



SCOTLAND'S FIRST ANNUAL LOCAL FOOD GATHERING

BUILDING THE LOCAL FOOD MOVEMENT

SATURDAY AND SUNDAY 24 & 25 OCTOBER 2009

DUNBAR, SCOTLAND

BUILDING THE LOCAL FOOD MOVEMENT

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The past year has seen an explosion of interest in local food, as climate change, poor health, community development, allotments, gardening and organics have collided into a fertile agenda of grassroots change. For the first time different strands of this movement are working together in a conscious way to try to reflect and move forward. These include groups from Skye to Ayrshire from Fife to Fairlie from Moray to Torglen, as well as Edinburgh, Linlithgow and right across the Borders.

From the organising committee we just wanted to send a big thank you to all of you who participated at the Dunbar Gathering and help to start building the Local Food Movement in Scotland, and special thanks to the event's hosts at Sustaining Dunbar for a weekend full of inspiration, practical ideas and celebration of good food. The following lines summarise some of the highlights of the weekend talks and workshops and the course for action.

TALKS

(COURSE FOR ACTION FIND PROGRAMME IN APPENDIX 2)

On Saturday we started with a series of presentations from Prof. Jan Bebbington (Sustainability Institute at St. Andrews University), David Thomson (Food Industry Division, Scottish Government), Prof. Annie Anderson (Centre for Public Health Nutrition Research, Dundee University), Claire Milne (Transition Network), and David Lamb (Scottish Agricultural College).

Prof. Bebbington gave us an overview of the Climate Change (Scotland) Act 2009, its implications for Adaptation, Mitigation, Emissions Reduction and what follows from having an Act. For example, the need for a delivery plan with a detailed action plan and policies to follow, playing special attention to the issue of “cross-compliance” (Food & Drink Policy framework, forestry framework, land use policy etc). She also got us thinking about the issue of governing and how we deal with policy failure.

David Thomson gave an introduction to the first ever Food & Drink Policy in Scotland, based on the report of the Food & Drink Leadership Forum which has five workstreams (sustainable economic growth, health & sustainability framework, celebrating Scotland’s reputation, getting public sector procurement right, and secure and resilient food systems). He also mentioned the business development programme, launched by Scotland Food & Drink, Sainsbury's and the Scottish Government, designed to help food and drink producers secure lucrative supermarket listings. David invited the local food movement to engage in monitoring the delivery of the policy and invited the participants to attend a National Conference in the new year. This engagement is vital if we want to have a policy that benefits the public and not just commercial interests. During the workshops, some participants commented how a local food movement network is necessary to lobby and monitor the implementation of the Food & Drink Policy, since the supermarkets and other sectors have their lobby groups with representatives sitting on numerous government committees responsible for dealing with food issues.

Prof. Annie Anderson talked about the relationship between preventable diseases, food and nutrition and the cost to the NHS, and how a low-income diet is less rich in nutrients. She stated that education or information-based interventions have achieved very modest success and on its own is unlikely to achieve sustained behavioural change. She also stressed the contribution that the fruit and vegetable sector makes towards emissions is likely growing due to the increasing preference for air freighted produce and she provided an interesting picture of what Scottish ‘five a day’ might look like.

Claire Milne gave an inspirational talk about how re-localisation is not enough and how we need to reclaim ownership of our food system, rebuilding relationships on how food is produced and reconnecting with our food. Claire also led a workshop which encouraged participants to start working on a proposal for a Forth Diet.

Finally, David Lamb showed some positive trends in local food in Scotland and how despite the economic recession, there remains considerable momentum behind ethical shopping. He pointed out that there is opportunity for cultural and behavioural change since people are more interested in the added value of a product (freshness, authenticity, origin etc).

WORKSHOPS



Besides the talks we had lots of opportunities for discussion and networking during the workshops and lunch and coffee breaks. There was a wide range of workshops, which covered almost all the stages of the food chain.

Local initiatives, such as the Dunbar community owned bakery, community orchards and gardens, and the Fife Diet which aims to get as many people as possible sourcing their food locally and seasonally. We heard pioneer growers and how they focus on providing low miles food to local markets and customers.



At the distribution end Larderbytes explored the benefits of establishing ethical food chains through collaboration and efficient supply chain infrastructure delivered through a common communications gateway. We also looked at successful experiences like the Skye & Lochalsh food link and how they have increased the local produce staying in the area by serving businesses and households and promoting local produce. Also discussed was the need to link public procurement with local sourcing and how to use EU Procurement Legislation to advantage. Robin Gourlay, of East Ayrshire Council, gave an excellent presentation of his trail-blazing

(and award-winning) approach to local food procurement for school meals. The workshops also offered practical tools for communities to start new projects, for example how to measure the carbon footprint of your project and how to map local food in your area. Finally, social justice was also in the agenda exploring how to ensure that every community and household in Scotland can access healthy and sustainable local food.

You can find all the event presentations on the link below:
<http://fifediet.co.uk/2009/11/11/local-food-conference-dunbar/>

RECIPE FOR ACTION

On Sunday we ran an Open Space session with the main aim of exploring and identifying the essential ingredients needed to move food localisation on over the next year. The Open Space was an opportunity to discuss those issues that were not explored in detail during the first day of the gathering. Among them were:

