

## FEED LEEDS GENERAL MEETING 17<sup>TH</sup> May 2018



### 1) General business

#### Attending:

Tom Bliss (Chair and minutes) - various, Pete Foulston (Vice Chair) - Leeds Urban Harvest, Sonja Woodcock (Treasurer) - LFP, VAL, Leeds Acts etc, Sue Ottley-Huges (Stank Hall Barn), Rosie Atkins (LESSN), Sarah Merle (Feed Leeds Intern), Katie Greaves (Back to Front / Harehills in Bloom), Robbie Goodfellow (Leeds Chef)

#### Apologies:

Rob Moores - Growing Better, Sarah-Jane Mason - RHS / Leeds Rotters, Trish Cliff - Trish Travel Food, Alan Thornton - Leeds Orchard Project, Joe Foster - Hollin Lane Allotments, Marie-Pierre Dupont - LCC Housing, Sarah Priestley - LCC Leeds 2023, Prof Les Firbank - LFP Uni of Leeds, Emma Goodway - Space 2 Fork to Fork, Ama Chaney - Grow to School, Cllr John Illingworth - KVP / KVDT, Mark Warner - Plate 2 Plate Compost / Leeds Rotters, Karen Parnaby Harris - Back to Front.

The minutes of the last meeting were accepted by those present. **Rosie was proposed for the committee** by Tom, seconded by Sonja and voted unanimously by the officers present, with full support from everyone else. We are delighted to welcome Rosie, who has made a major contribution to LESSN over the years, to the core group - where she has kindly agreed to continue her focus on schools, along with Ama, Sonja, Siobhan, Tom and others as required.

### 2) Live project updates and introductions

#### **Robbie Goodfellow**

Robbie introduced himself as a Leeds-born Head Chef who has recently been working in Manchester where he sourced food via Manchester Food People, and is now keen to achieve something similar back in Leeds. He's also worked in Hebden Bridge where he's had dealings with Incredible Edible Todmorden, so wants to find out what's happening here and how he can get involved. The group shared information on where local food could be sourced from within the network, especially via the **Leeds Food Assembly** (including Growing Better and Swillington Organic in particular). **Robbie agreed to beta test the new MailChimp sign-up facility on our website.**

#### **Stank Hall Barn**

Sue reported that yet again the site has suffered major vandalism - arson this time, though the veg beds were luckily unscathed. The culprits had even filmed their activities and been foolish enough to share the videos on Instagram, so Sue is hopeful that arrests may be made - although as before neither the police nor (some of) LCC seem hugely keen to protect the project for reasons that remain opaque. The 2023 team are however intrigued by the Barn's potential for the festival, so Sue, not fully aware of Sarah's linking role between 2023 and Feed Leeds, has been liaising with Leanne. Meanwhile Stank Hall continues to feed hungry people, and now impact on local shoplifting stats, as both Sainsburys and the White Rose Centre have agreed to send shoplifters who are clearly in food

poverty to Stank Hall for free veg. The group is also recognised to be combating rickets and scurvy in the area by providing healthy veg to undernourished local kids. The main effort at the moment is to repair and upgrade the raised beds - so **Stank Hall are on the look-out for wood**. Sonja wondered if LS14 might still be running a timber recycling project. **Tom to connect Sue with Howard Bradley of LS14, and Sarah Priestley Leeds 2023 (Done)**.

### Back to Front

Katie reported on continuing progress. Some of the trees planted last winter (with help from Payback In the Community) were damaged during the Easter break, but the good news is that locals seem to be forming informal tree-watch groups; when the team visited to check on trees, they were accosted lest they should be about to damage them!

Harehills in Bloom is in the process of being formalised to look after the non-food aspects of growing in Harehills, with a retired local gardener, David Fox, in charge. Tom urged the group to join the Leeds Parks and Green Spaces Forum (of which he is a committee member) for additional support.

Back to Front are now actively pursuing four new sites, with Katie, Karen and Liz working closely on a bid for funding. (Katie has not yet met Marie-Pierre, our lead on land access and housing at LCC and a former Back to Front Trustee, so **Tom to introduce K and M-P to each other (Done)**). The funding will also cover a spruce-up at the Shine beds (which are now fully managed by Back to Front and are being planted and maintained at the monthly workshops) and the edible planters at the Compton Centre. The four new sites include two bin yards which LCC want to tidy up and turn into gardens/productive spaces for local use, and two patches of fenced brownfield, one on Bankside Street and one in Berkeley Crescent green space, Julie Holmes in housing has applied for separate funding to support repairs to fencing at Berkeley Crescent.

