



Report on Food for the Future: an event designed to bring the key players in the local food economy together to explore more collaborative ways of working to create a stronger local food economy.

The 24th July 2014 saw a gathering of businesses, enterprises and individuals involved in the local food economy, to differing degrees, get together to explore how they could work more effectively together. All elements of the local food sector were invited to fertilise a strong, dynamic, growing local food economy, that involves all of the components of a resilient food web, whether from a retail, production, processing, social, education, strategic or advisory perspective.

Of the 306 organisations contacted 39 were represented and 58 invitees attended Food for the Future event.

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Agenda

- Teas and coffees on arrival
- Introduction to the format and purpose of the evening
- Overview of Transition Town Totnes's (TTT) wider work around food – Frances Northrop (Manager of TTT)
- Overview of the work of Food-Link - Holly Tiffen (Food-Link Manager)
- Questions
- Tamar Grow Local - Inspiration for the communal approach
- Focussed discussion over supper that explored the following:
 - What are the key missing pieces in local food provision in and around Totnes that you see as priorities to be tackled/resolved? (e.g cooperatives/food markets/certain crops/distribution hub etc)
 - Which of these would your group identify as being the most important to focus on?
 - What marketing/educational/branding/web platform would be needed to ensure the success of this new enterprise?
 - What Infrastructure would your enterprise need
 - How might this be funded?
 - What skills, infrastructure, exist around the table that could contribute to making this venture work?
 - What is missing from your group
- Next steps

Overview of the Key Agenda Items

Introduction – Frances Northrop – TTT Manager

In Spring 2011 TTT brought together stake-holders from across Totnes and District with a direct interest in our local economy, the purpose of this workshop was to ask the questions:

1. what is our local economy for?
2. Do we have any control over it and if we feel we do, or could have, how can we use what we have to build our economy from the bottom up rather than waiting for inward investment that either never comes or when it does, often undermines the value of what we have already?

At this first workshop there were representatives from a broad range of stakeholders, Dartington Trust, Schumacher College, Totnes Town Council, Totnes Development Trust, the Chamber of Commerce, KEVICC – our local upper school and South Devon College with South Hams there to offer advice and support the work.

These organisations span a wide spectrum of aims and views but there was a surprising consensus when we started to unpick the issues and many concerns were shared. These included disquiet about rising house prices and young people having to move away, fear of Totnes becoming a dormitory town and purely a tourist destination, rather than a working, thriving market town with goods and services to serve the hinterland. However there was also real hope and love for our little town,

an agreement on, and celebration of, our resilient web of small businesses, nimble and more resourceful than many bigger companies. There was also an acknowledgement and celebration of our strong voluntary and community sector and general caring and closeness of the community.

It was agreed at this meeting that a really useful undertaking would be to do an audit of the current potential of our local economy, the resulting research was called the The Totnes and District Local Economic Blueprint. The sectors we chose to focus on were:

- food
- renewable energy
- retrofitting homes
- health and care

These were felt to be strong areas with real potential to build-in local resilience to outside shocks. Using publicly available data we compiled a picture of what each of these sectors could be worth to our local economy if we develop more demand for local products and services, delivered by local, independent businesses and using a supply chain closer to home, the results were fascinating:

In Totnes and District we spend around £30m on food and drink every year and up to £22m of that leaves our local food economy on food imports chiefly through two, relatively small supermarkets. Given that CPRE research undertaken in 2010 showed that local independent shops offer over three times the number of jobs as the main supermarkets, for the same retail spend, and that local food producers employ 50% more workers than larger scale farms, the appeal of redirecting some of that spend is clear.

This Food for the Future event aims to build on all of the partnership work that Transition Town Totnes has been doing around local food through supporting local, independent businesses

- through our new incubator for social and ethical businesses, courses, networking etc...
- through the Local Entrepreneur Forum - encourages people to see investment differently
- our links with the Work Hub
- land acquisition for processing space at ATMOS
- working to secure more growing land.

