

Good Food for London

How London
Boroughs can
help secure
a healthy and
sustainable
food future for
everyone



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a healthy and sustainable food future for everyone



This report has been compiled by London Food Link, a network run by Sustain, the alliance for better food and farming, with contributions from many independent organisations that promote healthy and sustainable food, several members of the London Food Board and the London Food Board's Chair, Rosie Boycott.

The Good Food for London maps of London's 33 Boroughs in this report reveal that some London Boroughs are showing real leadership on several food issues – particularly Islington and Richmond, and also Camden, Croydon, Enfield, Greenwich, Merton, Sutton, Tower Hamlets and Waltham Forest. We congratulate them.

The maps also challenge other Boroughs to follow their good example and take more action to help create a healthy and sustainable food system, for the benefit of everyone. If all London Boroughs took the simple, affordable and effective action in this report, it would significantly improve the health of Londoners, the livelihoods of the farmers and other food providers, and the sustainability of the food system on which we all depend.

For the first seven key food issues listed on the contents page, we have also provided maps showing how London Boroughs are already making progress. Each of these issues is also supported by a programme or organisation that can help boroughs to implement change. For the other key food issues, we have not provided maps – either because there is no easily available data, or because it is not easy to represent existing data on a map.

We plan to repeat this process early in 2012 to track progress, with additional measures planned to – for example – look at uptake of school meals, support for families living on a low income to buy good food, good food in planning policy, promoting local shops and markets, and supporting a bee-friendly environment.

Explore the report and good food maps online at:
www.sustainweb.org/londonfoodlink/good_food_for_london



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IMPORTANT NOTE: The statements and opinions expressed in this report should not be attributed to any individual or organisation unless explicitly connected, “by quotation”, with that person or organisation. The report is a compilation of work of independent members of Sustain, London Food Link, Food Legacy and several members of the London Food Board.

Further notes on Borough maps: The London Borough maps of action that are shown in this report are correct to the best of the evidence available to us at the time of publication. We have made every effort to ensure that we highlight good practice of London Boroughs. However, if things have improved in your Borough, or if you think there is more food action that have missed, we please let us know and we will update the maps and commentary.

We further note that the City of London is a smaller Borough than others, with different infrastructure and opportunities to promote good food. On some issues, the City of London may therefore be less able to act than on others.

Which London Boroughs are showing leadership?

Score out of 7 (5 or over are highlighted)	London Borough	Capital Growth	Food for Life	Fairtrade	Sustainable fish	Animal welfare	Food waste	Healthier catering
3	Barking & Dagenham							
2.5	Barnet							
1.5	Bexley							
2	Brent							
2.5	Bromley							
5.5	Camden							
2	City of London							
6 See note	Croydon							
2.5	Ealing							
5	Enfield							
5.5	Greenwich							
3	Hackney							
3.5	Hammersmith & Fulham							
3	Haringey							
2.5	Harrow							
4	Havering							
0.5	Hillingdon							
3	Hounslow							
7	Islington							
4	Kensington & Chelsea							
4.5	Kingston upon Thames							
4	Lambeth							
2	Lewisham							
5.5	Merton							
2	Newham							
3	Redbridge							
6	Richmond upon Thames							
4	Southwark							
5.5	Sutton							
5	Tower Hamlets							
5.5	Waltham Forest							
2.5	Wandsworth							
1.5	Westminster							

Key: For each food issue, a symbol (e.g. carrot or heart shape) means the Borough is leading the way on this issue, or has made a public commitment to do so (scoring 1 towards the total in the column on the right). A plain colour means the Borough is making progress with action on this issue (scoring 0.5). And plain grey means the Borough is not showing significant progress on this issue (scoring 0). Details of the meaning of each colour box are shown in the following chapters.

Note: Croydon is withdrawing Council support for school meals, so this score may change shortly

Community food growing

Public demand for food-growing space remains high. The Capital Growth¹ programme was created in 2009, aiming to establish 2,012 new food growing spaces in London by the end of the year of the Olympic and Paralympic games. This has been supported by the Mayor of London and the Big Lottery and run by London Food Link (a project of Sustain), working with the London Food Board and many other partners. So far Capital Growth has helped set up over 1,300 projects across the capital. The many benefits for local communities include:

- improving access to cheap and tasty fresh fruit and vegetables and providing stress-busting and low-cost physical activity
- creating green spaces where people can socialise, and that are rich in different types of plants and insects, which is good for wildlife such as bees and other pollinators
- providing opportunities for people to gain new skills, not only in horticulture but also in small business development and enterprise.²



“Gardening and food growing matter, because they provide us with the opportunity to get back in touch with the land and gain a vital ‘food awareness’ that will help us to begin taking control of our food supply. By providing land and other low-cost forms of support, London Boroughs can help local residents to lead happier and healthier lives.”

Myles Bremner, Garden Organic, also Chair of Capital Growth, and member of the London Food Board

The Capital Growth initiative is also helping establish community beehives to promote bee-keeping, local honey production, and wildlife-friendly land management.

Productive green space is also a great way for people of all ages to reconnect with our food system, with local food and with the seasons. Capital Growth has helped groups to transform small areas of derelict or unused land, often the focal point for anti-social behaviour, into a source of pride for the local community.

People need access to land (permanent and temporary), a clear process for getting agreement to use it, and some practical help to get started. London Boroughs can help by identifying suitable land and making it available to local communities, small-scale horticulturalists and – for larger areas of suitable land – to farmers. This has been recognised in the new London Plan³ (Policy 7.22), with its commitments by the Mayor to encourage and support farming in London, particularly in the Green Belt. It also states that “use of land for growing food will be encouraged nearer to urban communities via such mechanisms as ‘Capital Growth’.”

The London Plan means that Borough planners should prioritise support for farming and food growing nearer to urban communities, protect allotments and identify more space for commercial and community gardening. This is an excellent start. Boroughs now need to implement these policies to transform our capital into a green and healthy city full of opportunities to grow more of our own food.

¹ See information about the programme and community food growing sites at: <http://www.capitalgrowth.org>

² Roots to Work: Developing employability through community food growing and urban agriculture projects (2011) City & Guilds: www.skillsdevelopment.org.uk/PDF/Roots_to_work_full%20report.pdf

³ *The London Plan: Spatial development strategy for London*. July 2011, Mayor of London <http://www.london.gov.uk/priorities/planning/londonplan>

What are London Boroughs already doing for community food growing?



Borough committed to creating food growing spaces with Capital Growth



Borough making good progress towards a Capital Growth commitment



Borough not yet making significant progress towards a Capital Growth commitment*

** Let us know if you think things have improved in your Borough. We will update the map as more action happens*

Capital Growth is seeking a commitment from each Borough that new community growing projects will be supported and, so far, 19 Borough councils out of the 33 have signed up, with 3 more making good progress towards a commitment. To reach the 2,012 target, on average, each Borough needs to commit to supporting 60 new spaces. We appreciate that for some this may be too many, in which case we work with the council to identify a more realistic target. However, some (such as Camden, Hackney, Islington, Lambeth, Southwark and Tower Hamlets) have committed to creating over 70 community food-growing spaces each. In future, we will also look at how well Boroughs are supporting a bee-friendly environment, as part of the Capital Bee campaign (www.capitalgrowth.org/bees).



