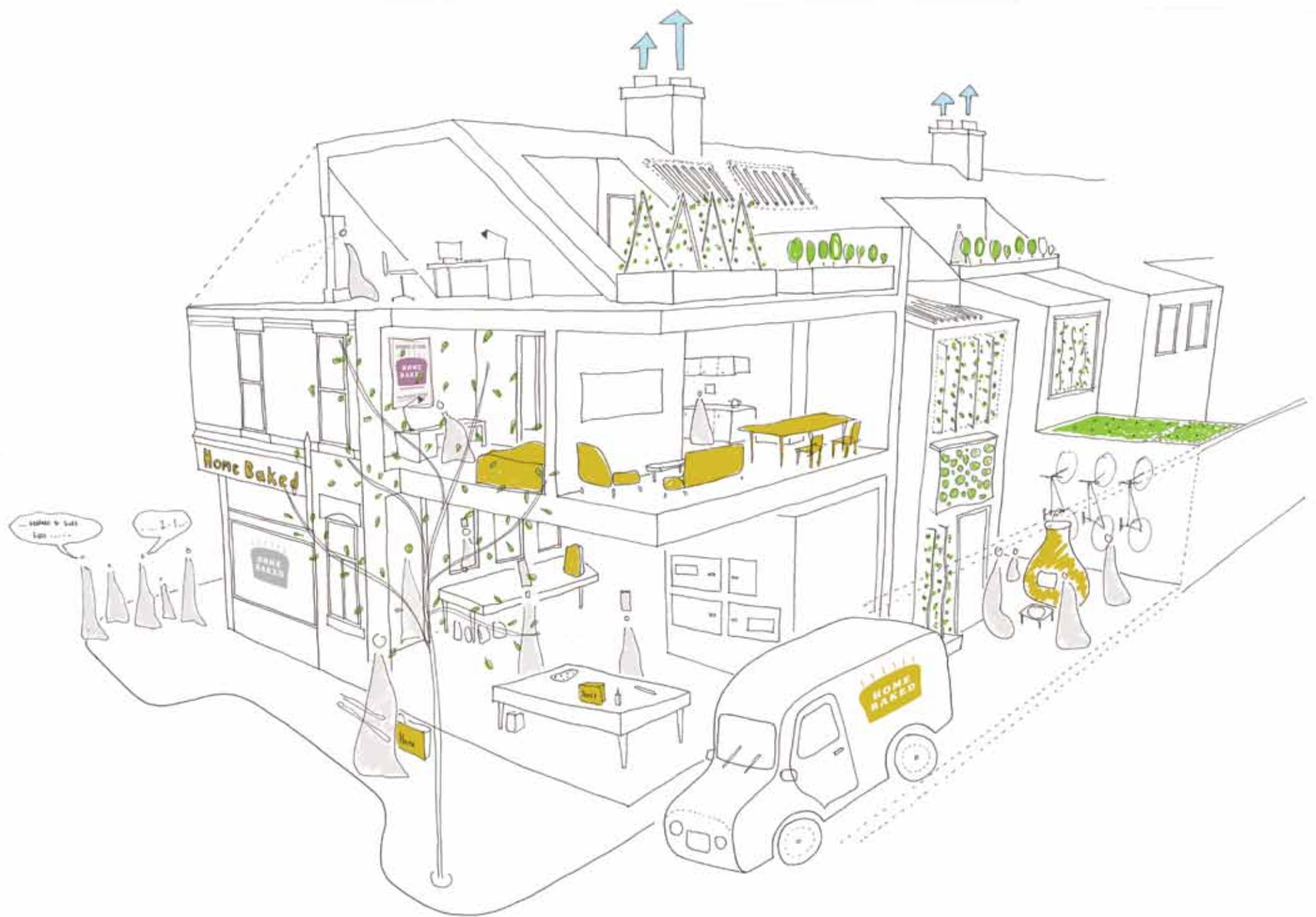


2Up 2Down

Progress Report

April 2012



This project has been made possible by the kind support of the following organisations:



This report was produced by Marianne Heaslip, John Sampson and Emily Crompton from URBED in collaboration with members of the local community, staff of the Liverpool Biennial, and Jeanne van Heeswijk.

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2Up 2Down Contents

05

Section 1:

Introduction

- a. Project Aim
- b. The Client(s)
- c. The Neighbourhood and Site
- d. The Buildings

13

Section 2:

The Brief

- a. End User Requirements
- b. Strategy
- c. Retrofit

19

Section 3:

The Process

- a. Approach
- b. Young People's Workshops
- c. Events, engagement, training
- d. Developing building plans
- e. Precedents, materials, form and feeling
- f. Eco-retrofit
- g. Modelling
- h. Elevations
- i. Bakery shop design

39

Section 4:

The Scheme

- a. Scheme overview
- b. Plans and schedule

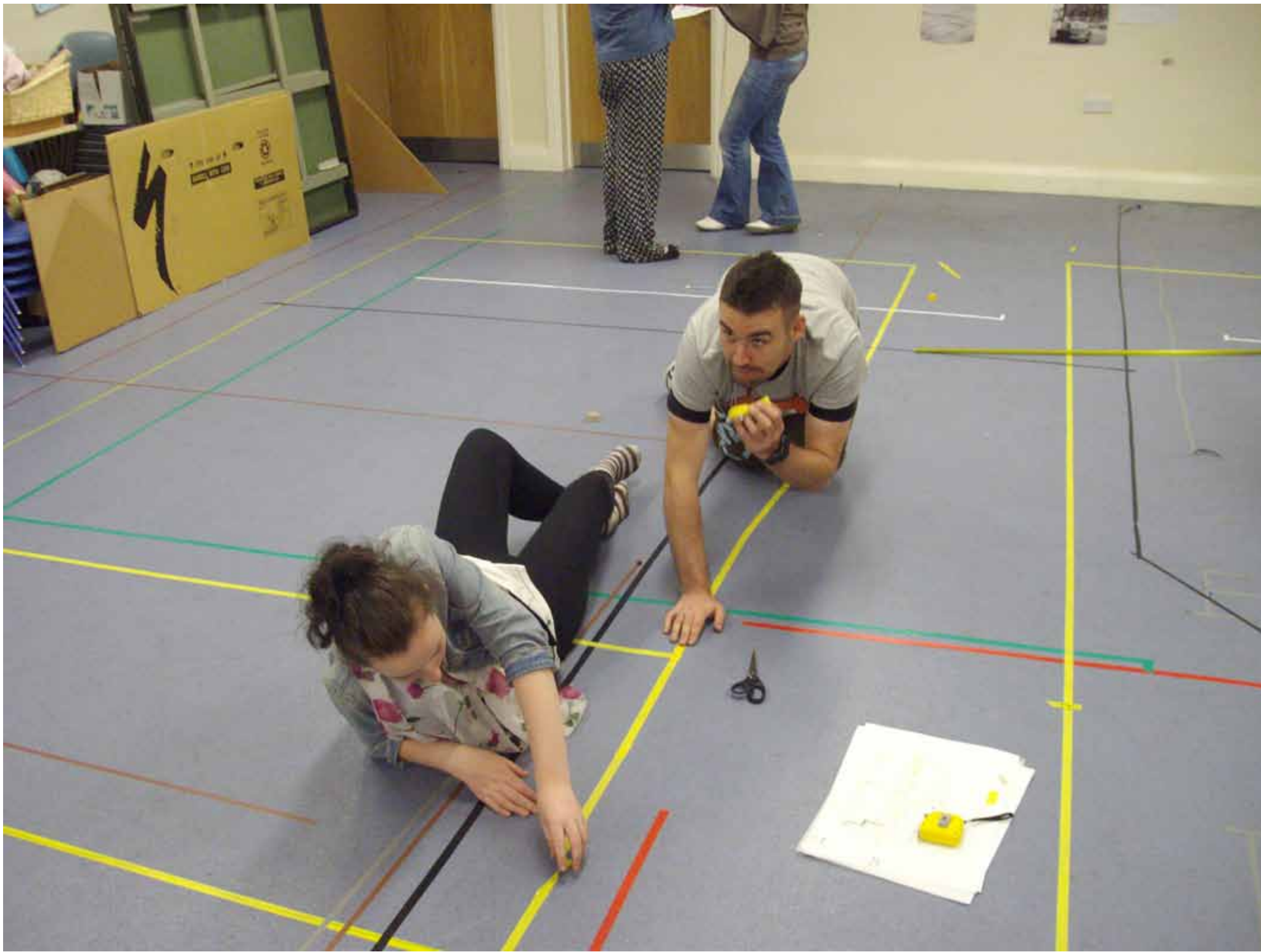
43

Section 5:

Next Steps

Appendices:

Appendix 1: Programme of Events



2Up 2Down

1 > Introduction

a > Project Aim

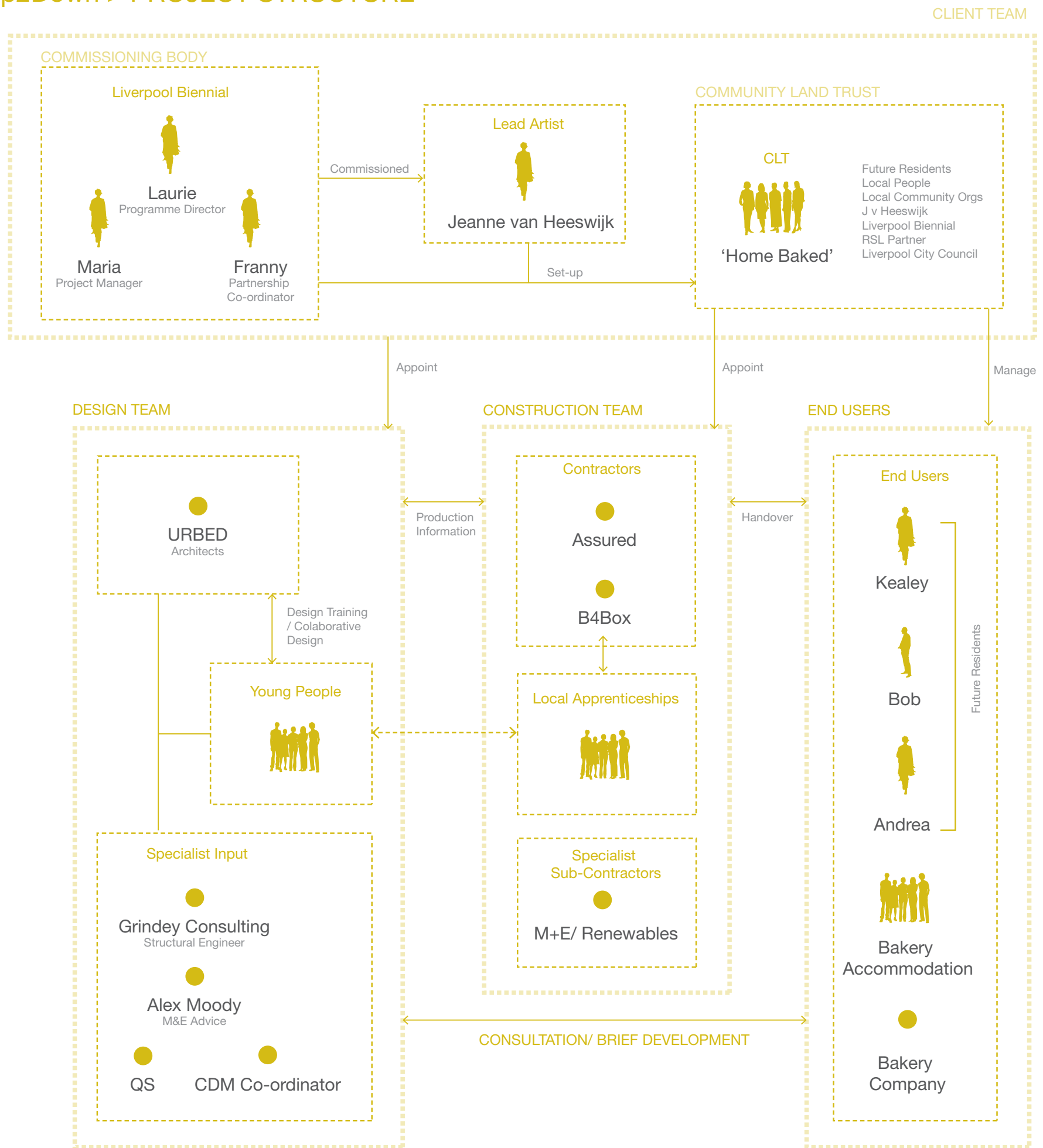
Taking its name from the vernacular description of the small terraced house that characterises the North of England, this project offers an imaginative, experimental approach to dealing with empty properties and spaces in Liverpool and beyond.

Since spring 2011 young people in Anfield, Liverpool, have been challenged by artist Jeanne van Heeswijk to look at the issues facing the development of their neighbourhood and to take matters into their own hands. They have participated in a design process for the creation of new homes and new community facilities within existing empty properties in their neighbourhood.

They have been joined by local adults, who have set up a 'Community Land Trust' to make this building work happen for real, and to manage it once it is complete. This building work will provide jobs and training for local people, and many of the young people will get hands-on experience of building in this process. It will also be carried out to the highest environmental standards, to ensure that the facilities are truly sustainable in the long-term, and to keep running costs to a minimum.

Alongside this, the group is also setting up a community run bakery and training facility, providing a public face for the project and filling the gap left by 'Mitchell's Bakery' as a place for local people to buy bread, and as a central meeting point for the local community.

2Up2Down > PROJECT STRUCTURE



COMMISSION>>>>>DESIGN>>>>>>>>>>CONSTRUCT>>>>>>>>>>OCCUPY>>>>>

2Up 2Down

1 > Introduction

b > The Client(s)

Though 2Up 2Down is a relatively small construction project, as both an arts project and a community-led development, it involves numerous interested parties:

Liverpool Biennial

As well as running the UK's contemporary art biennial - the largest contemporary art festival in the UK - Liverpool Biennial work within local communities to develop both temporary and permanent public art works. They commission and present art of international quality with the aim of enriching the lives of people in Liverpool and across the North West.

In 2009 they invited Jeanne van Heeswijk to come to Liverpool and work on a project addressing housing and how to 'live well' in the inner neighbourhoods of Liverpool affected by 'Housing Market Renewal'.

Jeanne van Heeswijk

Since 1993 Jeanne van Heeswijk has been working on socially committed art projects that take place in public spaces. She sees herself as a mediator, an intermediary between a situation, a space, a neighbourhood and the people connected to these. Acting, meeting and communicating are key concepts in her method of working ¹.

Over the past eighteen months she has been working alongside URBED and the Liverpool Biennial with young people from the Anfield area to explore how they might address the issues facing development in their neighbourhood - encouraging both young people and local residents to 'take matters into their own hands'.

1. Excerpt from a text by curator Mirjam Westen in 2003 - available at <http://www.jeanneworks.net/>

Young People

Several groups of young people from local community groups and schools have worked on the project. Workshops with Jeanne and URBED started before a site had been selected for the project, enabling the young people to become familiar with design techniques and possibilities - as well as expressing their own ideas about what the future of their neighbourhood might be.

'Playing for real' they have worked initial ideas into well thought out and realistic proposals for a single block within their neighbourhood - learning along the way about representation, scale, design and sustainable technologies. It is hoped that these young people will also go on to benefit from 'hands on' experience of building in the project.

End Users - Residential

One of the key aims of the project is to design for real people and their desires and needs - in contrast to 'speculative' house building. To this end, we have identified several people with local connections and in housing need, who plan to move into the project once it is completed. They have all been involved in the design process with the young people, Jeanne and URBED so that their wishes have informed the design brief and proposals.

