



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



FOOD GROUP UPDATE

The Local Flavours Marquee at the Thame Show was a huge success! We've got extremely good feedback from show visitors, organisers and stall holders. Media coverage was excellent, too, and we hope that attending producers will benefit from it in the long term. The Show organisers have already asked us to run the Marquee again, next year and we will be approaching the Oxfordshire County Council with a request to support us. This year the Food Group benefitted from a £4,000 grant to organise and run the marquee which allowed us to offer subsidised stands and electricity to full members and replenish our branding kit with flags, balloons, aprons, etc.

Next year activities will depend though on the way in which the Food Group will be operating. The Food Group Board of Directors will discuss in our next meeting and **AGM on 13 September** how to take the matters further in a situation where public funding is experiencing severe cuts and our sole reliance is on various small grants and Membership Fees.

Speaking of which, I am asking here all our members who are due to renew Membership – **please make your payments in time!** We only operate on a 50% basis, which means spending time on chasing up our invoices – is counter-effective. I have just spent half a day today issuing statements of overdue invoices to members who were supposed to pay back in April-May. I would rather spend this time applying for new grants to run interesting and new projects supporting you. It would help greatly if you could set up Standing Orders for your Membership payments, which, apart from gaining you a 10% discount, will free up your time and ours, too.

Many thanks for your understanding and cooperation!

TRADE OPPORTUNITIES

Oxford Castle Food & Wine Festival 17-18-19 September

Thank you all who've signed up! Stands are still available for this highly recommended show. You should all have received your Application pack by post. If you cannot find it, go to our website www.local-food.net in **Events for Producers** and download the pack from there. With any questions or suggestions email us info@local-food.net

Seasons Produce Store

Seasons Group of Business www.seasons-team.com are looking to open a produce store in Old Amersham in the new year. They are going to create a high street farm shop, aiming to use as many local producers as possible whilst providing a pleasant shopping experience at competitive prices. Seasons will be selling fruit & veg, meat,

dairy including cheese, and raw ingredients.

If you are interested in supplying your produce, email Andrea Dudding, Store Manager, at produce@seasons-cafe-deli.com, or call Andrea Flemming, Director on 07970984933.

Malmaison Reading

Andy Holmes, the Head Chef at Malmaison in Reading is planning a mini farmers market in the Hotel in September for local suppliers and producers. If anyone would be interested in coming along to either sell or just to promote local produce, email chef.reading@malmaison.com

Develop your Business with Midcounties Co-op

Midcounties Co-operative have set a new target of £6M in their "local foods" turnover and this is a big leap from their previous £1.8M. Patrice Garrigue, Ethical Trade Manager is looking for suppliers within 40 miles radius for their shops in Oxfordshire, Berkshire, Buckinghamshire and Wiltshire. Producers of **beer, spirits, wines, biscuits, cereal, poultry, chutneys, pickles, mustards, cordials, fruit juice, cheese, butter, ice cream** are encouraged to get in touch. We will be organising a Meet the Buyer Event or work directly with producers for our target of having the products on shops shelves by end of October 2010. Please contact Patrice at patrice.garrigues@midcounties.coop

GOOD NEWS FROM OUR MEMBERS

Congratulations! to our Members who won 1-2-3 stars at this year's Great Taste Awards:

Quince Products – for Fruit Cheese

Two Hoots Cheese – for Barkham Blue

Copas Traditional Turkeys - for Free Range Bronze Turkeys

Doves Farm Food – for White Spelt Flour

Gorvett & Stone – for Rum & Raising Truffle, Dark Chocolate Cinder Toffee, and Milk Chocolate Cinder Toffee

Chocolate Blush – for Lemon Truffle

Susie's Preserves - for Mango Chutney

F W P Matthews – for Cotswolds Eight Grain and Cotswold Crunch

Foxbury Farm – for Foxbury Gloucester Old Spot Loin of Pork

P E Mead & Son – for Children Cold Pressed Rapeseed Oil

For details and information on other winners, please visit

www.greatasteawards.co.uk

The **Mortimer Chocolate Company** www.mortimerchocolate.co.uk , have been shortlisted in the Local Food Hero competition run by BBC Good Food Magazine and Asda. In order to win and get a listing in local Asda stores they need as many votes as possible. We would be very grateful if you could log on to www.bbcgoodfood.com/asdlocalhero and vote for the Mortimer Chocolate Company, Berkshire.

