

SLOW FOOD EDINBURGH

Notes of the

Annual General Meeting 2017

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 Amy Rankine for the delicious quiche and salads

2. The following were present

Martin Ashing, Wendy Barrie, Lisa Bertrand, Richard Briggs, Ann Cohen, John Cooke, Noemi Colombo, Bosse Dahlgren, Katie Emelianova, Morag Jones, Ivan Mackenzie, Andrew Marsden Peter Mountford-Smith, Walter Mowat, Brenda Mowat, Amy Rankine, Gillian Rodger, Caroline Rye, Marie Sneddon, Sandy Sneddon, Eleanora Vanello,

Apologies for absence had been received from

Steve Brown, Arthur and Judith Chapman, Kasia Koziel, Neil Forbes, Steph Marsden, Donald and Morag Reid, Fiona Richmond, Sorina Savascu, Mike Wilson

3. Review of 2015

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

- Big Table events had been hosted at Bia Bistrot, the Kilted Lobster, and Rib Aye with subjects including ethical seafood, seasonal game and the “Ethical Carnivore” (Louise Gray)
- Slow Food stalls had been held at the Edinburgh Farmers Market on the first Saturday of several with topical and seasonal tastings and presentations from Spring Foraging, Annan Water; Puddledub Pork, Shetland Lamb, Fermentation and Preservation’ Pumpkins and Festive vegetarian fayre.
- At the Edinburgh Food Festival a daily stall profiled Scotland’s Larder and Ark of Taste products; on day 1 Grains featured Andrew Whitley, the Little Sourdough Company, the Blair Atholl Water Mill and Beremeal from the Barony Mill. Day 2 examined vegetables and fruit with demonstrations of foraged food. Day 3 was on Scotland’s Marine harvest with a presentation from Guy Grieve on Ethical Shellfish and tastings of seaweeds, Finnie Haddock and Arbroath Smokies. Day 4 was on meat with charcuterie from Peelham Farm and Hammond Charcuterie and cookery demonstrations by Neil Forbes, Sascha Grierson and Denise Walton on organic beef, lamb and pork. On Day 5 the theme was dairy with presentations on organic milk and cheese making, a selection of Ark of Taste cheeses, cranachan cookery using organic crowdie and tastings of organic ice cream. A Taste Adventure attracted an audience of over 50.

- 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 “The Brooklyn Farmer” and “Solyent Green”
- Visits had taken place to SASA (the Scottish seed bank); Newmiln Farm and Falkland (in association with SF Dundee)
- Education Activities had included a foraging events for schools and childrens’ groups with activities led by Martin Ashing, Vivin Meade and Amy Rankine.
- Slow Food Edinburgh provided input to various other events throughout the year:-
 - Terra Madre Tales received presentations from some of the Edinburgh delegates to the 2016 Terra Madre in Turin
 - Work led by Lisa Bernard and involving contributions from SFE members led to ten new products from Edinburgh’s convivium accepted for boarding onto the Ark of Taste by Scotland’s Ark commissioner Wendy Barrie.
 - With the re-launch of Scotland’s Chef Alliance and a project co-ordinated by Jossie Ellis, 11 Edinburgh chefs joined or re-joined the Alliance
 - Slow Food Edinburgh supported the Humphrey Errington cheese appeal and the Campaign for the preservation of Artisan Food with a cheese evening at Ostara and participation by several members of the group at a public meeting in December. The convivium donated £100 to the appeal.
- Membership
As of 1st April 2016 the convivium had 35 family members, 62 individual members, 1 patron family member and 7 patron individual members.

4. Our Strategy for 2016

Lisa Bertrand described our plans for 2016. Informing our planning process were

- a) the priorities from Slow Food Scotland to i) increase resources and funding, ,ii) support the establishment of new convivia, iii) continue with the Ark of Taste and Chef’s Alliance as national projects; iv) develop a Scottish Supporter’s scheme and v) increase its educational activity (through Taste Adventure and other programmes)
- b) a survey of our mailing list co-ordinated by Jossie Ellis and Gillian Rodger. Thus identified i) the need for a greater clarification of the roles and responsibilities especially between the local group and SFS; ii) improved communication of events with more long term scheduling; events to be more inclusive and linked to themes; iii) more collaboration with other food groups and organisations, and iv) making membership of Slow Food more attractive as a largely membership organisation.

