

Feel Heal Real Food: information about the stall holders and participants

Broadford and Strath Community Company: Vanessa Lopez/Norma Morrison
The Broadford & Strath Community Company, Scottish Registered Charity and Registered Company limited by guarantee, was formed in 2003. Our mission is to improve the natural and built environment of Broadford and Strath, and ensure it is a desirable place in which current and future generations enjoy living, working and spending time. To achieve these goals we aim to be a strong, self-sufficient, strategic, inclusive and eco-aware organisation that operates for the social benefit of the whole community.

We will have a display of information about our organisation and its projects with emphasis on the Allotments, Flourish and Corry Capers. We might also have some produce or plants to sell. We will aim to engage and inform community and learn about the other stalls and activities at the event.

www.broadfordandstrath.org

www.broadfordandstrath.org/#video

Broadford Youth Club

The Broadford Youth Club, located in South Skye, provides a safe environment with activities and residential trips for local young people. Based at the Broadford Village Hall, the club offers various activities, including chemical experiments, and works closely with local community partners like Sleat & Strath AFC.

<https://www.facebook.com/BroadfordYouthClub/>

CLIMAVORE: Shona Cameron

CLIMAVORE is a community interest company based in Skye and Raasay. Our mission is to create ways of living on and with the coast as humans change the climate. Collaborating with local residents, schools, restaurants, and international researchers and activists, we share new approaches to regenerative sea-farming and food waste to drive a truly just transition in the wake of the climate and biodiversity crises.

Our stall will have information about our work in Skye and Raasay, examples of new building materials we are developing from food waste, and updates on our Tidal Garden project - showcasing approaches that reimagine our island food system for the future.

<https://www.climavore.org/skye-raasay>

@weareclimavore (FB and Instagram)

COSAIG GROWERS: Kate and Jake

Cosaig Growers has developed an unconventional approach to farming. Embracing no-dig techniques, minimal plastic use, and outdoor growing adapted to Glenelg's harsh climate, we have developed no-dig beds for vegetables, planted native woodland, and established a hillside blueberry plot.

Our mission is to create food that thrives naturally in the environment, ensuring resilience amid climate change. By avoiding traditional plastic-covered polytunnels and plastic ground mulch, we grow hardy crops suited to the West Highland climate, starting seedlings in a greenhouse and then transitioning them outdoors to face the elements.

We will be showing a few of our plastic-free solutions to growing seedlings, talk about free heat from hot compost and investigate the use of local organic materials to feed our farm and our community

<https://cosaigrowers.wixsite.com/website>

[@Cosaig Growers](#) (instagram)

Drumfearn Trees: Phil Knott

Drumfearn Trees is a croft-based tree nursery located in the Wildlife Croft Skye in the Sleat Peninsula. Run by Phil Knott, it specialises in fruit trees fit for the crofting counties. Varieties and rootstocks have been carefully selected, and they are grafted and grown on outside and without artificial fertilisers and pesticides. Phil also develops trials for new varieties for the region, with a focus on Scandinavian, Irish and Scottish heritage varieties of fruit. In time, new varieties of Apple, Pear, Quince, Plum and Medlar will be developed. Much of the challenge of fruit growing here is the lack of shelter, and Phil undertakes field trials on different shelterbelt and hedging trees and shrubs and supplies thousands of local-provenance trees each year.

<https://www.drumfearntrees.co.uk/>

Dunflashadder Cottage Croft: Aiofe Gould, Jake Sayles & Corran

We rear and sell native breed Hebridean hogget, and rare breed mangalitsa pork – both for land management reasons. We also grow and sell blackcurrants and blueberries. And we shear our sheep and turn the wool into felted items to sell – as well as selling courses for people to learn how to felt themselves.

<https://www.facebook.com/dunflashaddercroft/>

Ella's Croft: Ella

Ella's Croft is a family run Market Garden and Preserves business, based on the North end of Skye. We grow seasonal vegetables free from pesticides, herbicides or artificial fertilisers. We have a small commercial kitchen and produce a range of jam, chutney, relish and jellies, using our own produce when in season. We sell at Craft Fairs and Markets all over Skye. At the Re-Root Food Day I'll have a selection of preserves, some leafy greens, eggs and plants. I'm always happy to chat about the trials and tribulations of growing vegetables on Skye!

