



Plumpton College

Centres at Plumpton, Netherfield, Flimwell, Robertsbridge and Stanmer Park, Brighton

Issue 17

Who's ruling your business; you or your bank?

Changing the way you keep your accounts could mean your records are more up to date and accurate. Our budgeting skills and marketing to grow your farm business courses will start this autumn in conjunction with Manningtons accountants. Replacing some of your manual processes with a simple more automated system, understanding how individual enterprise gross margins fit in the bigger picture of your farm income. *"It often pays to think harder about your business rather than just work harder."* For more information please contact the Centre for Sustainable Food Farming and Forestry.



Something Fishy

Billingsgate Seafood Training School are offering a 1 day knife skills course in conjunction with Plumpton College for those who would like to learn basic fishmongering techniques and about sustainability. More on page 4.



Is the CAP going green?

The Common Agricultural Policy is due to be reformed in 2012 and a 'greening' element could be introduced, should this be the case, it will probably be linked to the support farmers receive in future farm payments. More on page 2.



Centre for Sustainable Food Farming and Forestry

Many of the farmers who come to the Centre for Sustainable Food Farming and Forestry are small businesses, from often a family-run enterprise. They are an important local employer and linchpin of the rural community. We also encourage new entrants to land ownership to take care of their land sustainably, making it economically viable and to keep their stock with the highest standards of animal welfare, and limited chemical usage. Case study page 2.

Maintaining the UK's countryside provides the country with benefits worth more than £30 billion per year, according to a Defra report. The UK National Ecosystem Assessment stated in June that protecting the natural environment brings benefit to the health and wellbeing of the British. *"If children are encouraged and enabled to undertake more green exercise, they are more likely to have active exposure to nature embedded in their lifestyle as adults and they will reap the associated health benefits."*

Is the CAP going green?



Continued from front page. A “greener” CAP could account for up to 30% of the potential payments received which by implication is that up to 5% of farmed land may need to be put aside for environmental measures. Possibly in the form of buffer strips, fallow land, diversification of crops and the maintenance of permanent pasture. Farmers are likely to be encouraged to be part of environmental schemes and the Campaign for the Farmed Environment has been trying

New to land ownership

Hannah Richardson and Dan Tebay moved to East Sussex just over a year ago, buying a smallholding with about 50 acres in the High Weald. Although having a lifelong interest in the countryside and outside pursuits, neither had any tangible experience or hands on knowledge for managing and running their land. “The short courses from Plumpton College Centre for Sustainable Food Farming and Forestry were exactly what we needed to give us the

confidence to make a start. We have attended courses about keeping our first beef and pig herd, stock fencing, food hygiene and hedgelaying,” says Dan. “We also want to raise poultry for the table and have our first turkeys arriving soon. Legislation requires they are humanly despatched and by attending the Plumpton course Practical Poultry Slaughter I was able to gain the required licence. I have also been on two excellent hands-on butchery courses, beef and venison”, he

to engage farmers in voluntary measures rather than reverting to compulsory set aside. Much of the south east lends itself to this greener way of thinking, its undulating landscapes, hedgerow, pastures and woodlands, will become assets and will attract payments for improving and maintaining them.

The Centre for Sustainable Food Farming and Forestry are providing tailored courses to help farmers to navigate the best action for their land. In

conjunction with FWAG there is training on environmental issues and NVZ's and courses with Manningtons accountants on Budgeting Skills for Farmers which includes the grant elements and how the various schemes can fit into your farm plan.

New for the autumn,
Starting a Rural Business
October 11th,
at the main college.
Telephone 01273 892031
for more details.

adds. Dan and Hannah have just sent their first finished porkers to the abattoir and learnt how to butcher them with Dave Rook, butchery tutor from Plumpton College.



Grants for training.

The current RDPE (Rural Development Programme England) funding scheme will probably end in March 2012. For the past 4 years a grant subsidy has been available with up to 70% reduction in training fees for courses, providing you spend more than 50% of your time in agriculture, forestry or production horticulture.



Manage your grassland for improved financial return.

