Edible York Express

Hello all you Edible Yorkies!

It’s been a fun and lively few months at Edible York towers. There’s change at the helm, with Chloe Smee merrily stepping into a new job with the Soil Association, supporting schools to embed healthy food cultures. This means that Chloe will be stepping down from the Chair role, with Bill Eve – another of Edible York’s founding members, a very safe, wise and clear-sighted pair of hands, and esteemed tree-grafter extraordinaire – stepping up.

Change is always a great opportunity, and we look forward to embracing the small challenge of revolutionising the way York produces and consumes our food with a refreshed vision at the heart of our Trustees.

Of course, this revolution cannot be undertaken by ten fine trustees alone. Edible York is built on a noble platform of able, willing, committed volunteers that help with everything from watering the crops in our polytunnel, to producing this very newsletter.

In short: we need you! Drop us a line at [info@edbleyork.org.uk](mailto:info@edbleyork.org.uk) if you want to get involved with anything discussed in this newsletter, or to find partners to kickstart any edible initiative that has been burrowing away in your mind….

On which note: are you a supporter of Edible York? Have you yet made the dizzy jump to becoming a member? It costs you nothing (bar the time it takes to type your address and name into a form), and means that you have a voice in the democracy of our humble organisation. It’s all a great way for us to record the diverse body of people that share our vision of a more localised food economy, of people being more connected to the food that they eat.

The application form to become a member is here…

**Open Edible Gardens – Saturday 6th September 2014**

Edible gardeners across our city will be opening their gates to their communities on Saturday 6th September, from 1-4pm.

Edible York has convened this event to showcase the many brilliant unsung heroes that weed, water, and dig small corners of our city each week, creating healthy, productive community spaces.

If your project / growing space wants to be involved, please email Tony Chalcroft on [janeandtonyatthenursery@hotmail.co.uk](mailto:janeandtonyatthenursery@hotmail.co.uk).

At the end of the afternoon, Edible York will be hosting a party from 5-8pm at Clement’s Hall (Nunthorpe Lane), where all the growers will bring a dish composed of ingredients from their gardens, entertained by local musicians, and we will celebrate a flourishing edible city.

**Edible Surplus?**

A group of community growers have been recently putting their thoughts to the potential created by the surplus fruit and veg that is grown by community gardens and allotmenteers. With ideas ranging from coordinating surplus towards York Food Bank, to creating a regular market stall to use the surplus to raise funds, to creating a York Food Hub (connecting producers and consumers) have been mooted.

First things first – we need to get a sense of which projects create a surplus, and would like to collaborate to find some creative outlet for it… Do you fit the bill? Want to share your surplus or be part of a group finding creative homes for unwanted crops? Contact [info@edibleyork.org.uk](mailto:info@edibleyork.org.uk) ….

Initially, we intend to hold an Edible York market stall for one day at the York Festival of Food & Drink, selling surplus from edible growing projects and encouraging people to think creatively about food surplus, and food poverty. Please let us know if you can pitch in: be part of the solution!

**Woodyhopping in Woodthorpe**

'The 'Woodyhoppers' are a small volunteer group working to improve the raised beds outside Woodthorpe shops, off Moorcroft Road.

The area consists of five beds, one of which has been recently transformed with attractive perennial bushes and flowering plants, as well as annuals, some vegetables and a whole lot of herbs. Many of the plants have been generously donated by members of the public, and by Greenfields Community Garden.

There is still a lot that could be done and the group has many ideas… but are struggling for volunteers - we need more hands to help in its development, creation and maintenance.

At the moment the group meet at the beds on the first Saturday of the month at 9:30am and work there for about an hour. Ideally, we’d like more local people who would be able to offer their time - whatever they can - to do a bit of watering and weeding whenever they're passing, at any time or on any day, not just on the regular Saturday meet-ups.

If you live in this area of York and would like to get involved, they'd love to hear from you!

For more information please contact the group's organiser Jackie on: [Jackie.Armitage@york.gov.uk](mailto:Jackie.Armitage@york.gov.uk)'

**YOGA**

The 6th York Organic Gardeners 'Taste and Flavour' Fruit and Veg Show takes place on Sat 30th Aug at Brunswick Organic Nurseries. Entries can be staged between 10-12, judging is between 12-2 and the show is open to view 2-3.30pm. In a shake-up to veg shows as we know them, all entries are judged on taste and flavour rather than appearance. As part of the event Brunswick will be opening the Walled Garden between 12-2 to anyone entering the show.

Further details, including a schedule of entries can be found at <http://www.yorkorganicgardenersassociation.org.uk/yorgaannualshow.html>.

**Copmanthorpe Sprouts Make us Proud**

The fantastic community garden in Copmanthorpe has been nominated for a Community Pride award! Fingers crossed for the Awards Ceremony in October…

http://ow.ly/zw3LW

**Onwards and upwards!**

**Chloe, on behalf of Edible York**