

# Food, land, learning in Adur and Worthing

Event outputs

September 2019

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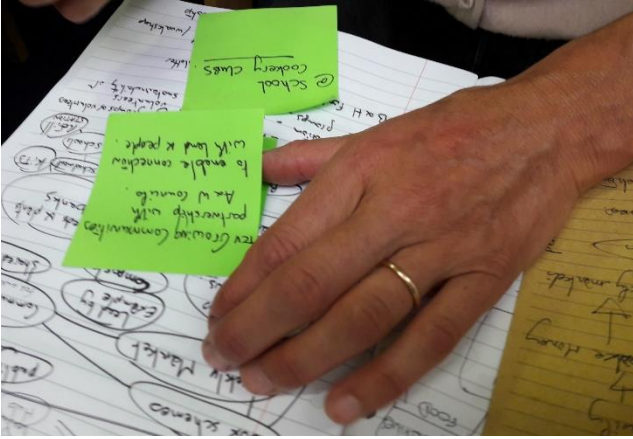


**A sustainable food future for Adur and Worthing:**

**What 1 thing would you like to see in 10 years' time?**

“Worthing (is) known as a ‘garden’ town”

“A flourishing Food Partnership making great things happen!”



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# Introduction

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*Well organised, great networking. Very interesting and thought provoking.*

*A very focussed event that resulted in some positive forward actions*

The Food, Land, Learning in Adur and Worthing event, hosted by Adur and Worthing Councils, was held on Wednesday September 25th from 9:00 am until 12:30 pm in the Gordon Room of Worthing Town Hall.

## Purpose

The purpose of the event was for Adur & Worthing Councils want to better understand and support sustainable food and food growing in Adur & Worthing by gathering together people working locally with food: local residents, community organisations, businesses, and public sector partners. The aim was to find out about what is currently happening and to hear suggestions for how a more sustainable local food system could be created in Adur & Worthing.

## Methodology

Approximately 40 participants attended the event that began with an informal networking breakfast and ended with an opportunity for further informal networking. The event was designed and facilitated by Food Matters – a charity based in Brighton working nationally on sustainable food systems by ‘building capacity and action for healthy, sustainable, fair food’. The facilitation and event programme encouraged individual engagement in discussions around broad issues and themed information sharing.

This included:

- Visions for a sustainable food future for Adur & Worthing
- Knowing who is in the room
- Identifying who is missing who should be involved
- Understanding the Adur & Worthing Councils’ perspective on a sustainable food system
- Documenting who is doing what, where and how to support sustainable local food activity
- Recognising the current situation regarding a sustainable food system for Adur & Worthing
- Identifying current and suggested actions locally towards a sustainable local food system under three **sustainability themes**:

**A. Environmental sustainability**

**B. Social sustainability**

**C. Economic sustainability**

- Determining which actions are the highest priority and what would support their implementation
- An evaluation of the event

The event incorporated participatory analysis of comments and responses under each **sustainability theme** through the creation of clusters of post-it note comments, representing similar comments and suggestions on large flipcharts.

This report documents key outputs from this analysis and identifies strategic **work strands** under each **sustainability theme** to take forward.

# Outputs

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The outputs are documented as **8 work strands** under the **3 sustainability themes** and presented as **current and suggested actions**.

## A. Environmental sustainability

1. Land use and food production
2. Food surplus and waste

## B. Social sustainability

3. Communications and awareness-raising
4. Education and skills
5. Wellbeing and health
6. Connection and collaboration

## C. Economic sustainability

7. Local food marketing and infrastructure
8. Food-related regulation and policy

## A. Environmental sustainability

### 1. Land use and food production

Supporting and promoting sustainable food production, making agricultural land available and developing urban growing spaces.

