



**BOROUGH
MARKET**

V&A

NEWS RELEASE

V&A goes to Market – One Day Sustainable Food Pop-Up at Borough Market: Weds 14th August

Turnips Borough to create unique dish from mushrooms grown in V&A exhibition

On 14th August, two of London's most iconic destinations – the V&A and Borough Market – will collaborate to showcase innovative sustainable food growing techniques.

Borough Market trader Turnips Borough, a family-run fruit and vegetable retailer and wholesaler, will create a special dish – for one day only – using oyster mushrooms grown in the V&A from used coffee grounds. The mushrooms are a highlight of the V&A's current exhibition *FOOD: Bigger than the Plate*, and the collaboration aims to take the project beyond the museum for visitors to sample while shopping at London's oldest produce market.

In an installation designed for the V&A by social enterprise GroCycle, oyster mushrooms are grown in the gallery from bags filled with used coffee grounds, including grounds from the V&A Benugo café where visitors drink 1,000 cups of coffee a day. The mushrooms are later harvested and return to the museum café as ingredients, closing the nutrient loop and challenging the notion of coffee grounds as 'waste' materials. The mushroom farm is one of over 70 contemporary projects in *FOOD* at the V&A, which is sponsored by BaxterStorey and explores how innovative individuals, communities and organisations are radically re-inventing how we grow, distribute and experience food.

This collaboration will see the V&A redirecting their mushroom harvest to Borough Market for a day, providing 7kg of pink, yellow and grey oyster mushrooms for Turnips to create a delicious mushroom and spelt risotto. 10% of the sales will be donated to Plan Zheroes, a zero food waste charity that Borough Market has worked with since 2014 to redistribute top quality surplus produce from traders to charities across London. To date, Borough Market and Plan Zheroes have saved in excess of 67,000 kilograms of surplus food from going to waste – providing over 135,000 meals for Londoners in need.

Waste reduction is central to Borough Market's drive to promote a responsible, sustainable approach to food production and consumption and this collaboration is part of the Market's wider commitment to sustainability that includes the provision of public drinking fountains, a ban on single use plastic bottles, a corn starch alternative to plastic bags and a recycling scheme which ensures zero waste goes to landfill.

Borough Market's approach chimes perfectly with Turnips' pioneering tackling of food waste. 15 years ago, before food waste became the hot topic it is today, Turnips began finding new uses for fruit and vegetables which, while perfectly good, could not be sold. This included the making of juices and smoothies with this produce. Today, Turnips' team of chefs use a range of seasonal produce to create incredible street food every day, including their rich mushroom risotto made with organic British spelt from Sharpham Park and topped with generous amounts of parmesan – the dish that inspired this collaboration.

Darren Henaghan, Managing Director, Borough Market, said: “Waste reduction in all its forms is fundamental to the culture of Borough Market. The community here has long been at the forefront of sustainability best practice, and customers are encouraged to eat with the seasons, question the provenance of ingredients, buy only what's needed and eat every bit of it. This collaboration with the V&A is an exciting development and showcases innovative approaches to both food growing and waste reduction – the end result being a delicious dish for visitors to sample thanks to one of our longest established traders.”

Charles Foster, Turnips said: “We love what V&A and GroCycle are doing with this exhibition so it seems natural to collaborate in this way. We have been battling with sustainability and waste reduction for years, our wild mushroom risotto is a particularly successful vestige of that battle and using these innovative oyster mushrooms in our risotto will be hugely exciting!”

Catherine Flood and May Rosenthal Sloan, co-curators of *FOOD: Bigger than the Plate* at the V&A said: “*FOOD: Bigger than the Plate* explores a range of different ideas for creating a food future that is sustainable, fair and delicious. GroCycle's innovative method of using coffee ground to grow oyster mushrooms demonstrates the possibilities for creating closed loop systems and changing mind sets around waste. They have so far taught the technique to more than 1,000 people in 50 countries. It is a smart form of urban farming because while cities don't always have good soil, they do have an abundance of used coffee grounds that are still rich in nutrients. It is great to be able to bring the project to Borough Market to share the ideas and the mushrooms outside of the museum.”

