

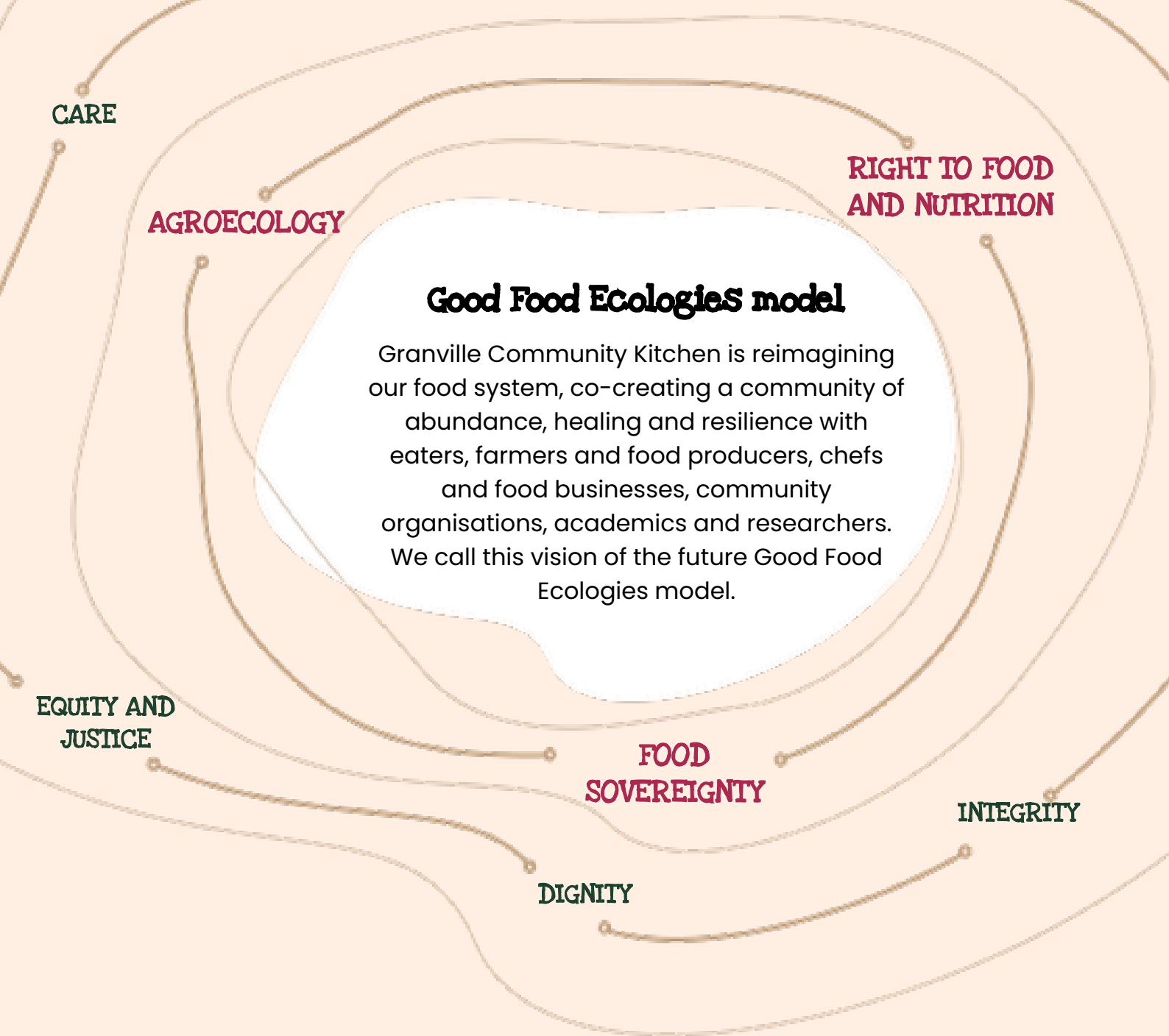
2025 Annual Report

GRANVILLE COMMUNITY KITCHEN



Granville Community
KITCHEN

From seed to plate we learn and grow together to build community relationships and collective power. In this way we transform ourselves, our communities and our food systems to create a just, resilient and sustainable world.



