The Sharing Feast of Song and Food at St Paul’s Church on Saturday 19 March has sold out, with all places pre-booked. This is fantastic support from Cambridge people for a unique and inspiring celebration, organised by Transition Cambridge and FoodCycle.

For the feast, the FoodCycle team has put together an exciting menu, adapting traditional Georgian (the country) recipes and making them vegan. All the dishes will be using food that local retailers are unable to sell but which is still in perfectly good condition. Volunteers are whipping up sharing platters of dishes such as beetroot, and spinach and beet leaf fkhali (little dumplings) and eggplant satsivi, a kind of hummus. Sainsbury’s as well as Daily Bread and Arjuna have all generously donated an array of foods. Cambridge Sustainable Food has kindly endorsed the event, as part of its sustainable and local network in Cambridge.

The feast will be extra-special because it will take the form of a Georgian “Supra”, with songs and toasts through the evening, led by a “Tamada” (Georgian toastmaster). Singers from the local community choir ‘ReSound’ and the Georgian choirs ‘Chela’, ‘Maspindzeli’ and ‘Buska’ will sing from where they are sitting, among the guests.

The event is being organised by a group from Transition Cambridge and FoodCycle. Kati Preston (Transition) and Alex Collis (FoodCycle) hope that by bringing people together to enjoy a fun and memorable evening, they’ll be able to raise money to support the activities of both groups.

Kati told us “We wanted to organise an event to celebrate the work that our communities are doing to reduce food waste and build resilience to climate change. We are so grateful to all those taking part including all the singers from Cambridge and London, and the local artists who have hand painted stunning tablecloths, too beautiful to eat off! (see attached image). It’s fantastic that all tickets have sold out.”

Alex told us: “It’s crazy that wonky vegetables are thrown away because supermarkets don’t want them. We try to rescue them and turn them into a delicious meal. For the past 5 years FoodCycle having been using food that would otherwise have been wasted, and serving meals to a whole range of people, including the elderly, the homeless, long-term unemployed and those on low incomes – all using food surplus, something which the whole team is passionate about.”

While all tickets have been sold, further donations towards the two community groups are very welcome.

[ENDS]

For further information, please contact the organisers:
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Transition Cambridge: contact Anna McIvor tel: 07811 069561 email: anna.mcivor@gmail.com or see the Transition Cambridge website: http://www.transitioncambridge.org

NOTE FOR EDITORS
“If wastage levels by consumers of around a quarter of all food is representative this would suggest that 10 per cent of all greenhouse gas emissions in these countries comes from producing, transporting, storing and preparing food that is never eaten” Tristram Stuart 2009, Waste: Uncovering the Global Food Scandal.