

	<p>Monthly Update</p> <p>from</p> <p>Berkshire,</p> <p>Buckinghamshire & Milton Keynes</p> <p>and Oxfordshire</p> <p>(BBO) Food Group Community Interest Company (CIC)</p>
<p>March 2010</p>	<p>NUMBER 33</p>
<p>Dear Food Group Members:</p> <p>This is the monthly update from your Local Food Group.</p> <p>Click on the links below to skip to:</p> <p>Ordering 2010 Food Guide</p> <p>BBO Food Group CIC AGM</p> <p>Farm resource Improvement Plan</p> <p>New Labelling Regulations</p> <p>Success of TheLateChef</p> <p>OCC Local Food Poll</p> <p>Events and Training</p> <p>Farewell from Wendy</p> <p>Contact Us</p> <p>Please note that our Monthly Updates are posted on the News page of our website www.local-food.net</p> <p>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</p>	<p><u>Ordering 2010 Food Guides</u></p> <p>Members need to order boxes of 2010 <u>Local Flavours</u> Food Guide, with 40 copies per box by 15th March as these can then be distributed free from the printers. For anything ordered after 15th March we will have to charge a delivery fee of £15.</p> <p>Please contact Tamara with your orders info@local-food.net or call 01865 328786/ 07795 334474</p> <p><u>BBO Food Group CIC AGM on 29 March 2010</u></p> <p>The BBO Community Interest Company will hold its first AGM on 29 March 2010. Current CIC Directors and Guarantors are:</p> <p>Chris Rawson, Bucks CC Tamara Schiopu, BBO CIC Clare Marriage, Doves Farm Jodie Cavaye, Copas Traditional Turkeys Phillip Emmett, Emmett's Farm Shop Jane Bowler, Dews Meadow Farm Mary Rumsey, Rumsey's Hand-made Chocolate Colin Wainwright, Quince Products Henriette Reinders, SEFGP</p> <p>We would like to invite Full Members to become a Guarantor and Director of the company¹[1]. We are looking for Directors from among our Full Members, from any of the 3 counties. Most importantly, though, we are looking for people with particular skills in Food Supply Chains, Brand Development & Promotion, Product Development, Sales & Advertising, Publishing, Fund Raising. Directors' time or expenses are not paid by the company and we plan to have about 4 meetings a year. If you think you have the time and the relevant skills/experience and would like to get involved in the governance of the Food Group, please drop Tamara an email info@local-food.net or call our office at 01865 328786. We are planning to have the first AGM</p>

¹[1] Please note, that should you wish not to get involved, this WILL NOT affect your current or future Membership into the Food Group (Associate or Full), neither will it affect your entry in our annual Food Guide.

on 29 March, which is why your decision is valuable to us as soon as possible. Alternatively, if you have any questions regarding this matter, please do not hesitate contacting me at the above address

More Grants for Farmers: Farm Resource Improvement Programme

SEEDA has announced the launch of the Farm Resource Improvement Programme (FRIP). FRIP is a programme of support which has been developed to help farmers and horticultural businesses in South East England and London to improve competitiveness through resource efficiency and animal health and welfare practices. FRIP is a sub-programme within RDPE which aims to simplify the application process and provide grants up to £25,000 per farm business.

For more information on FRIP and to download the guidance and application form, please visit the SEEDA website using the link below:

Farm Resource Improvement Programme

<<http://www.seeda.co.uk/what-we-do/european-investment/farm-resource-improvement-programme>>.

New Labelling Regulations coming from Brussels - have your say

Following pressure from producers and consumers, the European Commission has proposed a new regulation on food labelling. This would mean that the rules about what goes on a label are the same in all twenty seven member states. No state would have the option of adding to or ignoring the basic demands. At present the rules are unclear, contained in many different regulations and subject to variable interpretation. The draft of the new regulation went to a committee of MEPs in January. There were some 575 amendments proposed. To see these amendments and have your say in whether they affect your business or not, please follow the link below:

<http://system.newzapp.co.uk/GPage.asp?LID=OSwxMjcyODAyOTk=#>

Success of New Hospitality Member – TheLateChef – make sure his address is added to your list

From the press release **TheLateChef and Cooper's Oxford Pork announce the Suntrap Pork Pie.**

Hospitality member Paul Bellchambers owner of **TheLateChef** has combined with Cooper's Oxford Pork Sandy and Black Suntrap Herd to produce a new Pork Pie using the quality meat from the Suntrap Herd. The name of this pie is, the Suntrap Pork Pie, made in Oxfordshire.