What can London Boroughs do? Sign up to support Capital Growth. Contact Sarah Williams or Seb Mayfield, tel: 020 7837 1228; email: sarah@sustainweb.org or seb@sustainweb.org; www.capitalgrowth.org

Food for Life in schools



The Food for Life Catering Mark is a way for caterers in every sector to gain recognition for serving food that is tasty, freshly prepared, free

from undesirable additives, better for the environment, and better for animal welfare. The Catering Mark has three awards to recognise good practice: bronze, silver and gold, offering stepping stones towards good practice. By summer 2011, over 400,000 Catering Mark-accredited meals were being served daily in the UK. More than half the London Boroughs now have Food for Life Catering Mark menus in the majority of their schools, and the standards are also being taken up by hospitals, universities and early years settings.



The Food for Life Partnership (FFLP) builds on this work to champion a whole school approach and is working with over 4,000 schools in England to enable children to eat good food, learn where it comes from and how to grow

and cook it themselves. The Food for Life Partnership has been independently evaluated⁴, with impressive results:

- Twice as many FFLP primary schools received Ofsted ratings of Outstanding after participation.
- There was a 28% increase in primary school-age children reporting eating five portions of fruit or vegetables a day.
- 45% of parents reported their family eating more vegetables as a direct result of FFLP.
- Free school meal take-up went up 13 percentage points on average in FFLP schools.
- For every £1 invested in Food for Life menus the economic, social and environmental return for the local authority is over £3.

It is also important that London Boroughs continue to monitor school meal take-up and take-up of free school meals. Both of these are crucial measures for helping make a school meal service viable and for monitoring the benefits of school meals for children from low-income backgrounds.



“Food in schools, nurseries, hospitals and universities sets a vital example to support people in adopting healthy and sustainable diets. The Food for Life Catering Mark gives caterers a step-by-step framework for change. The Food for Life Partnership builds on this work to educate and inspire children and their families about food.”

Emma Hockridge, Soil Association (which leads Food for Life), and member of the London Food Board







“Schools that take part in Food for Life show real commitment to introducing children to good, wholesome food and understanding where their food comes from. Many also link their food activities to parts of the curriculum like science, geography, art and citizenship. In some cases they have even grown enough food for their school canteen to use.”

Stephanie Wood, School Food Matters (supporting schools working towards a Food for Life award), and member of the London Food Board

⁴ Good food for all: The impact of the Food for Life Partnership, summary of research by University of the West of England Bristol, Cardiff University, NFER and the New Economics Foundation, 2011

What are London Boroughs already doing to improve school food?



-  Borough achieving, or committed to, Silver Food for Life Catering Mark for the majority of schools
-  Borough achieving, or committed to, Bronze Food for Life Catering Mark for the majority of schools
-  Area in which either a majority of the schools, or the main caterer (or a combination of both) are committed to achieving Bronze Food for Life Catering Mark
-  Borough not yet achieving a Food for Life Catering Mark for school food. An asterisk on the map means the main caterer or Borough has expressed an interest, or that some schools – but not the majority – have achieved a Bronze Food for Life Catering Mark.*

* Let us know if you think things have improved in your Borough. We will update the map as more actions are taken

So far, 17 Borough councils out of the 33 have achieved a Bronze Catering Mark, with 8 impressively going on to achieve (or with a meal contract specifying) a Silver award.

Note: some London Boroughs have made commitments to use particular sustainable food ingredients in their school meals, even if they are not working towards a Food for Life Catering Mark. This is included under separate headings in this report, such as on sustainable fish, Fairtrade, animal welfare and support for local and sustainable food producers. Also, Croydon is withdrawing Council support for school meals so their score may change shortly.



What can London Boroughs do? Achieve a Food for Life Catering Mark for the Borough's catering, and commit to supporting the work of the Food for Life Partnership in schools. Contact Mike Bond, email: mbond@soilassociation.org, www.soilassociation.org/catering_mark

Fairtrade food

Fairtrade is about better prices, decent working conditions, local sustainability, and fair terms of trade for farmers and workers in the developing world. The previous and current Mayor of London have both supported efforts to promote Fairtrade-certified products to London's citizens and institutions.

To ensure a better deal for marginalised producers in developing countries, the Fairtrade Foundation awards the FAIRTRADE Mark to products that meet international standards set by Fairtrade Labelling Organisations International (FLO). The FAIRTRADE Mark is an independent consumer label that appears on UK products as a guarantee that producers have received a better deal. The five guarantees behind the FAIRTRADE Mark are:

- guarantees farmers a fair and stable price for their products
- guarantees extra income for farmers and estate workers to improve their lives
- guarantees a greater respect for the environment
- guarantees small farmers a stronger position in world markets
- guarantees a closer link between consumers and producers

The organisers of the London 2012 Olympic and Paralympic Games recognised the importance of Fairtrade in their catering standards. The London 2012 Food Vision commits the Games caterers to serve only Fairtrade-certified tea, coffee, bananas and sugar, and to aspire to use more Fairtrade products in their menus. The same commitment has been taken up by the Greater London Authority and its functionary bodies – the Metropolitan Police, Transport for London, the Fire Brigade and City Hall.

London Boroughs can also play a significant part in buying and promoting Fairtrade food, to help tackle global poverty, and 22 out of London's 33 boroughs now have Fairtrade status, with more working towards this goal. In 2008, this progress gained London the remarkable status of the largest Fairtrade City in the world. This success is also mirrored in the achievement of 1,000 towns globally having Fairtrade status, 500 of which are in the UK.

Information about how to find Fairtrade suppliers is available on the Food Legacy website, supported by the Mayor of London and the London Food Board, see:

www.sustainweb.org/foodlegacy/fairtrade/

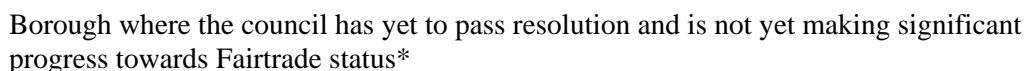
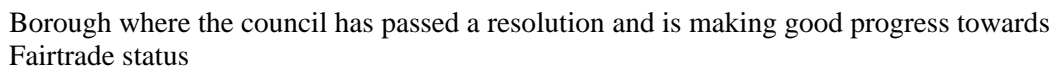
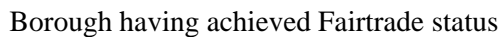


**LOOK FOR
THIS MARK**
fairtrade.org.uk

"Buying Fairtrade products means that farmers have had a bit more money in their pocket. They also have the opportunity to decide how they invest that money collectively in things like clean water, schools and mobile health clinics. When you buy Fairtrade-certified products, you can be proud that you are helping to change people's lives."

