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Mary's Tour

Join Professor Mary Brennan, Scottish Food Coalition Chair, as she finds out what it takes for Scotland to become a Good Food Nation

DISPATCHES FROM THE SCOTTISH BORDERS

3/17/2022

I had a really busy week zig zagging across Perth & Kinross and Dundee, before heading south to the Scottish Borders for a visit with **Abundant Borders** at Eyemouth Allotments and Community Garden and **Peelham Farm**, Foulden, Berwickshire. **Rachael Hamilton MSP** joined me for both visits (including a tasty lunch at Odlos in Eyemouth) and we had a really interesting day visiting the sites and discussing pertinent agri-food related issues facing the Scottish Borders and the Good Food Nation Bill.

Starting in Eyemouth on a chilly and slightly damp early March morning, we met by **Karen Birch** (Chief Officer of Abundant Borders) **Carol Cooke** from the Scottish Borders Council (responsible for green spaces) and 3 of the local Eyemouth **Community Garden volunteers**. Abundant Borders is a local 3rd sector organisation that are developing a network of community gardens throughout the Scottish Borders. Currently they have 5 community gardens and are in the process of developing an expanded community garden at Eyemouth after recently getting access to, and permission to develop, a piece of land adjacent to the current Eyemouth Allotment site (on which the current small community garden is collocated). Through funding from multiple organisations (private, public and lottery), Abundant Borders is able to provide essential practical, project management, legal, skills development and volunteer management support to the community gardens helping to develop, and embed, them within each local community.

Each community garden is supported by a team of local volunteers who are entitled to harvest produce from the garden in exchange for their time and skills and work! Any additional produce not taken by the volunteers is distributed to local food larders to help them with their provision of fresh fruit and vegetables. Getting the opportunity to speak directly to the Eyemouth volunteers highlighted just how important and beneficial their

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community garden is for them. It is helping them to settle into a new community, giving them access to land to grow food, helping with physical and mental health issues, providing a space for positive social interaction and solitude and helping them to address their own food insecurity challenges (caused by long Covid).

An interesting issue raised was how the statutory requirement to develop a Scottish Border Council food growing strategy (via the Community Empowerment Act 2015) has helped to drive forward and accelerate food growing in this local authority and that as a result there is now more resource and commitment to expanding the network further. There is also a wider recognition within the council and across the local NHS Trust and Health and Social Care partnership of multiple benefits delivered by such community gardens.



Mary (R) with Rachael Hamilton (L) (Credit: Abundant Borders)

The 2nd stop of the day was to visit **Denise, Chris and Angus Walton on Peelham Farm**. Denise and Chris were new entrants into farming in 1990 starting with a 20 acre smallholding. They grew along the way, acquiring Peelham farm and are now working 650 acres. They choose to develop an organic, pasture for life, high welfare animal production system that delivers high welfare, high nutrient value meat from their cattle, pigs and sheep and reducing significantly their dependency on costly inputs. They also invested in on site butchery and charcuterie facilities to process all their own meat and now have a burgeoning retail operation with a mix of online, farm market and independent retailer (locavore and Abel and Cole) sales.

Whilst sales grew during COVID (and they have maintained about 15% of that growth), they have battled with delivery challenges throughout and are currently evaluating a range of solutions to ensure more consistent and affordable delivery for their online sales. They have strong relationships with other organic pasture for life farms in Scotland from whom they buy

calves, ewes (for mutton who have finished their reproductive life) and sows (finished their reproductive life and are ideal for charcuterie) and share transport to and from the abattoir they use in Co Durham.

Angus, their son, joined the farm partnership in 2015 and is now the principal farm manager who lives on the farm with his wife and 2 children (the next generation!). They have 1 onsite windfarm and smart grid system generating most of the energy requirements for the butchery and charcuterie. They provide onsite craft butchery apprenticeships and currently employ 7 people across the butchery, charcuterie and office. They noted that affordable housing and local transport is a continuing problem for their employees with most having to live in Berwick upon Tweed. They run monthly craft butchery courses for the public and provide mentoring to other farmers looking to transition to more sustainable, less input dependent systems of production. They are active in local, regional, national and international discussions and debates about farming and in particular organic, pasture fed farming and work with many organisations to research and promote the benefits (nutritional; environmental; animal welfare; land (incl. soil), net zero; economic) of organic, pasture fed farming.

