



Annual Report and Accounts 2019 - 2020

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

In the 2019-20 season we reverted to our approach of a series of “residencies” at selected Slow Food-inspired restaurants, each providing a talk and discussion around an agreed theme with a menu to match. This approach proved very popular with some enjoyable, interesting and well attended events.



Our first residency was hosted by Cooks Alliance member **Neil Forbes** at **Café St Honoré**, with the subjects being “The Sustainable Restaurant”, “The Future of Food” (with Frankie Vaughan from BBC Radio Scotland) and “Food from the Past” (with Olive Geddes from National Library of Scotland).



The next residency was hosted by Cooks Alliance **Kaori Simpson** with a series of Japanese Sunday lunches at **Harajuku Kitchen** which highlighted vegetables (with Cyrenians), sustainable fish (with Caroline Rye) and sustainable meat (with Peelham Farm) using “good, clean and fair” Scottish ingredients.



A Slow Food Christmas lunch, French style, was hosted by Cooks Alliance **Fred Berkmler** at **L’Escargot Blanc** in December.



In the first quarter of 2020 Slow Food Edinburgh and Slow Food Supporter and Cooks Alliance **Carina Contini** worked on the organization of a residency in the three **Contini** restaurants to study “The Story of Fat in our Kitchen” featuring, in turn, oils - olive oil with I Ciacca-, dairy fats - butter and cream with The Edinburgh Butter Company - and animal fats - lard with East Coast Cured – (events have been postponed due to COVID-19).

Edinburgh Farmers Market



A stall was held on the first Saturday of most months at the Castle Terrace market. The seasonal theme was provided by committee members and guest chefs and featured spring rhubarb, pasta using Ark of Taste heritage wheat, summer soups, Sourdough September, apple harvest where we juiced windfalls and apples brought in by members and friends, Pumpkin Rescue, sustainable fish and Valentine's Day porridge.

Film Night



Three Film Nights were held during the year featuring films from Glasgow based film maker Zev Robinson. Each film was followed by a panel discussion and supper. The films were "**The Scottish Breed**" (beef production in Scotland), "**Rocks, Crofts and Sheep**" (history of crofting and land ownership in rural Scotland), and "**The Glasgow Diet**" (evolution of food in Glasgow over the past 60 years).

Edinburgh Festival

We decided against mounting a stall at the Edinburgh Food Festival in 2019 but, instead, held another pop-up event at Castle Terrace during the Festival.

Visits

A successful visit took place to the **Errington Cheese** in May, as a follow up to our support for the Raw Milk Cheese campaign, to view their facilities and see at first hand the cheese-making processes.

Other Activities and Campaigns

10.000 Gardens for Africa

The Convivium completed its fund-raising efforts to finance a community food garden for the Vine Trust Building project at Kimakushu, Tanzania. This was supported by a fund-raising supper at Contini George Street. Monies are now being transferred to the Slow Food Africa appeal.

Climate Change event

Slow Food Edinburgh mounted a stall at the 2019 Climate event in The Meadows featuring The Ark of Taste.

Collaboration with "Take One Action"

The film "**Soyalism**" was screened at Out of the Blue, in Leith, in September.

Food Hub

A group is involved in a campaign to attract an indoor market/food hub to central Edinburgh and is working with stallholders at the Castle Terrace market, who are exploring future strategies for the Farmer's Market.

Heritage Project

Adela Trofin is leading a project to connect the Ark of Taste with educational establishments.

Contribution to the Wider Slow Food Movement

Cooks Alliance

With Steve Brown co-hosting the Slow Food Scotland Cooks Alliance group, the interest in this has increased locally with, now, 16 members in the Edinburgh area.

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 2020 remains steady at 96 (compared with 86 in year 2018-19. This includes 16 Cooks Alliance and 2 supporter members.

The relatively low membership number remains a cause for concern but is a problem occurring across Slow Food Scotland and, indeed in the UK, and is being addressed by the Slow Food Scotland Board. Slow Food Communities have not yet become established in Scotland.

Communications

Despite the fall in membership numbers it is encouraging to report a very successful communications programme continuing with several hundred people receiving our monthly digital newsletter, a following of over 1,000 on Facebook and nearly 9,200 followers on Twitter.

Financial report (see receipts and expenditure account attached – Annex A)

During the year the Secretary, Andrew Marsden, assumed a caretaker role for the bank account. There were relatively few transactions. With limited income from membership and supporters, the main source of income has been the guest payments for the Big Table events. All the Big Tables having assumed a modest profit. Expenditure during the year has been modest though some replacement equipment and a hand wash unit were purchased in-year. The Film Nights, though of high quality, resulted in a loss, mainly due to the subsidy of the meals for the guest speakers which was greater than that budgeted from the attendance. The bottom line is that expenditure was greater than income by a sum of £90.82 though the state of reserves is healthy with over £9,000 banked.

With £190 being donated to the 10,000 gardens in Africa appeal, the group was at last able to reach its €900 target for the second Slow Food Edinburgh garden (at Kimakushu, Tanzania).

Acknowledgements

Our 2019 committee comprised Eleonora Vanello, Steve Brown, Andrew Marsden, Mike Wilson, Peter Mountford-Smith, Federica Rigoselli and Adela Trofin.. We are grateful for the assistance of numerous volunteers throughout the year and, especially, at the Farmers Market for the continuing help of our Cook Alliance, supporter and supplier members.

SLOW FOOD EDINBURGH ACCOUNTS 2019-20

		(2019-20)	(2018-19)
<u>Income</u>			
Memberships from SFiUK (includes supporter members)		52.5	93
Donations		17	
Events income (guest payments)			
Café St Honore	90		
Harajuku Kitchen	122	212	163
		<u>281.5</u>	<u>256</u>
<u>Expenditure</u>			
Running costs- tableware	99.33		
Running costs- domain	19.32		
	<u>118.65</u>	118.65	<u>185</u>
Equipment purchase (handwash, cinema speakers etc)		234.67	
Deficit on events (Film Night speaker costs)		19	
		<u>372.32</u>	
EXCESS OF EXPENDITURE OVER INCOME		<u>90.82</u>	<u>71</u>

Donations for Slow Food Africa

Raised from market stall	115
Donation from Contini fundraising event	75
	<u>190</u>

Balance in Community Account at 11 March: £9,484.00

Some expenditure of approximately £50 still to clear and will be accrued to 2020. A sum of €900 being transferred to Slow Food International for Slow Food Africa (Kimakushu).