



southern uplands partnership
living land, living community

This issue is on the theme of food. Local food, sustainable production, shorter supply chains, food tourism. The south of Scotland can be proud of its quality beef, lamb and other produce and a lot of initiatives are underway to promote this. Again we have been given more information than can be fitted into the space available, so apologies to anyone who feels they have been missed out. This is a subject that we will be coming back to, so if you have information that you would like us to include in a future newsletter please get in touch. The Southern Uplands Partnership has recently received a grant from Dumfries & Galloway Councils Local Agenda 21 Fund for research into local procurement of beef and lamb. This is a project that we hope to get underway in the course of the next few weeks and it will be covered in forthcoming issues.



Langholm and Eskdale Music and Arts Festival, 2004. Celebrity chefs Paul Rankin and Nick Nairn cook up a "Few of the Favourite Things" including Buccleuch Beef, and Aly Bain and Phil Cunningham do some tasting.

Communities on the Edge – Of Opportunity?

The newest addition to the SUP team is the Communities on the Edge (COTE) - Project Officer, David Niven. David took up his new post at the beginning of September and has begun working with Douglas & Angus Estates and local communities in South Lanarkshire.

David had previously been working for BTCV Scotland as their Green Gym Co-ordinator in Dumfries and Galloway. Prior to that David completed a post graduate MSc in Environmental Sustainability at the University of Edinburgh. Between finishing his first degree in Civil Engineering and starting his MSc, David worked in banking, travelled in the USA, Nepal, New Zealand and Australia for 18 months with his white water kayak, and lived and worked for 18 months in Lochaber.

The COTE project aims to help stimulate the creation of new or diversified rural enterprises based upon currently under used resources identified on participating large estates in Dumfries and Galloway, The Borders and South Lanarkshire. These under used or "spare" resources could include buildings, land, natural or cultural heritage features, access opportunities or forestry or agricultural by products.

David enthused "I'm very pleased to be involved with the practical implementation and development of the COTE project over the next three years. The opportunity to assist individuals, groups and existing businesses based in

communities linked to estates and to help them work more effectively with estate businesses excites me. There are many positive outcomes that can be achieved through greater cooperation between all parties in small, isolated or vulnerable rural communities."

The COTE project is open to all but specifically targets women and young people who may have skills, knowledge and flair that could contribute to the creation of new and innovative approaches to making use of spare resources. There are also funds available to assist with the provision of confidence building and assertiveness workshops to facilitate those who would appreciate a more gradual approach to becoming involved in community enterprise development.

David also explained "The ultimate goal of the COTE project is to help establish more sustainable rural enterprises. These may be enterprises that have the capability to weather possible future shocks such as



David Niven

DIRECTORS COMMENT

It is a huge privilege to be Convenor of the Southern Upland Partnership. First, I must pay tribute to Barbara Kelly, who founded and steered SUP from its beginning to the position it holds today.

Her vision, enthusiasm and contacts were invaluable in creating a Partnership which addressed the many issues affecting the rural areas of the Southern Uplands.

At its last meeting, the SUP Board approved the appointment of Barbara as President of SUP and is delighted that she will continue to be involved in the projects, which she started.

I should also like to thank both James Pringle and Michael Williams for taking the Chair at previous Board meetings. James is Vice Convenor and Richard remains a Director.

I believe we are entering an interesting new era for the Partnership. The reform of the CAP and new legislation from the Scottish Executive suggests the Land Reform Act and Nature Conservation Bill (Scotland) presents new challenges and opportunities to rural areas. It is up to us to promote and assist initiatives, which will bring social and economic development, whilst creating a sustainable environment in our area.

This newsletter highlights some of the areas where the Partnership is playing an active role. At present, some 16 projects are up and running with a further 8 proposed or planned. 13 projects have been completed. These figures, totalling 37 projects, indicate the extent and commitment of SUP.