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"> <li>• Self-management of allotments</li> </ul>		
<ul style="list-style-type: none"> <li>• Community growing projects by several of our member groups – orchards, veg, beehives, herbs</li> </ul>		
<ul style="list-style-type: none"> <li>• Veg box schemes</li> </ul>		
<ul style="list-style-type: none"> <li>• Eco-systemic social enterprise</li> </ul>		
<ul style="list-style-type: none"> <li>• Community farms</li> </ul>		
<ul style="list-style-type: none"> <li>• Bringing local green spaces and groups together</li> </ul>		
<ul style="list-style-type: none"> <li>• Eco Open Houses – biannual event</li> </ul>		
<ul style="list-style-type: none"> <li>• Education and citizen science around food production and sustainability</li> </ul>		<b>Sustainable Sussex (see 3)</b>
<ul style="list-style-type: none"> <li>• Annual seed swap event for local growers, makers etc</li> </ul>		<b>Seed swap</b>
<ul style="list-style-type: none"> <li>• All environment data available to public and promote it.</li> </ul>		<b>AW Councils</b>
	<ul style="list-style-type: none"> <li>• More sites for bee-keeping</li> </ul>	<b>Worthing Bee-keepers Association</b>
	<ul style="list-style-type: none"> <li>• Joint landowner working.</li> </ul>	<b>Bee-lines</b>
	<ul style="list-style-type: none"> <li>• Create more allotments</li> </ul>	<b>Worthing Allotment Management Ltd.</b>
	<ul style="list-style-type: none"> <li>• Make better connection between food producers and landowners (see 6)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Controlling pesticide use and ‘eco-cide’ through stronger and better enforced regulation (see 8)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Better communication on how food is produced (see 3)</li> </ul>	

		<b>Local sustainable food producers</b>
		<b>Roisons live larder</b>
		<b>Chanctonbury game</b>
		<b>Vineyards, e.g. Wiston</b>
		<b>Knepp estate</b>
		<b>Dayland's farm. Wild game</b>
		<b>Lancing College Farm</b>

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## 2. Food surplus and waste

Encouraging better food use, redistribution and re-use of food surplus, and food waste recycling.

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"> <li>• Food waste collection and composting</li> </ul>		Paper Round
<ul style="list-style-type: none"> <li>• Organising recycling of compostable plastics</li> </ul>		Paper Round
<ul style="list-style-type: none"> <li>• Businesses education re: waste food</li> </ul>		AW Councils
<ul style="list-style-type: none"> <li>• Food waste collection and recycling from local businesses and schools being explored</li> </ul>		AW Councils
<ul style="list-style-type: none"> <li>• Refill shop to reduce plastic food packaging</li> </ul>		Larder refill shop
<ul style="list-style-type: none"> <li>• Garden waste collection</li> </ul>		AW Councils
<ul style="list-style-type: none"> <li>• Food surplus redistribution &amp; food poverty</li> </ul>		Fareshare and UK Harvest
	<ul style="list-style-type: none"> <li>• Promote recycling food waste</li> </ul>	AW Councils and community groups
	<ul style="list-style-type: none"> <li>• Explore ways to make food waste recycling financially viable</li> </ul>	
	<ul style="list-style-type: none"> <li>• Create a new <b>anaerobic digestion plant</b> within Adur &amp; Worthing</li> </ul>	
	<ul style="list-style-type: none"> <li>• Develop better communication between caterers and food surplus organisations (see 6)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Develop an 'etsy' style platform</li> </ul>	
	<ul style="list-style-type: none"> <li>• Public and residents' food waste composting facilities/sites and initiatives</li> </ul>	
	<ul style="list-style-type: none"> <li>• Raise awareness where food waste goes (see 3)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Connect-up surplus food organisations (see 6)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Develop capacity for food surplus storage</li> </ul>	
	<ul style="list-style-type: none"> <li>• Matching up retail/catering waste with a food waste collection service (see 6)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Explore potential to market/share allotment and garden food surplus (see 7)</li> </ul>	

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## B. Social sustainability

### 3. Communications and social awareness

Raising awareness across communities about healthy and sustainable food.

