

WINTER 02/03 No 2

**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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## London Plan

### Ken's big idea

In the spring, Mayor Ken Livingstone published the draft London Plan which is to shape the face of the capital over the next 15-20 years. It seeks to integrate policies which affect Londoners' health, social and environmental well-being, while foreseeing equitable economic growth, especially in the financial and services sector, hospitality and tourism.

### Population growth

The Mayor is reckoning with an additional 700,000 more residents by 2015. He hopes that jobs for 635,000 of them will be created within Greater London. Of these, 400,000 may be in the financial sector. The Greater London Authority (GLA) estimates that a high proportion of the new population will be young, economically active and transient, and the majority of them from ethnic minorities.

### Big opportunities for local food

During September, London Food Link members formed a submission which offers suggestions for a more sustainable local food economy, such as supporting diversity, seasonality, shorter supply chains, and developing the capacity of food producers in London and the south-east. We advocate a more responsible, healthier approach to public sector food provision. Here's what we recommended:

- **Regeneration:** Regeneration policies have actually exacerbated deprivation in some areas. The zones ear-marked for investment in the draft Plan should seek to maximise local income retention by supporting diversity among local community retailers so that quality becomes a focus for competition. Local ethnic diversity can lead food-based regeneration. Better infrastructure for non-car shopping and the capacity of certified farmers' and street markets needs to be developed.
- **Food Access:** London needs a co-ordinated approach to making a balanced diet possible for all. Access to affordable fresh food is possible and needs to be integrated into planning conditions for new developments. Local retail strategies for

low-income areas could help start projects such as community-owned shops and new social food enterprises.

- **Cutting Food Miles:** UK farmers are going to the wall while fruit and vegetables we can grow in the UK are being imported. Even domestic produce is driven all over the country to be packed and distributed for retail. We propose the development of producer networks which can supply food from counties around London and infrastructure for the supply of seasonal food to new local food centres on the London edge. Brewing, meat cutting, jamming and juicing, canning and dairying can all support local businesses, independent retailers, markets and co-ops.

- **City Harvest?:** In 1999 Sustain estimated that 18% of London's food needs could be met within the City's limits and that 10% of London's land is agricultural. We advocate sustainable food growing to safeguard the Green Belt and as an integral part of metropolitan emergency planning. We need a new London orbital of accessible orchards and fields and entry possibilities for new urban farmers.

- **What a waste:** 40% of household waste in London is compostable. Unitary Development Plans and recycling strategies need to set targets for tackling food waste. *City Limits* (Best Foot Forward, 2002) estimates London's environmental footprint is 6 times our land area. Local government needs to adopt 'full-cost' accounting to internalise some of the hidden environmental costs of carbon dioxide emissions and landfill.

- **Public sector:** Schools and hospitals often provide poor quality meals, a small proportion of the cost of which may be spent on ingredients. The costly future pay-off is food-related illness and an underskilled catering workforce. We suggest a new approach to public sector purchasing and catering which allows local choices to be made within existing regulations.

# Bulletin

## Manual on Sustainable Food Purchasing and Catering in the Public Sector

Sustain and East Anglia Food Link are creating a manual to help the public sector develop more sustainable food purchasing. The benefits of a more sustainable and local supply system in our schools and hospitals, for example, are manifold but there are some operational and legal obstacles to overcome before this can become a reality. The manual will be practical and will include a number of case studies to show how other countries have tackled the issue. The manual will be published in spring 2003.

## King's Fund Grants to Improve London's Health

The King's Fund and Millennium Commission are stepping up their search for community leaders who can make good use of grants for projects that improve the health of Londoners. The grants of £2,000 are designed to transform local communities across Greater London and enable people to put their own ideas for health enhancing schemes into action. Individual award winners will participate in a leadership development programme at the King's Fund which will give them the skills and support necessary to carry out their projects successfully. The grants are open to people of all ages, backgrounds and abilities and it is hoped that 300 new health projects will result. Details from Daniel Reynolds on 020 7307 2581. To register for an application pack, call 020 7307 2821.

