



SCOTTISH SUSTAINABLE FOOD NETWORK

FRIDAY AND SATURDAY 26 & 27 FEBRUARY 2010

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BACKGROUND AND ACKNOWLEDGEMENTS

This event was the second national gathering for people and groups interested in growing, buying or selling sustainable local food. Our first meeting in Dunbar was attended by 80 people from many parts of Scotland, and resulted in a commitment to set up a national network and a statement about the value of a more localised food system:

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.

After some discussion at and after the Dunbar event, 'Nourish' was agreed as the name for this new national network.

The conference at Stirling was designed to engage more people in the network and to provide an opportunity for members to shape the purpose, structure and priorities of the network. The bad weather meant that some delegates were unable to get to the conference, but despite this more than 100 people from most regions of Scotland participated in the event.

The event was organized by an interim steering group:

Alan Brown, Linlithgow Climate Challenge

Ron Gilchrist, Greenways Consulting

Jane Gray, Lets Live Local Moffat

Jo Hunt, Highlands and Islands Local Food Network

Eleanor Logan, Soil Association

Jim Mullen, Larderbytes

Pete Ritchie, One Planet Food

Eva Schonveld, Transition Scotland Support

Mike Small, Fife Diet

Shelagh Young, Sustainable Development Commission

Lesley McLaren at Falkland Centre for Stewardship managed bookings and administration on behalf of the group

Teresa Martinez and Neil Lovelock also facilitated workshops during the event.

The total budget for the event was

The event was funded by Sustainable Development Commission, Scottish Government and Transition Scotland Support.



THE SCOTTISH SUSTAINABLE FOOD NETWORK

SUMMARY

The purpose of this event was to gather people from across Scotland with a common interest in local sustainable food to discuss the purpose, structure and priorities of Nourish. We wanted to demonstrate the level of interest in this network and make setting up the network an open and inclusive process.

People came from urban and rural settings across Scotland, and from a range of (mostly small) organisations with a variety of aims. Some people and organisations were focused on community and/or therapeutic gardening : some were involved in local food issues as part of a wider resilience/transition agenda: some were small producers and/or distributors: some were involved in helping low income groups access good food.

The programme was designed to ensure that all who attended could participate actively in the discussions. Most of the morning was given over to a discussion of purpose, structure and priorities, with people working in groups of ten initially, and then two groups merging to compare notes. A feedback report was then compiled over lunch and presented back to participants.

The event achieved its primary purpose of reaching agreement about the way forward and was also a hugely enjoyable get-together and launch for the network.

There was a remarkable buzz and excitement at the event as people shared their passion for a different sort of food culture. This passion was reflected by the wealth of home-made food which people brought to share, and by the Albert Halls venue which with help from the Fife Diet sourced and prepared a great local and seasonal lunch.

People made connections with people in different regions and different sectors and there was a clear sense of an emerging movement - one which would have struggled to fill the hall three years ago and which will struggle to fit in the hall in two years' time.

The meeting gave a clear steer on where next. The challenge now is for us to keep moving forward and to keep on board as many as possible of our diverse, enthusiastic but for the most part small and minimally resourced membership.

PURPOSE

There was a clear consensus that as a network organization Nourish could add value to the wide range of existing local initiatives. The main functions of Nourish were consistently described as:

Capacity-building: in various ways, connecting people and organisations so they can exchange ideas, information, skills, resources and knowhow; and undertake joint projects

Direct support to organisations at the grass roots: encouragement, advice, training and mentoring

Advocacy: serving as a voice for the sector, promoting the benefits of a more sustainable local food system, influencing policy and practice

Nourish was seen as supporting (and nourishing), not taking over or duplicating the work of existing organisations: and working alongside other existing network organisations such as Community Food and Health Scotland, Scottish Allotments and Gardens Society.

STRUCTURE

There was considerable debate about the structure and organizational culture of Nourish, including who should or should not be members. It was acknowledged that Nourish would need a constitution and a membership base both to demonstrate credibility and to raise and use funds. However, participants wanted Nourish to be driven by and accountable to its members and not to be a head office with a disconnected and inactive membership.

At the same time, people recognized that there would be different levels of involvement from members, with some participating in governance and others participating through local and thematic networks.

All members would sign up to a set of principles such as those agreed in Dunbar and this would help to safeguard organizational values.

