

**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
- promote a sustainable local food economy
- support new and existing food projects
- advise local and regional authorities on supporting the growth of a local food sector in London
- celebrate London's food culture



**LONDON FOOD LINK**

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## Getting better hospital food

**Major Award for LFL**

London Food Link has been awarded a grant by the Department for the Environment, Food and Rural Affairs (DEFRA) to support an increase in local and/or organic food provided in three London NHS hospitals.

Starting in January 2004, funding from the Rural Enterprise Scheme will enable LFL, working jointly with the Soil Association, to:

- advise catering managers on setting food supply tenders which improve chances for producers of local and/or organic food to supply a proportion of the hospitals' catering needs;
- connect producer and supplier networks with hospital catering managers;
- explore London's longer-term food supply issues such as infrastructure, social enterprises, food security and distribution.

**What's on offer?**

Technical support will be offered for food suppliers as well as catering staff on legal hurdles, catering supply needs, opportunities for favouring sustainable food, developing more seasonal recipes and the longer term dietary results of these changes in patients' and staff menus.

Participating hospitals are still to be finalised but will include one specialist, one general and one mental health hospital. More details will be available from the end of October.

**The best thing since sliced bread**

Through the publication this coming winter, of our report *Bread Street - The Evolution of London's Bread*, London Food Link will uncover some of the leavened lunacy and wheaty wonders of modern baking.

**How can you get involved?**

We would like to encourage amateur photographers to take pictures of bread types, seasonal or religious festivals which include bread as part of the meal, methods of baking, baking equipment, local bakeries, in fact any images which reflect bread and baking in London's ethnic communities. For more details,

contact Dan Keech at the London Food Link office or visit [www.londonfoodlink.org](http://www.londonfoodlink.org)

**Crumbs!**

In the summer London Food Link received grants from the Association for London Government and the Arts Council England for its Bread Street project. This celebrates the diversity of London's diverse population through the breads they bake and eat.

**Pictures and pittas**

The grant will enable us to also hire a professional photographer to visit some commercial bakers and bakers in the home, in order to record how different cultures make breads, what ingredients they use and which cultural or religious influences shape seasonal baking. In the spring an exhibition of photos and London bread types will take place, with talks and demonstrations given by participating bakers. Watch this space.

We will print a London bread map as long-term testament to the project and local exhibitions are planned in Ealing, Croydon and Newham, where much of the photography will take place.

**A to Bread**

Adzimka, Babka, Babovka, Bagel, Baguette, Bloomer, Borodinski, Combread, Chiabata, Chapati, Chollah, Cottage, Crumpets, Farmhouse, Farls, Flute, Focaccia, Huffkins, Injera, Jamaican hard dough, Khubz, Kibbled, Milk rolls, Muffins, Nan, Paratha, Pashalino Psomi, Pitta, Pizza, Pretzel, Pumpnickel, Roscas, Roti, Rye, Scones, Scorfa, Sourdough, Talamee, Teacakes, Tortilla, Wiener rolls...you tell us.

**On the inside...**

- London Food Strategy coming - p.2
- Small grants awarded - p.3
- Members' news - pp.4 & 5
- Ready Steady Cook - p.5.
- Two pints of lager and a Tom Yam, please - p.6
- The Crayford slasher revealed - p.7

# Bulletin

## Apple Day

Apple Day is a national celebration of orchards and fruit diversity. For a national events list, including London, visit [www.commonground.org.uk](http://www.commonground.org.uk). October has also been declared 'National Cider and Perry Month' by the Campaign for Real Ale. [www.camra.org.uk](http://www.camra.org.uk)

## Food economy seminar - 15th October

Simon Doff, having just moved from managing the London Food Centre to heading the food business development unit at London Metropolitan University, organised a conference on London's food economy with the Food and Drink Federation. *The Importance of Food to London's Economy: the Contribution of Small & Medium-Sized Enterprises* took place on Wednesday 15th October. Speakers and guests included Jenny Jones, London Deputy Mayor, Sir Gulam Noon, Sir Don Curry and the Evening Standard's restaurant critic Charles Champion, as well as specialist London food businesses. Details from Simon on 020 7133 2423 or [s.doff@londonmet.ac.uk](mailto:s.doff@londonmet.ac.uk)

