

A photograph of a red brick house with a bay window. In the foreground, there is a lush garden with a wooden trellis structure supported by a tree. The sky is blue with some clouds. The text "Nottingham ecohome and urban permaculture garden" is overlaid on the top left of the image.

# Nottingham ecohome and urban permaculture garden

UK's first ecological retrofit of a hard to treat home tackling the nexus of food, energy and water

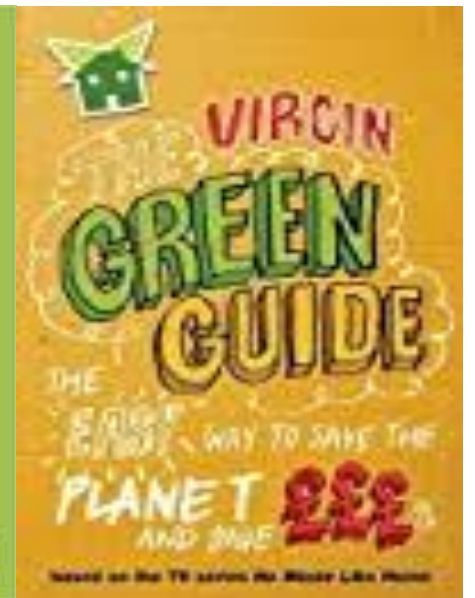
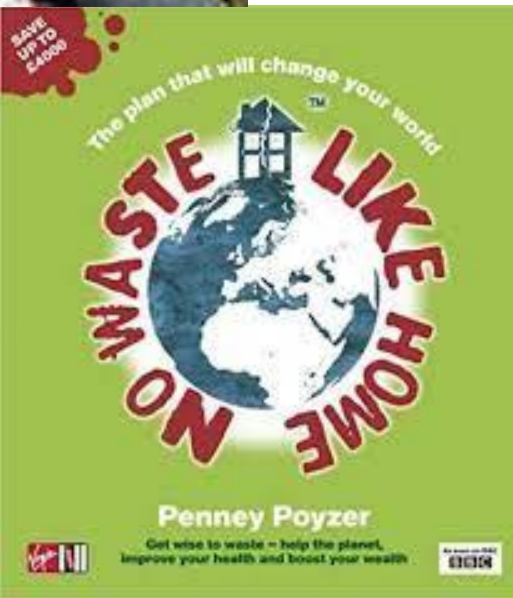
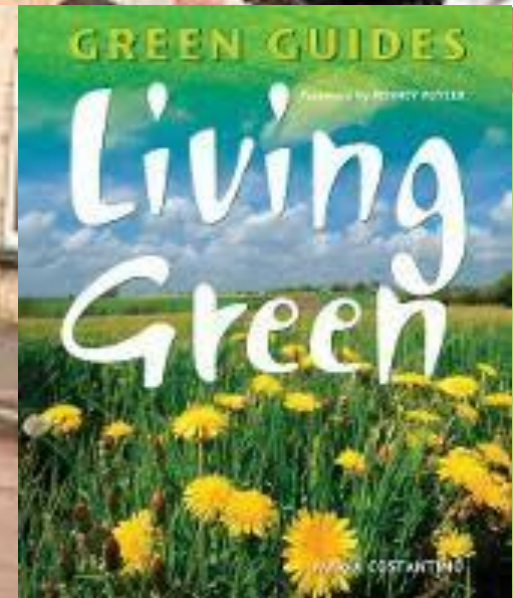


Our aim was to see how far we could gain autonomy in food, energy and water and to reduce our CO<sub>2</sub> emissions – going from 19t per annum to 0.25t per annum. This was achieved through retrofitting the house and behaviour change.

Our whole plot approach integrated a systems approach to the nexus based on permaculture principles.

In 2014 we were recognized by the government as being the pioneers of UK green retrofit movement.

My work at this time was in sustainable behaviour change for households for Global Action Plan's Ecoteams initiative which originated in the Netherlands.



Priority: Achieving gender equality and the empowerment of all women and girls in the context of climate change, environmental and disaster risk reduction policies and programmes.



