

December 2011

On-Line Biodynamic Course Goes Live

The UK Biodynamic Association (BDA) is proud to be launching the first ever on-line, fully accredited distance learning course in Biodynamic Agriculture – Principles and Practices. The program has been developed and will be run by the BDA's Biodynamic Agricultural College (BDAC) located in Forest Row, East Sussex, England.

Arjen Huese, one of BDAC's Course Leaders, wrote the course together with other staff in response to an increasing demand for an on-line course building on the experience and success of the courses BDAC has been running for over the last ten years. He comments, "It became evident to us all at BDAC that an on-line course in Biodynamics is a great way to reach more people and spread the insights in the Biodynamic methods to farmers, gardeners and all people interested in sustainable food production."

Going live in January 2012 with the 'Introduction to Biodynamic Agriculture' module, in total ten modules will be rolled out over the following two years. The modules feature a wide range of topics including Composting, Astronomy, Etheric Formative Forces and Community Supported Agriculture. Each module runs for three months and includes eight lessons each with a video and detailed lecture on the subject. There is a task associated with each lesson and these are marked by the staff member at BDAC presenting the module. In addition, students have access via the website to a Virtual Learning Environment with forum, chat-room and wiki-pages. The course is aimed at complete be-

ginners right through to professional gardeners and farmers. The learning pathway is extremely flexible as each course module is individually accredited. To attain the full Diploma students complete all ten modules. Some tasks are practical and students will require access to a garden, allotment or farm to complete them in order to achieve the qualification.

Patrick Holden, Patron of the BDA, comments, "In offering courses to all those who have a thirst to acquire new food production skills, the Biodynamic Agricultural College has emerged as a shining beacon of hope for the future."

Prospective students can view a free preview at www.bdacollege.org.uk where they can see for themselves this inspiring and accessible new course.

Biodynamic Land Trust Update

We are official!

The Biodynamic Land Trust Ltd (BDLT) was registered by the FSA as a Community Benefit Society in November. We are now applying for charity at law status so as to be gift aidable, and so that land gifts can be tax deductible. This will strengthen our ability to increase biodynamic acreage, and help donors as well.

Please do contact us if you have land access needs, to see if we can be of help. We are looking for 1-3 more foundation projects. One success model is the combination of a BD farmer or grower, a viable farm business with a business plan and commu-

nity connections with direct marketing potential. We are currently working with BD family farmers, and BD farm businesses wanting to secure the long-term future for their farms when the farmers have retired.

One discovery is that outside of Camphill, there are relatively few BD family farms. These family farms need support to explore new pathways, otherwise they may be lost to biodynamics.

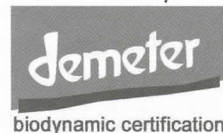
For more information about our work and approach, see our website, www.biodynamiclandtrust.org.uk, and the Feasibility Study and Start Up Plan.

The Land Access Workshop with Nir Halfon at BDAC on 9/10th November went well, with around 35 participants. Professor Neil Ravenscroft's excellent Land Access lecture is on our website, and farm offers to Nir Halfon are welcome for a BD incubator farm project.

A group of dairy shorthorn farmers are also looking for a younger BD farmer!

Our first land purchase will be Brambletye Fields, to be leased to Tablehurst Farm. We are also exploring how best to secure a Demeter certified family farm. Critical questions include, 'How to secure farm land when land prices are inflating by 5% p.a. in a speculative land bubble?', 'How to secure housing for farmers, given that farmhouses are often worth more than the farm?', 'How to support viable farm businesses?' and 'How to use the BDLT Endowment Fund to lever in gifts, loans and shares for best results?'

We were delighted when Robert Lord of the Cultural Freedom Charity decided to transfer nearly £20,000 to the BDLT from their



Advertisements

Biodynamic Feed Wheat & Barley For Sale:

Quantities of grain are:
Feed wheat - up to 60 Tonnes, in 25kg sacks, bulk bags or lorry load.
Feed Barley - 25 - 30 Tonnes, in 25kg sacks, bulk bags or lorry load.
E: Leo.brockman@googlemail.com
Mobile: 07763 171154

Demeter Wheat, Rye and Spelt available for Human consumption.

Also Wheat, Barley, Oats and Beans for livestock feed. Three ply 25 kg paper sacks with the demeter logo on always available.