WHO WE ARE

We are **Granville Community Kitchen**, an ethical, sustainable and culturally diverse community cooperative tackling justice through the lens of food. We offer accessible, cross-age friendly food and community-centred activities, services and training that are open to all. We place the most disaffected at the centre, co-creating local responses to social issues through food, while building capacity and lifting voices to advocate for structural change at local, national and international levels.

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Community In Action

Since we lost our community centre, The Granville, many of our projects have had to run separately across multiple temporary sites in South Kilburn. This reflects a wider reduction in accessible community spaces across the area. While this situation has brought challenges for delivering community-facing work, it has also opened up new possibilities for collaboration and revealed how supportive and connected different local groups can be. In 2025, we strengthened and deepened our work with long-standing partners while also building relationships with new groups.



COLLABORATION SNAPSHOT

LOCAL YOUTH CLUB



OK Club

Strengthened our partnership by co-hosting and delivering activities in their space



Ran more than 10 cooking workshops for young people aged 7–16.



Our gardener Aimée helped manage their community garden with local young volunteers.



Supported and co-hosted a women-only exercise session every Monday.

LOCAL ART SPACE



Metroland

Developed a new base for gathering, community creative practice



Relocated our monthly in-person gatherings to the space.



Secured a small studio in December, providing a more stable base for planning and creative work.



Re-established and cared for the Metroland Garden, while developing plans for a garden of honouring two local artists who lost their lives, in collaboration with our director, Dhelia.

SCHOOL

ASL

American School in London

Maintained relationships through learning, volunteering and support for local families



Hosted ASL students in the spring and autumn for five weeks, supporting work in the garden and helping to pack food bags.



Received a significant donation of more than 80 food bags collected by ASL students for our holiday distribution.



Leslie delivered 10 talks to senior high school students about the South Kilburn regeneration programme.

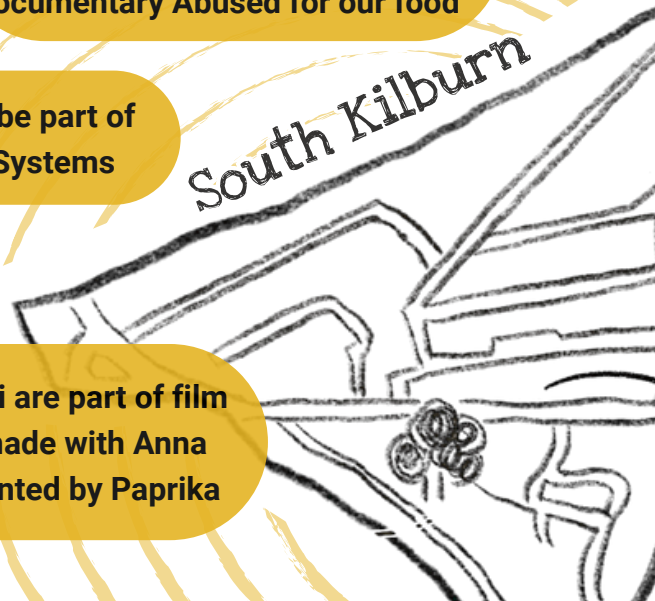
Alongside our local partnerships, we collaborated with diverse cultural groups and contributed to conferences and food movements both locally and internationally, seeking to shift power and create alternative stories and narratives.

GCK co-facilitated a workshop with Georgia Styles around her documentary *Abused for our food*

Lamis chosen to be part of Conscious Food Systems

Leslie and Capri are part of film about Kilburn made with Anna Bowman, presented by Paprika

South Kilburn



The People Behind GCK



At GCK, we move towards this vision by creating opportunities for good work and enterprise. We aim to ensure that jobs at GCK are meaningful, fulfilling, stable and empowering, with fair and livable wages and working conditions that centre care and people's wellbeing. We create roles within GCK and support individuals to build the skills and confidence to step into them. We work within a flat hierarchy, using decentralised approaches to guide decision-making and financial choices across the organisation.