Michael Strang Steel, Convenor

FOOD TOWN MARKETING MOVES THINGS FORWARD

2004 is proving to be a busy year for Castle Douglas, Scotland's Food Town. With the launch of a new logo in March, and a six page leaflet promoting the town's unique shopping experience distributed through airports, motorway service stations and ports in the area, the message is being spread far and wide. Press coverage was also secured with articles in *The Scottish Field*, *Scottish Daily Mail* and *The Scotts Magazine*.



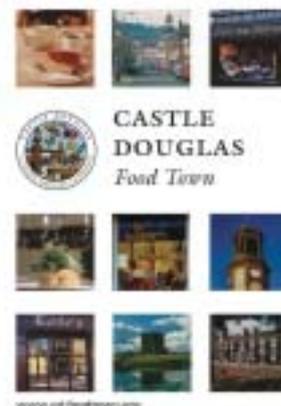
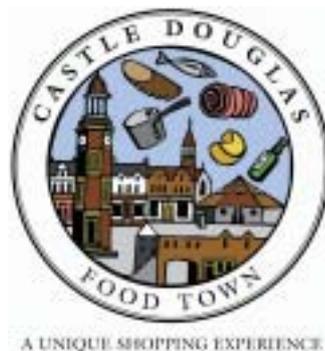
Food Town Day in May was a great success, with at least 30% more visitors to the town and record takings reported. 2004 also saw the launch of the Local Food & Produce Markets on the town's Market Hill. The markets have been a key element in this year's promotion, running monthly May - September.

The Galloway Fair, held close to the town, had a Food Town marquee allowing local producers to promote their

products. Next year, working with the local Savour the Flavour Food Group, a dedicated Food Hall is planned.

Autumn events included "Cook in Time" fronted by Border Televisions Chris Walker with local chefs preparing local produce against the clock. Hotels in the town offered weekend promotions to coincide with the show.

For more information on the background to Castle Douglas Food Town and forthcoming events visit the new website at www.cd-foodtown.org



Communities on the Edge – Of Opportunity? (continued)

significant oil price rises or housing or global market fluctuations. Under such conditions the key to long term success is likely to rest upon operating within a variety of markets, but in particular having core local markets and local support for the enterprises. So sustainable rural enterprises are likely to be financially viable concerns that are given long term feasibility by accepting their reliance upon, and therefore ensuring their contribution towards, safeguarding and enhancing the local environments and communities in which they operate. Tying in wider benefits such as increasing local opportunities to learn, opportunities to take responsibility for local resources and improving local biodiversity and opportunities to appreciate it will then make local goods and services easier to market and endorse."

By working closely and constructively with all potential partners the COTE project can help local people to 'design in' the local sustainability characteristics that are most

important to them, while making better use of local resources and increasing local economic activity. Possible initiatives which might provide a vehicle for such sustainable developments are community-supported: agriculture, arts and crafts, food processing and marketing, access developments, nature based tourism initiatives, cultural events, renewable energy production and buildings renovation and operation.

If you would like to contact David then please call 0774 744 7719 or e-mail: davidniven@sup.org.uk

COTE project funding partners are: Scottish Executive - Rural Challenge Fund, Leader+ Scottish Borders, Leader+ South Lanarkshire, Leader+ Dumfries and Galloway, Buccleuch Estates Ltd., Douglas & Angus Estates, Roxburgh Estates, Scottish Enterprise Borders, Scottish Enterprise Dumfries & Galloway, Scottish Enterprise Lanarkshire and The Carnegie UK Trust.

Lanarkshire Farmers Market Ltd.

Since July 2000 the Lanarkshire Farmers' Market Ltd has run five markets across the county in Hamilton, Rutherglen, Airdrie, Coatbridge and Clarkston. These markets are part of the ever-growing number that are springing up all across the country to provide consumers with access to the finest in fresh, natural and quality foods straight from the producer.