GRANTS

for farmers and rural businesses

LEADER supported over 20 projects in 2009/10 and still has over £1 million of funding available to eligible businesses in West Berkshire, Southern Oxfordshire, Chilterns, Aylesbury Vale and rural Milton Keynes (AVMK) areas. We are actively seeking to support businesses in Tourism, Farm Diversification, Local Foods and other small rural businesses. If you might benefit from an influx of funding or know someone who could then contact us:

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

FREEDOM FOR FARMERS' MARKETS

Source: Plunkett Foundation News

Did you know that a circus is allowed to use temporary signs to promote themselves but farmers' markets are not? Due to planning legislation which came into being before farmers' markets really came into prominence, farmers' markets are not able to use signs to promote themselves. Through **Making Local Food Work**, The Plunkett Foundation and FARMA have undertaken retail health checks with a wide variety of farmers' markets across England. We know from this work that these signs are the best way to let people know that a farmers' market will be taking place. After all, not everyone is good at figuring out which is the third Sunday of the month when driving.

Some councils insist on removing temporary signs whereas others use what we feel is a common sense approach and allow farmers' markets to use signs to promote themselves. As farmers' markets have been proven to be good for farmers and for the areas which they are held, we strongly feel that they should be allowed to promote themselves.

On 1 July the Government launched 'Your Freedom' a website which enables the public to submit their ideas to reduce pointless regulation and unnecessary bureaucracy. In order to get this issue noticed and the comments taken on board it is important to keep interest in it active. Please post your support at <http://s.coop/farmersmarkets>.

LOCAL FOOD NETWORK

A group of entrepreneurs are looking for feedback from producers for a new business, an ambitious project to build an online network of small and family farms across the UK. The working title of the project, while trading names are being finalised, is the Local Food Network. It is due to launch in 2011 and will focus on ethically-reared meat and poultry from producers who provide a local home delivery service. Their core values are quality, welfare and locality, and the Mission is to reconnect consumers with the best local producers, working to the highest standards of welfare and artisanship.

Smaller producers will be able to sell online with a minimum of preparation and no initial outlay: the business will be funded purely by commission on sales, so there are no joining fees or regular charges. As well as providing full order and payment processing facilities, producers will be helped to make their voices heard online and reach new markets. To register your interest, please follow the link below to a short online survey: <http://polldaddy.com/s/E0993DE72097ADF7> If you have any questions please email at: rt.localfood@gmail.com

EVENTS

(in calendar order)

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. 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

17-18-19 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 visit www.local-food.net or 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

They still have stallholder space at the Food Festival if you would like to remind yourselves of the event, www.thamefoodfestival.org.uk.

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.

26 September Colne Valley Food Festival

The Colne Valley Food Festival will take place on Sunday 26th September between 12pm and 4pm. It will be a celebration of local food with all local producers welcome to take part. As well as the producer's stalls there will be professional cookery demonstrations using local food, entertainment for the children, sampling sessions, competitions and goodie bags. Please contact Debbie Valman on 01895 839859 if you would like to be involved in any way. There is still room for a few more stalls or if you cannot attend Colne Valley Food may be able to sell some of your produce on the day or you can send us some leaflets or samples if appropriate for inclusion in the "goodie bags" or prize hamper. However if you would like to get involved we can guarantee that there will be a food loving audience. Nearly 1,000 people attended last year and we aim to increase attendance this year. **Contact:** Nina Thornhill, 01895 832662, nina.thornhill@groundwork.org.uk, Stewart Pomeroy, 01895 839857 spomeroy@groundwork.org.uk

18 September – 3 October British Food Fortnight

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

Join the national **Love Food Hate Waste** campaign by taking part in the LFHW Roadshows during British Food Fortnight. The Roadshow is organised by Paul Mcroft of Oxfordshire Waste Partnership together with the Chef from the Pudding Pie. Producers are invited to donate some of their produce to be used in the Roadshow cook-offs: Potatoes (please let us know the varieties), any vegetables, but in particular tomatoes, onions, carrots, garlic, leeks, any type of squash. Eggs, milk, cheese, yoghurt, cream, butter, any other type of dairy. Pasta. Any tins, particularly tomatoes and beans.

22-24 October BBC Good Food Show Scotland, SECC Glasgow

12-14 November MasterChef Live, Olympia London

24-28 November BBC Good Food Show Winter, NEC Birmingham

15-19 June 2011 BBC Good Food Show Summer, NEC Birmingham

There is a much greater emphasis **on small British producers** this year and consequently BBC Haymarket are launching a campaign to actively support purveyors of excellent 'good food' at each of the shows. Hence they are investing money to be able to award over 30 bursary awards and the winners will be located in a dedicated bursary pavilion. If you wish to apply for a bursary or subsidized stand space, please remember to complete the part about applying with the support of an association (Slow Food UK!) and we will complete the supporting application too. Forms are available by request from the Food Group info@local-food.net

27 – 28 November Waterperry Gardens Christmas Weekend Event

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 Vale Training Services near Aylesbury have announced their courses for September. 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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