SUSTAIN: THE ALLIANCE FOR BETTER FOOD AND FARMING

(A Company limited by guarantee)

TRUSTEES’ REPORT AND FINANCIAL STATEMENTS

For the year ended 31 March 2009
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SUSTAIN: THE ALLIANCE FOR BETTER FOOD AND FARMING

Registered charity number: 1018643
Registered company number: 02673194

Trustees’ Report and Financial Statements
For the year ended 31 March 2009

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Trustees
David Barling (re-elected 28/1/09)
Myles Bremner (elected 28/1/09)
Peta Cottee
Helen Crawley (elected 16/1/08)
Anne Dolamore, Chair (re-elected 28/1/09)
Jeremy Faull
Vicki Hird
Emma Hockridge
Anthony Kleanthous (elected 28/1/09)
Philip Lymbery (elected 16/1/08)
Patrick Mulvany (re-elected 28/1/09)
Mike Rayner
Patti Rundall (re-elected 28/1/09)
Robin Simpson, Treasurer
Jim Sumberg (re-elected 28/1/09)
Bill Vorley (resigned 28/1/09)
Tully Wakeman (resigned 28/1/09)

Company registered number
02673194

Charity registered number
1018643

Registered office
94 White Lion Street, London, N1 9PF, UK

Auditors
Goldwins, 75 Maygrove Road, West Hampstead, London NW6 2EG

Bankers
The Co-operative Bank, PO Box 101, 1 Balloon Street, Manchester, M60 4EP
The Council of Trustees (who are the Directors of the Charity for company law purposes) present their report and the audited financial accounts for the year ended 31 March 2009. The Trustees confirm that the annual report and financial statements comply with current statutory requirements, the requirements of the Charity’s governing document and the provisions of the Statement of Recommended Practice (SORP) ‘Accounting and Reporting by Charities’ issued in 2005 (revised May 2008).

Sustain represents around 100 national public interest organisations working at international, national, regional and local level. It advocates food and agriculture policies and practices that enhance the health and welfare of people and animals, improve the working and living environment, promote equity and enrich society and culture.

**Constitution**

The company, which is limited by guarantee and therefore governed by its Memorandum and Articles of Association, is also a registered charity.

**Governance**

Sustain is governed by its membership, which is open to national organisations which operate in the public interest. Members must be wholly or partly interested in food or farming issues and support the general aims and work of the alliance. Sustain’s membership meets at least twice a year in general session (one of these meetings is the Annual General Meeting), and members also attend a range of specialist policy and project working party meetings (see Review of the Year below), which are chaired by a Sustain Council member.

The Council members are elected by the membership (and a third of the Council must stand down each year) to form a governing body of 15 Trustees. All Trustees declare any relevant financial interests and these are publicly available. The Council of Trustees meets quarterly to guide the work of the alliance, subject to approval by the members. As the Trustees are drawn from Sustain’s membership, all of whom are third sector organisations, they are already familiar with the structure of and governance in this sector. Induction and training is therefore informal.

By the 2008 AGM (which had to be postponed until January 2009) two Trustees had stood down, two new members were elected, and five existing Trustees were re-elected.

**Strategic review**

Each year Sustain’s staff and Trustees meet for a full-day review of our aims and activities, to assess the extent to which changes need to be made and agree appropriate action. This year, we explored both global issues, such as the world’s economic and food crises, and also Sustain’s governing structure.

**Organisational structure**

Following these discussions at the annual strategic review meeting it was agreed that, in the main, the structure has served Sustain well, so the main elements should be retained, in particular, directly involving a range of members and other organisations in our work. However, it is appropriate to be more flexible, and not require a formal working party, chaired by a trustee, for every initiative. Developments with all of Sustain’s work will continue to be reported to quarterly Council meetings – and to our membership - whatever the structure. The diagram below is a schematic representation of Sustain’s structure and does not indicate actual numbers of policy/project working parties or staff.
Finance and administration

Sustain is pleased to continue to retain the services of two excellent specialists, Gavin Dupee and Quoc-anh Tran who, respectively, provide high quality Information Technology and design, and finance and administrative services. This year, due to a growing staff team and workload, we have recruited two new staff members to help with design and communications, and with finances, employed on part-time short-term freelance contracts (with a view to extension if finances allow). They are, respectively, Becky Joynt and Nihad Alfulaij.

Over the past year Gavin has developed a number of new website applications that have streamlined the electronic distribution of information. These include a comprehensive content management system that now groups Sustain’s work along with a number of satellite websites under one central database. This, and the targeted marketing and information-sharing that such a system facilitates, has resulted in dramatically higher traffic across the Sustain micro-sites. Additionally, all the Sustain web databases have been combined to facilitate sharing member data between Sustain’s networks. We also now ‘geo-map’ user data, producing interactive maps with ‘postcode lookup’ interfaces so that people can find Food Co-ops and Real Bread bakers across the UK. Gavin has also restructured data handling in the office, with triple failsafe backup systems and tiered access privileges for internal documents.

Volunteers

Sustain also continues to recruit high quality volunteers to undertake a range of worthwhile tasks in all areas of work. Not only does Sustain get excellent value from its volunteers, but they continue to be able to use the experience they gain at Sustain to go on to obtain good jobs or pursue their research.
Funding

Sustain would like to thank the following funders for their financial support for our work, and for the work of the UK Food Group:

Action Aid
AlimenTerra
Bath & North East Somerset Council
Big Lottery Fund – Changing Spaces and Wellbeing programmes
Bristol City Council
British Heart Foundation
CAFOD
Esmée Fairbairn Foundation
European Commission (via Germanwatch and Practical Action)
Foyer Federation
Food Standards Agency
Government Office for London
Lantra
London Development Agency (various)
NHS Camden
North Somerset Council
Rowan Charitable Trust
Rural Renaissance (West of England)
Sheepdrove Trust
South Gloucestershire Council
South West Food & Drink

Review of the Year and Future Prospects

Last year might have been regarded as a high point for public and policy interest in food and farming issues, but they have continued to rise up the public agenda this year. Once again, our staff team’s impressive achievements have attracted more funding and we are delighted to welcome new staff (named under their respective headings below), as well as retain existing expertise. Indeed, Sustain is rapidly outgrowing its office space and in the coming year will be looking for a new home.

Capital Growth

Capital Growth is the campaign to create 2,012 new community food growing spaces in London, in time for the London 2012 Olympic Games. The pilot phase of the Capital Growth campaign was launched by London Mayor, Boris Johnson, and his food advisor, Rosie Boycott, on November 4th, 2008 at the Thrive herb garden in Battersea Park. The target was to create at least 50 new spaces by the end of March 2009, but project officer Seb Mayfield (and a team of volunteers) actually supported over 90 new spaces. We provided these with a range of support, including deals on insurance, free tools and seeds, and advice on issues such as soil contamination and remediation, together with a limited amount of funding for some of the new spaces. Community groups applied from 27 Greater London boroughs and, thanks to funding from the London Development Agency for the pilot phase, we were able to award 70 grants, totalling £50,000 (an average of £714 per project).
Hundreds of people have registered via the Capital Growth website (www.capitalgrowth.org), with around 160 having land, ready to start; and over 150 saying that they would like to find land to start a growing project. We are also excited about attracting support from larger landowners, including Transport for London and Network Rail, who may make some of their land available to communities for food growing. Metropolitan Housing, a large housing association with 14,000 homes in London has decided to convert space on their estates so that residents can grow food. A number of local authorities have also begun to show their support for community food growing.

A working party has been created to facilitate the development of Capital Growth. The group first met in November and continues to meet every other month. Myles Bremner, Chief Executive of Garden Organic, chairs the group and we held a successful stakeholder event in March 2009, for 90 people involved in projects supported by Capital Growth.

Funding is being sought from a number of sources to develop the campaign up to 2012 and, if we are successful, we are aiming for at least 10,000 London residents to benefit by growing food on the 2,012 sites, in a wide range of public, private and community spaces.

**Children’s Food Campaign**

The Children’s Food Campaign has had another successful year, being announced the winner of the Good Housekeeping Consumer Campaign of the Year. It is the first time that the Awards have included a category for campaigns, and Sustain is proud to be the inaugural winner.

In November 2008 we secured three years’ funding from British Heart Foundation, the most generous support it has ever enjoyed, and in December, campaign coordinators Jackie Schneider and Christine Haigh were recruited. Richard Watts, who successfully managed the Children’s Food Campaign for three years, stepped down as campaign coordinator at the end of 2008, although he continues to oversee the campaign in his work as Campaigns Director.

**Change4Life**

The Government announced the launch of their Change4Life strategy in October 2008. This £70m social marketing campaign aims to improve children’s dietary health, but the Government has teamed up with companies including PepsiCo, Kellogg’s and Cadbury, which have been promoting unhealthy food to children for years. Our response has been to welcome the spirit of the campaign but highlight and criticise the involvement of the food industry.

**Junk food marketing**

We were disappointed that Nigel Griffiths’ Bill to protect children from all forms of junk food marketing was talked out by three Conservative MPs at its Second Reading in April 2008. The Bill succeeded in keeping the issue in the political spotlight and confirmed our strong support in Parliament – over 230 MPs signed the EDM in support of the Bill. However, this is now the fourth Private Members Bill that we have tried and, while each one has led to progress, none have come close enough to passing. We are now focussing our efforts on building a movement of local campaigners who, we hope, will enable to us to make more progress on this issue.
At the same time, the campaign continued to challenge individual companies, in the media and through complaints to the Advertising Standards Authority. Targets this year included Burger King – for using toys linked to the Indiana Jones films to promote their children’s meals; Nestlé – for featuring the sports star Daly Thompson encouraging children to buy Smarties, Fruit Pastilles and Milky Bars to collect tokens for “free” sports sessions; and PepsiCo for featuring children’s finger puppets on their website.

In March 2009, a twelve-week consultation on the content of the industry-regulated Committee on Advertising Practice (CAP) Code opened. The Children’s Food Campaign will be responding to this, and also coordinating a letter from other children’s organisations, specifically to highlight our concern about loopholes in the current code which protect only children under the age of 12, rather than up to the age of 16.

School curriculum packs
In December we published Through the Back Door, our report on curriculum packs produced by food companies for use in schools. Our research found that many of these packs function as ‘hidden adverts’, whilst others contain misinformation about their products. The publicity generated around the packs resulted in the bread company Warburtons removing online curriculum packs which contained misleading dietary advice (eat six slices of bread a day) and replacing them with online educational materials which, while branded, are more in line with national nutritional guidance.

