

# Feeding Lancashire Together – Still Hungry?

Brockholes Visitor Centre, Preston

Friday 22<sup>nd</sup> January 2016

## Conference Report

bringing together all those responding to food poverty

### Agenda for the day

9.30 Registration

9.40 Welcome – Gillian Beeley, Together Lancashire

9.50 Keynote speaker – Geoff Tansey, Chair, Fabian Commission

Hungry for Change – the 2015 Report from the Fabian Commission

10.20 Cathy Kay, former Pastoral Head of Year, Standish

Impact of Food Poverty and Diet on Health and Wellbeing, especially for Children

10.45 Coffee

11.00 Workshops – choose one. Notes will be circulated about the contents of the workshops to delegates after the conference.

1 Beyond Foodbanks – what next? The Right to Food Geoff Tansey/Annie

Main Conference room Connolly

2 Hungry to do more – how do we improve our response to food poverty? Gillian Beeley

Education Room

12.00 Roundup Main conference room Sian McArthur (Artist) to document

What can we do collectively? What are we going to do next?

12.30 **Lunch** in the main restaurant

**Market place** – Several organisations are sharing their knowledge and expertise in the centre of the restaurant; do seek them out!

Together Lancashire also provided data about the nature of our response to food poverty

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## Purpose

The purpose was to bring together people involved in dealing with questions of food insecurity to explore ideas raised by the Fabian Commission on Poverty and Hunger. The keynote speaker was Geoff Tansey, Chair of the Commission. Also speaking was Cathy Kay, a Pastoral Head from Blackburn, who addressed the effect of diet on child development. We explored better cohesion between providers, and highlighted any specific actions which might be taken going forward.

Most of the participants were those at the delivery end of the food chain: running food banks; providing parcels, advice, hot food, cooking lessons, using slow cookers, etc.

## Keynote Speakers

**Geoff Tansey** presented the Hungry for Change – Right to Food report from the Fabian Commission. He highlighted the tensions between sustainability and affordability, that food poverty is better described as food insecurity. He took us beyond our usual dilemma, of how to feed people in our community, to the issues around food production, the fast food industry and its low wage economy, and then around how we grow food in a sustainable way which does not make good food unaffordable. The Fabian report can be found here <http://foodandpoverty.org.uk/publication-hungry-for-change/>

**Cathy Kay** spoke about the effect of nutrition on the development of the brain and on health more generally. She was particularly concerned about the level of sugars in processed food – which echoes the findings of the Hungry for Change report. This calls for a sugar tax. Poor diet lacking in nutrients affects the development of children, their ability to develop cognitive skills and throughout life, their health, wellbeing and lifespan.

In Lancashire we have some of the poorest wards in the country – use the look up tool to see the child poverty, longevity and other statistics for your area. <https://www.cuf.org.uk/poverty-england>

## Workshop - Hungry for Change and the Right to Food

Though Geoff Tansey was clear that the Commission report addressed the production side of the food chain, there were only passing references to it in the meeting. The main focus was to highlight the Right to Food:

*The right to adequate food is realized when every man, woman and child, alone or in community with others, has the physical and economic access at all times to adequate food or means for its procurement.*

*The Food and Agriculture Organization of the United Nations*

This has been agreed by the UK government, but not enacted into law. It was noted that where there is food insecurity, (*being without reliable access to a sufficient quantity of affordable, nutritious food*) it becomes extraordinarily difficult to address other issues such as health, housing, education and work.

The question was raised, about how the Right to Food connects with the economic viability of those producing food. It was not answered beyond an *'it's the Government's responsibility'*. It was noted that the amount we spend on food has dropped from ~50% of the average wage to ~16-23% over the last 30+ years. It was also noted that many people in poverty neither have the means to cook, nor the experience of doing so to create good cheap nutritious food even when it is available. Questions of

personal responsibility for budgeting and prioritizing expenditure on food, as opposed to drink, drugs, phone and TV contracts, etc were resisted.

It was **recognised** that there is a massive job to be done in terms of the provision of good nutritious food at affordable prices, and educating those struggling with food insecurity to manage food better, which will inevitably need to engage with schools, government and organizations dealing those in food poverty. The need for those who produce food to be able to make a living out of their work was largely ignored because it was not something with which most of the conference participants engaged.

### **Outcomes**

The main outcome was a commitment to continued networking and a general agreement to bring pressure to bear on politicians and Government about the Right to Food.

One possible practical avenue which may be worth exploring is the development of networks which could connect farmers who have good produce which would otherwise go to land-fill, because it does not fulfill supermarket requirements, with those grass-roots organisations which are not only addressing the immediate demands of those without food, but also are trying to educate their clients in issues such as cooking, budgeting, prioritizing, etc.

The commissioners' recommendations in the Hungry for Change report are:

- A pilot tax on sugary drinks so that the efficacy of taxes on unhealthy food and drink can be assessed.
- A review of current advertising codes to identify where existing rules are being flouted and children are being bombarded by unhealthy promotions
- A new cross-departmental minister with responsibility for eliminating household food insecurity in the UK
- Action to reduce acute household food insecurity caused by social security benefit sanctions, delays and errors
- An inquiry to identify effective ways of removing poverty premiums for key living costs including food, utilities, housing, household appliances, and transport
- Local authorities establish food access plans that will address any physical barriers to affordable, nutritious food in their area

## Workshop 2 – Still Hungry?

Led by Gillian Beeley with support from Kay Johnson (The Larder), Nikki Hart (Blackpool Food Partnership)

### Introduction

The 'Still Hungry?' workshop sought to determine the main issues relating to our response to food poverty. Together Lancashire used the Ketso tool for the first time. It is reasonably simple, colourful and engages everyone in the group. It provides a lasting picture of the issues raised and facilitates basic analysis by providing a spreadsheet of the ideas collected. The tool still requires the human touch to draw out and analyse themes! Given more time, participants could have done more work on linkages and common themes. The information we collected was interesting and useful; no doubt if we repeated the exercise we could make it even more effective. We are pleased to share the results with you.

### Format of the workshop

Each one of three tables of between 6 and 8 people had a felt, upon which was a series of branches, a bit like a mind map. You can see from the mat below that there is a central oval which has the workshop theme and then branches coming from this, each with their own theme.



