



Winter News

Newsletter No.49 December 2013
www.StroudCommunityAgriculture.org



DATES FOR YOUR DIARY

**Singing for the Cows on Christmas Eve
@ 5.30pm Hawkwood & Brookthorpe*

**Three Kings day on 6th January
@ 1.30pm Brookthorpe*

**Candlemas is Sunday 2nd February
@ 3pm Brookthorpe*



FARM NEWS

While it might not feel really wintery yet, the farm is moving into its winter mode. The cows and pigs have come into the barn where they are fed twice a day and it's dark at 4.30.

We have had some ups and downs with the cows since the last news letter. In the last news letter I wrote that we were waiting for the last two cows to calve. One of them, Crumple, did and produced a beautiful heifer calf that's growing well. The other, Cauliflower, turned out not to be in calf anymore. This is sad news as this is the second time she has not produced a calf in three

years. Fertility is very important and we cannot keep animals that are unproductive. Recently we also bought a new heifer called Sprite. She will replace Cauliflower in the herd. She comes from a small biodynamic farm in Herefordshire. Then a few weeks later one of our oldest cows, Kelly, became really ill. The vet came and examined her and took blood samples, but no disease was identified. With her age and condition she was put down on the farm. It was a really sad moment. I was able to hold her head as the vet put her to sleep. She was nearly fourteen years old and had produced 11 calves in her time, quite an achievement. We will now have to look to buy another young cow to join the herd. On a more positive note, I managed to find a really good bull, Hercules, for our cows this winter. He is a traditional Hereford like ours and has horns! Not something you find often any more. The owners have lent him to us for free till spring time. He is very good natured and quiet and while I can't allow you to giving him a cuddle I would recommend visiting Brookthorpe to admire him from outside his pen.

We have had a litter of piglets born on Saturday 30th of November. They are very sweet as usual and full of beans, another reason to visit Brookthorpe farm.

One other recent addition to the farm is our new puppy! He joined us at the end of November and is still getting used to the big scary animals in the barn.

The sheep are all up at Hawkwood at the moment. This year we have five young ones joining the breeding flock, they will lamb for the first time in spring. All the sheep are all looking extremely well. The ram is running with the ewes at the moment and has become quite aggressive. Please don't enter the field if you're walking about up there. We can look forward to lambs in late March next year.



Farmer Sam Hardiman

VEGGIE REPORT

The season in the veggie fields continues to be an abundant one with the mild autumn weather many crops have continued to grow. We have an abundance of many crops including leeks, squash parsnips and carrots. It's great to be able to write that all has gone well.

We are currently harvesting some of our winter crops for storage. Many crops such as those in the cabbage family, and leeks will continue to grow slowly throughout the winter and should tolerate even very severe winter weather. The parsnips and swedes will keep quite happily in the field without any protection. The carrots also store well in the field but we cover them with straw and fleece to protect them from the frost. However this does attract mice, who seem to think that I nice cosy blanket above and never ending supply of sweet carrots below is the perfect place to set up home for the winter. All of these crops mentioned so far will be harvested as we need them each week, unless there is a prolonged cold period forecast, when we would harvest enough to last a fortnight or two.

We have to harvest the celeriac, beetroot and kohlrabi before the end of the year. Although they are tolerant of cold weather they will be damaged by severe cold. We have a store room at Brookthorpe that is heavily insulated to keep out the cold and we will store these crops there. We harvested nearly 1800 squashes this Oct, of many different varieties. You should have had about 8 each by now to store at home (and eat) but we have kept a few hundred stored in the veg store

for later in the winter. One particular variety, Cinderella, one that we haven't grown before, produced huge fruits, one weighing in at 22kg, an SCA record. Unfortunately they haven't kept so well and we have had to feed a lot of them to the animals. The best squash for storage is a large blue skinned variety called Crown Prince.

We now have over 225 members collecting over 210 shares each week. It is really gratifying to have had such a successful year on the farm and to have so much enthusiasm for what we are doing. Thank you to everyone who has worked so hard to make this possible. I wish everyone a Happy Christmas.

Farmer Mark Harrison

ROOT VEGETABLES IN YOUR SHARE

After looking at the information gathered in the vegetable survey earlier in the year, we are going to trial a slightly new system for those of you who collect your share at Hawkwood and Brookthorpe. In the survey, there were many people who disliked certain root vegetables (such as kohlrabi and Jerusalem artichokes) but there were just as many people who liked these vegetables. Nobody disliked all of them so we are going to introduce some choice in the root vegetables that you can collect. We will put out a selection of root vegetables from which you will be able to take whatever you wish up to a certain weight (probably about 2kg). We will trial this for a couple of months and then assess how it goes.