-ENDS-

Notes to Editors

- *FOOD: Bigger than the Plate* runs until 20 October 2019. Exhibition tickets are £17, concessions from £13 – available [here](#). Apply the promo code 'Market5' at check out to redeem £5 off individual tickets – a special online only offer to coincide with the Borough Market collaboration.
- The exhibition has been co-curated for the V&A by Catherine Flood and May Rosenthal Sloan.
- For more information on the V&A's mushroom farm, a short film is available to view on the V&A's YouTube channel [here](#).
- Images from the V&A, Borough Market and Turnips Borough are available to view and download [here](#).

Social Media

Twitter: @V_and_A | @boroughmarket | @turnipsborough

Instagram: @vamuseum | @boroughmarket | @turnipsborough

Facebook: @VictoriaandalbertMuseum | @boroughmarket | TurnipsBoroughMarket

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About the V&A

The V&A is the world's leading museum of art, design and performance with collections unrivalled in their scope and diversity, spanning 5000 years of human creativity. It was established in 1852 to make works of art available to all and to inspire British designers and manufacturers. Today, its purpose is to champion creative industry, inspire the next generation, and spark everyone's imagination.

vam.ac.uk/food | #PlateUp

For more info on GroCycle and their work building mushroom farms and teaching mushroom cultivation, see [here](#).

About Borough Market

Borough Market is a source of quality British and international produce, but it is more than just a place to buy or sell food. It's a place where people come to connect, to share food and awaken their senses. Borough has long been synonymous with food markets and as far back as 1014, and probably much earlier, London Bridge attracted traders selling grain, fish, vegetables and livestock. In the 13th century traders were relocated to what is now Borough High Street and a market has existed there ever since. Borough Market's mission is to continue to provide a world class food market at Borough for the community of London and beyond. Borough Market is the only fully independent market in London. It is owned by a charitable trust and run by a board of volunteer trustees. The trust is committed to supporting the local community around Borough Market. We regularly run community events, free cookery demonstrations and we support local community projects and schemes.

#OurBoroughMarket

@Boroughmarket

<http://boroughmarket.org.uk/>

About Turnips Borough

100% Taste - Zero Waste

Turnips Borough is a retailer and wholesaler of high quality fruit and vegetables dedicated to sourcing and supplying the freshest and most flavourful produce which they sell from their stall at Borough Market and to some of London's top restaurants.

Turnips Borough moved its wholesale business to Borough Market in 1989 and first opened to the public in 1998 - today two generations of the Foster family supply top quality fruit and vegetables to London's top restaurants and to shoppers at the market. Turnips has a

pioneering approach to tackling food waste turning it into juice, smoothies and delicious street food including a wild mushroom and spelt risotto.

Turnips Kitchen is their vegetable-led street food business which takes fruit and vegetables that would otherwise go to waste and turns it into delicious juice and street food.
www.turnipsborough.co.uk

Corporate support for the V&A is more vital than ever. Please help us by acknowledging the *FOOD: Bigger than the Plate* exhibition supporters. The exhibition is sponsored by BaxterStorey with further support from Cockayne Grants for the Arts.

About BaxterStorey

BaxterStorey provides bespoke hospitality services through restaurants, café bars, deli operations and executive dining rooms for a wide range of customers. Its heritage is built on the culinary expertise and the professional training and development of its people.

It employs more than 8,500 people at over 700 locations and provides food service excellence to clients and customers in business and industry.

BaxterStorey's core principle is to serve the best quality food, sourced and prepared locally using the finest produce. Through its chef and barista academies, it provides focused and dedicated training to front line teams helping them to provide great service and build a career for life.

The reach and talent of BaxterStorey's business enables it to draw on an extensive pool of expertise within the food service sphere in the UK, providing it with a strong foundation to share and distribute best practice both locally and across the country.

<https://baxterstorey.com/food/>

With further support from

Cockayne Grants for the Arts

Cockayne is a private foundation based in San Francisco. Through its donor advised fund held at The London Community Foundation in the UK, it supports diverse and groundbreaking arts projects in the performing, literary and visual arts.

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