

# WWOOF UK NEWS

world wide opportunities on organic farms

issue 230

spring 2011



**wonder walls!**

**inside:**

**the wonders of WWOOFing**

**stroudco case study**

**stop gambling on food**

**your letters**

**and more!**

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

# editorial

**Welcome to the Spring edition of the WWOOF UK newsletter!**

I love this time of year. Despite often being the gloomiest, drizzliest kind of month, for me February holds a special kind of charm, full of anticipation and hope. And hope is something we need to hold on to right now, with all the rapid and unsettling changes taking place around us.

For me, the sanctuary of the land, the garden and my WWOOF family gives me the strength to lift myself from the dark days of Winter into the light and busy days of Spring with a renewed vigour and certainty that we mustn't give up on the challenge to live lightly and follow the organic way.

Within the pages of this issue, I hope you'll find inspiration too. Send us news of your Spring activities, the deadline for submissions for the Summer issue is 30th April.

**Alissa Pemberton, Editor**

## write to us!

We're looking for interesting host features, WWOOFing stories, your letters, international news, Transition Initiatives news from food and farming groups, seasonal stories – recipes, customs, food storage, book reviews and, of course, your classified ads.

Please send contributions to [editor@WWOOF.org.uk](mailto:editor@WWOOF.org.uk) or by post to the office, by the following dates:

**30th April for Summer 11 issue**

**31st July for Autumn 11 issue**

**31st Oct for Winter 11 issue**

**31st Jan for Spring 12 issue**

Please note the classified advert payment rates - see page 11 for more details.

Don't forget you can always post adverts, questions and comments on the forum at [www.lowimpact.org](http://www.lowimpact.org)

Cover photo Keith Dowell (Pasture House host, North) and WWOOFer Lisa Tafertshofer from Germany, standing in front of a drystone wall they had just completed, on her visit in summer 2010.

## what is WWOOF UK?

WWOOF UK holds a list of organic farms, gardens and smallholdings, all offering food and accommodation in exchange for practical help on their land. These hosts range from a low impact woodland settlement to a 600 hectare mixed holding with on-site farm shop, cafe and education centre. Hosts do not expect you to know a lot about farming when you arrive, but they do expect you to be willing to learn and able to fit in with their lifestyle.

The list of hosts is available by joining WWOOF UK for a membership fee. Once you have the list you can contact hosts directly to arrange your stay. Your host will explain what kind of work you will be expected to do, what accommodation is on offer and will discuss the length of your stay.

WWOOF is a charity; WWOOFers do not pay to stay with hosts and hosts do not pay WWOOFers for their help. Charity number: 1126220

WWOOF UK is administered by LILI - the Low Impact Living Initiative. [www.lowimpact.org](http://www.lowimpact.org)

**The views expressed in this newsletter do not necessarily represent those held by WWOOF or LILI**

# news from the office

## WWOOF starts 2011 with a new record

There are now hosts in 108 countries (49 national organisations and 59 countries offered by WWOOF Independents).

Full details: [www.wwoolf.org](http://www.wwoolf.org)

## Hosts hosting hosts

Following a number of suggestions, we are organising meetings for hosts around the UK, through our network of Regional Host Contacts (RHCs). It's a great way to meet other hosts and find out how they manage their WWOOFers, as well as an opportunity to visit different farms and smallholdings. Hosts are busy people, so finding the time isn't always easy, but in our experience these meetings are extremely valuable for all who attend.

Host gatherings have already been planned for the north east, south east, south, Cornwall, Gloucestershire and Midlands regions. The dates for these can be found in the host supplement. If there isn't already a gathering planned in your area and you would like to make one happen, email [katherine@wwoolf.org.uk](mailto:katherine@wwoolf.org.uk)

## Good to hear!

"A situation like this [a difficult volunteer] clearly shows how important the WWOOF group is, as people like me always need help around the place and it is wonderful to belong to a network that can share in all ways. Thankyou."

## There's no "I" in team

If you know of a company or organisation that might want to run team building events with an environmental / community-based slant, please let them know about LILI.

