



OrganicLea

Welcome to ORFC In the Field at OrganicLea!

Over the next two days, we'll explore a variety of unique practical skills to make a career in peri-urban growing work for you. From growing mushrooms and brewing beer to healing through connection with the land, and from selecting the right horticultural tools to building a successful worker's cooperative grounded in the local community, we've got amazing practical workshops and engaging discussions lined up.

For the workshops, you will be put into one of four groups: Apple, Beetroot, Parsnip, or Radish. This will be your group for the entire two days, and each group will rotate through the four workshops, so you will have the opportunity to delve into each area!

We are extremely pleased to partner with OrganicLea to provide a delicious, nourishing lunch on Friday, and with Pea Shoot Feasts to provide an exceptional lunch on Saturday. Tea and coffee will be available throughout both days, with afternoon treats from Pea Shoot Feasts. Following a long day of workshops, there will be time to relax and socialise over drinks from the OrganicLea taproom, and a vegan feast by Pea Shoot Feasts on Friday evening (prebooked only)!







SCHEDULE: DAY ONE

FRIDAY, 4TH APRIL

9:00-9:45

Welcome at the Glasshouse

9:45-11:45

Morning workshops

Group Locations - Apple: Picnic Benches | Beetroot: The Barn
| Parsnip: Oak Grove | Radish: The Classroom

11:45-12:00

Break

12:00-12:45

Lunch at the Glasshouse

12:45-13:45

Lunchtime talks

From Soil to Spreadsheets: Viewing the Field with Finances in Mind (The Barn)

Proud to Be a Coop: Making a Workers' Cooperative Work Long Term with Marlene (Woodland Classroom)

13:45-14:00

Break

14:00-16:00

Afternoon workshops

Group Locations - Apple: The Classroom | Beetroot: Picnic Benches | Parsnip: The Barn | Radish: Oak Grove

16:00-17:00

Break

17:00-18:00

Evening talk at the Glasshouse

Routes to Market with Growing Communities, Black Farmers' Market CIC, and OrganicLea

18:00-21:00

Dinner and social at the Glasshouse



SCHEDULE: DAY TWO

SATURDAY, 5TH APRIL



9:00-9:45

Arrival and welcome at the Glasshouse

9:45-11:45

Morning workshops

Group Locations - Apple: Oak Grove | Beetroot: The Classroom
| Parsnip: Picnic Benches | Radish: The Barn

11:45-12:00

Break

12:00-12:45

Lunch at the Glasshouse

12:45-13:45

Lunchtime talk at the Glasshouse

Migrant Solidarity and Community Food Projects with The
Gleaners' Cafe and OrganicLea

13:45-14:00

Break

14:00-16:00

Afternoon workshops

Group Locations - Apple: The Barn | Beetroot: Oak Grove |
Parasnip: The Classroom | Radish: Picnic Benches

16:00-16:30

Break

16:30-17:30

Closing ceremony at the Glasshouse



WORKSHOPS

Horticultural Tools: Selecting the Right Equipment for Your Needs with Hannah Claxton

Hannah Claxton is an experienced market gardener and organic horticultural skills teacher from Eves Hill Veg Co. community market garden in Norfolk. From bed preparation to harvesting and crop storage, knowing which tools are best can be challenging. This session will demonstrate selecting the right equipment for the right situation, including budget appropriate choices. There will be a particular focus on community-centred growing, exploring which tools work well when working with volunteers and new entrants.

Mushrooms and Beer: Generating Income from Small Spaces with Rod Sazio

At Hawkwood's Fungi World you'll find out how to make diverse production streams work in small spaces, using small-scale techniques and equipment, and successfully generating income. Though fungi and ferments don't always come hand in hand, at OrganicLea we've been producing both beer and mushrooms for a few years, providing a formative test bed for what is possible and how this might benefit us and our natural environment. We're excited to show you how we make it work!

Hawkwood Site Tour with OrganicLea Workers' Cooperative

Hawkwood is the name of the land that is home to OrganicLea Workers' Cooperative. It comes from the Old English for "nook or enclosure in the forest". Meet the amazing OrganicLea team and explore how they care for a diverse twelve acres of vegetable fields, flower beds, an orchard, biodiversity areas and more. Along the way, you'll get to explore the history of the land, and of the Lea Valley, once London's Bread Basket, and discuss how to (re)connect people with land on the edge of the city.

Healing with the Land with Sandra Salazar

Discover the profound connection between the land and inner growth with Sandra Salazar, farmer and founder of GoGrowWithLove C.I.C in North London. This workshop offers space to honor the wisdom of the land while deepening your connection with what lies beneath our feet. Through guided exploration, we will delve into the rich diversity of soils and their profound significance. Each layer of soil tells a story of growth and transformation, inviting us to cultivate balance, grounding and a renewed sense of interconnectedness within.



