

Maureen joined Scottish Government as an HMI in 2005 following a career in the third sector. She was Head of Development and Deputy CEO at YouthLink Scotland for ten years and her work before this focused on social enterprise and adult learning.

Most recently she was Assistant Director for Education Scotland and she is now the Chief Executive of the Scottish Charity Regulator (OSCR).

Maureen Mallon Chief Executive, OSCR



My Favourite Recipe

One pot summer lamb

- 2lbs diced lamb shoulder
- · 2 large onions
- 1 lemon, all chopped including the skin but taking out the pips
- Fresh oregano—4 sprigs
- 8 fresh tomatoes- diced
- Vegetable stock
- Dash of white wine
- 200g decent feta cheese
- 1lb roughly chopped potatoes

Season and brown the lamb in a casserole pot (one with a lid), set aside and then brown the onions. Deglaze with the wine and put the lamb back in and add the tomatoes, lemon and oregano and enough stock to almost cover. Check the seasoning and pop the lid back on and keep on the hob or in the oven at 180° for about 45 minutes. Add the potatoes and leave to cook for another 15/20 minutes until they are tender. Take off the head and add the crumbled feta which will melt in the heat. Yum.

Agenda

Time	Activity	Location	
09:45	Registration	Reception	
10:00	Chair's Welcome: Maureen Mallon, Chief Executive, OSCR	Pentland Room	
10:15	Keynote: Maureen McGinn, Scotland Chair, The National Lottery Community Fund	Pentland Room	
10:45	Workshop Session 1	Various (see page 6)	
11:45	Break	Centro Lounge	
12:00	Workshop Session 2	Various (see page 6)	
13:00	Lunch	JMCC Restaurant	
13:45	Energiser	Pentland Room	
14:30	Workshop Session 3	Various (see page 6)	
15:30	Closing Remarks	Pentland Room	
15:45	Close		

Please note that some filming and photography will take place during the conference.

Please talk to a member of staff if you do not wish to be filmed.

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Conference **Keynote**

Maureen has been Chair of the Scotland Committee and a member of the UK Board of the Fund since 2011. Prior to that, she was a member of the first Scotland committee from its creation in 2007. Her previous grant making experience in

its creation in 2007. Her previous grant making experience included running the Laidlaw Youth Project and Trust and acting as advisor to the Paul Hamlyn Foundation. She has been a trustee of several charities, including Evaluation Support Scotland and ASH Scotland as well as acting as co-chair and member of the first Scottish Poverty Truth Commission. Maureen's career has spanned the public and voluntary sectors, including working for a national charity, a local authority, a trade union and as a senior civil servant.



Maureen McGinn
Scotland Chair, The National
Lottery Community Fund

My Favourite Recipe

Spinach with Chickpeas and Spices

- 550g young spinach leaves;
- extra virgin olive oil;
- 2 garlic cloves, peeled and finely chopped;
- 2 shallots, peeled and finely chopped;
- 1/2 teaspoon cumin seeds, freshly ground;
- 1/2 teaspoon coriander seeds, freshly ground;
- 5 saffron filaments, roasted and ground (sprinkle onto warm frying pan until lightly crisped then grind with other spices);

Wash, dry spinach & remove any brown stalks. Heat tablespoon of olive oil in saucepan, throw in large

handful of spinach & cook until it wilts. Remove to a bowl & cook remaining spinach in the same fashion. Drain the spinach & discard any water that has collected. Heat a little more olive oil in a medium saucepan & cook the garlic & shallots until soft. Add the ground spices & chickpeas & cook for a minute. Return the spinach to the pan with diced tomato & seasoning. Cover pan, braise on low heat for 10mins. Add an additional tablespoon of olive oil & cook uncovered for a further 10mins so that any remaining liquid evaporates. Adjust seasoning & sharpen with a squeeze of lemon. Traditionally served in Spain with little crackers but warmed ciabatta rolls go very well with it too!