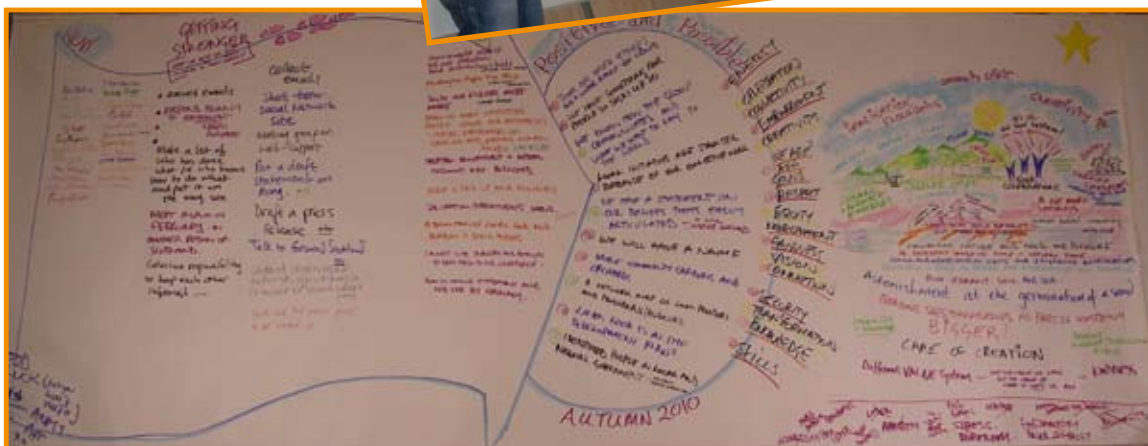
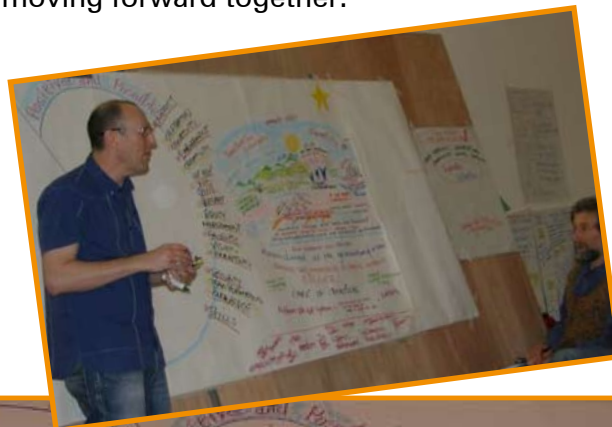
- First time gardeners and Scottish seed exchange.
- Re-imagining the Scottish Regional Food System: Opportunities arising from the Edinburgh and South East Scotland Strategic Development Plan Authority.
- How do you define the "Utopian Ideal" so we have something to aim for?
- CSA.
- Where are the new local producers going to come from?
- How to engage existing producers?
- Implications of Scottish Land tenure.
- What assistance do you need from your local authority?
- Can cities feed themselves?
- How can cities learn from the Fife Diet and Tweed Green to start their own regional "eat local" food campaigns.
- Vox Pop.
- What do we need to do first around setting up a Scottish local food group?

This was followed by a session facilitated by Sue Guy in which we divided into geographical groups to assess our current situation as regards the availability of local food and to collate ideas for what needs to change to improve this.

(to improve this see Appendix 1)



Finally in our Plenary Session, and with the help of great facilitators Pat Black and Andy Smith, we imagined the future of local food in Scotland trying to build a vision with a deep purpose. The outcome was the Declaration of Dunbar, which tries to capture the enthusiasm for moving forward together.



BUILDING THE LOCAL FOOD MOVEMENT

DECLARATION OF DUNBAR — BUILDING A LOCAL FOOD NETWORK

THE GATHERING ISSUED A STATEMENT DECLARING:

We are working towards a sustainable Scotland in which, in every region we produce more of what we eat and eat more of what we produce.

We believe a more localised food system would be better for the environment, health, community and economy of our country. We are building a movement to create a food system that:

- Is locally based with shorter supply chains.
- Promotes and respects seasonality.
- Is resilient.
- Is fair and accessible to all.
- Creates and maintains a sustainable livelihood for producers.

These steps are essential in order to ensure a fairer more equitable food system appropriate for a low carbon economy.

Representatives from Glasgow Community Food Initiative, Jo Hunt (SOPA), Jim Mullen (Larderbytes), Claire Inglis (Skye & Lochalsh), Mike Small (Fife Diet), Amy Fulton (Shandon Food Group), Eva Schonveld (Transition Scotland Support), Matthew Love, John Hancox (Children's Orchard), Wellfehd, Urban Roots, Sue Guy, (Sustaining Dunbar), Ron Gourlay (East Ayrshire), Ron Gilchrist (Organic Growers Fairlie), Patricia Stephen (Phantassie Farm), Pete Ritchie (One Planet Food), Nick Molnar (Earth Share CSA) and many more took part.

The event was hosted by Sustaining Dunbar and organised jointly by One Planet Food, Sustaining Dunbar, Soil Association Scotland & Transition Scotland Support
www.sustainingdunbar.org.uk/
www.transitionscotland.org/
www.soilassociationscotland.org/
www.one-planet-food.org/

It was further agreed to do three things:

- Build a social network site to keep in touch.
- Meet again in February to go into more detail to agree steps forward. Shelagh Young from the Sustainable Development Commission agreed to support a further meeting of the network in early 2010.
- Build the network over the coming year to come back together in Autumn 2010.



APPENDIX 1

WHERE WE ARE...WHERE WE ARE GOING WORKSHOP

Local Food Scotland Gathering in Dunbar October 24th and 25th

“Where are we...where are we going” Workshop

By Susan Guy

The group of 50+ participants were asked to arrange themselves in the Hall according to where they live. Five area related working groups were formed. Each working group drew a map to show where they all lived and to use as a base to focus discussion about the present situation and the future.



Once each working group had drawn a map and plotted where they live the facilitator used an H-Form to facilitate the groups through the process of evaluating “how localised do you feel your food system is where you live?”

Participants were asked to mark a score between 0% = not at all localised and 100% localised. Participants were then asked to record their reasons behind their scores.

Once everyone had a chance to explain their perspectives about how localised they feel their food systems are they were asked to identify and map what needs to be done to relocalise food systems in their areas.

The following is a record of the opinions and ideas from each working group by area.

