



The Food Groups in Berks, Bucks & MK and Oxfordshire work as a federation - BBO Food Groups - and are supported by the South East England Development Agency and by various local authorities and sponsors.

News

Berkshire, Buckinghamshire & Milton Keynes and Oxfordshire Food Groups (BBO Food Groups) No. 8/3

November 2004

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Welcome to this Newsletter which brings you information about our new Membership Scheme, our website to be launched on 2 December, and the new three-county food directory to be published in 2005.

As part of the Membership Scheme, this Newsletter will be available on-line, and also in print, for all Full Members of the Berkshire, Buckinghamshire & Milton Keynes and Oxfordshire (BBO) Food Groups.

www.local-food.net

Have you been there yet? This is the web address for the newly created federation of Berkshire, Buckinghamshire & Milton Keynes and Oxfordshire (BBO) Food Groups.

In April this year Buckinghamshire & Milton Keynes Food Group formed a Federation with Oxfordshire, and they were joined by the Berkshire Food Group in June. A website to promote producers of local food and drink across the three counties is an essential tool to support our members in their marketing.

We sub-contracted MQM Interactive Ltd. (www.mqm.co.uk) to develop a clean, simple and fast-to-use online information service whilst at the same time presenting a clear, easy to navigate and visually stimulating website.

BBO Food Groups Members will find the new website a useful facility to promote their produce, find new suppliers and markets, and to update their details on-line. The site includes a powerful search mechanism which will enable wider public and food group members to find information about local food and drink.

Why have we chosen www.local-food.net? It was not easy to come up with a new domain name, which would cover the three counties and look relevant! We tried many others, and decided that this one will be easiest for people to remember. We are confident that the individual pages for Berkshire, Buckinghamshire & Milton Keynes and Oxfordshire will make everybody feel "at home".

Please log on and take a look at www.local-food.net. Although we are putting the finishing touches to it for the launch on 2 December it would be useful to have your feedback so that we can improve it continuously. The BBO Food Groups web-master is Chris Cussens who has worked on the Oxfordshire Food Group website for several years.

Showing our Best

The BBO Food Groups promoted local producers at county shows and other events throughout 2004. Here, Tamara Schiopu and others provide an overview of the events this autumn.



Bucks Show. Meah's restaurant style curry sauces

The first in the season was the **Bucks County Show** on 2 September. Nancy Pound from Buckinghamshire County Council reports:

"It was a glorious, sunny day, resulting in record numbers attending. The Food Group was responsible for running one of the most popular attractions on the showground - the Food Marquee. 15 local producers bought stands in the marquee, and enjoyed a great day's trading. The show not only provides the chance to sell food and drink direct to the public, but represents a valuable marketing opportunity, where up to 30,000 people can view and taste the produce on offer. The Food Group also manned an information stand, where we gave out flyers, Food Directories, and other marketing material. Two competitions were run throughout the day, offering people the chance to win one of three food hampers, or a home-made cake, supplied by the Blue Angel bakery in Aylesbury. Thank you to all those who donated items for the hampers, and to Blue Angel!"

Wychwood Show

The Wychwood Fair near Witney was on 5 September. We would like to thank Anthony Armitage (The Fruit Machine) for volunteering to man the BBO Food Group stand. Eleven Food Group members sold their produce with our support. Says Bruce Young from Shaken Oak:

"We had seriously under-estimated the growing popularity of this event and had to replenish our stocks during the afternoon. We attended all the previous



Shaken Oak



BBO Food Group Stand

fairs and it was heartening to see the number of local food producers, a majority of them also members of the Food Group, growing in attendance each year. It is evident that people are becoming more aware of local food producers and this type of event helps to further the value of buying locally and supporting the local economy."



Jodie Cavaye and Tanea Copas

Speciality and Fine Food Fair

BBO Food Groups moved on to London Olympia for the **Speciality and Fine Food Fair** (5-7 September). The South East Food Groups Partnership organised the stand and we were able to support three of our members – The Buffalo House from Buckinghamshire, Copas Turkeys and Doves Farm Food from Berkshire – to display and make new contacts.

