

Why community matters in Youlgrave

By Lucy Stirling

If you had told me that three years ago I would be in the village of Youlgrave working on community initiatives supporting local food, local produce and finding funding for a bee project, I would have laughed. However here I am now and this is exactly what I am doing. And I feel lucky to be in this village! I love the community spirit that flows through and from the market, the support from local businesses and people for the new bags and the enthusiasm shown by the pristine allotment that is now the bee site.

The Sustainable Youlgrave Community Group has been busy bees (pun intended) in recent months. With some necessary funding behind us to support the project to establish an apiary in the Bradford Valley, a group of bee enthusiasts has made short work of the Parish Council's top allotment at Coldwell End and have transformed it into an excellent site to house our first bees. Training on bee keeping has been undertaken and a shed and tools bought to allow us to keep the main bee equipment in a safe place near to the bees. We really hope this project will



The busy SY stand at last month's Youlgrave Carnival.

increase the bee numbers in the Bradford Valley. As you will know, bees are a vital part of the environment and this project will help towards supporting growing the bee population locally... and hopefully Youlgrave honey in the long term!

This allotment is a large site and with the work completed and the area secured for the bees there is enough space to start a small community orchard for the village. We are beginning this new project with a meeting to gauge the enthusiasm in the village for the project and to get some idea of the skills and knowledge on orchard development and maintenance. We also need to find out what fruit is currently growing in the village and make sure we plant what is lacking. We may, in a few years, even be growing our own produce for the market.

Meanwhile our village market is going from strength to strength, with tables overflowing with local produce (food miles nil!). We had to find a new venue for the July market (the Village Hall) because of its popularity. We have more and more stallholders each time, ranging from wood-turning to cakes, scarves to paintings, soups to jams, spinning to chutneys and biscuits to ceramics.



Come along to our next
Youlgrave Village Produce and Craft Market

Saturday 10th July
10am–12 noon, Village Hall

FREE ADMISSION

To have a stall at this market contact Lucy on
Stirlinglucyb@hotmail.com or 630315 or Jeni on 636550

Run by the Sustainable Youlgrave Community Group

Continued next page

Continued from front page

Youlgrave truly is a village full of skilled people.

The popularity of the market has supported our decision to have a market in August, as well as the other six we had already booked. Make sure you come along and back this initiative which supports seasonal produce, nil food miles, local food, villagers' gardening skills and a community getting together.

And don't forget the Sustainable Youlgrave jute, 100% sustainable, Fair Trade bags. At £1.50 each from the shops and sponsorship at £10 (five free bags and your name on the flier in all bags), these are really popular. The campaign hopes to eventually achieve a plastic bag free Youlgrave, but for now the new bag and its re-usability is certainly helping towards cutting down on plastic usage that is a blight on our countryside and toxic for our wildlife.

If any of these projects have inspired you to want to become apart of this group, please contact me on 01629 630315 or email stirlinglucyb@hotmail.com and I will make sure you come along to our next meeting and become a busy bee too!

Lucy Stirling is Sustainable Youlgrave's Vice Chair and Joint Leader of the SY Community Group



Above: seasonal produce at the April Village Market.



Youlgrave's new Bee Group is a hive of activity!

The last couple of months have been incredibly busy: we finished our theory training and awaited our bees. All of a sudden we were offered a swarm and with mad enthusiasm we collected it, driving home in full bee suits. Under Ian Weatherley's expert guidance the bees were homed in his borrowed hive, but next morning they told us they preferred the breezeblock under the hive as a home instead!

Well dressing week was spent with members running back and forth between petalling and bribing the bees to their new home with sugar. Then we collected our second swarm, and then the ordered nucleus (like a small hive of bees). So within two weeks we went from no hives to three. Now we gain our



Members of Youlgrave Bee Group collect a swarm from a local garden.

practical experience. We don't expect honey this year, as our main objective is to make the colonies as healthy as possible, to get them through next winter. The best way to do this is to make sure there are as many flowers as possible in our gardens as late in the year as we can grow them, so when they fly on fine autumn days they are collecting food and not using their stores.

