



**Hello!** And welcome to the May issue of the Climate Change newsletter.

Lighter days and bank holidays. We love May! A chance to get out in the garden and the wonderful Worcestershire Countryside.

This month we take another look at all the great work that's been going on in the Partnership - from taking on the 10:10 challenge to composting on a large scale - we've got loads to shout about!

We really hope you enjoy this issue.

## Partners take the 10:10 Challenge



Members of the Worcestershire Partnership have taken up the 10:10 challenge. Organisations taking part include Wyre Forest DC, Worcestershire County Council, Redditch BC, Bromsgrove DC and the Mental Health Trust.

The national campaign, which was launched in September 2009, is encouraging individuals, businesses, organisations and the UK Government to reduce CO2 emissions by 10 per cent in 2010.

Katie Morrow, Worcestershire County Council's Senior Sustainability Officer, said: "We're proud to be a part of 10:10; it's a really exciting campaign that everyone can get involved with. Anyone can sign up and start doing something to help cut Worcestershire's carbon emissions."

To find out more and sign up to the 10:10 campaign visit [www.1010uk.org](http://www.1010uk.org)

## Volcano causes fall in carbon emissions

The eruption of the Eyjafjallajokull volcano in Iceland last month led to a flight ban stopping emissions of an estimated 2.8m tonnes of CO2!

The volcanic eruption has released carbon dioxide, but the amount is dwarfed by the savings. Based on readings taken by scientists during the first phase of Eyjafjallajokull activity last month, the volcano has emitted about 150,000 tonnes of CO2 each day.



*The Eyjafjallajokull  
Volcano, Iceland*

## Go on! Give it a grow!

Compost Awareness Week took place earlier this month, from 2-8 May 2010. The theme for 2010 was 'Give it a Grow'

This theme aimed to encourage everyone to try something different, and to take up new activities. This works particularly well to people who may already be composting – yet could still do more. Although around thirty percent of us already compost at home, there are lots more things we can all try. According to ICM research conducted for WRAP around 60% of people say they have never tried composting general household waste, such as scrunched up paper or the contents from a vacuum cleaner, and around fifty percent of people have never tried using peat-free compost.

So, what more can you do?

- **New to composting?** Why not give composting a go. Anyone with outside space can compost at home.
- **Already a compost champion?** Think about additional things you could compost, such as eggs shells, tea bags or even the contents from your vacuum cleaner. Check the list of compostable items [here](#)
- **Don't know what to do with your compost?** Try using your homemade compost to enrich your borders or to give your potted plants and containers an extra boost
- **Ever tried peat-free compost?** It's made from recycled materials - and that's good news for the environment because it helps to cut down the amount of organic waste that is sent to landfill
- **Fancy being a wormery wonder?** Wormeries are ideal for people who don't produce garden waste or have limited outside space. Small amounts of garden waste can go into a wormery, together with some cooked food scraps.

For more information about composting visit [www.recyclenow.com](http://www.recyclenow.com)



## University wiggles its way to composting success

In January 2010, the University of Worcester began to trial a 250 litre worm composter on campus, so that the university could explore how the digester might operate on as part of a large institution.



The worm composter is a galvanised metal structure, with steps built up the side to allow access to an opening in the roof where organic waste may be tipped inside. It was filled with 50 kilograms of surface burrowing, 'blue nose' earthworms, which are given a few weeks to settle down before the first use. A solar panel, mounted on top of the composter, powers a computer which constantly monitors the internal temperature, adjusting conditions with an internal pump. The composter can therefore be used all year round, and can be adapted to the local climate.

The digester is capable of dealing with all the organic waste matter from the university campus; from vegetable peeling, to chicken skins, cooking oil, and leftover cooked food. Each worm can eat between half a gram and two grams of waste a day. This flexibility in food requirement means that the worms will be quite comfortable with the reduced waste stream over the summer months when the halls of residence are vacated.

The composter will also take grounds waste, cardboard and waxed paper, which cannot currently be recycled by the council. As part of the pilot, staff will be investigating whether worms will digest the disposable wax cups found in many vending machines.

Currently, the composter is digesting an average of 233 kilograms of organic material a week, including waste from the student's union, bar, kitchens and halls of residence. The current composter has a capacity of 250 kilograms per week. Since the university is growing so quickly, to deal with an expected increase in organic waste, extra chambers may be bolted onto the side of the composter.

The composter is not only performing a physical function on campus, it is also the focus of a behavioural programme that the University hopes will see staff and students alike change their attitude towards recycling.

Katy Boom, Head of Sustainability and Development at the university said: "The central location of the composter is a great way to introduce the university's sustainability projects at open days. The presence of the composter serves as a way to raise the university's other environmental projects, such as the allotments available for students to grow their own fruit and vegetables, along with a herb garden we have provided near the halls of residence."

## Upcoming events...

**Integrating Health and Sustainability  
Tuesday 18 May 2010, 2.00-4.30pm at  
the University of Worcester**

Workshop exploring how Higher Education can address the needs of the diverse agents contributing to the delivery of health and sustainability services and the processes of social change. If you are interested in attending or finding out more, please contact Joanne Gibbs on 01905 855147 or [j.gibbs@worc.ac.uk](mailto:j.gibbs@worc.ac.uk)

**The Forage, Transition Worcester event  
Saturday 22 May, 11am-12.30pm at  
Worcester Woods Countryside Centre**

Join Transition Worcester for a free forage around Worcester Woods.

Registration for the event is essential as places are limited. To register, please contact Sarah Evans on [sarah.evans@worcester.gov.uk](mailto:sarah.evans@worcester.gov.uk) or 01905 722056. There is free parking at Worcester Woods.

**People Make Transition Happen,  
Transition Malvern Hills event  
Thursday 27 May, 7pm, Forum Theatre  
(Malvern Theatres)**

Live entertainment, stalls, displays, local food and drink. Also showing a great new film of innovative initiatives going down in the district. Tickets available from the Malvern Theatres box office. Book online or phone 01684 892277.

## Got something to shout about?

We'd love to hear about your news, events and general musings. Contact the Sustainability Team by email [sustainability@worcestershire.gov.uk](mailto:sustainability@worcestershire.gov.uk) or phone us on 01905 822029.

## Wyre Forest employees get walking

At the end of April organisations across the country took part in Walk to Work Week, a national campaign to help people realise the benefits walking more as part of the working week.



Wyre Forest District Council decided to get involved and encouraged staff to take part by offering information and advice along with a free breakfast for staff that walked to work during the week at their six main sites.

During the week approximately 10% of their staff walked to work at least once. Many pledged to walk to work, to meetings and at lunch time more often. To follow up they have been running a series of lunchtime health walks to encourage people to keep walking. All staff who participate in any of these activities will be entered into a draw to win one of 20 pedometers.

Jenny Moreton, Principal Health and Sustainability Officer for Wyre Forest DC said: "We were really pleased that so many of our staff took part in Walk to Work week and that a large number of them were encouraged to walk more often. Walking to and from work is an easy way of fitting some exercise into your daily routine and has many positive benefits, such as helping to improve employee health and wellbeing and reducing the number of cars on the road."