

# WWOOF UK NEWS

worldwide opportunities on organic farms

issue 242

spring 2014



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# editorial

## welcome to the Spring 2014 edition of WWOOF UK News

As this editorial is written the UK is once again being assailed by extreme weather conditions and it is difficult to imagine the bright hopefulness that spring usually brings us. We are aware that some of our hosts may be badly affected by the conditions and send you our concern and very best wishes.

WWOOF UK continues to flourish and this issue of **the newsletter reflects that. There's been a highly successful initiative to revisit weekend or local WWOOFing**, see pages 4-5 for the details. Links continue to be forged with organisations sharing similar aims – James Dennis attended three significant events on our behalf and reports on them on pages 8-9, and we are delighted that there will be a WWOOF get-together at the Green Gathering, at the end of July, with a special price for WWOOFy folk – see page 5. Two WWOOFers share their very different stories, Jan Mills on pages 6-7 and Alex Firman on pages 10-11. **It's so good to know that WWOOF can provide encouraging and inspiring experiences in such diverse ways.**

We are in the happy position of being rather over-subscribed with submissions for the newsletter **and so haven't been able to use everything that's been sent yet. But don't let that put you off writing and submitting material** – we will get to it in time.

I liked this from WWOOF Phillip Broughton Mills – *'If you find yourself unprepared for sudden cold weather, sometimes all you need is a pair of old socks:*

- *make a hot water bottle by insulating your (leakproof) metal water bottle with two socks*
- *make mittens by cutting thumb holes in socks*
- *make a neckscarf by knotting together the ends of a pair of socks'*
- *shower too cold? Boil a saucepan of water and use a sock for a spongebath.'*

**It's no wonder he's overwintering in Spain!**

cover photo: Local WWOOFing in Todmorden

## stay in touch

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

- 30th April for Summer 2014 issue
- 31st July for Autumn 2014 issue
- 31st October for Winter 2014 issue
- 31st January for Spring 2015 issue

We particularly welcome your photographs and letters as well as your WWOOFing tales

Follow us on Facebook: [www.facebook.com/wwroofuk](http://www.facebook.com/wwroofuk) and on Twitter: @wwroofuk

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

## what is WWOOF UK?

- WWOOF UK holds a list of organic farms, gardens and smallholding, 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, café and education centre.
- WWOOF hosts should follow the IFOAM organic principles but need not be registered with a certificating organisation.
- Hosts do not expect WWOOFers to know a lot about farming and growing when they arrive, but they do expect them to be willing to learn and able to fit in with their lifestyle.
- The list of hosts is available, either online or as a book, 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.
- WWOOFers do not pay to stay with hosts and hosts do not pay WWOOFers for their help.
- WWOOF UK is a charity; Charity number 1126220.
- WWOOF UK is administered by LILI (Low-impact Living Initiative), [www.lowimpact.org](http://www.lowimpact.org)

# news from the office

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Activity on website developments has been really intense since the last newsletter and we were delighted to launch the mobile-adaptive version of the website during January. We love it **and hope you find it useful. It's** tricky to test to make sure it works for every mobile device so please let us know if you come across any hiccups; [info@wwwoof.org.uk](mailto:info@wwwoof.org.uk). We have also made revisions to the contents and look of the host profile based on feedback from hosts and WWOOFers – thanks for taking the time to get in touch.

Mike Hammer has been working with us for a year now in his dual role. One aspect is building up our presence on Facebook, Twitter and other social media and he would love to hear about what you are up to out there! So please send your WWOOFing photos,

stories, blogs or drawings to [socialmedia@wwwoof.org.uk](mailto:socialmedia@wwwoof.org.uk). Help Mike to make our social media pages vibrant and enjoyable, reflecting the magic of WWOOFing. Our Facebook page now has over 5000 likes and apparently our Twitter following is second only to WWOOF USA in the **WWOOF world. Wouldn't it be great to be** number one? Please get tweeting!

