

At the New Town Cookery School Wednesday 19th April, 1900 for 1930

1, Introduction

Caroline Rye, convivium leader, welcomed members and guests and thanked the New Town Cookery School for hosting the venue and Martin Ashing for the delicious game casserole and other food

2. The following were present

Pat Abel, Abs, Mo Abushabaan, Martin Ashing, Fred Berkmitter, Lisa Bertrand, John Carty, Arthur Chapman, John Cooke, Bosse Dahlgren, Graeme Dickson, Jossie Ellis, Neil Forbes, Fiona Goodbody, Alice Gordon, Morag Jones, Kirsten Leask, Josiah Lockart, Andrew Marsden, Steph Marsden, Peter Mountford-Smith, Walter Mowat, Brenda Mowat, Amy Rankine, Gillian Rodger, Caroline Rye, Jennifer Scarce, Irene Schofield, Marie Sneddon, Sandy Sneddon, Eleanora Vanello, Elizabeth Welsh, Mike Wilson, Ian Wilson

Apologies for absence had been received from
Judith Chapman, Carina Contini, Donald and Morag Reid, Fiona Richmond, Kathleen Rogerson

3. Review of 2015

The Secretary gave an account of the local activities undertaken by the group since the last AGM

- Big Table events had been hosted at Café St Honore, L'Escargot Bleu and L'Escargot Blanc, Contini Cannonball, Bia Bistrot and V Deep with speakers including Donald Reid (the Masters in Gastronomy Programme), Catherine Brown (Scottish Food History), Gerard MacDonald (Barra Snails), Linda Dick (Poultry), Adam Balic (Scottish Food History), Stan Blackley (Horsemeat), Fred Berkmitter (North Ronaldsay Lamb), Josiah Lockhart (The Ark of Taste). The Bia Bistrot event featured Roe Deer and the VDeep event vegetarian curries and an artisan ale "Snale" from Alechemy.
- Slow Food stalls had been held at the Edinburgh Farmers Market on the first Saturday of each month (excluding January) with topical and seasonal tastings and presentations from the Junk Food Project, Autumn Foraging, the Slow Food Youth Network and V Deep. Committee-led demonstrations included a Taste of Spring; sourdough bread; hearty and heartwarming soups; spiced winter roots and organic Spring Chicken. A tombola on our Christmas stall raised over £200 for the 10,000 Gardens appeal.
- Slow Food Edinburgh supported the 15th Anniversary event of the Edinburgh Farmers Market which was visited by TRHs the Duke and Duchess of Rothesay and to whom some of the Scottish Ark of Taste products were presented. SFE also presented a market pop up and

participated in an evening with Essential Edinburgh and local food bloggers

- Films nights had been held at the Edinburgh Larder Bistro (courtesy of Eleanor Cunningham and Will Bain) with films, kindly organized by Steph Marsden, entitled “Voices of Transition”, “Moo Man” and “Nature is my Kitchen”
- The highly successful inaugural Edinburgh Food Festival featured a daily offering on differing Ark of Taste products; Slow Food debates on Public Sector Food Procurement; Organic Farming and the place of Women in the Food Industry
- Education Activities had included a cooking and eating event at Liberton High School and further collaboration with a “Grow Yer Own” food educational event at the Royal Botanical Gardens, Edinburgh
- Slow Food Edinburgh provided input to various other events throughout the year:-
 - During Slow Food Week special events took place at L’Escargot Blanc (Scottish seafood), Café St Honore (beremeal bannock competition) and Contini Cannonball (Sunday Sundae)
 - Morag Jones arranged a visit to Loch Arthur community project and creamery
 - SFE participated in a special lunch at First Coast restaurant to support John Meecham’s charcuterie project using animals from Gorgie City Farm
 - A special supper and film screening was organized at Edinburgh Larder to welcome the delegation of the Sami food community (led by Greta Hueva) – there was an interesting talk and discussion about the Sami culture and a meal profiled traditional Sami and Scottish foods.
 - A Slow Food demonstration) co-ordinated by members of the Slow Food Youth network) took place at the University of Edinburgh sustainability Freshers’ Fair
 - SFE had a representation at the Food for Thought event in the Scottish Parliament at which considerable interest was expressed in the group’s educational and Ark of Taste activities
- 10,000 gardens for Africa

