



Annual Report and Accounts 2018 - 2019

Introduction

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

Events Overview



Big Table

For the remainder of 2018 we continued to follow an ad hoc approach to the Big Table, profiling a range of restaurants and cafes and Chef Alliance members. These included Roots Deli, Bia Bistrot, 27 Eliotts (for afternoon tea) and First Coast (for a “Christmas” meal). In December we hosted a Terra Madre Day Big Table at Bridgend Farmhouse.

In 2019 we reverted to our earlier approach of themed Big Table evenings focussing on one establishment per three month period. In the first quarter we returned to Edinburgh Larder for three events run by the Edinburgh Food Social addressing the theme “Eat Food, Not too much, Mostly plants” with speakers Charlotte Maberley, Pete Ritchie and Bryde Marshall addressing veganism and organic farming and horticulture



Edinburgh Farmers Market

A stall was held on the first Saturday of most months at the Castle Terrace market. Contributors and themes included the Kintyre Smokehouse; Scotland’s Ark of Taste; the Edinburgh Food Social and Caroline Rye –“the Urban Fishwife”. In December, returning by popular demand, carina Contini and Neil Forbes held a “Who has the Best Christmas?” cook-off in support of our 10000 Gardens Charity.

During the Fringe in August, the group hosted two pop-up brunches at the market in order to raise funds for the branch



Edinburgh Food Festival

Slow Food Edinburgh took part at the Edinburgh Food Festival from Wednesday 25th to Sunday 29th July 2018 in the Assembly George Square Gardens.

For this edition we decided to share our stall with #GoodCleanFair associations and producers that work hard to make Scotland a Good Food Nation.

We collaborated with: Nourish; Jacobite Apiaries; Pop; Edible and Tasty Spaces(EATS) Rosyth; Ostara; The Scottish Fruit Company; Left Field Kombucha; Isle of Skye Sea Salt Company; ScotBeer Tours; Slow Food Youth Network, Scotland; Campbell's Bakery; East Coast Cured; Shardana Food and Catering; Pasta Time - Italian Handmade Pasta; Jess Elliott; Artigian quality ROSA.

Many activities took place during the five days including cookery demonstrations, tastings, a presentation from Humphrey Errington (see below), book presentations and much more.

This was our third year participating in the Edinburgh Food Festival and may be our last for there is considerable effort required for little gain.

Visits and Hospitality

A visit was paid to the charcuterie at East Coast Cured in June 2018.

On the occasion of the visit of representatives of Slow Food Verona, Slow Food Edinburgh organised a day of food, drink and history discovery in Edinburgh. The Verona Chapter attended a tour guide of the old town, a beer tasting with the kind help of Scotbeer and a dinner with Chef Alliance's Neil Forbes at Cafe St Honoré. At the dinner the Italian group was joined by Slow Food Edinburgh committee members and friends.

Other Activities and Campaigns

10,000 Gardens for Africa

The convivium continued its fund-raising efforts to finance a community food garden for the Vine Trust Building project at Kimakushu, Tanzania



Raw Milk Cheese

We carried on our lobby to support the Campaign for the Defence of Artisan Food, set up to back the Errington cheese makers and other small scale producers in their battle against the disproportionate actions of food and public health authorities. We were delighted to celebrate the successful outcome of Humphrey Errington's judicial review in which the Court of session ruled that there had been a legal misdirection and that batches of cheese seized should be released. We were also pleased to celebrate the announcement of Humphrey's daughter, Selina Cairns, as the UK Slow Food Personality of the Year.



Scottish Government Climate Change Event

As part of the Scottish Government's Climate Week, Edinburgh Slow Food demonstrated some traditional and heritage foods in the Atrium at Victoria Quay in October.

Many people passing through stopped and tasted samples and learned a bit about the foods making up Scotland's Ark of Taste. A dozen AoT products including Selkirk Bannocks, Isle of Colonsay Honey, Whole Blood Black Pudding and

Barra snails were offered to taste.

There was also a Buy Locally stall. Producers from Breadshare and from Grierson's Organics demonstrated various ways of obtaining Good, Clean, Fair food (other than by visiting the supermarket). These included community food networks, food hubs, box schemes and local food markets. They were supported by material from Phantassie, the Edinburgh Farmers Market, the Cyrenians, a East Coast Organics. And The Real Junk Food Project at Bridgend Farm.