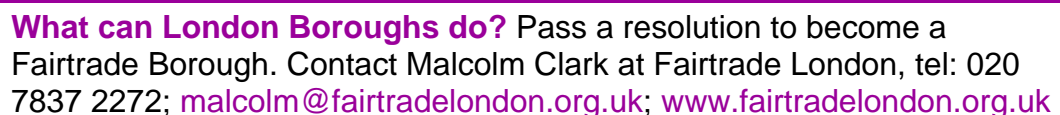
**Sophi Tranchell, Fairtrade London
and Divine Chocolate, and a
member of the London Food Board**

The map displays the 32 London Boroughs, each labeled with its name. The boroughs are color-coded: purple for those with a council logo, pink for those with a council logo, and grey for those without a council logo. The boroughs are arranged in a circular pattern around the center of London, with the River Thames flowing through the middle. The boroughs are: Enfield, Barnet, Harrow, Brent, Ealing, Hillingdon, Hounslow, Richmond upon Thames, Kingston upon Thames, Merton, Sutton, Croydon, Bromley, Bexley, Greenwich, Lewisham, Lambeth, Wandsworth, Westminster, Camden, Islington, Haringey, Hackney, Waltham Forest, Redbridge, Barking & Dagenham, Havering, Newham, Tower Hamlets, City, Southwark, and Kent & Chelsea.



To achieve Fairtrade status:

- The local council passes a resolution to support Fairtrade and to serve Fairtrade products.
- A range of Fairtrade products are readily available in the area's retail outlets and served in local catering outlets.
- Local workplaces and community organisations support Fairtrade and use Fairtrade products whenever possible.
- Media coverage and events raise awareness and understanding of Fairtrade.
- A local Fairtrade steering group is convened to develop the work and gain new support.



Sustainable fish

People are eating more fish than they used to, and a lot of it is being caught by destructive methods. The world is now seriously at risk of losing some species from our seas for ever. Some scientists estimate that, at current rates of decline, most of the world's fish stocks could collapse within our lifetimes. Millions of people depend on fish for food and for their livelihood, so this would have dire social and ecological consequences. The good news is that there's still time to do something about it. Fish stocks can recover if they are managed sustainably, and if we all stop buying fish from badly managed stocks or caught with damaging fishing methods.

It may be a surprise to learn that London Boroughs buy a lot of fish. This is used in catering for schools, council offices, meetings and events, hospitals, care homes and other services such as meals-on-wheels and lunch clubs. Millions of pounds of taxpayers' money are spent on such food every year. So London Boroughs are well placed to make a significant difference with their fish-buying policies.

We would like to see all London Boroughs adopt sustainable fish-buying policies. The Greater London Authority, Metropolitan Police, Transport for London, City Hall and the London 2012 Olympic and Paralympic Games have already done so, as well as lots of London's universities, businesses and restaurants, together serving over 100 million meals a year. The same standards have also been adopted by Central Government (and in guidance for catering for the NHS). These organisations have committed to taking the simple steps set out in the Sustainable Fish City pledge:

- **Avoid the worst:** Removing endangered species from menus and catering – those rated as 'fish to avoid' by the Marine Conservation Society: www.fishonline.org/fish-advice/avoid
- **Promote the best:** Serving sustainably managed fish – MSC-certified fish, and those rated as 'fish to eat' by the Marine Conservation Society: www.fishonline.org/fish-advice
- **Improve the rest:** Helping suppliers serve only sustainable fish with support from organisations such as Good Catch: www.goodcatch.org.uk and the MSC: www.msc.org

We also want to see sustainable fish promoted in schools, to help children learn how they can help save the world's oceans.



"We are caretakers for the health of our oceans and their ability to supply food for future generations. Imagine a world where we had destroyed life in our oceans. It does not have to be that way if organisations that buy a significant amount of fish, such as London Boroughs, take responsibility for the effects of their fish-buying by specifying only sustainable fish."

Kath Dalmeny, Sustainable Fish City campaign, and member of the London Food Board

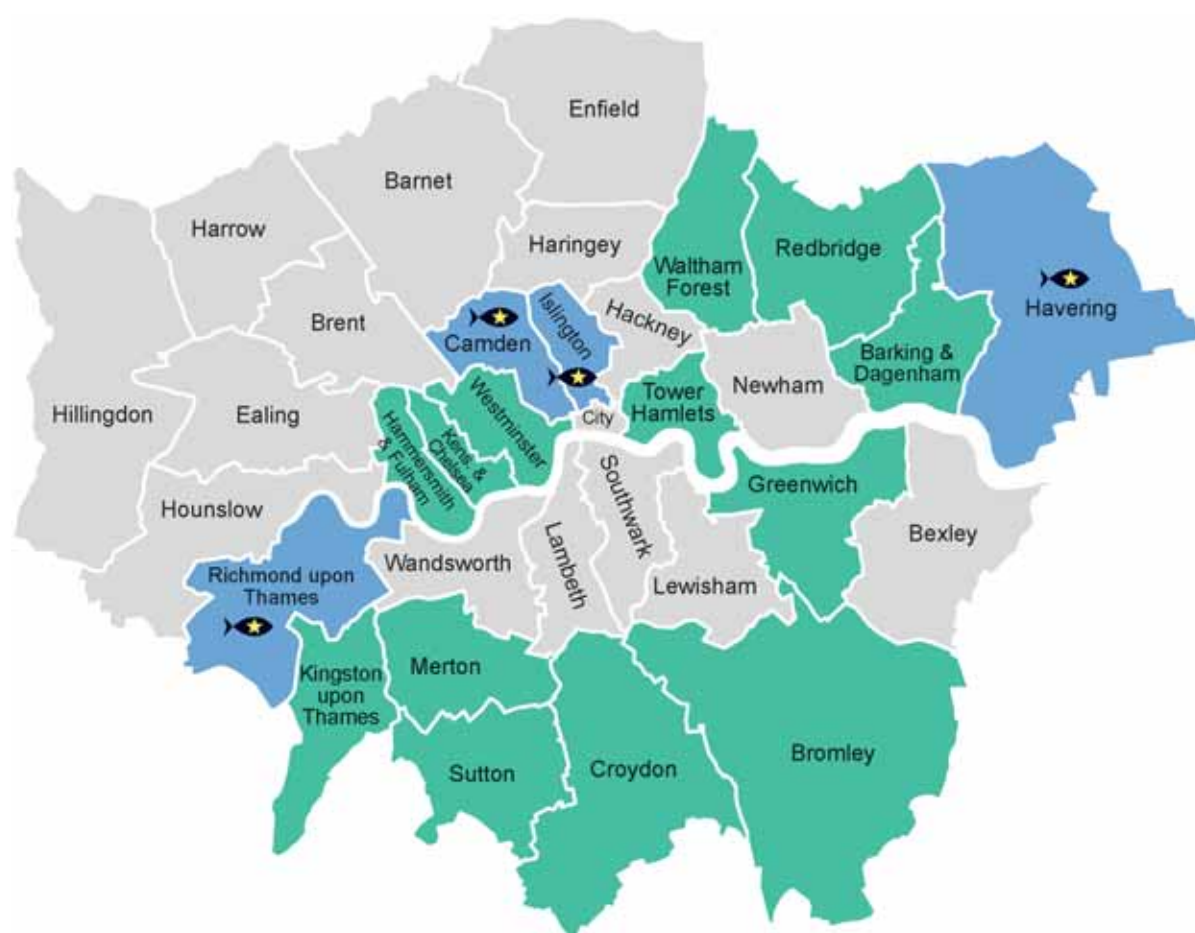


Duke of Cambridge Organic Pub

"The Duke of Cambridge organic gastropub was the first to gain Marine Stewardship Council chain of custody certification. This allows us to sell verifiably sustainable fish and to promote it to our customers, confident that we are helping conserve precious marine resources. The same should be happening in catering for every London council meeting, canteen, school and hospital."

