

the court

December 2020 / January 2021

MERRY
Christmas

&

HAPPY NEW YEAR

LIGHT UP OUR LIVES
Lights and Carols to Enjoy

FOOD FOR GOOD
Local Charities Fighting Hunger

PRESERVE & PROTECT
Earl's Court Society Interview


**Keeping
Life Local**



As we come out of Lockdown, for a second time this year, it is wonderful to feel that the spirit of Christmas is still alive and well in The Court.

In this issue, we discover some festive gems, eats and treats, and report how our local heroes are volunteering their time to make people's commercial and personal lives safer and better.

LIGHT UP OUR LIVES

Thanks to the Earl's Court Elves, the Earl's Court Road Christmas lights are now illuminated and brightening up our local lives. Cherubs at the ready - we speak to Toby Brown, Chairman of the Earls' Court Community Trust, about a safe and scaled-down, socially-distanced community Christmas carol event. "The show must go on!"

MUSIC

Complexities of social gatherings aside, we are delighted to report that fabulous festive music will still echo cheerily around our streets and gardens in December. Read on to discover where you can hear the sound of Christmas cheer in your neighbourhood.

FOOD

Discover farm fresh food, understand more about systemic food waste, and learn how a major new foodbank initiative at St Luke's (Chelsea), is about to change the lives of hundreds of local people in need.

THE GREAT ESCAPE

We find a remedy (of sorts) for those suffering from Work From Home boredom and Lockdown lethargy. Philip Chambers invites us to consider the ultimate Work Away from Home retreat at the K+K George Hotel.

LOVING THE COURT

Malcolm Spalding, dedicated Chairman of the Earl's Court Society, explains how this exceptional year has made us all think a bit more about how to inspect, protect and love the neighbourhood we live in.



LET THERE BE LIGHT!

As the days get darker and the evenings colder, it is heartening to hear news that local companies, charities and volunteer groups are working together to bring light and laughter to our lives this Festive season.

Christmas Lights and Carol Singing Thursday, 10 December

The Earls Court Development Company, the Earls Court Community Trust and TLC Estate Agents have made a local Christmas miracle happen.

Despite the pandemic's negative grip, our neighbourhood's main shopping streets have been beautifully illuminated with thousands of twinkling lights and 25 seven-foot Christmas trees.

"The show must go on!" exclaims Toby Brown, ECCT Chairman and local business owner. "We are excited to see these beautiful Christmas lights and our amazing community Christmas trees for a sixth year running.

"We know that with light comes hope, and these lights matter - this year more than ever. It's great to be able to brighten up the neighbourhood, in these dull times."

"We'd like to say a big thank you to our Christmas illuminations sponsors, The Earls Court Development Company who are sponsoring the Earls Court Christmas lights again this year."

When asked about the annual Christmas event, Toby confirms that all is not lost. "Although we are not having our larger Christmas event on Kenway Road, as usual this year, small numbers of residents are invited to come have a delicious mince pie and some mulled wine and enjoy listening to lovely carols sung angelically by children from our local schools - all at a safe and social distance."

This Christmas event takes place on the 10 December (4.30pm to 5pm) at Barkston Gardens. Just 50 people have the chance to attend, and entry is strictly by prior registration. To register email Toby Brown at toby.brown@tlclondon.com - tickets will be on a first come first serve basis. Visit www.tlclondon.com and www.thecourt.london for details on the upcoming Barkston Gardens Christmas event.



Happy festive times to remember in 2019!

vicar, Fr Paul Baggott, had a challenge. With festive happenings at St Cuthbert's Church set to be greatly reduced this year, how best to create a safe and socially-distanced community Christmas fair and carol concert - something that could lift the spirits and bring the Philbeach community together once more.

Philbeach Christmas Festival

The Philbeach Festival in July was a small and safe community event that saw people come out, set up stalls, try yoga, compete in egg-and-spoon races and enjoy local musicians in wide open spaces.

The Philbeach Christmas Festival is set to be just as fun, and promises to put a joyful Christmas spin on proceedings.

Carol singers and musicians will "go walkabout" around this beautiful Victorian crescent from 4pm to 6pm, and local neighbours will once again enjoy each other's company "en plein air", standing by their doorways to greet one and all, share Christmas biscuits and perhaps even enjoy a cup of deliciously warm and festive mulled wine - all at a safe distance.