End User - Bakery

In Spring 2011, Liverpool Biennial took a lease on the former Mitchell's Bakery at 199 Oakfield Road, so it could be used as a project base for 2Up 2Down. In autumn 2011 it was agreed that the bakery should be the location for the project development - and that the bakery should be refurbished and reopened as a local social enterprise, supply bread, jobs and training

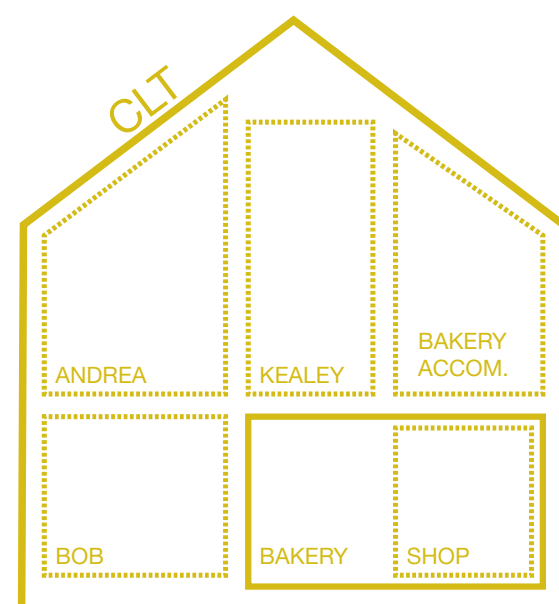
to local people - with a shop and 'back room' baking facilities. Thus our 'block' would contain a prominent local community facility as well as housing.

Local Residents

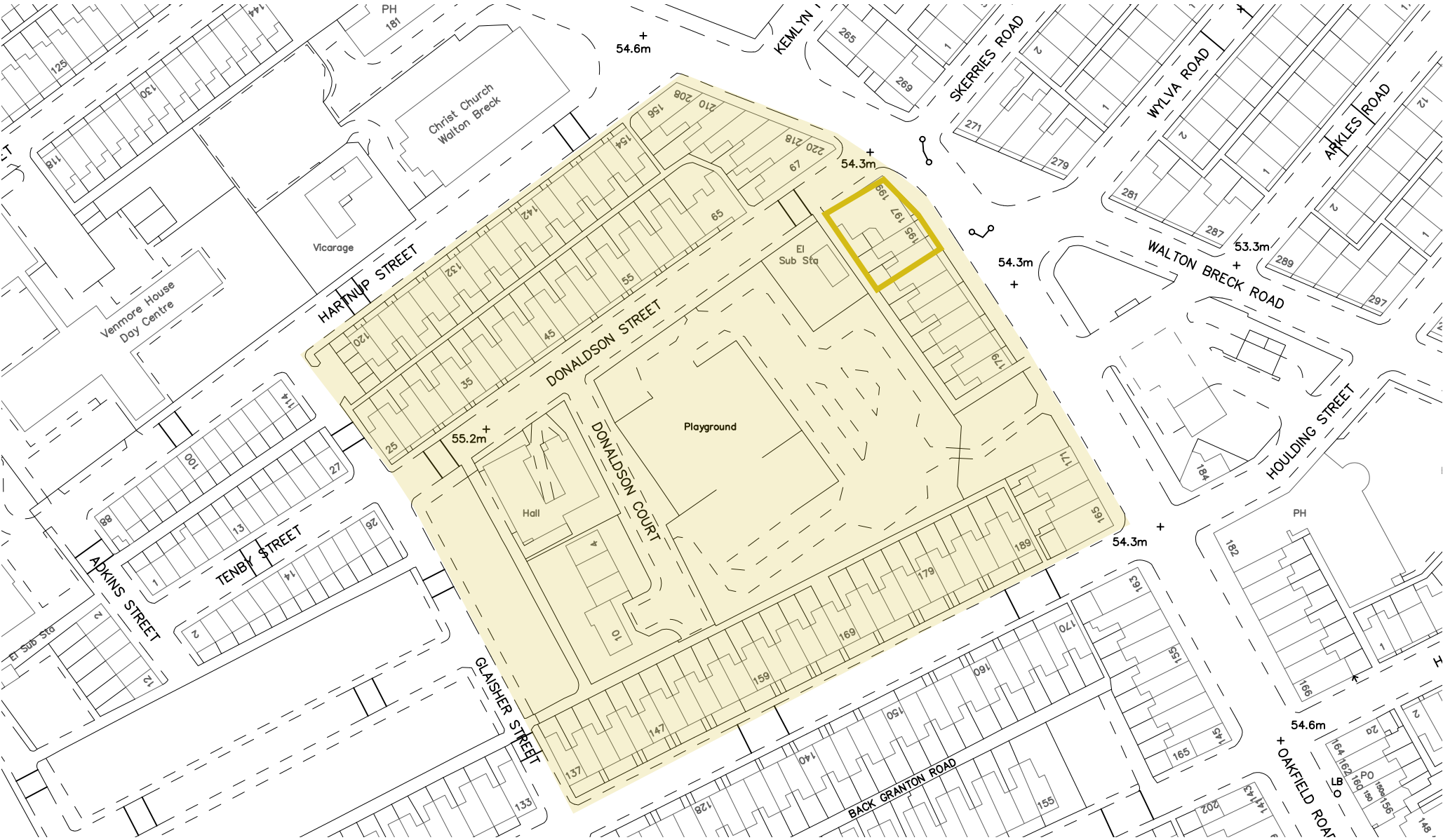
From the outset it has been recognised that the project will not be a success unless it has the full support of local people. Many local people are now directly involved in the development of the project, volunteering their time and energy, and committing to be part of the project in the longer term - so that it becomes a truly community owned asset.

Community Land Trust (CLT)

The Community Land Trust is a legal entity which is a way of bringing together all of the people described above, with other stakeholders such as the city council, ensuring that the built assets of the project remain in community control, the people who live and work there have a say in how it is run, and that any profits made are re-invested in the project and the local community.



2Up2Down > OWNERSHIP STRUCTURE



2Up 2Down

1 > Introduction

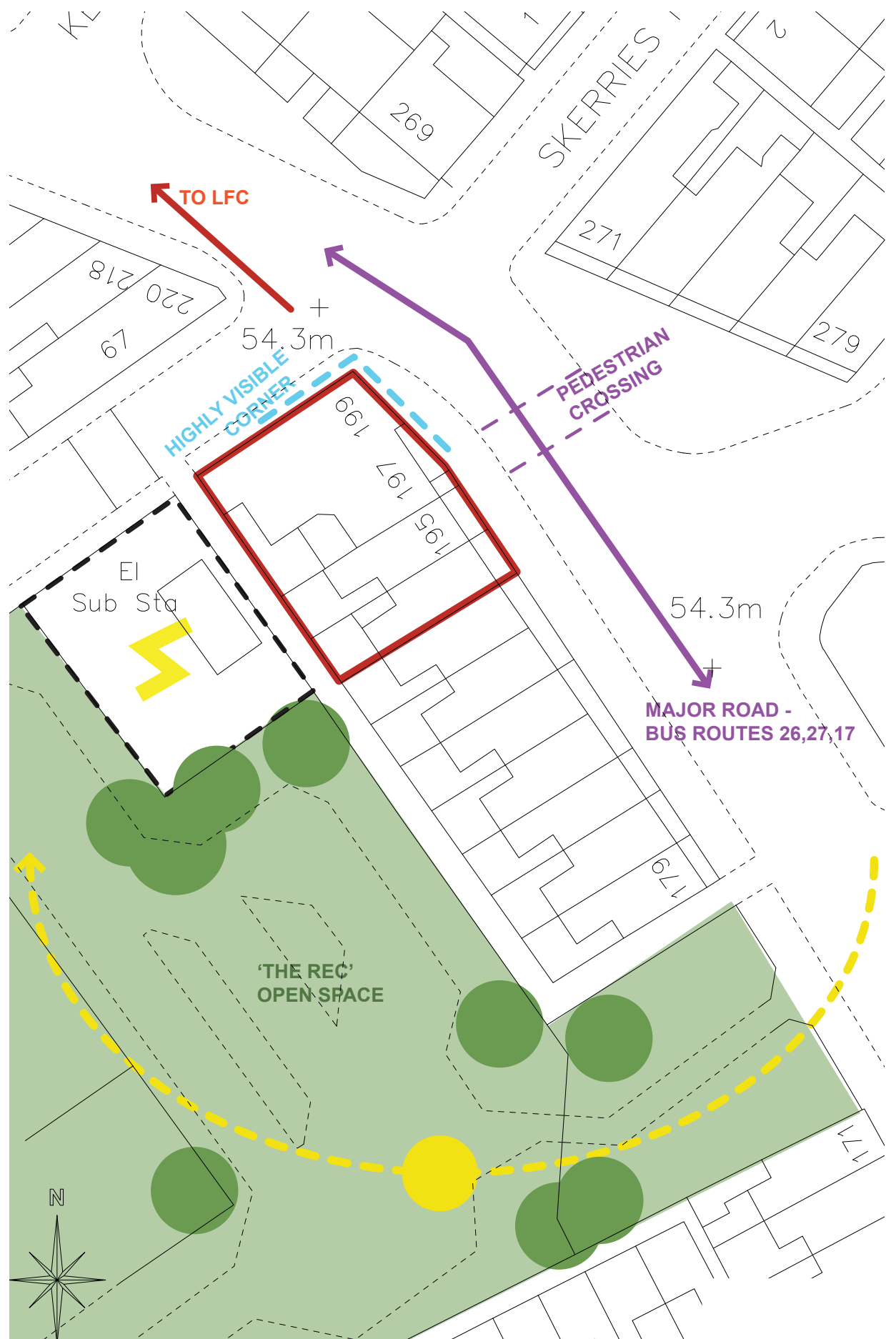
c > The Neighbourhood and Site

Anfield is an inner neighbourhood of Liverpool, which suffers from multiple deprivation and is one of the poorest areas in the UK. It was covered by the Housing Market Renewal (HMR) programme, and in the last 5 years there has been a large amount of demolition of terraced housing and some new build developments.

193-199 Oakfield Road is part of a terrace on the edge of one of the 'redline' areas covered by HMR. It is part of a larger block which includes open space, in the form of 'the rec' as well as other terraces of housing. This block is within 200m of Liverpool Football Club's ground, and the main entrance to this for tours and the museum.

The old bakery sits on a highly visible corner, on several major bus routes, and as such should be a magnet for passing trade. 193-199 also backs onto the 'rec', allowing for potential connections to be made - and offering plenty of south-west facing roof and yard space for residents.

Right: Site analysis with 193-199 Oakfield Road outlined in red.
Below: Site analysis carried out by some of the young people.





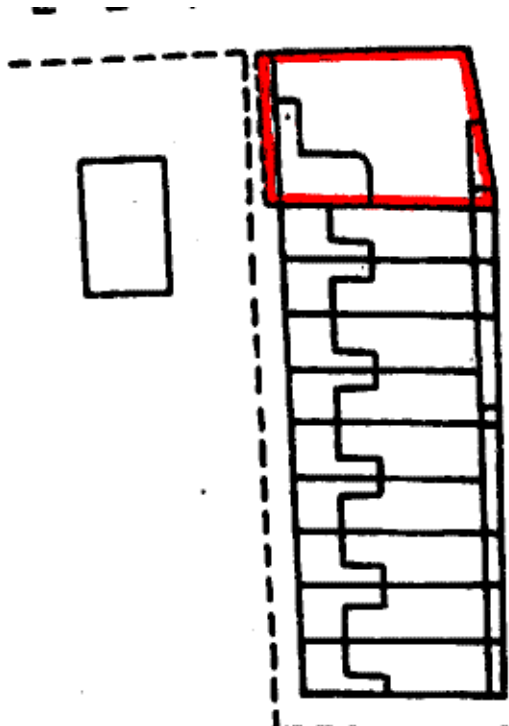
197-199 Oakfield Road
Internal photo



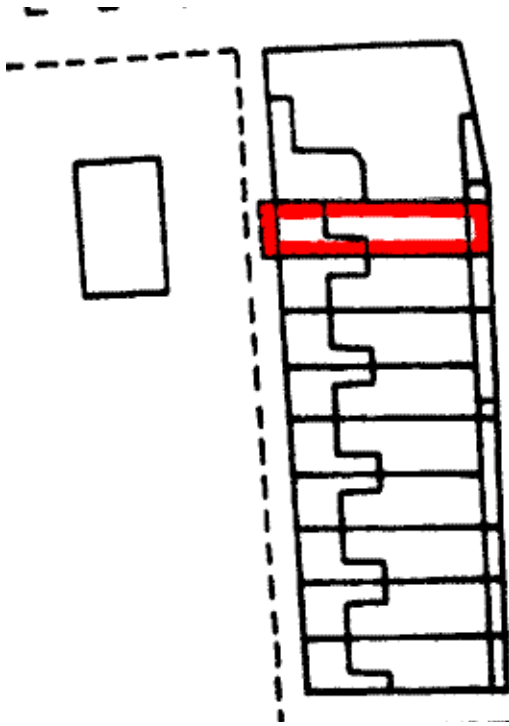
195 Oakfield Road
Internal photo



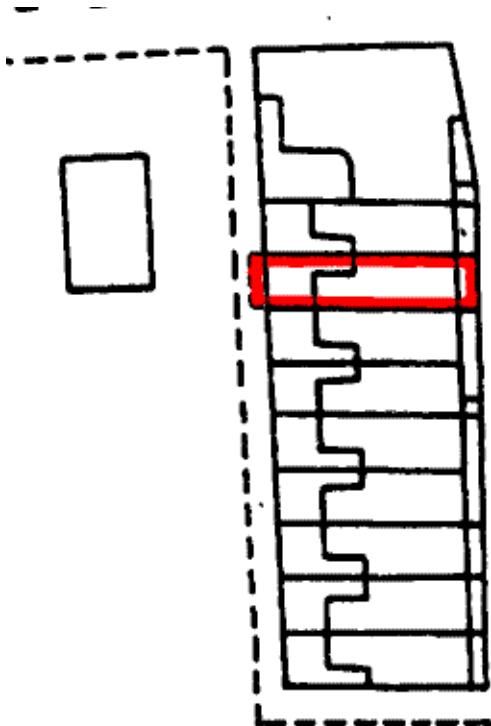
193 Oakfield Road
Internal photo



197-199 Oakfield Road
Land Registry Plan



195 Oakfield Road
Land Registry Plan



193 Oakfield Road
Land Registry Plan

2Up 2Down

1 > Introduction

d > The Buildings

Local Landmark

197-199 Oakfield Road, the former 'Mitchell's Bakery', is a local landmark. Many local residents and visitors have fond memories of buying bread, cakes and pies in the shop. Whilst the shop has been used as a base for the project from summer 2011 onwards, many people have dropped in to share stories - but also to see if and when the building will re-open as a bakery. The bakery was more than just a shop, with the Mitchell's family taking an active role in the life of the community. It is hoped that the new development will perform a similar role - acting as a community hub, rather than simply a shop and new homes. The building's prominent position on a corner within the neighbourhood - and within sight of the 'Kop' - means there is a great opportunity to create a highly visible local facility, as well as a successful trading business.

Building Condition

A structural survey of each of the buildings has been undertaken. 197-199 Oakfield Road has not undergone any significant maintenance for many years, and there are some issues to be addressed - particularly the need to re-roof, the need to remove the existing 'lean-to' asbestos roof over the oven to the rear of 199, and the need to replace the lintel above the bay window in 197. None of these issues are considered 'major' and all are within the capabilities of a standard repairs programme - however, a full renewal of most aspects will be needed. Both 193 and 195 Oakfield Road are in a better state of repair and have few structural issues. 193 underwent significant refurbishment prior to its purchase by the council as part of the HMR programme.

Top: Rear elevation of 193-199 Oakfield Road, showing asbestos roof over oven and adjacent electricity sub-station.
Right: Rear bakery space in 199 Oakfield Road used as tempotray workshop space during 2011-2012



Residential End Users

Bob



Bob has been a resident of Anfield for more than 50 years. He currently lives in a three storey house on Rockfield Road, IN which he brought up his family, but he now feels it is too large for him. This house is the last ‘lived in house’ on his block, and suffers badly from damp because the houses on either side are empty. It’s also very expensive to keep warm. Both of these factors are having an affect on his health.