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"> <li>Town to Downs walks etc.</li> </ul>		<b>The Conservation Volunteers</b>
<ul style="list-style-type: none"> <li>Education and citizen science around food production and sustainability</li> </ul>		<b>Sustainable Sussex (see 1)</b>
<ul style="list-style-type: none"> <li>Promote volunteering opportunities in sustainable food organisations (see below)</li> </ul>		
	<ul style="list-style-type: none"> <li><b>AW Councils</b> want to hear more about the issues faced by local producers and outlets to understand what barriers and regulatory issues hold back local food system</li> </ul>	<b>AW Councils</b>
	<ul style="list-style-type: none"> <li>Community engagement to help make sustainability 'cool'</li> </ul>	
	<ul style="list-style-type: none"> <li>An <b>event</b> to raise awareness about food, sustainability and health issues</li> </ul>	
	<ul style="list-style-type: none"> <li>Making clearer the relationship between food production, land use and climate impact</li> </ul>	
	<ul style="list-style-type: none"> <li>Using <b>social media</b> to raise awareness</li> </ul>	
	<ul style="list-style-type: none"> <li><b>Job centres</b> and <b>AW Council staff</b> to visit community food projects</li> </ul>	<b>Job centres and AW Council staff</b>
	<ul style="list-style-type: none"> <li><b>AW Councils</b> to improve community resources and facilities to support sustainable food initiatives</li> </ul>	<b>AW Councils</b>



	<ul style="list-style-type: none"> <li>Information in <b>GP's waiting rooms</b> to promote food activity and volunteering opportunities and link to wellbeing through social prescribing (see 5)</li> </ul>	
	<ul style="list-style-type: none"> <li>Edible bus stops</li> </ul>	
	<ul style="list-style-type: none"> <li>Pocket parks</li> </ul>	
	<ul style="list-style-type: none"> <li>Developing <b>Shoreham Harbour</b> Green space</li> </ul>	
	<ul style="list-style-type: none"> <li>Community allotments</li> </ul>	
	<ul style="list-style-type: none"> <li>Planting fruit trees in public spaces</li> </ul>	
	<ul style="list-style-type: none"> <li>Raise awareness on where food waste goes (see 2)</li> </ul>	
	<ul style="list-style-type: none"> <li>Better communication on how food is produced (see 1)</li> </ul>	
	<ul style="list-style-type: none"> <li>Explore development of a '<b>sustainable food app</b>' bringing together information on: land for food production, food organising and co-operation, food provision/consumers and food education (see 3)</li> </ul>	
	<ul style="list-style-type: none"> <li>Raise awareness about the health effects of pesticide and fertilizer use</li> </ul>	
		<b>Local sustainable community food groups</b>
		<b>The sustainable mind</b> – mindfulness project
		<b>Eco open houses</b> – bi annual event – teaches people how to live in a more environmentally conscious way
		<b>TCV</b> – green gym, gardening group, conservation, community gardens
		<b>Sustainable Sussex</b> –Sompting community farm, nature trail and community orchard plus Creating

		Malthouse Meadow Forest Garden, possibly with conservation sheep grazing if we are allowed
		<b>Southwick leisure centre</b> – community garden <b>TVC</b>
		Supporting Sustainable Sussex (trustees) to set up community farm. We're also supporting the Epic project – immediate neighbour to Sustainable Sussex
		<b>Green Dreams</b> – annual festival at field place showcasing local groups that are sustainably supporting the environment
		<b>Current educational and practical organisations</b>
		<b>The sustainable mind</b> – mindfulness/meditation project
		<b>Creative waves</b> , Nadia, art in the park, getting children involved
		<b>UK Harvest</b>
		<b>GB Met</b> – educating students about food miles and production of food. Hospitality c.200 students
		<b>Wellbeing advisors</b> . Community refers – social prescribing
		<b>Southwick leisure centre and community gardens</b>
		<b>Grub clubs</b> (holiday food)
		<b>Community House</b> - Free cooking sessions for adults and children – to cook, socialise and eat.
		<b>Happy hearts</b> programme in schools
		<b>TCV</b> foraging walks – Town to Downs

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#### 4. Education and skills

Providing opportunities for education and skills development around healthy, sustainable food.

