

SPRING 2003 NO3

London Food Link aims to help producers, consumers and retailers make a positive choice for sustainable, local food. This means better access to affordable, high quality and seasonal food, shorter supply chains and campaigning for policies which promote a thriving local food economy and culture.

London Food Link intends to:

- establish a local food network for London
- foster active partnerships to develop within this network
- support new and existing food projects
- advise local and regional authorities on supporting the growth of a local food sector in London
- administer a grants scheme to assist the development of community-led local food schemes



LONDON FOOD LINK

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Local Food - World City

Happy New Year!

In late December 2002 the London Development Agency (LDA) confirmed in principle to fund London Food Link to assess the potential of the capital's local food sector. This is a significant development by the LDA, which is recognising that better support for local food systems have the potential to enhance economic development, diversify enterprise, retain local food retail spending, and create more skilled jobs.

What will we do?

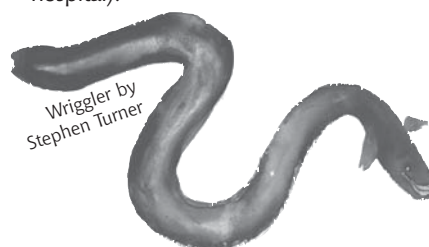
Between January and May 2003 London Food Link will:

- map and analyse the local food economy in London, including food production and distribution including farmers' markets, London's agricultural sector and links with neighbouring regions;
- identify support and skills needed to develop the local food sector;
- identify key groups who can help develop a stronger local food system;
- and make recommendations for future research and support requirements.

Who will we talk to?

In particular, London Food Link will talk to those directly involved with the production, distribution and marketing of local food. This means:

- London's farmers and growers (around 13,000 hectares of London is farmland);
- social food enterprises such as co-ops and food access schemes;
- networks of independent, convenience and neighbourhood retailers, including those serving ethnic communities;
- London's farmers' markets;
- Wholesale markets;
- Farmers' associations in surrounding counties;
- A major public sector consumer (such as a hospital).



Wiggler by Stephen Turner

Why are we doing this?

It is clear that London's local food sector is diverse. However, some of the issues likely to challenge the strengthening of the sector may include:

- no integrated policy approach to food by key metropolitan or local agencies;
- a prevailing supply chain system dependent on oil-fuelled transport, huge economies of scale and global market fluctuations;
- a dependence by the social enterprise sector on volunteer labour as well as time-limited and issue-based public hand-outs;
- market fragility and poor market access even though the market is growing;
- poor purchasing power among individual small retailers with wholesalers;
- changing lifestyles - a reluctance by the children of small grocers' to follow their parents' careers; and a decline in cooking skills and food culture.

What will this work achieve?

The research will identify threats to the sector and propose ways of strengthening it, particularly focussing on developing business support, improving and accrediting transferable skills and fostering collaboration between groups. Possibilities for improvements to the supply chain will be presented.

The diversity of the sector is likely to be its greatest potential strength. It will be vital to consolidate the many advantages which the sector holds, especially by combining benefits relating to local income retention, community and cultural vibrancy, crime reduction, added value of unique quality products, tourism, ethnic diversity, environmental impact, skills development potential and consumer health.

What you can do

Are you involved in the local food sector? Tell us about your business. Where do you get your supplies? To whom do you sell? What would make it easier for you to stock locally produced food? How do you keep a competitive edge? What skills does your enterprise need? Would you like to find local producers, customers, suppliers, premises, employees, a wider range of goods?

Contact Dan Keech on 020 7837 1228 now.

Bulletin

(S)mashing London Potato Fair

London's First Potato Fair took place at Dulwich College on Sunday 26th January, in association with the monthly Farmers' Market. The Fair, which was organised to raise funds for the NSPCC and Hope and Homes charities, displayed over seventy varieties of seed potato from the UK and other European countries such as International Kidney, Valour, Kerr's Pink and Ulster Chieftan. London Food Link also took a stall to spread the word on local food.