- Bob’s requirements:
- Everything on one level
 - Two bedrooms so his son and Godson can come to stay.
 - A shower rather than a bath
 - A workshop or shed, so he can do DIY
 - A small yard or garden so he can do some gardening and grow veg and flowers.
 - Low heating bills and more comfort - but he likes having a fire.

Kealey



Kealey is a youth worker, and has been working with the 2Up 2Down project since February 2011. She grew up in the area, and has many local connections. She’s currently living partly at her parents’s house in Wigan, but also ‘couch surfing’ with various friends in Anfield and the surrounding neighbourhoods. She has and keen interest in music, and DJs in her spare time. She’s like a home to call her own in Anfield.

- Kealey’s requirements:
- A balcony for sitting out in the sun.
 - Minimum of two bedrooms, so her Mum can come to visit and friends can stay over.
 - Open plan ‘loft-style’ living, with mezzanines
 - Low heating bills and green technology - Kealey is keen to do her bit for the environment.
 - Somewhere to practice drums and DJing.

Andrea



Andrea is a chef. currently living in a one-bedroom flat with her partner and young son, Saul. This privately rented flat is in Anfield, and she likes living in the neighbourhood, but she’d like to live somewhere with more space, so that her son could have a room of his own and she could work from home if she choose to. Their current flat suffers from problems with damp, and she worries that this affects the health of her son.

- Andrea’s requirements:
- Two/Three Bedrooms, so her son can have a room of his own and there’s space for work and play.
 - Open plan living and kitchen area, so she can talk to her son and partner while cooking.
 - Space for growing food - especially herbs for cooking.
 - Warm and inexpensive to heat.

Bakery Accommodation



Most bakeries start work in the early hours of the morning, so many bakers live in or very near to the buildings they bake in. At Oakfield Road we have decided to provide flexible accommodation that could be used by people who work or are undertaking apprenticeships in the bakery, or people on short-term training courses. This might also provide more supported accommodation for those living away from home for the first time.

- Bakers Accommodation Requirements:
- Three bedrooms with individual bathrooms.
 - Easy access to bakery.
 - Access to food growing associated with bakery.
 - Some outdoor space.
 - Shared open-plan dining and living.
 - Study/office area..
 - Low running costs and robust finishes.

2Up 2Down 2 > Brief

a > End User Requirements

The brief for this project has been created and influenced by real people from the Anfield area - whether they are the ones who will live in the project once its finished, work in the bakery, or just have an idea about what the area needs and where they would like to buy their bread.

Bakery Requirements:

- Enough space for training and baking to supply shop - potentially expanding to supply other shops and customers
- Space for large modular commercial ovens - allowing for future expansion.
- Storage for dry ingredients
- Cool/ refrigerated storage
- Proving ovens
- Work-top space for preparation
- Food washing
- Separate hand-washing
- High level of ventilation to reduce flour dust in air to protect health of bakery workers
- Ventilation and cooling, to protect workers from over-heating.

Bakery Shop Requirements:

- Welcoming space for local people - the 'shop front' to the project.
- Space for 2-3 people to work behind the shop counter.
- Space for up to 6 people to sit and have coffee and cake.
- Layout to cope with large crowds on match days.
- Hot, cold and ambient storage and display, small oven, handwashing sink, and high level of ventilation.

These requirements have been recorded and explored throughout the design process detailed in this document, and will be developed further as the scheme proceeds to construction.

Each of the uses in the project are complimentary, creating together an urban block with facilities for living, working, playing and eating. However, to work in harmony these uses will each need to be secure and flexible in their use, so that, for example, the shop can be used when all the other spaces are not being used and vice versa.

Shared facilities:

- Community meeting rooms, admin facilities and outdoor space - for use by the CLT, 'classroom' type training for the bakery, events associated with the CLT, bakery and shop. and for hire by local people.
- WCs for those working in shop, bakery staff and visitors to the meeting rooms.
- Food growing spaces to supply residents, shop and bakery.
- Bike parking, bin stores, composting and recycling facilities.



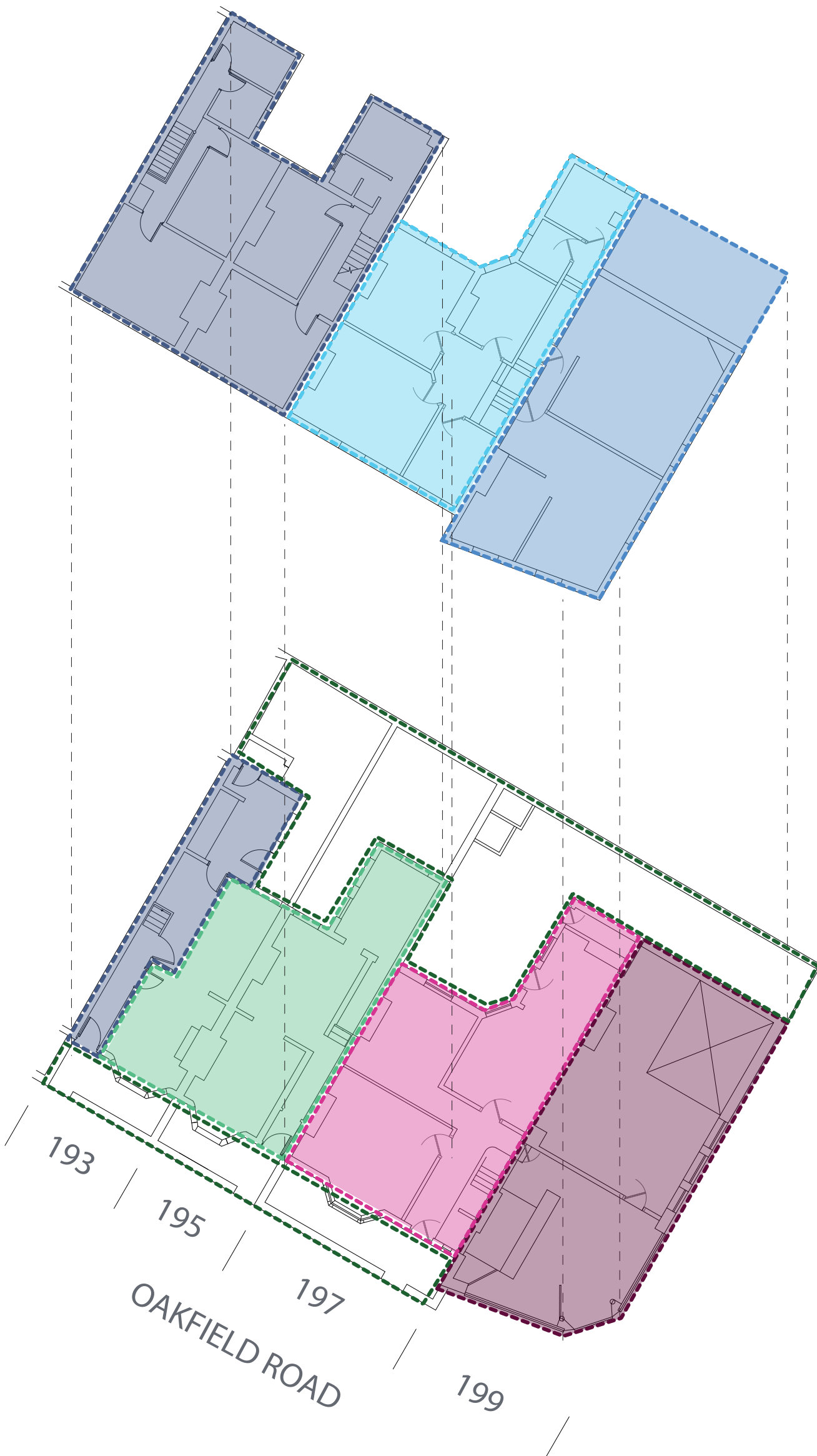
Inspirations and precedents for the Bakery -

Top: Dunbar Community Bakery, Scotland, <http://thebakerydunbar.org/>

Above: Craft baking apprenticeships will be on offer in the bakery.

Right: Real Bread Campaign, <http://www.sustainweb.org/realbread/>





2Up 2Down 2 > Brief

b > The Strategy

In initial design workshops in September 2011, a strategy for the adaptation of the existing buildings was agreed, based on the brief worked out with the end user clients. These different areas were then divided up between the three young people's design teams.

The shop front and bakery on the ground floor in 199 Oakfield Road will be refurbished, so this can be used as a Bakery again. Ancillary facilities for this, to accommodate administration, training and community events would be contained in the ground floor in 197 Oakfield Road. The first floor and attic above 197-199 Oakfield Road will be retained for residential use, but will be given a new separate entrance.

193-195 Oakfield Road, currently configured as traditional terraced houses, will be reconfigured to accommodate a ground floor accessible flat, with a 'family size' apartment above - each with thier own entrance door from the street.





2Up 2Down 2 > Brief

c > Retrofit

From the outset, there has been a desire to demonstrate the highest levels of environmental sustainability within this project - whilst also ensuring the greatest benefit is captured for the local area from any investment in the project.

It was agreed that the refurbishment of the existing properties should take an 'eco-retrofit' approach, with a target of reducing energy use and carbon dioxide emissions by 80%. This is consistent with the UK's obligations under the 2008 'Climate Change Act' and would mean that these homes would reach their 2050 target more than 35 years early. Tackling existing buildings in this way is vitally important - as around 80-90% of the buildings that will exist in 2050 have already been built.

All materials will be chosen for their minimal environmental impact, and sourced locally where possible - creating a virtuous circle of investment in the local economy. All labour on the project will also be locally sourced, and a major feature will be the provision of apprenticeships through the scheme to people who live within 3 miles of the site.

In addition to these measures, residents and the bakery will be provided with good cycle parking, ample space for recycling and composting, and space for food growing - all of which will help reduce their overall carbon footprint.

Taking this approach will have a number of other benefits for occupiers and for the community as a whole - not simply environmental benefits. It is widely acknowledged that housing in the UK is amongst the oldest and difficult to heat in Europe. This can have significant implications for public

health and for personal finances. Fuel poverty is a significant and growing issue, particularly in low income areas like Anfield. By taking an approach to refurbishment which reduces running costs and reliance on fossil fuels, whilst also improving internal comfort and air quality, this project seeks to address both economic and health issues. This will have a positive benefit for services like the NHS, as cold related and respiratory illnesses are reduced, and will also help the economy - as occupiers have more money to spend locally.

Work carried out by URBED for SHAP on 'Beyond Decent Homes' and built projects as part of the TSB 'Retrofit for the Future' programme has demonstrated that all of these targets can be achieved for a reasonable cost.

References:

Department of Energy and Climate Change, 2008. *Climate Change Act 2008*.

BRE, 2010. *Quantifying the Cost of Poor Housing*

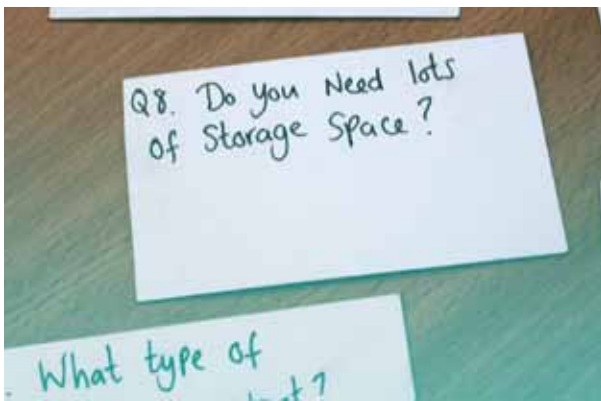
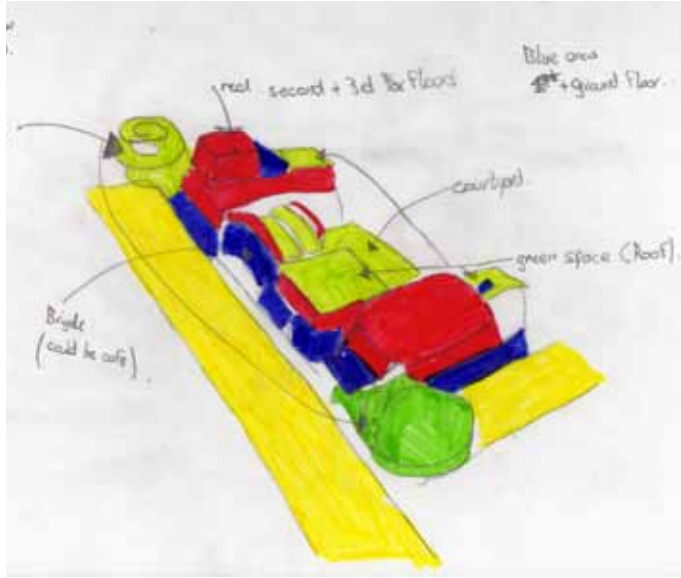
Urbed, 2009, *Beyond Decent Homes* and Urbed, 2010, *Community Green Deal* (available at www.shap.uk.com/projects)

Urbed, 2011. 'Achieving the 2050 carbon reduction early?' available at www.urbed.coop/projects/tsb-retrofit-future

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2Up 2Down

3 > The Process

a > The Approach

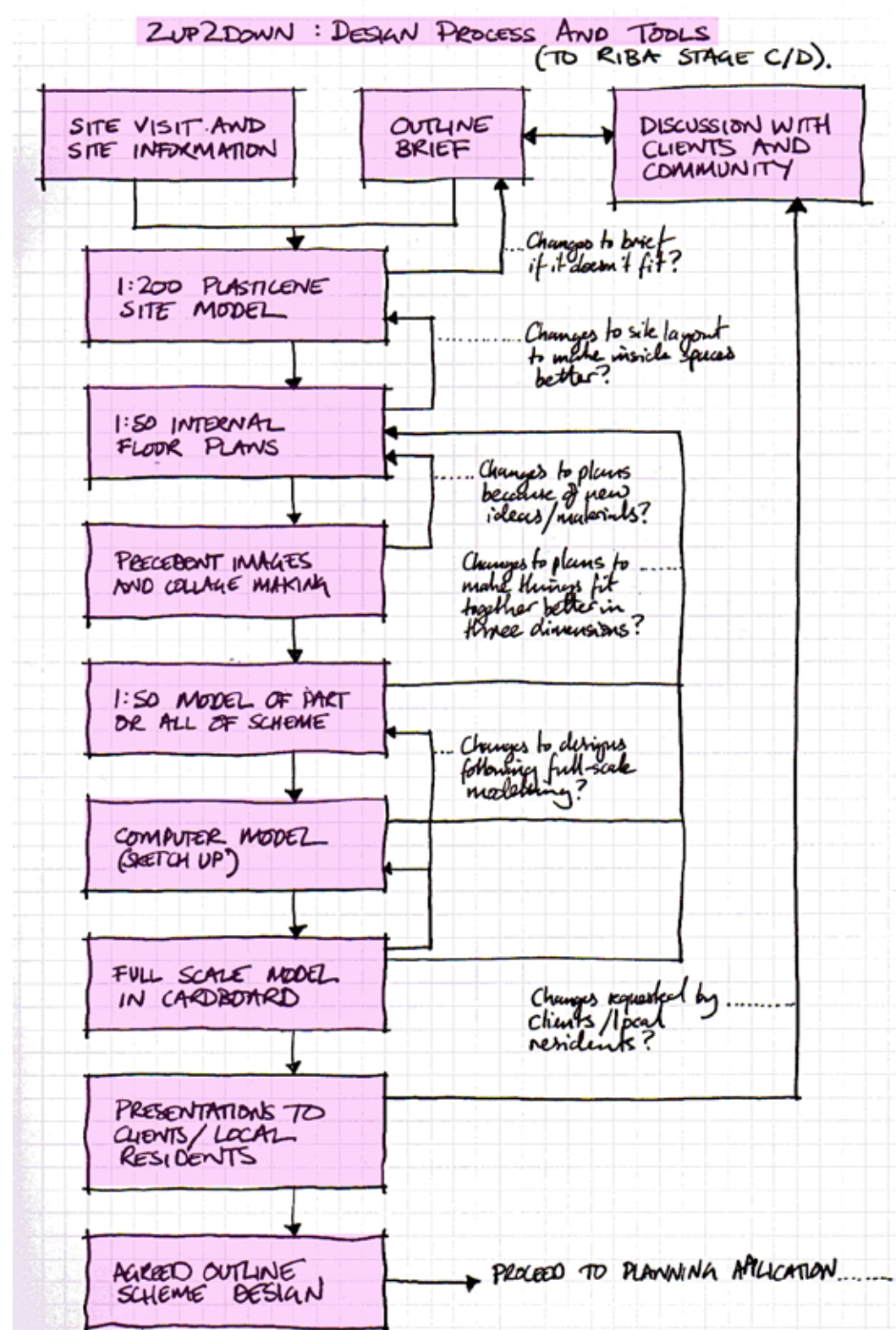
The design process for 2Up 2Down has been open and collaborative. This has been combined the expertise of the architects (URBED) with the enthusiasm and ideas of the young people, and the needs and requirements of the end-user clients.

