

Community Gardens & Allotments Seasonal Network Event & AGM

Discussion Tables

Community Gardens & Food Justice

Any notes from Angus?

Right to appropriate nourishing food as a human right.

There is a lack of enforceable rights on food inequality.

Addressing health inequalities – NHS support possibly.

Noted that there should be a better understanding of the difference between food security and food justice.

Community growing can play a part as a response to food injustice.

There could be greater awareness made of the shortcomings of mass produced food and where it comes from.

Reduction in locally grown domestic food is an issue we should address.

Predominance of supermarkets is discouraging locally grown food. Leads to '9 Meals from Anarchy' – food security issues.

Community spaces for growing are very important as it encourages more community action!

Community spaces exist throughout Glasgow – its important we utilise community spaces for growing.

It was agreed we need to establish and develop links between groups involved in growing, health, foodbanks, community cafes, advice, benefits, housing groups etc.

Food injustice caused by structural oppression but widespread community growing can bring about change in behaviour.

Community meals seen as a positive response to prevailing poverty and destitution. It was noted lots of community meal providers have appeared in Glasgow over recent years.

Agreed that making connections between existing community meal groups is very important.

Growing Enterprise

Who was on this table? Abi?

'Building enterprise and sustainability into your project'.

Lauren who works at Glasgow School of Art asked if anyone needed a table at their pop up event for locally grown surplus food.

Henriette from Saheliya said it was important to build a stable list of customers, find out what their individual needs are and establish a strategy to grow veg and plant sales.

Make connections with people who are growing locally community gardens, allotments etc and coordinate growing across Glasgow. They could provide surplus for sale to local businesses like the project café.

Henriete of Saheliya spoke of how she specialised growing African produce locally developing the right conditions conducive for the best results. Sharing this knowledge and skills could be a way to help grow enterprise opportunities.

Discussed importance of understanding your market who is willing to buy, which cafes and how many people care about eating local veg.

Discussed ways to add value to produce are important for example chilli sauces, fermentation, processing local food and drink products.

The group discussed an interest in a shared space for personal production of food and drink products and growing for such production. A place where you could also learn about these processes!

With this in mind you could design a course for young/people in primary and secondary production. Some of the produce could then be supplied to community meals.

It was also discussed an idea for education or business could be to design menus with local seasonal produce in mind. It would raise an understanding of all the processes.

GCFN could provide the advice, knowledge, ideas for structure in developing all these suggestions. Publish blogs, videos etc. Connect with growers such as Greenheart Growers, Locavore, Talamh, Tenement Veg, Saheliya.

Grow the Movement (Campaigning) & Participation

Who was on this table? Me?

In Leeds Urban Harvest Group collects fruit... Sign-up + co-ordinate volunteers to pick fruit, ¼ goes to volunteers, ¼ goes to the owner, ½ goes to the community project.

Distribution and logistics; Asked how large an amount of veg and fruit needed before an organisation like Locavore will collect?

Call for more learning exchanges and mentoring co-ordinated by GCFN.

Further develop growing sites map.

Food Growing Strategy (Allotments)

Any notes on this with Judy GAF possibly?