Locally produced meat and poultry, ostrich, venison, fresh fish, eggs, cheese, fruit and vegetables, chutneys, preserves and home baking, are all generally available at the markets. And while these markets are not competing with the shop-based retailers, they are offering an appealing alternative where the emphasis is on freshness and quality, and where much of the produce is unprocessed and comes straight from the farm.

The markets are readily seen as making a growing contribution to the improvement in amenities in local town centres, with many areas experiencing steady increases in footfall because of the market's presence. And because all producers and stallholders are drawn from the farms and businesses in the immediate area, consumers are not only presented with a variety of choice, but with an opportunity to make a direct contribution to the local economy.

The Lanarkshire Farmers' Market is creating a successful niche position for itself, and has already won a large level of recognition as the 'must-go' venue among consumers who enjoy food, want to eat local produce, desire healthier options

that are additive free, and simply revel in the atmosphere of a bustling market. When you visit the Lanarkshire Farmers' Market, you will encounter producers who are genuinely knowledgeable, indeed passionate, about what they sell, how they produce it, and how it can and should be prepared. They'll happily spend time chatting with you and when you leave, you'll not only take away the finest in natural Scottish produce, but you'll probably be weighed down with recipe ideas and advice on cooking methods.

There can be no doubt about the positive impact of the Lanarkshire Farmers' Market on the towns where it operates, and on the individual stall holders and local farm business owners. In what has been a troubled time for farm businesses in recent years, these markets have not simply provided a new outlet for sales, they have in many instances reinvigorated the producers and returned a level of confidence to them. On occasion, they have proved so successful that the farm business has diversified further into new product areas, as well as seeking even more avenues for getting their product direct to the consumer, such as via Farm Shops or by establishing links to local restaurants, hotels and pubs.

With around 60 regular Farmers' Markets taking place all across Scotland, the Lanarkshire Farmers' Market can rightly claim to be at the forefront of a movement that is not only putting the concept of decent, healthy, quality food back on the menu for many of our country's consumers, but is significantly helping to rejuvenate those rural areas that have suffered so much in recent times.

At the 4th Annual Scottish Rural Services Conference, which was held recently in the picturesque New Lanark Mill Hotel, New Lanark, attendees were able to partake of some of the local produce available at the Lanarkshire Farmers' Market. One lucky attendee also celebrated in returning home with a hamper over-brimming with local delicious fayre. Indeed the prospect of winning this generous offering, donated by the local producers, encouraged a full attendance of the event right to the last moment when the winner's name was drawn from the 'hat'.

For more information about Lanarkshire Farmers Markets visit www.lanarkshirefarmersmarket.co.uk or email Lanarkshire.farmersmarket@virgin.net.

Local Food for Hawick Project

If we think about it, how much of what we eat comes from the area where we live? Very little. This is something new and now we are seeing the consequences of our loss of contact with the land and our abandonment of the knowledge of growing food, which has always been the basis of survival in the past. Now we see obesity and illness, build-up of chemicals in our bodies and environmental damage. It was staggering to hear that in the whole of the Borders there are now only two market gardens and only two farmers markets, which leaves several towns without any access to local produce, especially vegetables. The practice in the country of growing basic vegetables and soft fruits seem to have largely died out. Orchards have disappeared. Many walled gardens have fallen into disuse. Does this mean that we now see home growing as old-fashioned perhaps, too labour intensive? Yet the quality of food that we are getting through the supermarket is very poor because today's practices of marketing always seek the cheapest option in order to increase profits, not to improve the quality of the food. The only way the big players stay in business is to keep the edge over their competitors. This is destructive to local farming and causes enormous wastage.

Because we are so dependent now on goods and produce from outside the area we live in, our towns end up much the same, the same chain stores, the same supermarkets. All local character is eroded and small shops become empty; it's the same pattern throughout Britain. The big conglomerates are leaching the local economy. There are statistics to show quite clearly that a supermarket puts only a very small percentage

of income back into the local economy compared with an independent retailer. Also it's only through the local shops and proper markets for local food and from growing what we can for ourselves that we can ensure that we have food that has the proper mineral and vitamin content that Nature intended. It should be mentioned that although we lack access to local produce through shops, the Borders has a very thriving organic gardening society (Borders Organic Gardeners) the largest society of its kind in Britain. Also of note, some people are managing to grow vegetables for all-year consumption, in spite of the climate.