We believe taking this approach has created both a more substantial proposal - one that is actually wanted by people in the local community - and a more interesting architectural proposal - as the many factors outlined in the 'brief' section above have come together on a small but prominent site in the middle of Anfield.

Regular updates on the design process have been made publicly available through open public meetings and on the various websites related to the project - and interested people have been asked to contribute and add their comments as the scheme has developed.

At the core of the process has been a series of intensive design workshops with young people from Anfield - held both in the bakery itself and in local schools. These workshops have toughly followed the flow diagram set out to the right - so that a constant 'feedback loop' has been created between the architects, the young people, the clients and the local community.

This will continue as the process develops towards construction, through planning, detailed design and construction.





2Up 2Down

3 > The Process

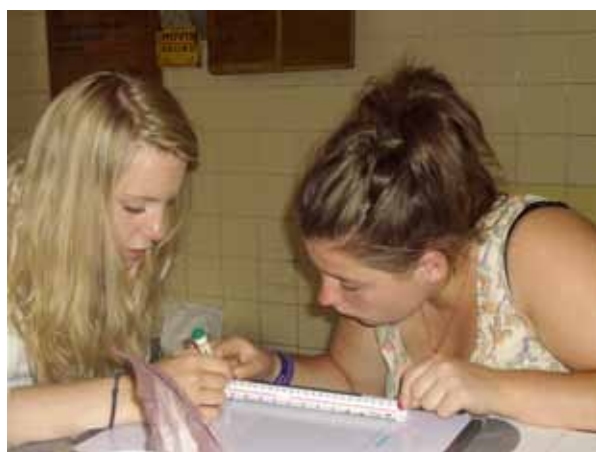
b > Young People's Workshops

Workshops with young people in the area began in Spring 2011. At first, we weren't sure of the site, so we began by asking questions about what 'home' meant to the young people, what their ideal home would be, what kind of community facilities were needed, and how we might design homes so we can all 'live well' in the future.

We spent time looking at the wide range of architectural possibilities available, looking at precedent projects and asking the young people to consider buildings they have visited and either liked or disliked.

We used several different techniques to enable the young people to express and test their design ideas - from plasticine modelling at 1:200, to computer modelling, collage making and full-scale modelling in cardboard. The young people were therefore able to find a way to express their ideas so that they could be translated into architectural form.

The young people were also asked to engage with the clients on the project, with several question and answer sessions taking place with each of the individual clients. From this the young people learned to accommodate the needs of the users. They developed realistic and achievable, but still imaginative, responses to these needs.





2Up 2Down

3 > The Process

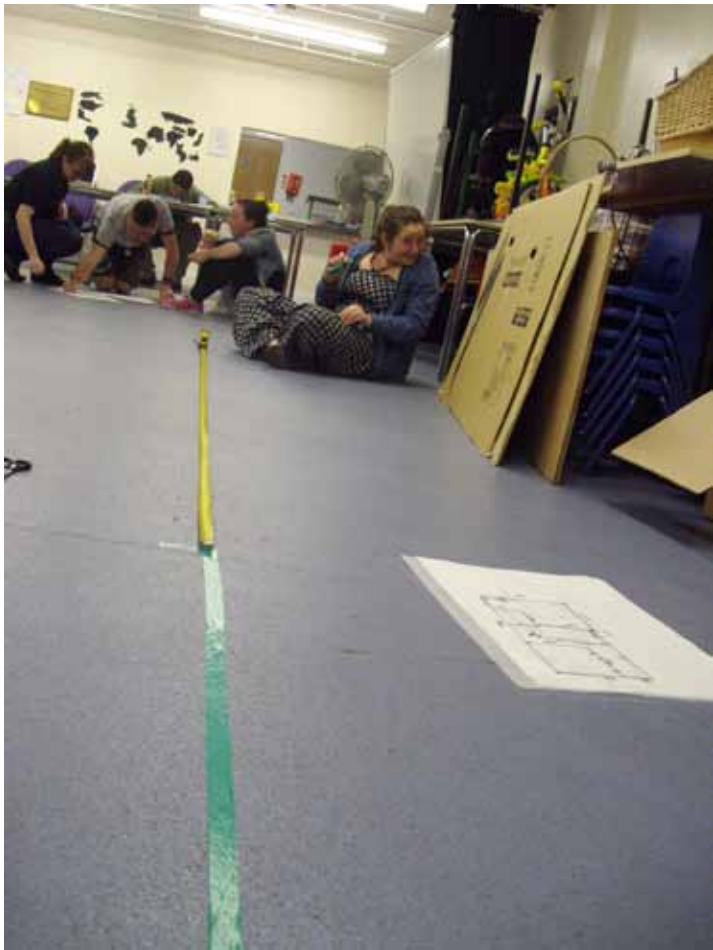
c > Events, Engagement, Training

Since the start of the project there have been a large number of public events, group activities and training courses for the local community and those involved in the project. This is in addition to the weekly design workshops with young people.

These included:

- Open public meetings to explain and introduce the project in the bakery. This included the 'official' bakery opening on 24th June 2011.
- 'Expert Events' where people from exemplar projects and other groups across the country have been invited to give talks in the bakery to an open audience - so far subjects have included Community Land Trusts, food cooperatives, community bakeries, urban food growing, public art and community representation.
- Visit of CLT group to the national 'Retrofit 2012' conference in Salford.
- Weekly Tuesday morning 'Pie in the Sky' philosophy and coffee morning event in the bakery - discussion topics have included 'Why do we need to know our neighbours?',
- Bakery courses and bread-making courses at Trafford Hall and Liverpool Community College.
- Drop-in sessions at the bakery - over the last 12 months the bakery has often been open and staffed by volunteers so that passersby can come in, have a cup of tea, and find out about the project.
- Construction training taster courses at Liverpool Community College for the young people.





2Up 2Down

3 > The Process

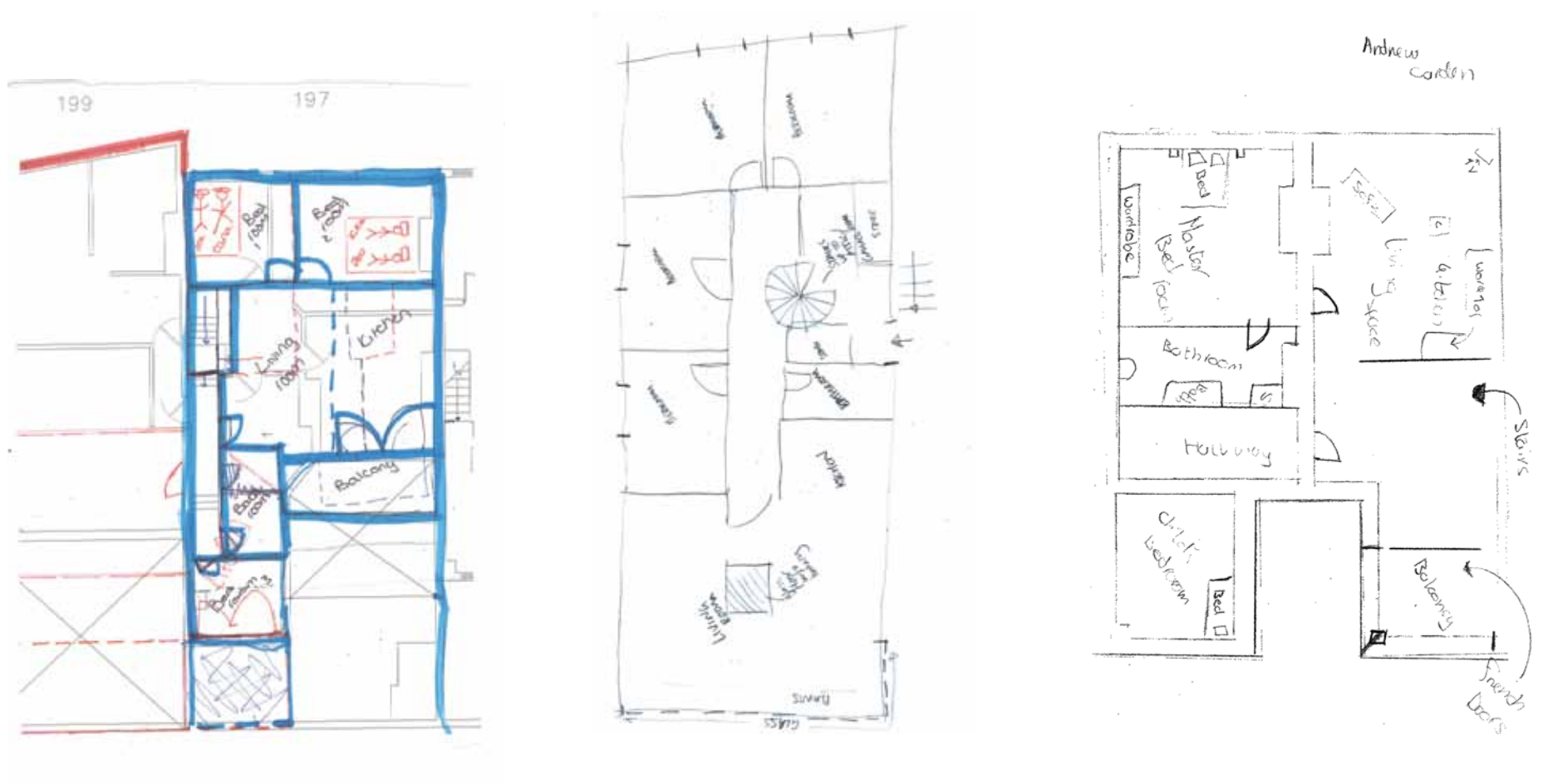
d > Developing Building Plans

Once the outline brief for each of the clients was established, URBED worked with the teams of young people to devise building plans to accommodate their needs.

Initially, before the site was agreed in full, we used a 'typical' terrace of houses in Anfield to do this. The young people learned about the need to consider structure and scale.

We tested some of their initial plans at full scale in cardboard, so that we could all agree whether the rooms were big enough and in the right place.

Once the site was agreed, we worked on specific plans for 193-199 Oakfield Road, integrating the Bakery as a community facility within the block.





I like this house because I like the mix of the stone and the courtyard idea.



I like this plan because it is a fenced building!



I like this house because I like the mix of the stone and the courtyard idea.



- I like this because it reminds me of Lego
- I like the colours on it.



I like the strange shape of this.

the way there is rooms outside.



I like the strange roof it reminds me of a mini golf course.



I like that their are illusions across the floor it's weird but interesting...x.



In way the windows are situated pushed in and some pushed out.



I like the fact that they have used trees to make something other than plants...x.

In this picture I like the creative glass balconies of different colours.



In this photo I like the balcony decking layouts.



I like the way they have designed this and combined the two different styles, such as old fashion + modern.



What I like in this picture is all greenery around the apartment.



I like this because it is colorful and reminds me of Lego.



I like this because I like the way there is random stuff and has some outside in!



I like the way it repeats the outside!



I like the pebbles and the grass and plants!



I like this because it reminds me of the grinch and is extra ordinary.



I like the seats and the way there yellow!



I like the colours!



Its a weird shape.

2Up 2Down

3 > The Process

e > Precedents, Materials, Form and Feeling

An important part of the process has been to work with the young people to explore the different possibilities for the architecture of 2Up 2Down: what it would look like, what materials would be used, and how it would feel.

There were lots of discussions about how we might treat the old and the new parts of the buildings. A general consensus formed that we should keep the best bits of the old building - the brick front facade and the 'old-world' feeling of the shop front - but that the new elements should be very visible as being new, with bold colours and use of different materials.

The idea of balconies to create private outside space was popular, as was the use of 'living' building elements such as green roofs and green walls.

All of these discussions have gone on to inform the chosen design approach.





We could put rooflights in the north side of the roof to let more light into the first floor/attic and to help ventilate the building. It might also help give people somewhere to dry clothes.



We should put lots of insulation in the roof (very thick)

The chimneys cause draughts and shade the solar panels so we need to take them out or insulate them.



We need to insulate the front walls, but need to decide whether we do this inside or outside. If we put it outside it will change the appearance, and you won't be able to see the bricks anymore. But putting the insulation inside is not as good for the building. Liam suggested we could just render the top half. What do you think?

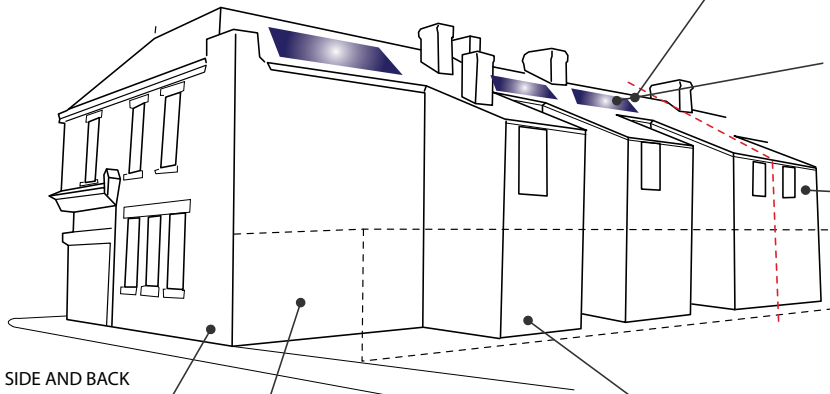
We need to make the building air-tight and block all the draughts

All windows should be double or triple glazed with insulated frames.



FRONT

The shop needs double glazed windows and a new door to stop the draughts.



SIDE AND BACK

We can collect rainwater from the roof

We should have solar panels on the south facing roof.



We should put external wall insulation on the back. We could make this different colours (Carla) or use different materials.



We can lift the ground floor and insulate it (Kayleigh)

We should put a 'thermal store' in the building that takes the heat from the solar panels on the roof (Lewis)

We could put a conservatory/ greenhouse on the back to collect heat from the sun and grow food (Lewis).