## "Fork to Fork" Day Events Planned

The Women's Food and Farming Union will be celebrating British Food Fortnight with a flagship "Fork to Fork" day in London schools on 4 November. WFFU members will teach pupils about everything from planting and harvesting food to cooking it. The emphasis will be on British winter produce. Details from [www.britishfoodfortnight.co.uk](http://www.britishfoodfortnight.co.uk)

## London - Frankfurt Food Link

On 22th-24th August LFL Network Co-ordinator, Dan Keech, attended the annual conference of the German union for landscape protection (*Deutscher Verband für Landschaftspflege*), where he spoke on sustainable development in Great Britain. The conference explored the benefits to the countryside of sustainable local food systems. Dan contributed to the associated press conference with Environment Minister, Alex Müller.

## Rick's Rant - Food Link Solutions?

In August celebrity chef Rick Stein led a media charge against British restaurants for not buying and cooking enough local food. The restaurant market is well-known as a hard nut to crack, with chefs demanding consistency, quality and reliability above all. This is fine if a regular supply of beef hindquarters, speciality bread or fresh herbs is possible. It becomes harder for smaller, mixed producers of seasonal produce to compete with the wholesale markets where much produce is imported and available all year round. And how do they sell those forequarters?

An answer could lie in Dorset Food Link's (DFL) approach to farmer co-operation. Funded by the Regional Development Agency, DFL has established a local food centre in Bridport where emerging producer co-ops can hire office, packing and processing space, including a 'white room'. The white room enables the local beef co-op to cut and process meat after slaughter. Hind quarters can then be delivered to restaurants and forequarters go into sausages, pies, mince and other products destined for farmers' markets.

London Food Link has called for support for a similar initiative so that regional farmers from the London fringe can develop opportunities for increased local supply. In the meantime, East Anglia Food Link has established an organic growers co-op. Watch this space.

## What a Waste

Each London resident throws away enough waste each year to cover eight football pitches, making its inhabitants among the most wasteful people on the planet. The *City Limits* report, launched in September by the environmental group Best Foot Forward ([www.citylimitslondon.com](http://www.citylimitslondon.com)) and funded by Biffawards, also reported that businesses produce 26 million tonnes of waste a year. Sustain's *City Harvest* report on the feasibility of growing more food in London suggests that 40% of London's domestic waste is compostable, but in reality very little is.

### Thank you very much...

... London Food Link's three volunteers **Rupert Jackson** (now working for Essex County Council), *Bread Street's* **Mel Barrett** and **Courtney Van De Weyer**.



# Members News

## C&I PCT

Camden and Islington Primary Care Trust (PCT) is submitting an application to the New Opportunities Fund to implement the government's 5-a-day programme in the area. This initiative aims to promote the daily consumption of at least 5 portions of fruit and vegetables. If the bid is successful, the PCT will set up a local food partnership across Camden and Islington and would like to hear from any food based organisations or projects in these boroughs.

 Details from Alison Worwood on 020 7530 3551 or [Alison.Worwood@cichs-tr.nthames.nhs.uk](mailto:Alison.Worwood@cichs-tr.nthames.nhs.uk)

## ELFA Goes Ltd

East London Food Access is to become a company limited by guarantee. ELFA is working towards providing a consolidated distribution and purchasing service to the many existing and emerging co-ops and other local food schemes across the London boroughs of Hackney, the City, Tower Hamlets and Newham.

 Details from Kate Smith, ELFA Development Worker on [kate.smith@mailbox.co.uk](mailto:kate.smith@mailbox.co.uk)

## Food Access Course Update

Following news in the last issue, West Ham & Plaistow New Deal for Communities and the East Thames Housing Association (ETHA), with support from London Food Link, arranged a residential weekend in October for those involved with community food access projects to plan an accredited Food Access training course. The course will be structured and accredited by the Northern College, members of the National Open College Network. Look out for more details in the next edition of *Jellied Eel*.