Spending time on the farm and talking to the Waltons really brought home to me how quickly farms can transition to a low input, more sustainable, high welfare model whilst also remaining economically viable. Of the farms they have recently supported, the transition has taken approximately 4 years and given rising input costs and uncertainty of supply of inputs (feed and fertilisers) there is increasing interest from farmers in such a transition. It really made me think about how transforming the way we farm in Scotland (especially animals) doesn't need to take a generation. Instead it needs public support farmers through the transitional period and for accessing markets (including public food supply chains) for the high nutrient value, high welfare products being produced. As discussed in other places, Peelham also suffers from a lack of local abattoir services with their animals having to travel to Co Durham (in the North East of England) for slaughter. Investment in local abattoir facilities, certified for organic and capable of handling a range of animals, would be transformational for theirs and other regional farming businesses.



DISPATCHES FROM PERTH, KINROSS AND DUNDEE CITY

3/12/2022



Dispatches from Perth, Kinross and Dundee City

After a short weekend pitstop in Edinburgh to recover from the long, beautiful journey back from Islay, I hit the road again visiting 5 sites across Perth and Kinross and Dundee City. They varied from a large waste management site in Perthshire (**Binn Eco Park** in Glenfarg, Perthshire), to **Tomnha's Market Garden** near Comrie (Tomnha is on Comrie Croft, Perthshire), the **Kinross Day Care Centre** (supports older people), **Broke not Broken** (an antipoverty charity and food bank in Kinross), **Food Train**

Dundee (charity that provides shopping and other services to older people who live independently) and the **MAXwell Centre** (community centre) in Hilltown, Dundee. Jim Fairlie MSP joined me for the visit to Binn Eco Park.

Throughout the visits and our onsite discussions, a number of common issues/insights emerged despite the differing nature of the sites visited):

- The role technology can play in helping to recover valuable by products from our green and food waste reducing the need for chemical fertilisers and in generate local/onsite renewable energy.
- The role of strong, collaborative partnership working between local authorities, health and social care partnerships and private (waste management) and/or 3rd sector (Tomnha's Market Garden; Food Train Dundee; Kinross Day Car Centre, Broke Not Broken and the Maxwell Centre) service providers in driving service improvements, identifying efficiency gains, developing innovations and being responsive to user/client/member feedback and lived experience.
- The significant burden due to the precariousness of, and investment required to get, funding for private, public (local government) and 3rd sector organisations/service providers to deliver core essential services whether it is waste processing, feeding the elderly, growing food, feeding those in food and fuel poverty, or supporting our communities
- It is vital for 3rd sector organisations, in particular, to be able to employ key skilled staff to support, develop and grow their organisations/enterprises, for example:
 - paid gardeners to support individual and/or networks of community gardens;
 - specialist support to help develop, and evolve the viability of, market gardens;
 - specialist community and youth workers and volunteer coordinators to provide advice and specialist services in our community, day care and charitable organisations,
 - specialist project managers (and fundraisers) who can manage and govern 3rd sector organisations and navigate the complex and diverse funding landscape (national and local funding; private trusts and foundations; lottery funding; private donations and fundraising)