Tonight we want to start to explore ways of increasing the market for local food through activities such as:

- Raising awareness of seasonality
- Increasing people's cooking skills
- Having a '100% Totnes'-type campaign with emphasis on achieving a 10% shift in spend
- promoting affordable in-season food
- linking locally sourced food with the Good Food market

Reconomy is a new kind of local economy and it includes the concepts of the gift economy and a circular economy. It aims to put place and people first and in the context of Food for the Future it leads us to ask questions such as:

- How do we ensure fresh, healthy food gets to those who are most vulnerable?
- How can we ensure that resources are not wasted in growing food that does not reach our plates?

Through supporting initiatives like Food in Community, which takes food which would have been wasted, to projects that support vulnerable groups.

Overview of Food-Link's work – Holly Tiffen - Food-Link Manager

The Food-Link project is just coming to the end of two years of funding and in this time it has worked to connect local food producers with local outlets in order to build a local food economy that benefits producers and local food related businesses.

When we talk about local food it is important to explain what we mean by this term as there is a lot of misunderstanding. Previous work undertaken in Totnes by the CPRE defines local food as sourced from within 30 miles and in the case of processed foods this includes the principle ingredients.

As we have heard from Frances, even in a town like Totnes, where we do still have a vibrant High Street, the supermarkets are still taking the biggest slice of the cake and this is crippling everyone involved in food in the surrounding area.

Following the ideas that came out of a previous Food-Link event, during the last year, a group of us have been working on a project that aims to provide a one-stop-shop for local produce under a web based platform. This will allow producers and processors, big or small, to upload details of the produce that they have available that week, consumers can then order from this one list and their order will be delivered to a central location, initially in Bridgetown at the Children's Centre. We are currently looking for more producers and processors so if you are interested in this please speak to Nathaniel or Chantelle about the Food Hub.

Whilst looking for producers for the Food Hub project, it became apparent what a diet of local food would look like. In South Hams it would be largely reliant on meat and dairy produce, both of which rely on growing crops to feed animals. This is generally a very inefficient means of growing food for human consumption. We haven't had any problems finding local farmers to provide the Food Hub with beef and lamb and dairy products, but when looking to source other staples, such as affordable fruit and vegetables, dried goods such as grains, legumes, nuts and edible oils it becomes much harder.

During the past months a student from Plymouth University and I have been visiting farmers that have been farming for a number of generations in the local area. We have tried to ascertain how farming patterns have changed and see if there are crops that have been grown in the past that are suitable for the local climate and topography to be grown again today. Early results would indicate that a lot more mixed farming was being undertaken, but interestingly, like today, most field-scale crops were still being grown for animal fodder, though there were many more, smaller farms, heads of cattle and sheep per acre were lower. Totnes, like many local towns had in the past flourishing market gardens many of which now lie under the town's car parks. If you go back in time far enough we would have only eaten

what was grown locally, we would have eaten bread made from a local source of grain. What we haven't managed to find out is who was growing wheat, barley and oats etc for human consumption, if there is anyone who can help to shed light on this quandary please get in touch.

The vision behind this research is that we will start to work closer with local farmers and help create a market for them to grow crops, directly for human consumption thus providing them with a direct route to market that will pay better than growing crops for animal feed. There will always be a place for animal husbandry locally, for instance on steep land, but the discussion we are interested in is around broadening provision of local food-types. We believe that in Totnes there is a strong, and hungry market for local produce and that this could easily extend to locally grown and processed oats, barley and other crops that are appropriate for the area. If the local community get behind this we will be in a position to guarantee our producers a better price for the produce that they grow for our tables.

Clearly production is only part of the picture, in order to keep food local we also need to process it locally, so much of the infrastructure, that once existed locally, has been removed. However we believe that local, communal processing facilities may be a realistic option for some crops. By working collaboratively we can compete more effectively with the large corporations that rely on centralised distribution systems. It is about finding appropriate scaled technology, it isn't about processors having exclusive use of processing facilities but instead creating local efficiencies of scale, community ownership and sharing skills.

