

# Aiming to make Todmorden self sufficient in food by 2018

A different way of living



# Incredible Edible Todmorden

We aim to increase the amount of food grown and eaten in our town. Businesses, schools, farmers and the community are all involved. Vegetables and fruit are springing up everywhere. Community herb gardens and vegetable patches can be found in the centre of town, fruit trees at the health centre, - and new local cheese at the market.

This is a very brief insight into IET...

The world around us is changing and to survive we have to adapt and change too.

Incredible Edible, by focusing Community, Learning and Business, on food, brings benefits like local produce, new learning, business opportunities and greater social and cultural unity. Once people from whatever walk of life, community, education or commerce, begin to take on and solve problems together something happens, behaviour changes and what seemed impossible becomes achievable

Re-learning how to connect with our locality, its plants, animals and each other, and understanding how food joins us all, is key to how we face the future and the challenges it brings.



# Welcome to Incredible Edible Todmorden

## So what is Incredible Edible?

There's no clever pitch for Incredible Edible Todmorden. Just as with the idea of sustainability – it's a new way of living and of looking at life. Here are some of the cornerstones of what we do.

## A strong belief in ourselves

Intuitively sensing that what we do is urgently needed and is not dependent on the permission of others.

## Inclusive

Everyone is part of the action not constrained by rhetoric or fancy words. There is no one solution but a jigsaw of many parts.

## Creating opportunities

There Are plenty of resources out there. Land, buildings, talents, money. We just need to be imaginative.

## Filling the skills gap

Rediscovering the lost arts of food processing, and investing in the next generation of land managers.

## Rewarding our labour

Creating local jobs and helping families harvest the fruits of their labours.

## Removing obstacles

Encouraging public and private bodies to help make things happen. Finding land, removing legal constraints, covering public liability, and supporting local action.



In IET we have a bunch of people with more creativity than is normally healthy. Ideas have flow like a torrent and although many don't 'stick' lots of them do.

There has been an outpouring of "can do" ness that has translated into more work than a small team of amateurs can possibly handle properly.

Several things have happened as a result.

There has not been time to talk thru ideas until the enthusiasm goes off the boil.

There has not been time to consult with colleges, we had to trust our own judgement.

There has been little time to waste energy on moaning about how difficult it has been, how tired we are.

There has been little time to waste bitching about others.

At times it's been difficult to keep up with what the others are doing, but we trusted and were flexible.

There have been lots of times when we realised that if we did not do something it would not happen.

There have been times when we have stepped right out of our comfort zones because there simply was not time to be scared.

There have been times when the overwhelming support for what we are doing has driven risk taking.

I walk around our town feeling taller stronger, more "with" all these people than I ever thought possible.

when I am in another place I can say Todmorden, and Incredible Edible and a spark ignites, anywhere.

Pride is not a big enough word for this.



# Incredible Edible Todmorden mission statement



INCREDIBLE EDIBLE is the enactment of a belief that, if you play to the strengths of any community, or group of people living their lives around a street, a neighbourhood, a town, and if you share within that group a common focus (for us food), then you can create resilience and cohesion that will make us all stronger and happier.

- We not starting from scratch we have land, small patches, squares, public land, private spaces.
- We have passions to care for our own, to be creative, to survive.
- We have talents; growing, cooking, storytelling, drawing, making, sewing, sharing, building.
- We have structures; kitchens, shops, schools, churches, stalls, houses.
- We have become blind to all that we have and are capable of doing. Survival instincts can help us find what we have lost and again what we have forgotten.
- Together we are stronger and if we have the will to do so we can build a resilient rich future in which all our children can flourish.
- This is the essence of INCREDIBLE EDIBLE.

# Growing Projects 2009/10

- Gorpley 4 acres private land -
- Walsden 8 acre valley bottom -
- Garden Cropshare -
- Housing association growing -
- Jam Factory at the Clinic -
- Orchard / forest garden -
- Woodwork shop -
- Market Stall -
- Old Folks Home -
- Hilltop show garden
- Community Polytunnel / Orchard
- Use of Gardens in exchange for veg
- Help residents grow
- HQ /Lost arts/drop in/ clinic garden
- Expand orchards/Biomass
- Chicken Huts / Greenhouses
- Retail Produce Outlet
- Maintenance and development



# Incredible Edie



**We grow and campaign for local food. But it isn't just about food. It's also about imagining.**

Imagine a growing child in Tod: incredible Edie. What if whatever school she goes to teaches her about cultivation, and starts to grow much of the food that she eats at lunchtime?