[http://www.lowimpact.org/team\\_building.htm](http://www.lowimpact.org/team_building.htm)

LILI (Low-impact Living Initiative) is a widely-respected environmental organisation that has been around for ten years. It is non-profit, which means that any money generated from your event will go back into giving people knowledge and skills for a greener future.

## Spread the WWOOF in your Area

Would you like to lend a hand for WWOOF? You can help us to spread the word by putting up posters in your area, or taking a stack of leaflets to a local library/health food store. Email [katherine@wwoolf.org.uk](mailto:katherine@wwoolf.org.uk) to get involved.



**Meet your WWOOF team**

**Front row:** Katherine Hallewell (UK development worker), Christiane Schmidt (book-keeper), Trudi Warner (volunteer representative), Richard Hazell (director), Alissa Pemberton (UK newsletter editor), Scarlett Penn (UK co-ordinator), Michael McAndrew (director)

**Back row:** Rob Lea (accountant), Carl Rogers (international development), Ian Baird (WWOOF Independents), Chris Cant (UK IT), Roger Key (guest speaker - Garden Organic trustee)

# your letters

## Dear Editor

I am writing to express our views regarding the proposed online feedback system.

We have been WWOOF hosts since 2003. During that time we have met quite a number of wonderful young (and sometimes not so young) people, perhaps on average 10 – 12 each summer. None of them have caused us any trouble and they have all been a good help in various ways. After they arrive, they and we just get on to make the best of the experience together.

I think what is important is that they understand the WWOOF philosophy before they join. There is no need for photos or videos of hosts (or WWOOFers) and we feel that they would only detract from the element of surprise. Hosts do not have time to read profiles of WWOOFers and sometimes we find that those who send lengthy CV's/emails giving full descriptions of themselves are not any better than those who just send a one line email explaining that they have no experience but are willing to learn.

We certainly do not want any opinionated information about us published on our host listing. There is a very good system in place already for hosts or WWOOFers to report any unacceptable behaviour to WWOOF and that should be sufficient. We would almost certainly cease to be WWOOF hosts if this system were to be implemented.

It is just not necessary. Many of our WWOOFers have kept in touch with us or returned to visit us again either as WWOOFers or as friends and that speaks louder than any review would.

Yours sincerely,

Neil and Helen Macleod

## Dear Editor,

The WWOOF office invited comments from hosts on whether a holding's organic status should be listed. Here are my own personal observations, speaking as a host working full-time on a small-scale commercial holding along agro-ecological/permaculture/organic lines but not formally certified as organic.

If I had gone to the trouble and expense of getting organic certification (which I nearly did last year), I can imagine feeling annoyed at other growers free-riding on the organic association through organisations such as WWOOF.

On the other hand, as a grower who's made a considered decision not to certify as organic despite following organic (and indeed 'beyond organic') principles which greatly increase my costs, it can be aggrieving to be judged as an inferior operation by virtue of lacking the magic logo.

I'll say a little more in a moment about the specific



slug patrol at vallis veg

question of host listings, but to get into the issues I want to list the main reasons why I decided not to seek organic certification:

- It's disproportionately expensive for small-scale growers compared to larger operations

- Its focus is on supply chain audit to ensure that all ingredients are organic in provenance. This is a supermarket branding type approach, which is largely irrelevant for someone who basically just grows food and then sells it direct to customers – there are better ways of informing my customers exactly how their food is grown.

- Though organic standards are mostly sensible, they tend to favour the purism of organic provenance over localism and sustainability. For example, I find it hard to see an ecological justification for driving livestock 40 miles to an organic abattoir rather than 1 mile to a local one. Ultimately, the standards are one take among many on what constitutes ecologically sustainable food provision, and there is relatively little flexibility within them (though this is possibly changing for the better).

- The organic certifying bodies do a lot of good work, but they're generally playing a large-scale farming and retailing game. I'm not convinced that their approach is always best suited to those of us committed to local, small-scale farming and direct sales.

I think there's a danger that if WWOOF simply lists whether a host is certified or not, this will carry the implication that non-certified holdings have inferior ecological credentials, which is often not the case. I would much prefer it if WWOOF was a forum for lively debate about enlightened and small-scale farming, rural land use and localism and a friendly critic of organic certification rather than just nailing its colours to the mast of official certification.