An idea for bringing marketing back into local hands is a community owned and run food shop in Hawick, selling good quality basic foodstuffs from known sources and encouraging the growing and selling of local produce. Profits from the shop would be fed back into community projects. This project could act as a springboard for other food related initiatives. The shop would be run as a co-operative with a Steering group and paid staff, possibly using volunteers as well. There are many initiatives happening in the rest of the country - this idea is part of a wider movement - but you need to find what fits your local situation best. Many bodies are interested in funding local food projects to help get them off the ground and other projects seem very happy to help others along the way. Other Border towns may be interested in picking up on this idea also. Should you be interested in helping with this project, please contact Rose Shallis on 01450 8802293 or email ShallisMandR@AOL.com

Slow, Slow, Quick - Quick, Slow Food?

Slow Food was set up in 1986, the year McDonalds opened in Rome, now with over 80,000 members it is an international organisation. October saw two events run by Slow Food in Turin. The Salone del Gusto – billed as “the biggest market exhibition of quality enogastronomy” and Terra Madre, a meeting of representatives of sustainable food production systems from around the globe.

TERRA MADRE

Attended by 5000 the Terra Madre conference, brain child of the Carlo Petrini, founder of the Slow Food movement, was surely a conference unlike any other.

The aim of the meeting was, in Mr Petrini’s words, to help create a “new planetary consciousness” by bring together those who grow, raise, catch or promote food to share and exchange experience. Those attending from the UK made up a diverse group. How would the communicate with nomadic Tuvini Shepherds Community of Russia or the Community of Entomophagous Women, Dobo-Dioulasso & Ouagadougou, Birnkina Faso?

In spite of the language problems, and the logistical difficulties of bringing people to the venue, providing food and accommodation, Terra Madre worked. The issues ranged from globalisation and GMOs to obesity, seed patenting to food tourism. Perhaps more importantly people looked outside of their own experience in the search for answers. In the words of Prince Charles who brought the meeting to a close, it was “a small but significant challenge to the massed forces of globalisation.” Space here does not allow coverage of the presentations and workshops, but further information on Slow Food, Terra Madre and the Salone del Gusto can be found at www.slowfood.com. Attending from the south of Scotland were representatives of the Ayrshire Food Network, led by Howard Wilkinson who ran a well attended workshop on Food Tourism. Ayrshire Food Network is an informal group involving artisan and fine food producers. Using produce from Ayrshire and Arran they work to promote producers, suppliers and farmers markets in Ayrshire - for information visit www.ayrshirefarmersmarket.co.uk.



It was going to be big . . .



it was certainly colourful . . .



and it was multinational!

SALONE DEL GUSTO

Two companies from the Southern Uplands attended Slow Foods Salone del Gusto under the Food from Britain banner, cheese makers H J Errington & Co and Weathrall Foods Ltd/Blackface.co.uk who market Blackface lamb and game.

Mr Errington, whose products include Lanark Blue and Dunsyre Blue, is a longtime member of Slow Food. He successfully established negotiations with an Italian importer at the Salone, but has come away with mixed feelings about the exhibition. “As a Slow Food supporter I feel the exhibition didn’t really make sense” he says. “The whole thing seemed designed to create a frenzy - all rather at odds with the Slow Food ethos! However, the Italians were terrific to deal with, very knowledgeable and interested in food.” More likely to return to Slow Foods cheese event in Bra, which has a more relaxed feel, Mr Errington would like to see Slow Food take a regional approach to sustainable food production. “Perhaps something in Scotland?” he suggests.



The chance to look, taste and buy.

