

# Dronfield Baptist Eco Church Newsletter

## April-May 2026

Welcome to the Eco Church Newsletter. For more information about the Eco Church Group please contact [margaret.keen@talk21.com](mailto:margaret.keen@talk21.com)

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The following article is from the Climate Stewards website.

What do a slice of bread, a potato and a bunch of vegetables have in common?

They are among the most wasted foods in homes today. In the UK every day we throw away 24 million slices of bread and 4.4 million potatoes. Weighing in the heaviest are fresh vegetables with 1.3 million tonnes thrown in the bin every year. The biggest driver of food waste is from us at home! Not big businesses or far-flung places abroad - food waste is a problem on our own doorstep.

Beyond our own kitchen, globally we throw away one-third of all food produced every year. Yet 800 million people go to bed hungry each night.

Food waste is both a hunger and a climate issue. It contributes more to climate change than flying! 6% of global emissions come from food that is never eaten - three times higher than the aviation industry.

### **Why does this matter for us?**

The average UK household throws away £620 worth of food every year. That's money wasted - and carbon in the atmosphere. When food rots in landfill, it releases methane, a greenhouse gas over 80 times more potent than CO2 in the short term.

Climate change is already affecting our food. Extreme weather disrupted harvests across Europe. In 2024 and 2025, pushing up prices on everyday staples. When we waste less, we ease pressure on a food system already under strain.

If we pay attention to our food habits we can live more lightly on the land.

### **Why reduce meat and dairy?**

The climate impact of industrial meat is enormous. Industrial meat production drives deforestation and requires vast amounts of land and water. When forests are destroyed to produce industrial meat, billions of tonnes of carbon dioxide are released into the atmosphere.

Eating less or no meat, and buying locally produced, organic or low-input meat and dairy products will all reduce our carbon footprint.

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**Collection Update:** By recycling your milk bottle tops, so far £16,445 has been raised for Yorkshire Cancer Research.

## Top tips for a lighter footprint

1. Plan ahead: Plan your meals before you go shopping. This is the single biggest thing you can do to cut food waste.
2. Shop your kitchen: Use a recipe finder like [Love Food Hate Waste](#) to use up what you already have.
3. Check dates: Know your use-by from your best-before, and use your freezer.
4. Get creative: Repurpose leftovers into smoothies, soups and stocks.
5. Meat as a treat! According to your budget: local, seasonal and organic.
6. Compost: Avoid putting any vegetable peelings in the bin – prevent scraps going to landfill. Set up a compost bin at home, or ask your church about starting one in the churchyard or garden.
7. Use local council food waste collection services where available - line your caddy with newspaper or starch liners (avoid biodegradable bags which can cause problems).
8. Peel sparingly: Give vegetables a good wash instead and save the water for plants.
9. Be generous: Use the [Olio app](#) to share spare food or donate to food banks after big events.

DRONFIELD BAPTIST FREECYCLE - Glass TB table free to good home.  
Length 80cms/31inches. Contact Chris Turk.