Following the publication of the report, Joan Walley MP has tabled Early Day Motion 803: Educational Materials and the Food Industry, which condemns the misleading materials produced by food companies for schools, and calls for regulation of these materials. However, the response from government ministers to our concerns has so far been disappointing.

School food and free school meals
We have been working with Sharon Hodgson MP and Roberta Blackman-Woods MP to support their campaign for all primary school children to get free school meals. Evidence from Hull, where this scheme ran for two years, suggests that making school meals free for all children increases the take-up of healthy lunches, improves children’s behaviour and encourages healthy cooking at home. The government has now agreed to part-fund a small number of trials, to start next year.

Labelling
Sustain submitted a response to the Food Standards Agency (FSA) consultation on the EU’s draft labelling directive. We are calling for individual Member States to have the right to introduce compulsory national nutrition schemes (like traffic light labelling).

Network
In response to the failure of our Parliamentary bill to pass, the campaign is planning to support an active role by parents, and others concerned about children’s health, to help us to protect the gains we have made over recent years and to push government and industry to go further. Thanks to the new funding for the campaign, a new network of local campaigners will be started as an online social network community. We hope that, once we reach a critical mass of parents, geographical links may emerge which will allow parents to run local campaigns. The network will be launched in April 2009 at the screening of a documentary about school food in the US organised by the Children’s Food Campaign, Merton Parents for Better Food in Schools, NetMums and School Food Matters.
Eat Somerset

Project officer Alison Belshaw has continued as part-time project coordinator, ably assisted by Cordelia Rowlatt for a day a week, with two volunteers (George Clark and Eva Vavru). The final report to the Esmée Fairbairn Foundation, initial funder of this project, was approved by the Foundation in July 2008, and is available on the Sustain website, along with case studies, summaries of our work with local convenience stores, and reports on “meet the buyers” events and on our research into local distribution. A searchable online directory of producers, and the downloadable directory of buyers have also been updated regularly.

In June 2008 we heard that our bid to the Rural Renaissance fund had been successful, enabling Eat Somerset to continue our work in the West of England area until the end of March 2009, with 50% match funding provided by Sustain and by Bath & North East Somerset, Bristol City, South Gloucestershire and North Somerset Councils.

Events

A “meet the buyers” event for the public sector was held in October 2008, with 16 local food producers having one-to-one appointments with buyers, and 14 public sector organisations represented. New trading links were established, and one producer is now supplying four schools as a direct result of this event. Twenty producers attended another similar event in February 2009. More than 55 local buyers attended and a number of new trading links were made as a direct result of this event, including with Musgrave’s (Budgen and Londis buyers).

In January 2009 we held a small but successful workshop on marketing for local food producers run by Bidwells Agribusiness. Due to the positive feedback from this workshop, Eat Somerset ran a second workshop in April. In February Alison supported a workshop for producers who are interested in the process of bidding for public sector contracts. This was funded by South West Food and Drink and developed in partnership with the Soil Association, English Food and Farming Partnerships and Fraser Associates.

Work with local shops

We have also explored how to get local produce into mainstream supply chains for local shops. After extensive negotiation and arrangements by Eat Somerset, five local products were eventually stocked and promoted in the Taunton Booker wholesale store (sausages, spices, jams and preserves and chocolates). Unfortunately, work to extend the range was not as successful as hoped, partly due to Booker moving to new premises. With the project focusing on the Bristol and Bath (West of England) area, different stores were targeted from July 2008. Specific work with six shops was developed, resulting in new trading arrangements, particularly with two Bristol-based shops: Bristol SweetMart (Marshfield Ice Cream and others) and Brigg’s Greengrocer (Jon Thorner meat, Marshfield Ice Cream and others).

Work with the Radstock Co-operative Society (Radco) has been even more productive. Two days of meetings with producers were held in January 2009 with follow-on meetings in April. In June, products marketed under an ‘Eat Somerset’ banner will feature in one large store in Radstock and another eight convenience stores. The range will include local jams and chutney, beers, ciders, fudges, cakes, sunflower and rapeseed oils. Radco hope to increase the range (to include fresh produce), depending on sales, but initially, the focus is on long shelf-life products.
The project also worked with River Cottage Canteen – a café that forms part of the group headed by TV chef Hugh Fearnley-Whittingstall – which opened in Bath at the end of March 2009. Eat Somerset provided information on local organic producers.

The future of the project
Alison is undertaking Bristol and Bath area aspects of the Green Belt Survey project (see London Food Link, below), which will report in autumn 2009.

We have applied to the Big Lottery Local Food Fund for a fruit and vegetable growing project in the West of England, working with four local authorities, local growers and other potential partners. The project will aim to build robust supply chains for local and seasonal fresh produce for the public sector. We should know if this bid has been successful by July 2009.

Good Food on the Public Plate

The successes of the previous years of Good Food on the Public Plate (GFPP), and the effort of other organisations working on public procurement work, have culminated in a high degree of interest for sustainable food procurement. The independent evaluation of the previous two years work was completed in April 2008, and concluded that GFPP undoubtedly made a positive, tangible contribution to increasing the sustainable purchasing and consumption by the public sector organisations the project worked with. The evaluation also identified institutional and policy barriers to greater uptake of sustainable food in the public sector.

In autumn 2008 Good Food on the Public Plate entered its third phase. It is now funded by the London Development Agency as one of the strands of the Local Food Infrastructure project – a key element of the implementation plan of the London Food Strategy. Three project officers were employed in November 2008: Jon Walker, David Rose, and Kena Duignan. Where the previous phases of GFPP focused on working with hospitals, this new phase has adjusted its scope to work with the whole range of public sector organisations in London. The main aspects of the impressive achievements of the project this year are outlined below.

- The Chelsea Cluster, made up of the Royal Brompton and Marsden Hospitals, Imperial College and Thamesbrook care home, is leading the way in terms of collaboration in sustainable procurement. The participants are working to tender collaboratively to buy sustainable meat, fruit and vegetables.
- Another geographical cluster in Camden is made up of organisations who have “contracted out” catering and so are not able to procure collaboratively. We are helping them to work together in other ways such as phasing out bottled water, using free range eggs, and conducting food waste audits.
- We are working with the school food unit in the London Borough of Enfield to move to free range eggs and ensure only sustainable fish is bought.
- A range of organisations have requested our help in formalising their aims into sustainable food policies and writing sustainability specifications into catering and food contracts.

We have been working with the wider farming community to raise the profile of public procurement and build better working relationships between suppliers and procurers. A ‘Meet the Buyer’ event was held in association with the South East Food Group Partnership in March 2009 and had a good turnout of public sector buyers and South East producers. In addition, seven of our participants have been nominated for Good Egg Awards from Compassion in World Farming for changing to free range eggs.
In June 2009 we will hold a training event called *Contracts: A fresh look* which will take about 50 participants (mostly procurement and catering managers) through EU contract regulations, how to incorporate sustainability into contracts, and the importance of developing supportive relationships with small and local suppliers. We are also planning workshops for people involved in the meat supply chain, and another with dairy suppliers, plus a showcasing event to give an opportunity to our participants to speak publicly about what they are doing, why sustainable food is important to them, and what they are finding difficult.

We are anticipating that *Good Food on the Public Plate* will have met its targets by June 2009, well before the project ends in December 2009. In November 2009 we hope a decision will be made about more funding for this initiative through the Local Food Infrastructure project.

**Good Food Training for London**

This project is funded by the London Development Agency (LDA) and managed by Greenwich Co-operative Development Agency (GCDA). It provides free-of-charge food skills training to public sector catering and service staff, to increase the availability and uptake of healthy and sustainable food in London.

Project officer Pamela Brunton has exceeded the LDA’s target numbers of trainees ahead of the end of project’s conclusion in September 2009. The project has worked with 14 of London’s 33 boroughs and trained over 1,000 people. It has also worked with schools, nurseries, children’s centres, borough councils, supported housing and residential care, hospitals, local NHS Trusts and prisons.

Over the past year Pamela has worked independently, and with existing training providers, to develop bespoke training courses covering important health and sustainability topics that no accredited catering training currently addresses. Pamela has also adapted training to make it suitable for groups of staff not covered by existing training courses. This includes, for example, ‘Customer Service’ for school cooks, ‘Food Waste and Energy Management’ for kitchen staff and ‘Sustainable Food Purchasing’ for catering managers. Pamela has also designed and produced new training materials, including the ‘Seasonal Food Calendar’ floor mat and ‘Lunchtimes Matter’ game. A new business development manager at GCDA will make courses and materials commercially available.

Good Food Training is providing a programme of training at Holloway prison which includes NVQ assessor training for prison staff as well as NVQ accredited training for prisoners working in the prisoner canteen and staff mess hall. Supplementary courses have also been developed on nutrition, sustainable food purchasing and ‘Food and Mood’, exploring links between diet and mental health. Despite the challenges of a prison environment these have been very popular. The project has also worked with two other prisons – Latchmere House and Wormwood Scrubs – to provide nutrition and food growing training for inmates.

Pamela is also working with the Sector Skills Council, called People 1st, as they review existing National Occupational Standards for accredited qualifications geared towards public sector catering. Learning from this process, she will help Westminster Children’s Society to create standards and design a qualification for nursery cooks. The nursery food sector currently has neither.
Pamela has run successful training events for catering managers and other procurement decision-makers, including ‘More than Mince: quality cuts for a public sector budget’ promoting cost-efficient cuts of higher-welfare meat; and ‘Beyond Cod: fish for a healthy future’, providing the skills and knowledge needed to use sustainable fish. She is working with the GFPP project to plan the contract writing and management event (see above).

Good Food Training is producing an interim report (due out in the summer), detailing the project’s successes to date as well as the challenges the team has encountered. The project hopes to receive continued funding from the LDA after September 2009, but we are also investigating alternative sources. A full report, produced with the project’s evaluation team at City University, will be available in autumn 2009.

Good Food for Our Money
In February 2009, Alex Jackson began work as the new project officer for the Good Food for Our Money campaign, funded for three years by the Esmée Fairbairn Foundation. The campaign will aim to achieve mandatory health and sustainability rules for public sector food. An expert working party is being assembled and will meet in April to help guide the campaign.

We have already met a number of government officials with responsibilities for public food procurement; have developed an excellent working relationship with the new Food Policy Council convened by Secretary of State for the Environment Hilary Benn, and we are developing sustainability standards to improve the Healthier Food Mark. This is a voluntary government initiative resulting from the Cabinet Office Food Matters report in 2008, about which we have serious reservations. Improving this Mark will be a focus for the campaign in the coming year, as well as building the profile of the campaign in public and at Westminster.

