



Feed Leeds Minutes: October 21st 2019 – West Leeds Activity Centre (and Growing Better).

Present: **Tom Bliss** (Chair and minutes), **Sue Ottley-Hughes** (Friends of Stank Hall Barn), **Rosie Atkins** (Leeds Rotters, LESSN and Kirkstall Valley Farm), **Joe Foster** (Leeds Allotments Federation), **Martin Hemingway**, Green Party (former Cllr).

Apologies: **Becky Mears** IE Airborough / Season Well, **Camille Thomas** Space 2, **Sonja Woodcock** (Leeds Food Partnership etc), **Professor Les Firbank** Chair of Sustainable Agriculture, University of Leeds, **Paul Ackroyd** (formerly The Arium, MVUF), **Paul Magnall** (Rainbow Junction / Leeds Rotters), **Cllr Ann Forsaith** (Green Party), **Ben Fisher** (Grow Wild, Kew)

Growing Better NB: Dedicated website is [Growing Better](#)

Thanks to Dorota for the tour and the chat. This is an excellent project, with huge potential. We'll need many more like it in the coming years, so GB will be both a pioneer and an authority on hydroponic food production. Sue was able to provide useful contacts to Dorota with WY Police for hydroponic equipment confiscated in raids.

Changes to the Committee

Professor Les Firbank has stepped down due to pressure of other work, but he remains supportive of Feed Leeds and will be staying in the Advisory Group. Tom and Sonja, especially, would like to thank Les for his major contribution to Feed Leeds over the years, especially in the creation of the Leeds Food Partnership / FoodWise Leeds, of which he remains an active board member. Quite frankly, we couldn't have done it without you, Les!

On the credit account, **Martin Hemingway** has kindly agreed to join, and was duly elected. Martin brings a wealth of experience as a former Leeds councillor and policy advisor to the Green Party. (And, it emerges, as an excellent chef)! Welcome Martin, and thanks for coming aboard.

LESSN NB: Dedicated website is [lessn.info](#)



The "The Pumpkin Rescue Training – Food Waste, Composting & Climate Change" event on the 18th Oct at Meanwood Valley Urban Farm was a great success, with nine schools attending and reporting great satisfaction. Sonja Woodcock from [Feed Leeds](#) and [FoodWise Leeds](#) spoke of the impact of food waste on the climate, Paul Magnall from [Leeds Rotters](#) on composting, Siobhan Jennings from [School Wellbeing](#) on the role of schools, Ben Lawson from [MVUF](#) on composting (including a tour of the farm and compost area), and Kevin McKay from [ReThink Food](#) (formerly Fuel for School) on their current work which included aeroponic towers for growing inside the classroom. Tom Bliss and Rosie Atkins were there in support.

The team were delighted with the enthusiasm and engagement from the schools attending, and have resolved to hold more, longer sessions - possibly returning to full day events, in the spring.

Slides and handouts are available here:

<https://lessnnews.wordpress.com/2019/10/21/pumpkin-rescue-training/>

Leeds Rotters NB: Dedicated website is leedsrotters.org.uk

The next two events are confirmed for November the 1st (Meanwood Valley Urban Farm) and 2nd (Rainbow Junction at All Hallows). (Joe asked us to be sure to address the issue of rats and other vermin, which we will do - the best option seeming to be to encourage foxes to live nearby)!

Thanks to a share from Back to Front, Tom was invited to promote the workshops and Leeds Rotters on Radio Leeds Gardening Show by Graham Porter, which he duly did on Sunday 20th. This was followed up by the producer who wanted a further contribution for the breakfast show on the 22nd. Tom being busy on the day he advised them about Hubbub's Pumpkin campaign and the Sharewaste project, and then passed the baton to Mark Warner from [Plate to Plate Compost](#) (a founder member of Leeds Rotters) who agreed to take part.

Tom has now collected wheelie bins for the workshops, Sonja has collected the parts, and Helen Butt, Penny Pinn and Paul Magnall have produced a range of printable materials on composting, cooking pumpkins etc. Martin brought to Potting Shed Drinks some delicious samples of two pumpkin soups (parsnip, and sweet potato with ginger) and two pumpkin breads, which he plans to cook at the second workshop. And Rosie has, after huge efforts, finally secured public liability insurance - which being in Feed Leeds' name can benefit other groups with co-management status in future.



Pumpkin Wheelie Workshops
Cook or compost?