Geetie Singh, Sloeberry Trading (runs the Duke of Cambridge organic gastropub), and member of the London Food Board

What are London Boroughs already doing to promote sustainable fish?



Borough taking at least two significant steps to support sustainable fish



Borough taking one significant step to support sustainable fish



Borough taking none of the significant action below on sustainable fish*

* Let us know if you think things have improved in your Borough. We will update the map as more action happens

The three simple and significant actions we rated London Boroughs on are:

- Running the Marine Stewardship Council Fish and Kids project with primary schools in the Borough, which is free of charge, see: www.fishandkids.org
- Improving school meals with the Big Lottery funded Food for Life programme, which at Silver award level means excluding endangered fish (in spring 2012, excluding endangered fish will be moved to Bronze award level), see: www.foodforlife.org.uk
- Achieving Marine Stewardship Chain of Custody certification for food bought by the Borough and/or at least some of its publicly funded institutions, see: www.msc.org



What can London Boroughs do? Sign up to at least two of the actions above and become a Sustainable Fish Borough. Contact Jon Walker, tel: 020 7837 1228; fish@sustainweb.org; www.sustainablefishcity.net

Animal welfare

Since launching in 2007, Compassion in World Farming's Food Business Team has pioneered a unique partnership approach to working with the food industry throughout Europe, with great results for both businesses and farm animals.

Compassion's mission is to put animal welfare at the heart of the food industry. Compassion continues to improve and achieve enforcement of farm animal welfare laws in UK and Europe, and is spreading across Europe and beyond. It now has offices in The Netherlands, France and Italy; and representatives firmly established in the United States, South Africa and China.

The Food Business Team engages with manufacturers, retailers, foodservice companies and the public sector, inspiring progress through awards and supporting products and initiatives that represent tangible benefits for farm animals, as well as innovative and competitive advantages for businesses.

Through Compassion's Good Farm Animal Welfare Awards, over 265 million farm animals are set to benefit as a result of winners' commitments to change, and many major companies now report on animal welfare as part of their corporate social responsibility and sustainability programmes.

Compassion's flagship scheme, the Good Egg Award, was launched in 2007 to celebrate companies that source cage-free eggs. To achieve a Good Egg Award, companies must purchase eggs only from cage-free production systems, and preferably from free-range or organic production systems. Winners to date include The London 2012 Olympic and Paralympic Games and several London Boroughs (as the next map shows).



"The Good Farm Animal Welfare Awards make it clear that food business is turning its back on battery cages. It would be wonderful to see more London Boroughs adopting a cage-free egg policy. By doing so, they will be using their influential buying power to help create a more compassionate world. Consumers are showing that they care by buying higher welfare animal products. Boroughs can too."

Philip Lymbery, Compassion in World Farming, and supporter of the Food Legacy programme inspired by the London 2012 Food Vision



Sainsbury's

"Sainsbury's has a long-standing commitment to animal welfare, and in 2009 we were the first major retailer to stop selling eggs from caged hens. We managed this a year ahead of our 2010 target and more than two years ahead of Government legislation. In addition, we will ensure that by 2012, any eggs we use as an ingredient in our own-brand foods are from cage-free hens."

Judith Batchelar, Sainsbury's, and member of the London Food Board



Good Farm Animal Welfare Awards

The Good Egg Award scheme has now expanded, with the Good Chicken Award, the Good Dairy Award in 2011 and the Good Pig Award in 2012. These awards provide a means of building brand reputation whilst achieving continuous improvement in business operations.

What are London Boroughs already doing to support animal welfare?



Borough having achieved a Good Egg Award for buying cage-free eggs



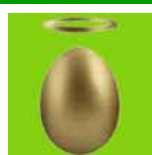
Borough using cage-free eggs or other higher welfare products in school catering



Borough not having achieved a Good Egg Award*

** Let us know if you think things have improved in your Borough. We will update the map as more action happens. We are also pleased to hear about actions to improve welfare for pigs, chickens and cows raised for meat and dairy.*

Note: Some London Boroughs have made commitments to use food produced to higher standards of animal welfare in their school meals, such as through committing to or achieving a Bronze or Silver award Food for Life Catering Mark. This is included under the separate school food heading in this report. Boroughs committed to action on sustainable fish may also use higher welfare fish produced to organic or RSPCA Freedom Food standards.



What can London Boroughs do? Adopt a cage-free egg policy and apply for a Good Egg Award, and consider working towards other Good Farm Animal Welfare Awards. Contact the Compassion in World Farming Business Team, tel: 01483 521950; www.compassioninfoodbusiness.com

Food waste

In the UK, households throw away a shocking 8.3 million tonnes of food every year, most of which could have been eaten. Globally, an estimated one third of all food produced is wasted. However much energy has been used to make food and its packaging, all of it is wasted when it is thrown away. Food waste is also usually wet and rots, so when mixed into other waste it spoils materials that could have been recycled and gives off gases that contribute to climate change.

The map on the following page shows what London Boroughs are already doing to help manage food waste coming from London's households.

To address food waste from businesses, in autumn 2011 a new Food Waste Pyramid initiative has been launched by a partnership of organisations with specialist expertise in helping tackle food waste, and supported by the Mayor of London.

London Boroughs can help to promote the Food Waste Pyramid by championing this approach with businesses in their area. The Food Waste Pyramid works on the following principles:

Prioritise waste avoidance

- **Reduce:** Avoid generating waste in the first place: plan orders to avoid overproduction; maximise shelf-life through better storage; identify alternative markets to keep food in the human food chain.
- **Feed people in need:** Direct quality surplus food to charities and organisations that redistribute food.
- **Feed livestock:** Direct food unfit for human consumption to livestock feed: wherever possible, divert legally permissible bakery, fruit, vegetables and dairy products to farm animals.

Divert unavoidable waste to useful purposes

- **Compost and 100% renewable energy:** Send unavoidable food waste for composting, or to produce fertiliser and 100% renewable fuel for electricity and heat, or transport.
- **Disposal:** Avoid landfill where environmentally friendly alternatives are available.



Tristram Stuart
WASTE

"With shortages, volatile prices, environmental disasters and nearly one billion people hungry, the world has a food problem – or thinks it does. But the way we live now has created a global food crisis. This means we can all do something to fix it. London Boroughs are especially well placed to reduce the colossal amount of food that is wasted every day."

