

Guidelines for Urban Food Fortnight

#UFF2018

www.urbanfoodfortnight.org



Each year during Urban Food Fortnight, London Food Link invites everyone in the capital to feast on the fabulous food and drink being grown, made, foraged, cooked and saved on our doorstep.

If you would like to get stuck into Urban Food Fortnight this year, read this guide to give you an idea of the type of event you can run. Then make sure [you add the details of your event](#) to the calendar at so we can make some noise about it.

If you have any questions, contact Tilly Jarvis on 0203 5596 777 or email tilly@sustainweb.org or urbanfoodfortnight@sustainweb.org

Who is Urban Food Fortnight for?

Urban Food Fortnight (UFF) is run by London Food Link, part of the food and farming charity Sustain. Anyone who runs a *good* food or drink enterprise, organisation or initiative is welcome to organise an UFF event or activity.

Over the years it has included people behind restaurants, cafés, pubs, street food stalls, markets, cookery schools, bars, urban farms, small-batch producers, apiaries, shops, microbreweries, community food gardens, food surplus savers, delis, and more.

Why get involved?

This intensive burst of activity throws the spotlight on the best of London's local larder. By getting involved you stand to benefit from the attention of local media, social media swarms and – most importantly – likeminded customers and supporters.

It is also designed as an opportunity for you to forge new *good* food relationships and build on existing ones; the origin was to help community food gardens in London Food Link's Capital Growth network to become more enterprising and find buyers for their autumnal bounty. Joining the dots is still at the heart of UFF - the wider and more wonderful the webs woven between growers, makers, gatherers, cooks, sellers and savers, the better. So, partner up and party on!

Hot to get involved?

Events

Holding an event is a great way to promote your organisation and create new collaborations. For example you could:

- Host a hyper-local feast
- Create an UFF special ultra-local menu, dish or cocktail
- Throw a seasonal supperclub or other pop-up event
- Orchestrate a [Disco Soup](#), cooking up a saved surplus storm ([Feedback guide](#))
- Shake up a herb garden cocktail night

Twitter: @jelliedeelma @londonfoodlink
Instagram: #UFF2018 @jelliedeelma

- Lead a foraging walk
- Run a baking or cookery class

Please do it like you mean it: A sprig of mint in a cocktail of multinational brand spirits does not really capture the spirit of UFF. We reserve the right to decline any application for inclusion in our listings.

When it comes to walks and workshops, they should share skills and knowledge of:

- Locally-seasonal, genuinely healthy, community focussed or sustainable cookery skills
- Legal and responsible foraging
- Pickling and preserving saved surplus or autumnal gluts
- Real Bread baking (UFF falls in [#SourdoughSeptember](#))
- Running a good food initiative or enterprise

Food & Drink

The focus of an UFF menu, event or activity should be local, *good* food, by which we mean one or more of the following grown, produced, gathered or saved in the capital:

- London-grown fruit, vegetables, fungi, salads and herbs, from a community garden or urban farm
- London-grown and produced cheese or charcuterie crafted by a small batch producer
- Honey from London hives
- Sustainably farmed/caught local meat, poultry, fish or crustaceans (...well, crayfish, really)
- Microbrewery/distillery beer, spirits and soft drinks made in London
- Responsibly foraged leaves, seeds, nuts, berries, mushrooms – anything edible
- Real Bread (made in London)
- Surplus food that would otherwise have gone to waste

Producers

Each year, London Food Link curates a list of urban growers and small-batch producers in our capital-wide network of supporters and friends.

Visit our website or contact [Tilly](#) to see this list or if you would like to be added to it. We reserve the right to decline any application for inclusion in our listings.

Ticketing

There are several well-known multinational online platforms that make event ticketing simple. You may also want to use a local, independent alternative for food event.

Waste not

Plan ahead and make sure no good food from your event goes to waste. When registering a feast or other event where people will enjoy great food, please also register it with a surplus redistribution charity such as Plan Zheroes or Too Good to Go, which can help you donate any surplus you create to charity: