



Draft Minutes for the Second Annual General Meeting of Slow Food Scotland SCIO 45764

Sunday 12th November 2017 At Gorgie City Farm, Edinburgh.

Members Present

Trustees - Donald Reid (Chair), Andrew Marsden, Walter Mowat, Gillian Rodger, Amy Rankine, Denise Walton

Members - Wendy Barrie, John Cooke, Vivian Maeda, Bosse Dahlgren, Brenda Mowat, Mike Wilson, Lindsay Cochrane, Howard Wilkinson, Federico Lubrani, Bob Donald, Richard Ross, Lisa Betrand, Alison Sykora, Pat Abel, Richard Briggs, Janie Neuman, Paul Hooper

Guests Shane Holland (SFUK), Ben Reade, Robin Gourlay

Non-members Marie Louise Cochrane, Jillian McEwan, Melanie Coleman, Harris Aslam

Apologies Steph Marsden, Fiona Richmond, Pam Rodway, Morag Jones, Sascha Grierson, Eleanor Cunningham

Agenda

- **Chairman's report**
- **Treasurer's report**
- **Slow Food in the UK**
- **Proposed constitutional amendments**
- **Slow Food Youth Network**
- **Election of Trustees**
- **Chengdu International Congress report**
- **Questions/AOB**
- **Slow Food and the power of Collaboration**



1. Before the meeting

The formal meeting was preceded by a tour of Gorgie City Farm and an excellent lunch that was attended by most of those present. The lunch was provided by Chef Alliance Chefs Fred Berkmilller (L'Escargot Blue and Blanc) and Rosario Sartore (Locando Di Gusti) whose generosity was much appreciated. During coffee, Wendy Barrie announced that the “true” Selkirk Bannock had been nominated and accepted as the 50th member of the Scottish Ark of Taste, and copious samples were consumed.

2. Minutes and matters arising.

There were no changes to the previous AGM minutes circulated and no actions arising.

3. Trustees Report

As previously, the board has met approximately quarterly through the year, reviewing progress from the SFS working group, reporting on membership and convivia development and the major project areas of Chef Alliance, Ark of Taste, Supporters, Education and International and European events. As intimated in the previous AGM minutes, John Cooke and Pam Rodway both stood down from the board. They have not been replaced (the constitution allows the board to operate with a minimum of 4 trustees) but the current board would welcome nominations, who can be co-opted onto the board without an AGM vote.

Whilst the Chairman did summarise many of the successes and events of the past year, the various convivia and projects had provided their own brief notes on successes and challenges. These are included in the appendix. Donald observed that there were three themes that ran through the agenda – Community, Collaboration and Challenge.

- Community is represented in many forms, through events such as the AGM, meals, visits, etc, but also using online communities. Our networks join members together – perhaps particularly key in the countryside, where members are more widely spread.
- Collaboration – the overall theme of the AGM, and the focus of the panel session.
- Challenges include how to marshal our members and supporters to help influence the direction the Food community in its widest sense in line with our objectives – and how we can run Slow Food as an organisation with limited financial resources. There is a need to link the Ark of Taste to the Chef Alliance, with convivia also promoting and proposing chefs to join the Alliance.

Donald thanked all the members, supporters and volunteers who have helped get us to the position we are in today.

Finally, as many of our members will know, our current SFS Coordinator, John Cooke, will be leaving Scotland to work in London and will relinquish his SFS role. John’s contribution to SFS has been enormous, and we will miss his commitment and enthusiasm. We wish him well with his new job, but he will remain in Slow Food, and will retain his current Slow Food UK roles as European and International representative. As a token of the appreciation of the Slow Food community with which he has engaged so effectively over the past few years, the Chairman presented John with pair of Bloody Ploughman apple trees (an Ark of Taste variety of course!), affine, long handled spade with which to plant them and some samples of the fruit which we hope in years to come will remind him of his Slow Food adventures up north.



4. Finances and Fund Raising

A Finance report was circulated in advance of the meeting, (see appendix) which showed that through the year, due to the constraints put on discretionary spending, the deficit from the previous year has been managed and SFS more or less broke even. Attempts at fund-raising have not been successful, but a project is underway to focus on the Supporters scheme.

A proposal was put to the membership to agree a modest increase in in fees both for members and supporters. After some discussion, (see SFUK section) this was passed overwhelmingly by the members.