This won't apply to the greens and salad. They will remain the same, with the amount you can take written on the whiteboard. The vegetables that it will apply to are; beetroot, celeriac, carrots, kohlrabi, Jerusalem artichokes, parsnips, turnips, and squash (I know, it's a fruit). We won't put out all of these veggies each week, we don't have the space, we will put out a selection and change it week to week.

We can't offer this choice to those of you who collect from the drop-off points but we are going to introduce some choice for you. You will be able to select up to two root vegetables that you do not wish to receive. We will then substitute another root vegetable when your disliked veg is in the share. I'm sorry but we won't be taking requests for substitutions. These changes will start in the new year.

Thanks, Sam, Mark & Vassillis

IN PRAISE OF.....SWEDES, TURNIPS, AND KOHLRABI.

Swedes, turnips, and kohlrabi, those little loved root vegetables of the winter, are all related and are part of the cabbage family, *Brassicaceae*.

Cabbages, *Brassica oleracea* grow wild on some parts of the coast of England. There is some dispute as to whether they are truly native to this country or whether they were introduced by the Saxons or Romans, but either way they've been here a long time and cultivated and eaten for even longer (at least three thousand years). The waxy skin of the cabbage sheds water very effectively; hence it is able to withstand the moist salty winds of the coast. Many of the Brassica vegetables can withstand cold weather, some to a remarkable degree, hence their importance to us, and our ancestors, as a winter vegetable.

Of the winter trio of this article, kohlrabi is the most closely related to the cabbage. It originated in Europe in the 15th century, though a similar vegetable was described in AD 70. The part we eat is a swollen stem. The skin can either be purple or pale green. They are generally grown quickly, in the summer and are picked when about the size of a tennis ball. However, we also grow a green skinned variety called "Supersmeltz" which grows more slowly and to a much larger size that can be stored over winter. This variety, despite its appearance, is quite sweet and crisp, and not at all tough.

Turnips are in the species, *Brassica rapa*. The part we eat is the fleshy taproot of the plant (though the leaves can be eaten as early spring greens). The skin can be purple, white or yellow, and the flesh white or yellow. We have grown two varieties this year, an early variety "Purple Top Milan" and a later winter type, "Golden Ball". Unfortunately they haven't grown very well this year.

Swede, *Brassica napus*, originated from crosses between the turnip and cabbage. They arrived in England in 1775, from.... surprise surprise.....Sweden. The edible part is also a fleshy taproot. Swedes are the most cold tolerant of these three root crops, and will withstand the worst winter weather without any protection, a very valuable attribute when trying to produce vegetables all year round.

It isn't my intention to give recipes here but swedes are fantastic mashed with butter and milk, turnips have a lovely spicy crispness, great in stir fries, and kohlrabi can be grated and eaten with salad. And of course all are great additions to soups and casseroles. I hope that you will make the most of them when you next get them in your veg share.

Farmer Mark Harrison

REAL Bread for SCA Members

'ChickPeas' Organic REAL breads are hand made to order from Ruscombe, and available for members of the SCA to collect from the Veg Sheds every week. With a passion for making REAL breads, all ingredients used are organic, good & nutritious, to give you true taste every time, without any unnecessary artificial additives. A tempting description of two REAL breads are offered every week to tickle your taste buds! There is always at least one bread made using wild yeast with a long fermentation as natural as it gets! You simply email your order by midnight on Friday, leave your money in the bread box for the next week, and collect your breads on Monday eve (Brookthorpe) or Thursday eve (Hawkwood) from the veg sheds when collecting your veg share.



... I am sure I ingest health and enthusiasm from the bread. Thank you" testimonial from SCA member.

If you want to try it out or find out more, please contact me on 01453 757348 or chickpeas.bread@gmail.com Thank-you!

'Bread making workshops at home' also available. Ring for details

UPCOMING EVENTS

Singing for the Cows

Our traditional Singing for the Cows on Christmas Eve takes place Tuesday 24th of December. We will meet at the barn both at Hawkwood and Brookthorpe at 5:30. Please bring torches or lanterns as we have no light at Hawkwood. Choose your favoured farm site but bear in mind the piglets are in Brookthorpe. We might not have enough Hymn sheets, so if you have some at home please bring them along.

