Welcome to our summer edition! It’s been an active Spring, especially for our highly-acclaimed Bungay Community Bees. Sustainable Bungay is one of 350 world-wide Transition initiatives, community-led responses to climate change and peak oil. This year SB went to the Transition Network conference where hundreds of people converged to share their experiences of community projects that help everyone thrive in challenging economic times. Inside find out about our second Give and Take day, the Library courtyard garden, a new Biodiesel initiative and how to share neighbourhood apples, local potatoes . . . and pigs! Everyone is welcome at all our events and meetings.

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Appearance of the Bees: Bungay Community Bees

Gemma Parker

2010 has seen the exciting launch of Bungay Community Bees, a Beekeeping Project which aims to manage hives as sustainably as possible. It is run as a CSA (Community Supported Agriculture) scheme where members own ‘shares’ in the bees, hives and harvest, and can take part in the beekeeping year. This allows people to support honey bees without being ‘hands on’. However for those who want to be actively involved, the group plans to fund training and hives for up to two new beekeepers each year.

At the end of May members of this new sub-group got together to meet each other and discuss future projects, as well as build frames for the hives. Only a couple of days later a member of BCB was called to collect a swarm that needed a home. The bees were delivered, buzzing angrily, and housed in one of BCB’s hives at Barsham. When the hive was checked the next day, there was only one bee left, the others were clinging to a young ash tree nearby. Since being returned, the bees have decided to stay and have become a thriving colony. Soon afterwards a second swarm arrived and these bees settled in well. Two nucs will also be arriving in June for our other hives in Flixton.

News of our beekeeping CSA has spread far and wide. It seems to have really caught people’s imagination and we’ve had great feedback from all over the world! The beekeepers have been asked to speak at several local events and on 12 June gave a talk at a Creating the Greenest County workshop called Local Food and Climate Change: The Role of Community Food Enterprises in Wenhaston. Josiah described how BCB allowed people who might lack the confidence or resources to get directly involved in beekeeping - an approach that could be applied to all sorts of food and craft skills.

If you’d like BCB to talk to your group or to join please contact Elinor McDowall (01986 897097) elinorgalaxy@gmail.com. Follow BCB on our busy bee blog at www.sustainablebungay.org.
Stow Park Pig Club
Building on the success of Bungay Community Bees, and using the same community supported approach, Sustainable Bungay is starting a pig club. A small group have come together with the intention of keeping two porkers (rather than baconers) this year and if all goes well a few more next year. The pigs (Gloucester Old Spots) are going to be kept at Stow Park organic farm and will arrive in August.

At the moment the idea is to have 8 members each taking a quarter of a pig each and getting involved in day to day care as much or as little as they choose. Each pig share looks like it will work out at around £100 (approx. £4/lb - not bad for organic pork), though the costs are still being finalised and will be lower in future years.

Pigs are wonderful animals and keeping them is a real privilege. I first kept a couple because I felt that if I was going to eat meat I had to be prepared to take responsibility for the life and death of the animal. Understandably not everyone feels able to do this but if you do it’s well worth it - particularly if you have children. Stow Park Pig Club offers an easy introduction to pigs and pig keeping as part of a group with collective rather than sole responsibility for their care.

For more info contact: Josiah (01986 897097) josiahmeldrum@gmail.com

An Invitation to Wakelyns Potato Club
Wakelyns Agroforestry is an organic research farm near Metfield in Suffolk. Every year they grow a few tons of organic potatoes and would like to sell more of this crop directly to people living nearby. It’s a great opportunity for you to support and be connected with a local organic farm and for Wakelyns to get to know the people who eat their potatoes.

It costs £25 to join the potato club and once you’re a member you get a £25 ‘potato credit card’ from which your amounts will be deducted. You can use the card whenever you want and buy potatoes in volumes that suit you (from July onwards for earlies and salad varieties - after September for main crop). Potato club members get a special price to thank them for their commitment to the farm. As well as potatoes, members have the option to receive occasional email newsletters, giving you pictures of the crop and some news from the farm. They also get an invitation to view the crops, see the 1960s style harvesting and later to the annual ‘potato party’.

To join contact: Marion (01379 586241) marion.gaze@btinternet.com

Abundance: Fruit harvesting and sharing
On Valentines’ day for the last two years members of Sustainable Bungay and Beccles have helped Greengrow plant an orchard in Ilketshall St. Andrew. But for Anne-Marie Culhane and OrganicLea, a food growers co-op in North London, the need to find land or plant an orchard didn’t arise. They realised that, every year all around them, a seasonal glut of fruit falls to the ground in gardens, parks, hedges, allotments and wasteground and rots. Anne-Marie established a scheme called Abundance, OrganicLea a Scrumping project. Their aim: to map the location of fruit trees, recruit volunteers, pick the fruit then redistribute it.

Abundance redistributes the surplus on a non-profit basis to community cafes, nurseries, Surestart centres and individuals, and they’ve juiced tonnes of fruit and made jams, pickles and preserves. Now, as the project develops, they have begun to manage the trees, pruning as well as picking and offering others the chance to learn these skills.

Last year Sustainable Beccles ran their own hugely successful Abundance project and this year they’ve invited Sustainable Bungay to get involved too. Working with the Suffolk Wildlife Trust we’re going to organise some activities for Apple Day in Bungay this autumn - including the redistribution of fruit and juicing. But before then we need to start mapping fruit trees and getting permission to collect fruit that might otherwise go to waste.

