

The CAG Project's Recommended Food Surplus Resources

If you are interested in starting your own food surplus project, there are a number of excellent resources and contacts out there to help you get started.

Local projects

Abundance: A not-for-profit community harvesting excess fruit & veg from back gardens and redistributing it to communities.

<https://abundanceoxford.wordpress.com>

Botley Community Fridge: The Botley community fridge is a (small) fridge and associated shelving into which anyone can put food, and from which anyone can take food. <https://foodforcharities.wordpress.com/botley/>



Community Emergency Food Bank: Collects surplus food and offer food parcels to referred individuals and families in need. <http://www.cefoxford.co.uk/>

Disco Soup: Disco Soup is a free Cook-up & Feast to live music: part of a grass-roots international movement to raise awareness of food waste. <https://abundanceoxford.wordpress.com/disco-soup/>

Feeding The Gaps: Feeding the Gaps is a community led initiative bringing together people in Oxford working to tackle Food Poverty and Food Waste. <http://goodfoodoxford.org/good-food-labs/feeding-the-gaps/>

Good Food Oxford: Good Food Oxford is a network for a better food system in Oxford, working together for healthy, fair, sustainable and tasty food. An excellent website for research, events, information and resources.

<http://goodfoodoxford.org/>

Oxford Community Food Kitchen: Soup Kitchen providing hot food and clean dry clothing every Wednesday and Saturday. <https://icolynsmithfoundation.co.uk/300-club/>

Oxford Food Bank: Collects good quality fresh food from local supermarkets and wholesalers and delivers it for free to around 60 registered charities in the Oxford area. <http://oxfordfoodbank.org/>

Oxford Food Surplus Café: A not-for-profit pop-up café that aims to help redress the imbalance in our food system by reclaiming surplus food and transforming it into delicious healthy meals for all.

<https://www.facebook.com/oxfordfoodspluscafe/>

Project Soup: Project Soup is a series of microfunding dinners in Oxford. After dinner four local community groups will come and give a brief 'pitch' to the attendees, followed by a brief Q&A. Votes will be cast and the winning group will receive the funds raised at the event. <http://www.projectsoupoxford.weebly.com/>

Relish: Relish is a social enterprise, created to support and initiate food-related education in and around Oxford.

<https://www.relishcommunity.com/>

SOFEA: SOFEA work with young people to build their employability, whilst providing nutritious food for those in need.

<https://www.sofea.uk.com/>

Waste2Taste:

An external catering business with a social mission - to provide affordable and ethical food from sustainable sources and food waste. <http://www.waste2taste.co.uk/>

Resources

Act Global, Eat Local – A Local Food Directory

Produced by Low Carbon Oxford North and Good Food Oxford, this directory is aimed at promoting low carbon and local food shopping. <http://www.lcon.org.uk/food/local-food-suppliers/>

Community Fridge

Hubbub have put together a “how-to” guide on setting up a community fridge.

<https://www.hubbub.org.uk/the-community-fridge>

Dinner Time Handbook

This guide tells you all you need to know about running an engaging community Dinner

Time event. <http://cagoxfordshire.org.uk/wp-content/uploads/2016/01/DinnerTime-handbook-2013.pdf>



Feedback

Feedback are a national organisation campaigning and developing practical projects to address food waste. There are campaign resources and ideas on their website. <https://feedbackglobal.org/>

Food Access Map

Oxford City Council, Feeding The Gaps and Good Food Oxford have collaborated to create a map and database of services providing free or subsidised food within Oxford. <http://goodfoodoxford.org/good-food-for-everyone/food-access-services-map/>

Food Surplus Café Guide

Produced by The CAG Project, this guide shows you how to run a smooth Food Surplus Café.

<http://cagoxfordshire.org.uk/wp-content/uploads/2016/01/How-to-run-a-Food-Surplus-Caf%C3%A9-FINAL.pdf>

Hubbub

Their website has recipe ideas and tips for reducing food waste. <https://www.hubbub.org.uk/food>

Leftover Pie

This book by local food waste champion, Anna Pitt, gives you 101 ideas to reduce food waste. <https://leftoverpie.co.uk/>

Love Food, Hate Waste

The national campaign to reduce food waste. The website is packed with resources, ideas and recipes.

<https://www.lovefoodhatewaste.com/>

Oxford Pumpkin Festival

Oxford Pumpkin Festival in October is a celebration of food: creatively encouraging people to think about the food they throw away during pumpkin carving season. Recipes and resources available: <http://goodfoodoxford.org/oxford-pumpkin-festival/>

Oxford Wild Food Map

Fruit trees, edible-plants, mushrooms, and other sources of free food in and around

Oxford. <https://oxfordwildfood.wordpress.com/>

Sustainable Food Cities

The Sustainable Food Cities develop cross-sector partnerships working together to share challenges, explore practical solutions and develop best practice on key food issues. They have a wealth of project ideas and resources on their

website. <http://sustainablefoodcities.org/keyissues/reducingwasteandtheecologicalfootprint/resources>

WRAP

The Waste and Resources Action Programme works with governments, businesses and communities to deliver practical solutions to improve resource efficiency, including food waste. Their website has lots of research and resources on food

waste. <http://www.wrap.org.uk/food-waste-reduction>