

The background of the page is a repeating pattern of various nut illustrations, including hazelnuts, almonds, and walnuts, arranged in rows. On the left side, there is a vertical decorative border consisting of a series of black, curved, hook-like shapes.

The COMMUNITY NUTTERY AT SMALLCOMBE

Scrapbook

The story so far

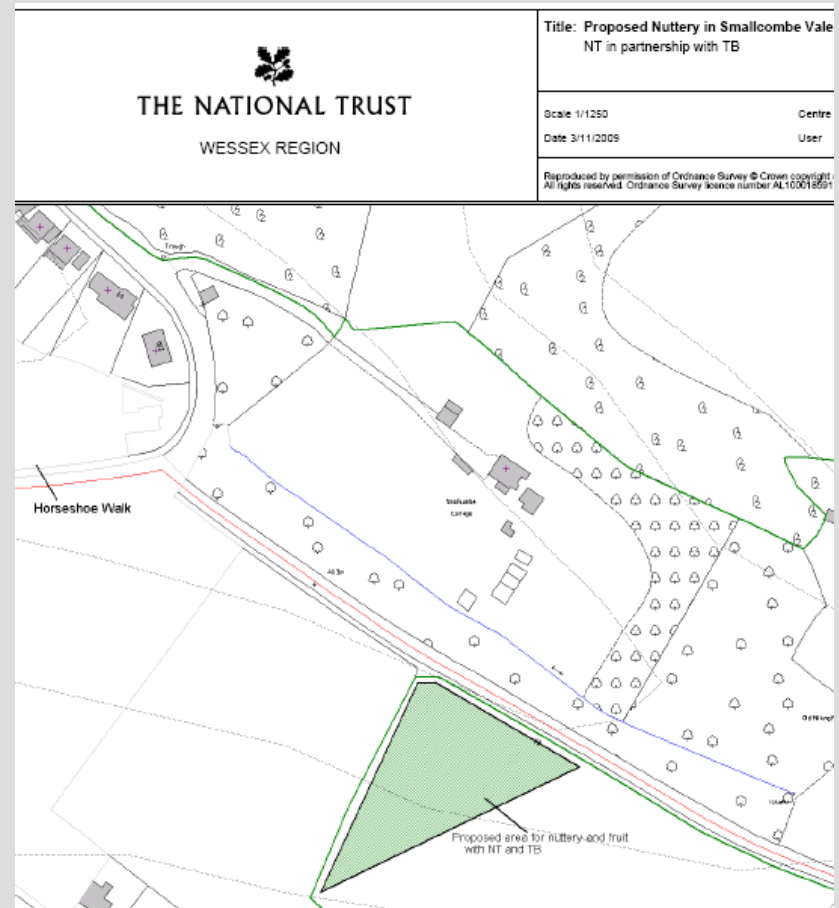


Back in August 2009, we approached the National Trust about the possibility of planting fruit and nut trees along the Skyline Walk. Their first idea was to lease a privately owned but derelict orchard for Transition Bath to renovate and run as a community resource.



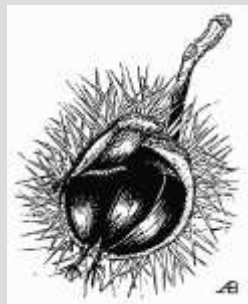
National Trust

Unfortunately, the plan proved impossible. A few weeks later, the Trust approached us again



This time, the site was National Trust land at Smallcombe. As the NT had already planted an apple orchard on the opposite hill, we decided on a nut orchard, or nuttury.

We started collecting information about suitable nuts and their growing conditions, and identifying possible suppliers.



In April 2010, the Food Group organised a trip to the Agroforestry Research Trust at Dartington. Martin Crawford, its Director, was very informative - he not only grows nuts in the ART's forest garden, but sells a wide variety.





Artist: Sue Kendall



Snap those nuts!



October 2010 - Jim from Transition Bath, Chris a National Trust volunteer, and Ben, NT warden, met on site to discuss final plans. Ben had installed a new kissing gate, a fence and gate, with work- experience students from Norton Radstock College.

Between October and New Year, a number of generous individuals sponsored trees, and a London-based organisation, Trees for Cities, gave us a grant of £250.



Trees for Cities

Breathing life into your neighbourhood

By Christmas, we had enough funds to order the trees.



*** PLANTING DAY ***



You are invited to come, help and
celebrate the planting of

Smallcombe Community Nuttery

Sunday, 13th February 2011

Come any time between 10.30 am and 3.30pm.

Widcombe Mummers Band

Roast chestnuts

Baked potatoes



Transition Bath National Trust
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Ffi. Email food@transitionbath.org or tel. 07867 532512
www.transitionbath.org/food



Despite the rain, over 40 volunteers turned up to plant trees! The planting distances had already been laid out, according to the type of tree. We planted 25 cobnuts, 3 almonds, 3 sweet chestnuts and 6 walnuts.

The trees were mulched with cardboard and compost, and encircled with tree guards to protect them from deer, squirrels, etc.

The work took a couple of hours to complete and then we clustered round the bonfire, for soup, baked potatoes, roast chestnuts and music!