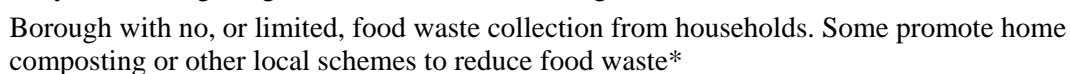
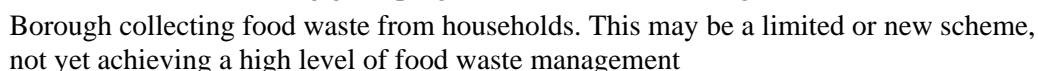
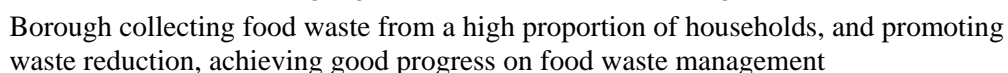
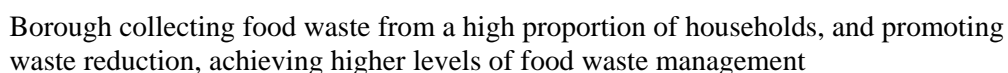
Tristram Stuart, designer of the Food Waste Pyramid for London (working with a range of specialist organisations), author and food waste campaigner, and member of the London Food Board



FareShare
fighting hunger, tackling food waste

"We work with grassroots charities to make a significant difference to the diets of people in communities in London and around the UK. But we need more food to meet this increased demand. We're asking anyone who works in local authority catering, and the food industry in any capacity, to look at what is happening to their surplus food and to ask themselves a simple question, 'Could this food stop someone going hungry?'"

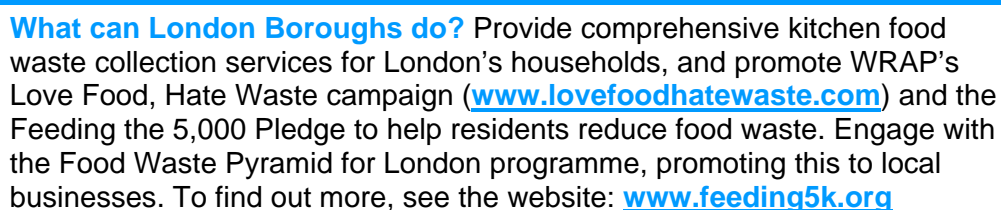
Lindsay Boswell, FareShare, and member of the London Food Board

[illegible]

Note: Those shown with an asterisk also collect food waste from all or some flats

** Let us know if you think things have improved in your Borough. We will update the map as more action happens*

Information on Borough food waste services is from Capital Waste Facts (www.capitalwastefacts.com), Recycle for London (www.recycleforlondon.com), the Environment Agency Research Library (2010 data: www.environment-agency.gov.uk/research/library/) and individual London Borough Council websites.



Healthier catering

London Boroughs have an important role to play in helping their residents enjoy delicious food that is also good for their health. The Healthier Catering Commitment scheme is being promoted by environmental health teams in participating Boroughs throughout London to help improve the diets of Londoners. Food outlets that have signed up to the Healthier Catering Commitment will be able to display a window sticker to inform customers that they are taking practical steps to improve the healthiness of their food.

Find out more about how your Borough can help local businesses to serve healthier food by promoting the simple tips set out in the Healthier Catering Commitment. This scheme has been designed by environmental health teams in London Boroughs with support from primary care trusts (PCTs), the Chartered Institute of Environmental Health (CIEH) and the Greater London Authority (GLA).

The beauty of this guidance is that it offers practical advice and describes straightforward changes that can be made to menus and the way caterers and food businesses prepare food, which will help make food healthier and should help participating businesses make financial savings through reduced waste. Simple and affordable steps that business can take include: changing cooking oil to healthier alternatives; reducing salt; using more fruit and vegetables in recipe dishes; and promoting healthier options to customers.



“Many Londoners experience significant health problems due, in part, to poor diets and the widespread availability of less healthy foods. The beauty of the Healthier Catering Commitment now being taken up by London Boroughs and promoted by environmental health officers is that it encourages businesses to play their part in improving the healthiness of everyday food through simple, affordable and achievable steps.”

Mark Browne, Regional Public Health Group – Department of Health, and member of the London Food Board

Reaching a wider audience with healthier eating messages

Caterers and food outlets that adopt healthier ingredients and cooking practices will – if they wish – be able to display a Healthier Catering Commitment sticker in their window. In participating Boroughs, they will also be able to receive advice and support from their environmental health team or PCT.



What are London Boroughs already doing to promote healthier catering?



Borough that is participating in the Healthier Catering Commitment scheme



Borough that has developed its own healthier catering scheme for businesses or is currently exploring participation in the Healthier Catering Commitment



Borough not yet participating in the Healthier Catering Commitment scheme*

** Let us know if you think things have improved in your Borough. We will update the map as more actions are taken*

Note: The Healthier Catering Commitment is quite new, so the progress already achieved by Boroughs is impressive. As it becomes better known by more Boroughs, and more widely implemented, this could have very significant benefits for the health of Londoners.



What can London Boroughs do? Promote the Healthier Catering Commitment to London's food businesses. This is already being promoted by environmental health officers and others in some London Boroughs, and has been designed by them in conjunction with the Chartered Institute of Environmental health and the GLA. Contact Tay Potier at CIEH to find out more, tel: 020 7827 6306; email: t.potier@cieh.org.

More action for good food by London Boroughs

In this section, we explore more issues where action by Boroughs could significantly improve the health and sustainability of London's food system. For these, we have not provided maps – either because data is not easily available, or because it is not easy to represent the existing data on a map.

1. Improving health: promote healthier food

London Boroughs can take significant steps towards improving the health of Londoners by increasing their access to fresh, healthy and affordable food, including the following:

- **Promote the Healthier Catering Commitment** to London's food businesses (see pages 16 and 17). This is already being promoted by environmental health officers and others in some London Boroughs, and has been designed by them in conjunction with the Chartered Institute of Environmental Health and the GLA. Contact Tay Potier at CIEH to find out more, tel: 020 7827 6306; email: t.potier@cieh.org.
- **Ensure there are sufficient pitches for fruit and vegetable stalls in street markets.** Some boroughs also subsidise these stalls to ensure that fruit and vegetables are available, at affordable prices, to local residents. To find out more, contact Krys Zasada, Policy Development Manager, National Association of British Market Authorities, www.nabma.com, tel: 01691 680713, email: kryzasada@googlemail.com.
- **Help address childhood obesity.** This could include, for example:
 - ❖ running the Food for Life programme in schools (see page 6), signing up to Capital Growth (see page 4), incorporating good food into local planning policy (see below), controlling fast food outlets and fast food promotion near schools and school bus-stops, and installing and maintaining drinking water fountains in parks (see www.childrensfoodcampaign.org.uk)
 - ❖ providing universal free school meals, so that all children benefit from healthier and more sustainable food. The London Boroughs of Islington, Southwark and Newham have already committed to doing so.

"There is so much that local councils can do to promote a better food environment, and indeed I see it as their duty to do so, for the benefit of the people they represent. Whether it's good planning decisions to improve access to healthy food, nutrition standards for school meals and hospital catering, or promoting healthier catering in local businesses, bit by bit we can improve health prospects for everyone."

