



Monthly Update

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

(BBO) Food Group Community Interest Company (CIC)
NUMBER 19

January 2009

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

localfood@brookes.ac.uk

HAPPY NEW YEAR

to all BBO Food Group Members.

[BBO Members took their market to County Hall](#)

Food producers from across Berks, Bucks and Oxon took their products to Oxfordshire County Council's offices at County Hall on Thursday 4 December as part of a bid to put more local food on the county's menus. The event was organised by BBO Food Group with Oxfordshire County Council's catering division, *Food With Thought* and was voted a resounding success.



Tamara Schiopu commented to local press that attended: "There was a real buzz in the place as people came out from their offices to join in the tastings and buy produce. *Food with Thought* was so impressed by the quality of the local products that they offered one supplier an immediate trial with their local school. **FWP Matthews** from Shipton under Wychwood will supply flour for school meals as part of a pilot project, which could expand to other schools in the county. Based on the success of this event we would like to run similar events with local authorities in Berkshire and Buckinghamshire."

Councillor Michael Waine, OCCs Cabinet Member for Schools Improvement said: "I enjoyed meeting the suppliers at this event and tasting the fantastic products they brought with them. Many

of our schools already have their meat supplied by local farms, but I support this initiative to further increase the use of local food in our school meals. Oxfordshire County Council is committed to helping local businesses, particularly in these difficult economic times.”



Producers

taking part (pictured left with *Food with Thought* staff and councillors):-Foxbury Farm, The Meat Joint, The Old Farmhouse Bakery, Shaken Oak Products The Cake Makers FWP Matthews, ·Doves Farm Beechwood Eggs, Tim's Dairy.

New BBO Food Group Logo

Now that the food group is a registered community interest company (CIC) we have introduced a new company logo, which can be seen at the top left of this newsletter and will be included in all future correspondence. Members are welcome to use the logo when inserting a link from their own websites to the food group website at www.local-food.net . Please email us if you would like the logo forwarded in jpg format.

Website Link – members should ask their web master how to receive monthly reports telling them how many of their site hits have come from BBO Food Group website, so you can see just what a benefit it is being a member.

New 2009 *Local Flavours* Food Guide

Thanks to all members who have returned their amendments for the 2009 guide. This is your last chance if you would like to feature an advert in the guide at hugely discounted prices (to members only). Please ring Tamara on 01865 484116 to discuss.

We still have a number of 2008 *Local Flavours* Food Guides which are still very much in demand. If you would like us to bring you a box of 40 (free of charge) to distribute, just ring the office on 01865 484116 and let us know.

New Members

Welcome to new members who have joined the BBO Food Group in recent months;

Localfoodadvisor.com – Allan Ure – Local food directory for the

UK listing 3500 award winning producers in the UK, 800 Farmers Markets, 300 Local food restaurants. Website www.localfoodadvisor.com

G. Stevens & Sons – Robert Stevens – Freshly cut asparagus with a superb flavour unique to the farm available mid-April to June, from their own farm shop. Also PYO raspberries, blackcurrants and gooseberries in the summer. Email warringtonhousefarm@btinternet.com

P.E. Mead & Sons – Simon Mead – family run business selling home and locally sourced produce, including beef, lamb and Chiltern cold pressed rapeseed oil. Website pemeadandsons.co.uk

Pork & Ginger – Karen Clayton – rare breed pork reared from outdoor, free range Oxford sandy and black pigs sold direct to customers as fully butchered half pigs. Website www.porkandginger.co.uk

Riverford Home Delivery – Jake Swinhoe - Free, friendly and flexible organic box home delivery throughout Oxfordshire. Website www.riverford.co.uk

The Good Chutney Company – Sally Coulson – delicious homemade chutneys and mustards made using only the finest ingredients from the Chiltern Hills following traditional family recipes. Website www.goodchutneycompany.co.uk

Think Food – Natasha Wood – online market place to encourage individuals to eat local and seasonal produce. Website www.thinkfood.me.uk

Full details of all new members products, location and contact details can be found on our website www.local-food.net

Local Flavours Festival – Celebrating the Diversity of Food and Drink from BBO

After the consultation with our members in September, the BBO Food Group is applying for a £260,000 grant from the Big Lottery "Local Food" Fund to run our first three-county food and drink annual festival.

The Local Flavours festival is a new project, which will take place during September for five years 2009 - 2013. All events will be organised by local businesses and organisations, will be listed in the Festival Programme and publicised via print and broadcast media.

Example of events: harvest and faith-based food festivals, food and drink exhibitions, cooking demonstrations, bread-making, cheese-making, juice-pressing; Open Days on farms, vineyards, allotments, community gardens and orchards; chef master-classes, local food themed menus in hotels, restaurants, cafés and pubs; Farmers' Markets; local food events at tourist attractions, the Local Flavours Food and Drink Awards.

The Local Food grant will fund the public relations and media campaign prior to and during the festival, the Festival Programme (60,000 copies) and all point of sale materials (posters, banners and leaflets). The National Trust, Business Link, TVFMC, Archant Publishing (running Berkshire Life, Oxfordshire Life and Buckinghamshire Life magazines) have already agreed to be Festival partners.

