



Welcome...

**The next meeting will be on the 21<sup>st</sup> of Feb at Potting  
Shed Drinks, Further North – at 7.30 pm.**



A few people were unable to maintain a commitment though the full year so have moved on, but we're happy to report that they're all still going strong in one form or another, and all remain supportive as members and friends of Feed Leeds.

Two members are stepping down today - at least we assume Paul Ackroyd is, because he's now retired from the council nursery, and his email no longer works (we'll ask if he's willing to remain involved if we can find him!). We know for sure that Trish Cliff is spending at least the next year in Laos so can't really contribute for the moment. Many thanks to both for their input over the years - Paul in particular who made a massive contribution, not just on the committee, but in helping scores of projects with free plants, compost, containers, signs and more - all off the back of the council wagon!

On the positive side, we've welcomed five new members to the Committee: **Marie-Pierre Dupont**, from REAP and Leeds City Council housing, **Sarah Priestley** from Chapel Allerton in Bloom and Leeds 2023 festival, **Rosie Atkins**, a long-standing contributor to LESSN and now Kirkstall Farm, **Ama Chaney** from Grow to School, and **Becky Mears** of Incredible Edible Aireborough and Season Well. Thank you all for joining us!

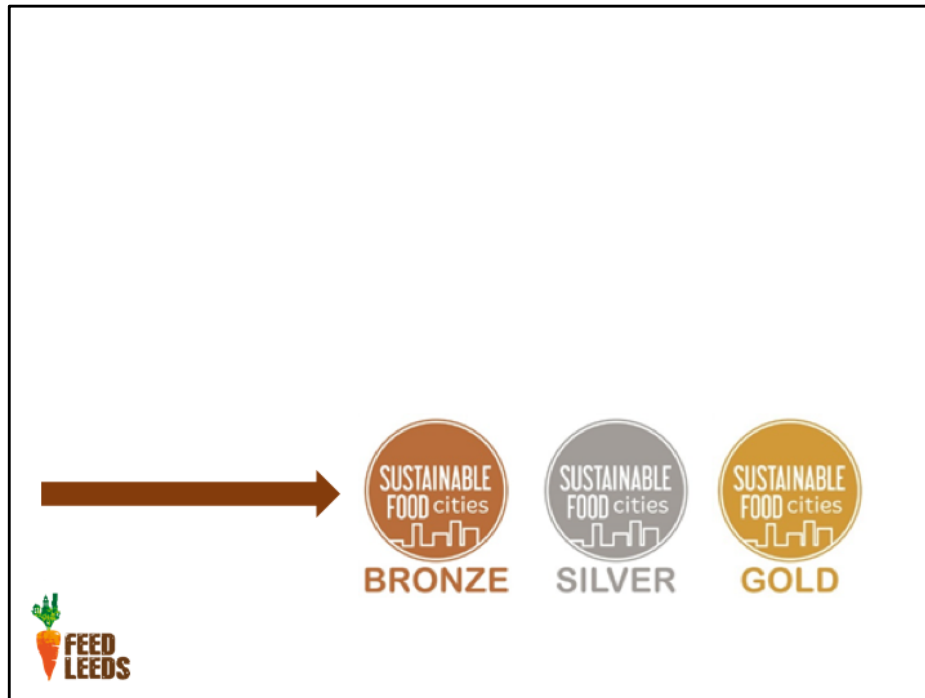
There were no changes to the committee and all were re-elected.



We've continued to work closely with the **Leeds Food Partnership**, helping to create and launch the **Leeds Food Charter** and the **Leeds Food Action Plan** in April. For those who don't know, Feed Leeds was instrumental in setting up the partnership in 2017 to look after strategic food issues, thus freeing us to return to our roots as a food growers' network. We are now the main conduit for food growing issues into to the partnership, but actually we do quite a bit more, because four members of the Feed Leeds committee, and two regular attendees contribute to the FLP Board and Partnership Group.



We could spend all day talking about FLP, but the main things to report are the launch of **Foodwise Leeds**, we're just deciding if this is a rebranding of FLP, a catch-all hash-tag, a new version of the Food Charter or a quality kite-mark for FLP values



And Leeds' bid for a **Sustainable Food Cities Bronze Award** - something both the council and the local food industry are keen to achieve.