Public procurement mapping project
In spring 2009, the Government Office for London, working with the South East Food Group Partnership, commissioned Sustain to map public procurement practices across the South East. The aim is to establish how much sustainable food is procured by public sector organisations and what the barriers are to procuring more. A final report will be completed by the summer.

London Food Link
Thanks to the skills of Network Director, Ben Reynolds, London Food Link has continued to grow, particularly through doing more on urban agriculture (see also Capital Growth, above), and with the catering sector. London Food Link (LFL) is now effectively a one-stop shop for business, community, and public sector organisations looking for information on and support for sustainable food initiatives in the capital. LFL now has over 250 members, due to the sterling work of LFL administrator Vanessa Domenzain (currently on maternity leave), and her maternity leave cover Polly Higginson.

Services for members
Central to the support we provide are our network events, this year held in September 2008, with another planned at Mudchute City Farm in April 2009. The September event was a great success, with over 120 attendees and guest speaker Rosie Boycott, Chair of the London Food Board. The event was followed by an inspiring talk by Cuban permaculture designer Roberto Perez, jointly organised with the Permaculture Association, Cuba Solidarity and Unite.
LFL’s quarterly membership magazine *The Jellied Eel* was redesigned this year. It is now 24 pages in full colour, with a circulation of 20,000, including to outlets throughout London, including cafés, delis and food events. It was launched at the Ethical Emporium and at Borough Market in November 2008, and the response has been very positive. We are also experimenting with subsidising Jellied Eel’s production and wider distribution through advertising.

**Small grants**

The second round of this London Development Agency funded scheme was launched with an application deadline at the end of May 2008. In June, a judging panel met to assess some 103 applications with a total (requested) value of more than £310,000. The assessment process was therefore extremely competitive but, in the end, the remaining grant of £30,058 was distributed amongst 27 projects. Sustainable food events supported included:

- A sustainable zone at Camden Green Fair, which included the Mad Hatter’s Sustainable Tea Party, mini city farm, a chicken varieties fashion show and an edible Tube map;
- Several events to promote Latin America’s heritage of food plants and techniques for growing them in London;
- A photography contest, with the winning photographs being displayed at a King’s Cross gallery and the sustainable food restaurant Konstam;
- A large public picnic in central London to celebrate local food, promote the introduction of organic urban agriculture, and demonstrate the benefits of sustainable food.

Grant winners were offered advice on ‘greening’ their events, as well as additional support from LFL staff and volunteers, until October 2008 when the project finished.

**Sustainable food awards**

LFL has been involved in creating two awards to celebrate the achievements of the sustainable food movement. The Sustainable City Awards, run by the City of London Corporation, launched a new ‘Sustainable Food’ category with Sustain. The award was open to all London-based catering organisations and the winner, announced in early 2009, was Vacherin. We were also very excited to work with *Time Out* magazine’s food and drink Editor Guy Dimond during summer 2008 to develop a brand new ‘Best Sustainable Restaurant’ category for their Eating & Drinking Awards. This is the first time these prestigious awards have had a focus on sustainability, and the winner was the Clerkenwell Kitchen. LFL staff were also on the judging panels for the Caterer Magazine’s green business award and the Considerate Hoteliers awards.

**Growing Food for London Conference**

Organised as a follow-up to last year’s *Edible Cities* report, this conference looked at the impact of urban agriculture on London’s food security and sustainability, its role in preserving the capital’s open spaces, and educating Londoners to improve their health and well-being. This very successful event, which achieved full capacity at 200 attendees, was jointly organised with the London Parks & Green Spaces Forum, as part of the London Festival of Architecture, held at London’s City Hall on 30th June. We would also like to thank Lantra, the UK’s Sector Skills Council for environmental and land-based industries, which helped to fund the event. The day had a surprise appearance from new Mayor of London, Boris Johnson, who spoke briefly about his support for urban agriculture!
Growing Round the Houses

Launched at this conference on 30th June, Growing Round the Houses is a briefing paper by Sustain’s Ben Reynolds, and Christine Haigh (then from the Women’s Environmental Network). It explains how social housing providers and their tenants can work together on their estates to grow food. As well giving advice on how to set up a food growing project on an estate, it describes examples such as the Spitalfields Estate Community Garden, where residents worked together to build themselves a food growing space for vegetables and herbs popular with the local ethnic minority community.

Green Belt Survey

Sustain’s two projects, London Food Link and Eat Somerset, have been helping the Campaign to Protect Rural England to develop a survey on attitudes to Green Belt land around the urban centres of London, Bath, Bristol and Merseyside. The surveys will be undertaken by Sustain staff and, in the Northwest, by Myerscough College. The final report is due in autumn 2009.

Spreading urban agriculture news

Sustain’s work on urban agriculture has attracted much media attention, with coverage including The Guardian, Times, Observer, Independent, Metro, Evening Standard, BBC London and the BBC News website. We have also done interviews for Radio 4’s Farming Today, LBC, Guardian internet podcast, the BBC World Service and NBC. Project officer Anna Terzi produces a monthly urban agriculture email news round-up, which goes to over 1,000 recipients in the UK and worldwide. Ben Reynolds has given a number of presentations on food growing in London, including in Lille, and at Friends of Greenwich Park annual lecture. He has also been invited to speak at an event in May 2009, in Philadelphia.

Well London – Buywell

Since July 2008, new Buywell project officer Hannah Williams has been supporting community groups and businesses to make it easier to buy healthy, affordable and sustainably produced food in ten neighbourhoods across London. The project is part of the Big Lottery-funded Well London portfolio project, funded by the Lottery’s Wellbeing fund, with our strand funded through London Sustainability Exchange.

Hannah has helped City Gateway to plan their community café in Tower Hamlets, and Phoenix School in White City to develop their weekly food co-op. She has also been working with HealthWorks to support cafés in Canning Town, Newham to achieve the Healthier Options Award, a scheme that encourages small cafés to adopt healthier cooking methods and to offer healthier options on their menus. In addition, Hannah has been helping the Lambeth-based social enterprise Aardvark Recycling to team up with Children’s Centres across the borough to provide hubs for parents to collect weekly boxes of affordable fruit and vegetables.

Work has also begun on Buywell’s retail project to help local convenience stores to increase Londoners’ access to affordable and sustainably produced fruit and vegetables. The project is working with 15 retailers that are a mix of independent and symbol group shops. The London Development Agency and Tower Hamlets Primary Care Trust have contributed additional funding to expand the programme across Tower Hamlets.
To support Buywell’s projects Hannah has been forming new local food networks where they are needed and promoting projects in any existing networks, so that they will be supported in the future. She has also been working with Making Local Food Work’s Suzanne Natelson (see below) to develop a London community food network which included launching *The Gherkin* – a quarterly e-newsletter to promote and connect community food groups. Organising training events and leading workshops for community food projects to improve their skills has also been part of Hannah’s work on this project.

**London’s wholesale markets**

As part of the London Development Agency (LDA)’s Local Infrastructure project, Zeenat Anjari was seconded in August as a Business Development Manager for New Covent Garden Market (NCGM). In March 2009 Zeenat went on maternity leave, so her work was taken on by a consultancy called Mad for Food.

To launch London Market’s Month, NCGM held their second *Celebration of Local Food* event on October 1st, 2008. New trading relationships were made between at least two local to London growers and NCGM wholesalers looking for sustainable produce to retain and win custom. City Hall hosted the first London Markets Symposium in October to raise awareness of the economic and social importance of wholesale and retail markets across the capital. This event attracted nearly 200 people and highlighted the diverse interest in markets from, for example, market operators, town centre managers, local authorities, regeneration consultants, community food projects and landowners.

**Sustainable restaurants**

The Greener Food project came to an end in March 2009 with Sustain having exceeded its targets to provide advice to London’s catering businesses on sustainable food. This was part of a broader package undertaken in partnership with other organisations, including advice from other specialists on conserving energy and water, and minimising waste.

The Ethical Eats network, which helped to frame our work on the Greener Food project, now includes over 600 people, mainly caterers, who receive regular mailings. We expect to hear in April 2009 whether we have received funding from the Big Lottery’s Local Food Fund. If we are successful, the project will begin in October 2009 when project officer Charlotte Jarman returns from sabbatical. The network will be managed until then by new project officer Jamie Ford.

Over the last year Charlotte Jarman, through Ethical Eats and Greener Food, has run a large number of events. In July a group of 20 people, including chefs, caterers and aspiring restaurateurs, visited two high-welfare livestock farms (one cattle, one sheep) on the Kent/Sussex border. The day also included a visit to the Lighthouse Bakery School, recently relocated from Clapham to East Sussex, and a discussion with Tony Meredith of Natural Farms about his plans to establish a local food hub.

Other Ethical Eats events have included: workshops for pubs in Richmond, and for hotels in Kensington & Chelsea; a *Joining the Dots* workshop on sustainable distribution, hosted jointly with East Anglia Food Link and low carbon distribution company Lowhub; and a breakfast event to help catering businesses prepare for Fairtrade Fortnight. In the coming months we will take forward some of the opportunities identified through *Joining the Dots* with a group of London’s restaurants – the Clerkenwell Food group.
Ethical Enterprise

The new Ethical Enterprise network is still in its early stages, but a database is already growing fast. Jamie Ford, appointed in February 2009, is working with the LFL team to create an LFL membership package for businesses, to be re-launched in time for the LFL network event in April 2009. There are also plans to launch the LFL business pages on a dedicated website to coincide with the new Local Food Infrastructure Project website – Market Fresh.

Jamie and the LFL team have also been organising events, running workshops and providing one-to-one support for food businesses of all types. Recent events have focused on the catering sector. A few highlights are reported below:

- A half-day Pisces Responsible Fish Restaurants seminar involved about 15 restaurateurs, discussing the benefits of this great initiative launched by Caroline Bennett of Moshi Moshi restaurants. It was held in March 2009, in association with Good Catch. In this initiative LFL works with the Marine Stewardship Council, Seafood Choices Alliance and the Marine Conservation Society to help restaurateurs use sustainable seafood, and Good Catch was launched in September 2008 at Billingsgate Seafood Training School;
- Jamie will be organising a fieldtrip at the end of April to NamaYasai, a local grower of Japanese vegetables, taking eight keen chefs and buyers to visit the site;
- We have also been working with the organisers to ensure that a large number of London food businesses will exhibiting at and visit the Real Food Festival in May 2009. The LFL business project will have a good presence at the festival and aims to recruit members.

