

### Livestock For Sale

Organic Black Galloway pedigree cattle. "Bulls, Heifers, Cows for sale" from Organic Farm (Full Symbol IOFGA Licence No. 418), Galloways of Lecarrow, Spencer Harbour, Drumkeeran, Co. Leitrim. Contact Joachim Schaefer 071-9648960 or 086 2698243 [gallowaysoflecarrow@gmail.com](mailto:gallowaysoflecarrow@gmail.com) [www.galloways.ie](http://www.galloways.ie)

<https://www.facebook/Galloway-of-Lecarrow>

4 year old purebred Aberdeen Angus bull for sale or lease. Very good quality. Galway area. Contact 087 4141368.

5 top quality Aberdeen Angus bullocks for sale. 18-20 months of age. Approx 500 kgs. Wexford area. Contact 087 2343102.

13 heifers for sale. Ranging from 15 months – 1.5 year old. Laois area. Contact 086 0552291

2 HEX Bullocks and 1 HEX Heifer born in July 2013 full symbol outdoors on meal. phone pat 086 6014930. Also 5 x 600kg big bags of whole oats clean and good bushel weight @ €160 per bag. Phone 086 3667955 Co. Offaly

### Produce For Sale

Organic Galloway Beef from Organic Farm, Galloways of Lecarrow, Spencer Harbour, Drumkeeran, Co. Leitrim. Contact Joachim Schaefer 071-9648960 or [gallowaysoflecarrow@gmail.com](mailto:gallowaysoflecarrow@gmail.com) [www.galloways.ie](http://www.galloways.ie)

### Stock Wanted:

Store cattle wanted 400-500 kgs. Also store lambs wanted for farmer in the Galway area. Contact 087 6482772

Contact Cathal O'Brien MIPAV. Auctioneer, Ballintubber, Co. Roscommon. 087/2613617, 094/9655313. e-mail [info@catalobrien.ie](mailto:info@catalobrien.ie) or web [www.catalobrien.ie](http://www.catalobrien.ie)

### For Sale

30 tonne of rolled oats for sale. Available whole or rolled. Monaghan area. Contact 042 9741653 (10-11am or after 9pm)

2 tonne of organic whole oats for sale saved in 2013. Roscommon area. Contact 086 8222085.

### Wanted

#### Wanted Growing Plantations.

Maturing forestry especially Sitka Spruce all areas, Lots of 20 acres plus considered aged 10. Years or older, Non premium 20 year old plus plantations particularly sought after, Immediate decision and prompt payment, Replies in confidence to the auctioneer.

#### Wanted Wanted. Lands Suitable for Afforestation All Areas. €4000 plus per acre available!

We have a number of private investors ready to go actively seeking forestry type lands. Lots of 15 acres plus considered in all areas with immediate decision. Call us today in complete confidence, enquiries to

#### Selling your Property? Wanted Urgently!

#### Farmhouses, Countryside Properties and Bungalows.

#### Contact Cathal O'Brien MIPAV. Auctioneer,

Ballintubber, Co. Roscommon.

087/2613617, 094/9655313.

e-mail

[info@catalobrien.ie](mailto:info@catalobrien.ie) or web [www.catalobrien.ie](http://www.catalobrien.ie)

### Property For Sale



### CHARMING 3 BEDROOM BUNGALOW PRICED TO SELL!!!

This week Cathal O'Brien Auctioneer is offering for sale a 3 bedroom cottage located at Frenchlawn, Ballintubber, Co Roscommon. Priced to Sell at €55,000 or nearest offer! This original bungalow is presented for sale in excellent condition throughout, having been renovated in recent years, the property boasts generous site area within walking distance of the famous River Suck. Located on a quiet roadway in a peaceful countryside setting.. Viewing is a Must!! **087 2613617 or 094 96 55313**