TEAM DEVELOPMENT MILESTONES

2025 **MAR** Received professional funding support from Carly 

APR Held a one-night team retreat in Lewes to build relationships and begin reframing our strategy 

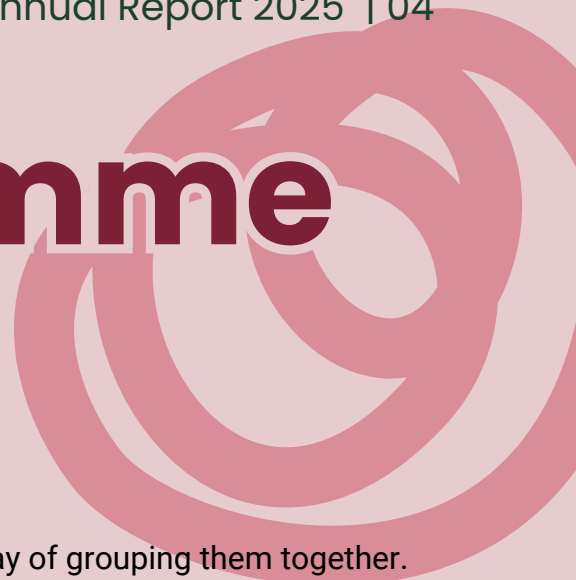
JUN Directors met three times, including the Annual General Meeting in June 

AUG Welcomed Alex to the team as Good Food Box Coordinator 

OCT Delivered key training and safeguarding: 8 staff trained in First Aid. 3 core volunteers trained in Food Hygiene Levels 2 and 3 

2026

Our Programme Journey



Most of our projects grow organically and are closely intertwined, often crossing over into different areas. The following diagram

is just one way of grouping them together. The following section shows what we have achieved and what is worth celebrating in 2025.

2012 ... 2014 ... 2020 ... 2024 2025 2026 →

Growing

The gardening programme is designed as an educational scheme to demonstrate that it is possible to grow food in small urban spaces and to provide practical organic food-growing training. We have run gardening activities in various growing spots in SK.

Community

Community Meals (from 2014):

Our main community building tool; weekly community meals; free and halal.

Food Aid (from 2020):

Started during the pandemic; since developed to emergency assistance for those who really need it.

Community Courses (from 2021):

Yoga, Women's Only Exercise, Art Classes; accessible well-being courses open to all.

Good Food Box

A weekly vegetable subscription bag scheme supports the community to access culturally appropriate, agroecological and certified organic food at an affordable price. The scheme works on a pay-it-forward basis. Most of the Food is sourced from either Granville Community Kitchen growing sites or small UK farms.

Granville Community Farm Hub

A peri-urban agroecological Farm at Halls Green, Weston, Hitchin, connected to Granville Community Kitchen in South Kilburn through a series of food related activities, educational learning programmes and distribution routes.

Learning

Learning programme includes food-related workshops, film events and trainings with experienced practitioners. These were designed in dialogue with communities around GCK.



Community



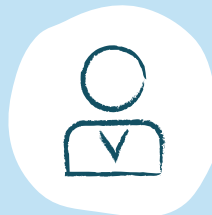
Community building has always been at the heart of GCK. Our work began with community meals and continues through food-related activities that bring people together. During COVID-19, we responded locally with a food aid programme, later adapting it to provide emergency support for those most in need. For us, food is never just food. It is a lens for addressing social justice, a fundamental element that connects people, creates spaces to gather, and helps communities feel supported.

