



Monthly Update

from

Berkshire, Buckinghamshire & Milton Keynes and Oxfordshire (BBO)

Food Group Community Interest Company (CIC)

June 2010

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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

There are 3 stalls left in the new marquee *Local Flavours* at this year's Show. Thank you all those who have already applied. I will be in touch with each of you shortly. The *Local Flavours* marquee is sponsored by the Oxfordshire County Council www.oxfordshire.gov.uk

The Food Group will also host the *Local Flavours* Reception in the President's Tent this year, to celebrate local food & drink producers, to thank our supporters and to launch two newly produced "Local Food Trails" for cyclists in the Cotswold and Cherwell, sponsored by the Cherwell District Council www.cherwell.gov.uk

We are proud to announce that Mid-counties Co-op www.midcounties.coop will sponsor this year's *Local Flavours* Reception at the County Show. ON another note, the Food Group is planning a new round of Meet the Buyer Events with Mid-counties Co-op and will announce those after a planning meeting later this month.

"Local & Organic Food Festival" organised by Organic Research Centre at Elm Farm on Saturday, 17 July in Hamstead Marshall, Berks

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

We are also looking for producers who would like to run interactive cooking workshops during the day, for children, for example "sausage making", "pasta & pesto making", "salad making". Involved producers will be offered free stalls at the Market Place.

The BBO Food Group has got the contract to cater for the Organic Research Centre dinner on their Open Day on **16 July**, offering our *Local Flavours* buffet. I shall be contacting relevant suppliers to feature their food on the table.

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

New members: 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

GOOD NEWS FROM OUR MEMBERS

Waterperry Gardens wins in prestigious Gardeners' World Magazine awards

Readers of Gardeners' World Magazine have voted Waterperry their favourite garden in the South East. They also voted the Pear Tree Teashop at Waterperry top in the Best Afternoon Tea category for the region – a new category for 2010.

It's the second year running Waterperry Gardens have been voted favourite South East garden and comes after a difficult start to the season. Horticultural Manager Robert Jacobs says despite the challenges of one of the worst winters in memory, the gardens at Waterperry have never looked better. 'To take the title for a second year running is a massive endorsement of

our work' he said. 'We are immensely proud of our gardens and it's wonderful to know many of our visitors feel so much affection for them they voted for us in this prestigious survey'.
www.waterperrygardens.co.uk

The Old Farmhouse Bakery opened a new shop in Kintbury!

Opening hours for the time-being are 8.30am until 2.00pm on Fridays and 8.30am until 1.00pm on Saturdays.

The quaintest of shops, with a traditional bow window is housed at the top of Thatchers Yard, on Church Street, in the centre of the village. The entrance to Thatchers Yard is next to the outstandingly good Bastable Brothers Butchers shop.

Selling a full range of bread there as well as cakes, savouries, tray bakes and biscuits. You will even be able to get a great cup of Illy coffee (or tea, or hot chocolate) whilst you're visiting!

As with all their produce, it's all baked in Steventon, by hand, the old fashioned way, using local ingredients where ever possible and never adding any preservatives, chemicals, additives or artificial improvers.

For those of you who have not been before, Kintbury is just off the A4, halfway between Hungerford and Newbury. See you there! www.theoldfarmhousebakery.co.uk

GRANTS

LEADER grants for up to £50,000 to help rural businesses

Call your local LEADER programme manager to see if your great idea could get funding

Southern Oxfordshire – Kate Forrest 01491823176

Chilterns – Mike Furness – 01844 210422

Aylesbury Vale & Milton Keynes – Sue Reynders – 01844 210407

North Wessex Downs – Corinna Woodall – 01488 685440

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)

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

20 June 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

22 June Tourism South East BBO Regional Conference at Bucks Railway Centre

To register and to see full programme visit www.tourismsoutheast.com

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.

25 June PepsiCo Summer Local Fayre at Arlington Business Park, Theale

Organisers are inviting producers of dairy products and a meat producer to sell burgers/sausages on the grill. If interested, get in touch with Ricky Josey 118 930 8044, ricky.josey@pepsico.com

26 June Army Forces Day at Campbell Park, Buckinghamshire, 12 noon-5pm

Buckinghamshire producers are invited to attend. Pitches are free – although producers are being asked to donate 10% of any profits to the 'Help the Heroes' charity. Producers will also need to be self sufficient, a limited number of electric generator places will be available and producers will need to have their own insurance and a risk assessment which will need to be produced before they will be allowed on site. Producers are able to sell all products. If you would like to trade at this event and need more details, please contact Caroline Godfrey at 01908 252230

17 July, West Oxford Fun Day

West Oxford Community Association (WOCA) is holding its annual Fun Day on July 17 between 12pm and 4pm, at the West Oxford Community Centre and Botley Park on Botley Road.

If you wish to book a trading stall at the event, there is a sliding scale of charges, and particular

rates for food stalls – please ask for an application form for charging information. There is a surcharge to all for the provision of tables at the event (£3.00 per table). Needless to say, you are welcome to provide your own! For details and to ask for a form, please contact Community Centre Manager, Keith Birnie at 01865 245761, westoxfordcc@googlemail.com

21 August, Elder Stubbs Festival, 12 noon – 5pm at Elder Stubbs Allotment

You are invited to take part in this year's Elder Stubbs Festival, organised by the charity RESTORE. The festival promotes community involvement and positive images of mental health. You are welcome to run a food/drinks stall. Please contact Liz Boden, Elder Stubbs Festival Organiser 2010 at 0787 6763 670 or by email liz.boden@restore.org.uk

26 August, Buckinghamshire County Show

The Bucks County Show to be held at Weedon Park, near Aylesbury will have a new format for the Food Hall. In the past Bucks County Council have organized this but sadly they will be unable to continue with this. Organisers are at the present moment planning a different look for this area. Should anyone be interested, contact Alison at The Old Barn, Wingbury Courtyard Business Village, Leighton Rd, Wingrave, Bucks, HP22 4LW, alison@buckscountyshow.co.uk or by phone 01296 680400

10-11-12 September "Food and Drink Festival" at Oxford Castle in Oxford

This new Festival is set to become a popular annual event with Oxford's locals, tourists and businesses. There will be live cooking demonstrations by celebrity chefs, live music, as well as a Food & Drink Market offering a wide range of high-quality produce. Cost is £60 for 3 days.

For an Application Form please email the Food Group at info@local-food.net or call Tamara at 07795 334474

11 September Family Fun Day at the Springs Hotel and Golf Club, nr Wallingford

Organisers are inviting local food and drink producers to run their stalls. Please contact Karen Spiers for details karen.spiers@thespringshotel.com or call 01491 836 687

25 September Thame Food Festival

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.

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.

For further details, please contact Alison Isherwood alison.isherwood@southoxon.gov.uk or visit the Thame Food Festival website www.thamefoodfestival.org.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, 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

Contact Us

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