



Monthly Update

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

(BBO) Food Group Community Interest Company (CIC)

February 2009

NUMBER 20

Dear Food Group Members:

This is the monthly update from your Local Food Group.

Click on the links below to skip to:

[Opportunity for Public Procurement](#)

[Festival Feature](#)

[Producer of the Month](#)

[New Members](#)

[Events](#)

[Training](#)

[Contact Us](#)

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

Opportunity for Public Procurement

Sustain, the alliance for better food and farming, require suppliers who are interested in supplying sustainable product lines into Public Procurement into the London supply chain. Sustain are able to offer assessment, advice, supply chain brokerage, and training for food preparation of staff all free of charge. If producers are able to satisfy the following criteria:

1. Are you interested in supplying universities, prisons schools and hospitals?
2. Can you provide produce sourced within a 100 miles of London?
3. Has any of your lines got environmental accreditation e.g. LEAF mark
4. Do you have a product list that is applicable?

and are interested then please talk to David Rose (mob) 07855252151 (office) 05603144832

Sustain 94 White Lion Street, London N1 9PF

Tel: 020 7837 1228 Fax: 020 7837 1141

Email: david@sustain.org

Web: www.sustain.org

Which are the Favourite Parts of the Food Group Website?

Many statistics are automatically gathered on usage of our web site and perhaps the most interesting is the "League Table" of Page Visits. The top 15 pages, shown below, are derived from all visits over the last 12 months. They show that by far the favourite parts of our site are those for finding producers.

Page	Visits
Page resulting from 'Find a Producer' and then opening result to display Producers Page	8489
BBO Home Page	8232
Page resulting from 'Find a Producer'	7012
Farmers' Market (Home Page)	3223
Bucks and MK Home Page	3069
Oxfordshire Home Page	2718
Search for Producer	2709
Bucks & MK Farmers Markets	2557
Oxfordshire Farmers Markets	2209
Events	2161
Berkshire Home Page	2052
News	1448
Members' Intranet	1386
Berkshire Farmers Markets	1174
Contact Us	1055
All Other	30000

Annual Trade Show

The BBO Food Group CIC won't be holding its annual Trade show this year due to feedback from last year's show and it will be superseded by this year's Local Flavours Festival (see further details below). The Food Group is hoping to organise the next Trade Show in Oxford in 2010.

SALSA Accreditation

Members who have applied for SALSA accreditation are reminded they have until March to apply for their £200 refund on their first SALSA audit. To apply or for further details please contact Tamara on 01865 484116

Directory of Local Food Wholesalers & Distributors

We are producing our first regional directory of local food wholesalers and distributors and would like you to share with us details of good wholesalers/distributors which you are using in your business. Please can you send their name and website/ email addresses to Tamara at localfood@brookes.ac.uk When the directory is completed it will be available on-line from our website at www.local-food.net Further details are available from Tamara at the above address.

Children's Food Festival

The BBO Food Group is delighted to be supporting the 2nd Children's Food Festival to be held at Northmoor Trust on Sat 27 and Sun 28 June. We shall be running the *Local Flavours* Farmers Market and organising the Field to Fork area. Full details of stands, availability, costs etc. will be sent out to members shortly. But in the meantime we wanted to let members know of the excellent opportunity we shall be offering: members taking a stand in the Field to Fork area, where they provide hands on education activities to children (examples at the last show included sausage making, dough shaping, fruit and vegetable carving) will be offered a free stand at the farmers' market.

For further details or if you have any ideas for the Field to Fork activity area please contact Wendy at membership@local-food.net

2009 *Local Flavours* Food 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.

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

Plans for the Festival are well under way. Further information and an update of the plans can be read in the BBO Food Group Board Meeting Minutes available on the website at www.local-food.net

To introduce the Festival concept and recruit additional partners and sponsors, the Food Group has organised a presentation dinner on 25 February at Exeter Hall in Kidlington. All members are invited, so look out for you invitations in the post this week and please remember to reply by 11 February. Food for the event is being supplied by members and we look forward to it being a memorable occasion.

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

Producer of the Month- Rumsey's Hand-made Chocolates

'The Cocoa Pod' – Rumsey's School of Chocolate



Local chocolatiers Mary and Nigel Rumsey, owners and the brains behind the two 'Chocolat' inspired chocolateries in Wendover and Thame have come up with a fantastic new concept: a school of chocolate. Called the 'Cocoa Pod' and based in Stone, Buckinghamshire, the 'school' will be a chocolate lover's paradise. Currently being fitted out and set to open in early March 2009, it will be the venue for courses, demonstrations, tastings and team building days for amateurs and professionals alike.

"We felt we needed a new challenge" says Mary Rumsey, "we wanted to stretch ourselves, advance our thinking and push the boundaries of our achievement." "Although it is, in many ways, a natural progression on from the shops, it is a big step for us and we are both excited and optimistic about our new venture."



Master chocolatier, Nigel Rumsey, adds. "The new building will become our headquarters and bring the production of all our chocolates and patisserie for the shops under one roof. There will be a large demonstration kitchen, a lecture theatre and a luxury ice cream making room. It's a very exciting project and we are very much looking forward to welcoming our first customers."

The Cocoa Pod will be opening its doors soon. Mary and Nigel Rumsey's courses, talks, demonstrations and tastings will be open to all. "Everybody loves chocolate and the emphasis will be on fun as well as on learning and, perhaps most importantly of

all, on tasting." Bookings can be made individually, including gifts and for groups or for company days.

This is a great, new, fresh, vibrant and exciting concept from two of the area's most original and enterprising producers.

