



**August 2012**

**About this e-bulletin**

Welcome to the 22nd edition of the Food Futures e-bulletin - a monthly update featuring brief articles on local and national news, events, funding opportunities and developments that relate to food. We hope you find it informative and useful and would welcome any comments or suggestions you may have for the next edition.

**Please send all copy to Christine Raiswell on  
c.raiswell@manchester.gov.uk**

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**Local News:**

**Food Futures Food in Residential Care Project recognised at National Conference**

Last month, members of the Food Futures Team and the University of Sheffield School of Health and Related Research (SchARR) attended the British Society of Gerontology Annual Conference to present the findings of a collaborative project to research and improve food and the mealtime experience in residential care homes in Manchester.

We are now working with local partners including the Community Nutrition Service and the Council's Quality and Contracts Teams to implement the recommendations. Over 60 catering and care staff have received specialist training in preparing food with a modified consistency and for people needing special diets as a result of the Project.

We are also looking at opportunities to carry out further research with our colleagues in Sheffield.

For more information contact [a.wasielewska@manchester.gov.uk](mailto:a.wasielewska@manchester.gov.uk) to read the project report go to <http://www.foodfutures.info/www/images/stories/pdf/Food%20in%20residential%20care%20project%20report%20-%20Executive%20Summary.pdf>

**Sow the City sets sights on Manchester Food and Drink Festival award and launches new website**

Sow the City is a not-for-profit company working to improve the quality and accessibility of greenspace in Manchester. We offer landscape gardening services with a focus on edible and wildlife gardens, and run workshops for adults and children on growing your own and living sustainably. In the past year we've established allotments and gardens at schools, churches, social housing, and community centres all over the city. It's been lots of fun but a bit muddy and wet too at times! We are therefore delighted to have been shortlisted for a Manchester Food and Drink Festival award in the 'Food Pioneer' category in recognition of our efforts helping people grow their own and eat healthily. We will find out in October whether or not we have been successful or not against some tough competition.

For more information about Sow the City visit our new website which has up to date information on what we do and why we do it [www.sowthecity.org](http://www.sowthecity.org). Please feel free to contact us too by email [info@sowthecity.org](mailto:info@sowthecity.org). We are always looking for new projects and collaborations. We look forward to hearing from you.

## **Growing Manchester Network Meeting**

In July, the Federation of City Farms and Community Gardens and Food Futures team hosted the first Growing Manchester Network meeting, which was open to community food growing groups who are part of the programme and other local food growing groups.

The event, which was hosted by Friends of Platt Fields Park, was a chance for projects to meet one another, learn how others had developed their growing projects - what works well and what doesn't, and was an opportunity for people to share ideas and support one another to overcome common challenges.

A summary report of the event has been produced, and key issues highlighted by groups during the event were how to strengthen capacity and leadership, and attracting and retaining volunteers. We are currently finalising what training we can provide to support groups to overcome these issues.

For more information about the Growing Manchester Programme and related resources see the relevant pages on the Food Futures website:

[www.foodfutures.info](http://www.foodfutures.info)

## **Food Futures has a new website!**

Friends and colleagues may have noticed improvements to the Food Futures website. We now have lots more up to date information and resources for people interested in food in Manchester. You can find out about the strategy and structures of the partnership as well as news, information about our projects and programmes such as Growing Manchester and useful contacts.

The address is the same <http://www.foodfutures.info>

## **Bringing the Good Life to your inner city gardens...**

*The following article appeared in the North East Manchester Advertiser on 19th July. Congratulations to all concerned for getting the project off to such a flying start!*

Agencies are aiming to bring the Good Life to inner city Manchester. Staff from Adactus Housing Association, which works in Miles Platting, St. George's Community Centre in Collyhurst and YPAC, a youth charity working in Miles Platting and Ancoats, have been learning new gardening skills to teach residents to grow their own food. Sessions led by Liz Edwards from groundwork at the Ridgway Street garden in Miles Platting covered how to plan a plot, basic gardening skills and sustainability. The training was provided as part of the Food Futures Growing Manchester Programme, which supports community gardening projects. Adactus, St George's and YPAC are aiming to establish growing projects in the near future. Isobel Richards, from Adactus said: 'This is a fabulous project. We're hoping Miles Platting will become greener, healthier and more self sufficient. We can now inspire our residents to work on their gardens, yards or balconies and start growing fruit and veg.'