Three Kings Preparation

We meet on Three Kings day which is Monday 6th January at Brookthorpe at 1:30. We stir the preparation together and then spray it on both farms along the boundaries. The Three Kings Preparation is composed out of the gifts of the three Kings: Gold, Myrrh and Frankincense. We use it to bless the farm, to show our nature who provides us with the invite the nature beings to work the forthcoming year. This developed in the early 1960's nature had come under a lot of levels of radioactivity and other them tried to find a way to help nature to cope and to overcome these negative influences. Out of this intention two preparations were developed: the barrel pit preparation which enhances the soil metabolism and lowers the level of radioactivity by enabling the soil not to take it up; and the Three Kings Preparation as an invitation to the nature soul to work together with human intention. The one addresses more the physical level, and the other the spiritual level.



gratitude towards wonderful food and to together with us in preparation was after farmers found stress due to raised pollution. Some of

Candlemas/Imbolc

Candlemas is on Sunday 2nd February. We meet at 3pm at Brookthorpe. Please save your left over wax/candles from Christmas and put them in the packing shed. We will melt this wax together and pour earth candles which will be lit at dusk. This is to recognise the subtle beginning of spring when the buds swell, the seeds get ready to germinate



and the soil processes are shifting into supporting germination. Outwardly there is not much to see but processes to form humus out of organic matter start to be active again. What we mostly notice is a significant increase of day length which tells us spring is no too far away. The ancient Celts recognised this time of the year with the festival of Imbolc. In the last few years we had either rather cold and clear or very windy and wet weather. But the kids always loved it, regardless of the weather. Before we light the candles we will have a bring and share tea to warm us up in the barn. In the past we have shared a story, poem, blessing and music. Feel free to bring something along.

Ute Schlossmacher

VOLUNTEERING ON THE FARM ..

As the farm days have not been so well attended for awhile now, we are going to stop the regular monthly farm days and organise the occasional farm day instead. We will hold these when we have a specific need for help, or when there is a job that we think people may like to help. We have discussed the idea that these may be all day events with shared lunch but have no firm plan as to how we may organise them. We don't have any days in mind at the moment so there will not be any farm days until further notice.

We would also like to reintroduce organised children's activities to the farm days. In the past we had farm days where the children joined in with the farm work for awhile and then went to an organised farm-based activity later, leaving the parents to continue with the jobs. If anyone would like to take this on every now and then, please let me know. We aren't looking for one person to do it all the time, but a pool of volunteers who could do it now and then, so please don't feel that if you volunteer that you will be expected to do everything.

Of course you are still welcome to help out any time during the week. If you would like to help out now and then, please give either Sam or myself a ring and we can discuss what jobs we may doing that week that you could help with. We do have regular volunteer help at the moment on Friday mornings.

Now that the cows are in the barn there are opportunities to help with the feeding over the winter. If you would like to take responsibility for feeding one morning or evening at a regular time each week then please either give Sam or me a call. I am particularly looking for someone to take on a slot on the weekend at Hawkwood to save me having to go up there twice each day on Saturday and Sunday. At the moment it only involves feeding the cows, which takes about 5 minutes, but there will be some pigs there as well soon. You won't have to handle the animals at all, and I will meet you initially to show you what to do.

Also, we will be looking for one or two people to join the core group next April. The core group meet one evening a month to discuss the management of SCA. If you are interested in contributing to the running of the farm in a 'clean-handed' way then please contact anyone on the core group.

So finally, just to repeat, **No more farm days till further notice.**

Thanks

Farmer Mark (07891 615 103) and Farmer Sam (07531 270 206)

A NOTE FROM AREK ...

I have recently finished my two year Biodynamic Apprentice Training and can honestly say I was very lucky to have found Stroud Community Agriculture for my placement. It provided a unique



learning opportunity as both our farms have such different soil types. Growing for members was very challenging yet satisfying as we had to provide quite a diversified range of crops and extend the growing season as long as possible with our poly-tunnels and careful planning. I also appreciated working with animals and experiencing how much their presence contributes to the health and fertility of the farms. The Biodynamic method offers a fascinating holistic approach which exposes one to the rhythms and workings of nature - this theme was carried throughout our seminars which took place on many farms across the country. Of course nature itself provided its own learning opportunities as the first year was very, very wet and the second was fairly dry and very hot at times.