IMPACT SNAPSHOT



100

bags were delivered to local households per week on average



40

regular volunteers per week contributed to our programmes



3240

community meals per year served to local people on average

GROWING THROUGH COMMUNITY NETWORKS

Over
100kg

of locally harvested fruit from Kensal to Kilburn Fruit Harvesters was received for our food bags.

More than
80 bags

of food were collected from the American School in London for holiday distribution.

Volunteers & donation

Welcomed Wates volunteers to clear and organise the store room, alongside the donation of a cordless lawn mower for the Rec.

CREATING SPACES FOR CONNECTION AND WELLBEING



Relocated yoga classes to St Luke's and women-only exercise to OK Club, with participation tripling and remaining high.



Hosted 50 community visits to Kew Gardens and 18 visits to the Christmas light show.



Attended the Kilburn Gaumont State music evening with 14 community members.

WORKING COLLECTIVELY AFTER THE LOSS OF THE GRANVILLE

- Took part in the People and Place Programme 2025 with Footprint, visiting community projects including Clitterhouse Farm, Wolves Lane, Kitty's Laundrette, Hastings Commons, and initiatives in Wigan and Plymouth.
- Worked with mentor, Jen Storan, the Project Director of Meanwhile Space to develop the narrative and business plan for the future of the Granville.



Good Food Box

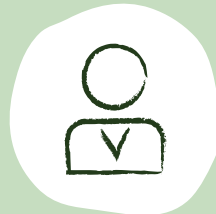


IMPACT SNAPSHOT



42

Bags of organic vegetables and fruit were packed weekly on average



104+

hours of voluntary time was contributed by fantastic volunteers of all ages and backgrounds



3116kg

of organic vegetables and fruit were ordered via Better Food Shed and sent out to GFB members

2025 was a year of transition for the Good Food Box. Following staff changes in the coordinator role, Alex joined in August and focused on restabilising the programme while identifying system improvements to support its long-term sustainability. Key processes for weekly ordering and membership management were automated, saving time and reducing errors.

The Good Food Box continued to serve the Kilburn community through four

local collection points, located in community centres, a GP surgery (now closed as a collection site), a pub and St Luke's Church, making fresh, affordable produce accessible outside working hours while strengthening local connections between members and host spaces.

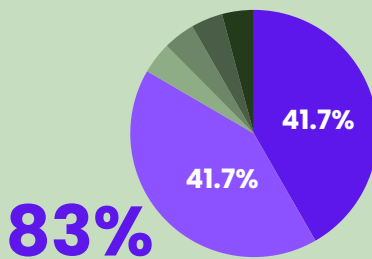
Throughout the year, the team submitted multiple funding applications and began developing a five-year funding strategy to secure the scheme's future.

**450
PORTIONS**



RECEIVED VEG SUPPLY FROM THE LOCAL COMMUNITY GARDEN

Our GFB gardener and volunteers harvested approximately 450 portions of veg from the Granville Rec Community Garden to go into Good Food Boxes. Produce included 7 types of leafy greens, 3 types of root veg, 2 types of fruiting veg, 2 types of bulbous veg, edible flowers and herbs.



of members use all the produce from weekly bags

- I use all the fruit and vegetables in my bag every week.
- I preserve or freeze anything I don't manage to use fresh.

DEVELOPED A COMPREHENSIVE MEMBER SURVEY

A member survey on branding, communications, and product quality received 26 positive responses, alongside helpful suggestions for systems and product improvements.

Changes outlined in this feedback will be implemented in 2026 to support the Good Food Box's future growth and connection to the Granville Community Farm Hub produce.

