

YASMIN AHMED, LEFT,
AND SARAH BENTLEY
IN THE MADE IN
HACKNEY GARDEN.
SITTINGS EDITOR:
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Growth POTENTIAL

From harvesting to home-made cosmetics, Made in Hackney is cooking up a community storm

This Hackney cooking enterprise, made up of some of the world's most passionate eco-foodies, is committed to showing how to make healthy, sustainable grub that won't cost the earth. So Made in Hackney has a course called "Harvest to Jar" – on how to make jam, pickle and bottle – and another, "Forage to Fork", for those who want to safely forage in the city. The idiosyncratic kitchen (with its worksurface made from melted coffee spoons) has become a social hub for the community. Leading the team is former journalist Sarah Bentley, who is working hard to link Made in Hackney with charities for the underprivileged. Yasmin Ahmed, a former ecological consultant to multinational companies, now teaches many of the courses. *VH* Madeinbackney.org