Jamie will be looking to engage with more food businesses around London, and similar events are planned in the coming year.

Olympic food

Our work on food at the Olympics accelerated towards the end of the year. Jamie Ford has been working closely with the Olympic Delivery Authority (ODA) to improve the healthiness and sustainability of meals for the Olympic construction workers. In February 2009 we brought some of the key individuals with an interest in improving the food sustainability at the Games for a ‘Feeding the Olympics’ meeting. The lively event explored opportunities for food growing, catering and procurement standards.

Next year we will be working more intensely on the 2012 Games, as this period is when many of the decisions on contracts will be made. We will be working closely with Rosie Boycott, chair of the London Food Board, and the London Organising Committee of the Olympic and Paralympic Games, to set up a Food Advisory Group. Issue-specific food sub-groups will also be established and Sustain will lead on the Olympic Fish sub-group work planned for June.

Good Food for Camden: the healthy and sustainable food strategy

Since August 2008, project officers Anna Terzi and Rosie Blackburn have been helping NHS Camden, in partnership with Camden Council, to develop a food strategy for the borough. A steering group was established early in the process, made up of key representatives from both partners. Relevant representatives from the private, public and third sectors were invited to sit on a new Good Food Partnership, which will implement the strategy and accompanying action plan. There are more than 60 individuals and organisations on the Partnership and it remains open to any interested parties. The group has met twice and is making good progress.
In December, Sustain organised an evening event at Waterlow Park in Highgate to launch the public consultation for the strategy. The event was very successful, with over 50 guests, and the 12-week consultation attracted over 300 responses. As part of the strategy development Sustain also managed a funding programme to invest in four local projects as follows:

- ZAD Community Café in Somers Town, for planting edibles in their garden, using local food from Camden schools in the café, and training volunteers from a nearby estate;
- The Calthorpe Project in King’s Cross, for a polytunnel that can be used for food growing training for children, young offenders and others in the community;
- The Haverstock School in Chalk Farm, for food growing in their school garden, particularly for students with special needs, who will also be trained as mentors;
- The School of Oriental and African Studies, for a food co-op for students and the wider public, particularly people from the neighbouring Somers Town Community Centre.

Anna and Rosie also produced a directory of local and sustainable food suppliers, and organised two training events in Camden. Catering managers and others involved in food procurement were invited to attend a day in March that explained nutrition and sustainable procurement. Members of the public were welcomed at a food growing event in a community centre later on in the month. Both events were full and received exceptionally good feedback.

The strategy is now nearing completion and should be approved by NHS Camden’s board and the Camden Council’s Environment sub-group of the Executive in summer 2009.

Making Local Food Work

Sustain is involved with the Big Lottery funded Making Local Food Work national programme, running from 2007 to October 2012, and co-ordinated by the Plunkett Foundation. Sustain is managing two major strands of the programme - Food Supply and Distribution and Food Co-ops and Buying Groups. Each strand, in turn, is working with several community-based food enterprises around the country, to help people take more control of their food and where it comes from.

Food Supply and Distribution

Clare Horrell manages this aspect of the programme and the community-based project partners have increased their customer numbers and are building links with local suppliers. Local Food Links in Bridport, Dorset, is now delivering school meals to 22 schools. Over 50 per cent of the meals’ ingredients come from within a 30-mile radius and they have direct relationships with 26 local producers. As a result Local Food Links was the first caterer to be awarded the Gold Catering Mark under the Soil Association’s Food for Life scheme, and they are currently looking at developing a similar meals service for elderly people’s groups.

East Anglia Food Links (E AFL) brokered the supply of yoghurt to a Local Education Authority in the East Anglia region and were also involved in helping local suppliers tender for a new meat contract at the University of Cambridge. Having changed the focus of their work E AFL have now reached the end of their involvement with the programme, so we will be inviting a new partner to join to programme in the coming year.
Those partners who are focusing on food access in low-income areas have found it more challenging to build relationships with local suppliers, due to the low quantities purchased and their customers’ price sensitivity. Food Chain North East has had some success in addressing this problem by working with local community gardens that can sell produce at a price comparable with the wholesale market.

**Making Local Food Work in London**

Project officer Suzanne Natelson has been working with Hannah Williams (see Well London project above) to develop closer communications between community food organisations in London. There is now a quarterly e-newsletter - *The Gherkin* - and they are organising London’s first Community Feast in May 2009. Suzanne spent the earlier part of the year visiting and researching food co-ops in London and used some of the research for the food co-ops toolkit (see below). She also led a workshop on working with volunteers at the food co-ops conference in February 2009 and has established an e-group for London food co-ops.

Suzanne participated in a London Food Board Food Strategy working group and is developing a proposal to implement the London Food Strategy at the borough level which will be submitted to the London Food Board in May 2009. She is also planning seminars on local policy on food, and on food and planning in the coming year.

**Future work**

Clare Horrell and Suzanne Natelson have been undertaking research, creating case studies and conducting interviews throughout this work. A conference to share this information will take place in Manchester in November 2009. As well as sharing the experiences of the project partners, the national programme will also present the results of an analysis of 11 hubs around the UK and show-case the pilot IT project. The IT project was prompted by the need to help community projects control their administrative costs, and Clare will be working with six hubs around the country testing a web based stock management system. We hope this system will eventually be valuable to a large number of community food organisations.

**Food Co-ops and Buying Groups**

Over the last year project officer Maresa Bossano’s has organised several events to enable more food co-ops to learn from others’ experience and improve their viability. An exchange visit was organised to the well-established and successful Dublin Food Co-op, attended by 13 participants from new and existing food co-ops around England. The three-day event involved visiting a range of community food and environmental projects in Dublin including markets and community gardens and finding out more about how Dublin Food Co-op, which has been running for 25 years, operates. Maresa also organised a smaller scale visits to food co-ops in Bradford with projects from the North West.

In February 2009 Maresa organised a national food co-ops conference, unfortunately on the day when London experienced the worst snow for 20 years! Despite the severe weather, over 60 stalwart participants from around the UK braved the snow to join us for a lively and productive day, providing a valuable forum to facilitate networking on issues such as governance, administration, education and volunteer support. Our new food co-ops website was also launched at this event, to raise the profile of food co-ops and to make it easier for people to find their nearest community food co-op. Maresa has also given presentations and run workshops at a variety of events across the country.
She worked in partnership with several other organisations operating throughout England to gather information from existing food co-ops to obtain material for a new food co-ops toolkit which will be published online in early summer. Somerset Community Food, Food Chain North East, London Food Link, Greenwich Co-operative Development Agency, Newham Food Access Partnership, F3 and the Soil Association, worked with Sustain to issue a questionnaire, visit food co-ops, and consult with food co-op volunteers in focus groups.

As well as the food co-ops toolkit, which will also be published in hard copy in summer 2009, Maresa has also produced a range of materials to help food co-ops attract more customers and increase their turnover. Banners and leaflets were distributed free to almost 20 food co-ops across the country, and some 200 free seasonal food calendars were sent to 17 different food projects. In addition, Maresa produces a regular e-newsletter (circulated to over 200 contacts), and provides one-to-one advice via e-mail, over the phone and in person.

Local Action on Food Network

This year has seen the successful merger of Food Links UK and the Food Access Network (FAN-UK) to form a new network, Local Action on Food. It retains the breadth of issues that Food Links UK worked on, and is also opening the network to a much wider range of groups, mirroring the diversity of members that London Food Link has, but at a national level. Local Action on Food will continue to cover food access issues, alongside local food distribution, food growing, co-ops, and the best and latest initiatives creating a difference at the local level.

The final two issues of FANMail (the magazine for the Food Access Network) were produced, and, towards the end of the year, we have produced the first issue of the magazine for Local Action on Food – Rhubarb. This was launched at the national ‘Communities Taking Control’ conference in March, organised by the Plunkett Foundation and with contributions from several Sustain Making Local Food Work staff.

The final Food Standards Agency funded UK Liaison event took in Wales in April 2008 at the Cardiff Millennium Centre. Entitled Food Access and Older People, the event was oversubscribed with 60 people attending on the day. Speakers included Lisa Wilson, formerly FAN-UK coordinator and Maureen Howell of the Welsh Assembly Government. Sustain’s Sarah Cannon also chaired a meeting of the North East Food Access Forum in Chester-le-Street in Durham in July. We said farewell to Sarah and Lisa, who have now left Sustain.

Local Action on Food held its first themed seminar on food and mental health in December in King’s Cross, London. The seminar was attended by 25 people and focused on putting into practice the research linking diet and mental health. We are planning meetings on food and local policy, and on planning in the coming year.
Organic sector development

In the absence of funding from certification bodies, Sustain is paying former Organic Targets Bill Campaign project officer Catherine Fookes to explore how the UK’s organic sector can successfully bid for EU funding to promote the organic sector. Funding has been available to all EU Member States since 2004 but, for a variety of reasons, no-one from the UK obtained funding. Thus, during the year, Catherine organised a number of meetings, including with the Agriculture and Horticulture Development Board, and with a range of companies in the organic sector, to try to engage them in a potential bid. By the end of the year this work was gathering momentum and we are hoping to be able to submit an application by autumn 2009.

Catherine Fookes also sits on the Advisory Committee on Organic Standards (ACOS) which discussed a number of issues throughout the year, including EU organic aquaculture rules. The main areas of concern are time limits for lighting for farmed fish, eye ablation in prawns, stocking rates, and destruction of mangrove forest to make way for prawn farms. At the ACOS meeting in March 2009 the request from certification bodies to relax the rules so that organic livestock could be fed non-organic feed was rejected. The proposal was put forward as a response to the economic crisis, however ACOS felt that the organic rules should not change simply in response to economic difficulties. Moreover, if given the go-ahead, the integrity of organic produce could be called in to question by consumers. The committee also felt that the time spent on this proposal by certification bodies could have been better spent lobbying supermarkets for a better return for organic farmers or supporting the EU Organic Promotion Bid to increase the profile of organic produce in the UK.

Real Bread Campaign

Supported by the Sheepdrove Trust, the Real Bread Campaign was officially launched in November 2008 at the Celtic Bakers in North London. The event, attended by representatives from the baking and sustainable food sectors, was addressed by campaign co-founder Andrew Whitley, chef Oliver Rowe and real baker Laura Tennyson. It also marked the launch of the Real Bread Finder, a searchable online database of local supplies of Real Bread.