**Mike's other responsibility is to** ensure that the small amount of complaints we receive from WWOOFers or hosts are dealt with promptly and equably, **according to WWOOF UK's formal** complaints procedure. You may not even be aware that WWOOF UK has a formal procedure but we take every complaint seriously and rely on our members to let us know if there is something going wrong with any aspect of the trust-based WWOOF ex-

change. Please contact [info@wwwoof.org.uk](mailto:info@wwwoof.org.uk) initially.

Feedback to recent newsletter articles has made us realise that some hosts have been feeling isolated and not too confident about the nature of the WWOOF exchange. Our host contact, Taryn Field, compiled a *Guide to Hosting* a couple of years ago and has been sending it to new hosts as their membership is approved. It was emailed to all of our established hosts on publication but we know how easy it is to lose track of emailed documents so have now made it available to **hosts on the website; there's a** link to it on the *My Tools* menu. Please remember that Taryn is here to support our hosts, so do **contact her using** [hosts@wwwoof.org.uk](mailto:hosts@wwwoof.org.uk) if you would like some help with WWOOFy things.

## from our founder

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Sue Coppard, WWOOF founder, has asked us to pass these words of wisdom on to you.

May I recommend all WWOOF members who have not yet come across him to Google farming genius Joel Salatin – inspiring, lateral-thinking, organic, free-range, low-input livestock farmer, based in Virginia, USA. What's more, as well as being in tune with nature, his beautiful farm is extremely efficient and profitable. He's keen to share his knowledge and experience, and if

you're in America you can drop in at his place any day any time. All his YouTubes are inspiring and very informative. I also recommend this YouTube about water conservation for fertility: [www.youtube.com/watch?v=4hF2QL0D5ww](http://www.youtube.com/watch?v=4hF2QL0D5ww) and **Water 21's** website [www.water21.org.uk](http://www.water21.org.uk). They are experts on holistic water management to alleviate both flood and drought, increase agricultural fertility, create ecological 'oases' and fish farms, *and* avoid meningitis outbreaks (caused by

weir spray when drains flood) .

In a very detailed reply to an **email from Sue, which we don't** have room to reproduce, Joel Salatin said the following: **'Congratulations on starting WWOOF – I'm very familiar with it, have met many, and know that it is a grand and wonderful organisation. I congratulate you on your visionary leadership; you've left quite a legacy and touched the lives of thousands. Thank you.'** And so say all of us Sue!

# revisiting our roots

Amanda Pearson, our Volunteer Liaison Officer, joined us in October 2013 and her appointment gave us the opportunity to start to do some of the wonderful **things there's never been time for before**. Her first initiative was with weekend WWOOFing. She writes:

As many of you will know WWOOF started life as *Working Weekends on Organic Farms* forty-two years ago when Sue Coppard, our founder, arranged for herself and three other Londoners to visit Tablehurst Farm in East Sussex for a trial weekend. The weekend was so successful that it became a regular trip and news gradually spread of 'Sue Coppard's Land Army' and other organic farms got in touch, all keen to offer their hospitality in exchange for help from willing volunteers.

of 550 hosts in the UK.

There is no doubt WWOOFing has undergone a radical transformation – from a weekend getaway to a way of seeing the world for many – and indeed a lifestyle choice for some. Today much WWOOFing involves longer-term arrangements and a lot of WWOOFers fly to their destination.

In these times of austerity – and with climate change accepted by the majority, the WWOOF UK team wondered whether it was time to return to our roots and see what appetite remained for weekend WWOOFing.

Having found a willing host in the shape of Ben Campbell of Back Rough Farm, Todmorden we emailed WWOOFers within a 50 mile radius of him to invite them to a local WWOOF weekend from 16-17 November 2013.

**ers gathered at Ben's farm on a Saturday morning** – some having already shared lifts to get there.

Their first task was rake up leaves from the tracks in his woodland glade so they could be turned into leafmould that would ultimately create compost; before going on to plant a willow hedge. During the afternoon the party divided with one group going to help another local host – Julia Maybury of Pecket Bar, and the others going to a potential host – Black Bark.

