



Bringing Organisations & Network Development  
to higher levels in the Farming sector in Europe

## UK Study Tour Case Studies

The UK Study Tour case studies and visits illustrate variations on the BOND Project themes of networking, political advocacy, farmer-to-farmer mentoring, and other wider benefits through cooperation for the mutual benefit of farmers and consumers. They also speak to the four main areas of focus of the Landworkers' Alliance: social networks & solidarity, training & exchange, media & advocacy, and campaigning and lobbying.

They're big concepts, and we're definitely cramming in too many of them into too little time. We ask that everyone share in our commitment to following the timeline while at the same time creating a space for every participant to contribute equally.

### 1. The Landworkers' Alliance [landworkersalliance.org.uk/](http://landworkersalliance.org.uk/)

UK Study Tour host The Landworkers' Alliance (LWA) is a grassroots union of farmers, growers and land-based workers with a mission to improve the livelihoods of our members and create a better food system for everyone. The LWA grew out of the momentum and the spirit of the UK's first Food Sovereignty Conference in 2012. It is a member-led union of more than 900 producers, and is affiliated with La Via Campesina. The greatest concentration of LWA membership currently is here in the South West. The South West Seed Saving Initiative exemplifies the kind of projects that grow out of this network. LWA co-founder Jyoti Fernandes will speak about the organisation, and various other members will be popping up throughout the tour.

VISITS: Tamarisk Farm, Fivepenny Farm

### 2. Community Supported Agriculture UK [communitysupportedagriculture.org.uk/](http://communitysupportedagriculture.org.uk/)

Launched in 2013, Community Supported Agriculture UK (The CSA Network) is a member-owned cooperative by and for CSA farms. It grew out of the success of a five-year Big Lottery funded Soil Association project called Making Local Food Work, which worked to introduce more farmers and consumers across the country to take an active part in reforming the food system. Two of our visits will be to CSA Network members, where we can learn more about the phenomenal rise in popularity of this approach to participatory small scale farming in recent years.

VISITS: The Community Farm, Sims Hill Shared Harvest

### 3. Bristol Food Network [www.bristolfoodnetwork.org/](http://www.bristolfoodnetwork.org/)

Bristol Food Network CIC works to support, inform and connect individuals, community projects, organisations and businesses who share a vision to transform Bristol into a sustainable food city. They've been around since 2009 as a voluntary organisation, taking CIC status in 2014. BFN is currently working to make Bristol a "gold" standard Sustainable Food City, a certification programme funded by the Esmée Fairbairn Foundation [[sustainablefoodcities.org](http://sustainablefoodcities.org)]. They're also in the process of setting up the Bristol Good Food Alliance with nine founder organisations who share the objectives of the Bristol Good Food Charter & Plan. With its broad goals and guidelines, BFN serves a wide range of farming enterprises, including many we'll visit around Bristol. Jane Stevenson from BFN will be speaking to us in more detail about their work.

A useful introduction to the history of food organisations in Bristol in 2015:

[www.bristolfoodnetwork.org/wpcontent/uploads/2017/07/17\\_bristol\\_method\\_how\\_to\\_become\\_a\\_more\\_sustainable\\_food\\_city.pdf](http://www.bristolfoodnetwork.org/wpcontent/uploads/2017/07/17_bristol_method_how_to_become_a_more_sustainable_food_city.pdf). Later, the Bristol Food Producers [[bristolfoodproducers.uk/](http://bristolfoodproducers.uk/)] was funded through a grant awarded as part of the city's year as Green Capital of Europe. Many of the producers on our Wednesday itinerary are affiliated with this group as well.

\*Link to Bristol Good Food Plan:

[bristolfoodpolicycouncil.org/wp-content/uploads/2013/03/Bristol-Good-Food-Plan\\_lowres.pdf](http://bristolfoodpolicycouncil.org/wp-content/uploads/2013/03/Bristol-Good-Food-Plan_lowres.pdf)

VISITS: The Community Farm, Sims Hill, St Werburghs City Farm, Feed Bristol

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#### 4. The Pasture-Fed Livestock Association [www.pastureforlife.org/](http://www.pastureforlife.org/)

The Pasture-Fed Livestock Association brings together British farmers committed to producing high quality food in a more natural way. Their vision, that 'Pasture for Life' become a part of everyday language:

- An efficient, sustainable, profitable and rewarding system of livestock production for farmers,
- A wholesome food that delivers high standards of animal welfare and environmental stewardship for the public, and
- Respect for our finite resources and an efficient use of the food the earth provides, for future generations.

PFLA General Manager Russ Carrington will talk to us about the organisation before a tour and lunch at the farm of Ian and Cathy Boyd.

VISIT: Whittington Lodge Farm

## VISITS

Fivepenny Farm is an off-grid organic smallholding in South West Dorset that has been farmed by two families for the past two decades. It's also the base of the Peasant Evolution Producers' Cooperative (PEPC), a network of small scale farms in the area working together to share resources, make higher-value products, and strengthen short supply chains in the local market. PEPC's processing barn at Fivepenny Farm will be one of the first stops on our tour. Jyoti founded PEPC and Laurie's been working for the past five years on various strategies to keep the cooperative's members and local consumers connected through direct sales (mobile shop, online shop through Open Food Network [[www.openfoodnetwork.org.uk/](http://www.openfoodnetwork.org.uk/)]). Mary, our driver, is developing a sheeps' cheese enterprise just over the road.

[www.PEPCrealfood.co.uk](http://www.PEPCrealfood.co.uk)

As well as being one of the first farms registered with the Soil Association, Tamarisk Farm in West Bexington is also a model of cooperation with government and NGO environmental initiatives related to biodiversity and the coastal ecosystem. A three-generation family farm, Tamarisk also has experience to offer with regard to specialisation and the many roads to product development.

[www.tamariskfarm.co.uk/farm/](http://www.tamariskfarm.co.uk/farm/)

Ruth O'Brien from Steepholding Off-Grid Farm at Greenham Reach will join us on Tuesday evening to talk about their project in itself and as part of the Ecological Land Cooperative, whose mission is 'to provide affordable opportunities for ecological land based opportunities in England and Wales'.

[www.steepholding.co.uk/  
ecologicallyland.coop/](http://www.steepholding.co.uk/ecologicallyland.coop/)

Our visit to Bristol, as mentioned above, will include a tour of The Community Farm with Ped and refreshments from India. We'll also stop at St Werburghs City Farm, where Isabel has arranged for Bill to show us around and share some of the history of the project. Humphrey will introduce us to the Edible Futures project of Feed Bristol, and Chloe and James will talk to us about Sims Hill Shared Harvest.

[www.thecommunityfarm.co.uk/](http://www.thecommunityfarm.co.uk/)  
[www.swcityfarm.co.uk/explore/whats-here/  
simshill.co.uk/](http://www.swcityfarm.co.uk/explore/whats-here/simshill.co.uk/)  
[www.avonwildlifetrust.org.uk/feedbristol](http://www.avonwildlifetrust.org.uk/feedbristol)

We're taking a little break on our drive back from Gloucester on Thursday with a stop at Gloucester Services, the most famous highway services in the land for people who like to know where their food comes from. Unlike most highway service stations made up of fast food chains and national brand shops, Gloucester is committed to sourcing from smaller scale, more ethical producers for their take away and packaged food options. Clare Skivington from Gloucester Services will speak to us briefly about their vision and their guidelines in sourcing food for the captive car audience, leaving those interested a little bit of time for shopping as well.

[www.gloucesterservices.com/our-story](http://www.gloucesterservices.com/our-story)