

Leith Food Assembly – what's it all about?

✖ Leith Food Assembly has burst onto the Edinburgh foodie scene with an idea of bringing great local produce to customers on demand.

'great quality food from farm to fork'

The [website](#) explains that you order from local producers large and small and then go along to Jeremiah's Tap Room to collect your shopping while meeting up with like-minded people.

We met up with David and Stuart who are two of the three hosts. They met studying a gastronomy course at Queen Margaret University, a course which takes a holistic approach to food. They developed a passion for sustainable tasty food while studying there, and this brought them to the food assembly model.

[The Edinburgh Reporter News Leith Food Assembly](#) from [Phyllis Stephen](#) on [Vimeo](#).

The idea behind a food assembly is that if enough people order the products then producers can be persuaded to bring the produce to them. The food then travels an average of about 28 miles to the distribution point, meaning that you get what you order, the producer has to bring only enough to satisfy orders and you get to chat to the people who make your food.

Some of the producers include :

[The Bearded Baker](#)

[Fruitful Woods](#)

[Williams and Johnson Coffee](#)

[Kitsch All Natural Soda](#)

[Feast](#)

[The Health and Beauty Juicery](#)

[Mara Seaweed](#)

[Breadshare Bakery](#)

[Supernature Cold Pressed Rapeseed Oils](#)

[Edinburgh Cyrenians Farm](#)

[Jacobite Apiaries](#)

[Whitmuir Farm](#)

[Dollop & Scoff](#)

[Hugh Grierson Organic](#)

[Peelham Farm](#)