5. SF in the UK.

The finance discussion merged into SFUK with discussion on the membership increase. Shane Holland made clear that donation funds had shrunk dramatically over the past two years and as we are aware, this has impacted the distribution of funds to the UK countries and convivia. The donation from Lavazza has gone from £18k two years ago to £5k last year and nothing this year. SFUK has taken similar steps to SFS in terms of reducing discretionary spend wherever possible - "cut to the bone", but in order to keep operating at a realistic level, it would be necessary to have a modest increase in fees as outlined in the treasurer's report above. This has been proposed and approved by the other UK countries. The increase in fees would bring in another £8k per year.

There is an Ark of Taste/Chef Alliance book coming out at the end of November, the production of which has been sponsored.

A Terra Madre sponsor is almost in place for a UK pavilion. There will be a chef area in the pavilion and it is intended that each nation will host a chef day over the 4 day event.

6. Formal AGM processes

The Chairman noted that the AGM also has a purpose to formalise some of the business of Slow Food Scotland and that there were constitutional changes proposed motions which required a vote from the members (See appendix). The motions were passed by the members by the required two-thirds majority.

The membership, again after some discussion, voted to approve the re-adoption of the current board members. There was some criticism of the lack of warning provided for members to give them time to consider becoming a trustee. Although the previous AGM minutes did mention this, the papers for this year's AGM could have been circulated earlier and had clearer indications of this. Anyone with an interest is encouraged to contact any of the current board members to discuss it, we would welcome trustee volunteers. As stated in the Trustee's Report, co-option is an option for anyone who feels they have something to contribute to the board.

A discussion that took place (in the absence of the trustees) outlining the formal process for those Scottish convivia following the Glasgow model, namely that all committee members resign and put themselves forward for re-election. A notification from the convivium secretary is sent to all members at least 21 days prior to the AGM, with nominations to be received 14 days prior



to the AGM. The secretary then sends out to members the list of those seeking re-election. I got the feeling from those talking that this is the procedure that should be followed by SFS as well. There was also an observation that the SFS board has tended to be very central belt biased in its composition. The board recognises these points.

7. International Congress 2017 Chengdu China

Two SFS members (John Cooke and Bob Donald) attended and it was intended that they share their experiences but time was against it. There is a report in the appendix that summarises the event.

8. Collaboration – Panel discussion

After a brief musical interlude to refresh the spirit and get the members thinking of collaboration, Robin Gourlay (Scottish Government Food and Drink Policy), Ben Reade (Chef - Edinburgh Food Studio) and Shane Holland (CEO SFUK) stepped through some of their collaboration experiences

- Robin indicated how inspired he had been by his visit to Terra Madre. He saw Slow Food as an organisation able to help inspire a deeper appreciation of the value of food in society. With regards to collaboration, he indicated that shared interest was a key starting point, and that there were many organisations and entities (hinting at the Scottish Government) within Scotland for whom a concern for the importance and value of food would be a shared value. He also suggested that an important asset in finding valuable collaborative partners was credibility, and that this was something Slow Food certainly possessed.
- Ben talked about how he operates in a different way from other more commercial restaurants by mixing meals with food research. In this respect he was very much involved in interdisciplinary activities. Collaboration for him has involved inviting guest chefs (many from highly prestigious restaurants) to work with them. This gives EFS new experiences and skills, and gives their customers an opportunity to sample a wide variety of cooking at a reasonable price. Ben has an ambivalent view of Slow Food, and openly expressed it. Two key observations – the outcome is what matters rather than the intent, and achieving something more important than claiming ownership of the outcome, i.e. it shouldn't matter who does it, getting it done is what is important. Ben also acknowledged that collaboration can be uncomfortable -- but that shouldn't preclude it from happening. He also expressed his support for direct action as an effective way of progressing the ideals of Slow Food and its collaborative partners.
- Shane encouraged Slow Food to be a nimble organisation, ready to take opportunities, echoing Carlo Petrini's encouragement for Slow Food to be a 'light infantry' and unstructured, not bogged down in procedure and formality. Shane felt that Slow Food attracted -- and could attract -- people who break things, or at least those who believe they could. He urged us not to be frightened of failure, while recognising that a fear of failure was often the reason for tentative involvement, including collaborative projects. 'Just do one thing,' was his message. In the final part of the discussion, Shane noted that the SF International Congress supported the idea of dropping the term 'convivium'.
- After various contributions from the floor, John concluded by suggesting that just talking to people interested in food wasn't sufficient, and that we had to reach beyond that zone of comfort.