March 2009 saw Chris Young joining the campaign as a full-time volunteer to continue the work of his part-time predecessors. His work has concentrated on research, developing the Real Bread Campaign website and awareness-building activities. The first such initiative was Stick One On ’em, asking industrial bakers for more informative labelling. This has generated considerable media coverage and attracted hundreds of signatories to the associated petition.

In January 2009, the campaign submitted a grant application to the Big Lottery Local Food Fund for a four-year campaign and we are expecting the result in May.
SUSTAIN: THE ALLIANCE FOR BETTER FOOD AND FARMING

Trustees’ Report: How we work, and what we do (Continued)
For the year ended 31 March 2009

Sustainable farming and food policy

Climate change
Sustain joined the Climate Clinic coalition of campaign groups to arrange fringe meetings at the autumn 2008 party conferences. We worked with Friends of the Earth and the New Economics Foundation (nef) to organise events entitled: ‘Food prices: how high will they go?’ The meetings attracted excellent speakers and lively audiences, debating what leads to rising food prices, including climate change, biofuels, consumption patterns and farming practices.

During the year Sustain has continued to work with a range of senior campaigners on a common message around A Green New Deal, a report published by nef in July 2008. This initiative emphasises how investing in ‘green’ jobs – including in food and farming – would help to tackle the crises in the world’s climate, oil supplies and financial markets.

Similarly, Sustain has participated in an initiative hosted by nef and Oxfam to develop policies that simultaneously tackle social injustice and climate change (rather than leave the policy field clear for those who claim these objectives are incompatible). The result was a report, Tackling climate change, reducing poverty: The first report of the Roundtable on Climate Change and Poverty in the UK, published in January 2009, featuring case studies on food.

In autumn 2008 Sustain hosted a meeting with a group of member organisations on zero greenhouse gas (GHG) farming. This has helped to shape work by others, particularly some new research commissioned by WWF-UK, in association with the Food Climate Research Network, due to be launched in summer 2009. We are also keeping in touch with a parallel development on low carbon farming being co-ordinated by the Permaculture Association.

Sustain is on the advisory group of an initiative being led by the National Trust and B&Q to encourage people to buy and grow more seasonal, UK fruit and veg. This forms part of a larger ‘I will if you will’ programme – agreed by Fiona Reynolds and Ian Cheshire (the respective Chief Executives) with the Prime Minister – to encourage public behaviour change on issues such as food, home energy use, personal travel and waste. Food is the first part of the programme, and was launched in January 2009 with the public launch likely around Easter.

Sustain continues to work with Compassion in World Farming and the Soil Association to develop a campaign to reduce the risk to human health from antibiotic resistance by ending the routine use of antibiotics in farming. If successful, this would require animal farming methods that are less intensive, more humane and produce lower quantities of better quality meat and dairy products. This would have additional benefits for reducing greenhouse gas emissions.

Sustainable food guidelines
Sustain’s sustainable food guidelines continue to be widely adopted, including in some surprising places. The NHS Purchasing and Supply Agency’s sustainable food guide for hospitals (with a foreword by public health minister Ben Bradshaw) has incorporated them, almost in their entirety, into the final version that was launched in early April 2009 at the Hospital Caterers Association conference in Glasgow.
Sustainability scoring and labelling
In September 2008, Professor Tim Lang of the Centre for Food Policy (and former Sustain Chair) generated extensive media coverage for the idea of food sustainability labelling covering a wider range of issues than just carbon, using Sustain’s ‘sustainability flower’ graphics to illustrate his ideas. Also in the autumn, the British Standards Institute / Carbon Trust carbon (and carbon-equivalent) assessment tool known as PAS-2050 was launched, to enable carbon labelling of products, including food. At the prompting of many organisations – including Sustain, the standard covers other greenhouse gases as well as carbon dioxide.

Water scarcity is now a fast-emerging sustainability problem across the globe, which Sustain wants to reflect in the multi-criteria ‘sustainability flower’ label for food. Doing so will require a robust scoring system that will provide a basis for holding companies to account and create strong incentives for the food and farming industry to use water responsibly. In January 2009 Sustain commissioned the Food Ethics Council to undertake this work, and their report for us should be completed in July 2009.

Sustainable supermarkets
In August 2008, the National Consumer Council (NCC)’s latest Rating Retailers report was published, for which Sustain’s Policy Director Kath Dalmeny and Ida Fabrizio had coordinated the research team and data analysis. This was a useful piece of work which highlighted that health may be the victim of the ‘credit crunch’, with a massive increase in promotion of unhealthy foods by leading retailers. The NCC has now merged with EnergyWatch and PostWatch to form Consumer Focus and Kath met them, with other sustainability organisations, to review the indicators for the next survey, looking at how well supermarkets help their customers to make more environmentally friendly choices.

Other developments

AlimenTerra
Sustain is a member of AlimenTerra, a European network of groups working to promote a sustainable food system, and both Richard Watts and Jeanette Longfield serve on its board. AlimenTerra has contracted Ida Fabrizio, through Sustain, to work on its Mensa Civica programme to improve the sustainability of public food in Europe. Throughout 2008 Ida organised visits to Dublin, Zaragoza, and Lille to highlight good practice in public food.

Sustain is also involved in the SoftAgri project, funded by the EU’s Grundtvig programme, which aims to help partners to travel to exchange experiences in supporting sustainable food and agriculture projects. The first visit – to Turin, Italy – took place in November, where project partners from across Europe met to plan activities over the coming two years. A meeting in the UK, at the end of March 2009, had a number of informative presentations and it was agreed that a project website would be produced.

Finally, Sustain is working with other members of the board to strengthen AlimenTerra’s finances and governance. This is challenging work. In February 2009 AlimenTerra decided to appoint a new Director and is currently improving its system of financial management.
Bottled water vs. tap water
The informal group of public interest bodies promoting tap water continues to exchange information and respond to and generate media interest. Successes include Manchester City Council, Leeds University and the Department of Health changing to tap water, but the House of Lords continues to resist. Jeanette Longfield was invited into the “lion’s den” to give a presentation at British Water Cooler Association in October, alongside other colleagues from Unison and the Health Education Trust. The ensuing discussions were predictably robust!

Food and Mental Health
The major piece of work undertaken by the Food and Mental health project in 2008 was to run a series of ‘Food and Mood’ training events for the Foyer Federation. Foyer provides support for vulnerable young people and our task was to equip them with basic nutrition knowledge and food skills to support themselves and protect their mental health. This was difficult but very rewarding work, helping well over 100 young people based in 13 different locations.

Project officer Jenny Sansom was appointed in April 2008 to work part-time on the Foyer project and left Sustain on its successful completion. We are currently working to raise funds for a project idea Jenny developed, to help GPs to see food, and food activities such as growing and cooking, as part of the treatment options for people with mental health problems.

Meanwhile, our volunteer Flora Wilcox continues to produce a regular news round-up which is emailed to over 100 specialists and interested organisations.

Links with government
The Cabinet Office Strategy Unit published its much anticipated paper Food Matters in July. The report tries to set a course for food and farming policy over the next 20 years, and paints a stark picture of the current failings of the food and farming system, including damage to the environment and to individuals’ health. It also recognises that the market alone will not provide a more socially and environmentally sustainable food and farming system and calls for a food strategy task force, chaired by a civil servant of Permanent Secretary rank, to oversee this shift. It also calls for the FSA to see sustainability as a core part of its remit, echoing a call that Sustain has made for many years.

In June Sustain, alongside representatives from Compassion in World Farming, Friends of the Earth, and the Vegetarian Society, had a first meeting with the FSA’s new Chief Executive, Tim Smith. We aimed to pursue our longstanding correspondence with the Agency about how best to exploit the synergies between food safety, nutrition and sustainable development by tackling over-consumption of unsustainably produced meat and dairy produce. Throughout the year we took several opportunities to reinforce this message by, for example, suggesting it should be incorporated into the FSA’s new campaign to reduce fat and saturated fat in people’s diets. Despite assurances that sustainable development would be incorporated into this new work, it has not yet been.
Sustainable development is part of the remit of Defra’s new Council of Food Policy Advisors, set up in November by Hilary Benn, Secretary of State for the Department for Environment Food and Rural Affairs (Defra). Sustain is not directly represented on this Council but we are working closely with a significant proportion of the members of this Council, and assisting with pre-briefing meetings. In addition, Sustain will meet Hilary Benn in May 2009, with colleagues from Compassion in World Farming, Friends of the Earth and the Vegetarian Society. This is in response to a letter we co-wrote to the Minister in April 2008. His office was suitably apologetic for the delay. However, this delay means we can raise issues which were not as relevant at the time, particularly sustainable food in public procurement, alongside our questions about how Defra can promote production and consumption of fewer, but more sustainable meat and dairy products, as part of a sustainable food and farming policy.

**Sustainable fish**

A meeting of the Taking Stock group – an informal network of sustainable seafood bodies – took place in early May and members continue to find the information exchange helpful, though the majority of the work is now taking place under the auspices of the Good Catch group (see *Ethical Eats* above). However, the group is now represented on Defra’s Marine Stakeholder Group on Fisheries and Sustain’s Co-ordinator, Jeanette Longfield, attended her first meeting in September 2008, with Common Fisheries Policy reform among the many items discussed.

In consultation with the group, Sustain also responded in March 2009, robustly, to the FSA’s long-awaited and much delayed consultation on its advice on fish consumption. We argued that, as the consultation failed to include any options that integrated sustainable development into the Agency’s policy, it should be reissued with at least one more option that does include sustainable development (and we suggested what that could be). We received a friendly reply from the FSA’s Chief Executive, Tim Smith, offering a meeting with the FSA’s nutrition division in due course. We will also continue to raise this issue through other FSA channels.

**UK Food Group**

Sustain continued to provide book-keeping services for the UK Food Group (UKFG), a long-standing Sustain observer organisation, which acts as an independent sister network, focusing on global food and farming issues. Jeanette Longfield sits on the Group’s Management Committee; the Group’s Chair, Patrick Mulvany, is a Sustain trustee; and the co-ordinator is Geraldine Galvaing.

In the context of the global food crisis, the UKFG has played an important role in the past year in facilitating discussion on key food and farming issues in the UK among its members, other UK networks of non-government organisations, as well as at European level and internationally. It held a number of seminars, and organised meetings with the Department of International Development and Defra. In April 2008 Patrick participated in the Johannesburg intergovernmental meeting during which the report of the International Assessment of Agricultural Science and Technology for Development (IAASTD) was agreed.

