



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

As the summer draws to a close we're starting to look forward to crisp autumn days and wrapping up warm for a walk through the leaves.

This month Worcestershire County Council updates us on their 10:10 campaign, we get an appeal from Malvern Community Forest and an autumn recipe idea.

We really hope you enjoy this issue.

## County Council's 10:10 Progress



Worcestershire County Council has been working hard to reduce its CO2 emissions this year as part of the ambitious national 10:10 campaign.

A number of projects have been put in place since March 2010 in order to achieve a reduction in CO2 emissions. Significant progress has been made on the identified projects, particularly around street lighting, the introduction of a new Sustainability Champions network across the authority and a review of the electricity consumption of the server at County Hall. All of the identified projects, once implemented, are expected to achieve savings of approximately 700 tonnes of CO2.

Katie Morrow, Senior Sustainability Officer says: "10:10 is only for one year but carbon reduction is something which the Council recognises is an issue which needs to be tackled over the medium to long term too, not just because of the environmental impacts of CO2 but also to help reduce costs to the authority. The Council has therefore also signed up to the Carbon Trust's Local Authority Carbon Management Programme and is working on a new Carbon Management Plan, due for implementation from April 2011".

For more information about the council's 10:10 work visit [www.worcestershire.gov.uk/1010](http://www.worcestershire.gov.uk/1010)

## Switch It Off in 2010

Worcestershire County Council's internal 'Switch it Off' energy awareness campaign begins on Monday 11 October and will focus on the savings staff can make in the work place. During this week partners are invited to organise their own switch off for buildings and promote energy saving to staff. If you'd like to take part you can find promotional posters and further information on [www.worcestershire.gov.uk/switchitoff](http://www.worcestershire.gov.uk/switchitoff) or email [sustainability@worcestershire.gov.uk](mailto:sustainability@worcestershire.gov.uk).

## Land Purchase Appeal from Malvern Community Forest

Malvern Community Forest has launched an appeal to raise £30,000 towards the purchase of some land, currently for sale, which could be ideal for its first Community Woodland. As well as straightforward donations and pledges there are other ways to make a contribution such as a Carbon Offsetting Scheme, Corporate Membership or Sponsorship. Over £13,000 has already been pledged - they urgently need to raise the rest. If you think you can help please visit their website [www.malverncommunityforest.org.uk](http://www.malverncommunityforest.org.uk) for more information.



## Get Cash for Your Electronic Trash

New website [www.weeebuy.co.uk](http://www.weeebuy.co.uk) was launched last month to help achieve the WEEE (Waste Electrical and Electronic Equipment) Directive, a European directive that aims to reduce the amount of electrical waste across Europe. The Weee Team will buy your gadgets such as mobile phones, laptops, sat navs, MP3 players, cameras and games consoles. Here's what they say:

- Gather all your old electricals together (remember sell 5 or more gadgets and we pay even more cash!)
- Log onto your computer and start selling your old phone, your digital cameras and other gadgets for cash or vouchers!
- We'll collect them for free and pay you!

## Season of Mists and Mellow Fruitfulness...

This month take advantage of the abundance of blackberries growing in the hedgerows and make scrummy fruit leathers. We've been inspired by Pam Corbin's recipes in the *River Cottage Handbook No 2: Preserves* (£12.99, Bloomsbury).



### Blackberry & apple leather

(Makes two sheets)

500g blackberries  
500g cooking apples, peeled, cored and chopped  
Juice of 1 lemon  
150g honey  
A little groundnut oil, for greasing

Preheat the oven to very low – 60C/gas mark  $\frac{1}{8}$  is good, though the lowest setting you can manage is fine. Put the blackberries, apples and lemon juice in a pan, cook gently, partially covered at first, until soft and pulpy, about 20 minutes. Rub through a sieve into a bowl – you should have about 700g smooth purée. Mix in the honey.

Divide between two baking sheets lined with oiled baking parchment or foil, spreading out the purée thickly with a spatula until the sheets are covered with a smooth, even layer about 5mm deep. Bake for 10-12 hours, until it is completely dry and peels off easily. Roll up in greaseproof paper or clingfilm, store in an airtight container in a cool place and use within four months; or freeze it, well sealed, for up to a year.

For more seasonal recipe ideas check out the River Cottage website: [www.rivercottage.net/SeasonalRecipes](http://www.rivercottage.net/SeasonalRecipes) or [www.bbcgoodfood.com](http://www.bbcgoodfood.com)

## Upcoming events...

### British Food Fortnight

18 Sept - 3 October 2010

Thousands of activities will take place across the country during British Food Fortnight 2010 including food and drink festivals, promotions, tastings and special menus in pubs, restaurants and shops.

Visit [www.lovebritishfood.co.uk](http://www.lovebritishfood.co.uk) for further information.

### Fold Earth Fest

Sunday 3 October 2010, 10am to 4pm,  
The Fold, Bransford

A great day out for all ages: Stalls and market, to include local produce, arts and crafts; Two music stages with ongoing folk music, song & dance; A variety of luscious, exciting foods to eat; Bar with local ales, cider and wines; Natural health taster sessions; Renewable energy initiatives; Children's entertainment

### Harvest Festival

Sun 19 Sep 2010, 11am – 4pm, Eastnor Castle (Nr Ledbury)

A celebration of local produce with a selection of trade stalls in the castle courtyard. Free Entry.

### 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.

## A Very British Staycation

By Cat Ainsworth, Principal Sustainability Officer, Worcestershire County Council

I have fond childhood memories of idyllic family holidays camping at the seaside; sun, sand, sea and ice-cream. While my children are young enough to holiday with 'the family', I determined they should have similar memories. So this summer, with a rather large tent and an astonishing amount of kit squeezed into a small car, we set off for Cornwall.

We arrived at the camp site, chosen for its luxury facilities, and finding it clean, tidy and, most importantly, dry we spent an energetic hour erecting our tent. Proud of our efforts, we settled down to enjoy our seaside break with a well earned glass of wine, in plastic beakers of course. Day 1, we found a promising beach and had great fun; sun, sand, sea and ice-cream. Day 2 more of the same. Perfect.

On Day 3 the weather broke and the sun was replaced by grey cloud and fine drizzle. Cheerfully, we put on our macs and found other places to visit. By day 5 the rain was more persistent and the forecast pretty grim. The decision had to be made to head home. Strangely, we struggled to fit that same amount of kit into that same car.

I'm glad my children have at least some memories of summer camping at the seaside which I hope they will remember as idyllic, but I think we'd all rather rent a cottage next year. Does anyone want to buy a tent?

If you're not sure about a night under canvas but still want to experience the great outdoors why not try 'glamping' (luxury camping)? There are sites across the UK offering luxury camping holidays from fully equipped yurts to sumptuous camping lodges. Visit [www.goglamping.net](http://www.goglamping.net) for more information and holiday ideas.