As Simon Fairlie recently wrote in *The Land* magazine, it's bizarre that we've got into a situation where you have to pay to be certified not to use agro-chemicals rather than the other way around. This penalises good practice

# host news

## Award winners

We are a young couple living in a small cottage on the edge of Midhurst, West Sussex, where we are trying to be as self sufficient as possible in fruit, veg and eggs from our garden of about 125m<sup>2</sup>. We also manage 20 acres of sweet chestnut coppice for a friend and kept pigs on another friend's land nearby last summer. We try to live sustainably and we tend to follow permaculture principles. We are self employed – mainly gardening and working with locally reclaimed wood and coppice wood to make household items and garden structures - see [www.phoenixwoodcrafts.co.uk](http://www.phoenixwoodcrafts.co.uk)

Wherever possible we reuse, recycle and barter for things that we need.

All of these activities led to us recently winning Smallholder of the Year competition run by Country Smallholding magazine. We wrote an entry to the competition in spring 2010 and found out in the summer that we had been shortlisted for the final along with five other smallholders from all over the UK. The magazine ran a feature on each of the six finalists and then a panel of judges decided on a winner. We found out the result in November and were surprised but also thrilled to win the £1000 first prize.

Since then we have become WWOOF hosts, as we feel that we can offer a varied learning experience for volunteers, and our first WWOOFer came in January. We still haven't decided what to spend our winnings on but it will probably involve installing some second hand solar panels that we are swapping for some chestnut roofing shingles..

**Kate Fox and Andy Gill – Phoenix Woodcrafts**



## Your letters cont.

with bureaucracy, and buys into the neo-liberal agenda of 'consumer choice' through certification rather than regulating ecologically poor practice. Fairlie likens it to making pedestrians prove that they don't drive and then selling them a licence to say so, rather than licensing and taxing motorists. Surely this is something that we should be working to transcend?

Having said all that, I don't necessarily object to organic status listings – so long as it's clear that the world of enlightened farming is not reducible to a yes or no tick in the organic box. I'd like to suggest that listings also give hosts the opportunity to indicate membership in other schemes such as the Wholesome Food Association or Climate Friendly Food, or involvement in groups such as the Organic Growers Association or the Campaign for Real Farming. Although these organisations don't involve the level of formal external audit of organic certification, I'm not sure this is such a big issue.

There's room for scamming and sharp practice on both sides, but I think the 'external audit' of being a small producer growing for people year-round in my own local community is just as good – probably better, in fact – than

a yearly visit from a harried inspector to look through my paperwork.

Another possibility would be to encourage hosts to prepare some kind of statement about their ethos and farming practices, which are available for WWOOFers to see – this is something that we've tried to do on our website at <http://www.vallisveg.co.uk/aboutvallisveg.html>. Perhaps there's scope for a debate about how to improve and disseminate such statements within the WWOOF network. Anything is better than a tick in a box!

**Chris Smaje, Vallis Veg**

**Follow us on <http://twitter.com/WWOOFUK> and tweet about your WWOOFing experiences!**

**Share the love of WWOOF with other tweeters!**

**what do you think? send us your thoughts and ideas!**

**email: [editor@WWOOF.org.uk](mailto:editor@WWOOF.org.uk)**

**WWOOF UK, P.O. Box 2154, Winslow, Bucks, MK18 3WS**

# organic news

## Unique Midlands orchard established at organic gardens

With the UK having lost over 60% of its orchards since the 1950s, Garden Organic is doing its bit to turn the tables as it puts the finishing touches to a unique new orchard, containing only apple varieties native to the region.

Garden Organic, based at Ryton Gardens in Warwickshire, first established the orchard last year as part of the Fruit-full Schools project, aimed at increasing awareness in schools and communities about local fruit varieties and endangered orchard habitats. Now with the final two trees having been planted on Monday 24 January, the finished orchard is set to boast 15 varieties native to the Midlands with three Warwickshire varieties, never grown together before.



Andy Strachan, Head Gardener at Ryton Gardens, said, "We'll be planting the Hunt's Early and Shakespeare apple alongside another Warwickshire variety, Wyken Pippin to complete our Midlands' Orchard " the only place in the Midlands with all three varieties in the same place."

