



An Open Source Mobile Community Kitchen

On the 29th and 30th of July 2017 co-design workshops were held to create a second iteration of the original designs made in Madrid in 2015. These new plans have been designed for Edinburgh's environment and communities, influenced by the knowledge gained from the co-design event.

We asked questions like:

- Where would you like to see these units being used?
- What does your community need in a mobile kitchen?
- How would you change the design, considering context and inclusivity?
- Who would benefit from workshops taking food out of the ordinary?
- How can open source influence communities consumer choices?

This document is a collation of the outcomes of the discussions and conclusions which have been applied to the Edinburgh iteration of the mobile kitchen unit, the bike and its contents.

THE UNIT

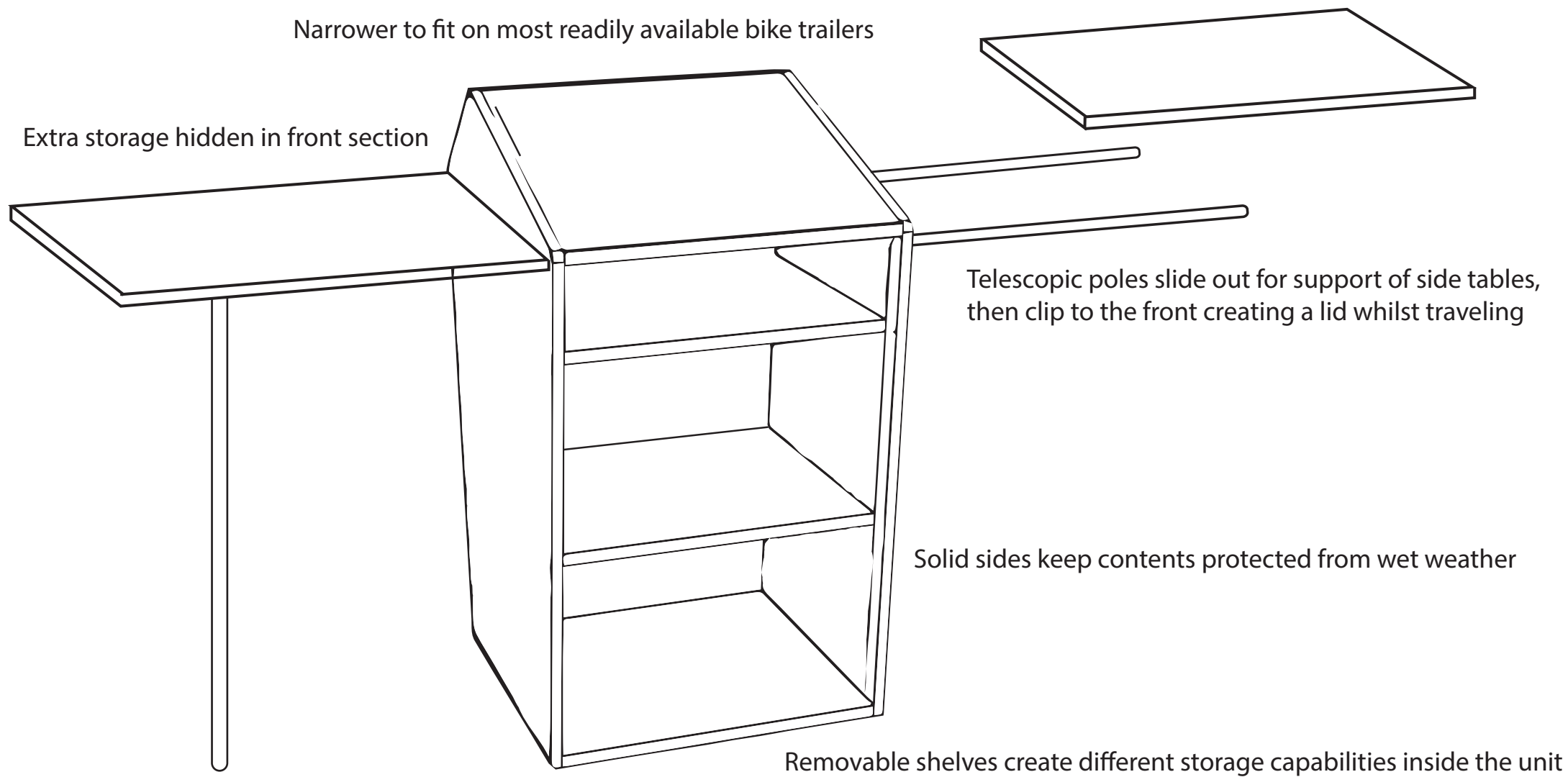
Improvements on the original plans including weight saving and the modular nature of the design.