And above all having the privilege to work with and learn from experienced and knowledgeable growers and farmers. I would like to say a big thank you to Ute, Mark and Sam for a fantastic two years. Your support and knowledge are an inspiration to my work in the garden at Botton Village, North Yorkshire. I would also like to thank all you members who support such a great project as the

SCA, it is so encouraging to see local people supporting local growers and farmers and getting involved...

All the very best to you all!

Arek



- Merry Christmas everyone! -

CSA NETWORK CONFERENCE – STROUD

Industrial farming has developed across the globe on the premise that it is the only viable solution to feeding the world's growing population. Colin Tudge, in the opening speech at the CSA network conference held in Stroud on Tuesday 3rd December, argued this idea is a widespread myth. Research from the Millennium Institute in New York shows that current levels of food production in the world are enough to feed 15 billion people, almost double the number of people on Earth today. Industrial farming has not been developed to feed humanity but rather to serve the interests of a few, and it is within our hands to create new ways of growing and distributing food according to values that we believe. CSAs were born out of a desire to find tangible alternatives, and their growth is part of a movement which is creating new horizons for agriculture in our modern world.

CSAs first began to emerge in the UK in the 1990s, and their numbers have been growing ever since. Today, there are 80 running CSA farms, and 150 in the process of being established. These vary in scale as well as in character. Flintshare, a CSA in Northern Wales, grew out of a community garden. Spread over a number of sites in the area, they now employ two local people to grow vegetables for the veg box scheme. School Farm in Devon was set up as a market garden, initially selling to local outlets and restaurants. Their surplus led them to think of becoming a CSA. They grow for 20 shares and have developed an educational side to the farm, hosting courses and working in collaboration with local agricultural colleges.

The conference brought together CSA representatives from across the UK for the launch of the UK CSA network. The aims of this network are to promote CSAs, support existing farms and enable the creation of new ones. The network will be organised in regional hubs, with different CSAs signing up to be the regional organisers. Lots of ideas were discussed at the conference. Within their regions, CSAs could pool their resources to buy expensive equipment. They could share their experiences, through farm tours and skill shares, and older established CSAs could mentor and support newly created ones.

In the afternoon, a representative from Just Food, an NGO in New York State, presented their work to the conference. Just Food serves as a network for 108 CSAs, altogether feeding 30,000 people in and around New York city. The focus of the organisation's work is to make good food accessible to people on low incomes. They have found a number of different methods to make that possible: sliding scale share fees, funding bids for subsidised shares, delayed monthly payments and a system allowing shares to be bought with food stamps.^[1]

The conference was inspiring. It testified to the burgeoning growth of the CSA movement, with farms creatively adapting to circumstances and the needs of local communities. The creation of the UK network will enable CSAs to work more closely together to support one another and encourage the development of more CSAs. Finally, the Just Food network introduced an important element to the question of growing food, one that is too often absent in discussions: how can we make good and nutritious food available to people beyond barriers of background or wealth?

[1] In the US, food stamps are given out to people on low income needing financial support for buying food.

The CSA network is currently planning a crowd funding bid. For more information, look at the website: <http://www.soilassociation.org/communitysupportedagriculture>

Sylvie (Ruskin Mill apprentice and SCA volunteer)

UK CSA NETWORK CHARTER: A CSA is “any food, fuel or fibre producing initiative where the community shares the responsibilities and rewards of production in a spirit of mutual trust and openness, whether through ownership, investment, sharing the costs of production or provision of labour”.

WOOOFing as a family at La Jimena, the source of SCA's Olive Oil !

In October, our family of four from Stroud arrived in Las Alpujarras, on the edge of the Sierra Nevada in Andalucia, Spain. Our aim - to take a few months out, to miss some British winter, to spend lots of family time together and discover new ways of living and being.

This is our new home, and work...An olive farm, high up in the mountains, off-grid and beautiful. Terraces of olive, orange and almond trees, interspersed with grapes, pomegranates and persimmons growing wild.

Wind turbines and solar panels, water courses and springs (no drains or mains here). Goats pop up unexpectedly and rabbits (an extra food crop along with the very productive veg garden).

The nearest road as we would recognise it is three kilometres away and that's mountainous and windy; the farm lies on a steep, dirt track full of rocks and hairpin bends, and on the edge of precipitous gorges.

The olive harvest is in full swing now although apparently a sparser crop than last year.

