

the jellied oel

London's leading magazine
for ethical eating



Edible City

London starts growing
in a different way...

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The Jellied Eel is the magazine of London Food Link coordinated by Sustain: The alliance for better food and farming. It aims to keep readers abreast of developments in the food and agriculture policy arena that have an impact on London. Sustain takes every effort to summarise and reproduce accurately the information in *The Jellied Eel*.

Sustain's Work

To represent around 100 national public interest organisations working at international, national, regional and local level.

Sustain's Aim

To advocate food and agriculture policies and practices that enhance the health and welfare of people and animals, improve the working and living environment, promote equity and enrich society and culture.

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Editorial

It's been said lately by some in the sector, that food is the new rock'n'roll. This started me wondering whether the lead guitarists would be chefs or food writers and if growers were the songwriters or drummers! If the latter, then in *The Jellied Eel* this issue the spotlight is on a drum solo, with food growers taking centre-stage. More to the point, our focus is on the agriculture, or more frequently horticulture, that takes place in cities. This may seem a peripheral issue to some, particularly in commercial terms, but urban agriculture provides many benefits, such as:

- an educational role;
- an opportunity for physical exercise;
- raising appreciation of how food is produced as part of encouraging a healthy diet; and
- preserving green space in urban areas both for its social and environmental benefits.

Protecting green space has economic implications, with farming one of the more financially viable ways of preserving land from development, be it on the green-belt or in the inner city. And with food security making the headlines in an uncertain world, urban agriculture will go up the policy agenda. For this reason, and following our recent Edible Cities report (see p10), we are holding an all-day conference on the 30th June at City Hall as part of the London Festival of Architecture. Through a series of presentations and discussions, we'll be exploring underutilised areas where there is potential to grow more food, looking at existing examples of food growing initiatives and training schemes, and devising ways to integrate growing food in cities into a range of routine policies and practices. (see p5).

Also in the next few issues, we look at training for caterers, examining some of the work going on in London, and asking how sustainability has been integrated into training schemes. This issue we focus on the Good Food Training for London project (see p12). As ever in this magazine, limited space allows us only to scratch the surface of the work going on out there. So please let us know about any of your training projects so we can add them to our new food calendar (see below).

We're pleased to announce a series of events taking place this summer to support the Mayor's food strategy. The response to the new grants scheme has been phenomenal and we hope to be able to run it again in future. If you missed out this time, there is still a chance to apply with the deadline for the next round on May 30th. In the first round of the scheme, London Food Link has awarded grants to a range of initiatives from community scale events and workshops, through to sustainable food zones at some of London's larger events (see p6).

All this, and much more is detailed on our new London food calendar - see www.londonfoodlink.org. If you know of a food event in the capital that is relevant to sustainable food, please let us know or, even better, add it yourself online. This is one of a number of new features that we've added, with a links page and members directory which gives you the opportunity to see the range of groups who are part of our network, and find out a little more about what they do. Well done to Nat Swift of the People's Pantry, who was picked out of a hat for updating their member details online before the directory was launched. A bottle of pinot noir (from West Sussex) should now be with you.

We would like to thank the following volunteers for their time and assistance:

- Louise Cramp
- Sarah Johnson
- Emma Sears
- Anna Terzi

Disclaimer - Inclusion of information in *The Jellied Eel* does not imply that the product or service is endorsed by London Food Link or Sustain.

Around Town

North Mwanaka farm shop

It's not often that farm shops open in London, and Mwanaka farm shop can probably claim to be different to the few that exist. Specialising in unusual produce such as white sweet corn (maize), sweet potatoes and mustard leaves, this Enfield farm shop is an outlet for crops grown by David Mwanaka on land just by the M25.

Born in Zimbabwe, David grew up eating white maize. When he came to Britain in the early 1990s David was surprised to know that white maize was not grown or even known about. He missed eating white maize so much that he thought of growing the crop himself.

David then started carrying out trials and, after six years, was confident that he could grow white maize commercially in Britain. From such simple beginnings, helped by his wife Brenda and their three children Jonathan, Ruth and Miriam, the family now successfully grows white maize on a farm just outside London.

WWW.MWANAKAFRESHFARMFOODS.COM



David Mwanaka's unusual locally grown vegetables

East Newham celebrates Fairtrade

Newham Food Access Partnership (NFAP) is delighted to announce that Newham is now a Fairtrade borough. After two years of campaigning with local organisations and residents, and with support from the London Borough of Newham, the Newham Fairtrade Group received confirmation they had been awarded Fairtrade status in February, just in time to celebrate Fairtrade Fortnight.

Councillor Neil Wilson, Chair of NFAP commented, "This is great news for the Council and the people of Newham, who represent many of the countries that benefit from Fairtrade. We are also delighted to contribute towards London becoming a Fairtrade City, which we are hoping is imminent". The announcement was celebrated during Fairtrade fortnight at a number of events including 'A Taste of Fairtrade' event, run by the Fairtrade Group, with cooking demonstrations and food tasting.

The Fairtrade Group, led by NFAP, has demonstrated what can be achieved through real partnerships, with statutory bodies, faith groups, the community and the private sector all coming together to work on the campaign. The Fairtrade Group will be working hard to continue promoting Fairtrade in Newham. London now has 16 of the requisite 17 Fairtrade boroughs needed to achieve Fairtrade city status, a target that is expected to be reached this summer.

WWW.NEWHAMFAIRTRADE.ORG
FAIRTRADENEWHAM@EAST-POTENTIAL.ORG.UK

Healthier Options on their way to Newham

The Newham Food Access Partnership has also been working on a pilot project with local food outlets. The Healthier Options Food Award has been developed by NFAP in partnership with Newham College and Healthworks, and aims to work with 15

businesses to see how they can be supported to provide and promote healthier options.

The Healthier Options Award builds on similar schemes that operate throughout the country, such as the Scottish Healthy Living Award, but is looking at how such schemes can work for smaller business. The businesses participating in the pilot project are offered chef training and business support as well as advice on specific issues, including local food and Fairtrade.

Sarah Williams, Manager of NFAP, explains, "This will really test out the demand for and potential of such a scheme. We know that people can be confused by mixed messages on which foods are healthy. We want to see if making healthier choices clear will encourage people to eat healthily, while at the same time promoting the food businesses involved".

It is hoped that an evaluation will be available in June and NFAP is interested to hear from anyone developing similar schemes.

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Bulletin

Is there a common language of food? - update

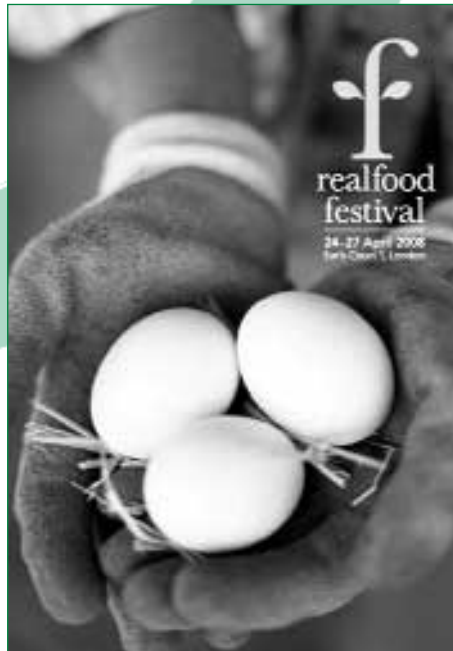
A set of guidance notes have been produced to help people working with groups from different language or cultural backgrounds, particularly engaging them on issues around sustainable food. This follows on from the event "Working across languages and cultures" hosted in London by the Women's Environmental Network (WEN) last November (Jellied Eel 19 - Winter 2007/8). The guidelines can be downloaded from WEN's website at www.wen.org.uk/local_food/resources.htm.

