

GRAMPIAN FOOD MATTERS

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Peter Marks, Chief Executive, The Co-operative Group

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

grampianfoodforum@aberdeenshire.gov.uk

www.grampianfoodforum.org.uk

Food and Drink Innovation Awards

The 22nd annual Grampian Food Forum Innovation Awards will take place on Thursday 15 March at the Thainstone Exchange, Inverurie. Companies based in Aberdeen, Aberdeenshire and Moray are invited to put forward their new and innovative products that were launched during 2011.

Chairman of the judging panel is Mr Peter Marks, group chief executive of The Co-operative Group, which is the UK's fifth biggest food retailer and the leading convenience store operator. Craig Stevenson, managing director of Braehead Foods, and freelance food journalist, Karen Peattie sit on the panel bringing a wealth of knowledge to the judging process.

This year companies are being asked to inform the organisers about the products they are entering by 31 January and then submit their entries by 14 February.

Full details and how to enter
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Marketing Workshop

Grampian Food Forum is hosting a marketing workshop on Thursday 19 January at the Barn and Bushel, Thainstone Centre, near Inverurie.

The workshop aims to help companies prepare for the Innovation Awards and Scottish Excellence Awards with practical advice on drafting marketing plans and press releases as well as handling the media and how to take good food photographs. However, even if you are not entering products into the awards this year, this event will still provide useful information and tips for your business. Places are limited to 30 and priority will be given to food and drink producers from Aberdeen, Aberdeenshire and Moray.

More information and booking
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Dining Club at Marcliffe Hotel and Spa

The next Grampian Food Forum Dining Club will take place at 6.30pm-10pm on Monday 6 February at the Marcliffe Hotel and Spa, Pifodels, Aberdeen. The Marcliffe Hotel and Spa is a luxurious, relaxed and ultra-elegant five-star Scottish country hotel set in its own picturesque grounds on the outskirts of Aberdeen. Owner Stewart Spence, who is fiercely proud of its ambience of warmth, ease and charm, will welcome guests to the 30th Dining Club event since its inception in 2002.

Guest speaker for the evening will be Peter Irvine. Peter is the author of Scotland the Best, Scotland's best selling independent guide. He was awarded the Scottish Tourist Board's 'outstanding achievement award' for 2000 and is the creative force behind a host of Scottish festivals and events most notably Edinburgh's Hogmanay. Details of Taste of Grampian food and drink festival will also be announced by Brian Pack, chairman of Taste of Grampian.

More information and booking
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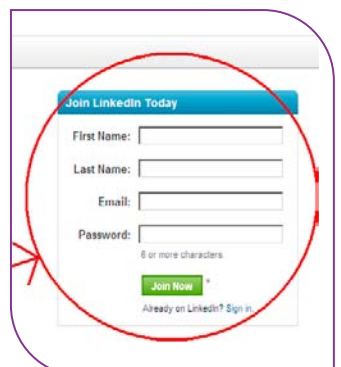


Join Our LinkedIn Group

We have a Grampian Food & Drink Forum on LinkedIn for those working within the food and drink industry in the area. It is a great way to make new business connections, share your thoughts and experiences, keep informed about industry trends and have your say on current topics of interest. It's free to join, you just need a LinkedIn login.

Please email grampianfoodforum@aberdeenshire.gov.uk for an easy 'how to join' guide if you are not already on LinkedIn.

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Awareness Visit to Tesco, Inverurie

Grampian Food Forum along with Tesco Scottish Office is hosting an awareness visit to the Tesco Extra store in Inverurie on Tuesday 21 February. The visit is an opportunity for local food and drink companies to get an insight into the third largest retailer in the world.

Inverurie Store Manager, Allan Wilson and his team, along with Sarah Mackie, Head of Local sourcing for Tesco UK will give delegates an overview of the business as well as a tour of the store and some insight into the regional offer that is developed through the Tesco Scottish Office.

Places are limited to 25 and priority will be given to food and drink producers from Aberdeen, Aberdeenshire and Moray.

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Taste of Grampian

Taste of Grampian will take place on Saturday 2 June and full details of what to expect at the annual food and drink festival will be announced at the Grampian Food Forum Dining Club on Monday 6 February. Companies wishing to exhibit at the event will be able to book their stand space after the 6th.

In the meantime, if you are a local food and drink producer why not post some foodie chat on the Taste of Grampian facebook page and link your business to the page. Or follow us on twitter - [@TasteOfGrampian](#).