The evening saw everyone **reunited at Ben's for an evening meal** of parsnip curry soup with aioli followed by a discussion about the value of local WWOOFing and how more people could be encouraged to return to this pattern of volunteering.

Clearly this group had assembled because they liked the idea of travelling a short distance to their host and WWOOFing with others. The fact that the WWOOF team had given them an e-mail nudge to get started was considered invaluable too.... a way of converting armchair WWOOFers into **members of 'Sue Coppard's Land Army'**.

Some of the WWOOFers stayed at Back Rough Farm – whilst others chose to return home that night. The next day the remaining WWOOFers went to a mini get-together with some other local WWOOF hosts at the increasingly famous *Incredible Edible Farm* in Todmorden (

Now WWOOF stands for *World Wide Opportunities on Organic Farms*: a global phenomenon with over 12,000 hosts in more than 100 countries and in excess

The response was overwhelming and the event was fully booked within a matter of days.

And so it was that eight WWOOF-



edible-todmorden.co.uk) where they were taken on a tour and spent some time networking with one another. Indeed – there is already talk of a repeat Spring Gathering!

The weekend was undoubtedly a success – with many spin-offs best exemplified by this extract from an email received the following week saying... “As a result of ...(the weekend)... I sought out

stuff on my own doorstep and I kicked myself at my ignorance! I have joined several groups and my network has mushroomed! So, thanks for the prompt! “

**Whilst Ben was heard to say “The group [working on the farm] reached a collective momentum, and it was a positive, fun and sociable weekend. Seeing a group form out of strangers, into a gang providing mutual support by the**

end of the day was one of the **highlights” He also added that he found meeting fellow WWOOF hosts a benefit, highlighting the advantages of a WWOOF community aside from the obvious practical work undertaken.**

So where to next? This was a pilot project, a toe in the water for WWOOF if you like. Given the response we have had, we are keen to support the creation of more local WWOOFing opportunities, perhaps with an educational theme such as “**bee/chicken keeping’ or ‘organic principles’**, so that we can skill up as many of our WWOOFers as possible enabling them to grow their own food and help others to do so too.

If the idea of kick-starting local WWOOF in your area appeals to you – or indeed if you are already doing it – be you WWOOFer or host please get in touch with [amanda@wwoof.org.uk](mailto:amanda@wwoof.org.uk) and we will see if we can give it a little nudge to help WWOOFers and hosts to remember to their roots.

## WWOOF at the Green Gathering

**We’re sure many of our readers** are already familiar with the Green Gathering – a four day festival in Chepstow from 31 July to 3 August where permaculture and performance combine to offer renewably-powered music, poetry, speakers, campaigns, crafts, alternative technology and a low-impact lifestyle in picturesque grounds with stunning views over the river Severn and Wye Valley.

This off-grid festival offers a family-friendly atmosphere, adventurous kids' zone, activities for teens, practical workshops for all ages and a community of like-minded people.

We anticipate many of our members will be going so have secured a slot on Sunday 3 August to have a mini get-together with hosts and WWOOFers alike to talk about all things WWOOF.

AND we are joining forces with the organisers to freeze prices at £80 for adults (+£5 booking fee per order) plus for each ticket bought, £5 comes back to WWOOF UK! Youth tickets cost £50 and kids under 11 go free! Simply go to the festival website [www.greengathering.org.uk](http://www.greengathering.org.uk) and see Affinity Code WWOOFFG14 to order your tickets.

See you there!!

# a WWOOFer's adventure

Jan Mills has been a WWOOFer virtually full time for almost four **years. She's an enthusiastic user** of our newer website functions and we asked her to tell us about her WWOOFing and how the website is now helping her search for hosts.

