.
* Gentle education and offering people ways of doing things differently.
* Restart the lecture series that in the room above the pub. Brings together the community and focused on practical ways forward.
* Becca Sneyd - Encourage people to eat more plant-based meals. In Freshford school they collated a recipe book from the families. It might be a nice project for younger people to take on. Its about trying out vegan/vegetarian meals.
* A village challenge – meat free Mondays. Promoted by the shop and linked to the recipe book.
* Vegan/Vegetarian safari suppers so people can try meat alternatives.
* Florence Rothman -Keep building up the plant-based offerings in the village shop and do tastings and events. Give people a recipe to takeaway so they can try it.
* How can we energise more people to do more things in the village shop and cafe. How do we get the mix of older and younger people working together? Let young people over aged 15 know they can volunteer at the shop/café.
* Village allotments – maybe near the Glebe at the top?
* Garden sharing. Some people can’t manage their gardens. Can we link those without gardens who want to with those who would be happy for veg patches and share the produce.
* Someone to manage the shop garden.
* a vegan recipe a month in the parish mag

## NOTES FROM CHAT

* Cookery demos with ALison Cavaliero maybe - who has written vegetarian book (Leiths)
* any chance we could have one hub for packages and we travel the last mile ourselves
* BANES led the country on school food with a Dynamic Food Procurement pilot in local sourcing that has inspired a national roll-out - but in BANES it seems to be unravelling. How can we in Freshford and BANES lead again on school food for climate, nature and health?

WAYS OF WORKING

* Share even the little things that people are doing. And how it is working.
* The A frame sign board that was used for village plan worked really well. It had flowers on it, bright yellow and it got a lot of attention. Put it outside the shop.
* Some of the people who don’t use the internet much are not up to speed with all the new information that is arising.
* We need to find a way of getting everyone inspired.
* About bringing the community closer together.

# TOOLS & INFORMATION

* New UN backed report on impact of dairy and meat on biodiversity <https://www.chathamhouse.org/2021/02/food-system-impacts-biodiversity-loss>
* <https://ffcc.co.uk/assets/downloads/FFCC_Farming-for-Change_January21-FINAL.pdf> includes good charts on UK food system and how to improve it.

Here are three Climate Friendly Bradford on Avon (CFBoA) handouts which others are welcome to draw on or adapt, if wished.

1. [A Better Life for a Safer Planet](https://climatefriendlybradfordonavon.co.uk/site/wp-content/uploads/2020/04/A-better-life-for-a-safer-planet-April-2020.pdf)
2. [Food for Thought](https://climatefriendlybradfordonavon.co.uk/site/wp-content/uploads/2019/10/website-Food-For-Thought-Handout-Final-Version-1.pdf) This was kindly formatted for us by George Tomlinson, who teaches at Freshford School.
3. [Dietary Recommendations for Reducing Environmental Impacts and Improving Sustainability](https://climatefriendlybradfordonavon.co.uk/dietary-recommendations-for-reducing-environmental-impacts-and-improving-sustainability/) This is our 2-page precursor of the 1-page handout above. It gives the UN and government guidelines, which I still think are the best and most sensible guidelines to date - and look at all food groups and a varied and balanced dietary intake.