PRIORITIES/WORKPLAN

Inevitably, the workplan which emerged from the meeting was ambitious. However, there was considerable consensus about the range of tasks to be undertaken:

Organisational tasks

- Establish the constitution/structure/membership.
- Develop effective networking through a website and newsletter.
- Create partnerships with like-minded organisations.
- Establish a profile and identity.
- Map the sector - get a sense of the range of organisations out there and recruit members.

Outward-facing tasks

- Help Nourish members to encourage people to grow their own food.
- Design and deliver skills training.
- Compile a report on the state of local food in Scotland.
- Organise national conference, and topic-specific events.
- Engage Nourish members in the current discussion of land use in Scotland.

KEY THEMES FROM AFTERNOON WORKSHOPS

The workshops explored various topics: the links between local/sustainable food and social justice; the rewards and risks of local food from the perspective of the consumer and producer; the experience of producing community food to share, not sell; the transition to a resilient food system; the implications for skills and jobs of a more localized food system, and how to improve access to local food for consumers.

Common themes from these discussions were:

- Relationships - our relationship to the land, and relationships between communities/consumers and producers/landowners. Communities need to support agriculture, and agriculture needs to support communities.
- Values and attitudes - the importance of local food has to be understood and promoted.
- Inclusiveness - a wider range of people have to be engaged in the movement, and that means going to where people are.
- Innovation and self-help - this is about using our own resources, ingenuity and energy to move things along, not just waiting for government.
- Transition - the future food system will and should be very different.

NEXT STEPS

Volunteers came forward to act as the steering group for the next stage of the organisation's development. This group's task is to create a democratic structure for Nourish and to engage the wider membership in discussing, focusing and delivering the initial workplan.

The current members of the steering group are:

Pat Abel, Transition Edinburgh South

Les Bates, Torridon

Ron Gilchrist, Greenways Consulting

John Hancox, Children's Orchard

Jo Hunt, Highlands and Islands Local Food Network

Eleanor Logan, Soil Association

Matthew Love, East Kilbride Development Trust

Ellen McCance, Forth Environment Link

Emma Margrett, Comrie Development Trust

Jim Mullen, Larderbytes

Pete Ritchie, One Planet Food

Greig Robertson, Edinburgh Community Backgreens Association

Fiona Ross, Orchard 800

Eva Schonveld, Transition Scotland Support

Andrew Sharpe, Blane Valley Carbon Neutral Group

NOURISH SCOTLAND WORKSHOPS SUMMARY FEEDBACK FROM THE MORNING WORKSHOPS

This feedback was compiled over lunch by the ten facilitators from the morning workshop groups and presented back to the conference during the afternoon session. See Appendix one for transcripts of all the workshops.

The event organisers would like to thank everyone for their participation and engagement with the workshops. As we had hoped, there was a richness and diversity in the responses which we could not expect to capture in a brief feedback. The full output from the workshops will be written up, assimilated and shared with the participants and (we have no doubt) explored in a lot more detail.

In trying to capture 'what is Nourish', it was clear that the people attending the meeting felt 'we are all Nourish' – that Nourish should not be about a hierarchical organisation with a large, but mostly inactive and disconnected membership, but a member-led network where the collective actions of the membership created the organisation.

There was a great deal of energy and enthusiasm for and resonance with the Nourish concept and the idea that at regional level we should 'grow more of what we eat and eat more of what we grow'.

People generally seemed to agree that there was an operational and policy gap and that Nourish could be a suitable and appropriate vehicle through which to fill that gap.

In essence, Nourish was seen as a network, and one in which access, openness and communication were essential. There was a general acceptance of the need for some organising and co-ordinating structure within the network, but the role of such a structure was to act democratically in service of the membership.

There had been extensive discussions about membership, which included:

- The role, inclusion and engagement of multi-national and multiple retailers in Nourish.
- The need to balance the weight and range of stakeholder organisations to ensure fairness and parity.

- The potential to develop different levels of membership activity which could be integrated as part of the Nourish concept.

There was a general agreement that members needed to sign up to the principles of Nourish and that in doing so they were making a meaningful commitment and taking responsibility to contribute positively towards the organisation.

Participants also recognised that there was need to consider and develop the external 'face' of the organisation - the brand, the reputation, external communications and a clearly understood expression of our values and operational ethic.