"Reviving orchards and maintaining local fruit varieties are so important, as they are fast disappearing. We have such a rich selection of apples native to the UK available to us, which makes it even more ridiculous that we import 69% of the apples we eat from overseas. This needs to change and we hope that establishing orchards like this will raise awareness of the importance of growing British varieties and looking after our orchard habitats."

As well as the Warwickshire apples, varieties from Worcestershire, Shropshire, Herefordshire and Leicestershire can also be seen in the new orchard. You can visit the new orchard now at Ryton Gardens in Warwickshire.

---

## Compassion in World Farming - Defend the move

With less than one year to go until the EU ban on barren battery cages comes into force, the Polish government is seeking to delay this landmark piece of legislation. At a European Commission meeting in January, it announced its plan to ask the Council of Ministers for a postponement. Poland is the odd one out... for now.

Poland is now the only EU country officially requesting a delay. But unless we make our opposition heard loud and clear, other countries could be tempted to follow suit. This would place under threat an improvement to the lives of millions of hens, following years of dedicated campaigning.

There are no excuses. When the ban was agreed in 1999, the egg industry was given a generous 12 years to prepare for the ban. This is long enough by any standards.

Poland has argued that it only joined the EU in 2004, and has therefore had less time to prepare than other EU countries. But in 2004 the deadline for the ban was already in place, and Poland knew it was becoming legally bound to comply by 1 January 2012.

We need to move fast. We expect the Polish government to appeal to the Council for a postponement sooner rather than later, as it will become more difficult for them once they take over the presidency of the EU on 1 July. So please take action now and urge the Polish Prime Minister and Agriculture Minister not to press ahead with their postponement request.

Take Action. Fill in the form at [www.ciwf.org.uk](http://www.ciwf.org.uk) to urge the Polish Prime Minister and Agriculture Minister not to spoil the ban – together we can make a difference.

## Real Bread Campaign - Bake your Lawn

A FREE guide has been developed to help teachers and parents to support children of all ages in taking a handful of wheat and grow it, mill it, bake it, eat it. Download your pack here. To find out more about other initiatives run by the Real Bread campaign visit [www.realbreadcampaign.org](http://www.realbreadcampaign.org)

## Coming Soon! Slow Food Week, 20 – 26 June

Declaring a call to action, Slow Food UK is launching a nationwide Slow Food Week!

20-26 June 2011 will bring together hundreds of chefs, food producers, community groups and members from the 55 local groups across the UK to celebrate the global Slow Food ethos of good, clean and fair food for all. Community groups, from schools and places of worship to sports teams, are also encouraged to come together and hold an event of their own or join in the many food-related activities taking place nationwide that make connections between producers and consumers.

Cat explains, "Food has always been what brings everyone together and we want to ensure that the joy of food and where it comes from is appreciated by all. Launching this national Slow Food Week is a chance to really take time to focus on our food and its origins."

Slow Food Week will highlight players in the food chain who support sustainable agriculture, fishing and breeding with the goal of preserving taste and biodiversity.

If you would like to get involved, please contact Jen Marsden on [j.marsden@slowfood.org.uk](mailto:j.marsden@slowfood.org.uk)

## Local Action on Food Event

**Growing your own business:**

**An event for community food growing projects looking to trade their produce**

**March 17th, 10am-5pm, Roots and Shoots, Walnut Tree Walk London SE11 6DN**

Local Action on food is organising a training day to look at how more urban and community food growing projects can make money through selling their food. Come along to start creating your own business plan that is realistic for your project, and learn more about expanding what you can do through a trading and enterprise approach.

Workshops will include:

- Business and financial planning - a half day workshop run by advisors from the Making Local Food Work enterprise support programme.
- Meet the buyers - an overview of suitable outlets and what buyers are looking for.
- Commercial urban growing - advice from the people doing it.
- Investment in your venture - how local businesses and people can make a financial commitment to your project.
- People power - running an enterprise with volunteers and creating good jobs.

### Rates

£25 Network rate (Members of Capital Growth, London Food Link or Local Action on Food).

£50 Full price rate.