The theme of the workshop was Still Hungry? The legends on the branches were

- Producing Good Food
- Accessing Good Food
- Cooking Good Food
- Not Enough Good Food
- Anything Else?

All participants were given five minutes to write on a series of leaves to share ideas on a series of questions – the following diagram shows the different coloured leaves and what they addressed.

Legend			
 Brown	What is working well?	 Grey	What is stopping us?
 Green	How can we improve?	 Yellow	How can we work better together?
 Comment card	(no time to use this)		What is important?

In theory, each participant thinks about the question, writes their idea on a leaf, which is then introduced by them and put on the mat. Leaves can also be grouped, and comment boxes added. We did not really have time for the whole process, but with the timescale still had a constructive session.

Nonetheless, we did draw out themes. In some ways, these were not unexpected. It is though always good to have our ideas and approaches corroborated and affirmed by others.

## **Workshop Results**

### **1) Producing Good Food**

The table below shows comments made on the leaves. From this, we can draw out the following themes and actions.

1) **Growing food:** there is much good work in the growing/allotment community, and increasing links between growers and community groups.

**Action:** move towards more collaboration between those providing meals, parcels etc, involvement of volunteers in 'growing' communities

2) **Education:** improve knowledge of adults regarding healthy food, budget cooking

**Action:** continued programmes. This is covered in more detail below.

3) **Access** to fresh food: via growing community.

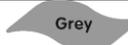
4) **Lobbying:** more allotments required

5) **Communication:** more and better!

**Action:** circulate attendance lists, more sharing of what each group does

See table on following page.

**Producing Good Food**

 <b>What is going well?</b>	 <b>What is stopping us?</b>
<p>children learning to grow food in local primary schools</p> <p>demand for allotments to grow food increasing</p> <p>working with local growing groups</p> <p>how to stop waste food - storage and freezing</p> <p>giving skills to give the best meals from available food products</p> <p>cooking for health and cooking on a budget</p> <p>access to good food via fruit</p>	<p>Government ignoring the facts</p> <p>Fast food on TV and advertising</p> <p>Knowledge imparted via training to grow good food - funding</p> <p>Not enough fresh food from foodbanks</p> <p>Knowledge and community cultures</p> <p>profit motives and the law</p> <p>access to allotments</p>
 <b>What could we improve?</b>	 <b>How could we work better together</b>
<p>Free food from allotments, encourage more growing on food allotments</p> <p>Better links between local growers and local communities</p> <p>Need more volunteers to help in growing and learning how to grow</p> <p>Accessing different fresh spaces</p> <p>Educate parents explain how poor ingredients, explain how poor ingredients affect brain developments in their children</p> <p>School initiatives</p> <p>Speak to government which must legislate for banning certain ingredients</p>	<p>the distribution of a list of delegates from today</p> <p>Feeding Lancashire Together to have a 'what we are doing' site</p> <p>forge partnerships</p> <p>encourage sharing</p>
	 <b>What is important?</b>
	<p>Demand for allotments is increasing</p>

## 2) Access to Good Food

 <b>Access to Good Food</b>	
 <b>What is working well?</b>	 <b>What is stopping us?</b>
Church Cafes, weekly meal, food to clients and community	Risk due to government cuts
Distribution of food parcels, to Children's Centres, through discretionary support from LA	More parent information through schools etc
Recipes provided	Supermarket pricing
Cooking facilities	Transport
Food at community kitchens	Attitude of serving rather doing things together
Food Parcels	Model for community shops/food clubs
Working with FareShare	
 <b>What could we improve?</b>	 <b>What can we do together?</b>
Advocates for support to local food growers and suppliers, for district authorities schools and buildings	Pool budgets, parents need to be informed from antenatal stage.
Need for low income discounts	Access supermarkets for food donations
Better school meals in high schools	Campaign - change attitudes, doing it with someone not at them
Distribution of fresh food	Help socially isolated people at home.
More local markets	Use access to MPS, local connections, newspapers to lobby or campaign
More fresh food community shops	
more cooking at community kitchens	
Looking at repeat customers and scheduling a programme	
Have more healthy snacks and recipes	
Pricing of healthy food	
More coherent delivery	
	 <b>What is important?</b>
	Need for low income discounts for food
	Need for more information to parents etc through schools etc.

Accessing good food covered a range of themes reflecting the response to political policy to growing, cooking and eating healthier food.

## Themes

1) **Provision of meals** through various community facilities

**Action:** work to educate and campaign for better nutritional content in food through political engagement, eg regarding sugar content

2) **Access** to good food eg fresh food, nutritious content, location of food outlets, including local markets

**Action:** Use community facilities to provide affordable fresh food and the means to cook it. This potentially requires funding.

3) **Change attitudes** to food incrementally through providing a range of practical measures including recipes, cooking facilities, alternative models of community shops and food clubs

**Action:** improve networks to share development of good practice.

4) **Affordable Food:** require healthy food to be affordable

**Action:** work with local producers to get food into local supply chain. Work with supermarkets to get surpluses in to food chain.

5) **Education:** nutritional information required for all – especially parents and parents to be.

**Action:** keep spreading the word!

It was considered important to have discounted food for those on low incomes. Also to have more accessible information provided through schools, and presumably other appropriate places, to parents and carers. These both need teasing out to investigate the 'how' and understand the implications of such a policy.

## 3) COOKING GOOD FOOD

It is encouraging that there is an increasing number of initiatives to help people to learn how to cook, and at the same time, improving confidence and social skills. There are more groups offering cooking sessions, having extended their involvement with their communities – for example an extension of foodbank provision.

1) **Cooking sessions** are teaching skills, healthy eating and the benefits of eating as a social activity.

**Actions:**

- a) encourage more groups to include healthy eating and cooking as part of their offer.
- b) encourage more family based cooking – children and adults working together

2) **Training:** Potentially an issue around those trained to provide cooking and nutritional sessions.