It is great to have such a full house tonight and I think it demonstrates a real appetite for the need to look at our local food economy with fresh eyes. We have organisations and individuals here that represent a really diverse range of interests in the issues surrounding local food, they include:

1. large and small retailers, producers and processors
2. educational institutions such as schumacher and Bicton colleges, Dartington Primary and the Steiner School
3. community enterprise and business advisors
4. community groups and projects such as the drop-in-centre and the children's centre in Bridgetown
5. students from Schumacher college and Plymouth University
6. representatives of various TTT projects

It is my hope that by getting all of this creativity in one room, with the diverse range of needs that each individual here represents, that we can collectively come up with ways of working together that makes sense for all of us; from an efficiency point of view in terms of logistics and finances and from a social perspective; an inevitable outcome of communities pulling together.

Tamar Grow Local - Inspiration for the communal approach

Tamar Grow Local were invited to talk about their project which would act as an example of an inspiring model of co-operative working. Unfortunately due to last minute mechanical failure of her car, our guest speaker Jenny Tunley-Price was not able to attend the meeting, however she did send her presentation which Traci Lewis, from the Soil Association admirably talked us through and explained about

some of the projects that Tamar Grow Local have set up.

Supper

Local enterprise, The Kitchen Table provided a fantastic spread of dishes, all using ingredients sourced as locally as possible, people were asked to eat together in focussed discussion groups. The groups were pre-set to ensure a mixture of interest types were represented around each table.

Focussed Discussion Feedback

At the end of the session each facilitator reported back to the wider audience, they were asked to specifically identify a key solution and the skills and resources that were needed, but considered to be missing. Below is a write up of the individual tables discussion.

Table 1 – Facilitated by Hal Gillmore

Q1: What is missing in local food provision that are priorities to tackle/resolve? e.g. coops, markets, crops, distribution, processing

- Wholesale Food Hub
- Community Kitchen
- Requires a cultural shift – relationship with cooking and young people's relationship with land, growing and food and the value people place on this
- Mills
- Growing of wheat/edible grain; not enough sunshine!
- Growing vegetable protein, foods for hungry gap and whole foods
- Local food shop in Bridgetown
- Regular local food markets
- Small producers
- Education of producers/consumers
- Fishmongers
- Education of children; developing a relationship with food, inspiring next generation
- Cultural shift
- Cooking skills
- Local fast/convenience foods

Q2: Priority:

Community Kitchen

- Provide food education/cooking skills
- Provide income for producers
- Customer for Totnes Food Hub
- Use up oversupply during gluts
- Sell prepared meals for community dinners and package some up as ready meals
- Focus on low income families and elderly

Q3: What marketing/education/ branding/web platform is needed to ensure success?

Q4: What infrastructure would be needed?

- Finance
- Space – possibly in the Civic Hall
- Storage for prepared meals and ingredients
- Equipment
- Coordination
- Local gleaning map
- Environmental Health and other legal cover
- Experienced cooks

Q5: Funding options:**Q6: Skills, infrastructure existing in the group:****Q7: what is missing from our group:**

- Equipment
- Storage facilities
- Gleaning Opportunities, a 'gluts' map
- Sunshine!

Table 2 – Facilitated by Frances Northrop**Q1: What is missing in local food provision that are priorities to tackle/resolve?**

- Who to talk to or how to encourage local growers to grow specific crops for the local market
- Processing space
- Local supply for food production
- Food-Link

Q2: Priority:

- a need for some sort of digital platform to meet this need with connections between producers, processors, consumers, volunteers or other stakeholders allowing them to then find and address gaps in provision.
- A wholesale Food Hub
- Business to businesses market place, subscription based
- guaranteed customers
- Orchard Link

Q3: What marketing/education/ branding/web platform is needed to ensure success?

- a web marketplace of classified ads, forming a B2B wholesale food hub, possibly augmented by an accompanying real “market place”, if it would help strengthen the online tool.
- to allow food purchasers (retailers, restaurants, consumers etc) to alert producers and processors when a need arose (possibly months or years in advance).
- A site to identify unmet needs for skills, land, time or other expressions of demand, links to job centre and Devon County Placements. (similar projects such as “Diggin it” (www.digginit.org.uk) and Cultivate London

(www.cultivatelondon.org) which offer training courses to young, unemployed people.)