Did you know..? Baked potatoes were the forerunner of chips. A century ago Eastenders happily dowsed their jacket spuds with salt and vinegar as a take away snack after a night on the tiles.

Supermarkets news

Last autumn the University of Southampton carried out research in Leeds which showed that increased consumption of fruit and veg was one benefit which resulted when a run-down shopping centre was replaced by a superstore (details from Sarah Watts: S.A.Watts@soton.ac.uk). Other research carried out by our colleagues at Somerset Food Links last spring found that supermarkets in Yeovil were generally more expensive than local shops for fruit (*Yeovil Healthy Food Survey Report* details from Sarah Jackson: sarah.sander-jackson@southsomerset.gov.uk).

The Co-op has taken over convenience stores formerly in the Alldays chain. Alldays is one of the largest convenience store chains, operating 600 stores and 30 stores run by independent franchisees, generating a turnover of £524.9 million. The Co-op has also introduced a new community food card scheme (source: Guardian, 6th November 2002) which offers 10% discount to self-help groups. Groups include community-run stores, food co-ops, breakfast clubs, community cafes and healthy tuck shops. The scheme was run in Scotland, where more than 18 food groups have used it regularly for more than 18 months. Under the scheme, groups applying for the card must spend an average of £50 per week (details from www.co-op.co.uk).

The scramble for Safeway continues and the three biggest supermarket chains have expressed interest in a take-over. Meanwhile, the New Economics Foundation has published *Ghost Town*, a report on the decline in local shops and services (www.neweconomics.org). The report shows that between 1995-2000, 30,000 grocers, banks, pubs and post offices closed. A further 28,000 are predicted to go by 2005. Reasons cited include 'downsizing' bank and post office branches, transport systems which encourage shopping by car, supermarket domination and weak planning controls. The evolving shape of supermarkets, not just in out-of-town or retail park guise, but also as high street convenience stores, raises important questions about the diversity of retail outlets, the local retention of retail spend on food and the homogenisation of the high street. Planning permission for new shops needs to favour a diversity of food retail possibilities which can add to social vibrancy, promote competition, and prevent every high street becoming the same.

SMALL GRANTS FOR LOCAL FOOD PROJECTS - 1ST JUNE 2003

London Food Link will administer a small grant scheme, from funds provided by a London Trust, which will be used to support neighbourhood food projects. The fund is not large - we expect to be able to support a number of projects with around £500 each, although larger applications of up to £1,000 can be made.

What will be supported?

The grant will help support local food projects which have health, environmental, economic or social benefits. Examples could include linking local shops with local producers to set up shorter supply chains, support (e.g. market research) for the development of social food enterprises, community composting initiatives, establishing a purchasing or supply co-op, help with publicity for local food schemes, community horticulture schemes, or purchasing equipment for a community cafe using local produce.

Who can apply and how?

Groups need to be based in Greater London. Small producers, small retailers, community groups, local councils (who will need to match cash from this grant), allotment associations, and community cafes. Forms and fuller guidelines can be requested from 1st June from the London Food Link office, or downloaded from the web-site www.londonfoodlink.org. Decisions will be made within three weeks of application and grants will be awarded in September. The project will need to be carried out by March 2004.

Successful case studies

All successful applicants will need to write a short report on the project. These projects will be compiled into a directory and made available on the internet and may be included in press releases to the London media.

School Dinners

LFL offers school catering seminars

From March 2003, London Food Link will be offering seminars for headteachers, governors and school-based staff responsible for managing the school meal service, to explain the legal responsibilities of school meal provision and advice and tips on how these can be effectively discharged. A particular emphasis will be placed on how to increase fruit and vegetable intake and optimising relationships with local suppliers.