## Food access conference

London's Deputy Mayor, Jenny Jones, is sponsoring a joint London Food Link - Greater London Authority conference on food access and social exclusion. The free conference to be hosted at City Hall will cover issues around making sure that people on low incomes can eat well. This is often down to much more than simply being able to afford fresh and wholesome food. Planning policies in the 1980s and 90s sometimes resulted in out of town shopping facilities which remain tricky to get to without a car. As independent high street food shops such as butchers, grocers and greengrocers have been replaced by the ubiquitous blend of coffee shops and fast food joints, fresh affordable food such as seasonal fruit and vegetables are just not always available. And when, with each passing day, fruit and vegetables evaporate a proportion of their price per pound, how can corner shop grocers be helped towards a better supply and turnaround of fresh produce? Speeches will cover policy, practicalities, volunteer-led schemes, food supply enterprises and funding opportunities. The date will be confirmed shortly. For more details contact Dan at the LFL office.

## Food Strategy commitment

On 14th July, as the first step towards a Regional Delivery Plan for the Strategy for Sustainable Food and Farming, the Government Office for the South East (GOSE) published *Our Healthy Future*. This pamphlet was the result of six months' consultation in London and the South East on food and farming issues by Westley Consulting, LFL's newest member. It outlines 10 headline commitments, including one especially for London, namely:

*'London - developing a food strategy to benefit the people and economy of London  
London's 7 million consumers are a huge market for local food. But there are wide inequalities in health and wealth in the capital. Food is a cross-cutting theme with implications for regeneration, economic development, tourism and ethnic minorities. These issues will be brought together under a food strategy for London. Organisations in the capital are discussing how this will be taken forward.'*

Since the publication, London Food Link has been invited to sit on the South East England Rural Affairs Forum, to speak on London's food issues. The Forum is run by GOSE and chaired by Lord Selbourne.

## Manual on sustainable food procurement

In July Sustain launched its seminal guide to sustainable public sector food procurement *Good Food on the Public Plate*. A comprehensive manual in five parts for those wishing to introduce better quality and more sustainable food and practices into the public sector. The manual costs £55/£110 depending on your organisation, plus £10 postage. Further details on [www.sustainweb.org/chain\\_index.asp](http://www.sustainweb.org/chain_index.asp)

## Food Links UK Conference

*Local Food Links – Ideas into Action* aims to highlight the new policy agenda for food and farming, show how local projects can best support health, regeneration and environmental objectives, and illustrate how sustainable food and farming policy is being delivered on the ground. The venue is Sheepdrove Organic Farm, Berkshire and speakers include Caroline Lucas MEP, Jeremy Pope, Baroness Sue Miller, chaired by Prof. Tim Lang. For initial enquiries email [conference@localfood.org.uk](mailto:conference@localfood.org.uk)



# Projects supported by LFL Grants

## **On 5th September London Food Link announced the 20 successful applicants to its small grants scheme.**

Launched on 1st June at the start of London Sustainability Week, the London Food Link Small Grants Scheme, seeks to support community food initiatives. We were able to offer this grant thanks to a London-based charitable trust.

We received over thirty applications from a wide range of groups. The following applications have been successful:

### **Freightliners City Farm, N7**

Notice boards for growing exotic fruit and veg.  
Contact Alexnadra Willis 020 7609 0467.

### **Haringey schools**

Juicers for 3 special schools - improve access for fruit and veg.  
Contact Jude Clements 020 8489 5013.

### **Ashburnham Community Association, SW10**

Community café project to introduce juicing and organic products. Contact Janet Ilott 020 7352 3335.

### **Syon Park School, TW7**

Allotment project to promote fruit and veg consumption.  
Contact Veronica Wright 020 8560 4300.

### **Growing Communities, N16**

Project to raise growing beds to increase accessibility. Contact Bernadette Kennedy 020 7502 7588.

### **St Matthews Fruit and Veg Project, SE1**

Promotion of project to reach socially isolated, tasting sessions, purchase of cold storage. Contact Margaret Kennedy 020 7357 8532.

### **Poplar Harca Housing & Regeneration, E14**

Healthy eating demonstrations and workshops within primary and nursery schools. Contact Diana Sayers-Gillan 020 7093 2571.

### **W2 Food Project**

Equipment for pilot project to improve access to fruit and veg for low-income residents. Contact Sarah Martin 020 7723 5071.

### **Richmond & Twickenham PCT**

Training and equipment for cookery club. Contact Pippa Burge 020 8973 3076.