Facebook
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Successful Dining Club at Gadie's

More than 60 guests joined in a celebration of locally produced Scottish fare at the latest Grampian Food Forum Dining Club, which was held at Gadie's Restaurant in Oyne, on Monday, 26 September.

A number of local producers were on-hand to showcase products, including Sutherland's of Portsoy, Ola Oils, Lynn Saunders, Mrs Smith's Cakes, Balquhain Farm, Ardmore Distillery, Tap O'Noth Fudge and Simpson's of Buckie.

Elizabeth Mathie, co-ordinator of the Grampian Food Forum, said: "Gadie's Restaurant is passionate about using Scottish and local ingredients to ensure freshness and seasonality and has received a four-star rating from Visit Scotland for its Scottish fare; therefore, it was an excellent choice of venue for the Dining Club."

Full story
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North East Food & Drink Sector Survey

Members' needs are at the heart of the work of the Aberdeen & Grampian Chamber of Commerce. As part of these services, the Chamber is pleased to publish a series of surveys, the third of which focuses on the Food & Drink Network.

The aim of this survey is to highlight the importance of the food and drink industry as a commercial contributor to the overall Scottish economy. Our conclusion is that overall the sector appears to be performing well in the current economic climate although this may be attributable to caution and increased efficiency.

www.agcc.co.uk/food-a-drink
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Scotland Food & Drink Membership

Scotland Food & Drink is the leadership organisation for our industry. It is a membership organisation with the dual aim of bringing everyone involved in food and drink together to work to deliver greater success in global markets and with building Scotland's reputation as 'A Land of Food and Drink'.

We offer a range of events and services for the industry, which aim to open new markets, reduce costs to your business or provide information - most of these are exclusive or heavily discounted for our members. Member benefits alone offer the potential for members to save over £10,000 on a large range of services. Contact Elaine Cox on elaine.cox@scotlandfoodanddrink.org.

Membership information

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Scottish Excellence Awards

The Scotland Food & Drink Excellence Awards, the Oscars of the food and drink industry, will be open for entry in the second week of January. Applications can be submitted at www.scotlandfoodanddrink.org until the start of March.

Applicants in the Grampian Food Forum Innovation Awards have the opportunity to enter some categories in the national awards using their Grampian entry form.

Whether you are a seasoned entrant or entirely new you are encouraged to enter and raise the profile of your business. Winners will be announced at the awards presentation dinner at Dunblane Hydro on Thursday 24 May.

More information

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UK Market Development Programme

Due to increased demand the first workshop in the UK Market Development Programme will be re-run on Thursday 26 January. The programme aims to highlight the market opportunities that currently exist for food and drink businesses. Participants do not need to have an already established business or product as the programme is also relevant to those at the concept stage.

The programme will be completed by March 2012 and consist of 3 workshops focusing on your business, your product and the customer.

Claire Rennie of Berry Scrumptious attended the first workshop in November and commented, "I really enjoyed first workshop in the Programme. The course content was well structured and I also found it really useful to take time out of the business to meet like-minded people."

More information

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Scotland Food & Drink Member AGM

Members are invited to attend the Scotland Food & Drink AGM at Perth Concert Hall on 24 February.

As well as having the chance to meet with member benefit providers and the project managers from some of the key industry projects such as INSIGHTS and Access to Markets, attendees will hear from some of the key retailers and foodservice companies. Full details will be published in January.

For further information in the meantime, please contact linda.chirnside@scotlandfoodanddrink.org or call 0131 335 0940.

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FARM & MORE Conference

The FARM & MORE conference takes place in 2012 at the Edinburgh International Conference Centre on 29 January to 1 February 2012.

Promising its usual fascinating, inspirational and unique blend of conference, tours, trade show and workshops, as well as networking events, FARM & MORE is a must for those working within farm shops, farm restaurants, food and drink producers, on-farm accommodation, entertainment and farmers' markets.

www.farmandmore.org.uk

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Seafood in Schools

Seafood Scotland is running a 'Seafood in Schools' pilot project throughout Scotland, which teaches children where seafood comes from, how it gets to the plate, and why it is good for their health.

An important aspect is the setting up of local relationships with suppliers who are willing to offer time, expertise and/or product to help schools explore seafood. The reward is a real 'feel good' factor.

Could you talk to pupils about seafood processing or the mechanics of exporting? Help them to understand recipe development? Take in a box of assorted fish for them to look at and touch? If so, we would love to hear from you. Contact cat@seafoodinschools.org or 07968 266301.

www.seafoodinschools.org

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The Food Fayre at Portsoy Boat Festival

The Food Fayre at the Portsoy Scottish Traditional Boat Festival on 23-24 June 2012 is a unique showcase for Grampian's rich larder, where local and regional quality food producers can reach up to 20,000 visitors.