Thinner gauge birch ply for the structure, oil finished for a beautiful wooden unit

Interchangeable boards for different workshops

Narrower to fit on most readily available bike trailers

Extra storage hidden in front section



Telescopic poles slide out for support of side tables, then clip to the front creating a lid whilst traveling

Solid sides keep contents protected from wet weather

Removable shelves create different storage capabilities inside the unit

Side boards need support when in use
add adjustable feet or blocks to ensure they can be kept level on uneven ground

THE BIKE

Safety, accessibility and the possibilities which bikes bring to the project.

Disc brakes essential on bike particularly for travelling downhill with a full load in the trailer

Flag pole on back to show length of unit to cars as well as reflectors for the unit and bike

A cover to protect from weather and dirt, recycled sail cloth is a suitable material

Trailer and unit are separable, for greatest adaptability of use

Cargo and electric bikes are a possibility for future projects with the unit stored in the front compartment

Detachable wheels so units can be transported indoors without trailing mess - this allows for interchangeable wheels

The offroad nature allows access to cooking facilities through cycle networks and away from roads

We will identify training on how to cycle safely with a trailer to support staff and volunteers



THE EQUIPMENT

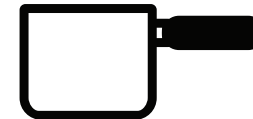
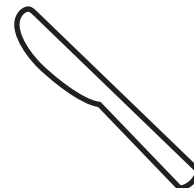
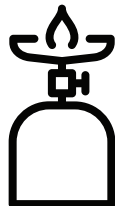
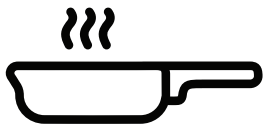
The essential kit, workshop possibilities and adaptations.

- Refillable gas stoves are small units where multiple burners are better than one!
- Large windbreak or weather shield –this will give the units' a presence, to be seen from far and wide – made from recycled sails.
- Detachable shield for the gas stoves, we cook in any weather!
- A hose to connect to water supply and collapsable water cubes for storage.
- Separate handwash stations - provided by bowls and soap in a bag.
- Add on equipment for specific workshops: pizza-oven / hot and cold smoking boxes/ juice press / ban marie/ dye baths/ chai pot/ smoothie attachment

POTENTIAL USES

The communities and food to be brought together.

- Workshops can be self- contained with a wide range of possibilities for settings, content and participants.
- The joy of eating outdoors and the magic of something out of the ordinary – celebrating local food and community spaces by creating new connections between sites and projects.
- Food Miles - where does food come from and what do you do with it? Highlight food miles or metres, making best use of the food which is grown in community gardens.
- Collaborative possibilities of the unit extend to other sectors; 'you don't just cook in a kitchen'
- Fork In The Road will have an open invitation to collaborate; once set up the project will look for and create partnerships and workshops made to fit the community space and participants involved.



LINKS

Our community is our greatest strength. Here are the projects, initiatives and websites which were linked to Fork In The Road in the workshops. This list is always growing; know of something we missed? Let us know!

Edinburgh Food and Community Links!

<http://www.elgt.org.uk/>
<http://www.elgt.org.uk/projects/community-gardening>
<https://www.facebook.com/WoodlandWheel/>
<https://www.facebook.com/groups/foraginginedinburgh/>
<https://thefoodassembly.com>
<http://www.thecausey.org/>
<http://www.drbells.co.uk/>

Other Bike Kitchen Projects!

<http://www.cultureghem.be/>
<https://www.facebook.com/cocinarmadrid/>
<https://www.facebook.com/fairfoodau/>
<http://www.instructables.com/id/Mobile-Kitchen-a-bike-trailer-kitchen-on-gas/>

Bikes!

<https://carryfreedom.com/>
<https://carryfreedom.com/bamboo-trailer/>
<http://www.paper-bicycle.com/hustle/>
<https://toolsforasimplelife.wordpress.com>
<http://citycyclingedinburgh.info>

Community and Open Source Design!

<http://libreobjet.org/>
<http://medialab-prado.es/>
<http://instructables.com>
<https://thenounproject.com>





an Edinburgh Tool Library Project

Fork In The Road is a creative research project exploring the relationships between community and food - we're reimagining where kitchens can be found in Edinburgh!



Our thanks goes out to those who participated in the codesign workshops and the volunteers who supported the event. If you'd like to get involved or discuss a potential collaboration please get in touch!

Contact Mo by emailing mo@edinburghtoollibrary.org.uk

Find out more about us at:

www.edinburghtoollibrary.org.uk

www.morvernoding.co.uk