### Williamstown Farm For Sale

Quality 3 b/r Bungalow presented for sale in excellent condition throughout having being extended and completely modernised in recent years offering spacious living accommodation throughout. Accommodation includes Reception/Hallway, Living room, Kitchen/Dining room, Utility, Bedrooms 3. in all (Master ensuite) and Main Bathroom. Exterior includes landscaped gardens and driveway. The lands which are all surrounding the residence are of top quality, renowned in the locality with crush and pen thereon. Overall a select residential holding ideally located just off the main Williamstown to Castlerea Road approx. 1.5 miles from Williamstown. We now invite immediate viewings and offers will be considered for the lands and residence separately if desired. Cathal O'Brien MIPAV. Auctioneer, Ballintubber, Co. Roscommon. 087/2613617, 094/9655313

# The ORGANIC PRODUCER

Autumn 2014

ISSUE 45

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## Alder Cottage Nomination



We are proud to announce that Alder Cottage at Bluebell Organic Farm has been nominated by the Soil Association for the Organic Award for Places to Stay this year.

Bluebell Organic Farm, which has been certified with IOFGA

(Irish Organic Farmers and Growers) since 1997, lies on the slopes of Benbo mountain in the unpolluted and unspoilt air of lovely Leitrim..

Alder Cottage is a self catering cottage located on Bluebell organic farm. For more informa-

tion : <http://aldercottage.com/>

Contact: Mary – telephone: +353 (0) 86 1025317 email: [mary@bluebellorganicfarm.com](mailto:mary@bluebellorganicfarm.com)



## Cavan Organic Farmer Elected Chair of Agri Aware

Cavan farmer Richard Moeran has been elected as the new chair of Agri Aware. Roscommon's Bernard Donohue as chair of the independent farming and agri-food educational body. A former Cavan IFA county chair, Richard Moeran runs a tillage and beef farm in Mountnugent, Co. Cavan and is also a member of Leitrim

Organic Farmers and he is involved in the Beef Technology Adoption Programme.

Agri Aware is a charitable trust whose mission is to improve the image and understanding of agriculture, farming and the food industry among the general public. Richard Moeran said that he

aims "to continue the work of communicating the vital links between agriculture, food and our economy". Dr Edmond Harty has been elected as the vice chair of Agri Aware. He replaces the late David Hickey of Origin Enterprises. Dr Harty is CEO and technical director of Dairymaster.

## Timac now Grassland AGRO

**Grassland Agro** was formed on the 1st February 2013. It was created from the coming together of Freshgrass Group's – Grassland Fertilizers business and Groupe Roullier's Timac Agro Ireland business. It is now a 50/50 Joint Venture Company between [The Freshgrass Group](#) and [Groupe Roullier](#).

### Further Info Contact

Frank Convey 0872352892 Roscommon/Longford/Leitrim  
Daphne Scott 0879831614 Cavan



## Comment and Opinion

### No wonder supermarkets are dying – we're sick and tired of their culture

Ten years ago, I published my anti-supermarket book, *Shopped*, to a warm reception. In print, on air, at live events, audiences showed a surprising willingness to accept the charge sheet drawn up against our big chains. Supermarkets had closed down small shops, operated a feudal system with their suppliers, bullied their way into communities, encouraged consumption of rubbish food, generated unprecedented levels of food and packaging waste and clocked up environmentally ruinous food miles; this much was relatively uncontroversial. The stumbling block came when I said that I successfully organised my own food shopping so that I rarely used them.

While a persistent minority always knew from personal experience that this was perfectly feasible, the more common reaction was that the idea of writing the once-a-week supermarket shopping trip out of your life, however appealing and laudably idealistic, was as impractical as making your own clothes. While we might lament the damage supermarkets had caused, and resent the dismal, uniform tedium of the shopping experience, supermarkets were a non-negotiable feature of modern life.

And yet a decade on, the supermarket sector is in meltdown. An overstatement? Hardly. In the cool-headed assessment of the *Grocer* magazine, the most authoritative voice on UK food retail, "consumers are abandoning supermarkets in their droves". Tesco, once the darling of the stock market, the government's pet performing British company, is in the most acute distress. From January to June this year, its profits crashed by 92%. Investigators have yet to plumb the depths of the big black hole in its books. Morrisons is also in a bad way – its pre-tax profit for the six months to August was halved. Sainsbury's share price has dropped. Even the supposedly trend-bucking Waitrose cannot be complacent: its profits for the first half of this year slumped by 9.4%.

