



working locally to make a difference

What Do You Think About Climate Change?

Please, please complete our Questionnaire, which you can find on our website at www.sustainablewallingford.org/Q. A hard copy version can be downloaded from this if required.

This questionnaire was launched on September 13th by our Communities Group to gauge current feelings regarding the challenges of the rise in oil prices and the predicted effects of climate change.

This information will tell us about:

- What people are currently doing, or would be prepared to do.
- Whether their actions are a response to climate change and more expensive and decreasing oil supplies.
- What increased action we could take individually and collectively, to enable Wallingford and the surrounding villages to become more sustainable.

Once collated, the information from these surveys will be published on our website, in our newsletter and in *Window for Wallingford*.

A Joint Project with our American friends

Sustainable Wallingford, Seattle have also launched the same questionnaire. We want to see if we have similar interests, knowledge and concerns and think that comparing knowledge and action on climate change in two towns in two countries is interesting as well as an important piece of information to share with our respective communities and the broader communities we live and work in.



Sustainable Wallingford, Seattle

Come to our Party!

We're holding a social evening for everyone who is interested in what we're doing, so please try to come to it on Saturday November 15th from 7 pm at Wallingford Town Hall. It will an opportunity for everyone to meet and enjoy themselves in our wonderful town hall.

Free Film Shows in October

Everyone is very welcome to our film shows.

At Fir Tree School

Mon 13 "An Inconvenient Truth". Al Gore's Nobel Prize winning eco epic.

Fri 17 "An Inconvenient Truth".

Fri 24 "The Power Of Community". How Cuba coped with the US trade embargo.

At the Methodist Church Hall

Thu 16 "A Crude Awakening". What will happen as the oil runs out...?

Tue 21 "The Power Of Community".

Thu 23 "A Crude Awakening".

All films will start at 7.30 will be preceded by an introduction and followed by a discussion.

Admission and refreshments are free, but donations will be gratefully accepted.

Launch of the Wallingford town bag.

This took place on Saturday 19th July, as we enjoyed the music from Ocean World, inspired by the words to this sung by the Wallingford choir. The stall selling the town bags was doing a roaring trade, with lucky bag purchasers returning to the stall to hand in their refund slips found in some bags. Jumblebaggers whose stall was showing off the wonderful selection of home-made bags, all made locally from reclaimed materials in all shapes and sizes, fit for any occasion were getting lots of interest. to.

The two different types of bags are now available from the town information office at £3.40 and £1.40. Sustainable Wallingford would like to thank the town council, for the opportunity of working with them on this initiative, and look forward to working together in the future.

Food Waste event, Cowley

We attended an event in June at Barracks Lane Community Garden (BLCG) organised by the Community Action Group Project (CAG) on Food Waste. The garden itself is an uplifting and inspirational setting, created as an oasis in the middle of a housing estate. It is home to a yurt where activities, training events and workshops take place. The one that appealed to us was cooking in a cob oven; of course they have built their own and are even planning to build another in the near future, improving on the design of the first one.

A speaker from the Waste and Resources Action Programme (WRAP) gave results from their Love Food Hate Waste campaign:

- 19% of food waste lands up as municipal waste, most coming from homes
- for every three shopping bags of food taken home, we throw away over £2 worth of food
- £1 billion of food wasted is still in-date and was mostly whole or unopened
- the amount of food we waste equates to taking one in five cars off the road
- if we ate the food we waste this would equate to 600kg carbon per year
- 60% of food that gets left is past its sell-by date
- 40% waste comes from too much food being cooked or prepared
- domestic wastage is 7 million tons, whereas supermarket wastage is 2 million tons pa.

WRAP's Recommendations

- Planning – shopping list and cupboard check.
- Measuring and portioning.
- Storage.
- Leftovers. (Google 'food leftovers' for suggestions - a choice of 3,160,000 web addresses!)

We also heard about the Master Composters scheme set up by OCC. People sign up agreeing to do voluntary work to promote composting for 30 hours a year. Master Composters are trained to

- be composting experts,
- engage people at events and teach people how to compost at home.

The ethos is – take responsibility for your own waste. The plan is to team Master Composters up with CAGs and CAG events.

We are lucky in that we have a Master

Composter living in Benson who has just signed up to join us. See him at the Swap Shop on 27th September.

Wallingford Local Producers' Market

I write this on the day that the Local Producers' Market marks its first birthday. To celebrate, we took over the Market Place and plied our customers with a beautiful birthday cake, made with almost entirely local ingredients - including flour from Wantage, Shillingford eggs and jam from Church Lane in Wallingford.

Over the course of the year the market has gone from strength to strength with several new businesses joining the early "pioneers". These have included Emily Bullock - who made the aforementioned cake - and Debbie Sarjent with her nursery plants, flowers and seedlings. One of the reasons for the success of the market is the management committee, comprised of producers and volunteers, which both runs and supports our venture.

As a mark of the strength of the market we have decided to change venue to the more central and larger Regal Centre. By doing this we hope to be able to bring our ever expanding range of local products to a greater number of people. The extra space will also enable us to enlarge the café and provide a small children's play area.

In the coming weeks we will be joined by a number of new producers, including The Mortimer Chocolate Company and a new producer who makes wheat-free spelt products.

The first Regal market will be on Saturday 13th September. If you haven't already done so, why not come and have a look?

Mark Gray, Chair, WLPM

Bunkfest

Sustainable Wallingford volunteers helped with emptying the recycling bins at the Wallingford Bunkfest recently, and although we do not yet have an exact figure, a significant part of the waste from the public bins on the Kincroft was collected for recycling. It was noticeable that the traders selling food were using much less plastic than in previous years. The bins were originally obtained for the 2006 Bunkfest by the efforts of Brian Landowski of Sustainable Wallingford and with the support of the Community Action Group Project. They are available for use at other events.

