



**Monthly Update**

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

**(BBO) Food Group Community Interest Company (CIC)**

April 2009

NUMBER 22

**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](http://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](mailto:localfood@brookes.ac.uk)

**Children's Food Festival**

The BBO Food Group is delighted to be supporting the 2<sup>nd</sup> Children's Food Festival to be held at the beautiful Northmoor Trust Estate on Sat 27 and Sun 28 June. We shall be running the *Local Flavours* Farmers Market.

Spaces at the market are being offered to members at the discounted price of:  
£30 per day or £50 for the weekend

The market will not be undercover and producers will need to provide their own tables, stalls, chairs etc. There will be no power or water available to stalls.

Booking forms will be sent out next week to those members who have already expressed an interest. If you have not done so already and are interested in taking a stand, or would like further details please contact Wendy at [membership@local-food.net](mailto:membership@local-food.net)

**Member's Questionnaire**

This week you should receive a questionnaire in the post. Please take a moment to read, complete and return this, as it is your opportunity to contribute to the Food Group Business Plan 2010 to 2015 and help us develop the new strategy. As an added bonus completed forms returned to us by 30<sup>th</sup> April 2009 will be entered into a prize draw with the winner receiving a year's free Full Membership.

**2009 Local Flavours Guide**

These will be out in print this neat week and will be distributed to the public by Easter via member's outlets, farmers' markets, council offices, tourist information centres, libraries and village shops. This year we will not be selling them, so our members can have free copies for their customers. The Guides will be packed in boxes of 40, so just let us know if you would like a box to distribute.

**Local Flavours Festival 1 - 30 September**

The second Festival Newsletter was emailed to all members last week and the festival website [www.local-flavours.net](http://www.local-flavours.net) is now

active. Use it to download an entry form to **promote events** you are holding in September – the festival month

Why don't you include a special offer or discount voucher to encourage visitors to spend, either at your event, venue or market stall. Also you can include your accommodation details as a place to stay during the Festival

All these are **FREE** basic entries into the festival programme, but need to be with us by 20<sup>th</sup> April

### **Member of the Month**

**Coldronbrook Meats** is based at Glebe Farm, Spelsbury which is a picturesque village on the edge of the Cotswolds. The farm comprises about 300 acres. It is tenanted by Mrs Jean Datson and farmed by her son Neil and his wife Shashika. Jean and her husband Bob, first came to Spelsbury in 1959 and since then the farm has seen plenty of changes with a move away from dairy and sheep, to outdoor pig production and arable crops, and now to beef production and retailing.



Neil Datson & his Dexter cattle at Glebe Farm

At first they supplied only their own Dexter beef from our herd at Glebe Farm. This justly proved to be a big hit with consumers and prompted requests for other meats. Consequently, Coldronbrook Meats now supplies pork, farmed venison, free-range chickens, bacon, and, most recently, cooked products which include vegetarian dishes. With everything they supply the emphasis is on local sourcing and best quality. Their livestock are born and raised as nature intended, without steroids, hormones or growth promoters. Nothing is forced on.

The cooked products are made by local farmers and winners of "Best Regional Foods", David and Gill Graham.

### **Awards**

Congratulations to members **The Old Farmhouse Bakery and The Gallery** at Steventon for being commended in the finals of 2008 Countryside Alliance Award

### **Smallholder of the Year Competition 2009**

This competition celebrates the dedication of smallholders as self-sufficiency becomes ever-more relevant at a time of great change and uncertainty in the countryside, and the winner will be a smallholder judged to exemplify best practice and have an inspiring vision. *Country Smallholding* magazine, in association

with Life-Guard domestic poultry feed, is offering a cash prize of £1,000 to the winner

Entrants in the competition will be asked about a range of issues, including their care of livestock, land management, the extent to which they are self-sufficient, their care of the environment and their involvement in the wider community.

Six of the leading contenders will be featured in *Country Smallholding* during the autumn. The judges will then draw up a shortlist of three, and the winner will be announced at a special presentation event towards the end of the year.

Smallholders can enter the competition on the *Country Smallholding* website, [www.countrysmallholding.com](http://www.countrysmallholding.com) Alternatively, they can obtain an entry form by emailing [editorial.csh@archant.co.uk](mailto:editorial.csh@archant.co.uk) or calling 01392 888481. Entries close on May 1, 2009.

For further information contact: Simon McEwan, Editor, *Country Smallholding* tel: 01392 888481 or e mail to [simon.mcewan@archant.co.uk](mailto:simon.mcewan@archant.co.uk)

#### **Trade Development**

A new project "Supplying to Asda" for those producers who are interested. Products they are looking for through their Luton Hoo hub:

Bakery, Ready Meals, Pre-packed Pies, Cheese, Dairy, Biscuits, Confectionery and frozen lines.