9. Thanks and Close

Donald indicated to those still left at this stage (a number had left to get to other events or begin their return journey) that with John stepping down from his prominent role in leading and coordinating the activities of Slow Food in Scotland, the Board were engaged in a process of identifying those who could take on the work he was doing. He explained that he had been discussing with Bob Donald about Bob taking up a role coordinating the convivia, which would involve hosting the regular network calls and a certain amount of the linked administration. However, there was further activity that Bob would not be taking on, particularly the communications that John had conducted, and that the Board would be looking for others to contribute in this and other work representing Slow Food Scotland.

There was a final thank you to all the attendees and speakers, and to the chefs for a fine lunch and to Eddie Wilkinson and the team at Gorgie City Farm for looking after us so well.



Appendix 1. Motions passed and Treasurer's Report

A. Ordinary motion proposing to alter fees as follows:

A modest increase in Supporters Fees for 2018, with any existing Supporter offered renewal fees at 2017 levels.

Proposed Fee Small Business £120/144 to £125/150 (ex/inc VAT)

Medium Business £360/432 to £375/450

Large Business £600/720 £625/750

Personal membership fees have remained the same for six years, and the proposed increase will raise all base fees by 50p per month. The proposal is that this fee only applies to new members, with all existing members to pay the old rate through 2018 providing they do so on direct debit.

B. There are three amendments to the constitution proposed by the board. Two are concerned with procedural matters of the board; the third is a practical matter regarding membership fees. All require a two-thirds majority at the AGM.

Amendment 1.

That Clause 84 be amended such that the quorum stated for board meetings is 4 rather than 5 charity trustees.

84. No valid decisions can be taken at a board meeting unless a quorum is present; the quorum for board meetings is 4 charity trustees.

Rationale is that there is conflict with clause 53 that states that the minimum number of trustees is 4. There would never be a quorum if there were only 4 trustees.

Amendment 2.

That there should be additional clauses 84.1 and 84.2 regarding the procedure of board meetings

84.1

Attendance at a board meeting by means of audio or video link is considered valid for discussions and voting.

84.2

Outwith the proceedings of a notified board meeting, the chair may if required in particular circumstances, request a decision on a board resolution by e-mail, with any decision so reached being included in the minutes of the next notified board meeting.

Rationale being to formalise the use of technology and reflect the practicalities of having geographically disparate board members and attendees.

Amendment 3

That clause 14.1 be added to the constitution

14.1



The board is empowered to agree on behalf of the membership changes to the fees in order to align with the other national Slow Food bodies within the UK, provided any individual fee increase is within 25% of the current fee, and that no more than one increase is permitted in any calendar year. Any increase so agreed must be ratified at the next subsequent general meeting.

Rationale is that currently our membership fees can only be changed with the agreement of the membership. However it is recognised that changes may be proposed by Slow Food in the UK, and should this happen, it would be sensible to maintain alignment with the fees in the other countries, assuming the changes are within certain limits.

C. Election to the board

Nominations currently notified (all current members of the board seeking re-election):

Gillian Roger
 Andrew Marsden
 Walter Mowat
 Amy Rankine
 Donald Reid
 Denise Walton

Year 2016-17 Financial Summary



Slow Food Scotland Financial Summary Year Ending 31st July 2017				
	Actual 2016-17	UNRESTRICTED FUNDS		Actual 2015/16
		General Fund	Designated Fund	
INCOME				
Grant				5,000
Membership Fees	593	593		268
Donations	0			420
Total Income	593	593	0	5,688
EXPENDITURE				
Non-recurring staff costs	0	0		5,000
Staff Travel (mainly John)	63	63		293
Stationery (Brochures, stickers, cards etc)	32	32		395
SF Youth support (pending)	0	0		0
IT support costs (domain, hosting etc)	44	44		675
Events	307	307		618
Total Expenditure	445	445	0	6,980
Surplus/deficit for year	148			(1,292)
Cash reserves at start of year	1,640			2,932
Surplus/deficit for the year	148			(1,292)
Cash reserves at the end of year	1,788			1,640

Notes:

- Financial position has “stabilised”.
- Spending has adjusted to the lower SFUK distribution (due to reduced sponsorship).
- No expectation that the distribution will increase, more likely reduce further.
- Non-discretionary spending cut to the bone.
- Discretionary activities self-funding (or fund raising).
- Fund raising stepping up.
- (Excludes £100 allocated to Youth Network, £70 consumed in current year).