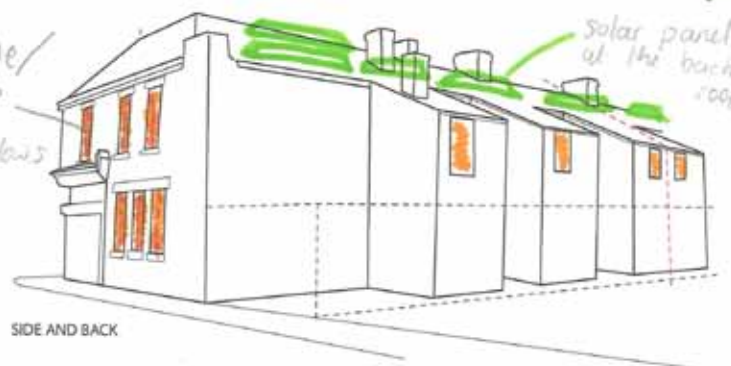
FRONT

2UP2DOWN - 193-199 OAKFIELD ROAD

Key
 - insulation needed
 - solar panel
 - walls that need insulation on outside
 - roof lights
 - triple windows

Liga
 Elizabeth

double/triple glazed windows

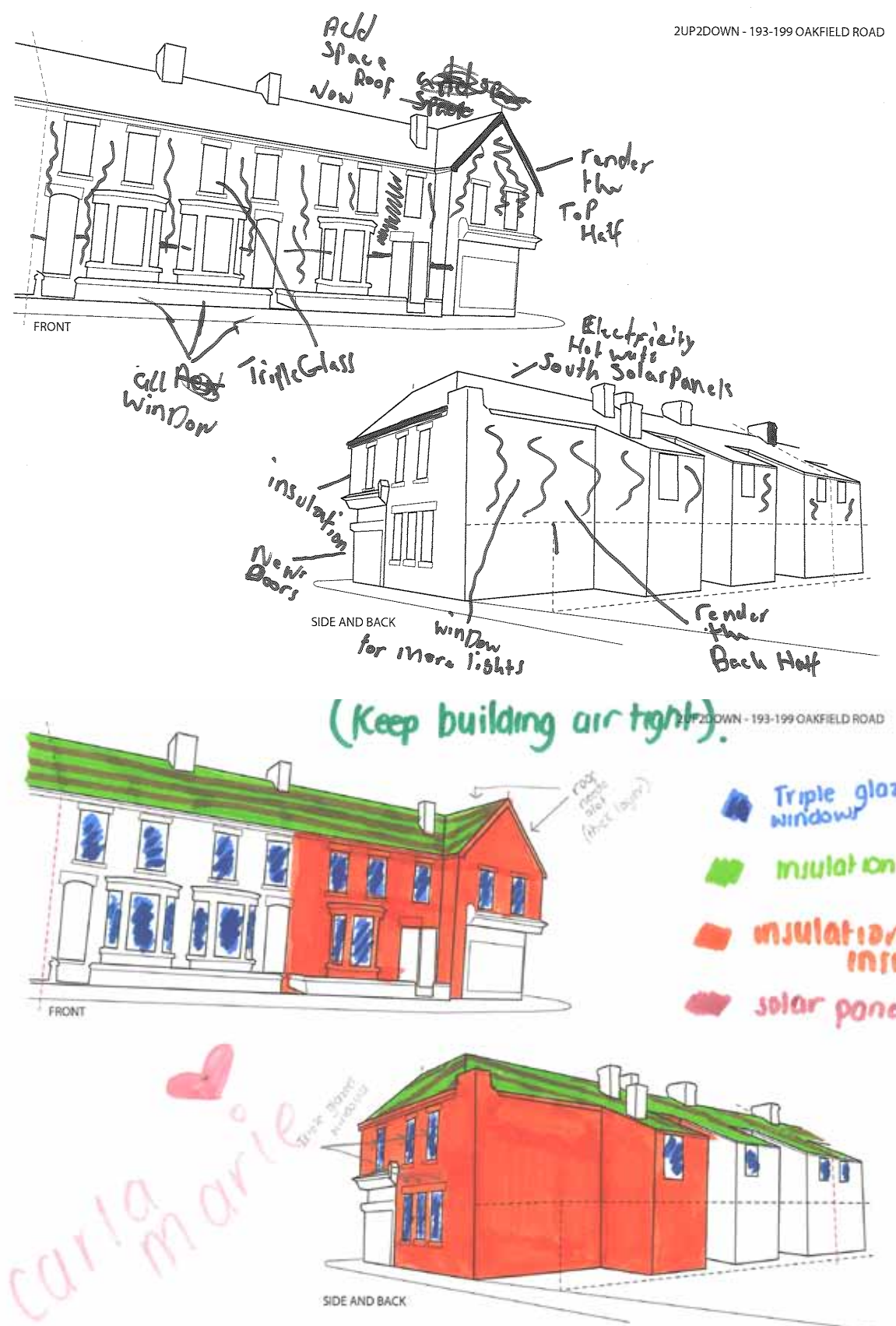


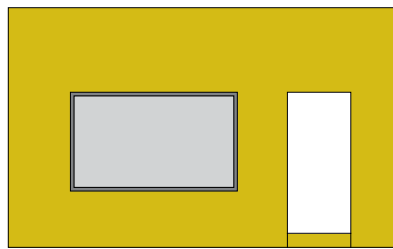
SIDE AND BACK

solar panels at the back roof

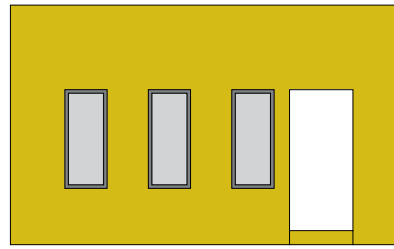
f > Eco-retrofit

After learning about some of the principles, each of the young people was asked to draw out what they thought might be possible on our site.

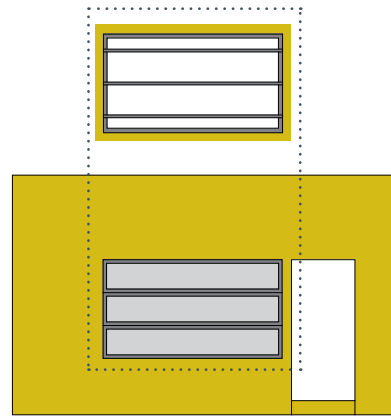




1. Large window



2. 3 smaller windows



3. Opening with turning shelves to display freshly baked bread

Proposed First Floor Plan

Scale 1:100 @ A3

Bakery

There are a lot of different ideas about how the bakery shop should be set out. Below are some different options for the back wall. On the model, they are removable. Lisa talked us through each idea. The preferred one at the moment has 3 separate window openings looking in the baking room. (ABCC)

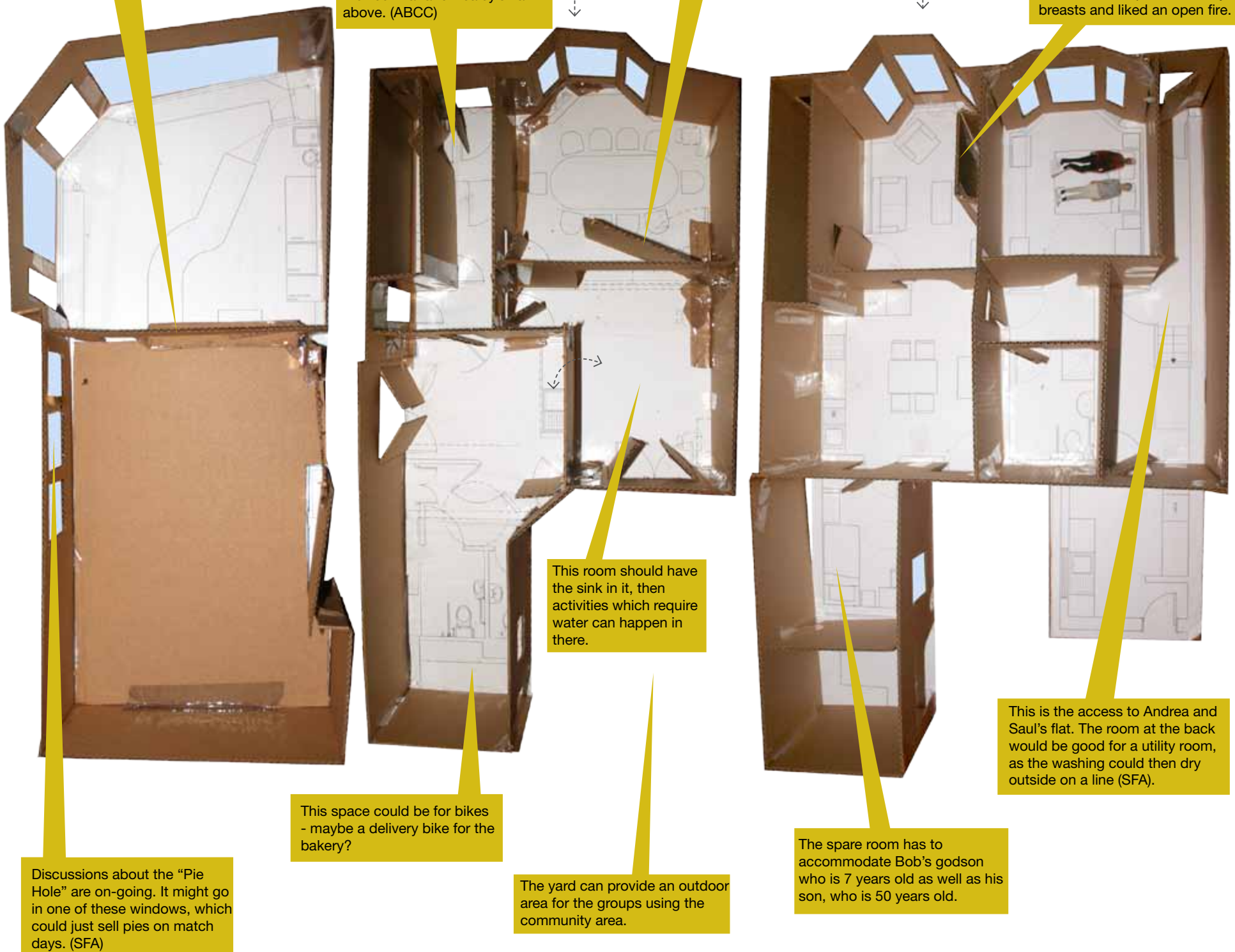
Community Use Spaces

Rather than have 2 doors on the front of the house, which could ruin the existing facade, we could have an internal lobby shared by the community space users and for access the Teen flat and Kealey's flat above. (ABCC)

This movable partition would allow the rooms to become one large space if required. What could it be made of? (SFA)

Bob's Flat

Anna and Beth went to show Bob the design for his flat. He was fairly happy and told them he'd like to keep the chimney breasts and liked an open fire.



Discussions about the "Pie Hole" are on-going. It might go in one of these windows, which could just sell pies on match days. (SFA)

This space could be for bikes - maybe a delivery bike for the bakery?

The yard can provide an outdoor area for the groups using the community area.

The spare room has to accommodate Bob's godson who is 7 years old as well as his son, who is 50 years old.

This is the access to Andrea and Saul's flat. The room at the back would be good for a utility room, as the washing could then dry outside on a line (SFA).

2Up 2Down

3 > The Process

g > Modelling

i. Ground Floor

Drawing and making collages helped the young people to develop their design ideas for the project.

Their final task as part of this stage of the workshops was to build a 1:20 scale model in cardboard, to see whether the things they liked in plan worked in three dimensions, and so they could show their ideas more clearly to the end user clients and the members of the Community Land Trust group.

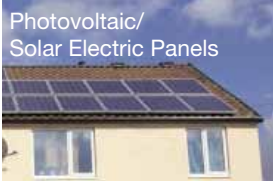
As the model was only in cardboard, we used it to test different solutions - such as what is the best way to 'open up' views between the shop and the bakery work space.



Lisa and Emily made the Bakery model, Anna and Sophie made the community spaces and Anna and Carla made Bob's flat.



While we were making Kealey's Attic we realised it would be great to have the kitchen going all the way up to the roof, increasing the floor to ceiling height. Roof lights and Solar panels



Kealey would like lots of roof lights to bring natural daylight into the attic and flat below. The young people also really want to utilise the south facing roof for solar panels but which type - Solar hot water collectors, or photovoltaics?

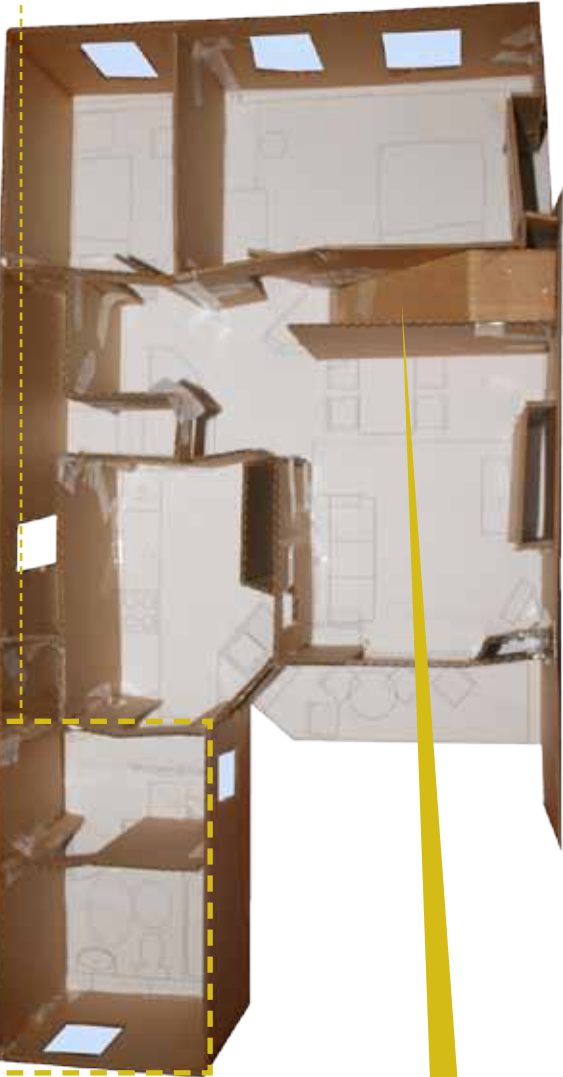
Attic above Kealey's Flat
(other attic spaces need to be modelled)

Teen Flat



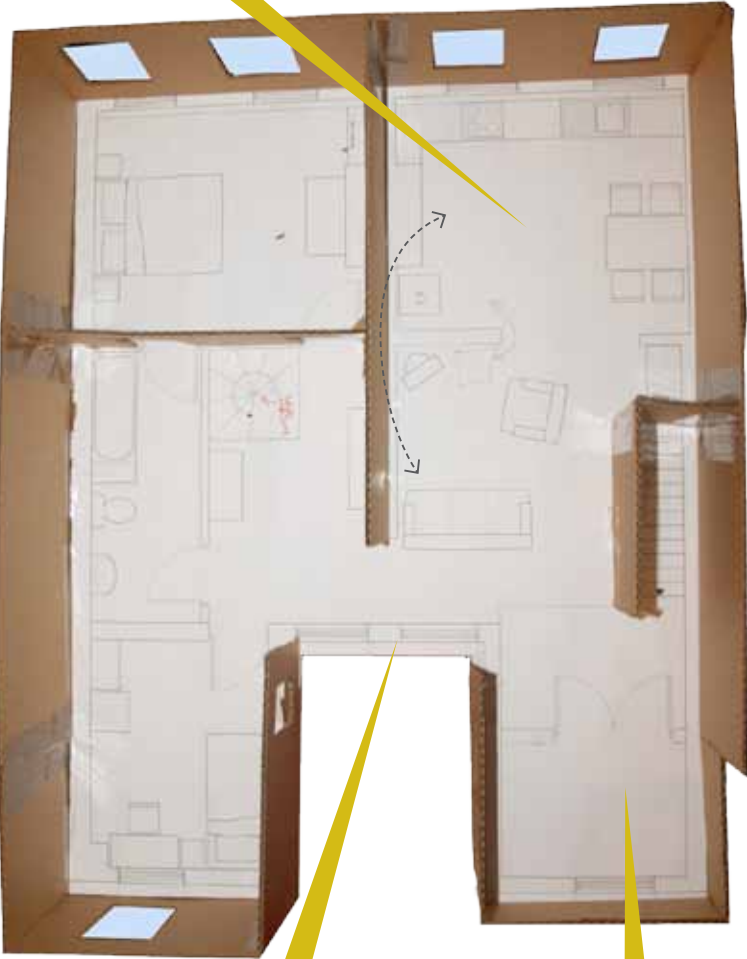
The Teen flat will have 3 bedrooms each with it's own en suite bathroom. Design developments include extending the block to give the living space a large south-facing window

Kealey's Flat



While the model was being made Kealey expressed a desire to use the space underneath the staircase. She wanted to change the direction of the stairs so they come straight off the entrance hall.

