



**Monthly Update**

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

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

**December 2009**

**NUMBER 30**

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

**Food Group Christmas Networking Event**

Don't forget....

The Food Group Christmas Networking Event on

Monday 14<sup>th</sup> December 2009 6 to 8pm

at Common Hall Café County Hall New Road Oxford OX1 1ND

Parking is available at the nearby Westgate Centre

The evening will include the opportunity to meet, socialise and network with other food group members; a talk from Jeanette Howse TSE and Food Group member – Well Preserved.

Festive drinks and nibbles

Please let us know if you are able to come by emailing [membership@local-food.net](mailto:membership@local-food.net)

**Producer of the Month – The Chiltern Brewery**

It is no surprise that Buckinghamshire's oldest independent brewery is in celebratory mood. With recent silver medal success, the launch of a new website and the beginning of their 30<sup>th</sup> year as a family run brewery, they can proudly raise a glass of their fine seasonal ale to toast a very good year and the prospect of an exciting 2010.

George and Tom Jenkinson saw high recognition for their 300's Old Ale at the SIBA Midlands regional competition on October 8<sup>th</sup>. With over 500 beers from 240 breweries at the beer festival, The Chiltern Brewery was awarded silver medal in the 'porters, strong milds, old ales & stouts' category.

Tom Jenkinson and father, Richard, represented the brewery. "We are commemorating our 30<sup>th</sup> year of brewing and this is an excellent way to begin twelve months of celebrations. We are thrilled with the result. There were so many high quality contenders at the festival that we feel truly proud to have gained this award" said Tom.

The Chiltern Brewery is passionate about brewing fine English

ales of the highest quality using choice class A malt and hops and wholesome natural ingredients. Their seasonal, bottle conditioned, Glad Tidings Winter Stout is currently available with their popular draught Oatmeal Stout coming on tap at the end of November. They are also now hand bottling the Lord-Lieutenant's Porter in-house.

The recent launch of their stunning new website promises to offer an excellent online sales facility and support for their customers and stockists with information on their popular brewery tours, the brewery shop and their award winning real ale pub in the centre of Aylesbury, The Farmers' Bar.

Other news includes the introduction of a new 6 bottle pack which reflects the design of the website and makes an excellent gift option. This will be available from the website and the brewery shop from the beginning of December along with many other Christmas shopping solutions. The Farmers' Bar has a new fixed price menu offering 2 courses for £9.95 and 3 courses for £12.95. The menu combines classic dishes using The Chiltern Brewery's fine English ales with many locally sourced ingredients.



Tom & George Jenkinson

"We have had a very busy year and feel prepared for a period of exciting growth and development. We are holding several events in the run up to Christmas and will soon be announcing more events to celebrate our 30<sup>th</sup> year through 2010, all of which will be detailed on our website at [www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk)" said George Jenkinson.

Contact George and Tom at The Chiltern Brewery Nash Lee Road Terrick Aylesbury Bucks HP17 0TQ.

Tel 01296 613647

Fax 01296 612 419

Email enquiries [@chilternbrewery.co.uk](mailto:@chilternbrewery.co.uk)

Website [www.chilternbrewery.co.uk](http://www.chilternbrewery.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](mailto:membership@local-food.net)

#### **Appleton Farmers Market**

The market, which is supported by BBO Food Group CIC is delighted to announce that it has been accredited with official

Farmers' Market status by FARMA. FARMA assessed the market as 'unique, with a strong ethos, encouraging a well formed community spirit and it should be commended.'

Appleton Market meets 2<sup>nd</sup> Sunday of each month at Appleton Village Hall, Oxon from 10am to 1pm.

The market is still looking for meat producers particularly lamb and beef. If you are interested please contact John Page 01865 864808 or William Black 01865 863461 [wmbk@btinternet.com](mailto:wmbk@btinternet.com) for more information

### **Publications**

1. The South East Food Group **Retail Toolkit** for farm shops, deli's and food halls is out now. This comprehensive and easy to 'dip in and out of' support guide has been developed in conjunction with the Guild of Fine Food. Copies are available for **FREE** to retail businesses who are BBO Food Group members until 31st December 2009. One per business. After this, and for businesses based elsewhere in the UK, the price of the Toolkit is £49.99.

For more information and to order visit [www.retail-toolkit.co.uk](http://www.retail-toolkit.co.uk)

2. Sustain – the alliance for better food and farming has published a **Food Co ops Toolkit** which is an overview and simple guide to setting up and running a community food co operative. The toolkit is designed for individuals and groups who are thinking of setting up a small scale food co op on a non profit making basis mainly run by volunteers. It can be downloaded from the homepage on our website [www.local-food.net](http://www.local-food.net)

### **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.**

### **The Great Green & Ethical Trade Market 18<sup>th</sup> – 21<sup>st</sup> December Gloucester Green, Oxford**

Producers are invited to take a stall at this 4 day market.

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

### **Meet the Buyer Event Wednesday 27<sup>th</sup> January 2010**

For the public sector in the South East at Government Office for the South East, Guildford, - to include workshops to help buyers break down barriers to more sustainable local procurement and help for suppliers to tackle the public sector market.

Registration details and more information will be available on the website from [www.southeastenglandfoodanddrink.co.uk](http://www.southeastenglandfoodanddrink.co.uk)

### **COUNTRYSIDE 2010 29<sup>th</sup> May to 13<sup>th</sup> June 2010**

Funded by SEEDA this is a campaign showcase of country-based activities which demonstrates the very many different ways in which everyone can enjoy the countryside. It will offer

producers an opportunity for individual promotion, within the context of countryside recreation, and another means of alerting audiences to excellent regional and national Local Food festivals and events.

For full details see the events for producers section of our website [www.local-food.net](http://www.local-food.net)

### **Training**

Courses with places still available for December at Valetraining, Aylesbury:

Monday 14th December Arc Welding

Tuesday 8<sup>th</sup> December First aid

Wednesday 9<sup>th</sup> December Vermin control Rodents

See food group website [www.local-food.net](http://www.local-food.net) for details and booking forms for all courses.

Reminder from Valetraining that first aid should be refreshed every 3 years, and food hygiene be refreshed every 3-5 years. Course outlines are available on the website

E Mail [kate.mason@valetraining.co.uk](mailto:kate.mason@valetraining.co.uk)

WEB [www.valetraining.co.uk](http://www.valetraining.co.uk)

Full details of training and conferences up to the end of March 2010 at **Leatherhead Food Research** are available at the training page at [www.local-food.net](http://www.local-food.net)

**We wish all our members a very  
Merry Christmas and Happy New Year**



### **Contact Us**

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