

THURSDAY 3rd JANUARY

Programme for Turl Street Kitchen (TSK) and Old Library

Time	Old Library	TSK Room 1	TSK Room 2	TSK Room 3	Other Activities
8:30	Registration 8:30am Breakfast 9am	Registration and Breakfast 8:30am			
9:00	Centre for Agroecology and Food Security “ How to Mainstream Agroecology: Policy Implications ” Dr Ulrich Schmutz and Dr Julia Wright BREAK Permaculture Association “ Permaculture planning for 2013, 2030 ” Andy Goldring	9:00: Cultivate Oxford – Introduction to New Generation, New Ideas	Dr Naomi Salmon and Jeanette Longfield (Sustain) - "Building a Sustainable Food Future for the UK"	Colin Tudge - “ College for Enlightened Agriculture ”	Refreshments and networking space available throughout the day at both the Turl Street Kitchen and the Vaults & Garden Café
9:30					
10:00		10:10: StroudCo – Growing more food hubs	Sam Henderson - “farmEVERYTHING: lessons learned from FARM:shop, Dalston”	John Letts – Heritage Cereals: why just going organic isn't enough	
10:30					
11:00		11:20: National Federation of Young Farmers' Clubs - Discussion	Agroecology Research Forum - “ A session devoted to discussing how to share information , research and resources concerning small-scale farming and agroecology in the UK – are existing channels adequate, or do we need a new initiative?”	Nourish Scotland – The Scottish Paradox	
11:30					
12:00					
12:30		LUNCH BREAK			
1:00	FILMS				Lunch available at TSK and V&G. Films showing in Old Library
1:30					

2:00	Pasture-Fed Livestock Association Open meeting (Double session 2 – 4:30pm)	2:00: Soil Association – Sustainable Food Cities	Pete Riley/GM Freeze – Priorities for food and agriculture research			
2:30						
3:00			3:10: The Kindling Trust/Manchester Veg People – “ Bringing growers and buyers together ”	GM Freeze – “ GM: where are we now? A brief update on the main issues for farmers and food ”	Steve Merritt – “ The future of poultry breeds ”	
3:30						3:30 Youth Food Movement Skillshare – Butter-making
4:00			Prof Steven Newman – “ From Agroforestry to Transformational Farming ”	Jack Clarke (Catchbox) – Dealing with opposition to your food project		
4:30		BREAK (Refreshments Downstairs)				
5:00					Refreshments available at both venues and bar open.	
5:30	LAUNCH OF THE AGROECOLOGY ALLIANCE	“Tune for the Blood” film screening followed by Q&A with Director Anne Cottringer				
6:00	Drinks reception					
6:30						
7:00						
7:30	DINNER AT V&G (ticket required)	DINNER AT TSK (ticket required)				
8:00						#AgriChatUK debate at ORFC “Farming Conferences: Useful and Effective?” 8pm – 10pm
8:30	BAR OPEN UNTIL LATE (V&G)	BAR OPEN UNTIL LATE				

FRIDAY 4th JANUARY

Time	Old Library	TSK Room 1	TSK Room 2	TSK Room 3	Other Activities	
8:30	Breakfast 9am	Breakfast 8:30am (TSK)			Registration for Farm Day 8:30am, Merton College	
9:00	Food Sovereignty UK Meeting	9:00: Funding Enlightened Agriculture – “ What it is and why it’s needed ”	Rossi Mitova (Farmhopping) “ Supporting sustainable farming through collaborative consumption ”	Durwin Banks – High Barn Oils	FARM DAY ALL DAY AT MERTON COLLEGE (Separate ticket required)	Refreshments available at V&G and TSK
9:30						
10:00						
10:30	BREAK	10:10: Alex Towler - “ The Future of Farmers' and Community Markets ”	Tom Curtis (LandShare) – “ Land Partnerships: Unlocking Land for Innovation ”	Christopher Jones and Glyn Evans – “ Why are you farming? ”		
11:00	The Plunkett Foundation and Guy Watson Co-operative and community-ownership – its place in the new food economy	11:20: Rebecca Laughton – “ What can smallholders contribute to local food security and sustainable land management?:	Ed Dowding (Sustaination) – “ Using technology to make farming more accessible and rewire the food system ”	Tim Finney – “ A farm with its own pub. Not a complete recipe for success. ”		
11:30						
12:00						
12:30	FILMS	LUNCH BREAK			Lunch available at TSK and V&G. Films showing in Old Library	
1:00						
1:30						
2:00	CSA Network UK Growing the community supported agriculture movement in the UK	2:00: Ruth and Amy Anslow (hiSbe) – “ hiSbe Food C.I.C.: a supermarket, but how it Should be ”	Aine Morris and Claire Peeters (Sustainable Food Trust) – “ We need to talk about a movement - the power of the story to inspire social change ”	Suzanne Wynn (Campaign For Real Farming) - “ A Matter of Taste: How to convey the taste of your food to best effect ”	FARM DAY ALL DAY AT MERTON COLLEGE	Refreshments available at V&G and TSK
2:30						

