

URBAN FOOD FORTNIGHT 2018

PRODUCERS LIST



Urban Food Fortnight is London Food Link's annual celebration of the fabulous produce being grown, made, cooked and saved in the capital, which this year runs from 20 Sept – 7 October.

The following are just some of the fantastic, small-batch food and drink producers working within London. We encourage you to use these producers or to find others working near you.

This year also sees the launch of our Good Food Map, the place to discover good food in London. [Check it out or get yourself listed!](#)

GROWERS

| NORTH | | |
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| Forty Hall Farm Forty Hill, Enfield EN2 9HA (Part of Capel Manor College) Kate McGeevor kate.mcgeevor@capel.ac.uk (Enquire for phone no.) www.fortyhallfarm.org.uk | Organic farm run by Capel Manor College. Available: Certified organic vegetables and salad, including mixed salad leaves. *Meat and wine also available: see appropriate sections. | Limited availability |
| Growing Communities The Old Fire Station, 61 Leswin Rd, N16 7NX Richenda Wilson richenda.wilson@growingcommunities.org 020 7502 7588 www.growingcommunities.org | A Hackney-based social enterprise: organic fruit and veg scheme, farmers' market every Saturday and urban farms in Hackney and Dagenham that produce salad and seasonal veg for the veg scheme and local restaurants. Available: Enquire for details. | Limited availability |
| London Grown Pasteur Gardens, N18 londongrown@gmail.com (Enquire for phone no.) | London Grown is a workers' co-operative creating a community market garden, community space and education hub over two sites in Haringey and Enfield, promoting local access to affordable, fresh and healthy food. Available: Chard, spinach, squash, potatoes, beetroot, salad, tomatoes, cucumbers and courgettes. | Enquire for delivery details |

www.goodfood.map.org

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| SOUTH | | |
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| <p>Keat's Community Organics Welling, Bexley, DA16 3NB keatsorganics@yahoo.co.uk (Enquire for phone no.)</p> | <p>Organic London grown produce. Available: Mixed Salad Selection, Herbs, Edible Flowers (Nasturtium, Calendula, Borage, Viola), Courgette Flowers, Courgettes.</p> | <p>Enquire for delivery details *Available through Foodchain.</p> |
| <p>Sutton Community Farm 40a Telegraph Track, Wallington, SM6 0SH Joris Gunawardena joris@suttoncommunityfarm.org.uk www.suttoncommunityfarm.org.uk (Enquire for phone no.)</p> | <p>A community-owned farm with the purpose to increase access to fresh, healthy, sustainable food and provide a shared space for people to cultivate skills, get exercise and make friends. Available: A range of organically grown produce including: tomatoes, cucumbers, aubergines, salad, herbs, brassicas, peppers, courgette, kale, fennel, beets, squash, onions and shallots.</p> | <p>Limited availability. *Available through Foodchain.</p> |
| <p>Winn Project 116 Maycross Avenue Morden, SM4 4DB Rosemary Jeboo rwpjeboo@gmail.com (Enquire for phone no.)</p> | <p>A previously overgrown piece of land cultivated to show members of the community how to grow food on a small scale and provide some outdoor activity. Available: Damson fruit, Victoria plums, sorrel, apples, pears, rhubarb, damson jam and Victoria plum jam.</p> | <p>Happy to deliver to Morden, Wimbledon, Merton, Southwark, Wandsworth and Lambeth. Any other area please enquire.</p> |
| <p>OddBox 02086 730 544 hello@oddbox.co.uk https://www.oddbox.co.uk/</p> | <p>Delivery box scheme for 'wonky veg', delivering tasty fruit and vegetables that would otherwise be wasted to local workplaces and homes.</p> | <p>See website for delivery boundaries. Generally 'Home box' delivered to South London, 'Work Box' delivered central.</p> |