North Area Working Group



How localised is the food system in this area: Group felt 5.5% of the food system is localised.

| The reasons why not 100% | The reason why not 0% |
|---|--|
| <p>Power of Supermarkets, cheap oil, price nexus/ - unpriced externalities, Apathy / low expectations, Accessibility (transport), consumer demand for out of season and variety, Not all grown in Scotland, Loss of culture of using raw, basic, unprocessed ingredients, grains, vegetables, meat and wild produce!, Sourcing markets dominated by supermarkets and processes foods which come from away. Very small remote markets are not profitable for larger suppliers.</p> | <p>Some really great local producers, My granddad taught me to grow veg., Some people able to grow their own, People want to support local despite the barriers, local farms shops and farmers markets, Some consumers prepared to shop local, Local veg producers, Restaurants often want too do promotional events, New Forres farmers market, Whisky, organic carrots, allotments, Earth share/ box schemes</p> |

What needs to be done to relocalise our food system in the North Scotland Areas:

| | |
|---|--|
| <p>Create distribution between suppliers and outlets. Negotiate with Co-op – join board to stock some local products. Local fishing and use of more types of fish. Supermarket RDC in Inverness. Education – teach a new generation of More local Abattoirs and on farm butchery. More mutton available and offal! Sub-regional provenance labelling (not just Scottish label – a local label for each area)</p> | <p>Small local producers. Local milk processing. Improve outlets and marketing distribution i.e. co-ops, more regular markets and boxes. Great use of rapeseed oil and local grains e.g. barley. Local fruit – discover existing, old trees, bushes, and plant new, especially community/ school orchards. Local food shop for Inverbenie</p> |
|---|--|

Fife Area Working Group



How localised is the food system in this area: Group felt 20% of the food system is localised.

| The reasons why not 100% | The reason why not 0% |
|---|---|
| <p>Poor access to seafood, Centralised mills, Centralised dairies, export led economy, Cultural self loathing, Produce on sale is not seasonal, Produce not always local, Can't always find what grows locally in shops, Even food labelled as local has probably been on a journey, No local/ regional strategic partnership for food system, Distribution may be local but not production, Local business do not provide 100% local food.</p> | <p>Fish boxes idea, I can shop at mostly farmers markets, booming farm shops, Local shops with produce sourced within 20 miles (although not always easy to identify origin), Some of the fruit and veg in ASDA and Tesco is local, Some fish available (Inverkething and Kircaldy!). Good start of organic veg box scheme, Increase in grow your own and allotment schemes, There are some inspired local growers/ producer initiatives, Fife Diet, Farmers Markets, You can get a fair variety of products from Fife,</p> |
| <p>What needs to be done to relocalise our food system in the Fife Area:</p> | |
| <p>Produce wine Cairn o Morr Plums/ apples/ pears, Brew beer, Support Keavill Nursery, Distribute and retail network to get food to local people,</p> | <p>Organic wheat flour, Larder Bytes, Fish Boxes (McNimal, Fruit Farms, St Andrew University relocalisim and procurement, Lucky All's Microbrewery, Access local seafood,</p> |

East Central Scotland Area working Group

How localised is the food system in this area: Group felt 1% of the food system is localised.

| The reasons why not 100% | The reason why not 0% |
|---|---|
| <p>Farms too big and produce 1 or 2 veg types. Increasing proportion of food bought processed (+not in local areas). Very small percentage of local population use farmers markets or their equivalent. Our system is so complicated and globalised that even if some bits are local, almost always relies on global. No local distribution networks, I can't eat more than 10% local easily. It's almost impossible to find anything local in shops and restaurants. When tried to spend a week eating only local – nearly starved Government says 50% and they must be exaggerating! Lack of availability. Lack of political will. Cost. Lack of systems. Supermarket central over producers. Hard to avoid supermarkets and they are not local. Many supermarkets have few local products.</p> | <p>Increasing interest in / hype about local food (but how real?) e.g. restaurants. Because we do have farmers markets and a few retail outlets that do concentrate on local produce. Farmers markets getting better and more widespread. Consumer demand is changing. Fife Diet. Pete's Shop. Earthy. My allotment. Small amount of food is available from local area via box schemes, farmers markets, direct from farms and a very small amount from supermarkets. Transition groups are everywhere!!! Some local producers and sellers. There are allotments and people who grow their own fruit and veg. People growing their own. Increase in emphasis and availability of Scottish Food. Evidence of greater awareness and interest by Scottish people in sourcing Scottish produce.</p> |

What needs to be done to relocalise our food system in East Central Scotland:

| | |
|---|--|
| <p>Community Initiatives: Transition and community initiatives get local authority rapport and £££. Rooftop gardens and other spaces? Community composting!</p> <p>Seafood: Local seafood – enforce Marine Stewardship guidelines etc. and reasonable fishing.</p> <p>Awareness raising Campaigns: recognise the advantages of local fruit and veg – taste, freshness etc.</p> <p>Local/ regional distribution hubs/ systems: Regional transport policies to support sustainable distribution network for local producers. Link local food co-ops with distribution system and local farmers and producers. Alternative distribution networks for local producers to supply local retailers and restaurants to replace current supermarket global model.</p> <p>Rebuilding relationship: Rebuilding of relationships around food to remove risk perceived by local producers to supply</p> | <p>Government: All public sector organisations to start procurement of local food. CEC/NHS Lothian. Supporting food coops to grow their own. Local Authorities have directive to include local, organic within procurement criteria. Focussing on communities and building social capital more generally. Increase demand from retailers, restaurants for local produce. Researches into whether/ how community growers experience vandalism and harvesting respond to it. Allotment strategy implemented – more allotments. Allotment everywhere. Cooperative community models of governance and finance for food business – rather than shareholders for profit. Government support for local, organic food production. Local Authorities to have a statutory obligation to have a local, low carbon food policy and budget</p> |
|---|--|

| | |
|--|---|
| <p>local markets. More CSAs. Build relationships with local farmers.</p> <p>Bigger Picture: Remove competition law as dominant legislation around food. Local organic producers and retailers need support to compete with supermarkets. Action to help us kick our addiction to unhealthy, unsustainable food, prevent food industry from exploiting and exacerbating these addictions. Sharing good practice around small-scale organic production for local markets.</p> | <p>to implement it.</p> <p>Planning priority e.g. all new public buildings should have food growing. Council support for putting individual gardens together to create shared growing space.</p> <p>School programmes – embed schools into local food networks. - Growing food, teaching cooking skills, sowing sustainability. Business support small retailers. Legislation, training and facilities for food businesses to recycle and reuse food waste. Any woodland site that could be turned into productive land. Bring land into use that can be used for growing. Greenbelt planning all should be market gardens. Food initiatives to pay fair wages but any additional profit gives back into business to make cheaper better quality.</p> |
|--|---|

East Lothian Area Working Group



How localised is the food system in this area: Group felt 30% of the food system is localised.

