

EDINBURGH PERSONAL PROJECT

STUDENT NAME: Ellen Metwalli

PROJECT TITLE: Uneven Fields

THESIS QUESTION: While the city of Edinburgh is great at sustainable farming systems, there is a large disconnect between locally produced food and accessibility. How are different organizations and companies working to making healthy, sustainable food more accessible in the greater Edinburgh area?

STUDENT PROJECT PARTNER: Shea Griffith

On the following slides, include 12 images, one image per slide. These images are the final, sequenced, tight edit for the project. These include 6 images from myself and 6 images from my student project partner. On the following pages, are my 20 best images. These images are only my images (not my student project partner's).

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PROJECT STATEMENT:

In 2022, Scotland established the Good Food Nation Act. It is designed to encourage a more fair and sustainable food system within the country. While the city of Edinburgh has developed sustainable farming systems, there is a large disconnect between locally produced food and accessibility. Scotland prides itself on its sustainability efforts and is constantly working to improve. Other than commercial grocery stores, there are very few places in Edinburgh where people can buy local, sustainably grown produce *and* local, ethically sourced meat in one easily accessible location. The places that do exist, tend to be far from the city and expensive. In downtown Edinburgh, there are many co-ops and community gardens, however the cost barrier limits accessibility. In lower-income areas, fresh, locally grown food is rare to come by. The only options tend to be commercial grocery stores, which do not prioritize local and sustainable food options.

There are several organizations that are working to help bridge this gap. Community gardens such as Transition Edinburgh and Laurinston Farms work to develop urban gardens that grow numerous crops, which are then harvested and given back to the community through weekly community meals. Edinburgh Food Social focuses more on the education associated with food, teaching kids and adults in the Craigmillar, Edinburgh area how to cook with fresh produce and meat. The meals they cook are then given to the community through weekly meals and food pantries. On the meat production side, Mathiesons Butcher works to maintain tradition while supplying local and sustainable meat to other farmer's shops in Edinburgh. Although Mathiesons is more on the expensive end, they are the only butcher shop that maintains connections with farmers and knows exactly where the meat is coming from. Craigie's farm raises animals for meat and grows produce, which all gets sold in their store, the issue is still price and accessibility. While they have everything in one place, it is offered at a higher price and not centrally located in a reachable area. Despite the Good Food Nation Act, the city of Edinburgh

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Shutter speed: 1/160 sec

Aperture: f/9.0

ISO: 100

Focal length: 24mm

Flash (y/n): No

Open Style Caption:

The Lidl Supermarket located in Craigmillar, Edinburgh. In more impoverished areas like Craigmillar, the only places to get groceries are at a commercial supermarket or a convenience store. In Craigmillar specifically, there are not any stores that sell locally grown food. This contradicts Scotland's Good Food Nation Act.

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Shutter speed: 1/125 sec

Aperture: f/7.1

ISO: 320

Focal length: 24 mm

Flash (y/n): No

Open Style Caption:

Packaged steaks from Tesco, a commercial grocery store found throughout Edinburgh, Scotland. This cut of meat specifically does not state where it comes from. While other cuts may specify what part of the UK it comes from, it does not state whether the meat is sourced ethically or sustainably. Despite the nationwide concerns with eating locally, meat from places like Tesco is often the most accessible option.

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Shutter speed: 1/60 sec

Aperture: f/6.3

ISO: 100

Focal length: 45mm

Flash (y/n): No

Open Style Caption:

Highland Cows at Craigie's Farm in South Queensferry, Edinburgh. Highland Cows are a beloved staple of the country, drawing in tourists from around the world. They are also the main source of meat in Scotland. Farms like Craigies ethically raises and butchers the cows, and then sells the meat in their local farm store. Craigies shows that ethical meat production in Edinburgh is possible, but most of Edinburgh's meat comes from outside of the country, decreasing sustainability efforts.

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Shutter speed: 1/250

Aperture: f/8

ISO: 6400

Focal length: 50mm

Flash (y/n): n

Open Style Caption:

A butcher, at Mathiesons Butchers, located in Liberton, Edinburgh, carves a lamb with a bone saw, preparing various cuts of meat for sale. The manager of Mathiesons (not pictured) personally buys all of their animals, live at auction to ensure ethical sourcing, and they maintain close relationships with all of the farmers that they buy from.

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Shutter speed: 1/160

Aperture: f/7.1

ISO: 6400

Focal length: 24mm

Flash (y/n): n

Open Style Caption:

A young butcher, Josh Kind, discusses meat quality in grocery stores with a new customer that is expressing frustration with the meat that he has purchased in commercial grocery stores. Premium meat comes at a higher cost, but some are willing to pay for the quality of meat and production, but that price point is not realistic for all.

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Shutter speed: 1/400

Aperture: f/7.1

ISO: 100

Focal length: 67mm

Flash (y/n): n

Open Style Caption:

A volunteer pushes a wheelbarrow across Lauriston Farm Community Gardens in Silverknowes, Edinburgh. The garden is located to the west of one Edinburgh's poorest communities, making it easily accessible and they host weekly free community meals. Community members can also purchase personal allotments in the garden to maintain themselves and grow their own food.

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Shutter speed: 1/125 sec

Aperture: f/8.0

ISO: 100

Focal length: 124mm

Flash (y/n): No

Open Style Caption:

Volunteer helping dig up weeds at Gracemont Community Garden, a sector of Transition Edinburgh. Transition Edinburgh works to turn abandoned spaces into functioning community gardens. Gracemont was built on top of an old tennis court, so the volunteer is trying to find any leftover concrete. All of the weeds that are pulled go into their compost pile.

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Shutter speed: 1/400

Aperture: f/10

ISO: 800

Focal length: 45mm

Flash (y/n): n

Open Style Caption:

Anne, Neil, Hannah, and another volunteer pull weeds out of the community onion and garlic beds, at Lauriston Farm Community Gardens in Silverknowes, Edinburgh.

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Shutter speed: 1/60

Aperture: f/4

ISO: 200

Focal length: 40mm

Flash (y/n): n

Open Style Caption:

Scottish carrots sold for £2.20 per kilogram at Sol Foods co-op in Sciennes, Edinburgh.

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Shutter speed: 1/160

Aperture: f/4.5

ISO: 3200

Focal length: 24mm

Flash (y/n): No

Open Style Caption:

Students at Edinburgh Food Social preparing for their community dinner. Edinburgh Food Social, located in Craigmillar, works with at-risk kids, and teaches them how to cook. Their mission is to give kids something to be passionate about while also giving them access to fresh food. They partner with local schools and afterschool groups (LYRA Theatre pictured). These kids are preparing for an event over the next few days where they will be giving out their prepared food on a food truck.

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Shutter speed: 1/200 sec

Aperture: f/7.1

ISO: 250

Focal length: 24mm

Flash (y/n): no

Open Style Caption:

Biker delivers premade food from Food Social to Richmond Craigmillar Church, a local food bank. Every Thursday, volunteers take pre-made meals via bike to neighboring food banks.

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Shutter speed: 1/1600

Aperture: f/4

ISO: 800

Focal length: 43mm

Flash (y/n): n

Open Style Caption:

A delivery van brought subscription bags from Lauriston Farm Market to Lauriston Farm Community Garden where community members can pick them up. The bags have fresh produce grown in the garden.

20 Best Project Photos

Ellen Metwalli







