During May 2010 I started on an adventure that would take me around the UK staying in such diverse places as a narrowboat, a Scottish castle and everything else in between. In short, I became a WWOOFer!

Initially, I had intended to take a year out – a middle-age gap year – and 'do' Britain, but it very soon became obvious that a year was not enough time to see all the places that I wanted to. I have found that, for a first visit, a two-week stay is best for both parties, so that we can get to know each other and, if all goes well and we like each other and the work is interesting, I may ask to return at a later date.

When I first joined WWOOF I plumped for the book version of the hosts' information, as I was not sure how many places would have internet facilities. I need not have worried, as most places can offer some form of internet access. In my second year I opted for online membership and have continued to use this facility. The recent improvements in functionality mean that planning my routes is a lot easier than it was four years ago. Then, I had to look through each section of the handbook, mark hosts that

sounded interesting and then look them up on a Road Atlas, as I like to plan a route that doesn't involve dashing from one part of the country to another. Now, I can tailor my search to find hosts in specific areas, with specific jobs, accommodation, hours of work, etc.

That first year found me going up and down the Welsh/English border as, after a shaky start where nobody seemed to need or want me in the Southern area, loads of hosts replied to my request in the Welsh border counties! I started in the Forest of Dean, then moved on to Herefordshire, then south Shropshire, north Shropshire and back to Herefordshire, working on farms, smallholdings and gardens. After a short break I headed down into the far South West and spent the autumn, part of the winter and early spring in Devon and Cornwall. The following year saw me heading steadily northwards, returning to a host near Oswestry before heading into Lancashire, Cumbria and Scotland, where I spent most of the summer months, before returning south for the winter.

For a person who used to loathe change, of any sort, the change in me has been remarkable. I positively love the challenge of meeting new people and tackling new



jobs in new surroundings, but my round Britain WWOOFing experience is taking me longer than I'd ever envisioned, mainly because I have made such good friends amongst my hosts that I tend to go back to them time and time again! However, this year I am determined to get to East Anglia, an area of the country that I do not know at all, and I have been using the new 'Save Host' facility on the website to flag up interesting-sounding hosts so that I can refer to them later and decide which ones to contact – it's a very nice way to spend a winter's afternoon! I realise that one way in which it could be even more help to me would be if there was

a 'show on map' facility in this area, so that I could see exactly where they are located – I'm sure it will happen soon, as the website is getting better and better.

When the 'post a profile' aspect went live in June of last year I must have been one of the first to use it as I happened to log in to the site on the very day it started. I'm not sure, yet, how useful this new facility will be but I was very pleased when a few of my previous hosts put up nice comments about me. It will certainly give hosts an indication of a WWOOFer's interests and capabilities.

Who would have thought, nearly four years ago that, with my 60<sup>th</sup> birthday looming, I would still be WWOOFing almost full-time! What started out as a bit of an experiment to fill a gap in my life, has become a full and satisfying way of life and, unless my health

fails me, I fully intend to carry on for some time yet. I have now been to upwards of thirty hosts and returned to a few of them multiple times. Who knows, one day I might take courage in both hands and go abroad to

WWOOF.... but I still have an awful lot of the British Isles to visit yet.

*Thanks for your thoughts about the mapping of saved hosts Jan — we'll ask our IT colleagues to look into that!*



## WWOOF beyond the UK

Some of you may recall us announcing the birth of the Federation of WWOOF Organisations in March 2013. As this international forum for WWOOF groups reaches its first birthday we thought it would be good to catch up with WWOOF around the globe.

There are now sixty national WWOOF groups with new additions in 2013 including Kenya, Togo, Norway, Macedonia, Belgium, Thailand and South Africa. You can find a complete list at [www.woof.net](http://www.woof.net). You can how-

ever visit host farms in more than a hundred countries as WWOOF Independents lists hosts in countries with no national group at present. There were some concerns that as more and more national WWOOF groups formed the WWOOF Independents list would become less attractive to WWOOFers – but it just seems to keep on finding new hosts in new parts of the world. Do check out the exotic places WWOOF can take you for one subscription fee: [www.woofindependents.org](http://www.woofindependents.org). The first regional meeting of African groups was held in Novem-

ber last year; with observers attending from Sweden and New Zealand too. As WWOOF continues to spread across the African continent we hope this meeting has laid the foundations for greater networking and collaboration in this area.