3:00		3:10: Peasants Evolution (Jyoti Fernandes) - “The trials and tribulations of rebuilding peasantry in 21st century England?”	Martin Large – “A National Farm Trust for the UK”		(Separate ticket required)	
3:30	BREAK					
4:00	UK Food Group - Investing in agriculture for a just and sustainable world	4:20: Reclaim the Fields – “Can we really have sustainable local food systems & capitalism?”	Chris Smaje - Envisaging agroecological futures	Richard Boothman (Secos (Partners) Limited) – “Start-up Farming!”		
4:30						
5:00						
5:30	END OF SESSIONS 5:30PM	END OF SESSIONS 5:20PM				
6:00						
6:30						

MORE DETAILS ON THE SESSIONS:

How to Mainstream Agroecology: Policy Implications

Dr Ulrich Schmutz, Dr Julia Wright CAFS (Centre for Agroecology and Food Security) at Coventry University, UK

Agroecology as a science is almost a century old and can trace its history as far back as organic. In recent decades agroecology has also become a farming practice (some argue it always has been one). In addition, agroecology has become a powerful social movement especially in Latin America where poor farmers use it as a rallying cry for their rights and livelihoods. However, agroecology concepts and ideas had little impact on policy yet. Why is this?

In the UK research and farming policy, in the devolved governments, at the EU policy level, on a global scale or in urban city planning nowhere is agroecology and ecological thinking part of the mainstream argument. Admittedly things are changing and agroecology makes an entry on a global scale with the UN's special rapporteur on the right to food: "agroecology has proven results for fast progress"... "advantages over conventional approaches such as breeding high yielding varieties"... "strongly contributes to broader economic development". All powerful messages delivered to the UN General Assembly in New York 2 years ago.

We discuss is agroecology a science, a practice and a movement? And if so, should it also become a policy and a lifestyle option?

Why should agroecology become mainstream and what problems could this solve? Does it create new ones? Which problems have to be solved by science, by practical "do-it", by social and political change or by personal lifestyle options?

We open the discussion with a recent review done by CAFS, a joint venture of Coventry University and the research charity Garden Organic (working name of the Henry Doubleday Research Association) at Ryton Gardens, Coventry.

Introduction to New Generation, New Ideas

Cultivate Oxford

Cultivate Oxford are our hosts at the Turl Street Kitchen. They will talk about their cooperative social enterprise dedicated to local food in and around Oxford.

Building a Sustainable Food Future for the UK: The Role of Policy and Law

Dr Naomi Salmon (Aberystwyth University) and Jeanette Longfield (Sustain)

Dr Naomi Salmon will be talking about food security and the urgent need for a population-wide transition to a sustainable diet. Approaching the topic from a human rights perspective, her presentation will consider the normative content of the human right to adequate food, and the implications of this for food governance in the UK.

Complementing Dr Salmon's presentation, Jeanette Longfield, Co-ordinator of Sustain: the alliance for better food and farming, will talk briefly about the work of an informal group of

organisations focusing on how to help people to eat fewer and higher quality meat and dairy products, as part of a healthy and sustainable diet. Although there is growing recognition of the benefits to, for example, health, the environment and animal welfare, there are also considerable political and economic obstacles hindering progress towards a food and farming system that focuses less on low quality animal products. Jeanette hopes to explore with the group how these obstacles might be overcome.

