



## Western Cape Food Forum

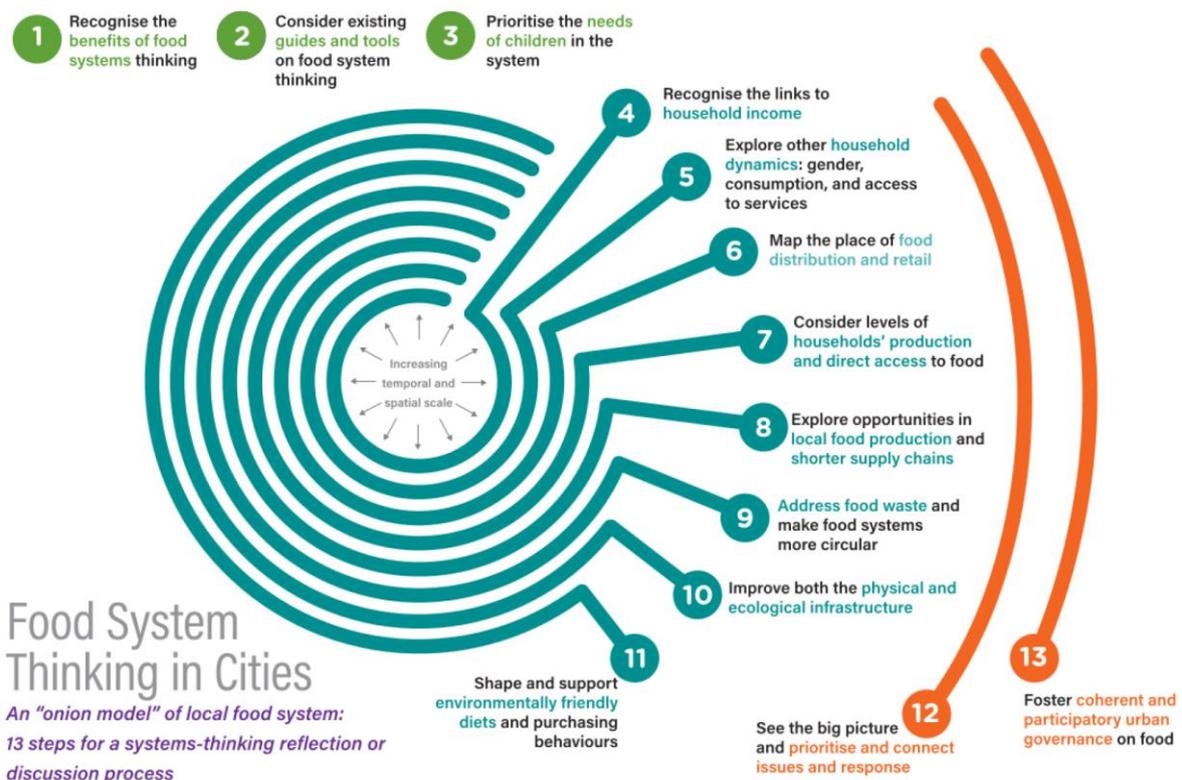
Thursday, 2 - 3.30pm, 27 January 2022

### Report

1. Welcome and apologies. (Attendance list can be found [here](#)<sup>1</sup> and the full session recording can be accessed [here](#).) The meeting chat can be found [here](#).
2. Welcome and apologies from Ali Conn from SA Harvest, and Brett Sander from Cold Mountain Vineyards. Andrew noted that we have entered the 3<sup>rd</sup> calendar year of the pandemic and thanked everyone for their continued involvement in the quest for more sustainable and just food and nutrition systems.
3. Overview of food and nutrition system activities – Andrew Borraine, EDP.
  - Review of recent articles (participants are encouraged to share what they are reading):
    - SPAR's [Rural Hub Programme](#) started in 2016 focusing on pulling emerging farmers into the formal economy through collaboration between small-scale farmers, SPAR input suppliers and funders.
    - [Agroecology](#) can be our new food system - going chemical free in farming.
    - Cape dumping site in Red River Street in Manenberg transformed into [veggie garden](#) for the community kitchen in the area and a safe space for children
    - Beyond Food Aid: A "[Kitchen Retreat](#)" reimagines community in the Cape Flats
    - FAO's "Public Food Procurement for sustainable food systems and healthy diets" has just been published. The book represents one of the most comprehensive publications on the topic of public food procurement to date. FAO Book Cards: [Volume 1](#) and [Volume 2](#).
  - WCG Nourish to Flourish (N2F) Programme in 2022 will be focusing on mapping food and nutrition systems in three pilot areas: Worcester, Langa and Knysna, to develop a food and nutrition systems governance model to shape the way in which government engages with and supports local food

systems in all areas. It will also draw on the Nourished Child project in Masiphumelele and Worcester, led by ACC and partners. It aims to incorporate lessons from the design and establishment of area-based teams in the WC safety programme.

