



Monthly Update

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

(BBO) Food Group Community Interest Company (CIC)

May 2009

NUMBER 23

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

Country Living Show at Thame

Members **The Good Chutney Company** and **Watersplash Lane** took full advantage of the greatly discounted stall rates offered by the BBO Food Group at the Country Living Show at Thame Showground over the Easter holiday.



Congratulations to Mrs Hamer from Kidlington who was delighted to win the *Local Flavours* Hamper in the free prize draw.



2009 Shows

All members should have received by post last week an application form for the 3 county shows (Bucks, (Thame) Oxon and (Newbury) Berks) and the Children's Food Festival. The BBO Food Group is heavily subsidising the cost of stands at these shows to our full members. We shall be organising our exclusive area of each show under the *Local Flavours* Farmers Market banner to ensure maximum promotion to our members and support for local produce.

Details are as follows:

Children's Food Festival Sat 27th to Sun 28th June

Full members (2 days) £50 (plus VAT)

Ass members (2 days) £60 (plus VAT)

Bucks County Show Thurs 27th Aug

Full members £85 (plus VAT)

Ass members £100 (plus VAT)

Oxon (Thame) Show Thurs 17th September

Full members £85 (plus VAT)

Ass members £100 (plus VAT)

Berks (Newbury) Show Sat 19th to Sun 19th Sept

Full members (2 days) £230 (plus VAT)

Ass members (2 days) £320 (plus VAT)

If you have not received your form yet or require any further information about any of the shows please contact us at 01865 484116 or email membership@local-food.net

Member's Questionnaire

Thanks to all those members who completed and returned the Food Group Questionnaire giving us their valuable views and comments on the development of the Food Group 2010 to 2015.

The winner of the prize drawer is

Debbie Grant of **Debbie's** who wins free full membership for 2009 of the BBO Food Group. Congratulations!

2009 Local Flavours Guide

These are now widely available and 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 deadline for entries into the festival programme has been extended to 20th May. So don't miss this opportunity to promote events and activities you are holding in September. Alternatively why not put in special offers or discount vouchers (free entry in the guide). There are lots of ideas for you to celebrate and promote your produce in September. For further ideas, information and an entry form see the festival website at www.local-flavours.net

Producer of the Month – Tims Dairy

Building on a well-founded reputation gained over many years of supplying the foodservice market and to celebrate 60 years of producing yogurts, Tims Dairy have now decided to launch their own retail brand of yogurts.

"We're passionate about making yogurt" says Managing Director Chris Timotheou.

"We wanted to bring to market an innovative premium range of yogurts in packaging that conveys health, freshness and, above all, taste."

With a Greek-family heritage, Chris and his brother and co-director Peter, are justifiably excited and proud of their new range of yogurts. The inspiration behind the new brand was the high level of interest from consumers who had tried the Tims

Dairy brand in foodservice outlets and wanted to know where they could be purchased in the High Street.



The new range delivers tasty, natural products that combine health, innovation and wellbeing, with a provenance that the consumer can trust. Included are a selection of Greek-style, whole milk and low-fat yogurts, in both natural and fruit variants. There are no artificial colours, additives or preservatives and all products are 'live', and GMO free. They are made using the finest ingredients by a dedicated team at their dairy in Chalfont St Peter – truly, **good food from the heart of the Chilterns**. As part of the initial concept Chris and Peter wanted to ensure they delivered the correct message through the new brand packaging. "It's important that the pot design reflects the inspiration behind the product and we feel we have achieved that" said Chris Timotheou. The pots feature innovative design work by Martin Dawe Design Limited that captures the essence of the new yogurts as locally produced, fresh and healthy. Additionally, each pot has an interesting inner wrap with information on the history of Tims Dairy, illustrations, did you know facts and a series of different stories about Tims Dairy from the past. "We wanted to add an element of interest and differentiation. There are lots of fascinating tales from our early years, in the 1940's and 1950's and we hope these will interest our consumers" added Chris Timotheou.

Tims Dairy launched the new local range on 27th April, 2009, and the products can be found in selected local Budgens stores, Selfridges Food Hall and local branches of Morrisons. Details of the range and where you can buy the yogurts can be found on their website at www.timsdairy.co.uk .



If you would like to feature as Producer of the month please let Wendy know by emailing membership@local-food.net

Employment

True Food Co-op is now recruiting for the following positions based in Reading:

Full-time Warehouse & Shop Manager
Full-time Chief Buyer & Finance Manager
Full-time Mobile Markets Manager
Full-time Local Foods Coordinator

All these positions are for 40 hours per week, with 28 days paid leave per annum (inc public holidays).
Salary is £16,000 per annum. Job sharing will be considered.
See www.truefoodcoop/jobs for job descriptions and application form.