Jodie Cavaye from Copas Turkeys said "we were impressed with how well organised BBO Food Groups were in their coordination of the event. Plinths provided were very good value. All in all it was a very enjoyable day!"

There were several BBO Food Groups members at the Fair with their own stands: Jonathan Crisp, Sugar and Spice and The Kitchen Garden.

We handed out over 50 Producer Portfolios and 100 directories to those buyers who were actively looking for products, both food and drinks, from our area.



Jonathan Crisp



Catherine Ducker and Jo Franklin
(The Green Bean and Cross Lane Fruit Farm)

The Henley Show

11 September

Here we were in the Countryside Marquee, sponsored by South Oxfordshire District Council, but we also visited our members Quince Products (see profile on page 12), The Green Bean and Cross Lanes Fruit Farm who helped to man TVFMC stand with Diane Harker and Suzanne Crafer.

BBO Food Groups launched a new leaflet "Delicious and Nutritious Packed Lunches" developed by Dorothy Cussens (OFG) and Wendy Tobitt (BFG). These leaflets promote fresh local food in season along with information about farm shops and Farmers' Markets throughout the Thames Valley. To order school lunch box leaflets, contact Tamara at localfood@brookes.ac.uk.

Throughout the day we ran a free draw for two hampers to visitors who filled in the forms to be on our consumer database. Many thanks to all those producers who donated their wonderful produce for our hampers: Bensons Apple Juices, Cross Lanes Fruit Farm, Doves Farm Food, EcoBags, Jonathan Crisps, Quince Products, Shaken Oak, Sugar and Spice, The Green Bean, The Kitchen Garden, Tolhurst Organic Produce. A special Thank You to our volunteer Dorothy Cussens who helped to run the stand.



Tamara Schiopu (left) with the winner of one of the hampers

Berkshire Show at Newbury

18/19 September

More than 100 people took part in the free draw for Thames Valley Farmers' Market vouchers, and we look forward to working with TVFM colleagues at next year's event.

Thank you to the volunteers helping us at the stand: Diane Harker who runs the Farmers' Markets in East Berkshire and South Buckinghamshire, Caroline Fernandez from Reading Local Food Network and Jo Compton from Wickcroft Farm Shop.

Jo supplied a magnificent box of Berkshire produce to attract people to the stand and it was a successful promotional activity for their Farm Shop near Pangbourne.

Says Jo "I met Erica Barton of Neustift Dairy at Warfield who can now supply us with deliciously soft goats cheese, and other potential suppliers.

The people who came to the BBO Food Group stand seemed to be really enthused about local food and the benefits of it. It was great to talk face to face and listen to what the people want to see in the area. I have taken many of their thoughts on board as inspiration for what the farm shop can do to help in the future.

My big disappointment though was to see only a handful of local producers there – everyone else had come from miles away and had little or nothing to do with the promotion of Berkshire food. For an area with such an abundance of farmers' markets and local producers I thought the show could have done better than that."



Caroline Fernandez manning the BBO Food Groups stand.

BBO Food Groups hope to have a greater presence at the Royal County of Berkshire Show in 2005 and will support more members to come into the event.

Several local producers won awards including:

George and Kay Hedges from Kiln Meadows Farm, Midgham, Berkshire who won Best Highland and Champion awards with their Highland cattle and

Rowan Tree Goat Farm, in Chesham, Bucks who won the Gold Award for their goats cheese.

Congratulations to them!



Bread & Co

Richard Rawlings (Bread & Co) had a “gratifying experience”, as first year exhibitors. “The high level of genuine interest from the public meant that we sold all we brought to the event” he said. “We left with a large list of businesses interested in stocking our breads too - in short a very worthwhile weekend.” Well done!

However, there was empty space in our marquee, which could have been occupied by more food group members. Events like these can improve members’ turn-over and be cost-effective because BBO Food Groups negotiate subsidies or support members’ attendance.

The Big Cheese Market, though, was like a beehive throughout the Festival.