Both are stall holders at the Wallingford Local Producers Market. The result of the collaboration is a delicious Pork Pie that was first taste tested at the Wallingford Local Producers Market in early February 2010. The reaction to the pie was amazing, so much so that there was an immediate queue to buy the pie! The Suntrap Pork Pie was unveiled and sold for the first time at the Wallingford Local Producers Market on the 27th February and at

the Wolvercote Market on the 28th February. On both days all of the pies were sold!

The pies can be bought at the Wallingford Local Producers Market and at the Wolvercote Market, every 4th and 5th Sunday of the month, from Cooper's Oxford Pork or ordered from **TheLateChef** website at www.thelatechef.com or via telephone on 07724 250116.

Paul Bellchambers prepares and cooks the pies at his new purpose built kitchen in Moulsoford. The pie is based on traditional methods using a mix of herbs and spices, encased in a hot-water crust pastry. The meat comes from pigs reared outdoors and are allowed to grow to maturity naturally. This gives the meat a depth of flavour that cannot be found in intensively reared livestock. Cooper's Oxford Pork offer whole, half pigs, sausages, bacon and a range of joints.

"Our herd is given the full free-range life, being out in the open and doing what pigs love to do!" says Jane Cooper. "They get only natural feed and it is supplemented with fruit and vegetables which really makes a difference to the flavour and quality of the meat. We wanted to extend how we sold our product and this partnership with **TheLateChef** really highlights the quality of our meat. We are looking forward to developing further the range of pies in the future.

"Making a new pie based on traditional methods using the best quality pork ingredients from the Cooper's Oxford Pork herd is a real privilege and I love making the pies! I think this form of partnership between local business is fantastic and is a perfect example of what local really means." says Bellchambers. "This is - Buy local, Cook local, Eat local in action! Come to the markets to buy some of the Suntrap Pork Pie."

For more information see Paul's website www.thelatechef.com or contact him on 07724250116.

See details of the British Pie Awards 2010 in Events below.

Oxfordshire County Council Local Food Poll

In the OCC offices where the food group is based a weekly web is run on different areas covered by the county council. The food group ran the poll in a week in Dec 09 with these results to the following question to OCC employees:

Do you buy local produce?

Yes, always or often: 19% (180 votes)

Yes, but only if it isn't too expensive: 47% (445 votes)

Yes, but only if it is available at supermarkets: 18% (172 votes)

No, I don't care about food origin: 17% (159 votes)

956 votes in total

Events

Details of all of this year's **TSE BBO area networking events and registration forms** can be found on our website at www.local-food.net in the events for producers section.

Natural & Organic Products Europe 2010 Trade Exhibition 11th – 12th April Olympia, London BBO Food Group members are invited to visit the exhibition. Click here to register for your free pass

<http://www.exporeg.co.uk/visit/sites/dbc/naturalproducts/10/vis/req.asp?CN=Local%20Food%20Group%20for%20Berks,%20Bucks%20and%20Oxon>
www.naturalproducts.co.uk

The Spring Grand Sale, Sudeley Castle, Winchcombe, near Cheltenham, Gloucestershire Thursday 22nd April – Sunday 25th April, 2010

Is offering stands, which are shell scheme, usually cost £179 per sq m at an introductory price, in the new food marquee of £140 sq m. The four-day show has daily footfall of about 3,000 high-spending customers.