This practical course will demonstrate how good quality forage, legumes and herb species in your pasture contribute to animal health, nutrition and reducing reliance

on commercial fertilizer, should mean more money in your bank account.

30th November, with Mike Tame from ABACUS

The 'NVZ for beginners' course will be delivered by FWAG, it will make sure you are on the right track to meet the Cross Compliance requirements.
14th December with Steve Podd



Free Cultural Advisory visits

are available through the High Weald AONB Unit project. Any landowners with over one acre of land, not necessarily connected with a dwelling, and are available throughout the wider AONB as well as the WFR Scheme area. The visits

are superb opportunities to find out more about your land, as well as receiving impartial land management advice and guidance. Landowners get to see the LiDAR survey images for their land, which reveal all sorts of "hidden" archaeology. Visit highweald.org for details.



Woodland art. Local art tutors will lead workshops covering a range of art subjects taking inspiration from the woodland setting. Date to be confirmed.

Charcoal making. Learn to make charcoal and about its history. 7th October.

Generating income from coppice woodland. Learn the different uses of different coppice, trees for fencing, charcoal, craft, logs and construction.

3rd November.

Oak frame building. Work as a team over five days to construct an 8' x 10' timber frame building. Using hand and power tools. 24th – 28th October.

E:-mathiasr@plumpton.ac.uk



The Weald Forest Ridge Initiative (WFR) is also offering subsidised training for courses. Up to 50% reduction in course fees are available if you live, work or have a definitive connection within the given geographical area. These courses cover, livestock, butchery, rural skills and historical building techniques. For more information about either of these subsidies please contact Plumpton College Centre for Sustainable Food Farming and Forestry.



Knife Skills Day by Billingsgate Seafood Training School

The day starts with a short introduction on sustainability, covering working with under utilized species, fish farming update and methods of fishing. Working alongside an experienced member of the training team from the market you will learn how to identify freshness and many key techniques including:-

- Gutting and cleaning round fish (mackerel or trout)
- Trimming, scaling, filleting and pin-boning tilapia
- Cross cut filleting and skinning flat fish (plaice/flounder)
- Quarter cross filleting, skinning flat fish (as above)
- Skinning a flat fish on the bone (slip sole)
- Demonstration of filleting saithe/pollock
- Demonstration of trimming and filleting monkfish
- Portioning, filleting, steaking and skinning salmon (each person to work with their own fish)

All the above subject to availability on the day.

Other Autumn Training Dates:-

Sausage Making 28th September

Poultry Processing 20th September

Free one hour Planning Surgery at main college 21st September

Keeping Hens at Home 23rd September

Managing a Pig Herd 26th September

Cross Compliance and Soil Management Returns 6th October

Pork Butchery 11th and 12th October

Hedgelaying 28th October

Practical Poultry Slaughter 2nd November

Venison Butchery 1 Day 2nd November

Food Smoking 10th and 11th November

Please let us know if there are courses you might like:-

A networking and /or mentoring evening with experts on specific subjects? Advice on diversification or franchising advice? What is involved in taking on an apprentice?

E: gammonc@plumpton.ac.uk

September Diary: Wood Fair at Bentley Wild Fowl 16th - 18th

East Sussex Ploughing Match at Church Farm, Guestling 24th



Our Promised Land.

Rural tourism in Sussex can take part in the Protected Landscapes Scheme. By taking part you make a pledge and a promise to our land. In return receive free coverage on southeastprotectedlandscapes.com which is supported by responsibletravel.com. For more information visit highweald.org.



Contact Details

Plumpton College Centre for Sustainable Food Farming and Forestry:

The Woodland Enterprise Centre, Flimwell TN5 7PR Telephone 01580 879547.

E-: info@foodfarmingforestry.co.uk or visit www.foodfarmingforestry.co.uk.

Main College: Plumpton College, Ditchling Road, Plumpton, BN7 3AE. Telephone 01273 892052.

E-: corinne.hills@plumpton.ac.uk or visit www.plumpton.ac.uk

Plumpton College Rural Business Centre: Telephone 01273 892031.

E-: don.cranfield@plumpton.ac.uk or visit www.plumpton.ac.uk