Overall, sales at the "big four" supermarkets – Tesco, Asda, Sainsbury's and Morrisons – have been stagnant, or in

decline, since last May, according to new figures from the Office for National Statistics. Rating agency Moody's predicts that their profit margins and sales will shrink further.

Two German discount chains, Aldi and Lidl, acted as the immediate nemesis of the fat, smug, greedy status quo of British food retail. They dealt a deadly blow to our familiar chains by exposing just how expensive they really are and continue to shave grocery market share off them. Before the discounters appeared, most British consumers swallowed the attractive proposition that UK supermarkets offer unbeatable value for money. In truth, they overcharge routinely, putting a minimum 30% mark-up on everything they sell, although the most egregious margins are systematically squeezed from sales of fruit and vegetables.

Our indigenous UK supermarket oligopoly got away with this because it talked in a labyrinthine "price-matching" language of loyalty cards, vouchers and points, guaranteed to tie even the most diligent price comparer in knots. When the German chains arrived in town with clear, unequivocal low prices, our native chains were exposed as grasping opportunists.

Once you know that Lidl can sell three pomegranates for £1.25, why on earth would you stump up £1 each elsewhere?

And when the penny drops that Aldi charges you 98p for a kilo of satsumas, a corrosive worm of suspicion lodges in the brain as to why Tesco wants you to pay £2.50 for the same thing.

The consumer following that the big four took for granted for the last 30 years was not based on emotional loyalty, but on pragmatism. What's the alternative? They're cheap. They're in my area. But now that the myth of low prices has been demolished, we are primed to pick away at a scab formed over long-suppressed grievances.

Supersize supermarket formats, "extra"-type stores are now written off by analysts as white elephants, an over-

enthusiastic last century blunder. The big four pin their recovery hopes on smaller shops, but a long-established critique of the mind-numbing homogeneity of the shopping experience they offer resonates more widely.

The British grocery marketplace was beginning to fit the standard critique of food retailing in the Soviet Union: everyone shops in the same places and all the food they sell is the same. In this respect, those disillusioned with our big chains are unlikely simply to transfer their business to drab, limited and functional Aldi or Lidl.

But the discounters have done the UK a service by shaking up our shopping habits. More of us now shop more frequently for food and don't expect to buy everything in one place. And this is good news for the lively, ever more buoyant and creative independent retail sector that, after three dark decades, has gathered its breath and is now going from strength to strength.

Falsely characterised by defenders of the supermarket system as a turn-the-clock-back indulgence for those who would prefer to live in the 1950s, the truth now is that the most interesting and genuinely varied food is now to be found there. Traditional markets, small shops, farmers markets, box schemes, bread clubs, food co-ops and online enterprises are all holding their own or doing better than before. The alternatives to supermarkets not only look more attractive, but increasingly shrewd and practical.

Britain's longstanding exclusive relationship with the supermarkets is in terminal decline as more people conclude that they have had quite enough of devoting a morning to driving to a soul-crushing store, buying the same things and paying ever more for them each week.

This is no mere passing argument, but an irretrievable relationship breakdown, one built on slow-burning resentment, from which there is no way back.

**Courtesy The Observer**



## National Organic Training Skillnet (NOTS) Training Programme 2014

NOTS will be providing a range of training courses throughout the country in 2014. The NOTS training programme is available to farmers, growers, processors, food businesses, and consultants working in the area of the food. New entrants, farmers considering the organic option and commercial producers interested in developing their enterprise into an organic business are also eligible. NOTS are managed through a steering group which has representation from Western Organic Network, and organic certification bodies IOFGA and Organic Trust. The following training programmes are being offered to help support the sector; for further details and updates go to [www.nots.ie](http://www.nots.ie). We would welcome any ideas that individuals have on training needs that would help their business develop.

### Winter Course Listing

#### Raising Poultry and Eggs on Pasture:

1 day course will cover all aspects of poultry and egg production all the way through to processing. Trainees will be able to see, first-hand the housing and equipment best suitable for poultry production and processing. Course will take place on bank holiday Monday 24th November in Athenry, Co Galway. The cost is €40.00/p, start time is 11 am- 4pm. Lunch is NOT provided. (Free limited places available for the unemployed)

#### The Organic Option and CAP post 2014/2015:

If you are an existing organic farmer or thinking of converting to organic farming and are wondering what your options are once REPS has closed then these information sessions will provide you with clear and concise information on your

options: The agenda on the night will cover the following topics:

- Where is the market,
- How to again entry into the organic sector,
- What supports available to farmers,
- The new GLAS scheme,
- The limitations of the sector,
- Rare breeds.