The Philbeach Festival Walkabout Saturday, 12 December

Local resident and retired Vicar, Andrew Roland, his highly organised wife Linda, and St Cuthbert's longtime and much-respected

For further details on the Philbeach Christmas Festival go to www.saintcuthbert.org - News & Events section.



Garden Square Carols Sunday, 13 December

Garden square residents can enjoy Carols in the Gardens on the 13th of December. From 4pm to 7pm, the Earl's Courtiers' Carol Singers, featuring local professional singers and West End stars of musical theatre, will sing festive favourites for all to enjoy.

Garden locations include: Nevern Square, Earl's Court Square, Philbeach Gardens, Bramham Gardens, Barkston Gardens, Collingham Gardens and Coleherne Gardens.

For safety reasons, garden access is for residents only, but you can watch recorded online highlights from the evening on www.thecourt.london from the 16 December onwards.

For details, please speak to your local Resident Association** or go to www.tlclondon.com for details.

THE CHANGING FACE OF LONDON POVERTY

A new foodbank club in Chelsea stands testament to how Covid-19 is creating a whole new class of the food impoverished in London.

BY BRIAN SCUDDER

“I don’t necessarily need to live on the streets to be homeless. I could be living in somebody’s living room and they might let me use that for two months. I’ve got examples of guys and girls living in cars. “There is an old statistic that three million people in the UK were four or five weeks away from not having a rent or housing cheque. It’s less than a week now.” This wrenching picture was painted just before the UK’s second lockdown by Richard Cooper, the founder of London homeless charity Foot Works.

Across our city, it is into this abyss that low-income families and individuals are looking. But there are new groups of people looking into that same hole. For many, Covid has become the Great Leveller – furloughed staff that had hoped to return to work in October now thrown into unemployment. Asset rich, cash poor older people to whom the idea of begging for food is as inconceivable as a world without Waitrose. “This pandemic is impacting people that have never been impacted before,” says Linda Wade, Liberal Democrat Councillor for the Earl’s Court Ward. “If you are suddenly confronted with a life changing event like unemployment or the loss of a partner, there are a number of things you are going to have to address – the potential for losing a house or tenancy, managing debt, finding benefits. And making sure that you can actually eat.”

That is why she, the parish of St Luke and Christ Church Chelsea, and support groups under the banner of Mutual Aid, have opened the St Luke’s Foodbank Club, a place where anyone in need can go to receive food in exchange for a voluntary donation of five pounds. Those that can’t afford that, are equally welcome. Residents of The Royal Borough of Kensington & Chelsea may have three times the national average income – making it ‘the “richest” local authority area in the UK’ according to the Evening Standard. But “local authorities suggest that there’ll probably be a three-fold increase in unemployment in the 18 months from the beginning of 2020 to the middle of 2021,”



says The Reverend Dr Brian Leathard Rector of St Luke and Christ Church. “The demographic of people in need has already changed. I chair the trustees of the homeless charity Glassdoor. What we’ve seen is a shift in the people who are becoming homeless since the first lockdown. “The demographic is becoming younger and it’s becoming more and more spread across society. And we think that is probably because the substantial number of people who were sofa surfing or staying with friends who weren’t in the homelessness figures,

are now in the homelessness figures. People have had to give up properties they’ve been sharing because of the nature of the disease. “If that’s affecting homelessness, that’s obviously affecting people’s ability also to feed themselves. If you look at the queues for lunches at Chelsea Methodist Church, the demographic there has changed – and that’s 40, 50 people a day. They’re seeing changes in the demographic at the St Cuthbert’s Centre in Earl’s Court too. “Many of these are people for whom it’s a massive step to think that somebody else



St Luke’s Foodbank Club is open every Tuesday, from 12 midday to 2pm.
For information on Dad’s House Foodbank, www.dadshouse.org.uk.
For information on the Mutual Aid platform www.mutual-aid.co.uk.
For information on Smart in Gertrude Street, see www.smartlondon.org.uk.
To hear Richard Cooper talk about homelessness and mental health under Covid, search ‘Verizon #ChamberBreakers’.

may want to provide something for them.” “It’s also a question of what that does internally to people; to their emotional lives, and their sense of self-value and self-worth. That is why we think that a model where even if you contribute 50p you have invested something into sharing the benefits, rather than getting something for nothing. That’s where the mutuality of Mutual Aid struck us as a very helpful model.” The choice of St Luke’s as the venue was also geographic. With Dalgarno and Cara Trust foodbanks in the north of the borough, and the newly established Dad’s House Foodbank headquarters at West Brompton Crossing, just across the Old Brompton railway bridge to the west, there was a vast swathe of territory where there was nothing.