Appendix 2 Convivum Reports

Report from SF Aberdeen

Slow Food Aberdeen City and Shire (SFACS)
Actions, Impacts and Objectives
Since the last SF Scotland AGM 11 Dec 2016

Biggest actions

1. Hosted Carlo Petrini during his visit to Aberdeen
2. Signed up 65 members and 2 supporters
3. Ran 3 dining events (Musa in Feb, The Bank in May, Musa in May) and 1 producer showcasing event (NESCOL in May) as well as taking stalls at 6 Market / festival events (DLFF, Seedy Sunday, Tarland Potato Day, Mayfest, Ecofest and Wild about Aden)
4. 2 chefs joined the Chef Alliance (Lesley Gillespie and John Kelman)
5. Submitted 1 product to The Ark of Taste (The Buttery)
6. Created the SFACS Taste Adventure kit
7. Created a SFACS social media presence on FB and Twitter as well as created a SFACS website

Biggest impacts of actions

1. Directly promoted 25 producers through our dining and showcasing events
2. Engaged local children using the Taste Adventure kit at 4 of the above mentioned events
3. Attracted 443 'likes' on the SFACS Facebook page
4. SFACS projects have appeared in the local press 3 times, Carlo's visit was highlighted on the NESCOL website and Bob Donald was interviewed on the radio
5. Raised the profile of SFACS through all the actions listed above together with sale of printed merchandise

Main objectives for the coming year

1. Establish closer links with convivia in Genoa and Reykjavik through possible twinning and shared events, food tourism etc.
2. Participate in and potentially lead Sustainable Food City Partnership Aberdeen's objective of "Promoting a vibrant and diverse food economy"



Report from SF Ayrshire/Saltire

1. We supported and helped facilitate and promote Ayrshire Larder & Ark of Taste produce at Palace of Westminster on Feb 8th
2. Supported and contributed to Ballantrae Festival of Food and Drink June 11th
3. Supported and promoted and organised a cheese and wine tasting including Ark of Taste produce at Corney and Barrow, Whighams, Ayr, in July
4. Supported and participated in Foire de Mineee Scottish Food delegation in Challan France, September
5. Continued support to Assloss Community Garden in Kilmarnock, linked into SF Gardens for Africa scheme October and had presence at Kilmarnock farmers' market (We also had a banner /promotional presence at circa 14 other events, including food and heritage celebrations at NTS Burns venue, during the year.)

Our objectives for the next 12 months will include regional food festival /market presences and further educational initiatives with schools

(Howard Wilkinson)

Report from SF Edinburgh

5 biggest actions and 5 main impacts of SFE in this year:

- Planning meeting at Gorgie City farm focusing on collaboration (sounds familiar hey?) in March 2016 where we developed a list of potential/current collaborators (needs to add bio and contact details) -> we now strive to include other organisations in everything we do (Royal Botanic Garden, Power of Food Festival, Edinburgh Food Festival, producers and restaurant..) and they now contact us to get support for the events/campaign they want to run (Peelham farm, Bromhouse primary school, Edinburgh Food Festival..)
- Communication (social media, newsletter, website) report analysis -> we now include videos as often as we can, as they proved to drive high attention, we updated/restructured our website to match visitor interest including adding a recipes section
- Include collaborators/external news events in our newsletter to keep diversified content -> we are above average opens (especially when announcing events rather than general monthly newsletter)
- We communicated the opportunity to join the committee and to volunteer -> communication officer role covered with support from the chair and 10,000 gardens lead as well as Chef Alliance lead. Still need to cover some specific roles (treasurer, AoT lead, Supporter Scheme lead)
- raise fund for 10,000 gardens (new garden in Kimashuku, Tanzania) -> more than £200 raised following meal organised with First Coast, about £50 raised at on farmers market (Steven Brown, CA leader cooked pumpkin soup, people willing to pay so he donated to the cause). Working with CA proved to be difficult, looking for other routes to raise fund.

