



*Growing Communities' vision of a future food system*



*A reduced need for car parks and roads has freed more of the land for urban food production and wild spaces. Most people now have a portfolio of work including some which is food-related, such as part-time urban farming. They regularly volunteer at their local market garden. Everyone spends more time outdoors and has a good work/life balance.*



*People spend a high proportion of their income on food, but then again rents are capped and people buy a lot less 'stuff' these days - reusing and sharing being the norm. All commercial farmers and producers, across the world, are paid a fair price for their food. Food is valued and celebrated at Harvest festivals, potato days and the like.*

*Farmers sell through a range of agroecological routes to market (ARMs). People buy their fresh food from community-led box schemes, markets, community shops, CSAs and online schemes. They eat a lot less meat. Artisan bakeries, local distillers and bulk shops abound. Supermarkets control a much smaller share of the market.*

*People know how to cook and enjoy their food and are less rushed for time as working patterns have shifted. There are far fewer takeaways and convenience foods - they're just too energy intensive. People eat out a lot - community one-pot type affairs - as it makes sense to pool resources and it's nice to eat with your community.*



*Farms in and around urban areas provide most of the food needs of those towns and cities. Farms are mixed, diverse, low-input and integrated with nature. They share skills and equipment. They also generate energy. Nourishment per acre has become the standard way to measure productivity. All children are taught how to grow and cook food in school.*