In view of the importance of this report a major meeting entitled *Agriculture at a Crossroads: Implementing the findings of IAASTD*, was held in Parliament in October 2008. The event was sponsored by MPs Andrew George and Alan Simpson and featured Professor Bob Watson, Director of IAASTD and Defra’s Chief Scientist. The UKFG AGM was organised in February 2009, followed by an event focusing on *Soya, Amazon destruction and Climate Change: A perspective from Brazil*. The event, co-hosted by Sustain and Friends of the Earth, was the chance to hear Father Edilberto Sena who works to defend Amazonia against land-grabbers, loggers, ranchers and agribusiness multinationals.
Geraldine pursued her work on two European Commission funded projects in collaboration with European and African partner organisations, working specifically to:

- strengthen the position of smallholders in European trade policy;
- promote solidarity between Europe and Africa on agri-food policies.

As part of these projects Geraldine and Patrick attended a number of meetings, including several planning meetings, and a workshop on the impact of Economic Partnership Agreements on Africa’s smallholders held in Bonn, Germany in November 2008. In April 2008, Geraldine also participated in an investigative mission to Uganda with ACORD Uganda, FIAN International, FIAN Germany, and Magoye Smallholder Dairy Co-operative, Zambia, on the impact of European Union agricultural trade policies on maize and dairy small-scale farmers and their right to food. The report of the mission is expected in April 2009.

Being the network that represents British Overseas NGOs for Development (BOND) on global food and farming issues, the UKFG contributed to the work of CONCORD’s European Food Security Group (EFSG) and Geraldine was selected to join the steering group that supports the chairs in developing the work of EFSG. The role of the EFSG is important in developing common European positions on food and agriculture issues, and in doing advocacy work at the European level, including on Advancing Agriculture in Africa and the Food and Agriculture Organization renewal and wider UN reforms. The UKFG will continue to monitor these developments in the coming year.

In August 2008 the UKFG published *More Aid for African Agriculture: policy implications for small-scale farmers*, on major donor priorities for agricultural development. The UKFG also submitted a memorandum to the International Development Committee for their enquiry on global food security and the World Food Programme. The report was published in July 2008.

**Financial review**

The fund balance carried forward at 31 March 2009 was £395,938 (2008: £341,219) on unrestricted general reserves. The restricted reserves on continuing projects were £199,812 at 31 March 2009 (2008: £269,868). The full Statement of Financial Activities is set out on page 31 of these accounts.

**Reserves policy**

In accordance with guidelines issued by the Charity Commissioners, the Trustees have adopted a reserves policy which should ensure that: Excluding those funds represented by fixed assets, general reserves do not exceed more than six months’ anticipated expenditure. At present, free funds amount to £394,027. There are adequate funds to ensure that the charity is able to meet all current and known future liabilities. The level of reserves is considered and reviewed at regular intervals by the Council.

**Investment policy**

Under the memorandum and articles of association, the charity has the power to invest the monies of the company not immediately required for the furtherance of its objects in or upon such investments, securities or property as may be thought fit, subject nevertheless to such condition (as any) and such consents (if any) as may for the time being be imposed or required by law. At the present time, the Trustees’ policy is to maintain such monies on deposits earning a market rate of interest.
Risk management
The Trustees have assessed the major risks to which the company is exposed, in particular those related to the operations and finances of the company, and are satisfied that systems are in place to mitigate our exposure to the major risks.

Trustees’ responsibilities
Company and charity law applicable to charities in England and Wales requires the Trustees to prepare financial statements for each financial year which give a true and fair view of the state of affairs of the Charity and of its financial activities for that year. In preparing those accounts, the Trustees are required to:
- select suitable accounting policies and apply them consistently;
- make judgements and estimates that are reasonable and prudent;
- state whether applicable accounting standards have been followed, subject to any material departures disclosed and explained in the accounts; and
- prepare the financial statements on a going concern basis unless it is inappropriate to presume that the charitable company will continue in operation.

The Trustees have overall responsibility for ensuring that the company has appropriate systems of control financial or otherwise. They are also responsible for keeping proper accounting records which disclose with reasonable accuracy at any time the financial position of the Charity and which enable them to ensure that the accounts comply with the Companies Act 1985. They are also responsible for safeguarding the assets of the Charity and hence for taking reasonable steps for the prevention and detection of fraud and other irregularities.

Public benefit
The trustees are aware of the Charity Commission guidance on public benefit reporting as set out in Section 4 Charities Act 2006. They believe Sustain fulfills a fundamental public benefit by promoting both the health and welfare of people and animals. Details of how Sustain has achieved these objectives are commented upon in detail throughout this annual report.

Auditors
So far as the directors are aware, there is no relevant audit information of which the company’s auditors are unaware. Additionally, the directors have taken all the necessary steps that they ought to have taken as directors in order to make themselves aware of all the relevant audit information and to establish that the company’s auditors are aware of that information.

A proposal to re-appoint Goldwins as auditors for the forthcoming year will be put forward at the Annual General Meeting.

This report was approved by the Council of Trustees on 30 July 2009 and signed on its behalf, by:

Anne Dolamore
Chair of the Council of Trustees
We have audited the financial statements of Sustain: The Alliance for Better Food and Farming for the year ended 31 March 2009 which comprise the Statement of Financial Activities (incorporating the Income and Expenditure account), the Balance Sheet and the related notes. These financial statements have been prepared in accordance with the accounting policies set out therein and the requirements of the Financial Reporting Standard for Smaller Entities (effective January 2007).

This report is made solely to the charitable company’s members, as a body, in accordance with Section 235 of the Companies Act 1985. Our audit work has been undertaken so that we might state to the charity’s members those matters we are required to state to them in an auditors’ report and for no other purpose. To the fullest extent permitted by law, we do not accept or assume responsibility to anyone other than the charity and the charity’s members as a body, for our audit work, for this report, or for the opinions we have formed.

Respective responsibilities of trustees and auditors
The responsibilities of the Trustees (who are also the directors of Sustain: The Alliance for Better Food and Farming for the purposes of Company Law) for preparing the Annual Report and the financial statements in accordance with the applicable law and United Kingdom Accounting Standards (United Kingdom Generally Accepted Accounting Practice) are set out in the Statement of Trustees’ Responsibilities.

Our responsibility is to audit the financial statements in accordance with relevant legal and regulatory requirements and International Standards on Auditing (UK and Ireland).

We report to you our opinion as to whether the financial statements give a true and fair view and are properly prepared in accordance with the Companies Act 1985. We also report to you whether the information given in the Trustees’ Annual Report is consistent with the financial statements.

In addition we report to you if, in our opinion, the charitable company has not kept proper accounting records, if we have not received all the information and explanations we require for our audit, or if information specified by law regarding trustees’ remuneration and transactions with the charitable company is not disclosed.

We read the Trustees’ Report and consider the implications for our report if we become aware of any apparent misstatements within it.
Independent Auditors’ Report to the Members of Sustain: The Alliance For Better Food And Farming

Basis of audit opinion

We conducted our audit in accordance with International Standards on Auditing (UK and Ireland) issued by the Auditing Practices Board. An audit includes examination, on a test basis, of evidence relevant to the amounts and disclosures in the financial statements. It also includes an assessment of the significant estimates and judgements made by the trustees in the preparation of the financial statements, and of whether the accounting policies are appropriate to the charitable company’s circumstances, consistently applied and adequately disclosed.

We planned and performed our audit so as to obtain all the information and explanations which we considered necessary in order to provide us with sufficient evidence to give reasonable assurance that the financial statements are free from material misstatement, whether caused by fraud or other irregularity or error. In forming our opinion we also evaluated the overall adequacy of the presentation of information in the financial statements.

Opinion

In our opinion:

- the financial statements give a true and fair view, in accordance with United Kingdom Generally Accepted Accounting Practice applicable to smaller entities, of the state of the charitable company’s affairs as at 31 March 2009 and of its incoming resources and application of resources, including its income and expenditure, in the year then ended;

- the financial statements have been properly prepared in accordance with the Companies Act 1985; and

- the information given in the trustees’ report is consistent with the financial statements.

..................................................
Goldwins Limited
Chartered Accountants and Registered Auditors
75 Maygrove Road
West Hampstead
London
NW6 2EG
## SUSTAIN: THE ALLIANCE FOR BETTER FOOD AND FARMING

### STATEMENT OF FINANCIAL ACTIVITIES
(Incorporating Income and Expenditure Account)
For the year ended 31 March 2009

<table>
<thead>
<tr>
<th>Notes</th>
<th>Restricted Funds</th>
<th>Unrestricted Funds</th>
<th>Total Funds 2009</th>
<th>Total Funds 2008</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£</td>
<td>£</td>
<td>£</td>
<td>£</td>
</tr>
</tbody>
</table>

### INCOMING RESOURCES

Incoming resources from generated funds
- Voluntary income: £19,656 (2009), £33,410 (2008)
- Investment income: £10,592 (2009), £10,592 (2008)

Incoming resources from charitable activities

**TOTAL INCOMING RESOURCES**: £1,444,662 (2009), £110,961 (2008)

### RESOURCES EXPENDED

4

Cost of generating funds
- Fundraising costs: £8,480 (2009), £8,480 (2008)
- Governance costs: £16,243 (2009), £17,184 (2008)

**TOTAL RESOURCES EXPENDED**: £1,549,700 (2009), £48,260 (2008)

**NET (EXPENDITURE)/INCOME BEFORE TRANSFERS**: (£105,038) (2009), £62,701 (2008)

Transfers between funds

**NET INCOME/(EXPENDITURE) AFTER TRANSFERS**: (£97,056) (2009), £54,719 (2008)

### RECONCILIATION OF FUNDS

**NET MOVEMENT IN FUNDS FOR THE YEAR**: (£97,056) (2009), £54,719 (2008)

Total funds at 1 April 2008


The Statement of Financial Activities includes all gains and losses recognised in the year.
The attached notes form part of these financial statements.

29
## Balance Sheet

As at 31 March 2009

<table>
<thead>
<tr>
<th></th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Notes</td>
<td>£</td>
</tr>
<tr>
<td><strong>Fixed Assets</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tangible fixed assets</td>
<td>10</td>
<td>1,911</td>
</tr>
<tr>
<td><strong>Current Assets</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Debtors</td>
<td>11</td>
<td>312,834</td>
</tr>
<tr>
<td>Cash at bank</td>
<td></td>
<td>292,931</td>
</tr>
<tr>
<td></td>
<td></td>
<td>605,765</td>
</tr>
<tr>
<td><strong>Creditors:</strong> Amounts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>falling due within one year</td>
<td></td>
<td>(11,926)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>593,839</td>
</tr>
<tr>
<td><strong>Net Assets</strong></td>
<td></td>
<td>595,750</td>
</tr>
<tr>
<td><strong>Charity Funds</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Restricted funds</td>
<td>13</td>
<td>199,812</td>
</tr>
<tr>
<td>Unrestricted funds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>General funds</td>
<td>13</td>
<td>395,938</td>
</tr>
<tr>
<td></td>
<td></td>
<td>595,750</td>
</tr>
</tbody>
</table>

The financial statements have been prepared in accordance with the special provisions of Part VII of the Companies Act 1985 relating to small companies and in accordance with the Financial Reporting Standard for Smaller Entities (effective January 2007).