WEN supports a number of women's groups engaged in food growing in Tower Hamlets, as well as facilitating *Taste of a Better Future*, a national network of local growers.

Real Food Festival

Promising the very best line-up of produce and ingredients, incredible wines and drinks from small, unique producers, as well as restaurants serving dishes using the products on display, the Real Food Festival takes place at Earls Court, London between 24th and 27th April. Visitors will be able to visit 500 of some of Britain and the world's best small food and drink producers. Not only can you meet the people that reared the pigs, planted the carrots, milked the cows and crushed the grapes, you can taste their produce, learn about it, then buy it to take home.

On the day there will be demonstrations from great chefs including Raymond Blanc, Shane Osborn, Thomasina Miers, Jun Tanaka and Tom Norrington-Davies. As well as educating yourself you can pat



some pigs, make your own bread, watch foodie films, take a cooking class but, most important, eat really, really good food!

To book your tickets and for more information visit www.realfoodfestival.co.uk

London's well-being

Improving the health and well-being of 78,000 deprived Londoners is the focus of a major £14 million grant from the Big Lottery Fund's Well-being programme.

The Well London Alliance, a group of specialist providers brought together by the London Health Commission, has been awarded £9,460,000 for a portfolio of projects that will reach almost 35,000 underprivileged people in 20 boroughs. The Peabody Trust, in partnership with

local charitable organisations, receives £4,685,389 for Active 8 London - a portfolio of 84 projects aimed at improving the health of 43,000 people in social housing communities across all boroughs.

Big Lottery Fund Head of London Region Debbie Pippard said: "Despite its wealth and reputation as a world city London contains some of the greatest inequalities in health and life expectancy in the UK. Health problems linked to lack of exercise, obesity, stress and depression are taking a huge toll on deprived communities and minority groups. Well-being projects will change this by targeting the causes of deprivation such as poor diets, attitudes to lifestyle, poor physical fitness and mental health problems. The lasting effect will not just be on people's health - it will build communities, ease pressure on health services and provide a better future for following generations."

The Well London Alliance will run coordinated community-led projects that will tackle the three main causes of health inequality in deprived communities - deficient diets, lack of physical activity and poor mental well-being. The alliance will also research and assess which interventions work, to help guide future policy in this area.

Active 8 London's Well-being projects, led by the Peabody Trust, will fan out across the city from 300 local hubs across all 33 boroughs. Activities will include intercultural food days that will broaden people's understanding of nutrition, gardening schemes to show high-rise residents how to grow their own vegetables, and a week of events and workshops that will address common mental health problems. Some projects will work with specific vulnerable groups in the community, such as:

- the Fifty-Five Alive Club that will lead social activities for older people,
- a project that will provide exercise sessions and advice in women only environments, and
- Pukka Tukka, which is a project to encourage single men to eat fewer takeaways and processed foods and show them how to make healthy, fresh meals on a budget.

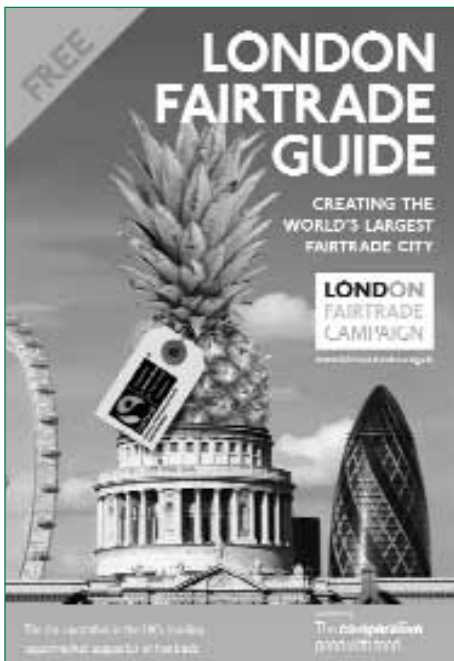
Regularly updated information on the Big Lottery Fund's new programmes is available at www.biglotteryfund.org.uk/publications.htm. We will keep you posted on developments in these projects in future issues of the *Jellied Eel*.

London Fairtrade Guide

The London Fairtrade Guide is a 48 page publication full of information about Fairtrade for Londoners and how to get involved with the London Fairtrade campaign. All 32 boroughs have provided editorial, so no matter where in London



WEN's meeting
Photo Paula
Solloway



you work or live you can see at a glance who is doing what and where.

This free, full colour A5 publication is being distributed throughout London from Fairtrade Fortnight (starting 24th Feb) and then throughout the year, and the producers are presently looking for distribution outlets for the guide. So far they have had a fantastic response with most boroughs taking between 3-10,000 copies each, the Barbican taking 10,000 copies, Oxfam 8,000, and many businesses distributing them to staff and visitors.

If you would like to help distribute the guides and can take between 500 - 10,000 copies please get in touch to be added to the growing list of supporters.

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Conference: Growing Food for London

London Food Link is organising a conference looking at the potential for more urban agriculture in the capital. This event, which is part of the London Festival of Architecture, is set to take place on **Monday 30th June 2008 at City Hall**. The day will deal with the question of how to cater for the rising demand for space to grow food in the capital in the face of increasing pressure on land.

Through a series of presentations and discussions, we will explore how more food could be grown on under utilised areas, and look at examples of existing food growing initiatives and training schemes. The day will cover the urban fringe and how commercial farming can be maintained and expanded, the potential for growing food in parks and on social housing land and much more.

This event follows recent work that London Food Link has been doing on urban agriculture, including a report on urban agriculture in the US - *Edible Cities* - which we hope will inspire more of this activity in London (see p10). The conference is being supported by a number of organisations including the London Parks and Green Spaces Forum.

FOR MORE INFORMATION AND TO BOOK A PLACE AT THE EVENT, PLEASE EMAIL LONDONFOODLINK@SUSTAINWEB.ORG OR SEE WWW.LONDONFOODLINK.ORG

New Covent Garden Market's Celebration of Local Food

It was an early rise for hundreds of people on the 6th February, wanting to join the Celebration of Local Food at London's New Covent Garden wholesale market. Some 45 regional producers plus 10 food organisations, including London Food Link, displayed their wares, pitching to the capital's buyers and chefs. The event was a great start for the three year partnership between New Covent Garden Market and the South East Food Group Partnership to increase the volume of local and regional food into the capital through the wholesale market.

The project, being launched under the banner of "Local to London", will focus on bringing together the entire supply chain, from regional producers to wholesale traders and distributors, buyers from both the public and private sectors, and chefs. More events and activities will follow, with a target to increase the proportion of local food in London by 15 per cent, in line with the London Food Strategy. Plans for an event in early October are already in hand.

Tom Beeston, who is leading this work, tells us: "The initial commitment shown by market traders and distributors has been overwhelming, as has the support of the co-hosts of the day - not least the Taste of Anglia, East Anglia Food Links, Soil Association, Sustain, English Food and Farming Partnership and the London Development Agency."

