

# Leaving Despair Behind

Too often the news is bad news. We open up our laptop or switch on the TV and learn that our planet, the only one we have, is battered by pollution, that it is struggling to sustain a burgeoning population as scarce resources are gobbled up. Large parts of the world are stalked by famine and hunger, we are informed, while elsewhere obesity is an epidemic.

How can we respond to the stream of alarming news? With denial? By surrendering to depression? Or simply with faith that our government and its experts will sort everything out? Well, no doubt many in government and many experts are earnestly doing their best to find answers. But remember it was these same governments and experts who were in charge as these problems arose.

Faced with challenges never previously faced by humanity as a whole we need a different way of engaging with this planet. And there is a way. A way that offers real hope not despair.

# A New Renaissance

There is a way of feeding everyone, and feeding them well, and feeding their children and their children's children and all the generations to come. It can be done. Our planet can happily sustain all of us and our fellow creatures too. We should not be in despair. We should be thinking with real hope about the next million years.

How? This is the subject of the four days of seminars being held by the Chisholme Institute in conjunction with the College of Real Farming and Food Culture (CRFFC) in September.

The answer clearly has to be a radical one, one which requires new thinking, or better, renewed thinking. What is needed is another Renaissance, even more profound and far-reaching than the one that brought European Middle ages to a close. It involves a rediscovery of the wisdom that has been shared by so many societies and civilisations, ones that never threatened to destroy the natural world.

# Perennial Wisdom: from Metaphysics to Practicalities

Ensuring the world can sustainably feed all of its inhabitants requires reforming both the way we farm and the way we eat. Switching from microwave-ready processed food to home cooked meals alone will not be enough if the only readily available ingredients are factory-farmed meat or chemically fertilised vegetables. Likewise, if consumers reject locally produced organic vegetables in favour of cheaper agri-business imports the native farmer's work will have been in vain. A twin track approach is necessary: right food supply has to be balanced by right food demand. This is the hallmark of the approach Colin Tudge advocates through his College for Real Farming and Food Culture.





But how to know what is truly right farming and right food? Perennial wisdom is the guide - but to understand what this is, what Perennial Wisdom can teach us, it is necessary to understand its basis, its metaphysics.

This explains why Colin has brought his College to Chisholme. The Chisholme Institute has for over four decades offered an education in which its students explore the metaphysics of wisdom.

The seminars will thus aim to bring together theory and practice. Theory based on Perennial Wisdom can inform us what proper food and farming policy should be; practice tells us how to do it. Together the Chisholme Institute and Colin's CRFFC offer the basis upon which to develop practice for this age; invited speakers will offer examples of such practice in action.

Right measures needed now should take advantage of the knowledge contemporary science is unveiling. So the seminars will hear from speakers familiar with the latest thinking about farming, food culture and interchange.

## **Getting Real**

Four days of seminars discussing the theory and practice of right farming and food could be self-satisfying but ultimately pointless. Farming and food do not take place in a vacuum but within society. Bringing about the real

change we need, effecting an actual renaissance requieres an understanding of the realities of politics and economics. Great as it is, the greatest challenge is not finding out what change is needed but finding how to bring change about. Addressing this challenge will underlie what will take place at Chisholme in September.

## The programme

The seminar will be led by Colin Tudge, founder of the College. Colin will be joined by others at the forefront of the changes our planet, its inhabitants and all future generations desperately require. Over the four days we will address the following themes:

- The Idea of Renaissance
- A Flourishing Biosphere
- Enlightened Farming
- A True Food Culture: the Future Belongs to the Gourmet
- The Green Economy
- Democracy
- The Missing Ingredient: Metaphysics

Presentations will touch on a wide range of different practices and frameworks essential for the much needed paradigm shift. The seminar will include practical, handson workshops.





Speakers will include:

Colin Tudge / College for Real Farming & Food Culture www.collegeforrealfarming.org

#### Dr Laura Santamaria

Consultant, researcher and co-founder of Sublime Magazine www.sublimemagazine.com

A widely held belief is that change cannot be achieved: there are just too many forces ranged against it. Though understandable, this is a disabling myth. Overcoming it and so enabling engagement is vital to attain social and environmental sustainability.

Laura will look at ways people can be shown that change is truly possible. She will describe methods based on well-established theory and practice, methods that elevate and legitimise public perception of sustainable practices.

To shift the current system, requires engaging with others in crafting versions of the future that make sense at a local level.

# Nibthwaite Grange Farm / Dodgson Wood

www.dodgsonwood.co.uk

John and Maria will share their experience in conservation farming and creative education. They are advocates of environmentally-sustainable and welfare-friendly farming.

Nibthwaite Grange Farm is located near Coniston in the Lake District. The conservation grazing practices introduced by them have helped the regeneration of the local eco-system. They have also helped revive their local community through their education initiatives. Their methods are transferrable to many rural communities.

#### Carlos Monleon-Gendall

Visual Artist & Chef www.inland.org

Carlos will lead a workshop exploring food production and preparation that aims to change the way we relate to and think about food. He will offer tools for changing our nutritional habits.

Carlos will draw on concepts and theories from philosophy, life sciences and art to reach a holistic idea of food and its universal connections. Expect hands-on experiments of the effects foodstuffs and taste have on the body .

### Peter Young

Former Principal of the Chisholme Institute www.greenashchairs.com

Peter's workshop will dwell on the relationship between matter and spirit. He will show how this is reflected in the process of green-ash chair-making. This traditional craft embodies a wisdom, one which acknowledges both the materials used and their user. Participants will have the opportunity to learn a basic technique..

# To quote Peter:

"Making chairs from green, unseasoned timber allows us to make use of the natural qualities of the wood and build them into the finished product. Working with nature, rather than against it, we ensure that the chair retains all the strength, flexibility and grace of its parent tree." The Chisholme Institute is a Scottish Registered Charity whose main focus is to provide a residential retreat and study facility, offering non-denominational courses in spiritual education which are available to all. Its core principles are:

- To develop and improve an understanding that all life is interdependent, as can be seen in the ecological, economic, cultural and spiritual spheres.
- To encourage and be involved in study, research and work to increase public awareness of the unity of existence.
- To publish and share knowledge gained from studies, research and work. To establish courses to develop a wider understanding of the unity of existence.
- To encourage and be involved through work in: ecological conservation, the development of good husbandry and resource management, conservation of our heritage, artefacts & craft skills, and spiritual practices.

# For bookings and further information please visit: www.chisholme.org

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