Hosted jointly by Richard Siddall of Sustain's Grab 5! project and a former head of contract services for the London borough of Hackney and London Food Link Co-ordinator, Dan Keech, the school-based seminars will give detailed attention to:

- 1) The school's legal responsibilities including:
 - delegation of budgets/options for provision;
 - responsibility to provide school meals;
 - school meal standards.
- 2) Setting and monitoring quality standards including:
 - contract specifications;
 - areas of frequent concern - variety, quality, portion sizes, running out of choices;
 - monitoring aids.
- 3) How to control standards:
 - contract enforcement;
 - contract variation;
 - role of client and service level agreement;
 - benefits of local supply systems.
- 4) Good practice:
 - inspection reports: frequency and access to environmental health;
 - training for meal supervisors;
 - school food policies;
 - case studies from London.

To set up a seminar in your area, call Richard Siddall on 0207 837 1228. The half-day seminar, with integral one-hour workshop, costs £150 (or £100 to London Food Link Borough members) for up to 15 delegates. Host organisations must provide a suitable venue.

Farm Gate

Shorter supply chains - making a start

London Food Link producer member Bill Cragg, an arable, vegetable, soft fruit and stock farmer near Tunbridge Wells is, with other colleagues, setting up a new growing and marketing initiative. The aim is for small groups of growers to work together to produce a range of high quality foods including meat, fruit, vegetables and dairy produce.

Meanwhile, other London Food Link members, such as the food access groups operating in south, west and east London usually buy in food from wholesale markets, much of which has been imported - even domestically available produce.

The food access groups work extremely hard, usually with volunteer effort, to improve regular access to affordable fruit and vegetables in some of London's poorest areas. This involves buying at the markets in the early morning, delivering to box schemes, food co-ops and school tuck shops, and setting up orders. Some of the food access schemes are small, others have a turnover of tens of thousands of pounds a year and are even supplying some local small retailers.

One of the benefits of London Food Link membership is that members can support, learn from and trade with one another. Therefore, over the next few months, we are asking all the food access groups we know of in London to provide information on what their weekly produce requirements are, with a view to establishing direct deliveries from Kent farms in the summer.

As well as potentially reducing the need for volunteers to be at wholesale markets before sunrise, the business the food access groups generate can benefit smaller, local farmers who are struggling in the global market place. Plans include mutual visits - farmers help at the food co-ops and co-op volunteers get to visit farms to see how their food is produced.

For more details on this scheme contact Dan Keech. To reap the benefits of member co-operation, simply join LFL today.





Members News



Croydon Food Strategy

Croydon Council's local agenda 21 team has been busy working on a Croydon Food Strategy jointly with the Primary Care Trust. This 'Health' policy document now incorporates promotion of both local and organic food and food projects, and takes an environmental as well as a 'health' view of food policy in the Borough. The policy will be jointly launched in March. We are delighted to report that the Farmers Market in New Addington (the East of the Borough) is carrying on in the New Year, after some funding uncertainty, and the second 'Croydon food forum' was launched in October. Local food projects and their advisers enjoyed another delicious feast - this time provided by the Goldfish Bowl, a church-run community café in central Croydon. The next food forum is planned for spring 2003 and will focus on sharing information about how to get funding for food projects. Meanwhile, the Foodlink project which has been operating successfully on the Shrublands estate on the east of the Borough is being extended to other estates to continue the good work improving nutrition and food access.

 Queries to rachel_janes@croydon.gov.uk or tel 020 8760 5640.


ELFA welcomes Lakhvinder

Kate Smith, East London Food Access Development Worker left shortly before Christmas, having first steered the organisation into limited company status. Her shoes have been filled by Lakhvinder Matharu. Her post is supported by Health Action Zone funding from City and Hackney Primary Care Trust.

East London Food Access (ELFA) works to support and foster community food initiatives in the East London regions especially Tower Hamlets, Newham and Hackney. In many areas, access to an affordable, balanced diet is difficult because of low income, poor choice of fresh goods in local shops, or transport difficulties. Food co-ops, community-run cafes and school schemes including tuck shops and breakfast clubs have been established by local people wanting to make a difference.


In the near future ELFA aims to work with local volunteers and develop two Food Access Co-ops in the Kingsmead and Haggerston areas in Hackney. ELFA is planning to set up a social enterprise to offer a central produce, purchasing and delivery service for food co-ops, community food projects and school-based initiatives.

