



BISHOP'S CASTLE: COMMUNITY FOOD RESILIENCE STRATEGY

2026 - 2030

FOOD FORWARD BISHOP'S CASTLE AND THE SHROPSHIRE GOOD
FOOD PARTNERSHIP, SUPPORTING THE CLIMATE AND COMMUNITY
AIMS OF BISHOP'S CASTLE TOWN COUNCIL

FOREWORD

“FOOD IS THE LOW HANGING FRUIT OF SYSTEMS TRANSITION” - C. CLARE HINRICHS

This is the second iteration of the Bishop's Castle Community Food Resilience Strategy, which has been updated to reflect community input and local changes since the first was written during the pandemic. As with the previous version, this document supports the aims of the Climate Action Plan (led by the Climate Action Group, under the charity Light Foot Enterprises). The food system contributes approximately 36% of GHG emissions and so must be central to climate adaptation. In a more relatable way, food touches every part of our lives, each day. So while our food system is a part of a larger global system, the seemingly small choices we make can have profound impacts.

This strategy outlines the context in which we find ourselves now and why a local Food Resilience Strategy is an essential tool for proactive planning, capacity building and practical action to respond to our changing world. This document is also a reflection of changes in National policy, County-level interventions as well as the global context. Much has changed since the first strategy was written in 2021 and this document reflects the increased urgency of the state of our planet as a result of overconsumption and poor resource management, geopolitical instability unknown since the 1940s, and the social circumstances impacting people. This document examines our local context, identifying community assets to build on and the gaps that need to be bridged with targeted local action.

This strategy shows the power of leading by example. The first version was the only of its kind in the county, at Town and Parish as well as County Council level. As early adopters of a food strategy, Bishop's Castle has been held up as a progressive model and now other communities are beginning their own food resilience strategy plans. The food system is political and shapes the lives of citizens, and therefore requires political leadership in addition to community engagement to build food resilience.

My report [Civil Food Resilience in Practice \(2026\)](#) offers additional guidance to how Councils can advance this work, in collaboration with their local Food Partnership and communities.

-Daphne Du Cros, PhD Food Policy, Shropshire Good Food Partnership and Food Forward Bishop's Castle.

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A SHARED VISION: TO 2030

To address the scale and depth of changes that we need to face in the coming decades, this strategy offers a path forward using food as a lever for change: a shared vision of ‘active hope’ where the people of Bishop’s Castle are involved in imagining and shaping a food landscape and community that are thriving.

Community-led action can relocalise our food system and build a vibrant food culture that is designed for the benefit of all. These things are happening all over, and they can happen here too - in many ways, they already are.

Imagine a Bishop’s Castle where food comes from our own home gardens and community growing spaces, and the farms within a few miles of Town that are a part of our community. You know who produced your meal - that they are managing their land well, are caring for their livestock with respect, and that they share your values for our local landscape and agricultural heritage.

We have moved past the fear of a potential crisis to feeling prepared. We’re getting organised, so we feel confident and empowered, and together we’re learning skills to produce and process our own food. When a crisis arises, we come together and look after one another. Come what may, your local producers are filling the shelves, and money recirculates in our local economy, rather than going to corporate retailers.

Imagine a Bishop’s Castle that is blooming and buzzing: where fruit and veg are abundant and nutritious. The health of our community is better - from our youngest to our oldest members. People feel like they’re a part of something. New community gardens are bringing people together, as children watch the seeds they’ve planted start to sprout. We know where our food has come from, and lawns have been replaced by traditional cottage gardens which produce food, delight the senses and are havens for biodiversity. We know that food links to water, to energy systems, to health, to biodiversity, to soil, to mental health and community wellbeing.

Imagine a Bishop’s Castle that tourists and other communities are drawn to, for the vibrant local culture, the local products and the amazing local food served in our restaurants and cafes. They come back, they bring friends and they take away ideas for things they can do to brighten up their own communities.

This is the kind of vision that everyone in our community can connect with, regardless of their age or stage of life.

POLICY CONTEXT

This strategy fits within a broader research and policy context. A few key policy areas include:

The UK is a signatory to the International Covenant on Economic, Social and Cultural Rights (ICESCR), which legally binds it to respect, protect, and fulfill the right to adequate food under Article 11 (1976). The UK is a signatory to the UN Sustainable Development Goals (2015), which includes the goal of 'Zero Hunger' as well as many others that link to farming, climate, food access and health.

In 2025, the UK Government's proposed Food Strategy highlighted the need for a place-based approach, with Government recognising that it isn't prudent to coordinate purely 'from the centre':

"Our approach also needs to be grounded in place. The UK food system is made up of many smaller food systems at a national, regional, community and household level. Food is often at the heart of communities. Many are shaped by the productive food industries that give people a livelihood and a way of life and are enriched by their local food cultures and the prominence of food in celebrations and local identity. One size does not fit all. We need to unlock expertise, energy and experience at a local level to deliver improved outcomes where they are most needed." - [A UK government food strategy for England, considering the wider UK food system](#)

The Food Partnerships of Shropshire and The Marches (including the Shropshire Good Food Partnership, Herefordshire, Monmouthshire, Powys) have come together as the Marches Food Network and developed a [Bioregional Food Growth Plan for the Marches \(2025\)](#), to build capacity and connections for regeneration and resilience across our food system.

Food links into [Shropshire's Local Nature Recovery Strategy](#), through its connections to land management, farming and water systems. It also connects with economic growth and livelihoods, climate, tourism and health plans.

Bishop's Castle remains the only community in Shropshire with a food resilience strategy, and it offers a path forward for other town and parish councils to lead on joined up food system action.

WHAT IS A COMMUNITY FOOD RESILIENCE STRATEGY?

Too often, we can feel overwhelmed by the global scale of problems that are impacting our lives and the planet, but local level community action is an antidote to both despair and vulnerability. Indeed, if we remember the value in community - connection, a shared meal, or time in service to nature - we take meaningful action to regenerate our communities and ourselves.

Food Forward Bishop's Castle is an initiative that views food as a tool for community wellbeing where everyone's contribution is essential.

This strategy shows how Bishop's Castle can harness the power of our local food system and community to:

- Uplift those who are at most risk of food insecurity and isolation
- Build capacity and feel more prepared in the face of food system shocks
- Improve our health, build skills and feel connected
- Regenerate our town through a vibrant food culture and edible landscapes
- Support our local farms and food businesses, and know where our food comes from
- Farm in ways that enhance nature and land, and the stability of our climate

Food is a unique lever for social change that everyone can connect with in some way. Even small changes can have big impacts. A community food strategy recognises the role of every person to be a food citizen - an active stakeholder working to create a more equitable, healthy and inclusive food system.

This document presents pathways for a more food-secure Bishop's Castle, and ways for everyone to be a part of achieving that goal.

“ACTION IS THE ANTIDOTE TO DESPAIR” - JOAN BAEZ

OUR LOCAL CONTEXT

Bishop's Castle relies primarily on conventional food retailers. The SPAR and the CO-OP are the two main commercial (chain) retailers in Town. There are some local shops offering a small selection of vegetables, value-added products and local produce such as meat (A. J. Pugh's Butcher shop, Harvest Whole Foods in Lydham).

The Town Hall hosts a monthly Farmers' Market, and another weekly market takes place in Lydham.

Restaurants, pubs and cafes are key employers in the town and have suffered under the Pandemic and cost of living crisis, but are the heart of local social life and our tourist industry. Several seek to source from local food and drinks producers where possible. Bishop's Castle is fortunate to be the home of the historic Three Tuns brewery. Other employers such as the college, hospital and care homes either provide or rely on food service provision. The Food Bank provides essential support services through no-referral food assistance provision, Citizen's Advice and medical checks.

The town has a number of fruit and vegetable growing sites: these include the BC Allotments (42, full-size and smaller, for rent from the Town Council), the Wintles (private) has 30 allotments, a total of 72 plots locally. There are also some private allotments in Welsh Street. The Wintles boasts a mixed fruit orchard and small vineyard. Little Woodbatch Farm is producing vegetables and fruit specifically for the food bank and surplus distribution, and local growers like Hare Hill and Wern Farm (Sarn) serve the local market through veg boxes and market sales.

Many local farmers produce livestock for wholesale markets and sell through our local auction yard each week. Some sell direct to consumers through box schemes.

What makes Bishop's Castle special is the large number of quality local producers and food-related initiatives taking place in and around the Town. These are the existing local resources that we have to expand on, and they will be crucial to overcoming some struggles that our community faces along with other towns and cities across the UK.

AN AGRICULTURAL HERITAGE

“THE HEALTH OF SOIL, PLANT, ANIMAL AND MAN IS ONE AND INDIVISIBLE AND THE FERTILITY OF THE SOIL IS THE FUTURE OF CIVILISATION”.

- SIR ALBERT HOWARD, A PIONEER OF THE ORGANIC MOVEMENT. BORN AT COLEBATCH, BISHOP'S CASTLE, 1873



Bishop's Castle is the historic home of Sir Albert Howard (born at Colebatch, 1873), who was one of the early founders of the organic movement.

Howard believed that care for the soil was the key to healthy and long-term sustainable food production, and thus, human health.