### **Community Kitchens Network, SE1**

Farm visit as bonding, educational and possible business opportunity for network members. Contact Malcolm Shepherd 020 7407 1123.

### **East London Organic Gardeners, E1**

Apple crusher for use at apple day events and wider community use. Contact Chris Olende [elogeditor@lineone.net](mailto:elogeditor@lineone.net).

### **Harrow in Leaf**

Purchase of rotovator for communal use to enable easier cultivation of food producing allotments. Contact Sue Green 020 8248 3474.

### **Southall Mental Health Support Project**

Food hygiene courses for community café and new kitchen utensils. Contact Hannah Kells 020 8571 7454.

### **Heather Close Tenants Group, SW8**

Herb garden, composting and cooking sessions for a residents led project in sheltered accommodation. Contact David Hart 020 7720 4150.

### **Community Kitchens Project, N7**

Healthy eating programme: cook and eat, nutrition info, training, trip to farm. Contact Gabriel Mackintosh 020 7561 5281.

### **The Children's Centre, NW10**

Fruit planting project for nursery aged children. Contact Denise Lepore 020 8961 6648.

### **MIND in Ealing & Hounslow**

Food hygiene training for community cafe. Contact Jenny Thom 020 8998 5148.

### **Organiclea Community Gardens, E17**

Development of forest garden for food growing. Contact Ru Litherland [organiclea@yahoo.co.uk](mailto:organiclea@yahoo.co.uk)

### **Patmos Area Community Conservation Assoc., SW9**

Market research and evaluation to develop a food co-op. Contact Adeline Aina 020 7582 9641.

### **Southside Partnership, SW4**

Start up/regulatory materials for a social enterprise aiming to employ people with disabilities and provide meals to NHS and Social Services. Contact Stephen Crabb 020 7819 1270.

### **Save our eels!**

An EU Action Plan is to be developed to protect European eels. Stocks are now outside safe biological limits, mainly due to over-fishing and the effects of other human activity on eel habitats and migratory patterns. While the Action Plan is being developed, the European Commission will propose urgent measures that ensure mature eels can migrate back to the sea to spawn. Good news for Tubby Issacs' famous Aldgate jellied eel stall.



# Members News

## Members' Directory

London Food Link membership has been rising steadily in the 18 months (to Sept 03) we have been going. Several members have requested a directory listing other members in order to get an overview of LFL expertise and to be able to directly forge alliances and co-operation within the membership. The first LFL Members' Directory is enclosed in this edition of *The Jellied Eel*. Please make use of it and feel free to contact other members. For example, members needing catering services will find a sprinkling; primary care trusts can learn from their fellows on setting up food access projects; food businesses should feel free to tout, as should farmers - groups of which should be encouraged to tender for hospital contracts, perhaps. We leave it to you.

## Ilford Farmers' Market from September

London Farmers' Markets (LFM) opened their newest market in Ilford, east London, on 5th September. The market will be held monthly on the first Friday and Saturday in every month. If you are a grower or producer of food and would like to attend this or any other farmers' market in London, please call LFM on 020 7704 9659.

**ALSO** Market Managers are needed in all areas of London - if you love food then apply above.

## City Farm 30th birthday concert

To celebrate Freightliner City Farm's 30th anniversary, three top international sopranos (Pauline Tinsley, Suzannah Clarke and Susan Daniel) with the thirty-something-strong London Charity Orchestra (conductor Toby Purser) performed to an audience of over a hundred people, seated on straw bales. Farm manager Robert Donkers (an accomplished opera singer himself) also took part. The atmosphere was magical, the performers' formal dress contrasting weirdly with the informality of the yard and buildings, and the animals joining in enthusiastically (we look forward to the recording).

Meanwhile Cheryl Cohen (London Farmers' Market organiser) and I slaved away with volunteers in the paddock to prepare

food for the interval (see menu below). All the food came from farmers' markets in Whetstone, Notting Hill and Pimlico Road, with the exception of olives, capers, mayonnaise and pickled cucumbers. Syd Aston of Celtic Bakers turned up with a huge and beautifully iced carrot cake, which was presented after the final aria.