In order to do this SFE would

- build on its successes from previous years

- introduce a programme of seasonality with linked events and activities including greater numbers of supplier visits and demonstrations,
 - shared events with other organisations
 - greater involvement with and activities with fellow convivial
- Slow Food Edinburgh should see itself as a facilitator, partner and supporter.

As in 2016 Lisa stressed 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. There were specific vacancies for treasure, communicator/s and fundraiser.

5. Special Updates

a) The Slow Food for Africa Appeal

Eleanora Vanello gave a presentation of a refreshed appeal for a second community food garden in Africa. (10000 Gardens has been re-branded as Slow Food for Africa). With the aid of a video clip she showed the value of supporting a community garden and described the breakdown of the €900 donated with €250 for infrastructure. €200 for training, €100 for educational grants for members of the community, €100 for travel and €50 for communication a translation. She described work to date in developing collaborative links with The Vine Trust and its community building programme in Tanzania and Slow Food Arusha, the nearest Slow Food group to the Vine Trust's building project. She showed photographs of the building programme in Kimakushu where our community garden is to be based. She described a number of activities planned for the remainder of the year to raise the money for a Kimashuku garden.

b) The Slow Food Youth Network

On behalf of Steph Marsden Gillian described the activities of the SFYN Scotland. A very successful social media campaign throughout the year had resulted in 688 twitter followers and 524"likes" on Facebook. Throughout the year the project "What the Food?" had linked a number of activities and events including "Coffee Loves Milk (linking artisan coffee roasters to raw/pure milk production; an Eat-in at Leith in August; a daily presence at the Edinburgh Food Festival; workshops for the 2050 climate group; and participation in the Edinburgh Universities Freshers' Fair. The SFYN was pleased to announce its participation in World Disco Soup Day with an event at Leith Croft on Saturday 29th March.

c) Slow Food Scotland Update

John Cooke gave an update on Slow Food Scotland The number of convivial is continuing to increase with a groups now established in

Glasgow; Tayside and Aberdeen and proposals for a north of Scotland group based on Inverness.. John re-iterated the work from the Scottish perspective on the Chef Alliance, the Ark of Taste and Terra Madre and described the success of the delegation to the Terra Madre event at Turin on 22-26 September. He announced the opportunity of Slow Food members attending the International strategic Slow Food congress in Chengdu, China at the end of September.

6. Treasurer's Report

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

On the income side

- Subscriptions down due to lower UK Subscription income (lower supporter income & sponsorship leaving less to cover central admin costs)
- 10,000 gardens income delayed. Significant 2017/18 plans
- Other significant increase from 3 separate activities: AGM 2016/17 income £471 lead to £84 surplus; Farmer's Market income £73 lead to surplus of £25; & Errington Cheese Event income £310, lead to cost of £15

For expenditure

- Running costs similar year-on-year
- AGM net vs gross
- Intermittent costs up primarily due to capital one-off costs for food festival
- Education (pure education costs similar year-on-year)
- Other expenditure includes gross costs for Errington Cheese & Farmer's Market

Overall there was a surplus in year of £454

- Central income reduced due to lower supporter sponsorship requiring SFE to raise money locally
- We have used some reserves again for Education & the Food Festival
- There has been little real capital purchase due to previous investments. These will be needed in the next couple of years

7. Election of Officers and Committee

The meeting noted the intention of Caroline Rye to stand down as leader of the convivium and leave the committee. Both SFS and SFE acknowledged her contribution for almost three years with presentations.

Lisa Bernard had been nominated unanimously by the Committee to assume the role of convivium leader – this was approved by the AGM.

Martin Ashing indicated his intention to stand down from the committee but would continue to manage the finances on an interim basis until the appointment of a further treasurer.

The meeting noted the retirement of Fiona Goodbody (in year) and Gillian Rodger and Stephanie Marsden – 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.

Caroline thanked all the committee for their work throughout the year

Andrew Marsden as secretary had offered himself for re-election and this was ratified by the AGM

The other members of the committee - Peter Mountford-Smith, Amy Rankine 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 with Slow Food Edinburgh 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 AGM approved the election onto committee of Kasia Koziel, Steve Brown and Eleonora Vanello, all of whom had worked with the committee in the latter part of the year through co-option or by involvement at 2017 planning meetings.

8 AOCB

Wendy Barrie reported on some current activities relevant to Slow Food including an update on the Artisan Food campaign

9. Closure

In the absence of other competent business Lisa thanked attendees once again and closed the meeting at 2050