7. Do you have any other plans of how you could use this project or has it inspired you to do anything else to be part of the GROW campaign movement for change?

6. Who are you going to give your jar to once you have filled it with your homemade tomato jam?

spont?

5. Whilst stitching, reflect on Christine's story and your story of being part of this movement for change. What did you think

 $4.\ \mbox{What}$  are you going to stitch on your lid to provoke discussion and change?

3. What do you think you and others could do to be part of the solution to equal distribution of food?

2. Do you know anyone like Christine here or abroad who too is effected by this unequal food system?

1. What emotion and reaction do you have to Christine's story?

In order, please make time to think about and answer the below questions as part of this craftivism project:

2 noite Questions

## thanks I for further information

We hope that you're inspired by this project to do your own craft sessions, jam making sessions but most of all we hope you're inspired to use your skills, passionates and talents to make our world a better place for all, especially the most vulnerable people in the world.

Never doubt that a small group of thoughtful, committed citizens can change the world, indeed, it's the only thing that ever has (Margaret Mead)

Visit WWW.OXFAM.ORG.UK/GROW for more information about the unfair food system and what we can do to be part of the solution.

For more info:

WWW.CRAFTIVIST-COLLECTIVE.COM or email craftivist.collective@gmail.com

part of the change she wishes to see in the world.

Christine was really funny and animated and really proud of what they were doing. She reminded me of a woman called Ann from my home town of Everton in Liverpool (the fourth most deprived area in the UK), who worked really hard in our community to make it better for little or no pay. She just wants to make it a better place to live and does everything from tackling anti-social behaviour by setting up playschemes to lobbying for better housing. I will never forget Christine. She is an amazing woman, but like Ann, Christine is probably still working really hard to help her community when they both should be retired.

uniform to get in. I may Christine for only ten minutes and even though we used an interpreter, I was moved by Christine's story and passion to keep fighting for a better world and be

A local charity encouraged these women to get to know each other and support each other. It was a big community boost, a proper support network. The women had all been doing these things separately to make ends meet but not they could share skills and be in solidarity with each other. Christine had her tomato jam, another woman tie-dyed clothes, another woman made soap. They shared all these clever tricks and others like growing bananas in ditches to hold in water and how to work with tomatoes and pumpkins because they're more drought and how to work with tomatoes and pumpkins because they're more drought resistant. They all supported each other by pooling their resources and bought uniforms to send the children to the local school. It was tree, but you needed a

streets they couldn't really afford.

There were loads of isolated older women living on their own looking after orphaned children. They had lost their husbands or sisters, like Christine, or they were looking after orphaned grandchildren or taking in kids just wondering the



This craftivism jam project was inspired by a Kenyan woman called Christine who gave me the tomato jam recipe when we met. Christine is part of a women's cooperative in a semi-rural suburb just outside Mairobi, which had lost a generation to HIV AIDS.

through Craftivist Sarah Corbett's eyes:

## CRAFTIVIST Collective?

## Tomato Jam Recipe & Instructions

Makes 6 half pints of tomato jam

Ingredients

5 cups peeled and quartered tomatoes Strips of the tomato skin

5 cups of sugar

1 lemon, sliced thinly and seeded

2 tablespoons butter

## Instructions

Put tomatoes, sugar and sliced lemon in large, heavy pot and bring to slow boil over medium- high heat, stirring occasionally.

When foam rises to surface, add butter and continue stirring and simmering until preserves thicken, about 45 minutes.

To test, stick a fork into preserves. When preserves cling to tines of fork, it should be thick enough to can.

Pour preserves into sterilized jars, seal and process in hot water bath for 15 minutes.