Sir Don Curry, who chairs the group implementing the government's Sustainable Food and Farming Strategy, described the day as a "Super Wednesday" in terms of the food agenda in the capital.



"This is about establishing long-term relationships, with Covent Garden market as the hub and the London market as the target," he said. "Surveys show that we are not anywhere near meeting the demand for local produce, so we need to open up access to the market for the foodservice sector, retailers large and small, and public sector food procurement. This is just the start of something big."

Daniel Ox, of New Covent Garden based Fruit For the Office Company (www.fruitfortheoffice.co.uk) explained: "Our business is committed to buying produce from as close to London as possible, and delivering it fresh to offices in the capital. This event and the Local to London Project have already helped us to increase the amount of product we purchase from the South East."

TOM BEESTON

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Local Food fund update

Local Food, a new and exciting grants programme funded by the Big Lottery Fund, is now open for applications (as of 17 March 2008).

The £50 million programme aims to make locally grown food accessible and affordable to local communities and has been developed by a consortium of organisations, managed on their behalf by the Royal Society of Wildlife Trusts (RSWT).

Local Food is the first Award Partner scheme funded by the Big Lottery Fund's Changing Spaces programme to open its doors for applications, and will distribute grants to a variety of food-related community projects across England.

Mark Wheddon, Local Food Programme Manager said: "The Local Food programme provides a fantastic opportunity for a broad section of the public to gain access to local food and is perfectly timed to capitalise on the public's enthusiasm for locally produced food and the environmental benefits which that brings."

"With such a broad and varied funding programme we would encourage people who are thinking of applying to be as creative as possible. From school farms and community box schemes, to local food education centres and community composting, the list is endless."

Grants from £2,000 up to £500,000 will be awarded to not-for-profit groups and organisations in England running projects such as growing, processing, marketing and distributing local food; composting and raising awareness of the benefits of such activities.

To find out more please call the Changing Spaces Advice Line on 0845 3 671 671 or visit www.localfoodgrants.org.

Boost for good food events across London

This spring and summer will see a wave of sustainable food events being held throughout London. The events, which are being run as part of the Mayor's food strategy, range from small community fêtes to large meet-the-producer expositions hosted by some of the capital's food businesses.

The events have been funded through a small grants scheme being managed by London Food Link on behalf of the London Development Agency. Ben Reynolds of London Food Link said:

"We are really pleased to be supporting these innovative and exciting events. We hope that, through these grants, the messages around sustainable food will reach thousands of Londoners and visitors to the city. We had to choose between over 90 applications which, on the whole, were of a very high standard, which made our jobs very difficult. This shows how much interest there is in sustainable food at the moment."

All of the events will be showcased on an online food events calendar, hosted by London Food Link, which features regular sustainable food events in London such as weekly farmers' markets, as well as highlighting special one-off events such as those funded by the small grants scheme.

Increasingly, people recognise that food has a huge impact - socially, economically, and environmentally - and the events focus on how food is grown, cooked and celebrated, as well as how it is packaged and, too often, wasted.

Cathy Maund of the Camden Green Fair, one of the organisations to have benefited from this competitive fund, believes that their grant will really help them to make a difference.

"The grant will help fund a sustainable food area at the Green Fair, including an edible tube map, a chicken 'fashion' show, and a Mad Hatter's Sustainable Tea Party, reaching up to 25,000 people at our event."

The 17 events supported through round one of the small grant scheme are detailed online. Round two of the scheme is now open for bids, closing on 30th May. ■

www.londonfoodlink.org
smallgrants@sustainweb.org
020 7837 1228

Continuous Picnic

During the London Festival of Architecture (LFA), Bohn & Viljoen Architects are planning to host a large public picnic in central London celebrating local and sustainable food. The picnic will promote organic urban agriculture as a way to reduce environmental impact, improve public health and enhance food security. The event is open to the public, July 2008, for information updates visit: www.lfa2008.org

Konstam Food Photography Award

The Konstam Food Photography Award aims to use photography to promote sustainable, locally sourced food from within and around London. An award evening at Konstam at the Prince Albert and an exhibition at Calumet photo gallery will be the result of this exciting London-wide competition, which will be launched at the end of April. www.konstam.co.uk