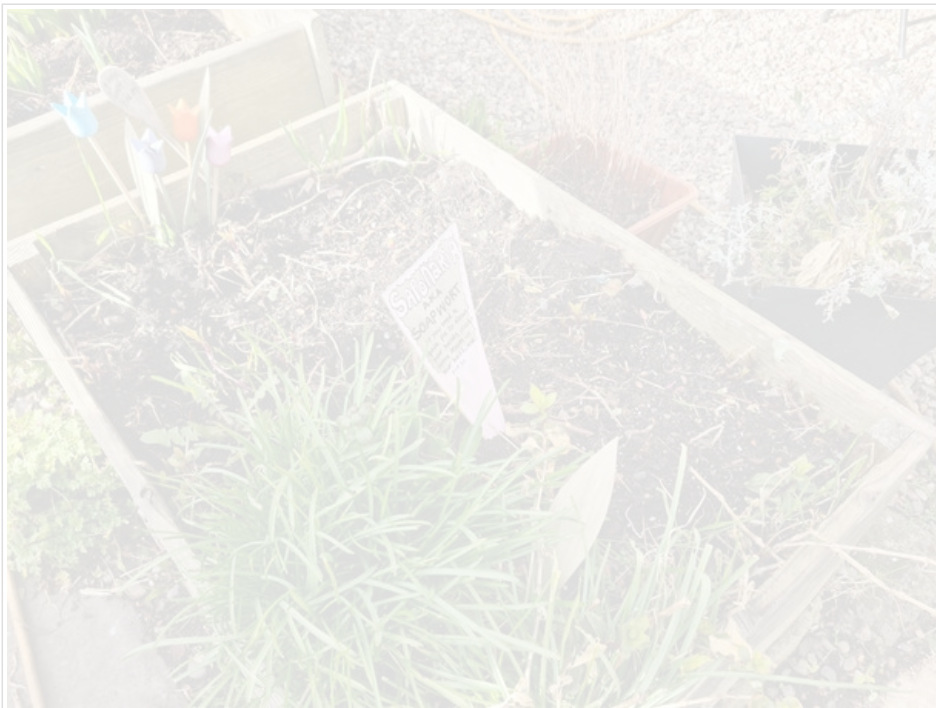
Whilst the organisations visited have some of these in place, the funding that supports is short term and precarious, making it difficult to recruit and commit long term to the initiatives and services provided.

- How access to land (and affordable housing especially in rural areas) is central to unlocking the potential to expand food growing (allotments; community gardens; market gardens; urban farms) and wider food and drink enterprises.
- Tapping into, and adequately and sustainably funding, agile,

responsive and locally situated 3rd sector organisations is smart business as they have substantial knowledge, skills, expertise and passion for delivering high quality, locally relevant and responsive services such as day care and shopping services for older people, community growing in urban communities, food banks and larders and small and larger scale market garden growing.

- Volunteers are the secret weapon of so much of what is achieved by 3rd sector organisations. They need, and deserve more, support, coordination, reward and recognition.
- All the sites visited are generating employment, volunteering and/or small enterprise opportunities in their local community. Vital that this local economic contribution is recognised alongside the wider health and wellbeing, environmental and/or social benefits delivered.
- In work poverty and access to affordable housing and transport are impacting all the organisations visited especially with respect to their workforce and volunteers.

My next stop is the Scottish Borders to learn about its burgeoning community gardens network managed by Abundant Borders. I'll also be looking at how Pelham Farm has developed an organic, pasture for life, high welfare animal production system, invested in on site butchery and charcuterie facilities and their own retail operation, brought the next generation into the farm partnership and is mentoring other farmers looking to transition to more sustainable, less input dependent systems of production.



DISPATCHES FROM ARGYLL AND BUTE

3/2/2022

Dispatches from Argyll and Bute

After a long transfer from Dumfries and Galloway and plenty of care taken due to snow, I arrived in **Argyll and Bute** for visits with the Local Authority and to a young farming household on Islay. The journey to Argyll and Bute reminded me - if I needed any reminding - of the ongoing road & ferry issues. This was reinforced by the geographical challenges and associated daily logistics/transport issues faced by individual households, communities and the local authority.

On Thursday 24th Feb I met and toured around multiple school food and educational sites with;

- **Jayne Jones** Commercial Manager, Argyll and Bute LA, Chair of ASSIT FM and Acumen Fellow;
- **Wendy Brownlie**, Head of Education Teaching and Learning, Argyll and Bute Council;
- **Ross McLaughlin**, Head of Commercial Services (including school catering) Argyll and Bute Council and
- **Marina Curran-Colthart** Local Biodiversity Officer Argyll and Bute Council.