The College for Enlightened Agriculture

Colin Tudge

We need to re-design agriculture from first principles if ever we're to feed the world's people and stop the Earth's decay. To make it work we need a new generation of farmers – and scientists and economists and different governance: nothing less than an “Agarian Renaissance”. Plans are well advanced for a College to provide the intellectual and practical base.

Growing More Food Hubs

Nick Weir (StroudCo)

Stroudco Food Hub is a not-for-profit co-operative of food producers and consumers which provides an internet-based local food and drink distribution service.

See www.stroudco.org.uk

Nick (www.nickweir.co.uk) will tell the illustrated story of how Stroudco came into being and offer an interactive discussion/presentation of the pros and cons of this system and his work with other communities who are adapting the Stroudco systems to work in many different locations.

farmEVERYTHING: lessons learned from FARM:shop, Dalston

Sam Henderson

When FARM:shop opened its doors in 2011, the aim was to bring farming into the city in three ways: as part of the city's consciousness (what a city means); by showing what could be farmed within the city; and by creating direct links with farms outside the city. Two years on, co-founder Sam Henderson examines the lessons learned and ponders the possibilities for the future...

FARM:shop started as part of Hackney council's “Art In Empty Spaces” initiative, which provided help acquiring a meanwhile lease on an abandoned 3 floor shop on Dalston Lane, and a £6,000 grant. From these humble beginnings the shop was transformed into a 'farm' by a host of enthusiastic volunteers and a wealth of donated materials and equipment.

The 'farming' includes an aquaponics system in the front room (producing fish and salads by mimicking a pond's ecosystem), chickens on the flat roof, a polytunnel in the paved back garden, and even a hydroponic fruiting room that is capable of growing just about anything you care to imagine in the middle of rainy grey London. Enough income to keep the space open is generated by a cafe (which includes some retail), occasional events (and event hire), rented desk spaces and meeting room bookings.

FARM:shop does produce and sell its own food, though the quantity and standards of production are not as high as they could be. There are debates to be had about what is best done in the city and what is best left to the wide open fields, and whether a pot of soil with a lamp might make more sense than the more complicated indoor growing systems. There has been huge interest and enthusiasm from people who want to grow in the city, but it's hard to give them a bit of simple, clear advice, let alone proven systems and formal support. The cafe boasts bread baked 'round the corner, cheese straight from a Somerset farmer, and salad, bacon and eggs from a farm in Hertfordshire which produces a whole range of veg and meat, available to order and collect straight from the shop every week. But these new connections with farmers and artisans have never become what they could be.

Where FARM:shop has been an undeniable success is as an art project. It has been the subject of almost countless articles, blog posts, radio features and TV segments, across the globe. Most city folk are just so enamoured with seeing stuff growing and alive in all too familiar city-surroundings, that they don't even think to inspect how healthy the salad looks, and the majority wouldn't know what to look for anyway. It's the very *idea* of turning an east end shop into a farm that has proved immensely powerful, and has inspired people from all backgrounds and walks of life to reimagine the city's relationship to farming. The details of viable urban aquaponics systems and city farm clubs still need to be worked out, but what's clear is that there's a huge empathy with the basic possibility that a very real relationship with farming, in all its various forms, could be part of our daily lives. Farming can be everywhere, and our relationship with food could be transformed, if we think differently, imagine what's possible, and start to farm everything...

The session will include a brief synopsis of what FARM:shop is and has done (with photos), an analysis of lessons learned, and a look at what might be possible with reference to other urban food and farming projects. This will then open up to a general discussion.

Heritage Cereals: why just going organic isn't enough

John Letts

Heritage cereals: why the wheat varieties of the past are the key to sustainable cereal production in the future, , Most cereal growers (both conventional and organic) are obsessed with nitrogen, and believe that modern varieties are superior to older varieties in terms of yield and grain quality. The evidence shows that 'populations' of older varieties are just as high yielding, produce top quality flour, can be grown without manure, and are more reliable than modern varieties in a period of climate chaos and high input costs.

Permaculture planning for 2013, 2030

Permaculture Association, Andy Goldring

During this session Andy Goldring will outline plans for permaculture farming developments - active projects, farmer outreach and research - for 2013, including how to get involved in the new Permaculture Farming Working Group.