- surplus food be perceived as an “input”, being cycled back around into community kitchens for homeless and needy groups or then, further, converted to animal feed or compost
- a tool to allow Totnes to collaborate on an ongoing permaculture-style input
- output mapping, whereby groups offering outputs can find other groups who see that output as an input to their own processes.
- Futures markets, Old “Corn Exchanges” or market research and consumer research to identify demand for product types.
- A gleaning map would help identify where there are surpluses 'Foodcycle'
- Brand identity and clear messages
- feasibility study in to this project
- face-to-face market

Q4: What infrastructure would be needed?

- A processing space

Q5: Funding options:

- Regular subscriptions or membership payments to join the scheme
- Sponsorship from partner organisations to initially bootstrap the project
- A “finder’s fee” might be taken as a percentage from any business deals transacted via the site
- Producers might pay to advertise their range of goods on the site
- The anonymous data, gathered via the site, might be of some small commercial value to external commercial and other interests
- by making the system available to Transition Initiatives in the UK or around the world (the aggregate data might be of significant interest)
- www.bigbarn.co.uk were also mentioned as possible supporters (?)
- The Princes Trust, Ordnance Survey, Technology Strategy Board and Apprenticeships Offers - possible backers
- crowd-funding from the supportive community in Totnes

Q6: Skills, infrastructure existing in the group:

- Producer knowledge
- Business expertise
- IT - folklabs

Several individuals would like to join a larger working group on this:

- Luis Gordon – Riverford Shops along with general Business Consultancy:
- Chris Wells – Design, brand, web development at Folk Labs
- Katie Green – Student of Horticulture at Schumacher College
- Jade Bartlett – Meat Producer
- Jon Guest – Chef at Community Kitchen
- There was extensive meat producer, processing and distribution knowledge from several in the group
- www.molevalleyfarmers.com - useful source of advice for farmers on legislation, growing and employment law etc

Q7: what is missing from our group:

- money to undertake a feasibility study to look at examples of what is working

and what's not

Table 3 - Facilitated by Hayley Rogers

Q1: What is missing in local food provision that are priorities to tackle/resolve? e.g. coops, markets, crops, distribution, processing

- Daily Food market
- Local oils
- Purely local food outlet - council sponsored?
- National policy amendments:
 - TEQ: tradeable energy qouta
 - CAP and its negative effect
- Totnes Pound re-launch. Maybe paying 50% wages in T pound?
- Labour gap - coordination, WOOFERS/long term volunteers, hosts for producers who cant host them - *Jenny had some good ideas around this.*
- Awareness, education particularly on the local economy and how the 10% shift will work
- Networking, info sharing, gluts, distribution - efficiency in distribution of local food to those who need it.
- Storage, processing
- 10% shift – identifying producers that can produce for local markets
- Virtual Network
- 100% Totnes brand
- Affordable housing, as a window to affording better food. -Larch

Q2: Priority:

Networking, info sharing - gluts, awareness. We decided this encompasses all of the above, and the above then become solutions to this problem

Q3: What marketing/education/ branding/web platform is needed to ensure success?

- Interactive wiki/forum/screen
- Directory for networking, both online and hard copy
- '100% Totnes' type brand - clear labelling
- Marketing 10% shift - Slogans, posters
- Language discourse - Farmers, fresh, health, welfare standards (specifics rather than 'local is good', where local is often ill-defined)
- i.e. naming the producers, making a personal connection
- case studies to educate on the situation growers are in, and how they can be supported.

Q4: What infrastructure would be needed?

- Shop/venue space
- star rating system on local shops produce = seal of approval on 'localness' and clear labelling like a 100% Totnes brand, known and trusted, allowing all retailers to get involved and striving to sell more local produce rather than a new initiative competing with existing businesses.
- Website/wiki/forum/screen
- Directory/network to keep people co-operating, and encouraging a bottom up community initiative empowering people rather than TTT led.

