

1, Introduction

Lisa Bertrand, convivium leader, welcomed members and guests and thanked David and Carey from Ostara Café for hosting the event.

The formal AGM was preceded by wild garlic canapés and a comprehensive grazing table comprising Tobermory cold smoked sea trout; Puddledub pork pie; red wine and garlic salami; lonzo; Barwheys unpasteurized mature cheese; Company bakery sourdough, and Breadshare seven seeds bread served with potato, wild garlic and tomato salad; Granton community quinoa salad; red cabbage slaw and accompanied by wild garlic and lemon aioli; piccalilli; and tomato and chilli chutney. This was followed by Mungoswells scones with clotted cream and jam and coffee from Williams and Johnson.

At the start of the meal producers from the Tobermory fish company, East Coast Cured and Mossgiel Farm gave short presentations about their business and their produce.

2. The following were present

Martin Ashing, Wendy Barrie, Lisa Bertrand, Liz Bingham, Sally Brown, Steve Brown, Adele Conn, Vince Cherlet, Kate Dick, Anna Feintuck, Colin Hinds, Morag Jones, Donna McArdle, David McVey, Andrew Marsden, Peter Mountford-Smith, Janet Mountford-Smith, Walter Mowat, Brenda Mowat, Ann Rayner, Gillian Rodger, Jennifer Scarce, Eleanora Vanello, Mike Wilson

Apologies for absence had been received from
Seonaid Cooke, Bosse Dahlgren, Kasia Koziel, Amy Rankine, Caroline Rye

3. The meeting received a written Review of 2017-8 which made reference to the following activities and events

- Big Table events at Earthy's Cannonmills on the subject of food waste, Six Degrees North, Ostara (family meal) and Pizzeria 1926 (Family Christmas event), Café St Honoré (Burns Supper), Gardener's Cottage and Ristorante Contini (Olive oils)
- Slow Food stalls had been held at the Edinburgh Farmers Market on the themes of 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 2017 we contributed to the Edinburgh Food Festival (Assembly George Square) with a range of activities of which two stand out – a display of Scotland's Grains –“Our Daily Bread” and a daily cookery demonstration when The Chef Alliance meets the Ark of Taste.
- 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

On the wider front, the Group contributed to and supported the Ark of Taste, the Slow Food Chef Alliance, the Slow Food Youth Network and Menu for Change

Membership

As of 1st April 2018 the convivium had 137 members compared with 150 for the previous year. The membership comprises 57 Individual, 70 Family, 6 Concession, 4 Patron Individual

4. Statement of Accounts

In the absence of a permanent treasurer Martin Ashing assumed a caretaker role in overseeing the accounts. With an income of £1493 and an expenditure of £1582 the group made a slight deficit in year. Subscriptions 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. The main areas of expenditure were the Edinburgh Food Festival and the AGM. Running expenses through the year were minimal with all activities covering their own costs. During the year £332 was raised for the 10,000 Gardens for Africa appeal.

5. Communications

Working from a distance our communications officer Kasia produced a splendid series of monthly newsletters which have latterly included recipes featuring Ark of taste products and profiles of Chef Alliance members. A re-vamp of the website took place towards the end of the current business year.

6. Election of Officers and Committee

Having indicated their availability to re-stand for election, the positions of Lisa Bertrand (leader) and Andrew Marsden (Secretary) were endorsed. Stephen Brown who had been co-opted in year was approved as Treasurer.

Peter Mountford-Smith, Mike Wilson, Steve Brown and Eleonora Vanello agreed to continue as members of the committee.

With Kasia and Amy Rankine having indicated their intention to stand down, this left two vacancies on the committee – Lisa called for volunteers who would be willing to serve as co-opted members.

Lisa thanked current and retiring committee members, convivium members who had volunteered during the course of the year and, in particular, members of the Chef Alliance in Edinburgh who had supported the group.

7 AOCB

There were no items of other business.

8. Closure

At the end of the formal proceedings the film Slow Food Story was shown to the gathering.