We visited a central production kitchen in **Lochghilphead** that serves approx. 11 small rural schools and early years sites, MAXIpups, an innovative, outdoor early years nursery, and the Lochghilphead Joint Campus (2-18) which has approx. 720 pupils across all sites.

Throughout the day, we discussed the Good Food Nation Bill in detail and a range of issues most pertinent to Argyll and Bute. These included:

- facilities and equipment in school kitchens (ageing cookers; transition to low energy appliance; smart fridges and freezers),
- tracking, collection, and processing of food waste (limited analysis currently and food waste is not going to anaerobic digestion),
- renewable energy sources (wind and solar) and link to the councils climate action plan and Net Zero ambitions,
- the role, and development, of their central kitchen (and options regarding cook freeze production for the most difficult to reach/serve schools),
- Catering Workforce – access to, pay and conditions, covid 19;
- Housing – limited affordable housing, especially for families, in key locations in Argyll and Bute
- Transport and logistic challenges (road closures and diversions; ferry disruption, extreme weather),
- Local Food Growing Strategy and projects including in schools and communities
- Agile local food procurement including very small lots to help with remote/island schools,
- The role, and integration of, food education into the core curricula

(not about adding to current curricula but using food as a way of teaching core existing curricula so food education goes beyond home economics),

- Challenges with school meal uptake post Covid especially in secondary schools,
- Preparing for, and delivering, universal free school breakfasts and lunches at primary schools and associated resourcing implications,
- the impact of, and response to, COVID 19;
- collaboration with, and between, other local authorities (procurement; meal development; best practice sharing).

After a smoother journey than expected, I landed on **Islay** on Thursday evening ready to visit, on Friday afternoon, Hazel and Alasdair Porter of East Carrabus Farm. Hazel and Alasdair have taken on running East Carrabus farm and in partnership with other members of the family the local butchers (AS Porter) in Bowmore. They are producing beef and lamb and Alasdair is also the island slaughter man, using the island abattoir on the Dunlossit Estate to slaughter his (and others) animals. They recently were awarded a small school food procurement contract by Argyll and Bute and currently they are supplying, and delivering, all red meat to Islay's 6 schools (5 primary and 1 high school) with this contract provided much needed steady income especially through the winter months.

Spending time with Alastair and Hazel, young farmers who are passionately committed to their land, animals and Islay, gave me the chance to learn first-hand about how difficult farming is for . This was due to ongoing post-brexit uncertainty (and changes to farm subsidies), fluctuating prices for their meat, rising costs of inputs, the ongoing impact of COVID 19 on food service and hospitality (and thus demand for their products), loss of farms on the island (impacting the viability and survival of the abattoir, no dairy on Islay) and a lack of younger farmers looking to get into farming. These are all coming together in a perfect storm to make it almost impossible for farmers and business people like Alasdair and Hazel to manage cash flow from month to month, get trained workforce, replace equipment, make investment decisions especially with respect to farm and retail diversification and herd size, develop new skills (especially with respect to environmental and biodiversity management) and draw a sustainable living for their household.



DISPATCHES FROM DUMFRIES AND GALLOWAY

2/28/2022

Dispatches from Dumfries and Galloway

On departing Glasgow, I took a wee detour to Ayr to acquire some new wellies in anticipation for the next day's farm visits in Dumfries and Galloway. As Storm Franklin continued to blow through Monday night, I woke up to howling wind and rain early on Tuesday morning. A quick check of the Met Office app reassured me that by 9am there would be calm and sun and so it was. For two of my three Dumfries and Galloway site visits (The Ethical Dairy and SaladBrew), I was joined by Finlay Carson MSP and Convenor of the Rural Affairs, Islands and Natural Environment Committee.

Our first stop was the **Ethical Dairy** (and Cream O'Galloway) where we were met by the owners David and Wilma Finlay. Over 25 years, they have been ploughing their own road from originally being a conventional dairy farm to a fully organic farm and dairy (producing cheese and ice cream) and more recently (into 6th year) an innovative dairy cow/calf system.