After a very brief introduction to permaculture and the current work of the Association, we will look at what we already know about permaculture farming, and explore how permaculture can work with other similar agroecological initiatives to achieve the wider changes we will need to put british farming and land management on a genuinely sustainable path. Goals for 2030 will be proposed and discussed.

In particular, following the conference theme of "New Generation, New Ideas" we will identify opportunities and barriers for new entrants to farming / smallholding and see how we can better support them to access high quality agroecological design and technical skills, planning support and mentoring.

A mix of presentation and group exploration that aims to get us ready for an effective and collaborative 2013 so we can support the much needed transformation in agriculture by 2030.

National Federation of Young Farmers' Clubs - Panel discussion followed by Q & A

Hear from some up and coming members of the young farmers movement. For more information see this web-page: <http://orfcblog.wordpress.com/2012/12/24/national-federation-of-young-farmers-clubs-panel-discussion/>

Agroecology Research Forum

Organised by Chris Smaje

A session devoted to discussing how to share information, research and resources concerning small-scale farming and agroecology in the UK – are existing channels adequate, or do we need a new initiative?

The Scottish Paradox

Pete Richie (Nourish Scotland)

Scotland produces more than enough food for its population. But that's not why we are the fattest people in Europe. We can grow great vegetables, we just don't eat them. We have plenty of land (but very few landowners), and fewer allotments per 100 people than England. 7 out of 8 farms would go bust without subsidy, but it's not clear what the public gets for its money. Our dairy industry is mostly owned by Muller, while Vion has just pulled out of our pork and poultry industry. As welfare cuts bite, more families in Scotland will live in food poverty, so there's a choice between food banks and food sovereignty. With the referendum on independence less than two years away, will the future of land and food be a defining issue?

Pasture-Fed Livestock Association – Open meeting to update on progress during 2012, and future plans for 2013.

Hear from some of the farmers and organizations involved in the PFLA, why it is important and the benefits on offer to livestock producers across Britain.

Sustainable Food Cities

Soil Association

Throughout the UK, pioneering communities at every scale - from small towns to major urban centres - are recognising the key role food can play in dealing with some of today's

most pressing social, economic and environmental problems and are developing city-wide sustainable food programmes involving businesses, institutions and civil society.

Tom Andrews, Sustainable Food Cities Director at the Soil Association, will provide an overview of the Sustainable Food Cities programme in the UK and its potential in fostering a more healthy, sustainable, prosperous and equitable food system.

Traci Lewis, who has lead the development of one such pioneering Sustainable Food City initiative in Plymouth will then present a case study on Food Plymouth which, for the past three years, has been driving positive changes to food culture and systems in the city and beyond.

There will be an open discussion with participants, looking particularly at how the Sustainable Food Cities programme could best support the needs of farmers and growers in the years ahead. Come along and help us create a whole new approach to how we feed our cities.

For further information:

www.soilassociation.org/sustainablefoodcities // www.foodplymouth.org

If I was in charge of the UK's agricultural R&D budget: Priorities for food and agriculture research

Pete Riley/GM Freeze

An open forum facilitated by GM Freeze to allow delegates to discuss how the £400 million of public money spent on agricultural R&D should be spent.

Three speakers will kick off the discussion with their wish lists – a farmer, an academic and a consumer – they will list their top three suggestions in three minutes each.

The outcome of the session will be a joint letter from those present to the Chief Executive of the BBSRC and the Secretaries of State for BIS and DEFRA setting out the priorities to emerge from the forum.

To help draw conclusions three people will take notes on what they perceive as the key points and policies and contribute these at the start of the final session to agree priorities.

Bringing growers and buyers together into a co-operative to deliver sustainable food

The Kindling Trust/Manchester Veg People

Manchester Veg People is a new way of trading in an ethical and sustainable way. It is a fledgling co-operative of local Organic growers, restaurants and the public sector working together to provide fresh, seasonal food of the highest possible quality for Greater Manchester.

The aim of MVP is to bring together organic producers and buyers, increasing understanding and therefore fairness in the food supply chain, and making small-scale organic production more resilient.

For more info: www.kindling.org.uk and www.vegpeople.org.uk

GM: where are we now? A brief update on the main issues for farmers and food

GM Freeze

GM may no longer be at the top of most people's list of concerns, but the problem never went away. Farmers know that, because GM animal feed has to be labelled, but not the products of that feed, cheese, milk, eggs and meat.