Well, every school in Tod is already doing or starting to do that. But that's just the start. Edie begins to learn about why local growing's a good thing: when so much scarce oil and energy is wasted moving animals and food around the country – the world – how can we create instead a different sustainable future?

When Edie walks through the streets of Tod she sees veg and fruit growing here and there and maybe she picks some, and tells her Uncle it's ok as long as you wash it first. Again, it's not just about food: whose land is 'public' land? Why can't we use it? Look, when she goes with Gran to the doctor's they're growing stuff around the Health centre: fruit trees and medicinal herbs. Health and local food go together. How do we cook this stuff, though? We need to relearn how to do that too.



Let's imagine all this will happen. So in 20 years' time when Edie takes her children to the market, just as her Mum used to take her, by then the Every Egg Matters campaign has succeeded and every egg on sale is cooperatively sold from local farms. There's local cheese, meat, herbs and fruit and veg, and the local work that goes with them. The High School and college train young people for the food-linked jobs that are now helping Todmorden to thrive.





And one of Edie's old schoolmates, 20 years on, is the local MP helping to change the way the whole food chain works – so local farmers can easily supply local markets and supermarkets, saving energy, making production and distribution sustainable, and enjoying a decent livelihood.

It isn't just about food. It's about Edie, and her future, and imagining. And it's about the big issues that are hidden inside the little matter of something we all do: eat food.








## Tips for Incredible Edible activists

By Nick Green

Getting things done locally can be a slow frustrating process; here are some top tips that I have learnt at my auntie's knee!

-  **Apply the thin end of the wedge, first.**
-  **Ask for the earth not the moon, magic isn't possible.**
-  **Win over council officers not just politicians.**
-  **Harness your passion but be calm, reasonable and appear sane!**



-  **Find friends on the "inside" check out any dep't with "community" in the name.**
-  **Learn council speak.**
-  **Remember parish councils have very limited powers.**
-  **Don't be a lone voice, let others speak for your group.**
-  **Lighten their load; help the council do their job.**
-  **Smother your enemies in love, they hate it but cant fight back!**
-  **Be reliable and become a "safe" pair of hands.**
-  **Be lucky and think Huge!**

# All Schools in Todmorden are now growing their own

All the schools in Todmorden from primary to secondary are now growing food. Some have raised beds in the playground, some are growing in every imaginable container, some are lucky enough to have access to a bit of green space where they can get digging and planting. You only have to look at the hugely creative and abundant displays each school presented at the Todmorden Agricultural Show this year to see how food planting and growing has taken off in classrooms all over town.



The aim is to put sustainable food at the heart of the curriculum. Not only are children learning about where food comes from but how to compost, what worms do, about seasonality of crops and how to cook delicious, healthy meals from what they've grown themselves. It's practical, it's creative, it's interactive and it's fun!

Take a look at what is going on at Castle Hill primary school, for instance. There are now 10 raised beds in an area of the playground, stuffed full of veg and herbs. Some of these beds have been adopted by

people living nearby who may not have the space at home to grow, drawing the local community into the life of the school. And Castle Hill is leading the way by being the first school in town to have hens. The children are responsible for their care and upkeep and are rewarded with the excitement of collecting fresh eggs each day!

All this growing activity in primary schools will provide a seamless link into the Food Hub at Todmorden High School, strengthening links between primary and secondary schools and providing our children with a continuous and broad education in how to produce food sustainably.

And as they learn about developing a sustainable environment, they look forward to a brighter and better future gaining a range of practical skills and knowledge to take with them into further education, training or employment. From babes in arms to university graduates, Todmorden's children are growing up in a living, learning landscape where schools and community come together to make the positive changes we need.



# The Apothecary's garden



The main idea behind the garden was so that we could grow a collection of plants that would offer simple remedies for common ailments, such as Sage for making into tea to sooth sore throats, and cosmetic preparations such as Rosemary as a rinse for oily hair.