Music from
Widcombe
Mummers Band





Volunteers come out in force to launch nuttury




BALE20110213G-006

PLANTING FOR THE FUTURE: Volunteers at the nuttury at Smallcombe

Gate notice



Smallcombe Community Nuttury

This nuttury was planted in February 2011, as a future resource for local residents - in accordance with Transition principles. The nut trees, which were funded with generous individual sponsorship and a grant from  **Trees for Cities** should be producing cobnuts, almonds, sweet chestnuts and walnuts for harvesting in a few years' time.

In the mean time, please come in and enjoy the site. It will be maintained by the National Trust wardens (contact: 01225 833977).



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 Email food@transitionbath.org www.transitionbath.org/food



National Trust
 Email bathskyline@nationaltrust.org.uk
 www.nationaltrust.org.uk/main/w-bath_skyline

Saturday, 9th April, 2011

We started planting a fruiting hedge along the new fence. For the time being, we've planted blackcurrants and gooseberries about two metres apart, but the plan is to intersperse them with more unusual edible berries next winter.



20th April 2011
Concerned by the lack of rain, we gave the almonds, sweet chestnuts and walnuts a good soaking, with five buckets of water each.



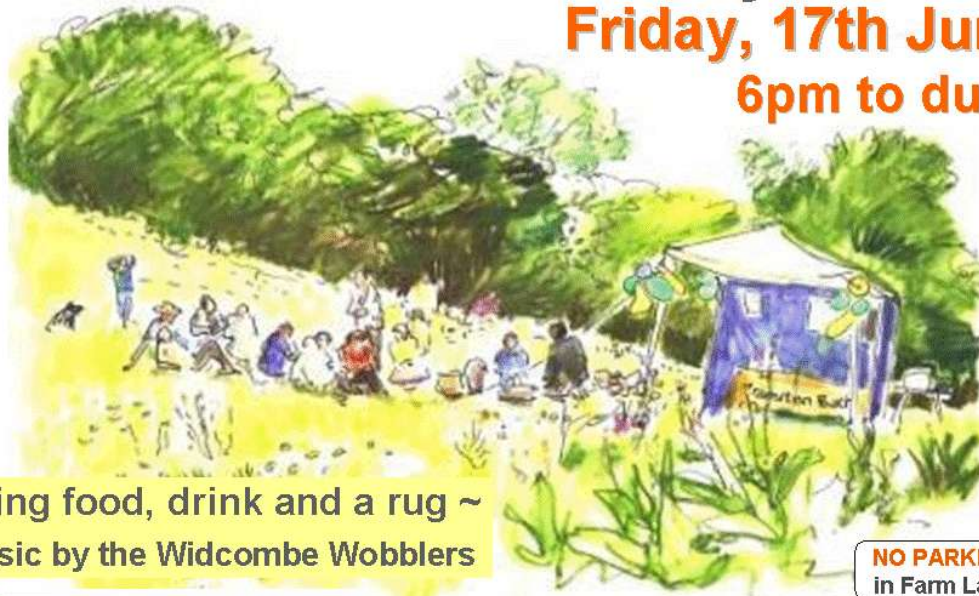
All the saplings in leaf,
in a sea of buttercups,
red clover and
marguerites
(20th May 2011)



Big picnic - you're all invited!

Smallcombe Community Nuttery

Friday, 17th June
6pm to dusk



Bring food, drink and a rug ~
Music by the Widcombe Wobblers

NO PARKING
in Farm Lane



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Made possible with the help of the
National Trust

So much for 'flaming June'

The 12 brave people who
turned up in the pouring rain -
the musicians being the
bravest - had an enjoyable, if
truncated, picnic!



In August, we spent an evening mulching the trees and munching a picnic, filmed by a production company doing a series on cooking with English ingredients. The chosen ingredient was clearly 'nuts'



BBC Sign in

iPlayer TV Radio

▶ TV Favourites 0 items 0 new

Broadcast on BBC2 on 22nd Nov

http://www.bbc.co.uk/iplayer/episode/b0171769/Great_British_Food_Revival_Series_Two_Cherries_and_Walnuts/

On 16th October 2011, we gathered up the mown grass into vast compost heaps. The raking process will have scattered the wild flower seeds to improve the meadow for next year.

It's a Rake-up, Hoe-down!
at the Community Nuttery, Smallcombe
Sunday, 16th October
10am - 3pm
Camp-fire lunch
Music from the Widcombe Wobblers
Yee-ha!



Won't be held if raining!

Come and help us shakerake up the mown grass to encourage more wild flowers to grow beneath the nut trees at Smallcombe Vale, where we're working with the National Trust

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It's not all hard work! Music, cake, a wee dram, soup, more cake ... (great photos, Ival!)



About Transition Bath Food Group

The Food Group promotes locally grown and processed food, sold through local shops, markets, etc. The underlying idea of Transition as regards food is that we should adapt now for a world where finite resources (particularly oil) restrict our ability to import food from elsewhere in the world - food which is often grown for export at the expense of local food production in developing countries.

However, as well as building resilience for a more sustainable future, the Food Group also celebrates the 'local': local food is fresher, and is not treated for artificial longevity; consumers can be more knowledgeable about the provenance of food, confident in the (often artisanal) methods of production.

The Food Group currently has about 15 members, and meets monthly. We welcome new members, so please contact us on:

E-mail:

food@transitionbath.org

Website:

www.transitionbath.org/food



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