4. Urban Food System Tool – A Step by Step Guide for Practitioners. Tatjana von Bormann, from the Southern Africa Food Lab, presented on the tool which was developed in collaboration with WWF. It aims to help people and institutions to think in new and practical ways about the food system. The toolkit builds on existing system tools, some of which are complex and require considerable time and resources and takes a more practical step by step approach. The toolkit is centered on the urban child. The aim of the tool is to have universal applicability. The full presentation can be found [here](#).



Participants expressed strong interest in engaging further with this tool and it was agreed the EDP would set up an in-depth discussion on the toolkit and systems mapping. If you would like to join this session, please [email us](#).

5. Information updates and knowledge sharing – plans for 2022.

- **Ncedisa Nkonyeni, Director, Bertha House.**

Bertha House is a multi-purpose activist centre in Mowbray with three strategic priorities: spatial justice, narrative justice, and contribution towards food justice. In 2022, in the food justice space, the team investigated existing using resources, namely, a commercially kitted out kitchen with central location and access to public transport in a diverse area in terms of demographics, class, age, etc. The idea is to contribute to a more affordable and nutritious food offering and to provide a space for engagement and discussion:

Kitchen: In next 2 weeks, the kitchen will be launched to the public and to other food practitioners with the intention to explore what African food can

offer. The chef specializes in east African cuisine and has developed highly nutritious and affordable recipes to help feed the neighborhood (e.g., R20 wrap).

Roof top: veggies are being grown in partnership with GUFFI who are working to green Gugulethu.

Composting: working to minimize food waste. Not yet fleshed out plan but want to collaborate with people working in this space.

- **Kurt Ackermann, Executive Manager, South African Food & Farming Trust (SAFFT).** The SAFFT has received international funding to implement an Agri-hubs project to accelerate work in Langa (2 full time staff), and the Lentegeur psychiatric hospital garden (Spring Foundation). This will build on previous efforts to build urban gardens in Mitchells Plain from 2016 and to link local community gardens. By the end of 2022, a new partner will be identified to support a third Agri-hub. The SAFFT will continue to host the Food Dialogues in second half of July with the V&A and the Center for Excellence for Food Security and want to have various sites to meet in person and eat together. Finally, the Oranjezicht City Farm (OCF) will reintroduce a series of training workshops. Keep an eye out and suggest topics.
- **Marco Morgan, V&A Waterfront.** Projects for 2022 are yet to be defined, but will include The Food Hub, food system mapping, food waste, incentive models, Food Dialogues/ Food Indaba, Farmers Education Program, Heart of Filling the Belly, and Urban Gardens at the Waterfront. The team is also working to synthesize efforts, building on topics that emerged in the Food Dialogues and other discussions. They include food as memory, food innovation, food accessibility and affordability, and the role of food in bringing people together. In 2022, clusters and working groups will be formed to focus on urban agriculture, “badging”, waste and thought leadership while building on projects from 2021. More information about V&A’s plans for 2022 can be found [here](#).
- **Geraldine Nicol, Rotary International.** The organisation aims to be the catalyst to help communities build sustainable food projects. The goal for 2022 is to have food gardens supported by all Rotary clubs. Currently 40% of the 47 local clubs have one. This will be done through bimonthly webinars for clubs and communities. They include seasonal planting, aquaponics, entrepreneurship, marketing, and a ‘whole of society’ approach. Everyone is invited to connect with their local club by contacting Anton Lubbe; [lubbea@mweb.co.za](mailto:lubbea@mweb.co.za). Rotary also works with ECDs, and communities (e.g. Langa for the past 5 years.) In 2022, Rotary is planning to work with others working in the area and 36 ECDs to take part in training and equipment. In George, a project involving a food garden in a school helped them connect with the neighbouring prison and now share the garden facilities and food. Rotary has supported 47 jobs across the Western Cape.
- **Erica Inches, Cape Town Together Food Growers Initiative (CTTFGI).** CTTFGI is a community action network working from the bottom up. A video about its work can be watched [here](#). All are invited to use the Facebook page to distribute information about training opportunities, etc. Plans in 2022 include garden tours, markets, and workshops, both in person and online. CTTFGI focuses on food growing, circular economy (waste, compost), and public spaces. CTTFGI is also advocating for the CoCT to initiate a water forum and a waste

forum to help improve public sector planning. Upcoming activities include living soil [online seminar](#) on 15 Feb and the 4<sup>th</sup> seed swap in Gugs with GUFFI. They are looking for donations to enable garden tours to get people who do not have the opportunity to visit other gardens.