Beds recently planted, contain some more unusual herbs; Hyssop, Witch hazel, Woad, Echinacea, Lemon Bergamot, and caraway. There will be a page on the website which will deal with each of the herbs individually showing the uses and properties of these plants. In the long-term, it is hope it will evolve into a true Physic garden, with four specific areas dedicated to Medicinal plants, relaxation plants, culinary plants and a wild plants area, along with trees which have particular uses such as the witch-hazel, the Eucalyptus and the Black Elder.

The garden also has soft fruits, and an abundance of fruit trees, and a seating area for the Health Centre staff to relax which is filled with aromatic herbal flowers.

## Vegetable tourism

A new incredible aspect of what we do is slightly surprising, and that is veggie tourism, so many visitors come to see the town centre growing now, that the Tourist Information Centre print maps to hand out to casual visitors.



We have organised groups who get in touch and book a guided tour, and one of the team will show them around and talk about our work. We had a coach of 55 people from the EU, and several mini buses have visited from various parts of the UK.

Individuals who have been to see us come from as far afield, Finland, to New Zealand, from Washington US, to Australia and all points in between.

This brings a boost to the market, shops and eateries, so boosting the local economy, as well as sending a live message of our story and what we are striving for, out into the world.

*“I’d love to grow some food but I just don’t have the space.”*

That’s what we were hearing time and again from local people. ‘Have a bed on us,’ we said and now there are 25 raised beds around the town producing fantastic fruit and veg, all for sharing.

Wood donated by B&Q and the hard work of the Future Jobs Team have seen beds for adoption springing up at Todmorden College, Ferney Lee Old People’s home and outside the Police Station. Individuals and community groups have taken them on, so outside the College the Children’s Centre has grown salad plants from seed and the Young People’s Disabled Group have produced a fine crop in their bed. Beginners Michael and Jack are delighted with their first efforts at Ferney Lee and newcomer to the town Ruth is wowing us with a fabulous display of sweetcorn outside the Police Station.



beds to identify the plants, advise when and how to harvest them and give some suggestions for cooking.

Everyone is happy to share what they’ve grown and the people of Todmorden are fast learning that it’s always handy to have a bag, maybe a trowel or some snippers on your person when out and about. You never know what you might spot in a bed that you could pick and eat super-fresh that day.

There is lively interest in what is growing and how to cook it and we’ve labelled up the



So the growing around the town isn’t done by magic or a paid workforce. It’s the energy and enthusiasm of people in our town who volunteer to adopt a bed, plant it, care for it and share the food they grow. Not only does this provide a wonderful showcase for what is possible, it also binds us together as a community. It’s the Incredible Edible Way!

## The Incredible Food Hub

Incredible Edible has secured almost half a million pounds from the Big Lottery Fund to set up the Food Hub at Todmorden High School. The ground-breaking food and education centre will also be funded in part by Calderdale Council, Pennine Prospects and the Primary Care Trust.

‘This is all about getting our children thinking about and understanding where our food comes from,’ says Pam Warhurst. ‘We’ve done a lot so far to promote local food production, but at the heart of it all is the desire to give our children a better future.’



Already, students are producing vegetables on site in their polytunnel and have supplied both the school kitchen and the town’s indoor market with first class veg. The School’s Catering Manager, Tony Mulgrew, buys meat, fruit and veg from local farmers and growers.



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In 2011, the Food Hub will be up and running. Chicken-keeping and an orchard are on the agenda. And ambitious plans for a sustainable fish farm are forging ahead using Aquaponics, a circular system producing fish whose

waste serves as a nutrient-rich food source for growing plants. And a new Diploma in Environmental and Land-based Studies starting in September 2011 will provide students with knowledge and practical skills in food production.

“This will impact on the whole curriculum and open up new opportunities for students beyond school in terms of further education and employment,” says Head Teacher, Helen Plaise. ‘And it is a fantastic avenue for the school and the community to work together.’

Pauline Mullarkey and Debbie McCall have been appointed as Food Inspirers to promote the facilities at the Food Hub and around the town, extend learning opportunities for all, develop business opportunities and further the involvement of the wider community.

