

## Innovation and Resilience Fund 2 Successful Applicants

In Round 2 of the Innovation and Resilience Fund – funded through the UK Shared Prosperity Fund and the Rural England Prosperity Fund– applicants could apply for up to £20,000 for net zero, rural productivity, or farm diversification projects. The list below provides details of the ten applicants who were successful in securing funding, including their grant award.

| <b>Applicant</b>   | <b>Grant Award</b> |
|--|--------------------|
| <b>Bulstone Springs Farm</b>   | <b>£10,076</b>     |
| Bulstone Springs is a 40-acre organic farm in Branscombe, producing high-welfare chicken and eggs. They will use the grant to diversify the business to increase long-term resilience, sustainability, profitability and employment by: breeding and hatching their dual-purpose breed, increasing egg-processing capacity and efficiency, and designing a holistic agroforestry-with-poultry system to enable carbon sequestration and promote biodiversity.  |                    |
| <b>Ebb Tides Seaweeds</b>  | <b>£9,856</b>      |
| Ebb Tides Seaweeds Ltd will use the grant to significantly increase its current production for the processing of dried seaweeds and its vegan caviar. This involves the purchase of new machines and will lead to job creation in their harvesting team.   |                    |
| <b>Exmouth Watersports</b>   | <b>£20,000</b>     |
| Exmouth Watersports offers school residential camps and activity weeks offering a great outdoor experience and welcome the same schools year after year. A National Trust site has been given to them to develop into a large school camp and children's activity centre. This involves purchasing more tents, table chairs and beds and the equipment to prepare the camping villages and prepare grounds, woodcraft area, archery zone and team challenge area. They will then be able to offer camping to larger groups and many more young people. |                    |
| <b>Four Elms Fruit Farm</b>  | <b>£14,391</b>     |
| Four Elms project involves the introduction of a new process to their apple juice pressing operation and the expansion of their juice production/storage facility. This project will allow higher volumes of apple juice/cider products to be produced and stored within a food safe environment. Due to the anticipated increase in production of apple juice, Four Elms intends to create a new job to assist with production, sales and product distribution.   |                    |
| <b>High Grange Devon</b>   | <b>£20,000</b>     |
| High Grange is a woodland kitchen and cookery school that will use the grant to diversify and enlarge their event offerings. Through the creation of a new woodland bar and coffee area, sustainably and ethically built by local craftspeople, they will be able to offer masterclasses, wine and other drink tastings and private, ticketed or corporate events as well as coffee mornings, artistic and creative events, community and charitable gatherings.   |                    |
| <b>Otter Brewery</b>   | <b>£20,000</b>     |
| Otter Brewery has been brewing traditional cask ale for over 30 years. Evolution of the 'cask ale end of the bar' will be brought forward to build consumer confidence in the ale category and create sales. Otter Brewery has developed a new category called <i>Fresh Ale</i> , with Amber Fresh as their first beer of this type. The grant will be used to help finance the new kegging, carbonating and filtration system.  |                    |
| <b>Scanstrut</b>   | <b>£19,868.40</b>  |
| Scanstrut designs and manufactures outdoor and marine equipment. This project will create an in-house environmental test lab to prove the products against waterproofing, U.V., thermal and other parameters, allowing Scanstrut to deliver unique technologies to a global market.  |                    |
| <b>Seaton Tramways</b>   | <b>£20,000</b>     |

Seaton Tramway will undertake a project to design and construct three new accessible all-weather saloon trams. The addition of three new accessible trams will enable visitors with limited mobility to visit year round, and will also increase capacity for their normal tram service and special events in all weathers and in the shoulder seasons.

**Titley Green**

**£6,270**

Titley Green is an event catering company whose demand currently exceeds staffing levels, premises, capacity, and equipment. The project will organically increase business growth by creating new jobs for Front of House Staff and Chefs, extending business premises to provide appropriate operating space and an area for client meetings, and investing in additional catering equipment to increase productivity.

**The Udder Stuff**

**£20,000**

Having established a recognised milk vending brand within the East Devon community, the company plans to expand by creating ice cream/gelato. Collaborating with other local producers, they will source other ingredients for the ice cream as locally and seasonally as possible. The new product will be available through an ice cream vending machine (tubs of ice cream), a mobile ice cream trailer to serve scoops at events or at a destination, and tubs of ice cream sent through the post.