Main beneficiaries will be the local food and drink producers, retailers and caterers. They will benefit from increased publicity and sales during and after the Festival month. Secondary beneficiaries will be the people who attend events and community groups who will help organise events. They will benefit from celebrating the culture of local food, from increased availability and from understanding the benefits of buying local food.

To introduce the Festival concept and recruit additional partners and sponsors, the Food Group will organise the Local Flavours dinner, preliminary on 25 February 2009. All members will be invited to this celebration of local food & drink, with many members offering their own fare, so mark your calendars and watch the space!

With any suggestions or questions regarding the Festival and/or upcoming dinner, please email us at localfood@brookes.ac.uk

New Feature

We would like to include a featured producer (or member of the month!) as a new regular feature in this newsletter. So don't be shy, if you have something to tell us, to promote, new to your business let us know and we will feature it in the newsletter, with photos if sent, to let everyone else know. Information and any photos need to be sent by email, by the last week of the month to membership@local-food.net

Events

IFE 2009 Excel 15-18 March - Last stands available! Food and Drink from the South East will have a large branded regional area at IFE 2009. As part of their area they have various stands (ranging from 2x1 to 3x3 m) available for producers who wish to be part of this pavilion. The stand costs are £298 per square metre. Being part of the SEFGP you will benefit from storage space, refrigeration, washing up facilities and use of the SEFGP hospitality area.

For further details contact Sally in the SEFGP office 02392 452 288

Food Glorious Food at Living Heritage Game & Country Fair 11th, 12th & 13th April – food group members are invited to take a stand at this show at Thame Showground. Shedding units are available at the following rates:
10ft frontage x 10ft depth £150
20ft frontage x 10ft depth £195

20ft frontage x 20ft depth £300

For further details please contact show organiser Mark Hulme
01283 820548

**Cogges Manor Farm Museum Food Weekend Witney,
Oxfordshire 18th & 19th April 2009**

Accommodating 15 tables in the barns, plus gazebos in the yard (to be held down with sand bags and not pegs). Some space available in the Manor House.

Cost £10 (donation) per day.

If interested please contact Lorraine Horne Publicity & Marketing Officer Cogges Manor Farm Museum Church Lane, Witney, Oxon OX28 3LA or Francesca Jones on 01993 772602

Food at Quinton Bucks Railway Centre 25 April – producers are invited to take pitches at this event. For further information and prices please contact Janet Small at gm@bucksrailway.org

Henley Food Festival 17 & 18 May Phylis Court Henley – for cost, availability and further information about the event contact info@henleyfoodfestival.co.uk

For further information on the above 2 events please contact Jeanette Howse at Tourism South East jhowse@tourismse.com

Goring and Streatley Annual Food and Jazz Fest 2009 13

June 2009 - Many thousands of people are expected to arrive in Goring and Streatley, as they did in 2008, to sample and buy from local producers whilst listening to live jazz and folk music played in The Rectory Gardens, in the High Streets, and in several pubs.

Goring and Streatley Sustainability Group (GSSG) promotes locally grown food and encourages local retailers and growers to take a stand in The Rectory Garden (£25 per pitch) to display and sell their produce. The large crowd which we expect to visit the Rectory Garden from 10.30 am until 5.00 pm makes this event a must for producers and growers of food who wish to find new customers and spread the word about their products.

For more information, or to book a stand, please email Trevor Coombs at: t.coombs1@btopenworld.com or phone 01491 873166.

Training

CBG Learning Academy is running one-day management workshops on **20th January 2009** at **Studley Golf Club, Oxford** and **27th January 2009** at **Abbey Hill Golf Club, Milton Keynes**

The workshop aims to discuss and develop strategies for the latest market trends, consumer attitudes and issues that impact your business.

The full cost of the workshop (£495) is recoverable through the

Train to Gain Management Programme; we will arrange for a Train to Gain Skills Broker to contact you immediately on receipt of your registration. A 2nd company delegate may attend the Management Workshop at no additional cost.

Registration forms are available at www.local-food.net , just click on the link there to register.

Added Value Pork Workshop 21 January 2009 Leatherhead Food International, Leatherhead, Surrey - a workshop for farmers, butchers and retailers who make and sell pork products. The day will teach new skills to make the most of value cuts of pork, challenge perceptions of products and look at opportunities for growing your business success. We will also look closely at what makes a good sausage or bacon product. To book your place please follow visit www.southeastenglandfoodanddrink.co.uk/addedvaluepork. The event is free but to secure your place, a cheque for £30 is needed which will be returned to you on the day.

Business Link is running a programme of interactive workshops to assist land-based business to adapt and improve their performances in a constantly changing world.

Business Diversification & possible grant opportunities

Berks 3 Feb, Bucks 13Feb

Moving up the Supply Chain Berks 24 Feb, Bucks 4 Mar

For further information go to www.ruralbookings.co.uk

Full details of courses and booking forms for the open Training Programme at **Vale Training** are available to see on the food group website www.local-food.net covering the period from now until May 2009.

Contact Us

BBO Food Groups

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