



RADCLIFFE MARKET

1851 ONWARDS

Values and Principles

**CONNECT
BELIEVE
CHANGE**

Information about Radcliffe Market Hall Community
Benefit Society about what we believe and how we
conduct our business

Our aims and objectives
Our slow food principles
Our packaging and refuse policies



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WHO WE ARE AND WHAT WE DO

Radcliffe Market Hall
Community Benefit Society
(the Society) operates
Radcliffe Market Hall under a
management contract.

We decide who trades in the
market space and what is
sold there.

We have clear rules about
this as we offer something
different and distinct than
what is available in other
retail outlets.

OUR COMMUNITY BENEFIT SOCIETY

A Community Benefit Society (CBS) is a type of 'not for profit' organisation that are run and owned by their members and operated under a democracy where their board of directors are elected, and the assets locked for public good.

These societies are registered with the Financial Conduct Authority with the condition that it must benefit at least one of two types of community; a geographic community or a community of interest.

Our Society fulfils both these definitions and can be described as follows:

- 1. Residents of Radcliffe and its surrounding towns**
- 2. Members of our society**
- 3. People who purchase goods and services from our market hall**
- 4. People who do business with and in the market hall and our society**
- 5. People who attend our events and the events we host for others**
- 6. People who support our aims and objectives**
- 7. Our staff**

3 KEY AIMS OF OUR SOCIETY

1

CONNECT PEOPLE TO FRESH AND LOCAL FOOD

We aim to be a trusted regular source of fresh & local hot & cold quality food.

- Always favour fresh, handmade & homemade.
- Supply specific healthy & ethical (eg. vegan) options.
- Always fair prices and value.
- Be exciting & innovative.
- Educate and inform about food and health.
- Develop trading policies and processes based on ethical, fair trade and healthy principles which start from where the audience & traders are and take them on a journey with us.
- Adhere to the principles of the slow food.

2

CREATE CHANGE BY ACTING SUSTAINABLY AND HEALTHILY

- Our Society will build a culture of collaboration & caring
- Supporting people to start ethical businesses.
- Providing space for community activities, arts and celebration.
- fulfil projects in conjunction with other local organisations on common goals.
- Provide a model of good practice for healthy, ethical food retailing.
- Use surpluses to support charities & community activity.
- Recycle, use sustainable packaging & resources & manage food waste.
- Reduce carbon by shortening supply chains for all goods.

3

SPREAD BELIEF IN RADCLIFFE

Develop Radcliffe further and enhance civic pride by:

- Making our venue and Radcliffe a renowned and popular destination for food, arts & events.
- Work with local businesses to drive economic growth and job creation.
- Enable greater social cohesion inclusivity and equality of opportunity.
- Enhance quality of local life through events, culture and local participation in our democratic community enterprise.
- Encourage enterprise, improve skills and provide new positive experiences and outlooks.

SLOW FOOD PRINCIPLES

We intend to follow these Slow Food Movement principles so that our market promotes enjoyment of good, tasty, clean and fair food produced in ways that preserve biodiversity, sustainability and ensure animal welfare without harming human health.

Our goal is to create local plots growing organic fresh fruit, vegetables, herbs and honey and work with local farmers and suppliers. This will provide the ingredients for the food which is cooked and sold at the market; benefitting the local economy and local residents in ways which will impact on their quality of life in the following ways:

- 1. Greater nutritional value in produce**

Local crops can be picked at their peak of ripeness. However large supply chain crops are harvested early to be shipped and distributed further. As local crops endure a shorter time between harvest and table, it's less likely that the crop's nutrient value is compromised. Also, Phytochemicals such as antioxidants, vitamins and minerals can be lost during the processing and transport of conventionally grown crops.

- 2. Support for local economy**

Money spent with local farmers and growers stays closer to home and is more likely reinvested with other businesses and services within the community. Maintaining jobs locally rather than with big Agri-business.

- 3. Promotion of biodiversity**

Smaller local farms grow many different varieties of crops and rotate them to provide a long harvest season. Conventional farming practices consist of mono-cropping with limited plant varieties. Thus, there is an absolute need for small, biodiverse farms to preserve food heritage.

- 4. Strengthening of community**

Local food connects communities. Purchasing from local sources allows direct relationships with the producers and can create a greater sense of community and connectivity.

- 5. Less environmental contaminants**

Big agriculture models of food production can result in harmful environmental effects including soil destruction and erosion, chemical run-off into water systems and weeds and bugs resistant to herbicides and pesticides. Organic farming does not rely on synthetic or petroleum-based pesticides or fertilizers and has less water and soil contamination. Well-managed farms conserve fertile soil leave clean water in communities and serve as a habitat for wildlife.