- Coordinators - volunteers i.e more labour + Formal accommodation

Q5: Funding options:

- businesses exchanging of resources, not ££
- Advertising - local businesses sponsoring
- levels of memberships
- loyalty cards
- Low impact development and transition homes type models - *Speak to Larch for details*

Q6: Skills, infrastructure existing in the group:

- Web design skills and advertising - Sophie
- e-marketing skills - Steph
- Business planning, grants, memberships, CICs advice etc - Nemo
- Low impact development - ELC, Transition Homes - Larch
- Recipes - Rob (Riverford)
- Coordinator skills - Jenny (CSA), Wendy (*Wendy felt like her skills would be better placed with the group looking at composting*)
- Research into effective communication, public perceptions - Hayley
- School workshops - Mandy

Q7: what is missing from our group:

- Knowledge of venue/spaces perhaps for a daily/farmers market
- Initial funding
- Web platform providing a 1 stop shop
- It will need a coordinator to drive progress initially.

Table 4 – Facilitated by Jay Tompt

Q1: What is missing in local food provision that are priorities to tackle/resolve? e.g. coops, markets, crops, distribution, processing

- Signage
- Common Brand
- Centralised business group or market place
- Connection via an organised system, so producers and processors can plan and commit long term
- Market stalls for “public face” of many organisations
- Branding using “local” as a tag or South Devon
- Skills sharing for businesses
- Newsletters
- Education around what is local and why local is important
- Re-skilling and up-skilling
- Celebrating successful local projects
- Database of local food currently grown produced what already exists
- Processing skills and specialised spaces...drying processing chilling etc Packaging...sharing skills and equipment, bulk buying savings
- Ready meal production
- Centralised distribution
- Food hubs with software that allows members to update and network and blog

- Marketing to get the message out
- facts about Spar Morrisons etc impact
- advantage of buying local re employment income generation etc.

Q2: Priority:

- Centralised, market place; a hub for local producers to market, sell produce, up skill, get advice and support, inc on-line

Q3: What marketing/education/ branding/web platform is needed to ensure success?

- A directory
- Marketing education
- A strong common “Brand” or Umbrella to bring cohesion
- A Web platform, to share
- Marketing drivers needed to ensure success.
- A centrally run, member directory, similar to Love the Flavour, that works for producers, growers, processors. Provides a forum to connect people and share info.

Q4: What infrastructure would be needed?

- Steering group for strategic management of aims, methods, outcomes
- Legal expertise
- Signage within Totnes to improve local and visitor awareness
- Publicity engine - Local papers
- Showcase a centralised place, interpretation centre, volunteers responsible for the day to day running, to provide a central point for the businesses to head to for skills signposting

Q5: Funding options:

- Marketing co-operative
- Sell advertising space on website
- Princes trust
- Share options within a Cooperative.
- Match funding
- Sponsorship from big firms to engage them in ground roots research
- Buzz bank
- Cloud funding
- Grants
- Show expo...pay for stands/advertising space

Q6: Skills, infrastructure existing in the group:

- The Kitchen Table – have social media skills
- Bicton are running courses for education - business, agriculture and horticulture – short courses (weekend, day and longer). Practical, skills, knowledge, Lecture series - 3 a year.
- Incubation spaces at ATMOS or within Town Centre (like the craft centre)

Q7: what is missing from our group:

- Using Social Media (and knowing how to use it and its impact, and value)
- Website Building and Updating

- Business planning knowledge/training/mentoring
- Office space
- Help setting up a co-operative
- Steering group of experts
- Communication links, knowledge of membership options
- need more speed-dating events.
- Physical incubation centre
- funding

Table 5 – Facilitated by Traci Lewis

Q1: What is missing in local food provision that are priorities to tackle/resolve? e.g. coops, markets, crops, distribution, processing

- Late night opening of shops other than supermarkets
- Farming new skills for low carbon future with climate changes taken into consideration
- Decent pay not just minimum wage but living wage for workers in food growing and preparing.
- Community education around cooking, nutrition, storage, harvesting, gleaning etc
- Sharing old peoples skills (mosaic already doing this we understand plans are afoot)
- Engagement with community
- Exchange scheme LETS etc?
- Education in growing and cooking

Q2: Priority:

Good Food for all

- Accessible and affordable for all
- Skills and Educational
- Enjoyable and Fun

Q3: What marketing/education/ branding/web platform is needed to ensure success?