I think there's scope for more "local food catering", especially in London. I've been to some events where the catering was rather disappointing. I would like to network with others who feel the same, so we can compare notes, cooperate and share ideas and equipment. Details from: Jo Foster 020 8341 9238, 07730 477 109, jofoster@blueyonder.co.uk

## London 21 AGM & multicultural events

The London 21 Sustainability Network AGM and Conference will take place on 24th October followed by drinks. In November (date to be advertised) an event on multicultural community action for sustainability will be held in co-operation with Capacity Global. To register an interest and for more details contact Vinciane Rycroft at London 21 on 7359 8228 or visit [www.london21.org](http://www.london21.org)

## Green fingered eating & hygiene training

The Courtyard Cafe, part of the Southwark-based Community Kitchens Network, has opened a new cafe at the Museum of Garden History near Lambeth Bridge, serving home-made food using organic produce. Opening hours are 10.30 - 4.45 everyday. Profits go to the Jamyang Buddhist Centre.

Darwin Court, a new Peabody Trust centre and accommodation unit for over 50s near East Street and the Aylesbury Estate, opened in September with a cafe/restaurant with which the Network has been involved on an advisory basis. The Network is planning to put on an in-house food hygiene course in October in conjunction with Southwark College for volunteers and staff in North Southwark. Details from Malcolm at the Community Kitchens Network 020 7407 1123.

## Belshazzar's Feast?

- Persian omelette with fennel, courgettes and herbs
- Panzanella salad (tomatoes, bread, olives, capers, red onion, basil)
- Tomato and bread salad
- Ratatouille
- Moroccan carrot salad
- Potato and beetroot salad, pickled cucumber and fresh dill, dressed with live yogurt and mayonnaise
- Cheeses including cheddar, buffalo blue, smoked and unsmoked goats cheeses, with chutnies
- Seasonal Discovery apples, greengages, blueberries
- Bread rolls in six flavours
- Several varieties of apple juice



## MEMBERS NEWS

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### News from the Meridian

Greenwich Council have teamed up with the Primary Care Trust and drafted a Food Policy to promote access to healthy food, awareness of a balanced diet, working with the food industry to positively influence eating habits and striving to provide a more sustainable diet for the people both authorities cater for.

Meanwhile, the second meeting of the Community Food Initiative is showing great results. Not only is the Ferrier Food Co-op getting a great take up on the estate in Kidbrooke after which it is named, local allotment gardeners are now providing the co-op with surplus fruit and even changing the produce they are growing to reflect the local demand. Local businesses, including a healthy eating sandwich delivery business will be supplied by the co-op in due course. Contact Claire Pritchard on 020 8269 4886.

### Ready Steady Saunders

On 17th September the east London 5-a-day scheme was launched in Whitechapel. The scheme, which runs for two years in Tower Hamlets, Hackney and Newham, aims to increase access to an affordable, healthy diet for people on low incomes in these boroughs.



Master chef and TV and radio presenter Steven Saunders ran a Ready-Steady-Cook style competition with local children judged by London's Deputy Mayor Jenny Jones. Other attractions included smoothy making, tasting sessions and free fruit bags as a precursor to the new fruit and veg co-ops that the scheme will support. For further details contact Khalida Begum, East London 5-a-day co-ordinator on 020 377 7919 or [khalida.begum@thpct.nhs.uk](mailto:khalida.begum@thpct.nhs.uk)

### ELOG Apple Day

East London Organic Gardeners will be celebrating Apple Day on Saturday 11th October from 11am - 4pm at Vestry House Museum, Walthamstow. Further details from Chris Olende on 020 8520 8606.

### WEN Networking Day

The Women's Environmental Network hosted a networking day for local food groups on 8th October in the Brady Centre, Whitechapel. Members of the *Taste of a Better Future Network*

of multicultural food groups came together from east London and also from all around the country. The new Women's Environmental Network (WEN) Local Food Directory, was also launched at this event.

Project presentations covered issues including food access, gardening, biodiversity, urban food growing, finance issues and food composting on an inner city estate. There were various stalls and displays and members of the Coriander Club provided a lunch of vegetable curry and rice using vegetables grown by members of the network. The Daintynak Afterschool club performed their latest dances and acts. Further details from Caroline Fernandez on 020 7481 9004 or [food@wen.org.uk](mailto:food@wen.org.uk)

### Food Lovers' Fairs

The Autumn Fair takes place at Covent Garden Piazza on Friday 31st October - Sunday 2nd November. Regular Friday Food Lovers' Markets in the Piazza continue on 10th October, 14th November, and 12th December. The Royal Opera House Amphitheatre Restaurant has been added to the list of restaurants and shops being supplied by FLF. For further details contact Henrietta Green on 020 7644 0455 or [office@foodloversfairs.com](mailto:office@foodloversfairs.com)

