



National Vegetarian Week, Seasonal Pumpkin Recipes, & A Letter to No.10



Food Partnership News

Children are the Champions of Reducing Food Waste

10 schools across Brighton & Hove have taken action on food waste. Through [Food Use Places](#), we are helping young people develop skills such as cooking and composting, to waste less and use more. Watch our latest video to have a look at what our local schools are doing.

[Watch here](#)





Sussex in Season: Pumpkins

For this round's Sussex in Season, we're going potty for pumpkins. As we slowly move into the autumnal season, it's time to enjoy pumpkins and squash at their best, whilst reducing our environmental impact. Take a look at our latest article to gather some pumpk-inspiration, from recipes to top food waste tips.

[Read here](#)

Are You Keen for Beans?

For National Vegetarian Week, this year's campaign is all about beans! They're also highlighting pulses, grains, and seeds - fantastic planet-friendly nutritional powerhouses. For the campaign, we've been reflecting on our previous campaign 'Keen For Beans' for endless cooking pulse-abilities. Check it out below.

[Read here](#)



Community Kitchen News



Last Chance to Get Tickets to Our Schools Fundraiser

Fri 9th Oct, 6.30-8.30pm

We are so excited for tomorrow's Supperclub event with Bald Chef Nick & Riddle and Finns, where you can enjoy a relaxed evening with a seafood buffet, all whilst raising funds for our the Community Kitchen's A Recipe for Life programme. Last few tickets are available now!

[Book now](#)

Sign Up for Our Next Food Foundations Course

Last week, we completed another round of our Food Foundations 5-week community cookery course. Applications for our next cohort in January are now open. Join us to learn essential cookery skills, from knife skills, to experimenting with delicious flavours and ingredients.

Book now



Recipe - [Veggie Patties](#)

These simple crispy quinoa patties are so versatile, you can play around with your favourite veggies. They're a great meatless option that even meat eaters will love!

Upcoming Classes ([Full Listings](#))

Goa - Indian Cookery with Chef Kanthi

*Mon 2nd Nov,
6-9pm*

Chef Kanthi brings the authentic tastes of Goa to the Community Kitchen, sharing his professional cooking techniques and flavour combinations so you can prepare a delicious Goan dishes such as chicken cafreal masala and sukhi potato bhaji.

[More info.](#)

Make Kefir & Sauerkraut with Wildling Drinks

*Sat 21st Nov,
10:30am-1.30pm*

Fermented foods and drinks are big news now, and for good reason - they're delicious, and good for our gut health. In this workshop Roisin, founder of Wildling, will teach you how to make kefir, sauerkraut, and kombucha.

[More info.](#)

Seafood & Fish Skills with Chef Cat

*Tues 8th Dec,
6-9pm*

In this class Chef Cat Rochefort helps you develop your confidence in selecting and cooking with seasonal, sustainable fish. You will practise filleting, creating dishes such as fried sea bass with mussel vierge sauce, and citrus ceviche.

[More info.](#)

Other Food News & Events



10 Years of OctoberBest; Support Local Restaurants

Multiple venues, 10th-25th Oct

OctoberBest, the annual restaurant festival, is celebrating its 10th year.

For one fortnight, each restaurant offers diners a special menu to showcase their food. Eight venues are joining for the first time this year, alongside thirty returning favourites.

[More info](#)

Open for Applications: Big Chalk Nature Recovery Fund

A major boost for our chalk landscapes: the Big Chalk Nature Recovery Fund is investing £2 million in projects that restore habitats, reconnect wildlife and help nature recover and thrive across our precious chalk countryside. Expressions of interest are now open for application.

[More info](#)



Jobs & Volunteering

- [Operations Assistant](#) at Real Farming Trust, Remote. Closes 15th Oct.
- [Climate Change & Sustainability Officer](#) at Arun District Council, Littlehampton, West Sussex. Closes 14th October.
- [Freelance Tree Planting Programme Manager](#) with Tree Action CIC, hybrid role across Sussex. Closes 18th October.
- Kitchen Support Volunteer & Other Opportunities at [Bramber Bakehouse](#)

Food Security: Letter to No.10

Our Partnership is among more than 180 organisations urging the Government to recognise food as a national security issue. The letter was delivered to Number 10, which was co-ordinated by Foodrise and Sustain, supported by Professor Tim Lang and Professor

The Sussex Six Campaign

Natural Partnerships CIC have created the Sussex Six Campaign to encourage local shops, pubs, restaurants, and cafes to serve and sell local Sussex produce. By joining the campaign, they pledge to take on at least six more locally-sourced products on their shelves and menus. Check out the

Mamma's Scrapbook

Thursdays 10am-1pm, 1st Oct - 5th Nov

Mamma's Scrapbook is a nature-led sensory storytelling project for mothers and babies up to 18 months. The project gently weaves together ecotherapy, inclusive arts, forest school, and sensory crafts to support wellbeing and restoration. [More info.](#)

Paul Behrens. Read here:

[More info.](#)

map of businesses! [More](#)

[info.](#)



Brighton & Hove Food Partnership

Community Base, 113 Queens Road, BN1 3XG, Brighton

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