UPDATE! GLENKENS AFFORDABLE HOUSING GROUP

Survey work is now being undertaken into housing need in the Glenkens. If you have faced issues around housing in the area Chairperson Lyndy Renwick asks that you phone her (01644 420242) or the consultants, Craigforth, (0800 0273011) to raise these.

HOUSING – SCOTTISH BORDERS

For information and advice on housing – including Rural Home Ownership Grants, etc, contact Phil Rousby, Senior Housing Strategy Officer, Scottish Borders Council (01835 824000 Ext 5297) or see the comprehensive housing information website at www.housing.scotborders.gov.uk

SWANC – SOUTH WEST ASSOCIATION OF NATURE CONSERVATIONISTS, WINTER PROGRAMME.

16 Dec Rural Afghanistan - the mountain people, Robin Ade, Alex Carson & Godfrey Smith
27 Jan Sustainable Housing - low energy houses with recycled/eco-materials, Andy Swales
24 Feb Wind turbines, open cast mining and birds, Simon Zisman, RSPB conservation officer

All meetings at 7.30 in the Ken Bridge Hotel, New Galloway, £2.00 for non-subscribers. All welcome, why not meet the speaker for a meal and drink beforehand? Welcome 6pm onwards.

Local Sourcing - A Retailer's Perspective

A few years ago, a small fisheries co-operative in the East of Scotland approached major supermarkets with a view to encouraging local sourcing. One buyer said that they currently did buy local - from their point of view, this meant Western Europe . . .

Local sourcing can therefore mean different things to different people. Clearly, in the current retail climate, there are cost implications of distribution, regularity of supply, and economies of scale to take into account. What, then, does this mean for a major food retailer?

Our retail trading arm, Scottish Co-op, is just one part of the Co-operative Group, the largest consumer co-operative in the UK with a turnover in excess of £8 billion. We undertake a wide range of trading activities, from food retail, financial services, travel agency, funeral care, and farming. In retail, our business in Scotland now extends to over 270 stores with a turnover of £537 million. Our strategy over the last five years has seen us exit from large superstores and concentrate on the market town and convenience sectors, a strategy that through the purchase of the Alldays chain has seen us become the largest convenience retailer in Scotland.

Unlike most other retailers, we are owned by our consumers, not big shareholders. As a member owned organisation, we listen - a resolution from our Scottish Islands Area Committee was recently passed at the AGM of the Co-operative Group - this committed us to encouraging the presence of more locally produced products in our stores, particularly those in remote rural and island areas.

Of course, this is easier said than done. While commodities, things like produce, eggs, meat, and milk are price sensitive, seasonal and best procured through central processors who buy from marketing groups such as producer co-operatives, we ensure that wherever possible these are sourced in Scotland and are labelled accordingly. For example, soon all our eggs sourced in Scotland will be carrying the St Andrews flag on the packaging.

We do not insist that the products must be made within a stated maximum distance from a store. For example, beef may be packed for us in Perth or East Kilbride, but it will have originated from several hundred farms up and down

Scotland. To ensure that the meat ends up back near its point of origin is very difficult.

There are, however, some areas where we can adapt. For example, we now source from 23 local bakeries from all over Scotland, including Dumfries. We also take into account local circumstances. While a single Scottish wholesaler supplies the majority of our milk, we also source milk locally in Arran, Bute, Orkney and Shetland even though it can be cheaper to bring it in from the mainland.

There are undoubtedly lessons to be learnt from elsewhere. The growth of Farmers' Markets in recent years has shown a taste for buying local, and our experience of Fair Trade, and RSPCA-accredited Freedom Food, produce has shown that there is some willingness by consumers to pay a premium for food that has been ethically sourced.

There are also wider issues. Recent work by the Women's Environmental Network looked at the impact of "food miles" - the journey food must travel before it reaches your plate - on carbon dioxide emissions. Work by local authorities, such as South Gloucestershire in England, is countering the restrictions of EU tendering rules by insisting that food for school dinners must have left its source no more than 40 minutes before delivery. There is some way to go before we fully take into account the range of impacts and social costs that arise through the way we expect to shop for food.