### Food Poverty Projects

The Food Poverty Projects database and website is getting 1,000 hits a month. Set up by Sustain and the Health Development Agency, the database contains details of 285 local food projects across Britain, with many from London. [www.foodpovertyprojects.org.uk](http://www.foodpovertyprojects.org.uk)

### Food Commission in food fight?

Do you find yourself having to say "no!" to your children nagging for sweets or chocolate displayed the checkout? Do you wish you didn't have this conflict when you're trying to pack and pay at the end of your shop? Do you find yourself giving into temptation? The Food Commission is launching 'Chuck Snacks off the Checkout!' following lots of complaints from its Parents Jury members. A similar campaign ran 10 years ago with some level of success, but sweets, soft drinks, and other snacks have crept back onto supermarket checkouts. Would you like supermarkets to remove all snacks from the checkout? For further details visit the Parents Jury website: [www.parentsjury.org.uk](http://www.parentsjury.org.uk), email: [parentsjury@foodcomm.org.uk](mailto:parentsjury@foodcomm.org.uk), or write to us at Parents Jury, c/o Food Commission, FREEPOST 7546, London N1 9BR. You don't have to be a parent to take part!

### Question Time

London Food Link was one of 20 groups invited to a *Sustainable Cities* question time hosted at City Hall on 11th September. The panel, chaired by environmental journalist David Nicholson-Lord, included Beate Weber, Mayor of Heidelberg, Charles Secrett, former head of Friends of the Earth and the environmental impact specialist Dr Mathis Wackemagel from California.

# Eating out

## Aroi!

It wasn't so long ago that English pub food was fairly predictable: fish and chips, sausage and mash, and a roast on Sundays. As for food with a foreign flair, the most you could expect in the majority of pubs was chicken tikka masala, and even that is a British take on the Indian curry.



But tucked away on White Lion Street in Islington, the Lord Wolseley pub has introduced a more exotic offering when it comes to lunchtime fare - Thai food. Drop into the Lord Wolseley for a weekday lunch and you'll see tables full of diners tucking into bowls of Tom Yam Koong, a hot and sour prawn soup, followed by plates of Thai Green Curry.

And it's not just the Lord Wolseley that's added exotic tastes to its menu. Whereas three or four years ago, you would have been hard pressed to find Thai cuisine in London, let alone outside the big city, more and more watering holes are now spicing up traditional menus with a taste of the Asian country.

Declan Corcoran, who has run the Lord Wolseley for the past three years, confirmed the popularity of Thai food has exploded over the past few years. For him, it's one of the key ways his pub can distinguish itself from others in the area.

"The main challenges I face are in relation to competitive pricing out there," said Corcoran, who has to share his immediate neighbourhood with pubs belonging to the J.D. Wetherspoon chain and several other smaller players. As an independent operator it's quite difficult to compete against that market. That's why I go for a quality food offer. The market for Thai food has been flourishing and it's an opportunity to raise the profile of the pub."

Corcoran also says Thai food is a way of attracting a broader mix of people, especially professionals working in Islington during the week, along with his regular patrons from the surrounding community.

The other people benefiting from an explosion of demand for Thai food are the chefs themselves, people like Nualnoi Worrachongsanon - or Mam as she's better known. Mam learned to cook as a child growing up in north-east Thailand. By the time she moved to London, Thai food had become so popular in the UK it seemed like the perfect business opportunity.

Together with her sister they rent the kitchen space from the pub and their salaries come from the profit they make on the food. Mam thinks the current taste for Thai food is more than a trend. "English people like Thai food. It's not too salty, not too spicy," she says.

But she admits even customers with a taste for Thai flavours tend to stick to better known dishes, like Thai Green Curry and Pad Thai. And although she and her sister try to keep the dishes as authentic as possible, buying most of their ingredients from Chinatown, sometimes recipes have to be adapted.

Get a Som Tam salad in Thailand, for instance, and you'll be presented with a plate of shredded carrots, cabbage and green papaya in a peanut sauce. But in England green papayas are expensive so they are omitted from the Som Tam. The Lord Wolseley pub has also introduced its own take on some recipes, like the fish-filled "dream team" soup.