The main emphasis remained, however, on creating a healthy and constructive 'internal' organisation, of considering how as an organisation we really engage, consult and support our members. Participants felt strongly that Nourish should not duplicate what is already happening on the ground, but create a support framework from the bottom, up - to 'nourish the roots of the local food movement' as one participant put it.

In considering appropriate actions for the first year, the following activity themes came through the morning's discussions:

1. To create an active, dynamic network.

The network will need to create new relationships and build trust between interest groups and sectors. It must be inclusive with open and responsive communication channels. These must be multi-media (including those old fashioned face-to-face meetings) to avoid excluding people. Above all, it must support but not duplicate the work on the ground.

2. To map and signpost the existing activity, including:

- The relevant local groups and their projects.
- The relevant organisations and agencies at local, regional and national level, partly to ensure balanced representation within Nourish, but also to determine 'who else needs to be involved?'
- What grows (and where) in Scotland.
- What doesn't grow in Scotland.
- What could grow, but isn't yet grown.
- Which skills exist around food production and where are they held.

3. To establish a positive reputation through the actions of the organisation and its members and by the way we work.

4. To support and encourage growing and producing at the local and regional level.
5. To develop and deliver skills training for the local food movement, including certification and the development of recognised qualifications.
6. Whilst policy-level activity was not felt to be a key area of activity in the first year, in the area of land use and development planning, the timescale and importance was such that action by Nourish in the first year was seen as essential. This could be a real test of the effectiveness of Nourish in engaging with the membership, and of how it can direct the voice and influence of the membership effectively.
7. To celebrate the fun and joy of local food.

It was clear from the discussions that Nourish will need to explore and develop new ways of working which are genuinely consensual, open and democratic, to meet the needs and expectations of its full membership.

However, it was also very clear that participants really wanted to engage with this challenge and felt enthused by the opportunity to co-create a new style of organisation.

IMPLEMENTING THE NATIONAL FOOD AND DRINK POLICY

Alistair Prior, Scottish Government, Head of Food and Drink Industrial Liaison Team

This was an informal discussion session with a focus on national food and drink policy.

- Alistair has spent the last four years bringing together the food and drink issues from across Government and developing Recipe for Success; Scotland's Food and Drink Policy, which was published in the summer of 2009 (<http://www.scotland.gov.uk/Publications/2009/06/25133322/0>).
- The Food & Drink industry is currently worth £10bn and has set a target of growing to £12.5bn from 2020. The growth policy is based on premium, healthy and provenance.
- Question about whether the policy appears to be favouring big and/or export markets rather than smaller and local. The demise of the Highlands and Islands Local Food Network was given as an example. (<http://www.hilocalfood.net/>).
- Support for industry comes from Scottish Enterprise and Highlands and Islands Enterprise, which focus on high growth companies, which in the main are large and are looking to increase their market share, in particular outside of Scotland and abroad.
- Dairy farmers were mentioned as an example whereby large dairies such as Graham's and Wiseman's were getting support but small dairy farmers were struggling to get their milk into the domestic market and so were having to innovate and diversify into value add products such as ice cream, cheese etc.
- Questions over what the land use model looks like that will deliver the £12.5bn target - how many dairies? what size will they be?
- It was noted the local food movement in Scotland was happening despite...
- Questions asked about how we engage with both local government and central government - Nourish should be lobbying but we are very diverse and we need one voice/clear message.
- Other issues that were raised related to animal welfare standards, the cost and accessibility of food (farmers markets versus supermarkets), what Local Authority support and funding is available, and how far local authorities are engaged with implementing the national policy.

Food info at <http://www.scotland.gov.uk/Topics/Business-Industry/Food-Industry>
Farming info at <http://www.scotland.gov.uk/Topics/farmingrural/Agriculture>

SETTING THE SCENE

Shelagh Young, Sustainable Development Commission

Because I work for the Sustainable Development Commission I get invited to lots of events. And usually the room is full of far too many familiar faces. But yesterday, here among the Nourish crowd I met someone new. I met Matthew. He's the man who's bringing real bread to the town where I live.

I've sampled his sourdough loaves and it's like a little taste of heaven. I've lived in Dunfermline for nearly nine years and this is the first time I've been able to buy fresh bread, produced locally, that I actually had to chew. It's wonderful.

But Matthew's journey to larger scale production is proving an interesting one. From acquiring the best kind of flour and the right kind of premises to working out a realistic retail strategy - it is all extremely challenging stuff.