Leeds Rotters and Feed Leeds are hosting two Post-Halloween workshops about climate change, food waste and composting as part of the UK-wide Pumpkin Rescue campaign
<https://www.hubbub.org.uk/pumpkin-rescue>

Meanwood Valley Urban Farm
Sugar Well Rd, Meanwood, Leeds LS7 2QG
1st November: 10 am - 1 pm

- Climate and food waste (especially pumpkins)
- How to make a compost bin from a wheelie bin
- Tour and talk of the farm's composting bins
- Free instructions and recipes to take away

Rainbow Junction at All Hallows
24 Regent Terrace, Leeds, LS6 1NP
2nd November: 10 am - 1 pm

- Climate and food waste (especially pumpkins)
- How to make a compost bin from a wheelie bin
- Cooking pumpkins - ideas to avoid waste
- Free instructions and recipes to take away
- Food to share, with surplus to the PAYF Café

Free (donations welcome) but numbers are very limited. Please book at
<https://www.eventbrite.co.uk/e/pumpkin-wheelie-workshop-1-meanwood-urban-farm-tickets-75859918057>
<https://www.eventbrite.co.uk/e/pumpkin-wheelie-workshop-2-all-hallows-tickets-75863286131>

What's scarier than witches, ghosts and ghouls at Halloween? How about the 18,000 tonnes of edible pumpkin that ends up in landfill each year? That's the same as 1,500 double decker buses!



THE SCARY TRUTH ABOUT PUMPKINS

42% of people buy pumpkins in the UK each year, but they don't always end up in a happy home:

- 25%** throw it in the bin as food waste.
- 19%** add it to the compost heap.
- 20%** put it in food waste collection.
- 33%** cook the edible pumpkin they carve out.

A whopping **18,000 tonnes of pumpkin** are thrown away each year. That's the same as 360 million portions of pumpkin pie.

EAT YOUR PUMPKIN
Find your local #PUMPKINRESCUE event at
WWW.HUBBUB.ORG.UK

Please share these links, and make sure people book:

<https://www.eventbrite.co.uk/e/pumpkin-wheelie-workshop-1-meanwood-urban-farm-tickets-75859918057>

<https://www.eventbrite.co.uk/e/pumpkin-wheelie-workshop-2-all-hallows-tickets-75863286131>

Please also promote the [Pumkin Rescue](#) project.

FoodWise Leeds

On 14th Oct, we had our first meeting under the new chair, Sat Mann from Lean Lunch, who is highly focused on the next key step: SFC Silver for Leeds, based around the 6 SFC themes, with a priority focus on the climate emergency and the Inclusive Growth Strategy (the inherent conflict between these two was duly noted)! Sat who supplied a simply delicious vegan, gluten-free lunch.

Branding and structural issues are being addressed, with Leeds Food Partnership being consolidated to being just the (larger) Board and Advisory Group, with the LFP name being used only internally and when needed, and all LFP web presence being retired. All out-facing activity will be carried out as FoodWise Leeds from one main website. Other FWL activity includes:

Healthy Holidays building on the success of the 2018 programme, in 2019 there were two pots of funding: the joint LCC, Jimbos, Asda & Pears Foundation, and £240,000 was distributed to 38 third sector organizations, and in the Department of Education pilot, £400,000 was distributed to 34 third sector organizations, 16 school partnerships and 10 community hubs. 68 projects were supported, 4,028 young people reached, 218 adults attending with children

FoodWise Kitemark for Community Projects was developed based on the Leeds Food Charter. This encourages community projects to sign up to the charter and share the aims for good food for everyone within the delivery of their work. Accessible and inclusive but requires more resources to achieve take up among projects.

Recipe Hub is in development on the FoodWise website, <http://www.foodwiseleeds.org/>. Food projects will be encouraged to upload tried and tested healthy recipes.

Food & Food Waste Sonja was invited to speak about food and food waste at the Big Leeds Climate Conversation in July and since then she's spoken at 2 other council events and at Zero Carbon Harrogate alongside Professor Piers Forster (Tom's boss). She's also been invited to speak at the State of City event on the 4th of Dec. FWL is becoming recognized at the go-to point-of-call for food & food waste. Big Lottery Funding for Climate is being discussed at a meeting at VAL 25 Oct (Tom is attending for Feed Leeds) with a city-wide community partnership being planned.

N8 Public Procurement project and urban food system indicator dissemination workshop: 16 Oct.

N8 Conference Oct 22/23 in York, with an SFC focus

Food Resilience Scenario Workshop with Feed Leeds in Nov/Dec (date still not fixed)

Food flows into city/food waste hackathon – Jan 2020

FoodWise Member updates:

Lean Lunch business focusses on health and wellbeing, low carbon footprint, cycle delivery.

FareShare Yorkshire in the process of developing understanding of the carbon footprint for the redistribution of food

Public Health internal council food meeting 2x a year, provides links to LFP – attended by 15 people. Council thinking about food especially around climate change.

Ground Up coffee shop with a focus on mental health. Looking at sustainable sourcing, as well as at gut health/mental health for the menu; also a charity promoting a campaign to help people open up about mental health to reduce stigma

Food Revival – Chris Green: redistributing surplus food from supermarkets, working with schools via ReThink Food. Run warehouse in Pudsey and Food Revival box scheme.

Back to Front <https://www.facebook.com/backtofrontleeds/>

Back to Front has a good board meeting, reviewing their year. "It's surprising how much a bunch of local volunteers can get done in their spare time. It's been a joy to meet so many lovely local people from different communities in Harehills, all connected by a will to get involved to try and make the area we all call home a better place to live.