For more information contact [isobel.richards@adactushousing.co.uk](mailto:isobel.richards@adactushousing.co.uk)

## **Old Moat Age-friendly Neighbourhoods Pilot Project**

Are you over 50 and live in or around Old Moat? Southway Housing Trust is looking for volunteers to help with their research. The Trust is working in partnership with the Valuing Older People Team on a very exciting research project to explore how Old Moat can be made more "age-friendly" - allowing older people the opportunity to remain active and to continue to participate in their community. The research will establish, with local people, how we can promote and develop an Age-friendly Neighbourhood.

Southway will be holding focus groups to discuss local experiences of the area by asking for views on the Old Moat community, and how residents want to see it changed for the better. The focus groups will last about 90 minutes. Southway appreciate how valuable your time is, therefore you will receive a £10 shopping voucher as a thank you for taking part.

There are lots of ways to get involved, such as walking interviews and producing mobility diaries. All involvement is in preparation for a community-wide audit later in the year. Southway really do want to hear what you have to say about getting older in Old Moat.

If you want to take part in the project, or would like further information please contact Catherine Morris on 0161 448 4281 or email [c.morris@southwayhousing.co.uk](mailto:c.morris@southwayhousing.co.uk)

## **A high proportion of food waste is difficult to swallow!**

Love Food Hate Waste is back and Recycle for Greater Manchester want to help residents save up to £50 a month.

On average, each household in Greater Manchester is currently throwing away around £680 a year of edible food. The Love Food Hate Waste (LFHW) campaign is here to help with lots of tasty recipes, hints and tips to inspire you to make the most of your food! Tonnes of edible food are thrown away in Greater Manchester and this campaign will help limit the environmental impact food waste causes, but also help you save money.

Look out for Love Food Hate Waste cookery demonstrations, road shows and cookery classes in September and October coming to your area with a celebrity chef! In the mean time, we would like you to fill in a quick survey and share some of your food habits for the chance to win a meal for two, courtesy of the River Bar and Restaurant at the Lowry Hotel.

For more information, please visit [www.recycleforgreatermanchester.com/food](http://www.recycleforgreatermanchester.com/food)

## **News from Cracking Good Food**

We've got a busy public programme of cooking sessions planned for the Autumn, including bread making, Japanese cuisine, Punjabi cooking, sustainable fish, pastry making with The Gingerkid, a 'top to tail' rabbit session with Robert Owen Brown of the Mark Addy, and a pie making session in the planning, as well as several wild food foraging events with Jesper Launder ([www.jesperlaunder.com](http://www.jesperlaunder.com)) As ever, we do not seek to make a profit from these sessions, just to cover costs, so we price our sessions as affordably as we possibly can in order to be accessible to as many people as possible.

Please see our website for further details -

<http://www.crackinggoodfood.org/our-cooking-sessions/public-cooking-sessions/upcoming-events/>

### **'Cook with the Cooks'**

In September and October (dates to be confirmed), we're delivering 6 'Cook with the Cooks' sessions to community cooks in North, Central and South Manchester, commissioned by Food Futures. For further details, please contact [juliet@crackinggoodfood.org](mailto:juliet@crackinggoodfood.org) or [e.reid@manchester.gov.uk](mailto:e.reid@manchester.gov.uk).

### **Harvest Day at Manchester Museum**

On 22 September we're collaborating with Manchester Museum again, delivering an outdoor hands-on cooking event in their wonderful courtyard allotment. Cracking Cook Kim will be cooking up delicious vegetable jalfrezi with the visitors, using seasonal produce from the allotment. Food doesn't get much more local than that!! For more details contact [kim@islingtonmill.com](mailto:kim@islingtonmill.com).

### **Nell Lane / Southway Housing Celebration**

We are continuing our work with residents of the Arrowfield (Nell Lane) estate in collaboration with Southway Housing, with 2 further events in September (11 & 18 September, 6-8pm). These are celebratory 'end of season' events following on from our successful 5 week courses which we ran earlier in the year. For further details, please contact [adele@crackinggoodfood.org](mailto:adele@crackinggoodfood.org).

We look forward to much more cooking with the residents of the Nell Lane estate in the near future.

### **Hearty Autumnal Cooking with Chorlton Good Neighbours**

We're cooking with Chorlton Good Neighbours, our local senior citizens group, again on 30 October, where we'll be cooking up some hearty Autumnal fare with them. For further details, please contact [juliet@crackinggoodfood.org](mailto:juliet@crackinggoodfood.org).