So the Todmorden High School Food Hub is a real trail-blazer – a sustainable edible town coming to life through schools and community working together.

# Community bee keeping

by Paul Clarke

There has been a good deal of press coverage recently on the decline of the bee population. For whatever reason this is happening it seemed to make sense as part of the Incredible Edible project to try our hand at bee keeping, and to create a community bee group.

After two years of planning and development we have gathered together a small and dedicated group of novice beekeepers to manage four colonies of bees in our lovely community beehives. Each site has at least one hive, either a top bar hive or a national hive. We chose different types of hive to see which would work best in the Todmorden climate and we are monitoring their progress carefully.



The project is deliberately aimed at helping people to learn how to become beekeepers, it provides support and guidance with lots of hands on experience with the bees. We are able to get additional expert help when we need it from the local Halifax Beekeepers Association. Each bee site has its own features, from the moorland heather patch, the allotment, the garden, to the churchyard. The group meets together monthly, telling its latest tales of success and minor troubles. The meetings help us to understand the relationship we have with the bees, it is great fun to take part in the group and we use the meetings to share what we are learning, get ourselves organised and ready for hive observations and further meetings.

We hope in time to gather some honey, but the best thing is that we have four thriving colonies of bees. Our new venture is giving us a real buzz!



# Incredible Edible Conference 2009

200 people came from all over the country to hear the Incredible Edible Todmorden team and other thought provoking speakers.

We were delighted by the attendance. The Hall in Todmorden High School was at full capacity, So many wonderful enquiring minds, bringing their ideas and listening to ours.

Patrick Ottley-O'Conner Head teacher at the time of the conference spoke first and welcomed the delegates to the school.



Our Keynote speaker Dr Margi Lennartsson from Garden Organic had driven up all the way from Coventry to take part.

The workshops were animated and lively with delegates asking extremely pertinent questions, we all learned a lot from each other.

We promised after such a success that we would do it again, and that is exactly what is happening in October 2010 in Peckham London, home of the Peckham Experiment, another great chance to learn and exchange ideas.

# Todmorden sows the seeds for a home grown food revolution

A group of food lovers is trying to turn Todmorden into the country's first self-sufficient town. Chris Bond found out more.

The last time Todmorden was meaningfully involved in any kind of revolution, the Napoleonic Wars were raging and Britain was in the process of transforming itself into the greatest industrial powerhouse the world had ever seen. Back then the currency of change was cotton. Two centuries later, it is plants and vegetables such as chard and rhubarb.

Surrounded on three sides by the Pennines' lush valley walls this pleasant, if unremarkable, town a few miles from the Lancashire border is an unlikely staging post for a foodie revolution, but campaigners behind the "Incredible Edible Todmorden" initiative believe it can become a catalyst for communities up and down the country.

The self-sufficiency drive is the brainchild of café owner Pam Warhurst, who enlisted the help of her friend Mary Clear to get the ball rolling. It's only been going since February and already they've set up a website and online forum, and started three community fruit and veg gardens and a seed exchange network.

Pam, who has run the Bear Café in Todmorden for the past 20 years, switched on to the idea after listening to Professor Tim Lang, the man who coined the term "food miles", speak at a national land conference.

"He said, 'forget about growing plants, grow vegetables' and it just struck me that with all the pressures we're hearing about regarding food prices and the big changes likely in the future, the



best legacy we could leave our children is to make sure people understand more about what they're eating and where it comes from.

"We're not interested in being anything trendy or making money. We're just a town that recognises the need for people to reconnect with good, quality food that's grown locally."

With soaring food costs and growing concern about where produce comes from, Pam thinks it makes sense. "It has all sorts of knock-on effects, it's healthier, it cuts down on air miles and it helps create a greater sense of community because it encourages people to swap plants, so there's lots of spin-off's."

At first glance, Todmorden is just like any other market town, but dig a little deeper and you notice something is stirring here. In just a few months, vegetable patches and herb gardens, with everything from rhubarb to rosemary, have sprung up, transforming disused land and grass verges.