So what would YOU like to see in a community container edible garden? We are planning a revamp of the Back to Front community garden at Shine on Harehills Road in 2020 and are gathering ideas and suggestions from local people. It's on the shady side of the street and will still have opportunities for local primary school children to get involved to grow edibles too. Whether you are green fingered, a bit of a dabbler or even if you have never grown anything before, all ideas will be considered! So have a think and let us know... "



Kirkstall Valley Farm

KVDT report great news at last: "There is a supporters meeting followed by farm visit on Saturday Nov 2nd at 12pm. Unit 11, Kirkstall Bridge Retail Park, LS5 3BL. The Council have agreed to lease the 16 acre Burley Mills Farm (now known as Kirkstall Valley Farm) and allotments to Kirkstall Valley Development Trust for a minimum of five years from next April at an affordable rent. We intend to start working on the farm, fundraising and creating the infrastructure needed as soon as we can, even if full scale veg box production might have to wait until 2021. We want to pull supporters together to gather ideas and see what skills and time we have in the group. If you can't make it but

want to be involved, please contact roger.plumtree@kvdt.org.uk"



Space 2 <https://www.space2.org.uk/>

Weekly gardening group Gipton Growers are still going strong and they will continue to meet on Mondays 1-3pm through winter (they're a hardcore bunch)!

NB If you run a regular gardening group, please do make sure it is listed on the [Feed Leeds Calendar](#).

Grow to School

The new newsletter is out - loads of excellent work going on in schools across the area. Contact Ama at <https://www.growtoschool.co.uk/> for a copy.

Belleaf

Shaf reported at Potting Shed Drinks that the project is now putting down roots, with a strong focus on education, sustainability and mental health. He and his two colleagues have taken on an double plot in Whitehouse Farm Allotments, not far from their two potential sites for community growing in Belle Isle, from which they are now supplying spods and other veg to Belle Isle Tenant Management Organisation (BITMO), who are landlords of their main target site, and with whom they are now working closely. Together they've made applications for funding and they plan to develop the other site/s as soon as they have time available from busy day jobs, keeping the allotment as a plant nursery and secure back-up.

Friends of Stank Hall <https://friendsofstankhallbarn.wordpress.com/>

There is still no news re the sale of the barn because there have been no meetings with LCC recently. If the sale falls through (suggsting that any sale might), the group, having submitted an eight page business plan for community use which was turned down before the sale was advertised, are hopeful it could be reinstated as a plan B. There is still a major need for good cheap/free food for Leeds people in poverty, especially in the south of the city.

Tradescant's [Garden Museum](#) (next to Lambeth Palace), have made an informal approach to FOSH to create themed gardens in historic sites. Sue is going to visit soon to discuss, and she also aims also to visit [Kings Cross community garden](#) project, who, like FOSH, are working keen to alleviate food poverty. They have extenisve expertise which could be useful in Leeds. There is a big concern about Brexit, and possible impacts on food poverty - with implications for the security of locally grown food everywhere.

FOSH's connection with Lanvallay in Dinan, Brittany is to be maintained, though a planned seed swap may prove problematic after Brexit.

Leeds Allotment Federation

This is going through a period of very positive evolution, with less emphasis envisaged in future on things like competitions for perfect veg, and more on the pressing issues of our times. The group held a Learning Day at St Matthias Centre in Leeds attended by 60 or more people. Joe gave a talk on how green veg can be grown to be available for all 12 months of the year, and among other presentations there was a talk about bee-keeping (something ideal for allotments if carried out well). Joe, who runs the website, is modifying it to reflect the new direction, and along with other general issues to do with access to allotments we discussed potential collaboration on the item below.

Food Growing Conference: SPROUTS!

It was suggested that this might be developed in partnership with the Leeds Allotment Federation.

Note from the September minutes for reference: Sue noted that there is still a shortage of resources and expertise for groups wanting to grow, not to mention food for people in poverty now, never mind after Brexit and/or a climate crisis. She suggested the time had come for a big Dig for Victory-type event to encourage people to grow, to share advice on how to grow, how to build raised beds etc. Feed Leeds exists to facilitate this on a daily basis and also to create larger events when we can, so we resolved to consider such an event, based perhaps on the Leeds Summat, but all about food and growing, with stalls from all our members and other useful groups, and talks on everything from global food risks to composting. This would ideally happen in January so that people will have time to make plans before the growing season started. Sue suggested that the Corn Exchange would make a good venue (nice historic message) and Tom has since wondered 1) if this could also be the Feed Leeds AGM, at which he will bow out as chair, and 2) whether this could be co-managed with Leeds 2023 and 3) whether this would be a good name:

"Sprouts!"

Next Meeting:

The next GM will be on **Monday 18th Nov, 9.30, at 32 Nunroyd Road LS17 6PF**. NB: Tom can host this meeting (at his house), but he will not be available to write up the minutes, so a volunteer is needed, please.

This month Potting Shed Drinks takes place AFTER the GM, at 8pm on 21st of Nov. Tom will not be attending, so at least one volunteer is required to commit please.