**Actions:**

- 1) secure funding as appropriate for training for food hygiene, food champions etc
- 2) encourage groups to use fresh produce in their mainstream programmes, eg holiday clubs

3) **Commitment from Local Authorities** and other statutory bodies to healthy eating

**Actions:**

- 1) keep up pressure for support;
- 2) support public and 'celebrity' campaigns to raise awareness of food related issues
- 3) lobby for schools meals regulations to include colleges

4) **Communications:** improved communications at all levels within the food chain, communities, support organisations and statutory authorities/government.

**Actions:**

- 1) Networks to be sustained and developed, potentially with an internet forum
- 2) Practical sharing of information, expertise etc through visiting other providers

5) **Lack of equipment:** there is a lack of equipment in the home, eg peelers, cooking equipment and fuel, as well as in the kitchens of some providers.

**Actions:**

- 1) source and provide more equipment to those who need it
- 2) continue slow cooker programme

6) **Cost of fresh food:** by sourcing locally and minimising in-store food waste, make strenuous efforts to provide fresh food to those who need it most.

**Actions:** keep working with supermarkets and providers/growers of fresh food, including FareShare.

Again it was noted that there should be better access to cheaper, but good/fresh food

 <b>Cooking Good Food</b>	
 <b>What is working well?</b>	 <b>What is stopping us?</b>
Cooking skills support	Life skills
Slow cooking programmes	Life skills offered in schools ie how to put together a shopping list and a budget for healthy eating
Children and family cooking sessions are developing skills	Train the trainer, cookery experts costs money
Learning to chop vegetables	Having no cooker in the home
Sharing recipes thru cards etc	lack of motivation and lack of education
Internet recipes	high cost of fresh food
easy healthy recipes	not working collaboratively
Cook and eat sessions – a social activity	education, bring back home economics
Some healthy snacks	lack of time a myth
Hugh Fearnley Wittenstall and Jamie Oliver – public awareness	

 <b>What could we improve?</b>	 <b>What could we do together?</b>
<p>Education</p> <p>Teaching of very basic cooking skills, also on a budget</p> <p>Improve knowledge about food and nutrition</p> <p>More trained staff to deliver cooking sessions. Funding pulled!</p> <p>Create better links within the local community of what is out there, share best practice</p> <p>More involvement between children and family members re cooking skills</p> <p>Cook fresh food with people</p> <p>Grow your own and how to do it</p> <p>More access to (cheaper) fresh food</p> <p>Use food that would be sent to landfill</p> <p>More networking and communication between multi agencies and groups</p> <p>More Council/Government input - accountability, support</p> <p>Improve food packages' nutritional information - it is better but still room for improvement</p> <p>More slow cookers</p> <p>School meals regulations to include colleges</p>	<p>Share ideas, information and best practice/experience</p> <p>Look in more detail at Alexandra Rose voucher scheme</p> <p>Source funding and pass on to other areas so we can all put training on</p> <p>Provide encouragement</p> <p>collecting and preserving together</p> <p>do activities around food</p> <p>ideas for an internet forum</p> <p>keep in touch to keep motivated</p> <p>peeler party/ good quality peelers</p> <p>visit other resources</p> <p>share recipes</p>
	 <b>What is important?</b>
	<p>Very basic cooking skills taught</p>
	<p>More access to cheaper (good/fresh) food</p>

#### 4) Not Enough Good Food

This strand echoes others, particularly the need for fresh food, and how it can be accessed. Education and training was also seen as a barrier to accessing food, as well as the financial barriers.

Unaffordability of food - general economic exclusion, lack of money, life choices as a barrier were not spelled out, but the cost of fresh food relative to incomes is an issue.

1) **Planning policy** – fast food outlets near to schools is an issue – as are the cost and nutritional content of fast food generally.

**Action:** continue to education and campaign to reduce the proximity of fast food outlets to schools. At the same time, continue to improve the content of school meals.

2) **Supermarkets - waste food:** again the need to involve more supermarkets and suppliers in better disposal of waste food.

**Action:** improve infrastructure to use waste food

The Food Champions project is currently struggling for funding. It would be good to have a network of those who can offer training, either professionally or otherwise, those who have formal training experience, or other ‘enthusiasts’ who can offer to a certain level.

 <b>Not Enough Good Food</b>	
 <b>What is working well?</b>	 <b>What is stopping us?</b>
<div style="background-color: #FFD700; padding: 5px;">surplus food collection and distribution</div> <div style="background-color: #FFD700; padding: 5px;">the right ingredients</div>	<div style="background-color: #D3D3D3; padding: 5px;">Price too high for low incomes</div> <div style="background-color: #D3D3D3; padding: 5px;">LA local planning needs to be joined up - too many fast food outlets near schools</div> <div style="background-color: #D3D3D3; padding: 5px;">hunger</div> <div style="background-color: #D3D3D3; padding: 5px;">encouraging people to be champions</div> <div style="background-color: #D3D3D3; padding: 5px;">funding</div> <div style="background-color: #D3D3D3; padding: 5px;">lack of home visits to educate</div> <div style="background-color: #D3D3D3; padding: 5px;">education</div>
 <b>What could we improve?</b>	 <b>What could we do together?</b>
<div style="background-color: #90EE90; padding: 5px;">Need more supermarkets that give out out-of-date surplus foods</div> <div style="background-color: #90EE90; padding: 5px;">Too many fast food outlets near schools - which local planning needs to address</div> <div style="background-color: #90EE90; padding: 5px;">Basic ranges, better labelling</div> <div style="background-color: #90EE90; padding: 5px;">more supermarkets involved</div> <div style="background-color: #90EE90; padding: 5px;">growers and food produces involved</div> <div style="background-color: #90EE90; padding: 5px;">cheaper fresh vegetables</div> <div style="background-color: #90EE90; padding: 5px;">cooking sessions in the home</div> <div style="background-color: #90EE90; padding: 5px;">have fresh food from food banks etc</div>	<div style="background-color: #FFFF00; padding: 5px;">challenge government</div> <div style="background-color: #FFFF00; padding: 5px;">share food and resources</div> <div style="background-color: #FFFF00; padding: 5px;">bottling and canning equipment and fruit pressing</div> <div style="background-color: #FFFF00; padding: 5px;">training sessions for cooking champions</div> <div style="background-color: #FFFF00; padding: 5px;">campaigns for more kit</div> <div style="background-color: #FFFF00; padding: 5px;">sharing ideas</div> <div style="background-color: #FFFF00; padding: 5px;">I need more network connections - meetings like this great</div>

more equipment and access to cooking, teaching	
more cooking champions	
information leaflets to individuals	
ignorance about food	
Comment card	<b>!</b> Notes
	More supermarkets should be involved
	More cooking champions should be trained up

## 5) Anything else?

This strand contains an interesting range of issues.