The calves stay with their mothers for 5-6 months (who are milked just once-a-day after 6-8 weeks), though they separated at night, normally from about 6-8 weeks of age to prepare them for weaning, to help their rumen development and to ensure we get at



least a little milk from the cows in the morning. After weaning they milk the cows twice-a-day, as they are still producing a lot of milk for the next couple of months, or so. It then reverts back to once-a-day milking.

Whilst this reduces the overall milk yield/cow, the

system delivers other benefit requiring little or no additional inputs (apart from grass-based feed produced on the farm), producing very fast growing calves (grow twice as fast as in conventional systems), improving animal welfare and wellbeing (calm, relaxed, comfortable animals), extending the productive life of the dairy cows (on average 9 years) and enhancing working conditions.

About 85% of the milk produced is processed on the farm for cheese and ice cream production. Between the farm, dairy (cheese and ice cream), café and retail/management operation, the Ethical Dairy (and Cream O'Galloway) is employing approximately 30 staff, producing high welfare milk, beef calves and lamb, supporting the local economy (tourism and retail), driving up biodiversity and environmental standards across the farm, reducing reliance on expensive inputs (feed; fertilisers; antibiotics) and working collaboratively with public and private supply chains to grow and diversify their business.

Our 2nd stop was to **Salad Brew**, a small hydroponics salad and vegetable farm in Borgue. Rod and Anne Bannatyne set it up in 2017, after being inspired by seeing another operation whilst on holidays in the north of Scotland. Originally a retirement project for Rod they made an initial investment of approx. £26k to build their innovative Kater House (a glass house style construction but with bubblewrap insulation instead of glass). They are growing salad, microgreens, tomatoes, peppers and chillies (to name a few) using a hydroponics system supported by collected rainwater and solar panels for renewable power. Their growing season extends from March to September/November depending on how damp the weather gets in September. They are supplying directly to local customers, one local retail shop and a few food service/hospitality outlets. They have the capacity, and interest, to increase production with supported investment. This funding could go towards installing mini vertical farming equipment or generating the power to heat the kater house. They have encountered challenges with applying for funding and navigating the complex bureaucracy associated. They believe there is great opportunity to grow the network of kater houses/poly tunnels/poly curbs in Dumfries and Galloway in order to grow the quantity and diversity of locally grown vegetables and greens.

My 3rd stop was the innovative **central food store** managed and operated by Dumfries and Galloway Local Authority under the leadership of Alan

Mawson. D&G are the only local authority in Scotland to have invested in and to manage a central food stores. All the school food (except fruit and vegetables and milk) are delivered to this central food store and then the Local Authority, using a fleet of vans, manage the distribution and logistics out to all their schools across D&G. This system facilitates D&G to have much greater oversight of, and agility with, their school food deliveries, manage the geographical challenges associated with this part of Scotland, engage in innovative logical management (including back hauling) and facilitates forensic processes for checking, and adjusting, how they do school food from a procurement perspective.

Across the 3 sites, and through our detailed discussions, the following issues kept cropping up:

1. Workforce and Housing

- Access to, and rising costs of, workforce
- Limited access to affordable housing (pressure from 2nd homes and self-catering)
- Training and Skills

2. Viability and Sustainability of Dairy Farming

- Uncertainty over future subsidy regime
- Net Zero demands
- Loss of small/medium sized dairy farming and concentration within large intensive farms who have large borrowings
- Ageing farmers
- Rapidly rising costs especially for input dependent systems
- Increasing squeeze on farm gate price for raw milk (conventional and organic)

3. Local Economic and Social Development

- Supporting jobs
- Supporting tourism
- Serving local public and/or private supply chains
- Supporting local community growing

4. What does a 20 minute neighbourhood look like, and mean for, Rural Communities

- What mix of infrastructure (including transport), amenities and facilities (including for local growing and food production) are needed to create a 20 min neighbourhood concept in rural areas and how might the mix change between communities.