The Co-op has been in the lead in ethical retailing through all its activities, introducing initiatives such as Fair Trade, organic produce, better labelling, and cutting down on additives. There is no doubt that we can do better - if you are not already a member, why not join the Co-op and take part in the democratic decision making process that guides our business?

However, to return to the fisheries example - it's probably as well to remember that the fish were caught hundreds of miles out in the North Sea - how local is that?

Contact: membership dept Co-operative Group in Scotland tel 0141 304 5585 or email christine.sweeney@co-op.co.uk

Alison Lamond, Scottish Co-Operative Group

The Borders Banquet

Borders Banquet is a tourism initiative in its fourth year supported by Scottish Enterprise Borders and the Scottish Borders Tourist Board. Between the 29th October and 7th November, a ten day long feast of entertainment, local culture and fine food highlighting top quality produce from the Scottish Borders countryside to visitors and locals. This years theme was local produce and events included malt whisky nosing, barbecues by the lochs, beer festivals, tea dances, ceildhs, carveries and even the chance to take part in the Borders very own Hell's Kitchen!



*Local primary school children visited
Glentress Hotel, Peebles to prepare pancakes for
families and friends as part of the Borders Banquet 2004.*

Project News . . .

BLACK GROUSE. Several meetings have been held recently in the Borders and these have revived the possibility of a large-scale black grouse project in the area. A number of land owners and managers have expressed support for such a project and efforts are now being made to map the current situation (leks, habitat, predator control effort, agri-environment schemes, etc) so that the need for further work can be identified and costed. At the same time a funding application is being developed for implementation of a Galloway Forest black grouse viewing project.

NATURE-BASED TOURISM. Funding has been secured from a number of partners (including SNH, S. Lanarks Council and S. Ayrshire Council) to commission an audit of the nature-based tourism resource in South Lanarkshire and South and East Ayrshire. The consultants RSK ERA are carrying out the work which will be completed in February. As well as mapping all the nbt sites, up to five "clusters" will be examined in detail with the aim of identifying ways of developing effective local tourism initiatives which would seek to add value to the local natural heritage.

SUW21 The user survey being carried out by the Crichton Tourism Research Centre is now nearing completion. An application for further funds is being developed to allow the 21st Birthday of the route to be promoted during the early part of 2005 - this will link to a number of other projects including walking festivals, the updated SUW route guide, and an exciting music project. Watch out for news on this in the coming weeks. Funding will be sought from Objective 2 or elsewhere for enhanced marketing of the route later in 2005. Overall it is agreed that the SUW offers a range of exciting opportunities and progress is very pleasing.



Red Squirrels in South Scotland. Zoe Smolka has been appointed Area Officer for SNH in Dumfries. While we are very pleased for Zoe - we are very sad to be losing someone who has put so much enthusiasm and energy into the project. We will have a replacement in post shortly and we continue to work to ensure there will be a phase 3 of the project. We wish Zoe all the best and sincerely thank her for the work she has done for red squirrels over the last two years. We welcome Sue Hearn who will be taking Zoe's place and joining us at the beginning of December, initially based in Lindean Mill.



Zoe Smolka
new Area Officer for SNH Dumfries

The Southern Uplands Book and Website. The booklet is now completed and copies will be available in the new year, a copy will be sent to all SUP members with their renewal form. The SUP website is also being updated and will include the information in the booklet. Our thanks to SNH, Forward Scotland and Scottish Power, SBC, D&GC and SLC for their support with this work and to Sue Grant at 23 Crows who has worked so hard on the design.

Kielder Visit The SUP visit to a unique wood powered heating system in Kielder caught the imagination of those attending from across the south of Scotland. All 30 of the available places were taken up. Many thanks to Tynedale Council for their help in organising the programme, to the people of Kielder for having us and to Communities Scotland, whose Seeing is Believing fund sponsored the bus from Galloway to Northumberland.