2 main plans/objectives for next year:

- improve financial health at a convivium level including finding sources of income (e.g. aprons, corporate lunches, donate button on website..)
- develop communication/campaign, as proved to be very successful (e.g. AoT weekly item promotion).

Lisa Bertrand

Slow Food Scotland

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Report from SF Glasgow

- Membership of 35 (up one on last year!), Management Committee of 6
- Since launch June 2016 we've had significant churn in committee members (8 leaving, 3 joining)
- Joiners include Federico Lubrani whose SFYN successes will be reported separately
- In terms of us spreading the Slow Food word – our Facebook following has grown from c450 to 667 this year; email subscriber list sitting at c290
- Our revamp of Children's Taste Adventure has been our biggest success. We have created a fresh approach with new materials and a redesigned Passport and Posters. This was achieved at no major cost. We have run one successful session with a primary school receiving good feedback. Vicky is running a second session on 13th November at Acharacle Primary near Ardnamurchan
- Sourdough and Fermented Foods Workshops have been a consistent success as they have been repeated across the year and these have proved our biggest fundraiser as well as growing our social network for future events
- Ran a successful Foraging Workshop in Sept, splitting profits with The Concrete Garden in Possil
- Over the year we have supported other Community Garden events at, for example, Concrete Garden and Milton. (eg "Cook-Offs")
- In the Spring we ran a highly successful Permaculture visit to The Cottage Garden in Coldstream for a group of 12 – 15 Community Garden reps from across the city. Feedback from the gardeners was universally positive
- We ran two "Big Table Dinners" which, although enjoyed by those that came along, were poorly attended. We will continue with these perhaps with better promotion
- We need more active members. A call to action was successful for Let's Eat in 2016, less so for SFYN Disco Soup in April this year, for example. We must advertise directly to increase active participation: universities, colleges (especially Catering College) and libraries etc. We could achieve more with a larger group of active participants.

Report from SF Tayside and north Fife

5 actions:

- fermentation workshop held with Coupar Angus Food Focus
- sourdough bread workshop held with Blair Atholl Watermill
- stand held at The Food Life Festival
- 'Fantastic fruits & where to find them' event held with Arbuckles fruit farm, Cairn O'Mohr winery and Alibob café
- tours around Myreside Organics farm and Balharry walled garden

5 impacts of actions:

- fermentation and bread-making knowledge and skills passed on to event attendees
- event attendees been able to discover a number of different producer, community projects and cafés
- the great work of Ali Abercrombie, CA member, has been recognised in positive Tripadvisor reviews
- event attendees learnt lots from Antonia Ineson about organic practices
- through stands at The Food Life market and the Gate church's eco-fayre we were able to pass on the Slow Food message to new audiences

2 objectives for next year:

- create map of local SF-ethos producers and restaurants, community gardens, kitchens and similar projects
- boost social media reach and engagement (*Lyndsay Cochrane*)

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Report from Berwick

Basically Berwick's main focus is always our annual Food & Beer Festival co-ordinated entirely by our slow food convivium. We are proud to be one of a very few SF groups supporting our local producers in this way. In 2017 we had over 80 stalls and over 6000 visitors attending over the weekend - clearly highlighting the amazing range of wonderful artisan food producers and Brewers in our area. Bringing them in contact with locals while also promoting our little border town as a tourism food destination. Other events throughout the year have been mainly restaurant visits to those chefs promoting the use of local produce.

Ruth McNeely

Report from SF Youth Network Scotland

Slow Food Youth Network Activity - 2016-17

November 2016 - What the Food series event focusing on Sugar with Janice Clyne & Grams

April 2017 - Took part in the first ever World Disco Soup Day hosting 2 Scotland events in Glasgow & Edinburgh

July 2017 - Ed Food Festival debate - 'Building our Food Future' with guest speakers inc. Bryce Cunningham, Bella (Nourish),

October 2017 - hosted 2 CCA 'Cooking Pot' events - Lunchtime Literature Smorgasbord (collab with the Fountain) & Tastebud Time Machine (collab with Eusabi's Deli)

October 2017 - Said Goodbye to Steph as Gillian took over as SFYN Co-ordinator

October 2017 - began recruitment drive to establish first SFYN official committee & approach to 'membership'

Aims for 2017 - 18 (Scotland's Year of Young People)

- Expand the network across Scotland and gain official organisation status in Scotland
- Create a digital platform which enables young people involved in or interested about their food system to connect with other young food leaders across Scotland (first stage survey due out end November 2017).
- Ensure Scotland sends a strong contingent of youth delegates to Terra Madre 2018 to participate in events such as SFYNTANK and exchange their ideas and knowledge with young food leaders across the world.
- Contribute to the SFYN international Calendarium Culinarium project
- As well as continuing to organise and collaborate with you to run eat-ins, disco soups (#WSD18), #whatthefood events & our series at CCA!

