

THE FRUIT FACTORY

BRIGHTON PERMACULTURE TRUST

March 2016

Brighton Permaculture Trust promotes greener lifestyles and sustainable development. One of our principal projects is the 'Scrumping Project' which is all about promoting local food and drink. We collect unwanted fruit from the local area and along with fruit from the organic orchards that we manage at Stanmer Park in Brighton, we turn it into fruit drinks, chutneys, jams and preserves.

We have never had a permanent base where we could process the fruit but Brighton & Hove Council has now granted us the lease on a barn in Stanmer Park in which we have constructed a straw bale building, 'The Fruit Factory'. This is now complete and we are aiming to buy new juicing, bottling and pasteurising equipment so that we can scale up production of local food and drink.

We are grateful to **THE NATURESAVE TRUST** which has supported our fundraising efforts and this has allowed us to start purchasing new juicing and pasteurising equipment. We hope that Summer 2016 will see the opening of the Fruit Factory where we will be able to produce and promote a variety of local food and drink in open view.

The Fruit Factory will be a base for educational activities for schools/colleges and adult groups. It will also act as an attraction for visitors to Stanmer Park who will be able to see the juicing taking place and tour our organic orchards (where we have planted many rare Sussex varieties of fruit tree) and the iconic Brighton Earthship, a building constructed from waste and recycled products which is located a few hundred yards away from the Fruit Factory.

As well as promoting local food and drink, the project is also about reducing waste and food miles as we will use a high proportion of unwanted fruit and nearly all of the ingredients that we use will be from the immediate local area.