Store focus on: Biggleswade, High Wycombe, Wheatly

If anyone is interested they should contact Tamara immediately on 01865 484116 or email [localfood@brookes.ac.uk](mailto:localfood@brookes.ac.uk)

#### **Events**

**Remember to check the Events Page on our website at [www.local-food.net](http://www.local-food.net) for all the opportunities for sales in 2009.**

**Food Glorious Food at Living Heritage Game & Country Fair 11<sup>th</sup>, 12<sup>th</sup> & 13<sup>th</sup> April** – food group members are invited to take a stand at this show at Thame Showground in their tailor made shedding units over the Easter weekend. Tables, chairs and power supplied (included in price). We are able to offer our members the amazingly discounted prices of

£25 for 1 day  
£40 for 2 days  
£60 for 3 days

(usually £150 per day to non members)

Contact Wendy on 01865 484116 or at [membership@local-food.net](mailto:membership@local-food.net) to book your place.

**Chilterns Easter Festival of Food 10/11/12/13 April**

The Memorial Hall Park, Great Missenden, Bucks

Open 10am - 5pm each day

This year the organisers are looking to increase the number of local producers at the event and are planning to have a section of the show titled Chilterns Larder. The arrangements and pricing structure for this area will be slightly different to the rest of the event as it will run on a commission basis. To register your interest and for further details please contact Karen Saunders 01895 820202 or [info@hdfairs.co.uk](mailto:info@hdfairs.co.uk) ASAP. Further information on the event is also available at [www.chilternscountryfoodfair.co.uk](http://www.chilternscountryfoodfair.co.uk)

**Village Life Spring Markets 13 April, 26 April, 9 May, 24 May**

still have a number of spaces available for their spring markets in April and May which have a real focus on quality and originality. If you would like to a stand for £30, please complete a booking form, which can be found on our website at [www.local-food.net](http://www.local-food.net) in the events section and return with payment to the address on the form

For further details please contact Rudi Schogger on 07956 623 198 or email [rudi@myvillagelife.co.uk](mailto:rudi@myvillagelife.co.uk).

**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](http://www.britishpieawards.co.uk)

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

**Food at Quanton 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](mailto:gm@bucksrailway.org)

**Ruislip Farmers Market (Middx HA4) opens on 3rd May** – members are invited to have stands at this new Farmers Market which is being built on the back of a very successful monthly Community Market that was established in December 2008 on the third Sunday of every month [www.duckpondmarket.co.uk](http://www.duckpondmarket.co.uk)

The Community Market has drawn in a lot of customers; with in excess of 2500 customers visiting over 60 stalls in March (arts

and crafts, food, kid's activities etc). They have a huge customer base, and existing busy website. The market is housed in a renovated 13th Century barn; which means that if the Farmers Market is kept under 30 stalls, it and customers can all be inside – weatherproof!

For each producer's first Farmer's Market the pitch fee is £20. At subsequent markets there is a two tier pitch fee system £20 for low volume producers/turnover, and £40 for the higher volume/larger producers and hot food stalls. Payment in advance guarantees these rates; payment on the day incurs an additional charge of £5 or £10 making the pitch fee on the day £25/£50 accordingly

Call Cathy on 07882 922460 to discuss it further, or if you have any questions or to book a stall.

**3<sup>rd</sup> 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](http://www.local-food.net)

**Henley Food Festival 16 & 17 May Phylis Court Paddock Henley** – for cost, availability and further information about the event contact [info@henleyfoodfestival.co.uk](mailto:info@henleyfoodfestival.co.uk)

For further information on the above 2 events please contact Jeanette Howse at Tourism South East [jhowse@tourismse.com](mailto: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](mailto: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](http://www.local-food.net) or contact Hannah on 01488 686211 or email her at [Hannah@cobbsfarmshop.co.uk](mailto: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 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](http://www.farmsunday.org) or telephone LEAF on 02476 413911.

Open Farm Sunday is on 7<sup>th</sup> 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.

### 'Reduce your costs by using more sustainable cuts of meat'

Training Day at Rushall Manor, Bradfield, Berks from 10am to 3pm on Wednesday 19<sup>th</sup> November 2009.

Full details and booking form can be found in events section on [www.local-food.net](http://www.local-food.net)

### **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](http://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

Gipsy Lane

Oxford, OX3 0BP

Tel 01865 484116 [localfood@brookes.ac.uk](mailto:localfood@brookes.ac.uk), [membership@local-food.net](mailto:membership@local-food.net), [www.local-food.net](http://www.local-food.net)

For previous newsletter please visit [www.local-food.net](http://www.local-food.net)