Co-ordinators around the world are now setting their sights on Turkey in October where they will meet for their tri-annual international get together and FoWO's first formal AGM. We will bring you an update in the *WWOOF UK News* winter edition.

# events we've shared

**James Dennis is WWOOF UK's** publicity and promotions person and he has recently attended three significant events on our behalf. Here are his reflections on them:

*The Oxford Real Farming Conference (ORFC) – 6/7 January, Magdalen and Jesus College, Oxford*

Where to start?

In my opinion this event truly deserves all the attention, hype and praise it receives.

The conference is split into two parts, *Freedom Farming* which is designed for farmers and growers wishing to move over to more organic and sustainable practices and *Building the Renaissance*, a series of talks and debates around the wider issues.

The days were at a calm pace, four, hour-long sessions followed **by an hour's break in between** each one.

I spent the first day attending the *New Generation, New Ideas* sessions on access to the land, markets and training. The news I got from them is very positive in that there seems huge demand all round which is breeding some great ingenuity.

After the last session ended I attended a small gathering to toast the publication of the *Manifesto for Real Farming*.

On the morning of the second day I was one of a group from the Land Workers Alliance who went

to protest at several points involving the Oxford Farming Conference just over the road. People attending were very courteous at stopping and talking to us.



After some good morning air I spent most of my day in the *Big Picture Thinking* sessions. Starting with *research and innovation of commercial small-holders* led by Phil Sumption from the Organic Research Centre, who started with the sobering news that in his time working for the HDRA (Garden Organic) the number of researchers had gone from twenty-five in the 1990s to just three and a half today.

After lunch I went to see *The Future of Family Farms*. What stood out to me in this session was the information from the Countryside and Community Research Institute who saw a growing

number of small and large farms but a 'hollowing out' of medium-sized farms. They declared the average age of a farmer in Britain to be fifty-nine years old.

ORFC, you have amazed and enthused me, count me in again for next year!

*Land Workers Alliance (LWA) AGM – 23/24 November 2013, Trill Farm, Dorset*

I travelled to Dorset a few days before the event and stayed just down the road with the welcoming community at Monkton Wyld Court.

Saturday evening, after a film we had dinner and then a very warming, energetic and fun time was had with a ceillidh band called *The Rutted Furrows*.

The LWA has now been recognised by La Via Campesina and has attended two meetings in the Canary Islands and Jakarta. I was heartened by the continuing food preparation happening around



the room during the meeting, as if the carrots and kale were becoming present in debates where they have interest but no invitation, as it is the job of the LWA to represent their human counterparts.

After reports, two talks were given. The first was from John Burbage, a farm labourer, on the work of the *Agricultural Workers Union* (now part of *Unite*). He spoke frankly about their 'essentially oppositional' relationship with the *National Farmers Union* and was equally frank in his praise of the work of the *Farm Workers Union of Wales*.

The second talk was on the reproductive materials legislation going through the European government at the moment, it was given by Kate McEvoy of the *Real Seed Company*.

After a break we split into groups to discuss campaigning areas. I joined the skill-share/mutual aid group. Also attending were two very experienced WWOOF hosts in the shape of Mike Fisher, Northdown Orchard, Hampshire and Martin Bragg of Shillingford Organics, Devon. We spoke about the need for more experienced and entrepreneurial workers and how the odd super-human exception like Mike could best pass on his knowledge.

Later we had a tour with our host Ashley Wheeler, who took us around the two acre growing project he rents from Trill.