Anything Else?	
Brown What is working well?	Grey What is stopping us?
Care and Urgent Needs needs refresh - opportunities	Pester power. Induced by subliminal advertising, video games www. etc
Access to free slow cookers, will start classes soon	Finances
LCC fully supportive of Marmot principles including give every child the best start in life. Also highlighted in LCC Fairness commission	LCC to become proactive in implementing policy
Co-operation between supermarkets and foodbanks	Government agenda
Work with schools, others, to collect food	
school projects	
Green What could we improve?	Yellow What could we do together?
Not enough fresh food from foodbanks	Network, organise events
Use life skills, courses with clients	Join a Sustainable Food Lancashire Action Group
Council and all organisations start planting fruit trees	Lobby Government
Better signposting and working together	Income!
talking about the problems	mind mapping
monitored by independent body	Exchange ideas

	food exchange with other foodbanks improve access to information FareShare Fundraising and Funding Co-ordinate, talk to each other, share ideas, communicate pray educate rebuild networks that disappear through lack of funding share venue- reduce costs
Comment card	 <b>Notes</b> Co-operation between supermarkets or foodbanks Talking about the problems Income generation
<ul style="list-style-type: none"> <li>•</li> <li>•</li> </ul>	

The Care and Urgent Needs Scheme is under review – LCC is working on how anything may replace it in the future. There is commitment in theory from the various authorities to supporting the poor and vulnerable, but in practice their understanding and response is limited by severe funding cuts.

There is an encouragingly long list of things we can do together. Some things we can control, and others we can only hope to influence. However, we are definitely stronger together. Our voice in speaking to governments, decision and policy makers carries more influence if we have shared information, issues and speak in a co-ordinated way.

Networking potentially brings a range of benefits to improve our capacity to serve our communities:

- sharing data/information as above,
- sharing supplies or suppliers,
- making good contacts with food providers eg supermarkets, rather than all going individually, sharing supplies when certain foodstuffs are in short supply
- sharing expertise
- lobbying.

## Painting the picture

During the conference, our artist Sian McArthur spoke to people about their experiences of supporting those dealing with food insecurity. Her work is on our website. Thank you to all who contributed. Your stories have been captured in digitised form and we shall try to make these available to organisations.

## Conclusion

The exercise was worthwhile in bringing forward information, concerns and ideas in the time available. Some of these are well understood, such as the need to lobby where policies are not 'fair' and equitable. We were provided with more insight into national initiatives, including a 'UN Poverty day' on 17 October 2016. <http://www.timeanddate.com/holidays/un/international-day-for-poverty-eradication>

A strong theme across all the branches was the issue of getting more fresh food into our provision – whether food banks, community cafes or indeed into schools, etc. Accessing fresh food locally, at an affordable price, is increasingly an issue, as was borne out by the 'Hungry for Change' presentation earlier in the day.

Our interface with supermarkets could be stronger. This is potentially something to take forward on a local or sub-regional basis. Similarly, there are connections which can be made with FareShare or Spacious Places.

Education and training is also important; how can we get messages out about healthy eating in a way that people can respond. As trusted organisations, it may be possible for us to provide wholesome food across a range of our activities without too much of an effort. We also need to ensure that our volunteers are adequately trained up, when they are providing /cooking food.

Networking and communicating with each other was considered very important. There are a number of ways this is already happening. TL has a google group, facebook pages, and sends out emails periodically to those on our list. We undertake a survey at least twice a year to get an overview of the scale and reach of the provision for food poverty/insecurity. Those who attended wished to share contact details. These are at Appendix 1

## SO WHAT NEXT??

- 1) Address specific actions such as improving the electronic/web-based information which enables sharing stories, signposting etc.
- 2) Assess the need for local groups, arrange a further conference, potentially around 17 October to mark the UN's Eradicate Poverty Day.
- 3) Circulate information about issues which affect food insecurity, collect stories, collate and use for informing government about the impact of policy.
- 4) Work with FareShare, Spacious Place Engage and others regarding the effective interface with supermarkets to ensure as little food as possible goes to waste.
- 5) Review access to fresh food in our local communities and encourage all projects offering food as part of their provision to adopt healthy eating principles.

## **Some observations about the conference ....**

'There was so much to think about. I think it was good to have a large picture of the problem and then to meet in workshops with people.

1) We need to keep addressing the short term/immediate problem of redistributing food to those who don't have it. Discussion of these practices and developing ways in our communities to use surplus food with the most needy need to continue. We need to keep learning from one another.

2) There is a bigger picture/problem which is harder to solve, but it's fitting what we do on the small scale into this bigger issue. I have emailed my MP about food waste reduction since the conference. I think raising awareness about such things is needed. It was good to hear Geoff Tansey's report. I suppose we need to be educated ourselves if we are to pass this on.'

'I was not aware of a lot of the work being done until I came to this conference. The website is really helpful so keeping this up to date and sharing contact details of people in the network is crucial. This helps me to connect better with other agencies and benefits my clients.

I would like to gather again at a conference during the coming year, probably another couple of meetings would be helpful.

It would be good to have stories on the website of work that has been done/is ongoing.'

To improve a future event ...

draw more on the expertise of local practitioners and addressing their questions'  
very specifically targeted workshops

## **Feedback from the conference via the survey**

Informally, the feedback has been good; the majority seemed to find the day useful – both content and for networking. In subsequent meetings, we have had positive feedback.

Specifically from the survey we conducted, the response was generally positive. Most found the venue satisfactory, even though lunch was not the 'healthiest' we've ever provided!