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| EAST | | |
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| <p>Hackney Herbal Unit 16, Celia Fiennes House, 8-20 Well Street, E9 7PX Nat Mady nat@hackneyherbal.com www.hackneyherbal.com</p> <p>(Enquire for phone.no)</p> | <p>A social project that connects people and herbs, growing and harvesting herbs from different sites in and around Hackney to create unique seasonal tea blends. Proceeds go towards community mental health projects.</p> <p>Available: Fresh and dried culinary and medicinal herbs, edible flowers and a range of tea blends.</p> | <p>Enquire for delivery details</p> |
| <p>Organiclea 115 Hawkwood Crescent, Chingford, London E4 7UH Danny info@organiclea.org.uk 020 8524 4994</p> <p>www.organiclea.org.uk</p> | <p>A workers' cooperative growing food on London's edge in the Lea Valley.</p> <p>Available: Salads and garden vegetables.</p> | <p>Limited availability. *Available through Foodchain.</p> |
| <p>Stepney City Farm Stepney Way, London E1 3DG info@stepneycityfarm.org 020 7790 8204</p> <p>http://stepneycityfarm.org/</p> | <p>Stepney City Farm in London's East End is a working farm, rural arts centre and community meeting place.</p> <p>Available: Variety of vegetables, mixed salads, and herbs including tomatoes, kale, chard, courgettes and sorrel. Small amounts of soft fruits also.</p> | <p>Enquire for delivery details</p> |
| <p>Growing Communities Dagenham City Farm Central Park Nursery, Rainham Rd North, Dagenham, RM10 7EJ</p> <p>www.growingcommunities.org/dagenham-farm</p> | <p>Dagenham Farm produces organic vegetables and fruit in glasshouses, in polytunnels and outdoors for sale locally and through Growing Communities' fruit and veg bag scheme.</p> | <p>Limited availability</p> |

| WEST | | |
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| <p>Cultivate London Cultivate London Plant Nursery Enfield Road South Acton, W3 8RA 020 8992 4941</p> <p>www.cultivatelondon.org</p> | <p>Innovative urban farm and social enterprise based across multiple derelict sites in West London. Training unemployed young people in horticulture, and producing a range of edible and ornamental plants for sale.</p> <p>Available: mixed salad greens (peppery and mild mixes), kale, chard, potted herbs, honey</p> | <p>Enquire for delivery details</p> |

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MEAT

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| <p>bLACKHAND Black Hand Food Ltd, Unit 1g, Autumn Yard Hackney Wick, London E3 2TT hugo@blackhandfood.com (Enquire for phone no.) www.blackhandfood.com</p> | <p>Hackney based producer of bacon, charcuterie and sausages made from British free-range rare breed pork (mainly Gloucester Old Spot and Berkshires which have had a long life, from sustainable sources) Available: Fennel + V-pepper Salami; Brawn Salami; Smokey Beer Sticks; Laphroig + Dill Seed Saucisson; Nduja; Lonza; Coppa; Lardo; Pancetta; Culatello; Smoked Black Bacon; Smokey Bangers.</p> | <p>We deliver charcuterie and fresh produce throughout East London, and we supply our charcuterie nationwide. *Available through Foodchain.</p> |
| <p>Cobble Lane Cured 25A Cobble Lane London N1 1SF Mat Atkinson meat@cobblelanecured.com 020 3659 8084 www.cobblelanecured.com</p> | <p>Cobble Lane Cured combining traditional European methods with Britain's superior quality meats creates an entirely better product: better for animal welfare, better for British farmers and better for eating too. All products are cut, cured, smoked and hung at the butchery in Islington. Available: Hams, salamis, whole cuts, sausages and bacon.</p> | <p>*Available through Foodchain.</p> |
| <p>Crown & Queue Meats Ltd Arch 8, Spa Business Park Dockley Road, London SE16 3FJ Adrienne Treeby enquiries@curedmeats.london www.curedmeats.london</p> | <p>Producers of cured meats, using sustainably raised British Heritage pork and all British recipes. Available: Includes Lincoln Imp; Answell; Black Pepper Cured Belly; enquire for more complete list.</p> | <p>Delivery is available weekly (min orders apply), although couriers are welcome to pick up – or can post for a small fee.</p> |
| <p>Forty Hall Farm Forty Hill, Enfield EN2 9HA (Part of Capel Manor College) Kate McGeavor kate.mcgeavor@capel.ac.uk (Enquire for phone no.) www.fortyhallfarm.org.uk</p> | <p>All certified organic and reared on our organic meadows in Enfield, north London. Our cattle are Red Poll, our pigs are a mix of Saddleback and Berkshire crosses, and our sheep include Jacobs and Lincoln Longwool. Wide range of organic veg and salad available from our market garden, and organic English sparkling wine available from our vineyard. Available: Fresh free-range, rarebreed pork and sausages . Fresh free-range lamb. Frozen beef - wide range of cuts including roasting joints, steaks and stewing / braising steak.</p> | <p>Delivery to north London may be possible for a small charge. Otherwise collection from Forty Hall Farm, EN2 9HA. Prices available on request</p> |