Closing date 29th May

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

Events

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

Henley Food Festival 16 & 17 May Phylis Court Paddock

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

Asparagus Festival 22-25th May and LEAF Open Farm Sunday 24th May.

10am -4pm daily. Free entrance Full details see www.wykhampark.co.uk Events include visits to the asparagus harvest field and pack house, cookery demonstrations, tastings, refreshments and on the Sunday guided farm walks as well.

Art, Design & A Taste of Summer Show 23rd - 25th May at Blenheim Palace.

is very keen to promote all the wonderful local produce from Oxfordshire and are pleased to offer members the chance to participate in the 'Oxfordshire Local Food' pavilion at special rates. Expected visitor numbers are 15-18,000 over the weekend. For more information, please visit the website www.livingcrafts.co.uk and get in touch with angela.bartlett@livingcrafts.co.uk for an application pack and further details.

Village Life Spring Markets 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 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

Sweet Tooth Festival Saturday 6th and Sunday 7th June at Village Life The Old Shire Horse Centre, Bath Road Littlewick Green, Maidenhead Berkshire, SL6 3QA

are looking for producers of chocolates, sweets, candy floss, honey, jams, cupcakes, doughnuts, pancakes, waffles, pastries, ice cream and toffee apples for a unique festival dedicated to all things sweet. This unique and free event will be staged in their large canopied courtyard and is free to the public, giving producers of sweet treats an opportunity to present and sell their products to a large salivating audience at this truly sweet event.

If you would like to take part, please contact Rudi Schogger 07956 623 198 to discuss being involved.

E: rudi@myvillagelife.co.uk

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

Thame Food Festival Saturday 26 September based in and around the Town Hall. The aim is to support local food producers, pubs and restaurants to provide a different platform to promote their business. There will be stalls outside the Town Hall with demonstrations inside. Beverley Glock, Times

Children's Food writer, of Splat Cooking is running a children's cookery workshop and will have an Indian cookery workshop. Arrangements are still in their infancy and other workshops will take place.

Stalls can set up from 8am, and must be cleared by 6pm. Cost for a stall: £20. If you would like to book a pitch then please contact Alison Isherwood, 21st Century Thame Project Officer e-mail ai@21stcenturythame.org.uk tel: 01844 215215, mobile: 07944 175633

Ascot Racecourse 3rd Annual Food Fair on Saturday 10th

October in association with the BBO Food Group and the Thames Valley Farmers Market Cooperative. The market will be located around the Bandstand at the Racecourse overlooked by the fantastic new Grandstand. The attendance for the day is expected to be in the region of 11,000.

Stallholder benefits

Two exhibitor wrist bands allowing them access to the Grandstand Admission area of the racecourse plus two free General Admission tickets for friends and family. Free race card. Packed lunch and hot drinks provided throughout the day, free of charge.

Who can attend?

Any member of the Thames Valley Farmers Market Cooperative, BBO Food Group, Hampshire Fare, Hampshire Farmers' Markets and Surrey Food Links can attend.

Please note that food and drink products for instant consumption cannot be sold on the day. However, free samples are permissible.

Set-up

Gates open to the race going public at 11am. Stalls must be set up by 9.30am. Access will be available from 6.30am to 9.30am, by which time vehicles must be removed to the car park located adjacent to the market. Stalls to be dismantled no earlier than 5.15pm.

All stall holders must have Public Products Liability Insurance of £5 million.

Full details including a map of the site and directions will be provided once fees have been received.

Subject to the extent of your electricity requirements, we will endeavour to meet your needs.

There will be a Shop and Drop provision for race goers.

Presence Fee

The fee per 3m x 3m space is just **£25** with free parking for one vehicle.

This will cover the cost of a market stall umbrella which will be provided. You will need to provide your own stall, table and chairs. Larger stall sizes are available for an increased pro-rata fee.

If you are interested in taking a stall or for further information please contact Diane Harker, Food Fair Co-ordinator, on 01628 670272 or e-mail: diane.harker@tiscali.co.uk by **30th June 2009**

Training

Business Link Free Rural Workshops – How to Succeed in a Changing Environment at Worton Park, Cassington, Oxon.

Topics:

Earth, Wind and Fire 12th May

Diversification 28th May

Prepare to meet thy Planner 4th June

For further details and booking please see producer events section at www.local-food.net

Open Farm Sunday

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.

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

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

Full details and booking form can be found in events section on 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 covering the period from now until May 2009.

Contact Us

BBO Food Group CIC

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