Sonja suggested BtoF might also benefit from a hook-up with The Big Lunch (Eden Project) and offered to **put them in touch with Katheryn Garnett**. Sue suggested an approach to Unity Housing and/or Chapeltown Law Centre for additional funds.



The wonderful news is that **funding has been secured for a second year of Sonja's role** as Sustainable Food Cities Co-ordinator - with 50% from SFC, 25% from LCC and 25% from the N8 Group at Leeds Uni. This is a fantastic achievement and a terrific validation of Sonja's major efforts this past year (and the support she had from the team, especially during her illness).

Response to the Food Plan consultation has, however, been slow - so this is being extended. **Please download the document [here](#), and send in your thoughts**. Sonja requested that perhaps 50% of the June meeting could be made over to a workshop to provide robust input on the Feed Leeds items, and this was agreed by the meeting.

Re the Food Action Plan; Tom reported that he and Marie-Pierre have reviewed and updated as best we can for the moment our **Land Access** advice, Joe has been unable to start the **Hedge-Veg research** due to family commitments but will do so very soon, and **Leeds Rotters** has been relaunched as a Group rather than a Page, with the Kirkgate Workshop (see below) being the first official activity.



The **Food Indicators workshop** arranged by Les for the 17th of May was highly successful, with around 25 academics attending from the University of Leeds schools of Food Science and Nutrition, Medicine and Health, Biological Sciences, Earth and Environment and Transport Studies, the University of Durham School of Anthropology, Leeds City Council Intelligence Team, Behaviour Change and Public Health, and also Feed Back and Farm Urban from Liverpool. A full day of discussion took place to determine what data is already available and what data will be needed to measure progress in the Leeds Food System. A number of plans are being hatched, including data hackathons, major funding bids, PhD topics, the pooling of existing research and more. This academic involvement via the N8 AgriFood Group and the nascent Urban Food Observatory is a major asset to LFP, and by association Feed Leeds, making us the only group we know of in the UK to be so strongly supported and guided by major research - something the SFC are watching with great interest and approval. Leeds' new knowledge should feed into the national debate at the highest level, so we do need to get behind this opportunity, and make sure our diverse experience and expertise is fully represented.

LFP's next major activity is to apply for the **Veg Cities funding**. This is a campaign in partnership with Sustain and Peas Please to encourage people, especially children, to eat more vegetables. According to the research by Peas Please, 80% of children don't eat enough veg and 95% of teenagers. It is a great opportunity for LFP to engage with this inspiring campaign that can only benefit people in Leeds. Feed Leeds to contribute where possible.

Please download, sign and display the [Leeds Food Charter](#)

**Leeds Food Charter**

**Aims**

- 1 Reduce and optimise food waste, and support strategies to reduce food miles and redistribute surplus food across Leeds
- 2 Ensure everyone knows how to choose food that's appropriate for their age, which will reduce diet-related ill health and also improve their well-being
- 3 Support local strategies to reduce food poverty by addressing the root cause of poverty and enabling affordable access to food for all
- 4 Support food suppliers to provide safe, healthy and sustainable food, creating environments that make it easier to adopt and maintain healthy and sustainable diets
- 5 Promote a vibrant, diverse sustainable economy by relating food projects and enterprises, promoting local jobs, and recognising its value to the community
- 6 Encourage landowners and developers to make space available for food growing and preparation, including through the planning process

The Leeds Food Charter is focused on achieving Sustainable Development Goals: Better, Silver then Gold  
**Make a difference by pledging to support these Aims**

**About us**  
 The Leeds Food Charter shares a vision for the future of food in Leeds, and offers a set of goals that can help us all respond to local food issues.

**Our Vision**  
 For the people of Leeds to have access to sufficient, appropriate and healthy food which is safe, affordable and sustainably sourced.

**Why**  
 Food Charters help to prompt local action, collaboration, and joint areas, providing a platform that benefits local communities and business.

Many of the issues we face today - from obesity and diet related ill health to food poverty, waste, climate change and biodiversity - are embedded in the food system.