## **Lobbying**

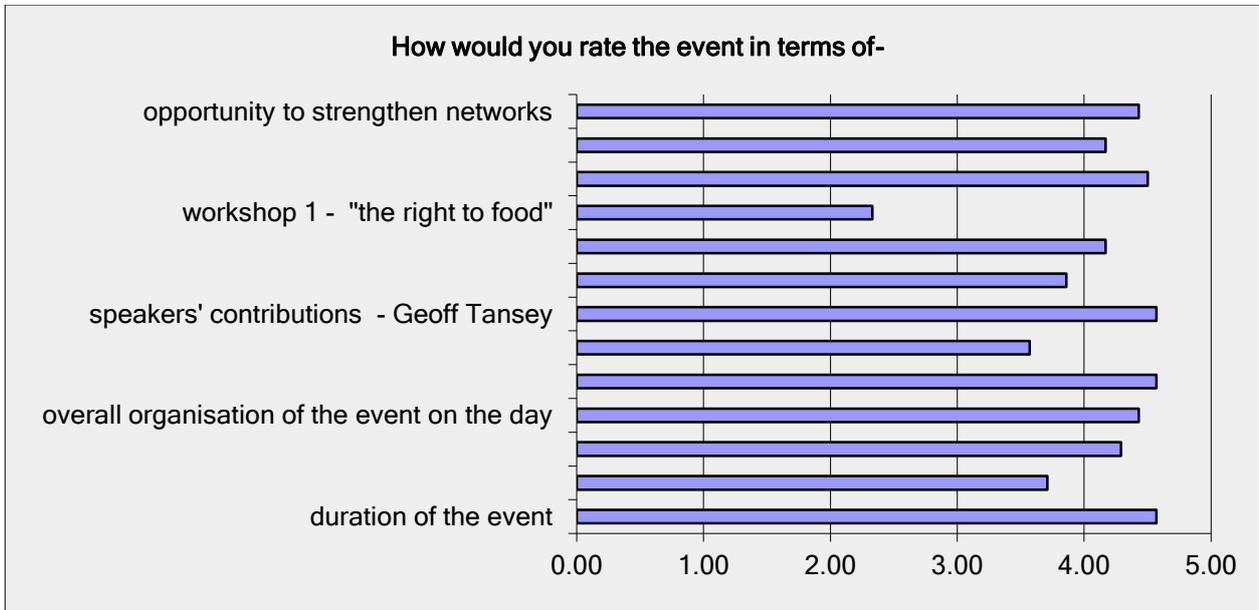
- A group to look at food waste with national supermarket executives
- Provide a mechanism for lobbying MPs about the impact of welfare reform
- Provide a mechanism as a group to campaign for the right to food

## **Tackling Inequalities**

Work with our communities regarding healthy eating – don't assume people know what this is

## **Networking**

- Both local and regional groups (web-based or physical meetings) to share best practice, have a voice.
- Keeping information relevant and manageable
- Further meetings or conferences
- Newsletter for organisations involved in addressing food insecurity



## Appendix 1 - Attendees' details

Welcome to our Conference Delegates Name	Feeding Lancashire Together - Still Hungry? Organisation	Feeding Lancashire Together Area	Email
Angela Melling	Home-Start Central Lancashire	West Lancs	angela@homestartcentrallancs.org.uk
Annette Smith	Morecambe Bay Foodbank	Lancaster / Morecambe	info@morecambebay.foodbank.org.uk
Anthony Roberts	Holy Trinity Church, Haslingden, Rossendale	Hyndburn   Rossendale   Outside Lancashire	tony.roberts0@me.com
Bev Hope	Skelmersdale Community Food Initiative	West Lancs	enquiries.scfi@gmail.com
Carla Lucas	Home-Start Blackpool, Fylde & Wyre	Wyre   Fylde	carlalucas@homstartwyre.org.uk
Carol Whiteside	Mereside Children's Centre	Blackpool	carol.whiteside@mereside.blackpool.sch.uk
Carol Halton	Living Waters Storehouse	Chorley	carol.inform@blueyonder.co.uk
Carol Hudson	RVVHA	Ribble Valley	davidingham@fsmail.net
Charlie Clutterbuck	The Larder/Sustainable Food Lancashire	Lancashire	charlie@epaw.co.uk
Charlotte Waite	The Foxtan Centre/Lune Street Drop In	Preston	info@thefoxtancentre.co.uk
Claire Dallison	FareShare Lancashire and Cumbria	Preston	claire.dallison@recyclinglives.org
Claire Cooper	Skelmersdale Community Food Initiative	West Lancs	enquiries.scfi@gmail.com
Coral Rose		Preston	coralrose7@hotmail.com
David Ingham	RVVHA	Ribble Valley	davidingham@fsmail.net
Deirdre Mitten	Skelmersdale Community Food Initiative	West Lancs	enquiries.scfi@gmail.com
Denise Scholes	Stanley Road Baptist Church, Morecambe	Lancaster / Morecambe	stevehewitt79@hotmail.com
Dianne Gardner	Lancashire County Council	Rossendale	dianne.gardner@lancashire.gov.uk
Elaine Roberts	Skelmersdale Community Food Initiative	West Lancs	enquiries.scfi@gmail.com
Gary Welsh	Caritas Care	Lancashire	garywelsh@caritascare.org.uk
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## Appendix 2