"We've got herbs growing up at the railway station so that anybody coming off the trains can pluck whatever they want, and we've also put recipes up suggesting ideas how to cook things like rosemary or parsley." It's all there to be cooked and eaten, she says. "Some people said they'd be trashed within days, but no one's vandalised them, there's no fag ends or beer cans, it's fantastic."



Mary, a Todmorden In Bloom volunteer, believes they are helping safeguard the town's future. "I have nine grandchildren and I'm very aware that during their lifetime there's likely to be big food shortages.

"But I'm a great believer that people are supposed to enjoy eating and growing food, and that's what the Incredible Edible campaign is all about, because once you start producing your own food you're hooked."

She thinks one of the reasons it's proving so popular is down to the place itself. "This is a border town and quite often they feel neglected, and Todmorden has a history of getting things done itself, there's a real community spirit here."

It's something Pam agrees with. "Tod's got a very strong sense of identity and I believe that if we're going to really get people reconnected with the land and the food they eat, it's got to revolve around somewhere with a sense of place.

## What the press are saying The Yorkshire Post



"It can't be some amorphous national project, and what we're trying to show is that by everyone working together we can create something that's not just a quick fix, and if we can do it in Todmorden, anyone can do it."

What's refreshing about the scheme is it's being driven by the local population, not by faceless, if well-meaning, quangos. "We don't want committees and strategists or rhetoric, we want people who will roll their sleeves up," says Pam.

The response has been remarkable. "People are literally stopping us in the street now and asking what they can do. It's really got people interested because something like climate change can seem too big, but food they can relate to, and it cuts across class and age."

Several local schools have set up allotments so that youngsters can grow their own fruit and veg, which can be sold at nearby markets, with any profits ploughed back into buying seeds and plants.

There are also plans to hold cookery classes and introduce land management and horticulture courses. "A lot of kids at school don't want to be a brain surgeon or get into IT, but to be an apprentice to a local farmer, or to have a bakery business, that's quite attractive," says Pam.

Local firms are getting involved, too, with ambitious plans in the pipeline for a lottery bid to help fund an organic fish farm. Other ideas are smaller, but no less clever. "We've got local cafés that instead of having loyalty cards that you can swap for a cup of coffee, you collect 'x' number of stamps and they then plant a tree instead."

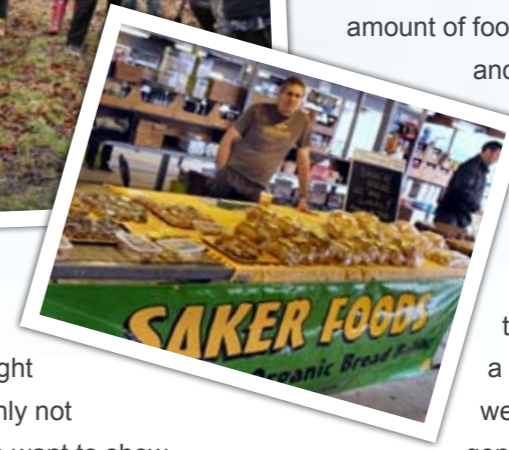
Sceptics might dismiss what's happening here as little more than a fad, but Pam disagrees. "If we don't link farmers into it and if we don't get consumers and producers working together and buying into the Todmorden brand, then it's not sustainable, and these hillsides will fall back into non-production," she says. "But because more people are starting to buy local eggs, farmers are

coming to us and saying they've never sold so many, and now they're talking about getting more free-range hens and pigs."

She believes the self-sufficiency drive can underpin the local economy. "The proof of the pudding is in the eating, and if we have a brand of sustainable tourism then that's going to interest a heck of a lot of people who will come here, which means you have more B&B's and more jobs on farms and in cafés."



Pam denies it's an attempt to undermine the big supermarket chains. "We're not doing this to fight the multi-nationals and I'm certainly not going to picket supermarkets. We want to show people there is a commercial value in growing and producing locally, and if we can reduce the need to go to a supermarket then that's got to be part of the solution," she says.



*"But we recognise that supermarkets employ local people, so we're not trying to put them out of business here, we're just saying we don't have to fly food halfway across the planet."*

Campaigners admit they're unlikely to get everyone in the town eating local food, but they're adamant they can make a difference. "We're not unrealistic about what we can do, but we don't have to produce animals in Yorkshire and take them down to Cornwall to be slaughtered only to bring them back again.