“Smart London provides food, as does the Salvation Army at World’s End and St Giles Trust in Ixworth Place,” says Wade. “But it became very obvious that there was a shortage of provision of food and advice in the centre and south of the borough. “If you are in need of food you often have to have a referral from a GP. Dad’s House is very good on this point, and so now is St Luke’s. It is also open access.” The food club is not the be all and end all at St Luke’s, though. “It is a starting point,”



says Albina Gulevich, Coordinator at the club and a volunteer member of Mutual Aid. “In the long-run, we want to provide mentorship. We want to help people to move on with their lives. So many people are trying to figure out how they can navigate life at the moment. So many industries have been impacted; hospitality, aviation. People don’t know what to do next. We want people to be encouraged to keep going, not just receive and wait.”

St Luke’s Foodbank Club is part of a three-part initiative to provide support and advice to local residents with the emphasis on prevention of homelessness, isolation and food poverty. Lunch and Skills Exchange at St Cuthbert’s Centre is twice a week, with a programme of Lunch Time talks in the Spring. The Mutual Aid Platform is a web based information portal with links to a wide range of services from debt management to retraining opportunities.

FRESH TALENT DRIVES LOCAL BUSINESS AT THE EARL'S COURT FARMERS' MARKET

Congratulations to Emma Kendall, who has recently become the manager of the amazing Earl's Court Farmers' Market.

Local food legend and purveyor of fine breads, this former manager of the Brixton Farmers' Market really understands what it takes to make a city-located, Farmers' Market work for both buyer and seller, in equal measure.

Emma has extensive market management experience and a true passion for local farm-fresh produce. She wants to contribute to our local community by supporting suitable local businesses and start-ups who would like to trade at the Earl's Court Farmers' Market.

To encourage participation, local stall holders get the stall for free and only pay the Farmers' Market a percentage of sales achieved - an initiative that greatly helps those that are trying to get their enterprise off the ground.

If you want to discuss a stand, or have any questions, contact Emma on emma-kendall-@hotmail.com. You can also visit Facebook www.facebook.com/EarlsCourtFM or instagram @earlscourtfm



Come and Explore in a Safe Environment

Due to strict adherence with the government guidelines relating to outdoor trade, the Earl's Court Farmers' Market is a safe and enjoyable way to shop for Festive fare this Christmas season.

Stalls include artisan bread and buns, quality meat, fresh veg and fruit, a large cheese selection, amazing mushrooms and irresistible fresh pasta with sauces. Make sure you come down and check it out this Sunday.

**EARL'S COURT FARMERS MARKET
Every Sunday from 10:00 - 14:00 at St Cuthbert with St Matthias Primary School**

A DELICIOUS WAY TO SAVE LOCAL BUSINESSES



"Earl's Court's food scene is as diverse as it is delicious, and people really need to go for a ramble and check it out," explains a visibly enthusiastic and clearly supportive Susie Barlow, Programme Manager for the Earl's Court Business Forum.

"You literally have a world of amazing food on your doorstep, and now really is a good time to go and explore the culinary delights and locally produced festive fare specific to our area!"

With Christmas fast approaching, Susie and team are asking local residents to consider supporting local cafes, restaurants and takeaways this festive season, some of which may not

survive the post-lockdown weeks ahead without a substantial increase in local trade.

"We are lucky enough to have over 50 food businesses operating in Earl's Court, and many of these restaurants have remained open for takeaway during lockdown. It's been a really hard year for businesses, especially for our food and beverage and hospitality members" Susie continues. "That said, our local restaurants have risen to the challenge, many adapting their takeaway offering and introducing measures to help keep everyone both safe and well fed."

In October and November, the Earl's Court

Business Forum ran the Earl's Court Food Festival - a local promotion that offered the community the chance to experience great dishes for under £10. The good news is, even though the recent promotion has come to an end, there remains an abundance of great value menus on offer, and local restaurants are working hard to make sure that the takeaway dining experience is as efficient and delicious as possible.

Check out your local restaurants at www.thecourt.london/food and think about how you can support the local food sector.