ELFA has been concerned that some food schemes previously initiated, especially those in areas in need of regeneration and investment, may not be sustainable beyond the duration of their grants. The fact that some fresh product delivery schemes bump into one another when making purchases at Spitalfields market indicate that early rises could be alternated and delivery vans could be shared to cover a bigger East End drop off.

 ELFA aims to offer support, administrative services and information for ELFA members. For more information on obtaining membership with ELFA contact Lakhvinder on 020-7254-1829 or email: Lakhvinder@mailbox.co.uk.

Food Lovers Fairs

Henrietta Green's Food Lovers' Market will take place in the East and South Piazzas of Covent Garden on the second Friday of the month throughout 2003 open from 10 am to 7pm. With up to 40 farmers, growers and producers, all quality vetted by Henrietta and mostly new to London, there is a great selection of food including meat, sausages, cheese, breads, cakes, vegetables, wet fish, fresh pasta and sauce, apple juices and fresh fruit cordials. The dates for the coming season are January 10th, February 14th, March 14th, April 11th and May 9th.

 If you know of anyone who might like to take a stall, or for further details speak to Joanna on 020 8968 5510 or visit www.foodloversbritain.com



Lloyd Rust, Auctioneer at Rosebery's, busy raising the stakes on Lot No.33, a piece of apple pie, modelled by Mark Handley, at the Apple Day Farmers' Market in Pimlico last October.

Ealing Food Matters

A food strategy is being developed for Ealing called *Food Matters*. The strategy is for Ealing's population in general and for targeted groups. So far *Food Matters* has been led by the Ealing Council with help from the Primary Care Trust, voluntary groups, community groups, individuals, City University's Health Management and Food Policy Department and London Food Link. *Food Matters'* aims are based on four inter-related themes:

(i) Food Security

To reduce health inequalities; to improve physical and economic access to food which will contribute to health, and quality of life, for the community.

(ii) Nutrition and Health

To achieve long-term improvements in community diet and nutrition; to reduce the risk of Coronary Heart Disease, diabetes, cancers, stroke and obesity.

(iii) Food Safety

To ensure safety, composition and information about foods produced, imported, sold and consumed.

(iv) Sustainability

To encourage and promote a sustainable food supply; to encourage and promote local sourcing and fair trade that minimises adverse environmental impact and addresses consumer concerns.

A conference was hosted on 4th February and involved local people, shared good practice, identified the gaps, collected ideas for development, and will shortly make recommendations for future action plans. The food strategy will be published in April 2003.



For more information please contact Evelyn Gloyn, Food Strategy Co-ordinator, tel: 020 8825 8021, fax 020 8825 7732, email evelyn.gloyn@ealing.gov.uk

Navarin of lamb with Spring Vegetables

LFL Member, food writer Henrietta Green offers the following spring recipe. More of her recipes are available *Henrietta Green's Farmers' Market Cookbook* (Kyle Cathie, 2001), from which this is adapted. It serves 6 people.

The best of all Romney lamb feeds on Romney Marsh. A peninsula jutting out into the Straits of Dover, the marsh is a marsh no more but is still considered unique pasture-land. The reason is the prevailing south-west winds. They bring salt drift which may scorch arable crops, but when it lands on grass - it helps the flavour. It's what makes the lamb so tender, so claim the local farmers.

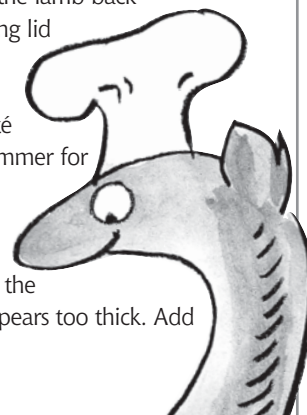
2 tbsp olive oil	150ml/1/4 pint dry white wine	1 tbsp caster sugar
1kg/2lb 4oz boned shoulder of lamb, roughly cubed	700ml/1 1/4 pints vegetable stock	25g/1oz butter
1 carrot, roughly chopped	3 sprigs of thyme	100g/4oz green beans, top and tailed
1 onion, roughly chopped	2 bay leaves	small bunch flat leaf parsley, finely chopped
2 celery stalks, roughly chopped	100g/4oz each baby carrots, baby turnips cleaned and scraped	sea salt and freshly ground black pepper
2 garlic cloves, finely chopped	175g/6oz baby new potatoes, scrubbed	
2 tbsp tomato puree		

