



Monthly Update

from

Berkshire, Buckinghamshire & Milton Keynes and Oxfordshire (BBO)

Food Group Community Interest Company (CIC)

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Dear Food Group Members:

This is the monthly update from your Local Food Group. Click on the links below to skip to:

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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

TRADE OPPORTUNITIES

Oxfordshire County and Thame Show, 31 July

Producers from all the three counties are welcome to attend the new marquee "Local Flavours" at this year's Show on Saturday 31 July. Thank you all those who have already applied. I will be in touch with each of you shortly. In the meantime, we are still accepting applications. You should have received the paperwork by post. If you cannot find it, please send me an email info@local-food.net and I will send you a copy. Deadline for applications – 1 June.

Elm Farm "Local Food Festival" on Saturday, 17 July in Hampstead Marshall, Berks will

run a Produce Market. About 500 families expected to visit, with their children, on the day. Unlike other shows, producers will be allowed, and encouraged, to also sell food for eating on site, such as salad plates, ice cream, yoghurts, fruit salad, lemonade, cakes, etc. Application forms will be sent through shortly, in the meantime, if you are interested, please send me an email info@local-food.net

Speciality and Fine Food Fair 2010, 5-6-7 September

Join the Food and Drink from the South East stand for one day at the Speciality and Fine Food Show. You will have your own pod and the opportunity to meet buyers and potential customers without having the hassle of a stand at a 3-day show. Pods cost: £100 plus VAT and can be booked and paid for via SEFGP website: www.southeastenglandfoodanddrink.co.uk/events

Thame Food Festival, Saturday 25 September

This year's Thame Food Festival offers excellent opportunities for local food and drink businesses to celebrate, enjoy and spread the word about all the wonderful local food and drink that Oxfordshire, Buckinghamshire and Berkshire has to offer.

The Thame Food Festival is now in its third year and this year's event promises to be as exciting as ever with market stalls, cookery workshops, cookery theatre, street entertainment and even a tour of the local Thame Brewery. The Food Festival brings the heart of Thame alive and attracts visitors from across all three BBO counties as well as from further afield.

If you are interested in having a market stall, an application form and details are available to download from the Thame Food Festival website www.thamefoodfestival.org.uk.

If you are interested in doing a demonstration, workshop, tasting or talk, please contact the organisers and they will find a venue to suit your requirements.

If you are local to Thame and interested in organising an event either at or near your premises, please contact the organizers to discuss (the organisers are particularly keen to find someone who would like to organise a mushroom foray).

If you are interested in advertising in the Souvenir Programme, please contact the organizers to discuss the options available and also the opportunities for some FREE editorial.

If you have a good recipe that you would like to share, particularly if it has a local connection or promotes your products or business in some way, the organisers would love to hear from you. All recipes will be included in the Souvenir Programme, with some information about your business.

And finally, for those of you who want to be involved but are not quite sure how, the organisers are happy to talk with you and will get the creative juices flowing. For further details, please contact Alison Isherwood alison.isherwood@southoxon.gov.uk or visit the Thame Food Festival website www.thamefoodfestival.org.uk.

Dairy wanted for Tescos

The local sourcing team from Tesco are looking to find a small milk supplier to supply them with local and regional milk. If you think you can help, please contact Jo Wren on 07872 193813, or email Jo.Wren@uk.tesco.com

2010 FOOD GUIDES

These have proved more popular than ever and we are running short of them. We will consider a reprint, but in the meantime – try to hold on to as many as you can, by giving away just a few, to most interested customers. You may want to ask for a donation for every guide, just to slow down them disappearing. If your entry is in any way inaccurate, please send me an email; we are updating the pdf version and your input would be very timely.

MEMBERS' NEWS

It is with greatest sorrow that we learned about our Hospitality Member **Paul Hodges from Rowan Tree Farm** passing away last month. Many of you knew Paul from Farmers' Markets. Paul had started a new Catering business recently which proved very popular at markets and events. We will all miss Paul and our deepest condolences go to Paul's family.

Success of New Member – Mortimer Chocolate Co

White Chocolate: but not as we know it!

The Mortimer Chocolate Company has just launched another innovative chocolate at the Real Food Festival. But this time, it's not double gold winning chocolatier Adrian Smith behind the recipe, but his wife and fellow director, Felicity. The new product is a fabulous dairy and gluten-free alternative to White Chocolate. It's a smooth and creamy White Couverture Powder that both melts easily and is truly delicious! Read full press release at <http://www.local-food.net/content/news.asp> While listed with Waitrose and now (thanks to the BBO Food Group) Southern Co-Ops, Mortimer Chocolate Company are still chasing after the most effective way to distribute their produce. Adrian would like to talk to any of the BBO members who might use and recommend reliable local and regional distributors. Please contact Adrian at adrian.smith@mortimerchocolate.co.uk

GRANTS

Farm Resource Improvement Programme (FRIP)

FRIP is a programme of support which has been developed to help farmers and horticultural businesses in the South East and London to improve competitiveness through resource efficiency and animal health and welfare practices. There is a simple application process offering grants of up to £25,000. The closing date for applications into Round Three is 5th July 2010. Eligible items of grant expenditure include:

Energy efficiency. e.g. heat recovery and energy efficiency devices, heat exchangers and ice builders.

Nutrient Management. e.g. mechanical slurry separator systems, slurry injectors

Water Management. e.g. fixed pumps, connecting piping and storage tanks enabling collection and recycling of rainwater from roofs.