After 5 weekends and six shows, which brought a great deal of experience in organising promotional stands, I have a few suggestions for our members:

- Check our calendar of events and our announcements about up-coming shows – usually you can benefit from additional promotion at stands.
- Send us leaflets of your products – we are happy to take them along to shows and exhibitions and hand them out to visitors. It makes our stands look rich and colourful and it gives you a chance to acquire new customers. We also have numerous smaller events in county and village halls throughout the year where we can promote you.
- Before you book your stands at shows, give us a call to see whether we can support you there. Of course, you will have to be our Full Member to benefit. To learn more about the new Membership Scheme, read “Members Benefits” on page 7-8.



Paul Hodges, Rowan Tree Goat Farm won a Gold Award

The Cheese Festival

At the Great British Cheese Festival at Blenheim Palace on 24 – 26 September the Food Groups stand was in the Farmers’ Market tent. A big “thank you!” to our volunteers who helped to look after it – Mike Rimmington, Susie Ohleschlager, and Leslie Downing.



Foxbury Farm

Foxbury Farm from Oxfordshire sold their own produce and helped those food group members who had not been able to be there in person. We also had two more members in the tent – Boze Down Vineyard from Berkshire and Bread & Co. near Banbury.



Boze Down Vineyard



Rodney Whitworth Abbeygold Cheese won the Cheese Lovers’ Trophy, Gold for Blue



Oxford Cheese Company won Bronze for Blue Cheese and Silver for Export Cheeses

We are celebrating along with our members who won prestigious awards for their cheeses:

Abbeygold Cheese from Oxfordshire won the *Cheese Lovers' Trophy*, and the *Gold Award* for "Troo Blue You" (Blue Cheeses),

Rowan Tree Goat Farm from Bucks won the *Bronze Award* for their "Rowan Tree with Chives, (Fresh Cheeses)

Two Hoots Farmhouse Cheese from Berkshire won the *Gold Award* for their "Barkham Blue" (Reduced Fat Cheeses) and *Bronze* for "Barkham Chase" (New Cheeses),

Oxford Cheese Company won *Bronze* for their "Oxford Blue" (Blue Cheeses) and *Silver* for their "Stanton Blue" (Export Cheeses),

Neu Dairy Goats from Berkshire won *Bronze* for their "Newstift in Vine Leaves" (New Cheeses).

Congratulations!

News from the Region

The 2005 Food Directory

The 2005 guide, which contains details of more than 200 food and drink producers as well as retail outlets, pubs, restaurants and hotels across the three counties, is now in production for publication in February.

The new Directory will be bigger and better than ever. We are covering all three counties this time, including many more places where people can enjoy eating and drinking local produce such as pubs, cafes, restaurants and hotels. The directory will contain listings and profiles of local producers as well as details of Farmers' Markets, local shops, caterers who use locally-produced food, box schemes and home delivery, unusual and speciality products, organic producers, and farms that are open to the public. We want to help the regional hospitality sector and the wider public gain access to the wonderful food from this region and so we are widening the range of information to provide an even better essential guide to local food and drink.

The directory will be free and distributed throughout Berkshire, Buckinghamshire, Milton Keynes and Oxfordshire via public libraries, Farmers' Markets, restaurants, pubs and shops. Contact person for this project is Ethan Wheeler 01296 394545, ethan@aylesbury.kallkwik.co.uk

Food Producers- Put a Date in Your Diary for 26 January 2005

Local bangers, rashers, eggs, bread, fruit juice and preserves will be on the tables of hotels and Bed and Breakfasts, pubs and restaurants throughout the Thames Valley if the Trade

Show on 26 January is successful.

We have teamed up with Tourism Better Business Scheme in the South East to run a series of workshops for people in the tourism and hospitality sector to find out more about the benefits of serving local food and drink culminating in a Trade Show at the Springs Hotel near Wallingford.

Last year's pilot project "Big Breakfast" showed that many hoteliers and chefs want to put local food and drink on their menus, and our workshops will help them to achieve that.

Through this project our members have the opportunity to showcase their food and drink with people in the tourism and hotel sector. We have written to more than 200 producers inviting them to apply for the database, which will help hoteliers and chefs to source locally (free entry). Producers who have responded to the mail shot and questionnaire are invited to participate in the Trade Show - an opportunity to show their food and drinks to the catering trade. Those who may have missed the mail, please contact us for more information or for an Application Form by email.

