

Appendix 1: Director Biographies

Judy Steele: is a founder member of Canalside. She has been growing, campaigning and informing people about organic food for more than 25 years, via journalism for the Soil Association and Garden Organic and has worked to publicise allotments, and with local people and their children to encourage enthusiasm for cooking and eating fresh seasonal vegetables. She is passionate about organisations such as Canalside which put control of the economics of food into the hands of the people that grow and eat it.

Gareth Davies: has been involved with Canalside since the start as an active member of the CSA and avid consumer of the produce. Gareth was involved in establishing the fruit orchard within the CSA. Apart from being a member of the steering committee, Gareth works as part of the admin team keeping the books, paying invoices and making sure the finances are kept on track. He helps to keep the accounts up to date and ensures that the company fulfils all its legal obligations! He plays an active role in promoting CSA nationally being a director of the CSA Network UK. He is also a director of Five Acre Community Farm CSA. Gareth is the Finance Administrator for Canalside.

Tom Ingall: is a co-founder of Canalside Community Food. He lives on the farm that currently rents Canalside land and while studying for a MSc in Human Ecology and volunteering for Action 21 locally became convinced that the CSA model was the best use for the land and way to connect the land with local people. Starting with a 'pig club' he was one of the first growers and then managers of Canalside working on the land for the first four or so years. He helped establish the orchard and fruit project as well as spear heading the building of the pole barn and field kitchen on the Canalside site. He's currently a member of the steering committee and now works building and making from wood for a living.

Ali Jeffery: returned from Pakistan (where she worked as a VSO volunteer), convinced that the supermarket culture has it all wrong in the way it divorces people from the food production process, the land where their food is grown, and their local environment. She started growing a few veggies on the roof of her boat, but then discovered something even better: she came across the newly established Canalside Community Food at the Peace Festival shortly after returning to Warwick in 2007. She started as a volunteer at the farm straightaway. After two years, a six-month break for a round-the-world trip saw her leave temporarily, but she's been firmly back in the area, and a Canalside employee, since 2010. She does the administrative work for the scheme and leads Canalside's education project – she can't wait to teach more local school children about the wonders of local, organic, seasonal veggies in the near future! Ali is the General Administrator for Canalside, and the Education Project Coordinator.

Dom van Marsh: Dom's journey to field-scale growing started on an allotment site in Leeds, where as an impressionable student he was persuaded by a clump of fresh leeks that fresh, seasonal produce made sense not just in terms of taste but also from a dietary, ecological, political, social and economic point of view. After graduating in Chinese Dom spent some years working in urban food growing and then plunged into the 2-year Apprenticeship in Biodynamic Horticulture at a care farm near Darlington. Together with his partner Nanda, Dom broadened his experience on farms in North Yorkshire, Pembrokeshire and Fife before starting at Canalside in February 2016. Dom is the Head Grower for Canalside.

Magali Fowler: has been a regular volunteer since 2014. Her weekly shift at Canalside is time in nature, in some really beautiful fields, with good human company, and the ever changing weather. Her weekly growing tasks are always varied, yet inevitably repeat as the seasons pass.

Ruth Leary: is a Principal Teaching Fellow at the University of Warwick where she directs the MA in Creative and Media Enterprises. Ruth is also a trained coach and facilitator and works with individuals, teams and organisations on creativity, development, leadership, collaboration and communication, drawing inspiration from nature and working outdoors whenever possible. Ruth has been a veg share member at Canalside for over 5 years and joined the Steering Committee in November 2015.

Sarah Biddle: having grown up in nearby Southam, Sarah is very much a local. On her return to the area after a few years living in London, she was delighted to discover Canalside. With a keen interest in vegan cookery – it's right up her street! She couldn't be more enthusiastic about organic, locally grown, PROPER vegetables and with the added community focus of Canalside. It was a no brainer to join the steering group when the opportunity arose.

Susan Gibson: Joined Canalside in 2017, her work background is in social housing and HR. Sue has eaten organic produce since leaving college and is fully committed to the ethos of Canalside, she currently has a produce share and volunteers on Saturday mornings when she can.

Geof Elvyhart: has been a longstanding member of Canalside and regularly takes part in farm activities. He has been the director of various companies over the last 20 years and is experienced in company governance and management. More recently he has been involved with Hartwood Cohousing Ltd., a group of Canalside members seeking space to develop a cohousing space locally.

Xandra Gilchrist: joined Canalside some 6 years ago, following a visit to the Peace Festival stall. On her first visit to the farm she was struck by the variety of wildlife in the field margins, as well as the active practical and social involvement of members. Alongside enjoying the tasty veg and fruit, and appreciating the minimum food miles, being a member of Canalside she feels being a member connects her, in a very real way, to the soil and the seasons. She likes to know that the food she eats is organic and of high quality. She values the contribution Canalside makes to responsible and ethical land custodianship. By visiting this small and beautiful piece of land, Canalside helps her link and identify with the environment, and take responsibility for the way she lives on this earth. Canalside membership offers her, and us all, remarkable opportunities to eat well and responsibly, meet with others, gain knowledge and skills (from planting onions, to making clay ovens and fermenting veg!) as well as building an understanding of ecological connectivity. Being a member of the steering group is one way she actively supports the remarkable aims and actions of Canalside.