THE HOARDER – AN ALADDIN'S CAVE OF LOCAL DELIGHTS

Michael Mulcahy, Jackie Luke and Jacob Pover came together in 2017 to create one of the friendliest independent specialty coffee, fine food and gift shops in West London - The Hoarder.

When choosing their location, West Brompton Crossing worked for them. "We wanted to be located in a place that has a vibrant community," Michael explains. "We knew the local area would be growing fast, with the planned redevelopment. It was important to us that we had the potential not only to serve great coffee and food to our wonderful neighbours, but we also wanted to become a local favourite with the new communities that are rapidly building around us."

The Hoarder is, in essence, an Aladdin's cave of delights. Its elegantly simple selection of gifts and craft items, super high quality, ethically sourced coffee, handmade ceramics, chocolate from Wales and Suffolk, and local beer and wine selections are a joy. Local bakery delights and craft

cocktails add to the pleasure!

Jackie explains, "Our most local product is wine from the London Cru - a winery that produces award-winning wine just across the road! There really are a whole bunch of cool little unique things to buy here. It's not a traditional setup."

Lockdown Learning

"During Lockdown, we discovered how loyal our customers are," Jacob explains. "People have definitely reached out to support independent businesses like us. Customers go out of their way to come for coffee here and we've been overwhelmed by the support from local residents and all of our local business regulars. A lot of people came to us more through the Covid months than they would have usually."

Christmas Gifts

What is The Hoarder recommending for Christmas? "A bottle of Espresso Martini,



natural wine and chocolate bars are the perfect gift," Michael explains. "That said, everything we have here is very gift appropriate. These past two weeks, we've actually seen a good increase in gift sale, and our hampers are coming online soon."

Hopes for 2021

The team is hoping to secure



more outside seating at the West Brompton location, and they are greatly looking forward to putting on events such as product launches, cocktail nights, birthday parties and chocolate tastings.

See social channels for news!

Instagram @thehoarder
Facebook @TheHoarderUK.

The
Earls Court
Development
Company

Wishing everyone in Earls Court a very Merry Christmas

from The Earls Court
Development Company

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BEAT THE WORK-FROM-HOME CHALLENGE

BY BRIAN SCUDDER

Take this thought experiment.

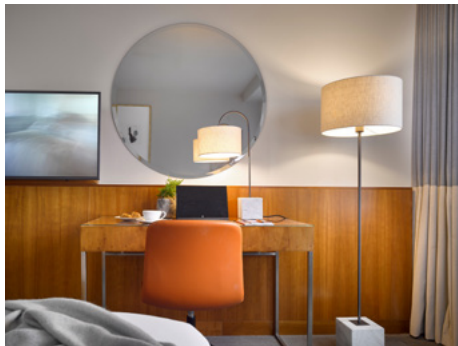
Assume you live in a two bedroom flat somewhere in Kensington. Think of the amount of rent you will pay in a month. Divide it by 31 to get a daily cost. That number is almost certainly more than the amount the K+K Hotel George Kensington will charge per night for you to live in some considerable luxury while paying no Council Tax or household bills. Easy wasn't it?

Adapting to the crisis

No sector on earth has been more shaken by the current public health crisis than hospitality. For some in the industry, that means all that remains is to adapt.

Philip Chambers is one such man. The former General Manager of The Indigo Hotel in Barkston Gardens, Chambers is now GM at the K+K Hotel George. He believes that for hotels to survive, they must understand their neighbourhoods and their customers in a new light. And that light is increasingly an angle-poise lamp brightening a Work-From-Home desk.

"The George has become a residence for people that want the flexibility and service of a hotel while they navigate Covid-19," he says. "People are digital nomads now; they don't want to be tied down. Here, they can

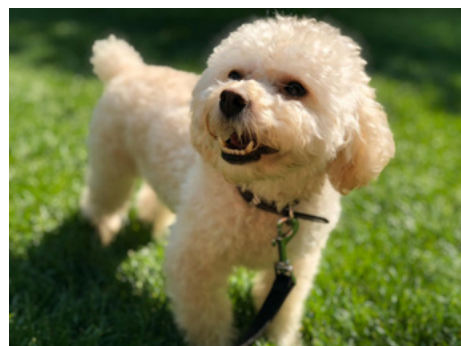


have the big rooms; they can order their food in. If they want a microwave, we install it.

