

FEED LEEDS GENERAL MEETING 19TH April 2018



Hello, and welcome to the first Feed Leeds minutes distributed by Mail Chimp!

We've introduced this due to the coming GDPR changes - to make it easier for you to unsubscribe and/or update your details. Please be aware that we do hold your name and (usually) your organisation/s on our database, and that if you don't unsubscribe we will continue to do so. As you know we mainly only use the mailing list to send out the minutes, plus an occasional important news item, though we may email people at other times in the general running of Feed Leeds.

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1) Apologies and previous minutes

Attending:

Tom Bliss (Chair and minutes)

Sonja Woodcock (Treasurer)

Sara-Jane Mason (RHS)

Marie-Pierre Dupont - REAP and LCC Housing (ex Back to Front)

Joe Foster - Hollin Lane Allotments

Mark Warner - Plate 2 Plate Compost and Leeds Beckett

Ama Chaney - Grow to School

Becky Mears - Incredible Edible Aireborough, Travelling Tea Ladies and Season Well

The minutes of the last meeting were accepted by those present.

Apologies from:

Rob Moores - Growing Better (Secretary)

Sarah Merle - Feed Leeds Intern

Trish Cliff - Trish Travel Food (Committee)

Sue Ottley-Hughes - Stank Hall Barn (Committee)

Katie Greaves - Back to Front

Alan Thornton - Leeds Orchard Project (Committee)

Pete Foulston (Vice Chair)

Sarah Priestley (Committee)

Adele Rae - KVDT, Burley Top Community Assn and Abbey Mills Productions

Catherine Jones - Buglife

Emma Goodway - Space 2 Fork to Fork

Isabel Swift - Lemon Balm

Karen Parnaby Harris - Back to Front

2) Project updates and introductions

There were no project updates from non-attending members this month (possibly due to holding the GM during Potting Shed Drinks)? Tom, Sarah-Jane and Mark had nothing of significance to report beyond items below.

Becky announced a new project 'Season Well'. This is a new social enterprise set up by Becky to improve people's relationship to food and encourage more seasonal eating. It aims to inspire & enable people & communities to grow, cook and eat local, seasonal, fruit, herbs and vegetables. The plan is to work directly with organisations to help them set up and manage their own growing and cooking programmes. Season Well are just starting their first development project in Leeds setting up a kitchen garden with The Barn, after school club and cafe in Yeadon. Becky is also interested in developing a second Food Assembly in North West Leeds.

Ama advised that **Grow to School are looking to employ another freelance practitioner gardener** who has enhanced DBS clearance and experience of working with large groups of children in schools. The position is to deliver Grow to School's food growing package 'The Growbag' across five Bradford Primary Schools – one day's delivery in each school per half term for one academic year. Please email ama@growtoschool.co.uk for more information.

Marie-Pierre, who is new to the committee, provided a bit of background on her involvement with community growing. She was on the committee of Back to Front for a number of years, and is a key member of the REAP gardening group who maintain the demonstration beds at Oakwood Clock. Part of Marie's role at Leeds City Council involves investigating land enquiries and land use. Marie and her team can be contacted directly via web address LEDA.and.Land.Enquir@leeds.gov.uk if you have identified a piece of land that you think may useable a growing space. The Team will then be able to investigate ownership of the land and sign post enquiries to relevant colleagues for further advice about what may be allowed in terms of growing usage (via land sale or lease) and any associated costs. As this is something Feeds Leeds is committed to helping with, Marie-Pierre is especially welcome to the group. See note below re the Food Action Plan.

Joe has been a core member of Hollin Lane Allotments for many years, and is the webmaster for the Leeds Allotments Federation (formerly the Leeds & District Allotment Gardeners Federation (LDAGF)). He's been a close friend of Feed Leeds for many years, attending general meetings in the past and Potting Shed Drinks more recently.

Sonja see update re Leeds Food Partnership.