Visit [www.localactiononfood.org](http://www.localactiononfood.org) to book a place or contact [polly@sustainweb.org](mailto:polly@sustainweb.org), Tel 0207 837 1228 for more information.

# the wonders of WWOOFing

This year has been my first year at WWOOFing. My apprehension about being a bit past it at 55, and being the only WWOOFer who remembers Percy Thrower in black and white on the television, hasn't been justified. The WWOOFing community genuinely seems open to everyone who has enthusiasm, is reasonably fit, doesn't mind getting dirty or wet, wants to reconnect with the land, and doesn't believe that animals either have high standards of personal hygiene or that they are shy about having sex in front of whoever happens to be around!

My only previous experience of the land was camping, walking or playing football on it. Now after a few WWOOFs I can help catch, feed and generally look after all things with hooves, trotters, and feathers, nurture and talk to vegetables, put up the odd Polytunnel, use a rotovator, and chop wood with an axe that looked like its last owner was Goliath!

I've also learnt the lifestyle of an organic smallholding is not quite like the sitcom, "The Good Life", it can be pretty tough. The whole business of producing your own food is certainly no piece of cake. I was unaware of the bewildering range of animals, birds, bugs, disease, bacteria or weather conditions that are hell bent on destroying your crop, before it gets anywhere near the kitchen. Where do all those slugs come from, and what is it about weeds, how do they do that thing of growing overnight? Nor was I aware that farm animals, in general, seem obsessed with finding unique and often bizarre ways in which they can either harm or kill themselves; that's if they manage to survive the usual threat of predators and pestilence.

My most recent WWOOF was in Mid Wales. Old Chapel Farm is a collection of ancient buildings nestled on a hillside overlooking a green valley and stream amidst a jumble of trees. Kevin and Fran welcome WWOOFers with a cup of tea and a choice of accommodation. I slept under the rafters of a barn on a wooden mezzanine - spacious, cool and shared with a couple of sparrows flitting around, though the yurt or tree house were very tempting.



WWOOFs are surprising things. At Old Chapel I hadn't expected to discover that my skills of archaeological restoration work, namely lime plastering, were somewhat limited, (the barn wall taking on the appearance of clotted cheese.) Nor had I anticipated the need to pack a decent suit along with my waterproofs. However, after being invited to a Finnish wedding in the farm's medieval chapel, there I was, toasting the bride and groom with champagne, enjoying a range of fishy Baltic delicacies, and listening to Scandinavian folk music! Nor, indeed, on an earlier WWOOF at Brithdir Mawr, had I expected to discover the delights of reading back issues of "Home Farm" whilst paying a visit to their beautifully appointed compost loo with fabulous views of the valley beyond!

The heart of Old Chapel Farm is the traditional kitchen, drenched in the luscious smell of herbs, huge bubbling range pots and wood burning. Cooking and eating is a shared communal activity. Everyone sits down to praise the cook, enjoy the food, which is so fresh its practically still growing on the plate, and talk. It's a return to family values, the television usurped and forgotten in a corner - wonderful.

Over the past year I've been struck by the wisdom, knowledge and skills of the hosts and fellow WWOOFers I have met. Their love of the environment and their deep, sympathetic understanding of nature have been inspiring. I have had some amazing conversations, in turf roofed roundhouses, on hillsides, round campfires, in the middle of bracken bashing, or "Bessie's pub" hidden away in a Pembrokeshire valley, on almost every topic under the sun; from hitching to Australia, fairies, wind turbines and how to meet the global food crisis.

Love of the land, good food and good people, that's WWOOFing. If you haven't already, go on grab your wellies and give it a go!

**Dave Allen**



# stroudco - case study

Stroudco is a not-for profit, democratically-owned and run enterprise to trade local food equitably and build community. It uses a web-based ordering system and a school hall as a drop off point and is staffed by volunteers and a part-time manager, who is paid from a percentage of the turnover.

Stroudco has been set up as a Community Interest Company (CIC) without shareholding. Stroudco is jointly owned by producer and consumer members which encourages them to talk to each other and sort out any differences and find ways of working that suit them both in the long term.

