

## **Community Bake house Feasibility Sub Group Meeting**

**Tuesday 29 July 2010, 7.30pm Wren Cottage, Letham**

**Present:** Neil Stoddart, Barbara Holden, Louise Barron

**Apologies:** John Rae, Adam Day

### **Fife Council**

Neil met with Fife Council to discuss the potential of using the school kitchen to trial the community bakery. Main hurdle is potentially that we would have to have a paid member of Fife Council Staff present at all times. We would also need to look into how we would store our equipment and the kitchen would need to be left as it was found.

Neil will continue to liaise with Fife Council to take this forward.

### **Baking for the Community Update**

Barbara attended the course and provided the group with an update. The course was very useful and covered bread making as well as the practicalities of setting up a community bakery. She brought back handouts which Louise will scan and make available. She will also type up her notes and forward to the group. Louise will then publish in NHTT bulletin.

### **Collessie Gala Feedback**

Neil took some handmade bread along to Collessie Gala and obtained some great feedback.

Action Point- Neil to pass feedback sheets to Louise to type up.

It was agreed that these feedback lists would be a good source of customers to use in a pilot study.

### **One Planet Food**

Neil spoke with consultant who is looking into developing milling flour locally (in Scotland) for artisan bakers wishing to supply local communities. The community size was similar to ours so thought there may be some tie in possible. Took my details and will be in touch.

### **Next Steps**

We will make contact with other groups who have been through the process of setting up a community bakery. These would be Findhorn, Dunbar and another successful venture. It was agreed that expenses would be covered for this.

Next Meeting: TBC