- 6. Reduction of carbon footprint**

Local, organic food travels fewer miles to land on a plate. The food on display in our supermarkets, however, travels much farther – on average 13,000 more miles farther. More travel time equates to more energy and fuel used. Buying local will save these energy costs and valuable non-renewable resources.

- 7. Improvement in food security**

The importance of food security is becoming much greater. A growing world food crisis is emerging due to continued population growth and increased use and consumption of biofuels. Poor communities are the most vulnerable to rising food prices and shortages, possibly creating food deserts. The development of local, organic farms can enhance food security by providing communities with fresh produce. Improving food security goes hand in hand with supporting local economies.

- 8. Safer food supply**

There is a lowered risk of food contamination- Safety issues occur at harvesting, washing, shipping, and distribution of conventionally grown food. Getting local, organic food from the farm to your plate requires less steps along the way, thus reducing food safety risks.

- 9. Investment for producers**

Careers in conventional farming are on the decline. However, smaller farming market niches are experiencing more success and profits. Local, organic producers face a lower initial investment since there is no need for expensive chemical fertilizers, pesticides, and genetically-modified seed stock. This will lead to job creation locally.

OUR SOCIAL VALUE OBJECTIVES

We are committed to promoting Bury Council's equality vision of:

'An inclusive society which values and embraces people's different needs, abilities, situations and goals, and promotes fair opportunities to live and flourish in the way that they choose.'

We will do this in the following ways:

- Supporting the local economy by creating new jobs.
- Assisting the development of new businesses especially with young entrepreneurs by supporting them to access funding and grants.
- Provide employment opportunities to those who have faced additional social challenges and face difficulty getting work.
- Linking with local colleges and schools to offer work experience
- Pay a minimum of the real living wage (RLW)
- Supporting local suppliers by promoting locally sourced products
- Support Fair Trade food by sourcing food accordingly.
- Develop projects with local businesses to help fulfil their social aims
- Educate people about diet, new foods with the aim of helping to reduce conditions such as childhood obesity and diabetes.
- Work in partnership with Slow Food England, Cooperatives and environmental groups to develop healthy food agendas and encourage people to enjoy a wide variety of foods and cuisines.
- Share good news stories in local and national media.
- Establish sustainable heating and renewable energy solutions for the Market Hall thus reducing our carbon footprint.
- Ensure that all staff can access training via apprentices, adult learning or virtual college
- Seek to work with existing Radcliffe groups to promote social cohesion and reduce social isolation
- Support the community by continuing to support township events and community fundraising events.

OUR REFUSE AND RECYCLING POLICY

The market typically produces the following types of refuse:

1. Cardboard and paper from packaging
2. Plastics from packaging
3. Mixed media/composite packaging
4. Wood waste from packaging
5. Soft food waste
6. Solid food waste (bones, husks, seeds and stones)
7. Glass waste
8. Mixed litter from refuse bins

We are committed to recycling at least 60% of the total refuse generated and will achieve this target by the following means:

- Ensuring that there are separate collection containers for cardboard/paper, waste food, glass and general non-recyclable waste in respect to litter from collection bins and traders disposals.
- Measuring waste of each type via data from the collector and the proportion recycled.
- Obliging traders to separate their waste into these categories.
- Requiring traders to only use recyclable packaging. Eliminating composite packaging where possible.
- Requiring traders to use wholesale suppliers who reduce bulk packaging and utilise recyclable containers.
- Keeping abreast of developments and innovations in packaging and recycling technology through subscriptions to organisations such as WRAP and initiatives such as 'love food hate waste'.
- Connecting with local charities and community groups and implementing a method whereby surplus food generated by the market can be collected or distributed to disadvantaged, unemployed or homeless people affected by food poverty in the UK.

ABOUT US

Radcliffe Market Hall has been in operation since 1851 and on the current site since 1937.

In 2015 it was upgraded and renovated by Bury Council.

Following a tender process in 2018 it has been operated by a community benefit society. This society is owned and controlled by its members – locals, stall holders and customers.

The society now manages the space so that it provides not just a market but a space for community activity, events and entertainment.

Its traditional market opens on Tuesdays, Thursdays, Fridays and Saturdays. There are speciality markets (vintage, handmade, Christmas etc etc) taking place throughout the year. Its Friday food night features street food stalls and a licensed bar.

In 2019 it intends to open the hot street food section on other evenings. It is available for event hire at all other times.

The community benefit society intends for the market hall to be a thriving market place and community hub that has lots of projects and actions that make a difference to the reputation and standing of Radcliffe, the environment and the quality of people's lives.

Further information about our values and objectives are available in our literature, in the market hall itself and on the web and social media.

If you're interested getting involved with us you'd be welcome!

11 Blackburn Street
Radcliffe
Manchester M26 1NN

website: www.radcliffe.market
e-mail: office@radcliffe.market



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Radcliffe Market is the trading name of Radcliffe Market Hall Community Benefit Society Limited
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