

Notes from Connecting Community Cafes

Supply Chains – Where do you get yours (Abi)

This discussion asked where cafes currently sourced their produce/ingredients, and what the potential was for collaborations or sourcing local. Below are some of the comments:

Current Practice:

Dependent on donations and folks making food from local churches
Shopping at Lidl or other supermarkets
Directly from Blochairn (Glasgow's wholesale fruit and veg market)
Prefer to use other social enterprises for example Freedom Bakery where possible but have a tight budget
Donations/surplus eg from other enterprises, Greencity
Donations directly from supermarkets eg Tesco
Fareshare (several of these)
Ethical sourcing policy, only seasonal and Scottish
Kained Holdings
Cash and carry

Aspirations:

Hope to link with other churches and offer food as part of a networks
Economies of scale, price needs to be right – bulk buying?
Trying to source more locally and seasonally
Trying to source from community growing projects
Improved storage facilities
Closed loop systems
Trying to buy fairtrade
Local Growers Market in North East – could this happen across the city?
Food cupboards in nurseries for families in need
Community fridges

GCFN could:

Create a database of recommended sustainable suppliers
Share logistics and storage, help to keep things fresh
Facilitate bulk buying and local buying
Surplus community food growing network
Support Local Growers Markets
Networking for swapping and bartering
Promote Community Fridges