Feed Leeds has a number of specific tasks in this. The first is researching how surplus harvests are shared across the city, thanks to **Joe Foster** for his input, with the aim of improving distribution,



and the relaunch of **Leeds Rotters** to help promote composting across Leeds - another thing we need for the Bronze award. We're holding a workshop for compost champions on the 10th of February at the **West Leeds Activity Centre** to work out how to deliver big results this year.



Perhaps our second biggest project has been what we used to call **Kirkstall Island Farm**, on Grade 1 agricultural land owned by the council in the middle of Leeds. Working towards a Community Supported Agriculture scheme and much else of benefit to local people, we put in a lot of time and effort through the year: We hosted an intern from France who conducted valuable research, we secured a partner who could handle the financial side for us, in Kirkstall Valley Development Trust, and though our network, we eventually recruited an adviser with extensive experience in this type of project.



Feed Leeds is no longer officially involved, but two of our committee remain in the group as individuals. The good news is that the council is at long last inviting Expressions of Interest for the tenancy, so the group has been assessing equipment needs and developing the Business Plan, with a view to putting in a tender for the CSA element only. We don't know the position regarding the other elements that we were proposing, and we don't know who else may apply, but hopefully one way or another food for Leeds will be grown again on the island this year, and the project will become a Feed Leeds Connection.



Also in 2018, as **LESSN**, we've helped LCC to create a major survey around food in Schools which will run throughout next term. We ran two School Growers Network meetings in partnership with Healthy Schools, and we have another two planned this year titled **Growing Food and Gardening Through the Curriculum**, on the **11th of Feb** and the **18th of April**.

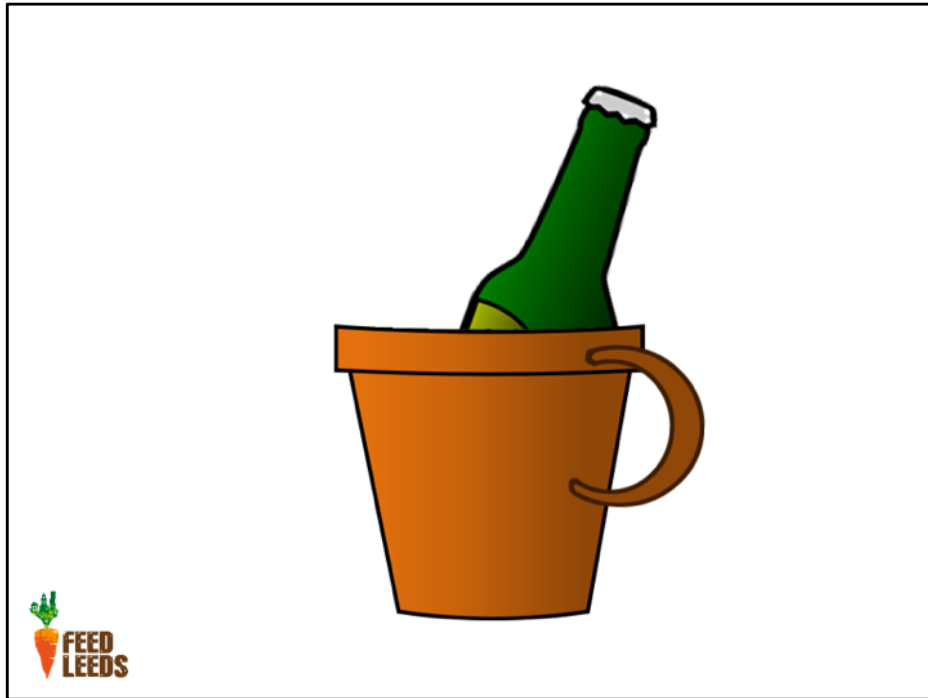


These will take place at **Meanwood Valley Urban Farm**, who have been partners in LESSN since the start, and we hope this will prove to be an attraction for teachers and other school growers looking for advice and support.

And while we're at the farm; there's a new team there with lots of fresh energy for producing food. David Cox is now the livestock manager, with Ben Lawson of Bedford Fields and Luke Justice of Killingbeck Community Project (who we'll come to later) managing the market garden.



They've been experimenting with new tools and techniques developed by successful human-scale commercial market gardeners/farmers across Europe and America, including soil blocks for seedlings and transplants (plastic free and very effective) and dense direct seed-sowing of salad crops, using precision seeders. Hopefully soon the shop at the farm will be full of local produce.



