



Monthly Update from
Berkshire, Buckinghamshire and Oxfordshire (BBO) Food Group
Community Interest Company (CIC)

January 2012

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Dear Food Group Members:

This is the monthly update from your Local Food Group.

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- Trade Opportunities
- Awards
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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



Local Flavours: Your Guide to Responsible Foraging

Our new **Guide for Responsible Foraging in BBO** was distributed to all those who ordered and has proved extremely popular with the public. We have received excellent feedback and may seek additional funding to run a reprint in March.

This Guide for Responsible Foraging in Berkshire, Buckinghamshire and Oxfordshire was funded by the **Big Lottery Fund "Awards for All" Programme**. The Big Lottery Fund distributes half of the National Lottery good cause funding across the UK. The Fund aims to enable others to make real improvements to communities and the lives of people most in need.

In front of St Valentine

Good luck! to all local chocolate and confectionery makers during February, the month of Love & Chocolate! And Well Done! Rumsey's Hand-made Chocolate makers for the fantastic feature in the February Country Living magazine!

Trade Opportunities

A new market for Covent Garden

The Covent Garden Market Authority has now submitted outline plans for a new market, with a centre for food and flowers, known as 'The Garden' at New Covent Garden Market. See www.newcoventgardenmarket.com

London 2012 Olympics

CompeteFor is a free service that enables businesses to compete for contract opportunities linked to the London 2012 Games. Any business can register on CompeteFor. It's easy, free of charge, and only needs to be done once to access thousands of contract opportunities, including for food and drink. www.competefor.com

Awards

Mortimer Chocolate voted Britain's favourite drinking chocolate

Berkshire based Mortimer Chocolate Company's Pure Dark West African Chocolate Powder was voted Britain's favourite drinking chocolate at The Chocolate Festival on London's South Bank on 10 December 2011. This is in addition to the Great Taste Gold award won by the product in 2008. The product is available at local Waitrose stores, John Lewis Food Halls, online and at selected independent stores. Please see the website www.mortimerchocolate.co.uk for details of other local stockists. A premium product, Mortimer's West African Pure Dark Chocolate Powder has had the minimum of processing. Whilst there is a small amount of added sugar, you can add extra sugar as you would to tea or coffee to taste. Mortimer Chocolate Company's fantastic range includes the West African and Ecuadorian dark chocolate powders, White Couverture Powder and the amazing new 'Melt and Dip' 100% Chocolate Fondue.

Tims Dairy Yogurt Wins Blind Taste Test in FT Magazine

Tims Dairy is thrilled to have won a Financial Times blind taste test of low fat strawberry yogurt, announced in the Financial Times Magazine of Saturday

14th January 2012.

There was strong competition from 10 other premium yogurt brands including major High Street names which made winning the award a great achievement and a major milestone for the product.

Tims Dairy is a family run business owned by brothers Chris and Pete Timotheou. The company, which has a strong Greek heritage and has been making yogurts since 1949, is based in the beautiful Chiltern Hills in Chalfont St Peter, Buckinghamshire.

The Tims Dairy retail range includes low fat, whole milk and Greek style yogurts and there is also a large foodservice sector offering. The yogurts are made in batches using fresh milk, natural ingredients, hand-blended fruits and live cultures. The company believes in quality without compromise.

www.timsdairy.co.uk

Have you won and Award? Please let us know by emailing info@local-food.net

Funding News

Rural Development Programme for England

If you are looking at ways to reduce your running costs, the next round of FRIP provides an ideal opportunity to look at projects that can achieve this. FRIP will fund projects that seek to reduce dependency on mains water, from borehole drilling to the installation of rainwater harvesting equipment and underground storage tanks.

Any small scale renewable energy projects also qualify for FRIP funding. If you would like more information about these opportunities and the FRIP programme, please email frip@seeda.co.uk

Events, training and seminars

Do you want to know how to save money, save resources and save emissions on your farm?

Why not book on to a practical one day conference for farmers and farm advisors including farmer led workshops and a hands on carbon accounting exercise for your own farm.

This is an all day event being held on Monday 27 February at Hill Farm, East Hendred, Wantage. The ticket price is £35 for farmers and £70 for others. For more information and to book your tickets, please contact Adam Twine on telephone 01367 700 616 or email adam.twine@farmcarbontoolkit.org.uk
www.farmcarbontoolkit.org.uk

BBC Good Food Shows 2012 - Planning Ahead

Why not make the most of this traditionally quiet time of year and sort out your show schedule for the year ahead? Stand sales for the BBC Spring and Summer Shows are in full swing and now is the time to secure the best stand locations for Autumn/ Winter Shows. Take a look at our portfolio of shows below:

12–15 April: [BBC Good Food Show Spring](#) – Brand new show at Bluewater, Kent.

13–17 June: [BBC Good Food Show Summer](#) – Co-located with Gardeners World Live, NEC, Birmingham.

19–21 October: [BBC Good Food Show Scotland](#) – Scotland's largest dedicated food and drink show at the SECC, Glasgow.

9-11 November: [MasterChef LIVE](#) - London's premier food and drink show at Olympia.

28 November – 2 December: [BBC Good Food Show Winter](#) - unrivalled flagship show at the NEC, Birmingham.

If you would like to look at our prices and floor plans please email katy.truss@haymarket.com or call on 0208 267 8315.

Landmark event to fuel rural community enterprises 27 February 2012

Booking has now opened for the Village SOS national conference, a free landmark event to help rural communities save vital services and reverse the trend of rural decline.

The Village SOS national conference will draw on the widest range of experts from across the rural and social enterprise sectors to give communities the support they need to rejuvenate their villages by setting up community enterprises – from shops and pubs to local food and transport projects. This free-to-attend event is the essential conference for anyone with an interest in rural communities and community enterprise. It will feature specialist workshops on topics like business planning and accessing finance, debates on issues facing rural communities and how they can be overcome, and the chance to have your say on what you need to rejuvenate your village. To find out more and book your free place visit <https://www.villagesos.org.uk/national-conference>.

Making Local Food Work national conference 20 March

As the Making Local Food Work programme draws to a close next year, this will be the last national conference and the last opportunity to attend one of these fantastic events. The event will take place on Tuesday 20th March 2012 at the Mermaid Conference Centre in London. Full details will be announced shortly, but you can register interest by emailing Eileen Keenan at info@makinglocalfoodwork.co.uk or by calling 01993 810730.

SALSA resources

SALSA has developed a range of resources to aid producers in becoming SALSA certified. SALSA range of 'tips and tricks' give working examples of how to implement specific areas of food safety such as Quantity Control, Breakages Procedure and Equipment Failure. These resources are available for all SALSA members and a full list can be found by <http://www.salsafood.co.uk>

Contact Us

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