And it would be even more challenging if Matthew was trying to source all his ingredients locally. I suspect that asking him to do that would be like asking a bird to stop flying - some things are just incompatible with survival.

We don't think that buying and producing local food, made with locally sourced ingredients should be so difficult. The special thing we're trying to do here is to bring together the drive for good food with the need to recognise the importance of sustainability. In so doing I think it is vital to remember two things.

First - change can happen. Second - be careful what you wish for.

I don't know if any of you have ever been to Bridport in Dorset. 25 years ago I holidayed there in a cottage with my London friends. We weren't wealthy but we lived in a bubble of plenty. On Green Lanes in North London there were ten or more independent greengrocers selling an international cornucopia of fruit and vegetables many of which I couldn't even identify. So it wasn't surprising that we thought an ideal dish to cook on a rainy day in April - in Bridport - was Aubergine Parmigiana. We arrived at the local greengrocers. Disaster. No aubergines. We racked our limited London imaginations. What could we do with five carrots, some onions and a dried out looking cabbage?

The answer was obvious - we drove to Tesco at Lyme Regis. Well you wouldn't have that problem in Bridport now. The town has been hit by a curious combination of insane London house price inflation boosting the second homes market and the media driven Hugh Fearnley-Whittingstall effect. No more sad wrinkled seasonal veg for the Bridporters.

Now the town hosts a vigorous farmer's market, an artisan baker whose delicious bread lingers in my memory still. There are mounds of organic fruit and veg spilling out of handwoven wicker baskets all over the place. In Bridport the locally produced mingles with the must-have exotics like my out of season aubergines to create a foodie paradise.

This makes Dunfermline, even with its Farmer's Market and new bakery, resemble the pavement outside a branch of Greggs after a very busy lunchtime. In comparison with Bridport we have a few crumbs and a load of rubbish. So change came to Bridport quite quickly. But along with foodie heaven came a bit of hell. The quality and bounteous nature of the available food is only marginally linked to local food production. And to be honest no one earning less than an inflated London salary could live in Bridport off artisan bakery and organic salsify for very long. Do we want the Bridport experience for every region in Scotland? I'd say no.

True sustainability is a food system that includes and works to the benefit of everyone. And that's what's so important about this embryonic local food network we've called Nourish.

Some of you here today spent a couple of days in Dunbar last year chewing over the ideas driving this network. Back then we were clear that a more localised food system had to be designed in ways which benefit everyone. We came up with some basic principles. We said that we wanted to work towards a sustainable Scotland. Now sustainable development covers not just the need to live within environmental limits. It addresses social justice too.

Sustainability is about creating a just, healthy and strong society. A sustainable economy is one which brings prosperity to all, not just vast wealth to a few. The principles of sustainability include good governance - and we hope to demonstrate that by ensuring that Nourish works as an inclusive, a democratic movement.

Finally, sustainable development is not about rejecting technology and returning to some form of peasant based economy. True sustainable development uses sound science responsibly to help create a better world.

At Dunbar we summed up our thoughts by saying that, in food terms, a sustainable Scotland means that in every region we want to produce more of what we eat and eat more of what we produce.

We decided that we believed that a more localised food system will be better for the environment, for our health, for our communities and for the economy. We said we were building a movement to create a food system that is:

- Locally based with shorter supply chains.
- That promotes and respects seasonality.
- That is resilient.
- That is fair and accessible to all.
- And, very importantly, it must be one which creates and maintains a sustainable livelihood for producers.

Why do we think these things are important? Well I don't have time to go into all the human right abuses linked to the globalised food system or the large scale destruction of environmental resources required to serve up maximum shareholder value alongside what passes for affordable food.

I could talk about the Turkey Twizzler scandal in which the appalling promotion of nutritionally poor, calorie rich foods fuels our obesity epidemic. Or the food desertification of our High Streets brought about by the rise of the supermarket dominated food system. But on this chilly day in February I will focus simply on the precarious, wasteful, unfair nature of the current system.

In January, when snow covered every tiny corner of Britain, Downing Street was warned that carrots and some green vegetables might run out because of the snow. There were problems too with the national supply of milk.

