

NEXT EVENTS

Sat. 28th Sept. 10:00 - 13:00 URC
Sun. 29th Sept. 14:00 - 16:00 URC
Sun. 6th Oct. 14:00 - 16:00 URC
Sun. 13th Oct. 14:00 - 16:00 URC
Sun. 27th Oct. 14:00 - 16:00 URC
Thur. 7th Nov. Timing TBA
Sun. 10th Nov. 14:00 - 16:00 URC
Sun. 24th Nov. 14:00 - 16:00 URC
Sat. 23rd Nov. 13:00 - 16:00
St Anne's Community Centre
Thur. 28th Nov. or 5th Dec. TBA
Sun. 12th Dec. 14:00 - 16:00 URC
New Year dates :

For more information , call 07769 627133

Workshops

“Energy Saving in the Home”
“9 Ways to Cook an Egg”
“Prepare the Ground” (food growing)
“Cooking with Cheese”
“Soups and Stews”
“Rag Rugs”
“Cooking for Kids”
“Finger Food”
“Make your Own Traditional Xmas”
“Patchwork”
“Christmas Cooking”
6 more Cookery sessions
3 more Textiles sessions
9 more “Grow Your Own” sessions

“Alternative Economy”

Is perpetual growth essential for economic well-being?

Is capitalism the only option?

Could a local currency for Buxton or the High Peak succeed?

What would a zero growth plan for Buxton look like?

Could it deliver prosperity and happiness? Does the world have to be run the way it is?

Saturday 9th November

United Reformed Church, Buxton

An all-day seminar with talks by experts and planning workshops.

For more information , call 01298 73849

Thursday 21st Nov. 7:30 pm

Pauper's Pit, The Old Hall, Buxton

Film about the plight of the bees and the effect of their decline on the world.

17th of each month, from 8pm

Sun Inn, High Street, Buxton

Contact neil@buxtonspa.co.uk

Some Thursdays, 10:30-12:30

Pavilion Gardens Café

Contact pennykill@hotmail.com

Green Drinks

Join us for an informal chat over a drink, no agenda, any colour drink is fine.

Woolgathering

Get together to knit, crochet, drink tea, eat cake, share ideas.



When people join forces and decide to tackle the problems of climate change and oil shortage they've taken the step to creating a TransitionTown.

September 2013

NEWSLETTER

A Future for SERPENTINE Nursery



High Peak Borough Council are very keen to have partnerships with community organisations to transform

forest garden, plant up the existing growing beds, then renovate the greenhouses, possibly put in polytunnels and latterly



run-down buildings into assets for the good of everyone. The Serpentine Nursery, shown in the photographs, is in dire need of an overhaul, so Transition Buxton, after presenting the Regeneration Committee with plans for transforming the area into a community education location, has



been given the opportunity to develop a business plan for this project. It would be community run, and volunteers can take a share in the produce. Any extra may be sold to supplement income. In the short term the idea is to develop an area of scrubland into orchard and

renovate buildings.

It is planned eventually, that the project can link into the school and college curriculums, supply a community education for the process of growing and preserving produce and give opportunities for apprenticeships. With this end in mind, TB is in discussion with Derby University to see what they can bring to the plan. As well as being a horticultural project it should also act as an example of sustainable refurbishment, in respect of insulation, energy efficiency, zero waste and water efficiency.

The next steps will be to get a building survey, research into the crops best to grow there and some market research to ascertain how well it will fit into the community. If you are interested in helping with any aspect, please contact :

[contact @transitionbuxton.co.uk](mailto:contact@transitionbuxton.co.uk).

2013 Highlights

Films & Talks

In conjunction with Buxton Film, we showed three films over winter - Revenge of the Electric Car, Growing Change and The Shock Doctrine. If you missed them, all our films are available for loan, please get in touch. Then in May renowned author and academic Bill McGuire came to talk about "Waking the Giant", how the effects of climate change could be more dramatic than we could ever have supposed.

Cooking & Wine-making

From January to March a series of cooking workshops, run by Cath Sterndale, were held, giving basic cookery instruction to beginners and expanding horizons for the more experienced. In eight steps they progressed from learning how to ring the changes with eggs to producing elaborate pies, pastries and sourdough bread. James Hunter, who took part in the series together with some of his friends said, "I thoroughly enjoyed the course. We never used to cook, now we're cooking every day. I would definitely recommend others to try the course, if it's run again." Cath confirmed that the series would restart in September, at the United Reformed Church again, so check dates on the back of this newsletter. Another important part of the dining experience was covered by Janet Miller who used raspberries and gooseberries from her allotment to create different stages in the wine-making process for would-be home-made wine enthusiasts. It's a great way to use your fruit (and veg.) even if it's not in perfect

condition. Flower-heads and rosehips also make a good wine, for those who don't have their own produce.

Art and Crafts

Meanwhile, the Railway Hotel was the place to have "Fun with Fabrics", in a series of sessions organised by Penny Kill. They covered Patchwork, Knitting & Crochet repairs, Revamp & Repair and making Rag Rugs using old tee-shirts. All the sessions were well attended, with calls for a regular sewing and crafts evening.



The series finished off with a workshop on how to use all those odd scraps to make exciting new decorative and useful objects.



Bead necklaces made from surplus wallpaper were a prime example of recycling, then there was yarn made from plastic bags (perfect for crocheting into waterproof hats) and handy purses and gorgeous bracelets made from old drinks containers. Louise Ball said, "We enjoyed the workshop, it's amazing what you can do with a few bits and bobs." Her daughter Phoebe, Age 5, also enjoyed it "I liked the gluing best, and then showing off my new necklace."

Fairs and Festivals

We have set up stalls to publicise the aims of Transition Buxton at the University "Go Green" and "Get Sorted" Days, the Buxton Spring Fair, our annual Plant Swap on Spring Gardens and the One World Festival in New Mills.



The outdoor ones were favoured by super weather, which helped both attendees and workers to have a great time. Don't be afraid of braving bad weather, if you'd ever like to help though, as we have the use

of a substantial canopy, as pictured here at One World and below at the AGM.

AGM and Low Impact Party

The AGM went off well, the most important point being the decision to transform the group into a CIC (Community Interest Company), which will help funding prospects, especially for the new Serpentine project.



Proceedings were kicked off by a rather dour group of officers (above). If you can think of a good caption or speech bubbles

for the trio, you may win a prize. Send an email to janet@transitionbuxton.co.uk. Things lightened up afterwards with locally produced food cooked on sustainably heated low energy "appliances".



Suzanne is seen here cooking naan bread over a wood fire, while the green bean curry simmers gently, and Charles conjured up a nourishing casserole from his hay-box.

If you'd like to join, membership costs just £1 - for life! For a membership form contact Janet@transitionbuxton.co.uk

Have a look at our website on www.transitionbuxton.co.uk



or see our Facebook page.