

Tell us what Roots to Market was all about, and the inspiration behind it.

Roots to Market is an ongoing and evolving piece of work. In 2017, [Glasgow Community Food Network](#) asked the membership what our priorities should be - supporting and developing the local food economy was, and still is, important.

Glasgow Community Food Network worked with food system consultants [Propagate](#) to produce the report Roots to Market – '[Towards a Local Food Economy in Glasgow](#)', published and launched at Glasgow City Chambers (GCC) in April 2018. This research heard from 25 people who wanted to be urban market gardeners, and cafes/restaurants who were keen to buy local produce. We examined the aspirations and barriers to both and explored ideas for joining the dots and finding solutions.

A list of recommendations completed the report, and some of these formed the basis for our application to the Regional Food Fund. This was further complemented by a grant from [Sustainable Food Cities](#) to run a [Veg Cities](#) Campaign, the outcomes of which are complementary.

You were awarded Connect Local regional food funding in 2018. What did you use the funding for and what difference has it made to the overall success of the project so far?

We have not completed the project yet, but some highlights to date have been:

- [The Chef's Challenge](#) – getting top restaurants in the city to compete with one another to cook the best meal with an identical local veg box. More on that [here](#) and [here](#)
- A pop-up Producer Market at Glasgow School

of Art, in collaboration with their Tropical Trash event. Local primary and secondary producers had stalls throughout the building to sell their produce and promote their work. We are planning



another two events like this over 2019

- Regular meetings of the Glasgow Grower's Cooperative, planning skill shares and peer support with big projects, and working together to identify possible land for market garden sites in the city
- Working with GCC on input into [Glasgow City Development Plan](#), the [Open Space Strategy](#) and the [Food Growing Strategy](#).
- Peer workshops for chef's planned over the next few months, including visits to farms and market gardens. We hope this will develop into a Chef's Network

What do you think the top three challenges are for business, whether they be cafes, restaurants or visitor attractions, for example, to source more local fruit & veg?

This is two-fold:

- Availability – there is simply not enough produce being grown locally to be able supply cafes and restaurants, or other food businesses
- Supply Chain – chefs and kitchen managers want to order from one place/source, and not have to shop around



Connect Local is delivered by a team of experts from SAC, SAOS, Scotland Food & Drink and Seafood Scotland and funded by Scottish Government and European Maritime and Fisheries Fund.

To find out more, contact the team:

t 01224 711044

w info@connectlocal.scot

www.connectlocal.scot



And, related to that, what are the top three things that they could do to increase their level of sourcing? Are there any examples of businesses who are excelling at doing so already?

- Develop relationships with growers and local producers so they have a better understanding of seasonality, how food grows and other production issues
- Include more seasonal veg in their menus
- Small establishments that are also social enterprises are leading the way in Glasgow: The [Project Cafe](#) and [Milk Cafe](#) particularly stand out as consciously seeking produce of local provenance and building relationships with producers

What are your main goals for 2019, and how can people get involved to support the project?

- More producer markets
- Chef peer support network
- Bulk buying and wholesale distribution service – pending funding