"Ultimately, year on year, we want to raise the amount of food locally grown and locally consumed and if, in turn, we can create more local dairies and abattoirs, then that would re-invigorate farming communities and have a knock-on effect,"

"For me this town in the middle of the south Pennines can start a bit of a revolution, because if we get this right we can be reaping the rewards for generations to come."

# A day in the life of an Incredible Social landlord

Pennine Housing pulled their Incredible Edible trailer to the middle of our local estate

The wind was blowing across the hill but that didn't keep people away from the incredible gathering.



## The Plant Sharing

Val brought compost, seeds, planters and pots to share, with advice from Carol, folk planted herbs and beans to take home and grow on. The tomato plants were popular. Carol and Mark took the mobile plant unit (a wheel barrow) around the estate, this was a great hit with everyone. People came out of their doors to see what was going on and chose some herbs or tomato plants from the barrow.



We also met two young men who were especially keen to grow their own veg. They examined the plants carefully and with Carols help chose a good strong healthy tomato plant each.

Nick answered questions on how to make raised beds, and Beryl gave advice on keeping hens in the garden.



The Longfield estate now has fruit trees and several raised beds built by IET but planted and tended by Longfield residents.



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## The Cooking

Good tasty food was cooked and served by Tony Mulgrew, the catering manager and chef from Todmorden high school.

Tony brought the mobile "pulp Kitchen" with gas rings and pots and pans to the windy hill top. With butter-nut squash and sweet potato soup. Pasta, with pesto or Tomato and herb sauce with roasted sweet peppers, there was something for everyone. With fresh pressed apple juice to drink it was all yummy.

There were also recipe sheets of all the dishes made, and cookery classes, to show everyone in detail how to make these healthy dishes at home, from peeling preparing and chopping veg, and sampling raw sweet potato, to the a quick easy way to get that roasted pepper taste with just a frying pan.



Questions were answered and advice given. So many useful tips including how to make tasty sweet potato chips, and all demonstrated and shared free what a bargain.

***This is real community growing***

# Every Egg Matters

Our eggciting aim is to encourage the production and consumption of local eggs. So we launched our Every Egg Matters campaign in February 2009 with free pancakes, brilliant egg painting and feather hen hats. That Easter, our Eggstraordinary Spring Festival provided fun for children alongside our serious message: *let's try to be self-sufficient in eggs.*

We made an Egg Map – a map showing who is producing eggs where in the area and may have a surplus they are willing to sell. Or swap for fruit or veg or even give away if they want! We started with 4 producers and now a year and half later, we have **50 plus** names on the map.

When we set up our stall around town, we're always inundated with people asking where they can buy free range local eggs. There is huge interest and support for the campaign and more and more people are keeping hens. Some sell to their immediate neighbours, some take their surplus to local shops and some produce just enough eggs to satisfy their own needs. And those who can't or don't want to keep hens themselves know where they can get locally produced eggs from happy hens.

Other small business and learning opportunities have grown out of the campaign. The Acorn Centre has run courses on hen-keeping and there are proposals for a social enterprise to



build henhouses and provide start-up kits for first timers.

We have plenty of resources to help you get involved whether you just buy and eat eggs or you keep chickens. Our website has lots of advice and information about keeping hens, the rules and regulations, how to sell surplus eggs, as well as maps and lists of the local producers.



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To see an upto date egg map visit our website at [www.incredible-edible-todmorden.co.uk](http://www.incredible-edible-todmorden.co.uk). Local egg producers are added every week.

If you want to know more or get involved, contact Pauline or Debbie via the website and while you're at it, check out the latest egg blog!

# Incredible Spreadable

by Paul Clarke

Since the project started I have been interested in the stickiness of the idea, how other people hear it and connect with it. The way the ideas spread is something that is wonderful about the Incredible Edible message, how easy it is to connect to people from all sorts of different places and traditions through their shared interest in food and community.