When natural disasters strike, they hit poor communities first and worst. And since women make up an estimated 70 percent of those living below the poverty line, they are most likely to bear the heaviest burdens. At the same time, women are often left out of the conversation about adapting to climate change, even though they are sometimes in the best position to provide solutions. (Oxfam 2008)

# Our global food system is broken

- The global food system accounts for at least 37% of total greenhouse gas emissions
- Agro-industrial practices destroy soil health and use fossil fuels for fertilizer. It is essential we turn to regenerative farming and horticulture practices.
- A study published in Nature Food (2020) found that the proportion of fruit and vegetables supplies in the UK that was grown domestically dropped from 42% in 1987 to 22% in 2013. At the same time, the proportion imported from “climate-vulnerable” countries – those worst hit by climate breakdown – increased from 20% to 32%.
- **Most people think Britain only imports about 50% of its food. But the reality is that 80% of food is imported, including basics such as carrots and tea. Brexit is having an enormous impact – we must grow more food. What are the solutions?**



# Nottingham Good Food Partnership

Member 53 of the Sustainable Food Cities Network



# NGFP – what we do


NGFP IS A FOOD HUB CONNECTING GRASSROOTS ORGANISATIONS WITH STRATEGIC PARTNERS TO ALIGN ACTION WITH POLICY.

NGFP IS THE LEAD ORGANISATION FOR LOCAL FOOD

WE FACILITATE, ENABLE AND COMMUNICATE PROJECTS THAT SUPPORT THE DEVELOPMENT OF OUR LOCAL FOOD SYSTEM

REPRESENTING OVER 60 ORGANISATIONS WITH SHARED VISION TO CREATE A FAIR FOOD SYSTEM FOR ALL

VISION IS FOR OUR BUILT ENVIRONMENT TO BE IMMERSED IN AN EDIBLE URBAN LANDSCAPE



# NGFP Six Key Issues

## Commit

Commit to eradicating food poverty and diet-related ill health by increasing citizen's access to affordable, healthy food through socially innovative growing and eating programmes.

## Promote

Promote the importance of healthy and sustainable food to our diverse communities.

## Build on

Build on the historical wealth of community food knowledge, reclaim lost skills and revitalise undervalued assets.

## Catalyse

Catalyse a vibrant and diverse, sustainable food economy that expands local food production and shortens supply chains.

## Transform

Transform the relationship between catering and food procurement that prioritises local supply.

## Work

Work towards a circular food economy, radically reduce the ecological footprint of the food system and aim for zero edible food waste.





# Influencing policy: Nottingham Wellbeing Design Guide, how we did it

In February 2019, we co-hosted the first Urban Greening Conference with the City Council, with a vision of a built environment immersed in an edible urban landscape. A key message from the delegates was that they wanted action not just words, and for something meaningful to arise.

The messages from the conference were collated into the Nottingham Citizens' Good Living Survey which was conducted over the course of the summer, disseminated at public events as part of our Good Food Festival, sponsored by The Future Food Beacon, University of Nottingham