The events will take place in the following locations between 7pm and 10pm, entrance is FREE

- 17th of November in The Landmark Hotel, Carrick on Shannon, Co. Leitrim.
- 18th of November in The Horse and Jockey, Thurles, Co. Tipperary.
- 19th of November in The Bridge House Hotel, Tullamore, Co Offaly.

**1 day introduction to Ice Cream production course** Monday the 11<sup>th</sup> November 10 am -5pm with [Linnalla Pure Irish Ice Cream](http://www.linnallaicecream.ie/). Places are €50 per person which includes a light lunch (limited free places for the unemployed) if you would like more information or to book a place please email [info@nots.ie](mailto:info@nots.ie) or call 0719640688 Course take place in New Quay, The Burren, Co. Clare. <http://www.linnallaicecream.ie/>

#### Varieties and Crop Planning For Field scale and Cover Crops.

John Hogan will provide a Master-class on selecting best varieties & crop planning for Field scale vegetable growing and for Cover Crops Cost €50 Location Birr Co Offaly on November 18<sup>th</sup> 10 am -5pm

**Soft Cheese making and Kefir Production**, Hans Wieland (ex-cheese maker now teaching cheese making) The course will involve a practical element where participants will have the opportunity to produce fresh cheese samples to take home. Course location Clifffoney Co Sligo December 10 am -5pm Cost €50 (cheese starter kits can be bought for an additional €12/kit

#### Introduction To Meat processing.

Master Butcher Joe Hayes will deliver a 2 day course on understanding what is involved in processing a meat carcasses, How to calculate out meat yield / per carcass, what are the hidden cost. What are the different cuts. Cost €100, Location NBA, Ballinasloe Co Galway on Thursday 13<sup>th</sup> & 20<sup>th</sup> November (suitable for farmers who want to direct sell and understand meat yield). (free places for the unemployed)

#### Winter Growing in Polytunnels.

Klaus Laitenberger will deliver a series of 1 day introductory programmes on growing winter vegetables, in locations in Kildare November 22<sup>nd</sup>, Blarney Co Cork 23<sup>rd</sup>, Dublin 29<sup>th</sup> Nov, Wexford 30<sup>th</sup> Nov, Cost €30, Carrick on Shannon December 6th (free places for the unemployed) Lunch not Included

#### Conversion to Organic Farming 25 hour course

on whats involved in converting to organic farming, This course is QQI certified and is a requirement to access the organic farming scheme, Cost €220, Location is based on demand and can be run anywhere in the country. Venue include Offaly, Cork & Leitrim

**DIY Ai Training** 4 day course 3 days practical & 1 day theory on artificial insemination. Runs every fortnight in Co Laois cost €400: Lunch not Included

**Bovine Scanning** 7 day course on pregnancy scanning for cows; Runs every fortnight in Co Laois cost €750: Lunch not Included

# National Organic Training Skillnet



All Course need to be pre booked,

To book or discuss training or mentoring requirements, please contact National Organic Training Skillnet (NOTS) on 0719640688 or 086 1728442 or email

[info@nots.ie](mailto:info@nots.ie) or check out [www.nots.ie](http://www.nots.ie) for further details.

Courses will only proceed subject to sufficient demand, Course will require minimum attendance hence may be cancelled due to insufficient

demand. Courses can be booked or purchased online at [www.nots.ie](http://www.nots.ie).

Postal Address: National Organic Training Skillnet, The Enterprise Centre, Hill Rd, Drumshanbo, Co Leitrim

## Organic Beef Market in Over Supply

I now realise after many years that I have the most troublesome job in the Organic Sector. This is namely trying to find markets for organic beef and lamb. Just when you think that the market has stabilised, it once again goes into a turbulent period. This time it appears the problem lies with the UK supermarkets who are engaged in a battle straight to the bottom leaving the farmer once again as the victim.