Bishop's Castle is now home to the Albert Howard Society which honours the life and work of Sir Albert, with a plaque honouring the researcher in the Town Hall.

(Image credit: The Albert Howard Society)

LOCAL ACTION MATTERS

Resilience comes connecting the dots to make a web of stronger links. Many small local shops means better food access when one is closed or runs low on a product, just like many volunteers means a system of support if one isn't available. However, our food system is currently highly centralised and corporatised, with 94.5% of all food purchased in the UK coming from large commercial retailers, and the available products owned by only 11 main companies. This centralised structure means vulnerability - to hacking, to shortages, transport disruptions - and can affect millions of people in an instant. For example, the UK has a relatively small number of food distribution hubs - in the event that these are targeted or brought 'offline' the impacts would be substantial. Moving away from a centralised structure to a decentralised one is better, but regions and communities that build structures of food sovereignty and self-sufficiency are strongest of all.

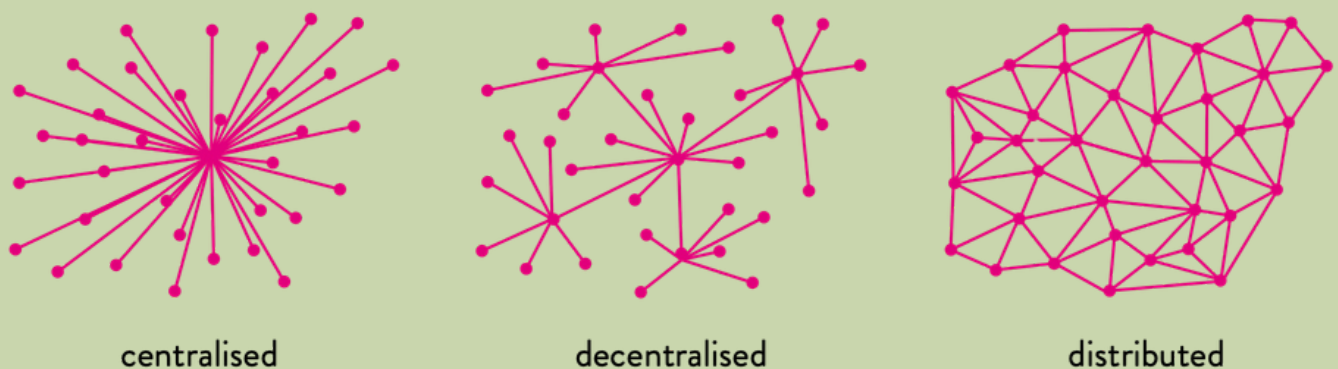


Figure: Models illustrating systems vulnerability, from most vulnerable to most resilient. Image Credit: Lang et al, 2025.

Not only is it practical, but being active in our communities and engaged with growing, food preparation and networks of mutual support helps people feel empowered. “Think globally, act locally” is as vital as ever, but this requires actively rebuilding the ‘local’ after a period of global centralisation. We are not too small to make a difference - many ‘smalls’ make a ‘big’. These actions can be shared and replicated across neighbourhoods and towns until they make webs of resilience across Shropshire, and beyond.

Using a Food Systems lens, this strategy looks at areas where Bishop's Castle can engage support more regenerative approach to food which will support broader resilience, including:

- Climate, Nature and Biodiversity
- Relocalising our Food Economy
- Community Health and Food Citizenship
- Resilience and Emergency Planning

CLIMATE, NATURE AND BIODIVERSITY

Climate change and biodiversity loss are set to be the defining challenge of our times. Significant change at a global level from leaders is needed, along with lifestyle changes by everyday citizens. Bishop's Castle Town Council has declared a state of "Climate Emergency". This forms the backdrop to our local Climate Action Plan and underpins community decision-making.

While it may seem like changing the global tide of climate change is impossible at such a small community scale, Bishop's Castle and its hinterland has a part to play alongside every other town and city. We have seen visibility and advancement in this locally through the work of Going Wild in Bishop's Castle, Restoring Shropshire Verges Project (RSVP) and the Marches Meadows group.

A focus on healthy soils, farming systems and their links to human, plant and animal health is central. This is not a new idea, but one put forward by, among others, BC's own Sir Albert Howard, as a founder of the organic movement at the turn of the last century. It is a part of the Local Nature Recovery Strategy set out by Shropshire Council (2026).



CLIMATE, NATURE AND BIODIVERSITY

One out of every three bites of food we eat is made possible by pollination by birds and insects, although animal and insect species are in critical decline.

The BC Community Food Resilience Strategy seeks to:

- Safeguard pollinators by creating natural wildlife corridors that can help support these creatures that make life possible.
- Support farms to reduce chemical inputs and increase natural land and waterscapes for habitats so as to restore biodiversity.

Across the world a third of people are obese, while another third are starving or suffering from poor nutrition. The issue is not a lack of food for a world population of 8 billion, but simply of food not getting to many who need it. This issue of access is largely related to food waste. A third of all food is discarded, much of it before it even leaves the farm gates, due to strict aesthetic standards defined by grocery retailers.

The BC Community Food Resilience Strategy seeks to:

- Reduce food waste through working with local retailers and producers so that good produce that is of a lower aesthetic standard is made available for people to use.
- Continue the principles laid down in the “Fight the Plastic” campaign in Bishop’s Castle to encourage local retailers to reduce single-use plastic packaging waste.

Agricultural emissions, including those from transport are a key contributor to climate change accounting for approximately 20-30% of global Green House Gas [GHG] emissions. Producing more food sustainably where there is demand in the local community can reduce transport emissions and mitigate climate change.

The BC Community Food Resilience Strategy seeks to:

- Develop a Local Food First initiative by helping local producers to develop local routes to market, so that food produced in our area stays here, and reduces import-export traffic.
- Showcase the value of eating locally and seasonally to support a sustainable and healthy approach to food and planet.

COMMUNITY HEALTH AND FOOD CITIZENSHIP

People are affected by their disconnection from food. Local food action can support improving basic knowledge about how food is produced, how to cook and prepare healthy affordable meals from whole ingredients.

Allotments provide growing space for individuals or families, and community gardens offer an opportunity to work, learn, collaborate and share together with neighbours of all ages. Gardening has been shown to improve mental health and wellbeing, reduce stress and support food security. Heavily processed commercial foods which are high in salt, fat and sugar have a negative impact on health and wellbeing.

The BC Community Food Resilience Strategy seeks to:

- Promote the health and wellbeing benefits of food growing
- Utilise the Right to Grow framework to increase the number of community gardens, allotments and edible garden spaces in BC on the principle of inclusivity and diversity as welcoming spaces for all.
- Support the Food Bank in its work to offer health checks
- Explore possibilities for Green Social Prescribing via the Bishop's Castle Medical practice
- Share the benefits of healthy diet, cooking skills and whole foods
- Support household and community food security through skill-building, including food growing, preparation and cooking guidance through volunteers, in order to support an exchange of skills and knowledge across all ages.
- Provide a community resource for sharing produce, gleaning and prepared meals in order to reduce food waste and build food access for all.
- Assert a requirement for future housing development plans to include garden spaces for each household, as well as communal growing space, with particular attention to affordable housing units.



RELOCALISING OUR FOOD ECONOMY



Linking local farms to direct sales through markets and local shops shortens supply chains, reduces our reliance on imports and carbon emissions, and the impact of distant food system shocks on our local supply. More local food production and small scale infrastructure helps to make our community's food system more secure.

Supporting our local food system could promote the well-researched phenomenon of the 'local multiplier effect'. The LME keeps money recirculating in the community rather than leaving it (like when shopping with large retailers), effectively 'multiplying' its impact and benefit to the town.

The local food economy in Bishop's Castle is dependent on conventional food retailers and transportation of food into the community. This often means higher prices in these outlets making food unaffordable and inaccessible to many (particularly fresh fruit and vegetables, which are essential to a healthy diet). While BC has an effective emergency support system in the BC Food Bank, ideally community members should feel economically secure and confident in their access to affordable and healthy food. Food is a basic human right and ensuring food security and freedom from hunger is essential. The area surrounding BC is home to many farms and food producers, who primarily sell their products (mainly livestock for the meat market) for export.

RELOCALISING OUR FOOD ECONOMY

The BC Community Food Resilience Strategy seeks to:

- Support community members' food independence through learning about and helping to establish household and community-level growing.
- Provide a community resource for sharing produce, gleaning and reducing waste.
- Encourage more food producers and retailers to sign up for the Government's Healthy Start Voucher Scheme for pregnant mothers with children under 4.
- Encouraging direct sales and for more retail outlets and hospitality businesses to source locally.

The BC Community Food Resilience Strategy seeks to:

- Build links between local producers and customers through a 'Shop Local' initiative focused on 'Local Food First' in order to boost the local economy.
- Facilitate and guide locally-focused public sector procurement to reduce reliance on long-distance transport and imports and support local producers. (The key public sector employers in BC are the Primary school, Community College, Care Homes and Hospital).
- Support gleaning activities for fruit and vegetables, communal apple pressing, etc, and encourage the use of the Town Hall's harvest 'produce' table for selling on to local people.

Bishop's Castle draws many tourists annually for its scenic walking trails, festivals and picturesque high street. Quality food from local producers, served in pubs, restaurants and cafes is a key draw for tourists.