5. Public Food Procurement

- Role of local and national government (and specifically public food procurement) in supporting, investing, partnering with, developing supply networks and business support for, and providing routes to market for local/regionally produced food including milk, eggs, meat and fruit and vegetables
- Funding challenges vs procuring locally
- Accreditation and procurement requirements that are at times inflexible to local conditions



DISPATCHES FROM GLASGOW CITY

2/25/2022

Dispatches from Glasgow City

Back on the road on Monday 21st Feb, my first stop was Glasgow City (south) to visit Locavore Govanhill (where I met Dorothea “Doro” Warlich), Manswewood High Park Allotments (where I met the Chair of Manswewood High Park Allotments Iain Sutherland, Judy Wilkinson; Jenny Reeves of Glasgow Allotments Forum and Charlotte Keeley from the Glasgow City Food Network). Across both visits, and a wonderful lunch at Locavore Govanhill, I learnt about grassroots food growing across Glasgow (in allotments, community gardens, market gardens), the barriers faced (especially with access to land and the lack of a coordinated, centralised allotment waiting list system) and the passion, creativity and business acumen required from the expanding team at Locavore (and all its various activities – growing, veg boxes, wholesaling, retailing) to drive forward the development and expansion of Locavore within and beyond Glasgow.

Interestingly, whilst there were some differences across the sites, the following set of common themes emerged:

1. Access to land

Both organisations are passionate about growing locally but a key constraint is access to, and use of, land (including public land). Whilst the Community Empowerment Act and associated local food growing strategies prioritised access to land on paper, little change has happened on ground in Glasgow City. There is continued and even increasing bureaucracy associated with the strategic prioritisation of land for growing and the subsequent development of new, or expansion of existing, food growing spaces.

2. Network of Small Growers (and route to market if required)

The importance of community networks was evident with both organisations recognising the vital role played by informal and formal networks in supporting the development, and sharing of, skills, seeds, growing techniques and produce (where appropriate), reducing social isolation, driving greater ethnic and cultural integration, supporting community engagement and providing access to urban green space.

3. Short Supply Chains (cutting out the middlemen!)

The really interesting part of Locavore's original and growing business model is how they have, and continue to, work out ways of shortening, and integrating (both vertical and horizontal), their supply chains. Having recently acquired a wholesaling business (and moving it north to Glasgow), they are now able to deal directly with some overseas suppliers (especially for tomatoes; legumes, olives and olive oil) and are developing their own brand range organic canned goods (started with tinned tomatoes and expanding to other canned products). This has allowed them to become more independent in their sourcing and supply of key products for their retail business but also has provided the platform for the development and growth of their wholesale operation which is now supplying other independent retailers (as well as their own 5 stores) and was recently awarded the dry goods tender for East Ayrshire School Food.

In addition to their wholesaler operation (vertical integration), Locavore are also working actively to acquire, and develop, more growing land to support their stores and to partner with farmers (and guaranteeing a route to market) interested in, or who have completed, organic conversion. This multipronged approach is allow them to grow sustainably as a business, to build their network of growing spaces and growers/supplier and to support more and more local/regional farmers with their conversion to lower input sustainable and/or organic production.

4. Bureaucratic barriers (impenetrable for many)

Both organisations talked about the bureaucratic challenges faced in dealing with the Local Authority and/or in applying for funding support and/or in getting access to land. For many, especially those in the allotment community, the level and type of bureaucracy acts as a real barrier of entry and engagement.



DISPATCHES FROM SHETLAND

2/17/2022

Mary's Tour, Dispatches from Shetland

Joined throughout by Beatrice Wishart (MSP Shetland) and Neil Beattie (Team Leader – Catering and Cleaning, Shetland Island), I visited 4 different businesses:

1. **Mackenzies Farm Shop and Café** - operated by The Kitchen Table.
2. **Sandwich Bakery** - who supply bread, cakes, pies and prepared sandwiches/rolls throughout Shetland including to all primary and secondary schools.
3. **Shetland Fish Auction** - who manage the sale of the vast majority fish landed at Lerwick and Scalloway.
4. **Shetland Farm Dairies** - the only dairy processor on Shetland who supplies Shetland produced milk to the public sector (all schools), and retailers and private food service and hospitality throughout Shetland.