3) Event(s) at Kirkgate Market

We have at least one event, co-branded with LFP, during the Leeds Indie Food Festival. This is an afternoon growers 'show and tell' workshop aimed at passers-by, on the afternoon of Saturday 19th May. This will focus on very basic approaches to growing, using simple ideas like making seed trays from waste containers and (probably herb) seed planting. Sonja will do simple food prep skills, Becky will do herb teas and hydration, and Sarah-Jane will do basic composting. The intention is to also replant the Arup allotment (sadly no money has been available from Arup, we've asked) and engage with the stalls nearby such as Manjit's Kitchen re harvesting and simple maintenance such as watering - which feeds back to the hydration workshop. **Task force is Becky, Sarah-Jane and Sonja - anyone who can do a workshop, supply plants or come down to provide support please get in touch.**

There is a question mark over the Thursday 'Kirk Late' night market on 24th May, but if it happens we will launch UoL student Chloe Hammond's 'Worth My Earth' website and animated film (we have been advising Chloe for some months) - which promotes eating less meat with recipes etc. (link next minutes as it's not quite ready yet)! In case we unable to manage this launch (it's not in our gift, sadly) we are also aiming to arrange a showing of the film on the big screen in Millennium Square.

NB There is another event on the same weekend in Kirkstall - 19th and 20th: '**Flowers and Faeries @ The Abbey**' (see flier below), Mark is doing a compost workshop, and Adele Rae has asked for further volunteers to run workshops. **Anyone interested, contact Adele via <https://www.facebook.com/abbeymillsLS5/>**

4) KIF Update

The group is still at proof of concept stage. The core team will soon brief Sarah Merle, our Intern lately arrived from France and here until mid July hosted by Hyde Park Source, on the twin interconnected tasks of developing the business plan and head-hunting specialist grower/farmer(s) with the necessary skills and experience to manage an urban community-supported agriculture project. [PS Sarah is starting by researching Case Studies and Organisations that might help us to find mentors and/or experienced practitioners. Once we have a clear view on this, we can revisit the Heads of Terms document which establishes how different groups might collaborate under the one tenancy agreement preferred by LCC, and if this looks likely to be successful we will begin a local engagement exercise to stress test the idea, slot community aspirations into and around the spaces and opportunities created for them in the business plan, and then hopefully apply for the land. If successful there will be plots of various sizes available for groups who would like them, (as well as access to the main project by various means) but we do need at least once larger revenue-earning project in the centre to drive the commercial crank of the project (someone has to buy the tractor, build the visitor centre etc). **Anyone interested in managing the main**

farm project, or who knows anyone who might be, please get in touch with Tom.

Sarah is also interested in meeting as many Feed Leeds connections as her schedule will allow. Tom has briefed her on which would be most useful for her research interests, and Pete is doing the same at HPS. Sarah will be contacting connections to come and see what you do, and may be able to offer additional support as part of her internship. **Everyone - please watch out for an email or call from Sarah and give her a Leeds welcome.**

4) Leeds Food Partnership

The first Partnership meeting took place last Wednesday 18th of April, moderated by Andy Goldring of Permaculture UK and former chair of Feed Leeds. The University of Leeds, LCC Public Health, Zest, Fish&, Leeds Indie Food Festival, Fareshare, TRJFP, LCC Presto, LCC Catering Leeds, LCC Healthy Schools, Zero Waste Leeds, Sustainable Food Cities (SFC), Food Aid Network and Feed Leeds all attended, with apologies from LCC Leeds 2023, Eden Project Communities, and the Environment Agency.

Andrew Critchett of Fish& was elected chair, and Suzie Brown of Zest as Vice Chair. Both have been active on the shadow steering group, which is being dissolved to be replaced by a new structure based around tasks and task leaders, and Sonja continues as Sustainable Food Cities Co-ordinator.

Sonja outlined the process of getting to this point from Feed Leeds' deputation to council for a new food strategy for Leeds in 2015, our food audit in 2016, the successful SFC coordinator application in 2017, and the work of the LFP shadow board developing the current structure, the food charter and food action plan, which is now open for consultation.

Everyone - please visit the [Food Charter page](#) and download a Charter to print, sign and display. (You will need to answer a couple of questions via Survey Monkey to access the link. This is just so that we can check that people making pledges are indeed thinking about the Aims and contributing to the process).

Everyone - please also visit the [Food Action Plan page](#), download the Plan and Consultation Questions and provide your input and feedback to the plan. The consultation closes on the 15th of May so please do this now.

Leon Ballin provided an overview of Sustainable Food Cities, the awards process and the offer of support to the LFP to help strengthen the partnership, and Sonja circulated a Terms of Reference for review. The workshop duly developed a number of themes, aims, objectives and actions, with a strong intent to maintain the developing momentum and begin to reach out into harder to access areas of the Leeds food system.

