



# GRAMPIAN *FOOD* matters

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Grampian Food Matters is the e-newsletter of the Grampian Food Forum, which informs of events and activities relevant to the local food and drink industry. To gain further details on any of the articles, simply click on the relevant link.

If you have any comments to make about this edition or suggestions for future issues, please email

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**[www.grampianfoodforum.org.uk](http://www.grampianfoodforum.org.uk)**

## Grampian Food Forum Open Meeting

The next Grampian Food Forum will take place on Wednesday 8 October at Macphie of Glenbervie Ltd, near Stonehaven.

Guest speakers will include Alex Patchett, responsible for local sourcing for wholesale distributor 3663, Neil Coull, Karen Scott and Philip Annandale of Macphie of Glenbervie Ltd and Allene Bruce of Scotland Food and Drink. Also on offer is a tour of the new biomass plant.

The meeting, which takes place between 4-7.30pm is free to attend and open to representatives from food and drink companies and also to chefs and restaurateurs within Aberdeenshire, Aberdeen and Moray.

**[More information and booking](#)**

macphie

## Top Tips From Inverurie Stores

Around 30 representatives from local food and drink companies attended a visit organised by the Grampian Food Forum to Marks and Spencer and Mitchells in Inverurie on 27 August.

Visitors learned the importance of keeping it local from general manager, Keith Whyte, who said: "Our authentic produce and approach to trade has given us a real edge in the marketplace. We have diversified our product range and shown that locally produced food can create a real niche for itself."

Manager at the Marks and Spencer Simply Food store, Keith Smith said: "Although the Simply Food concept is different to that of our larger stores, we were able to show members how branding can make a difference to retailing regardless of the size of your business."

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## Stonehaven Dining Club A Success

Hoteliers and restaurateurs must recognise the value and importance of sourcing high quality local produce was the message from Tom Lewis, the award-winning chef from the family run Monachyle Mhor Hotel, at the dining club held at The Marine Hotel, Stonehaven on 15 September.

"Scotland is blessed with an abundance of superb natural produce. The quality and freshness of local produce is the essence of what we are about at Monachyle Mhor and something we are really proud of. I enjoy finding new local suppliers who have the same high standards as us and are as passionate about offering outstanding seasonal produce," said Tom.

Tom is one of Scotland's most respected chef's, and with his brother and sister has built up an extremely successful business that includes the Monachyle Mhor Hotel, MHORfish, MHORbread and MHORtea. Each of the businesses has fresh, local produce at their heart and the menus change on a daily basis to reflect the latest offerings and give their customers the best choice possible.

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## Royal Highland Show, 25-28 June 2009

Historically the Royal Highland Show used to travel to different parts of Scotland. This tradition is carried on with each of the eight regions in Scotland taking a greater involvement in rotation. In 2009, the Aberdeen area will be the featured region.

The president for the 2009 event is David Reid, Chairman of Tesco who comes from the North East and a regular visitor to his home in the area. The president, vice-presidents - Margaret Anderson, Bill Bruce, John Forbes and Eddie Gillanders - and the RHS area directors would like to ensure that Aberdeen city and shire is well represented at the show.

The key aim will be around education and promotion. There are opportunities for food and drink producers, farm shops and craft makers wishing to take a stand/ joint stand to sell direct to the public. There is also the potential for businesses to join together on a group stand to raise awareness of the holiday and B&B accommodation available in the area.

The Grampian Food Forum supports this initiative and would like to establish a list of companies who may be interested in taking part in the event. In the first instance, please note your interest by emailing

[Elizabeth.mathie@aberdeenshire.gov.uk](mailto:Elizabeth.mathie@aberdeenshire.gov.uk)

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## Highlands and Islands Award Winners Announced

Winners of the Scotland Food & Drink – Highlands and Islands Food and Drink Awards were announced in Inverness on Friday 26 September.

The awards, supported by Highlands and Islands Enterprise, Highlands and Islands Food and Drink Forum and Williamson Foodservice, celebrate excellence and achievement in the food and drink industry in the Highlands and Islands.

Judged by a panel of industry experts with representatives across the sector, the winning entries were announced following a mouth-watering awards dinner featuring produce from throughout the region.

**Full story**

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## Urban Wind: Blowing Away The Myth

This free networking lunch, the fourth and final event in the NEMGEN series will take a look into the potential for using wind energy in urban areas as a source of power. The event will be of interest to any business seeking to find out more about the practicalities of assessing and implementing urban wind energy projects, and their potential cost and environmental benefits.

The event takes place on Tuesday 7 October at the Aberdeen Exhibition and Conference Centre between 2-4pm. Contact Jo on 0131 561 6257 or click below for more information.