"We've got a huge and beautiful garden and the launderette is just round the corner. You've got all the joys of Earl's Court on your doorstep, absolutely everything you could ever want – all the benefits of a flat, without half of the costs.

"Why sign for a flat in London for 12 months – or even a serviced apartment – when you might not get your deposit back if you decide you need to leave?"

The hotel is offering excellent rates – astonishingly good if there is a minimum stay of around two weeks. "If you want to travel for a month, we'll hold your stuff for you," says Chambers. "With the uncertainty of redundancies looming, it just makes sense. It's a way to live without long-term commitment."



Some of Chambers' guests have lived at the hotel since the summer. "They're here for the duration," he says. "We have a lot of people that work on U.S. time. You won't see them until two, three o'clock in the afternoon. They each have their own area downstairs that they have claimed for work. We've made sure this is completely compliant. And they have their dinner delivered at two in the morning. There are all sorts of people working at different times, but there is a really good community spirit."

Compliance, compliance, compliance

That spirit is more than helped by Philip's emphasis on complete compliance to the Covid rules. Back-of-house has one-way systems and full separation. Under Lockdown 2, the hotel doesn't make lunch or dinner because the kitchen is small. "We do breakfast

instead, so that whoever is cooking the meal places it on the tray and then moves away for it to be picked up. If we're really busy, then the person who cooks, takes it to the room themselves. It's a lot easier for us because we are now a small team." The breakfasts are delicious.

Room cleaning post-checkout is now a completely different animal to the pre-Covid era. "The day you check out, no one will go in the room. The next day, someone goes in masked-up, removes everything that's been used in any way, shape or form, and then everything comes out the following day so we can clean the room. Once it's been cleaned, they change all their PPE and bring in all the clean stuff. It is very laborious but very effective. It is brilliant for hotel guests. You will never have rooms this clean.

If you aren't familiar with it, the K+K Hotel George takes up a large chunk of the magnificent Victorian frontage on Templeton Place, a wide but quiet street just a stone's throw from Earl's Court tube. Its interiors are in the Grand Hyatt-style of discrete luxury, though it's a four star, so you can't expect a manservant to polish your ornaments.



It does, however, have a cat.

"We call him Ginger," says Chambers with a smile. "He's actually the neighbourhood cat. He gets a different name every month, depending on which guest has got hold of him. Major Whiskas kind of stuck for a while. But he's still the neighbourhood cat that the foxes are terrified of."

K+K Hotel George is, rather unusually

for many hotels, very pet friendly. "Someone just left with their own cat," says Chambers. "We were a bit nervous about it because we are more used to dogs. But they walked it on a leash like a dog. And of course, you don't have to go out late at night with your pet because you can go straight into the garden.

"Someone brought a snake, and another person wanted to bring a tarantula. We were fine with that providing they take the right precautions. Our policy says 'small dogs', but actually it's just so we know what we are letting ourselves in for. This is England, after all.

"We wouldn't take a horse. A Shetland pony maybe," he grins. "But a fully grown horse is where we have to draw the line."

Contacts

If you are one of the 60% of UK employees working from home, or are non-national thinking about what your next steps might be, try the new WFH – Working-From-Hotel.

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Website www.kkhotels.com



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ECS – Keeping the neighbourhood neighbourly

It's been a busy year for The Earl's Court Society. Covid or no Covid, its work to keep the Earl's Court ward outwardly attractive and inwardly pure has continued unabated.

Covering the area from Kensington High Street in the north to Fulham Road in the South, ECS is an umbrella organisation that helps individuals as well as the local residents' associations that subscribe to it.

It's message of local solidarity and good neighbourliness continues to resonate with the local community. "We've potentially formed two new residents' associations for the area, and at least three garden squares have joined the Executive Council," says the Local Councillor for the Earl's Court Ward and Chairman of the Earl's Court Society, Malcolm Spalding. "The former ECS Business Group has effectively merged into the new Earl's Court Business Forum and this has revitalised business engagement with the area."

The Society's work is paying off. It's behind-the-scenes "persuading, wrangling and cajoling" as one member put it, might not be in the news, but it is critical to keeping the ward and its surrounds on the right track as far as residents are concerned, rather than at the mercy of the diktats of government or big commercial interest.

"Our work is quiet but intensive," continues Spalding. "The Society has a very active Planning & Licensing Group which meets monthly to discuss – and where relevant object to – all new applications."

