

WFGA Newsletter August 2023

Contents

[Kidderminster Repair Café](#). No session in August.

Tuesday 1st August. [Haye Farm Volunteers](#) 10- 1.0 (and subsequent Tuesdays)

Thursday 7th September 7-8.30pm [Greener Living Fair](#) at Arley Kings Village Hall.

12th and 13th August. [Wyre Community Land Trust stall](#) at the Far Forest Show

Saturday 19th August. 10.0 – 12.0 [Bewdley Repair Café](#) on at St Georges Hall, Bewdley.

Saturday 2nd September Ruskin Club [Coppice Craft course](#)

Monday 4th September 8.0 pm [Green Drinks](#) at Bewdley Rowing Club.

Tuesday 19th September. Transition Bewdley visit To [Black Country “Makerspace”](#) Based In Walsall

[Worcestershire Wildlife Trust](#) - Nature's Classroom: Inspiring Young Minds

[SustFest 2024](#)

[Get writing and save the planet!](#)

[Spotlight on Haye Farm](#)

WFGA Newsletter August 2023

August is typically a quiet month with many people heading off on holiday to enjoy some sunshine and warmth (though this summer you may not want too much of the latter!). Nevertheless, there are some exciting things happening and we are also giving advance notice of some events happening in September for which you will need to book now.

Kidderminster Repair Café. No session in August.

Green Drinks. Usually on the first Monday of each month, we are taking a break in August but Green Drinks will resume in September so search below for advance notice for **4th September**.

Tuesday 1st August. Haye Farm Volunteers 10- 1.0 (and subsequent Tuesdays) The volunteers meet each Tuesday, 10am-1pm. email enquiries@haye-farm.co.uk You can also order meat (various cuts and boxes of beef and lamb currently available) and arrange a time/date to collect it from the farm? See Spotlight on Haye Farm at the end of this newsletter

Thursday 7th September 7-8.30pm Greener Living Fair at Arley Kings Village Hall.

Eco Voluntary Groups free, commercial stalls selling ethical products we ask a donation of 10% of sales. Please contact Kate 07806301328 to express interest in a stall.

12th and 13th August. Wyre Community Land Trust will have a stall at the Far Forest Show where we will have displays and information, plus a children's activity at the stall and a pollinator quiz around the whole site. There will also be an opportunity to have a go at green woodworking on a shave horse!

Saturday 19th August. 10.0 – 12.0 Bewdley Repair Café on at St Georges Hall, Bewdley. We have run an August session for the last few years as we have found that more of our volunteers are available during the school holidays than can come in July and September! So do bring your items along for repair and sharpening. We have been dealing with lots of hedge-trimmers with electrical faults (often where the operator has cut through the power cable!) and garden shears in need of sharpening. It is impossible to list the range of items that are brought to the

Repair Café but they include clocks, garments, table-lamps, jewellery, toys and bikes. As usual, only bikes need booking in advance (Contact 01299 403424 or john.rhymer50@gmail.com). Please note that for this session we will only be accepting items up to 12.0.

Worcestershire Wildlife Trust - Nature's Classroom: Inspiring Young Minds

We are now collecting pledges from supporters and have until 1st September to raise as much as we can in pledges. The pledge total will then be matched-funded by the Big Give, from their champion donor contacts. Therefore, if we raise £5,000 in pledges, this should be matched by the Big Give to give us a campaign pot of £10,000 to take to the public. Each £1 then given by the public, will be matched from the campaign pot. The public campaign goes live on Nov 28th and runs until Dec 5th.

Pledges are promises of funding and are dependent on us receiving donations in the campaign. Therefore, pledges must be paid after the campaign is completed, 05/12/2023, 12:00 and before the deadline, 12/01/2024, 17:00.

Pledges can be made via this link <https://community.biggive.org/s/pledge?campaignId=a056900002RXsARAA1>

Wyre Community Land Trust. Our new project, Going Wild in the Wyre, funded by The National Lottery Community Fund, involves the creation of a team of wildlife champions to help monitor the many varieties of wildlife that can be found in Wyre and provide the evidence to direct our conservation management work. Over the next 12 months we will be hosting a series of wildlife identification courses led by experts in their fields to upskill a group of volunteers that will go on to become our 'Wildlife Champions'. The next course, on Wildflower Identification in August, is fully booked, but other courses focussing on different wildlife will be organised soon.

Saturday 2nd September Ruskin Club Coppice Craft course (There are 2 places left but you'd need to book in August!), see our website www.wyreclt.org.uk/courses/ for more details and booking

Monday 4th September 8.0 pm Green Drinks at Bewdley Rowing Club. Transition Bewdley invite you to come and join in an open discussion over a drink or two. Our starter topic will be, **"Let's talk dirty - dirty water!** How clean is our river? There's lots of talk about the poor quality of our rivers but what do we know about the actual evidence? How can we find out for ourselves? Groups around the country are collecting data on the quality of their local rivers. Could we do this for our stretch of the River Severn? How could we make use of the evidence once we collect it?

Tuesday 19th September. Transition Bewdley visit To Black Country "Makerspace" Based In Walsall

An opportunity to visit a Makerspace, where people have access to a range of technical and crafting equipment including 3D printers, laser cutters, cnc machines, vacuum formers, lathes, looms, overlockers etc. They can be used by hobbyists of all ages or professionals etc. We will consider the possibility of developing something similar in Wyre Forest District.

All are welcome to join us on 19th September to see at first-hand how a MAKERSPACE works!

we anticipate leaving at around 09.30 hrs and getting back for about 18.30 hrs.

The main travel proposal is train return Kidderminster - We'll look to arrange a group ticket, although people can make their own way, in particular if they cannot manage the whole day.