 Details from Eric Samuel: [aletin442@aol.com](mailto:aletin442@aol.com)

## Environmental Grants Seminar

Croydon Council's Local Agenda 21 team will be holding a free seminar entitled *Environmental Grants and How to Get Them!* on 30 October, 2002, from 10am-1pm at Croydon Voluntary Action (CVA).

 Call 020 8684 3862 to book a place.

## Il Covo Opens Cultural Café

Community Outreach Voluntary Organisation (Il Covo), part of the Community Kitchens Network, has celebrated the opening of its new café in the Rainbow Building, 32 Crosby Road, SE1. The café is a non-profit venture dedicated to bringing people together to promote greater understanding and tolerance. The café serves food from many of London's ethnic groups, including Bengali, Nigerian and Caribbean. Volunteers are offered food preparation and training courses.

 Details from Luisa Del Vento 020 7378 7491

## Fed. Links up with GLA

September saw the launch of a GLA-funded report by the Federation of City Farms & Community Gardens into the present and future state of London's City Farms. The Fed is currently in the process of extending the study to other city farms throughout the UK.

 Details from [info@farmgarden.org.uk](mailto:info@farmgarden.org.uk)

## Henrietta Green's Food Lovers' Events

Food Lovers' Market at Covent Garden on 11th October, 8th November and 13th December.  
Food Lovers' Fair on 1st -3rd November.

 Details from Tel: 020 8968 5510 or visit [www.foodloversbritain.com](http://www.foodloversbritain.com).

## LSx Launches Green Procurement Code

On 1st November the London Sustainability Exchange (LSx) launched the Green Procurement Code, which encourages companies to commit to exploring opportunities for buying recycled products. The Code is informed by the survey of sustainable caterers undertaken by London Food Link. A copy of the survey is available for £5.

 Details from Nick Wilson: [info@lsx.org.uk](mailto:info@lsx.org.uk)

## New London Food Link Flyer

LFL has a glossy new A4 gate-fold flyer (enclosed herewith). Our thanks to Tugboat Advertising Agency for the free design. Copies are available from the LFL office. Please make them available in displays and leaflet racks and at events you are planning.

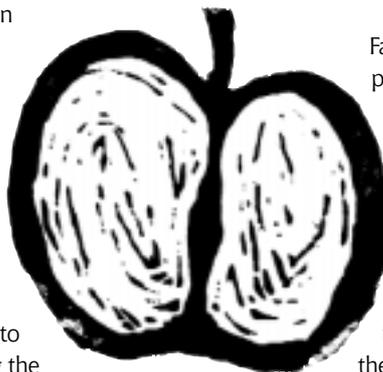
### Greenwich Community Food Initiative

A Greenwich Community Food Initiative has been developed by Greenwich Health Promotion and Greenwich Co-operative Development Agency. Funding has recently been secured from the New Opportunities Fund, a Food Initiatives Development Worker recruited and we are now in the process of recruiting a small team of part-time Community Food Workers. The new team will work in areas of Greenwich identified as having the highest health inequalities in order to establish local food projects. This work will build upon the success of the Ferrier Food Co-op, set up by residents on an estate in the south of the borough, but also aim to diversify into other types of initiatives e.g. food growing and community cafes.

 Details from Nicola Nzuzo on 020 8694 7317 or at [Nicola.Nzuzo@GreenwichPCT.nhs.uk](mailto:Nicola.Nzuzo@GreenwichPCT.nhs.uk)

### Hackney Seminars

A consortium of three east London Primary Care Trusts (City & Hackney, Newham and Tower Hamlets) have submitted their bid to the New Opportunities Fund to carry out the government's 5-a-day programme, which aims to increase the consumption of fruit and veg. London Food Link is to set up seminars for local retailers to underscore their role in nourishing the communities they serve and to explore possibilities for stocking more seasonal fruit and veg from local producers. A decision on funding is expected in early 2003.