The weekend also provides inspiration for a programme of cookery demonstrations where enthusiastic young would be cooks and chefs have the opportunity to work with more experienced stalwarts to present recipes using ingredients from the wonderful produce available at the Festival. Interested? Contact Liz Ashworth on lizashworth@tiscali.co.uk or call 01261 842951.

www.scottishtraditionalboatfestival.org.uk

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Need to Cut Costs? Cut Your Waste

Businesses in Scotland could save up to £2 billion a year by taking simple actions to improve their resource efficiency. Zero Waste Scotland is working in partnership with the food and drinks industry in order to deliver free and confidential reviews of site operational packaging and waste prevention.

These FREE reviews aim to save money by improving resource use. For more information on this great opportunity email david.barnes@zerowastesctoland.org.uk

"I've had these things done in the past but this one is definitely the best" Gordon Allan (Malcolm Allan Butchers).

www.zerowastesctoland.org.uk/content/need-cut-costs-cut-your-waste

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Macphie Supports FareShare, the National Food Charity

Nothing says Christmas like Christmas pudding smothered in creamy custard and Stonehaven-based food ingredients manufacturer, Macphie of Glenberrie, was spreading some festive cheer by donating 840 litres of its delicious custard to two local charities in December.

The company is supporting Aberdeen FareShare (operated by Community Food Initiatives North East) and Aberdeen Cyrenians. Its custard donation was the equivalent of 7,000 portions.

Full story

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Online Trading Opportunity

GourmetOrigins.com has launched a new online marketplace, helping foodies discover artisan and high quality foods. It offers authentic produce which is difficult to find through traditional distribution routes, the site also acts as a source of information for those interested in exploring Europe's food heritage.

Small, independent producers are given a platform to reach new customers and develop their online presence in an efficient and convenient way. The website allows you to set up your own producer profile for free and customize it with your own story, products and shipping options.

They are currently looking for Scottish products to improve the range. Contact director Miquel Ros on mros@gourmetorigins.com or call 0203 519 0719.

www.gourmetorigins.com

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Davidsons Named UK Butcher's Shop of the Year

Inverurie's Specialist Butchers has been named the best butcher's shop in the UK at a prestigious ceremony in London.

The Burn Lane shop, was named Scottish Butcher's Shop of the Year for the second year running at a ceremony in London in November and went on to take the British national title, beating off stiff competition from five other regional winners. The award double for Davidsons Specialist Butchers came hot on the heels of a diamond award and six gold awards for products at the recent 2011 Smithfield Awards.

Please contact shop@davidsons-inverurie.co.uk or call 01467 621212.

www.davidsons-inverurie.co.uk

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Environmental Placement Programme

EPP offers your business the chance to engage with Scotland's brightest environmental students and graduate from around the country, placing them with you throughout the year on 8 - 12 week placements. EPP is an excellent way to get someone in-house to help you look at waste or water efficiency, reducing your environmental impact and ensuring your business is compliant with environmental and ethical demands of your customers.

Students on our 2011 programme have already identified potential savings of over £500,000 for host businesses, diverted more than 3,000 tones of waste from landfill and saved 366 tones of CO2. Costs for the programme are between £260 and £310 per week depending on the size of your business. Contact Louise Evison on 0131 561 6305 or louise@thebusinesspartnership.org.uk.

www.thebusinesspartnership.org.uk

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SFDF Reformulation programme – hands on technical support

SFDF has recruited a Technical Manager to take forward its reformulation programme. Chris Peace is an experienced technical manager, latterly involved in NPD and reformulation with Patak's Breads and Jordans.

The programme will provide up to 10 days of practical, hands-on technical support – free of charge - to help companies reformulate products to reduce fat, sugar or salt. An Advisory Group including Nic Wheeler (Baxter's), Fraser Hogg (Macphie of Glenbervie Ltd) and Stephen Parry (Findus Group) will provide expert industry guidance.

This programme is open to SMEs across Scotland. Contact **chris.peace@sdfd.org.uk** or on 0131 229 9415 to find out how the programme can help you.

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Want to inspire the next generation? Become a skills ambassador!

SFDF is creating a Skills Ambassadors Network to harness the knowledge and expertise of people already working across the food supply chain. This 'talent bank' of people will help inspire young people to think about a career in the food and drink industry. So we need you!

