
NEWSLETTER

Dorset Sustainable Palm Oil Community



MONTHLY UPDATE



With another 2 champions signing up this month, we now have 28 champions and 11 ambassadors in 11 towns in Dorset and 6 villages. We cover several suburbs of BCP and have businesses across the entire county from east to west, north to south. We still need more hospitality businesses and workplaces with more than 20

people before we can call ourselves the world's first sustainable palm oil county, so please get in touch if you are interested in finding out more.



MONTHLY UPDATE

We are so delighted to announce that Bridport is going to try and become a Sustainable Palm Oil Town in its own right! When Ian Bark first became Mayor in 2020, he set the challenge of Bridport becoming a single use Plastic Free Community, which they achieved in 2021. In his third term, Mayor Bark has decided that the challenge for this year will be for Bridport to try and become a [Sustainable Palm Oil Town](#) as part of our drive to make Dorset the first county in the world to become a sustainable palm oil community. We will be supporting Mayor Bark and his team all the way and will work together to get the message out to as many organisations and businesses as possible that sustainable palm oil is a solution to protecting and restoring nature.

Watch this space as I hope to be announcing another community within Dorset that wants to be its own sustainable palm oil town soon!

The Escoffier Restaurant, the fine dining restaurant run by catering and hospitality students at the Bournemouth and Poole College has joined DSPOC. We are so pleased to have you on board, as you will be teaching all your students to check their food supply chains and audit them for conventional palm oil.

Additionally, our third fish and chip shop has joined up too! Jacksons Fish and Chips in Weymouth has pledged to only use 100% sustainable palm oil – fantastic!



MONTHLY UPDATE

This month, several of our pledged champions became fully fledged champions, which means that they have completed everything we asked them to do. Bournemouth University is one of them – they have put a policy on their website (scroll down) and have worked with their suppliers to ensure that where palm oil is present in their on-site food, it will be sourced from accredited sustainable sources.

Local Food Links, school food provider to over 50 Dorset schools is another one of our brilliant fully-fledged champions. Again, scroll down to see their [commitment and policy for SPO](#) on their website.



YMCA Bournemouth have been amazing, and within just a short period of time, checked with their suppliers and ensured that all food products that they purchase now only contain sustainable rather than conventional palm oil AND have put [their commitment on the front page of their website](#) (scroll to bottom).

Thank you to YMCA and indeed all of our champions – we couldn't do this without you.



MONTHLY UPDATE

Lastly, Frome Valley First School pledged to use only sustainable palm oil products in any food they produce with their students in cooking lessons. Additionally, the eco-committee wrote to their PTFA to ask them to support them by making sure any future food products only contain sustainable palm oil. They highlighted that this should include food donations such as cakes, and even Easter eggs. The eco-committee also asked the PTFA to highlight this to parents when asking for donations for raffles and prizes, and to ensure that any biscuits or items used when serving tea and coffees would also need to have sustainable palm oil too. They put the pledge on the website, and even put it in their video about Eco-Schools highlights for the year! Just phenomenal.

Leon Elliott, a former colleague who helped kick start the initiative, has agreed to be a DSPOC Ambassador. Good to have you involved still Leon!

One of our champions, Lucy from Coconut and Cotton went above and beyond the call of duty and stood in for me at the “Choosing our Future” event at Shaftesbury School, organised by Planet Shaftesbury. Lucy – thank you so much. The Sustainability in Hospitality event hosted by Barclays Eagle Labs at the Green House Hotel in Bournemouth was a great afternoon and saw myself, Andy Lennox of Fired Up Hospitality and James Fowler of Terroir Tapas talk about various aspects of sustainability.



NUMBER OF THE MONTH

Number of the month: 3 million +. This is the number of smallholder farmers globally who grow oil palm alongside subsistence crops, in less than 50 hectares, where the family provides the majority of labour and the farm provides the principal source of income. In Indonesia and Malaysia alone, they are responsible for 40% of palm oil production.

If you have any questions about joining our campaign and [becoming a Champion](#) or an Ambassador, please email me.