So people may think the problem is solved, but it isn't. GM feed is still the main GM product imported into the EU. The main crops are still the same, whatever the hype: herbicide tolerant and pesticide expressing crops. And they still represent serious threats:

- . Removal of farmer control and consumer choice.
- . Corporate control and possible loss of farm saved seeds
- . Coexistence, traceability and labelling.
- . Out crossing
- . Resistance in weeds and pests
- . Impact on organic and local food due to contamination and the threat of contamination.
- . Liability.
- . One more thing for beekeepers to worry about

This session is an opportunity to discuss the issues and whether we should call for the labelling of the products of GM feed.

The future of poultry breeds

Steve Merritt (Welsh Poultry Centre)

The future is going to be very different to the immediate past. Omnivores, pigs and poultry, which directly compete for protein with humans, are inevitably going to become more expensive. Poultry breeding are now controlled by a handful of big companies. They tell us that we need to seek more efficiency from these breeds. Is there another way? Are there better breeds and traits that we need to be developing? Should our birds be foraging more? Should we be planting forage crops for them? Should we be looking again at the dual purpose breeds?

www.welshpoultrycentre.co.uk

Skillshare – Butter-making

Youth Food Movement

An interactive Skillshare giving you the chance to learn how to make butter.

What can smallholders contribute to local food security and sustainable land management?: Developing a research agenda to challenge assumptions about smallholders

Rebecca Laughton

Many of us subscribe to the idea that a sustainable future lies in a move towards smaller, more diverse holdings that employ more people to produce food with minimal reliance on fossil fuels. Such small, agroecological farms could provide low impact, satisfying livelihoods while producing a range of high quality food products for local markets. Sounds wonderful!

At the same time moral arguments about feeding our global population and achieving food security are being used to justify the introduction of GM crops and other means of “sustainable intensification”. The mainstream view is that smallholders are hobby farmers, providing valuable landscape, biodiversity and cultural benefits, but are not seriously contributing to national food security.

The truth is we all want to achieve food security, whilst cherishing our soils, biodiversity, landscape and rural culture. The question is, how do we achieve this? Too often the debate becomes polarised between the “pro-technological fix, industrial farming” and “small, scale ecological farmers”. What is needed is robust data to demonstrate how small, labour intensive farms can contribute to energy efficient food production. Without this, we are on a weak footing when it comes to arguing in favour of encouraging a new generation of small farmers to have an opportunity to manage the land.

A brief (10-15 minute) presentation by Rebecca, will be followed with a 45 minute structured discussion to draw existing research strands and new ideas into a coherent framework. Hence we will be in a stronger position to respond when students approach asking how they can support the movement with their research, or when any of us apply for funding to support a research idea.

Dealing with opposition to your food project

Jack Clarke (Catchbox)

Quite often, when in the early stages of planning an innovative food project, you run up against local opposition. Sometimes this will come from those who are worried about changes to local supply chains or infrastructure. Maybe local stakeholders think your project will be bad for business.

How do we overcome these issues and develop projects that work in harmony with local infrastructure? How should we go about discussing objections locally?

This workshop seeks to address some of these issues and tap into shared experiences in allaying local fears through better communication.

From Agroforestry to Transformational Farming

Prof Steven Newman (BioDiversity International Ltd and University of Leeds)

Introduction and background

I have been lucky enough to have been involved with evaluation and research on agroforestry and mixed cropping systems worldwide (over 60 Countries for over 30 years) and hav gained a number of insights and provocative propositions that may help new entrants think about sustainable farming possibilities in a new paradigm. The aim of the session is to develop a framework for radical thought and action on the subject.

Definition

Transformational farming has the notion of wellbeing at its core. The idea is to develop a profitable path to (1) positive transformation of key actors and beneficiaries (2) improved system resilience in a world of increased volatility.

