



2026 AGM – Trustees seeking re-election

Moya Macdonald

Moya is an environmental project manager, working in farming and river restoration. She is most passionate about supporting farmers to try practices that are win-win-win for carbon, nature and their farm businesses. Her background is in scientific research, focussing on the impacts of climate change on water quality and soils. Moya's interest in land management has come together with her love of good food, to form a passion for all things local food systems. Moya became a trustee for the Highland Good Food Partnership in late 2024 and was appointed Secretary shortly after.

Martin Sherring

Martin is one of the co-founders, and former treasurer, of Highland Good Food Partnership. As a trustee of Transition Black Isle, he over-sees the functioning of the four community markets they operate, and managed the creation of the www.blackislelarder.org directory of local food. He and his wife together set up The Pebble Trust, a charitable trust funding sustainability projects in the Highlands, which is also one of the founders of the Highland Good Food Partnership, and he remains one of its trustees.

Helen O'Keefe

Helen O'Keefe is a crofter and café owner in Assynt, Sutherland. Originally from Australia, where she worked as an engineer, she moved to Sutherland in 2015 and it has been her home ever since. As well as running the Elphin Tearooms, she runs Middleton Croft, managing a flock of Shetland Sheep, large polytunnel, small vegetable garden and a flock of hens. All produce from the croft is sold directly to customers. Helen started a local food hub, The Green Bowl, with her neighbour in 2020; making local food available to more people locally. She was a part of the Good Food Conversation in 2021 and was honoured to be asked to join HGFP as a Trustee shortly afterwards. She is also the Clerk for her Common Grazings Committee, a Soil Association Farmer Ambassador and a member of the Scottish Crofting Federation Council. Helen is passionate about creating a better food system in the Highlands, building pride and confidence in the amazing food we can produce here and ensuring that everyone who lives here gets to enjoy eating it.

Sarah Bowyer

Sarah has worked to promote food and nutrition for optimising health and wellbeing, for over 30 years. Educated in Nutrition and Dietetics, Food Policy and Sustainability she has enjoyed a varied career, mainly in the NHS, bringing clarity on nutritional issues to promote, inspire and encourage health and wellbeing of people, local communities and our planet. Since 2008 she has lived and worked in the Highlands to deliver a variety of programmes, including community food and nutrition projects, as well as research and action to involve communities in creating and improving sustainable healthcare provision in rural settings. These roles have entailed working in partnership with individuals and communities, alongside public, private and third sector organisations - an



approach that she finds particularly rewarding. Sarah values time spent with others enjoying food together, whether that be planting, growing, gathering, harvesting, preparing cooking and eating - she has seen how the 'nourishment' this can provide is so much more than solely nutrients for physical and mental health.

Lucinda Jeffery

Lucinda is an experienced Marketing Consultant, specialising in the third sector and has also fundraised for various charities, including the Royal Botanic Garden Edinburgh. In 2018/19, Lucinda completed a MSc in Gastronomy, with her dissertation exploring how non-profit cooking projects can improve psychological wellbeing. The MSc fed her passion for food, and its culture, history and politics. Having moved to Dingwall in 2024, she became a Trustee of HGFP and recently set up Lore & Ladle, delivering community cooking classes and bitesize Gastronomy lectures in the local area.

Adam Bell

Part marketer, part foodie, Adam spends his time away from working in advertising, celebrating the great and the good of local, independent food and drink producers, and those making the best use of our Highland larder. Supporting his partner Kelly with their blog: "Haim & Awa", the pair focus on small businesses, showcasing hidden gems and highlighting sustainable practices.

An import to the area, originally from Aberdeenshire and by way of London, Melbourne, and Leeds, Adam's interest in permaculture and regenerative farming was inspired by his older sister, and he's now excited to contribute both his professional experience and personal passion in pursuit of the Partnership's aims. Frequently found with a fork in hand (garden or kitchen!) Adam isn't afraid to roll up his sleeves and get involved in all things growing and restoration.

Caroline Lamont

Caroline's background blends food production, education, and procurement, offering a well-rounded perspective to the Highland Good Food Partnership. With a Master's in Gastronomy from Queen Margaret University, she has worked as a chef and a home economics teacher.

Having grown up in a family-run hotel business, Caroline also understands the challenges faced by local food businesses and the hospitality sector. And her experience in procurement also deepens her understanding of food supply chains and sustainable purchasing.



Finlay Keillor

Finlay's passion for sustainable food production and community growing makes him a fantastic addition to the HGFP team. With experience in market gardening, agroecological farming, and the maritime industry, he brings a diverse skill set to the table.

He has been actively involved in community growing projects, including work with Fèis Rois and the Dandelion Project, alongside former HGFP Trustee Col Gordon. Finlay now runs Seeds of Scotland with his partner Hayley. Seeds of Scotland is an organic-certified seed business that has been thriving for four years. His expertise in sustainable growing, seed sovereignty, and grassroots food initiatives will add practical, hands-on knowledge to the Board.

Trustees stepping down at AGM

Katie Andrews