<https://www.facebook.com/ElasCroft/>

Highland Good Food Partnership: Sarah Bowyer

I have promoted food for wellbeing for people and planet for over 30 years. Educated in Nutrition and Dietetics, Food Policy, and Sustainability, I've had a varied career inspiring healthier individuals, communities, and a healthier planet. Since 2008, I've lived in the Highlands, delivering community food projects and supporting sustainable rural healthcare. I joined HGFP as a trustee in 2023 to contribute to collaborative work towards positive change to the food system in Highland.

Highland Good Food Partnership: We bring people together to build a fairer, more resilient food system in the Highlands. We campaign on important issues, amplify sustainable practice, empower communities and champion local producers. From ground-level projects to national policy consultations, we collaborate at every level to transform Highland food culture.

<https://highlandgoodfood.scot/>

Highlands and Islands Climate Hub: Aisling Phillips

The Highlands & Islands Climate Hub supports communities throughout the Highlands, Orkney & Shetland with resources, training, funding, and support to take positive, impactful climate action.

Aisling, one of the Highlands and Islands Climate Hub's Community Development Officers will be attending our event and is looking forward to chatting with attendees about all things climate action!

The Highlands and Islands Climate Hub stall will have information about the work we do and the projects we support, and a few light touch engagement activities where you can learn more about climate change and the action we can take to address it!

<https://hiclimatehub.co.uk>

Living Good Food Nation Lab: Professor Mary Brennan, Lab Director

Our Living Good Food Nation Lab vision is to foster and empower the strong, critically informed community of practice for food systems transformation in Scotland, provide essential analytical support to Scottish Local Authorities and Health Boards with their first Local Good Food Nation Plans, and undertake research into the enablers and ways of working needed to bring the Good Food Nation vision to life.

<https://lgfn-lab.business-school.ed.ac.uk>

National Farmers Union Scotland: Jake Sales

Through our local NFU Scotland we both sell and service insurance for everything from car to large commercial insurance, with a background and expertise in food production. We also manage the local NFU Scotland branches which is a political lobbying organisation which advocates on behalf of all of Scottish agriculture at all levels and sectors. We have about 160 members across Skye and Lochalsh, and over 220 when including the Western Isles branches that we also manage.

<https://www.nfumutual.co.uk/agent-offices/isle-of-skye/>

Nourish Scotland: Dr Miesbeth Knottenbelt

Nourish Scotland is a charity focusing on food policy and practice. We work for a fair, healthy and sustainable food system that truly values nature and people.

We take a systems approach to food, working across a wide range of issues and levels: from production to consumption, from practice to policy, from grassroots to national. We champion integrated approach to solving the big challenges of the current food system: hunger and malnutrition, diet-related disease, exploitation, loss of biodiversity, and climate change.

We work towards 4 high-level aims in Scotland:

- Everyone has reliable access to a sufficient quantity of affordable, nutritious food
- Our food is grown, produced and distributed with care for the soil, climate and all the living world
- Food growers, producers, distributors and consumers share control over the food system
- A Scotland where we grow more of what we eat and eat more of what we grow

<https://www.nourishscotland.org/>

Portree Allotments: Alec McLeod

The allotments officially opened in April 2022 with plots of different sizes and raised beds in the community polytunnel. We also have a workshop polytunnel, summer house and composting toilet. We planted heritage apple trees around the inside of our perimeter fence and, once grown, we hope to press our own juice using our hydro press. Plot holders include community groups such as Am Fasgach, the High School and Portree Primary School. We hold public events such as BBQs and an annual seed swap in the summer, and we are open to having more events as we develop.

On our stall you can find out more about what's going on at the allotments in Portree and how you can take part. We also have heritage apple trees that you can take away or collect from the allotments for a donation.

<https://www.portreeandbraes.org/project/portree-community-allotments/>

Raasay Carbon Neutral Island: Carwyn Llewellyn

The Isle of Raasay is one of six Scottish islands aiming to achieve net-zero carbon emissions by 2040 as part of the Scottish Government's [Carbon Neutral Islands \(CNI\) project](#). The initiative focuses on building a resilient, circular economy that benefits local residents. Community-led sustainability projects include energy efficiency retrofits, local food production, and renewable energy, supported by the Raasay Development Trust and dedicated development officers. The project is strengthening the local food supply by revitalizing local growing through community allotments and greenhouses,

<https://raasay.com/carbon-neutral-islands/>

Scottish Crofting Federation: Donna Smith

Donna has been Chief Executive at the Scottish Crofting Federation since September 2023. Her previous roles have included Deputy CEO at the Crofting Commission and Senior Business Analyst in the Scottish Government Rural Payments & Inspections Division. With the SCF, her role is wide reaching and varied but essentially focussed on two key areas, membership engagement and policy advocacy. With the SCF being the only organisation focused solely on crofting, advocating for its future, supporting crofters through training and advice, and championing policies that sustain rural communities, Donna can be regularly found travelling across the Highlands and Islands meeting crofters in their communities or meeting with public sector officials, MSPs and government Ministers, ensuring that crofters' voices are heard.