Andrea & Saul's Flat



Andrea wanted the kitchen to be in the middle of the flat, and the living space at the front of the flat.

Adam from SFA thought having 1 big window would let more light into the flat

Andrea really likes growing her own herbs and having outdoor spaces. She would like a glazed area which is covered and 2 roof terraces, one above the other - maybe they could be linked somehow?

2Up 2Down

3 > The Process

g > Modelling

ii. Upper Floors

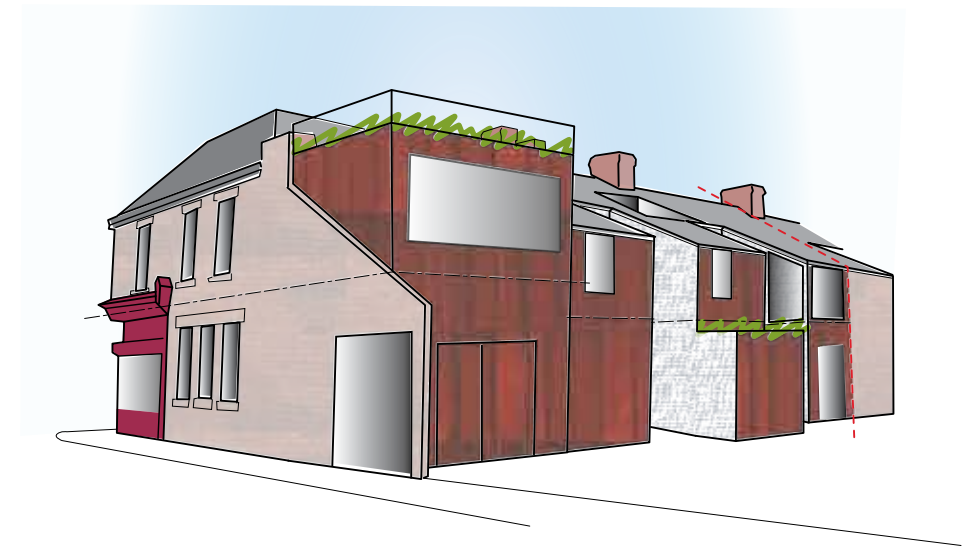
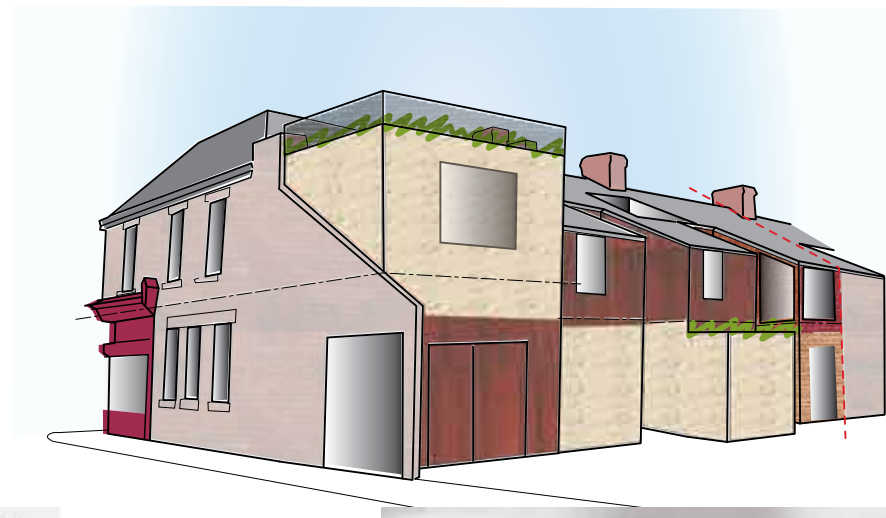
Working in three dimensions on the model also meant that the young people could better understand the shape of the roof, and how much room was available for attic extensions and roof terraces.

Through building the model, several changes to the design were made - such as mirroring the plan in the family home so the kitchen was nearer to the winter-garden for growing food and herbs.

The model is now on display in the shop at 199 Oakfield Road, and will be used and added to throughout the ongoing design process.



Liam and Terry made the Teen Flat, Lewis helped with Andrea and Saul's flat and Kayleigh and Anna made Kealey's flat. Making the models in the Bakery was really useful as when we didn't know the height of a door or window, as existing, we could just get a tape measure out and find out!



2Up 2Down 3 > The Process

h > Elevations

A key decision about the scheme has been how to treat the rear elevation of the properties - and how to deal with the transition between old and new. It had already been agreed that the front brick elevations should be retained.

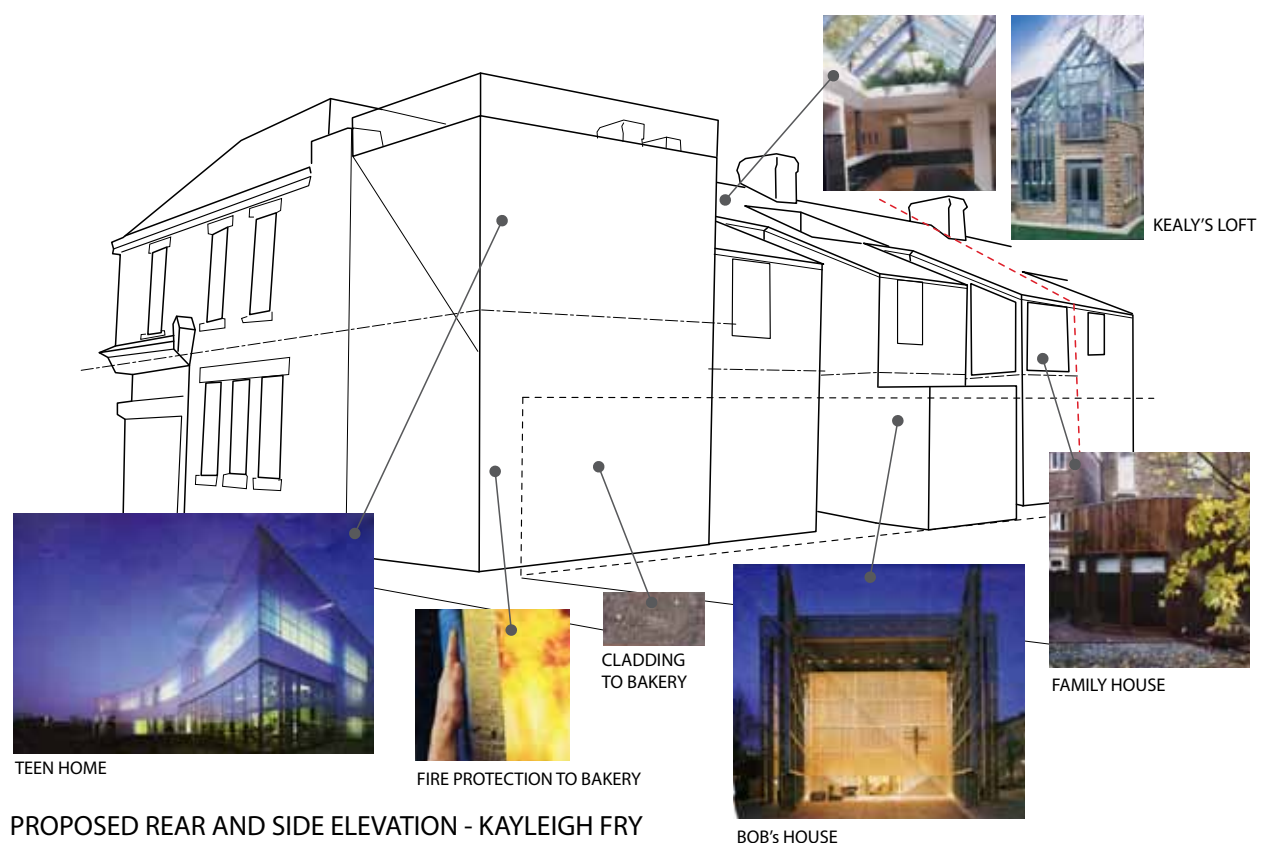
However, because the block sits on the corner of Oakfield Road and Donaldson Street, and because it is visible from 'the rec', whatever happens on the rear elevation will be on show.

The scheme features a new-build two-storey elevation, to the rear of 199 Oakfield Road. It has also been agreed the rear elevations of the existing properties will be externally insulated, so there is the opportunity here to change the appearance from the existing painted brick to a new material - for example render, timber cladding or tile hanging.

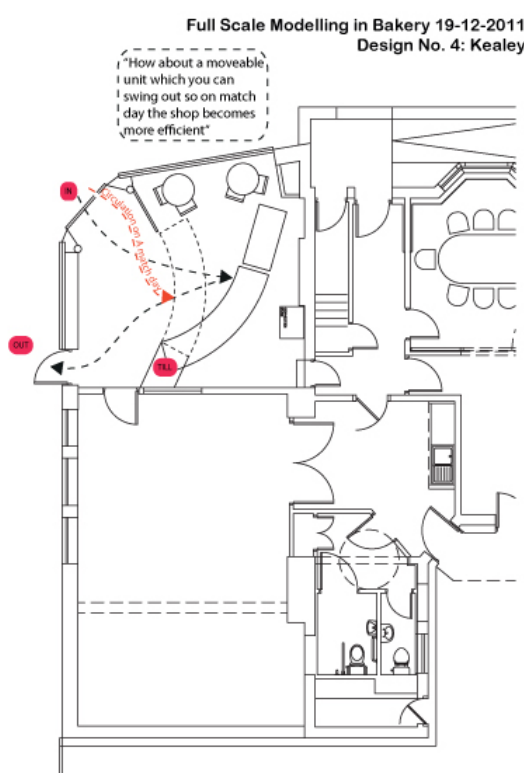
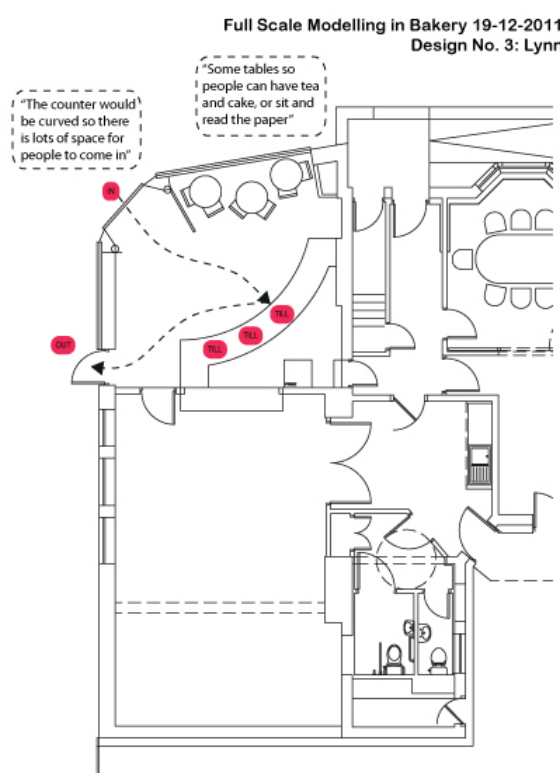
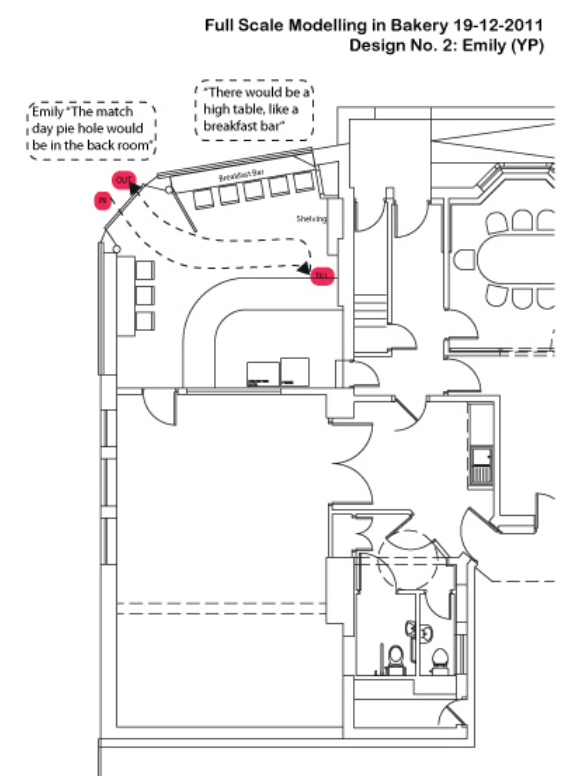
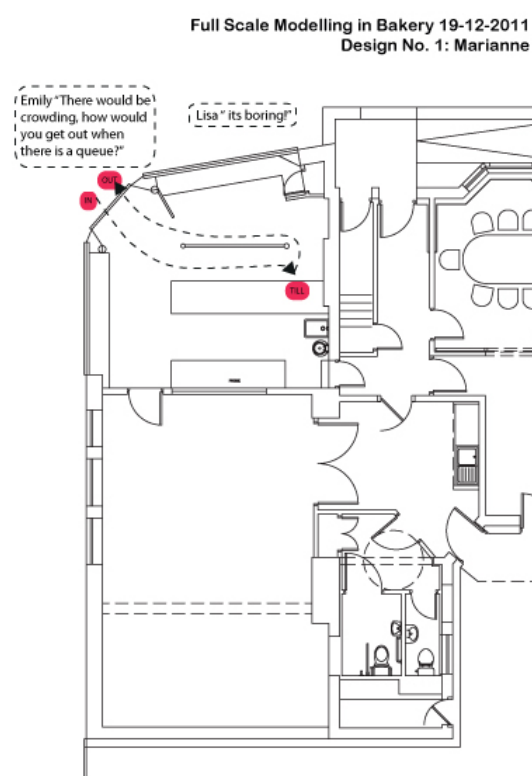
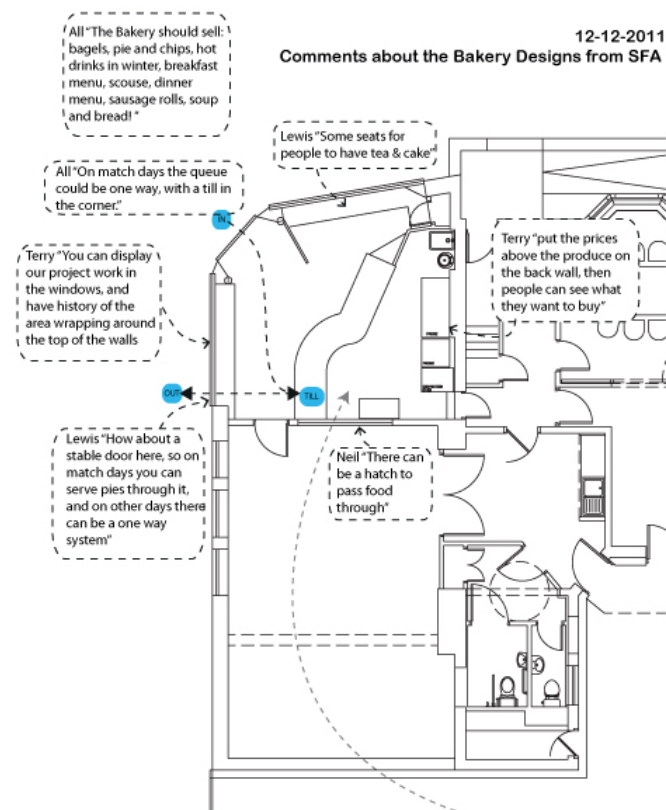
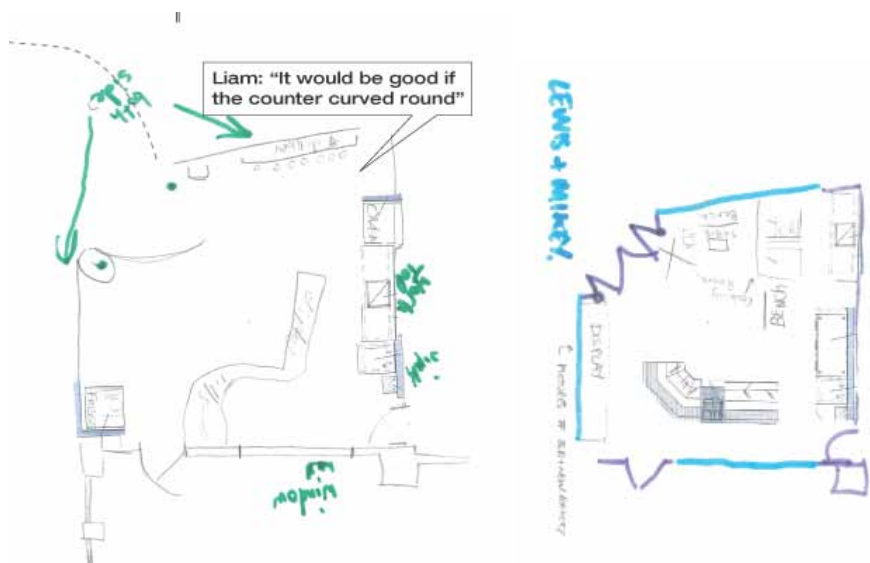
The young people explored this by looking at precedents and drawing cartoons of their ideas, which were then used to inform design discussions.