The Ten Ton Swap Shop

Our June Swap Shop achieved a significant goal - our visitors have now taken away over 10 tons of goods since we started in October 2003. This has not only helped to reduce landfill, but has also helped visitors in providing them with things they can use.

We will be holding our next Swap Shop and Collection Day on Saturday, 27 September between 10 a.m. and 12 noon at the Regal Centre in Wallingford. It's a great opportunity to pass on some of your unwanted items to a good home.

Just about anything clean and safe that someone else could genuinely reuse is welcome at the Swap Shop, though we no longer take clothes and we cannot accept electrical goods. Large items such as furniture can be advertised on the message

board with a photo or description of the item plus a contact name and telephone number. It is best if items for swapping can be brought in before 11.30, to give people more opportunity to take them away.

Sustainable Wallingford will also be collecting (throughout the event) old ink cartridges, aluminium foil, light bulbs and fluorescent tubes, Tetra Paks (washed and squashed, please!), computers, batteries, spectacles and mobile phones. These will be re-used, recycled or if necessary safely disposed of.

We look forward to seeing people at the next Swap Shop, but remember that Swap Shops are not the only way to reduce the amount that you throw away; you can also use charity shops, Freecycle or the County Council recycling sites.



Plenty going on



Books



Something to treasure?



Information desk



Weighing outgoing goods



Eco Art Workshop

So what have we collected so far?

Since our first Swap Shop in October 2003, visitors to the swap shop have taken away 10 tons of goods ...

...and what we've collected includes

483 batteries	125 CDs	225 PCs	200 pairs of glasses
51 fluorescent light tubes	260 paint tins	91 printers	umpteen light bulbs
41 mobile phones		18 scanners	large quantities of Tetrapaks and aluminium foil
		194 monitors	
		107 keyboards	

Next Swap Shop

September 27th at the Regal Centre, with Master Composter and re-usable nappy displays.

Ploughing Ahead at Fir Tree School: Come Have a Look

Adding 3300 square feet to the kitchen garden at Fir Tree School in late April this year left us with little time to prepare a big area for the planting season. But the school community leapt forward to ensure the season wasn't wasted. Mr. Morrison levelled and removed turf from the area by machine. A few days later, Roy Bayliss ploughed the new area and then Barrie Aldridge rotivated it.

We've thought often of these three men with gratitude while we've worked in the new area since May, planting and sowing, tending the cucumbers and courgettes, watching the squash and pumpkins ripening, thinning the carrots, digging the potatoes. Further generosity came from Lindsey, Sarah, Ros and Carolyn, who took turns each Tuesday harvesting produce for the school's freezers. And Gareth toiled with good humour and skill each Friday morning with Sam, digging beds, sowing clover, constructing and repairing compost bins, cutting grass. His help is ever appreciated as is Penny's, who waters and closes the polytunnel and greenhouse each night. We enjoyed the time of several community volunteers and keen-on-gardening Fir Tree pupils each Friday over the summer.

Fir Tree School and Sustainable Wallingford (co-owners of the project) are also grateful for the generosity of heart and purse that the community showed in response to an appeal in the May issue of *Window for Wallingford*. The £1130 raised will help us achieve our medium-range objectives of learning from similar projects, helping other schools get started with gardening on this scale, and installing a rainwater harvesting system. Because of the benefit to the school that has become apparent since the garden began in 2006, the school decided recently to create a permanent part-time post for the gardener, rather than relying on ad-hoc funding for this element of the project.

If you've heard about this project, but not seen it, come for a look and a chat over a cup of tea and some cake on Saturday October 11, from 10.00 a.m. – 1.00 p.m. when we are holding a party. You are also welcome to join in taking down crop support structures, harvesting, turning beds over, sowing winter cover crops, and other jobs. There will be something for all abilities and energy levels. Lunch will follow the party at

1 pm, with soup made from garden produce. The collective effort of these twice-annual events is vital to the garden's future fertility and productivity. The atmosphere has been great at previous work parties. And we are always pleased to stop and talk with people who can only stay for a few minutes.

To find out more, please ring the school on 01494 836 341. You can see pictures and learn more about the garden on our website as we are partners with the school on this project.

Dates for your diary

EVERY SAT (except 5th Sat of month)
Wallingford Local Producers' Market at the Regal Centre from 10 am to 1 pm - but look for redirections on Swap Shop days.

WALLINGFORD FARMERS' MARKET
3rd Tuesday of each month and 5th Saturday

SEPTEMBER

Sat 27th Swap Shop, Regal Centre, 10am-12 with a Master Composter to demonstrate composting and provide advice. Also we plan to have a display on re-useable nappies by SusWal member Sally Eccleston.

OCTOBER

Come to our free film shows - see page 1.

11th Fir Tree School garden party.

NOVEMBER

Sat Nov 15th 7 pm Sustainable Wallingford Party at Wallingford Town Hall. See page 1

Management Group:

Chairperson	John Griffin
Treasurer	Kevin Harrison
Secretary	Mark Palmer (acting)
Other Members	Mark Gray, Sam Settle
Membership	Chris Cussens

Representatives from each Action Group:-

Buy Local	Jean Semlyen	01491 833320
Waste	Mark Palmer	01491 839230
Transport	Amanda Griffin	01491 838523
Communities	Jacinta Thorley	01491 837253

From the editor

We aim to produce this newsletter three times a year to keep members and supporters in touch with what's going on.

If you have any items for inclusion in the next newsletter or wish to join the mailing list, please contact Chris Cussens on chris@mokescorner.co.uk.