- Food Hub Cooperative
- Deliveries of local food to rural areas – phone app
- Local food market
- late night shopping facilities
- Local Brand
- Loyalty card
- Education/awareness - Schools/festivals
- A financially sustainable trading model

Q4: What infrastructure would be needed?

- A community and commercial kitchen and facilities
- Preparation processing equipment
- community kitchen
- Warehouse for storage, processing and preserving
- Paid staff

- Research unit
- Twitter, website, blogs
- Compost and soil improvement
- Seasonal diversity of crops
- Business plan

Q5: Funding options:

- Capitol Grant to set up
- Crowd funding
- Self-perpetuating business model
- Long-term sustainable financial model

Q6: Skills, infrastructure existing in the group:

- Frank Pleske - works for CVS
- Traci Lewis - Soil Assoc, Real food store, share offers, business plans etc
- Chantelle Norton - H & S, Research, Biological science, food science
- Carol Leigh - IT infrastructure
- Liz Turner - advice on diversity, growing education in schools, public workshops – growing, cooking, propagation etc
- Sima – education, cookery skills and workshops
- Jacki – education, nutrition, cooking, community squash collective, sustainable healthcare
- Sefton Paine - The Seed a community shop - Buckfastleigh

Table 6 – Facilitated by Mary Popham

Q1: What is missing in local food provision that are priorities to tackle/resolve? e.g. coops, markets, crops, distribution, processing

- Compost for growers
- More frequent food market
- Dedicated forum/public space
- Communication/publicity – town notice board
- Community kitchen

Q2: Priority:

Community Composting and use of waste organic matter from businesses

Q3: What marketing/education/ branding/web platform is needed to ensure success?

- Marketing and promotion of scheme

Q4: What infrastructure would be needed?

- Collection and delivery – commercial and domestic
- Space for processing
- Distribute locally (rather than from Exeter)
- Marketing and information for 1 and 3
- Licensing issues – health and safety
- Nicky Scott advice
- Examples of other successful projects

Q5: Funding options:

- From Council – loss leader
- Collection is free
- Explore other models

Q6: Skills, infrastructure existing in the group:

- Knowledge – source material. Green cafe know of businesses disposing elsewhere of green waste which could be collected and used
- Market exists – small growers in and around Totnes inc Green Cafe would be a market for small quantities of compost
- Willingness to explore options
- Schumacher College also in group

Q7: what is missing from our group:

- Information about current practice of council and others
- Feasibility Study needs to be undertaken

Stories and Connections Made

Attendee type	Useful Connections made	Most useful aspect of attending	Suggestions for improvement,
Professional support	meeting the Transition Town Team and some of the various local groups in the area.	Inspiring to get together with so many others e.g. community groups, support professionals, grass roots growers and food businesses. Helped me to see the potential for working together in supportive collaborative partnerships.	Not sure really
Producer	I met the grower at the Steiner school... who hopefully I'll be able to visit and collaborate with in the future.	A bit of a rumour about Colin Tudge prompted me to get in touch and I'll be meeting him next week to talk about collaborating in the future	I guess, having more time would've been good, it all felt quite rushed.
Processor	I met Sefton from The Seed and think what he is doing is wonderful and I asked if I could be involved and may be a guest chef there when they are up and running	I found it useful to vision and promising to see so many different businesses meet, collaborate and talk	I can't think of any way to improve it..., sorry - never very good at critiquing!