We'll have a local lunch in Walsall but attendees are free to bring a packed lunch.

The programme is still to be finalised but it will be *an informal day with plenty of time to raise questions, engage with staff etc. For further information and to reserve a place, contact Malcolm Currie : email: info@globallylocal.net mobile: 07923014694*

SustFest 2024 Saturday 27th April to Sunday 12th May. 2024 Very advance notice but if any organisations that you are involved with are planning their programmes for the next 12 months, please ask them to consider putting on an event for your local community or wider, as part of SustFest. The strapline is “Greener, Happier, Healthier” one of which will hopefully cover most of what you do but for further ideas of the scope of SustFest, do have a look at the “One Planet Living Principles below. To register your future interest or for more information contact sustfestwyreforest@gmail.com

									
Health and happiness		Encouraging active, social, meaningful lives to promote good health and wellbeing							
Equity and local economy		Creating safe, equitable places to live and work which support local prosperity and international fair trade							
Culture and community		Nurturing local identity and heritage, empowering communities and promoting a culture of sustainable living							
Land and nature		Protecting and restoring land for the benefit of people and wildlife							
Sustainable water		Using water efficiently, protecting local water resources and reducing flooding and drought							
Local and sustainable food		Promoting sustainable humane farming and healthy diets high in local, seasonal organic food and vegetable protein							
Travel and transport		Reducing the need to travel, encouraging walking, cycling and low carbon transport							
Materials and products		Using materials from sustainable sources and promoting products which help people reduce consumption.							
Zero waste		Reducing consumption, re-using and recycling to achieve zero waste and zero pollution							
Zero carbon energy		Making buildings and manufacturing energy efficient and supplying all energy with renewables							

Get writing and save the planet!

There are some very concerning signs that the major political parties are starting pull back on their green policies for short-term electoral gain. [Link](#)

This is mirrored across Europe where populist governments are not only withdrawing the commitments to net zero and other policies but also weaponizing these against their opponents. The Uxbridge election results are just the latest manifestation. [Link](#)

As you know WFGA is non-party political but we would urge you and your members on behalf of your organisation or as individuals to write not only to our MP but also to the local representatives of all political parties to urge them to stick with their green pledges.

Spotlight on Haye Farm

At the beginning of this year, myself and a team of helpers set to work on building a market garden at Haye Farm. The farm is already home to a wonderful forest garden full of interesting edible perennials, managed by a team of volunteers who meet on Tuesday mornings. During autumn they also help pick the apples and pears from the farm's heritage orchards and manage sales of a variety of different apple juices. In the quieter, cold months of January and February, they generously gave their time and effort to create the vegetable beds you can see below.



We started by rolling out big sheets of cardboard and then laying compost made from the farm on top, filling the paths in with woodchip delivered by local tree surgeons. This was to create no-dig beds – a method used to maintain and build soil health and life, increasing biodiversity and the health of the plants grown in the beds. This ties in with the ethos of the farm as a whole.



Stuart Norgrove, with the help of Ryan, runs the farm regeneratively and uses permaculture principles to benefit nature. For example, his cows are moved every day onto fresh pasture, which gives them a varied diet of wildflowers and grasses. This method, known as mob grazing, is brilliant for soil health. He has also been busy planting strips of trees through his fields to provide the animals with shade, increase biodiversity and sequester carbon. A very different system to intensive livestock farming where cows are indoors with little space and fed corn.



During SustFest and Open Farm Sunday we hosted tours of the whole farm, including the market garden – it has been a pleasure to share this journey with you. We plan on having more opportunities to visit in the future, including a pumpkin day in October – we would love to see you there! I have really enjoyed seeing the progress made this year, from the excitement of the first seeds germinating to picking my first harvest. Below is the market garden in July; what a difference in 6 months! None of it would be possible without the help from Stuart, Ryan and the volunteers, who have offered a wealth of support, help and knowledge each step of the way, helping the market garden project to grow and succeed.



My love of growing vegetables goes right back to childhood, weeding and watering runner beans and potatoes in the back garden of my family home. This inspired me to train in Horticulture as part of an apprenticeship at Winterbourne House and Gardens. This year I visited Henbant, a farm in Wales similar to Haye Farm, for a 4 day intensive market gardening training course. I also completed a course last year ran by the CSA network and have received mentoring from a grower from Stroud SCA. All this knowledge has been really valuable and fed into the planning and running of Haye Farm Market Garden.

I find the Community Supported Agriculture (CSA) model really interesting and am passionate about the crossover between human and environmental health. Our food environment is full of high processed, quick to eat convenience foods which make us feel terrible, veg wrapped in plastic from the other side of the world which has been sprayed with harmful chemicals and super cheap foods lacking any real flavour. I want to change this. I want to improve access to healthy eating – by providing delicious vegetables and the skills and resources necessary to enjoy it, strengthening people's relationship with food and where it comes from.



These lovely veggies are available for sale direct from Haye Farm, Ribbesford, Bewdley, DY12 2TP. The farm also sells apple juice, fruit and meat. We have recently been working with Bewdston Preserves to make our produce into jams and pickles – coming soon! To be kept informed on when produce is available and any events, please sign up to our newsletter by emailing hayefarmveg@outlook.com . If you are interested in meat sales (Dexter beef and Wiltshire Horn lamb) or our general newsletter, email enquiries@haye-farm.co.uk

If you would like to know more about CSA, visit www.communitysupportedagriculture.org.uk

As part of my aim to make good food more accessible, I am also looking for an outlet in Bewdley. Do any member organisations have a space available for people to collect pre-ordered produce from, perhaps for a couple of hours once a week? Please email me if you have any ideas of how this could be done. Liz Courtney
hayefarmveg@outlook.com