## Structure

Stroudco has producer members based within 15 miles of Stroud who commit to;

- Supply food for sale at lower than retail prices
- Give 8% of what they sell through Stroudco to Stroudco for running costs, the most significant of which is the managers' wage.
- Hold an annual event inviting consumer members to help with their work, picking fruit, haymaking, fencing, farm open day, camping, host a bring and share meal, etc
- Co-operate with other producer members by sharing deliveries, lending equipment, sharing labour, etc.

Stroudco has 200 consumer members who

- Pay membership of £24 per year (£12 concessions)
- Build up to buying an average of £32 of food and drink per month through the Hub within 3 years.
- Can choose to (or not!) contribute to the voluntary work such as food packing, farm labour, administration.

## Governance

The co-op which makes up Stroudco has 2 kinds of members – producers and consumers. Small producers need a flexible, low cost, predictable, hassle free mechanism for marketing and distributing their produce as it becomes available. Consumers want affordable and convenient local food, and some connection to the local farmland and the farmers who work it.

The hub started with 8 producer members and 20 consumer members for initial trial trades, but hopes to rapidly grow to include 15-20 producers and up to 200 consumer households. Expansion may be through other drop off points, or sister hubs. Other groups have started to copy the idea elsewhere with Stroudco's support.

## How are decisions made?

The day to day running of the hub is done by an employed manager. The overall direction of Stroudco is controlled

by a board elected from the members.

The board is made up of 50% producer members

and 50% consumer members. They each have one vote. All members elect both types of board member. The board makes decisions by consensus where possible; otherwise each board member has one vote. The paid manager attends board meetings. The board deals with issues raised by the general membership. Producers and consumers must be willing to stand for election and take some responsibility for the managing the hub as well as using it.



## Finance

Stroudco has received two Rural Enterprise Gateway grants of £1500 each, and an Awards for All lottery grant of £8750, all for initial development work. In May 2009 Stroudco was awarded £63,073 of Local Food Funding to cover set up costs and the loss the enterprise is forecast to make until it reaches a level of trading that breaks even (estimated to take up to 3 years). Once the enterprise is established there will be no need for ongoing grants.

Once established, income will be generated from 2 sources – consumer members pay £2 per month membership, and producers pay a fee of around 8% of gross sales through Stroudco. The board will adjust this rate as necessary to maintain viability, ensuring they make neither a loss, nor an excessive surplus. Profits could be used to buy equipment for members to share, pay a bonus to the manager or support new hubs to set up.

## Benefits

Producers do minimal marketing. They get up-front ordering and payment, higher than wholesale prices and a single delivery point. Producers control their own market without supermarket contracts.

Consumer members have relationships with producers, community activity, access to farm life, no need to pay 'middlemen' so affordable food at slightly less than retail prices and a short supply chain providing fresh food.

The enterprise is a not-for-profit social enterprise, controlled by consumer and producer members. It is registered as a Community Interest Company. Anyone can join as a community member. New producers can join by permission of existing members.

## Copying Stroudco

We have set Stroudco up to be copied. The computer systems are available free of charge and we are happy to give you all the paperwork we have designed to make it work.

Visit [www.stroudco.org.uk](http://www.stroudco.org.uk)

# stop gambling on food

## GLOBAL FOCUS: FOOD SPECULATION

### What is the problem?

Banks, hedge funds and pension funds are betting on food prices in the financial markets, causing drastic price swings in staple foods such as wheat, maize and soy.

- Massive price hikes are catastrophic for the world's poor, who spend most of their income on food, and lead to:
- Increased hunger as food becomes unaffordable.
- Malnutrition as less dairy, meat, fruit and vegetables are eaten in order to afford staple food
- Increased burden on women to earn more money by taking up risky employment such as sex workers or domestic workers.
- Households using up savings, going into debt or selling assets to pay for food.
- Families unable to afford healthcare and education as more of their income is needed to buy basic food.

### How are they doing it?

Historically, 'futures contracts' were created in US financial markets to help farmers deal with the uncertainty of growing crops (such as unforeseen weather conditions). A futures contract enables farmers to sell their crops at a future date at a guaranteed price. However, these contracts can also be bought and sold by bankers who have little or no involvement in the actual food being traded but bet on food prices, to make money.