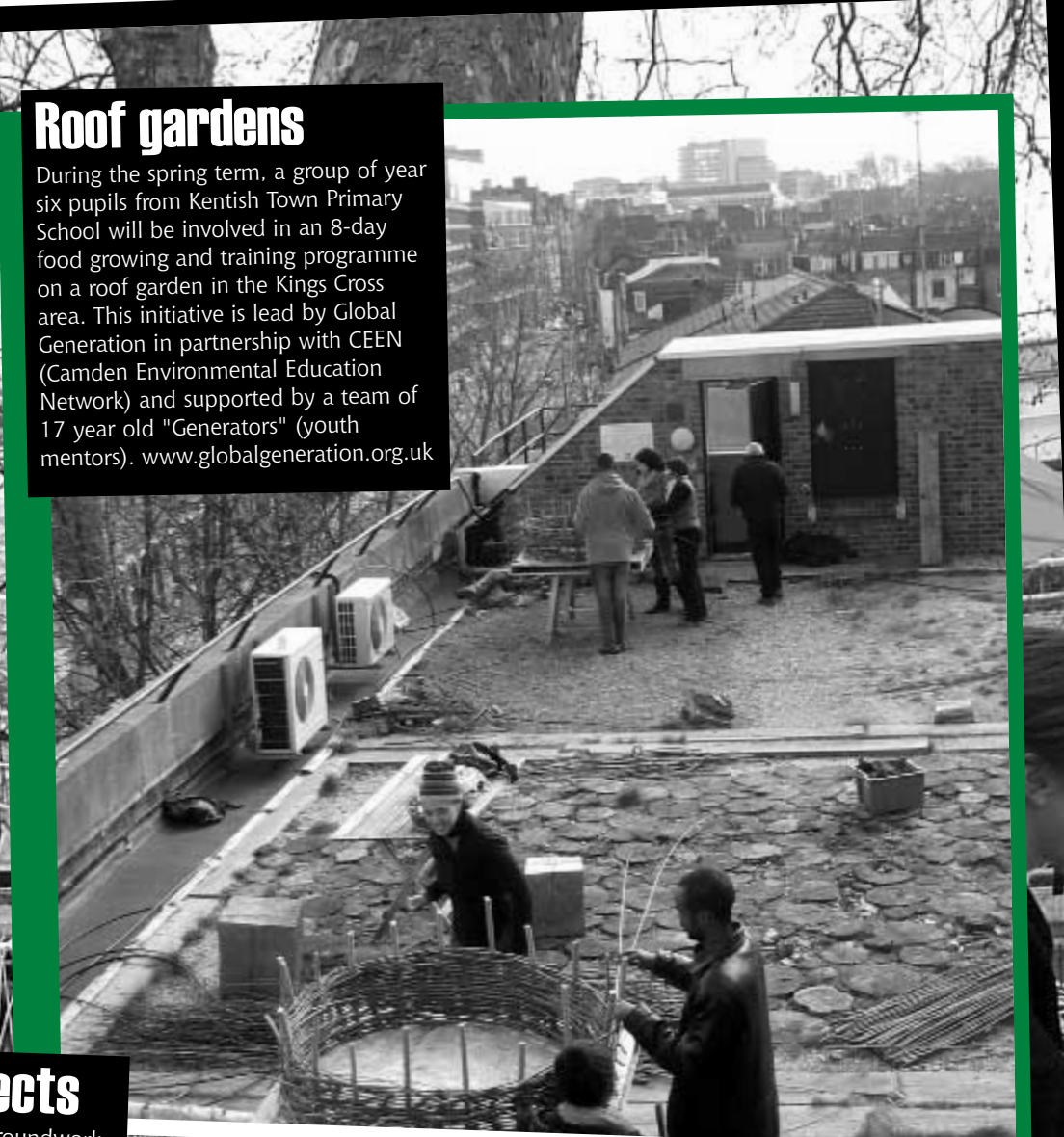
Camden Green Fair

Now in its 17th year, the Camden Green Fair is the UK's largest free eco-event, attracting 30,000 visitors last year. Sustainable Food and Farming will be highlighted this year, and their LDA grant will fund a new area, including loads of activities for kids (of all ages!) including a Mad Hatter's Sustainable Tea Party, a 'crazy chicken fashion show', and an edible London tube map. Visit the website to find out more: www.camdengreenfair.org.uk or, better still, go to the event on Sunday 1st June 2008, Regent's Park.



Roof gardens

During the spring term, a group of year six pupils from Kentish Town Primary School will be involved in an 8-day food growing and training programme on a roof garden in the Kings Cross area. This initiative is lead by Global Generation in partnership with CEEN (Camden Environmental Education Network) and supported by a team of 17 year old "Generators" (youth mentors). www.globalgeneration.org.uk



What if: Projects

What if: Projects Ltd, with Groundwork East London, plans to use its grant to extend their Grow Bag project to four new locations. Disused builders' bags will be transformed by local communities into allotment gardens promoting the possibility of growing fresh, sustainable food in the heart of the city. The gardens will be showcased at their public open day in June during the London Festival of Architecture. www.lfa2008.org



Brockwell Park Community Greenhouse

A series of events celebrating the Latin American heritage of many foods and plants in London, and a sharing of techniques for growing these plants, will be organised between April and August. These events will also raise awareness of sustainable food in the Latin American community in South London. www.urban75.org/brixton/features/community-greenhouses.html





Allotments in the sky



RISC roof garden
Reading, before
and after

In many cities around the world, growing food on rooftops has been a necessity. With allotments at full capacity in London, and in some cases with 10 year waiting lists, a need for extra urban growing space is clear. With thousands of hectares of roofs available, could this be the solution the capital's growers are looking for? **Vanessa Domenzain** investigates....

For years now, green roofs have been touted as an exciting way of reducing London's environmental impact. Green roofs are, on the whole, rather beautiful, be they aerial gardens or green technology roofs, and are much better than acres of asphalt, which offer no environmental or health benefits. According to Dusty Gedge, the green roofs guru, **"there's 24 times the size of Richmond Park in flat roofs in London, which could be green tomorrow"**.

Despite this, there seem to be very few examples of roofs used for food growing in the UK. One site that is leading the way is Reading International Solidarity Centre (RISC) in Berkshire. I spoke to Dave Richards, an 'aerial gardenista' responsible for this edible roof garden. He noted that: *"Planners, architects and developers are just waking up to the potential of putting soil and plants on top of buildings to create aerial allotments"*

In the heart of Reading town centre, the RISC building gives life to a magnificent roof forest that covers an area of 200 m². This low-maintenance edible roof has over 120 species of edible shrubs, plants, vines and medicinal trees from all over the world. The stunning "urban oasis" is watered by stored rainwater collected from the roof, and pumped by energy generated by solar cells and wind collectors located on the chimneys. The garden is even fed with paper and food waste compost produced by RISC offices! It's hard to imagine a more sustainable edible garden.

London's growing potential

Growing food on roofs and in our urban landscape is not just a hippy idea, or the latest fad, but could become an important way to reduce food miles,

and increase London's food security. Roof gardens may, in the future, play an important part in dealing with the effects of peak oil and global warming, and in the short term they are excellent educational devices. Literally on top of where people live and work, roof gardens can teach people how food is grown, help them see the importance of reducing food waste and encourage them to see the links between food, health and the environment. Creating edible spaces is an essential activity for any sustainable city, and if London is meant to be leading the way, then we have to learn how to use the urban environment to grow food. Given the pressure on land, 'aerial allotments' could be one of the next steps in urban agriculture.

London has a strong starting point. In the recently published 'Further Alterations to the London Plan', the Mayor set out his policy on living roofs and walls as part of his commitment to addressing environmental issues, such as minimizing the overheating and 'island effect' in buildings. This is an important open door for the creation of edible walls and roofs in London.

London is also renowned for its variety of urban agriculture. We have as many as 737 allotment sites providing a total of 20,786 individual plots, and about 100 community gardens. It is not just the experience and interest of those looking after these areas that London has to hand, there is also a waiting list (across London's allotments) of at least 4,300 people eager to get growing. Given this demand, and the shortage of growing space, what's stopping people exploiting other urban spaces?

St Petersburg

Like most of the larger metropolitan areas in the world, the Russian city battles with food waste and supplying fresh food to its population. However St. Petersburg differs from most big cities in that it is full of growers; around 2.5 million residents grow some type of food in backyards, basements and rooftops.

In 1993 St. Petersburg Urban Gardening Club had the ambition of improving the environment of the city, so they set about transforming rooftops into edible gardens. By 2004 they had created 15 edible rooftop gardens.

An average edible building block houses 267 apartments, 540 residents (where 60 percent are pensioners) and produces roughly 300 kilos of food waste. Residents compost their household waste in the cellar and use it to feed the soil needed to grow vegetables on their roofs. These schemes promote community interaction and ownership, with the members building and managing the gardens themselves.

There are edible roofs are in the most unlikely places, such as on top of a prison! As well as producing food, the roof garden is also used as an activity space for the inmates. St Petersburg also has therapy gardens that are used as a form of rehabilitation and to provide basic agricultural knowledge for people with disabilities.

With life expectancy lower than the European average and with 60 percent of household expenditure spent on food, edible roofs are an important contribution to food consumption for those in St Petersburg who have them. As well as increasing the food supply, the residents of these edible buildings have the possibility of a second income, and can also reduce the amount of money spent on food.

www.handsontv.info/series4/growing_trend_reports/rooftoprevolution_russia.html

Building barriers?

There are some limiting factors to growing food on buildings which need to be addressed. Not all the roofs in London can be adapted to grow food, and the set-up costs can be quite high, due to the load that most buildings can bear.

Soil is heavy, as is water.

According to Dusty Gedge who runs Livingroofs.org: "*These edible buildings also need resources to live. such as water and nutrients, and the transportation of these resources can be impractical. Just think of all the stairs! This can be a real barrier to growing anything that requires lots of nutrients.*"

However, there is a wide range of edible plants that don't require many nutrients, such as marjoram, basil, thyme and wild strawberries. And there are already new projects on roofs being developed in London. The new rooftop allotment garden that is being created in Imperial Works by Global Generation will grow salad crops for the nearby Map Café, Kentish Town.