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"> <li>• Food growing skills</li> </ul>		<b>The Conservation Volunteers</b>
<ul style="list-style-type: none"> <li>• Education re: food surplus, food access &amp; health</li> </ul>		<b>UK Harvest</b>
<ul style="list-style-type: none"> <li>• Schools healthy eating and wellbeing</li> </ul>		<b>Happy hearts (see 5)</b>
<ul style="list-style-type: none"> <li>• Cooking training facilities</li> </ul>		<b>Community House</b>
<ul style="list-style-type: none"> <li>• Citizen science</li> </ul>		<b>Sustainable Sussex</b>
<ul style="list-style-type: none"> <li>• Growing info for gardeners.</li> </ul>		<b>Culberry</b>
	<ul style="list-style-type: none"> <li>• Education about food, climate impact and land-use</li> </ul>	
	<ul style="list-style-type: none"> <li>• Foraging trails and education</li> </ul>	
	<ul style="list-style-type: none"> <li>• Focus on students as well as school pupils</li> </ul>	
	<ul style="list-style-type: none"> <li>• Cooking lessons and growing projects in schools</li> </ul>	
	<ul style="list-style-type: none"> <li>• Education within schools and colleges about land use, how to respect/care for the environment</li> </ul>	
	<ul style="list-style-type: none"> <li>• Healthy eating courses and recipes</li> </ul>	
	<ul style="list-style-type: none"> <li>• Inter-generational activity</li> </ul>	

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## 5. Wellbeing and health

Strengthening understanding of the relationship between food, wellbeing and health.

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"><li>Schools healthy eating and wellbeing</li></ul>		Happy hearts (see 4)
	<ul style="list-style-type: none"><li><b>Wellbeing advisors</b> to connect with local sustainable food activities</li></ul>	
	<ul style="list-style-type: none"><li>Build on current activities to promote and support <b>wellbeing hubs</b></li></ul>	
	<ul style="list-style-type: none"><li>Create byelaws banning <b>advertising of junk food and fizzy drinks</b> on bus shelters and billboards. (see 8)</li></ul>	

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## 6. Connection and collaboration

Developing a sustainable food partnership, connected food networks, local food procurement initiatives and opportunities for greater collaboration across Adur and Worthing's food system.

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"> <li>This Food, land, learning event</li> </ul>		AW Councils & food sector representatives
<ul style="list-style-type: none"> <li>Vegetable plants for local gardeners.</li> </ul>		Culberry
	<ul style="list-style-type: none"> <li>Establish a <b>sustainable food partnership for AW</b> Forum for collaboration, support, strategic action</li> </ul>	
	<ul style="list-style-type: none"> <li>Develop a <b>shared vision and goals</b> based on this event's outputs</li> </ul>	
	<ul style="list-style-type: none"> <li>Event for local producers, caterers and food enterprises</li> </ul>	
	<ul style="list-style-type: none"> <li>Establish forums/networks/partnerships between producers</li> </ul>	
	<ul style="list-style-type: none"> <li>Match local food suppliers to caterers (see 7)</li> </ul>	
	<ul style="list-style-type: none"> <li>Match retail/catering waste with a food waste collection service (see 2)</li> </ul>	
	<ul style="list-style-type: none"> <li>Connect food producers and landowners (1)</li> </ul>	
	<ul style="list-style-type: none"> <li>Connect surplus food organisations (see 2)</li> </ul>	
	<ul style="list-style-type: none"> <li>Explore a local food ordering, collection, distribution system</li> </ul>	
	<ul style="list-style-type: none"> <li>Develop better communication between caterers and food surplus organisations (see 2)</li> </ul>	
	<ul style="list-style-type: none"> <li>Explore <b>joint funding bids</b> between food orgs.</li> </ul>	
	<ul style="list-style-type: none"> <li>Regular sustainable food events</li> </ul>	
	<ul style="list-style-type: none"> <li>A '<b>sustainable food app</b>' with info. on: land, food organising, food provision and food education (see 3)</li> </ul>	
	<ul style="list-style-type: none"> <li>Share transport (producers, suppliers, distributors)</li> </ul>	

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## C. Economic sustainability

### 7. Local food marketing and infrastructure

Supporting the local food economy through improved local, sustainable food marketing and a stronger local food infrastructure.

