#### (1a) Organisation/group name:

Edinburgh Agroecology Group (Lauriston Community Farm)

#### (1b) Project name:

Community Outdoor Kitchen

# (2) Tell us about your organisation / group (what do you do?) (150 words maximum)

Lauriston Farm is Scotland's largest urban farm, currently being developed in North West Edinburgh: it was started as a local response to the growing challenges of climate change, biodiversity collapse and a lack of access to healthy and affordable food. Run by the Edinburgh Agroecology Cooperative (CIC), we are transforming 100-acres of land using a multifunctional land-use strategy incorporating three main themes: community, biodiversity and food.

Our project provides space for local people to gather, grow and build a connection to their local green space - and each other. We have dedicated 4 acres to community allotments and gardens, a community orchard and a hub for hosting events; whilst our 15 acre market garden is already running a weekly vegetable stall - and will soon start delivering food to local residents. A network of new and enhanced habitats has increased biodiversity, with extensive areas for the public to wander and enjoy.

## (3a) Please select the fund criteria which your project relates to (Select all that apply)

- ☐ Create opportunities for community leadership and learning on climate change
- ⊠ Reduce greenhouse gas emissions within communities and contribute to the net-zero target for Edinburgh
- ☑Generate sustainable projects for the benefit of local people to build resilience or adapt to climate change within communities
- ⊠ Build relationships between neighbourhoods of different socio-economic and ethnic backgrounds to work together on just, equitable and accessible climate and resilience activities contributing to the cities net zero agenda, also ensuring that activities work towards reducing or removing barriers for disabled people in the transition to net zero.

**Deadline for applications: 12th February 2023** 

# (3b) Tell us about the project you would use the money for. (500 words maximum)

We would like to expand our community allotment area to include an outdoor kitchen - including a community oven. The kitchen would be open to all, providing a space where anyone - from allotment holders, to local households - can cook fresh, healthy meals - with produce from their allotments, or from the farm's market garden.

Our aim is to encourage the preparation and eating of healthy, fresh food in a welcoming community setting: building positive habits and perceptions around food growing and consumption, whilst increasing community connection and resilience.

The kitchen itself will also be constructed with the community, as part of the project. We plan to run:

- 10 workshops to teach building techniques and construct an earthen shelter using earth and straw.
- 4 facilitator-led workshops to build our clay oven.
- 30 scheduled gatherings held throughout the growing season for communal cooking and eating.

Our earthen construct will provide enough shelter to ensure usability even during poor weather, and the kitchen will meet all health & safety and hygiene standards, as well as providing all the facilities required to cook and share meals utilising food from our allotments, market garden and surplus from partner organisations. We also plan to construct two sheds, to assist with food and tool storage.

One of the greatest contributors to climate change is the existing global food supply system, which is becoming increasingly fragile - as is our dependence on it. Our project will act as a route to tacit learning for our local communities: including how to grow and harvest their own food, seed saving and sharing and even cooking skills. From plot to plate, our shared meals result in zero food miles, contain no processed ingredients and a negligible carbon footprint. We also plan to schedule themed events, where local residents can introduce and showcase cuisine relevant to their cultural heritage.

Lauriston Farm is situated in an area with high levels of socio-economic disparity, between some of the wealthiest areas (Cramond and Barnton, ranked 10 on the SIMD) and some of the least wealthy (Muirhouse, Drylaw, Pilton and Granton, ranked 1 on the SIMD). The latter communities face multiple barriers to accessing fresh, affordable food - particularly in the local area: income is low, unemployment high, withchallenges across health, education and housing. Our community kitchen will not only put affordable and nutritious food in the hands of all visitors - even those on the lowest incomes - but will offer an opportunity for neighbourhoods at vastly different ends of the socio-economic spectrum, to sit down and break bread.

