



Monthly Update

from

Berkshire,

Buckinghamshire & Milton Keynes

and Oxfordshire

(BBO) Food Group Community Interest Company (CIC)

NUMBER 31

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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 info@local-food.net

HAPPY NEW YEAR

Membership

We are delighted that membership fees for 2010 will be kept at the same rates as the previous 2 years; however as from 1st January 2010 VAT has been increased to 17.5%, which means we shall have to add this onto 2010 fees as follows:

Associate Membership £100 (plus VAT) = £117.50

Full Membership £150 (plus VAT) = £176.25

For members wishing to pay by standing order there is a discount of 7.5% for assoc. members and 10% for full members.

Launch of Hospitality Membership

The BBO Food Group CIC invites members to celebrate Farmhouse Breakfast Week by joining us at the launch of our new Hospitality Membership.

Free events are being held on:

Tues 26th Jan at Malmaison, Reading 9am to 11am

Wed 27th Jan at The Nut Tree Inn, Murcott, Oxon 10am to 12 noon.

Breakfast will be served using fresh, local and members produce and the launch will feature key speakers. To attend the event you must reserve your place by replying to Tamara at info@local-food.net letting her know which event you would like to attend. Your place will then be confirmed. If you require any further information or have any questions please phone 01865 328786.

2010 Local Flavours Directory

We are in the process of organising the 2010 BBO Food Group *Local Flavours* Directory. Thank you to members who have returned their amended entries for the guide. This year we shall be featuring many more recipes and would be delighted if you

would send in any suitable for the publication which will be featured free and acknowledge you as the producer.

Producer of the Month – buy-LOCAL.net

buy-LOCAL.net is a community website offering local people the opportunity to purchase truly local produce. They will deliver top quality, local and ethical goods in a modern and convenient format. They believe in the concept of a fair price for all, delivering a truly sustainable and traceable food chain. They are passionate about reducing food miles and being kind to the environment through all their business practice. buy-LOCAL offers a one-stop opportunity to make a difference in the community.

Buying local food and drink and supporting Oxfordshire based businesses has just become a whole lot easier. For the first time, Oxfordshire residents will be able to buy direct from specifically local outlets through one company: buy-LOCAL Oxford (which is found at: www.buy-local.net/oxford). The enterprising new business supplies a range of Oxfordshire grown and sourced goods, including pork, lamb, beef, fresh fruit and vegetables, artisan biscuits, and even Christmas turkeys.

Citing buy-LOCAL as an example of an ethical and sustainable community business, David Cameron MP said that, “buy-LOCAL.net is putting local producers and shoppers together and creating a market based on consumer demand.”

buy-LOCAL Oxford was set up to meet this demand for fresh, locally produced food and to address a growing awareness of the need to keep food miles to a minimum. The company promises to deliver fresh produce on the same day that it has been collected from the farm gate to any address in Oxfordshire.

Jake Kingsbury, director of buy-LOCAL Oxford, said:

“Our goal is to combine the fantastic quality of food and drink available at farmers markets and farm shops, with the convenience of internet shopping. We source the very best locally produced food and drink and deliver it direct to the doorstep. Oxfordshire has such a rich variety of local produce and it is great to be supporting local farmers, growers and small businesses.”

One of the many producers that have supply through buy-LOCAL Oxford is Millets Farm, based in Frilford. The Carter family have been farming in Frilford for nearly 60 years and is now one of the most successful farm shops in the country.

Ben Carter of Millets Farm comments:

“We are proud of the quality of food we produce and sell at Millets. buy-LOCAL.net is an excellent idea as it will allow customers, who wouldn't otherwise be able to visit farm shops or

farmers markets, to buy fresh and local food.”

Nigel Denby, dietician and food journalist writes: “We'd all love to have time to gather mushrooms in the morning, bake our own bread, collect fresh free-range eggs but time is short and life is busy. That's exactly why buy-LOCAL exists: to help you indulge in the food you want with just the click of a mouse!”

Customer offer: Free delivery when you spend over £50 – simply enter the voucher code FREEDEL50 when prompted, as you checkout on the website.

For further information please email Jake Kingsbury at jake@buy-local.net or call on 01844 238444 or 07778 569731.

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

Events

London Food Hub Event 11th February 2010

Can the South East become London's Larder again?
According to the results of feasibility study to improve regional food supply chains, there is enough demand for regional food in the capital for the regions around London to become London's larder once again.

If you would like to find out more about the London market and its opportunities and/or get involved in the realisation of the food hub see the events page on the website
www.southeastenglandfoodanddrink.co.uk

Real Food Festival, Earls Court, 7-10 May 2010

Subsidized stalls to help support small producers, normally £400 a stall, but as a food/drink producer in the South East, you can get a discounted rate of only £200 for a 3x2m stall. However, there are only 50 small producer stands left, so hurry! See www.southeastenglandfoodanddrink.co.uk for details

Remember to check the Events Page on our website at www.local-food.net for all the opportunities for sales in 2010.

Training

The Making Local Food Work programme is offering free Good Food, Good Governance training and advice workshops as follows:

11th February – Oxford, Simply Legal

All you need to know about legal forms and organisational types for community food enterprises - to tie in with the new publication: Download your copy now from www.cooperatives-uk.coop/simplylegal

17th February - London, SE11 Members, Meetings and Decision Making

A workshop to explore strategies for an engaged membership, effective meetings and decision making in a community food enterprise

Workshops are full days - from 10am to 4pm with lunch provided - and are free of charge if you are a development worker or involved with a community food enterprise.

Places for the training days are limited and these workshops are often oversubscribed so please visit www.mlfw.co.uk/training to book your place and to look at an overview of the annual training programme.

The Co-operativesUK Good Food, Good Governance Team, as a partner in the Making Local Food Work programme, offers regional training workshops and bespoke training events, good governance publications including Simply LEGAL, a telephone helpline and 1:1 advice for governance and legal structures support, web resources and signposting.

For more information visit www.mlfw.co.uk/governance or contact Zena King, on 0161 246 2953.

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



Contact Us

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