Across these 4 agri-food and drink businesses we witnessed great

entrepreneurial spirit, real resilience, the generation of, and support for, multiple local jobs and the willingness to take personal and professional risks to grow and expand (where possible). There was also a real and deep connection to place, a commitment to, and innovation in how they, supply and deliver to public and/or private sector customers (role of the local public bus service in delivery suppliers to schools and businesses) and the perfect storm which threatens their viability and capacity to continue to generate jobs and produce, process and serve local Shetland food and drink.

We learnt how public food (in particular school food) is transforming in Shetland in terms of standardised school menus, local procurement, workforce pay and development, investment in food in schools (polytunnels and school gardens) and the recent award of Food for Life Bronze accreditation.

We also learnt how the tourism sector is growing and offers real potential for small food and drink businesses but that more needs to be done to join up the support and facilitate creative partnership working (including between public and private sector).

Across the sites visited, a shared set of common challenges emerged namely:

1. **Workforce**

1. Loss of EU and other international workers putting real pressure on agri-food and drink businesses year round
2. The work on offer is considered unattractive to many (especially locals) due to the hours, weekend work, wages, physical demands and competition from other higher paid sectors such as Oil and Gas.
3. Housing shortages (public and private) make it very difficult/impossible for workers to access housing and/or afford live close to where they work thus making jobs (such as those at the Sandwick bakery) unattractive;

2. **Concentrated, precarious production, processing and retail**

1. Reduction in the number of farms, in particular dairy farms (down to 2 in 2022 from 12 in 1994), which is threatening, and restricting the quantity of, local milk supply and severely limiting growth opportunities especially in high value dairy processing
2. Rising costs of fuel, energy, inputs (feed; fertilisers), equipment, wages and changing regulatory requirements are putting severe pressure on already very tight margins
3. Major retailer are ad hoc in their support for local produce including dairy – turn to it in emergency but not consistent buyers
4. Challenges procuring Shetland Beef for schools meals and currently it is not offered in schools
5. Concerns about the limited and/or uncoordinated horticulture (fruit and veg) production on Shetland with calls for more

public and private investment in more local production and greater partnership working between food service and hospitality and individual producers and/or producer networks.

3. **Impact of Planning on Local Food Environments**

1. New supermarkets in Sandwich and Brae are putting huge pressure on and threatening the viability of local independent shops with household and other spend being drawn away from local independent shops and, in some cases, local wholesalers.
2. Noticeable impact on secondary school food uptake as new supermarkets are offering a substantial hot food ready to eat range and are built/being built very close to local high schools

4. **Island Specific Issues – Geography, Weather, Price Premium and missing processing infrastructure**

1. Cost of procuring, and serving, Shetland food in Shetland schools, hospitals etc. requires the local authority to pay a significant premium over what they get through central funding (i.e. universal free school meals)
2. No approved abattoir for poultry slaughter
3. Despite extensive (though small scale) egg production on Shetland, there is no island facility for dating eggs which is a requirement for supplying local eggs in schools
4. Ongoing Covid 19 and recent severe weather disruption has impacted negatively on food and drink supply on the islands including school food
5. COVID 19 has uncovered a greater level of household fuel and food poverty than previously indicated. Innovative, locally developed initiatives, created during COVID 19, have helped approx. 90 additional families (160 children) through the COVID 19 crisis.
6. Shetland fishing fleets impacted by recent reductions in Cod quotas and there is concern that the evidence being used to make such decisions is not specific to, or reflective of, Shetland specific waters.

5. **Local Economic Analysis**

1. Limited local economic data for, and analysis of, the true value, and multiplier effect, of the local agri-food and drink sector (including that which goes into public food) to the Shetland economy, including between island economies.

6. **Net Zero**

1. Real interest in, and work done, to reduce the carbon footprint throughout the supply chain but concerns raised about the financial and other impacts and with the efficacy, and applicability of the data used (especially with respect to animal and dairy production)

to head straight from Shetland to the outer Hebrides (rescheduled to late March), my grand tour of Scotland continues with trips next week to farms, a vegetable producer, community initiatives, independent local food retailers, and a central public kitchen with stops in **Glasgow (Mon 21st)**, **Dumfries and Galloway (Tues 22nd)**, **Argyll and Bute (24th)** and Islay (25th).