INFORMATION: For the latest news about the group visit our webpages at www.youlgravebeegroup.blogspot.com where there is information about identification and how you can help the group by taking part in a count of local bees.

SWARMS: If you find a swarm of bees or have one in your garden don't panic – they are not dangerous – and contact one of the following: Ian Weatherley on 636350, John Montgomery on 636344 or Jeni Edwards on 636550, as soon as possible.

Judith Orchard & Jeni Edwards

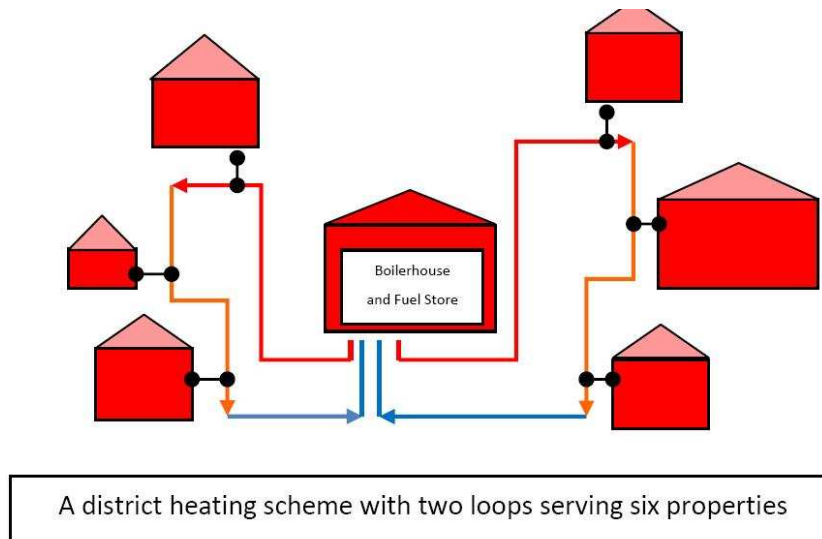


District Heating – what is it?

SY's **Brian Mallalieu** explains how a community-based energy scheme could work – using local waste wood instead of gas or oil.



IMAGINE that besides your electricity, mains gas and water supplies entering your home or property from an underground network (that supplies your neighbours too), a supply of hot water was also available for central heating and domestic hot water. **IMAGINE** also that, like the other services you already receive, the hot water was circulated to you (and all others on the network) from a local, central source, in a similar kind of way that your existing home central heating boiler does to your radiators. (That is, the hot water flows round your home pipes to each radiator, and subsequently returns cooler to the boiler, for it to restore the heat used at each radiator.) **IMAGINE** too that the main, underground, hot water pipe coming in to your home has two smaller, insulated pipes inside it one of which is hotter than the other because you have used some of the heat. So, having allowed you to take as much heat as you wanted for your needs, the cooler hot water returns through the underground network to the central source. This, in brief, is a district heating (DH) system or scheme, which could be shown like this simple diagram from Community Energy Scotland:



IMAGINE now, if you will, that the hot water network has to be kept separate from your home system, and so each home or property has to have a DH interface unit which does this and looks quite like your existing, wall-mounted, home boiler and is about the same size. This unit supplies both your central heating and domestic hot water needs from the same box of tricks! Included with it is a hot water meter on the network side which measures how much heat you have used and is the amount you are charged for, say, monthly by the company who operates and maintains the central source (Energy Centre) and the network.

IMAGINE next that the Energy Centre company, instead of using gas or oil to heat the hot water boiler, uses local wood (waste wood resources) which enables it to not only provide you with a more secure supply, but also to charge you less than rising alternatives which you use at present.

IMAGINE finally that a University of Sheffield researcher is undertaking a full feasibility study for Sustainable Youlgrave to see if such a scheme is possible in Youlgrave in the future to supply both heat and electricity – for them to operate. And guess what: he is! *Watch this space for more details...*



In the next issue: SY's pioneering study into anaerobic digestion; community orchards; and our public buildings energy survey.