The financial statements were approved and authorised for issue by the Trustees on 30 July 2009 and signed on their behalf, by:

**Anne Dolamore** - Chair

**Robin Simpson** – Treasurer

The attached notes form part of these financial statements.
1. ACCOUNTING POLICIES

1.1 Basis of preparation of financial statements
The financial statements have been prepared under the historical cost convention, and in accordance with the Financial Reporting Standard for Smaller Entities (effective January 2007). The financial statements have been prepared in accordance with the Statement of Recommended Practice (SORP), “Accounting and Reporting by Charities” revised in March 2005, applicable accounting standards and the Companies Act 1985.

1.2 Company status
The company is a company limited by guarantee. The members of the company are the trustees named on page 1. In the event of the company being wound up, the liability in respect of the guarantee is limited to £1 per member of the company.

1.3 Fund accounting
General funds are unrestricted funds which are available for use at the discretion of the Trustees in furtherance of the general objectives of the company and which have not been Designated for other purposes.

Designated funds comprise unrestricted funds that have been set aside by the Trustees for particular purposes. The aim and use of each designated fund is set out in the notes to the financial statements.

Restricted funds are funds which are to be used in accordance with specific restrictions imposed by donors which have been raised by the company for particular purposes. The cost of raising and administering such funds are charged against the specific fund. The aim and use of each restricted fund is set out in the notes to the financial statements.

1.4 Incoming resources
All incoming resources are included in the Statement of Financial Activities when the company is legally entitled to the income and the amount can be quantified with reasonable accuracy.

1.5 Resources expended
All expenditure is accounted for on an accruals basis and has been included under expense categories that aggregate all costs for allocation to activities. Where costs cannot be directly attributed to particular activities they have been allocated on a basis consistent with the use of the resources.

Direct costs, including directly attributable salaries, are allocated on an actual basis to the key strategic areas of activity. Overheads and other salaries are allocated between the expenses headings on the basis of time spent.
1. ACCOUNTING POLICIES-CONTINUED

1.5 Resources expended (continued)
Fund-raising costs are those incurred in seeking voluntary contributions and do not include the costs of disseminating information in support of the charitable activities.

Support costs are those costs incurred directly in support of expenditure on the objects of the Charity and are allocated on the basis of staff cost.

Governance costs are those incurred in connection with enabling the Charity to comply with external regulation, constitutional and statutory requirements and in providing support to the Trustees in the discharge of their statutory duties.

1.6 Cash flow
The financial statements do not include a cash flow statement because the charitable company, as a small reporting entity, is exempt from the requirement to prepare such a statement under the Financial Reporting Standard for Smaller Entities (effective January 2007).

1.7 Tangible fixed assets and depreciation
All assets costing more than £500 are capitalised.

Tangible fixed assets are stated at cost less depreciation. Depreciation is provided at rates calculated to write off the cost of fixed assets, less their estimated residual value, over their expected useful lives on the following bases:
Office equipment - 25% straight line

1.8 Pensions
The company operates a defined contribution pension scheme and the pension charge represents the amounts payable by the company to the fund in respect of the year.

1.9 VAT
The charity is not registered for VAT. In common with many other similar registered charities, Sustain’s expenses are inflated by VAT, which cannot be recovered.

2.0 Tax status
The company is a registered charity and is not subject to corporate tax on its current activities.

2. VOLUNTARY INCOME

<table>
<thead>
<tr>
<th>Funds</th>
<th>Funds</th>
<th>Funds</th>
<th>Funds</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£</td>
<td>£</td>
<td>£</td>
</tr>
<tr>
<td>Donations</td>
<td>19,656</td>
<td>33,410</td>
<td>53,066</td>
</tr>
</tbody>
</table>

32
<table>
<thead>
<tr>
<th>Health and Welfare</th>
<th>Restricted Funds</th>
<th>Unrestricted Funds</th>
<th>Total funds 2009</th>
<th>Total funds 2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>British Heart Foundation</td>
<td>34,730</td>
<td>-</td>
<td>34,730</td>
<td>-</td>
</tr>
<tr>
<td>City Bridge Trust (formerly Bridge House Trust)</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>30,000</td>
</tr>
<tr>
<td>Department of Health</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>56,750</td>
</tr>
<tr>
<td>Department of Environment Food and Rural Affairs (DEFRA)</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>80,970</td>
</tr>
<tr>
<td>Environment Action Fund (DEFRA)</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>48,145</td>
</tr>
<tr>
<td>Esmée Fairbairn Foundation</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>94,673</td>
</tr>
<tr>
<td>European Regional Development Fund</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>32,467</td>
</tr>
<tr>
<td>Germanwatch (EC)</td>
<td>37,949</td>
<td>-</td>
<td>37,949</td>
<td>-</td>
</tr>
<tr>
<td>Government Office for London</td>
<td>-</td>
<td>16,650</td>
<td>16,650</td>
<td>38,415</td>
</tr>
<tr>
<td>Greenwich Co-operative Development Agency</td>
<td>71,793</td>
<td>-</td>
<td>71,793</td>
<td>33,969</td>
</tr>
<tr>
<td>Joseph Rowntree Charitable Trust</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>35,000</td>
</tr>
<tr>
<td>London Development Agency (LDA)</td>
<td>281,815</td>
<td>-</td>
<td>281,815</td>
<td>80,029</td>
</tr>
<tr>
<td>London Sustainability Exchange (Big Lottery and LDA)</td>
<td>171,404</td>
<td>-</td>
<td>171,404</td>
<td>64,241</td>
</tr>
<tr>
<td>Marmot Charitable Trust</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>1,080</td>
</tr>
<tr>
<td>Membership fees</td>
<td>750</td>
<td>1,695</td>
<td>2,445</td>
<td>16,195</td>
</tr>
<tr>
<td>National Consumer Council</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>43,732</td>
</tr>
<tr>
<td>NHS Camden</td>
<td>120,000</td>
<td>-</td>
<td>120,000</td>
<td>-</td>
</tr>
<tr>
<td>Other grants and income</td>
<td>8,499</td>
<td>38,779</td>
<td>47,278</td>
<td>188,826</td>
</tr>
<tr>
<td>Plunkett Foundation (Big Lottery)</td>
<td>651,321</td>
<td>-</td>
<td>651,321</td>
<td>341,300</td>
</tr>
<tr>
<td>Practical Action (EC)</td>
<td>16,182</td>
<td>-</td>
<td>16,182</td>
<td>-</td>
</tr>
<tr>
<td>Rowan Trust</td>
<td>13,500</td>
<td>-</td>
<td>13,500</td>
<td>-</td>
</tr>
<tr>
<td>Rural Renaissance</td>
<td>17,063</td>
<td>-</td>
<td>17,063</td>
<td>-</td>
</tr>
<tr>
<td>Sales and publications</td>
<td>-</td>
<td>1,661</td>
<td>1,661</td>
<td>1,455</td>
</tr>
<tr>
<td>Subscriptions</td>
<td>-</td>
<td>8,174</td>
<td>8,174</td>
<td>5,698</td>
</tr>
</tbody>
</table>

**Total incoming resources from charitable activities:**
1,425,006 | 66,959 | 1,491,965 | 1,192,945

4. **RESOURCES EXPENDED**

<table>
<thead>
<tr>
<th>Charitable activities</th>
<th>Direct Costs</th>
<th>Other Costs</th>
<th>Support Costs</th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Health and Welfare</td>
<td>451,803</td>
<td>965,554</td>
<td>155,880</td>
<td>1,573,237</td>
<td>865,177</td>
</tr>
</tbody>
</table>

**Other expenditure**

| Fundraising | 7,640 | - | 840 | 8,480 | 8,866 |
| Governance | 5,093 | 9,541 | 1,609 | 16,243 | 17,184 |

**Total resources expended:**
464,536 | 975,095 | 158,329 | 1,597,960 | 891,227
5. **ANALYSIS OF SUPPORT COSTS**

<table>
<thead>
<tr>
<th></th>
<th>Health &amp; Welfare</th>
<th>Fundraising</th>
<th>Governance</th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Staff costs</td>
<td>52,688</td>
<td>284</td>
<td>544</td>
<td>53,516</td>
<td>50,010</td>
</tr>
<tr>
<td>Office costs</td>
<td>51,804</td>
<td>279</td>
<td>535</td>
<td>52,618</td>
<td>49,031</td>
</tr>
<tr>
<td>Other costs</td>
<td>51,388</td>
<td>277</td>
<td>530</td>
<td>52,195</td>
<td>26,354</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>155,880</strong></td>
<td><strong>840</strong></td>
<td><strong>1,609</strong></td>
<td><strong>158,329</strong></td>
<td><strong>125,395</strong></td>
</tr>
</tbody>
</table>

Support costs are costs of central management. Support costs have been allocated to activities as above based on staff costs.