Around 80% of all supermarket supplies of carrots come from just 10 major packers. Changes in methods, insisted on by supermarkets, mean that crops which could have been more easily harvested sooner were still in the ground. Across the UK extra workers were needed to harvest vegetable crops in difficult conditions and suppliers expressed deep frustration that the additional costs of keeping the "just in time" supply chain systems going were being borne by producers alone.

Transporting food to centralised facilities also caused massive problems. In Wiltshire one farmer was forced to flush £11,000 worth of milk down the drain because the huge articulated lorries used to collect milk in bulk and deliver it to increasingly centralised processing points could not negotiate the treacherous roads. He maintained that in the past the smaller tankers, travelling to more local dairies had never failed to collect. At the same time, he says, the local supermarket was repeatedly running out of milk.

Food is a precious resource. We can't afford to waste it and we can't leave it to others to make sure that the food system is fair.

The challenge for us today is to work out what you want to achieve from a national network promoting local food and what you can offer to make that change happen. Our unhealthy food system has not gone unnoticed by government. Just this week

in a new strategy for targeting obesity Public Health Minister Shona Robison made it clear that we need government help.

She said that:

“We cannot expect people to be able to change their behaviour alone as the environment we live in today means that for most people weight gain becomes almost inevitable. Excellent work is already underway but we have to go further and make serious changes that will transform our entire living environment.”

Now much as I personally like the idea that being a bit fat isn't my fault because in this obesogenic society weight gain is inevitable, I don't think waiting for government to fix it for me will do the trick.

And I'm not just interested in adding my quite considerable weight to this cause because it keeps my mind off fudge doughnuts.

I truly believe part of that transformation to healthier, thinner, better fed people will come from reconnecting ourselves to more local, more sustainable food systems. But let's not turn this into a chicken and egg thing. There is no point wondering whether government leadership or community action will come first. We have to push for both together.

We are going to have to use all the resources at our disposal to encourage government and industry and our fellow consumers that change is possible. We need to show them that a better, more sustainable food system for Scotland will not be a return to five wrinkled carrots and an onion but a great leap forward towards a secure, just, healthy and desirable life.

DAVE SIMMERS, COMMUNITY FOOD INITIATIVE NORTH EAST (CFINE)

Dave Simmers gave an inspiring account of the work of CFINE which has developed over the last 10-15 years to become a thriving social enterprise creating access to food for low income communities in Aberdeen and surrounding areas.

The organization now employs 20 staff and delivers fruit and vegetables to around 90 drop-off points in the region, as well as providing a 'food at work' service to local employers and a Fareshare scheme to distribute surplus supermarket food to disadvantaged groups. CFINE is now working with community food projects in other parts of Scotland to source produce jointly.

Dave emphasised that CFINE has remained rooted in the community, with directors drawn from the communities which the organization serves.

There was a discussion about the tension between providing affordable/cheap food to low income communities and meeting other environmental/social goals such as local procurement, fair trade and organic produce.

See www.cfine.org

NOURISH MEETING

PROGRAMME

FRIDAY 26 FEBRUARY 2010

- 3.30 Gather outside Albert Halls, Stirling
- 4.00 City food walk
- 5.30 Return to Albert Halls - refreshments
- 6.00 Welcome and introduction
- 7.15 Evening meal at Tapas Restaurant

SATURDAY 27 FEBRUARY 2010

- 9.30 Tea/coffee and registration
- 10.00 Welcome and housekeeping
Introduction - Shelagh Young, Sustainable Development Commission
- 10.15 What we want from a network part 1: group exercise looking at vision and goals, initial workplan and structure for Nourish
- 11.00 Break
- 11.30 What we want from a network part 2: further discussion and feedback
- 12.15 Inspiring shorts part 1: 2 minute presentations by 10 projects on their work
- 12.45 Lunch and chat
- 1.45 Dave Simmers, CFINE
- 2.15 Organising the network
- 2.30 Workshop groups
Community food production - Jane Gray, Ron Gilchrist
Green skills and jobs - Jo Hunt
Growing and selling local food - Pete Ritchie, Alan Brown
Helping consumers access local food - Eleanor Logan, Mike Small
Modelling a resilient food system - Eva Schonveld
Social justice - Shelagh Young
- 3.45 Break
- 4.00 Plenary session, feedback from workshops
- 4.30 Finish