The LWA has over one hundred members and with half attending the meeting they are clearly passionate. Calls were made (jocularly) for a bill-hook (and

perhaps fishing net?) to be added to the insignia, people were encouraged to eat heartily of the leftovers, handshakes and hugs were exchanged by friends and we all went home for tea.

*Community Supported Agriculture (CSA) conference and national network launch – 2/3 December 2013, the Subscription Rooms, Stroud, Gloucestershire*

I was one of just over a hundred people who attended this event, brilliantly organised and generously supported by the *Soil Association*.

Ticket prices had been kept to an absolute minimum, enabling and attracting many people who are often excluded from similar things. Accommodation was offered at half price discount by nearby Hawkwood college, a number of people in Stroud had also given space in their homes to those attending, free of charge.

Chair, Phil Haughton (*Real Food Co.*) gave introductions of the event and network. CSAs have existed since the 1960s but were not introduced into the UK until the 1990s. There are eighty running at the moment with a recent flush of 150 forming.

After the calm introductions, Colin Tudge (author) was invited to stir the crowd a little.

Colin spoke repeatedly and with gusto about the sheer scale of

the 'agrarian renaissance' needed. I can't help but think WWOOF is diligently doing this and that we are the embodiment of the pioneering, leading, getting on and doing it attitude which, as Colin identified, is a cornerstone of renaissance.

More speakers followed and, for me, the highlight came from four speakers from different, and dif-



fering, CSA projects from around the country.

On the second day we had a tour of the local CSA, *Stroud Community Agriculture Ltd*. A community-led enterprise using biodynamic methods. Over two hundred members pay an annual subscription and a further payment in order to receive vegetables, pork and beef. Lunch was had at Hawkwood and that was the end of a very thought provoking and useful few days.

Full length versions of these articles can be found on the recent latest news page of the WWOOF UK website; [www.wwwoof.org.uk/blog](http://www.wwwoof.org.uk/blog)

# from WWOOFer to apprentice

Alex Firman is almost at the end of his two year apprenticeship **on the Future Grower's scheme** run by the Soil Association. He tells us how it started and what **it's meant to him.**

I still think it was really lucky how I fell into organic growing; originally I come from a family of smallholders but I hadn't really paid much attention to it as a kid apart from enthusiastic, but undoubtedly inept, digging up of plant life whether it was required or not. The main change came when I was at university in Wales, studying politics of all things, and heard about WWOOFing when I was looking for some fun, outdoors volunteering to do in the holidays. My experience WWOOFing was a brief couple of months in the Lakes and Scotland but the variety of the work was amazing; learning a bit of charcoaling one week, woodworking the next and then suddenly out in the middle of a moorland rounding up sheep for shearing time.



Although I had a great time and met many wonderful people going to different hosts, WWOOFing didn't make its impact until I left university and started volunteering for a community down in Essex where one of the first **conversations went 'Oh you've been WWOOFing, great you can organise the veg garden'.** It was a tiny fraction of an acre and one polytunnel but I felt out of my depth to begin with and out of stupidity said yes and started working my way through a variety of mistakes. Then

I found I was enjoying the challenge of trying to keep the garden orderly and productive as well as the rewards of seeing the produce going off to the community kitchen. From then on I caught the bug of wanting to learn to grow and looked for anything that could help me.



Whilst I was on this hunt, a friend mentioned an apprenticeship scheme the Soil Association organised on farms around the UK so I started looking into it.

After a year of a few unsuccessful applications and plenty of time volunteering for a garden down in Torbay, my then-boss Laura gave me a tip-off that the farm where she'd done her apprenticeship were looking to hire someone so I fired off my CV as fast as the internet would allow

me. Fortunately for me, I can't speak for everyone else on the farm if it was fortunate, I got the apprenticeship at Abbey Home and discovered the hub of organic farming in and around the Cotswolds and got a taste of growing on a larger scale than I'd experienced before.