Launch of the Agroecology Alliance

Drinks reception with Skype link up to Miguel Altieri

“Tune for the Blood” film screening followed by Q&A with Director Anne Cottringer

For more info. visit their website: <http://www.tunefortheblood.co.uk/>

Food Sovereignty UK

The emerging food sovereignty movement will talk about Via Campesina as an international movement, the European regional coordination of Via Campesina and the new UK Via Campesina as well as what all of us who support food sovereignty in the UK can work together to achieve. We will introduce the principles of food sovereignty talking through how they address fixing the broken food system. The session will be run as a presentation and then a participatory workshop in which we try to come up with ideas for setting out a food sovereignty platform in the UK, which particularly support new entrants into farming.

Funding Enlightened Agriculture – What it is and why it’s needed

At a fringe at the 2012 ORFC, a group gathered to discuss ways of funding the necessary agrarian renaissance. Since then over the course of several meetings, a group has taken shape that includes a range of investors, philanthropists and funders to look at how to direct finance of different types towards enlightened agriculture. This session will look at what has been discussed so far and plans for the future of the group. We also invite you to give us details of any project or enterprise that the group can consider supporting in the future.

Supporting sustainable farming through collaborative consumption

Rossi Mitova (Farmhopping)

Collaborative consumption is the buzz word of the decade. Everything, it seems, is becoming collaborative. People use crowdfunding to kick start their projects, and crowdsourcing to help them find the skills needed to realise those projects.

So why not apply collaborative consumption in order to help sustainable farmers around the world?

farmhopping is the start-up project of three friends where sustainable farmers, nature lovers, bio food aficionados and eco-conscious citizens from around the globe share ideas, projects, skills and funds and work together to promote and empower nature-friendly farming culture and collaborative consumption.

Enter farmhopping. **farmhopping** is an online platform that bridges the gap between sustainable farms and city people all over the globe. Our 'Virtual Co-operative' allows farmers to "share" their farm with users (we call them **farmhoppers!**).

We believe that harnessing the power of the community will get things done. What about you?

www.farmhopping.com

High Barn Oils – Are you ready for the Revolution?

Durwin Banks

The journey through linseed and flax will arm you with all the information you need to make decisions that will lead to a healthier life and if you want to save the planet this is the talk to go to.

Durwin Has a keen interest in food for health and has many articles published and is invited to speak at many events. Durwin has done a number of local radio interviews. He is one of Grayshott spa's most popular and sought after lecturers. In the words of Vikki Edgson nutritionist "I have listened to many worthy people talking about fats over the years, but you brought it all to life. What Durwin has to say can change your life. So if you do anything at this conference make a date with Durwin.

The Future of Farmers' and Community Markets

Alex Towler

How do we get real food from producer to customer? Local produce markets represent a vibrant and essential space to directly link producer with the public. Nevertheless they currently have a tiny share of well under 1% of the UK food market. What future role can markets play in local food systems? This session is about generating ideas, sharing solutions and networking. All welcome from casual market customer to committed market co-ordinator.

Land Partnerships: Unlocking Land for Innovation

Tom Curtis (LandShare)

More info. to come.

Why are you farming? A discussion of some of the deeper implications of what we do as farmers

Christopher Jones and Glyn Evans

More info. to come.

Co-operative and community-ownership – its place in the new food economy

Mike Perry (The Plunkett Foundation) and Guy Watson (Riverford)

Co-operatives and community-owned enterprises are on the rise. Whether this is community-owned shop and pubs or community-owned land for producing food, co-operatives are increasingly becoming an important part of the new food economy.

This session led by the Plunkett Foundation will talk through co-operatives and community-ownership and their role and potential in the new food economy. The session will also explain how you use co-operative and community-owned structures to raise significant amounts of capital through community share issues.

Using technology to make farming more accessible and rewire the food system

Ed Dowding (Sustaination)

From GM and biotech to precision agriculture and data tracking, via social networks and big data, the world is buzzing with technological innovation in food and farming. This will be a whistle stop tour of the technology racing towards us over the next 20 years and how we can most effectively ensure it is used to empower the smaller players, democratise the food web, and nurture re-localised, diverse, resilient and productive networks.

Sustaination is a food enterprise network, connecting companies across the food system from farm to fork, small to large. We make it easy to find local food, everywhere, and work with members match demand and supply, increase collaboration, and highlight opportunities for local innovation. Ed Dowding founded Sustaination in 2012. He is an advisor the the EU SmartAgrimatics programme, the London Food Board, the Prince of Wales International Sustainability Unit, and UK food security research programmes.

