



Welcome to Ely Cathedral's Environmental Newsletter

<https://www.elycathedral.org/social-justice/social-justice-and-the-environment/renew>
<https://www.facebook.com/groups/668996277287429/>

Vigil for the Environment: 20 September, 6.30pm

This service will be on Zoom, and anyone, anywhere, is very welcome to join us – it has been good to welcome a participant from the USA to our recent Zoom Vigils. The service will last about 30-40 minutes, and will include readings and prayers, and music for times of reflection. Anyone who prefers to reflect in silence is welcome to simply turn down the volume for these.

This month's vigil comes at the start of Recycling Week, so we will be thinking about what recycling and worship have to do with each other.

Join Zoom Meeting

<https://us02web.zoom.us/j/86528877929?pwd=enRHODVsT3BNUlkzenMxMkhZa1NzQT09>

Meeting ID: 865 2887 7929
Passcode: 739036

Litter

Our dedicated group of litter pickers will be meeting on Saturday 26 September at 8am at the Cathedral South Door. Come along! All you need is gloves and a black sack, and if you have one of those grabber things that you can use to pick up litter, bring that too! Hi-viz jackets will be provided. It won't take more than an hour, and you will be doing your bit to make Ely a cleaner, healthier place.

LOAF Cathedral community shopping scheme

With lockdown restrictions reduced, it seems that not many of you have wanted to avail yourself of the LOAF shopping scheme. We continue to support a number of people, both through shopping for them, and through the contact that comes with that, but we are pausing the online shopping form for a few weeks. We will relaunch at Harvest (Sunday 11 October) for a limited time to see if this scheme is useful or not.

It is worth noting that this scheme was never intended as support only for people who are shielding themselves for health or other reasons. LOAF is a way of life – local, organic, animal friendly, Fairtrade – that we want to promote, as part of our discipleship.

There will be articles unpacking that in the next RENEWSletter, which will be available the week before Harvest.

Recycling Week 2020: 21-27 September

The theme for this year's Recycling Week is '**Thanking the nation: Together – We Recycle**'.

In this 17th annual Recycling Week, the theme has been chosen as a way of acknowledging efforts that people have made to continue recycling despite the challenges of the pandemic.

Among the key workers who have kept things going for us all during the lockdown are the people who collect waste from our bins. We are thankful to them, as we are to all key workers. If you are old enough to remember the strikes of the 1970s, you will remember the awfulness of not having the bins emptied!

One of the campaigns that WRAP¹ is currently promoting is **Love Food Hate Waste**. The aim is to halve food waste. A recent survey has indicated that some positive steps we have all taken during the lockdown to reduce food waste have continued, with a majority of the British population seeking to maintain these. When the lockdown started, it seems we were all conscious of the need to plan our shopping more carefully than we might have done before, and to avoid both unnecessary shopping trips and waste. However, as restrictions eased, some of that commitment also dropped off despite our good intentions.



We can all:

- plan our shopping – use a list to minimise unnecessary impulse buys
- store food so as to maximise its life
- cook creatively
- freeze left-overs for use another day

Did you know? Food waste contributes to climate change – as well as impacting our bank balances!

¹ The Waste and Resources Action Programme, a registered charity: wrap.org.uk. Image sourced from Image taken from Wikimedia Commons https://commons.wikimedia.org/wiki/File:Food_waste.png

Growing, making, distributing, storing and cooking food generates 30% of the world's CO₂. It's big business. Here in the UK, we get 90% of our fruit and 50% of our vegetables from overseas. That's one reason why it's so important to buy local produce where possible – not only does it support local businesses, it also reduces energy use and creates greater food security.

The impact of food production and distribution is equivalent to 4.6 million return flights from London to Perth. That's not meant to be an argument to justify flying – but rather should alert us to the importance of not wasting food.

As well as climate change, food waste is an issue of justice. I'm sure we can all remember times when we, or perhaps our children, have said that hungry children somewhere else are welcome to the food on our plate, because we don't want it! Of course, it isn't that simple. But in an unequal world, where so many children are hungry and parents are going without meals to feed their children, surely we should take as much care as we can not to waste the food that is so freely available to us.

For more information and advice, see <https://www.lovefoodhatewaste.com/keepcrushingit>

Sue's tips

Sue is on holiday, so this tip comes from Rachel Johnson. What do you do with waste water from your shower or washing fruit and veg or washing up? It's too precious to pour straight into the drain! Collect it in a bowl or bucket and use it to flush the loo, if it's not greasy or use it to water the garden.