Otherwise, you are invited to the Trade Show as a visitor, to meet your fellow Food Group members, to talk to caterers and participate in one of the workshops. Please use the enclosed Trade Show flyer to apply.

The Big Breakfast Project is led by South Oxfordshire District Council and supported by local authorities, SEEDA and Food from Britain.

For details of workshops and more information about the project please contact the Food Groups (01865 484116) or call Debbie Rouget (TBBS) at 01865 392411, email drouget@tourismse.com

Offering Local Food in Our Schools

BBO Food Groups have recently won funding from the Government Office for the South East to run trials of locally produced food in one school in each of the three



counties. The Centre for Environmental Studies in the Hospitality Industry at Oxford Brookes University is carrying out the research element of the project, which will involve changing some items on school menus in the spring term, to introduce local products.

At the same time, each school will work to raise awareness about sustainable, healthy and

nutritious food, and we will monitor uptake of school meals and satisfaction with the new menus. The environmental impact of using more local suppliers will be measured and three case studies will be produced for publication by DEFRA. The project will also produce a Directory of local suppliers which can be used by other schools in Berkshire, Buckinghamshire or Oxfordshire who wish to replicate the project and introduce some local food into their meals. To discuss this project or for further information, please contact the Food Groups (localfood@brookes.ac.uk) or Jane Carlton Smith (jcarlton-smith@brookes.ac.uk) on 01865 483894.

Co-op Grows Local Food Scheme

Oxford, Swindon & Gloucester Co-op's (OS&G Co-op) local food scheme Local Harvest, was boosted on 25 October when it was re-launched, in-store. Local Harvest ensures that 20 Co-op stores within the OS&G Co-op trade area will always stock a range of locally sourced goods. The scheme was launched last year with just over 100 products from 11 local suppliers. During the last year the scheme has got bigger and better and now offers around 200 products from 15 suppliers.

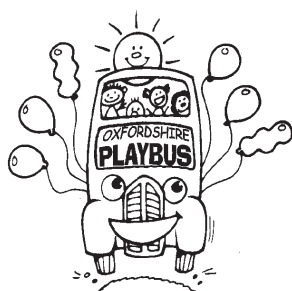
In the last year, consumer interest in the scheme has grown steadily and sales figures show that overall turnover has grown by 35% in the last year. New suppliers and produce recently added to the scheme include a range of 'home made' cakes from Sugar and Spice based in the Forest of Dean.

OS&G Co-op has also been working closely with Oxfordshire food writer and local food advocate Susanne Austin (Food Group member), to develop Local Harvest recipe cards (which will shortly be available, free in store) and organise local food cookery demonstrations which will take place in a number of Co-op stores later this year.



Sugar and Spice at the 2004 Speciality and Fine Food Fair

New projects



Playbus Fruit & Veg Scheme in Oxfordshire

The Oxfordshire Food Group has been supporting Oxfordshire Playbus charity in their intention to launch a Fruit and Vegetable box scheme for low income communities. Bags with fruit and veg are sold at very affordable prices of £2.50.

Gina Wood, Co-ordinator of the scheme says "The Fruit and Veg scheme is simple and easy to run from a community centre, church hall, school, etc. Volunteers start the groups and find members interested in buying from the Playbus. We need to find as many people as possible to get the scheme up and running."

Volunteers, or "Local Reps" take the orders and collect the money, then place the order with the Playbus Co-ordinator. Gina will deliver the products in bulk and the Reps will divide the produce into equal shares, ready for collecting. When members collect their orders, they pay for the following week, but there is no commitment to order every week.

Although it is a very good and highly needed initiative, it certainly requires research into the local supply market, distribution approaches, marketing the scheme and building up sustainability. These are areas where our Food Group can help with advice, training and distribution of information. At the moment the Playbus Fruit & Veg scheme needs support from suppliers and from community organisations and members of public to promote it as much as possible. With suggestions or supply offers please contact the Food Group, or the Playbus charity on 01869 322155 (Niz Smith).

Members Benefits Package

Berkshire, Buckinghamshire & Milton Keynes and Oxfordshire Food Groups aim to be self-sufficient by 2007 when the funding support from SEEDA will cease. This means that we need to raise funds through the membership scheme so that we can continue to provide producers and others in the local food and drink industry with a first-class service.