2UP2DOWN - 193-199 OAKFIELD ROAD



PROPOSED REAR AND SIDE ELEVATION - KAYLEIGH FRY



2Up 2Down

3 > The Process

i > Bakery Shop Design

The bakery shop design is very important. This will be the literal 'shop front' for the whole project, its most visible element, and the way in which most visitors to the area and local people will find out about what's going on and interact with the Community Land Trust.

As a shop it will have to be flexible and cope with different situations and levels of demand. Its primary function is to serve the people in Anfield as a place to buy bread, that is welcoming and friendly, replicating the kind of interactions and community feeling that was present when the Mitchell family ran the shop.

We also hope the shop will attract customers visiting the area because of Liverpool Football club - whether they have come to visit the museum and go on a tour of the ground, or come for a match. Some of the money they spend will then be invested in the community bakery and Community Land Trust, capturing it for the local area.

On match days, when Liverpool Football Club are at home, we hope the shop will become a place for visiting fans to buy snacks and drinks before and after the game - so it will have to be able to cope with large crowds and serve lots of people quickly.

This is an area of the design where the young people have started to work more closely with the Community Land Trust group - carrying out full scale design modelling exercises to try and work out the best place to put the counter, how the displays might work, and how the space should work alongside the bakery in the rear of 199 Oakfield Road.

There have also been several discussions about what the shop should look and feel like, and the 'bakery group' within the community land trust have been studying precedents - such as the community run bakery in Dunbar, Scotland.

They have also been getting to grips with the practical implications of baking, taking courses organised by Liverpool Community College - who have also been offering support to the project.



Full scale modelling of the bakery



3D View of scheme

Not to scale

2Up 2Down 4 > The Scheme

a > Scheme overview

The scheme as currently proposed combines many of the things that were discussed during the first workshops with the young people - such as balconies and winter gardens, spaces for growing food, solar panels and shared community facilities.

193-199 Oakfield Road will be transformed into a vision of how it is possible to live 'the good life' in the 21st Century - without losing its essential existing characteristics as a bakery with homes above and adjacent to it.

The Bakery shop in 199 Oakfield Road is retained and refurbished to make it a welcoming space for locals and visitors to the area - where old features are retained and restored, but new ones take their place alongside these.

The bakery workshop at the rear of 199 Oakfield Road will be refurbished, so it can supply bread to the shop as well as providing training facilities. The rooms on the ground floor of 197 Oakfield Road will also be refurbished as flexible spaces for training and community use - and these will open out onto the south facing yard, with growing spaces and an outdoor oven.

The newly created 2 bedroom and 3 bedroom apartments on the first floor of 197-199 Oakfield Road will share a front door, and will also potentially provide accommodation for those working or training in the bakery. They will each have a

private balcony, as well as access to the roof terrace used for food growing associated with the bakery.

193 and 195 Oakfield Road will retain their existing front doors, but will be reconfigured to provide a ground floor 'lifetime homes' accessible apartment, and a first and second floor family home. Each of these will also have ground floor outdoor space, and 193 Oakfield Road will feature a winter garden for food growing and an external roof terrace.

- 1. bakery shop
- 2. bakery
- 3. 3 bed apartment
- 4. growing terrace
- 5. growing wall
- 6. outdoor bread oven
- 7. bike parking
- 8. green roof
- 9. chimneys used in passive stack ventilation

The ingredients
Not to scale



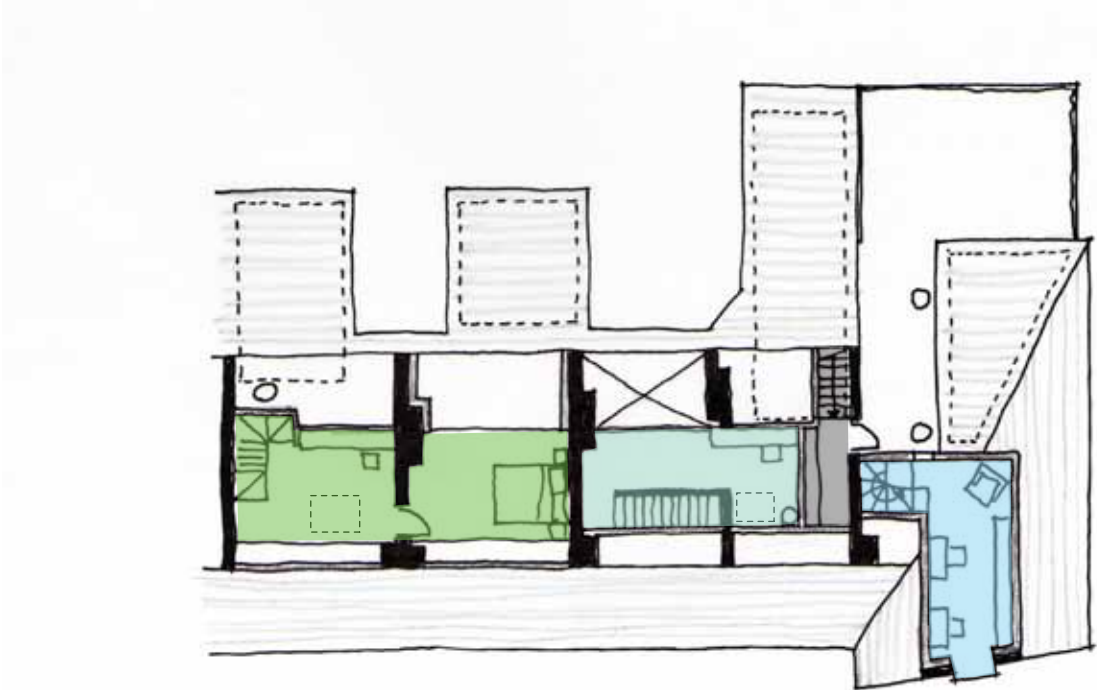
2Up2Down > OWNERSHIP STRUCTURE

Area Schedule (GIA)

- Bakery Shop - 31.8 sq m
- Bakery - 51.8 sq m
- Community/ Admin/ Training Rooms - 38.1 sq m
- 2b3p Ground Floor Apartment ('Lifetime Home') - 62.7 sq m
- 3b5p Maisonette ('Family Home') - 120.6 sq m
- 2b3p Apartment - 74.9 sq m
- 3b4p Apartment (Bakery Accomodation) - 86.6 sq m
- Circulation/ Shared Services - 45.4 sq m
- Total GIA: 511.9 sq m**

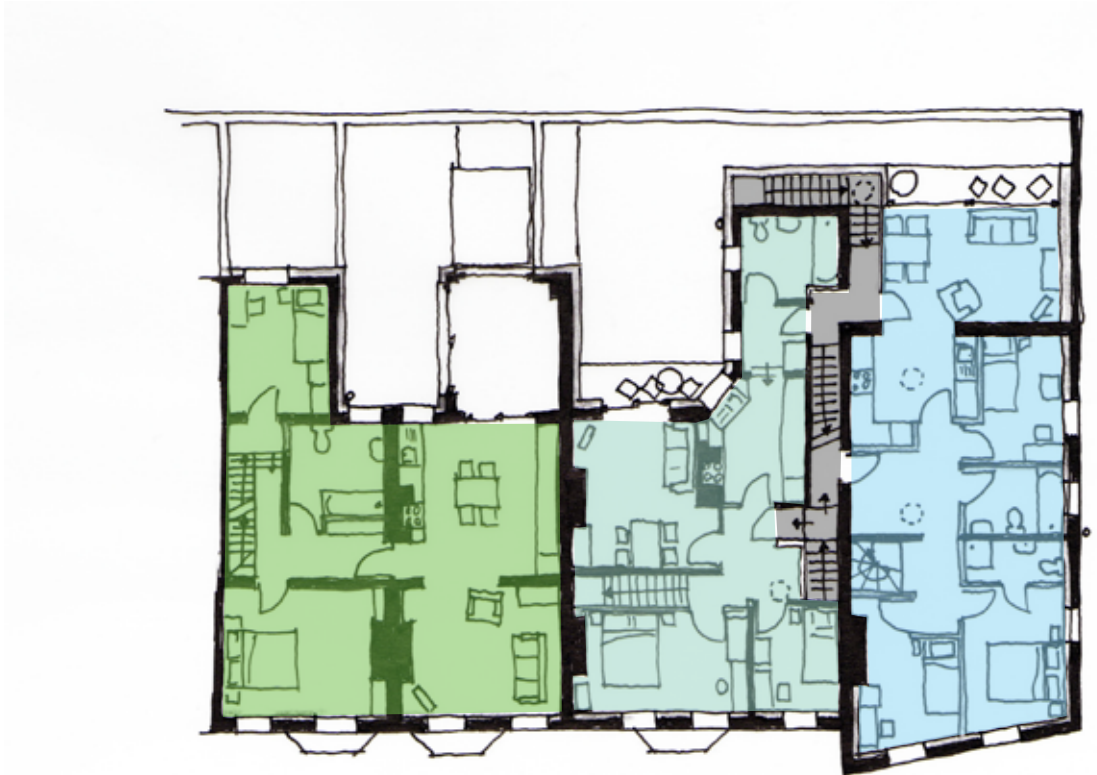
Building Layout -
Second Floor

Scale 1:200



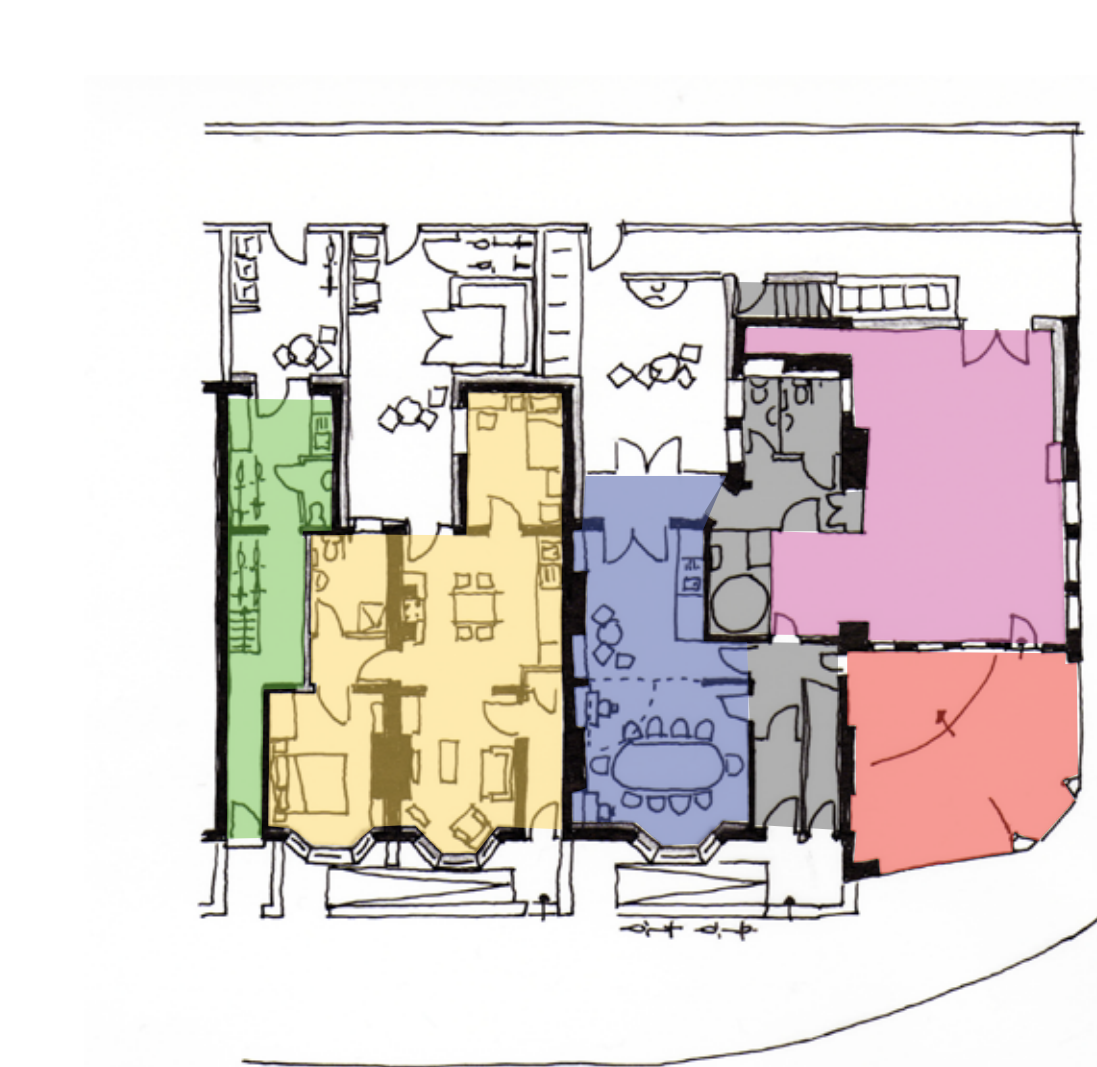
Building Layout
- First Floor

Scale 1:200



Building Layout
- Ground Floor

Scale 1:200



2Up 2Down 4 > The Scheme

b > Plans and Schedule

Each of the homes within 2Up 2Down has been laid out to take maximum advantage of the existing buildings and the existing attributes of the site. Rooms have been positioned to take advantage of the south-western aspect to the rear and have been arranged to minimise the disruption to the existing structure and fabric.

Most homes in the scheme are purposely larger than most new build housing in the UK. This is so that the homes provide more flexibility of use - with opportunities for residents to work from home, grow food and work on hobbies. A home is seen as something more than just a place to sleep and eat. (The table to the right demonstrates that UK homes are some of the smallest in the EU.)

The table below right shows the sizes of the homes provided as part of 2Up 2Down against different suggested space standards. The homes vary because of the necessity of accommodating the existing buildings - however all provide south facing outdoor space, plenty of storage, and room for future adaptation.

	ALL DWELLINGS			NEWLY BUILT DWELLINGS		
	FLOOR SPACE (m ²)	NUMBER OF ROOMS	ROOM SIZE (m ²)	FLOOR SPACE (m ²)	NUMBER OF ROOMS	ROOM SIZE (m ²)
DENMARK	108.9	3.7	29.4	137	3.5	39.1
AUSTRIA	90.6	3.4	26.6	96	3.7	25.9
NETHERLANDS	98	4.2	23.3	115.5	4.1	28.2
LUXEMBURG	125	5.5	22.7	104.1	5.1	20.4
FRANCE	88	3.9	22.6	112.8	4.2	26.9
ITALY	90.3	4.1	22	81.5	3.8	21.4
FINLAND	76.5	3.6	21.3	87.1	4	21.8
GREECE	79.6	3.8	20.9	126.4	3.2	39.5
SWEDEN	89.8	4.3	20.9	83	4	20.8
BELGIUM	86.3	4.3	20.1	119	5.8	20.5
GERMANY	86.7	4.4	19.7	109.2	5.1	21.4
PORTUGAL	83	4.3	19.3	82.2	4.7	17.5
SPAIN	85.3	4.8	17.8	96.6	5.1	18.9
IRELAND	88.3	5.3	16.7	87.7	5.2	16.9
UK	85	5.2	16.3	76	4.8	15.8
Unaffordable Housing, Fables and Myths, Alan W. Evans and Oliver Marc Hartwich, Policy Exchange 2005.						