During 1990s and early 2000s, aggressive lobbying by bankers led to weaker regulations over food speculation. New and complicated financial products were created to allow more ways to make money from betting on food. Banks such as Goldman Sachs created special index funds to help financial companies make money from food prices, just like they do from share prices.

While bankers are reaping huge profits from betting on food, poor families across the world are paying the price of hunger and malnutrition.

### What can be done?

WDM is putting pressure on the UK government to back proposals to regulate betting on food prices in financial markets.

The Obama administration and the European Commission are both calling for regulation to curb betting on food prices in financial markets but there is heavy lobbying against these proposals from the banks. The UK has to play its part in backing European proposals and not side with banks and block important progress towards regulation.

The World Development Movement is calling on the UK

government to support proposals for:

- All futures contracts to be cleared through regulated exchanges. Most contracts are currently done in private, which means it is impossible to know how much of what is being traded. Contracts need to be brought out into the open.
- Strict limits to be set on the amount that bankers can bet on food prices.

You can help stop betting on hunger and take action to ensure the UK supports proposals to stop reckless bankers gambling on global food markets.

### Make yourself heard

Ask your MP to let the Chancellor the Exchequer know that the UK government should support proposals for regulating food speculation. We have produced a template letter for you to use which you can print off to send as a letter or copy and paste into an email. It will be more effective if you can personalise it and use some of your own words.

To find out who your MP is, go to [www.theyworkforyou.com](http://www.theyworkforyou.com)

You can also use [www.writetothem.com](http://www.writetothem.com) to find and write to your MP.

You can **use this template** when you write to your MP, although writing in your own words is always more effective.

Dear (MP's name)

Deregulated commodity speculation has pushed up food prices, leading to hunger and rioting around the world.

Our trading partners in Europe and the United States want to act but they need to see Britain playing its part as well.

Ordinary people in this country and around the world rely on secure, affordable food prices. We need the Treasury to promote stable, transparent commodities markets.

Please would you write to the Chancellor, asking him to support regulations that:

- Require all deals on food derivatives to go through a central, transparent clearing house, and
- Impose tough limits on commodity speculation by banks and hedge funds who are not part of the real food economy.

Also, please can you sign EDM 1015 on Food Speculation to show your support for regulation to curb speculation on food prices.

Yours sincerely,

# the classifieds

Please note that a flat rate of £10 for up to 50 words will be applied to all adverts in the classified section. Please send adverts to editor@wwoof.org.uk and cash or UK bank cheque to the main office: WWOOF UK, PO Box 2154, Winslow, Buckinghamshire, MK18 3WS. Payment must be received by the copy deadline in order for your advert to be printed. WWOOF accepts no responsibility for the accuracy of advertisements and does not endorse the products and services offered. You are advised to check before availing yourself of what is offered.

**Single room available in 2 bed roomed cottage on the Isle of Mull**, either in exchange for rent or help in the garden. Available for 2-6 months. Please either ring or email initially to express interest and ask any questions. Contact me on 01680 300019/07769563432, or monicaadlard@yahoo.co.uk

**Affordable Courses & Weekends.** Yoga and Massage, Crafts, Jewellery, Willow Baskets, Mosaics, Foraging, Wildflowers, Music and Singing, Family Breaks, Circus Skills, Creative Writing, Cookery School, English Language Summer School, and more. Winner 2009 Observer Ethical Award! Lower Shaw Farm, Shaw, Swindon, SN5 5PJ. 01793 771080. enquiries@lowershawfarm.co.uk. www.lowershawfarm.co.uk

**Scythe Courses in South West Wales.** Learn how to use the essential smallholders tool. Introductory one day and intensive two day courses, sharpening and peening workshops, hand hay making days. For more information email scythecymru@yahoo.co.uk, tel Michelle 07813 464990 Dyfed Permaculture Farm Trust

**Willowbrook Farm is a 45 acre organic farm and we deliver our produce locally within Oxfordshire.** We are looking for a full time farm manager to gradually assume responsibility for fruit and vegetable production and day to day management of the farm. We envisage this will become a full-time paid opportunity for the right person. To discuss please email us in the first instance, on enquiries@willowbrookorganic.org