"The group set up a Working Party to



formulate our response to the Government's White Paper Planning for the Future, which may well be the regime that controls the Earl's Court Exhibition Centre site plans.

Other groups are responding to the local council's new Local Plan consultation – the key document determining future planning applications – and a new Specific Planning Document – which will guide new businesses in residential areas on how to act with respect for residential neighbours.

"This year has seen the start of the Shopfront Improvement Scheme, which fights to maintain and improve the quality of the shop frontages in Earl's Court Road," says Spalding. "In March, they had a remarkable breakthrough, which resulted in a greatly improved redesign of the shopfront for the

Chopstix restaurant. This approach will continue to be used opportunistically to create momentum in our battle to control what goes up in the high street."

Another win came with the refusal to renew the licence of the Moon Flower Spa in Earls Court Gardens, following allegation of prostitution.

Perhaps most importantly for a long-term vision of the area, ECS is lobbying the new owners of the Earl's Court Exhibition Centre site for a good mix of market and affordable housing, green spaces and other amenities, including a new cultural venue on the site.

"We are fostering good relations with Delancey and the Earl's Court Development Company, the new owners, helping to shape the new approach to their development plans," Malcolm continues. "The former Tournament Pub site is a good example, where a new planning application is expected very soon."

"Air quality is also a major concern for all of us given that the levels of air pollution remain so high, even after the brief respite due to the lockdown traffic reductions."

The Society also promotes the Mutual Aid Lunches at St Cuthbert's Church. This gives people who find themselves unemployed at the end of furlough the chance to connect with local council departments like Employment and Skills, Education and Training, Benefits, and Housing in a relaxed way.

If you'd like to become a member or volunteer for things like the Earl's Court Litter-Free Zone campaign or Graffiti Clean-Up mornings, contact Chairman Malcolm Spalding on 020 7370 4188 or Treasurer Chris Davis on 07710 397815.

For further information, see www.earlscourtsociety.org.uk.

Planzheroes, The Zero Food Waste Heroes, Thank Toby Brown

BY SUE LUPTON
PLAN ZHEROES VOLUNTEER

Covid has shown us that we can have multiple identities outside the 'day job'.

Many local residents have undertaken acts of kindness and community outreach they might not have dreamt of doing in 'ordinary times'. Toby Brown is such a person, although his multiple identity emerged long before Covid. Not only is he an estate agent, he is also an enthusiastic and effective community leader who loves music and the theatre.

During Covid lockdown Toby and his team organised concerts in garden squares providing opportunities for residents to hear live music from their windows and for singers and musicians to do what they love to do – perform to a live audience.

In September, the Earl's Courtiers' annual summer play brought together dozens of actors, talented children, schools, parents, volunteers and huge audiences for four performances of "Into the Woods". The proceeds went to charity. Toby heads up the Earl's Courtiers, Earl's Court's amateur dramatic group that performs plays throughout the year, both organising and acting in them.

As Chairman of the Earl's Court Community Trust (ECCT), Toby and the committee supported all sorts of local events, providing help such as entertainment insurance, lighting, microphones, gazebos or use of the Community Trust's hub at 1A Nevern Place.

One of the many charities to benefit is PlanZheroes, who supply surplus food to good causes. Until recently it had the use of ECCT premises. It uses an on-line app to connect businesses having excess food with local charities. In their eleven years of activity 90 tonnes of surplus food has been saved from going into landfill. To celebrate the 95th birthday of the PlanZheroes' Co-Founder and Earls' Court resident Lotti Henley, Earl's Courtiers donated a sizable portion of the takings from "Into the Woods" to their fundraising effort.

Lotti's message to Toby, 'You are so valuable to the community. When I arrived in Earl's Court in 1964, it certainly did not feel that way. It was home to old mattresses and broken chairs outside doors. Toby you have always supported PlanZheroes, I love your plays, it is the first year I couldn't attend. Getting too young!'



