

Autumn 2025 Updates

from Ailee Burns

Ailee Burns is the Food and Climate Action (FCA) project Community Activator working in West Glasgow in partnership with Glasgow Eco Trust, as well as in Kinning Park with Kinning Park Complex.

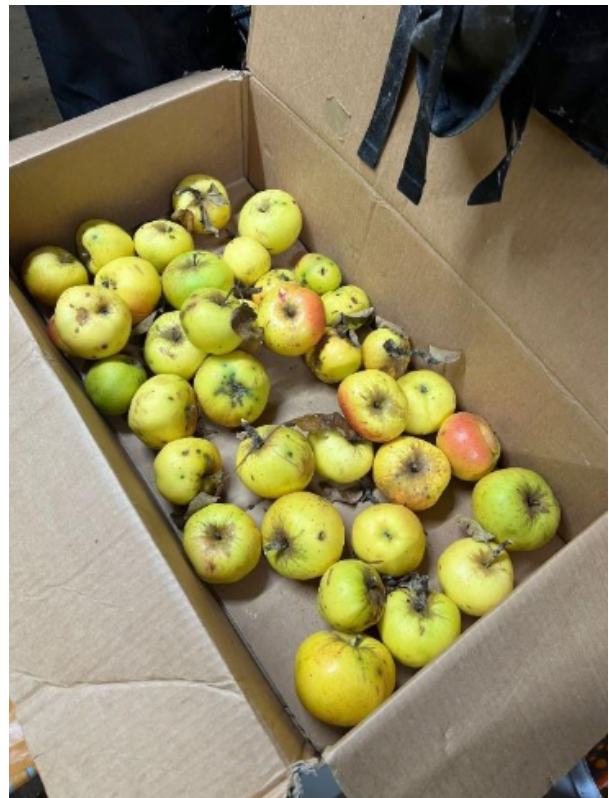
Take a read to see what she's been up to in the final stages of the FCA project



From Kinning Park Complex

The community meal at KPC continues to run bi-weekly. We aim to provide food that is seasonal, nutritious & delicious. Our meal is run by volunteers, and would not be possible if it wasn't for them giving up their time & efforts. The cooler months have meant thick soups, warming chillis, and lots of apple themed desserts, with apples from community orchards, neighbors' & friends' trees!

In September, we welcomed Rod from Glasgow Apple Pressing to one of our meals, where he delivered an apple juice making workshop – there's nothing quite like a glass of freshly squeezed apple juice to welcome Autumn. Another highlight was “veg-from-the-garden-soup” – the delicious creation of Rachel, one of our volunteer community chefs, using the community garden harvest.



Thanks to Rachel, we now have a partnership with Dig in Govan, who are providing our veg delivery. This is an important step in becoming less reliant on (often exploitative & unethical) global supply chains, and supporting a sustainable, local food system.

The garden group have been meeting every Monday 2-4pm. These sessions can be a variety of open volunteer sessions or focused workshops delivered by external facilitators. All food grown by the group is free to the community to take, as well as being used for the community meal where possible. Read on to find out more about what the group has been up to:

Glasgow Seed Library workshop 9th Sept

We were thrilled to be joined by our friends at Glasgow Seed Library. Meg gave a talk to introduce us to harvesting seeds, before going into the garden to try it ourselves. We learned a few different methods for seed collection, and are delighted to have plenty of seeds to see us through the growing season next year! To learn more about Glasgow Seed Library, visit: [Glasgow Seed Library](#) | [CCA Glasgow](#)



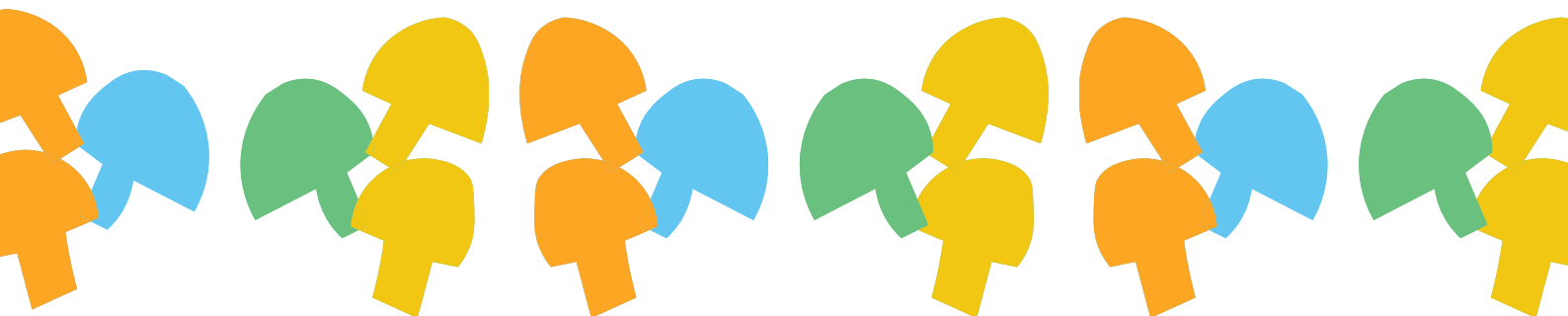
Mushroom Growing Workshop 27th Oct

This was a new venture for the team at KPC, but thankfully we had our wonderful volunteer, Scott, on hand to guide us. Scott has experience running a commercial mushroom farm, and volunteers at the mushroom growing project with the men's group at Govanhill Baths. We are very lucky to have such an experienced and skilled community around us to grow our garden with!

If you are interested in growing mushrooms, or organizing a mushroom workshop for your group, you can get in touch with Scott at Scott@mycorevolution.co.uk or on @mycorevolution on socials.