**Potting Shed Drinks** has proved very successful, not least because of the very nice beer available at Further North! We have even held a number of actual Feed Leeds General Meetings in the evening there, allowing people to attend who could not come in the day time. There is a question mark over this venue, however, because the new manager is less keen to give over the upstairs room for free to a smallish group, so the committee will be looking at the viability of Further North and alternatives over the next week or two.



To be honest we're not done a lot with **Leeds Edible Campus**, (the hurdles are still in place for now),



but at one end of the **String o' Beads**, Leeds University Union's project, Rooted, continues to do fantastic things at the Sustainable Garden in the middle of campus. They've built new salad beds on the roof garden, started a student salad enterprise selling salad weekly to the refectory the union shop and pop up market stalls, they've run workshops throughout the year on kimchi, wild garlic pesto, sauerkraut, wreath-making, bean sprouts, foraging & taking cuttings of houseplants. Despite heatwave and irrigation problems, they had a bumper harvest in the Sustainable Garden and a record number of volunteers, including people currently seeking asylum, and various brilliant visits from the Leeds Red Cross Men's Refugee Group. They've also expanded the forest garden in St George's Field with fruit trees, bushes and herbs for everyone to harvest, and they've encouraged students, staff and the local community to bring their kitchen waste to be made into lovely compost which is used in the gardens.



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Meanwhile at the other end of the **String o' Beads** (which we've not given up on still), **Bedford Fields** also go from strength to strength, with regular workshops introducing people to forest gardening and permaculture techniques.



In terms of one-offs, we helped Chloe, a student from University of Leeds, to create and launch her **Worth My Earth** campaign and video in May, which promotes eating less meat - and it's now frequently on screen in Millennium Square, as is Tom's video about the Beckett Pocket Beds.



And we ran a 'Plant it Up Gardening and Tasking Workshop' at **Leeds Kirkgate Market** in May, with Leeds Food Partnership, at the rather sad-looking indoor allotment designed by Arup. Sarah-Jane, Sonja and Becky did a wonderful job showing people how to plant veg and make delicious drinks from produce.



Finally, in terms of core activity, we've maintained a steady flow of posts and shares across our numerous **social media accounts**. It's hard to measure them all, but in just the last month the main Feed Leeds Facebook posts were read almost three thousand times, with nearly 800 engagements. We can perhaps double that if we include LESSN, Willing Wellies, Potting Shed, Leeds Rotters, the google group, the blog, and hits on the main website - and then double it again if we include Twitter. We can't easily tell how much double-counting there is in these figures, but I think we can be confident that a LOT of people know who we are, and what we're up to!



Feed Leeds is, of course, first and foremost a **network**, which connects many otherwise disparate projects across a large and very diverse city.

So here are some Year-end updates from those who've sent in a sentence or two. (There are many more who haven't)!



**Grow to School** is actually based in Huddersfield, where it partners with primary schools to take children's learning outdoors. Over the past 12 months they've worked with 5,007 children in 99 schools helping to put them touch with where their food comes from



This year was **Hyde Park Source's** 20th -and very successful, as the figures show. They've been active at a range of sites across Leeds, including Killingbeck Community Allotment, Rosebank, St Lukes, various schools and with other Feeds Leeds partners.

The totals are impressive - I'll have a sip while you read them yourselves.



Actually, the Killingbeck Community Project has now become the Primrose Valley Project. They've built this pizza oven and reciprocal roof outdoor classroom in the community orchard, and are learning how to grow, harvest and process wheat in the 'Grow your own pizza project.' They will hopefully have a pedal-powered wheat mill before the year is out, which will become another resource to share with other groups. Actually, the Killingbeck Community Project has now become the Primrose Valley Project. They've built this pizza oven and reciprocal roof outdoor classroom in the community orchard, and are learning how to grow, harvest and process wheat in the 'Grow your own pizza project.' They will hopefully have a pedal-powered wheat mill before the year is out, which will become another resource to share with other groups.



In 2018 TCV **Hollybush** launched a new series of Green Gym sites, which have a focus on people recovering or with long-term low level mental ill health. They now have satellites gardens in Harehills, Beeston, Wortley, Little London and in the future maybe East Leeds. The established groups at Roundhay and Hollybush continue under the Outdoor Active and Well brand with Hyde Park Source and Leeds Mind.