Visiting the boiler room



Heat is sent out to buildings around the village

SUP short listed for Tourism Award

The Partnership has been short listed for The 2004 Responsible Tourism Awards! Run by responsibletravel.com, The Times, World Travel Market and Geographical Magazine (magazine of the Royal Geographical Society) the organisers were looking for original, replicable tourism initiatives that provide real benefits to destinations and local people. Fingers crossed! Many thanks to those who nominated us.

Snippets

Partners sought for community hub initiative

Re:Solution is an Edinburgh based consultancy which promotes sustainable development in urban and rural communities. Re:Solution is currently working on a Rural Community Hub Initiative. Research is underway on this project which will be implemented in partnership with ruralnet|uk, a rural regeneration charity, which promotes a living and working countryside, and Skynet an ICT 1 service provider.

The rural community hub model may be useful in augmenting the value and sustainability of existing community facilities such as village halls and ICT Centres. It was suggested that the Southern Uplands Partnership could work with Re:Solution to deliver a scoping study which would investigate the model and how it may be implemented in the region.

This initiative will be of particular relevance to bodies and partnerships interested in broadening the services offered by community facilities such as village halls or ICT Centres. Re:Solution and the Southern Uplands Partnership wish to identify partners to participate in a scoping study.

Full information on the project is available and we would be pleased to forward this to interested parties. Please contact: Pip Tabor at The Southern Uplands Partnership on 01750 725154 or Greig Robertson at Re:Solution on 0131 5578611.

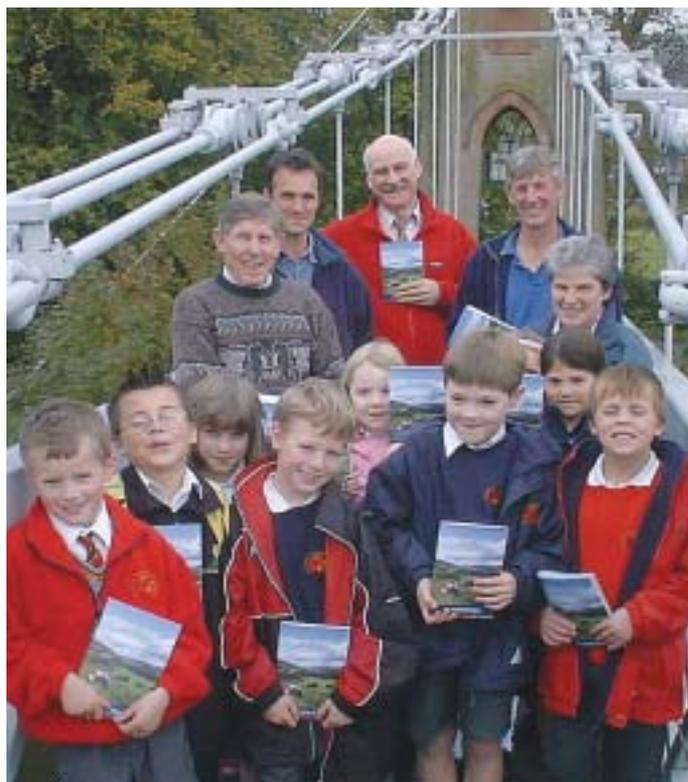
NEW BOOK LETS YOU TACKLE THE SOUTHERN UPLAND WAY IN EASY STAGES

A new booklet of short walks covering the Eastern Section of the Southern Upland Way has been produced by Scottish Borders Council's Countryside Ranger Service in conjunction with Scottish Natural Heritage.

The full colour, 60 page booklet contains maps and descriptions for fifty short, mainly circular walks along the eastern section of the Southern Upland Way. It is a companion volume to one produced to cover the western section.