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DAIRY

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| <p>Gringa Dairy Arch 77, 878 Old Kent Road London SE15 1NQ Kristen Schnepf info@gringadairy.com 020 3609 4994 www.gringadairy.com</p> | <p>Mexican cheeses made by hand with organic milk from Kent. Available: Queso Fresco, Queso Chihuahua, Queso Oaxaca.</p> | <p>Enquire for delivery details</p> |
| <p>Wilde's Cheese Unit 10, Frontier Works 33 Queen Street London, N17 8JA Philip Wilton info@wildescheese.co.uk (Enquire for phone no.) www.wildescheese.co.uk</p> | <p>Small artisan cheese-making company based in Tottenham, producing their own range of cheeses rather than recreating other cheeses. Available: Ellis, Alexandra, Barnsbury, Wildes Cheesemakers Selection.</p> | <p>Enquire for delivery details</p> |
| <p>Kappacasein 1 Voyager Industrial Estate Spa Road London SE16 4RP bill@kappacasein.com (Enquire for phone no.) http://kappacasein.com/</p> | <p>London made Cheeses from raw organic, cow's milk collected from Common Work Organic Farm in Chiddingstone, Kent. Available: Bermondsey hard pressed, Bermondsey Frier, Ricotta, Yoghurt.</p> | <p>Also available through Foodchain.</p> |
| <p>Kupros Dairy Unit 6 Armitage Business Centre Delamare Road EN8 9FN i@kupros.london (Enquire for phone no.) https://kupros.london/</p> | <p>Family run Kupros Dairy, North London Cheesemakers, founded in 2015. Inspired by our Cypriot Grandmother, our aim is to responsibly turn locally sourced raw milk into delicious, British sheep cheese, all hand-made in North London. Makers of 100% English sheep milk cheeses. Available: Anglum, raw milk London Fettle and our whey cheese we call WheyCurd.</p> | <p>Enquire for delivery details Also available through Foodchain.</p> |

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BREADS

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| <p>Better Health Artisan Bakery The Bikery, 13 Stean Street London E8 4ED Tabitha bakery@centreforbetterhealth.org.uk 020 7254 9103 www.betterhealthbakery.org.uk</p> | <p>An artisan bakery and social enterprise based in Haggerston, producing handcrafted traditional sourdough breads and providing trainee placements to people recovering from mental ill health. Available: Country Sourdough; Vollkorn; 100% Rye; Country Rye; Walnut Loaf and more.</p> | <p>Happy to deliver to wholesale retailers in Hackney</p> |
| <p>E5 Bakehouse Arch 395, Mentmore Terrace, London E8 3PH info@e5bakehouse.com 020 8525 2890 www.e5bakehouse.com</p> | <p>An independent, organic bakehouse, delivering via bicycle to local businesses and selling to the public in our shop beneath the arches of London Fields Station. Specialising in slow fermentation sourdough breads and cakes. Available: Danish rugbrot, seeded rye, 100% wholemeal, Hackney Wild, baguette, buns, spelt and Stockholm loaves baked daily. Wholesale is available upon request.</p> | <p>Deliver by bike in local area (Hackney)</p> |
| <p>The Celtic Bakers The Chocolate Factory, 22 Western Road, London N22 6UH Toby Mitchell sales@thecelticbakers.co.uk 020 8889 7159 www.thecelticbakers.co.uk</p> | <p>An artisan wholesale bakery based in North London specialising in long fermentation, creating delicious sourdoughs, ryes and speciality breads using all-natural and mostly organic ingredients.</p> | <p>Delivery year-round in London</p> |
| <p>The Dusty Knuckle Abbot St, London E8 2JP Max Tobias enquiries@thedustyknuckle.com www.thedustyknuckle.com</p> | <p>A brand new London bakery, making beautiful and delicious things from inside a shipping container in a Hackney car park. The Dusty Knuckle is a social enterprise offering employment options to young offenders.</p> | <p>Deliveries by bicycle</p> |
| <p>Luminary Bakery 71-73 Allen Road, London, N16 8RY luminarybakery@gmail.com 020 7686 9779 www.luminarybakery.com</p> | <p>Luminary Bakery is a social enterprise providing training, employment and community to women from disadvantaged backgrounds. We run as a wholesale bakery, stocking cafes, restaurants and bars with a variety of baked goods, including traybakes, cookies, bread products and layer cakes.</p> | <p>Deliveries are made weekdays – please enquire for details. (Deliver across London, within a 10 mile radius) Delivery charges apply.</p> |