The BC Community Food Resilience Strategy seeks to:

- Promote Agri-Tourism through joining the Shropshire Good Food Trail each year to showcase the wide range of food and drink producers in our area and support the incomes of producers.
- Encourage food and farming businesses to hire and train staff from our local area.
- Work with producers and community groups to provide local training and courses relating to agriculture and food production for skill-building, including: livestock care, beekeeping, composting, seed saving, pruning and grafting and more.

CHALLENGES AND OPPORTUNITIES FOR BUILDING LOCAL FOOD RESILIENCE

Addressing gaps in local infrastructure can have significant beneficial impacts to local food resilience. Many of these can be implemented at low- or no- cost, or can be built up gradually through local investment and targeted funding bids, or supported by a community food coordinator role. This is not an exhaustive list.

For a list of food assets, see Appendix.

Local Infrastructure: Sales		
Area	Challenges	Opportunities
Commercial Retail Shops (SPAR, CO-OP)	• Poor selection of fresh fruit/veg; heavily packaged, no organic options • Healthy options are more expensive than UPFs • Reliant on 'just in time system', vulnerable to shocks; minimal storage • "Rural Premium" on food • No local sourcing	• Linking to food bank for surplus sharing • Collaborating with the new CO-OP for local procurement, more healthy options, reduced plastic packaging • Local communication around buying local and supporting local producers • Community Partnership Pilot and Press campaign with the COOP
Independent Grocery Shops (Harvest Whole Foods, A.J.Pugh Butcher)	• Fragility of the economic margins for small independent shops • Higher prices feel unaffordable to many, despite better quality, local provenance, organic options	• Supporting our local independent shops • Building up more direct sales opportunities with local producers (Local Multiplier Effect) • Some capacity for food storage (fridges, dry storage)

Local Infrastructure: Sales		
Area	Challenges	Opportunities
Farmers' Markets (BC, Lydham)	BC: • Difficult to plan household shopping due to frequency (1 x monthly) • Difficult for sellers to make sufficient income • Perceived as unaffordable by local people, not staples Lydham: • Not locally sourced veg • Not within walking distance	• Pilot a weekly market to test an increase in the frequency of the local BC market (whether at Town Hall or elsewhere) to encourage more regular footfall to local shoppers, more reliable incomes for sellers and a more vibrant local food culture
Bishop's Castle Food Bank	• Is in need of a larger, more reliable premisses • Increasing numbers of customers needing diverse support as crises impact income stability • Serves a wide catchment, but does not receive support from the council areas that customers come from	• Links can be made with food surplus organisations, local farms for provision • Community Chef or volunteers can support with processing surplus into ready/easy meals for a community fridge/freezer • Reinstate Meals on Wheels for reaching vulnerable groups • Working with local businesses and organisations for holiday school meal provision
Farms	• Often have to sell into conventional retail markets (economies of scale) • Struggling with impacts of climate change, economic volatility, shocks	• Diversification/mixed farming/direct sales can offer different sales avenues locally • Visibility/storytelling can build the narrative around local farming and demand • More local infrastructure (eg: aggregation, storage, distribution, digital marketplace) could support producers

Local Infrastructure: Growing Spaces		
Area	Challenges	Opportunities
Allotments	• New entrants may not be confident in their growing skills • Plots awaiting uptake • Individual rather than community-focused model	• Surplus seasonal produce could support the food bank and community surplus meals • Seed production could contribute to the seed bank • Teaching and training, eg: a 'buddy-system' could support newcomers to build confidence from experienced growers, who would benefit from help on the plot.
Community Gardens/Farms	• Lack of funding to support staff roles • Requires volunteers support • Building confidence: requires upskilling and 'handholding'	• Linking with other projects and organisations (local and beyond) • Sharing and processing surplus for community benefit • Training and upskilling • Community-building and events • Machinery rings and community asset sharing
Homes, Businesses, Schools, public spaces	• Community College garden is disused as a productive or learning resource • Lawns are vulnerable to drought and have low biodiversity, are water and maintenance intensive • Industrial estate - lots of empty green space which is costing the Council money to maintain.	• Volunteers/a community grower(s) role could support in revitalising disused spaces into edible landscapes (cottage gardens, teaching spaces) • Using the Right to Grow framework via BC Town Council to convert disused publicly owned spaces into food producing ones (Industrial Estate, verges, park borders)

Local Infrastructure: Spaces for Community Use		
Area	Challenges	Opportunities
Community Kitchens	- Limited to Grange Road Community Centre - Church Barn - the limitations of the kitchen space is a missed opportunity for greater community engagement and meal preparation with surplus food	- Surplus seasonal produce could be processed into community surplus meals - Teaching and training spaces: food preparation skills would benefit community members of all ages - Could link to a community cafe serving low cost meals and act as a gathering space
Local Infrastructure: Hospitality		
Restaurants and Pubs	- Ability to reliably source local foods, at competitive prices - Multiple suppliers leads to additional sourcing and admin - Vulnerable to fluctuations in economy and policy	- Building seasonality into menus - Purchasing local food and drink whenever possible (Shropshire Good Food Partnership can signpost to local producers) - Celebrating and building up our local food culture - Storytelling about the quality and provenance of local foods
Local Infrastructure: Transportation		
Deliveries and machinery	Costly to purchase, operate	'Food loops' for more efficient and coordinated/optimised delivery can save time and money, can link with Meals on Wheels, Food Bank, surplus collection etc - Sharing/hiring of machinery can save on overheads, fuel

Local Infrastructure: Food Storage		
Area	Challenges	Opportunities
Food Processing	- Processing equipment as community shared assets has been stripped from the local level - Food processing skills have been lost	- Invest in small scale processing equipment for food processing in community-accessible settings - Work with the local farming community to understand further medium scale processing needs - Share knowledge of food processing through courses and apprenticeships
Community Storage	- The Food Bank acts as a defacto community food storage, but space at the Church Barn is limited - Availability and access to local produce	- Identifying a space, process and purchasing plan for emergency community food storage of staples (including dry storage and refrigerated/freezer storage) - Industrial estate spaces - Seeking funding resources - More local fresh food production
Commercial Storage	- Local commercial storage is limited (retail shops, hospitality) - Not for public use/access	Hiring out/sharing underused space
Domestic Storage	- Varies depending on public awareness, disposition to risk, and finances - Lack of knowledge of what to purchase as pantry staples/emergency provisions and how to use them - Lack of food storage/preserving skills	- Communicating recommendations and guidance to the community - Working with the food bank to create short-term home packages for crisis scenarios - Up-skilling and training: home growing, cooking with staples, food preservation

OVERVIEW: CHALLENGES AND OPPORTUNITIES

Bishop's Castle is underserved when it comes to affordable, high quality fresh food, and more residents have come to rely on the food bank since it opened in 2020. This is linked to a succession of crises which have impacted the economy and domestic finances. Research conducted by Shropshire Council's Shaping Places initiative (2024) on a shopping basket comparison of 20 staple items from six Shropshire supermarkets found the Bishop's Castle Co-op to be third most expensive. This 'rural premium' for food, alongside rising costs and inflation impacts local people.

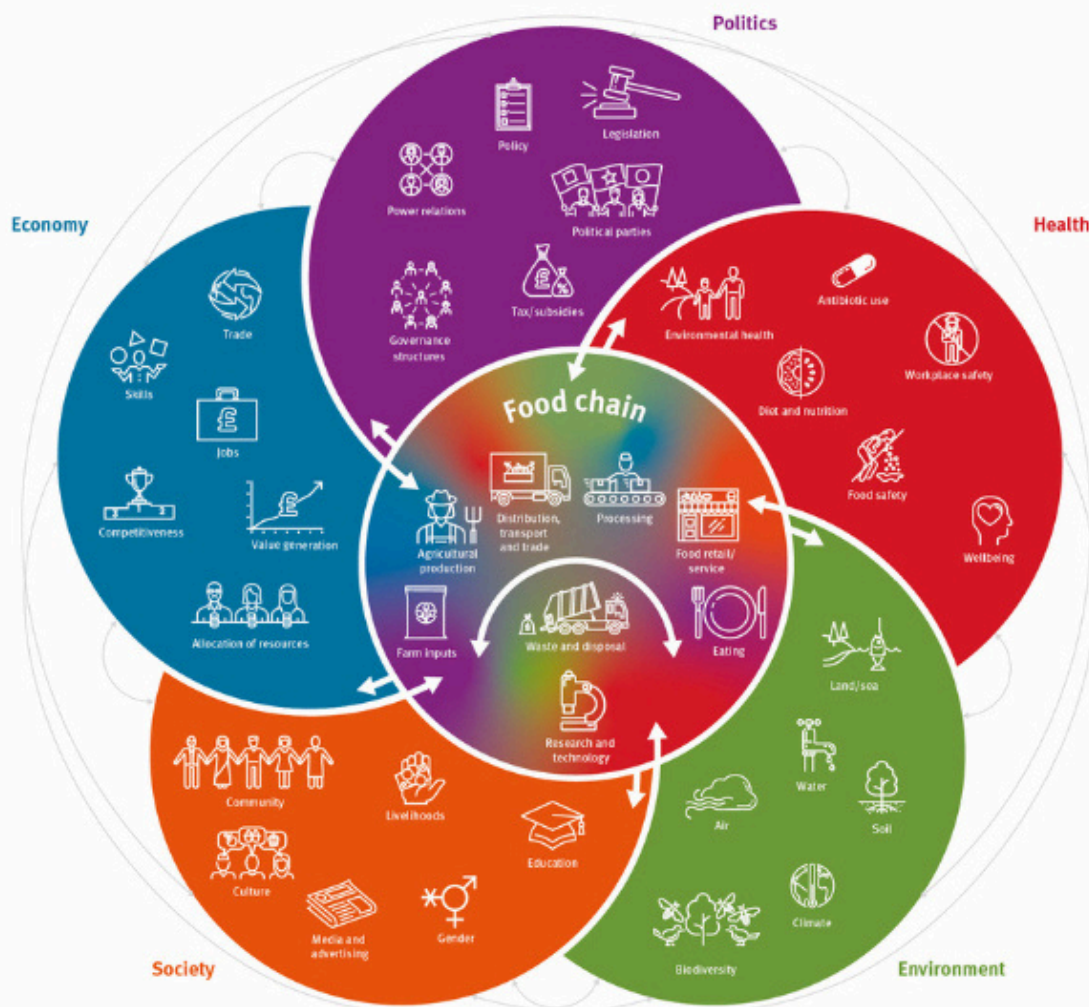
Many local assets exist and can be built upon to create a more resilient local food system. Infrastructure is valuable, but this must include deliberate work to reengage with what's on our doorstep. Communities no longer keep a storehouse of surplus, and households are rarely adequately prepared for food crisis.

