

THE
DREWE ARMS
COMMUNITY PUB



Community+

Business Plan Annex 2

ANNEX 2 – Community+

The following sets out how we are proposing to utilise the pub and site to generate wider community value at a discretionary or subsidised price. We have called this our Community + proposition (pronounced community plus). It is made up of three main 'themes' that encapsulate the range of ideas gathered from the steering group's initial planning and feedback from the community engagement questionnaire.

For each theme we have set out a narrative up front that links to the criteria for some of the key grant funders we aim to secure financial support from (particularly the Heritage Lottery and Community Ownership Funds). These are likely to be phased in and delivered in collaboration with local people in our strong support team.

A) The Community Kitchen.

Mabel's Kitchen is not only key our core pub proposition, but we also see the kitchen as being a valuable 'beating heart' of the wider community; a means to build networks within the community, supporting those in need, and a sense of agency and belonging. We have a range of plans that include support for the independence, wellbeing and confidence of vulnerable groups within the community. Our plans here have a simplicity of focus; to engage with established and emerging local food/growing enterprises and combine food provision with skills development in its preparation and cooking. With local partners, we will develop a range of programmes for people to acquire new skills and improve life chances in this important area. We will draw on talent from within the community and beyond, calling on networks across the region and opening our community to diverse influences.

Providing meals and dining opportunities for vulnerable local residents.

We will work closely with two local organisations with experience in this field: [Knead to Connect](#), based in nearby Moretonhampstead and [Dartmoor Community Kitchen Hub](#), (DCKH) based across the moor at Ashburton. Both groups aim to use high quality, locally sourced food to reduce social isolation and strengthen the communities in which they work. This aligns with our aims of sustainably preserving the pub through the creation of a thriving and inclusive social hub. Knead to Connect and The Community Kitchen Hub have both agreed to support our plans, providing advice, consultation and practical training.

We aim to use local knowledge and groups such as Acorn to establish the breadth of need and potential take up of the meal/dining offer.

Working in conjunction with Knead to Connect and DCKH, draw up a detailed plan to grow both community dining and meals, including possible grant funding opportunities. Detailed plan to include:

Community outreach; meal deliveries for vulnerable/elderly members of the community. Meals at cost, supported by grant funding and volunteer drivers. Initially weekly and possibly zoned into delivery areas. This could be based around the 'Souper Friday' model by Knead to Connect.

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Monthly '**community lunches**' - low cost, high quality two course lunches open to all but targeted at potentially isolated members of the community. Cost-covering pricing and staffed by a rota of volunteers.

Possibly in conjunction with community lunches, utilise the skills of the local community to provide '**key date feasts**' such as Burns Night and Harvest Festival. There is not only the potential to tap into the culinary expertise of our community but to also bring in food from other countries and cultures. For example, we have a number of Ukrainian families in the area who could be supported in sharing dishes from their home country.

Longer-term and dependent on the refurbishment and expansion of the kitchen, we could aim to run small-scale '**cook and eat**' sessions two or three times a year. These could focus on specific culinary areas (eg: bread-making, one-pot meals, using left-overs, getting the most from a joint of meat etc). These sessions would be charged and could act as an income generator to subsidise other community activities.

Providing meaningful chances for aspiring chefs to develop skills and confidence.

We will also aim to develop links with [Exeter College](#) through the Michael Caines Academy for aspiring professional cooks and catering staff.

We believe that we can help grow talent in Devon to create a food offer that is local, sustainable and meets the needs of our community. An overwhelming number of people who responded to our consultation stated the importance of locally sourced ingredients providing food at the right price. We have a rare opportunity to make this happen at the same time as developing young talent.

We aim to utilise existing links (GR via Ted Wragg leadership group; ex-college staff in community) to gain access to college decision makers. Explore options for using Mabel's kitchen as a **training venue** for the most talented cooks. To work with the Drewe Arms chef to develop clear guidelines and standards to ensure that all trainee chefs benefit from the experience and that they add value to the Drewe Arms offer. To work with the college to "talent-spot" the most promising chefs and consider employment as an apprentice and use government training grants to support this.

B) Living and Working

Our community ownership of the pub will create exciting opportunities to improving social and wellbeing outcomes, both within the community and further afield. We believe our plans can have a positive impact on physical and mental wellbeing, reducing loneliness and social isolation.

In addition, we see the pub enterprise as a mechanism to improve local economic outcomes: creating jobs and volunteering opportunities; improving employability and skills levels in the local community. This will foster an increased sense of pride and improved perceptions of the local area as a place to live, work and visit.

A place to meet, work or simply be.

We envisage our 'doors are open' approach, café menu and fast broadband making the Drewe the community destination. COVID, deteriorating transport links and new ways of working are contributing to potential social isolation in many rural

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communities. Opening up the Drewe Arms as a venue for home-workers, older members of the community and (particularly in the summer), a base for walkers and cyclists creates huge community value. [The Plunkett Foundation](#) and [Pub is the Hub](#) provide case studies and we will make use of these in the development of our plans.

Promoting and providing access for health and wellbeing.

We will work closely with a local provider of **Yoga** Lily Rose Yoga who already provides an Energising Vinyasa Flow session in Drewsteignton on a weekly basis and extend this provision. We will look to provide **Pilates** and **High Intensity Training** classes as an extension to the well being and health offer to the local community. This aligns with our aims of the pub becoming a vibrant base for much wider community benefit by opening up a wider range of inclusive activities to local residents which in turn helps to counter loneliness and isolation and promotes health and wellbeing. Actions include:

Extending local provision in Drewsteignton with local pilates providers Louise Towl and Rebecca Hoddinott who both provide classes currently in Chagford.

Reach out to Emma Jefferies Qualified, Experienced & Insured Fitness Instructor who provides High Intensity Training classes in Chagford and the Okehampton community. These are fun, friendly & informal exercise sessions incorporating all the

We will work closely with Teresa De Cruz who runs her own private **massage** business, to develop the well-being possibilities that could be hosted within the Drewe Arms site for those in the community who are unable to travel to receive these treatments. This would meet the aims of our vision to provide for those vulnerable groups in all aspects of their health and well-being while helping to make the local area a better place to live.

C) Extended Hub

We have identified a range of crucial social functions where the pub can act as a 'hub' for the local community, visitors and partner organisations all with a theme around **connection**.

A community venue

As a community enterprise we can offer the Drewe Arms as a wonderful location for groups, organisations, and programmes. A place to connect people through anything from 'games' events such as community bingo or quiz night to, more ambitiously, exhibitions. We are particularly keen to re-establish the nationally recognised 'Dartmoor Arts' programme of events and courses, which was championed locally by eminent local sculptor Peter Randall-Page.

Connecting for mutual benefit.

Many local hospitality businesses and ventures whether campsites, holiday let agencies and AirB&B's have been adversely affected by the closure of the Drewe Arms and Post Office. The pub is a significant selling point for these enterprises and they, in turn, provide a significant source of revenue for the pub. Similarly, the location of the Drewe Arms on The Two Moors Way and proximity to the moor itself, the Teign Valley and Castle Drogo make it an ideal 'gateway hub' for information

provision, reviving tired legs and refuelling. The plan here is to work proactively with local businesses, the National Trust (Drogo) and Dartmoor National Park to establish as a rich heritage, nature and local business hub for our wider communities mutual benefit.

Sending and receiving.

The closure of the village shop and post office in October 2022 has left many residents struggling with their banking, pension collection and postal needs. We would work with relevant bodies to establish the Drewe as an outreach service for royal mail / post office and parcel collection and delivery point. Victoria Coven from Tedburn Post Office has been a valuable resource for information on these ideas.