(Gillian Roger)

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Report on SFS Ark of Taste Project 2017

Pre 2016 there were 13 Ark products boarded in Scotland

Five most important actions undertaken in the past year...

1. 39 Ark products have been added since my taking on the Co-ordination of the Scottish Ark (accurate at Oct 24th) with further expected by AGM in November!!
2. Travelled (at our own expense) to Orkney and Shetland to personally visit producers and gain first-hand knowledge of many critical Ark products
3. Organised and led a Scottish delegation of producers, musicians and dancers to a 5day festival in France. In addition to fine seafood and souvenirs we showcased 6 Ark products – from as far north as Shetland to Ayrshire in the south, all of which sold out!
4. Visited the Outer Isles to take part in a Festival and whilst there investigated a range of Ark products
5. Arranged an Ark of Taste emporium, representing 7 Ark products, on Scottish Food Guide Stand at Gardening Scotland, in addition to welcoming Jane with her range of St Andrews Farmhouse Cheeses including 2 that are on the Ark

Five biggest impacts of actions in the past year...

1. Raised the profile of Ark products as I visited chefs throughout Scotland and also have recommended interested chefs for the SF Chef Alliance
2. Raised the profile among consumers (co-producers) through Press articles, Courses at Scottish Food Studio, and Speaker at events (Apple Day @ Wester Lawrenceton Farm, home to fellow Ark of Taste Commissioner Pam Rodway, and Edinburgh Botanics during 'Power of Food Fest')
3. Highlighted Scottish Ark products in France & Sweden (Speaker on Ark of Taste at Linderödsvin Dag – Swedish Pig on Ark of Taste Day)
4. Found more heritage foods for the Ark lest we forget or lose them from our food culture
5. Raised food issues within politics and its importance in biodiversity

Two main objectives for the next year...

1. To continue to find and raise awareness of our Ark products in Scotland and beyond as this is a journey that will continue over the years
2. To further engage with these producers to gain access to market

With my thanks to my fellow commissioners Denise Walton, Carina Contini, Pam Rodway & Catherine Brown

Wendy Barrie, Leader Slow Food Scotland Ark of Taste

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Report on SFS Chef Alliance Project 2017

Key CA actions

- 1) Increased number of members
- 2) Delivered a launch network & Slow Food Chef Alliance introduction event 1st May 2017
- 3) Exposure of Chef Alliance via Social Media and publication of blogs at the Slow Food in the UK website
- 4) Organised a #menuforchange CA event 6th November
- 5) Attendance to 1st International Slow Food Chef Alliance meeting – Montecatini di Terme – Italy

Biggest CA impact

- 1) Increased membership by 44%
- 2) Extended the reach of members outwith Edinburgh
- 3) Two CA events improved exposure of CA, network opportunity
- 4) Supported first International SF CA campaign #menuforchange
- 5) 1st draft of Slow Food Scotland - CA action plan written by chefs for chefs: Communication, structured actions, Scottish relevance

What's next?

- SF Scotland Chef Alliance to work in more cohesive way to strengthen impact in 2018
- SF Scotland Chef Alliance to devolve responsibilities to chef members via subgroups
- SF Scotland Chef Alliance to better collaborate with Ark of Taste Scotland
- SF Scotland Chef Alliance to be more inclusive – recruit Street Food Chefs, School dinner ladies

The current chefs are (in alphabetic order!)

Ali Abercrombie, David Alexander, Fred Berkmilller, Carina Contini, Neil Forbes, Alison Henderson, Colin Hinds, John Kelman, Lesley Gillespie, Tom Lewis, Rosin Llorente, Mathias Llorente, Rorie Lovie, Peter McKenna, Hector McRae, Marcin Madregal, David Hertzmann, Emma Mills, Suzanne O'Connor, Graeme Pallister, Rosario Sartore, Scott Smith, Zoltan Szabo, Scott Davies and Paul Newman

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Report on SFS Supporters Scheme 2017

The Slow Food Scotland Supporters scheme has relaunched in the Summer of 2017 with the aims of strengthening our Network both locally and convivially.