Public engagement and communication are essential and must include education and outreach to build a skilled and confident community. In addition to emergency services, schools and educators, and health professionals, assets include initiatives that are already active in the community and people willing to share their knowledge and skills.

Several funding opportunities can support this work, including the UK Community Resilience Fund and agreement on the use of local precept spend. Coordinated work between the community and Bishop's Castle Town Council must take advantage of these funding tools and build on the above opportunities.

FOOD IS A SYSTEM

Food offers such an effective tool for change because it touches so many parts of our lives. Food is a part of our political system, it impacts our health and wellbeing, our cultural and social lives, the environment through farming and through how it impacts land and biodiversity. People can relate to food and it is integral to how we live.

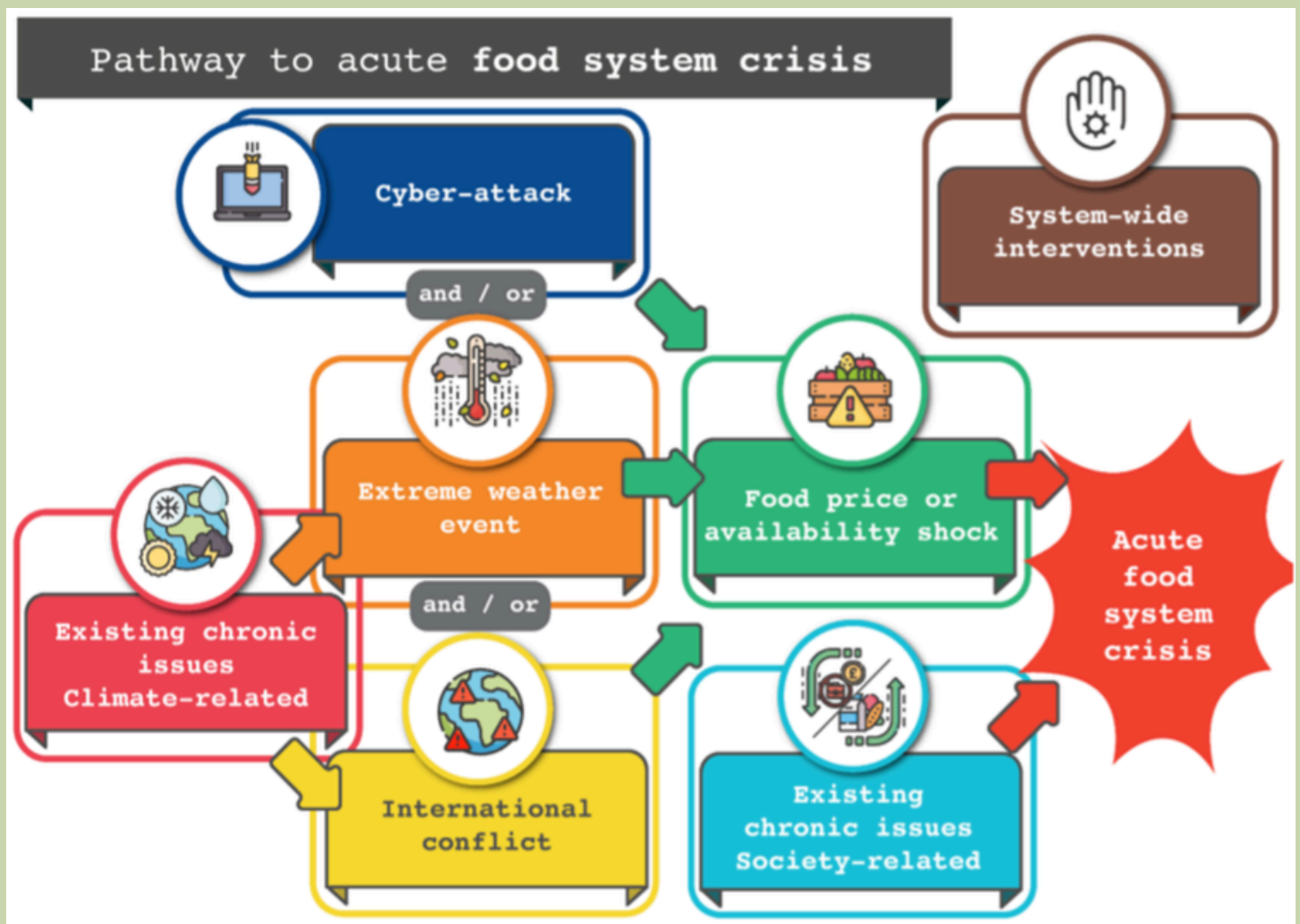


Parsons K, Hawkes C, Wells R. Brief 2. What is the food system? A food policy perspective. London: Centre for Food Policy; 2019.

By taking a 'food systems approach', this strategy helps us to consider various ways that we can support and improve our local food system so that it strengthens our community. Things don't work in isolation, but overlap and influence each other. This means that a well-thought out intervention, like healthier school meals or more community growing space as examples, can over time lead to positive ripples in different areas.

WHAT ARE THE RISKS TO OUR FOOD SYSTEM?

Food security is defined when all people, at all times, have physical and economic access to sufficient safe and nutritious food that meets their dietary needs (UN World Food Programme). Research (Lang et al, 2025; Brindle et al, 2026) has shown that the UK's food system is more vulnerable than ever due to a combination of factors, and can manifest through a range of pathways:



Our current context can be summarised as 'V.U.C.A', an acronym referring to Volatility, Uncertainty, Complexity, and Ambiguity. Acute events can be isolated ('one-off') or can overlap and compound their impacts. These are particularly damaging when they happen in addition to our existing 'chronic' systemic issues of poverty, ill-health due to poor diet, a lack of food skills etc. Chronic issues present the 'tinderbox' - a background context which characterises a lack of structural resilience, and tips an acute event into a crisis scenario.

WHAT ARE THE RISKS TO OUR FOOD SYSTEM?

Our food system is currently more vulnerable than ever due to a combination of factors:

- Extreme weather events and temperatures due to climate change, resulting in reduced domestic yields and poor harvests, and diminishing capacity of key importing nations to supply the UK due to climate impacts in their own countries
- War and Geopolitical instability impacting fuel, energy, tariffs, and agricultural inputs
- Low domestic production (only 56% self-sufficiency in food overall), and less in horticulture
- Very low domestic production of seed for horticulture and arable crops for human consumption (more land is used for golf courses than horticulture in the UK)
- A weakened farming sector with increasing pressures on small-scale family farms (age, mental health, economic viability)
- The loss of small scale processing infrastructure and local markets for direct sales
- Corporate ownership of the food system, from retail dominance to agri-chemicals, genetics, machinery and manufacturing being held by a small number of multi-national corporations
- The complexity of the food system, long supply chains, and our reliance on satellite technology, risking shocks from supply chain disruption
- Diminished food knowledge and skills (cooking, growing, food storage) resulting from our disconnection from nature, food and community
- Poor public health and an increase in obesity and Non-Communicable Lifestyle Diseases due to over reliance on cheap Ultra-Processed Foods (UPFs) which are high in addictive salt, sugar and fats. (% UPFs in schools, diets)
- Over-reliance on food banks as a social safety net and increasing economic inequality which impacts physical and mental health in individuals and families
- The growing economic imbalance in society and social divide

These are some specific issues which are manifesting alongside the broader backdrop of geopolitical instability, economic crisis and the rising cost of living, climate collapse, the loss of nature and biodiversity which sustain us. '*Chronic*' crises like these are ongoing social, economic and environmental issues which increase societal impacts when '*acute*' crisis events occur, such as a pandemic, attack on key physical or tech infrastructure, or economic market crash. An aim of this food strategy is to 'reduce the gap' where people are currently struggling to lower the risk of it growing in a future acute crisis.