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HONEY, PICKLES & PRESERVES

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| <p>Bermondsey Street Bees 103 Bermondsey Street, SE1 3XB Sarah Wyndham Lewis sarah@bermondseystreetbees.co.uk (Enquire for phone no.) www.bermondseystreetbees.co.uk</p> | <p>Sustainable beekeepers in the heart of London, rearing healthy bees, organizing local pollinator-friendly forage plantings and harvesting exquisite, raw honey from rooftop hives. Given Three Stars and awarded 'Small Artisan Producer of The Year' in the 2016 Great Taste Awards. Available: Raw English artisan honeys.</p> | <p>Enquire for delivery details</p> |
| <p>Bee Urban The Hives, St Agnes Place Kennington Park, SE11 4BE Barnaby Shaw beeurbanlondon@gmail.com (Enquire for phone no.) www.beeurban.org.uk</p> | <p>BeeUrban is a honeybee-centric social enterprise in Kennington which aims to positively influence the urban environment through supporting local people and promoting positive, ecologically sound practice around urban greening, building, farming and particularly bee-keeping. Available: Honey, pollen and candles.</p> | <p>Enquire for delivery details</p> |
| <p>Hive & Keeper Ltd 73 Burntwood Grange Road, London SW18 3JY (Enquire for phone no.) www.hiveandkeeper.com</p> | <p>Hive & Keeper celebrates the rich variety of British honey. Each honey we sell is all-British, single source and traceable back to the apiary and beekeeper with no blending or heating so they remain intact.</p> | <p>Enquire for delivery details</p> |
| <p>Tickles' Pickles Chetanya Alexander chetanya@tickles.london (Enquire for phone no.) http://ticklespickles.co.uk/</p> | <p>Tickles' Pickles is a small batch producer of naturally fermented vegetable pickles. Available: Kimchi, Sriracha sauce and sour dills. Open to developing bespoke recipes.</p> | <p>Enquire for delivery details</p> |
| <p>Fruit Magpie 47a Handsworth Rd, Tottenham, London, N17 6DB Hazel Griffiths hazel@fruitmagpie.co.uk (Enquire for phone no.) www.fruitmagpie.co.uk</p> | <p>Specialists in fruit cheese (a firm set preserve for the cheeseboard or meat platter) made with surplus produce from local gardens and allotments. Available: Quince Cheese (membrillo), Apple Chilli Cheese and a selection of other 'cheeses' according to season e.g. Damson and Crab Apple; Victoria Plum; Morello Cherry; Pear and Redcurrant; Medlar.</p> | <p>Enquire for delivery details</p> |

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DRINKS

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| <p>The Urban Cordial Company Natasha Steele info@theurbancordialcompany.com (Enquire for phone no.) www.theurbancordialcompany.com</p> | <p>Hand-made cordials using only 'in-season' fruits sourced as locally as possible. Available: Blackberry and Apple, Blackberry and Lavender, Blackcurrant and Lemongrass, Strawberry and Sage, Rhubarb and Ginger, Raspberry and Rosemary. Summer special: Cherry and Black Pepper.</p> | <p>Enquire for delivery details</p> |
| <p>Wild Card Brewery Unit 7, Ravenswood Industrial Estate, Shernhall Street, London E17 9HQ Michael Mullin orders@wildcardbrewery.co.uk 020 8935 5560 www.wildcardbrewery.co.uk</p> | <p>Wild Card Brewery operates a six brewer's barrel kit. They have achieved a reputation for no-nonsense, uncompromising beers. Available: Jack of Clubs; Queen of Diamonds; King of Hearts; Ace of Spades.</p> | <p>Enquire for delivery details</p> |
| <p>Toast Ale 61 Mare Street, London, E8 4RG Julie Prebble julie@toastale.com (Enquire for phone no.) www.toastale.com</p> | <p>Beer brewed using surplus fresh bread, with all profits going to Feedback to support the fight against food waste. Available: Available: Pale Ale, Session IPA, Craft Lager.</p> | <p>Contact wholesale@toastale.com for delivery details</p> |
| <p>Forty Hall Vineyard Forty Hill, Enfield EN2 9HA Sarah Vaughan-Roberts enquiries@fortyhallvineyard.com (Enquire for phone no.) www.fortyhallvineyard.com/</p> | <p>Organic farm and vineyard run by Capel Manor College. Available: 2017 Ortega and 2015 Sparkling London Brut available now small quantities of Bacchus, (only online). The new 2016 Sparkling London Brut will be available end of September/ early October. *Fresh produce and meat also available: see appropriate sections.</p> | <p>Enquire</p> |
| <p>Earth Ale Balham, London Alex and Emma team@earthale.com (Enquire for phone no.) www.earthale.com</p> | <p>Earth is an acronym for Eco-friendly, Artisanal, Rural, Terroir, and Health. We create beer free from filtration or fining agents, using seasonal, foraged and often medicinal ingredients. Available: American Amber, Spicy Weiss, Dandy Stout, Pine Blond, Lemon Verbena Pale Ale.</p> | <p>London Mondays, outside M25 by special order</p> |