A farm with its own pub. Not a complete recipe for success

Tim Finney (Eastbrook Farm/Royal Oak)

It makes sense, doesn't it, surely, to put food from your own organic farm onto your own pub tables in the middle of your own village? That's what we thought 6 years ago. Six years later we're still wondering whether such simple logic can be so wholly wrong. Plaudits yes; great food and service, yes. But logistics, eg getting a pig to a state fit for the table, when that pig lives only 500 yards from the pub, is very tricky. Teaching staff when to pick watercress? Cajoling them out of the kitchen to pick the berries and fruit from the 20 miles of hedgerows and copses within 2 miles of the place? Easier said than done. This is real commitment, not for the faint hearted.

Growing the community supported agriculture movement in the UK

CSA Network UK . Partners include:

Co-operatives UK, Federation of City Farms and Community Gardens, Organic Centre Wales, and the Soil Association.

There are now 80 trading CSA initiatives in the UK with many more in development. How can this New Generation of producers continue to grow? This session will explore the impact that CSA has had so far and how a new movement is building. We will look at what we can learn from our cousins in Europe and discuss how a network might be established to support, provide training and foster collaborative local and regional relationships between CSAs.

The workshop will be both presentational and interactive; with plenty of time for discussion.

www.communitysupportedagriculture.org.uk

hiSbe Food C.I.C.: a supermarket, but how it Should be

Ruth and Amy Anslow (hiSbe)

Have you ever looked at how something has been done the same way for many years and thought that there could be a better way, or asked yourself, "Is that really how it Should be?"

Take the food industry, for example. hiSbe thinks that big food businesses and supermarkets are putting profit before people and doing business in an irresponsible way that affects our health, communities, the planet and the people & animals we share it with. We need a fairer and more sustainable food system that puts people before profit: that's just how it Should be!

hiSbe thinks real change starts when people who are on average incomes and everyday diets and into easy cooking start buying more responsibly and thoughtfully sourced food. To do that they need clear information, affordable "good" food and accessible places to buy it. Only then can people use their Shopper Power to make choices for a better food system. That's why we need more responsible and sustainable alternatives to supermarkets - and that's what hiSbe Food is all about!

hiSbe Food C.I.C. is a social enterprise; in other words, a business on a mission to benefit society as well as make money. We're starting a supermarket chain from scratch and making it "how it Should be." We look forward to telling you all about our plan to open a pilot store in Brighton, run it the hiSbe way and roll out our ethical supermarket concept to other communities that want it.

We need to talk about a movement - the power of the story to inspire social change

Aine Morris and Claire Peeters (Sustainable Food Trust)

Despite all the great work and outstanding efforts from a range of organisations across the food and environmental movements, we have yet to breakthrough into the mainstream. The transition to sustainable food systems has not yet become the norm, we don't yet a mass of public pressure, supported by an enabling policy environment that will ensure the move to systems of food production that protect our health and that of our environments for generations to come.

In this workshop, SFT Head of Communications Aine Morris, will be exploring what we mean when we talk about a food movement in this country. Does it exist? Is it politically

active? and are we successfully reaching the general public in ways that educate and inspire individuals to demand more from the food available to them? With a focus on engaging people through the power of the inspiring stories we have to tell, we will discuss how talking about a movement will create a movement, and identify the need for more strategic cohesion to how we communicate ourselves.

A Matter of Taste: How to convey the taste of your food to best effect

Suzanne Wynn (Campaign For Real Farming)

“It always amazes me how seldom the taste of a food is mentioned by it’s producer. The health benefits – yes, the environmental impact and animal welfare all seem to be higher up the agenda, at least in the UK, for this reticence to talk about taste seems to be a peculiarly British thing. In France and Italy children are taught about taste at school but here we seem to lack the vocabulary to discuss what we are eating beyond “yuck” or “yummy”.”

Read the rest of Suzanne’s blog [here](#).

The trials and tribulations of rebuilding peasantry in 21st century England?

