

**Slow Food  
Edinburgh  
2017-18  
Annual Report  
and Accounts**



# Table of Contents

• <b>Introduction</b>	<b>1</b>
• <b>Events Overview</b>	<b>2</b>
• <b>Other Activities and Campaigns</b>	<b>4</b>
• <b>Contribution to the wider Slow Food Movement</b>	<b>5</b>
• <b>Memberships 2017-18</b>	<b>6</b>
• <b>Statement of Account 2017-18</b>	<b>6</b>
• <b>Communications</b>	<b>6</b>
• <b>Acknowledgements</b>	<b>6</b>

## Introduction

Slow Food Edinburgh presented the following two main objectives for 2017-18 at Slow Food Scotland AGM:

- improve financial health at a convivium level including finding sources of income
- develop communication/campaign, as proved to be very successful

The following annual report provides a summary of our activities in line with our annual objectives and fundamental purpose as an organisation supporting the Slow Food Internal movement.

# Events Overview

2017-8 was, as usual, a busy year on the events front with our usual activities proceeding throughout the year.

We continued the strategy of hosting infrequent **Big Tables** at separate venues to reflect current campaigns and seasonal variations. In May we ate at Earthy's, Cannonmills concentrating on the issues of food waste and vegetarian food and in July there was an evening at Six Degrees North to explore Belgian beer paired with locally produced Belgian food. September saw a Big Table Family Meal at Ostara café and the Christmas event took the form of a family lunch at The Pizzeria 1926. Slow Food celebrated Burns Night in January 2018 with a "Good, Clean, Fair" Burns Supper at Café St Honore. The Gardeners Cottage provided the Big Table in February and Carina and Victor Contini played host to an Italian olive oil tasting event in March. We are grateful to the Big Table presenters, mostly Chef Alliance members for their strong support and enthusiasm and for presenting their particular ethos and describing the provenance of their food.



We had regular stalls at the **Edinburgh Farmers' Market** most months though a few were curtailed by bad weather. Produce and activities profiled included Spring Seasonal vegetables; Finnie Haddock; Autumn Seasonal Food; The Ploughman's Lunch; Barra Snails; Pumpkins (as part of the Zero waste programme); a spicy Valentine risotto and Ways with Smoked Fish. A successful pop-up market lunch was held in August in support of the Edinburgh Festival.



We had a presence at the **Power of Food Festival** at the Royal Botanic Gardens in July when we demonstrated the Ark of Taste and ran a Taste Adventure for children.



Over five days in the last week of July we supported the **Edinburgh Food Festival** in George square Gardens. There were a range of activities from strawberry tasting to Cranachan making but two daily activities stand out – each morning “Our Daily Bread” featured a different Scottish grain and in the evening at “Chef Alliance meets Ark of Taste” a chef alliance member presented a recipe with Scotland’s Ark of Taste products.



# Other Activities and Campaigns

We started our fundraising programme for the Kimashuku Garden, Tanzania, as part of the Slow Food for Africa 10,000 gardens campaign. A successful Tanzanian evening was held at First Coast restaurant in May 2017 and in the New Year the proceeds from the Contini event were donated to the appeal.



Slow Food Edinburgh contributed to the Gorgie City Farm fundraiser programme.



The group provided support to the I Love Raw Milk campaign to assist the fundraising and lobbying on behalf of Errington Dairy.



One of our members contributed to the Slow University programme in the University of Edinburgh Chaplaincy

The group provided assistance to the Food for Thought programme including attendance at the celebratory reception in the Scottish Parliament. Various other educational events took place throughout the year.



# The Bigger Picture

## Chefs' Alliance

Steven Brown assumed the role of the Edinburgh Chef Alliance representative and, during the year, facilitated the addition of eight new members to the Chef Alliance with another three in the process of admission to the alliance in the coming weeks.



## Ark of Taste

Wendy Barrie continued her role as Ark of Taste co-ordinator for Slow Food Scotland significantly increasing the number of Scottish products added to the Ark.



## Slow Food Youth Network

In year, Gillian Rodger took over the role of Slow Food Youth Network Scotland co-ordinator and a number of activities and campaigns were organised including World Disco Soup Day at Leith Community Croft in April 2017.



## Menu for Change

We contributed to the global Slow Food campaign, Menu for Change through our communication channels raising awareness of the impact of our food on climate change.



## Membership

As of April 2018 we have 137 members compared with 150 for April 2017. The membership comprises 57 Individual, 70 Family, 6 Concession, 4 Patron Individual.

## Accounts

In the absence of a replacement treasurer Martin Ashing kindly assumed a caretaker role in overseeing the accounts. There were few transactions during the year (balance sheet circulated separately). Subscription income was markedly down from Slow Food in the UK but income was received from some of our activities including the Farmers Market Pop up lunch. Expenditure was concerned mainly with staging the Edinburgh Food Festival and the costs of the AGM. Running expenses throughout the year were minimal with all events covering their own costs. During the year £332 was raised for the 10,000 gardens appeal

## Communications

Working from a distance, our communications officer Kasia produced a splendid series of monthly newsletters. These have latterly featured recipes involving Ark of Taste products and profiles of recently-admitted Edinburgh Chef Alliance members. A re-vamp of the website took place toward the end of the “business” year.

## Acknowledgements

Our 2017 committee comprised Lisa Bertrand, Andrew Marsden, Eleonora Vanello, Amy Rankine, Kasia Koziel, Mike Wilson, Peter Mountford-Smith and Steven Brown. During the year we were assisted by a number of volunteers including Ivan Mackenzie and Katie Emelianova. We are grateful to the support from our Chef Alliance, supplier and supporter members including Neil Forbes, Carina Contini, Alison Henderson, Hector Macrae, Colin Hinds, Rosario Satore, Denise Walton, Sascha Grierson, Richard Briggs, Selina Cairns, Rachel Hammond, Guy Grieve, Rami Cohen – our apologies to anyone who has been overlooked.



Slow Food<sup>®</sup>  
Edinburgh

[www.slowfoodedinburgh.com](http://www.slowfoodedinburgh.com)