As an Ambassador, you decide how much time to contribute; the distance you are willing to travel; and if you prefer to get involved in careers events or help teachers and lecturers bring their subjects and courses to life in schools, colleges and universities. To get involved, just complete our online registration form on **www.sdfd.org.uk**

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FREE Carbon Coaching Workshop for Businesses in Grampian

The Carbon Trust alongside Scottish Enterprise is hosting a FREE carbon coaching workshop at 9.30am to 1pm on Wednesday 22 February in Aberdeen.

The workshop will cover how to raise staff awareness and improve the level of employee engagement, learn practical energy auditing skills, use the range of online energy management tools, complete your own energy action plans, realise business benefits through energy saving measures, map your carbon footprint and develop an energy policy for your business. To register please email **carboncoaching@smarts.co.uk** or call 0131 561 0420.

More information

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Meldrum House Named Scotland's Best Country Hotel

Meldrum House Country Hotel has been named Scotland's best country house hotel by leading tourism trade body Golf Tourism Scotland. The highly coveted award rounds off an extraordinary season for the Aberdeenshire venue which hosted The Northern Open for the second year running and collected a clutch of plaques at the 2011 Scottish Hotel Awards held earlier this year.

Presented during the glitzy GTS Gold Standard Awards dinner, general manager of Meldrum House Peter Walker said "it was a great honour to collect the GTS award on behalf of all the staff who have all worked tirelessly over what has been a fantastic year. This is what we aim for, and when your hard work is recognised like this, you get a great sense of pride."

www.meldrumhouse.com

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Make the Most of Scotland's Natural Larder

The latest newsletter from Experiencing Scotland is packed full of hints, tips and ideas to help you satisfy the expectations of our increasingly 'food savvy' visitors.

In this edition you'll find: The latest case studies highlighting how businesses across Scotland are making the most of local and regional produce; news on an innovative new 'Perthshire Breakfast' scheme; information on the 'Cairngorms Food for Life' project; plus an update on EventScotland's popular 'Taste for Events' guide, which aims to help event organisers enhance the food and drink offer at their event through local sourcing of Scottish produce.

View a copy of the newsletter online
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The Bay Named Best Fish & Chip Shop

The Bay in Stonehaven is celebrating making it through to the final of this year's National Fish & Chip Awards 2012 after being named the best Independent Takeaway Fish & Chip Shop of the Year in Scotland.

The shop, owned by Calum Richardson and his wife Lindsay, will now compete against nine other regional winners from across the UK for the coveted title of the nation's Independent Takeaway Fish & Chip Shop of the Year to be announced at the grand final held in London on 17 January.

Full story
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Taste of Grampian at the Royal Highland Show

The Grampian Food Forum would like to establish interest from companies who may wish to exhibit in a group stand at the Royal Highland Show on 21-24 June 2012.

Companies participating on the group stand in previous years have found it beneficial, Anna Wilson from Huntly Herbs said, "Taking a stall at the Royal Highland Show felt like a big step up for us at the time, but it has definitely paid off. We were impressed by the amount we sold, but more importantly we made lots of contacts with new outlets and buyers and felt that it raised our profile and credibility, even with existing customers. Our sales have really taken off and I'm sure that attending the show has been a factor."

To note your interest, please contact Louise Stratton on louise.stratton@aberdeenshire.gov.uk or on 01224 664575 in the first instance.

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Scottish Enterprise Knowledge Management Series

Gregor Mackintosh of Mackintosh of Glendaveny, who produce extra virgin cold pressed rapeseed oil, is featured in the Scottish Enterprise Knowledge Management Series.

The Knowledge Series is a free source of online support. Here you'll find practical resources, including downloadable guides, video case studies and tips from real businesses and industry experts.

Follow Gregor's story
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Events in brief

FARM & MORE

Edinburgh on 29 Jan-1 February

Scotland Food & Drink AGM

Perth on 24 February

Scottish Excellence Awards

Dunblane on 24 May

Scottish Traditional Boat Festival

Portsoy on 23-24 June

Royal Highland Show

Ingliston on 21-24 June

Turriff Show

Turriff on 5-6 August

Speciality & Fine Food Show

London Olympia on 2-4 September

British Science Festival

Aberdeen, 4-9 September

BBC Good Food Show Scotland

SECC on 19-21 October

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Grampian Food Forum diary of events

Marketing Workshop

Barn and Bushel on 19 January

Dining Club

Marcliffe Hotel and Spa on 6 February

Awareness Visit

Tesco, Inverurie on 21 February

Innovation Awards

Thainstone Exchange on 15 March

Dining Club

Raemoir House Hotel, Banchory on 14 May
(full details will be announced in March)

Taste of Grampian

Thainstone Centre on 2 June

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