Due to the Ebola crisis, there had been little feedback on the activity of the sponsored Waly school garden in Sierra Leone although the custodian had visited the garden shortly before the AGM. The epidemic had resulted in loss of some of the gardens infrastructure in Sierra Leone and, though Slow Food International had contributed funds to support the Ebola Disaster Relief programme there was a need to make up some of the losses in stock and equipment across many of the gardens.

During the year, the convivium had been in contact with The Vine Trust, a medical charity which was co-ordinating building projects in HIV-affected areas in Tanzania, with a view to collaboration with the Slow Food Africa project.

- Membership
As of 1st April 2016 the convivium had 102 memberships (compared with 86 in 2015) which, including the 32 family memberships gave a total of 134 members,
- A successful Communications plan in-year produced a refurbished website and the introduction of a number of social media. The web-site received 21000 views (6000 new visitors) and there were 6850 followers on Twitter and 682 group members on Facebook. 1579 people are on our mailing list

4. Our Strategy for 2016

In order to build on and expand the strategic objectives set in 2015 and, particularly in support of the high level strategic objectives of Slow Food Scotland, the AGM endorsed the following objectives proposed by the committee and introduced by its leader:

- Increase our **membership** by 20 new members
- Promote the **Ark of Taste** by providing support to the Edinburgh and Lothians sub group and aim to identify and nominate at least 12 additional AoT products from the region. With the enormous activity in the AoT project since the beginning of the year (see separate report below) it was felt that this was a very conservative target and should easily be achieved.
- Supporting the re-organised **Chef Alliance** in Scotland by consolidating the Chef Alliance in Edinburgh through engaging with existing members and commencing the process of nominating new members
- Deliver an **education programme** through visits to at least 3 schools and providing food education to at least 30 children. This to be achieved with the support of a SFE Schools Cook Book
- **10,000 Gardens**. Donate raised monies to the SFE-sponsored Walay community garden and raise funds (€900) for a second community garden in Africa. The day before the AGM, the group had learned that a collaborative agreement had been reached to establish a garden at the Vine Trust children's home at Kimushuku close to Kilimanjaro in association with the SF Tanzania 10,000 gardens co-ordinator and the local SF convivium and SFKN group at Arusha, one hour's travelling distance away.
- Help to support **Terra Madre 2016** by providing a platform for the Scottish delegates and attendees to celebrate their involvement and share on return to Scotland

Caroline concluded her presentation of the coming year's objectives by reflecting on the importance of **volunteers** within the group. She indicated that there was scope for volunteering in a number of ways – either at the hands-on operational level (crewing the market stall in the rain!), by membership of project groups or by utilising particular skills in specific areas such as recruitment or fund-raising and that any of the officer or committee members would be pleased to meet with potential volunteers and discuss in what ways they could help.

5. Special Updates

a) The Ark of Taste

Lisa Bertrand, the SFE AoT project leader gave an update on the AoT programme. She described the categories of the 3000 products currently in the Ark and the simplification of the rules for nomination and boarding new AoT products. SFS had accepted the challenge of Carlo Petrini to board 100 new products by Terra Madre in September and identified the 16 Scottish products including recently boarded wild Scottish Juniper, Arbroath Smokies and Finnan Haddie. A range of resources had been described to support the application process and Lisa described her role as co-ordinating local activity in bringing applications to the Scottish Ark Commission. 10 volunteers had come forward to progress applications from a non-exhaustive list of 80 suggested products and the first Scottish AoT information workshop had been held in Edinburgh and attended by 15 individuals. Next steps included a half term workshop in the summer and then a series of activities including visits, tastings and promotions to publicise the newly boarded products.