A RESILIENCE STRATEGY

“By ‘civil food resilience’ we mean the capacity of people in their daily lives to be more aware of risks to food, more skilled in reducing unnecessary risks, and more prepared to act with others to ensure all society is well fed in and after crises. This cannot be left to the people to activate in an ad hoc way or on their own. It requires a process of learning, capacity-building and preparation.”

- Professor Tim Lang, Author of *From Just in Time to Just in Case* (2025).

Civil Food Resilience (CFR) work is being led by researchers, civil society groups, farmers, councils and Food Partnerships across the UK. Work is being done to identify pathways to improving food resilience in a constantly shifting context of ‘polycrisis’, made worse by our disconnection from food, land, skills and community. The following table illustrates a proposed process for building capacity, and preparedness in order to weather food system shocks.

How do we get there?

Delivery areas for a food-resilient Dyfed Powys:



What mindsets and values do we need to embody?

- **Involvement** – genuine public engagement; participatory approaches to decision making.
- **Systems thinking** – whole systems approaches that balance the short and long-term.
- **Diversity** – single perspectives and single points of failure undermine resilience.
- **Sharing and collaboration** – together, we have the time, skills, information and material resources.
- **Empowerment** – enhanced knowledge and skills; honest communication; trust.
- **Holistic sustainability** – sustainable food systems deliver economic, ecological and social benefits; food and land are collective ‘wealth’.

Source: Miller Research and Centre for Alternative Technology (2026). Civil Food Resilience delivery areas for Dyfed Powys.

STEPS TO RESILIENCE:

Each of these steps builds on the last and supports structural resilience as a part of an Action Plan. All parts of this process must be designed to include community engagement and contribution to ensure a representative participatory process and ownership. The aim is to engage proactively in communication, baselining, capacity building and infrastructure development, ultimately to have an Action Plan which allows the community to have the resilience to be *coordinated and responsive* to a shock rather than *panicked and reactive*. Recommendations given are not exhaustive and offer a starting point for action.

Short Term: This step involves normalising potentially uncomfortable subjects and identifying ways of working

1. Scale up Awareness: Awareness and Governance

This reflects the need for clear communication about potentially uncomfortable subjects like crisis scenarios, roles and shared responsibility. Normalising these conversations can reduce fear and help to build confidence through empowering citizen action. Working in partnership with local organisations, businesses and community groups is essential to building trust and sharing a clear message.

Recommendations for Bishop's Castle:

- Hold local food assemblies to listen to the concerns and suggestions of the community
- Work with local partner organisations and experts to identify roles and responsibilities for a) capacity building and b) crisis response.
- A public communication plan about food resilience and crisis preparedness developed in partnership with the Town Council, Light Foot/Food Forward BC, interested local stakeholders and the Shropshire Good Food Partnership to be shared with the community.

STEPS TO RESILIENCE:

Medium Term: These steps reflect a need to be proactive in understanding our local food system and engaging appropriately for community involvement

2. Identify Food Needs: Prioritise Vulnerable Groups

Identifying food needs involves understanding our local food context. Those who are vulnerable are the most disproportionately impacted in a crisis. Understanding those who may need additional support, or may not be accessing services must have a voice in planning. The Vulnerable Person's Register is a tool for identifying community members with additional support needs and providing suitable support. Reducing stigma surrounding food access and support is essential.

Recommendations for Bishop's Castle:

- Hold assemblies to understand local food needs and work with local outreach groups (food bank, Dementia care group, schools, care homes etc) to understand food needs and gaps for vulnerable and hard to reach groups.
- Utilise and maintain the Vulnerable Person's Register (digital and hard copy).

3. Map Food Assets

Assets can include local shops, transport or processing infrastructure, markets, seed banks, community groups, communication networks, people, transport routes, local farms etc. Gaps may show where there are vulnerabilities across the food system. This part of the Community Food Assessment reveals areas to support/expand or target for capacity building/development. Appendix 1 shows the results of a Community Food Resilience Assembly, facilitated in February 2025 as a first foray into identifying local assets and gaps in our community food system.

Recommendations for Bishop's Castle:

- Conduct a 'Community Food Assessment' as an examination of the resilience of our local food chain (production, provision, infrastructure, sales/distribution, cooking, disposal), and the needs of the people.
- Work with community groups as partners to understand existing network assets and active projects, and how to bridge gaps in provision or infrastructure.
- Encourage engagement with the local farming community.

STEPS TO RESILIENCE:

Longer Term: These steps offer a plan with specific actions for preparedness and actions for crisis response.

4. Develop Infrastructure: Build in Diversity

This includes diversity in types and scales of food production as well as infrastructure, routes to market and sales models, as well as different ways for community members to engage in the food system and support local action. This infrastructure relocalises our food system and builds self-sufficiency. Examples include:

- domestic and community production sitting alongside commercial farms and processing
- community gardens, kitchens and cafes, community-owned shop
- shifting to more diverse, plant-rich diets and a 'less-but-better' approach to meat and dairy consumption

Recommendations for Bishop's Castle:

- Explore local provision pathways with the local farming community.
- Facilitate the 'Right to Grow' on disused publicly owned land and additional local growing spaces
- Encourage and facilitate domestic and community food surplus storage (pantries, food bank, community fridge, freezers) for dry goods, tins etc.
- Establish more regular farmers market days to support direct sales and reliable shopping options

5. Prepare Operational Plans

An Action Plan will offer structure and a specific process to support the community when it may feel destabilised and vulnerable when an acute crisis lands. It requires clear messaging and steps, and will outline roles and responsibilities in a way that balances leadership with flexibility and collaboration. Hard copy documents and publicly accessible materials (such as in the Town Hall, Library) can support online communication, as can established community groups and local networks.

Recommendations for Bishop's Castle:

- Work with the Shropshire Good Food Partnership, and local community groups to develop a specific Action Plan, with input from the community.
- Establish clear roles and responsibilities in proactive capacity building and crisis response.

STEPS TO RESILIENCE:

Ongoing Enablers: These steps are foundational and ongoing across the short, medium and long-term for building community-scale capacity, along with individual and group confidence.

6. Up-skill Everyone: Empower with Knowledge and Skills

Embedding skills development as education across all ages can offer confidence and self-sufficiency when circumstances become challenging. Skilled people are assets within our communities. Knowledge of seed saving, food growing, food preparation and preservation, animal husbandry, farming, land-based skills and crafts all are valuable and essential. Helping people to understand *why* we must reconnect with food and traditional skills must be part of the communications narrative for systems change and resilience.

Recommendations for Bishop's Castle:

- Encourage and facilitate participation in general self-sufficiency and food production skills (as above) and work with Going Wild in BC (nb. funding ends March 2027), Little Woodbatch Farm and other initiatives that offer up-skilling.
- As a part of the local communication plan, highlight key skills and signpost resources to access them, and foster knowledge sharing between community members.
- Support young people to participate in skills development through partnership with the college and apprenticeships

7. Strengthen Local Food Systems: Support Sustainable Production

Supporting a transition to small scale, diverse mixed farms is essential to resilient, local food provision for our rural community. This requires routes to market and the capacity for direct sales, as well as infrastructure for processing and storing a range of foodstuffs.

Recommendations for Bishop's Castle:

- Recommend some home production of fruit, vegetables or seeds, where possible, with information on its use and methods of preservation.
- Encourage land sharing for diversification on local farms
- Facilitate peer-to-peer learning amongst local farmers in support of regenerative, low-input production
- Become a pesticide-free town and support nature and biodiversity recovery work throughout the community

STEPS TO RESILIENCE:

8. Rebalance Power towards the People

The post-war period has seen a shift from localised short food supply chains, community and self-sufficiency to a global system based on 'just in time' convenience, with a significant loss of skills, community and knowledge. A diverse range of local initiatives can help communities become more independent from globalised and corporatised systems, and instead focus on initiatives that are bespoke and responsive to local context. Food sovereignty and co-creation help to empower communities. Local authorities can use the levers at their disposal to support, facilitate and unblock local initiatives.

Recommendations for Bishop's Castle:

- Encourage the support of local independent food businesses and local sourcing, and facilitate direct sales models (markets, events, celebrations) that encourage local food production and short food supply chains.
- Create opportunities and spaces for ongoing participation and feedback in order to enfranchise all community members, empowering them to step into their role as food citizens and supportive neighbours.
- Support community members to grow their skills and build confidence, helping them become more resilient to the increasing costs of living and inflation.

ACHIEVING OUR GOALS

Working in partnership with aligned organisations offers opportunities to access expertise, local-knowledge, networks and tools. The fact that the food system overlaps with water, nature and biodiversity, soil and land, climate, social connection, health and wellbeing and other dimensions of our lives means that a range of groups can come together to support food-focused initiatives.

Many groups are building collaborations that break down political boundaries to tackle shared challenges — from food poverty to climate resilience. We must work together for greater collective impact so that no one gets left behind.



The Shropshire Good Food Partnership works to connect the dots across the food system, linking farmers to local businesses, and work with a range of partners and organisations to create a food system that is good for people, place and planet. Resources, support and toolkits are available at www.Shropshiregoodfood.org



'Food' is increasingly on the agenda for organisations working in climate, landscape, nature, and biodiversity work.