Professor Tim Lang of the Centre for Food Policy at City University London, and member of the London Food Board



2. Supporting farmers: buy local and seasonal food

Much of the action outlined in this report will help to secure a better livelihood for the farmers and food producers on whom we all depend. London Boroughs can help to improve the prospects for farmers and food producers by, for example:

- Supporting Capital Growth (see pages 4 and 5), and integrating food growing into local planning policies (see page 24). This will create food-growing spaces for community food growing, and also support larger plots for commercial food production. Many London Boroughs also look after Green Belt land, so Boroughs can help farming businesses to thrive by protecting that land for food growing and allowing sensible infrastructure development to support farm viability.
- Adopting Food for Life standards for school meals (see pages 6 and 7). At a Bronze level award this means serving Red Tractor farm assured food, with increasing support for local, seasonal and sustainably produced food as the Borough works towards a Silver or Gold award.
- Buying food produced to higher standards of animal welfare (see pages 12 and 13). This supports those farmers who comply with higher standards and have made the extra effort to produce more ethical food.
- Diverting at least some food waste to animal feed where possible (see page 14). As well as helping British producers reduce the rising costs of raising livestock, this will also reduce waste and cut down on environmentally damaging animal feed imports.
- Promoting farmers' markets (see page 22). This creates opportunities for food producers to connect directly with their urban customers, leading to greater appreciation of where food comes from and more loyal support for sustainably produced food. And by buying food for local authority catering with the support of a Business Development Manager at a London wholesale market (see page 23), Boroughs can help to secure reliable markets for more local and sustainably produced food. Commit to making prompt payments, which will also help farmers and other food producers remain viable.
- Making a Food Legacy commitment, inspired by the London 2012 Food Vision (see page 27). This makes a public statement of support for producers of good food, and will inspire others to join in.

"We welcome the commitment of local authorities to help Britain's farmers flourish. There are so many simple ways that this can be done, and many of London's Boroughs are already working on them. Each and every action makes a real difference to good livelihoods in farming."

Lee Woodger, Head of Food Chain – National Farmers' Union, and member of the London Food Board



"There is huge potential for local communities to help create a better food system, by trading in sustainable food. Local enterprises are particularly well placed to provide the enthusiastic community-based marketing to build loyal support for vegetable box schemes, horticultural enterprises and farmers' markets, providing long-term support for farmers and for sustainable farming practices. Local authorities can help community trading enterprises succeed by making land and premises available, and at an affordable price. They can also help by prioritising such enterprises in local retail, health and planning policies, and through an explicitly supportive approach to practical issues such as trading standards, environmental health, trading licences, leases, signage and promotion to local residents."

Julie Brown, Growing Communities, a successful community-led food trading enterprise in Hackney, which also supports other communities to start their own, and member of the London Food Board



3. Reducing poverty: pay the Living Wage

London relies on many people providing essential functions every day, often invisibly – from office cleaners and catering staff to care-workers in social services. If all London's Boroughs paid at least the London Living Wage this would make enormous progress towards reducing child poverty in London. It is particularly important in the catering sector, which relies on many part-time employees, and a large number of women and low-income parents. This has the backing of the GLA, which pays the London Living Wage to thousands of its own contractors, such as via contracts from Transport for London and the London Metropolitan Police. Find out more at:

www.citizensuk.org/campaigns/living-wage-campaign/



4. Saving money: help institutions and residents buy good food cost-effectively

The Good Food on the Public Plate project, supported by the Mayor of London and London Food Board, has been piloting a collaborative approach to food purchasing, to make sustainable food affordable. This involves pooling the buying power of a cluster of large-scale food-buying organisations such as local authorities. The work has been facilitated by Gerry Clinton, Head of Catering Services at Havering Council, who is also a member of the London Food Board. Participating organisations gain considerable advantages from collaborative food purchasing for major food contracts, meaning that robust sustainable food specifications can be built into contracts, and food is bought at reduced cost.

Contact Good Food on the Public Plate on 020 7837 1228; email: louise@sustainweb.org

“With the support of the Mayor of London, we have been piloting a collaborative approach to food purchasing that could be beneficial to many more local authorities. If you would like to get involved, we would be pleased to hear from you!”

Gerry Clinton, Head of Catering Services – Havering Council, and member of the London Food Board



Affordability of food is also important to London's residents, particularly in the present economic climate. London Boroughs can help residents to buy good food affordably by supporting local food co-ops. See www.foodcoops.org, which has a Food Co-op Finder and a detailed Food Co-ops Toolkit. This initiative is funded by the Big Lottery as part of the national Making Local Food Work programme.



For more information about how Boroughs can support local food co-ops, contact Maresa Bossano on 020 7837 1228; email: maresa@sustainweb.org.

5. Building skills: train catering staff

Training is essential to provide procurement and catering staff with the skills to buy, prepare and serve healthy and sustainable food. London Boroughs can help by training their catering staff in these skills. This is especially important for local authority staff who feed vulnerable groups, such as school children, children in care, hospital patients, care home residents, prisoners and people in mental health institutions. Helpful training programmes include:



The Academy of Culinary Arts is Britain's leading association of Head Chefs, Pastry Chefs, Restaurant Managers and suppliers. It focuses on the education, training and career development of young people in the hospitality industry through apprenticeships and awards. Chefs Adopt a School, the charity under the umbrella of the Academy, teaches primary school children about food, from plant to palate, in a fun and informative way, and reaches over 21,000 children in more than 500 schools each year. See: www.academyofculinaryarts.org.uk



Good Food Training for London is offered by a social enterprise run by Greenwich CDA, with a wide range of short training courses in healthy and sustainable food. The training was developed as part of a pilot project funded by the Mayor of London, and is now run by a team at Greenwich CDA, headed up by Claire Pritchard, a member of the London Food Board. See: www.greenwich-cda.org.uk/seten/good-food-training-and-feast-centre/



The School Food Trust and the FEAST (Food Excellence And Skills Training) network help caterers and cooks get the skills to provide healthy, legally compliant school lunches. See: www.schoolfoodtrust.org.uk, www.schoolfeast.co.uk

The training providers listed above all cover food safety in their training. For specialist food safety training towards recognised qualifications, see the courses offered by the Chartered Institute for Environmental Health: www.cieh.org/training/food_safety.html

"We are passionate about health and sustainability and would be delighted to see more London Boroughs specifying healthy and sustainable food in their catering contracts and training their catering staff in how to buy, prepare and serve good food."

Claire Pritchard, Greenwich Cooperative Development Agency, and member of the London Food Board



"The Sustainable Restaurant Association helps restaurants and caterers to navigate the whole spectrum of sustainability issues. We would be pleased to support caterers and local restaurants throughout London to source food more sustainably, manage resources more efficiently and work more closely with their community."

Mark Linehan, Sustainable Restaurant Association (partner in the Food Legacy programme), and member of the London Food Board



"Growing food and learning to cook can change lives and has an important role to play in furthering practical and vocational skills and understanding the impact of food on the environment and, crucially, on our lives."

Sara Jayne Stanes OBE, Academy of Culinary Arts and food writer, and member of the London Food Board



6. Protecting consumers: ensure food safety

London Boroughs are pivotal in promoting food safety, to protect citizens' health and food business viability. They can, for example:

- Through environmental health officers, develop good relationships with local food businesses to help instil safe food management, staff training, regular reviews of safety practices and detailed advice on handling high-risk items.
- Promote staff training to make food safety routine. For specialist food safety training towards recognised qualifications, see the courses offered by the Chartered Institute for Environmental Health, from a network of 10,000 registered trainers: www.cieh.org.
- Promote food safety accreditation for food suppliers to a recognised scheme such as for larger producers: BRC (www.brcglobalstandards.com), EFSIS (www.saiglobal.com); for larger and smaller food producers: Farm Assurance (www.redtractor.org.uk); for smaller food producers: SALSA (www.salsafood.co.uk).

