

The Right to Grow in Cumberland (Licence to Grow)

Cumberland Council supports the national Right to Grow movement through its Licence to Grow scheme - a simple, costfree way for communities to use Councilowned land for food growing.

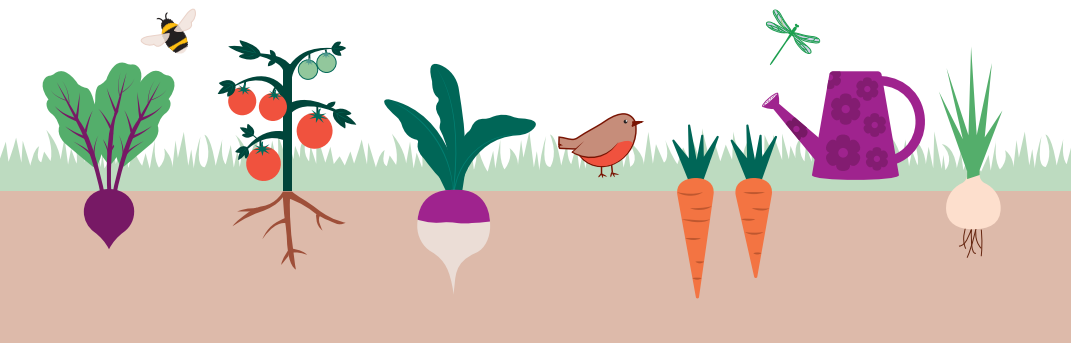
What the licence provides:

- Permission to cultivate a specific piece of Council-owned land for free.
- Advice and support from Food Cumberland's Community Food Growing SubGroup - including funding guidance, composting support and links to other local groups.

If you've identified a suitable piece of Council land near your church, we'd love to hear from you.

Email foodpartnership@cumberland.gov.uk and we'll help you take the next steps to bring your growing project to life.

www.foodcumberland.org.uk



Cumbria
Wildlife Trust



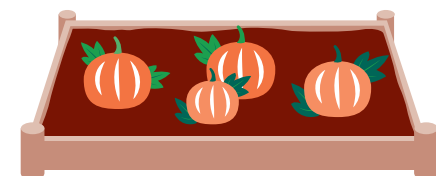
Growing Together: An Invitation to Churches in Cumberland

Why Churches Are Perfect Places for Community Growing

Churches are at the heart of their communities. By using even a small corner of your churchyard for food growing, you can:

- Strengthen local relationships.
- Support people experiencing food insecurity.
- Encourage outdoor wellbeing.
- Demonstrate practical care for creation.

You do not need a large space to get started. Planters, raised beds, containers and sunny corners can all produce fresh herbs, fruit and vegetables.



Supporting Your Eco Church Journey

Community food growing can contribute to Eco Church awards by helping with:

Land & Nature - nature friendly food growing, boosting biodiversity and creating wildlife- friendly habitats.

Community & Global Engagement - bringing people together, sharing local produce and encouraging outdoor activity and connection.

Lifestyle - Promoting sustainable, local food, reducing the environmental impact of our diets and modelling practical creation care.

Getting Started with Growing

1. Gather a Small Growing Team - mix experienced gardeners with beginners; commitment matters more than expertise.
2. Choose Your Growing Space - Look for sunny spots around your churchyard or community space.
3. Start with Easy Crops - herbs, salad leaves, potatoes, beans and soft fruit grow well locally with little fuss.
4. Grow in a NatureFriendly Way - Use peatfree compost, skip pesticides and plant for pollinators and consider "no dig".
5. Involve the Community - Invite neighbours, local groups and families to join in.
6. Celebrate and Share Your Harvest - Use produce in church events, share with residents, or set up a "help yourself" table.

Ways We Can Support You

Connect With Nearby Projects

Connect with others through our Community Food Growers Facebook Network. It's a space to share ideas, swap tips, find volunteers and link up with nearby groups who can support and inspire your project. Search Cumberland Community Food Growers Network on Facebook and look for the Food Cumberland logo.

Master Composters

Master Composters in Cumbria are funded by Cumberland and Westmorland & Furness councils and trained and coordinated by Garden Organic. These dedicated volunteers promote simple, practical composting to improve soil health, cut energy use and save money. You'll often find them offering advice at community events, supporting school workshops, giving talks or chatting locally about composting's benefits. For help, advice or to invite a Master Composter to your event, please contact the Senior Project Coordinator Frankie Kennett on fkennett@gardenorganic.org.uk or **07391082073**.