6. **FUNDRAISING COSTS**

<table>
<thead>
<tr>
<th></th>
<th>Total Funds 2009</th>
<th>Total Funds 2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Direct staff costs</td>
<td>7,640</td>
<td>7,419</td>
</tr>
<tr>
<td>Support costs</td>
<td>840</td>
<td>1,247</td>
</tr>
<tr>
<td>Other</td>
<td>-</td>
<td>200</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>8,480</strong></td>
<td><strong>8,866</strong></td>
</tr>
</tbody>
</table>

7. **GOVERNANCE COSTS**

<table>
<thead>
<tr>
<th></th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Direct staff costs</td>
<td>5,093</td>
<td>4,946</td>
</tr>
<tr>
<td>Auditors’ remuneration</td>
<td>9,085</td>
<td>7,931</td>
</tr>
<tr>
<td>Other expenses</td>
<td>456</td>
<td>1,889</td>
</tr>
<tr>
<td>Support costs</td>
<td>1,609</td>
<td>2,418</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>16,243</td>
<td>17,184</td>
</tr>
</tbody>
</table>

8. **NET (EXPENDITURE)/ INCOME**

<table>
<thead>
<tr>
<th></th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Depreciation of tangible fixed assets:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- owned by the charity</td>
<td>776</td>
<td>139</td>
</tr>
<tr>
<td>Auditors’ remuneration - audit services</td>
<td>6,325</td>
<td>5,582</td>
</tr>
<tr>
<td>- other services</td>
<td>2,760</td>
<td>4,112</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

During the year, no Trustees received any remuneration (2008-£NIL).
During the year, no Trustees received any benefits in kind (2008-£NIL).
During the year, Trustees received £109.78 in reimbursement of expenses (2008-£NIL).
9. **STAFF COSTS AND NUMBERS**

<table>
<thead>
<tr>
<th></th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£</td>
<td>£</td>
</tr>
<tr>
<td>Wages and salaries</td>
<td>486,707</td>
<td>407,799</td>
</tr>
<tr>
<td>Social security costs</td>
<td>50,374</td>
<td>42,377</td>
</tr>
<tr>
<td>Pension costs</td>
<td>2,909</td>
<td>4,478</td>
</tr>
<tr>
<td></td>
<td>539,990</td>
<td>454,654</td>
</tr>
</tbody>
</table>

The average number of full-time equivalent employees during the year was:

<table>
<thead>
<tr>
<th></th>
<th>No.</th>
<th>No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Health and Welfare</td>
<td>16</td>
<td>13</td>
</tr>
<tr>
<td>Governance</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>17</td>
<td>4</td>
</tr>
</tbody>
</table>

No employees received remuneration amounting to more than £60,000 in either year.

10. **TANGIBLE FIXED ASSETS**

<table>
<thead>
<tr>
<th></th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£</td>
<td>£</td>
</tr>
<tr>
<td>Cost</td>
<td></td>
<td></td>
</tr>
<tr>
<td>At 1 April 2008</td>
<td>30,047</td>
<td></td>
</tr>
<tr>
<td>Additions</td>
<td>2,549</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>32,596</td>
</tr>
<tr>
<td>Depreciation</td>
<td></td>
<td></td>
</tr>
<tr>
<td>At 1 April 2008</td>
<td>29,909</td>
<td></td>
</tr>
<tr>
<td>Charge for the year</td>
<td>776</td>
<td></td>
</tr>
<tr>
<td></td>
<td>30,685</td>
<td></td>
</tr>
<tr>
<td>Net Book Value</td>
<td></td>
<td></td>
</tr>
<tr>
<td>At 31 March 2009</td>
<td>1,911</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>At 31 March 2008</td>
<td>138</td>
<td></td>
</tr>
</tbody>
</table>

11. **DEBTORS**

<table>
<thead>
<tr>
<th></th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£</td>
<td>£</td>
</tr>
<tr>
<td>Debtors</td>
<td>209,039</td>
<td>128,572</td>
</tr>
<tr>
<td>Prepayments</td>
<td>2,814</td>
<td>31,582</td>
</tr>
<tr>
<td>Grants receivable</td>
<td>100,981</td>
<td>84,462</td>
</tr>
<tr>
<td></td>
<td>312,834</td>
<td>244,616</td>
</tr>
</tbody>
</table>

No employees received remuneration amounting to more than £60,000 in either year.
12. **CREDITORS**: Amounts falling due within one year

<table>
<thead>
<tr>
<th></th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Other creditors</td>
<td>3,942</td>
<td>81,453</td>
</tr>
<tr>
<td>Accruals</td>
<td>7,984</td>
<td>8,088</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>11,926</td>
<td>89,541</td>
</tr>
</tbody>
</table>

---

13. **STATEMENT OF FUNDS**

<table>
<thead>
<tr>
<th>Fund</th>
<th>Brought Forward £</th>
<th>Incoming Resources £</th>
<th>Resources Expended £</th>
<th>Transfers In/(out) £</th>
<th>Carried Forward £</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Unrestricted funds</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>General funds</td>
<td>341,219</td>
<td>110,961</td>
<td>48,260</td>
<td>(7,982)</td>
<td>395,938</td>
</tr>
<tr>
<td><strong>Restricted funds</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Children’s Food Campaign</td>
<td>5,003</td>
<td>34,730</td>
<td>29,621</td>
<td>-</td>
<td>10,112</td>
</tr>
<tr>
<td>Eat Somerset</td>
<td>23,597</td>
<td>24,286</td>
<td>48,158</td>
<td>275</td>
<td>-</td>
</tr>
<tr>
<td>Food Access Network – UK</td>
<td>(202)</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Food &amp; Mental Health Project</td>
<td>-</td>
<td>6,827</td>
<td>11,834</td>
<td>5,007</td>
<td>-</td>
</tr>
<tr>
<td>Good Food for our Money</td>
<td>-</td>
<td>13,660</td>
<td>-</td>
<td>(13,660)</td>
<td>-</td>
</tr>
<tr>
<td>Good Food on the Public Plate</td>
<td>967</td>
<td>114,285</td>
<td>48,405</td>
<td>-</td>
<td>66,847</td>
</tr>
<tr>
<td>Good Food Training for</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>London</td>
<td>1,409</td>
<td>71,793</td>
<td>73,387</td>
<td>-</td>
<td>(185)</td>
</tr>
<tr>
<td>Local Action on Food</td>
<td>62,758</td>
<td>-</td>
<td>63,870</td>
<td>1,112</td>
<td>-</td>
</tr>
<tr>
<td>London Food Link</td>
<td>52,344</td>
<td>459,828</td>
<td>512,891</td>
<td>1,386</td>
<td>667</td>
</tr>
<tr>
<td>Making Local Food Work</td>
<td>119,248</td>
<td>651,321</td>
<td>698,955</td>
<td>-</td>
<td>71,614</td>
</tr>
<tr>
<td>UK Food Group</td>
<td>31,744</td>
<td>81,592</td>
<td>48,919</td>
<td>-</td>
<td>64,417</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>296,868</td>
<td>1,444,662</td>
<td>1,549,700</td>
<td>7,982</td>
<td>199,812</td>
</tr>
<tr>
<td></td>
<td>638,087</td>
<td>1,555,623</td>
<td>1,597,960</td>
<td>-</td>
<td>595,750</td>
</tr>
</tbody>
</table>

Income, which is received for specific projects is accounted for as restricted funds. There funds are overspent a transfer is made from unrestricted funds. The balances on restricted funds as at 31 March 2009 arise in income received for specific projects on which some expenditure is still to be incurred in the coming financial year. Each of the projects is described in more detail:

**Children’s Food Campaign**
The Campaign uses a number of methods, including building a network of supporters, to protect children from junk food marketing, improve the quality of food and food labelling, and ensure all children receive a good food education and learn vital food skills in school.

**Eat Somerset**
This project increased trade between sustainable producers in Somerset and local independent retailers in Somerset and adjacent areas including Bath and Bristol.
13. STATEMENT OF FUNDS (continued)

Food and Mental Health
This project raises the profile of the evidence linking diet and mental health and behaviour, by facilitating information exchange, and working with organisations with an interest in mental health issues.

Good Food for Our Money
This new campaign will aim to achieve mandatory health and sustainability rules for public sector food.

Good Food on the Public Plate
Working with hospitals, universities, care homes and others in the public sector across London this project is increasing the proportion of sustainable food in the meals they serve, thereby improving the well-being of patients and staff, and supporting local producers.

Good Food Training for London
This project provides free-of-charge food skills training to public sector catering and service staff, aiming to increase the availability and uptake of healthy and sustainable food in London’s schools, hospitals, care prisons and care settings.

Local Action on Food
This new network of local food links organisations, Sustain’s Food Access Network, and the new Making Local Food Work programme is encouraging productive cross-fertilisation of knowledge and experience between people active on local food issues.

London Food Link
Focused on the capital, this project works with the public, private and voluntary sectors to help them make positive choices for sustainable food in London, focusing particularly on London’s rich cultural mix, and on the capital’s world-renowned restaurant sector.

Making Local Food Work
This Big Lottery-funded initiative aims to reconnect consumers to the land by increasing access to fresh, healthy, local and sustainable food. It also aims to implement and evaluate social enterprise models in creating and running food co-ops and food distribution activities.

UK Food Group
This long-standing Sustain observer member is an independent “sister” network of organisations focusing on global food and farming issues and the needs of poorer countries.

<table>
<thead>
<tr>
<th>SUMMARY OF FUNDS</th>
<th>Brought Forward</th>
<th>Incoming Resources</th>
<th>Resources Expended</th>
<th>Transfers In/(out)</th>
<th>Carried Forward</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£</td>
<td>£</td>
<td>£</td>
<td>£</td>
<td>£</td>
</tr>
<tr>
<td>General funds</td>
<td>341,219</td>
<td>110,961</td>
<td>48,260</td>
<td>(7,982)</td>
<td>395,938</td>
</tr>
<tr>
<td>Restricted funds</td>
<td>296,868</td>
<td>1,444,662</td>
<td>1,549,700</td>
<td>7,982</td>
<td>199,812</td>
</tr>
<tr>
<td></td>
<td>638,087</td>
<td>1,555,623</td>
<td>1,597,960</td>
<td>7,982</td>
<td>595,750</td>
</tr>
</tbody>
</table>
14. **ANALYSIS OF NET ASSETS BETWEEN FUNDS**

<table>
<thead>
<tr>
<th></th>
<th>Restricted Funds</th>
<th>Unrestricted Funds</th>
<th>2009</th>
<th>2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tangible fixed assets</td>
<td>-</td>
<td>1,911</td>
<td>1,911</td>
<td>138</td>
</tr>
<tr>
<td>Current assets</td>
<td>199,812</td>
<td>405,953</td>
<td>605,765</td>
<td>727,490</td>
</tr>
<tr>
<td>Creditors due within one year</td>
<td>-</td>
<td>(11,926)</td>
<td>(11,926)</td>
<td>(89,545)</td>
</tr>
<tr>
<td></td>
<td>199,812</td>
<td>395,938</td>
<td>595,750</td>
<td>638,087</td>
</tr>
</tbody>
</table>

15. **SHARE CAPITAL**

Sustain: The Alliance for Better Food & Farming is a company Limited by Guarantee and has no share capital. Each member is liable to contribute a sum not exceeding £1 in the event of the charity being wound up.

16. **RELATED PARTY TRANSACTIONS**

During the year, grants of £81,066 (2008: £25,389) were paid to East Anglia Food Link, who have a director who was also one of our trustees until January 2009.