"Local authorities can play an important part in promoting a 'food safety culture' among local businesses, making food safety a completely natural part of the way that catering and front-of-house staff go about their work, and providing a supportive inspection process that helps local food businesses overcome their problems and serve safe and healthy food."



Jenny Morris, Chartered Institute for Environmental Health, and member of the London Food Board

7. Promoting local shopping: support local shops and markets

Some people in London do not have easy access to good quality, affordable and healthy food, either due to a lack of food shops, or because of poor quality and/or high prices in local shops.⁵ At the same time there are often excessive numbers of hot-food takeaway outlets concentrated in poorer areas of London. These not only deprive local communities of a varied choice of food but also contribute to health inequalities, create litter, and play a role in reducing the quality of the local environment.

Initiatives such as Buywell⁶ and Change4Life⁷ have worked successfully with neighbourhood food retailers to advise them on stocking and selling more and better quality fresh fruit and vegetables, often with the support of local health authorities. Activities have included improving store layout, creating attractive produce displays, and running events with local schools. This kind of business support should be offered by more Boroughs.



⁵ The London Health Inequalities Strategy; Draft for Public Consultation (August 2009), Greater London Authority www.london.gov.uk/mayor/priorities/health/docs/health-inequalities-strategy-draft-consult.pdf

⁶ Details are in the report of the Buywell Retail Project: www.sustainweb.org/buywell/buywell_shops/

⁷ Change4Life Convenience Store project - www.change4lifewm.org.uk/resources/C4L_Convenience_Stores_-_Taking_Current_Success_to_a_National_Stage.doc

A number of local authorities, including Waltham Forest and Barking and Dagenham, have also taken steps to control the numbers of hot food takeaways through the planning system (see www.sustainweb.org/localactiononfood/policies_affecting_local_action_on_food). This provides welcome support for teachers and parents in helping children to eat more healthily. Local authority support for street markets, wholesale markets and farmers' markets is also beneficial, to ensure a diversity of outlets, including opportunities for farmers to provide food to urban outlets and customers.

"We'd love to see more caterers and local authorities using the best of fresh, British and seasonal produce, as well as food grown to high ethical and environmental standards. London 2012 is showing it can be done. Now it's up to all of us to help producers of good food make better connections with caterers and events organisers."

Helen Evans, New Covent Garden Market Authority, Association of London Markets, and member of the London Food Board



Farmers' markets provide a vital opportunity for people to connect with where their food comes from (see the London Farmers' Market website: www.lfm.org.uk). Street markets make cheap food accessible and are also a low-cost way for food producers to test their products and get direct feedback from customers, so can help develop small businesses (See the National Association of British Market Authorities website: www.nabma.com). Wholesale markets are also a valuable customer and distributor for farmers, as the Business Development Manager project has shown, creating millions of pounds' of new opportunities for British farmers and sustainable food producers (www.foodforlondon.net).

"The enthusiastic backing of a local authority can make all the difference to the success or otherwise of a market and the farmers they support. Market organisers need help with practical issues such as access to land, signage, promotion to local residents and a helpful approach by local trading standards and environmental health officers."

Cheryl Cohen, London Farmers' Markets, and member of the London Food Board



Helping markets to promote better access to fruit and veg

An easy way for London Boroughs to promote healthier food is to make better use of something they already do – licensing street markets and street-trading pitches for the sale of fresh fruit and vegetables. Promoting access to – and consumption of – affordable fruit and vegetables is a key way to help more people achieve their five-a-day target, and hence help improve diets and health.

Surveys carried out by the National Association of British Market Authorities (NABMA) show that the stalls that shoppers most commonly use and value are those selling fruit and vegetables. The quality is good, the price is good, and people don't have to drive miles to find them. This helps to achieve both health and transport objectives of local authorities, as

well as fitting with the new London planning agenda of lifetime neighbourhoods (see good food planning section, below).

So how do London Boroughs compare with regards their support for fruit and vegetable pitches in street markets? Data is not yet available for all Boroughs, but in this report we wanted to give a snapshot of the approach being taken by Boroughs to promoting fresh fruit and vegetables through support for street markets. That is the thinking behind the “Boroughs Fruit & Vegetable Pitch-days Project” being coordinated by the National Association of British Market Authorities. It takes what most Boroughs are already doing and uses a simple formula to help compare access to fruit and vegetables across London Boroughs. All each participating Borough has to do is count how many days their fruit and vegetable pitches trade over a year. NABMA then calculated how many fruit and vegetable pitch-days are available across the Borough per 10,000 head of population.

A number of Boroughs have already submitted their returns, and these will shortly be built into a Borough Map (as shown in the maps at the beginning of this report), to give a fruit and vegetable access indicator for London.

London Borough	Fruit and vegetable pitch days per 10,000 population
Bromley	118
Hammersmith & Fulham	276
Kensington & Chelsea	408
Lewisham	359
Merton	52
Westminster	364

“If people want to eat cheaply, eat healthily, cut down on their travel costs and support their neighbourhood, I can’t think of a better way of doing it than buying fresh fruit and vegetables from their local street market. The London Boroughs should be doing all they can to improve access to fresh produce via their markets and street trading pitches.”

Krys Zasada, National Association of British Market Authorities (NABMA), and member of the London Food Board



8. Planning ahead: promote good food planning

The London Plan, published in July 2011, provides the framework for the capital’s development up to 2031. London Boroughs’ local plans need to be in “general conformity” with the London Plan, and its policies guide decisions on planning applications by councils and the Mayor of London. London’s planning team worked with the Mayor’s food programme and London Food Board to integrate opportunities for healthy and sustainable food into the London Plan. This resulted in specific commitments and opportunities that could benefit Londoners, if London Boroughs put them into practice through local plans:

- **Policy 7.22 on land for food** could be used to provide more land for community food growing and commercial food production. It states that: “The Mayor will seek to encourage and support thriving farming and land-based sectors in London, particularly in the Green Belt” and that “use of land for growing food will be encouraged nearer to

urban communities via such mechanisms as ‘Capital Growth’.” In addition, “Boroughs should protect existing allotments,” and should also “identify other potential spaces that could be used for commercial food production or for community gardening, including for allotments and orchards”.

- **London Boroughs are explicitly encouraged to help create a market for food that is locally produced**, with the London Plan stating that: “The Mayor’s Food Strategy provides more detailed information on local food production. The implementation priorities of the Food Strategy have recently been reviewed and initiatives are being progressed that will develop the markets for local food. For example, encouraging public sector procurement of local and sustainable food and engaging with managers of wholesale markets on mechanisms for local food sourcing.”

“Planning authorities have a vital role to play in helping secure a fair and sustainable future for London’s residents. Supporting local food growing and a diverse retail sector, including local markets, can all help towards that aim.”

