The Beginnings of our Classroom!



The oak structured first floor section was added to the original building to give us an indoor classroom for our school visits and other short courses.



Castlering Oak putting in the green roof canopy.

The renovation has included as many environmentally responsible features as possible; including an air source heat pump, a Shropshire made Cleaver View wood burner, slate from Snowdonia, PV cells for electricity from Salop Energy, sheep's wool insulation, hemcrete walls, recycled newspaper insulation, lime plasters, and natural breathable paints.

The return to local food!

In 1935 most farms were forced to put chemicals on their land to increase productivity. By 1940 Arthur Hollins was starting to implement organic principles at Fordhall. Arthur and his wife May set up a thriving organic dairy in the 1950's.

May's untimely death; led to Arthur marrying Connie in 1981.

In 1992 came threat from development.

Arthur and Connie's children with a passion for farming took on the tenancy on the deteriorating farm in 2004. Charlotte and Ben were challenged with raising £800,000 within 6 months to buy Fordhall. The Fordhall Community Land Initiative (FCLI) was set up in 2005, to sell £50 community Shares. The farm was secured for perpetuity in 2006 by over 8000 shareholders from across the world. By 2010 over 450 volunteers had also donated their time to improving access to the farm, and ensuring the farm became and remains a viable business. In 2011 the community vision of a tearoom, classroom, and farm shop is complete!





The Old Dairy Renovation Story



How and Why Fordhall's Old Dairy has been renovated.

With thanks to the Fordhall Community Land
Initiative Building Sub Group,
our shareholders, staff and:
Shingler Construction; Seven Architecture; WCP
Associates (Quantity Surveyor); Malcolm Donely
Associates (who voluntarily did our computer
networking); Andy Watson Design (who voluntarily
designed our car park and outside space); Salop
Energy; and Eco Living.







Fordhall Organic Farm's farmland has been farmed using organic methods since the end of the Second World War.

Arthur Hollins believed in working with nature to provide natural fertility in the soil.



Together with his first wife May,
Arthur developed a thriving organic dairy;
and Fordhall became one of the first UK
yoghurt producers. This is the Dairy in the 1960's.



The heritage of Fordhall Organic Farm sparked wide community interest once again in 2006 when the farm became England's first community owned farm.

Fordhall's tearoom, farm shop, and farm classroom are the result of the huge amount of community interest and support Fordhall has received over the past 5years!

Fordhall volunteers, shareholders, and supporters, have given their time and money to not only keep Fordhall farming and producing good local food; but also to make Fordhall an enjoyable place to visit.



Our builders arrived onsite November 2010, with a tall order to complete the renovation by May 2011.

A feat easily achieved by Seven Architects and a



So.... Just how did they do that!?

Well for a start it was a case of having to;
we were lucky enough to receive European Funding
to pay for 40% of the renovation and through our
supporters we raised a staggering £100,000
towards our match funding.



The beginnings of our Tearoom!



The beginnings of our Butchery and Farm Shop. Here you can see the recycled aggregate block we used to support the upper floor and roof.