

Innovation in Waste Prevention Fund

Round 2

(20 November 2014 to 6 February 2015)

Six organisations based in England have been selected to receive grants.

Selecting the winning projects has been particularly tough as we were looking for high levels of innovation and new approaches. The successful applicants, many of whom offer fairly traditional re-use activities as their core service, have all come up with project ideas that look at increasing re-use from a new angle.

1. [Bicester Green](#) (Oxfordshire)
Re-use project that focuses specifically on home moving by aiming to get household goods moving through a circular, rather than linear, path of use - bringing resource efficiency, social and economic benefits to locals.
2. [Create UK Ltd](#) (Merseyside)
Collecting white goods such as fridges from empty housing association properties; refurbishing them and reselling them to new tenants at affordable prices with a six month warranty. The project will provide training placements and wider social benefits, while closing the loop for white goods.
3. [Fareshare South West](#) (Somerset)
The redistribution of edible food from events in the South West, such as Glastonbury. The project is also developing a tool kit for use by other organizations wanting to redistribute food from events and festivals.
4. [Garage Sale Trail Foundation](#) (UK) * (Throughout England)
Support communities to hold 'garage sales' on the same day across various towns. Sales to be held by households, community centres, schools, etc.
5. [Keep Britain Tidy](#) (London)
Supporting primary schools to set up pupil-run (Re) Love Our Stuff shops in East London as an accessible and affordable way for families to exchange outgrown children's clothing. The pupils will take the lead in developing and running the shops.
6. [Re-considered Ltd](#) (Bradford)
Using surplus fruit and vegetables from Bradford wholesale market and local growers to create a unique range of preserves designed around seasonality, local cultures and flavour. They will also provide community cookery lessons and workshops.

Visit www.wrap.org.uk/iwp for more information about the Fund.

(as at 16 June 2015)
* subject to contract