Jyoti Fernandes (Peasants Evolution)

PEPC is a cooperative of independent smallholdings and small scale producers (food and craft) who have joined together to boost the success of our enterprises through collective marketing and processing initiatives, campaigns, and educational projects. The presentation will focus on some stories from our cooperative to illustrate the challenges that face new entrants to small scale farming in this country (access to land, high expenditure needed to process foods, difficulties with planning, unfair CAP system) and ways we have found to confront those challenges (cooperative processing facilities, campaigns to reform the planning systems, buying land together, grant funded projects). Most importantly, we drink a lot of cider together and talk about milking cows....

Do we need a 'National Farm Trust ? The why, what and how of increasing UK farm access, and the options

Martin Large

Martin Large is the executive director of the Biodynamic Land Trust, and is working with Rachel Harries of the Soil Association Land Trust to explore what overarching, perhaps national, enabling land trusteeship body can help increase affordable farm access for farmers and communities. He was the chair of the Community Land Trust Demonstration Project 2007-9, and provided the technical assistance for the Fordhall Farm community farm buy out in 2004-6.

Investing in agriculture for a just and sustainable world

UK Food Group

How can we promote investments in agriculture, fisheries and forests that:

- give priority to food production and nutrition

- increase the resilience of local and traditional food systems
- protect and restore biodiversity
- strengthen sustainable smallholder food production, including
- reducing post harvest losses
- increasing post harvest value addition
- fostering smallholder-inclusive local, national and regional food markets
- promote gender equality

16:00-16:03	Welcome	Patrick Mulvany
16:03-16:40	Speakers	
10 mins	Geopolitical context	Philip McMichael (video)
10 mins	Investment we want	Patrick Mulvany
10 mins	Investment we don't want	Graciela Romero Vasquez
5 mins	Mechanisms and processes	Jean Blaylock
16:40 16:55	Q&A in plenary	
16:55-17:15	Discussion: how can we achieve the investment we want? how can we resist the land grabs and corporate aggression? what accountability mechanisms and safeguards do we want? what do we need to do now?	
17:15-17:30	Report back to plenary and wrap-up	

Can we really have sustainable local food systems & capitalism?

Reclaim the Fields

Reclaim the fields is not a homogeneous group but a constellation open to the diversity of actors fighting the capitalist food production model. We address the issues of access to land, collective farming, seed rights and seed exchange. We strengthen the impact of our work through co-operation with activists who through cooperation with activists who focus on different tasks but share the same vision.

We support the struggles and visions of La Via Campesina and work to strengthen them. We wish share the knowledge and the experience from years of struggle and peasant life and enrich it with the perspectives and strength of those of us who are not peasants, or not yet peasants.

The speakers for Reclaim the fields at this year's ORFC are part of a group based in the Forest of Dean. They will be discussing their personal perspectives on capitalism and sustainable farming with close reference to the experience of their current project, Yorkley Court Farm, and their other related activities over the past year.

Envisaging agroecological futures

Chris Smaje

Envisioning agroecological futures: Many of us are struggling to realise small-scale, energy-light, labour intensive agroecological farming within the present unsympathetic policy environment. But suppose this kind of farming increasingly becomes the global norm – what political, social and economic problems and dangers would then confront us? Historical precedents don't favour the notion that small-scale farming societies are intrinsically equitable and just. How can we chart a different course? Chris Smaje introduces an open discussion.

Start-up Farming!

Richard Boothman (Secos Partners Limited)

Our small business supported the Start-up Britain campaign on their tour of Universities and Colleges which ended this week in London. From Plymouth in the south west to Edinburgh and Glasgow in the north and about 40 venues in between, we advised on environmental and land-based opportunities.

The tour was to promote entrepreneurial opportunities to young people studying at A level and beyond, to demystify the business start-up process and to offer help and encouragement to those with business ideas. The tour touched around 8,000 students, recent graduates and a few older entrepreneurs. Whilst we spoke to a number of young entrepreneurs who were interested in food businesses – selling home-made soups on the campus in Plymouth; 5 a day pre-packs of fruit and vegetables in Oxford; and street food in Nottingham – we did not meet one person who was interested in farming or food production!

At a time when we desperately need new blood into farming and food production – another million people according to the Campaign for Real Farming – it is disappointing that few young entrepreneurs are aware of the opportunities in this sector and the rewards available from being involved in it. We want to use the ORFC to start a debate and possibly to initiate a campaign to encourage this exciting new generation of entrepreneurs to learn about farming and food production and to become enthusiastic about the opportunities available.