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"> <li>• 'Economy and Place' team for local businesses</li> </ul>		<b>AW Councils</b>
<ul style="list-style-type: none"> <li>• Discover Worthing</li> </ul>		<b>AW Councils</b>
	<ul style="list-style-type: none"> <li>• Event for local growers and buyers (see 6)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Local produce '<b>pop-up shop</b>' – find a location</li> </ul>	
	<ul style="list-style-type: none"> <li>• Use <b>vacant stalls at the existing local markets</b></li> </ul>	
	<ul style="list-style-type: none"> <li>• (re) Establish a <b>Worthing market</b></li> </ul>	
	<ul style="list-style-type: none"> <li>• Explore potential to market/share allotment and garden food surplus (see 2 &amp; 8)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Focus on supporting <b>sustainable food enterprise</b></li> </ul>	<b>AW Councils</b>
	<ul style="list-style-type: none"> <li>• Address blockages between local authorities</li> </ul>	<b>AW Councils and West Sussex County Council</b>
	<ul style="list-style-type: none"> <li>• <b>Discover Worthing</b> focus more on sustainable food enterprise</li> </ul>	
	<ul style="list-style-type: none"> <li>• Better sharing of food supply and food waste infrastructure and services</li> </ul>	
	<ul style="list-style-type: none"> <li>• <b>Central food hub</b> for growers to sell produce at a fair and sustainable price</li> </ul>	
		<b>Local sustainable food outlets</b>
		<b>Worthing 'empty plate'</b> pay as you feel café
		<b>Larder</b> – refill shop
		<b>Village mkt in Lancing</b>
		<b>Goring street mkt run by CIC</b> – local traders support
		<b>Adur farmers markets.</b> Shoreham and lancing. (No Worthing mkt.)
		<b>Vice puddings</b> – local sourcing catering business

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## 8. Food-related regulation and policy

Influencing and developing a local regulatory environment that supports and encourages sustainable, food-related initiatives (environmental, social and economic).

Current activities	Suggested activities	Organisation
<ul style="list-style-type: none"> <li>Uphold and enforce current environmental controls especially on pesticide and fertilizer use</li> </ul>		AW Councils
	<ul style="list-style-type: none"> <li>Create byelaws banning <b>advertising of junk food and fizzy drinks</b> on bus shelters and billboards. (see 5)</li> </ul>	
	<ul style="list-style-type: none"> <li>Concessions – on <b>Worthing seafront</b> – for businesses using no single use plastics/packaging</li> </ul>	
	<ul style="list-style-type: none"> <li>Controlling pesticide use and ‘eco-cide’ through better and better enforced regulation</li> </ul>	
	<ul style="list-style-type: none"> <li>Change policy on local food distribution</li> </ul>	
	<ul style="list-style-type: none"> <li>Council to focus on improving <b>school catering</b> to prepare meals on-site using more local sustainable produce</li> </ul>	
	<ul style="list-style-type: none"> <li>Develop <b>new regulations on marketing/sharing allotment and garden surplus</b> (see 2 &amp; 8)</li> </ul>	
	<ul style="list-style-type: none"> <li>Develop a regulatory framework for food that avoids conflicting policies</li> </ul>	
	<ul style="list-style-type: none"> <li>Change and enforce planning law to support sustainable land use</li> </ul>	
	<ul style="list-style-type: none"> <li>Create symbolic change to pesticide regulations within the existing framework - for instance, banning pesticide use on allotments, or in burial grounds, would allow publicity that would discourage personal use.</li> </ul>	

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## Conclusions and next steps

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This event provided an opportunity for organisations and businesses active in Adur and Worthing's food sector to meet each other and to begin building stronger connections. It also achieved the event's key purpose of helping Adur & Worthing Councils better understand and support sustainable food and food growing in Adur & Worthing.