Headline information from the TL Survey Jan 2016 regarding activity during 2015

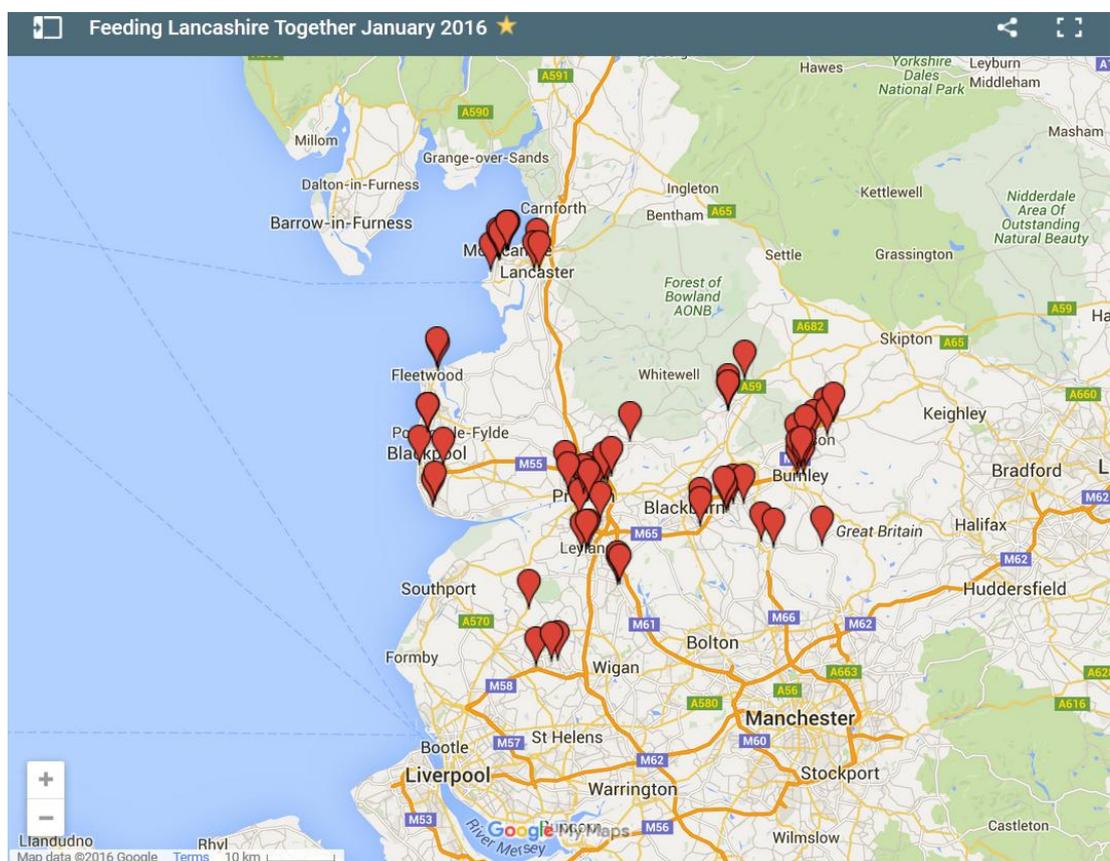
We are in touch with and have information on

# 72 Food Related projects

in Greater Lancashire (Including Blackpool and Blackburn with Darwen)

They are documented on the online map at

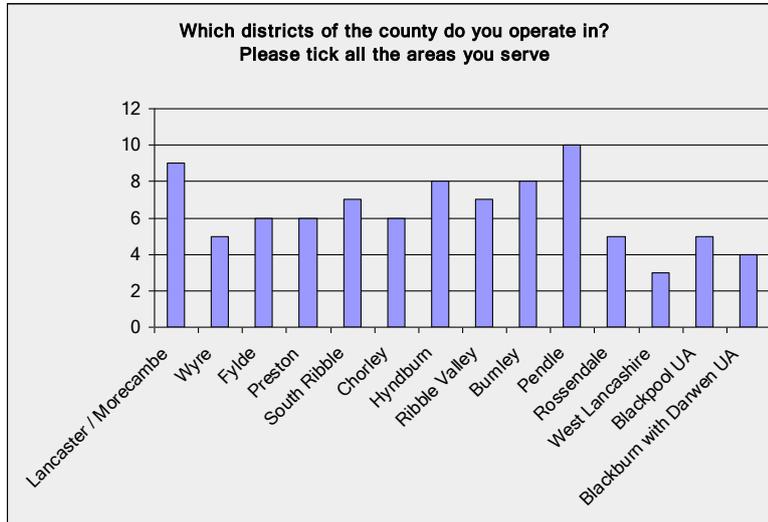
[www.feedinglancashiretogether.org.uk](http://www.feedinglancashiretogether.org.uk)



## In our online survey (Autumn 2015)

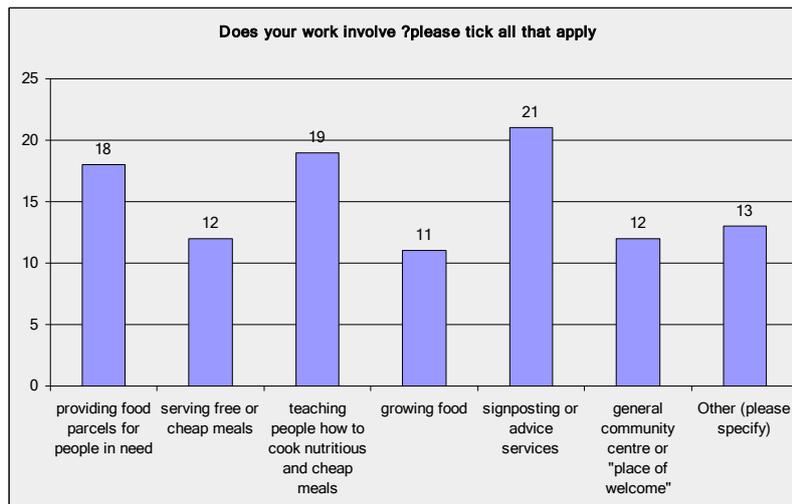
We had responses from 42 of these groups. (58%)

Between them serving all districts in Lancashire



### Many provide multiple services but we have responses from

18 Food Banks ...	(Our map lists 39)
12 Community Cafes / providing meals	(27)
19 Cooking groups	(34)
11 Food growing projects	(15)



Altogether these 42 projects say that in 2015 they

- Have helped a total of 35,500 people
- Handed out 20,500 food parcels
- Served 20,140 meals
- Taught cooking skills to 643 people
- Involved 1079 volunteers in food growing