# (4) Describe your project in no more than 30 words (this will be used for publicity)

Lauriston Farm will build an outdoor community kitchen, where residents of the local area can cook and share fresh, affordable food - all grown on site - in a communal setting. use.

#### (5a) Who do you hope will benefit from this project?

This project will benefit:

- our current and future allotment holders
- residents of the surrounding areas
- visitors to the farm from further afield

Lauriston Farm currently has 12 allotments, which were allocated to a wide variety of groups - both formal and informal - in 2022. These include the homeless charity Fresh Start, the young women support organisation She Scotland, and Project Esperanza - who work with women and families of African heritage living in North Edinburgh. But we've also had local residents form small groups to take on plots, including a friendship group of Kenyan women from Muirhouse and Drylaw, and a collection of older women from Cramond.

The community kitchen has been developed as an idea with the input of our allotment holders: not only to give them a space to socialise and eat after working hard in their gardens, but to extend that welcome - and their surplus produce - to the rest of the local community. With multiple people contributing to the same plot, our allotments currently engage over 50 local residents: with 20-30 more allotments due to be assigned in 2023, this number will significantly rise. The farm will gauge the demand for allotments from groups and organisations first, before making the step to open up plots to individual households from the local area.

Lauriston Farm is also popular with walkers and visitors from the local area, and beyond: many of whom have been frequenting the fields before the farm was established. As our reputation has spread - through word of mouth, newsletters, local partnerships and staff presence at local community events - the number of visitors to the farm has steadily increased. Over 700 volunteers engaged with us last year, in a variety of ways, including tree planting, biodiversity events, pond construction and market garden growing. In combination with the expanding allotments, we have a community that will make use of the outdoor kitchen immediately, with the surrounding activity providing another route for both locals and further flung visitors to engage with nature, growing fresh food, and each other.

The kitchen will be set in our community allotment space where plots are primarily taken up by groups and organisations. Thereby fostering a sense of community growing together on each plot, as well as cross learning between each plot. Also community cohesion with for example, men who have experienced homelessness coming

to work with Fresh Start on their plot, side by side with a plot run by women from Kenya living in Muirhouse **Or** 50+years women from Cramond. Community connectedness is key to community resilience.

(5b)	Is your group oper ⊠Yes	ո to all?	all? □No	
If no	, please explain:			
-	Will the project ha	-	act on any of the follow	ving
	⊠Disability	⊠Marriage or civil partnership	⊠ Pregnancy and maternity	⊠Race
	⊠Sex	⊠Age	⊠Sexual orientation	⊠Religion or belief
	⊠Gender reassignment			
	Where will the pro	oject be delivered	?	
(7)	Project start date: 01/05/2023 Project end date: 01/05/2024		(8) How many people do you hope will benefit from your project? 800-1000	

(9) Is anyone else working wit  ☐ Yes	th you on the project? ⊠No
If you places tell us about this	<b>.</b> .
If yes, please tell us about thi	<u>5.</u>
/10) Do you require permissio	on from anyone or any additional incurance to
carry out your project?	on from anyone or any additional insurance to
□Yes	⊠No
If yes, please tell us about thi	<b>S:</b>

(11) Please outline a breakdown of delivering this project (including	(12) Do you have additional funding or income from charges which will contribute to this project? If yes, please detail below		
Goods/Equipment/Time etc	£	Source	£
Shed construction x 2: materials	£6400.00	Federated Hermes	£2,000
Shed construction x 2: labour	£3000.00		
Wood framing for earthen build	£1500.00		
(labour and materials)			
Earthen building workshops x 10:	£2,500.00		
materials			
Earthen building workshops x 10:	Facilitate		
facilitation	d by core		
	staff		
Clay oven build: materials	£2,000.00		
30 x community events: facilitator	£4500.00		
fee			
Fuel for cooking	£500		
Kitchen Equipment	£2300.00		
Food/ cleaning products	£1000		
marketing and Communications	£500		
Total Expenditure	£22,000	Total income	£2,000

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