**Pilot Composting Project at Rosemarkie. A part of HCWP**

E-mail chain initiated by Rose Grant

See chain forwarded below I am hoping TBI and the Rosemarkie Amenities Association (RAA) would be able to secure funding to support getting a community composting pilot up and running - with the RAA’s Beach Cafe as a starting point.

Julian obviously attended the Highland and Island Climate hub and they are offering £500 for single community groups and £1000 for two working together. I thought this could be a suitable way to support the RAA in moving this forward (research, identify and purchase or acquire/build appropriate facilities). The RAA have limited budget after their recent renovations, this funding would also help support a deliverable for HCWP without using up significant budget:

**3.5 Explore and report on the feasibility of community-scale composting.**

Do you think this is the sort of thing they would fund Julian?

This is only early days, the RAA haven’t looked into this in huge detail, we need to research best practice using <https://highlandcompost.scot/> but they have for example identified an area of land where they could site some composting activity and have been discussing this informally with me for some time.

I also believe this has potential to expand to involve Rosemarkie sharing shed with some community growing projects with or without TBI’s Food and Growing network involvement but let’s not run before we can walk. One of our repair Cafe volunteers Janet Witheridge is involved with the allotments as well as Avoch Primary PC Chair Ruth Edmonds (Rosemarkie) and another teacher from Avoch primary Sarah Byam (outdoor learning lead). I will talk to them about it once I have discussed further with the RAA. I am confident Rosemarkie is a good place for a pilot and we can find a way forward.

I will talk to Reina as well as Lesley from Lochaber Environmental Group who is leading on all things composting. I know there is a lot of red tape but I’m sure we can find a way to make this work.

First things first I will work with Laura to ensure the RAA has a formal introduction to the HCWP and TBI and the right support from across the partnership.

Thoughts welcome.

Best wishes,

Rose

---------- Forwarded message ---------

From: <[chair@rosemarkieamenities.net](mailto:chair@rosemarkieamenities.net)>

Date: Fri, 13 Jan 2023 at 10:14

Subject: Re: Highland Community Waste Partnership

To: Maru Fraser <[maru@marufraser.com](mailto:maru@marufraser.com)>, Rose Grant <[roseonthepoint@gmail.com](mailto:roseonthepoint@gmail.com)>

Cc: Laura Donnelly <[laura@transitionblackisle.org](mailto:laura@transitionblackisle.org)>

Morning Rose,

Maru our manager at the beach cafe in Rosemarkie has sold me on this idea. I can see how these projects can help is reduce costs and also more importantly help the environment.

In saying this I would really like more information on this project and how it is developing. Could I as chair invite you to our board meeting in February in order to discuss further.

Many thanks

Alan MacDonald

Chair RAA

On 12/01/2023 21:26 GMT Maru Fraser <[maru@marufraser.com](mailto:maru@marufraser.com)> wrote:

Hello Rose and everyone,

Thank you for your email, it all sounds amazing. The best way to reach RAA is to email the Chair, in this case Alan, which I copied in this email.  After the AGM we'll know who the new chair is.

I always loved the idea of a community compost and basically everything green related! We have been trying to keep a record of our waste and it is challenging as we do not always have the time to keep at it.  We also started collecting the food waste when we do prep (making soup etc) and either me or another girl takes them to our own compost but we have so much every day that our compost in our garden is not big enough! Today I received an email at the Cafe's account from Alison telling me about the Highland Cup movement, so I will look at those links too just now. So all these are all brilliant ideas and I personally will love to get involved in all of it! And I am sure RAA will like that too.

Maybe you can join RAA in their next meeting (after AGM?)

Thanks again and we'll be in touch

Maru

PS: I also added the cafe's email address so everything gets sent there too as a record, instead of my personal email.

Maru Fraser

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[vevecartu@gmail.com](mailto:vevecartu@gmail.com)

On Thu, 12 Jan 2023 at 16:44, Rose Grant <[roseonthepoint@gmail.com](mailto:roseonthepoint@gmail.com)> wrote:

Hi Anne, (and Maru!)