If you have or know of a fruit tree you’d like to harvested or if you’d like to help map, collect, press or preserve the fruit please do get in touch: info@sustainablebungay.com sustainablebungay.com/an-abundance-of-fruit/
Give and Grow - Mark Watson

On May 2 we held our Give and Grow seedling and plant swap in Bungay library courtyard. The place was transformed inside and out with a constant lively buzz as people gathered, swapped plants and talked about everything from beekeeping to heritage bean varieties – in spite of the rain and the cold.

We’d all been patiently (very patiently this year) growing our seeds for allotment and garden in homemade newspaper pots, toilet rolls and even ordinary pots. The tables were laden with vibrant healthy lettuces, currants, mints, lemon balm, tree saplings, foxgloves, snowdrop bulbs, cosmos, wild flower seeds, seed potatoes, cucumbers, beans, the list goes on. And you had to be pretty quick as plants swapped hands even before they got on the tables. Especially the sturdy tomatoes which several people said they’d been having difficulty growing so far. Everyone went home with something new and any left-over plant went to the Suffolk Wildlife Trust stall at the Bungay Garden Market.

Library Courtyard Update - Nick Watts

The Library Courtyard Garden project began in January with a permaculture course where the plans for this sustainable garden were laid out. The project now has a subgroup who have designed the plot (on display in the Library), though the hard-landscaping has so far been on hold. Now we have "Coley" on board to take charge of the bricklaying work for the raised borders. Donations from local organisations and businesses and individuals have been made and we look forward to establishing a vibrant, productive community garden for all to enjoy.

At the end of May Josiah and Richard installed three waterbutts on downpipes in the courtyard. Coley revisited the site and estimated that we need around 500 bricks. By mid-June the brick appeal was gathering pace with a Brick Amnesty event planned for 27 June. The fruit trees are now potted-up ready to be put into the raised borders once the brickwork is done and the soil has been delivered. We’re still in need of 200-300 bricks, so if anyone has or discovers where any quantity of unwanted bricks might be sourced, contact www.transitionnick@gmail.com and we’ll arrange to come and collect them.

Bungay Biodiesel Group? - Kris West

Rudolf Diesel, inventor of the pressure-ignited heat engine that bears his name, demonstrated his engine running on peanut oil over a hundred years ago. However, today nearly all diesel engines run on a byproduct of petrol production from mineral oil known as 'Diesel fuel'.

Whilst some engines are capable of running on straight vegetable oils, most need those oils to be converted to a higher quality fuel (Biodiesel) via a process known as 'transesterification'. This process is relatively simple and can be carefully performed on home-made equipment (known as a biodiesel reactor) to safely produce a diesel fuel from waste oils. Further, the main by-product of this process, glycerine, can be converted into high-quality hand-made soaps and cleaners.

The production of Biodiesel is controlled by both the Environment agency and HMRC who offer exemptions from regulation and excise duty for small-scale biodiesel producers (<2500 litres).

Sustainable Bungay has been offered a working 100 litre biodiesel reactor and is seeking individuals interested in forming a Biodiesel production group to learn about biodiesel, collect and filter waste vegetable oils, produce anywhere from 60 - 2500 litres of biodiesel over the course of a year and make soap from the by-product.

For more information:
Kris West (01986 788785)
kris.west@gmail.com

Carbon Audit - Josiah Meldrum

Working with the Stockholm Environment Institute (SEI), Sustainable Bungay is undertaking a community carbon and ecological footprint survey that will be distributed to 400 households in July. An engaging and useful way to measure how much energy we all use during the year, and find innovative ways of reducing emissions.

If you’d like to be part of our Carbon Audit team for your neighbourhood or street do get in touch.
www.sustainablebungay.com/carbon-footprint/
Annual Summer Picnic
We’re holding our annual summer picnic on Sunday 18 July at the Old Grammar School Field from 1 p.m. Do come along and join us, relax and share the locally grown and home-made food and drink - just bring a contribution and something to sit on. Plus rounders game for the energetic!

For more information contact:
Cathy Proudlive (01986 892274)
cathy.proudlive@btinternet.com

A Tale of Two Curves: Natural Limits and Economic Growth
An introductory talk about the reality of our economic situation that is often kept obscure by business, politicians and media and the ways we can adapt and thrive in changing times. The talk given by SB’s Nick Watts will demonstrate the 2 “curves”, which explore the fragility of our economy; provide a whistlestop tour of economic history, including a brief analysis of consumerism and the crunch of 2008; identify ways of adapting to these circumstances within the Transition framework and investigate ideas for promoting resilience in the local economy. 7.30pm, Wednesday 30 June at in the Chaucer Club. 30 minutes, plus discussion. Free entry, bar open.

Give and Take Day
Following up our hugely successful Give and Take Day last year held at the Community Centre, we’re organising our second event where people can bring what they no longer use or need and take away something they do!

This lively exchange will take place on Saturday, 14 August at the Chaucer Club from 10am-1pm. We’re organising a van for pick-up of larger items, and with luck will have an electrician on board, so we can swap electrical goods. Cakes and refreshments too!

To arrange pickups for large items contact:
Eloise (01986 788785)
eloise.wilkinson@gmail.com

Beccles and Bungay Cycling Strategy
Sustainable Bungay is joining up with the Beccles Cycle Strategy to promote cycling in the area and improve routes. As part of National Bike Week (19-27 June) the Strategy is launching their new “5 Loops” set of local cycling maps, along with Dr Bike, local route information and free bicycle bells. The event will be held on Saturday 26 June during Bike Week from 10am till noon at Exchange Square, Beccles.