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| <p>East London Liquor Company Ashley Unit GF1, Bow Wharf 221 Grove Road London, E3 5SN distilling@eastlondonliquorcompany.com 020 3011 0980</p> <p>www.eastlondonliquorcompany.com</p> | <p>East London Liquor Company is a distillery producing and importing a range of quality, handcrafted spirits including gin, vodka, rum and whisky.</p> | <p>Enquire for delivery details</p> |
| <p>Pearly Queen Beer Company Meetal Patel info@pearlyqueenbeer.com (Enquire for phone no.)</p> <p>www.pearlyqueenbeer.com</p> | <p>Pearly Queen is a collective of urban beekeepers, whose ambition is to help keep and protect bees and to educate the public. Our craft beer, Pearly Queen 'Honey Pale Ale', combines our passion for bees with our love of beer.</p> <p>Available: Pearly queen Pale ale</p> | <p>Enquire for delivery details</p> |
| <p>Five Points Brewing company: 3 Institute Place, Hackney E8 1JE Warehouse & Distribution: 61 Mare Street, Hackney E8 4RG orders@fivepointsbrewing.co.uk 020 8533 7746</p> <p>www.fivepointsbrewing.co.uk</p> | <p>The Five Points Brewing Company is an independent brewery based in Hackney, London, brewing with a commitment to quality and the community since 2013. The Five Points champions flavour, provenance and consistency, and their range of award winning beers are unfiltered and unpasteurised.</p> | <p>Enquire for delivery details</p> |
| <p>Clarkshaws Brewing company Arch 497 Ridgway Road, London SW9 7EX clark@clarkshaws.co.uk (Enquire for phone no.)</p> <p>www.clarkshaws.co.uk</p> | <p>An independent brewery in Brixton producing contemporary British style beers. Products are Vegetarian Society accredited and made with ingredients from the UK.</p> <p>Available: Hell Yeah Lager, Gorgon's Alive!, Strange Brew, Hellhound IPA and White Out Wheat Beer</p> | <p>Enquire for delivery details</p> |

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FISH

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| <p>Crayfish Bob / Crayaway Bob Ring mail@crayaway.com (Enquire for phone no.) www.crayfishbob.co.uk</p> | <p>Creating new outlets for non-native crayfish in the UK, sourced from responsible trappers. Available: Crayfish</p> | <p>Enquire for delivery details</p> |
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MISC

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| <p>ChicP Hannah McCollum 71B Burlington Rd London, SW6 4NH (Enquire for phone no.) hannah@chicp.co.uk http://www.chicp.co.uk/</p> | <p>Hummus made from surplus vegetables. Available: Carrot, Ginger & Turmeric, Beetroot, Horseradish & Sage, Herby, Peanut Butter, Banana & Cocoa, Banana, Avocado & Cacao varieties of hummus</p> | <p>Enquire for delivery details</p> |
| <p>Article number 25 31 Bellefields Road Brixton SW9 9UH (Enquire for phone no.) cesar@an25.org http://www.an25.org/</p> | <p>Sustainably grown mushrooms using surplus coffee grounds from coffee shops Available: three varieties of oyster mushrooms: Pink, Elm and Blue/Grey.</p> | <p>Enquire for delivery details</p> |
| <p>FoodChain Richard Murphy (Enquire for phone no.) rm@joinfoodchain.com https://www.joinfoodchain.com/</p> | <p>FoodChain is the first direct-from-source food supply platform, making it easy for producers of any size to supply restaurants across the UK. Producers include Sutton Community Farm, Kappacasein, Organic Lea, Audacious Veg and Dagenham Farm (coming soon).</p> | <p>Enquire for delivery details</p> |

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