| The reasons why not 100% | The reason why not 0% |
|--|--|
| <p>Not always know where food comes from, Supermarkets don't stock much local food, Can't get local organic spelt, few local pulses, Local dairy is 50 miles away, Lack of demand identified, Lots of food imported, Supermarkets dominate, Seasonality limits, No local oil, Lack of local producers, No local flow, Diet depends on imported foods, No local oats,</p> | <p>Some food sourced in EL, Local large market gardens, Local dairiesx2, Local organic produce box scheme x1, Rapeseed oil Borders N'Land, Cider, Beer, Local meat, veg, eggs, Farm shops, markets, local producers and retailers, Scottish Whisky, fish, local honey, allotments,</p> |

What needs to be done to relocalise our food system in East Lothian:

| | |
|--|---|
| <p>Local Fish available locally Grow Fruit Trees and Nut Trees in Urban areas Grow more soft fruit More local fruit processing: jams, bottling juices, canning. Establish and support more orchards Support social enterprise and local ownership Local Dairies. Access to land Community composting. Local labelling scheme.</p> | <p>East Lothian meat/ animal processing. Build relationship with Farmers. Have Oil press locally Ask the big Markey gardens to open a shop. Local processing e.g. flour mills Horticultural training. Grow food rather than animal feed. Grow beans and pulses. More mixed farming/ organics. Seaweed harvesting Local bakery</p> |
|--|---|

South West Scotland Area Working Group

How localised is the food system in this area: Group felt 6% of the food system is localised.

| The reasons why not 100% | The reason why not 0% |
|---|---|
| <p>Supermarkets rule the roost. Bread, Soya, specialisation, history of colonisation, supermarkets dominance. Local producers are not able to locate/ find local markets and consumers. Local people not knowing how to locate local producers.</p> <p>Not enough demand or understanding from consumers about benefits of local produced food so unaware. Time required to source – too many outlets? Or not enough? How do you know (labelling provenance). Not enough public demand. Hard to get hold of (travel).</p> | <p>Small efforts can be discerned. Some parts of previous links between production and consumption have survived (so far). Some local producers organising farmers markets – 1 monthly. Growing awareness of issue, public demand and growing interest. Whitmuir! And other passionate producers.</p> |

What needs to be done to relocalise our food system in East Lothian:

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|--|--|
| <p>Establishing relationships with local farmers.</p> <p>Educate to localise.</p> <p>Get people growing/ cooking</p> | |
|--|--|

Mid West Scotland Area Working Group



How localised is the food system in this area: Group felt 18.63% of the food system is localised.

| The reasons why not 100% | The reason why not 0% |
|---|--|
| <p>Supermarket stocks, few staples produced, 95% fruit and 50% veg still imported from outside, Not exactly aware but get a large impression lots of stuff is imported. Also lots of food is because of interest in world food. We export a lot of our local produce.</p> | <p>Use farmers markets, local restaurants, Good local dairy meat production, Aware of local products, Some parts of country have good food production, local meat, fish homegrown food exist. Berries, cheese, meat and fish we have local supplies.</p> |
| What needs to be done to relocalise our food system mid west Scotland: | |
| <p>Force land reform! More seasonal Diet. Plant community orchards. Set up local food co-ops. Get more people growing food. Low impact farming – organic. State mining used to re-mineralise and loosen clay soil.</p> | <p>Network with allies. Provenance, Stop local food going abroad. Tax imported food. Awareness raising about values of local. Appeal to people's concerns and recession (Grow!).</p> |

River Forth and Firth of Forth Scotland Area Working Group

How localised is the food system in this area: Group felt 10% of the food system is localised.

| The reasons why not 100% | The reason why not 0% |
|---|---|
| <p>Unknown provenance – not definitive local labelling. Access to local food is not available readily. Marketing £ imbalanced local vs. supermarket. Dominance of supermarkets. Supermarket dominated with little / no interest in local. Not enough variety – seasonality not well supported. Few outlets – shops and farmers markets and co-ops. Less convenient. Might not be available e.g. cheese. Harder to buy local than not. Unfamiliar procedure to many (trained to shop in supermarkets).</p> | <p>Folk grow their own food. There is a pride in Scottish Branded Meat Farm shop does stock local food (and non local?). Some good local enterprise. People want community choice and support local. More TV programs about local food. Increase in vegetarians. People don't want to sell their souls to supermarkets. Some High Street independence still e.g. butchers fishmongers. A few people are fighting for a better resilient future. People do want to buy local. Supermarkets are starting to see signs over local food.</p> |
| What needs to be done to relocalise our food system in this area of Scotland: | |
| <p>Extend school meals service using local produce into retail (tea-time shop). Increase number of local producers at farmers markets. Local food ready meals and local processing. More frequent cheaper markets. Much more land available for individuals/ small groups to grow allotments. Learn from other groups. Communication network – information, experience and expertise. Educate shoppers about seasonal produce. Get supermarkets to stock more local produce. Promote more community gardens and allotment. Community discussion, local producers fruit and veg outlets needed (M9) Newsletters, Labels.</p> | <p>Local distribution infrastructure to create access. Many more distribution channels than currently. Scottish distribution systems efficiently share items that can't be sourced locally. Political muscle to make council land available for growing allotments. Local Market and local producers feeding into it. Local cooperation to create a new market. Local leadership and council/ govt engagement. Network of CSA schemes. Clearer labelling about origin of produce. Develop local branding for towns. Areas, Scotland. Accreditation scheme for local food.</p> |

APPENDIX 2

PROGRAMME

BUILDING THE LOCAL FOOD MOVEMENT

PROGRAMME

SATURDAY 24 OCTOBER 2009

- 9.30 Registration
- 10.00 Welcome and introduction
Philip Revell
- 10.15 Food and climate change: The big picture
Professor Jan Bebbington, Director, St Andrews Sustainability Institute
- 10.35 Scotland's food and drink policy
David Thomson, Deputy Director, Food Industry Division Scottish Government
- 10.55 Food and public health in Scotland
Professor Annie Anderson, Director, Centre for Public Health Nutrition Research Department of Medicine, University of Dundee
- 11.15 Break
- 11.35 Local food: A perspective from the Transition Movement
Claire Milne, Transition Network
- 11.55 Trends in local food in Scotland
David Lamb, Scottish Agricultural College
- 12.15 Round up of morning sessions
- 12.30 Lunch
- 1.30 Workshops session 1 (see overleaf)
- 2.30 Break
- 3.00 Workshops session 2 (see overleaf)
- 4.00 Round up of afternoon sessions: Planning open space
- 5.00 Finish
- 7.00 Evening meal
- 8.30 Ceilidh