Rather than having the buoyant market we had in 2014 when prices for beef reached record €5.60/kg we are struggling to maintain the current price of €4.60. The price on the same week last year was €5.00/kg . I suppose we have to look at the chaos in the conventional beef sector to see that the red meat industry is volatile and we are all somewhat at the vagaries of the retail multiples. The article in this magazine (see page 9) also shows a change taking place in the retail sector in the UK that is likely to continue and presents challenges for

Irish players in that market. Smaller Independent retailers are more likely to opt for British organic beef which is local to them

So where will the new markets come from? Will we have to look ever further for markets to China or the USA?. Ideally the option to sell more to our European neighbours makes total sense in terms of freshness and a reduced carbon footprint on the beef product. The other problem here is that there appears to be a trend away from meat as part of the European diet. This was highlighted recently by none other than Richard Corrigan who stated that meat was disappearing from menus in London and he is proposing opening a vegetarian restaurant in Dublin. It seems that the health message of having more plant material in our diets is now taking hold.

All of the above gives little comfort to organic farmers with cattle to sell and with long delays in the system The challenge for us all is to see

how we can develop more long term and sustainable outlets for organic meat . We also need to encourage other processors to look to the organic market as way to build their businesses and to take advantage of the unique selling points which organic meats provide to consumers and retailers alike

With hundreds of new farmers now set to convert to organic farming on the back of increased payments where will the market come from for all the extra product?. Minister Tom Hayes is very bullish about the sector, and has suggested that many farmers in the west of Ireland should grasp the opportunity it presents. The opportunity will only be fully realised when these farmers can sell their animals into an organic system. Without the investment in processing capacity and market development including public procurement, we will still have a headline like this in 2017.  
By: John Brennan

## Leitrim Farmer Develops Organic Pork Business

James had always been into sustainable living and the family ate organic produce at home so it was a natural decision for him to use sustainable farming methods from the outset. But he was not initially approved as organic so, for clerical purposes the farm was classed as mainstream and the eventual transition to an organic classification was one of gaining organic approval and changing the paperwork to come out of REPS3 and into organic – which was no mean feat! In order to be certified as an organic farmer he also had to do a FETAC level 5 in animal husbandry.

*Maguire's Five* has now been fully functioning as a certified organic farm for a year. Before the conversion James kept sucklers but now he rears weanlings which are sold on at the organic mart in Drumshanbo to buyers who are also certified producers. It is important that the organic connection is not broken and that the meat is fully traceable back through the chain.

Even though he does have some sheep, and a Connemara pony, the main focus of his new enterprise is pigs. He keeps Tamworths which was a traditional Irish grazer that was taken to Tamworth in England by Robert Peel where the breed was mixed to produce the now familiar red animal. When the sows are ready to farrow they do so in what might be described as a maternity field where the pig is allowed to display her natural behaviour. The farrow is then brought on until they are ready for slaughter; this is done at a local certified organic abattoir owned by Kevin Heery. To do this James had to prepare a HACCP plan that was approved by the county vet and the abattoir had to pass inspection by the Organic Trust Certification Body (OCTB). The meat then goes to Robert Richardson a local craft butcher who prepares the meat for sale. It is then back to James who must find his own markets for his produce.

As he believes in local sustainability it is not surprising that most of his customers are Leitrim locals. He supplies the *Supervalu* in Ballinamore and *Kinneden* in Dromod. His produce is also used by the chef in *The Oarsman* in Carrick-on-Shannon. The one exception to the local rule is the *Phoenix Park Tea Rooms* in Dublin's famous park. Even though there is a lot of work and regulation involved in the production of organic food the users have reported that it is a local product of superior flavour and texture.

So, what does the future hold for *Maguire's Five*? In a market where demand for good quality organic produce is outstripping supply I would say the future is looking good. James may also take on his own butchering of the animals as he has recently completed a course in retail butchering. He is also investigating the viability of adding some bee hives onto the farm. Honey roast organic ham for Sunday lunch; does life get any better than that?

