

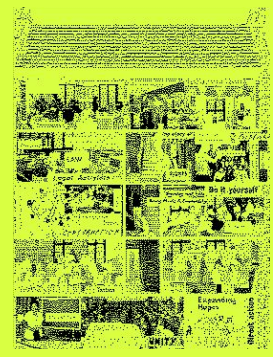
what's wrong with the food system?

Our local Tesco on Commercial Street: intense surveillance.

How can we understand and transform it?

House of Annetta

is a home for spatial justice: supporting people to take action around housing, migration, and all the ways in which access to space affects our lives. We are based in an old house in Spitalfields, just off Brick Lane in East London. In 2023 we were part of the Just Food and Climate Transition in Tower Hamlets, a network of people and projects across the borough working towards an alternative food system that is democratic and sustainable.



25 Princelet
Street
E1 6QH

We mapped local food waste producers, walked around our area, built relationships, learned recipes, tested out new storage systems, and hosted events to share knowledge and feast together. Food continues to be a key part of our organising: in 2024 we are constructing new storage, improving labelling, and eating together every day.

Mapping

There's food waste sources nearby with edible food leftovers. We drew memory maps.

Spitalfields markets are collecting traders waste for biofuel or compost. Others don't have a redistribution strategy.

People built on relationships with local food producers to redistribute the surplus.

Relationships

Annetta was collecting of glass jars. We filled them up with pickled leftovers.

In order to keep food fresh for longer, we can ferment it. This takes time and energy, chopping vegetables, mixing with salt and spices.

Equipment

We sourced new furniture to store food. Bring and take something from the shelves. Our chilled storage is more limited! Which means that we can't store much meat or dairy products safely.

Walking

We find things out when we walk around the local neighbourhood.

Sharing information

We used leftovers as a base for the stew prepared the next day. Scavenged and foraged. Ingredients spread conversation.

Overflow-stackable crates

New space for food storage

Lots of annetta's jars

New shelving system

Compost bin

Recipes

fruit cheong
overripe fruits
+ a bit of salt
+ a lot of sugar

chili oil
vege oil, + dried
chili, cinnamon,
cloves, garlic, ginger,
cumin.

vinegar pickle.
half an apple!

We picked up some leftovers when others had too much.

Sources

Perpetual Stew

We fed 50 people each night

Events

Every month we invited a different researcher to share their skills & knowledge with breakfast.
Nagy Makhlouf
Vanessa Maria Mirza
Ilinca Diaconescu
Bella Pojuner.

Compost

When food isn't edible any more it can be composted. We set up a new composting system in the back garden. The compost feeds the soil.



We learned new recipes based on the vegetables we shared. It was delicious.

Food is unfairly distributed in our borough and beyond.



How can we imagine and build a different food system?

Food is a key to organising building relationships.