

# 39 SLOW FOOD BIRMINGHAM

**Type:** Slow food Movement  
**Country:** Birmingham, UK



## Why it is a good practice?

Slow Food is a global, grassroots movement with thousands of members around the world that links the pleasure of food with a commitment to community and the environment. They are a non-profit organisation seeking to promote a better way to eat, celebrating the rich food traditions of the different nations that make up the UK, and protecting their edible biodiversity. Slow Food engage members of the public, food producers, chefs, businesses, academics and a global network, spreading and enacting their philosophies internationally and locally. These Healthy food innovative approaches in food service result in great collaborative community based projects that help develop partnerships with other businesses expanding local producers reach and impact, and so this also enables locals access to local produce and stops crops or produce going to waste. The underlining theme tends to be healthy food and there is a focus on healthy food education.

## About

Slow food Birmingham (SFB) is a Volunteer organization – started by advocate Kate Smith (now head of SFB) who moved to the area 3 years ago but had been previously involved with the movement for many years. SFB is run by local groups who chose projects to work on, and calls those who have an interest in the movement co-producers. They choose to spend money on certain things in the food system and so if people chose to buy local, organic etc. they are co-producing this type of the food system.

## Problem

Due to the Covid-19 lockdown, there has been an excess of fruit and vegetable produce going unsold, as the hospitality industry didn't require stock - contracts with supermarkets take 6 months to sort out, restaurants are closed, traders are not buying, and so Slow Food Birmingham wanted to support these local producers. To make sure they can grow next season's crops and remain viable, these producers needed to find new customers fast or add to the growing amount of food that is wasted, before it can be eaten.

## Action

SlowFood Birmingham worked with Eat Make Play to move local produce into the emergency food system, but also ensured that the farmer was paid a fair price for his crop. Also NCASS put Kate in touch with Digbeth Dining Club (DDC) who were launching a click & collect Street Food project bringing together local food & drink businesses. This Click & Collect and Slow Food Birmingham was the perfect partnership to expand the Slow Food audience and help local producers. Kate felt that working with DDC was fantastic because they got the concept. As customers were there to support independent businesses, they could also buy fruit & veg boxes as well as lots of other local produce at the same time.

## Sustainable

Before Covid-19, SlowFood Birmingham had 20 customers / week now these numbers are growing. Their story is being heard by many more people and they are looking to up-sell. This means that local producers are in a more secure place because of SFB. This focus on developing local food promotes a seasonal diet and reduces food waste, create a more climate friendly approach to diet.

## Click to watch

The [Slow Food Birmingham X DDC](#) partnership has also seen coverage

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