**Organic, horticulture gardener/**

farmer wanted to cultivate 2.5 approx acres SA certified. Plot in Herts with assistance. Sown with green manure. Permission granted for 3 polytunnels. Beautiful site, fruit cage, orchard. Permission for farm shop. Potential live in position. Salary by negotiation call James 01279 724703 or 07899 925470

**Volunteer co-ordinator** wanted for small organic farm in Herts. Gardening/farm experience helpful. Well organised and driving licence essential. Start mid March-Sept/Oct. Call James 01279 724703 or 07899 925470

**Inspirational,** commercial, organic, award winning horticultural holding near Hay-on-Wye, permaculture principles, forest garden, low carbon farming, renewable energy, sustainable building. Interests – singing, chanting, sound healing. Varied work for learning. Food, accommodation provided. Some paid work opportunities. Suited to motivated people. Contact Paul, Primrose Organic Centre, 01497 847636, paul@primroseearthcentre.co.uk www.primroseearthcentre.org.uk

**Websites,** intranets and online shops: 250 inclusive of design, setup, personal tuition, domain name, web & email hosting and support. Full featured sites with unique cms system to enable easy DIY amendments. Great value and great service from a small, ethical, green company established 2003 with dozens of happy customers (read customers' comments at www.ethicalinternet.co.uk). If all you require is a domain name and hosting, this is also available at just £35 per year. Contact peter@ethicalinternet.co.uk, 07729 103263

**Vineyard near Hastings, 6 Ha** vineyard near south coast resort of Hastings offers long or short-term self-catering working holidays in large mobile home. Wide variety of 'hands on' vineyard tasks all-year-round, as well as wine making and processing of fruit juices on site. Free use of facilities such as shower, washing machine, local phone-calls, and on-line computer. Visit www.EnglishOrganicWine.co.uk for more details. Location: 8 miles north of Hastings. Roy Cook, Sedlescombe Organic Vineyard, Hawkhurst Rd, Cripps Corner, Roberstsbridge E. Sussex, TN32 5SA Tel: 01580 830715, or freefone 0800- 980-2884 Email: roy.cook@englishorganicwine.co.uk

**Free to WWOOF workers,** small hut in wood for rest and peace. Stove, crockery provided. Single mattress available, loo and tap 100 yards, solar shower (weather allowing). North Cornwall coast, 6 miles. 01208 812603

**Opportunity for individual** (and or friend) who may like to start a small nursery garden in Pembrokeshire (Nr. Tenby) Accommodation available. Details: 01834 810157 or 07977 210250

**advertise here!  
very good rates!  
very large  
readership!  
see above for  
details!**

# Would you like to work for WWOOF?

WWOOF (UK) is looking for someone to take over the co-ordination of its international development work. This is an interesting part-time role with a uniquely international dimension. Training for the successful candidate would start in July or August.

Key tasks are:

- Helping start up new WWOOF organisations around the world.
- Developing connections between existing national WWOOF organisations.
- Support work with existing national WWOOF organisations.
- Promotion of WWOOF in general on an international scale.
- Operation of a general information website about WWOOF ([www.wwoof.org](http://www.wwoof.org)).

This is flexible, distance working - but due to contractual obligations you need to be within easy reach of the UK.

What do you need to fulfil this role?

- Flexible working hours: You need to be able to work up to 12 hours a week.
- Knowledge of basic software (such as Word, Excel, email clients etc) plus the aptitude to learn WWOOF's specific IT software.
- Good communicator: You will be communicating with people of different nationalities, cultures, levels of English etc, via email and Skype.
- Experience of WWOOF: Someone who knows what it means to be a host or WWOOFer!

We would ideally be looking for someone who could commit to the role for at least two to three years. We would also like to explore the possibility of expanding this role through funding from external sources.

Would you like to know more?

To get more detailed information about what we're looking for (and how to apply), contact Richard Hazell: - [richard.hazell@wwoof.org](mailto:richard.hazell@wwoof.org)



stroudco - community food co-operative

**next copy deadline: 30th Apr 2011 [editor@Wwoof.org.uk](mailto:editor@Wwoof.org.uk)  
Wwoof UK, P.O. Box 2154, Winslow, Bucks, MK18 3WS**