Although more research needs to be done, particularly on what edible plants can be grown, and how they can be integrated into new buildings as well as existing ones, we already know enough to get started. The idea of London's buildings as an opportunity for food growing isn't just pie in the sky! ■

READING INTERNATIONAL
SOLIDARITY CENTRE -
WWW.RISC.ORG.UK

LIVING ROOFS:
WWW.LIVINGROOFS.ORG

GLOBAL GENERATION:
WWW.GLOBALGENERATION.ORG.UK

Allotment Slot Bill backed by all parties

A Bill on allotments backed by all parties has been put forward by Banbury's Conservative MP Tony Baldry. It calls for legislation to force local authorities to demand that developers granted planning permission for larger schemes should provide allotment space in return. On his motivation for proposing the Bill, Baldry said: "There are two chances for introducing ten minute rule bills a week, and cross party we felt that the whole allotment question was very important, especially as in London there is a waiting list of 4,500 across the 33 inner boroughs. I have asked for a response from the Junior Minister for the Department of Communities and Local Government. My whole point in raising this is for allotments to get a higher profile."

What Baldry, a top lawyer, wants is for local authorities to use Section 106 of planning law to make sure that ground is provided for allotments, either where the developers are building, or elsewhere in the borough. Section 106 is a grey area of planning law that has been used in the past to get developers to offer to build social housings, roads, roundabouts or anything the council wishes, in return for obtaining major planning permissions.

Baldry, who has an allotment near Banbury station, argues that allotments should not only be saved, but more should be added. He noted that the London Borough of Lambeth wanted to turn successful allotments into a playing field for the Nelson Mandela school. He said: "The motion will back the playing fields. But this should not be the case, unless they provide allotments elsewhere."

North Islington Labour MP Jeremy Corbyn, who also backs the Bill, has had an allotment for five years in East Finchley. He told me: "Whatever happens to this Bill it can reach the report stage of the Planning Bill, which is very important." What is really interesting is that Corbyn argues for small sites to be brought back into cultivation: "I've found just such a site next to Upper Holloway station." He also agreed with your correspondent that the council departments who look after parks should be prevailed upon to release land for community growing sites. Corbyn said: "I should also like schools to be encouraged to have a plot." He also added: "Where planning permission is given to developers, then those developers should provide open spaces for allotments."

Interestingly, the four candidates competing to be the London Mayor also addressed the allotment question after Jon Snow allowed me to ask the only question from the media section, when the candidates appeared together to state their environmental policies. Mayor Livingstone, having killed off the 100 year old Manor Garden site for a four week concrete pathway to the alleged 'green' Olympics said he would like power over local authorities to help save sites. The Lib Dem candidate went on about vandalism - well, he is an ex-copper! The Greens mouthed Green, and Boris the Tory wanted to stop building in backyards, have a subsidized tree planting programme and protection for all allotment sites. ■

Michael Wale

VIEW FROM A SHED. FOUR SEASONS AS AN URBAN FARMER, BY
MICHAEL WALE IS PUBLISHED BY ALLISON AND BUSBY 5TH JUNE
2006 £9.99P

Edible Cities

This Spring sees the release of 'Edible Cities: A report of a visit to urban agriculture projects in the U.S.A'. It outlines the visit of four people from London organisations looking at projects in Milwaukee, Chicago and New York. One of the major projects visited, Growing Power, is summarised in the box right. This report draws parallels with projects in London, and ends by identifying a series of opportunities that groups working in the capital might explore to push forward the food growing agenda. Some of these opportunities are outlined below.

Tree planting

Local authorities, the Forestry Commission, the Greater London Authority, and Transport for London are just some of the organisations involved in planting trees in London. If the local community, including local schools, could be involved not only in tree planting but also in the trees' maintenance and harvesting, there is a strong case that more of these should be fruit or nut trees.

Royal Parks

Following the demonstration allotment established in St James Park, the Royal Parks are now exploring planting beds of edibles in Regents Park which could be harvested by trainees from Capel Manor agricultural college. If this is successful, food growing initiatives could be introduced into other parks.

Allotments

Since the publication of the London Assembly report on the capital's allotments, the demand for allotments has risen further, and it appears there are now very few free plots in any London borough. The main priorities are therefore to protect existing sites, and find ways of increasing the number of plots to grow on, either through dividing existing large plots or by finding new space. One opportunity for increasing growing space would be to explore under-utilised space as outlined below.

Under-utilised spaces

Parks

Many of London's parks, particularly those in outer London, are not used to their full potential. If there is sufficient support from the local community, small parts of the park could be used as a community garden, looked after by local residents or friends groups. Culpeper garden in Islington, for example, is open to the public during the day, with small growing plots at the rear of the public park for local community groups.

Derelict council facilities

Some community groups are working on former derelict sites on unused council facilities to create viable community growing projects. One example is Chiswick House Kitchen Garden which was a derelict site and is now a great place for local school children to grow, cook and eat food. Other examples include Hammersmith Community Gardens project, which runs the former council greenhouses of Ravenscourt Park as a community plant growing

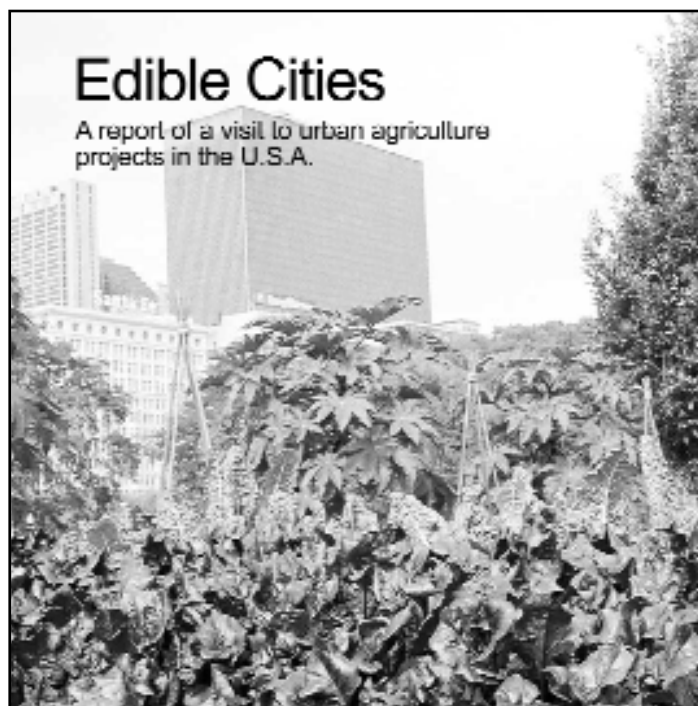
project, and Brockwell Park Community Greenhouses which does the same in south London.

Private gardens

Some groups have worked successfully with the owners of private gardens to increase the amount of food grown and eaten. Food Up Front was set up in Wandsworth and Lambeth to tackle this very issue, and they provide starter kits, including seeds, containers and compost as well as running an advisory network. Organiclea, through their 'scrumpling' project have addressed the fact that many owners are not able or willing to harvest the food that is growing in their gardens. With the owners' support Organiclea have collected this produce, mainly fruit, and have distributed it locally through food and nutrition clubs and community market stalls. With community support, these kinds of projects could be replicated elsewhere.

Social housing

More could be done to work with registered social landlords (RSLs), housing associations and council owned properties to use spare land to grow food. This fits with some housing associations' community engagement agenda, and is a great way of providing training and, potentially, employment depending on how the food growing projects are set up. Although there are already examples of food growing on such land, it is not widespread. As reported in the previous issue of The Jellied Eel, on the Clapton Park Estate, Hackney, John Little's Grass Roof Company, who have the maintenance contract, have also helped to develop a food growing area



with the residents. Initiatives like the grow bags project by What If, working with the Shoreditch Trust, could also be explored by other housing associations (see p7).