The guide was launched by a "walking party" of pupils from Melrose Grammar Primary School, at the Chain Bridge over the River Tweed, on Thursday 14 October.

The booklet will be available from Tourist Information Centres throughout the Borders priced at £2.50 each.



Pupils of Melrose Grammar Primary School helped launch the short walks booklet.

If you could be a tree, which would you choose - oak, ash, birch, rowan...?

Natural Way Burial is a new social enterprise set up in 2004 to create woodland and other types of nature reserve burial sites in the Scottish Borders. Graves will be marked by a tree or other natural memorial with simplicity, ecological harmony and sustainability being key. The organisation is exploring options for burial sites and welcomes contact from any interested landowners who want to explore the idea further.

Elsewhere in Scotland woodland burial sites have been established through leasing or ownership and one farmer who created a woodland burial site on his farm has received a diversification grant, with Ross Finnie expressing his enthusiastic support.

The group aims to provide eco-friendly, low-cost burials for people of all means, faiths, beliefs and abilities and to enable as much personal involvement in and direction of funerals by family and friends of the deceased as they wish. Local resources will be used as far as possible and local employment created.

Education and discussion events will encourage a greater understanding of death as an holistic part of the life cycle and members of Natural Way Burial will receive at least two newsletters per year, advance information about workshops and the opportunity to be involved in shaping the organisation. To find out more, contact Heather Johnston, South Cottage, Watherston, Stow, Selkirkshire TD1 2ST; tel: 01578 730507; email: naturalwayburial@southcottage.co.uk



A Canadian Red Maple, planted as a natural memorial.

Membership

The Southern Uplands Partnership is a membership organisation and depends on subscriptions for a significant part of its core funding. Members elect the Directors, receive regular newsletters and play a major role in determining priorities. If you are not a member, please consider becoming one. If you sign and return the Gift Aid declaration it allows us to get extra support from the Inland Revenue.

To apply for membership either use the form below or visit www.sup.org.uk and complete the form on-line.

Membership Category please tick box: Individual member Group member

Subscription Category Rate please tick box: Individual waged per year £10 Individual unwaged per year £5
Individual life £100 Group (voluntary group/community council) per year £20
Group (National/corporate body) per year £50

If you would like to pay by standing order please contact the office for the necessary form.

Please make cheques payable to the **SOUTHERN UPLANDS PARTNERSHIP**.

Name

Address

..... Postcode

Telephone email

GIFT AID You can increase the value of your subscription or donation (by 28p in every pound) if you pay income or capital gains tax in the UK. By signing and dating below, you will enable the Southern Uplands Partnership to claim back the tax on your subscription or donation under the Gift Aid Scheme.

Signature Date.....

Return to: The Southern Uplands Partnership, Freepost SC05012, Studio 2, Lindean Mill, Galashiels TD1 0BR

My interests are (please tick up to 3 of the following):

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| <input type="checkbox"/> conservation/environment | <input type="checkbox"/> archaeology | <input type="checkbox"/> forestry/woodlands | <input type="checkbox"/> equestrian |
| <input type="checkbox"/> buildings | <input type="checkbox"/> sustainability | <input type="checkbox"/> communities | <input type="checkbox"/> local foods |
| <input type="checkbox"/> agriculture/land use | <input type="checkbox"/> water/fish | <input type="checkbox"/> economics | <input type="checkbox"/> housing |
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| <input type="checkbox"/> employment | <input type="checkbox"/> local arts and crafts | <input type="checkbox"/> ornithology | <input type="checkbox"/> rural transport |

The Southern Uplands Partnership

The Southern Uplands Partnership was established as a company limited by guarantee with charitable status in 1999, with the aim of promoting sustainable land-use in the Southern Uplands of Scotland and thereby keeping people living and working here.

Company No 200827 Charity SC029475

The Southern Uplands Partnership
Studio 2, Lindean Mill, Galashiels TD1 3PE Tel: 01750 725154 e-mail: piptabor@sup.org.uk