**Did you know?**

- Globally 33% of the food produced is wasted. If that waste was a country, its carbon emissions would rank third after the USA and China.
- In 2016-17, people in Leeds were referred to food banks every 28.82 seconds.
- A poor diet in pregnancy increases the baby's risk of developing Type 2 diabetes and/or heart disease in later life.
- Food and drink accounts for 20% of UK CO<sub>2</sub> emissions.
- 33% of children leaving Leeds primary school are overweight or obese.

**Individuals**

- Buy local and seasonal produce from independent street markets, and encourage your local shop to buy locally.
- Cook more food using fresh, local, sustainably sourced ingredients.
- Grow your own herbs, in an allotment or container.
- Use all parts of your veg: compost peelings and left-over veg and reuse packaging.
- Buy local and highly processed food.
- Wash, peel, check standards on the '5 things to look for' website first.
- Check local food policies, such as school or work.

**Organisations**

- Ensure your food procurement policies implement the Government's Buying Standards, and restrict unhealthy choices.
- Support employees to buy fresh, local, cook and eat healthy food.
- Reduce food waste by educating employees and committing to food waste collection.
- Implement local food policy guidance to provide safe, healthy and sustainable food.
- Ensure food businesses are registered with Environmental Health.
- Consider links with your Corporate Social Responsibility policy.

The Leeds Food Charter is championed by the Leeds Food Partnership  
 For more information, and to become a Partner, visit [leedsfoodpartnership.org.uk](http://leedsfoodpartnership.org.uk)



Sarah has completed a very good and comprehensive case study report, looking at similar projects around Europe and providing qualitative relevance for each to KIF - thanks Sarah. Anyone wanting to see this, please email Tom - who has been contacting organisations, including the CSA Network, Kindling Trust, Land Workers Alliance, Askham Bryan (who are starting a new module next year to bring together horticulture, agriculture and environmental management students in one case study project - KIF being a perfect fit), Yorkshire Agricultural Society and Social Farms and Gardens (a new organisation created in a recent merger between the Federation of City Farms and Community Gardens and Care Farming UK), seeking mentor advice re the business plan and potential farm managers. No breakthrough yet - but you know old Tom... :-)

Sue (who is our archaeology expert) has kindly identified a number of features which may assist in obtaining Heritage Lottery funding for both KIF and the YWAC Community Farm nearby.

**Plant It Up Gardening and Tasting Workshops** - Kirkgate Market, 19th May 12-3pm

Sonja, S-J and Becky (with moral support from Tom) are running a series of demos and tastings of Flavoured teas or water, dressed salads and seed sowing into paper pots. S-J is producing a recipe leaflet with info on feedleeds and logos for the partner orgs Season Well (Becky), Food Partnership (Sonja), LIFF, Leeds Rotters and RHS (Sarah-Jane) - all to ensure a presence for us at **Leeds Indie Food Festival**.

*[This was not quite as well-attended as we'd hoped, due to some family occasion in Windsor, but the display was most impressive, with hot flasks and pots of nettle, mint and lemon balm teas, strawberry/blueberry, mint/cucumber and ginger/rhubarb waters, seed-pot-making with newspapers and formers, salads tossing with edible flowers and more - and we met dozens of Leeds folks who sipped and tasted, told us about their growing successes, failures and ambitions - and some we were able to suggest community projects or allotment sites they could approach to help them get started on growing and making lovely fresh healthy food at home. A very worthwhile exercise and one we aim to repeat often]!*



The Thursday 'Kirk-Late' evening event is cancelled - but the launch of Chloe's excellent **Worth My Earth** project has - thanks to us, already taken place in Millennium Square on the big screen:



<https://www.youtube.com/watch?v=lm-k-4s2CcE>

<http://www.worthmyearth.com/>

## Funding

Ama suggested by email that we finally make good on our long-held intention to apply for core funding to, among other things, employ some peripatetic growing mentors who can work in schools, community gardens - wherever needed, and identified potential funding from Esme Fairburn for the purpose. Meanwhile Sonja had also identified possible funding from Greggs. **Tom to call a funding sub-committee meeting with Sonja, Ama, Rosie and Sue**, who has experience of such bids.