Alternative food production spaces

Although this idea is only in its early days in this country, roof space could be used for food production. This could be on a small scale, such as beehives or food containers, or on a more ambitious scale, with fully green roofs or hydroponics (see p11 for more information on this idea). Window boxes are also a great place for many people to start growing, and Bankside Open Spaces Trust have promoted window box growing in built-up areas of Southwark, with a good track record of managing several sites. Away from the roof, growing mushrooms can be done in many different spaces, without natural light, with some very successful businesses, such as Agridutt, growing fungi under the North Circular Road,

Commercial growing

In London, commercial farming exists mainly on the urban fringe as you would expect. Many of these farms are looking into diversifying and developing alternative sustainable businesses as, like many farms in rural areas, they are not able to make a living out of conventional farming alone. However, with the growing market for local food in London, not to mention the environmental and social benefits of protecting the green belt, there are good reasons to encourage and protect commercial food production on the outskirts of London.

These kinds of opportunities will be explored at an event which London Food Link is helping to organise on urban agriculture in the capital. This event, which is part of the London Festival of Architecture, is set to take place on 30th June 2008 at City Hall. The day will focus on the question: how does London cater for the rising demand for space to grow food in the face of increasing pressure on land in

the capital? For more information and to book a place go to www.london-foodlink.org

SUSTAIN'S REPORT, 'EDIBLE CITIES' IS AVAILABLE AT WWW.SUSTAINWEB.ORG/PUBLICATIONS

Contact

- Bankside Open Spaces Trust www.bost.org.uk
- Brockwell Park Community Greenhouses www.urban75.org/Brixton/features/community-greenhouses
- Chiswick House Kitchen Gardaen www.kitchen-garden.org.uk
- Food Up Front www.foodupfront.org
- Growing Communities www.growingcommunities.org.uk
- Hammersmith Community Gardens www.hcga.org.uk
- John Little's Grass Roof Company www.grassroof-company.co.uk/urban-green-space
- Organiclea www.organiclea.org.uk

Growing Power

Growing Power, Inc. is a non-profit organisation and land trust supporting people from diverse backgrounds, and the environment in which they live, by helping to provide equal access to healthy, high-quality, safe and affordable food. The project provides hands-on training through the development of community food systems that help people grow, process, market and distribute food in a sustainable manner. Started up by the inspirational Will Allen, there are projects in Milwaukee and Chicago. The main base of activities - the Growing Power centre in Milwaukee - is a set of three greenhouses set in an acre of land, also housing poultry, goats, bee hives and polytunnels. A substantial part of the site processes waste and makes compost. This is at the heart of Will Allen's mission, with an army of worms realising this vision. About 50% of their income comes from sales of produce, including salad crops and fish (tilapia, farmed on site) sold to restaurants. Another major focus for Growing Power in both cities is education, for example by running horticultural training schemes for school leavers.

www.growingpower.org



London's traditional street markets on the verge of extinction



A matter of survival

London Assembly Member Murad Quresh weighs up the benefits of local street markets

A new training project builds the skills needed to provide healthy and sustainable food in schools, hospitals, care homes and prisons in London.

The hurdles on the route to better public sector food would challenge the most seasoned show jumper: small budgets, lack of time, poor kitchen facilities, inadequately trained staff; or all four. Even with the desire to provide healthier, more sustainable food it can be difficult to navigate the guidelines, standards and legislation blocking the road to the farm. The Mayor's Food Strategy recognises these barriers. Responding accordingly, the Good Food Training for London project aims to provide the skills needed to surmount or overcome them.

The skills deficit in public sector catering has been in the spotlight of late. Post-Twizzlergate, the lack of dinner ladies willing or able to cook from scratch was as much an impediment to improvement as the absence of kitchens to cook in. The Learning and Skills Council's Skills and Employment Strategy addresses the need for more training across all sectors, and Mayor Livingstone's Food Strategy highlights in particular the inadequacy of training in public sector catering to meet the Strategy's aim: healthier and more sustainable food for London. Indeed, a recent article in the *Hospital Caterer* magazine identified a "shrinking pool of skilled chefs" as a major barrier to the traditional kitchen service that the majority of caterers claimed to prefer.



Mel Taylor teaches the staff of Marlborough Primary, Bexley.

A new London Assembly report, *London's Street Markets*, paints a mixed picture of the prospects for London's street markets. Whilst some seem to be thriving and mushrooming all over our capital, others are becoming a rare species diminishing at a fast rate. Survival seems to depend upon the markets' intrinsic nature rather than on clear-cut definitions.

Farmers' markets and specialist markets, such as Borough Market in London Bridge, are enjoying an incredible boom as consumers' green conscience waxes by the minute. On the other hand, traditional street markets, like Petticoat Lane Market down Aldgate, are disappearing fast due to difficult or expensive parking, redevelopment schemes, competition from supermarkets, escalating rents and poor publicity.

A street market is not only a sum of several stalls but represents a cultural inheritance, often a history going back for centuries, and can be a dynamic focal point for locals and tourists to meet and mingle. And then there are the health and economic benefits: affordable high-quality food, jobs and income to the local community. For these reasons, the report calls for urgent action to be taken by the London government and by the individual boroughs to protect and promote the diversity of our traditional street markets.

The London Assembly's main recommendations are:

- The Mayor should develop a '100 London Markets' strategy, along the lines of his 100 Public Spaces programme, to protect, promote and ensure the sustainability of London's markets. This should be drawn up in

consultation with professional and representative bodies, as well as London's retail market traders and customers.

- The London Development Agency (LDA) and Visit London should use the 100 London Markets scheme as a vehicle for **promoting London's markets to tourists**, using its website and supporting the development of marketing and promotional materials (such as branded reusable cloth bags).
- The LDA should also develop a programme for providing **business support to market traders** which is coordinated with projects under the 100 London Markets strategy, in consultation with the National Market Traders' Federation. The GLA should also use the report as a basis for developing good practice **advice to local authorities**, including those involved in projects as part of the 100 London Markets strategy.
- The Mayor should commission research to evaluate the effectiveness and impact of **existing planning policies**, including the use of Section 106 agreements, across London and feed the findings into the forthcoming supplementary planning guidance on town centres.
- The LDA and Visit London should develop a strategy to **promote markets in the run-up to the London 2012 Olympic and Paralympic Games**.

www.london.gov.uk/assembly/reports/econsd.jsp

Despite this, the demands made of public sector catering are increasing. Most salient are the School Food Trust's new nutritional standards for school food, and the Trust's call for a 'whole school approach' to healthy eating, involving cooks, parents, teachers and the kids themselves. There is also an urgent need to take responsibility for the impact of the public sector's substantial purchasing capacity on local economies and the natural environment. The sector's influence on public health is also enormous: one in every five hospital patients is malnourished, while the Government predicts that up to 75% of children could be overweight or obese by 2050. There's now a whole host of issues caterers need to consider: local, seasonal, ethical procurement; healthy eating, ethnic diversity; waste management; and a drive towards the use of fresh ingredients; plus the need for both flexibility and consistency in the food coming out of the kitchens: keeping all these balls in the air is a skill in itself.

Skills not Pills Cure Cook-Chill Ills

Right skills, right now.

