

Stanford Hall Sustainability Charter

At Stanford Hall we have a deep passion for the protection of the environment for which we are responsible, as well as for the sustainability of our planet as a whole. Our estate wide management is guided by the permaculture principles – Earth care, people care and fair share. We offer this charter as a guide for those using Stanford Hall for festivals, events and private hire.

Guidelines for Waste:

- Stanford Hall operates a closed loop system for food waste. All food waste is collected in specially marked bins before being processed via an accelerated hot composting system. This is then used to feed the crops that are offered at next year's events.
- Cardboard is recycled in-house and used as sheet mulch in the creation of vegetable beds. All card must be flattened and stored safely, out of risk of fire. A member of the Stanford Hall team may be notified when a collection is required.
- Most other recyclable materials are separated and processed off site, however, if you are expecting a large volume of one particular material please request a separate collection unit to be provided, this can aid in the efficient use of the materials moving forward.
- Composting toilets are a sustainable way of managing human waste. Please enquire about what toilets are available before ordering in your own solutions. We may be able to bring more into operation to meet the needs of your event.
- All other materials may be disposed of in the skips provided. To limit the waste that is taken to landfill we offer further guidance for vendors and attendees.

Guidelines for Festival and Event Attendees:

- It is recommended that attendees bring their own reusable drinking water bottles to be refilled throughout the duration of their stay.
- During a Festival, a central dining area can be provided with facilities to wash crockery and cutlery. All waste can be taken to this area for sorting.
- We respectfully request that all materials brought onto the grounds are taken home at the end of your stay.

Guidelines for Vendors:

- The distribution of all disposable Styrofoam and plastic materials are strictly prohibited. This includes plastic bottles, cutlery, Styrofoam cups, food trays and disposable plastic beverage holders. Being the only materials destined for landfill, those that are used internally within catering operations must be bagged and disposed of separately to all other materials.
- Suggested alternatives to plastic and Styrofoam include reusable receptacles with a deposit system, biodegradable solutions such as those made from cellulose, card or corn starch. Such

alternatives may be sourced at www.vegware.com, <http://www.delistore.co.uk/bio-packaging.html> or other online retailers.

- Most of the packaging associated with food is necessary only because of the distance and methods of transportation. At Stanford Hall we produce a wide variety of ingredients via our community supported agricultural scheme. If you'd like to take advantage of the estate's produce you may find out more at www.stanfordhallcsa.co.uk or by emailing hello@stanfordhallcsa.co.uk. Most produce is grown to order so early ordering is beneficial, however some may be available for later orders so please feel free to enquire.

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