Preheat the oven to 150C/300F/Gas 2. Heat the oil in a large flameproof casserole with a tight fitting lid and brown the lamb in batches, then remove with a slotted spoon and set aside. Add the chopped carrot, onion and celery to the casserole and cook over a low to medium heat for about 10 minutes or until they are soft and golden. Then add the garlic and continue cooking for a further few minutes. Stir in tomato puree and cook for about 2 minutes.

Turn up the heat, add the wine stirring and scraping the bottom of the pan to make sure any of the meat's juices that may have stuck to the bottom are incorporated and reduce by about one half. Put the lamb back into the pan, add the stock and herbs and bring back to the boil. Cover with a tight fitting lid and bake in the preheated oven for about 1 hour or until the meat is meltingly tender.

Meanwhile, place the baby carrots, baby turnips, and baby new potatoes in a large sauté pan with the sugar and butter and 150ml/1/4 pint water. Bring to the boil gently and simmer for 15 minutes until the water has evaporated and the vegetables are tender and glazed.

Using a slotted spoon, remove the lamb from the ovenproof dish and discard the bay leaves. Using a hand blender, puree the vegetables in the casserole until smooth. Return the lamb to the casserole, season to taste, adding a little extra stock or water if the sauce appears too thick. Add the beans and return to the oven for 5 - 8 minutes until tender. Stir in the glazed baby vegetables and serve scattered with the chopped parsley on top .



Nation of Grocers

Coffee Culture

By Jenny Linford

London's coffee trade has venerable roots, with last year seeing the 400th anniversary of the first coffee house to open in the capital, *The Sign of Pasqua Rosee's Head* in Cornhill. Rosee's handbills advertised coffee as being "a very good help to digestion, quickens the spirits and is good against sore eyes, dropsy, gout, King's-evil &c'.

Vintage coffee institutions include coffee suppliers *Angelucci's* in Soho, founded in 1929 by Mr Angelucci and now run by his son and daughter Andy and Alma Angelucci. During WWII Mr Angelucci was interned as an 'enemy alien' and his wife kept the business going, with customers during this period including General de Gaulle and Odette Churchill. Later customers included a band of young musicians, later to become known as Dire Straits, who mentioned 'popping into Angelucci's for my coffee beans' in their song *Wild West End*. Angelucci's house speciality is Mokital, a blend dating back to the 1930s, which is supplied to a number of restaurants and bars including Bar Italia - a couple of doors away from Angelucci's - a much-loved Soho hang-out dating back to the 1950s espresso boom - famous for its espressos and cappuccinos.

Today coffee-drinking in Britain is enjoying a new appeal, with the coffee-drinking market dominated by large chains such as Starbucks and Costa Coffee. Behind the sophisticated image which coffee-drinking enjoys, however, is the harsh world of coffee production, with growers around the globe badly affected by the recent falling prices on the commodities market. This means that often coffee crops are selling for less than the cost of production.

The latter issue is one which innovative coffee roasters, *Union Coffee Roasters*, established two years ago in London's docklands, have taken very seriously. Noted as producers of hand-roasted, fine coffees, Jeremy Torz and Steven Macatonia of *Union* wanted crop traceability and a more ethical partnership with the growers. Fair Trade coffee, while answering their ethical concerns often simply didn't reach *Union's* quality requirements. Instead, Jeremy and Steven set up their own direct links with coffee-growers, setting up deals which guaranteed prices above production costs in return for quality guarantees.

