

# Only the beginning...

As part of the new Strategy, the University of Warwick is committed to engaging—staff, students and local communities, encouraging interaction and building connections. As the University expands and develops new buildings it is important to maximise and promote the use of green spaces across campus.



The University always strives to enhance the student and staff experience at Warwick and green spaces are important for teaching, learning and wellbeing. There are several student societies involved in growing food and conserving woodland and the Jam Grove is to be a part of a wider project to promote staff and students to be involved in landscape projects AND build links with local people.

The Jam Grove is to be an Ecopedagogy space where people are taught to reconnect and take responsibility of the environment. The space can be used for educational activities for local residents, schools, staff and students to change perceptions and raise awareness. Anyone can enjoy the area and help to develop and maintain the plants. In the long term there is the option for other sites to be developed and the Jam Grove will be part of an Edible Trail across Warwick Campus.

The overall concept relates to the successful Grow Warwick Campaign which used the arts to imagine what ‘growing local’ might mean in the West Midlands, in central England. It proposed imaginative ways to increase public knowledge about how our food is produced and to encourage changes in attitudes and behaviour around issues of food.



<http://www2.warwick.ac.uk/research/priorities/foodsecurity/themes/arts/growwarwick>

**“To forget how to dig the earth and to tend the soil is to forget ourselves.” Gandhi**

**PLEASE SIGN UP IF YOU ARE INTERESTED IN BEING A PART OF FUTURE PROJECTS**







# What if....?

- the whole campus were planted with edible flora...
- on the side of the car park, there were carrots, parsnips, broccoli and asparagus...
- lettuce, spinach and chard grew alongside the pavements that we walk everyday...
- the raised gardens around the Arts Centre were full of strawberries and edible flowers...
- chickens ran free in the Humanities building courtyard...
- we could walk from the Library to the Chemistry building in a polytunnel and pick a tomato for our lunch...
- all the glass walkways between buildings were greenhouses for growing avocados, bananas, pineapples, vanilla beans or tomatillos...
- we could volunteer to weed for a half hour in a large greenhouse somewhere on the edge of campus and then choose the vegetables we wanted for supper...
- we could lock our bicycles under a shelter that was covered with grape, sweet potato and tara vines...
- the living wall on the International Manufacturing Centre were planted with pots of beans on pulleys...
- the roofs of buildings were turned into growing spaces for beets, cabbages or radishes...
- we looked out of classroom and office windows and saw soft fruit bushes or fruit trees...

# Your Suggestions for the University Landscape...

These comments are from a consultation held with staff and students in June 2014. What do you think?

## Growing Food

- Edible Warwick a great idea!
- Mini Food gardens in lots of places
- Allotments on campus
- More growing spaces
- More engaged in production
- Community farm on University land
- Orchard
- Herb gardens
- Bees
- Better advertised

## Food On Campus

- Better range of healthy food
- Greater variety of food

## Getting Around Campus

- Green corridors
- Feels like a building site
- Nature trail through Tocil woods
- Place making – uni history trail
- Lunchtime walks

## Facilities

- Improved cycle routes and signage
- More social spaces outdoors, no need to book
- Peaceful areas
- Family playground
- Places to work not just benches
- More money on maintaining ground
- More seats!!
- Picnic benches
- Gym/pull up bars
- Wifi everywhere
- Water fountains/features
- More outdoor facilities

## Specific Areas

- Sound Garden
- Update patio Westwood Café
- More lighting
- Nowhere to sit at Sherbourne
- Cycle lane to Stoneleigh

# Vintage Campus Cuisine



'Simple Scoff' cover

Originally published 3 September 2003 on Insite

I'm a hopeless cook. I try very hard and generally end up burning, over-boiling, or undercooking almost everything I lay my hands on. Even cornflakes aren't safe. So, in my days as a student at Warwick I was the last person who would, or even should, contribute to a University of Warwick cookbook. I can say the same for all of my fellow undergraduates at the time. But in 1972, it appears our students really could cook – so well in fact that they published a recipe book.

Peter Griffiths, the Chairman of the Midlands Association of Chefs, was searching around his loft recently when he uncovered a book called "Simple Scoff". Realising it was a 30-year-old University of Warwick publication he sent it with his compliments to Graham Crump, Chief Chef with Warwick Hospitality.

The book was published in 1972 by the University of Warwick and distributed at the princely sum of 35 pence per copy. It is a collection of recipes from students and

staff living and working at the University in the early 1970s and was edited by, amongst others, Doris Butterworth (now Lady Butterworth), wife of the University's first Vice-Chancellor.

The staple diet of today's students – anything goes so long as it is served on toast – is nowhere to be seen. Instead the book is brimming with soups, curries, soufflés, and risottos. It even has a recipe for pig's brain! It has a surprisingly international flavour and offers meals made out of leftovers, and meals requiring exotic and interesting ingredients.

However, it still tastes of a student cookbook from the 1970s. So, with that in mind we offer you a sample of "Simple Scoff", how to boil an egg by Phil Mead, who was on University Council in 1972:

*"Select largest egg from plastic package in fridge on Saturday night before retiring after usual Saturday night binge and place in empty saucepan on gas stove. This is to prevent explosion of frozen egg on immersion in hot water the next morning. At 7 a.m. Sunday run hot water tap until water hot then fill saucepan to top of egg. Egg will crack. Light gas and bring water to boiling point. Look at watch. Egg must be boiled for 4 minutes 8 seconds. This time must be estimated because cook will have forgotten what time watch showed when boiling procedure commenced. Water will be cloudy and froth up because of leakage of egg content through the crack. Read Sunday paper and forget that boiling time may have exceeded. Remove egg hurriedly from saucepan with combination of spoon and fingers which will be burnt. Tip egg into eggcup and smartly decapitate egg, top half of which will prove to be empty. Yolk, if any, will run down sides of cup and cause sticky mess. Eat remainder garnished with burnt toast and proceed to golf."*