Jo Bradley, Hungary Lane Farm, Leics LE12 5NB tel 01509673897 or email bradley.hungarylanefarm@btopenworld.com

Pishwanton needs a Biodynamic person or persons to care for its 60 acres of woodland, wetland, rough grazing and wild herbs together with farm animals (cows, sheep, horse and goats) and garden areas.

An interest in Goetheanism essential. Accommodation available. Please apply for more information to: Email: admin@pishwanton.com Web-site: www.pishwanton.org

The Life Science Trust
Old Bank Building,
1B High Street,
Gifford,
East Lothian,
EH41 4QU.

A warm welcome to the following new members:

Rachael O'Kelly, Gloucestershire; Isabella Hornung, West Midlands; Caroline Green, Herefordshire; Sarah Wilks, Lancashire; James Fearnley, N Yorks; Carol Hubel-Allen, Gloucestershire; Russell Davison, Derbyshire; Marco Orselli, Co Tipperary, Ireland; Yoke van der Meer, West Midlands; Margaret McArthur, Herefordshire; Miche Fabre-Lewin, Oxfordshire; Philip Howard, E Sussex; Isabella Hornung, W Midlands; Tom Brenan, London;

NEXT ISSUE: 2012

Copy date : **2012**

Send items to: BDA Office

Or E-: Office@biodynamic.org.uk

Fund Raising News

Membership matters and Gift Aid

I find working on the membership side of matters in the BDA office endlessly interesting and it is always a pleasure to get notes and letters along with your membership renewals.

It is great to feel that most members are making a real effort to support the BDA work as much as possible with their membership money whatever the amount paid.

Gift Aid is also a real support for our work and one of those things we get from the 'small society of government' as opposed to the 'big society' of all of you so can we all make the most of it.

This year the BDA received nearly £2,500 in Gift Aid. This is money you have paid in tax that comes back to help us and represents about a 1/3 of our members who have signed up for gift aid. So please make the most of your hard earned cash and Gift Aid it as well if you are a taxpayer in the UK.

Download a form from the website (a membership form has the gift aid bit on it as do the reminders we send to those who are not paying by bankers order) or ring or write/ email for one and sign the gift aid bit too. Whether you are paying by cheque, virtual terminal/paypal, cash or bankers order, paying yearly or monthly Gift Aid always applies when you are a UK taxpayer.

So we look forward to a great increase in Gift Aiders, join those who give twice, once from them and once from the tax office. If you have any questions please do ring the BDA office.

Christmas wishes to all,

Gabriel Kaye (Assistant with membership matters)

New Fund Raising Pages on BDA website

We need funds! There is a new link off our home page letting people know about what we need monies for and how they can help.

Take a look at

www.biodynamic.org.uk

Licencees in the News

Seagreens Mineral Salt Voted Best Organic Product 2011 by readers of Healthy Living magazine.

The product was introduced in January 2011 in the UK and USA. It is half BDA certified Organic Ascophyllum seaweed wild harvested in the Scottish Outer Hebrides, and SA approved natural unrefined sea salt from the Lizard Peninsula in Cornwall - a truly British organic product certified by the Biodynamic Association!

In April, this product was Highly Commended by the judges in the Free From Food Awards, and in January it was voted Best New Product by readers of CAM and CAM Lifestyle magazines (Complimentary and Alternative Medicine) FFI see www.seagreens.co.uk

BBC Food and Farming Award BEST FOOD PRODUCER: Loch Arthur Creamery, Camphill Community, Dumfries, Scotland

The UK wine trade should promote biodynamic and organic wines, a debate in London decided last night. New Zealand organic Viticulturalist Richard Smart and biodynamic winemaker Monty Waldin went head-to-head at the Wine and Spirit Education Trust headquarters - Waldin supporting the motion and Smart opposing it.

You can read a full report at www.decanter.com and see an excellent You Tube Interview with Waldin and Smart at http://wn.com/Monty_Waldin_and_Dr_Richard_Smart

News from the Local Regions

Dorset

Biodynamic study day
Re-visiting Lecture 1.
10.45 coffee for 11am start, at Sturts Farm, West Moors, Dorset. Phone Jill on 01258 817197 to book a free place and lunch if you need it.
All welcome.