



# WHITMUIR THE ORGANIC PLACE

## WINTER TALKS 2010

**THIS SERIES OF EVENING TALKS IS ABOUT FAIR AND SUSTAINABLE FOOD PRODUCTION**

Soup and rolls are available in the restaurant from 6.30 and the talks start at 7.30

£5 per person, £3 for farm supporters.

### WEDNESDAY 20 JANUARY 2010

#### A QUESTION OF JUSTICE

Patrick Mulvany, Senior Policy Advisor at Practical Action and chair of the UK Food Group, works internationally with small farmers to promote social and environmental justice. Patrick will talk about the politics of food at a global level and about examples of successful change.

He has now been awarded the coveted title of “Outstanding Contribution to the Organic Sector” in New Zealand. This is his first visit to Scotland and he has only 2 nights here - and one of them is with us!

Note different price - £7 for farm supporters/ £10 for others

### WEDNESDAY 3 FEBRUARY 2010

#### MADE FAIR

David and Wilma Finlay, founders of Cream O’Galloway, don’t just produce the best ice cream and run the best visitor attraction in Scotland. They are also pioneers in sustainable farming methods, and will talk about their new dairy system where the calves will stay with their mothers. The new system involves a new breed of cow, once a day milking and an anaerobic digester for processing slurry.

### THURSDAY 4 MARCH 2010

#### BIODYNAMIC CHEESE-MAKING

Barry Graham from Locharthur Creamery (who supply us with the truly excellent Criffel and Crannog as well as great yoghurt) will talk about the process of making cheese biodynamically, and what’s special about it.

### WEDNESDAY 17 FEBRUARY 2010

#### SUSTAINABLE MEAT PRODUCTION

Paolo Berardelli from the Great Glen Cattle Ranch rears the Galloway calves which are then finished on grass locally by David Stoddart. He also runs Blackies on the highest organic land in the UK. Paolo will talk about how his system integrates livestock production with maintaining biodiversity and carbon sequestration.

### WEDNESDAY 17 MARCH 2010

#### WILL GM FEED THE WORLD?

Revd Professor David Atkinson, former Vice Principal of Scottish Agricultural College, will explain the biology, politics and problems of GM. David Atkinson is a member of the Scottish Government’s Food and Drink Leadership Forum.

### THURSDAY 25 FEBRUARY 2010

#### WINE TASTING - JAMES MILTON VINEYARD

James Milton established his vineyard in Gisborne, North Island, New Zealand in 1984 - it is now classed as a Robert Parker 4-Star Estate - you can’t get much better than that. His Chenin Blanc is listed in the “1001 Wines You Must Try Before You Die” (Penguin 2008) and he holds numerous Gold Medals and Trophies from international wine competitions.

### WEDNESDAY 31 MARCH 2010

#### PLENTY MORE FISH IN THE SEA?

Crick Carleton, Managing Director of Peebles-based Nautilus Consultants will help us better understand what types of seafood we should be eating and what not, and how to better inform our opinions on what constitutes “sustainable seafood”.

Over a 35 year career he has regularly contributed to fishery policy and strategy formation at regional, national and international levels, and has had a ten year involvement with the Marine Stewardship Council (MSC), both in helping to develop its seafood certification standard and more recently in undertaking assessments of fisheries against that standard.