SUNDAY 25 OCTOBER 2009

- 9.15 Open space: What are the essential ingredients needed to move food localisation on over the next year?
- 10.30 Break
- 11.00 Exercise: Where are we now? Where are we going?
- 12.30 Lunch
- 1.30 Plenary session: Imagining the future of local food in Scotland
- 4.00 Finish

BUILDING THE LOCAL FOOD MOVEMENT

WORKSHOPS SESSION 1

1.30 - 2.30

| | |
|------------------------------------|---|
| Distributing Local Food | Jim Mullen (Larder Bytes) Carole Inglis (Skye and Lochalsh Food Link) |
| Local Food Projects | Osbert Lancaster (Footprint Consulting Ltd, Evaluating the Carbon Impact of Your Project) Amie Fulton (Shandon Food Project) |
| Community Orchards | Eva Schonveld, (Transitions Scotland Support) John Hancox (Children's Orchards) |
| Low Income and Rural Food Projects | Mike Small (Fife Diet) Anne Gibson (Community Food and Health) |

WORKSHOPS SESSION 2

3.00 - 4.00

| | |
|--|---|
| Mapping Local Food | Sue Guy (Sustaining Dunbar) Robin Gourlay (East Ayrshire Council) |
| Community Gardens | Ron Gilchrist (Greenways Consulting) |
| The Staff of Life Cereals and Bread | Fi Martynoga (Tweedgreen) Philip Revell (Sustaining Dunbar) |
| Growing for Local Markets | Patricia Stephen (Phantassie Farm) Pete Ritchie (Whitmuir Organics) Nick Molnar (Earth Share CSA) |



APPENDIX 3

LIST OF ATTENDEES

| | | |
|--|--|---|
| Abbie Marland Adrian Girling Alan Brown | Sustainable Haddington | abbie.marland@btinternet.com adriangirling73@hotmail.co.uk |
| Alan Rennie | Linlithgow Climate Challenge Going Carbon Neutral Stirling | alan@linlithgowclimatechallenge.org.uk alan.rennie@ksbscotland.org.uk swlough@yahoo.co.uk itsmeitskrissy@yahoo.co.uk nessiedesigns@yahoo.co.uk |
| Alexander Lough Kris Allan Alison McGachy Amie Fulton Anna Derricourt Anna Scott Anne Gibson | Autism Initiatives Changeworks | aderricourt@changeworks.org.uk annanye@yahoo.co.uk |
| Annie Anderson | Community Food and Health Scotland, C/O Consumer Food Focus Scotland. Centre for Public Health Nutrition Research, Ninewells, Dundee | anne.gibson@consumerfocus.org.uk a.s.anderson@dundee.ac.uk inajb@hotmail.co.uk inglis@lochviewhouse.co.uk bristolfoodhub@googlemail.com cr71@sussex.ac.uk |
| Bettina Blanke Carole Inglis Claire Milne Chloe Russell Claire Pescod | Bristol Food Hub Marine Stewardship Council | bristolfoodhub@googlemail.com cr71@sussex.ac.uk claire.pescod@msc.org |
| Cllr Paul McLennan | East Lothian Council/ Sustaining Dunbar Greener Hawick | pmclennan@eastlothian.gov.uk danielle.grunberg@googlemail.com devans@eastlothian.gov.uk |
| Danielle Grunberg David Evans David Lamb | East Lothian Council Scottish Agricultural College | david.lamb@sac.co.uk |
| David Schonveld Eileen Hall Eleanor Logan Elizabeth Vokurka Eva Schonveld Fi Martynoga Fiona Thomson Gerri Smyth Hugh Grierson | Sustaining Dunbar Transition Scotland Tweedgreen Transition Scotland Transition Scotland Newmiln Farm, Tibbermore, Perth | co2attack@aol.com elogan@learningandchange.co.uk vokurka@ip-innovation.co.uk eva@transitionscotland.org fi.martynoga@phonecoop.coop fiona@transitionscotland.org gerri@transitionscotland.org |
| Jackie Malcolm Jane Gray Janet Menzies | | jacgrierson@btinternet.com jackie@arcvisual.com jane@letslivelocal.co.uk janet.menzies@blueyonder.co.uk |

| | | |
|------------------------|--|------------------------------------|
| Janeth Hall | Sustaining Dunbar | co2attack@aol.com |
| Jenny Methven | Fife Diet | jenny.methven@hotmail.co.uk |
| Jim Mullen | Larderbytes.com | jim@larderbytes.com |
| Jo Hunt | Highland Food Network | jo@hilocalfood.net |
| John Hancox | Children's Orchard | john.d.hancox@btinternet.com |
| John Ireson | | johni@blueyonder.co.uk |
| Laura Stewart | | laura@landmaps.co.uk |
| Lauren Macfadyen | | Lauren_macfadyen@hotmail.com |
| Lesley McLaren | Falkland Centre for Stewardship | lesley@centreforstewardship.org.uk |
| Lindsay Moss | | lindsay@transitionsotland.org |
| Liz McLean | Sustaining Dunbar | liz.mclean@hotmail.co.uk |
| Lorna Slade | | lorna_slade@yahoo.com |
| Luci Ransome | Transition Scotland | luci@transitionsotland.org |
| Lynn/Mike Molleson | Balerno | molleson@tesco.net |
| Lynne Bates | | lynne@focustraining.biz |
| Mary Bowers | | mary@kendall-mary.freeseve.co.uk |
| Matthew Love | | matthew.love@blueyonder.co.uk |
| Meg Beresford | | meg.beresford@gn.apc.org |
| Mel McEwan | | mel.mcewan@hotmail.com |
| Mike Hamilton | | mikehearts1@aol.com |
| Mike Small/Karen Small | Fife Diet | fifediet@yahoo.co.uk |
| Neil Donaldson | Big Green Tarbert | biggreentarbert@btinternet.com |
| Nigel Cochran-Patrick | Cockston Farm | nigelcockston@aol.com |
| Ninian Stuart | Falkland Estate Trust | ninian@centreforstewardship.org.uk |
| Osbert Lancaster | Footprinting Consulting | osbert@footprintconsulting.org |
| Pat Abel | | pat@abel.ednet.co.uk |
| Pete Campbell | | meg.beresford@gn.apc.org |
| Pete Ritchie | One Planet Food, Falkland Centre for Stewardship | pete@whitmuirtheorganicplace.co.uk |
| Philip Revell | Sustaining Dunbar | philip@sustainingdunbar.org |
| Rachael Millson | | rachael_millson@yahoo.co.uk |
| Ronald Gilchrist | | tecorr@btinternet.com |
| Ross Macphail | Sustainable Haddington | jross10@btinternet.com |
| Shelagh Young | Sustainable Development Comission | shelagh.young@sdscotland.org.uk |
| Steve Baldry | | s.baldry@btinternet.com |
| Susan Guy | Sustaining Dunbar | sueguy@compuserve.com |
| Teresa Martinez | One Planet Food | teresa@centreforstewardship.org.uk |
| Val McIntosh | | vcmcintosh@tiscali.co.uk |
| David Pate | | dap@belton.sol.co.uk |