Participants represented a wide range of local food interests representing producers, community food organisations and those working to address food waste and the use of food surplus. However, there were clear gaps in the areas of **food and health**, **food access** and **food poverty** and **food procurement** in public sector institutions.

This event is the first step in the development of a fully representative food forum or partnership in which the whole food system is engaged. It is also the beginning of connection and collaboration between the different food sector stakeholders and the development of a common vision and aims.

Current activities provide the basis for developing new actions to build on what's already happening and fill the gaps to strengthen Adur and Worthing's sustainable food system. This isn't the job of one organisation or Adur and Worthing Councils although they can play a major role in facilitating and supporting the process. All stakeholders, including active and interested food organisations and local residents, should have the opportunity to engage with and participate in the process.

The challenge now is to build on the momentum of this initial event, to widen engagement and participation in the process filling the gaps that have been identified, and to continue the process of building a shared vision and stronger connection across Adur and Worthing's food system.

### Suggested next steps

- **Build on the event's outputs** by consulting further on the 8 work strands and prioritising activities that effectively contribute to a sustainable food system
- Consult more thoroughly on **Strand 4: Education and skills**, on **Strand 5: Wellbeing and health** and on **procurement (within Strand 6)**
- Determine **who needs to do what** for the current and suggested activities to succeed
- Explore the possibility of **participatory food mapping** to ensure the engagement of marginalised groups and communities
- Convene a representative **steering group** or management team to organise development of a draft **sustainable food vision and strategy** based on the event outputs
- Broaden representation in the process of developing a **Sustainable Food Partnership for Adur and Worthing** through a larger public event
- Engage with the **Sustainable Food Cities Programme** and explore potential future membership of the SFC Network

**Ben Messer**  
Facilitator  
Food Matters  
2<sup>nd</sup> October 2019



# Appendices

## 1 Participants

(Note: not all participants were included on the attendance sheet)

Name	Organisation	Attended?
Alex Bailey	AWC Chief Executive	y
Alison Chivers	Worthing Homes, Community House Project	y
Alison Edwards	from Community House (Worthing Homes)	
Andy Willems	AWC Economy & Place	
Angela Crane	AWC Economy	
Anne Thwaites	Food Pioneers	
Anthony	Coast Café	
Anthony Read	West Worthing Ranger	y
Barbara Shaw	MCS Marine Conservation Society	
Ben	Rock Farm, Washington	
Ben Messer	Food Matters	y
Brian Day	Heene Cemetery	
Claire Hunt	Breathing Spaces.	
Dab Alden	Worthing Allotments and Gardens Association (WAGA)	y
Darren Hedges	Paper Round	y
David Johnson	CPRE	
Debs Butler	Food Pioneers	
Env Health - Food Safety	AWC	
Fran Davenport	Fareshare	y
Fran Southgate	SWT	
Francesca Iliffe	AWC Sustainability	y
Governor	Sir Robert Woodard Academy	
Gwenn Parker-Tregoa	TCV	y
Ian Dunster	Worthing Allotments and Gardens Association (WAGA)	y

Jade Marshall	AWC dur Homes	
James Newton	AWC balcony garden at Portland House	
Jan Gelling	AWC wellbeing advisor	
Jan Thomas	Halewick Lane Horticultural Association HAAH	
Janice Hoiles	AWC Health & Wellbeing	y
Jean Raleigh	Larder, Worthing & Plastic Free Worthing	
Jennifer Gelling	AWC balcony garden at Portland House	
Jenny Towler	Shoreham Society - Adur Arbour treeplanting project	y
Jerry LeSeur	Green Dreams	
John Hutcheon	Lancing College (smallholding, Sompting)	y
John Kerr	AWC Markets	y
John Scrace	Worthing Allotment Management	y
Julie Denyer	Worthing Food Bank	
Julie Tuppen	AWC Health & Wellbeing	y
Kate Evans	EYE officer (Eco Young & Engaged)	
Keith Colin	Sustainable Sussex & Chili farm	y
Kenny Tutt	Masterchef	
Kim Fairweather	Heene Cemetry	y
Laura Brook	SWT	
Lianne Webb	Sustainable Sussex & Sussex Chili farm	y
Lisa Leach	Breathing Spaces	
Mark Brocklehurst	Empty Plate pay as you feel Cafe, Durrington	
Martin Jarvis	Culbery Nurseries	y
Matt Marchant	AWC Waste team	y
Michelle Furtado	Green Spaces Partnership	y
Mike Cross	Halewick Lane Horticultural Association HAAH	
Mike Tristram	Sompting Estate, Walberton, Binsted and Fleurie	
Muir Jankowski	Fin & Farm	y
Nadia Chalk	Creative Waves	Y