Short courses in gardening and other skills continue, and TCV can bring these to your group IF you have 8 people who would attend for 2-3 hours for 4 weeks or more. Not forgetting the Level 2 certificate in Environmental Conservation with Craven College Wednesdays for 12 weeks from 13th February - further details on the website.



**Growing Better**, the hydroponics company that employs people with mental health challenges, has settled into productive activity at the Unity Centre on Roundhay Road, recruiting new workers and volunteers who have frequently attended Feed Leeds meetings. This team is also managing our other community farm project at the West Leeds Activity Centre, and is leading on the planned Gardening Question Time for later in the year.



**Chapel Allerton in bloom** have become very well-established in 2018, planting another orchard recently to bring the total up to 40 fruit trees - and counting. The woodland habitat & play area has been extremely popular with local children and in daily use - especially the mud kitchen! The community garden is ensure that lots of yummy home grown food will be produced in 2019.



And talking of fruit trees, **The Orchard Project** said goodbye to Alan last August, after an amazing few years restoring and creating scores of orchards all over Leeds and beyond. They have since welcomed Ben Fenton - who we hope may be here today? Alan was working to bring together the funded orchard project with the pre-existing Leeds Urban Harvest, which collects surplus fruit and turns it into juice and occasionally cider, and also hires out equipment at mates rates to many of our members.



**Hollin Lane Allotments** had a busy year, with some big activities besides growing beautiful fruit and veg. They organised three work parties with volunteers from among neighbours and a local business, cleared and resurfaced the public footpath along the bottom of the site, and sorted an overgrown plot so it could be let to new tenants. They also moved their 'hedge veg' setup so that it's more visible to passers-by, and put out a lot of surplus fruit and veg, which was much appreciated. In October they held an apple juicing day - a new venture for them - renting equipment from, of course, Leeds Urban Harvest, and everyone brought along their apples, making about 75 litres of juice all told. **Hollin Lane Allotments** had a busy year, with some big activities besides growing beautiful fruit and veg. They organised three work parties with volunteers from among neighbours and a local business, cleared and resurfaced the public footpath along the bottom of the site, and sorted an overgrown plot so it could be let to new tenants. They also moved their 'hedge veg' setup so that it's more visible to passers-by, and put out a lot of surplus fruit and veg, which was much appreciated. In October they held an apple juicing day - a new venture for them - renting equipment from, of course, Leeds Urban Harvest, and everyone brought along their apples, making about 75 litres of juice all told.



**Back to Front** has been all about roots, fruits and pollinators. They ran 12 very popular skill-building workshops, led by guests from Hyde Park Source, Lemon Balm, Bedford Fields and The Conservation Volunteers. They also planted fruit trees, gave out an army of strawberry plants and started sowing wildflowers locally. 2019 is looking great, starting with a herbal focus, and new herbal/edible planters around Harehills being planned for the spring.



The same team also created **Harehills in Bloom** last year. The first activities were extensive bulb planting, and two hugely popular bloom-inspired pebble painting sessions with local children - one at the Compton Centre and the other at the Harehills Festival. They now have 14 enthusiastic locals on the committee, and lots of exciting plans for 2019, including transforming a children's play area, planting community gardens with a pollinator/edible flowers focus, and creating colourful murals



**Space 2's** Fork to Fork is busy developing vibrant community gardens in Swarcliffe, Gipton and Harehills, linking in with local primary schools and young people projects in each area. They have also delivered a range of herbal pop-up workshops to local community and resident groups, developing a strong network around each garden, encouraging people to look at growing herbs for use in the garden and home, and for culinary, therapeutic and cosmetic uses. They've used a range of arts and crafts to bring the garden into the home, using sustainable techniques that are environmentally friendly and achievable in the home. Each community garden is different in design and use, and reflects the interests, skills and passions of those who join.

And while we're doing projects with 'to' in the middle we mustn't forget;



**Plate 2 Plate Compost** - who are that proving that composting can be made to pay. They now collect food waste from 13 domestic customers, and two commercial customers, and for the first time have a regular monthly income! Another first is about 3 tonnes of mature compost, waiting to be sieved and bagged for the Headingley and Oakwood Farmers Markets. Production is now sufficient to sell at both markets for 8 months, as well as online. Mark is also presenting at Askham Bryan's Horticultural Conference tomorrow, at the Leeds Rotters event I mentioned earlier, and at the Grewelthorpe Garden club on the 13th of Feb.