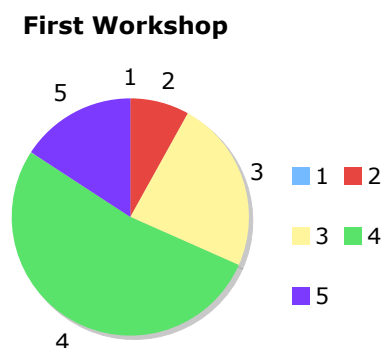
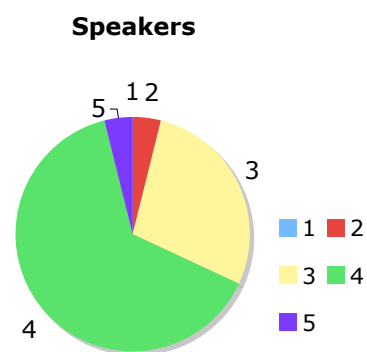
| | | |
|--------------------|---|-----------------------------------|
| Tom Black | Development Trust Association Scotland | tom@dtascot.org.uk |
| Jane Lorimer | | JaneLorimer@aol.com |
| Cathy Higginson | | cathy.higginson@btopenworld.com |
| David Pate | Dunbar Trout Farm | dap@belton.sol.co.uk |
| Svenja Meyerricks | St Andrews Sustainability Institute | sm2338@st-andrews.ac.uk |
| Nasha Saranzewa | | ns454@st-andrews.ac.uk |
| Alex Gnanapragasam | | ajg47@st-andrews.ac.uk |
| Simon Lex | | lexismo@gmail.com |
| Aphra Morrison | Climate Challenge Fund | aphra.morrison@ksbScotland.org.uk |
| Leanne Buchan | | leanneibuchan@ksbScotland.org.uk |
| Emma Stewart | North Glasgow Community Food Initiative Group | emma_anne_stewart@hotmail.com |
| Hazel Donaldson | N.G.C.F.I | hazelomino3x3@yahoo.com |

APPENDIX 4

EVALUATIONS

Local Food Gathering Evaluation

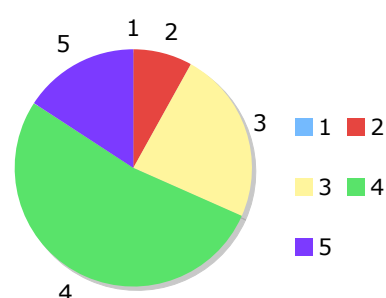
| DAY ONE | | | | | | |
|---|---|----|----|-----|-----|-----|
| Question One | Scale | 1 | 2 | 3 | 4 | 5 |
| The Speakers - scale of 1-5 (5 being spot on) | | 0% | 4% | 28% | 64% | 4% |
| Question Two | | | | | | |
| Any Comments | SAC Guy good communicator, Gvt guy not in tune with conference | | | | | |
| | Difficult to hear most speakers - fast talking and accoustics - also fast paced - not lots of time for questions | | | | | |
| | Not enough time for questions | | | | | |
| | Great overview of issues | | | | | |
| | Good range of speakers | | | | | |
| | Needed to kick start this forum, bit going forward, don't saturate future events with guest | | | | | |
| | First speaker too detailed...and too quick | | | | | |
| | Jan's talk was less interesting as it had such a short space of time to cover such a vast area that is so important | | | | | |
| | Found David Lamb particulary interesting | | | | | |
| | Enjoyed all speakers. Particularly 'Scottish 5 a day' Annie Anderson and marketing info from David Lamb | | | | | |
| | Good to have high profile speakers to demonstrate importance of issues but would be good to have had more local, community focused speakers | | | | | |
| | Too many bods from government & friends. Not enough community projects. Claire Milne was a breath of fresh air | | | | | |
| | Not enough time for questions - all too formal | | | | | |
| | Could have done with more time for questions, in morning | | | | | |
| | Good Structure - strategic introduction with context. Slides should be be made available. Need to be careful about too much 'naive enthusiasum' among some speakers | | | | | |
| Question Three | Scale | 1 | 2 | 3 | 4 | 5 |
| The first workshop - scale of 1-5 | | 0% | 8% | 24% | 53% | 16% |
| Question Four | | | | | | |
| Any Comments | Good to find out who folk were, but didn't hear too much about Fife Diet/Other groups doing | | | | | |