There are four membership packages, and we are offering up to 50% discounts on fees if you join BBO Food Groups before 31 December 2004.

If you have already booked your listing in the Food Directory 2005, you will automatically receive the Associate Membership package.

Membership of BBO Food Groups is open to producers, processors, caterers and retailers who are either based in the three counties, or are based in a neighbouring county and sell their produce within the BBO area.

You are invited to choose from three different types of membership:

- **Associate**
- **Full**
- **Patron**

Consumers and individual supporters of our activities and of local food in general are offered the **Food Forum** package.

Have a look at the table which summarises the various membership forms, benefits and fees.

To become an Associate Member, please complete the Food Directory Application Form sent to all producers on our database in October.

Listing in the Directory gives you automatic Associate Membership. If you do not have a form, please contact Ethan Wheeler at 01296 394545 e-mail: ethan@aylesburykallkwik.co.uk.

To become Full Members or Patrons you can:

1. Download the Members Application Form from the website www.local-food.net, complete it and return it to our office with your cheque payable to Oxford Brookes University, ACUP.
or
2. Come to the BBO Food Groups Reception on 2 December at Headington Hill Hall where membership forms will be available
or
3. Fill in the Members Application Form in the Membership Pack which will be sent out in the next few weeks, and return it to our office with your cheque payable to Oxford Brookes University, ACUP.

For additional information on Members Benefits please contact the office 01865 484116, or email localfood@brookes.ac.uk

Note:

Thames Valley Farmers Markets Cooperative members are exempt from additional Full Membership fees. Please send a copy of your TVFMC certificate with your Application Form.

Members Benefits

Form of Membership	Who Can Join	Benefits ²	Fees ³	Discounts <i>available until further notice</i>
Associate Members	Producers/farmers, growers, food processors, caterers (incl. B&B, inns, hotels, and restaurants), retailers, (incl. farm shops and local shops)	Listing in BBO Food Groups Food Directory Listing in on-line promotional databases www.local-food.net , www.buylocalfood.co.uk , www.regionalfoodanddrink.co.uk www.visitbritain.co.uk Monthly on-line updates Monthly e-Bulletins from SEFGP Quarterly on-line Newsletters	£ 100	No fee if already paid for listing in Food Directory £50 for New Members or £50 if renewed before 31 December
Full Members	Producers/farmers, growers, food processors, caterers (incl. B&B, inns, hotels, and restaurants) retailers, (incl. farm shops and local shops)	All of the benefits above, plus Feature in BBO FG press releases Quarterly Newsletter by post + other free information Subsidized Training Courses; Subsidized participation in shows and Festivals; Subsidized promotion through Producer Portfolios; Meet the Buyer meetings & introductions; Promotion and support to sell to catering sector, tourism sector, schools and local retailers; Promotion at events where BBO Food Groups attend; Networking opportunities	£150	£25 if already paid for listing in Food Directory £75 for New Members or £75 if renewed before 31 December
Patrons	Producers/farmers, food processors, hotels, caterers, retailers, incl. supermarkets	All of the benefits above, plus Branding in our publications, as sponsors; Promotion to our members and to the public.	£ 300	£150 for New Members £100 if already paid for listing in FD or £150 if renewed by 31 Dec., or further discounts if sponsoring events
Food Forum	Members of the public, consumers, NGOs, public sector & community groups	Free copy of BBO Food Groups Food Directory Quarterly Newsletter by post + other free information Monthly on-line updates Monthly e-Bulletins from SEFGP Participation in networking events	£20	£10 for New Members or £10 if renewed before 31 December

2: An overview of Benefits and what they include is posted on our new website www.local-food.net

3: The subscription fees are subject to VAT; all rates quoted current at November 2004 and are subject to variation at the Food Groups discretion.

If you have an event you would like included in our newsletter please let us have the details as soon as you can

Welcome New Chair

The Oxfordshire Food Group welcomes **Mike Rimmington** from Oxford Brookes University as new Chair of the OFG Steering Group. Mike is a member of the Steering Group and has always been very supportive of Food Group's ideas and projects. As a researcher, Mike will bring into OFG his knowledge and experience in fostering the links between producers and the catering industry, and will help the Food Group to make even a greater presence at Oxford Brookes where sustainability aspects of food have become paramount on the University's top-management agenda.

