



What do we mean by sustainability?

The Somerset Food Trail celebrates the farms, landscapes, people and places behind Somerset's most flavourful and nature-friendly food. In particular, we focus on our farmers and artisan producers who are working to protect the environment and biodiversity – the local food heroes who are leading the transition to a new agroecological era of food and farming!

The Trail is organised by Sustainable Food Somerset which advocates food and farming policies and practices that enhance the health and welfare of people and animals, protect the environment and biodiversity, mitigate against climate change, improve the working and living environment, promote equity and enrich society and culture.

The Food Trail Festival features local* farmers, growers and fruit/veg box schemes and food producers. These could include bakers, cookery class providers, food retail, caterers and hospitality businesses. We also welcome home growers, allotment holders and smallholders in and around Somerset who are taking action on sustainability.

Examples of action on sustainability include:

- Growing seasonal food using regenerative, [nature and climate friendly methods](#), such as [Soil Association Organic](#), [Biodynamic](#), [Pasture for Life](#), higher animal welfare or other agroecological/regenerative practices
- Selling/ serving food which is:
 - Locally produced and seasonal and/or
 - Produced to higher environmental, social or animal welfare standards such as [organic](#), [Rainforest Alliance](#), [RSPO certified palm oil](#), [MSC certified fish and seafood](#), [Fairtrade](#), free range, [Pasture for Life](#), [RSPCA Assured](#) or similar.
- Making products with ingredients which are mostly:
 - Locally produced and seasonal and/or
 - Produced to the higher environmental, social or animal welfare standards listed above
- Producing, serving or selling a selection of appealing, plant-based options
- Actively working to reduce their food and packaging waste and distribute their surplus food to the community
- Supporting the local community through, for example, being Living Wage accredited, supporting local causes, serving healthy options and buying from local businesses
- Promoting local and seasonal produce and/or wider sustainability initiatives

- Holders of a recognised sustainability award or accreditation

We recognise that people are at different stages of the sustainability journey, and everyone has to start somewhere. We don't expect everyone to be gold standard but we do expect them to be interested in learning about sustainability practices and taking steps to apply what they've learned to their own enterprises.

Ready to apply to take part? [Register your interest](#) via the form on the front page of our website, www.somersetfoodtrail.org, to tell us about your business and where you are on the sustainability journey. We will then be in touch to discuss how you can take part.

The deadline for registering your interest is **15 March 2023**.

The 2023 Food Trail is **14-30 July 2023**, and this year's Food Trail Festival has a theme of feasts and tastings – we want to get everyone sampling our fantastic produce. As part of that we're issuing a 'Thirty-mile Feast' challenge – we're inviting venues to create feasts and tastings where most of the food has been sourced from a 30-mile radius and sustainably produced.

**Definition of local: The Somerset Food Trail focuses primarily on businesses operating in or around Somerset and providing or growing food produced in or around Somerset. We recognise that some products are only available further afield (eg, coffee) but we expect the majority of food provided to be produced in Somerset).*

With thanks to our [Sustainable Food Places](#) partner, Cambridge Sustainable Food, which inspired this document.