Down in South Leeds, **Friends of Stank Hall Barn** have been doing some fantastic work at this iconic site very much against the odds. In spite of regular arson and other vandalism attacks, and a marked lack of support from some parts of Leeds City Council who have other plans for the land, they continue to grow enough veg to feed around 50 local families who are in serious food poverty.

Highlights of 2018 have been increased involvement with schools in Middleton, and working with the University of Leeds and Leeds Beckett in both the growing programme and the early medieval architecture and archaeology around Stank Old Hall, Stank New Hall and Stank Hall Barn. They've managed to get members of the local community involved in home projects to bottle and make preserves with the autumn fruit harvest, and have more local families planning home gardening and yard-growing for spring 2019, following prep work, support with composting, and free seedling donation last year.



The **RHS** successfully completed Greening Grey Britain projects with community gardening groups across the Yorkshire region, providing advice and up to £500 for them to transform an area from Grey to Green. One good example was Mirfield in Bloom where they engaged the Brownies to help raise awareness of the Bloom group's activities to commuters at the station. Sarah-Jane's asked us to remind you that the 2019 GGB funding is open until 28th February - see us afterwards for details.

Also, RHS's 'Green Plan It' secondary school challenge ran a series of very successful projects with schools and horticultural mentors, to create models of a green space they wanted to transform. Participating schools are now applying for RHS funding to turn these designs into a reality.



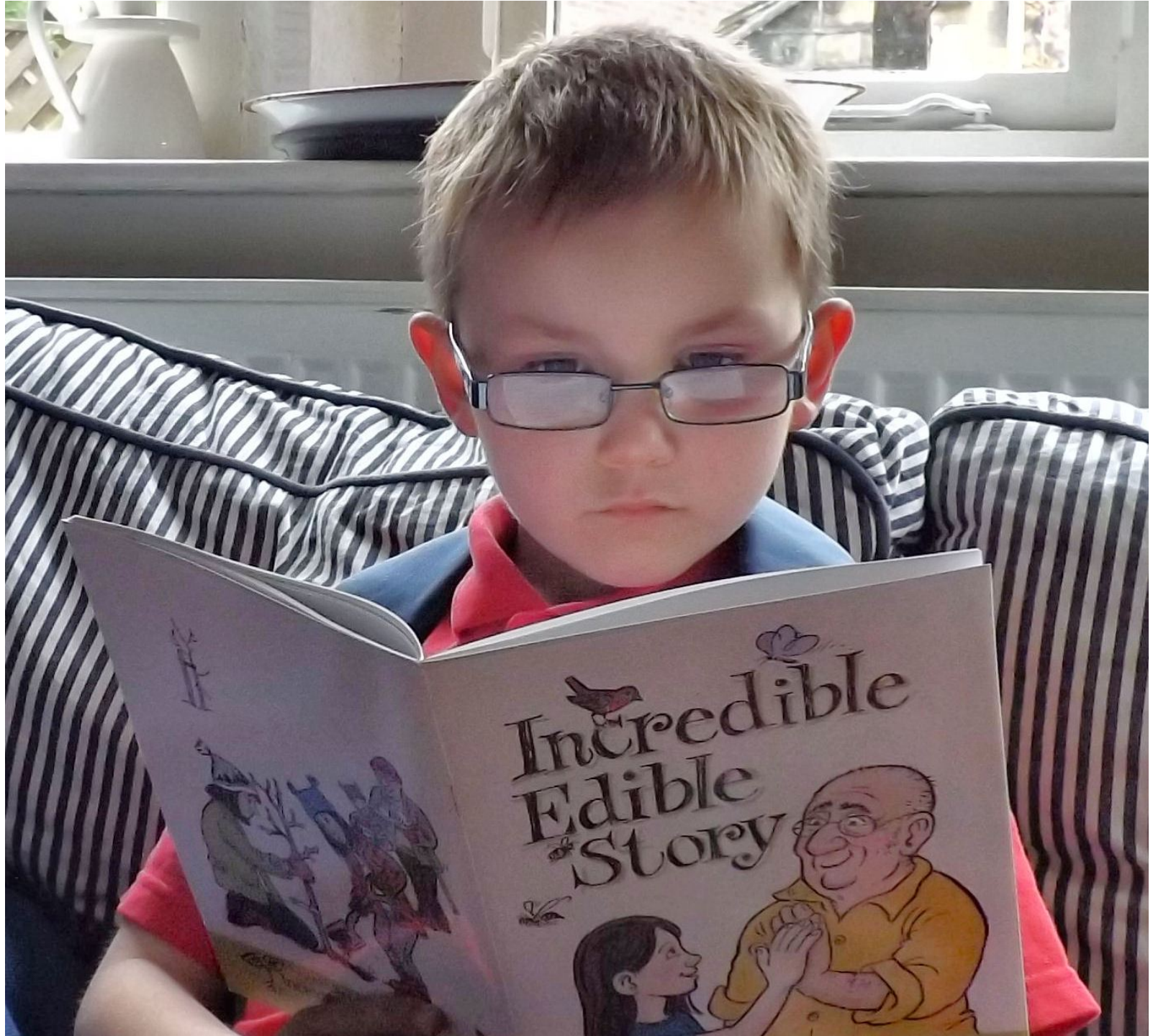
**Incredible Edible Aireborough** gained a couple more volunteers this year, growing from 5 to 7 and they benefited from the Incredible Edible Hub programme by getting support from Wakefield to design and buy signs for their beds. They're now much more visible in the local area, and good networking has enabled them to join with the Friends of Nunroyd Park to plant an orchard last November.