- **Pamela Silwana, Gugulethu CAN.**

The CAN recently joined a research project with HBF, ACC, and others and is working towards a 'Kitchen Summit' to document social injustices in urban food systems through the lens of kitchen heads. Also, working on podcasts for voices not often heard in the food system and documenting and mapping challenges faced by community kitchens. Gugs has 20 kitchens feeding 3,500 people every day. Out of the 20 kitchens, 2 are sponsored by Ladles of Love and 5 by Ikamva Labantu, while the rest do not have sponsors. Food insecurity still a big problem. Kitchens are a hub of information focused not only on food relief but social issues (unemployment, parenting, etc.). Gugs CAN is also working with groups doing youth and environmental work

- **Danny Diliberto, Ladles of Love.**

Ladles supports a kitchen in Roeland Street working with homeless communities in the area in partnership with Straatwerk, Streetscape, and Safe Spaces. Further afield, 127 soup kitchens are supported. To date Ladles has distributed 3200 tons of bulk food and over 5.1 million sandwiches through these kitchens. They have received a government grant which will increase support to 100s of kitchens over the next 7 months. Nourish our children: engage corporates with ECDs to fund feeding programmes to provide food for an entire year. Feed the soil, launched on World Food Day aims to draw away food waste and turn it into compost to provide free compost to community farmers. Started in Sea Point and today, there are 120 people who have signed up. The project has collected 4,5 tons of food waste sent to Zero to Landfill organics and they are processing it into compost. Working to send out compost by mid Feb. Also looking at launching into the Gardens area. The second competition to Realise a Dream will be in June 2022 – searching for young food entrepreneurs. Interested chefs are invited to send a video and then 10 finalists will be selected. Plans are in place to continue with the grocery and sandwich drive, asking people to make sandwiches and donating non-perishable food items which can be dropped off at various depots around the Peninsula for distribution. Monthly campaigns for fundraising – last year world record for largest number of food cans.

Thinking about campaign this year (for Mandela Day). There will be a Fundraising event in September with the Big Walk.

Danny invited everyone to engage in the issue of homelessness with the government in a direct an integrated manner.

- **Dom Johnson-Allen, Backyard Farms Africa & Pebbles Kitchen.**

Backyard Farms is a social enterprise working with different partners to provide a route to market for people growing chillies and other veggies. Pebbles Kitchen in Stellenbosch provides meals to ECD centers using veggies from backyard farms. This month, the company bought 250 bunches of spinach from backyard farmers. Plans for 2022 are to grow parts of the network and sales and distribution networks. The sauces are currently selling in various outlets. In January, they delivered their first orders to Wellness Warehouse (Durban, Pretoria, and Cape Town), Their sauces have been approved by PnP and they are in conversation with Spar and other national retailers. New partnerships: many new women are joining the network and Mr. Price Foundation has invited backyard farmers to partner with various agriculture initiatives. The intention is to buy more produce from small scale farmers and community gardens. More information about Backyard Farms can be found [here](#).

Andrew extended an invitation to others to present their plans for 2022 to the next Food Forum in February and to send ideas to be included in the monthly Forum newsletter.

Mogale Sebopetsa, Head of Department of Agriculture, Western Cape Government, commended forum members for the magnificent work happening in the city/province. For the next Food Forum meeting, he suggested that Vusumzi Zwelendaba from the Department be invited to outline the work happening outside the city and to extend the invitation to all involved in urban agriculture. The WCG is eager to partner and wants to work with everyone and to offer resources around skills development and training, to improve the lives of residents of the province.

6. Competition & funding opportunities

- [The Conservation, Food & Health Foundation \(grantsmanagement08.com\)](https://grantsmanagement08.com)
- [Nominations Open for the Africa Food Prize 2022](#) (deadline 16 May)
- The Department of Agriculture is offering to give to a Household a free African Grower. The selected areas are the following: Grassy Park, Ottery, Kuilsriver; and Matroosfontein. For more information or clarification contact 082 465 4687.
- Consultancy opportunity: [call for expressions of interest](#) (Deadline 3 Feb).  
Barriers to the transformation of South Africa's food system: can the law be a lever for change?

7. Date of next meeting: Thursday, **24 February 2022**. Zoom link [here](#).