The apprenticeship, or Future Growers Scheme as it is now known, has been a great experience as it provided me with two years solid experience and given me a chance to learn from our head grower Keith who has spent fourteen years here, knows the ground he works with and has resigned himself to Cotswold brash. As well as Keith it's been great to work with other apprentices, Jolke and Will who both

have plenty of WWOOFing experience between them and are always great sources of anecdotes. Between the three of us we come up with new perspectives, different focuses and always provide support for each other during the wonderful time of the Christmas carrot harvest. We've also had plenty of opportunities to meet apprentices from other farms to swap stories, learn together and generally socialise. It's a sobering moment when you suddenly drop out of a conversation and realise you've spent an in-



tense twenty minutes debating the merits of different varieties of cabbage.

Being an apprentice has been a great experience for me and opened up possibilities I had no clue about two years back and I'm hoping to carry out with the

help of the people I've met through the apprenticeship. And it was thanks to WWOOFing that I caught the bug for growing in the first place; if anyone is thinking about where their WWOOFing will lead on to I really recommend looking at the apprenticeship and if anyone's interested Will and I finish our apprenticeships in the middle of next year so come by and WWOOF with us for a bit and see what you make of the place. It's a great atmosphere in the garden there's always something different going on. Just be careful of who's driving the garden tractor, if it's Will **you're safe...**

*For more details of the Future Growers scheme visit:*  
<http://www.soilassociation.org/futuregrowers>

## classifieds contd...

Help required April – October on 2 acres of medicinal herbs in Somerset. Work includes propagation, harvesting, processing and general maintenance. Experience preferred. Caravan supplied, food allowance given. Contact Sarah on: [sarahw@organicherbtrading.com](mailto:sarahw@organicherbtrading.com)

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. Very varied work for learning. Food, accommodation provided. Some paid work opportunities. Particularly suited to motivated people. Contact: Paul, 01497 847636; [paul@primroseearthcentre.co.uk](mailto:paul@primroseearthcentre.co.uk), [www.primroseearthcentre.org.uk](http://www.primroseearthcentre.org.uk)

Vegan male seeking work and accommodation anywhere in the UK. WWOOF arrangement or paid, I would be happy with either. I have ample experience of horticulture and living in communities. Living with other vegans/veggies would be great! Can supply Refs if needs be. Please contact me via email: [giants@riseup.net](mailto:giants@riseup.net)

Farm Worker for spring / summer seasons required with knowledge of seasonal vegetables and fruit growing and looking after some animals including dartmoor ponies, sheep and a milking cow. Great location in the Dartmoor National Park. A healthy, friendly and patient person with some leadership skills would be ideal. Accommodation, food and pay too. Contact: [dartmoorblueberries@inbox.com](mailto:dartmoorblueberries@inbox.com)

Courses and WWOOFing at Karuna permaculture project, Shropshire. Grafting Course – March 16, Ecology course(with Aberystwyth University) – June 13-15, Earth Oven Course– June 28-29, Scything course – July 6, Forest Gardening – July 12-13, Permaculture course (with Aberystwyth University) – July 23-26. More info: [www.karuna.org.uk](http://www.karuna.org.uk) email: [Merav66@hotmail.com](mailto:Merav66@hotmail.com) phone: 01694 751374. Learn something new this year!

*Nourish Scotland* new farmer training from March—December 2014, this is a vocational training and work placement programme for new entrants and employees wanting to develop their food growing, local marketing and small business skills. Contact Clare Fennell: [nfp@nourishscotland.org.uk](mailto:nfp@nourishscotland.org.uk)

# classifieds

**Classifieds ads are free up to 50 words at the editor's discretion. WWOOF UK 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. [editor@wwoof.org.uk](mailto:editor@wwoof.org.uk)**

FOR SALE 2 hectares of level meadow in French Haute Pyrenees. 2 wooden cabins. Stream on one boundary. Suit organic growing/permaculture. Altitude 3600ft. Unpolluted water, soil, air. Situated in beautiful wild nature. Many like-minded people around. Stone barn ruin to rebuild.