b) The Slow Food Youth Network

- c) Steph Marsden described the progress in developing the Scottish SFYN (most members of which were from the Edinburgh area) since its foundation with a pop-up event on the Edinburgh Royal Mile last summer. She summarised their #WhattheFood campaign and events to date which included a screening of Food Inc at Milk in the Edinburgh Fruitmarket in January; a sensory supper at Project Café in Glasgow in February 2016; a visit to the artisan Pilot brewery in Leith in March 2016 and a collaborative event with Nourish; “Exploring Food Connections in Scotland the US and the Netherlands”. In April SFYN Scotland helped contribute to the Dutch Youth Food Movement Academy’s programme for their study trip to Edinburgh. Their programme included talks and visits to businesses to explore issues around food policy, Scotland’s gastronomy, export issues and farming and supply chains. SFYN collaborated with Scran Salon to host a public event for the Dutch group to meet other Slow Food members/Edinburgh food scene, arranged neighbourhood food tours as part of their programme, as well as hosting the “Exploring Food Connections” event which the group participated in. The SFYN network currently has 417 followers on Twitter and 181 monthly newsletter subscribers

d) Slow Food Scotland Update

John Cooke gave an update on Slow Food Scotland since “devolution” in 2015. The number of convivial is continuing to increase with a new group now established in Glasgow; development of a group in Tayside and North Fife and proposals to establish groups in Aberdeen and Inverness and West Coast. The number of members in Scotland was 231 (a 35% growth rate) with a 24% growth rate in Edinburgh. John reiterated the work from the Scottish perspective on the Chef Alliance,

the Ark of Taste and Terra Madre and described the delegation to the Terra Madre event at Turin on 22-26 September

6. Treasurer's Report

Martin Ashing described the Financial Position at the end of the financial year.

- Although the income was down by £114 he expected this to recover in-year with receipt of further membership income
- Expenditure was down by £1045 – running costs were down despite increased activity but intermittent costs were higher due to the further purchase of materials (which should not need to be replaced for the next two to three years. Other costs were up due to the costs of mounting the Food Festival, the AGM costs and travel costs to the UK AGM
- There had been a limited spend on the education reserves with only one project (the Liberton teaching) calling on funds. Next year's education programme is likely to call on further expenditure, potentially mitigated through self-funded activities and revenue from the sale of cook books etc.
- In all, a better financial year with a budgetary estimate of a surplus of over £900 by 2017. Further events were planned to raise monies to keep the finances of the convivium within budget

7. Election of Officers and Committee

The meeting noted the retirement of Eleanor Cunningham (in year) and Morag Jones and Pat Abel – at year end from the committee – though each had pledged to continue to volunteer with the group – and thanks were given to them for their service on behalf of the committee.

The current “officers” – Caroline Rye – leader; Andrew Marsden – secretary; Martin Ashing – treasurer; had offered themselves for re-election. Accordingly their appointments were approved by the AGM.

The other members of the committee - Gillian Rodger, Steph Marsden, Peter Mountford-Smith and Mike Wilson had also offered themselves for re-election to the committee and their positions, also, were endorsed by the AGM.

The retirements meant that there were up to three committee member places available for election. There had been a healthy expression of interest in serving on the committee though some members who had expressed their interest had not progressed their nominations in favour of working as volunteers within the project sub groups.

The three remaining nominations - Lisa Bertrand (currently the AoT co-optee); Fiona Goodbody (a publisher who had been a member of Slow Food in Perth, Western Australia) and Amy Rankine (a teacher and a SFS Board of Trustee member) were accepted by the AGM and Caroline had pleasure in welcoming them to the committee.

Caroline thanked all the committee for their work throughout the year

10. Closure

In the absence of other competent business Caroline thanked attendees once again and closed the meeting at 2045