ATTENDED A WIDE RANGE OF EVENTS

6 St Luke's Church Farmers Markets between May and October



Queens Park Day



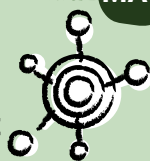
Attended and supplied organic UK-grown produce for the Seeds of Wild launch at LUSH HQ in Soho



2025

FEB

The Cost of Living Drop-in Session at the Tollgate Gardens Community Centre



MAY

6 St Luke's Church Farmers Markets between May and October

JUL

South Kilburn Carnivale at the Rec



SEP

Queens Park Day



The St Luke's Christmas Fair

DEC



Shared learning at the Better Food Traders veg box peer-meet webinar

2026

Growing

The Granville Rec garden remained our main urban growing and community space in 2025, while we supported the development and use of the garden at OK Club. Across both sites, over 200kg of organic produce was grown and shared through community meals, the Good Food Box and informal distribution. The gardens hosted a wide range of learning programmes, from accredited courses to school partnerships, as well as community events, volunteering. These spaces connect people to land, food and each other, nurturing skills, relationships and collective care.



COMMUNITY AND CONNECTION



HOSTED A RANGE OF COMMUNITY EVENTS

- South Kilburn Carnival
- Local birthday gatherings
- Childcare visits
- A special visit from the Equality Trust and its network of gardeners

WORKED WITH 20 VOLUNTEERS



20 volunteers took part in gardening activities, with approximately 170 hours of volunteer access.



CONNECTED GROWING WITH LEARNING

Produce grown at OK Club was also used in youth cooking sessions.

GROWING AND NATURE



DIVERSE, CULTURALLY ROOTED AND BIODIVERSE GROWING

A wide range of crops were cultivated, including culturally relevant produce such as Callaloo, heritage chillies and Vietnamese coriander. We saved open-pollinated seeds and established a 30+ medicinal herb garden, while creating a space that supports pollinators and wildlife.

EXPANDING CAPACITY AT THE REC



Three new areas of the Rec were cleared and regenerated, transforming overgrown land into productive growing spaces for the next season.



BUILDING SKILLS THROUGH ACCREDITED AND HANDS-ON LEARNING

Delivered a City & Guilds Level 1 Gardening course with 17 participants.



CREATING INCLUSIVE AND SUPPORTED LEARNING SPACES

Delivered two supported garden learning courses, working with smaller groups of up to 7 learners to provide accessible, hands-on learning opportunities.



ENGAGING YOUNG PEOPLE THROUGH FOOD AND GROWING

Ran a 12-week Grow, Cook, Eat programme with a local primary school, reaching over 60 children and introducing skills in growing and cooking organic food.

SUPPORTING LEARNING



Learning

In 2025, GCK continued to use food as a powerful entry point for learning, bringing people together to grow skills, share knowledge and explore the wider politics of food systems. Our programmes ranged from hands-on growing and cooking sessions to school partnerships, adult learning courses and film screenings that opened space for reflection on food justice and agroecology.

GCK is such an amazing space to be in over the summer, watching the garden blossom over the weeks. Aimée and Sandra were incredible teachers, being around their passion for plants and the land was inspiring. I really enjoyed their sharing info about planting according to the moon phases, and sharing knowledge about medicinal plants.