Shropshire Climate Action, the Shropshire Hills National Landscape, the Shropshire Wildlife Trust, Stretton Climate Care, Middle Marches Community Land Trust and others are all organisations who are aware of the strong ties to the food system and the need to engage with food, farming, food poverty and the local food economy.

Light Foot Enterprises, a charity based in Bishop's Castle and surrounding area acts as an umbrella which brings together food, energy, climate, nature and biodiversity through community action. This organisation and its sub-groups offers practical grassroots action, community engagement and systems level connections in ways that benefit people, place and planet.

These are only a few examples of groups which can be drawn upon for support and collaboration.

A COMMUNITY OF FOOD CITIZENS: OUR CALL TO ACTION

Food touches so many parts of our lives every day and has wide reaching impacts on our community and world. To reduce our impact and to moderate the effects of the climate emergency we are all collectively facing, we all have a part to play. Change is an active process that begins locally, in the tiny actions of our daily lives.

Bishop's Castle is a close community where we know and care for our neighbours, and the community thrives in so many ways because of the time and effort that individuals put in. Changing our local food system to one that is thriving, sustainable, resilient and central to the fabric of the Town has the potential to address issues in Bishop's Castle and beyond. The Bishop's Castle Community Food Resilience Strategy is part of this process, and the starting point for a celebration of sustainable local food.



REFERENCES

Below is a list of several essential reports referenced herein that inform on the current state of the UK Food System and Climate, as well as local policies and documents (Shropshire and the Marches).

Just in Case: 7 steps to narrow the UK civil food resilience gap. Professor Tim Lang et al. National Preparedness Commission. 2025.

Potential Pathways and Solutions to Acute Food System Crisis in the UK. Bridle et al. Sustainability. 2026.

Nature security assessment on global biodiversity loss, ecosystem collapse and national security. Gov.uk. 2026.

Civil Food Resilience in Practice. D. Du Cros with Sustain: The Alliance for Better Food & Farming and Sustainable Food Places 2026.

Civil Food Resilience Dyfed Powys. Miller Research and Centre for Alternative Technology. 2026.

A Bioregional Growth Plan for the Marches. D. Du Cros and the Marches Food Partnership. 2025.

Corporate Concentration in Food & Farming in 2025. Grain Etc. Report. 2025.

Horticulture Across Four Nations. Rebecca Laughton for the Landworker's Alliance. 2024.

APPENDICES

APPENDIX 1: KEY TERMS

APPENDIX 2: VIGNETTES

APPENDIX 3: BISHOP'S CASTLE IN
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APPENDIX 1

KEY TERMS

The following glossary offers definitions for various terms used throughout this document.

Polycrisis: Multiple, overlapping and mutually-reinforcing crises and emergencies, such as climate collapse, biodiversity loss, economic and geopolitical instability, inequality and poverty, fascism and corporate control.

Cascading impacts: In the case of food systems, food touches so many parts of our lives, environment, economy, cultural and social wellbeing, health, education, etc that an action in one area will have impacts in others, with positive or negative feedback loops. Examples include: Food education can lead to improved health, changes to family food culture and long term cost benefits to the NHS, whereas water contamination from industrial poultry can have negative impacts across water systems, human health and biodiversity.

Wealth: “True wealth is not merely money in the bank. It must be defined and managed in terms of the well-being of the whole, achieved through the harmonization of multiple kinds of wealth, or capital, including social, cultural, living, and experiential. It must also be defined by a broadly shared prosperity across all of these varied forms of capital. We are only as strong as our weakest link” - Bioregional Financing Facilities. Samantha Power and Leon Seefeld 2024.

Regeneration: A mentality and process that counters ‘degradation’ of our extractive system. Can be applied to regenerative farming practices, regenerative community and settlement design. Uses systems observations and responds with deliberate incremental changes for broader shifts.

Resilience: The ability of a system to respond to shocks - historically with the aim of bouncing back from crisis, but is now being reframed as both a proactive approach to address chronic crisis as well as a response to acute crisis for damage control.

Natural Assets: The natural world that supports all life and must be protected, not only for its value to our economy, but the intrinsic value it holds. ie: water, air, soil, plants and wildlife.

Externalised costs: The costs of cumulative impacts relating to extractive and nature-degenerating practices and products that are not factored into the final cost of an item via a lifecycle analysis.

APPENDIX 2: LOCAL VIGNETTES IN PRACTICE: BISHOP'S CASTLE FOOD BANK



The Bishop's Castle Food Bank was established in 2020 in response to the Coronavirus Pandemic. It has offered a wide variety of food including fresh fruit and vegetables, a clothing bank, along with sign-posting services to customers for social and financial assistance via Citizen's Advice Shropshire, and blood pressure checks.

The Food Bank has played a key role in coordinating additional services such as extending school meals provision in partnership with local restaurants during school holidays, developing a Christmas meal delivery service with the chefs at the Castle Hotel, and a meat voucher scheme for Christmas dinners with A.J Pugh Butcher's.

Food bank use continues to grow as economic impacts deepen due to multiple overlapping crises.

IN PRACTICE: GOING WILD IN BISHOP'S CASTLE



Going Wild in BC is a three year project of Lightfoot Enterprises (ending March 2027), created as part of our town's Climate Action Plan and funded by the National Lottery. Its main focus has been to build up the town's biodiversity for the benefit of people and wildlife. This has a positive link with food and farming through a variety of initiatives, not least supporting systems-thinking about environment, biodiversity and the stewardship of landscapes.

Its remit includes running:

- Volunteer conservation groups and gardening groups
- Community Wildlife Groups (including Hedgehogs, Swifts and Moths)
- Going Wild Kids Club for young people aged 9-14 every month
- Winter talks

IN PRACTICE: FARMING CLUSTERS



There are several farming groups local to Bishop's Castle and surrounding Shropshire Hills area, including the Upper Onny Farmer's Group, Teme Farmers and Clun Valley Farmers. These groups are active in their communities, often having LEAF CEVAS training to host schools and educate young people on food, farming, sustainability and local rural heritage.

Many in these groups are building Shropshire's reputation for leadership in regenerative farming. Their advocacy has been invaluable in sharing how changes in grazing or reduction in inputs has made a positive difference to their profitability, farm resilience in drought or flooding, grass re-growth, biodiversity, animal health and mental health. When these farmers show that it works, others are more likely to take a chance on a new approach.

We can support our local farmers and the local economy by:

- prioritising local sourcing for businesses, including hospitality, shops, and value-added products
- engage with direct sales by shopping at local markets, farm gate sales, ordering online from local producers
- support local infrastructure for processing and direct purchasing such as community owned shops, cooperatives, regularity of markets

IN PRACTICE: BISHOP'S CASTLE LIVESTOCK AUCTION



The Livestock Auction at Bishop's Castle is run by Halls, and serves the local community as well as wider Shropshire and surrounding counties due to its reputation for good quality stock and a welcoming and lively atmosphere on auction days. Auctions are throughout the year for cattle, calves, sheep and other prime, store and deadweight stock.

Small local auctions are a dying tradition and the loss of infrastructure of this kind has been felt across rural communities, which makes its continued presence in Bishop's Castle an important feature of our community's farming and food culture and economy.

The loss of small abattoirs, including the one that used to operate in Bishop's Castle (permanently closed in 2007) has impacted farmers who now have to transport animals to either Craven Arms or Leintwardine. No organic certified abattoirs are available in the area. Some mobile abattoirs are being trialed across the UK and could be an option for Shropshire's rural communities.

IN PRACTICE: LITTLE WOODBATCH FARM



Little Woodbatch Farm has pivoted from a commercial market garden to a community-focused regenerative farming project focused on:

- Building community level resilience using food as a lever for systems change, with seed as a foundation for all food security
- Supporting the aims of the Bishop's Castle Food Resilience Strategy
- Reconnecting to the land, nature and the non-human world
- Offering free courses to share the practical skills that we need to face the future, as individuals and as a community
- Developing a shared sense of purpose and responsibility for others and the planet

It is led by Daphne Du Cros, in collaboration with skilled community facilitators and specialist trainers. Food produced at Little Woodbatch goes to the food bank and surplus distribution, and seed is produced for the seed bank. The farm partners with various organisations such as the Shropshire Good Food Partnership, Garden Organic's Heritage Seed Library, the Shropshire Master Composters and other initiatives of Light Foot Enterprises.

APPENDIX 3

BISHOP'S CASTLE: IN DATA

Shaping Places for Healthier Lives (2021) presented a shopping basket price comparison of 20 everyday food and household items from key supermarkets in Ludlow, Craven Arms, Clun, Bishop's Castle and Church Stretton. Bishop's Castle ranked fourth most expensive of the six surveyed.



Image credit: Shropshire Food Poverty Alliance, from Shaping Places for Healthier Lives (2021)

In this research, quotes from participants highlighted the local food retail offer and pricing which impacted their access and options for a healthy diet:

‘Due to ill health, lockdown, and only two shops in Bishop's Castle, yes it's difficult. Especially when both these shops put their prices up at the beginning of lockdown last year.’