Home	2Up 2Down	Parker Morris	HCA	London Housing Design Guide
2b3p apartment	75 sq m	67 sq m	57-67sq m	73.7 sq m
2b3p 'lifetime home'	65 sq m	67 sq m	57-67sq m	73.7 sq m
3b4p apartment	87 sq m	82 sq m	67-75 sq m	90.2 sq m
3b5p 'family home'	121 sq m	98 sq m	95-95 sq m	107.8 sq m

2Up 2Down

5 > Next Steps

With the outline scheme in place, the next steps will involve developing the design detail, and gaining the statutory approvals needed before we can start on site with the main building work.

A priority for the impact of the scheme is for the shop to be refurbished, so it can be up and running as soon as possible. The CLT group and Bakery Group will be working on this with the Biennial over the next few months. The aim here will be to make the best use of the existing features in the shop - and introduce new ones that make use of reclaimed and recycled materials where possible.



Alongside this, the overall scheme will be prepared so that a Planning Application can be submitted, then detailed design can be carried out and building control approval sought.

For all of the above, appropriate funding will be crucial. The CLT group and bakery teams are working hard to develop business plans for both the housing and the bakery elements, and to apply for funds or raise investment finance.

All of these next steps, and all of the work shown in this report would not be possible without the hard work and commitment of everyone involved - a level of dedication that is very encouraging for the future of the project.

2Up 2Down Appendix 1

Events

Throughout the development process of 2Up 2Down there have been over 100 events, workshops and training activities which have helped to inform the development of the scheme. These are listed on the following pages.

Date	Month	Year	Activity Type	Activity Name	Number of participants	Number of artists	Number of educators	Notes
4	Apr	2011	Workshop	2Up 2Down workshop	8	2		BNENC 2Up 2 Down workshop with Marianne Heaslip
9	May	2011	Interview	2Up 2Down	1	2		Filmed interview with Bob Norman Client for 2Up 2Down
25	May	2011	Filmed Interview	2Up 2Down	1	2	1	2Up 2Down Filmed interview with Kealey Puckering, project client
27	May	2011	Supported Visit	Construction Skills Taster Day	17	3	7	Taster Day at the Construction School, Liverpool Community College 2Up 2Down activity ABCC and SFA brought groups of young people to attend and 'have a go' at various construction activity brick laying plastering gas fitting
6	June	2011	Workshop	2Up 2Down	5	2	1	first workshop at Bakery A look at a potential site to be developed on Rockfield Rd 2Up 2Down
13	June	2011	Workshop	2Up 2Down	6	2	1	2Up 2Down workshop at Bakery Plasticene modelling
13	June	2011	Workshop	2Up 2Down	16	2	3	2Up 2Down workshop at St Francis of Assisi Academy 2 groups
20	June	2011	Workshop	2Up 2Down	5	2	1	2Up 2Down workshop with ABCC group, Marianne Heaslip Planning interior spaces to scale
24	June	2011	Event	Opening of Bakery 2Up 2Down	150+	6	4	Opening event at Mitchell's Bakery Stakeholders lunch and then open event for local people to attend and find out about 2Up 2Down Discussion with Jeanne van Heeswijk, Mark O'Reilly and Torange Khonsari
27	June	2011	Workshop	2Up 2Down	7	2	1	Workshop at Bakery 2Up 2Down
4	July	2011	Workshop	2up 2 down	12	2	1	2 up 2 down 2 x workshop at SFA Yr 10s and Princes Trust group
11	July	2011	Workshop	2 up 2 down	6	2	1	SFA prices trust group 2 up 2 down
11	July	2011	Workshop	2Up 2Down	5	2	1	2Up 2Down ABCC / Notre Dame grp
18	July	2011	Workshop	2Up 2Down	6	2	1	ABCC / Notre Dame grp 2Up 2 Down
18	Aug	2011	Workshop	2Up 2Down 3D large Scale Modellina	9	5	2	2Up 2Down 3D large Scale Modelling at ABCC
5	Sept	2011	Workshop	2Up 2Down	3	2		ABCC / Notre Dame grp at Bakery 2Up 2Down
12	Sept	2011	Workshop	2Up 2Down	4	2	1	Tour of kitchens at Kemps at the Isla Gladstone Conservatory 2 Up 2 Down abcc / Notre Dame grp
19	Sept	2011	Workshop	2Up 2Down	6	2	1	SFA Princes Trust Group 1st session back for the now yr 11s 2 Up 2Down Introduction to Bakery as Site for whole project
19	Sept	2011	Workshop	2Up 2Down	6	2	1	ABCC group / Notre Dame grp at Bakery 2Up 2Down Bakery as site confirmed and work has begun on 'divvying' out how the whole space is divided between all clients and site uses
22	Sept	2011	Workshop	2Up 2Down	12	1	2	12 students from JMU architecture degree come to complete site analysis and surveys of Anfield for a potential exhibition at the bakery Brief intro to 2Up 2Down
26	Sept	2011	Workshop	2Up 2Down	6	2	2	ABCC / Notre Dame grp at the Bakery 2Up 2Down
29	Sept	2011	Workshop	2Up 2Down	4	1		4 JMU architecture students make a return visit to bakery to continue analysis or area 2Up 2Down
3	Oct	2011	Workshop	2Up 2Down	6	2	1	SFA Princes Trust group 2Up 2Down HomeBaked
3	Oct	2011	Workshop	2Up 2Down	7	1	1	Notre Dame / ABCC group Workshop at the Bakery 2Up 2Down Homebaked
6	Oct	2011	Event	Expert meeting 2Up 2Down	26	3	2	First 'expert meeting' at the Bakery 2Up 2Down Homebaked
10	Oct	2011	Workshop	2Up 2Down	6			2Up 2Down Homebaked ABCC / Notre Dame Group 4-6pm at the Bakery
11	Oct	2011	Delegation / press hosting	2Up 2Down Seeing is believing Tour	30	2		Seeing is Believeing Visit to the Bakery 2Up 2Down Homebaked Delegates on this visit were bought for their morning cofee to the bakery. Delegates included chief execs from businesses based locally...
17	Oct	2011	Workshop	2Up 2Down	12	2	1	2 x groups at SFA school 2Up 2Down Homebaked
17	Oct	2011	Workshop	2Up 2Down	6	2	1	ABCC / Notre DAmE group at Bakery 2Up 2Down
11	Oct	2011	Event	2Up 2Down	2	0	1	First run at a Coffee morning at the Bakery with local volunteer Lynn Tolman Homebaked 2Up 2Down
18	Oct	2011	Event	2Up 2Down / Homebaked	4	1	1	Coffee morning and Philosophy group at the Bakery
24	Oct	2011	Training attended	2Up 2Down Technology Course	6	0	3	A week long course at Liverpool Community College Construction School Focusing on Sustainable Technologies The Course was accredited by the college 6 Boys completed the course
25	Oct	2011	Event	2Up 2Down / Homebaked	5	0	1	Philosophy in Pies PIPS Homebaked 2Up 2Down I have 500 facebook friend, why should I get to know my neighbours?

Date	Month	Year	Activity Type	Activity Name	Number of participants	Number of artists	Number of educators	Notes
31	Oct	2011	Workshop	2Up 2Down	8	2	2	2Up 2Down Halloween Crit and Party with ABCC group at the Bakery Homebaked
1	Nov	2011	Event	Coffee morning	5			Coffee morning hosted at the Bakery - drop in
1	Nov	2011	Event	Philosophy in Bakeries / Pie in the Skv	4			Philosophy in Bakeries / Pie in the Sky
7	Nov	2011	Workshop	SFA Workshop (princes's Trust)	6	1	1	St Francis of Assisi / Princes Trust Group Insulation Materials workshop with Alex Moody and Marianne Heaslip
7	Nov	2011	Workshop	SFA - year 11s	4	1	1	St Francis of Assisi Year 11 s
8	Nov	2011	Event	Coffee Morning	6			2Up 2Down Homebaked
8	Nov	2011	Event	Pie in the Sky	5			Pie in the Sky Philosophy in Bakeries
14	Nov	2011	Workshop	ABCC workshop	7	1	1	Workshop at Bakery with ABCC / Notre Dame Group
7	Nov	2011	Workshop	Bakery Workshop	6	1	2	Alex Moody Workshop with ABCC / Notre Dame group
15	Nov	2011	Event	Coffee Morning	3		1	Coffee Morning / Drop in
15	Nov	2011	Workshop	Pie in the Sky	5			Pie in the Sky / Philosophy in Bakeries
15	Nov	2011	Event	Intro talk	14		1	2Up 2Down introduction talk at Liverpool Community College, College Start Scheme with Judy Mazonowicz and her class
21	Nov	2011	Workshop	ABCC workshop	4	1	1	Bakery Workshop with ABCC and Notre Dame girls
22	Nov	2011	Event	Coffee Morning	7			Coffee Morning / drop in
22	Nov	2011	Event	Pie in the Sky	4			What is Art?
28	Nov	2011	Event	First Bakery Grp Meeting	6	1	1	First meeting of all volunteers involved in 2Up 2Down and Homebaked
28	Nov	2011	Workshop	Bakery Workshop	6	1	1	ABCC / Notre Dame workshop at Bakery
29	Nov	2011	Event	coffee Morning	5	1	1	2Up 2Down
29	Nov	2011	Event	Pie in the Sky	5		1	Pie in the Sky Philosophy in Bakeries
5	Dec	2011	Workshop	SFA workshop / Princes Trust	4	1	1	2Up 2Down Homebaked
5	Dec	2011	Event	Bakery meeting	7	1	1	Bakery / Project Volunteer Committee meeting 2Up 2Down Homebaked
5	Dec	2011	Workshop	Bakery Workshop	6	1	1	2Up 2Down Homebaked
6	Dec	2011	Event	Coffee morning and Pie in the Sky	7			Combining the 2 Tuesday morning activities!
7	Dec	2011	Event	Riba presentation	9	1	1	Riba presentation of 2Up 2Down at the Bakery - possible competition
12	Dec	2011	Event	Everton Park Community Stakeholder Event	80			James Corner Presentation Everton Park
12	Dec	2011	Workshop	Bakery workshop	7			Homebaked 2Up 2Down
12	Dec	2011	Event	Volunteer meeting	6			2Up 2Down Homebaked meeting
13	Dec	2011	Event	Coffee Morning	7			Drop in at the Bakery
19	Dec	2011	Event and workshop	Xmas full scale modelling	18	1	1	Full scale modelling in the shop
19	Dec	2011	Event	CLT meeting with Tom Archer	8			CLT Community LandTrust meeting with Tom Archer
16	Jan	2012	Workshop	SFA workshop Princes Trust	5	1	1	
16	Jan	2012	Event	Local Food talk	10			Simon Michaels from Local Food - his consultation was supported by the Plunkett Foundation
16	Jan	2012	Workshop	Bakery Workshop	7			First workshop back ater xmas
17	Jan	2012	Event	coffee morning / philosophy	5			Homebaked 2Up 2Down
18	Jan	2012	Event	Gary Hindley / Community College meeting	8		1	Gary Hindley, Senior Lecturer at the Community College Baking Department met with Bakery Group to advise on kit for the bakery.
24	Jan	2012	Supported Visit	Retrofit Salford	5		1	Trip to the Retrofit seminar in Salford - to see Marianne Heaslip present on the ease of use of sustainable technologies in the home. As well as a full day of other seminars and other presentations.
30	Jan	2012	Workshop	Bakery workshop - design council meeting	7	1	1	Homebaked 2Up 2Down
31	Jan	2012	Event	Coffee morning	8	1		Coffee morning drop in
1	Feb	2012	Training attended	simply governance	2			Training event attended by volunteers for Homebaked 2Up 2Down
1	Feb	2012	Event	Public Event at the Bakery	40	2	2	Public event to the bakery - local people invited to attend and fibd out more about Homebaked and 2Up 2Down
1	Feb	2012	Workshop	Meet with Bob	5	1	1	ABCC grouo met with Bob to interview him about his home
6	Feb	2012	Workshop	Bakery workshop	5	1	1	ABCC / Notre Dame group Homebaked
7	Feb	2012	Event	Coffee Morning	5			Homebaked 2Uo 2Down
13	Feb	2012	Workshop	Bakery grp Workshop	7	1	1	Homebaked 2Up 2Down
13	Feb	2012	Event / meeting	Project Committee meeting	7	1	1	Homebaked 2Up 2Down
14	Feb	2012	Event	coffee morning	6			Homebaked 2Up 2Down
15	Feb	2012	Training attended	BookKeeping Training	3			Training delivered by Local Food attended by 3 volunteers Homebaked 2Up 2Down
20	Feb	2012	Workshop	Bakery Workshop	7	1	1	ABCC / Notre Dame group Homebaked 2Up 2Down
20	Feb	2012	Event	Project meeting with Volunteers	13	1	1	Homebaked 2Up 2Down

Date	Month	Year	Activity Type	Activity Name	Number of participants	Number of artists	Number of educators	Notes
21	Feb	2012	Event	Coffee Morning and Pie in the Sky	6	1		Homebaked 2Up2Down
22	Feb	2012	Supported Visit	Study Trip - Dodgsons Bakery	4			Homebaked 2Up 2Down
27	Feb	2012	Workshop	SFA workshop	6	1	1	St Francis of Assisi Princes Trust Group Homebaked 2Up 2Down
27	Feb	2012	Workshop	Bakery Workshop	7	1	1	ABCC / Notre Dame bakery workshop Homebaked 2Up 2Down
27	Feb	2012	Event	Volunteer Committee meeting	14	1	1	Homebaked 2Up 2Down
5	Mar	2012	Workshop	Bakery Workshop	8			Homebaked 2Up 2Down
5	Mar	2012	Event	Ed Carroll talk	20	2	2	Going Public converstaion led by Ed Carroll
7	Mar	2012	Event	Bakery Meeting with Coop Enterprise Hub	6		1	Meeting with Jo Birsd fro the Cooperative enterprise Hub - looking at set up of the bakery as a coop and what form of coop it will take - Governance and leagl structures etc Homebaked 2Up 2Down
12	Mar	2012	Workshop	Bakery Workshop	6	1	1	Homebaked 2Up 2Down ABCC / Notre Dame group
12	Mar	2012	Event	volunteer meeting	9			Homebaked 2Up 2Down
12	Mar	2012	Event	Talk at Mother's Union	24		1	Homebaked 2Up 2Down
13	Mar	2012	Event	Coffee morning and Pie in the Sky	4			Pie in the Sky Homebaked
14	Mar	2012	Event	Bakery Meeting - Board constitution	5			Homebaked 2Up 2Down
19	Mar	2012	Workshop	Bakery workshop and Cabe visit				Homebaked 2Up 2Down
20	Mar	2012	Supported Visit	Making Local Food Work	2			Homebaked 2Up 2Down
21	Mar	2012	Event	Coop meeting				Homebaked 2Up 2Down
26	Mar	2012	Workshop	SFA workshop				Homebaked 2Up 2Down
19	Mar	2012	Event	Tower of Flour				Homebaked 2Up 2Down
26	Mar	2012	Event	DJ-Essica				Homebaked 2Up 2Down
21	Nov	2011	Event	Community Supported Bakeries	9	1	1	Homebaked 2Up 2Down
28	Feb	2012	Event	Pie in the Sky	4	1		Homebaked 2Up 2Down
8	Nov	2011	Event	Coffee morning / Pie in the Sky	6	1		Homebaked 2Up 2Down