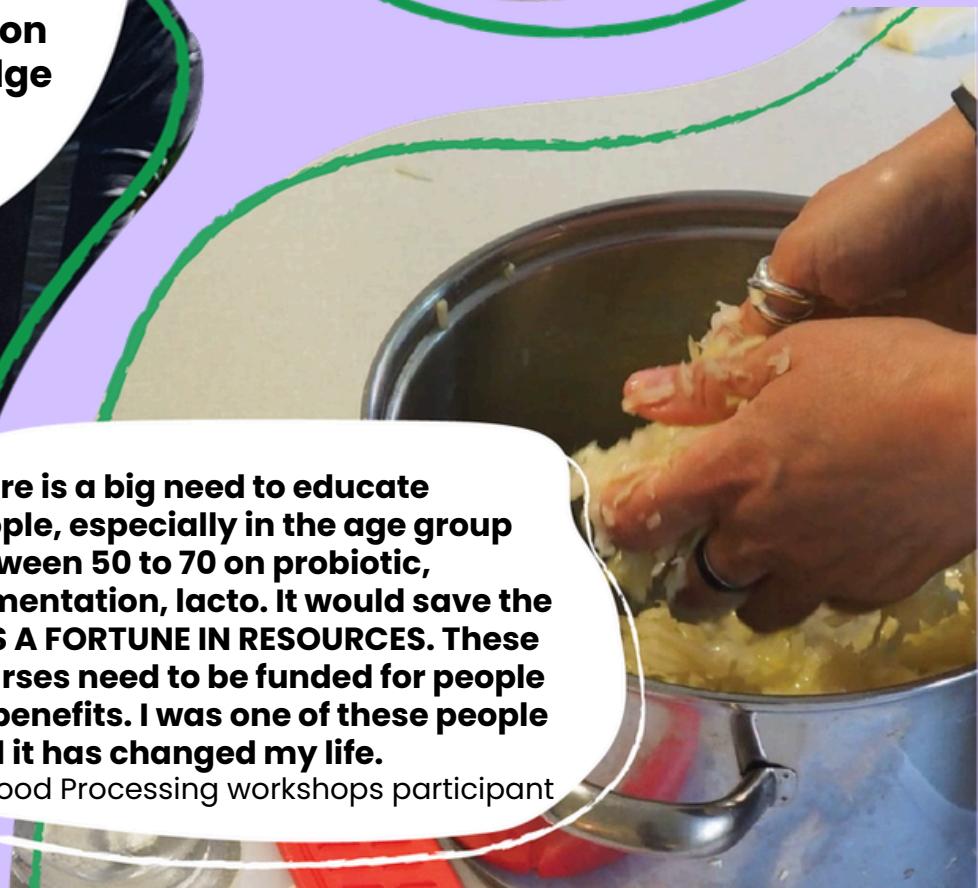
- Level 1 Practical Horticulture Skills participant

This course really gave me the motivation I was hoping for to grow food!

- Introduction to Food Growing workshops participant

There is a big need to educate people, especially in the age group between 50 to 70 on probiotic, fermentation, lacto. It would save the NHS A FORTUNE IN RESOURCES. These courses need to be funded for people on benefits. I was one of these people and it has changed my life.

- Food Processing workshops participant



BUILDING A FOOD LEARNING COMMUNITY FROM SOUTH KILBURN

62
LEARNING SESSIONS

on a range of food-related themes including: food growing; food processing; cookery; the politics of food.

215
UNIQUE LEARNERS

from South Kilburn and neighbouring London boroughs engaged with the learning programmes.

684
UNIQUE LEARNER OPPORTUNITIES

were provided through our food learning programmes.

GROWING SKILLS AND SHARING UNHEARD FOOD STORIES

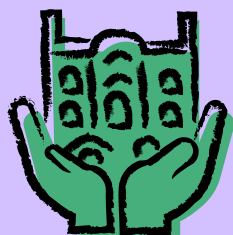
8
FILM SCREENINGS

on the politics of food systems and agroecology with films from Pakistan, Malawi, Palestine and the UK.

12
PEOPLE GAINED

a Level 1 Certificate in Practical Horticultural skills.

GROWING KNOWLEDGE ACROSS GENERATIONS



Worked with 2 primary schools, 1 secondary school, a local youth club.



Delivered 4 adult learning programmes

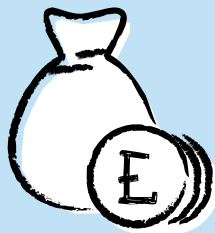
Farm Hub

2025 marked a significant shift for the farm—from vision to reality. After a period of developing the idea and laying the groundwork, we secured the land and began building our community farm. This has included progressing planning applications, developing design plans and starting the physical build, as the project moves from concept into practice.



MILESTONES CROSS THE YEAR

SECURING FUNDINGS

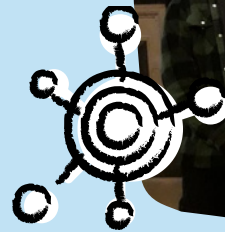


Continued working with our existing funders (Esmée Fairbairn Foundation and Reaching Communities) and began discussions on further funding following confirmation of the land. We also submitted a number of funding applications and developed longer-term funding plans with support from Zahra (Advisory Group) and Carly.