### Appeal for Lea Valley Food Projects

OrganicLea's food heritage project reached crescendo in September with the launch of *Heritage Roots for Future*

*Fruits*. The publication lists community gardens, food projects, campaigns, initiatives (even peasant uprisings, are billed) operating in the Lea Valley, which broadly takes in Tower Hamlets, Newham, Hackney, Haringey, Waltham Forest, Enfield, Epping Forest, Broxbourne and East Hertfordshire.

OrganicLea has been running a fortnightly market stall outside Gannet's community café in Walthamstow and will be running the stall monthly over the winter. A pamphlet, "The Lea Valley Food Growing Puzzle" will be published in October. A free 16-page fold-out, the pamphlet explores the region's food growing heritage, and the case for its sustainable regeneration.

 Details from OrganicLea on 07786 657 713 or 0845 458 1726 or at [organiclea@yahoo.co.uk](mailto:organiclea@yahoo.co.uk).

### London Farmers' Markets Apple Day

Come and enjoy the London Food Link/London Farmers' Markets Apple Day on 28th/29th October at Islington, Palmers Green and Notting Hill Farmers' Markets. Activities include juice pressing, apple displays, recipes and games.

 Details from Cheryl Cohen, LFM, 020 7704 9659.

### Members e-mail Forum

We've had some trouble with our yahoo e-forum. Some members have complained that they are spending longer (and therefore pay more) to download forum messages with unwanted attached advertisements. Yahoo is a free service and makes its money from these annoying adverts. To overcome the problem, Gavin Dupee, Sustain's e-wizzard, is establishing an on-line message forum with personal passwords for members. Watch this space! No more ads! (This message is sponsored by Lil's Eels and Mash - 'Putting the wriggle into eating out.')

### Stop press:

Jellied eels contain 4 times as much omega 3 as tuna in brine. Like other camiverous fish, eels are rich in Omega 3 fats. Omega 3 fats are converted by our bodies into series 3 prostaglandins which are essential for good brain function, which affects vision, learning ability co-ordination and mood. They also reduce blood stickiness and control blood cholesterol and fat levels, so can help protect against heart disease. In addition they have been shown to improve immune function and metabolism, reducing inflammation. Still not convinced? Read this newsletter for gelatin-free learning ability co-ordination and mood enhancement.

Source: *Inside Story*, Michelle Berrydale-Johnson

# School Dinners

## **Fresh start - one school's experiences at improving children's food**

Grasmere Primary School in Hackney is typical of many inner city schools - on a main road, it's packed into a small space surrounded by tarmac playgrounds. An unpromising situation, but staff, parents and children have worked hard to make the most of it - there's a lovely woodland garden, a hedge and some fabulous sturdy wooden play equipment.

Tucked away in the corner of the junior's playground is a shed, which is more special than it looks. It's the fruit tuck shop, run by year six (great for their maths skills), where for 20p children can buy raisins, apples (the top sellers), bananas or oranges at play time. The school caretaker buys the fruit a couple of times a week, and the shed was erected by local estate agents Next Move. 3 to 5 year olds in the nursery and reception classes are asked to bring a piece of fruit in each day for sharing - this is prepared and served by classroom staff. Soon, all the infant children will be getting their fruit for free, thanks to a government scheme.

Raising the quality of children's diet through these fruit initiatives has been a question of everyone co-operating to make the good ideas happen within existing resources. Raising the quality of school meals has been a rather bumpier ride. For all the talk of customer service on their corporate website, ICS (the previous caterers) proved inflexible and unable to respond to requests for fresher and more palatable food. When ICS's borough-wide contract with Hackney schools went into meltdown, it was an opportunity for Grasmere to find a supplier who would meet their needs better.

Following a rapid tendering process (ICS terminated their contract with three weeks of the summer term left

to run) Grasmere appointed Sunway, an Essex-based contract caterer who also supply meals to other Hackney schools. What made them stand out? Ian McGovern, Acting Headteacher, says "We were looking for best value for money, and it was a judgement based on price, service, nutrition and general quality. They weren't the cheapest, but we liked what they were offering - fresher food, not previously frozen. And we've not been disappointed."