We used spent oyster mushroom substrate from Glasgow Mushroom Company – who grow mushrooms on a commercial scale – instead of spawn to cut some costs. We layered this a lasagna style bed with straw & cardboard, and covered with an old carpet. We used both a professional mushroom growing bed, very kindly donated by Scott, and an old laundry basket! We have chosen to try 2 methods as an experiment, and to demonstrate that you don't need a fancy set up to grow food.

P.S. You can join Glasgow Mushroom company's Compost Club to collect some spent mushroom substrate to use as mulch, add to compost heaps or try growing your own mushrooms. Just head to this link: [Compost Club - Mushroom Block Collection](#)



Composting Workshop 15th Nov

We were joined by GCFN's Jenny McGillivray who facilitated a chilly but insightful composting workshop. We learned all about the connection between compost, soil health & climate change, and got some much needed advice on how to get the best out of our hot composter, bay compost beds & little home made wormery. We can't wait to compost all of our food scraps from the community meal on sight & help build healthy soil to house our microbial pals!



Composting Project at Royal Gartnaval

Work over at Art in Gart's adopt-a-bed site has continued with Frank McMaster at Glasgow Eco Trust & the green gym to revamp the composting beds. A huge thanks to our friends at the green gym who turn up & give their all despite the cold weather to help our community thrive! Some composting workshops coming up soon on this site.



Glasgow Eco Trust

Super Club/ Tricky Hat Collaboration



Supper Club, which has been running monthly from the Heart of Scotstoun since May 2022, is a community cooking group for anyone interested in food & cooking. It is often feedback to us that Supper Club has become a space for our participants to make friends & find community. We are super lucky to learn recipes from all over the world, as the group is attended by a diverse group of folks. As described by one of our participants: “full of lovely company of friends and sharing culture through food.”

We are super excited to tell you about our collaboration with Tricky Hat. Tricky Hat are a socially engaged performance company that makes theatre with and about people who live on the margins of our society. Over the Autumnal period, Tricky Hat joined our Supper Club on their Listening to Our Cities project.

Over five sessions, Tricky Hat artists lead sessions in storytelling, movement, music and film to position artmaking as a mode of building social connections. This culminated in a short film. The concept of sharing (recipes, food, community & culture) featured massively in this project.

Our participants Wafaa, & her daughter Samiya, shared their recipes for Egyptian Koshari & Sudanese aubergine salad. Shahla shared her recipe for Kurdish dolma, and Sandra for her many (and infamous!) delicious sweet treats. Making these recipes together, sharing stories & learning from one another has brought the group closer together & provided the opportunity for participants to connect in a creative & playful way.

A huge thank you to our participants for sharing their stories, recipes, & countless meals – it is truly an honour to be part of such a kind, open & talented community. A huge thanks to our friends at Tricky Hat for facilitating this meaningful journey. We can't wait to see what is next in this exciting partnership.

Film is coming in early 2026, watch this space!



Community Meal at Heart of Scotstoun

Expanding on the success of Supper Club, we have teamed up with Heart of Scotstoun & Glasgow Eco Trust to deliver “pay-what-you-can” monthly community meals in Nov & Dec, to around 60 people in our community. We aim to make food that is “penny, planet & people friendly”. Using surplus from local shops, and buying ingredients from local community food provisions, and small business, we are making a concerted effort to reduce food waste & support the local community. We aim to provide three courses at each meal, with vegan, halal & gluten free options.

“Pay-what-you-can” means you can choose what to pay depending on your circumstances and will not be asked for proof / ID. Any & all donations are hugely appreciated, and will be used directly to fund future community meals.

In November, we served up warming bowls of chilli and crispy potatoes, topped with cheese, “peacamole”, & coriander. To finish off was apple crumble & custard, made with apples from a community member’s own tree!

In December, we had potato soup to start, chicken OR veg curry served with rice, roast potatoes & pigs in blankets. To finish off was a cheese cake!

We have had an excellent group of volunteers to support this project, and would like to extend a HUGE thank you to everyone who has shown up for their community to make it happen.

We are really keen to invite local artists or musicians to come along to share their talents with us. Do you know someone who would be keen to perform? Please do get in touch!





Whiteinch Primary Collaboration

Over the school year 2024-25, We partnered up with Friends of Victoria Park, Glasgow Whiteinch Primary and The Summerfield Centre. We delivered sessions about the local community, the environment, and the food system.

Each season, pupils visited Victoria Park to observe how the environment changes through the seasons. We watched the fruit trees and bushes move through their growing cycles and learned all about the local wildlife. The pupils made artworks and poetry inspired by these visits, which were displayed at Whiteinch Library.

Each class joined me at the Summerfield Centre to cook a sweet and savoury dish. These dishes were “Penny, People and Planet friendly” - simple recipes using affordable, seasonal ingredients, which are healthy for our bodies and for the planet. Pupils took part in activities and games to learn about the connection between the food system and climate change.

In September, we rejoined the children to plant up a “street kit” & other planters, kindly donated by Glasgow Eco Trust, with some spring bulbs, herbs, potatoes, garlic & onions. We can’t wait to watch them grow over the winter, and greet us again in Spring.

After this, we went over to Whiteinch Library to see the children’s art works, poetry & stories exhibited. Each child also got a cook book of the recipes completed during the project, featuring photographs of the children hard at work. A huge thanks to all the staff & children at Whiteinch Primary, Jamie Pringle at the Summerfield centre, the volunteers at Friends of Victoria Park & the staff at Whiteinch Library for making the project possible.

Read the Whiteinch Primary Recipe Book

Glasgow Community Food Network

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