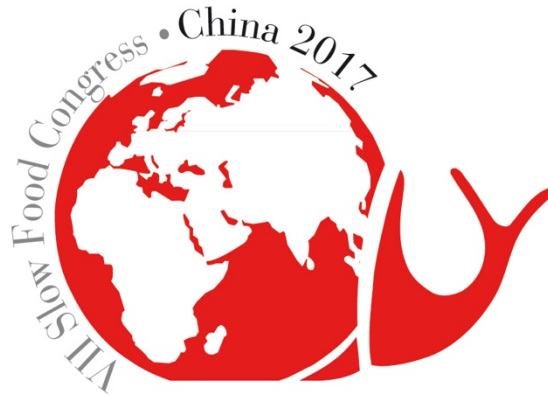
We are pleased to have the continued support of Briggs' Shetland Lamb, Isle of Skye Sea Salt & Musa Aberdeen as welcoming on board Aye Love Real Food & Errichel Farm.

Looking forward into 2018 we are looking to continue to work with these partners, plan events and showcase the work that they are doing. Growing our partners will help us to work collaboratively to deliver the Slow Food message & build a stronger and more integrated network.

Amy Rankine, Slow Food Scotland Supporters Scheme Co-ordinator



Appendix 3 International Congress Report



7th Slow Food International Congress Chengdu, China 2017 September 29-October 1

Reflections on Chengdu.

Five years after the last Congress at Terra Madre in Turin in 2012, representatives of Slow Food gathered in Chengdu, China for the 7th International Congress.

These gatherings with people of all kinds coming from every continent, and close to 120 countries, are a good gauge of planetary health and just where we are with food's role and impact. A bit like a human early warning system.

Many of the signals were not good. Here are a few examples.

The Senegalese explained how their fisher communities were suffering as climate change drove certain species further and further from their coasts, and led to fatal conflicts with neighbouring countries. The Mexicans described how the dramatic impact of changes in rainfall patterns were being felt more and more quickly with little chance to adapt for cacao producers.

The story that hit hardest for me came from the pastoralists in Kenya. There, climate change events like droughts have cost up to 70% of the herds that they depend on, a decimation of entire communities who have lived well in that environment for generations. As one senior Kenyan herdsman said: 'I feel like a dead man.'

China was still an inspiration though. An incredible place with wonderful people, tradition and food culture.



Professor Wen Tiejun *Executive Dean, Institute of Advanced Studies for Sustainability, Renmin University of China Executive Dean, Institute of Rural Reconstruction of China, Southwestern University of China* offered an alternative to the usual image of a hyper-consumerist, over-polluted nation rushing headlong to environmental armageddon.

Yes, China is the world's top polluter, and the agro-food industry is a leading culprit, but when you produce 700 million pigs and 13 billion poultry birds a year, how can you not be? But as the Professor reminded us, for the Chinese character 'every crisis offers an opportunity'.

So the Chinese are turning from policies that are pro-capital to pro-people, with experiments in what they call eco-civilisation, returning to the small village agricultural forms that respect biodiversity, soil, traditional knowledge and ultimate sustainability. What was once old is new again. Agriculture 4.0, they call it!

Oh, and if that's not enough, proof that the Chinese take food genuinely seriously: Every year, the very first government policies and directives of the year that appear in January are about, you guessed it, food and agriculture.

Background to Chengdu.

Over the past two to three years, there has been a gradual realisation that Slow Food has to change as it grows in order to become more effective and achieve the stated aim of becoming **'the food movement'**.

The route to this was laid out in the Slow Food 2.0 document, but in short it means more openness, collaboration, inclusivity, partnerships and a focus on empowering the grass-roots with support, training and resources. More global campaigns that are shared by the whole network are key too, and the current #menuforchange activity is a good example of this.

