



## Monthly Update

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

(BBO) Food Group Community Interest Company (CIC)

June 2009

NUMBER 24

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

Received it [info@local-food.net](mailto:info@local-food.net)

### Milton Keynes Chefs Tour

Members **G. Stevens & Sons, Pastures Poultry Farm, Birds and Bees** and **Pinks Syrups** hosted visits from an invited group of chefs and caterers from local restaurants and pubs who are interested in sourcing their ingredients from local producers. They were able to see where the food comes from, sample it and talk to the producers themselves. Producers had the opportunity to discuss with the chefs how they could fulfil orders to local catering establishments. This along with previous chefs tours have proved very successful for both chefs and producers. The food group monitors the success of the tours afterwards by assessing sales and orders to members.

Many thanks to all the members involved for their kind hospitality, knowledge and enthusiasm during this chefs tour. Photographs will be featured on our website [www.local-food.net](http://www.local-food.net) very soon.

Our next chefs tours are scheduled for Tuesday 14<sup>th</sup> July in West Oxon/ Witney area and Tuesday 8<sup>th</sup> Sept in Reading area. If you would like to be involved in either of these please contact Wendy at [membership@local-food.net](mailto:membership@local-food.net)

### 2009 Shows

There are still places left at the following shows this summer, where the food group will be organising our exclusive area of each show under the *Local Flavours* Farmers Market banner. The BBO Food Group is subsidising the cost of stands at these shows to our full members.

#### Children's Food Festival Sat 27<sup>th</sup> to Sun 28<sup>th</sup> June

Full members (2 days) £50 (plus VAT)

Assoc members (2 days) £60 (plus VAT)

#### Bucks County Show Thurs 27<sup>th</sup> Aug

Full members £85 (plus VAT)

Assoc members £100 (plus VAT)

#### Oxon (Thame) Show Thurs 17<sup>th</sup> September

Full members £85 (plus VAT)

Assoc members £100 (plus VAT)

If you have not already booked your place and wish to do so or require any further information about any of the shows please

contact us at 01865 484116 or email [membership@local-food.net](mailto:membership@local-food.net)

### Local Flavours Festival Feature

All the events for the printed programme for the *Local Flavours* Festival have now been taken and we have amassed an amazing 185 entries. These will all also be posted on the website [www.local-flavours.net](http://www.local-flavours.net) shortly for you to view. Entries for events and activities during the festival month can still be sent to us for publicising on the website.

You can now also request festival programmes, which will be available in the second half of July. These can be distributed by you, for free, to the public. They will come in boxes of 100, just let us know how many boxes you need by phoning 01865 484116 or emailing [localfood@brookes.ac.uk](mailto:localfood@brookes.ac.uk)

### Local Food Programme Suspends to New Applications

The Local Food programme, managed by the Royal Society of Wildlife Trusts (RSWT) and funded by a £50 million grant from the Big Lottery Fund has seen unprecedented demand from projects that aim to make local food more accessible and affordable to communities. Local Food funds a broad range of food related projects that will benefit individuals and communities across the country. In just 14 months the Local Food programme has received enough applications to potentially fully utilise the £50 million grant funding available and its Grants Officers are currently in the process of assessing these applications. Potential applicants have three months to submit new first stage applications before the programme suspends acceptance of new applications on 21st August 2009. Local Food has awarded £13m of grants to date and will be shortly announcing the successful Beacon Project grant awards (£300,001 to £500,000).

<http://www.localfoodgrants.org/index.php/news?aid=1558>

### Cereals Sector Can Capitalise On Local Food Demand

There is a significant opportunity for the cereals sector to exploit increasing demand for regional food, but farmers and processors must take the lead in pushing new ideas forward, a new study has concluded. The Provenance Report conducted for the HGCA by Bidwells Agribusiness surveyed groups of urban and rural shoppers in four parts of the UK and found the majority still had a strong desire to buy local food products, despite the credit crunch, although many did not associate provenance with cereal-based products. Until now provenance as a marketing tool had largely been restricted to the fresh meat, dairy and fresh produce sectors. But the report identified a number of big opportunities for using provenance to differentiate cereal products, particularly in the baking, malting barley and

rapeseed oil categories. Sainsbury's in-store bakeries have also promoted the fact they only use British wheat and Morrisons are understood to be working on a similar scheme.

<http://www.fwi.co.uk/Articles/2009/05/16/115659/cereals-sector-can-capitalise-on-local-food-demand.html>

#### **Trade Development**

Budgens Stores in Faringdon (Oxon) and Ascot (Berks) are looking for local suppliers for all types of food products. If you are interested in this Meet the Buyer event (date to be announced) please contact Tamara on 01865 484116.

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 [info@local-food.net](mailto:info@local-food.net)

**Colne Valley Food Hub Scheme/Groundwork** are undertaking a survey to assess the viability and potential structure of a future box scheme. If any members are able to distribute the questionnaire to consumers in Bucks and Berks then please visit our website at [www.local-food.net](http://www.local-food.net) to download the box scheme questionnaire.

#### **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.

#### **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.

Spaces are also still available for the market on **21<sup>st</sup> June**

Also all food stallholders are offered the use of the courtyard area midweek at no cost.

If you would like to take part in any of the Village Life events, please contact Rudi Schogger 07956 623 198

[rudi@myvillagelife.co.uk](mailto: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](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)

**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, 21<sup>st</sup> Century Thame Project Officer e-mail [ai@21<sup>st</sup>centurythame.org.uk](mailto:ai@21stcenturythame.org.uk) tel: 01844 215215, mobile: 07944 175633

**Local Food Court at Kop Hill Climb 26/ 27th September**

For more info see <http://www.kophillclimb.org.uk>

Members are invited to take part in the **Local Food Court** which consists of:

1. A dedicated area in the paddock where all local food suppliers will be grouped together.
2. Laid out with suppliers surrounding a number of tables and chairs for customer use.
3. Featured in their programme, web-site and publicity.

Each supplier will be allocated an area of 4x2 metres. The charge for one day will be £40 and for both days £75. Larger areas will be by negotiation. You can download an application form from the Trade section of our web-site or contact Bob Woodman 01442 823077 or email [sponsors@kophillclimb.org.uk](mailto:sponsors@kophillclimb.org.uk)

Confirmation of applications will be made as soon as possible and certainly by the end of June.

### **Ascot Racecourse 3<sup>rd</sup> Annual Food Fair on Saturday 10th October**

You should have received an application form in the post inviting you to take a stand at this event. If you have not yet received it and wish to take part please contact Tamara on 01865 484116 or at [info@local-food.net](mailto:info@local-food.net)

### **Training**

**Getting Started with Sustainable Food-** using British sourced alternative cuts of meat

Wednesday 24 June at Woburn Country Foods in Bedford.

The morning will include a tour of the butchery and processing plant, butchery demo by a Master Butcher, talk by award winning farmer Andrew Davies and time for discussion to address issues of providing sustainable food while maintaining budgets. The cost is £30, including a light lunch.

If you would like to join us, please book on-line, or send an email to Sally Edwards, Administrator South East Food Group Partnership Ltd, Unit 21, Broadmarsh Business Centre Harts Farm Way, Havant, PO9 1HS

Tel: 023 9245 2288

Mobile: 07759 571864

Email: [sally@sefgp.co.uk](mailto:sally@sefgp.co.uk)

Web: [www.southeastenglandfoodanddrink.co.uk](http://www.southeastenglandfoodanddrink.co.uk)

### **Open Farm Sunday**

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

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