Hope you are both well.

I know the Rosemarkie Amenities Association have an AGM coming up on the 26th (a date that I can't attend unfortunately). The reason I am emailing is there are a number of projects we are working on in the Highland Community Waste partnership (HWCP)  and Transition Black Isle that I have been mentioning to both you and Maru informally but I feel like now is the time to talk to the RAA about them in a bit more detail. I wanted to ask you how best I provide the RAA with a bit more information to help move things forward?

Our new Project Officer Laura Donnelly (cc’ed above) started this week and is getting up to speed. Some of these things below will also be mentioned in the imminent Black Isle Tourism newsletter I am working on but the key ideas are as follows:

**Community composting**

You might have seen already but <https://highlandcompost.scot/> is a resource that has been developed in conjunction with [Highland Good Food Partnership](https://highlandgoodfood.scot/what-do-we-do/) and Zero Waste Scotland to provide a decision tree for communities / individuals / community groups thinking about composting on a larger scale. It's the first port of call for anyone thinking of community composting as there is lots of factors to consider. It would be great if the RAA could help us pilot an example of community composting tied in with the beach cafe and the wider community, even maybe the allotments? A place to hold composting workshops and get creative about what can be done with the compost too - local community growing and tying in with the sharing shed etc. The Highland Community Waste Partnership could help secure funding to help get started on a pilot and the Highlands and Island Climate Hub has funding available for this sort of thing too - £500 for a single application and £1000 for a joint. If you thought you might be interested I could investigate this further with them.

**Food Waste Challenge toolkit for businesses.**

The Highland Community Waste Partnership are also working on projects with hospitality businesses including working with them to do a [One Month Food Waste Challenge](https://www.zerowastescotland.org.uk/content/reducing-food-waste-your-organisation) During the challenge food and drink businesses are given support by the partnership and we work together for joint publicity to make a case study and promote reduction of food waste. I'm copying and pasting the corporate sounding blurb here but it is Reina from the [Highland Good Food Partnership](https://highlandgoodfood.scot/what-do-we-do/) (a Transition Black Isle spin-off charity) who is the project officer within HCWP for that. Designed by a former chef with over 20 years of industry experience, the Food Waste Challenge Toolkit has four simple steps to reducing an organisations food waste:

- Assess your current food waste data

- Measure your food waste

- Analyse and share findings

- Develop an action plan

These four steps will enable your organisation to reduce waste and hence save money during unprecedented challenging times in the Highlands Hospitality sector. You don't need to start the Challenge right away, it's available to begin at a time convenient to your organisation. Support is on hand from Zero Waste Scotland and the Highland Community Waste Partnership throughout.

It would be great if the cafe was up for that sometime that suits in the run up to the busy season?

**Re-usable cup and takeaway support and pilot schemes and information about the "Highland Cup Movement"**

Tried and tested support on hand from other partners across highlands (and Keep Scotland Beautiful) but in particular Velocity Cafe and Bike repair have been experimenting with charging a fee for single use takeaway cups and offering their own reusables for sale. Anne I know you have looked into this but Velocity are more than happy to share the knowledge of what they have done and what has worked for them. I know the project officer Isabel and she is really helpful and would be happy to join an online or in person discussion and to help the cafe decide which of the many options would suit the cafe best. Keep Scotland Beautiful are also working on the "[Highland Cup Movement](https://www.keepscotlandbeautiful.org/cup-movement/choose-to-reuse/highland-cup-movement/)' which is a movement aimed at Tourists using dedicated reusables around the North Coast 500 route - details of which are TBD currently in consultation with takeaway businesses and public.

There is more but I will leave it at that - I know it is information overload so let me know if there is a better way to help discuss it with the rest of the RAA.

We don’t have to do everything at once but these are things I feel you might like to at some point!

Bye for now.

Best wishes,

Rose