Despite the popularity of the Thai part of the business, Declan says he hasn't entirely given up on British food in his pub. While Thai food takes over during the week, the weekends are given over to another cook who serves up a roast dinner with all the trimmings.

He's also kept the décor very much true to tradition, helping the pub to keep its cosy atmosphere. As Declan says, it's all about trying to strike the right balance to help give his pub an edge over others in the market.

"A lot of people still enjoy a traditional English pub, a local family pub, and if you offer a quality product in a safe environment there's enough room to survive."

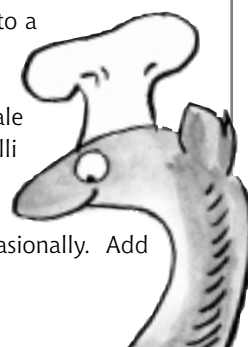
**by Laura Lockheart**  
**Financial and food writer**

### **Mam's favourite: Tom Yam Koong**

(ingredients per portion)

- 4-5 kaffir lime leaves
- 2-3 small pieces of galingale (optional)
- 1/2 lemongrass stick, sliced on the diagonal
- 1/2 tsp roasted chilli paste
- juice of 1/2 lemon
- 5 large raw prawns
- 2 tbsp fish sauce

1. Pour a generous bowl of water into a saucepan and bring to the boil.
2. Add the kaffir lime leaves, galingale (if using), lemongrass, roasted chilli paste, lemon juice and prawns. Simmer for 15 minutes to allow the flavours to infuse, stirring occasionally. Add the fish sauce and serve.



# Allotment Slot

## Vandalism? Fetch the vet ...

Animals can get away with murder on allotments because we foolishly assume that criminals always take human form. 'Some kids have stolen my gooseberries'. 'Really madam? Have you ever tried to feed a fresh gooseberry to a child - any child? And how did they do this without leaving a single footprint: hanging from a balloon like Pooh Bear?' It was at this point (yes, it really happened) that the green parrot resting on the fruit cage let out a deafening squawk, as the gooseberries in its stomach started to ferment.

Or consider the Phantom String Slasher of Crayford. This demented maniac took to chopping up lines strung across cabbage rows to deter the pigeons into small pieces in the dead of night - and puncturing hosepipes to boot. 'If he's not stopped we'll all give up: you've got to do something!' Now surely even the good people of Crayford have better things to do than roaming with machetes in the moonlight looking for pigeon-pleasing opportunities. So at huge personal risk, and armed only with deepest skepticism, I parked my backside on the corner of the most abused allotment and waited for darkness. And lo, the Phantom String Slasher appeared, and parked herself opposite.

Next day an experiment: replace all the damaged, plasticated string with hemp, and see what happens. Sure enough, the vixen has taught her cubs to bite plastic, for within plastic lies

the urban fox's best hope of tasty morsels. Just look at the rubbish sacks in any street. No machete then, though the fear lives on in allotment mythology.

I was reminded of that vixen earlier this summer, not by the presence of cubs on the plot next door to mine, sunning themselves all afternoon when they weren't fouling the footpaths, but by the fearful events that cut off our water supply, and put an entire year's crop at risk. A keen newcomer decided to stake out his territory with a Goth-proof fence, and hammered a post right through the water main. Funny thing is, this happened at the precise spot where the vixen had been sitting. Plastic. Some people can divine water with sticks (though evidently not with metposts). And now you know that foxes can divine plastic with their backsides. Isn't nature amazing.

Not that we should complain. At least we're not in Leicester, where a panther stalks the allotments (bad news for young or lame gardeners I fear). And I know of a site in far-off Japan where a forest of sweetcorn was demolished in a day. Pluck the cob and gulp it down in one go. That's the way those big brown bears like it. **Next time:** the life and death of the allotment shed.

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



# Farm Gate

## Doubleplusgood? Making sense of CAP Reform

The European Common Agriculture Policy (CAP) is notorious for using up more than half the EU budget whilst failing adequately to support farmers, sustainable and healthy production, animal welfare and fairer trading. Adjustments have been made over the last decade, most recently in June 2003. What this means for London's farmers, farmed environment and consumers is, frustratingly, difficult to forecast. The UK government has yet to decide exactly how it will implement the new CAP. Furthermore, the impact of policy change on farmers' decisions and on trade is, usually, as unpredictable as the weather.