Animal Health and Welfare. e.g. specialist livestock handling equipment, electronic weigh cells, dairy cluster flushing systems

Further information and an application form can be found at: <http://www.seeda.co.uk/what-wedo/european-investment/farm-resource-improvement-programme>

AWARDS

The beautiful landscapes of the Chilterns Area of Outstanding Natural Beauty are a product of

a great deal of activity every year by thousands of individuals, communities, organisations and public bodies. A huge amount of high quality work is carried out, whether it is conserving wildlife habitats, removing obstacles like stiles on footpaths or sympathetically restoring traditional buildings. To recognise all the good work going on the Chilterns Conservation Board organises an annual awards scheme, **The Chilterns Awards**. It is open to everyone with an eligible project: individuals, community groups, charities, local authorities and businesses. Within the scheme there are four categories of award:

The Chilterns Enjoyment and Understanding Award

The Chilterns Outstanding People Award

The Chilterns Wildlife and Landscape Award

The Chilterns Buildings Design Award

Entries are encouraged every year for all the categories so if you know of a person or project which deserves recognition get in touch! The closing date for the first three categories is 30th June annually with awards being presented at the Chilterns Annual Forum in November.

http://www.chilternsaonb.org/caring/chilterns_awards.html

EVENTS

(in calendar order)

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.

27 May The Future of Farming Debate, Oxford

As climate change starts to have an impact, local farmers are having to be increasingly creative in the ways they use their land. Science Oxford invites you to explore these issues. Speakers:

Adam Twine (formerly of Westmill Wind Farm)

Karl McConville (Barclays Corporate, and expert in farming finance)

Sian Liwicki (UK Vineyards Association, and BBO Food group member)

price £3.00 per adult. To book tickets, please visit

<https://express.irstickets.co.uk/k?scienceoxfordlive&4116>

Campaign for the Farmed Environment:

If you haven't yet had the chance to hear what the Campaign means for you (apart from avoiding compulsory environmental set aside) then attend the next CFE Beacon Farm events where you can find out all about it and what it means on the ground. Find out more over a Pie and a Pint and a farm walk on **Thursday 27 May** at Church Farm, Ulcombe, Maidstone from 10 – 1:00. To book a place please contact Frances Clayton, 01732 750368 / 07778 920616 or frances.clayton@cfeonline.org.uk

Reading, Steady, Cook! and Eat Reading Live 5-6 June, Reading

Our Sponsor and Partner Reading UK CIC is organising a brand new showcase event for eating well in Reading: an amateur cookery competition with a prize to dine for! Local cooks are invited to create a meal from ingredients costing no more than £7.50; it can be one course, or several. However, the budget cannot be exceeded, and there will be a time limit of 30 minutes to cook the dish live in front of an expectant audience of friends, family and foodies. The grand finale of the show will be live in Reading on 5-6 June as part of the new Eat Reading festival. Eat Reading Live is an outdoor celebration of food and culture which will be held in Market Place on **5 and 6 June**, following on from The Oracle's Fresh Food Festival on **3 and 4 June**. There will be demonstrations by professional chefs, local restaurants providing a range of street food, food and wine sampling and more. To find out more, visit their website <http://www.livingreading.co.uk>

5 June 2010 WADDESDON COUNTRY SHOW

Trade Stands, exhibitor space and advertising space are all available by application. For a Show Catalogue and forms please email lear_steve@hotmail.com

Chefs and Pork Producers - be part of the Red Tractor Week, 14 – 20 June

Simply devise a recipe that contains Red Tractor Pork or Red Tractor Pork Products along with other Red Tractor ingredients and send it in before Friday 2nd July 2010. The best 4 recipes will then be selected. The chefs who have submitted these recipes will receive a Sunday Lunch 'hamper' containing a joint of Red Tractor Pork along with Red Tractor potatoes, vegetables, strawberries, cream and beer. In addition the best 4 recipes will be prepared by the BPEX Chef and professionally photographed for use in a Red Tractor Recipe leaflet. So please send or e-mail your recipes to: Penny Beauchamp, Trade Marketing Manager penny.Beauchamp@assuredfoodstandards.com

20th June 2010 Food and Craft Day at Brixworth Country Park

The event is about celebrating the best of local produce in and around the county. Food & drink producers are invited to apply for a pitch. The country park team is working to produce a sustainable environment for everyone to enjoy when they visit our park. They would therefore be interested if you could display information on your stand as to how your products are produced and how your Farm, Business or enterprise looks to benefit wildlife. The price of a pitch is £50.00 for a food stall in the Marquee and hot water; £20.00 for a Craft Stall in the Marquee and 6ft table, or £30.00 if you are serving from your own vehicle. You will also need a risk assessment and £5M insurance. If you would like a pitch or for more information please contact Matt Harrell MHarrel@northamptonshire.gov.uk

ENJOY BRITISH FOOD FORTNIGHT IN BBO REGION

Running from 18th September to 3rd October and now in its ninth year, **British Food Fortnight** is the biggest national celebration of the diverse and delicious range of food that Britain produces. Many shops, pubs and restaurants in our three counties will be taking part this year with special menus and promotions as will National Trust properties, tourism attractions, hotels, youth hostels and many more. Very excitingly, in 2012 the dates of British Food Fortnight will change, for one year only, to run at the same time as the London Olympics. For information on what is happening during the event, what you can do during British Food Fortnight, for ideas on taking part in the Olympics and for advice on what is in season during British Food Fortnight go to www.lovebritishfood.co.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

The Vale Training Services near Aylesbury have announced their courses for June and July. Courses cover areas such as Food Hygiene, Farm Equipment maintenance, First Aid at work, etc. For the full schedule and to book your place, contact Kate Mason at Vale Training Services LTD, Marsh Hill Farm, Marsh, Aylesbury, Bucks HP17 8ST. TEL/FAX 01296 612201 E Mail kate.mason@valetraining.co.uk WEB www.valetraining.co.uk



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