Yvonne Mallinson, Sunway's Area Manager, says "our policy is that two thirds of the meal should be home-made on the school premises from raw ingredients. In some schools, the kitchen staff's experience is limited to opening cardboard boxes and packets - going from that to making your own short crust pastry can be daunting. When a school's catering team isn't used to cooking from scratch, we train them so that we can meet our two-thirds target as quickly as possible."

At the moment, Grasmere can cover the increased cost because it has a high proportion (just under a quarter) of children on free school meals, although this is falling. So the school is using imagination to increase the number of children opting for school dinners - Mondays are 'parents and carers lunch days' for the infant children, when their grown-up can come in and eat lunch with them. Sunway are working hard to make sure they are delivering what's needed - the Area Manager came and worked in the kitchens for the three summer term weeks, and has been back in the early weeks of the autumn term, too. And the proof of the pudding? More teachers are opting for school dinners. One teacher said "the key difference is the lack of the sogginess and the presence of flavour". Praise indeed.

***Penny Walker is an independent consultant who works to implement sustainable development. She has two children at Grasmere Primary school.***

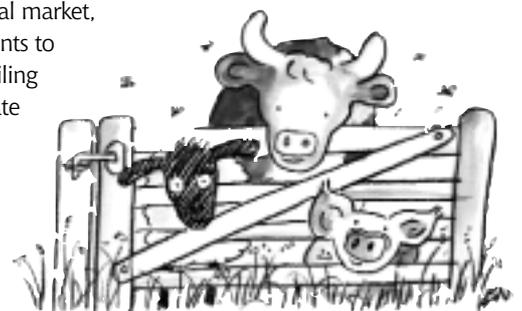
## Farm Gate

### **Organic Action Plan: "a major breakthrough for organic farmers"**

After three years of hard work, the Organic Targets Campaign's tireless efforts have notably paid off. The Government has published its Organic Action Plan, with the vital inclusion of a measurable target. The target set is for the market share of British organic produce to increase from its current 30% to 70% of the total market, accompanied by plans to encourage public bodies to buy organic, continue payments to farmers after conversion to organic production, and increase support for direct retailing and local food. However, there is still much work to do: the target has no actual date and other aspects, such as payment rates, still fall short of what the Campaign believes is needed. Your support is still necessary to build on the Campaign's success.



For information on what you and/or your organisation can do, contact the Organic Targets Campaign on 020 7837 1228 or at [organictargetsbill@sustainweb.org](mailto:organictargetsbill@sustainweb.org) or visit [www.sustainweb.org](http://www.sustainweb.org).



# A Nation of Grocers

## A Taste of Portugal

Britain's historic trading relationship with Portugal isn't reflected by a knowledge of Portuguese food, with port being the honourable exception. Whereas the tapas bar boom in London in the 1980s introduced Spanish ingredients such as chorizo or jamon Serrano to a wider, British audience Portuguese food has not been 'discovered' in the same way.

'Official' statistics number London's Portuguese at 115,000, with the community clustering around a number of focal points in the capital: Golborne Road in West London, Camden Town in North London and Stockwell and Vauxhall in South London. In these areas one finds Portuguese bars, restaurants and resolutely unpretentious food shops, characterised by the pungent salty scent of bacalhau (salt cod).

The oldest Portuguese food shop in London is Lisboa Delicatessen, on Golborne Road, founded by Mr Gomes in 1980. Having worked in the restaurant trade in Portugal Mr Gomes came over to London in the 1970s in search of work and lured by the vision of swinging London. The reality of London, with expensive rents and low wages, came as a shock: "I wanted to get on a plane and go home the next day." Portuguese friends in London, however, persuaded him to stay and a few years later he found well-paid work at the Inn on the Park.

Lisboa Delicatessen was founded, he explains, by chance. The lease on the shop was offered by its Portuguese owner to his friend, a television repair man. He, however, didn't want to set up a television

repair shop but thought of a food shop and brought in Mr Gomes. "There wasn't anything Portuguese in London. We bought our food in Spanish shops so we thought why not open a delicatessen? I didn't know anything about running a shop," laughs Mr Gomes "but they insisted. Three of us took turns in running it. We each gave up one of our jobs and worked in the shop in shifts: morning, afternoon and night. There were no importers so we brought the stuff back ourselves from Portugal in our suitcases, ten tins of sardines or ten tins of that."