‘It's cheaper to buy less healthy food than it is to buy fresh fruit and veg.’

It is important to note that this research was conducted before the Cost of Living Crisis caused additional economic impact, and so further inflation will have increased prices for shoppers since.

APPENDIX 4

COMMUNITY FOOD ASSEMBLY 2025

In January 2025, Food Forward Bishop's Castle, a group under local charity Light Foot Enterprises, held a community food assembly focusing on the theme of resilience.

This was led by trained facilitators using the following questions:

- What does a food resilient community look like?
- What do we do in the event of a crisis?

The 36 participants identified local assets and gaps, along with suggestions for actions to bring us closer to the vision of a more food-resilient community in general and in the event of supply chain disruption of sudden crisis. Many drew on their personal experiences from the Pandemic.

A discussion of the current local landscape identified a number of systemic and local issues:

There are no large supermarkets in Bishop's Castle	Food is expensive at local shops
Supermarkets have surplus food waste, but re-distribution is limited by sell-by dates	Supermarket food standards create food waste (wonky veg)
Climate change is impacting growers and food producers	Farming as an industry suffers from low profits due to economies of scale
Globalised supply chains brings cheaper foreign alternatives even when food is in season in UK (ie: apples from New Zealand)	People lack basic cookery skills and children are not being taught about food, farming and cooking in schools
Poverty (cash and time) leads to poor food choices	Poverty impacts access to cooking utensils and adequate facilities.

COMMUNITY FOOD ASSEMBLY: 2025

ASSETS

It was felt that there is already community-based food action in and around Bishop's Castle, which offers an opportunity to build from.

Local people with practical skills, and the desire and ability to teach others	An 'appetite' for good quality local food and appreciation of locally produced food
Shared assets: Apple pressing equipment, tools etc	The productive landscape that surrounds Bishop's Castle
Allotments	Surplus food produced by local gardens, allotments, orchards etc
The Bishop's Castle Community Seed Bank	The Bishop's Castle Food Bank: its 'no referrals' needed policy; links with Citizen's Advice Bureau for debt/financial advice, and health checks
Local shops: ie: Harvest Whole Foods (Lydham), Pugh's Butcher Shop	Farmer's Market (monthly) and Lydham Market (weekly)
Infrastructure: Kitchen at Grange road and Community Hospital	Good local communication via Town Newsletter, social media, Library & Enterprise House
Local producers : ie: Muckleton Meats, Hare Hill Farm, local farmer clusters and others	Local organisations: Women's Institute, Going Wild, Food Forward, Shropshire Good Food Partnership and others

COMMUNITY FOOD ASSEMBLY: 2025

GAPS

Drop-in pop up training and upskilling opportunities	Meals on Wheels could be resurrected
Volunteers to support with projects, outreach and engagement	More reliable outlet for food sales in town (Once-monthly Farmers' market is not frequent enough, either for producers or shoppers)
More food production: A community farm bringing together land, people, seeds and tools	The decline of the High Street: A greater variety of shops would increase traffic and tourism
Funding via grants for local projects	Support for a community shop
Cookery and nutrition courses	A list of local food suppliers, farmer sand growers producing/ willing to produce for local markets
Align the interest groups in the town for collaborative action and bigger impact, ie: work with the Upper Onny Farmer's group	Data: Age and health profiles of the community
Expand community seed bank with plants	Develop a community kitchen and food hub, like OsNosh in Oswestry

APPENDIX 5: RESILIENCE AND EMERGENCY PLANNING

The Report 'From Just in Time to Just in Case', prepared for the National Preparedness Commission by Professor Tim Lang et al (2025) offers a series of recommendations for community and household resilience planning. These are essential for Town and Parish Councils to consider when building a food resilience plan.

Type of action	Citizen action		What this requires from 'above'	
	Individual/household	Community	Regional	National
Warning and communication	Each household to have a plan e.g. know where people are, where the food is and what to do in crises	A community checklist e.g. of vulnerable at-risk groups. Clear leadership and wider networking	Simple intelligence, education and communication systems with options not just reliance on websites	A different grade of food warnings, akin to Security Alert system; all designed to provide a Total Food Defence approach where feeding all people is a legal duty
Social networks	Ensure everyone knows their part in household food crisis plan and what to do for the neighbourhood	Develop, maintain and contribute to neighbourhood links	Clarification of local government duties, roles and requirements	Delivery of 'whole of society approach'; taking it beyond a principle into societal reality
Food-belts	Access to larger land plots inside or outside towns for food growing	Community pressure to release un-used public land for food growing	Reinvigoration of regional structures, particularly for England, with commitment to diversity supply routes	National commitment to protect food-growing land around urban areas, and enhance food growing diversity

Image Source: 'From Just in Time to Just in Case', prepared for the National Preparedness Commission by Professor Tim Lang et al (2025).

Type of action	Citizen action		What this requires from 'above'	
	Individual/household	Community	Regional	National
Stockpile	Is there are storage place? Is it affordable. What food is absolutely necessary?	Is there somewhere which can act as a hub?	Steady supplies to enable turnover of stock	Security, funding, policy support
Skill development	Develop key skills for basic food (e.g. can it be prepared without power?)	Conduct community food audits of skills and resources already present or feasible	Skills exchange and regional learning partnerships	Clear direction about diversity of consumer skills, and what skills are needed for crisis food management at different levels
Grow (some) food	Depends on scale so may be symbolic but can diversify main sources and create awareness	Join or campaign for allotments and extension of other forms of access to land	Encourage diverse local sources and skills sharing	A national food policy; planning flexibility to make unused or near urban land available e.g. by a 'right to grow'
Crisis catering	Skills, knowledge, resources to offer in a food crisis	Create community field kitchens for mass provision	Pooled resources e.g. mass catering equipment available at short notice across the region and where needed	A specialist industry and public sector review to assess current preparedness, potential and requirements
Ration food	Prepare to eat differently; follow baseline food appropriate for the household (how long would it last?)	Food swaps; food banks and community buildings become community storage;	NHS regional structures to be alert to public health requirements	Clear leadership from Defra, DHSC, MoD; highly sensitive but clear public messaging
Draw on food specialist advice	Members of food-relevant professional bodies offer services to community food schemes	Community list of relevant expertise, kept and reviewed by proposed Food Resilience Committees or other body designated with that function	Consistent regional level coordination e.g. by public health, community dietitians, food professions, emergency planning	Legal basis to spread trustworthy expert advice; national coordination of food advice and food warning systems
Democracy	Involvement in decision-making; possibilities for feedback	Community networks, participation in awareness building of local food capacities	Clarity about regional leadership in England (Mayors etc); clear multi-level flows of information and warning	Good working relations between UK Prime Minister, Wales First Minister, Scotland First Minister, and relevant Cabinet members

Image Source: 'From Just in Time to Just in Case', prepared for the National Preparedness Commission by Professor Tim Lang et al (2025).



Image Source: 'From Just in Time to Just in Case', prepared for the National Preparedness Commission by Professor Tim Lang et al (2025).

