



Monthly Update

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

(BBO) Food Group Community Interest Company (CIC)

April 2010

NUMBER 34

Dear Food Group Members:

This is the monthly update from your Local Food Group.

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Please note that our Monthly Updates are posted on the News page of our website www.local-food.net

If you no longer wish to be part of this mailing list, or if you receive this message twice, please email info@local-food.net

All Change

As of 1 April 2010 the BBO Food Group CIC is active on a 50% basis. This is due to the end of the six-year SEEDA support package and budget cuts within Local Authorities.

Oxfordshire County Council has awarded BBO Food Group CIC an annual "revenue" grant of £15,000 which will keep the Food Group Manager (Tamara) on a half-time salary. On the top of the revenue grant, OCC are providing office facilities and consumables.

At the BBO Food Group CIC AGM on 29 March 2010 the Board expressed their gratitude to Oxfordshire County Council for their continuing support and pledged to make everything possible to sustain the Food Group for the future. Minutes to be posted shortly on our website www.local-food.net

So, how does this translate into Members' interests? We will be able to deliver on the basic Membership scheme, both for Associate and Full Members. Main benefits, such as the annual Food Guide, website and on-line directory, monthly e-Newsletters, promotion of members' events and training and trade events for members will still be offered. The Food Group will be open on Mondays, Thursdays and every other Friday, with the same contact details (below).

Within our 50% time remit, we hope to raise funds to run additional projects. For example, we have applied for a grant to run the new Local Food Marquee at Oxfordshire County & Thame Show on 31 July, which will allow our members to benefit from discounts and trade under the "Local Flavours" umbrella. Similar negotiations are held now with the Bucks Show organisers. However, due to the Bucks County Council's withdrawal of support, the marquee may be organised in a more basic way, without flooring and shell stands for producers.

We also have a small grant from Cherwell District Council to develop two Local Food Walks, showcasing our members in north Oxfordshire.

On the admin front, we've lost Wendy Hole as our Membership and Events Coordinator, so I will need all cooperation and understanding you can offer, to maintain the membership scheme. Please, try to honour your membership obligations in time and to exact amounts, per our Invoices. If you have any queries, do not hesitate to contact me.

TRADE OPPORTUNITIES

Don't Miss the Deadline! Friday 16 April

Free and Subsidised Stands at BBC Good Food Shows 2010 16th - 20th June 2010, NEC Birmingham

After the resounding success at the 2009 BBC Good Food Shows, Slow Food UK are inviting bursary and subsidised stand applications for the 2010 shows. The deadline for the summer bursary applications is **FRIDAY 16th APRIL**.

Producers are also more than welcome to book in for the October/ November Shows too. The 2010 dates and subsidised stand rates are as follows:

1. BBC Good Food Show Scotland, 22nd - 24th October 2010, SECC Glasgow - £151 per m²
2. Masterchef Live, BBC Good Food Show Production, 12th - 14th November 2010, Olympia London - £485 for fixed size stand (2m x 2.5m) in the gallery
3. BBC Good Food Show Birmingham, 24th - 28th November 2010, NEC Birmingham - £166 per m²

If you would like to be considered, fill in the application form and return it to Slow Food UK. To request your application form, just email info@local-food.net

Eligibility criteria include: food & drink producers from Berks, Bucks and Oxon, produce free from additives, artificial colourings and GMO, links to local Slow Food Convivium (desirable) www.slowfood.org.uk

And another deadline – 23 April

Closing date for entering British Pie Awards
<http://www.britishpieawards.co.uk>

Interested in selling to schools?

Farley Hill Primary School in Berks is looking for a fruit and veg supplier who sources a lot of UK produce, organic would be brilliant. The School is part of Soil Association's Food for Life Partnership. Contact Katrina Kollegaeva at kkollegaeva@soilassociation.org

2010 Food Guides

These are out and about now and I have been receiving a mixture of comments about them. Mainly, producers and the public like the new format, size and the theme which runs across the chapters: reducing food waste.

I would like to apologise to all members whose businesses have been misrepresented. The sheer concept of this publication means that it can never be perfect and is out-of-date the minute it is printed. Some errors occur by genuine mistake on our behalf, and some – by producers missing to send back their proofs, which we post out before we start working on design. Although it is too late to change your entry in the printed Guide, we can do that in our on-line Directory (which is more popular than the printed Guide).

This year the Guide is also available in pdf format (see our website Home page). If you would like to post the guide on your website, drop me a line and I shall send you a CD. Alternatively, you can download the guide from our website www.local-food.net.

Your orders of Guides should have been delivered by now. We have some extra in stock, however you may need to come and pick them up

from Abingdon. This will be subject to stock availability as well.

Last but not least, I would like to say a **Big Thank You!** to all Members and Sponsors who supported the production of the 2010 Food Guide with their adverts, sponsorship, updates and photographs.

MEMBERS' NEWS

It is with greatest sorrow that we learned about our Member **Sally Woodford of Just Biscuits** passing away at the age of 30. Sally suffered from a rare and very aggressive form of cancer, and she was only diagnosed in February. Many of you new Sally from Farmers' Markets and at various events and shows. Sally's Just Biscuits were selling in farm shops, supermarkets and it is rumoured that the Queen had them with tea. We will all miss Sally! A letter of condolence, on behalf of all Members, along with the latest Food Guide was handed to Sally's family at her funeral on Friday 9 April. Fortunately, Sally had arranged for Jill Lydon to take over the business and we should still enjoy the biscuits in the future. See Jill's details on our on-line directory.