Workshops

Title	Location	When
A Recipe for Good Governance Tracey Bird & Rhonda McLean, SCVO	Salisbury Room	Sessions 1, 2, 3
A Recipe for Fundraising Susan Robinsion, IoF Scotland	Pentland Room	Sessions 1, 2, 3
A Recipe for Digital Transformation Gordon McLachlan & Ewan McCowen, Primate	Duddingston Room	Sessions 1, 2
A Recipe for Inclusion (Panel) Led by Catriona Reynolds, A & B Scotland	Holyrood Room	Sessions 1, 2
A Recipe for Collaboration Claire McLaughlin & John McManus, Partnership for Procurement	Board Room	Sessions 1, 2
A Recipe for Succession (Panel) Led by Jude Turbyne, OSCR	Holyrood Room	Session 3
A Recipe for Reputation Kenny Steele, Highland Hospice	Duddingston Room	Session 3



Workshops

Please note that participation at workshops sessions is not guaranteed, and is allocated on a first-come-first-served basis. Please arrive promptly to avoid disappointment.

A Recipe for Good Governance Tracy Bird & Rhonda McLean, SCVO Sailsbury Room, Session 1, 2 & 3

The Scottish Governance Code for the Third Sector sets out five core principles and key elements of good governance:

Organisational Purpose, Leadership, Behaviour, Control, and Effectiveness

This workshop will look at these five principles and how you can use SCVO's Good Governance Checkup to evidence and demonstrate good governance in your organisation. Good Governance is not about a master chef creating a signature show dish. It's about all trustees collectively combining these key ingredients, sometimes in varying amounts, to sustain and nourish your organisation's long-term future.



A Recipe for Fundraising Susan Robinsion, Fellow, IoF Scotland Pentland Room, Session 1, 2 & 3

By bringing together the right ingredients; following the recipe; remaining alert about the cooking time; then decorating with a little sparkle – you can deliver the perfect fundraising "cake".

In this session, Susan Robinson will take you through what Trustees need to know right now about driving up fundraising standards in their organisation, and increasing income. And there might be cake...





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A Recipe for Digital Transformation Gordon McLachlan & Ewan McCowen, Primate Duddingston Room, Session 1 & 2

Learn what Digital Transformation really means and how to practically apply it to your charitable organisation to see real change.

Join us as we; explain just what Digital Transformation is, demonstrate how it really works using real charity examples, and give you practical advice and guidance that will range from the simple, to wholesale change. Presented by Gordon McLachlan and Ewan McCowen from Primate, a leading Scottish Digital Agency, this event is for Trustees looking to understand how to get the best results from digital in their organisation.



A Recipe to Inclusion Catriona Reynolds, A & B Scotland Holyrood Room, Session 1 & 2

Does your board represent the communities you serve? Are equalities, diversity and inclusion on your list of ingredients? In conversation with Margo Paterson of Hostelling Scotland whose strategy to involve youth in the governance of the charity led them to the Santander graduate trustee programme, and Jackie Crichton who joined the board of Stellar Quines Theatre Company as one of their first Board Pioneers you will have the opportunity to explore how two organisations have embraced these challenges.



A Recipe for Collaboration Claire McLaughlin & John McManus, Partnership for Procurement

Sailsbury Room, Session 1 & 2

This interactive workshop covers the key ingredients required to make a successful collaboration. It is aimed at Trustees with an interest in the benefits of collaboration and

includes a first-hand perspective from John McManus Trustee and Chair of Social Firms Scotland. This session looks at the specific role of trustees in supporting collaboration and partnership working.

The session will cover:

- Why work in partnership
- Benefits & risks
- The role of trustees
- The recipe for success
- The support available



A Recipe for Reputation Kenny Steele, Highland Hospice Duddingston Room, Session 3

In July 2017, Highland Hospice was the victim of a serious and sophisticated banking fraud: £570,000 was lost from our bank account.

This session will cover lessons learnt both in terms of financial security and how the crisis was managed from a governance, communications and human resources perspective.



A Recipe for Succession Led by Jude Turbyne, OSCR

Holyrood Room, Session 3

There's no such thing as a one-size-fits-all Succession Plan; every organisation has different needs that should be considered. In this session however, Jude will explore the different aspects that all good succession plans should touch on.

We'll have a panel of experienced experts, to talk about their succession journeys. What was put into place for them when they started their role? What are they doing now for their successor? What worked? What didn't? And most importantly... why? Join us as we explore these ingredients as a panel interview, and together build A Recipe for Succession Planning.







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