Today Mr Gomes owns three food-shops, a Portuguese bookshop and the hugely popular Lisboa Patisserie, also on Golborne Road. It is through the latter that a Portuguese foodstuff did reach a wider audience.

When the coffee chain Aroma opened its first café, alongside the familiar croissants and Danish pastries it also offered a novelty: pasteis de nata, Portuguese caramelised custard tarts. "The guy who set up Aroma was one of my regular customers," explains Mr Gomes, "so first he asked if I could supply him with a few pasteis de nata. Then as Aroma expanded into a chain we ended up supplying him with hundreds! When MacDonaldis took over, however, they wanted to squeeze us on the price but I didn't let them so we stopped supplying them."

"The English love pasteis de nata," says Mr Gomes thoughtfully. "You very rarely see a Portuguese customer buy just the nata, they always buy a selection of cakes, but the English just buy pasteis de nata," he laughs.

**Jenny Linford**

## Bread Street: the history and evolution of London's bread

There have been large-scale changes in London's baking industry over the last hundred years. For centuries, the many Londoners without an oven, a cook, or the inclination to bake their own bread, bought their daily loaf from the local baker. At the end of the nineteenth century, the reduced cost of grain resulting from the repeal of the Corn Laws, together with the introduction of new ingredients and techniques, and the growth of London's catering scene, opened the way for bakeries to expand. Modern production methods and distribution systems, and the rise of the supermarket have continued to change the way our bread is made and sold. More than 1,260 identifiably different breads are made throughout Europe alone, according to Joe Ortiz, author of 'The Village Baker'. Yet in the UK, 80% of our bread comes from only 11 companies; the production process controlled by computer to ensure a uniform sliced, wrapped product.

Bread Street, a project staffed by volunteer Mel Barrett, will examine the state of London's bread. Mel will be looking at what we are eating, where we are buying it  
*(Continued on page 7)*



A beacon in baking? The Lighthouse Bakery, Clapham. Photo: © Nadia Mackenzie, 2002.

# Allotment Slot

## Sell your produce, sell your soul?

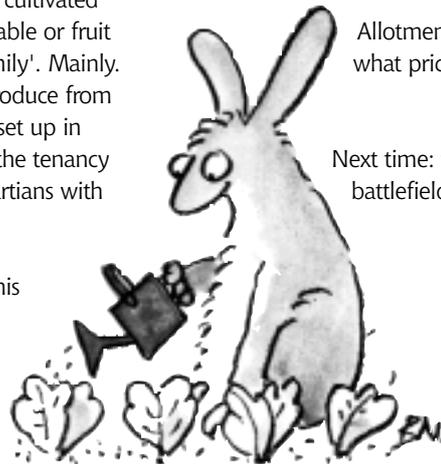
In an idle moment in Loughborough the other day I found myself droning on about the social construction of the potato: Yes, north of Watford people still make their own entertainment. The social what? Well, to some people spuds are just humble staple food, to be abandoned for pasta or a take-away (from Spud-U-Don't-Like) or chemically transformed into McThingies' crispy-fried wallpaper paste. For others, the teasing of pink fir apples from the crumbling larder of the soil brings us into touch with the earth mother in a moment of shared creative and timeless bliss. Young Brooklyn might use it as a football (before graduating to pumpkin-smashing). And within the logic of the crop rotation, it's just the thing you have to grow in Year Four.

Which brings me to the sale of allotment produce. According to the 1922 Act, an allotment garden is a piece of land '... which is wholly or mainly cultivated by the occupier for the production of vegetable or fruit crops for consumption by himself or his family'. Mainly. As in 51%. So what can you do with the produce from the other 49%? Well, so long as you don't set up in trade from it, or breach a specific clause in the tenancy agreement, you are free to feed passing Martians with it, or compost it, or make edible sculptures from it to amuse the neighbours. All fitting ends for unwanted potatoes, especially in this slug-infested year. Or you could sell it.