We would also like to express our appreciation and gratitude to **Susie Ohlenschlager** from Oxfordshire County Council who has chaired OFG since its inception. Susie will continue to sit on the Steering Group and provide support and advice into day-to-day management issues. *Thank you, Susie!*

Bucks & MK Food Group Meeting

The latest Bucks & Milton Keynes Food Group meeting was held on Monday 1 November. **The Chiltern Brewery** very kindly offered to host the meeting at its premises in Terrick (near Aylesbury), and attendees were treated to home-made cheese and pickles, with bread.

Iain Tolhurst from **Tolhurst Organic Farm**, near Reading, gave a very interesting and informative presentation about his long-established business, which supplies over 350 families in Reading and Oxford with fresh fruit and vegetables every week. The meeting was rounded off by a fascinating tour of the Brewery.

The next meeting will be held on Monday 21 February and details will be posted on the new website in the near future.

Our thanks to the Chiltern Brewery for their hospitality, and to Iain Tolhurst for sharing his knowledge with us.

Right 2 Know

Organic Box Scheme, based in North Buckinghamshire seeks to add more local produce. We are expanding into meat and dairy supplies and would like to hear from you if you can supply us with organic local produce.

Alternatively if you would like to receive an Organic Fruit and Vegetable box, please call. We supply all Soil Association approved or equivalent, 100% Organic and Natural supplies. Susie O'Kelly (Tel: 01280 822050, Mob: 07946 634274, Email: susieok@right2know.co.uk)

Training

Enclosed with this newsletter is the RBAT Advice & Training Directory. Companies included in this directory provide services that are specific to businesses that are rural and utilise the assets of the countryside. If you or your staff members need training, try to find the courses that suit you. With support from SEEDA, we can offer subsidies to our members. The application procedure for subsidies is simple: fill in the special form (www.local-food.net/events) and send it back to SEFGP (contact details on the Form).

Alternatively, we can organise our own training events with funding from SEEDA. The first course of these courses been "Advertising on a Low Budget" by Ashley Grainger, Ruffit Integrated on 22 November.

We are offering two courses to be held early in the New Year: "Selling into Supermarkets – What Does it Take?" and "Improving your Business through Farm Shops". Please let us know if you are interested in these topics and we will send the dates and content of the courses.

Activities, events and opportunities

Regional Food Strategy

The South East Food Groups Partnership, on behalf of SEEDA has appointed consultants to produce a regional food strategy for the speciality and quality food sector. This document will guide us in supporting producers more specifically, efficiently and effectively. SEFGP intend to have the consultation document available by the end of November.

If you would like to comment on the draft strategy and receive a copy of this document when it is available, please email info@sefgp.co.uk with your postal details.

Developing an Organisation for your Community Food Enterprise

The Cultivating Co-operatives project (a partnership between the Soil Association and Plunkett Foundation in association with Co-operativesUK) is offering to advise a limited number of developing community food enterprises and assist them with their organisational development.

The project has a small grant scheme to cover incorporation costs if needed. If you are supporting the development of a new community food enterprise and would like assistance *please e-mail gpilley@soilassociation.org with a little detail about the initiative you are trying to develop.*

Quick View Grant Finder

For the voluntary and community sector grants from the Department for Education and Skills, Department of Health, Home Office and Office of the Deputy Prime Minister can be found at <http://www.governmentfunding.org.uk/>

Thames Valley Farmers' Markets Cooperative Question Time

Was held on 1 November at The Guildhall in Abingdon in celebration of their first anniversary.

Panellists included Sophie Grigson, Juliet Harbutt, Antony Worrall Thompson, Helen Peacocke, Carol Watts a regular farmers' market shopper and Barry Willets from DEFRA.

Helen Peacocke chaired the evening with questions coming from the TVFMC membership. Members and guests enjoyed cheese from Two Hoots Farmhouse Cheeses, Abbeygold Cheese and Neustift Dairy, mini pasties and sausage rolls from Bakerstreet, bread from The Bakers Basket, celery from Green Bean and apples from Cross Lanes Fruit Farm. East Hendred Vineyard supplied their Runnington Hill white wine whilst drivers could try a fruit cordial using Pinks Fruit Syrups.