Union Coffee Roaster's latest coffee 'Café Maraba Bourbon' from Rwanda is the result of two years behind-the-scenes work, involving both Comic Relief and Fair Trade. Traditionally Rwandan coffee, despite

coming from the highly esteemed Bourbon coffee tree, was of poor quality. *Union*, however, with the help of an expert on African coffee, worked closely with the Abhuzamugambi co-operative in Rwanda to improve the way in which the coffee beans are washed and dried, so dramatically improving the quality of the coffee beans and enabling *Union* to buy last year's crop.

A recent trip to Rwanda meant that Jeremy and Steven were able to see at first hand the results for the co-operative of selling their coffee at a good price. "Most of the co-operative are women, widowed by the genocide," explains Steven. "Because coffee-growing is hard physical work they had to keep their children out of school to help with it. Now they can afford to hire labour and so send their children to school, and also buy additional food for their families. Trade can develop from charity," points out Steven "this is business. We're buying the Rwandan coffee because we think it's good."



Café Maraba Bourbon will be on sale in supermarkets from February 2003. Angelucci, 23b Frith Street, London W1. Union Coffee Roasters mail order: 020-7474 8990 (www.unionroasters.com).

FOOD FOR HEALTH WORKSHOPS

London Food Link, Sustain and The King's Fund are hosting a free one-day seminar on 4th April called *Food for Health*. The event will take place at the King's Fund in Cavendish Square, W1.

Speeches and four workshop sessions will cover opportunities for improving food in the health sector including:

- Food, health and sustainable development;
- The impact of food production, processing and distribution on public health;
- The potential for innovation within the public sector procurement regulations;
- Innovations in hospital food procurement.



Places are limited so please book early by contacting Sue Duke on 020 7307 2666 or e-mail sduke@kingsfund.org.uk

The **Foundation for Local Food Initiatives** is running a series of local food training courses including, on 24th March in London, *Local Products in Practice*. Courses cost £80 a day. Details from www.localfood.org.uk/training

Allotment Slot

The Path to Perdition ...

Imagine a hundred plots separated only by narrow green strips, fences of the mind, keeping the alien world at bay, turfs on the edge of your turf. Each strip an eighteen-inch zone of latent conflict - that's nearly four hundred borders awaiting incursion and counterattack. Now insist that every zone be jointly tended by its belligerents, to precisely half its width. And then invite everyone else to treat this contested space as no man's land, wearing it down with wheeled barrow and muddy boots.

Some people can cheerfully live with this, exchanging pleasantries and cuttings across the line, even taking down the borders to live happily together in a horticultural nirvana, sustained by cooperative working and mugs of tea. But not everyone.

Like Mr Tidy and Mr Busy. Mr Tidy is still digging for victory, mainly over the likes of Mr Busy, and does things right with a straight path you could bowl the Armada out on. Mr Busy harbours no ill-will towards Mr Tidy: he's far too busy for that, too busy to hoe for Britain - or spray for Spain - and DEFINITELY too busy to mess about with garden lines and grass clippers. So, while Mr Tidy's nine inches are perfectly formed, though for ever foreshortened as deviations from the line are chopped away, Mr Busy's long grass takes on what might be called a permacultured quality as it spreads across his plot.

So what is the innocent passer-by to do? Keep to the manicured side, of course, which is thus worn down and sideways - only to be chopped into military straightness again by Mr Tidy. Until at last there is nothing for it but to brave the undergrowth, which in its flattened state attracts the attention of an angry Mr Tidy's mower and clippers. And thus it is that the path moves sideways, unnoticed by Mr Busy, as his neglected plot is chiselled away by his neighbour. And this is why, after decades of cultivation, some plots can end up eight feet wider than they should be ...

Now when that happens, we enter the zero-sum game of 'he's got some of my land and the council should get it back' - at no cost to the plothead, but hundreds of pounds wasted in surveyor's fees and fresh red tape. And there's worse: try Mr Grumpy, who lines his path with broken panes of glass to keep the villains at bay, and Mr Squeeze, who builds his shed right up to the path, so no barrow (or corpulent gardener) can get past, and Mrs Scratchy-Forgetful, who plants a blackberry alongside and forgets all about it - until young Brooklyn trips over the trailing vines onto Mr Grumpy's guillotine. Thereby upsetting the goat. Yes: next time it's animals on allotments ...