The Chiltern Brewery Launches 'Chiltern Pearl'

As one of the oldest independent micro breweries in the country Tom & George Jenkinson of the Chiltern Brewery are celebrating their 30th anniversary in proper brewing style with the launch of several limited edition fine ales. This exclusive range will both reflect their family brewing heritage and explore new recipe innovations. Read full press release at <http://www.local-food.net/content/news.asp>

Success of New Member – Seasons Café Deli

Seasons Catering is a Café Deli in Old Amersham, Buckinghamshire. Claire Dodds the Chef/Proprietor, participated in our Chef Tours and attended many Master Classes finding them all invaluable.

The highly successful Fresh Skill for Chefs project saw over 300 chefs participate in Master Classes and Chef Tours out to Local Food Producers. The project was funded by the South East England Development Agency.

The following video shows how Clare and her staff benefited from the culinary expertise on offer as part of the project.

<http://www.industry.visitsoutheastengland.com/site/skills-and-training/training-projects/fresh-skills-for-chefs/video-case-studies>

EVENTS

(in calendar order)

Details of all of this year's **TSE BBO area networking events and registration forms** can be found on our website at www.local-food.net in the Events for Producers section.

Thursday 22nd April – Sunday 25th April, 2010 **The Spring Grand Sale, Sudeley Castle, Winchcombe, near Cheltenham, Gloucestershire**

Is offering stands, which are shell scheme, usually cost £179 per sq m at an introductory price, in the new food marquee of £140 sq m. The four-day show has daily footfall of about 3,000 high-spending customers.

Take a look at what last year's exhibitors - visit the website at www.ukgrandsales.co.uk

For more info and to book your stand contact
Mary Hillman or Noelle Walsh Director
The Value for Money Co Ltd
PO Box 4, Lechlade, Glos GL7 3YB. Tel: 01367 860017 Fax: 860177
email@ nheslam@aol.com
www.ukgrandsales.co.uk

Wednesday, 28th April 2009 - St Anne's College Oxford

"Nourishing Communities - Food Projects Leading the Way" A networking and learning event for Community Food Projects in the Thames Valley area. For more information contact Louisa Greenbaum, Communications Co-ordinator on 01273 431 711 (Mon-Tue) or louisa@freshideas.org.uk If you haven't already, there is still time to register! Registration deadline, Monday 19th April

Friday 30th April - Monday 3rd May 2010

Fine Food & Wine Show at Winchester Cathedral. For full details and an application form see the events page at www.local-food.net

7-10 May 2010 Real Food Festival, Earls Court.

Subsidised stalls to help support small producers, normally £400 a stall, but as a food/drink producer in the South East, you can get a discounted rate of only £200 for a 3x2m stall. See www.southeastenglandfoodanddrink.co.uk for details

5 June 2010 WADDESDON COUNTRY SHOW

Trade Stands, exhibitor space and advertising space are all available by application. For a Show Catalogue and forms please email lear_steve@hotmail.com

20th June 2010 Food and Craft Day at Brixworth Country Park

The event is about celebrating the best of local produce in and around the county. Food & drink producers are invited to apply for a pitch. The country park team is working to produce a sustainable environment for everyone to enjoy when they visit our park. They would therefore be interested if you could display information on your stand as to how your products are produced and how your Farm, Business or enterprise looks to benefit wildlife.

The price of a pitch is £50.00 for a food stall in the Marquee and hot water; £20.00 for a Craft Stall in the Marquee and 6ft table, or £30.00 if you are serving from your own vehicle. You will also need a risk assessment and £5M insurance. If you would like a pitch or for more information please contact Matt Harrell MHarrel@northamptonshire.gov.uk

Waterperry Gardens Christmas Weekend Event November 27th and 28th 2010 10.30am and 4pm

Food stalls are offered to producers at £55 for the weekend. The space used for this event is covered and 1 trestle table per producer is provided. Power is also available as long booked in advance. Due to

the relatively small area only one of each type of producer is allowed.

Contact Susie Hunt on 01844 337264

events@waterperrygardens.co.uk for a booking form and further information.

If you'd like to know more about Waterperry Gardens, please visit the website at www.waterperrygardens.co.uk

Remember to check the Events Page on our website at www.local-food.net for all the opportunities for sales in 2010.

TRAINING

The **SEFGP Training Course Programme** for agri-businesses can be downloaded from our website at www.local-food.net or go to www.southeastenglandfoodanddrink.co.uk/trainingprogram

Tuesday, 20 April, 10 am – 4pm

Improving Your Marketing Materials

Subsidised training course for Producers at Rumsey's Handmade Chocolate in Stone, nr Aylesbury. For details and to book your place, go to

<http://www.southeastfoodanddrink.co.uk/events/display.aspx?id=6533>

Effective Communication 12th May Oxford

Learning the basic listening and communication skills to make yourselves and other people feel heard and understood.

Workshops are full days - from 10am to 4pm with lunch provided - and are free of charge if you are a development worker or involved with a community food enterprise.

Places for the training days are limited and these workshops are often oversubscribed so please visit www.mfw.co.uk/training to book your place and to look at an overview of the annual training programme.



Contact Us

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For previous newsletters please visit www.local-food.net