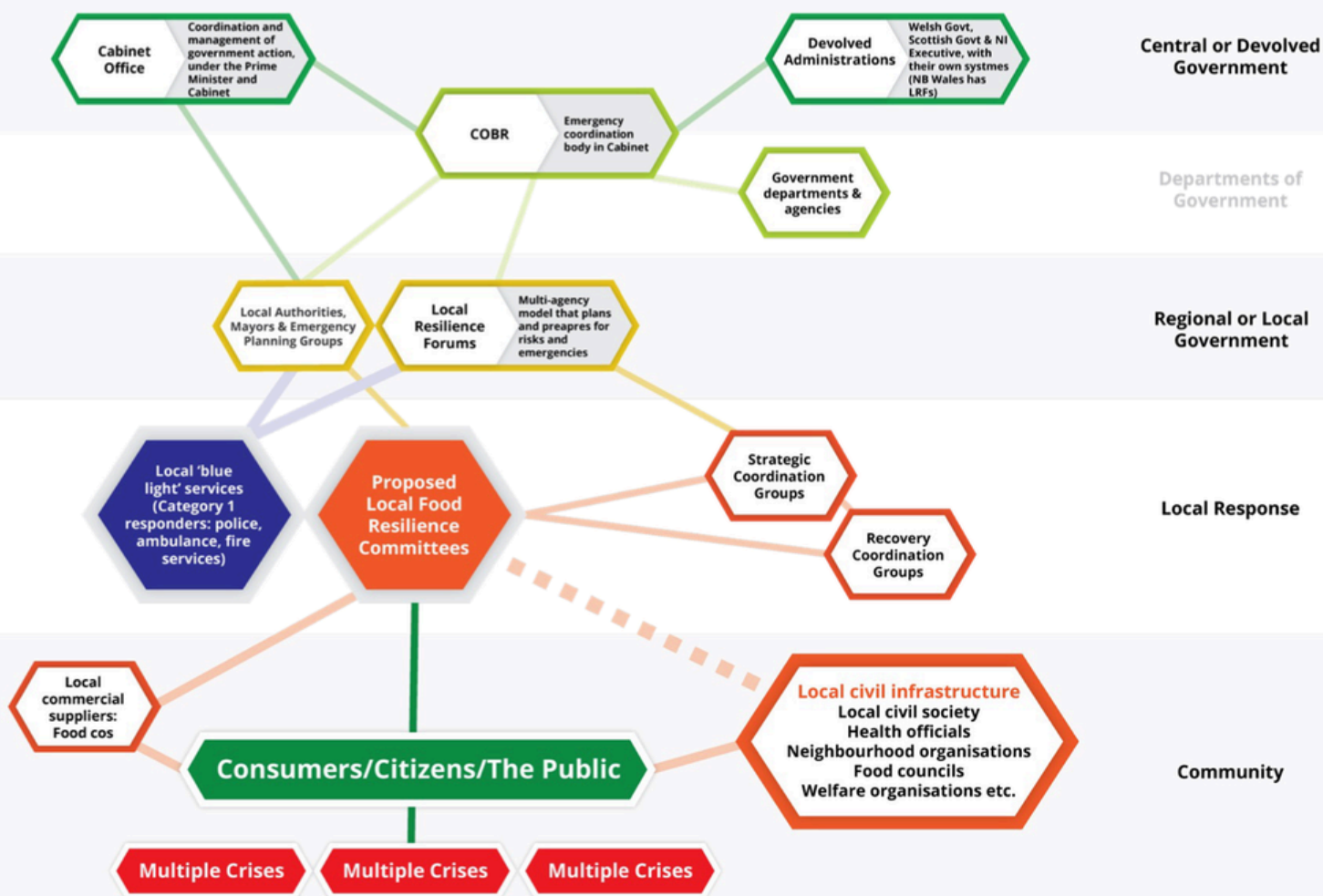


Image Source: 'From Just in Time to Just in Case', prepared for the National Preparedness Commission by Professor Tim Lang et al (2025).

APPENDIX 6

FOOD ASSETS: GROCERY RETAIL

Community food plans must be bespoke to reflect the local context, which means taking into account existing assets, infrastructure and processes that are part of the current food landscape.

ORGANISATION	ROLE	CONTACT / NOTES
BC SPAR	Convenience grocery; food and drink	01588 630390
BC Co-op	Convenience grocery; food and drink	01588 638411
Harvest Wholefoods	Natural and organic wholefood store; organic fruit and veg, bulk wholefoods	01588 638990; Lydham, near Bishop's Castle; website/listing
Bishop's Castle Farmers' Market	Local produce market	Contact TBC / via Town Hall or market organiser
Lydham Market	Friday village-hall market / local produce	Lydham Village Hall; contact TBC
A. J. Pugh Butchers	Traditional butcher; locally produced meat, veg & eggs; Bishop's Castle and Knighton	www.ajpughbutchers.co.uk ; contact via website
Lydbury North Community Shop	Community shop serving Lydbury North and nearby villages	Lydbury North, SY7 8AR; lydburynorthshop.co.uk
Kerry Vale Vineyard shop	Cellar-door shop selling wine and artisan products; cafe with locally sourced food	www.kerryvalevineyard.co.uk ; Montgomery SY15 6HU

Community Resources

Community resources include existing physical spaces, equipment, groups/organisations. Human resources, including leadership and organising skills, as well as specific practical skills are essential.

ORGANISATION	ROLE	CONTACT / NOTES
BC Food Bank	Emergency food support / community food aid	andystelman@icloud.com
Love Lane Allotments	Community growing / allotment plots	Contact TBC / via Town Council or allotment association
Wintles Allotments	Community growing / allotment plots	Contact TBC / via Town Council or allotment association
Welsh Street Allotments	Community growing / allotment plots	Contact TBC / via Town Council or allotment association
Bishop's Castle Seed Bank	Local food resilience seed resource	Daphne; daphne@littlewoodbatch.co.uk; littlewoodbatch.co.uk
Community Resource	Shropshire charity supporting communities facing challenges	Carole.Moreton@community-resource.org.uk; community-resource.org.uk
Bishop's Castle Medical Practice / Patients Group	Health, wellbeing and patient representation links	Practice contact TBC; Patients Group: Christine.williams03@gmail.com

Civil Society Groups

Community organisations may have links to the food system or the ability to support vulnerable groups or mobilise networks, services or labour.

ORGANISATION	ROLE	CONTACT / NOTES
Lightfoot Enterprises	Environmental charity / community climate and nature projects	info@lightfootenterprises.org
Lightfoot “Food Forward”	Local food resilience	daphne@littlewoodbatch.co.uk / info@lightfootenterprises.org
Bishop’s Castle Climate Action Group	Climate and nature initiatives	0300 1024458 option 2; climateaction@lightfooten
Going Wild in Bishop’s Castle	Biodiversity activities and nature-friendly	goingwild@lightfootenterprises.org
Bishop’s Castle & District Community Land Trust	Affordable housing / local social initiatives	info@bcclt.co.uk; 07497 142485
Middle Marches Community Land Trust	Community-led land purchase/restoration and	info@middlemarchescommunitylandtrust.org.uk
Walter’s Workshop	Repair and re-use / community repair	07493 695095; info@waltersworkshop.org
Bishop’s Castle Community Partnership	Town plan / community partnership	daphne@littlewoodbatch.co.uk
SpArC Theatre / SpArC Charity	Theatre, swimming, gym; fundraising and	Liz Still: liz@sparctheatre.co.uk;
Enterprise House	Business support and local directory administration	info@enterprisehouse.org.uk

Civil Society Groups (cont'd)

Community organisations may have links to the food system or the ability to support vulnerable groups or mobilise networks, services or labour.

ORGANISATION	ROLE	CONTACT / NOTES
Enterprise House	Business support and local directory administration	info@enterprisehouse.org.uk
BC Town Council	Parish council matters; allotment and civic	Contact TBC
Dial-a-Ride	Transport for local people	dial.a.ride@hotmail.co.uk
800 Club	Dementia carers' support group	01588 650940 / 07950 270491;
Bishop's Castle Women's Institute	Community group; monthly meetings	01743 461646; shropshire.thewi.org.uk
Shropshire Wildlife Trust: Clun & BC Branch	Nature recovery and local engagement	clunandbc@shropshirewildlifetrust.org.uk
Bishop's Castle Befriending Circle	Befriending and community connection	Valerie Woodmansey; 01588 650940;

Farms & Producers

Local farms are essential assets to local food resilience through the production of food, but also the infrastructure of the farm and sales structures.

ORGANISATION	ROLE	CONTACT / NOTES
Pugh family farm / A. J. Pugh Butchers supply chain	Local meat; sourced locally	www.ajpughbutchers.co.uk
Kerry Vale Vineyard	Wine producer; vineyard, cellar-door shop and cafe	www.kerryvalevineyard.co.uk ; Montgomery SY15 6HU
Dairy Dreams	Ice cream and milk supplier	www.dairydreams.co.uk ;
Hare Hill Farm	Vegetables, Lamb, Flowers	
Bishop's Castle Farmers' Market	Local producers and direct sellers	
Lydham Market stallholders	Local producers and direct sellers	Friday market

Drinks Suppliers

Drink Suppliers

ORGANISATION	ROLE	CONTACT / NOTES
Long Mynd Cider	Cider and apple juice supplier / producer	info@longmyndcider.com
Three Tuns Brewery	Bishop's Castle brewery; beer supplier	threetunsbrewery.co.uk; Bishop's Castle
Clun Brewery	Clun brewery; beer supplier	TBC
Kerry Vale Vineyard	Wine producer and cellar-door supplier	www.kerryvalevineyard.co.uk
Dairy Dreams	Milk supplier / dairy products	www.dairydreams.co.uk; contact to verify
Water supplier	Local water supply / refill point lead	TBC

Food Service & Hospitality

Many establishments sell and serve food. These are not only valuable for the local economy, but also have facilities that can potentially be utilised in crisis for food storage, preparation and distribution.

ORGANISATION	ROLE	CONTACT / NOTES
The Happy Bap	Cafe / takeaway; locally sourced subs, soups,	37 High Street, Bishop's Castle SY9 5BE;
Herbie's Cafe	Cafe / tea room	New Street, Bishop's Castle TBC
Postcard Cafe	Cafe / tea room	Clun TBC
The Poetry Pharmacy	Cafe / tea room and visitor destination	High Street, Bishop's Castle TBC
The Poppy House Tea Rooms	Tea rooms / local hospitality	Market Square, Bishop's Castle TBC
Yarborough House	Cafe / tea room	Market Square, Bishop's Castle TBC
Chai		TBC
Kerry Vale Vineyard	Vineyard, cellar-door shop and cafe; locally	Montgomery SY15 6HU; www.kerryvalevineyard.c

Food Service & Hospitality (cont'd)

Marlons Meals	Locally sourced, ready-cooked quality meals;	Based in Lydbury North; marlons.meals@gmail.co
The Crown & Anchor Vaults	Pub / South Shropshire live music venue	High Street, Bishop's Castle TBC
The Six Bells	Pub	Church Street, Bishop's Castle TBC
The Castle Hotel	Hotel, pub/restaurant and local hospitality	Market Square, Bishop's Castle TBC
Three Tuns Pub	Bishop's Castle brewery and beer-led hospitality	Salop St, Bishop's Castle; threetunsbrewery.co.uk
White Horse	Pub	Clun
The Sun Inn	Pub	Clun

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