'So with grateful thanks from me and my co-founder Chris Wilkie, please carry on uniting Earl's Court, it does so much good. Your donation will go to supporting our part time Business Development Manager and we hope you will join us on one of our volunteer occasions, so you can meet our wonderful group of 80 volunteers across London.'

www.planzheroes.org



THINK YOU COULD CONTRIBUTE TO ECS' WORK? THE MAIN GROUPS ARE:

Planning & Licensing chaired by Andrea Level and Sandra Yarwood
Business run by the Forum (must be an active local business)
Highways & Transport chaired by Mark Balaam
Environment chaired by Hamish Adourian
Health, Housing & Welfare chaired by Linda Wade
Membership & Newsletter chaired by Norman Froment
Policing chaired by David Elavia

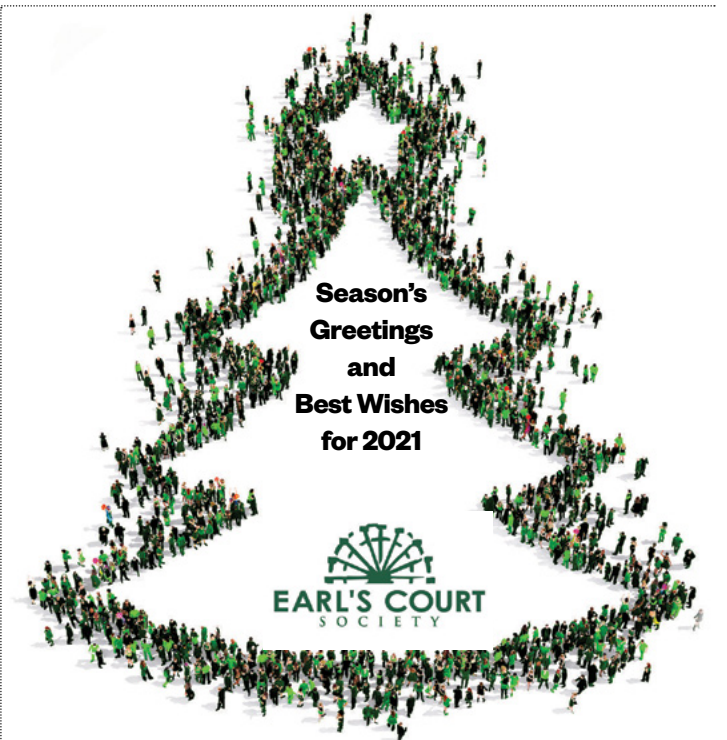
#SaveOurTheatres

FINBOROUGH THEATRE

Your local multi-award-winning theatre urgently needs your support to enable it to reopen. Please donate to our Crowdfunder – all donations are matched up until the end of December.



Donate at www.crowdfunder.co.uk/save-the-finborough or call 07889 794858



Working Together For a Better Neighbourhood.
Why not join us in the New Year?
Visit www.earlscourtsociety.org.uk for details.



PLAN ZHEROES - INSPIRING FOOD WASTE HEROES

At PlanZheroes we connect businesses that have surplus food with nearby charities that need it. All managed on our easy-to-use online platform - **www.planzheroes.org** - any kind of food business and charity can share surplus edible produce.

TO DONATE FOOD OR COLLECT FOOD FOR YOUR CHARITY USE **WWW.PLANSHEROES.ORG**

OBJECTIVES

Stop good food being wasted and going to landfill
Get food to people who need it

PHILOSOPHY

We inspire and never criticise. We collaborate and never compete.

FOOD DONATION PLATFORM

If your business has surplus food, you can post a notification on our platform. This is automatically emailed to local charities within a 5km, 10km or 20km radius. Food is claimed on a first-come-first-served basis, and the system allows you to connect directly to arrange convenient delivery and collection

BEFORE YOU REGISTER

Businesses commit to only donating food that is fit for human consumption
Charities agree to take full responsibility for the safety of the food they receive

WHO WE HELP

There are currently 397 businesses signed up on the platform and 439 charities, mainly in the London area.
In Kensington & Chelsea there are 11 businesses signed up and 23 charities.

MARKET COLLECTIONS

As well as the high street food businesses, we hold market collections at Borough Market on Wednesdays and Saturdays and at the Real Food Market at King's Cross on Thursdays and Fridays. Since we began collecting from the markets, we have saved over 90 tonnes of food from going to landfill.

A DECADE OF POSITIVE IMPACT

We have distributed over 215 tonnes food, equivalent to more than 470,000 meals reaching front line charities. An Impact Report for 2019 is available.

PLAN ZHEROES - www.planzheroes.org Registered charity number: 1154291

Contact Chris Wilkie: chris.wilkie@planzheroes.org tel: 07985 306 832