Over 3000 people completed the 7 page survey both on paper and on line

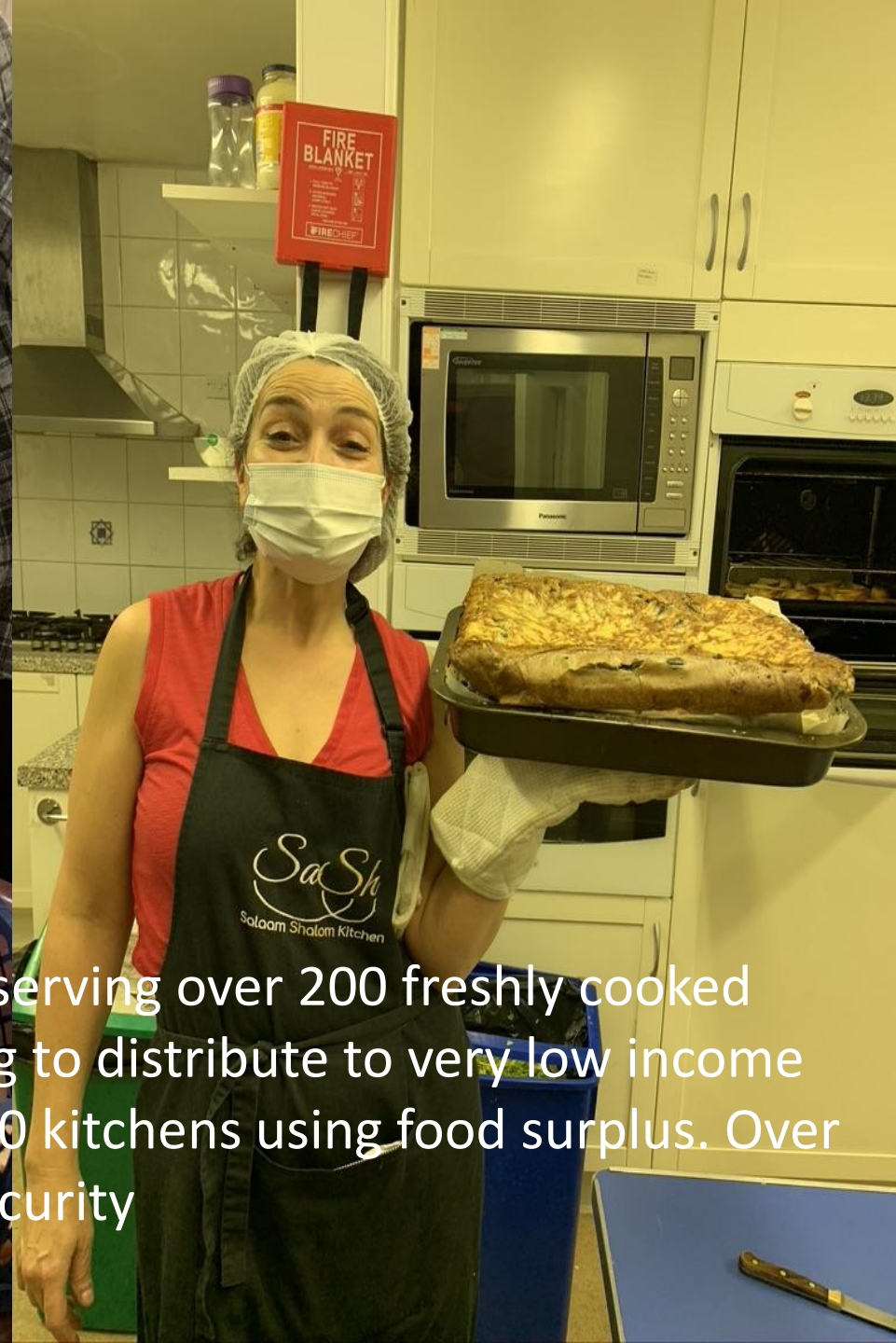
People stated they wanted access to food growing spaces, they wanted to enjoy nature and to have safe green spaces for communities to gather together. They also wanted a clean air environment and good transport links and places to buy locally grown food.

# Embedding wellbeing into planning decisions

- **Wellbeing Design Criteria**
- **1. Nature first design**
- This refers to the need to preserve the natural landscape, to restore natural habitats to create natural capital and to contribute actively to complement existing green infrastructure. Land use planning must prioritise nature to counteract the decline of biodiversity.
- **2. Productive green spaces**
- This refers to understanding the different opportunities for including nature within the development: roofs, walls, balconies and pavements as well as public and private spaces, always focusing on the multiple benefits of productive landscapes.
- **3. Food growing spaces**
- This refers to introducing food growing into public and private areas, onsite food growing, community orchards and allotments.
- **4. Closing the food loop**
- This refers to how place-makers can introduce facilities to enable people not only to grow food, but also to compost, to reduce food waste and to improve onsite soil health.
- **5. Things to do together**
- This refers to the opportunities developments might offer to support activities that bring the community together, and how place-makers can ensure they make provision for safe, welcoming and productive green spaces that anchor wellbeing and reduce social isolation.
- **6. Places to eat together**
- This refers to the opportunities developments might offer to provide infrastructure for outdoor communal cooking, baking and social eating, focusing on place as a key trigger of community cohesion and social integration.



NGFP carried out a year long public engagement process through public events to discover what food in the context of wellbeing meant to them



Salaam Shalom UK's only Jewish Muslim community kitchen serving over 200 freshly cooked meals every Wednesday and packing over 100kgs of shopping to distribute to very low income individuals and families. Part of a city wide network of over 30 kitchens using food surplus. Over 35% of families in Nottingham regularly experience food insecurity



Network of community food growing spaces (in addition to allotments) which provide access to growing spaces for low income families from diverse communities. These spaces increase supply fresh food to community kitchens: growing more, wasting less.

# What can you do?

- Organisationally: keep doing what you are doing!
- Community level: get involved in volunteering in community gardens, kitchens and foodbanks
- Incredible Edible Winchester <http://www.winacc.org.uk/incrediblewin>
- Incredible Edible North Hants [www.incredible-edible-north-hampshire.co.uk](http://www.incredible-edible-north-hampshire.co.uk)
- Individually: grow your own food, become 100% conscious about the food you source and how much you waste, use apps such as OLIO which connect you with local people with food to share, Too Good to Waste, connects you with food business that sell their surplus at low cost, try and influence your local council to increase spaces given over to food growing, connect with your local Sustainable Food Places organisation such as Winchester Food Partnership.