Hmm. What price my labour? What price for giving up a nice warm bed to get the brassica watered, the gnat-bites while

weeding the carrots, the back-ache from digging those wretched spuds up? More than a sack of Javelin would cost you in Safeways, that's for sure. I don't worship my produce, but I grow it for pleasure - and demand pleasure from its use. The pleasure of eating - and the pleasure of giving, to cement a friendship, or to help others raise money for good causes, like arthritic ex-gardeners, or the site funds. Others sell their stuff because they need to - down the pub or to the neighbours, and in some places allotment plots have been secretly reinvented as market gardens for exotic necessities.

Allotment gardeners grow local food. But this local food is imbued with meanings by the people who grow it. Orderly rows of carrots protest against disorder on the streets. The perfect onion for show: blue ribbon, Highly Commended. Corn and herbs at their best if feasted on within minutes of harvest. Little Romeo's first radish. Trample on this at your peril!



Allotment produce can be sold. But at what price?

Next time: the allotment path as battlefield. Where's that tin helmet ...

**Richard Wiltshire**  
**QED Allotments Group**

*(Continued from page 6)*

and whether there are any environmental, health or cultural implications of the changes to our baking industry. Through interviews with commercial and home bakers, Mel hopes to discover that, in this city of great cultural diversity, the baker's skill has not been completely forgotten.

We aim to have a number of ways of celebrating the findings and the stories of people involved in the project, which might include some of the following: a London bread map poster; postcards of individual breads, with additional information, eg history, festivals, accompaniments; a collection of interviews and recipes; directories of suppliers.

Mel will also explore and encourage potential baking projects with economic, social, environmental or health benefits in some of London's communities, for example, community growing or baking, or even baking courses.

Finally, an appeal for help: Mel would like to interview individuals who are baking bread at home, particularly those who have come to London from another country. If you know somebody who may be willing to be interviewed, or indeed if you would like to contribute to Bread Street in any other way, please let us know.



Mel can be contacted via the LFL office ([dan@sustainweb.org](mailto:dan@sustainweb.org))

# 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:**

Dan Keech, LFL, c/o Sustain,  
94 White Lion Street, London N1 9PF.

TEL: 020 7837 1228. FAX: 020 7837 1141.

EMAIL: [dan@sustainweb.org](mailto:dan@sustainweb.org) WEB: [www.londonfoodlink.org](http://www.londonfoodlink.org)

### Some London Food Link members and supporters:

Camden & Islington Primary Care Trust, City & Hackney Primary Care Trust, Community Kitchens Network, W.H. Cragg & Associates, Crisis Fairshare, East London Food Access, First Fruit Co-op, Food Commission, Foodlink Shrublands, Greenwich Primary Care Trust, Growing Communities, Henrietta Green, Jenny Usher Organics, London Borough of Croydon, London Borough of Ealing, London Borough of Haringey, London Development Agency, London Federation of City Farms & Community Gardens, London Farmers' Markets, London First, London Sustainability Exchange, Newham Food Access Partnership, Quality Environment Dartford allotments group, OrganicLea, Reunite Edmonton, Soil Association, Sustain: the alliance for better food and farming, P. & K. Treherne Organic Market Gardeners, the Women's Environmental Network.

### The work of London Food Link is guided by a working party of members representing a range of food and farming interests. Currently the working party comprises:

Anne Dolamore, Food Writer's Guild (Acting Chair); Cheryl Cohen, London Farmers Markets; Richard Emmens, Government Office for the South East; Charles George, National Farmers' Union; Lesley Harding, London Development Agency; Amelia Hubby Green, Countryside Agency; Olivia Morris, London First; Lesley Mountford, Greater London Authority; James Petts, Sustain; Eric Samuel, West Ham & Plaistow New Deal for Communities; Wendy Tobitt, Soil Association; and Richard Wiltshire, Quality Environment Dartford allotments group.



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.