Donna's stall will promote the work of the SCF as a lobbying and representative body for crofters. Displaying leaflets and publications. Happy to chat to anyone about how we are promoting local, quality food production and crofting's role in that to Government as well as how we are campaigning for better support for small producers in future agri-support schemes.

www.crofting.org

<https://www.facebook.com/ScottishCroftingFederation>

Skye and Lochalsh Beekeepers Association: Sara Taylor

SLBKA aims to support small-scale beekeeping in the Skye, Lochalsh and Lochcarron area. We are an active group of about 80 members. We organise apiary visits during the summer months, events and talks by visiting experts during the winter, and monthly Zoom meetings throughout the year.

<https://skyelochalshbees.co.uk/>

The Highland Council Waste Management Team: Alison Boyle, Waste Management Officer

I am responsible for managing and delivering effective communication and engagement strategies to a variety of audiences across Highland to promote the Council's waste and recycling services and assist with transition to the circular economy.

I will be providing information on:

- findings from a waste composition analysis that analyses the contents of an average non recyclable waste bin and highlights food waste
- how to reduce food waste and consumption with a focus on behaviour change.
- useful hints and tips on shopping and meal planning and reducing food waste

www.highland.gov.uk/recycle

The Rowett Institute: Professors Jules Griffin and Wendy Russell

For over 100 years, the Rowett Institute (Aberdeen University) has carried out research aimed to help in solving the nutritional problems of the age. Its aim is to promote sustainable nutrition and improve health and well-being through world-class research and education. The Rowett's main research themes are nutrition, obesity and disease; gut microbiome, food innovation and food security; and healthy lifecourse and nutrition neuroscience. Their stall will showcase some of their resources and offer edible samples and they are keen to chat with visitors to the Food Day.

<https://www.abdn.ac.uk/rowett/>

The Scottish Food Commission: Jayne Jones, Professor Mary Brennan, Dennis Overton OBE, Professor Emilie Combet and Graeme Jack.

The Scottish Food Commission is a new executive non-departmental public body created under the Good Food Nation (Scotland) Act 2022. The role of the Scottish Food Commission is to:

- Scrutinise national and local Good Food Nation Plans and related progress reports.
- Make recommendations to Scottish Ministers, local authorities, and health boards.
- Conduct research related to food systems.
- Advise on food-related policy matters to ensure Scotland's Good Food Nation ambitions are delivered.

Our vision is: Making food work for all

Our purpose is:

We lead stewardship and oversight of the Good Food Nation Act by engaging diverse perspectives, scrutinising and applying constructive challenge, building mutual understanding and common ground, learning from best practice at home and abroad, to drive transformational change of Scotland's food system into a fairer, healthier and more sustainable system for all.

The Scottish Food Commission was officially launched in March 2026.

The Selkie Collective: Amy Bentall and Emma Bee

Founded by Amy and Emma, our store in Broadford serves as a curated hub for intentional living, championing provenance by sourcing primarily from small-scale Scottish artisans and local food producers. Our product range thoughtfully blends high-quality whole foods, organic fruits and vegeta-

bles, plastic-free refillable essentials, and handcrafted gifts. By choosing to shop at The Selkie Collective Store, you're not just making a purchase—you're supporting a more sustainable future, investing in our local economy, and helping to protect Scotland's natural beauty.

Our stall will have a full range of organic fruit, vegetables, eggs, plus sourdough loaves and some wholefoods.

<https://www.theselkiecollective.com/>

West Coast Organics: Anna Wright and Hanno Hodgkin

West Coast Organics was established at Roag in 2015. Anna and Hanno focus mainly on growing organic vegetables for their organic veg box scheme with surplus supplying their honesty shop. They also have an organic fruit orchard, keep goats, sheep and hens on their croft and cut hay as well as planting hedgerows and some forestry.

<https://www.facebook.com/westcoastorganicskye>