Contribution to the Wider Slow Food Movement



Chef Alliance

The Chefs' Alliance in Edinburgh has had one of its most positive years yet, with a number of exciting new members including Donna McArdle (Bridgend Farmhouse), Eleanor Cunningham (Edinburgh Larder/Edinburgh Food Social), Caroline Rye (The Urban Fishwife) and Kaori Simpson (Harajuku Kitchen.)

Meanwhile, Scott Smith moved from Norn (The Shore) to open critically acclaimed Fhior on Broughton Street.

The highlight of 2018 was Terra Madre, where Edinburgh Chefs' Alliance Coordinator Steve Brown cooked to represent the UK at the bi-annual gathering of Slow Food supporters from around the globe. A celebratory dinner was held at Bridgend Farmhouse where a menu of 'Memories of Terra Madre' was enjoyed in partnership with Slow Food Scotland for their annual awards evening.

A meeting in Turin unanimously decided that the Chefs' Alliance would be renamed the Cooks' Alliance, to represent the growing number of passionate foodies and professionals who do not identify as chefs.

The most recent Chef's Alliance meeting was well attended by Edinburgh Chefs' Alliance members, who raised and discussed points including ending the caging of livestock, The Good Food Nation Bill and the Manifesto for Chefs in a Good Food Nation.

We look forward to sending a Chefs' Alliance member to Krakow in September and to a summer of celebrating Good, Clean & Fair food."



Ark of Taste

The Edinburgh group continues to contribute to the Scottish Ark of Taste managed by Wendy Barrie and has demonstrated an array of new and established AoT products in its activities throughout the year.

Membership and Slow Food Supporters

The membership of Slow Food Edinburgh as at March 2019 was total 85, made up of:

- 18 family
- 29 individual
- 1 linked
- 8 patron
- 17 Chef Alliance
- 10 concession and
- 2 supporter

The fall in membership numbers (85 total compared with 137 in 2018 and 150 in 2017) is disappointing (including a few high profile membership lapses) though proportionately is no worse than that for other groups across Scotland and the wider UK. The AGM might wish to consider the reasons for this and discuss steps which it and the steering committee can take to reverse the trend.

It is a pleasure to report that two supporter scheme members affiliated to Slow Food Edinburgh (Carina Contini of the Ristorante Contini, Cannonball and Scottish Café and Rami Cohen of the Blair Atholl Watermill) have joined during the year and we are delighted to welcome them to our fold.

Communications

Despite the fall in membership numbers it is encouraging to report a very successful communications programme with 421 people receiving our monthly digital newsletter, a following of nearly 1000 on Facebook (our last mailing had a “reach” of 1100 with 750 “likes”) and 9000 followers on Twitter.

Financial report

Our thanks to Martin Ashing for continuing to caretake the book-keeping during a year without a treasurer.

There have been few transactions during the year – the income from subscriptions (£93) is sparse though, pleasingly, we have had a couple of supporters joining Slow Food during the year. The supporters scheme pays a good dividend and is a valuable source of funds so further supporter members in Edinburgh should be encouraged.

A pop-up brunch held at the Edinburgh Farmers' Market during the Festival raised a modest income (£123) to swell the coffers.

The Slow Food Africa appeal raised £358 plus a further £90 sent direct to Slow Food International

Outgoings during the year were minimal with all events being run within their budget. Our reserves remain healthy with over £8000 being paid into a new, charity, bank account with the Co-operative Bank. Ring fenced monies include £655 for the Slow Food Africa appeal and £4183 for the Education fund.

SLOW FOOD EDINBURGH		ACTUAL	ACTUAL	2019
		2018/19	2017/18	vs 2018
INCOME				
	Subscriptions	93	75	18
	Other	163	1,060	-897
	Total Income	257	1,135	-879
EXPENSES				
	Running Costs	185	1,224	-1,038
	Education	0	0	0
	Total Expenses	185	1,224	-1,038
TOTAL SURPLUS		71	-89	160
By Activity				
	Running Costs	51	-301	
	AGM	0	45	
	Farmer's Market Pop-up	123	231	
	Food Festival	0	-91	
	Peelham/Errington	0	27	
	Education	0	0	
		174	-89	
	10,000 Gardens	73	358	

Acknowledgements

Our 2018 committee comprised Lisa Bertrand, Andrew Marsden, Eleonora Vanello, Mike Wilson, Peter Mountford-Smith and Steven Brown with Federica Rigoselli joining as a co-optee mid-year. We are grateful for the assistance of numerous volunteers throughout the year and, especially, at the Farmers Market and Food Festival and for the continuing help of our Chef Alliance, supporter and supplier members.



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