

NOURISH SCOTLAND

Pearce Institute in Govan, Glasgow

**The new food economy: towards a secure
and sustainable future for food in Scotland**

FRIDAY 30 SEPTEMBER

- 9.30 Welcome by Chair **Stephen Jardine**
Greetings from Govan, **Alastair Macintosh**
- 9.40 **Maggie Gill**
Feeding the world, feeding Scotland: the challenges ahead
- 10.00 **George Lyon**, MEP and rapporteur on CAP reform
Food, farming and subsidies in Europe: the choices ahead
- 10.20 **Richard Lochhead**, Cabinet Secretary
Scotland's food and drink policy
- 10.35 Discussion
- 10.50 **Break and cake**
- 11.15 **Pete Ritchie**, Chair of Nourish
The local food economy
- 11.45 **The Schumacher Centenary Debate: is small beautiful?**
James Withers, Chief Executive, Scotland Food and Drink
Andrew Whitley, Real Bread Campaign
Kirtana Chandrasekaran, Friends of the Earth International
David Finlay, Cream O'Galloway
Guy Grieve, Ethical Shellfish Company
Sarah McBurnie, Unst Regeneration Growers Enterprise
- 1.00 **Local lunch**

2.15

WORKSHOPS

Skills for the new food economy

Jo Hunt Nourish

Access to land

Andy Wightman
Judy Wilkinson, SAGS

Food justice

Bill Gray, Community food and health Scotland
Liz Murray World Development Movement

Influencing diet

Mike Small, Fife Diet
Antonia Ineson, Myreside Organics

Local food systems

Traci Lewis, Plymouth Food Charter
Peter Couchman, Plunkett Foundation

3.30 Break

4.00 Reflections, led by
David Atkinson, Scottish Churches Group

4.30 Finish
Nourish AGM

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SATURDAY 1 OCTOBER 2011

- 9.00 Registration
Tea and coffee
- 9.30 Introduction
Pete Ritchie, Chair of Nourish
- 9.45 **Robin Gourlay**, Scottish Government
Food and Drink Division 'Sustainable local food: making a
real difference'
- 10.00 Workshop 1
- 11.00 Break and fruit
- 11.30 Workshop 2
- 12.30 Networking lunch
- 2.00 Workshop 3
- 3.00 Break and cake
- 3.30 Workshop 4
- 4.30 Networking and close

WORKSHOPS

Low Income Communities

- 10.00** **SusFood**
Abi Mordin
- 11.30** **Low Income Communities - Increasing Uptake of Local Food**
You Can Cook
- 2.00** **Projects in Low Income Communities**
- 3.15** **What to do with Excess Produce**
Glasgow Transition, Cookie, Urban Roots supported by Glasgow Transition Support

Enterprising Local Food

- 10.00** **Linking Cities and Food Producers**
Traci Lewis
- 11.30** **Social Enterprise**
Bosco Santimano
- 2.00** **Food for Life**
East Ayrshire Council
- 3.15** **Skills for Local Food**
Jo Hunt

Community Projects

- 10.00** **Community Supported Agriculture**
Whitmuir Organics
- 11.30** **Community Bakeries**
Bread Matters, Sustaining Dunbar, Breadshare Bakery
- 2.00** **Community Gardens**
- 3.15** **Community Fruit and Veg Shops**
Sustaining Dunbar

Growing Sustainable Food

- 10.00** **Orchards**
Mike Strachan, Forestry Commission, John Butterworth
- 11.30** **Growing Food at the Top of the World**
Unst Regeneration Growers Enterprise
- 2.00** **Fabulous Food from Fertile Soil**
Ron Gilchrist, supported by Glasgow Transition Support
- 3.15** **Sustainable Food in Education**
Robin Gourlay

Enjoy Your Meal

Saturday 1 October 2011
5.45pm, Glasgow Film Theatre

**Special screening plus discussion with Alex Renton
(journalist for Prospect, The Observer, The Times),
Mike Small (The Fife Diet) and Christine Haigh
(World Development Movement)**

Also screening 30 September 2011
8.25pm, Edinburgh Filmhouse

About the film • Journey from your local restaurant to Kenya via the Amazon rainforest and the Phillipines, to discover the twenty-first century social and environmental cost of your favourite meal. Thousands of us work with or simply enjoy diverse food. But while some parts of society push for more sustainable, local eating habits, the momentum in the world as a whole is very much in the opposite direction. This creative and engaging documentary film reveals the indian tribes made homeless as huge tracts of rainforest are burned to grow soya beans. Meanwhile, local fishermen in Asia and subsistence farmers in Kenya struggle to come to terms with the industrial use of the same water their livelihoods depend on. The food on our plate says more than we know about who we are.

Part of the Take One Action Film Festival 2011, visit www.takeoneaction.org.uk for more great movies. Event in association with the World Development Movement and Oxfam.

Production • Walter Grotenhuis / Netherlands / 2010 / 89 mins / not classified