HOW TO GET THERE

The Nourish meeting is at: Albert Halls, Albert Place, Stirling, FK8 2QL



PARTICIPANTS

NAME

ORGANISATION

Abel Pat	
Barber Bill	Bluebell Croft
Barber Sukie	
Bates Les	The Torridon
Beresford Meg	Transition Tinto
Chillag Jon	
Cochran-Patrick Nigel	
Cuthbertson Corrie	Friends of the Earth Falkirk
Donaldson Hazel	North Glasgow Community Food Initiative (NGCFI)
Donaldson Neil	Big Green Tarbert
Dzakovic Anne	Lambhill Stables Project
Fearn Marilyn	Comrie Allotment Association
Fenton Trish	
Ferguson John	Binn Eco Park
Ferguson Vicki	Federation of City Farms and Community Gardens
Fraser Sarah	Stepin Stones
Gibb Brian	
Gibson Anne	Community Food and Health Scotland
Giuliani Marco	My Local Farm Company LTD
Goodsir Suzy	Greener Kirkcaldy
Hancox John	Commonwealth Orcheard
Hardie Angus	Local People Leading
Kelly Kate	North Glasgow Community Food Initiative (NGCFI)
Kemp Caroline	Albion Allotments Ltd
Kinross Elly	Fife Diet
Lamb Kay	Perth and Kinross Council
Lanini Sion	Transition Edinburgh University
Love Matthew	East Kilbride Development Trust
Lovelock Neil	Towards Transition Glasgow
MacLean Sarah	
Martynoga Fi	
McCance Ellen	WECAN!
McClusky Cath	Transition Tinto
McEwan Mel	Linlithgow Climate Challenge
McIntosh Kate	
McIntosh Findlay	
Menzies Janet	East Kilbride Development Trust
Methven William	
Methven Jenny	Falkland Stewards & Fife Diet

NAME

ORGANISATION

Miller Sulekha	Northern Green
Mordin Abi	Urban Roots
Murray Marielle	SiStech
Nunn Rachel	Going Carbon Neutral Stirling
O'Sullivan Tam	North Glasgow Community Food Initiative NGCFI)
Perez Marta	
Philip Norman	Friends of the Earth Falkirk
Pilley Chris	Christopher Pilley Research and Consultancy
Ransom Luci	Transition Scotland
Reid James	
Reid Donald	Slow Food Edinburgh
Reis Rose	
Roberts Matthew	The Steamie Bakehouse
Roger Sam	Ethics Girls
Ross Fiona	Orchard 800
Rowe Angela	North Glasgow Community Food Initiative NGCFI)
Sarnzewa Nastja	St Andrews University Student
Schofield Alison	Tweed Valley Organics
Scott Calum	My Local Farm Company LTD
Skillen Ben	Earthshare
Smyth Gerri	Transition Scotland Support
Speirs Kathy	NVA
St Johnston Caroline	Sustainable Development Commission
Thain Ewan	Northern Green
Thompson Andrew	Perth Slow Food
Turnbull Roy	
Urquhart Willy	North Glasgow Community Food Initiative NGCFI)
Wall Sarah	Sustaining Dunbar
Wall Alex	Sustaining Dunbar
Williams Glen	Urban Roots
Wirsig Claire	Earthshare
Yuill David	North Glasgow Community Food Initiative NGCFI)
Debby	North Glasgow Community Food Initiative NGCFI)

CCF MEMBERS

Bowie Georgina	Carbon Reduction Action Information Centre
Bradley Simon	Sustianable Uist
Brown Alan	Linlithgow Climate Change
Harvie Rose	Knowtop Community Farm Projects Limited (Dumbarton)
Maclennan Kirsty	Electric Vehicle Project/Urras Oighreachd Ghabhsainn (Galson Estate Trust)
MacLeod Katy	Loch Tay Food Chain
Masson Sandra	N/A
Mitchell Lynda	ALLenergy
Mitchell Steven	Letham Climate Challenge Group
Robertson Greig	Edinburgh Community Backgreens Associaton
Sharpe Andrew	Blane Valley Carbon Neutral Group
St Johnston Caroline	Sustianable Development Commission
Steel David	The Gatehouse Development Initiative
Meyerricks Svenja	PhD student of St Andrews Sustainability Institute

ORGANISERS

Gilchrist Ron
Gray Jane
Hunt Jo
Logan Eleanor
Martinez Teresa
Mullen Jim
Ritchie Pete
Schonveld Eva
Small Mike
Young Shelagh
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