Jenny Bates, London Campaigner – Friends of the Earth, and member of the London Food Board



- **London Boroughs are explicitly encouraged to support community food growing by supporting Capital Growth**: “Capital Growth aims to transform the capital with 2,012 new food growing spaces by 2012. The scheme identifies suitable patches of land around London and offers financial and practical support to groups of enthusiastic gardeners or organisations that want to grow food for themselves and for the local community. These spaces also help to compensate for the lack of statutory allotments in inner and central London. London Food, the Mayor’s advisory board will continue to encourage the development of the land-based sector in London.”
- **Policy 4.9 on small shops** could be used to support a diverse and thriving local food retail sector. It states that: “In considering proposals for large retail developments, the Mayor will, and Boroughs should, consider imposing conditions or seeking contributions through planning obligations where appropriate, feasible and viable, to provide or support affordable shop units suitable for small or independent retailers and service outlets and/or to strengthen and promote the retail offer, attractiveness and competitiveness of centres.”
- **Policy 7.1 on building London’s neighbourhoods and communities** could be used to support thriving high streets and neighbourhood amenities with food at their heart. It encourages a commitment to a good quality environment with character, and social and community infrastructure (including green spaces) that should “enable people to live healthy, active lives; should maximise the opportunity for community diversity, inclusion and cohesion; and should contribute to people’s sense of place, safety and security”, meeting “the principles of lifetime neighbourhoods” (a new core concept in the Plan).
- **Policy 3.2 on improving health and addressing health inequalities** could be used to promote wider availability of healthy and affordable food. It states that: “The Mayor will take account of the potential impact of development proposals on health and health inequalities within London” and that “new developments should be designed, constructed and managed in ways that improve health and promote healthy lifestyles to help to reduce health inequalities”.

Good Planning for Good Food

Historically, our towns and cities have been built around the supply and distribution of food. Today, planning can affect the food and farming system in many ways. The 2011 report Good Planning for Good Food investigates what planners and other professionals can do to help create a healthier and more sustainable food and farming system

(www.sustainweb.org/localactiononfood/food_and_planning/).

They can, for example:

- Protect and increase both the number and the diversity of types of food retail outlets – such as small shops and markets – locally, and within easy walking distance of communities, or by public transport.
- Create and protect food-growing spaces in and around a locality. Allotments, community growing spaces and a range of other under-utilised public and private space could be used to increase the availability of healthy and sustainable food by expanding the space allocated for food growing. Such spaces can also enhance the quality of productive green spaces in neighbourhoods, thereby contributing to promotion of bee-friendly environments and other biodiversity.
- Discourage food waste, and stimulate productive and/or environmentally benign ways of using unavoidable food waste.
- Support jobs in the food and farming sector by encouraging small- and medium-sized food enterprises (SMEs), such as markets and on-site farm shops, and local and regional distribution infrastructure.



8. How Borough action will help achieve a healthy and sustainable food legacy from London 2012

“Our vision aims to seize the opportunity to use the transformational power of the Games to celebrate and promote the variety and quality of British regional food; to inspire lasting, positive and sustainable change in the event, catering and hospitality sectors, and to contribute to the growing public agenda on healthy living.”

Extract from the London 2012 Food Vision



The London 2012 Food Vision sets out what the organisers of the Games aim to achieve through their food buying and catering (read the London 2012 Food Vision standards at: www.london2012.com/documents/locog-publications/food-vision.pdf). London 2012's work has created the foundations not only for a spectacular occasion, but also for building a more sustainable catering and hospitality industry that will be a legacy of the London 2012 Olympic and Paralympic Games.

The new Food Legacy programme (www.foodlegacy.org) is supported by the Mayor of London, spearheaded by Rosie Boycott, Chair of the London Food Board, and involves a wide range of organisations including Defra, the London 2012 Games organisers, NHS London and food sustainability and conservation groups. It will use the high profile of the 2012 Games to create a permanent change in the UK catering industry to using healthier and more sustainable food. The programme will help match businesses that meet these higher food standards with those, such as London Boroughs, looking to buy local, sustainable and good quality food.

To discuss how your local authority can take action to help achieve a healthy and sustainable food legacy from the London 2012 Olympic and Paralympic Games, contact Kath Dalmeny, Food Legacy, 020 7837 1228: foodlegacy@sustainweb.org.

“BioRegional helped the London 2012 Games organisers to prepare the sustainability strategy for the bid, incorporating a commitment to local and sustainable food. What a fantastic legacy it would be if many more local authorities adopted that commitment. What a food legacy to be proud of!”

Anna Francis, One Planet Food – BioRegional, and member of the London Food Board



“London 2012 provides a fantastic opportunity for individuals and organisations – including London Boroughs – to capitalise on their efforts and influence, raise awareness and deliver for London another unique achievement: a sustainable food legacy from London 2012. This is achievable through the influence of everyone's food buying decisions.”

Professor David Russell, Russell Partnership – strategic catering advisor to London 2012, Chair of the Food Legacy programme inspired by the London 2012 Food Vision, and member of the London Food Board





London Food Link (www.londonfoodlink.org) is a network run by Sustain: The alliance for better food and farming (a registered charity, number: 1018643). London Food Link runs a network with over 250 organisations and individuals ranging from farmers to food writers, caterers to co-op managers, bread-makers to borough health and sustainability officers, who all share our aims. We publish a quarterly magazine, *The Jellied Eel*, which reports on the activities of this network and other goings-on in the capital's sustainable food scene.

The benefits of joining London Food Link include:

- Our forum email digests sent two to four times a week, an essential source of news, jobs, funding, information and events from the Capital's food scene. You will be automatically signed up (you can unsubscribe at any time). To send a message to other members with news, events and queries send an email to londonfoodlinkforum@yahoo.co.uk
- Regular networking events, sometimes described as a 'speed dating service' but for food, with lots of short presentations from the wide and wonderful array of ethical food initiatives around London along with great food and drink
- A quarterly magazine *The Jellied Eel* (www.thejelliedeel.org) delivered to your doorstep
- Discounted rates on events, including Capital Growth training and Ethical Eats events, publicised via our email digests
- Ongoing support and advice from our project officers on a broad range of local food issues – call or email us. Our current campaigns, projects and networks include:
 - Capital Bee (www.capitalbee.org)
 - Capital Growth (www.capitalgrowth.org)
 - Ethical Eats (www.ethicaleats.org)
 - Food Legacy, inspired by the London 2012 Food Vision (www.foodlegacy.org)
 - Good Food on the Public Plate (www.gfpp.org.uk)
 - Sustainable Fish City (www.sustainablefishcity.net)
 - Urban Agriculture (City Harvest) (www.sustainweb.org/cityharvest)
- London Food Calendar (www.sustainweb.org/foodcalendar). Find interesting events and easily add your own
- London Food Link Members' Directory – for a list of all our members (www.sustainweb.org/londonfoodlink/members_directory/)
- Influence on London's policy making processes through London Food Link's extensive contacts and policy development experience

Read the Good Food for London maps and report online, and download a PDF version at: www.sustainweb.org/londonfoodlink/good_food_for_london

Published by London Food Link and Sustain, November 2011. Contact Ben Reynolds or Kath Dalmeny, 020 7837 1228; ben@sustainweb.org and kath@sustainweb.org



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