## Teagasc Organic Events 2014 - 2015



### Organic Production Courses

25 hour FETAC Level 5

2014 - 2015

On completion of the course, participants will be proficient in:

- Interpretation of organic standards
- The principles of organic production

These courses qualify applicants to the 2015 Organic Farming Scheme

Teagasc, Mallow 18<sup>th</sup>, 26<sup>th</sup> November & 2<sup>nd</sup>, 10<sup>th</sup> December Teagasc, Athenry 21<sup>st</sup>, 28<sup>th</sup> November & 5<sup>th</sup>, 12<sup>th</sup> December

Teagasc, Ballyhaise 13<sup>th</sup>, 21<sup>st</sup>, 27<sup>th</sup> January & 4<sup>th</sup> February

Teagasc, Portlaoise 22<sup>nd</sup>, 29<sup>th</sup> January & 5<sup>th</sup>, 12<sup>th</sup> February

All courses run from 10am - 5pm, for 4 days | Course fee: €220

Pre-booking is essential | For bookings and further information contact:



Helen McNulty, Teagasc, Athenry at

[helen.mcnulty@teagasc.ie](mailto:helen.mcnulty@teagasc.ie)

**MARCH 2015**  
**Wed, 25 March**  
**2pm**

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Ballinagall, Monaghan  
Beef, Arable

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## The Organic Option in the new CAP

Are you are an existing organic farmer?, or finishing REPS /AEOS?, or just considering the organic option, then join us for an information session which will provide you with clear and concise information on your options:

- [Organic Market Overview](#)
- [Farming Payments and Grants.](#)
- [How to become a Certified Producer](#)

[GLAS and Organic Farming Payments Scheme](#)

The events will take place in the following 3 locations between 7pm and 10pm, entrance is FREE

17<sup>th</sup> of November in The Landmark Hotel, Carrick on Shannon, Co. Leitrim.

18<sup>th</sup> of November in The Horse and Jockey, Thurles, Co. Tipperary.

19<sup>th</sup> of November in The Bridge House Hotel, Tullamore, Co Offaly.

Panel discussions will include representatives from The D.A.F.M. Organic Certification Bodies, Teagasc & Bord Bia and private agri-consultants & OGI.

*To reserve a place please contact NOTS office, Tel 0719640688 or email [info@nots.ie](mailto:info@nots.ie) or text 0861728442 with your name and address*

## Government Prioritization of Climate Bill is Welcome Milestone

Government Prioritization of Climate Bill is Welcome Milestone  
Taoiseach hopes it will become law by Christmas

Friends of the Earth has welcomed the inclusion of the Climate Action Bill on the A-list in the Government's legislative programme for the new Dáil session. This is the first time climate legislation has made the A-list and copper-fastens the Taoiseach's stated desire to see the Bill become law before the end of the year.

Commenting, Friends of the Earth Director, Oisin Coghlan said

"This is a significant milestone on the road to rational policy-making on climate change in Ireland."

"The Climate Bill has the potential to drive timely, evidence-based and accountable decision-making on how best we cut our emissions and make the most of the opportunities

presented by the transition to a low-carbon economy. We very much welcome the fact that the new Minister for the Environment and the Government have prioritized it like never before.

"We look forward to working with TDs and Senators to ensure that the final Bill that is passed is as robust as possible. The consultation process run by the Michael McCarthy's Oireachtas environment committee last year was a model of deliberative and inclusive analysis. We remain hopeful that more of that Committee's recommendations can be incorporated into the final law."

The Government decision to prioritize the Climate Bill comes a day after Nicolas Stern and the New Climate Economy group released a major report on how climate action is good for economic prosperity.

Next week Taoiseach Enda Kenny is attending the UN climate summit designed to "galvanize action" to which Ban

Ki-Moon has asked leaders to bring "bold actions and announcements". Friends of the Earth has called on the Taoiseach to tell the UN Summit that Ireland plans to be fossil-fuel free in electricity and buildings by 2040 and that climate justice will be one the principles that Ministers will have to consider in drawing up climate action plans.

As part of the world's largest ever public mobilization on climate change in advance of the UN Summit Friends of the Earth is one of the organizers of the People's Climate Picnic in Stephen's Green on Sunday at 12pm.

For more information contact Friends of the Earth Director, Oisin Coghlan, on 086-8529528

—  
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