The multinational - team of 4 or 5 of us twenty or so trees a sticks and solar-knock the fruit into careful not to lose crop. For many of the special, tractor-work within, which as they fall, which is a Appropriate olive a drop of oil" is the world's leading region and here in see how: there must thousands of trees I

Rosenbusch farm is a modest six hectares but even here there are more than 700 trees, providing several weeks of harvesting work to be done.



and multilingual - harvest from ten to day, using fingers, powered machines to the nets, being any of the precious trees we can use a carried "umbrella" to catches all the olives great example of Technology. "Every the mantra. Spain is olive producing Andalucía you can be many hundreds of guess. The

In the spirit of solidarity, we took the children picking for an hour one morning, little fingers taking tiny olives from baby trees.

The water here comes from ancient water courses that flow or run dry according to a system of 'gates'. Water is stored in deep pools. Before the tracks were made, people would have used the water courses as one way of moving around the hillsides between farms.

We started off here in a bell tent but due to the colder weather now, we have moved into a lovely cosy yurt. (Dreams of bringing this back with us end in two thoughts; 'where to put it?' and 'what about the rain??'). We have an outside compost toilet, kitchen and shower, and with a solar panel and hot water tank insulated and working there is enough hot water for one shower per day!

The family here home educate their 8 year old, common ground as we home educate our 7 and 5 year old. We've had a Native American project underway and it has inspired all sorts of things. First came the construction of a wigwam... The three girls worked hard cutting bamboo and dragging it to the site they chose, and then the site had to be cleared with sickles and hoes. A west facing terrace, good for watching sunsets and hiding behind the long grass to spot bison, and next to it, their totem pole; eagle, goat, owl, sun-wind-water, and olives.

Other projects have included a play, moccasin-making, lantern walks and learning and telling Native American stories. We're planning a Christmas children's concert (this wonderful farm has a music room with a grand piano!). We've also had outings to a village chestnut fiesta, hot springs near Granada and an amazing walk through gorges.

Living here for these few months feels like a magical step into a different world, far from traffic, Christmas jingles and chain stores. We are privileged to be able to share in this way of life and it is inspiring us in our thoughts of how we want to live when we return to Stroud in the spring. Who knows, perhaps we'll come every year?!

Jenny, Francis, Rosy and Florence Barton



THANK YOU..

.. to members who have donated non-perishable foods to Stroud Foodbank by placing them in the box I put in the Hawkwood packing shed. I have passed the donations to the Foodbank. I placed the box there following a visit to their warehouse and a chat with the manager, Will Mansell, who explained how they help families when they are in crisis, up to three times. In Europe many foodbanks are based around sharing fresh locally grown produce so this gives us something to think about. If you can spare tinned or dried food items please place them in the box. I am checking it regularly. Before donating please take a look at the list of items they need most at the moment: www.strouddistrict.foodbank.org.uk .

Sally Daley

SEASONAL RECIPES..

Some quick and delicious recipes for the festive season and through the long winter evenings...

BARLEY RISOTTO with ROASTED SQUASH & LEEKS

200g pearl barley (or organic brown rice)
1 butternut squash, peeled, seeded and cut into chunks
2tsp chopped fresh thyme
60ml olive oil
25g butter
4 leeks cut into fairly thick diagonal slices
2 garlic cloves, finely chopped
175g chestnut mushrooms, sliced
2 carrots, coarsely grated
120ml vegetable stock
2 tbsp chopped fresh flat leaf parsley
50g parmesan cheese, grated or shaved
3 tbsp pumpkin seeds, toasted, or chopped walnuts
Sea salt and ground black pepper to taste



*Rinse the barley, then cook it in simmering water, keeping the pan part-covered for 35-45 mins, or until tender. Drain, and preheat the oven to 200°C

*Place the squash in a roasting pan with half the thyme. Season with pepper and toss with half the oil. Roast, stirring once, for 30-35mins until the squash is tender and beginning to brown.

*Heat half the butter with the remaining olive oil in a large frying pan. Cook the leeks and garlic gently for 5 mins. Add the mushrooms and remaining thyme, then cook until the liquid from the mushrooms evaporates and they begin to fry.

*Stir in the carrots. Cook for 2 minutes, then add the barley and most of the vegetable stock. Season well and part-cover the pan. Cook for a further 5 minutes. Pour in the remaining stock if the mixture seems dry.

*Stir in the parsley, remaining butter and half of the cheese, then stir in the squash. Add seasoning to taste and serve immediately, sprinkled with the toasted pumpkin seeds or walnuts and remaining cheese.