Emma Strachan is leading on Out to Lunch: a national campaign run by the Soil Association

to review the dining experience for children. Calderdale have been running a local version, which aims to name and fame those restaurants that provide good food and dining experience for children. Leeds would like to do a similar campaign but to also include criteria for food waste and CSR.

The LFP is aiming for the Sustainable Food Cities Bronze Award, and is in a good position to achieve this in 2019. The food action plan is crucial to this ambition, and so it is important that the consultation is wide.

Veg Cities is an SFC campaign to promote increasing growing and consuming more vegetables and will be a great opportunity to raise the LFP profile across the city. Currently waiting for details to be released.

Match funding has been secured through LCC and the University of Leeds to continue Sonja' role for a further 12 months.

Items arising from the Food Action Plan

Feed Leeds is committed to helping in the push for the Bronze award. To this end we are ramping up activity in four areas:

1) Harvest Distribution: SFC Criteria: *"A crop gleaning / abundance volunteer scheme to collect harvest surplus from local farms and food growing sites and help local producers harvest and distribute food unwanted by retailers has been established."* Leeds Urban Harvest to this with fruit, but we can help by promoting all relevant schemes. To this end we have created a second map on the website which flags up fruit trees more strongly. Joe has agreed to lead a research exercise on excess harvest from allotments. Some run a 'hedge veg' scheme (help yourself), some run a shop for members (you can join very cheaply even if you don't take a plot and buy from the shop), some will run other models we don't know about. Joe will find out who does what and whether people are happy for us to promote what they do - so we can share this info on our website. If we can help get surplus to food banks (or do 'hedge veg' close by ;-)) we will).

2) Compost: SFC Criteria: *"Home and community composting is being promoted through awareness campaigns and through the provision of composting tools, demonstrations, materials and sites for communities to use."* We need to up our game on this. This is both a very easy and a very technical topic, depending on what you're trying to do. Our plan is to reinstate the short-lived [Leeds Rotters](#) as an internal FL project, with its own Facebook group specialising in compost. In time we may run more workshops (like the one Sarah-Jane is doing at the market) though collection and central composting remains difficult due to laws on waste. Ideally we'd recruit a core group with skills in different types of composting who can blog about their experience and support people with questions. Sarah-Jane, Mark

and Marie-Pierre have agreed to get the ball rolling. **Tom to set up the Leeds Rotters Facebook Group and link as required. (Done)**

3) Land Search: SFC Criteria: *"Green and brownfield sites and/or redundant retail and other buildings that could be used for community food projects or allotments have been mapped and/or are being made available to local communities."* This is not as simple as it sounds, as we know from trying to do this since day one (with great help from Jenny Fisher from LCC, thanks Jenny). But the arrival of Marie-Pierre on the committee will help greatly as this is part of her day job. She's agreed to be our first point of contact on this - see above. **Tom and Marie-Pierre to review the Advice page Public Land, especially the Community Partnership agreement and other documents, to see how they can be improved - and feed back to parks and other land owners with ideas for improving the situation (In progress)**

6) Committee changes

Mandy Long has stood down from the Committee - many thanks Mandy. Joe Foster has duly been elected. **Tom to update the list of Committee members (Done)**

7) Mail Chimp

Tom has set up our Mail Chimp account and you should have had these minutes from it.

8) Constitution.

The new Constitution (version 6) was approved and signed. **Tom to upload to the website and update the Aims and Objectives. (Done).**

9) May meetings

We liked the evening meeting idea - so we're doing it again in May - on the 17th. Further North was ideal apart from the noise of traffic which was, with the heat requiring open windows, trying. Anyone have any ideas for a nice, free, quiet room where we can get an evening drink? **If not Rob to reserve the upstairs room at Further North again, and promote on FB etc.** (Tom has since ruled out Inkwel and The Mustard Pot as potential venues - though the Pot is becoming a FL Connection as they have veg beds at the front of the pub, and want people to use them).

Abbey Mills

Flowers & Faeries@ the Abbey

Flower Show: Kirkstall Abbey

19th and 20th May

11am - 4pm

Featuring

- ◆ 'Our Back Yard' Show Gardens
- ◆ Wide Range of Plants for Sale
- ◆ Gardener's Question Time
 - ◆ Workshops
 - ◆ Crafts and Gifts
 - ◆ Food Stalls
 - ◆ Faerie Trail
- ◆ Children's activities

Tickets

Adults £5 from

www.ticketsource.co.uk/kvdt

<http://www.ticketsource.co.uk/kvdt>