### **'Life Skills Not Life'**

We are continuing our 12 month project in partnership with Greater Manchester Probation Trust, and we will be delivering our third NOCN level 2 6 week hands-on cooking and healthy eating course to ex-offenders on licence within an Approved Premises, from 5 Nov to 10 Dec. The group will learn how to cook a great range of healthy affordable and delicious meals, as well as learning all about effective budgeting, menu planning, seasonality, healthy eating, and the basics of nutrition and digestion. For further details, please contact [juliet@crackinggoodfood.org](mailto:juliet@crackinggoodfood.org).

We have also been working hard on our Cooking in the Community document, which sets out all the different community groups we have worked with / are working with, with details about the client group, what we have achieved with them, examples of evaluation feedback etc, including links to our blog and further information if people want to read more about particular client groups. It is nearly finished and we will circulate this once we have completed it.

## **Residents urged to share their views on HealthWatch Manchester**

Manchester City Council is seeking residents' views to help shape HealthWatch Manchester, a new, independent consumer organisation for people on health and social care matters.

HealthWatch aims to give residents and communities a stronger voice to influence and challenge how health and social care services are provided within their locality. It will replace the Local Involvement Network as the way in which people can get involved in how their local health and social care services are planned, designed and delivered.

HealthWatch will take over the responsibility of finding out what residents think of the health and social care services they use. It will also let them know what health and social care services are available locally and how to access them, as well as providing help and support when making a complaint about services.

Councillor Glynn Evans, Manchester City Council's executive member for Adult Health and Wellbeing said: "We want to make local services work better for our residents, so involving them in the planning, design and delivery of services is key to this. To do this effectively, we need to know what people want and what they think of the services on offer, so we can make sure that HealthWatch Manchester works for everyone in the city."

To take part in the consultation, which runs until 24 September 2012, fill out the questionnaire at [www.manchester.gov.uk/healthwatch](http://www.manchester.gov.uk/healthwatch)

## **Manchester school meals are going down a treat**

Manchester City Council's school meal provider Manchester Fayre has cooked up another success story, with figures showing an increase in school meal take-up across the city for the third year running.

More children in Manchester schools are taking a school meal than ever before, with the authority's figures exceeding both national and regional averages, according to a survey published by the School Food Trust.

Manchester Fayre's take-up figure for primary schools was 66.6%, more than 20% higher than the national average - while the result for secondary schools was 51.4%, more than 11% above the national average.

Average take-up figures for school meals nationally are 46.3% in primary schools and 39.8% in secondary schools.

Executive Member for Finance and Human Resources, Councillor Jeff Smith, said: "We pride ourselves on the quality, taste and nutritional value of our school meals and the results speak for themselves.

"This is the third year in a row Manchester Fayre has seen an increase in the uptake of school meals, which shows that healthy, nutritious food can also be popular and tasty.

"These figures show that our hard work in delivering this service and promoting healthy eating is really paying off."

For more information about Manchester school meals and a sample copy of the school menu, visit [www.myschoollunch.co.uk/manchester](http://www.myschoollunch.co.uk/manchester).

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## **Events and Training:**

### **Register for the next Food Futures Forum**

**Event:** Food Futures Forum – Food Poverty  
**Date:** 28<sup>th</sup> September 2012  
**Time:** 9:30am – 12:30pm  
**Venue:** Anthony Burgess Foundation

Food Poverty is making headline news in the UK. The next Forum will explore the nature and scale of food poverty in Manchester and what we should be doing about it. Everyone is welcome but places are limited. To register email [c.raiswell@manchester.gov.uk](mailto:c.raiswell@manchester.gov.uk)

### **Wythenshawe Garden City Festival returns!**

**Event:** Garden City Festival: Flavour of Fun  
**Date:** 15th September 2012  
**Time:** 11am – 4.00pm  
**Venue:** Wythenshawe Forum

The annual Garden City Festival returns to Wythenshawe on Saturday 15th September, with demonstrations and tasters throughout the day in the cookery theatre and food zone; fresh produce stalls and vouchers to redeem. Expert advice will be available from local horticultural groups in the gardening zone and stands and displays from Wythenshawe Park, Tatton Park and Quarry Bank Mill. Watch demonstrations or buy your Christmas gifts early in the arts and crafts zone.