Over the last year I have been taking the story of Incredible Edible far and wide as part of our incredible spreadable story telling. I have met with representatives of the planning committee for the first eco-city in China to share the ideas of Incredible Edible and explore how they might be adapted to help support community based urban agriculture. I met with ministers in Australia to share ideas about the use of the strategy with aid agencies in crisis environments. I am working closely with a team of people from Ghana to set up an Incredible Edible project in Tigr.

I have run an e-conference with two community growing groups in the USA in Detroit, Wisconsin and I am linked up with a group in New York City and we discuss urban growing strategies. Closer to home across Europe I have spoken to conference audiences in Sweden, Denmark, Norway, Germany, Romania and Moldova.

Spreading the message in the UK has included talks at Transition Town communities across the country, and the permaculture convention. I am regularly running workshops and talks in schools and colleges. Telling our incredible story generates great enthusiasm and interest among people, they are able to look again at their own places as a result and imagine a different way of engaging with their own natural environment.



# Mucking in with the incredibles

**There are lots of ways to get involved with our work. We are our volunteers.**

## Growing and planting

Every seed or tree planted, every weed dug, every planter established – it's all done by volunteers. Let us know if you can help.

## Skills and stuff needed

We're building more planters to create more growing spaces around town. Carpentry skills welcome. Or help us find available land. Or tell us if you have spare equipment – we need stuff both for digging and for the kitchen we're hoping to set up in our new HQ on Halifax Road. Or tell us stories and memories for our website.

## Ideas needed

If you have a brillo idea – it could be a growing idea, a campaigning idea, it could be something we haven't thought of yet – let us know. We'd like artists, computer whizz's, administrators, technicians to get involved alongside diggers and movers and shakers.

## Hens and livestock

We want every egg eaten in Tod to be local. Think about keeping chickens and joining a co-op of producers. If you're a farmer, consider joining us.



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## Stay in touch

If you're local we have an email group you can join called [ietmuckin@googlegroups.com](mailto:ietmuckin@googlegroups.com) – we'll let you know about special events, festivals, larks and our day-to-day needs.

If you're from farther afield make sure you get our monthly newsletter. Write to [newsletter@incredible-edible-todmorden.co.uk](mailto:newsletter@incredible-edible-todmorden.co.uk).

## Do it yourself

If you're from elsewhere, why not start or join your own campaign in your local area?

Look for disused land. If you feel the urge, start digging on it. Or find out who owns it, and make a deal with them – all sorts of public bodies are happy to see their spare land brought into use, from Network Rail, to health authorities, fire and police services, housing associations and the local Council.

## We need all sorts of skills, if your fingers aren't green we still need you.

For example Andrew and Sarah Whittle grow there own and keep chickens with their two children, Oscar and Pippa in Bacup, a neighbouring town of Todmorden, however they offered their graphic design skills to design and produce this very brochure.

# The future of IET is young people growing

They can't start much younger than Cid here. For him the idea of home grown food will be just the normal way of doing things as he grows up.



With all the schools in Tod taking part in incredible growing schemes, from primary to high school, all the future IETers will be learning how to grow their own seasonal food. From getting hands in the earth to talks in class from an Incredible Edible volunteer about growing herbs.

Growing recycling and composting to enrich the soil to grow more crops are all important lessons being taught in Tod schools. From the tiny tot to the senior in high school the learning is fun and productive.

Not only teaching students how to grow food and in which season things are ready to eat, but also how to cook fresh seasonal and tasty healthy dishes, using local meat and dairy produce too, showing them that healthy doesn't mean boring.



**Incredible Edible**  
Todmorden

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



Now young people can progress even further, from 2011 the high school will be offering students courses for an Environmental and land based studies diploma, which covers;

- 1) Productive and working environments This looks at the limited resources of our natural environment, our impact on it, how it influences us and how these resources are used.
- 2) Plants and animals This explores how we use plants for commercial, recreational and conservation purposes and animals for production (food), recreation, work or companionship.

3) Developing the sustainable environment This theme will explore the impact of we have on our environment: and how important it is to use environmentally friendly 'green' practices and can lead further to agricultural college and a university degree. From babe in arms to university graduate Future IETers grow into a sustainable lifestyle, in a sustainable Edible town through community and schools working together.

**This is the Incredible Edible Future**  
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