

April 26-27, 2016  
Summerhall, Edinburgh

# Scotland's Foodscape

A SYMPOSIUM  
INVESTIGATING THE  
SIGNIFICANCE OF FOOD  
IN SCOTLAND

**Join us for two days to explore the meaning, potential, and importance of food in Scotland today.**

Each day includes thinking-and-doing presentations and workshops, interactive food activities, and numerous opportunities to taste the Scottish foodscape. Special invited guest panellists will be on hand to observe, analyze, comment on, and discuss the proceedings.



**Shirley Spear**  
Scottish Food  
Commission &  
Three Chimneys



**Geoff Tansey**  
Food Systems  
Academy & Food  
Ethics Council



**Guy Grieve**  
The Ethical  
Shellfish  
Company

To register, go to [www.scotlandfoodsymposium.com](http://www.scotlandfoodsymposium.com)  
or find us on Facebook: **#ScotlandsFoodscape**

*The symposium is presented by:*



AN INTERNATIONAL  
KNOWLEDGE EXCHANGE  
INITIATIVE ABOUT FOOD  
& FOOD SYSTEMS



University of Gastronomic Sciences  
Università degli Studi  
di Scienze Gastronomiche





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## Day 1: Tuesday, April 26

(9:00 – 22:00)

### Presentations: Thinking about Scottish food identity

*Haggis-fed Rustics?: Competing representations of Scottishness in cultural depictions of our national dish*  
—Joy Fraser (George Mason University)

*Keeping Kosher: The challenges of maintaining food communities in Scotland*  
—Roni Cohen (SOAS, University of London)

### Workshops: A new face of Scottish farming

*Ancient Grains for Modern Palates: The resurrection of Scottish beremeal*  
—Laura Wyness (Centre for Food Innovation, Queen Margaret University)

*Field of Dreams: How can we produce for the future?*  
—Wilma Finlay (Cream of Galloway Organic Farm, Dumfries & Galloway)

### Activities

*Reinventing Our Daily Bread: A grain revolution*  
(interactive workshop)  
—Veronica Burke & Andrew Whitley (Bread Matters)

*The Next Generation of Eaters: Reflections on children's food education* (experiential play)  
—Lois White, nutritionist

### Cocktail hour

*Local beers and spirits; extraordinary tastes from around Scotland*

### Dinner

*Reimagining the Table—Authenticity and deliciousness in Scotland.* A feast invoking our land, people, and past and potential traditions.

## Day 2: Wednesday, April 27

(9:00 – 19:00)

### Presentations: This land is our land?

*Our Native Foodways: Sustenance from the shores of the Hebrides*  
—Iain MacKinnon (Centre for Agroecology, Water and Resilience, Coventry University)

*Who Owns the Wild? The contemporary politics of foraging*  
—Mark Williams (Galloway Wild Foods)

### Workshops: Foods that reveal the times?

*A Soylent Social: Appreciating the possibilities of a foodless future*  
—Molly Garvey (Centre for Genomic Gastronomy)

*Deep Fried Mars Bar: A Scottish legend?*  
—Christine Knight (Edinburgh University)

### Activities

*Raw Milk: Myths and realities*  
(cheese-making demonstration)  
—Barry Graham

*What does a right to food look like in Scotland?*  
(a piece of forum theatre)

### Cocktail hour

*Foraged cocktails with Mark Williams; wild foods from around Scotland*

*(Programme subject to change.*

*Layers of flavour and texture to be added in the run-up to the event...)*

Food images: Appetite Direct