2025

JAN

FEB



CONNECTED WITH WIDER MOVEMENTS

The events we attended:

- Oxford Real Farming Conference, Groundswell
- Good Ancestors Movement
- South Kilburn CarniVale

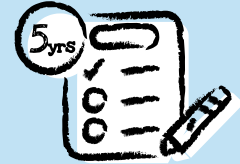
2025



FEB

ESTABLISHED AN ADVISORY GROUP

An Advisory Group was established in February (Helen, Will, Zahra and Chiara), offering valuable insight and experience across a range of areas. In December, two new members (Tom and Mark) joined, further strengthening the group.



AUG

FINALISED THE FIRST FIVE-YEAR PLAN

The first version was finalised and shared, setting out detailed plans for the first five years of the Farm Hub, along with the financial requirements needed to deliver them.

OPENED COMMUNICATION CHANNELS

Capri joined to lead on community engagement and communication. Launched the farm's Instagram and newsletter sign-up, with over 70 people joining to receive updates.



SEP

BUILDING STRONG FOUNDATIONS

Building on our strong relationship with the Cherries, we defined the site boundaries and began developing a site management plan. We also secured pro bono legal support from Michelmores to develop the lease agreement.



HOSTED THE FIRST COMMUNITY VISIT

30 South Kilburn residents, 4 long-term volunteers and 2 GCK directors visited the site and gathered at Weston Town Hall to imagine the future of the farm together.

2026

Finance

Extract from (unaudited) Accounts for the year ending 31.12.25

Income	£283,738
Funds b/f	£74,892
Expenditure	£253,970
Surplus for the year	£29,768
Total funds at 31.12.25	£104,660



Our Collaborators

Anna Boman · Better Food Shed · Brent Health Matters · Centre for Agroecology, Water & Resilience(CAWR) · City Harvest · Community Food Growers Network(CFGN) · Conscious Food Systems · Footwork Trust · Georgia Styles · Global Skills · GoGrowWithLove · GoodGym · Groundschool · Hampstead and Kilburn · Healing Justice London · Independent Food Aid Providers(IFAP) · Irongate Farm Trust · Islamia Primary School · Keith Anderson and the groups · Kew Gardens · Kilburn Housing Co-op · Landworkers' Alliance(LWA) · Land Justice Fair · Lin Kam Art · Meanwhile Space · Metroland Cultures · Nur · OK Club · OrganicLea · Paprika · Princess Road Residents Association · RadHR · Seed Of Wild · SEON · South Kilburn CarniVale · South Kilburn Trust · St Eugene de Mazenod Catholic Primary School · St Lukes Church Fernhead Road · Streetlinks · Stroud Community Agriculture · The American School in London · The Bartlett Faculty of the Built Environment, UCL · The Glass-House Community Led Design · The Otherwise Club · The Salvation Army Kilburn · The St Marylebone CE Bridge School

Special thanks to the following inspiring individuals for supporting us in different projects:

Chiara Tornaghi, Clara Olóriz Sanjuán, Deliah Snoussi, Helen Woodcock, Mark Walton, Rui Da Silva, Tom Carman, Will White and Zahra Dalilah



Our Funders





Thank you to all the residents, collaborators, volunteers, funders, and supporters who made this year possible. It has been a lovely and fruitful year, full of achievements, and we hope you have created many good memories with us.

See you in 2026



If you want to support our vision,
please donate.

With your help, we can create a just,
resilient and sustainable world together.



🖱️ <https://granvillecommunitykitchen.org.uk/>

✉️ info@granvillecommunitykitchen.org.uk

📷 @grancomkitchen

@gck_goodfoodbox

@granville_farmhub

Granville Community
KITCHEN

Granville Community Kitchen is registered with the
FCA as a society for the benefit of the community
Community Number 7488