



Warwickshire Climate Change Community Newsletter

www.warwickshire.gov.uk/climatechangepartnership

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Universally Challenged

Warwickshire Heats

On Tuesday the 4th of November, six Warwickshire schools came together to compete in the Universally Challenged quiz. This green quiz consisted of six rounds, which included a composting game, display round, sustainability based questions, biodiversity, entertainment and spot the difference. The evening was hosted by Kenilworth school, with competitors from Aylesford school, Polesworth International Language College, Southam College, Rugby High school and Shipston High School. Kenilworth School won this event by half a point, over Rugby High School.



The Finals

The Universally Challenged finals took place at the University of Warwick's Digital Laboratory. The winning schools from the Coventry, Warwickshire and Worcestershire heats came together to compete for the Universally Challenged shield. The competition was extremely close with only one point between winning school Chantry School, Worcestershire and Kenilworth School, Warwickshire. Warwickshire were followed closely behind by third place school, Stoke Park, Coventry. The quiz was based around 6 rounds which included teams having to identify what items were rubbish, recycleable or compostable, look at a picture of a school and identify where energy was being wasted, a question based round, fair trade questions and symbol identification and identifying funny photos. A fun night was had by all the teams and spectators.

Have a go

Below are some of the quiz questions we set our teams in the Universally Challenged finals

1. At the G8 summit in Japan, 2008, whose parting words were:

“goodbye from the Worlds biggest polluter”

- A. Nicolas Sarkozy
- B. Gordon Brown
- C. George W Bush

2. By how much has the UK Government committed to reduce UK CO2 emissions by 2050?

- A. 12.5%
- B. 20%
- C. 80%

3. Which of the following is not a `carbon sink` i.e. does not soak up carbon?

- A. Forests
- B. Oceans
- C. Wind Farms

4. In the summer of 2007, sea ice coverage in the Artic was?

- A.80% greater than coverage since records began
- B.50% less than that since records began
- C.none existent

5. In what year does Kyoto Protocol end?

- A. It already has finished
- B. 2012
- C. 2030

6. What is meant by the term peak oil?

- A. The point at which the cost of oil can go no higher
- B. The point at which oil reserves reach a maximum amount for production and the amount of oil begins to decline
- C. The maximum amount an oil barrel can hold.

Answers: 1 = C. 2 = C. 3 = C. 4 = B. 5 = B. 6 = B

Loving Food Can Help You Tighten Your Belt!



In the current economic climate, many are feeling the pinch and if your purse strings are feeling a little tight then your kitchen could be the place to make some valuable money savings!

Around a third of all the food we buy in the UK ends up being thrown away and most of this is perfectly good food that could have been eaten – not just peelings and bones, so the Warwickshire Waste Partnership is supporting the Love Food Hate Waste campaign, which encourages us all to get the most from the food we buy.

In the UK we throw away 6.7 million tonnes of food each year. Most of this ends up in landfill sites, which contributes to climate change because it emits methane, a very powerful greenhouse gas. Not only are the environmental implications huge but the financial ones are too – it is costing us around £8 billion each year, as much as £400 per year for some households!

Cutting down on the amount of food we waste couldn't be easier, Love Food Hate Waste offers a whole host of practical hints, tips and recipes to help.

Ainsley Harriott says "You don't have to be a chef to know how to cut down on food waste, you just need to care about your pocket and the rest will follow."

We can all be savvy chefs and start saving money now by using our fridges and freezers to make our food last longer, and go further. Here are some tips from www.lovefoodhatewaste.com to get you started:

- Most ripe fruit can be kept in the fridge to make it last longer.
- Your freezer really is your kitchen hero – many fresh foods can be frozen: check the label.
- If things are approaching their "Use By" date and you won't get round to eating them - pop them in the freezer for another day.
- Sliced bread can be frozen and then used for breakfast toast.
- Grate cheese in small portions and freeze - take it out in the morning to make lunchtime sandwiches, no need to defrost.
- To freeze tomatoes, remove their stalks and freeze whole in freezer bags. They can then be used in place of canned tomatoes, in a tomato or Bolognese sauce or chilli con carne. Just put the whole frozen tomatoes into the pan at the point when you would add the canned tomatoes. No need to defrost them separately as they fall apart.

Have you got ideas or recipes on making the most of food? Log on to www.lovefoodhatewaste.com and share them with us.

And the answer for the peelings and cores? Home composting is a great way to prevent unavoidable food waste such as peelings, cores and teabags ending up in landfill, and can do wonders for the garden.

Have your say



This is your newsletter and your opportunity to publicise any events you may be holding, and let other groups know what you are currently up to share your experiences. What do you want to see in future editions?

Please send all comments or enquiries about this newsletter and suggestions, for news items, case studies, details of events etc to emmaclarke@warwickshire.gov.uk

Did you know



Your hosepipe can emit as much as 18 litres of water a minute. Instead use a watering can in your garden and you can significantly reduce the amount of water wasted and if you must use a hosepipe use a trigger gun to control the flow