The main change to the CAP is to replace most direct farm subsidies, currently based on what farmers produce (like Arable Area Payments), with a 'single income payment' based on a flat rate or historical level. This will, in theory, break the link between production and subsidy. The government claims - with little evidence - that this 'decoupling' will reduce overproduction and therefore surplus, end dumping and provide adequate support for sustainable farming. Whilst many groups have long advocated a de-linking of subsidies from production, the new arrangements, if poorly implemented, could still maintain the unsustainable allocation of subsidies whereby the largest farms continue to receive most subsidies despite being the least in need. EU farms could still be lost, the environment damaged and produce continue to be put on

world markets at prices below cost of production; an outcome which seriously undermines farmers in poorer countries.

Another change is an increase in the rate of moving funds from the CAP budget for production support to other uses such as grants for rural development and conservation. This reallocation has significant consequences. Farmers will receive smaller income payments (by 10%), but can get more for changing their practices e.g. conservation measures and better marketing. A further 10% reallocation - called the 'National Envelope' - is also allowed under the EU rules to be used at a country's discretion. The latter worries farmers as it could mean money is siphoned away to other schemes or to meet regional priorities. Farmers will also need to comply with specific environmental, public health and animal welfare regulations to be eligible for payments - a new arrangement called cross compliance. A good thing, any taxpayer would rightly argue, but farmers are alarmed at the prospect of more red tape.

There was an abysmal failure to agree fairer and more sustainable farm policies at the recent trade talks in Cancun, Mexico. The UK must press for more CAP reform and implement measures here which support sustainable and equitable production. Everyone should comment, including Londoners, on the DEFRA CAP consultation. [www.defra.gov.uk/corporate/consult/capreformthree/index.htm](http://www.defra.gov.uk/corporate/consult/capreformthree/index.htm)  
by **Vicki Hird, Policy Director, Sustain**

# Join London Food Link 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 and nutrition strategies, government and GLA consultations on food, farming, planning and the economy.
- 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.
- Free membership directory.
- A Free copy of **Growing Food in Cities** to new members and 50% off the **City Harvest** report.



## To join London Food Link or for further details contact:

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Tel: 020 7837 1228. Fax: 020 7837 1141.  
dan@sustainweb.org  
www.londonfoodlink.org

## London Food Link members and supporters include:

Academy of Culinary Arts, Adrian Audsley (individual), Patrick Andrews (business advisor), Barts & The London NHS Trust, Bexley Primary Care Trust, Camden & Islington Primary Care Trust, Celtic Bakers, City & Hackney Primary Care Trust, Community Kitchens Network (Southwark), Community Kitchens Project (Islington), Matthew Conrad (individual), W.H. Cragg Associates (farmers' network), Crapes Fruit Farm, Crisis Fairshare, Dalgarno SRB, Maria Davies (University of Westminster), East London Food Access, East London Organic Growers, East Thames Housing Association, First Fruit Co-op, Food Commission, Foodlink Shrublands, Jo Foster (Manager, Islington Farmers' Market), Greenwich Co-operative Development Agency, Greenwich Primary Care Trust, Greenwich Organics, Growing Communities, Haringey Primary Care Trust, Health Development Agency, Henrietta Green, Jenny Usher Organics, Kids' Cookery School, the Leaming Trust, Lighthouse Bakery, London Borough of Croydon, London Borough of Ealing, London Borough of Haringey, London Federation of City Farms & Community Gardens, London 21 (Sustainability Network), London Farmers' Markets, London Food Centre, London First, London Metropolitan University, London Sustainability Exchange, Rachel McLoughlin (individual), Elizabeth Mitchell (individual), Newham Food Access Partnership, Newham Primary Care Trust, Quality Environment Dartford, Organic Express (Caterers), OrganicLea, Reunite Edmonton, Roots & Shoots (community garden and horticultural training centre), Soil Association, South London & Maudsley NHS Trust, Patrick & Katie Treheme (Organic Market Gardeners), Waltham Forest Primary Care Trust, Westley Consulting, Westminster Primary Care Trust, Women's Environmental Network, Lindsay Wright (London Potato Fair).

## London Food Link is guided by a working party comprising:

Guild of Food Writers (Chair), Countryside Agency, Greater London Authority, Government Office South East, London Farmers' Markets, London Development Agency, London First, London Metropolitan University, National Farmers' Union, Newham Food Access Partnership, QED allotments group, Soil Association, Sustain,



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