Office	Aldingbourne Trust, Chichester	
Office	Independent Lives, Academy, Sompting	
Office	East Clayton Farm	
Paul Brewer	AWC Director of Digital & resources	y
Paul Eustice	WAM and author Diggers All a history of allotments in	
Paul Picevic	Transendancy Consultancy, National forest gardening	
Pauline Cory	Transition Town Worthing	y
Peter Hannam	Worthing Allotment Management	y
Peter Johnston	Lancing and Sompting Basics Bank	y
Peter Whiffen	GBMET Northbrook: Hospitality Courses	y
Pippa Reece	AWC Parks & foreshore Manager	y
Rob Dove	AWC Beach Manager	
Sean Ashworth	IFCA - Inshores Fisheries & Conservation Association	
Shoreham Food Bank	Shoreham Food Bank	
Stacey Cullen	Harvest UK	y
Steve Willeter	Malthouse Meadows, Sompting	
Tammy Waine	AWC Health & Wellbeing, Grub club	
Tony Shea	Worthing Hospital Trust catering manager	
Tony Whitbread	ex CE of SWT	
Victoria Williams	Food Matters	y
	Sompting Abbotts School, (grow veg in greenhouses)	
	West Tarring Allotments	
Shirley Brown	AWC Commercial Waste	

## 2 Who's missing

### Who isn't here today who you think should be?

- School meal providers
- School head teachers
- Mike Tristram – landowner Sompting Estates
- Tom foolery – High Street in Shoreham. Gives away coffee grounds. Bob & Vanessa. Also learn to start a small shop keepers association in Shoreham
- Supermarkets and/or local shopkeepers
- Worthing Beekeepers Association
- The supermarkets
- Breathing spaces
- Planning dept.
- St Mary de Haura. Rev Ann Waizeneker. Contact for 3 schools in Shoreham and working with Shoreham Society and Adur Arbor. Churches and schools.
- WSCC
- Worthing homes
- Economists (green)
- Local farmers (it would be useful to learn where their food goes)
- Lawyers – environment, byelaws
- Schools

### 3 Map

#### Sustainable food activity in Adur and Worthing

Who is doing what, where and how? Dot colour coding:

- Food production
- Food retailing
- Food provision
- Food waste
- Other food activity



## 4 Event evaluation

### Something I'd say about it

- Well organised, great networking. Very interesting and thought provoking. Thank you
- Fantastic, well thought out, led summarised. Thank you so much for facilitating open, honest conversations
- Very well facilitated with the right focus. I'm off to Parks Managers conference tomorrow and will be discussing this within the context of their challenges. Fab, thanks.
- Excellent conversation with lots of people doing great things
- Good range of individuals, community groups, charities, A&W councils rep (some missing)

### Something I learned

- That it's so productive to work in this way and encourage total honesty in sharing through understanding
- Food app/Olio app already exists!

### Something I liked

- Excellent facilitation – thank you!
- A very focussed event that resulted in some positive forward actions
- The opportunity to hear the views of different groups being positive
- Dynamic session
- Excellent facilitation thank you. Great mix of groups. Engaging activities
- Opportunity to network, hear what's working well and where we could do more to support (quick wins etc)

### Something I'll take away to do

- Arrange a talk with a farmer about Farm to Fork and the regulations issue should initially reach 30-40 people who buy meat
- Set up more food growing and prepping projects
- New connections
- Dig out old paperwork that can help support this

### Something I didn't like

- Could it be an evening event?