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# Lincoln Food Partnership

For fairer healthier greener food

## Welcome to the September Edition of the Lincoln Food Partnership Newsletter.

The Lincoln Food Partnership (LFP) is a network of public, private and voluntary organisations and many members of the public in and around Lincoln, who have signed up to the mission:

***Working together for greener, fairer and healthier food for all, through sustainable local action.***

We are a Sustainable Food City concerned to make all parts of the food chain more connected and more sustainable.

To find out more about the LFP, please do visit our website:

<https://lincolnfoodpartnership.wordpress.com>

Our Facebook site: <https://www.facebook.com/LincsFoodPartnership/>

And our Twitter account:

We are moving to a monthly newsletter as the volume of our work increases, to keep people as fully informed as possible about local food issues.

Please do contact us if you would like to share your news stories about any aspect of local food – whether it is a growing project, local produce-making and sale, cooking communities or tackling food waste. We would be pleased to showcase your work, no matter how small, in this newsletter.

Our email address is: [lincolnfoodpartnership@gmail.com](mailto:lincolnfoodpartnership@gmail.com)

If you are happy to continue to receive this newsletter and therefore be considered a member of the Lincoln Food Partnership community of interest, you need to do nothing.

If on the other hand you wish to unsubscribe from this newsletter, just email us.

Many thanks for your interest

Professor Nigel Curry,  
Co-Chair, Lincoln Food Partnership.



*Professor Nigel Curry, Co-Chair of  
Lincoln Food Partnership.*

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## Local Stories

**Head Teacher Nominated for Top National Food Award**

Jason O'Rourke, Head Teacher at Washingborough Academy and a Board Member of the LFP, has been nominated for the 'Food Hero of the Year' award of the Caroline Walker Trust. The award recognises inspirational leaders in food and nutrition who are driving positive change to the nation's health.

Jason has been nominated for food education at Washingborough and his work as a member of the Government's All Party Parliamentary Group on School Food, of the Nutrition Group of the British Nutrition Foundation and of Lincolnshire County Council's Health and Well-being Strategy Board healthy weight group.

Caroline Walker was a British nutritionist, writer, author and campaigner for better food, who died from cancer aged 38. After her death, the Caroline Walker Trust was established with a mission to "improve public health by means of good food".



*Jason O'Rourke, Head Teacher at  
Washingborough Academy.*

### **Tina and Tom James say adieu to the Lincoln Community Larder**

Tina and Tony James stepped down earlier this year from having run Lincoln Community Larder for more than 10 years. The Larder provides basic nutritious food to those in food poverty, and supports those suffering from illness or with special needs.

Tina reflected:

“The Larder has been around since 1989, long before the word Foodbank was common. I knew the Larder: as a Citizens Advice advisor I referred clients, often when nothing else was available. I joined the Trustees and in 2008, became the Larder Co-ordinator, soon joined by my husband Tom as (a very effective) Secretary.

The Larder grew, with outreaches in St Giles and Ermine East, and a warehouse for donations. School summer holiday support came in 2015 and by 2013 we were feeding over 3,500 people, and numbers have varied around that since”.

Dawn Nightingale (an existing volunteer and Trustee) has taken over Larder Co-ordination to see it through to its 30th anniversary and beyond.



*Tina and Tony James.*

### **H M Prison in Lincoln reduces food waste**

Lincoln Prison has installed an eco-smart food waste dryer, reducing ‘off the plate’ food waste by 80%. Waste ‘off the plate’ after meals contains a lot of water - drying it reduces its volume leaving a sandy textured output a bit like ground coffee.

This has reduced waste food costs for the Prison and the output can be mixed with other compost as a growing nutrient. It also can be used as a fuel.

Industries Manager Allan Jamieson is spearheading the project for the Prison.

“We were keen to make the Prison more sustainable and the food dryer is really at the cutting edge of recycling technology. We have been experimenting with a range of after uses and a range of possibilities are now coming to fruition”

The dryers are supplied by Lincoln-based firm Bergmann Direct.

*Prison Waste Food Dryer.*





## **Food, Glorious Food!**

For the *Starring Lincoln Theatre Company's* sold-out production of *Oliver* in August at Lincoln Cathedral, the audience was asked to bring an item of food for the Lincoln Foodbank. The biggest single ever donation to the Foodbank that resulted, over two months worth of food, overwhelmed Amy Colley, the Foodbank coordinator:

“We are so grateful for the enormous food donation. Over 3.8 tonnes of food was collected, sorted and delivered to us by the cast members over the 11 performances and the success of the collection has inspired further productions around the country to do the same. Lincoln Foodbank is having it's busiest year to date and with approximately 2 tonnes of food being given out every month this donation is very welcome”.

The *Oliver* cast and crew also made money donations to the Foodbank and to the Nomad Trust.



*Some of the food donations.*



*Members of the cast.*

# National Stories

## Incorporating Food into New Housing

In Brighton, the Food Partnership works with planners producing design guidance integrating food into development. This includes advice on growing spaces, composting and access to 'healthy food'. These are now planning requirements. Nottingham Good Food Partnership does similar work with the City: planning guidance for Good Living.

This movement is growing. In Leeds, the Low Impact Living Affordable Community development (<https://www.lilac.coop/>) has sustainable buildings (and shared cars and bikes), with private and shared food growing spaces. All dwellings (most are 'affordable') have allotments nearby and communal kitchens where they share two meals a week. There are also shared growing spaces and kitchens at Chapelton Co-housing (<http://www.chapeltowncohousing.org.uk/>).

At Hockerton (<https://www.hockertonhousingproject.org.uk>) in Nottinghamshire, in the sustainable housing development, residents commit to 6 'community service' hours a week including food growing on the site, and cooking.

It would be great to see this developing in Lincoln.



*Hockerton, Nottinghamshire – food growing was built into the design of the development.*

## Government to Survey Hunger

For the first time in the UK, this year the Government has introduced an official measure of food insecurity. It measures how often families skip meals or go hungry because they cannot afford enough food. It will be included in the UK-wide annual Family Resources Survey of the Department for Work and Pensions.

This 'hunger survey', also will examine the causes of hunger, widely felt to relate to low wages and benefits and an erosion services exacerbated by austerity.

This move brings the UK in line with the US and Canada in measuring food poverty.

The most recent best estimate of food insecurity, published by the Food Foundation in 2016 using UN data, suggested that in 2014 more than 8 million people in the UK lived in households struggling to put food on the table, with more than half regularly going a whole day without eating.

We don't yet have accurate data on food poverty in Lincoln, but use of our food banks (Lincoln Community Larder and the Trussell Trust) and our 'community cafes' such as Mint Lane, are increasing. Accurate data on food insecurity will allow more targeted policies to help fight food poverty.

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## Get Involved:

### Tell a Friend...

If you know of other people or organisations who would like to be involved in the Lincoln Food Partnership, please help to spread the word. Why not start by forwarding this newsletter to them?



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**Keep an eye out for our next newsletter in early October.**

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