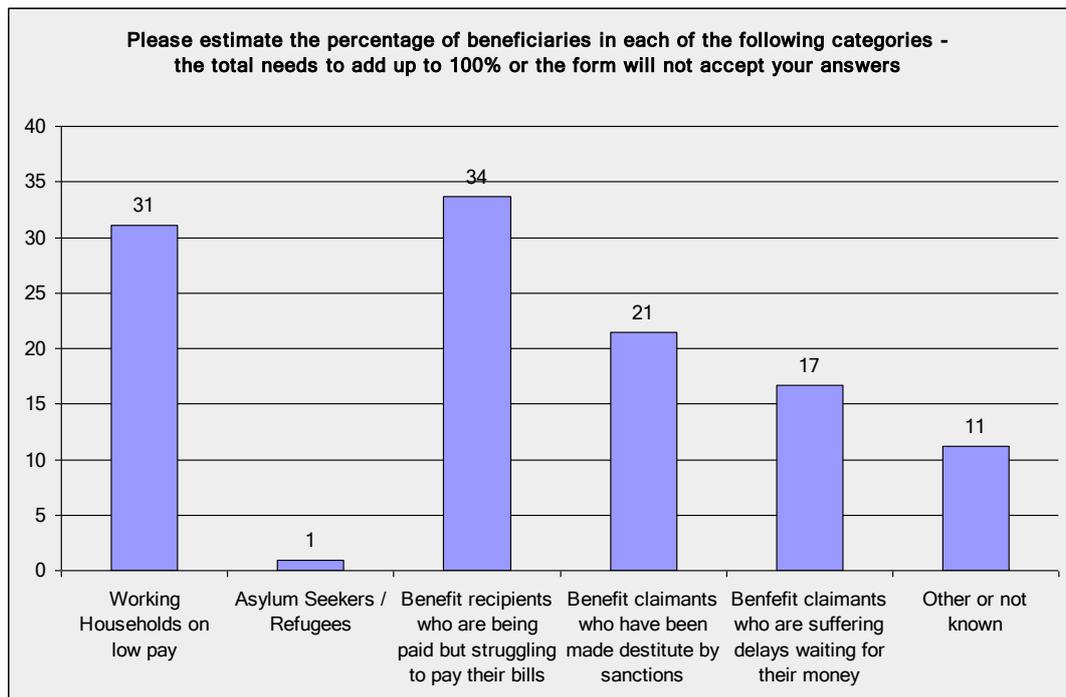
Making estimates to include the non responding projects by grossing up figures according to the % of non response in each category..

**It is probable 72 projects**

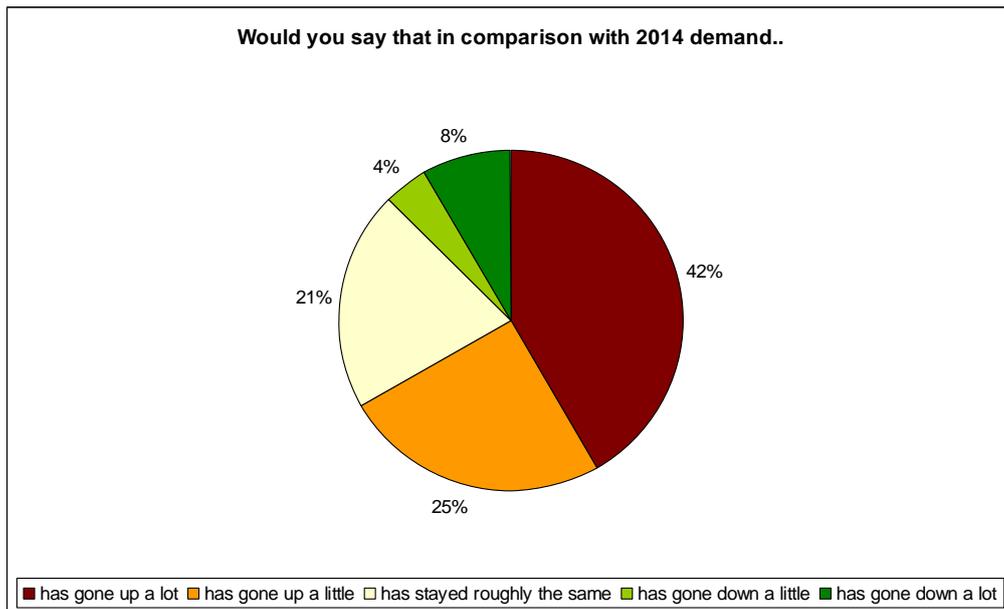
- Have helped around 61,000 people
- Handed out 44,500 food parcels
- Served 45,300 meals
- Taught cooking skills to 1.150 people
- Involved 1,470 volunteers in food growing