The Good Food Training for London project is a free-of-charge food skills training programme for schools, hospitals, care homes and prisons in the capital. Funded by the London Development Agency, the project is a unique partnership between the Greenwich Co-operative Development Agency (GCDA), Lewisham Training College, Greenwich Teaching Primary Care Trust and Sustain, the alliance for better food and farming. Although the free courses are initially confined to London, there is a major emphasis on evaluating the project. We need to learn lessons from this pilot project that will benefit the rest of

The training courses began in November 2007 and will run until March 2009. They have been designed to suit all levels of skills and knowledge, meeting the sector's needs from bills to bin: from procurement of fresh ingredients, through menu planning, nutrition, preparation and presentation, to communication and customer service, food waste and energy management. The courses range from short, three-hour sessions up to the full-length NVQ Level 2 in Professional Cookery - all courtesy of Mayor Livingstone.

These courses support caterers' first steps towards providing the public sector with healthier, tastier and more sustainable food that everyone is entitled to.

We would welcome enquiries from public sector organisations that might wish to benefit from free training sessions in quality, health and environmental issues relating to food. ■



l-r Claire Pritchard, GCDA, Alice Elliott, LDA, Jenny Jones, Chair of London Food, Pamela Brunton, Sustain

MORE INFORMATION ABOUT THE PROJECT AND COURSES IS AVAILABLE AT:

WWW.SUSTAINWEB.ORG/PAGE.PHP?ID=380

TO GET INVOLVED, PLEASE CONTACT:

- PAMELA AT SUSTAIN ON
0207 837 1228; PAMELA@SUSTAINWEB.ORG
- CLAIRE OR JILLA AT THE GCDA,
020 8269 4880; INFO@GCDA.ORG.UK



the country, with the eventual aim of designing a catering skills training programme for a healthy and sustainable future.

The project was launched on 15th February by Jenny Jones, chair of London Food and Green Party member of the London Assembly. Jenny was interviewed by BBC Radio London while attending a Healthy Eating session at Marlborough School in Bexley, where trainer Mel Taylor helped the school's catering and mealtime staff to position chips on the map of good health (they're in with the fats, not the vegetables). Later in the afternoon a Cook-and-Eat demonstration by the pupils of James Wolfe Primary in Greenwich (publishing home of the seminal healthy cooking book "The Hungry Wolfe") introduced would-be trainees to the virtues of couscous and fruit smoothies.

The training programmes provided are

- NVQ Level 2:
 - Professional Cookery
 - Multi-skilled Hospitality Services
- Open College Network-accredited Level 2 in Healthy Eating and Nutrition
- Day-long classes in sustainable procurement or basic nutrition;
- Short sessions in Customer Care, Food Presentation Skills, Knife Skills, Menu Planning, Nutrition, Waste Management and Responsible Food Procurement (including of local and seasonal products) - available to take as a set or individually.

Milked in the morning and bottled at night

Mrs Shaida's face beams as she indulges in a time-honoured British tradition - chatting on her doorstep with the milkman, putting the world to rights. But Keith Jefferson-Smith is no ordinary milkman, and his raw, unpasteurised milk, delivered to Walthamstow from Grove Farm Hollesley Bay Dairy, is so good it reminds Mrs Shaida of the rich buffalo milk she drinks back home in Bangladesh.

Keith Jefferson-Smith chuckles as he says "I'm as multi-cultural as it gets. I know what it's like to be an immigrant". As a boy, Keith lived in Sri Lanka where he experienced first-hand the processes and benefits of sharing knowledge between different cultural communities. Back in the UK, he lectured in knowledge transfer at Aylesbury College and in 1995, he and his wife, Patricia, set up the first organic dairy in Scotland. They tried to sell their milk to wholesalers, who claimed there was no demand for organic milk. Undeterred, Keith set up his own small-scale, traditional processing facilities and sold his organic raw milk and cream directly to consumers. The business was so successful that the Jefferson-Smiths outgrew their Scottish farm and bought a former prison farm in Hollesley Bay, near Ipswich in Suffolk (the dairy now provides work for ex-offenders returning to the outside). Grove Farm is now owned and run by Keith's son, James, who raises a dairy herd of 450 Jersey cows.

The cows graze on grass pasture in the spring, summer and autumn; in the winter, grass does not grow so quickly so the cows' diet is supplemented with hay and winter silage produced on the farm or, for example, organic carrots from neighbouring farms. In dismal contrast, most commercial, pasteurised milk comes from industrial-sized herds of the Holstein cow, a modern breed that efficiently converts a diet of high-protein grain into huge quantities of milk. Old-fashioned breeds such as Jersey and Guernsey produce low yields of high-quality milk.

The sweet taste of success

It is this high quality, unpasteurised, high fat Jersey milk that is so prized by many Indian sweet manufacturers. Companies such as Wedge Trader Pooja Sweets in Tooting are working to duplicate the flavour and quality of sweets from the Indian sub-continent, which are traditionally made from buffalo milk. The first process in making many milk-based Indian sweets is boiling raw milk to make a basic curd or channa. Jersey milk produces 20% more channa than conventional milk, and the complex taste of raw milk is unmatched. Grove Farm have sold their raw milk, cream



Keith Jefferson-Smith

and butter at London's Farmers Markets for several years but Keith saw a potential market which would value raw milk and pay a premium. So Keith telephoned directory enquiries to search for Indian sweet manufacturers using Jersey milk and contacted a family-owned company in Walthamstow. He got on famously with the owners, and the word soon spread.

At the Walthamstow Farmer's Market, along with raw milk, cream and butter, Keith now sells plain and sweetened yoghurt and rice pudding made by Indian manufacturers such as Desi Doi and Moubon in Leyton. The stall has such strong demand that Eddy Kazim, a passionate advocate for raw milk and former Dairy Crest milkman, has teamed up with Grove Farm to make weekly doorstep deliveries in North and North-East London. Eddy aims to consolidate home deliveries for other traders at the market.

Growing the market

Keith has developed personal relationships with many Indian sweet manufacturers in Walthamstow, some of whom are Muslims of Bengali and Pakistani origin. Being an ideas man, Keith sees the potential of serving this vibrant community - the second largest Muslim community in the UK - with Grove Farm's locally produced, sustainably-raised beef, slaughtered according to



Eddy Kazim at Walthamstow Farmers Market

Islamic religious law.

Indeed, Muslim customers buying raw milk at Stoke Newington's organic market run by Growing Communities, are already asking for it.

Working with Romford Halal Meat*, a halal abattoir and cutting facility and the largest supplier of halal beef into London, and a Muslim butcher from a local cash-and-carry, Grove Farm will soon have locally produced, sustainably-raised halal beef for sale on their stall at Walthamstow Farmer's Market. This is something Liaquat Ali, Mayor of Waltham Forest and Nicky Gavron, Deputy Mayor of London, saw fit to celebrate.

And if you don't eat halal meat, Grove Farm will continue to sell conventionally slaughtered beef that has been hung for a minimum of 21 days. ■

Zeenat Anjari

Unpackaged

- If you live in London and want doorstep deliveries of Grove Farm Hollesley Bay milk, cream and yoghurt, telephone Eddy's Dairy Delivery on 07792 684 459. Eddy charges £1 for delivery on orders up to £30, after which delivery is free. Eddy is keen to increase the numbers of people enjoying a daily pinta of raw milk.
- Where to buy Grove Farm milk
 - Queen's Park Farmer's Market
Salisbury Primary School, Salisbury Road, Queen's Park NW6: Sundays 10am - 2pm
 - Walthamstow Farmer's Market
Town Square by Selborne Walk Shopping Centre, off the High Street, Walthamstow, E17: Sundays 10am - 2pm
 - For further information, visit www.lfm.org.uk



Mayor Liaquat Ali talks with Keith and Brenda from the office of Nicky Gavron, Deputy Mayor of London.

