

Volunteering

If you want to know more about volunteering with Slow Food Edinburgh to help support and promote the “Good, Clean and Fair” message please get in touch. You can be involved as much or as little as you want.

In addition to the events and projects listed to the side there is also an education group tasked with connecting young people to food and opportunities for fund raising, research, writing, blogging and lobbying.

More information can be found on our website.

Join Us

Every member who supports us, supports the fightback for **Good, Clean and Fair** food. We believe in food dignity, not food poverty, and we believe in food sovereignty not food concentrated in the hands of the few.

There are a variety of memberships available and all benefit from becoming part of a vibrant community, not just locally but both nationally and internationally. You get a membership card providing you with discounts on events and access to members’ events, a Slow Food snail pin, and access to the annual Slow Food Almanac, newsletters and more. For more information please see our website.

Slow Food Edinburgh works to cultivate a good, clean, fair food culture in and around our city, by supporting local producers, enjoying food and raising awareness of global food issues. We always have opportunities to engage and support the movement.

Contact Us



[@SlowFoodEdin](https://twitter.com/SlowFoodEdin)



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**GOOD
CLEAN
FAIR**



is a global grassroots organisation that believes that everyone everywhere has the right to the pleasure of food that is good for them, good for the planet and good for the people who produce it. Not-for-profit and membership-funded, Slow Food was born in 1989 to defend traditional food cultures against the rise of fast food, and its consequences. Today, we work to defend biodiversity, small-scale agriculture and artisan food production, and to promote sustainable ways to feed the world. It is not about slow cooking. It is about making the connection between who we are and the food we eat.



began in 2001 and continues to be the main convivium (local chapter) in Scotland. We organise regular events where people come together to share the pleasures of local food, find out more about traditional Scottish food cultures, build relationships with producers and other food campaigners, and campaign on the issues that matter in order to influence Scotland's food future. For the very youngest generation, we run a 'Taste Adventure' sensory experience at fairs, schools and events to make discovering real food fun.

Ark of Taste

A rich biodiversity is key to a sustainable future for all. The Ark of Taste is a catalogue of forgotten or marginalized foods and products in danger of disappearing forever. We're working to add more local Scottish foods into the Ark and welcome contributions if you believe you know a product that is a valuable part of our food culture. Current entrants include beremeal, peasemeal and wild Scottish juniper.



Edinburgh Farmers' Market - Castle Terrace

On the first Saturday of every month, we run a Slow Food stall at the market to promote the 'Good, Clean and Fair' message. Often we'll be joined by a local chef or community project and will cook up something simple and delicious, showcasing ingredients from the market and highlighting a topical issue.

Big Table

Once a month our Big Table offers a chance to meet local producers and fellow supporters, find out more about local food issues and share a delicious meal. Designed to be informal, relaxed events, they're held once month at a local Edinburgh restaurant.

1000 Gardens in Africa

In 2010 Slow Food International launched a project to create 1000 food gardens in schools, villages and the outskirts of cities in 25 African countries to help communities to enjoy food sovereignty. By learning to farm again on a small scale, young people are growing the foods that will nourish their communities and create better futures for themselves and the people they feed. We are proud to support the Wallay School Garden in Sierra Leone.

Terra Madre Salone del Gusto

Every two years the Slow Food International community comes together to celebrate and learn about all things Good, Clean and Fair.

Film Nights

With food films and documentaries from around the world, join us to learn about, explore and appreciate the many facets of food - all accompanied by conversation, conviviality and delicious food & drinks.

Visits

We visit local producers to learn first-hand their experience and approach to Slow Food.

Events

We have a presence at a variety of external events throughout the year.

Chef Alliance

We engage with Chefs who follow the Slow Food ethos.