Local Food Gathering Evaluation

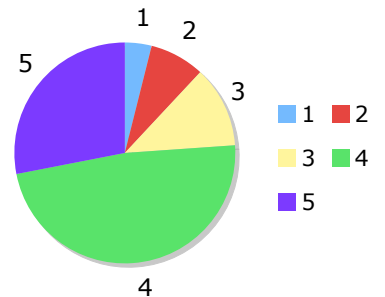
| | | | | | | |
|--|--|----------|----------|----------|----------|----------|
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| The first workshop - scale of 1-5 | | 0% | 8% | 24% | 53% | 16% |
| | | | | | | |
| Question Four | | | | | | |
| Any Comments | Good to find out who folk were, but didn't hear too much about Fife Diet/Other groups doing | | | | | |
| | Unfair seating upstairs - ie. Not enough | | | | | |
| | Good - would have been even better with with more allocated to questions | | | | | |
| | I found the level of debate led by Claire in one to be a bit naive. Needed less 'niceties' and more realism | | | | | |
| | Phantassie/Whitmuir/Earthshare. It was a bit packed | | | | | |
| | Great Bannocks - Fi is an inspiration | | | | | |
| | Fab cooking experience. Important experience haring with local bakery plans | | | | | |
| | Tricky subject of measuring carbon made easy by Osbert Lancaster | | | | | |
| | growing for local markets - good to hear from actual producers. | | | | | |
| | Not quite clear of outcomes | | | | | |
| | Great translation of experiences to what we need to do to grow /mill local grains | | | | | |
| | Couldn't hear. Not sure why we were talking about one person's project idea at such length | | | | | |
| | A Fife Diet for Edinburgh - A bit wooly. Had expected more detail about Claire's Bristol Food plan - too much of - 'What we need to do' | | | | | |

First Workshop

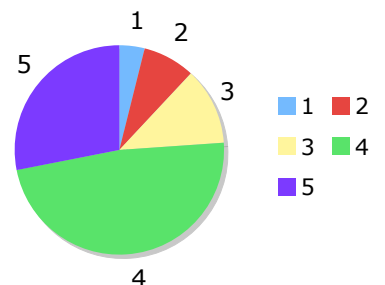


| DAY TWO | | | | | | |
|----------------------------------|---|----------|----------|----------|----------|----------|
| Question Seven | Scale | 1 | 2 | 3 | 4 | 5 |
| Open Space - Scale of 1-5 | | 4% | 8% | 12% | 48% | 28% |
| Question Eight | | | | | | |
| Any Comments | Should have made it more clear you had to host a table. Didn't like to go in front and get filmed (off putting) | | | | | |
| | Very good concept. Encouraging discussion | | | | | |
| | Great, buzzy, productive | | | | | |
| | Would rather spend time talking to more of the people that were there. Say 1 to 1 for ten minutes then change | | | | | |
| | Pete had obviously thought a lot about this but there was a lot of input from others too | | | | | |
| | Great day, useful workshop | | | | | |
| | No chance to move table. Too much interest in sponging info out of Nick from CSA | | | | | |
| | Great idea to pick which discussion topics to move to when I went to second table I discussed to topic from a totally different perspective | | | | | |
| | Exploration could have been a bit more positive and clearer | | | | | |
| | It was really interesting and brought up some useful comments - food as part of a doctors training - local producers and consumers | | | | | |
| | Great to be with people who can help me find answers to my questions and expand possibilities of ideas and contacts | | | | | |
| | Fun | | | | | |
| | Local movement in cities (table 8) wow! I got what I needed - an initial how to. | | | | | |
| | I was sceptical, but it worked well. Could have done with some prompts to 'move on' | | | | | |
| | Excellent Structure - with good outcomes and opportunity to focus on particular areas of interest. | | | | | |
| Question Nine | Scale | 1 | 2 | 3 | 4 | 5 |
| Exercise | | 4% | 8% | 12% | 48% | 28% |
| Question Ten | | | | | | |
| Comments | Very good discussion. What I came for | | | | | |
| | Waste of time | | | | | |
| | Bit too much repetition. But perhaps an important step to go through before plenary | | | | | |
| | Worked much better than anticipated | | | | | |
| | Bit of confusion as to whether Scotland or local | | | | | |
| | A bit confusing at first but outcome more decisive | | | | | |
| | Fantastic imagining session | | | | | |
| | The feedback was repetitive and lost in poor acoustics | | | | | |

Open Space



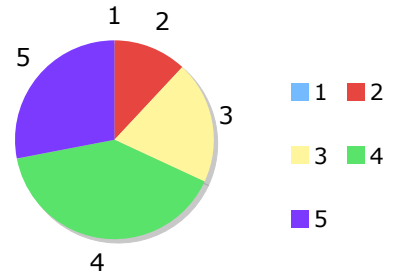
Exercise



Local Food Gathering Evaluation

| | | | | | | |
|------------------------|---|----------|----------|----------|----------|----------|
| | It was great to hear where everyone else was in their awareness. I felt much less out of my depth | | | | | |
| | Way too long and repetitious | | | | | |
| | Good. Everyone got heard | | | | | |
| | Well facilitated. | | | | | |
| | | | | | | |
| Question Ten | Scale | 1 | 2 | 3 | 4 | 5 |
| Plenary Session | | 0% | 12% | 20% | 40% | 28% |
| | | | | | | |
| Question Eleven | | | | | | |
| Any Comments | Nicely done (although sound quality awful) | | | | | |
| | Excellent exercise at the end | | | | | |
| | Very good format | | | | | |
| | Good focus at end achievements | | | | | |
| | Acoustics awful and my energy was flagging | | | | | |
| | Well facilitated | | | | | |
| | Acoustics terrible | | | | | |
| | Good input all round | | | | | |
| | Didn't like the style of the facilitator at all. I think we had come from good discussion groups to 'being talked to' | | | | | |
| | Really good to get practical outcomes that will take us forward. | | | | | |
| | The visioning was good. Session spoiled by poor acoustics | | | | | |
| | A bit scary at the realistaion of how dramatically our lifestyle will be chancged when oil is finished. But I enjoyed it as it progressed through discussion seeing the vision unfold through time & smaller steps & action plans to take | | | | | |
| | Would have been good to split into area groups to make actual action plans, rather than brain storm as a big group for 12-18 months. Vision excersise brilliant | | | | | |
| | Took too long - include only 5 highlights from each group! | | | | | |
| | Facilitators weren't at the rest of the event. Complex process...but got there in the end | | | | | |
| | Started off scarily wooly. Imporoved as it progressed. I have a slight problems with some of the style! But outcome was good and clear | | | | | |