A FREE shuttle bus service runs from 10.30am to 4.00pm between Baguley Retail Park and Wythenshawe Town Centre. Collect your voucher for the

return journey from the Healthy Living Network stall in the food zone. To find out more information visit [www.facebook.com/gardencityfestivalmcr](http://www.facebook.com/gardencityfestivalmcr) or follow us on Twitter @GardenCityFest #GardenCityFestival

## **Manchester Food and Drink Festival 2012 – Unicorn programme of events**

All events are being held at Unicorn Grocery, 89 Albany Road, Chorlton, M21 0BN Tel: 861 0010

### **Meet the Co-operatives - Monday 24th September 7- 9.30pm. £2, tickets available from the shop (in advance only).**

To mark the UN's International Year of the Co-op, Unicorn Grocery warmly invites you to come and meet organisations providing food, drink & more the co-operative way.

Come and hear how the co-op movement began right here in the north of England, and how the Rochdale Pioneers' aims to provide a fair, honest food supply live on in modern day co-operatives.

Featuring short talks and films from the Rochdale Pioneers Museum, Manchester Veg People, the Handmade Bakery, FC United, the Carbon Co-op, True Food Co-operative and the Oromo Coffee Company. Plus time to chat over Unicorn soup and bread, and an ale or two.

### **Apple Day - Saturday 6th October 12-4pm. Free.**

Celebrate the UK apple season by joining us for a very appley day.

In the garden (if it's nice, indoors if not) we'll have traditional apple juicing for kids and grown ups alike, while there'll be apple tasting in the shop. On the street, a pop up café will be serving up appley mains and puds, and best of all, we'll have a local lifetime apple expert with over 50 years experience to help you identify local varieties and advise gardeners and orchard-ers on all things apple related. Free and no need to book, just turn up.

### **Unicorn's 16th Birthday – Cracking Good Food cooking class in the carpark - Sunday 23rd September. Free.**

To celebrate Unicorn Grocery's 16th birthday we are teaming up with local community cooking network Cracking Good Food to offer you the chance to learn how to knock up authentic chapatis and dhal in under 45 minutes. A pop-up teaching kitchen in gazebos outside the shop will host three FREE sessions led by Punjabi cooking expert Harjinder Kaur.

Sunday 23rd September at 12pm, 1pm and 2pm. Limited places - book yours in store. £10 cash or cheque deposit required, refunded on attendance.

### **How to Cook...Mexican Beans - Tuesday 2nd October 2-4pm. Free.**

Using leeks from our local land and a recipe from our local Mexican chef, deli cook Nikki will show you how to create a tasty and nourishing meal, snack or starter from a trusty Central American staple, black beans. Come and watch, taste and take a recipe away with you, no need to book, drop in between 2-4pm.

For more information contact Debbie Clarke at Unicorn Grocery  
[debbie@unicorn-grocery.co.uk](mailto:debbie@unicorn-grocery.co.uk)

## **Cookery and Healthy Eating Course**

Free 7 week basic nutrition course with optional accredited level 1 qualification. Learn about healthy eating whilst cooking and making lunch together!

**Date:** Tuesdays 11th September – 23rd October 2012  
**Time:** 10am – 12.30pm  
**Venue:** Sanctuary Supported Living Homeless Shelter, Victoria House, Victoria Street, Openshaw, Manchester, M11 2LY

For more information or to book your place call Rose Boyd on 0161 908 2880 or 07971331539 or [r.boyd@manchester.gov.uk](mailto:r.boyd@manchester.gov.uk)

## **Food, Weight and More! Level 2 Healthy living and nutrition course**

**Date:** Thursday 13th September – Thursday 25th October  
**Time:** 9.30 – 12.30am  
**Venue:** Higher Blackley Community Centre, Victoria Avenue, Higher Blackley, M9 0RA

The course will provide you with knowledge and understanding of food, health and nutrition in order for you to make more informed food choices for yourself / your family. As well as increasing confidence to discuss food and health issues with others.

You have the option to take the Level 2 Award in Healthier Food & Special Diets at the end of the course. You need a basic knowledge of healthy eating beforehand in order to come on this course.

For more information or to book your place call Rose at Zest on 07971331539 or 0161 655 7822 or [r.boyd@manchester.gov.uk](mailto:r.boyd@manchester.gov.uk)

## **Didsbury Food Trail**

A weekend of food-related activities throughout Didsbury and surrounds, organised by Didsbury Dinners on 22-23 September.