Producer	Meeting with the Riverford manager, he is a person I could possibly supply to, he made it clear what kind and amount of produce he would be looking for.	I found it useful seeing everyone together in the same room as it showed all the different roles played to keep the local economy running.	Would have been useful for a closing round-up, time was not on our side!
Retailer	I met Mark a local fish trader from Brixham who is interested in selling through the Food Hub. I also met Laurel from Food in the Community who is planning a community kitchen at the Civic Hall which could be a possible collaboration with the Food Hub.	Meeting people who have similar ideas and shared interests. The possibility of future collaborations.	To switch tables, to meet more people, as I'm sure that I missed the chance to make some more good contacts.
Producer	Following up on Food in Community and finding the 'official' support that is available for growing schemes [eg from DCC]	he suggestion for a community composting scheme, one is much needed here. rowers need more of a living wage if more are to go into our growing and farming. he anomaly of cheap food undermines the local food economy however we try to expand and encourage it.	
Professional Support	Met Mary from TTT with whom I will be meeting to find out more about Transition streets.	Just beginning to recognize more local people who are interested in community based projects within Totnes	the lovely refreshments did slow us... that was when people were making the "mini connections"!
Retailer	included Mark Hatch from the drop in centre, we are going to supply him with food surpluses from our production kitchen. Jade Bartlett - we are looking to help her out with veg waste to feed her pigs. Enjoyed listening to Katie Green, who gave a very positive, young person's perspective.	If our proposal for a website went ahead, this would be very useful, as Riverford Farm Shops would love to be able to source more produce locally.	

Professional Support	Meeting the team from TTT, plus Luis Gordon from Riverford Shops and a delightful lady from the Landmatters Community.	The workshop brainstorm session was definitely the most useful. I could quite happily have spent an entire day on the whole event instead of just the evening.	The introduction might have been shortened to allow more time for the review process.
Education	The contact list was a great idea - we can keep in touch with all attendees regarding courses and lectures. Great to meet Andre Tranquillini from the Steiner School and growers from School Farm and hear about their training in permaculture – More education ideas.	The feeling of community spirit – anything is possible with the right energy behind it! Loved the small group work. Great to have a facilitator on each table.	Having the aims and objectives of the meeting reinforced at the beginning. Fewer questions to answer to encourage sharper, quality responses
TTT		I was impressed with your keeping us on time and on topic.	

Conclusions

It was interesting to note that the solutions that came out of the different break-out sessions were frequently common amongst the different groups and interestingly these are similar to a previous Food-Link event that was held over a year ago. However the key difference this time was the number of groups that took ownership on progressing ideas forward.

Aspects of some of the same ideas that were discussed at both events have moved forward, for example the progress of the Food Hub, it is hoped that once this is running successfully it will be expanded to a wholesale version. We are also currently looking at the possibilities of developing a web based platform for information and resource sharing. Funding has previously been sought to develop a 100% Totnes-style brand, to identify local food, unfortunately this hasn't been forthcoming to date, however plans for this have not been dropped.

The planned emphasis of the Food for the Future event was designed to focus on how we can create a shift in production to broaden the range of local food types available and to ensure that food that is produced gets on to people's plates, by reducing waste, both in the field and in the processing stages of production as well as exploring how we can skill-up people to meet demand for local food production. It was felt that this was not the knowledge base or the key area of interest for the majority of attendees and therefore there is a need for an additional tailored event that invites certain community projects tackling food waste, producers and local rural educational establishments to get together to explore this area of development in more detail.

Next Steps

1. The report on the Food for the Future event will be sent out to all producers, processors, retailers and other interested parties
2. After the summer break invitations will be sent out to the respective working groups that indicated that they wanted to take their enterprise idea forward to invite them to meet in order that their ideas can be explored in more depth
3. An additional meeting will be set up with identified stakeholders to explore ideas for:
 - increasing the variety of locally produced food available
 - ensuring food grown in the area is not wasted and provision is made for those in financial hardship
 - increasing local skills in food production
4. Further funding will be sought to maintain the co-ordinating role of the Food-Link project with the various players in the local food economy

Contact Information

For further information or if you would like to get involved in any of the initiatives discussed in this report please contact:

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www.transitiontowntotnes.org/groups/food-group/food-link-project/