Becky also runs **Season Well**, having graduated from the School for Social Entrepreneurs Start Up Programme in Oct. She's developed this new Social Enterprise to encourage more people in Leeds to eat more sustainably by cooking what's in season and feeling confident to have a go at growing their own fruit & Veg. They're about to start working with their first school, Bramhope Primary on a year-long food growing and cooking programme.



**Roundhay Environmental Action Project** has a gardening group that for several years has been producing organic fruit and vegetables in an “edible bed” near the Oakwood Clock. There's a compost heap and leaf mould container, and the crop is free for people to help themselves. The group attend REAP's monthly Farmers' Market, where they discuss and advise on growing edible plants, and help the public sow seeds to take home. They run a stall with literature about growing edibles, and they have a Spring and Autumn plant swap. They also support other initiatives such as Greening Grey Britain and hedgehog preservation and will advise local schools when requested.



2008



# Worried about the future



**KINDNESS**



# Using the skills of the community



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Sunday 7<sup>th</sup> January 20018



It is better to ask for forgiveness  
than permission– sometimes



# We like naughty but nice













FRIDAYS  
LATE NIGHT OPENINGS 11PM

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# Recovery centre



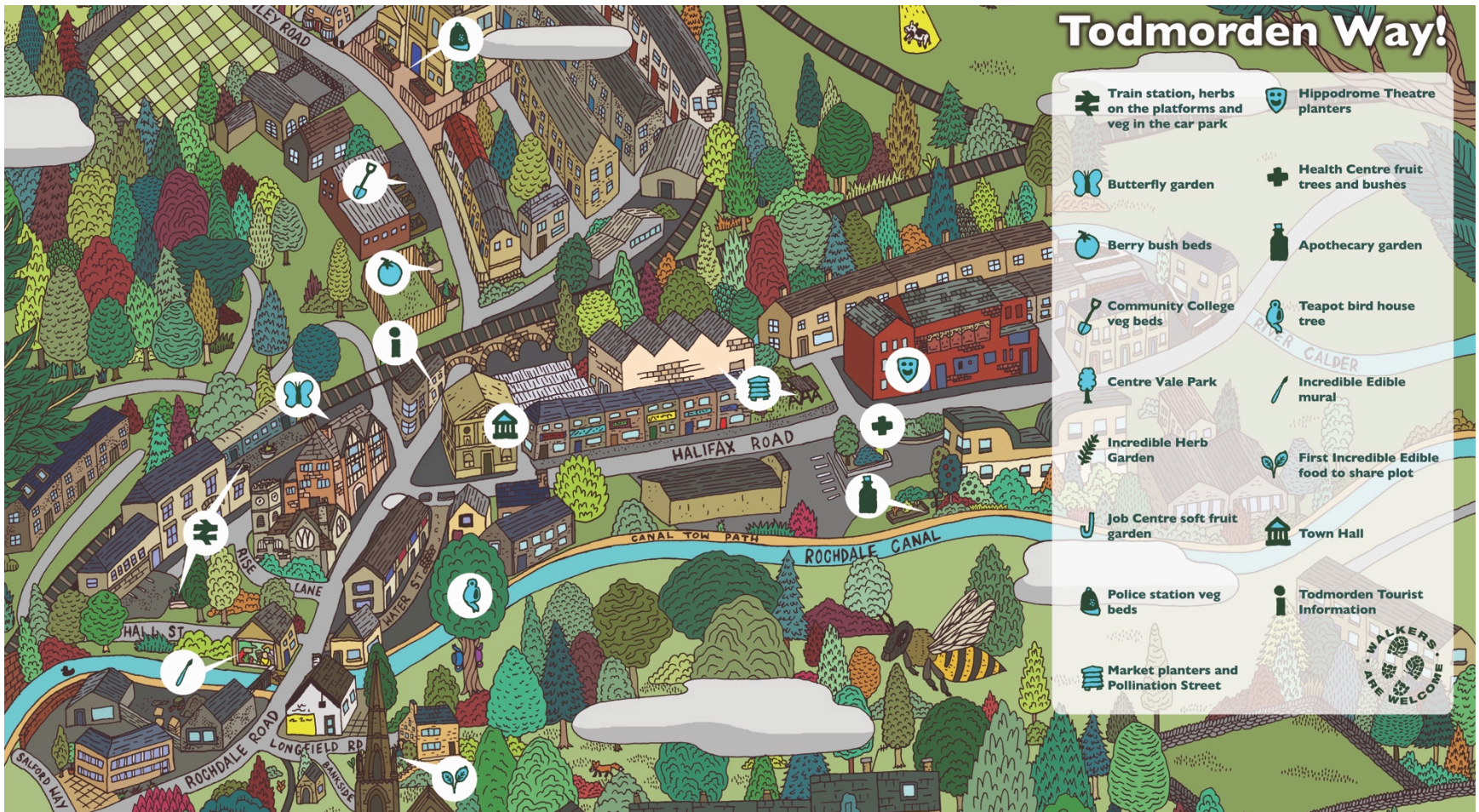
# Apples make sense



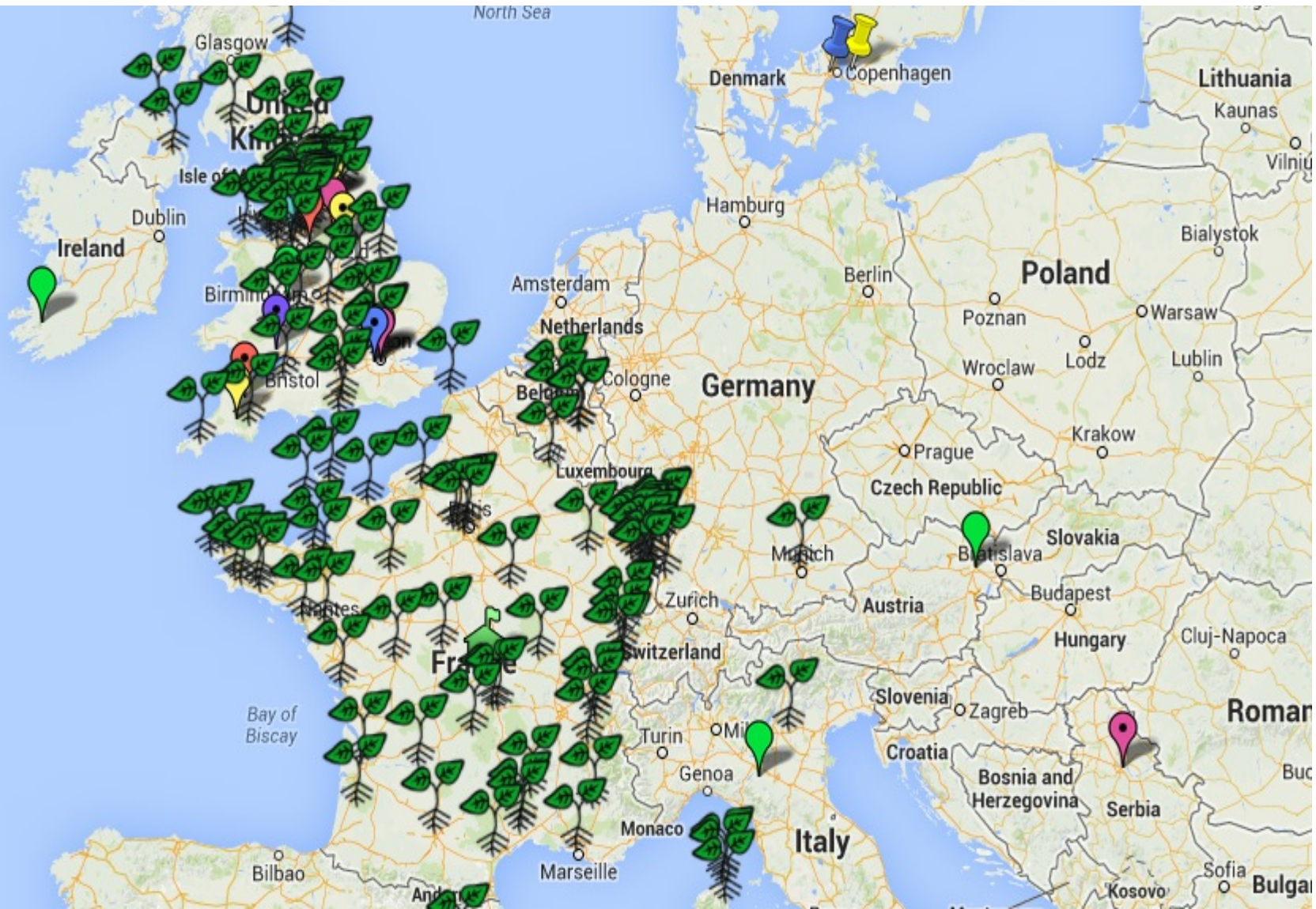
# We are self sufficient



# Vegetable tourism



# Its growing .....



# Its not just veg



# simple pleasures



# People have power



Its nothing fancy or clever



# Kindness is our goal



# The finest ethical soap



# Kindness boxes



# Freegan boxes



# Kindness share house



# Working with our Mosque



Its a community thing



**KINDNESS**



We have seen the power of small  
actions



# Evaluation Research

# PROPAGATING SUCCESS

AN EVALUATION OF THE SOCIAL, ENVIRONMENTAL AND ECONOMIC  
IMPACTS OF THE INCREDIBLE EDIBLE TODMORDEN INITIATIVE

## *SUMMARY REPORT*



By

Dr Adrian Morley, Manchester Metropolitan University

Dr Alan Farrier, University of Central Lancashire

Professor Mark Dooris, University of Central Lancashire

Downloadable from the resources section of our website

[www.incredible-edible-todmorden.co.uk](http://www.incredible-edible-todmorden.co.uk)





I've saved until last our recent meeting with **Tom Riordan**, Chief Exec of Leeds City Council.

Tom was very supportive and positive about both Feed Leeds and Leeds Food Partnership. He took very seriously our concerns about the risks associated with a potential confluence this year of a hard Brexit and climate impacts (look up Professor Tim Benton's work if you want a really scary bed-time story).

A very fruitful conversation led to a number of outcomes, including setting up meetings with the council's Disaster Planning team and the cabinet members for environment and health to encourage them to think about, among other things, a potential Dig for Victory-style emergency, which will mean identifying and protecting good growing sites, something of benefit even if the disaster never happens, and also funding for LFP.

Before the meeting had even happened, Tom had sent a letter of support for match funding in kind on a research project with the N8 Agrifood group at the uni, (Sonja is also co-ordinator of that project), which will look at food resilience in general, with Leeds as case study.

Tom Knowland, Head of Sustainability, who was also at the meeting, suggested we might co-author with LCC a leaflet on how to go about growing food on public land - with them providing the funding. The research for this will help us to flush out a few more of the barriers, and hopefully find a few more solutions to add to the ones already in our on-line toolkit.

And finally Tom Riordan agreed to set up meetings with the Leeds Community Foundation about grant funding, and Yorkshire Water about trying to reinstate their soil from green-waste and sewage project, and opening up Yorkshire Water land for growing. (Incidentally, one of our members, Lemon Balm, is currently installing an edible garden at the Yorkshire Water headquarters as we speak, so this is not as far-fetched as it might sound).