Email: [pinnih@yahoo.co.uk](mailto:pinnih@yahoo.co.uk) for more info/photos. Price: £44000 ono.

**Seeking Paid Employment**

32/f/Australian diligent, hard worker available April till end of Aug. Dairy preferable but happy to look at all opportunities. Have been WWOOFing for a while, just completed 6 months on a dairy in France. Scotland preferable. GB licence and my own car.

Contact: [threemules@hotmail.com](mailto:threemules@hotmail.com)

Monkton Wyld Community is looking for an experienced organic grower to manage our fruit and vegetable gardens. Please contact: [volunteer@monktonwyldcommunity.org](mailto:volunteer@monktonwyldcommunity.org)

Cave Renovation Spain -May, July, August. Wanted: Fun-loving, outdoors people looking for an adventure in the REAL SPAIN (Granada). No experience necessary, but renovation, building and decorating skills welcome. Great accommodation provided in village house, walking distance from our cave, shops and swimming pool. For more details, info/photos contact André using [cavehouse@woolhampton.fsife.co.uk](mailto:cavehouse@woolhampton.fsife.co.uk)

Comfortable cottage on WWOOF host's Welsh farm, sleeps 3, offered from spring 2014 in exchange for small rent (plus your expenses) and help with large veg garden and sheep, pigs, hens. Share veg; cheap meat and eggs available. 7 miles from town so own transport necessary. Phone Ann, 01600 780449.

Free holidays for tired WWOOFers Large shed with shower, loo, wood-burner, lights, cooker etc. for short breaks in rural North Cornwall. No dogs. Small shed in wood with no facilities available in spring and summer. Email: [alison@zanzig.plus.com](mailto:alison@zanzig.plus.com)

Garden manager wanted for Devon organic smallholding with 2 poly-tunnels producing salads; also other vegetables, herbs and soft fruit. Interest in biodynamics. This is a 6+ month internship based on a WWOOF-style arrangement with a share of produce sales. Call Rosie on 07814 052742 or e-mail [rosiewibberley@hotmail.com](mailto:rosiewibberley@hotmail.com)

New Biodynamic Training. Emerson College (Sussex UK) is pleased to announce its new full-time accredited biodynamic training starting in September 2014. Weekend and short courses are also available. Upcoming events in ecology and sustainability. Join us for a Taster Day 15th March 2014. Contact: [registrar@emerson.org.uk](mailto:registrar@emerson.org.uk) and see [www.emerson.org.uk](http://www.emerson.org.uk)

Classifieds contd. inside, page 11 ...

FOR SALE: 3 bed property in cohousing community / education centre, ([www.thresholdcentre.org.uk](http://www.thresholdcentre.org.uk)) north Dorset. Wood burner, wooden floors, open plan kitchen / living room. Shared responsibility for one acre garden, raised beds, polytunnel, orchard £152,000 ono. Phone: 01747 835633.

Opportunity for individual (and/or friend) who may like to start a small nursery garden in Pembrokeshire (nr Tenby). Accommodation available (an initial visit important). Phone 01834 810157 or 07977 210250

Conservation Holiday at the Abbey Sutton Courtenay. 22-24 April 2014. Come and join in the enhancement of our beautiful wooded grounds. Rewarding teamwork in a unique setting. For WWOOF members only. Full board & two nights accommodation. [admin@theabbey.uk.com](mailto:admin@theabbey.uk.com)

Non-smoking long or short-term WWOOFers welcome to small Welsh hill farm with usual mix of animals with highlight (!) of year LAMBING due March/April; any age or sex welcome. Telephone: 01239 820432, host number 39555.

House share available, edge of Peak District. Share organic garden and allotment and join with cut flower growing and herb project. Potential for cob build exploration. Large workshop also included. Contact [janet.bray@hotmail.co.uk](mailto:janet.bray@hotmail.co.uk).