**More information and booking**

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## Meet The Buyer With Baxter Storey

Leading UK contract catering company Baxter Storey is looking to increase their range of Scottish suppliers. To this end, and in conjunction with Scotland Food & Drink, a Meet the Buyer will take place on Thursday 16 October 2008 in Edinburgh.

All suppliers should have strong, local, provenance and a sustainability focus with meat and seafood suppliers demonstrating high standards of animal husbandry through their own supply arrangements.

To register your interest please contact Tarryn Robertson on 0800 707 6460 or [trobertson@strategem.co.uk](mailto:trobertson@strategem.co.uk)

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## Scotland Food And Drink Pavilion At IFE 09

Following on from the successful event in 2007, Scottish Development International in collaboration with Highlands and Islands Enterprise, will again be delivering the 'Scotland Food and Drink' Pavilion at the International Food Exhibition in London's Excel from 15 to 18 March 2009.

This is the largest dedicated food and drink trade show in the UK. Visitors and exhibitors from over 43 countries will be in attendance. The UK's national and regional groups are also represented bringing together food and drink from all four corners of the British Isles making IFE 09 the ultimate food and drink industry platform for you to do business.

For more information, click the link below or contact Fiona Williams at Scottish Development International on [Fiona.williams@scotent.co.uk](mailto:Fiona.williams@scotent.co.uk)

**More information**

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## Scottish Ingredients Manufacturer Powers Ahead With Green Energy Scheme

Stonehaven-based, Macphie of Glenbervie, is set to become the first food manufacturer to make food ingredients using green energy created from wood chips. Construction work is now complete on its onsite, multi-million pound 1.2MW biomass boiler, which is the first of its kind in Scotland.

Annually it will use 5,000 tonnes of locally-sourced wood chips to generate 1,900kg of steam per hour, which will be fed directly to its factory to produce a range of sweet and savoury sauces, desserts, cream alternatives and fruit coulis. This will reduce the company's CO2 emissions by 2,100 tonnes annually.

**Full story**

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## Scottish Food And Drink Guide

If you sell food direct to consumers (e.g. farm shop, farmers markets, online etc) here is an opportunity to feature in a new guide to Scottish food and drink. SFQC and The List have teamed up to promote great food and drink from Scotland through a new printed guide and website. The guide will be sold through high street bookstores and along with The List magazine from spring 2009.

Listings are free so this is an opportunity to promote your business and let consumers know more about the great range of Scottish food and drink available. You should note your interest by e-mailing

[owen.freeman@sfqc.co.uk](mailto:owen.freeman@sfqc.co.uk)

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SFQC | FOOD WITH THOUGHT



## Kilted chef's cookathon raises another £10k for Breast Cancer Care

Craig pulled out a recipe for success at the weekend with his 24 hour cookathon, which raised another £10,000 for Breast Cancer Care. That makes a phenomenal £28,000 in funds raised this year by the 'Kilted Chef' and his committee for this worthy cause.

The 'kilted chef', so-called by Lorraine Kelly in her new autobiography (Between Me and You) after they met on GMTV's Pot Idol competition, is the chef and proprietor of the popular Eat on the Green restaurant in Udry Green. Craig is winding down on his fundraising activities for the rest of the year after almost trebling his initial pledge to raise £10,000 at the start of 2008.

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## Slow Food In Aberdeen

The Aberdeenshire Convivium of Slow Food organised a "Grazing Supper" for 850 Micro Biologist's who held a convention at the AECC at the beginning of September. The organisers aimed to highlight the rich diversity available from throughout the region.

Local producers who meet the "Slow Food" ethos of Good, Clean and Fair were invited to show case their harvest at a taster supper on the first night of the four day conference.

Those who took part included Oatmeal of Alford, Amity Prawns, Buchanan Foods, Cairngorm Beer, Castleton Farm Fruit, Crannach Bakery, Finzean Estate, J&M Fraser, Huntly Herbs, Mitchells Dairy, Ola Oil, JG Ross, Iain Spink, The Store, Tilquhillie Fine Foods, Wark Farm and Wynford Farm.

For more information on the Aberdeenshire Convivium, please contact Chris Fenn on 013398 82487 or

[eat4success@chrisfenn.com](mailto:eat4success@chrisfenn.com)

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## Events in brief

Taste of Caithness & Sutherland, Wick on 8 October 2008

[\*\*More information\*\*](#)

SIAL 2008, Paris on 19- 23 October 2008

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BBC Good Food Show, Glasgow on 31 October-2 November 2008

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Scotland's Speciality Food Show, Glasgow on 25-27 January 2009

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Gulfood 2009, Dubai on 23-26 February 2009

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IFE 09, London on 15-18 March 2009

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