Sophie Grigson (far left) and Antony Worrall Thompson (right) with winners of the TVFMC Awards

Farmers Markets 2005 calendar is now available from stallholders at any farmers' market or from the main helpline 0870 2414762 for £4.80.

Big Breakfast Workshops for local caterers and accommodation providers

24 November 2004 in Bucks at Claydon House

2 December in Oxford

9 December in Cherwell District, Oxfordshire

11 January 2005 in West Oxfordshire District

13 January at The White Hart Hotel, Dorchester, South Oxfordshire.

For details of workshops in the Vale of White Horse and in Berkshire please call Debbie Rouget (TBBS) at 01865 392411 or email drouget@tourismse.com

December

Reception and Launch of BBO new Website 2 December, 6.30pm – 9pm

The event will be held in the Headington Hill Hall at Oxford Brookes University. All BBO Food Groups members and sponsors have been invited. Please contact the Food Group (localfood@brookes.ac.uk) for more info.

January

“Linking Local Food & Tourism” Trade Show at Springs Hotel, Wallingford 26 January, 10am – 5pm

For details contact the Food Group (localfood@brookes.ac.uk)

If you would like to publicise your events in our Newsletter (free of charge for members), send us the information beforehand. Our next issue will be posted March 2005.

New members and membership profile

New Members

We would like to welcome our new members:

Nicky & Mark Erskine,

Speciality Breads from Bucks,

Alessandra Musci,

PASTA & STUFF from Oxfordshire,

Elsbeth and Colin Wainwright,

Quince Products from Oxfordshire,

Anthony Armitage,

The Fruit Machine from Oxfordshire,

Richard Rawlings,

Bread & Co from Oxfordshire,

Shadiya Kingerlee,

Foxcombe Hill Farm in Oxfordshire,

Steve Rumsey,

Pie Society from Bucks

Tristan Allen,

Hill Top Poultry, also in Bucks.

Producer Member Profile

Anthony Armitage with The Fruit Machine (running a mobile juice bar) works currently at Gatehouse in Oxford as their Food Development Worker. The Gatehouse is a homeless drop-in centre and Anthony's role is to procure donated and surplus food, and to improve the nutritional quality.

Says Anthony “Several food groups make sandwiches and cakes specifically for us, and we also receive surplus sandwiches from Pret a Manger and Boots. However, costing is a major barrier with regards to local sourcing. We are already being forced to use Tesco's online shopping as it is the cheapest option. Furthermore, we are caught in a cultural ‘trap’ where people expect certain non-local foods.”

Any ideas or input into how they can procure affordable local foods would be greatly received. Call Anthony at 01491 833362 or email: anthony@the-fruit-machine.com.



Anthony Armitage (The Fruit Machine) manning the BBO Food Group stand (above)

“Quince Products” - Symbolizing Love and Happiness...

You want to see Elspeth and Colin Wainwrights’ eyes when they proudly sell their quince marmalades, jellies, fruit cheeses, chutneys and dressings at local food shows! They started “looking into the market” about 18 months ago, spent six months writing recipes, before making their first appearance at the 2003 Cheese festival in Woodstock, and officially started the Quince Products business in April 2004.

Elspeth and Colin enjoy working with golden quinces saying that

“to the ancient Greeks quinces symbolised love and happiness and they were brought to England by the Romans”.

They use no added preservatives and where possible - English quinces coming from Oxfordshire and some from Essex. In October and November Colin, who is recently



Elspeth and Colin Wainwright (Quince Products) at the Henley Show



retired looks for people who have quince trees and offers to pick and buy the fruit from owners, mainly pensioners.

Colin also began to put together a recipes book about this fantastic fruit and has had a great deal of fun... We wish them success and are looking forward for their book as well as their products at Farmers Markets and in shops. If you would like to taste and offer their products to your customers, contact Elspeth and Colin Wainwright on 01844 355969 or email wainwrightcolin@hotmail.com

Supporters and funders

For further information contact:

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Headington Campus, Gipsy Lane,
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