TIP: Of course you could always just stuff your squash (baked) with the risotto!

CREAMED KALE CROSTINI

2 Large handfuls Black Kale (about 500g)
1 large onion, finely chopped
1 Garlic clove, finely chopped
2 sprigs of thyme, leaves only and finely chopped
50ml Port
100ml Double cream
25g Butter
1 tbsp Rapeseed oil
Sea salt & Pepper
1 Baguette or small sour dough loaf, slightly stale
Olive oil for drizzling



*To make the crostini slice the bread thinly (about 5mm), drizzle a baking tray with olive oil and place the bread on the tray and drizzle with a little more oil and sprinkle with flaky sea salt. Bake in an oven preheated to 200C for about 8 minutes or until golden.

*Blanch the kale in boiling water for two minutes remove using a draining spoon and refresh in ice cold water. Once cold drain and squeeze out the water and set the kale to one side.

*Heat the oil and butter in a pan when hot add the onion and garlic and cook over a gentle heat until the onions have softened and become translucent. Add the port, thyme and seasoning and continue cooking until the port has reduced to just a glaze. Add the cream and reduce by half.

*Squeeze the kale into a tight ball to remove as much water as you can. Cut the ball of kale in half and very finely shred the kale. Add to the pan of onions and cream and heat through gently, check the seasoning and adjust if necessary.

*Top the crostini with the creamed kale.

Let us know your recipe ideas... chickpeas@hotmail.co.uk *



La Jimena Olive Oil, Olives and Fruitbox

Will be delivered to a location near you in February 2014 from our family farm in Southern Spain!

Once again we are excited to offer to you our organically grown

- Olive Oil of high quality harvested by hand from ancient olive tree varieties
- Fruitshare Boxes containing La Jimena olive oil, Sunripened Citrus with the full flavour you would not find elsewhere in the uk , almonds and sundried figs.
- Olives dried or in Brine

La Jimena Olive Oil is available in the following sizes:

3 litres	£ 35	as -
5 litres	£ 52	long -
25 litres	£ 210	as stocks last

Local co-operative organic Olive Oil is also available (good quality oil from local olive trees of a different variety):

5 litres £ 48

Olives in Brine 1 kg £ 8

Dried Olives 0,5 kg £ 8

- A standard fruitshare box contains 5 litres of La Jimena olive oil, and 10 kilos of citrus, almonds and sundried figs. Price £77. please order olives separatly if you'd like them !

- A small box contains 3 litres of La Jimena olive oil, and 5 kilos of citrus, almonds and sundried figs. Price £ 54. please order olives separatly if you'd like them !

A good Olive Oil is an investment in your health and fine cooking !

Orders : as soon as possible or the latest by the 10.jan to: oliveoil@lajimena.co.uk

please make your cheque out to mathis rosenbusch and send it to john meletiou , hillview,parkroad, nailsworth glos.GL60HZ

Delivery: mid february to nailsworth unit 41a pensileroad millsestate

(please note your phonenr. with your order)

More info at www.lajimena.co.uk

Mathis & Marianns Farm
in Andalusia Spain



La Jimena olives are grown on the sunny slopes of the sierra nevada without pesticides . They are picked from the ancient trees, carefully washed and dried, then milled within 48 hours of harvesting.

- Happy New Year! -

STROUD COMMUNITY AGRICULTURE

Everyone is welcome to join in and enjoy the farm, including non-members.

We are looking for new members for the farm. Please tell everyone you know about us. If you know of an event or somewhere that you think would be good for us to promote the farm, please let the core group know. We work to the following principles:

- * To support organic and biodynamic agriculture.
- * To pioneer a new economic model based on mutual benefit and shared risk and ensure that the farmers have a decent livelihood.
- * To be fully inclusive. Low income shall not exclude anyone.
- * To be transparent in all our affairs. To make decisions on the basis of consensus wherever possible. To strive towards social justice.
- * To encourage practical involvement on all levels.
- * To offer opportunities for learning, therapy and re-connecting with the life of the earth.
- * To network with others to promote community supported agriculture to other communities and farms and share our learning (both economic and farming).
- * To encourage Stroud Community Agriculture members, in co-operation with the farmers, to use the farm for their individual and social activities and celebrations.
- * To develop a non-exclusive sense of community around the farm.

Core Group

The core group meets one evening a month. For dates, venues & times, contact Mark Harrison

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