- For more information on raw milk, visit the American based Campaign for Real Milk at www.realmilk.com
- Please note that HUSH, the support group for UK E. coli victims and their families, has evidence that upasteurised milk, if not free of contamination, can cause the potentially deadly haemolytic uraemic syndrome. Unpasteurised milk was banned in Scotland in 1983, following a number of milk-related illnesses and 12 potentially associated deaths. See www.hush-uk.org, for more details.

* Romford Halal Meat uses a low-voltage stun on all its lamb and beef cattle before they are slaughtered according to Islamic religious laws.

What are your aims with Unpackaged?

Unpackaged was set up to sell quality organic food to customers without any packaging. We want to show that food doesn't need to be unnecessarily over-packaged, as well as help people change their behaviour. Rather than throwing away a lot of packaging, we can engage customers and get them to bring their own containers, helping them to reuse the packaging that they already own rather than consuming more.

Who set it up and when?

Unpackaged was set up in October 2006 by Catherine Conway, an ex-charity worker. Initially Unpackaged ran for a year on market stalls to test the idea and see if the concept worked. This was funded in part by a Level 1 social enterprise grant from the organization Unltd.

What have your recent developments been?

Unpackaged has recently (November 2007) moved into its own premises in Angel and vastly expanded its product range. About 90% of products are sold as refillable or loose and now the focus is on working with suppliers to increase that to 100% as well as developing new, packaging free, product lines.

Is there anything that has really worked, or really hasn't worked?

Almost everything that we have stocked has sold. Some things are better than others and a few things take a while to sell as they might be more "store cupboard" essentials. The Ecover refill products have always sold well and been a great hook to engage customers with. Most customers already know about, or use, Ecover refills so it's easy for us to explain that we've just expanded the concept into other goods, everything from muesli to tea bags to olive oil - and all organic and fair trade where possible!

What feedback have you had about your work?

The feedback has been almost unanimously positive and the press attention has been phenomenal, although people always have helpful suggestions which are great and help us to tweak and improve what we do. I think the response has been so positive, partly because we have a great service (I'd obviously say that!) but also, I think, because people want solutions. It's all environmental gloom and doom so it's great for people to know that they can come and shop here, and just by shopping in a slightly different way, they're making a positive

change and reducing packaging.

Has anyone been inspired to run their own version of what you do?

We've had a lot of interest ranging from people who just want to buy Unpackaged food but live too far away as well as others who want to set up their own shops... all this is informing our future strategy!

What are your future plans (at least the ones that aren't confidential!)?

We'd love to help people set up Unpackaged in their own areas, a sort of social enterprise franchise network. As a network we could use our experience to help other people get started, as well as increase our buying power to make sure that the quality organic food we sell is always affordable.

CATHERINE CONWAY

UNPACKAGED, AT THE OLD LLOYDS DAIRY, 42 AMWELL STREET, LONDON. EC1R 1XT

OPENING HOURS:

MONDAY TO FRIDAY 10AM - 7PM, SATURDAYS 10AM - 6PM TEL: 020 7713 8368
WWW.BEUNPACKAGED.COM



Diary

April

- **18th** Food and water security: local problems and global solutions. 1pm. Seminar. Room G3, SOAS, Russell Square. soasfoodstudies@soas.ac.uk
- **21st** Seminar on Obesity Strategy. The Royal Commonwealth Society. 01422 845004 / louise@coppseminars.org.uk / Louise Rushworth
- **24th-27th** The Real Food Fair Festival. Earls Court. 020 7471 1080/ rebeccas@brandsevents.co.uk/ Rebecca Sullivan
- **26th- 27th** Permaculture Introductory Weekends. Hornsey Rise Gardens N19. londoncourses@naturewise.org.uk
- **27th** Chiswick House Kitchen Garden Open Day. Burlington Lane, W4 2RP. info@kitchengarden.org.uk
- **27th** Sustainable Food Event. Broadwater Farm Community Centre, Adams Road, N17 6HE. mab.prospect@tiscali.co.uk

May

- **10th** Low Impact Living Courses, Building an Earth Oven. Hackney City Farm, 1a Goldsmiths Row, E2 8QA. 02077296391/ emma@hackneycityfarm.co.uk
- **17th** Low Impact Living Courses, Keeping chickens. Hackney City Farm, 1a Goldsmiths Row, E2 8QA. 02077296391/ emma@hackneycityfarm.co.uk
- **24th-1st** English Wine Week. Throughout London. 01536 772264/ julia@englishwineproducers.com/ Julia Trustram Eve
- **31st-1st** Permaculture Introductory Weekends. Hornsey Rise Gardens N19. londoncourses@naturewise.org.uk

June

- **1st** Low Impact Living Courses, Container Gardening. Hackney City Farm, 1a Goldsmiths Row, E2 8QA. 02077296391/ emma@hackneycityfarm.co.uk
- **1st-2nd** Sustainable food zone at Camden Green Fair. Regents Park. Cathy Maund 07773348294 cathymaund@googlemail.com
- **21st** Sustainable Food Corner as part of a Praxis Community Project. Pott Street, E2 0EF. Vaughan Jones 02077497602 vaughan@praxis.org.uk
- **28th-29th** Permaculture Introductory Weekends. Hornsey Rise Gardens N19. londoncourses@naturewise.org.uk
- **30th** Growing Food For London - urban agriculture event. City Hall, SE1 2AA. londonfoodlink@sustainweb

For more events, see Sustain's food calendar at www.sustainweb.org/foodcalendar/

Join London Food Link Now!

The benefits of membership of London Food Link include:

- One day's free advice on using sustainable food/suppliers (normally £350 a day), and a discounted rate thereafter if more advice is needed.
- Contact with and support from other members, with a wide range of expertise, through our twice yearly network meetings.
- Influence on London's policy making processes, through LFL's extensive contacts and policy development experience.
- Membership of LFL sub-groups e.g. the London Food Access Forum, to discuss and devise solutions to food access problems.
- 50% off hard copies of London Food Link publications, and a free copy of the Bread Street report (normally £10).
- Discounted rates on London Food Link events.

To join London Food Link download a membership form from the website or contact vanessa@sustainweb.org

London Food Link members and supporters include:

Primary Care Trusts, London boroughs, business associations, retailers, farmers, environment and community groups, food access partnerships, allotment groups and food writers. Our work is guided by a working party of key London-wide agencies and groups representing food issues from farm to fork.



London Food Link runs a network of organisations and individuals who care about sustainable food. Our members are as diverse as farmers and food writers, caterers and community food projects. Both London Food Link and its members work towards:

- increasing the availability of sustainable food in London
- tackling the barriers preventing access to healthy and sustainable food for all Londoners
- protecting and celebrating London's diverse food culture

London Food Link welcomes to its network all that share these aims.

Zeenat Anjari

Multicultural businesses and communities
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Rosie Blackburn

Good Food on the Public Plate
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London Food Link is part of Sustain: The alliance for better food and farming

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