We asked projects to estimate the reasons people came for help

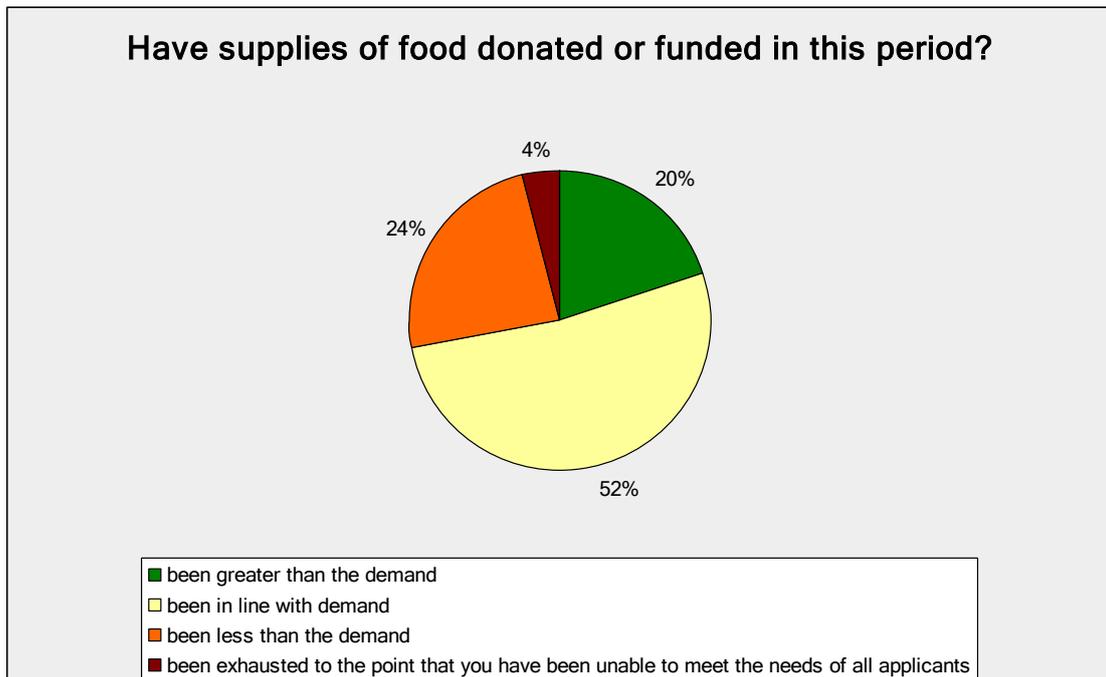
As a % of these categories



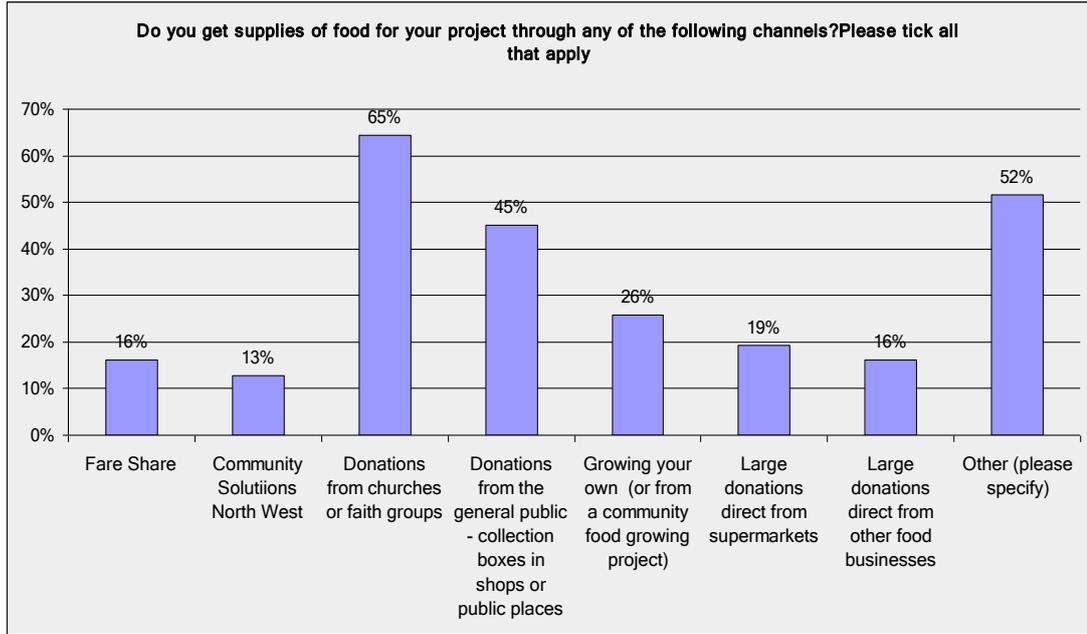
Trends in Demand in last year .. From 24 food banks / Meals Providers



For 25 projects supplying food parcels or meals



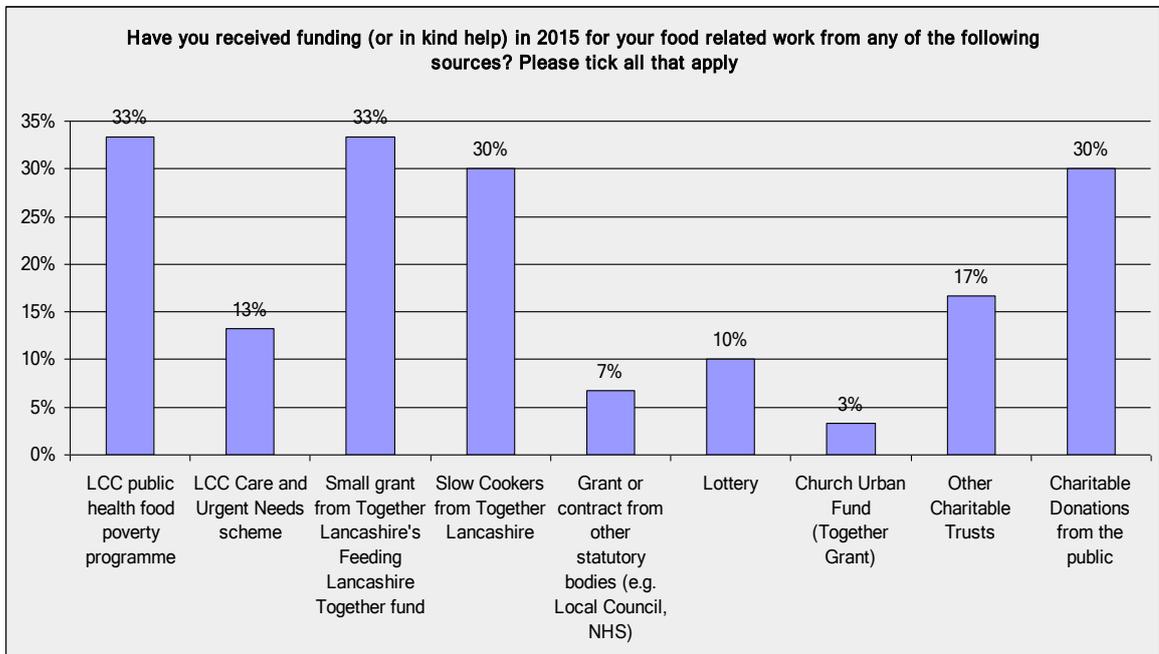
## Sources of Food Supply - 31 projects



Sainsburys, Tescos, Booths, Co-op, His Food, schools via harvest festival, purchase from a fruit and veg supplier, a previous local employer

## Sources of Funding - 30 Projects

(accounting for £48k direct from LCC and £3k through Together Lancashire)



## Labour Inputs– 29 Projects

### Hours per week

<b>Paid staff</b>	<b>619 hours</b>
<b>Volunteers</b>	<b>1598 hours</b>

### People Involved

<b>Paid staff</b>	<b>58</b>
<b>Volunteers</b>	<b>493</b>