More generally, there is a Funding Fair at St Chad Parish Centre on the 23rd of May. The funders attending so far (there'll be more) are:

- Big Lottery Fund
- Good Things Foundation
- Heritage Lottery Fund
- Key Fund
- Seedlings Foundation
- Sir George Martin Trust
- Wharfedale Foundation
- Leeds Community Foundation

For more information and to book a free ticket go to [Eventbrite](#)

### 3) Project reports

#### **The Orchard Project** (from Alan)

**Fruitful Communities event, Wakefield College, June 30.** This is the event for **anyone** interested in community orchards and gardens in Wakefield & Leeds areas.

\* If you are a group *already* helping to care for a community orchard in the Leeds or Wakefield areas then you can request up to £400 to help you run an orchard event in 2018 or maintain and improve your orchard. [Full details here](#). DEADLINE IS 31 MAY.

\* If you are interested in *starting* a community orchard in the Wakefield district area then you can take part in our (friendly) "Dragon's Den" challenge to pitch for an orchard starter pack. [Full details here](#).

In the morning, we will be hearing proposals from community orchard groups around the Leeds & Wakefield areas requesting up to £400 to help run an orchard event or maintain/improve their orchard. Orchard groups will have 4 minutes to convince the audience, of other orchard carers, that they deserve a share of the £2500 on offer. The winning groups will be decided by audience vote on the day. We will also hear from community groups in the Wakefield district pitching for an orchard starter pack of 10 fruit trees (and all the guards, posts, ties, mulch, etc needed). In the afternoon, we will be learning from experts with great ideas to make orchards, community gardens and the area more fruitful and edible. [Registration is essential](https://www.eventbrite.co.uk/e/fruitful-communities-registration-45639127860) at <https://www.eventbrite.co.uk/e/fruitful-communities-registration-45639127860>

Also, Alan reports that after what we all feel has been an fantastic achievement, taking the Orchard Project far, far beyond what was originally envisaged, **he will be leaving the project soon after this event**, to spend a year travelling with his family. **His post will be advertised soon** - so please keep an eye on our social media if you'd like to apply.

#### **RHS Green Plan It** (from Sarah-Jane)

This is taking part using the Leeds University Union as our venue this year. We have just launched our school recruitment (for students in Years 8 and 9) and will shortly be recruiting horticultural industry mentors to support these schools. The Campaign for School Gardening website has a video which gives a really good overview of the programme.

Over the course of 10 weeks in the Autumn term, students across the UK will be tasked with researching, planning and building a model showing us their ideas of what would make an innovative or exciting new garden for their school or local community. School teams are matched with a mentor from the horticultural industry who will guide them through the project, offering their knowledge of plants and challenging them to think about the purpose of their design.

The project begins with a launch event for teams and mentors where activities, games and discussions will get their creative minds going and get them set for their challenge. At the end of the 10 weeks, students will compete against other local schools and present their designs at a celebration event to see who is crowned the winner!

#### Key dates:

Leeds: Leeds University Union, LS2 9JZ

Launch Day: Friday 21st September 2018  
Celebration Day: Tuesday 11th December 2018

#### Mentor recruitment

We will be recruiting industry mentors to support schools through the challenge very shortly. **If you require any further information please do not hesitate to contact Sarah-Jane.**

#### **Leeds Food Assembly** (From Anne-Claire)

Anne-Claire is planning additional promotion before the summer to improve sales with an ambition to 'expand drastically.' This will include a delivery scheme as it is proving hard for some customers to attend the Sheaf St location, and A-C has asked for our help in finding a suitable provider with food hygiene/ handling certification. Rob, who is a supplier to LFA, is keen to collaborate re deliveries, and we've between us suggested a number of ideas which we hope might help the Assembly to flourish, including hubs around Leeds (especially in the north where this idea should prove popular), and shared delivery runs with other FL Connections. Watch this space!

#### **4) Next meeting**

It was agreed to hold the meeting again at Potting Shed Drinks (though the July meeting should be in the day time to give those who can't come in the evenings a chance). The main item will be a workshop on the Food Action Plan, as agreed above, which will take up to half of the meeting, so for next month only we will not have time for verbal update presentations, just core Feed Leeds business. Anyone wanting to include a news update in the minutes must therefore send in a written report before the meeting. Tom will be away, so Sonja has kindly agreed to chair.

**Next meeting: June 21st, 7.30pm, Further North Tom to book room (done)**

#### **Data Protection and Privacy Policy**

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