TALKS



From Soil to Spreadsheets: Viewing the Field with Finances in Mind with Clare Joy and Shannon Thaden

Join a lunch walk that will dig deeper but with numbers as our main tool: OrganicLea is a social enterprise with a blend of financial models across the whole operation. Clare and Shannon from OrganicLea will share this with influences that affect decisions and how some of this is translated into other organisations. We will introduce crop planting choices, buying/selling relationships, training models and more.

Proud to Be a Coop: Making a Workers' Cooperative Work Long Term with Marlene Barrett and Greg Frey

Join us for an exploration into how the workers' cooperative at the core of OrganicLea is organised, how we got here, and why we think cooperation and collective self-management can change the world for the better. This talk is led by OrganicLea cooperative members Marlene Barrett and Greg Frey. Marlene has worked with OrganicLea for over 15 years and is involved in many aspects of its organisation and development from fundraising to fruit tree care. Greg brings experience of community organising and activism to OrganicLea, including coordinating a community food growing project of 25 sites across north London.

Routes to Market: Growing Communities, Black Farmers' Market CIC, and OrganicLea

Join Michaela from Black Growth CIC, Danny from Better Food Shed, and Ru from OrganicLea, for a lively discussion about sustainable routes to market for small-scale growers and food producers across London and beyond. We'll hear from each of our speakers about how their organisation seeks to connect growers with consumers across the city and how we can model alternative ways of distributing sustainable food at different scales.

Migrant Solidarity and Community Food Projects with The Gleaners' Cafe and OrganicLea

How can we build solidarity with migrants and asylum seekers through our work? This talk will share practice and experience working alongside those seeking sanctuary and discuss calls to action. Retsiraiky from OrganicLea will talk about finding community and how his work with OrganicLea is about more than food-growing. Frankie from Gleaners Community Cafe and Workers Cooperative will share their projects that centre asylum seekers and the links between migrant justice & food justice.



TUTOR BIOS



Hannah Claxton

Hannah Claxton runs Eves Hill Veg Co in Aylsham, Norfolk, a highly productive market garden with a range of community and training programmes. Hannah worked at Organiclea from 2012-2016 developing Organiclea's harvest, sales and distribution model and then teaching their Level 2 City & Guilds in Organic Horticulture. Hannah made the leap to start EHVC in 2016 with influence and support from Organiclea's urban and peri-urban community food model, bringing the ideas to a rural setting. EHVC demonstrates how the principles and ideas developed by Organiclea are much needed, valued and possible in any location.

Rod Sazio

Rod has been growing mushrooms at Hawkwood for a couple of years now and recently took on the Brewery role. His experience has shown that these are readily assimilated skills which can provide an alternative production stream and complement existing horticultural systems. Rod has been a member of the coop since 2019 having benefited from the progression pathways offered by OrganicLea and work in Production node and the Adult Learning team.

Ru Litherland

Ru Litherland has been growing organic vegetables, fruit and herbs in a commercial community setting, for thirty years. He is a founder member of OrganicLea Workers' Cooperative: here he has grown for a number of markets: farm gate, box scheme, market stalls, direct to shops and restaurants, and wholesale. He manages OrganicLea's Kitchen Gardens Programme, formerly known as "Chef Supported Agriculture". He is also a Horticulture Tutor and, currently, OrganicLea's Strategy Worker.

Sandra Salazar

Sandra is a horticulturist and farmer and founder of GoGrowWithLove C.I.C, an indigenous melanin rich women-led organisation. Sandra teaches food growing and land/food sovereignty to children and families in nurseries, schools, and community projects and is the facilitator of a project called Women Leading With The Land, which focuses on empowering Women of African and Caribbean heritage to become SOILSISTARS and develop skills in land cultivation, food production and enterprise.





ABOUT OUR EVENT PARTNERS

Oxford Real Farming Conference

The Oxford Real Farming Conference (ORFC) brings together the real food and farming movement in Oxford and online every January. ORFC connects people in the UK and around the globe who want to transform our food and farming system. Find out more at orfc.org.uk

OrganicLea

OrganicLea is a community food project based in the Lea Valley in north-east London. They produce and distribute food and plants locally, and inspire and support others to do the same. With a workers' cooperative at their core, they bring people together to take action towards a more just and sustainable society.

Real Farming Trust

ORFC in the Field is a programme of the Real Farming Trust. The Real Farming Trust connects and supports people who are transforming our food system from the grassroots up. We provide spaces for new ideas and partnerships to flourish, fund small-scale community food and farming, and build the evidence base for agroecology by measuring social impact.

Pea Shoot Feasts

Pea Shoot Feasts provide seasonal, vegan feasts with agroecological principles at their core. Their menus use local, pesticide free ingredients, minimise waste, and feature foraged and fermented elements. Centering British vegetables, pulses, salads and fruits in creative ways, their food takes inspiration from Caribbean, British and Mediterranean flavours.