Cookery demonstrations, wild-food walk, stalls and workshops, live music, local discounts and more.

Visit <http://www.didsburydinners.com/> or follow @didsfoodtrail on Twitter for more information or to get involved.

<http://didsburydinners.wordpress.com>

Visit our new [video channel](#) | Follow us on [Twitter](#) | Follow us on [Facebook](#) | For exclusive recipes, join our [Yahoo! Group](#) | Sign up to our [mailing list](#)

## **Kindling Trust - Sustainable Food events and activities**

### **Looking to grow? Get involved with the Land Army!**

We have a packed itinerary for August and September with the Land Army going out at least twice a week to local organic farms. Up and coming Land Army opportunities over the next few weeks include:

**Wednesday 29th August** – a morning helping to create a peace garden in North Reddish.

**Friday 31st August** - a day working at the amazing Walled Garden in Wythenshawe Park.

We are also looking for individuals to go out to the farms most days of the week to help with weeding and harvesting crops.

Get in touch if you'd like to join us and for details of future events: [chloe@kindling.org.uk](mailto:chloe@kindling.org.uk) or call 0161 226 2242

### **'Join the Big Dig in Manchester!'**

The Big Dig is a new project to promote volunteering on food-growing projects throughout Greater Manchester. If you're a growing site looking for more volunteers, or would like to learn how to grow fruit and vegetables in your neighbourhood, get in touch with us.

The first event in our calendar is the Big Dig Edible Gardens Open Day, on Saturday 15th September - we're inviting all food-growing garden in Greater Manchester to throw open their doors to celebrate all the incredible work already going on, and to invite new volunteers to get stuck in.

So get in touch for more information, and to join the Big Dig!  
[kirstin@kindling.org.uk](mailto:kirstin@kindling.org.uk) or call 07947 715 715

## **Want to be a farmer? Four-day FREE Commercial Horticulture Course.**

Make the most of an amazing training opportunity to learn how to set up an organic food growing business from the growers themselves this Autumn. We have a growing market for organic local food, an amazing network of support and training straight from the field – what's stopping you?!

We are in the unusual position in Greater Manchester, of having a market for local organic produce that actually pays the cost of production, not the volatile market prices! But we need more crops, and therefore more organic commercial growers local to Greater Manchester.

To try and address this, and grow more growers to supply the likes of Manchester Veg People, Unicorn Grocery and Dig Food, we are running a unique four and a half day course for people who are interested in starting up a market garden/veg growing business.

The course is being organised as part of Kindling's Greater Manchester Land Army and Big Dig projects and is being taught by the experts themselves on their farms with: Jenny Griggs of Climate Friendly Food at Fir Tree Farm, Glebelands City Growers and Moss Brook Growers.

The training will run on four consecutive Saturdays from the September 22nd to the 20th October and will involve additional placement days at local organic farms.

Anyone interested in becoming an organic grower for Greater Manchester, who can commit to all the days of the course (including the placements – though days for this can be negotiated), can apply for a place on the course.

This course is free (Funded by Making Local Food Work), but a deposit will be required. Places on this training are limited so please get in touch now to avoid disappointment.

To book your place please contact [helen@kindling.org.uk](mailto:helen@kindling.org.uk) or call 0161 226 2242

## **Support for Greater Manchester Housing Associations**

Kindling's Big Dig project has had a lot of interest from Housing Associations who have either been approached by tenants for land, or who are interested in supporting tenants themselves to start food growing projects.

We are therefore holding a session on the 27<sup>th</sup> September from 2 until 4.30 pm, focused on food growing on Housing Association land, looking specifically at:

- What is a community garden, what they need and how they work
- Case study / good practice housing association examples
- Practical issues - barriers and solutions; insurance, leases, security, etc
- What is needed next to enable more community gardens to set up on housing association land?

This is a free event brought to you by Big Dig and funded by the Social Action Fund.

To book on please email: [kirstin@kindling.org.uk](mailto:kirstin@kindling.org.uk) or call 0161 226 2242

## **Sustainable Food System's Conference**

Kindling's Land Army to be show cased at National Sustainable Food Systems conference in Manchester, with the Plunkett Foundation hosting an event on September 19<sup>th</sup> to share the knowledge gained from the pilot Local Food Systems project.

The event will present the current opportunities and challenges for collaboration within the community food sector, and will launch the new phase of the Local Food Systems project, giving participants a chance to meet the pilot groups taking part and learn about the support on offer for community food enterprises.