'Only by radically renewing the organization of Slow Food, only by making it more open and inclusive, and only by trying out new forms of aggregation, involvement and participation can we address the challenges that await us in the future in the best way possible and thwart those—the very few—who possess power and wealth and decide the fate of the world's food and of humanity itself. They are giants but we are a multitude!' (Declaration of Chengdu 2017)

Carlo's thinking on this and the collective vision for the future can be found [here](#).

Our delegates.

Besides myself, Slow Food in the UK was represented by Bob Donald of Scotland (his comment is Appendix 1), and Claire and Michael Marriage of England. We all voted in the proceedings. (I will ask Bob, Claire and Michael to circulate their impressions, insights and suggestions from the Congress too.)



What went on.

Beyond the ceremonials, a spectacular procession of flag-bearers being a highlight, the Congress was divided into the AGM-type stuff with elections of officials, voting on several motions, the official adoption of the Slow Food statutes, and a day of small-group working which was extremely valuable.

Elections.

Carlo Petrini was re-elected for another term, as was Paolo de Croce as Secretary-General by the Executive Committee, as proposed by the President.

The executive committee was expanded by two members to represent South America and China. Otherwise the personnel are the same.

The nominated [international councillors](#) were also elected. This role has now been more sharply-defined with a proper job descriptions and more will be expected from councillors in shaping and creating the 'new' Slow Food over the next three years, enacting a profound revision of the Slow Food organisational structure, to make it more inclusive and open. (More on the organizational guidelines [here](#).) The governance which will be in charge until 2020 is composed of 43 Councilors from 32 countries.

Declarations and resolutions.

There was a general declaration of Chengdu that re-dedicated the movement to 'good, clean, fair and healthy food is a right of all and that we shall not give up the fight until every last person and the entire web of life on this planet has access to it'.

There were also several Chengdu resolutions which can be found [here](#).

The statutes that govern Slow Food have been changed ever so slightly, with the main thing being the replacement of the term 'convivium' with 'community' and some adjustment to the powers of the President. You can see them [here](#).

Working groups.

The Saturday of Congress was devoted to a day of working in small groups to discuss ten key topics. These included:

- How to engage more people.
- How best to raise funds.
- How to make alliances.
- How to improve communications.
- What main topics should we campaign on?
- What makes you happy in Slow Food?
- What tools do we need?
- How can we connect traditional and academic knowledge?
- How to support leaders.

The findings from these groups will be collated and shared through the network. One thing that came through very clearly from this valuable exercise was the ideas, expertise and experience 'hidden' within



our movement and the need for some dedicated knowledge-sharing online tool. The other stand-out for me is the value of supporting our leaders with the skills and resources they might need to succeed.

AOB

Besides the regular Congress business, there was a meeting of the Slow Food Europe group that had been instigated back in May in Bra. This group has now been created via an online Slack group with the following initial objectives: sharing of know-how and resources on relevant topics (for eg a shout-out to find an expert on a particular topic) and a network that can be mobilised in the event of a particular crisis or campaign in any one of the individual countries. The current hot topics are glyphosphates, animal farming, CAP food policy and food waste. It was emphasised that this group is for both EU and non-EU members.

Chengdu was, I believe, another indication that Slow Food is involved in a process of reform. Although our values remain rooted in 'good, clean and fair' food, the inclination towards a more open movement that can mobilise those beyond our formal organisation is the clear direction for the future. In my experience, the movement has come a long way from an intensively Italy-centred organisation to one that recognises that globally the grassroots is where the real work is done and our task must be to give them the tools, resources and support to succeed as they forge partnerships and collaborations with those who share our vision and values.

John Cooke

17.10.17

Additional comments

As a first timer at any international Slow Food event, what struck me most was the depth and structure of the organisation. Sitting down and talking to other delegates, you are hit with the passion and drive that people have, not only in our shared interest of food, of course, but of the issues surrounding and relating to it.

Global issues that impact all of us in different ways, be it the steady removal of biodiversity by multinational companies intent on maximising profits through sales of GMO seeds and fertilisers, or the impact that climate change will have on our future environment and food production.

And it is the knowledge and experience of the other delegates (and I am sure of Slow Food members who were not there) that makes you realise that if we can channel this so we are pushing together in the same direction on these types of issues, Slow Food could really be more of an influential player in local and national government strategies on food and agriculture. I came back enthused and ready to bring a local focus to push the international campaigns that were set at the Chengdu congress.

Bob Donald (Slow Food Aberdeen City and Shire)