Contact Mary at The Cocoa Pod, 74 Oxford Road, Thame, Bucks, HP17 8PL or see the website www.rumseys.co.uk

If you would like to feature as **Producer of the Month** please send details, information and any photos by email, by the last week of the month to membership@local-food.net

New Members

Welcome to new members who have joined the BBO Food Group in recently:

Laverstoke Abattoirs Ltd – Nicola Hall – Fully licensed EEC multi species abattoir, butchery and further processing facility, specialising in maturation. Designed with animal welfare and quality of product as a priority. Stress free, friendly environment. Website www.laverstokepark.co.uk

Local Roots – Chris and Sukey Jones – Family run ethical retailers of local produce sourced within 30 miles direct from the producers. Organic where possible. Cafe and Eco Children's Club. Vegetables, meat, bread, milk, cheese, eggs, gourmet ready meals, cakes, biscuits, milk, jarred goods and much more. Website www.localroots.co.uk

Vitality Farm Shop – Marianne Hill – Large selection of fresh local produce including own organic eggs, meat and vegetables. Selection of finest UK and Fairtrade products. Website www.vitalityfarm.co.uk

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

Events

Remember to check the Events Page on our website at www.local-food.net for all the opportunities for sales in 2009.

Farmers Market Lewknor – new market held every 2nd/ 4th Friday of the month in the Lewknor C of E School playground between 2.30pm and 4.00pm. The school is right in the middle of the village. Junction 6 M40/ B 4009. A range of locally grown, organic veg from **Sandy Lane Organic Farm** and locally reared lamb and beef from **Harlesford Organic Farm** is available at prices below supermarket organic produce. For further details contact Simon Brignall Lewknor Chiltern Gateway Project at sbrignall@psaconnect.net

Regional Meat Sales promotion – deadline 6 Feb To boost the growing interest and sales of locally produced meat, the NFU and SEFGP are producing a 'Meat Atlas' publication promoting anybody who produces and sells local meat ranging from the farm gate to farm shops and butchers. The guide will

also cover areas such as species and habitat in the publication. Around 40,000 copies will be produced and distributed in the region via shows and existing literature distributors. An entry promoting your business only costs £20.00 (members only). If you would like to promote your meat business, see details at www.southeasternenglandfoodanddrink.co.uk/meatlas

Faith and Food Event 28th Feb – a conference with workshops about making the connections between faith and food at Wesley Memorial and St. Michael at the North Gate Churches in Oxford from 9.30am to 4.30pm. For further details and booking form see the website www.faithandfood.org

IFE 2009 Excel 15-18 March - Last stands available! £596 + VAT. 2 x 1m stands left. For further details contact Sally in the SEFGP office 02392 452 288

Best of Britain and Ireland Exhibition 28-29 March – Excel, London. The Show's core will be a major focus on the wonderful array of food and drink from Britain and Ireland reflecting the resurgence in demand for quality products made by time-honoured methods. Members interested in exhibiting at this show should contact Nicky Rhodes on 020 7654 0622 or email at nicky@bobevents.co.uk

Village Life opening April 2009 a new business village at The Old Shire Horse Centre near Maidenhead, dedicated to small businesses, re-establishing the place of small businesses at the heart of the local community. Units from £118 per week. Food, crafts, clothes, gifts etc..Regular markets and seasonal events

For further details and to arrange a viewing, please contact Rudi Schogger on 07956 623 198 or email rudi@myvillagelife.co.uk.

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 18 & 19 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

British Pie Awards 21 April Melton Mowbray. There are 12 categories, including the Melton Mowbray Pork Pie, Fish Pie, Vegetarian Pie, British Apple Pie and Football Pie (each football club has its own pie). To download an entry form for this inaugural competition please visit the website

www.britishpieawards.co.uk

Further details can be obtained from Kathleen Codd Tel: 01673 828 764 Mob: 07749 797274

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

3rd Winchester Fine Food and Wine Show 2-4 May– for full details, cost of stands, and further information about the event see the details on the events (for producers) page on the Food Group website/Events at www.local-food.net

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 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.

2009 Wiltshire and Berkshire Food Festival 7-8 August at Cobbs Farm Shop, Hungerford. For full details, costs of stands, availability and further information please see the Events Page on our website at www.local-food.net or contact Hannah on 01488 686211 or email her at Hannah@cobbsfarmshop.co.uk

Training

Open Farm Sunday

Organiser's LEAF (Linking Environment And Farming) want to help you improve sales, learn new marketing skills, build staff moral and sense of pride, gain new contacts and improve your neighbours and friends understanding of why farming matters. So they are running ½ day Open Farm Sunday workshops.

17th March Overbury Farms, Overbury, Tewkesbury,
Gloucestershire, GL20 7NR

31st March Collings Hanger Farm, Prestwood, Great Missenden, Bucks, HP16 0HP

2nd April Manydown Company, Wootton St Lawrence, Basingstoke, Hants, RG23 8PE

17th April Boyton Farms, Warminster, Wiltshire, BA12 0SR

If you would like to attend one of these workshops or know more about Open Farm Sunday please visit www.farmsunday.org or telephone LEAF on 02476 413911.

Open Farm Sunday is on 7th June 2009. To help you organise an event LEAF will provide you with a pack to include – publicity material (posters, flyers); suggested activities; H&S guidance; polo shirts and lots more.

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 Bucks, 13 February

Moving up the Supply Chain Berks 24 February, Bucks 4 March

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

Staff Training

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 Group CIC

Tamara Schiopu, Manager

Wendy Hole, Membership Co-ordinator

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Tel 01865 484116 localfood@brookes.ac.uk, membership@local-food.net, www.local-food.net

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