For more information and to register online please visit:

<http://www.eventbrite.com/event/4051104964>.

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## **National News:**

### **Government publishes new guides to support community food growing projects**

This month the Department for Communities and Local Government published a number of guides aimed at supporting community groups that are either already growing food or would like to start a community food growing project.

The guides are themed, covering 'potential funding for community green spaces', 'space for food growing' and 'food growing case studies'.

For more information and to download the guides go to:

<http://www.communities.gov.uk/publications/communities/greenspacefunding>

<http://www.communities.gov.uk/publications/communities/foodgrowingguide>

<http://www.communities.gov.uk/publications/communities/foodgrowingcasesudies>

## **What's Cooking? Adaptation & Mitigation in the UK Food System**

The Sustainable Consumption Institute (part of the University of Manchester) has recently published a report based on a 2 year study of UK food systems and climate change. Food which families now take for granted, such as meat and fresh vegetables, could become too expensive for many, if global temperatures rise in line with the current trends and reach 4°C within the lifetime of many people.

Dr Alice Bows, Principal Investigator, says greenhouse gas targets will be missed unless policymakers take account of the potential impacts of climate change on food-related emissions. Much emphasis is placed on decarbonising the energy system, yet the emissions associated with agriculture, particularly the greenhouse gas nitrous oxide, are likely to be much more difficult to cut.

To read the report go to

<http://www.sci.manchester.ac.uk/publications/reports/whats-cooking-adaptation--mitigation-in-the-uk-food-system>

## **Bioscience to battle global hunger**

A high-level Global Nutrition Event marked the closing of the Olympics and called on the world to improve malnutrition in the world's poorest countries. Biotechnology and Biological Sciences Research Council (BBSRC) Chief Executive, Professor Douglas Kell, joined representatives from international governments, charities and businesses at 10 Downing Street to strengthen commitments and challenge the world to find new ways of working to tackle malnutrition.

The spirit of the Olympics is about fulfilling potential and inspiring future generations. But for around 170 million children today, their potential will already be limited by the time they are two years old due to a chronic lack of adequate food and nutrition. This leads to stunted children who are less healthy, physically less able than their peers, and less able to earn money. Providing better nutrition to mothers and infants in the first 1,000 days after conception will stop the irreversible effects of malnutrition. With food prices rising, and pressure on natural resources increasing, the problem will worsen

without action. To read more go to <http://www.bbsrc.ac.uk/news/food-security/2012/120814-pr-bioscience-battle-global-hunger.aspx>

## **EU advice on tackling food waste**

### **The European Union has published some useful facts on food waste alongside 10 top tips to reduce it.**

Food is wasted before, during or after meal preparation in households and is discarded during production, manufacturing, distribution, retail and catering.

- About 90 million tonnes of food is wasted annually or 180 kg per capita per year in Europe, excluding agricultural food waste and fish discards.
- About a third of the food for human consumption is wasted globally - around 1.3 billion tons per year, according to FAO;
- Food waste in industrialized countries is as high as in developing countries:
  - In developing countries, over 40% of food losses happen after harvest and during processing;
  - In industrialised countries, over 40% occurs at retail and consumer level.

For more information and to download a top tips leaflet go to

[http://ec.europa.eu/food/food/sustainability/index\\_en.htm](http://ec.europa.eu/food/food/sustainability/index_en.htm)

## **Fish demand 'exceeds UK sea supply'**

Level of consumption in 2012 has already met annual fish supplies, leaving the UK reliant on imported stocks. UK fish consumption in 2012 has already matched what our seas can supply for the year, leaving the country reliant on imported cod and haddock for fish and chips, campaigners have warned.

Annual fish supplies from UK seas can only satisfy demand for 233 days, so if the UK were to rely on its own fisheries for the year we would run out of stocks by today, a report from the New Economics Foundation (NEF) calculated.

At least one in three fish consumed here is imported from outside the EU, the thinktank said, with the UK reliant on countries such as Iceland, Norway and even China for a large share of traditional British fish.

The situation has improved since last year, when the UK effectively ran out of fish more than a month earlier than in 2012, but is largely unchanged over the past decade.

But if the UK's seas were better managed to allow fish stocks to recover from overfishing, it could meet annual demand from its own waters and even be a net exporter of fish, NEF suggested.

To read more go to <http://www.guardian.co.uk/environment/2012/aug/21/fish-demand-uk-sea-supply>

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