Plenary Session



| | | | | | | |
|--|--|--|--|--|--|--|
| | | | | | | |
| GENERAL | | | | | | |
| Question Twelve | | | | | | |
| Was there anything about the event you didn't expect - and how did it work? | All pretty good | | | | | |
| | A process facilitation. It was difficult to understand the 'backwards' wall diagram | | | | | |
| | Fewer people on the second day. Good though because more focused. Very few producers and retailers | | | | | |
| | Expected more producer groups to be represented.enjoyed meeting so many community/consumer groups | | | | | |
| | | | | | | |
| Question Thirteen | | | | | | |
| Was there anything about the event that you hoped would happen, which didn't? | Net Working earlier (structured excercises) | | | | | |
| | Not really. Tried to come with an open mind and no expectations other than to learn | | | | | |
| | No | | | | | |
| | Came with no expectations one way or another | | | | | |
| | List of attendees and backgrounds before the event | | | | | |
| | More views from farmers | | | | | |
| | A bike cake thing, singing together | | | | | |
| | | | | | | |
| Question Fourteen | | | | | | |
| Did you make any new contacts | Yes, lots | | | | | |
| | Made contact with someone I had through email and had to get back in touch | | | | | |
| | Lots and lots and deepened others | | | | | |
| | | | | | | |
| Question Fifteen | | | | | | |
| Did you make a start on a new project/idea? | Firmed up ideas. Clarified | | | | | |
| | New ideas and enthusiasum | | | | | |
| | Looking towards an East Lothian Food Policy | | | | | |
| | Gave confidence to get going | | | | | |
| | Yes, CSA, food as an engagement tool to wider climate action | | | | | |
| | Several | | | | | |
| | No, but helped firm up ideas for an East Lothian Local Food Policy | | | | | |
| | I have collected info to inforce on current ideas | | | | | |
| | Research for dissertation | | | | | |
| | yes - start contacting and arranging a meet up of Glasgow/Strath | | | | | |
| | | | | | | |

| | | | | | | |
|---|--|--|--|--|--|--|
| Question Sixteen | | | | | | |
| How did you find the venue and catering? | Couldn't hear at all. Catering nice | | | | | |
| | Excellent food. Good venue apart from tight space for workshops and acoustics | | | | | |
| | Good | | | | | |
| | Great catering, echoey venue | | | | | |
| | Good Value | | | | | |
| | Catering wonderful. Back room very cold | | | | | |
| | Cold bit okay. Yummy cake. Loads of sugar | | | | | |
| | Okay. But acoustic not good. Food brilliant | | | | | |
| | Excellent except for acoustics | | | | | |
| | Acoustics not good on the second day. Ok on the first with wired speakers | | | | | |
| | Acoustics poor | | | | | |
| | Catering brilliant - too much garlic in the hummous. Hall- poor acoustics | | | | | |
| | Fantastic, really great | | | | | |
| | Great! Really great to have such wonderful local caterers who are actually doing what they are | | | | | |
| | Good - great band | | | | | |
| | Acoustics difficult, food good- wanted tea at 3pm on Sunday and more cakes | | | | | |
| | Poor acoustics, but good layout/location. Good food | | | | | |
| | Great - despite acoustics! | | | | | |
| | | | | | | |
| Question Seventeen | | | | | | |
| How did you find the films and ceilidh? | Didn't Watch films (too overloaded). Ceilidh good music, more bodies would be better. | | | | | |
| | Didn't see films. Ceilidh good though | | | | | |
| | Good | | | | | |
| | A bit 'ed of the day' feeling with the films. Ceilidh was grand | | | | | |
| | Useful and fun | | | | | |
| | Escaped to the pub. Will watch later. Dance - fab | | | | | |
| | Ceilidh could have been better publised to the public to get others to join us. | | | | | |
| | First film good. Rest less so. | | | | | |
| | Ceilidh brilliant fun | | | | | |
| | Films - good to break up the energy but a bit serious! Ceilidh great, can we include personal contributions too! | | | | | |

| | | | | | | |
|---|--|--|--|--|--|-----|
| Question Eighteen | | | | | | |
| How did you hear about this event? | Mike Small/ Fife Diet/ One Planet Food | | | | | 20% |
| | Eva Schonveld/ TSS | | | | | 28% |
| | Pete Ritchie/Whitmuir/ One Planet Food | | | | | 12% |
| | Philip Revell/Sustaining Dunbar | | | | | 16% |
| | Flyer/Poster | | | | | 4% |
| | Email | | | | | 16% |
| | Internet | | | | | 4% |
| | | | | | | |
| Question Nineteen | | | | | | |
| Do you have any comments on the overall organisation of the event? | The best bit was finding out who come from where and what they were doing | | | | | |
| | Bit Slow to get started on Saturday | | | | | |
| | Should have sent out a bit more prior info | | | | | |
| | Good | | | | | |
| | Very Good | | | | | |
| | Excellent | | | | | |
| | Timescales very good and a lot packed into the event - well done | | | | | |
| | Could have had a temporary website with noticeboard and reminders instead of an accumultaion of emails coming to you | | | | | |
| | Ran really smoothly | | | | | |
| | More info on films, ceilidh, home stays in advance - list of who attending in advance too | | | | | |
| | Well done. A lot of hard work, thought & co-ordination clearly went into the event. Thanks | | | | | |
| | Just thanks- a lot achieved in relatively short time with clear route forward | | | | | |
| | | | | | | |
| Question Twenty | | | | | | |
| Is there anything else you'd like to comment on or | Well done for all the hard work involved | | | | | |
| | More please! | | | | | |
| | Thanks for doing it | | | | | |
| | Met objectives fully | | | | | |
| | More small discussion groups for people to meet and discuss their collective geniuses | | | | | |
| | Keep going. Don't lose faith. Kick ass | | | | | |
| | Great sense of commitment and enthusiasum all weekend | | | | | |
| | More farmer to talk about production or perhaps the view from the supermarkets | | | | | |
| | As well as a national forum there should be a local authority forum in each local authority area | | | | | |
| | Next event - guided foraging walk. Gets us outdoors. Get to see local context for food more | | | | | |
| | Keep firing emails around. Not everyone has time to look at social networking sites | | | | | |

FOR FURTHER INFORMATION CONTACT:

E. LESLEY@CENTREFORSTEWARDSHIP.ORG.UK T. 01337 858838