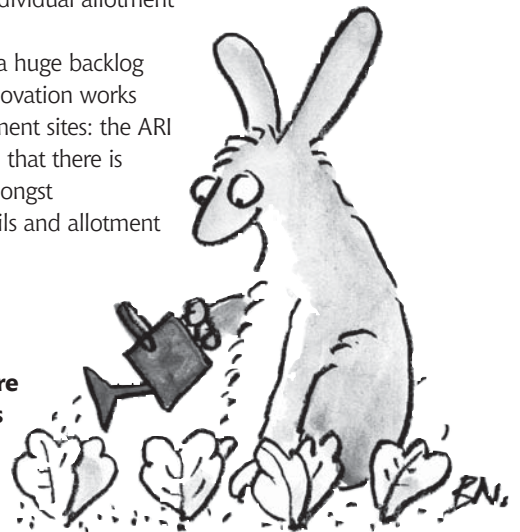
Allotments Regeneration Initiative (ARI)

The ARI is a joint initiative between the Esmee Fairbairn Foundation, the Federation of City Farms and Community Gardens, the National Society of Allotment and Leisure Gardeners and the QED Allotments group. Over the next two years the ARI will invest at least £0.5 million in support for the regeneration of partially used allotment sites in the form of matched funding supplied by the Esmee Fairbairn Foundation. Funding will be in two tranches: an initial set of four or five grants in the £50-100,000 range to pilot projects identified by local authorities which have clearly articulated allotment strategies and can demonstrate the good practice advocated in the LGA's report "Growing in the Community" (2001).

A second tranche of smaller grants will focus on innovative practices by local associations acting with or without local authority support. The aims of the ARI are to encourage more people to take up local food growing on allotments, to encourage the take-up of allotments where there is latent demand for plots, and to facilitate alternative and complementary uses where full use as allotments is not an immediate prospect.

The ARI is administered from its Bristol headquarters by the Federation of City Farms and Community Gardens, and will be supported by a dedicated Allotments Development Worker to be based in Birmingham. Over 500 expressions of interest have been received in the scheme, with a tenth of those coming from local authorities and individual allotment associations in London. There is a huge backlog nationwide of renovation works required on allotment sites: the ARI has demonstrated that there is strong interest amongst progressive councils and allotment groups in getting the work done.

Richard Wiltshire
QED Allotments
Group



Wriggley reads recently out:

***The Book of Eels* by Tom Fort Harper Collins, £16.99**

***Consider the Eel* by Richard Schweid, UNC Press £20.95**

Join London Food Links Now!

The benefits of membership of London Food Link include:

- The Jellied Eel, our quarterly members' newsletter
- A chance to influence policy-making on food issues including contributing to food access and nutrition strategies, government consultations on the future of farming and the London Plan.
- Access to an on-line directory of members and producers.
- Membership of an interactive e-mail group with news, events, jobs and developments around food issues in London.
- Discounts off London Food Link events, conferences, seminars and publications.
- A grant fund to support community food schemes.
- A Free copy of **Growing Food in Cities** to new members and 50% off the **City Harvest** report.



To join or for further details on London Food Link, please contact:

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94 White Lion Street, London N1 9PF.

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EMAIL: dan@sustainweb.org

WEB: www.londonfoodlink.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. For more details and to join please visit www.londonfoodlink.org

Grateful thanks are due to London Food Link volunteers Mel Barrett and Raffaell Bosurgi.



THE VIEWS EXPRESSED IN THIS MAGAZINE ARE NOT NECESSARILY THOSE OF LONDON FOOD LINK.

ILLUSTRATIONS: 'WRIGGLER' EEL BY STEPHEN TURNER. ALL OTHERS BY BEN NASH.