

People Power

Cookie

Location _72 Nithsdale Road, Glasgow G41 2AN, Scotland

Date _December 2009

Graphic design _Conzo

Website _www.cookiescotland.com

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Inspired by the Italian Slow Food Movement, Cookie is a restaurant centred on an open kitchen and rooted in the local community. Membership of its cooking club is free and provides access to the kitchen under the supervision of a head chef - enabling local people to host catered events and small dinner parties. The restaurant also works with allotment owners, offering meals in return for produce. Children are given discounts on pre-packed healthy lunchboxes if they walk or cycle to school and cooking club members are kept informed of new products from local designers and artists via Twitter or SMS. In addition, the cooking club holds food and film evenings, and classes including pasta-making.





For one weekend in February, chefs, assistants and farm hands from an Umbrian farm took over Cookie, bringing a taste of fresh rural Italy to Glasgow. The restaurant also bulk-buys wine from small farms in Umbria and bottles it on the premises in locally sourced glassware, as well as decanting pasta sauce into kilner jars. Both wine and sauce are offered for sale, and customers are encouraged to bring back empty containers for refills, giving them affordable access to fresh and healthy food, with minimal environmental footprint. Planned events include cookery demonstrations by celebrity chefs and talks by guests from the food and wine industry, as well as blind food-tasting sessions.