Take a look at what last year's exhibitors said - visit the website at www.ukgrandsales.co.uk

For more info and to book your stand contact
Mary Hillman or Noelle Walsh Director
The Value for Money Co Ltd
PO Box 4, Lechlade, Glos GL7 3YB. Tel: 01367 860017 Fax: 860177
email@ nheslam@aol.com
www.ukgrandsales.co.uk

Fine Food & Wine Show Friday 30th April - Monday 3rd May 2010 at Winchester Cathedral. For full details and an application form see the events page at www.local-food.net

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

Subsidised stalls to help support small producers at a discounted rate of only £200 for a 3x2m stall. See www.southeastenglandfoodanddrink.co.uk for details.

British Pie Awards, Melton Mowbray 19th May 2010

There will be 12 categories, including the Melton Mowbray Pork Pie, Fish Pie, Vegetarian Pie, British Apple Pie and Football Pie. For 2010 a Guest Category of 'Radio Pie' - pies to be nominated and entered by their local Radio station, for this category the entry does not need to be commercially available.

There will be a judging panel of at least 45, including food writers, food critics, celebrities and experts.

The winner will receive the Supreme Champion, Pie of Pies Award, a trophy and £1000. Award winners are able to use the British Pie Awards logo to promote their produce.

Further information and entry forms can be found at: www.britishpieawards.co.uk
or contact Kathleen Codd
Tel: 01673 828 764 Mob: 07749 797 274 Skype: kathleen.codd

Free and Subsidised Stands at BBC Good Food Shows 2010 16th - 20th June 2010, NEC Birmingham

After the resounding success at the 2009 BBC Good Food Shows, Slow Food UK (www.slowfood.org.uk) are inviting bursary and subsidised stand applications for the 2010 shows.

The deadline for the summer bursary (free) applications is **FRIDAY 17th APRIL.**

Producers are also more than welcome to book in for the October/ November Shows too.

The 2010 dates and subsidised stand rates are as follows:

1. BBC Good Food Show Scotland, 22nd - 24th October 2010, SECC Glasgow - £151 per m²
2. Masterchef Live, BBC Good Food Show Production, 12th - 14th November 2010, Olympia London - £485 for fixed size stand (2m x 2.5m) in the gallery
3. BBC Good Food Show Birmingham, 24th - 28th November 2010, NEC Birmingham - £166 per m²

If you would like to be considered, fill in the application form and return it to Slow Food UK. To request your application form, just email info@local-food.net

Eligibility criteria include: food & drink producers from Berks, Bucks and Oxon, produce free from additives, artificial colourings and GMO, links to local Slow Food Convivium (desirable) www.slowfood-oxon.org.uk

Waterperry Gardens Christmas Weekend Event November 27th and 28th 2010 10.30am and 4pm

Food stalls are offered to producers at £55 for the weekend. The space used for this event is covered and 1 trestle table per producer is provided. Power is also available as long booked in advance. Due to the relatively small area only one of each type of producer is allowed.

Contact Susie Hunt on 01844 337264

events@waterperrygardens.co.uk for a booking form and further information.

If you'd like to know more about Waterperry Gardens, please visit the website at www.waterperrygardens.co.uk

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

Training

The **SEFGP Training Course Programme** for agri-businesses can be downloaded from our website at www.local-food.net or go to www.southeastenglandfoodanddrink.co.uk/trainingprogram

12 March, HACCP level 2 Nr Maidenhead, - the essential course for food producers, no entry level required.

Cost: £49.00 for agri-food businesses

16 March 2010, Success with a Farm Shop. Millets Farm Centre -

An informative and lively day with ways and tips on how to increase your profitability.

Cost: £99.00 for agri-food businesses

Last few spaces left. For more information and booking see

www.southeastenglandfoodanddrink.co.uk/trainingprogram or

contact Sally at SEFGP 02392 452288

Effective Communication 12th May Oxford

Learning the basic listening and communication skills to make yourselves and other people feel heard and understood.

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.

Farewell from Wendy

This is my last newsletter to you as my contract with the food group ends on 31st March and I shall be leaving. But the newsletter will carry on, as of course will the food group under Tamara's continued management. I want to take this opportunity to say what a pleasure it has been to meet so many interesting and remarkable members, who are so passionate about their produce. I am sure I shall be seeing many of you in the future as I remain a customer at farmers markets and shows throughout the region.



Contact Us

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