

# GRAMPIAN FOOD MATTERS

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Photo courtesy of the Press and Journal

## Taste of Grampian 2010

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](mailto:grampianfoodforum@aberdeenshire.gov.uk)

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



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## Taste of Grampian 2010

The ever-popular Taste of Grampian food and drink festival was held at the Thainstone Centre for the 11th year on Saturday 5 June, attracting an estimated 14,000 visitors.

Scottish Rural Affairs Secretary Richard Lochhead said Taste of Grampian continued to go from strength to strength. "With more than 100 stands showcasing food and drink there is clearly a healthy appetite for our food and drink from Grampian and beyond. With some of the best natural assets on earth, Scotland's food and drink producers deliver a quality product and uniqueness of taste which is unrivalled," he added.

**Full story [www.tasteofgrampian.co.uk](http://www.tasteofgrampian.co.uk)**

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Photo courtesy of the Press and Journal

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## Bringing a Taste of Grampian to the Royal Highland Show 2010

A record attendance of 188,000 attended the 4 day Royal Highland Show at Ingliston in June, confirming its status as the UK's premier agricultural show. Amongst the most popular attractions was the food hall which featured, centre-stage, a cluster of eight Aberdeenshire companies promoting their wares under the 'Taste of Grampian' brand.

Chocolatier Jamie Hutcheon of Cocoa Ooze was exhibiting for the first time and commented on the sheer numbers of visitors to his stand. "The whole show has been a fantastic experience. Our samples and products have been flying off the shelves and I have been amazed at the number of people from Aberdeenshire who have come to visit us".

**Full story**

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## Scotland Food & Drink Excellence Awards

The cream of Scotland's food and drink producers was honoured at a gala dinner on 8 May in Forres with over 270 guests attending. Gordon and MacPhail's Benromach Distillery hosted the annual Scotland Food and Drink Excellence Awards, where many of the top honours went to businesses based in Grampian.

Winners included Mackie's at Taypack, Huntly Herbs, The Deeside Smokehouse, Lossie Seafoods Ltd, The Oatmeal of Alford, Macphie of Glenbervie Ltd, Dean's of Huntly and Alan Robertson of The Glenfiddich Distillery who won the title of Young Scottish Chef.

**Full story**

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## Grampian Chef of the Year 2010

The final of this year's competition took place on 24 May at Aberdeen College.

31 of the region's top chefs took part in a cook off to identify the Grampian Chef of the Year, Grampian Young Chef of the Year, Grampian Contract Chef of the Year and Grampian Seafood Chef of the Year.

The winner of the Grampian Chef of the Year category was Michael Watt, Buchan Braes Hotel, Boddam.

### Full story

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## Love food but don't like to see waste? See how it can be recycled

The next Grampian Food Forum Innovation and Technology Group event will take place at 4-6pm on Wednesday 8 September at Keenan Recycling, New Deer where delegates will tour the premises and get the opportunity to find out more about their commercial food waste collection service, which collects food waste from businesses in and around Aberdeen and uses it to produce quality approved compost.

Company directors Grant and Gregor Keenan will be on hand to answer any questions and will lead tour of the facilities which will give you the opportunity to see how the whole process works, from the acceptance of waste, through the treatment process using the in-vessel composting system to the finished product.

### More information and booking

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## Dining Club at the Barn and Bushel

The next Grampian Food Forum Dining Club will take place on Monday 13 September at the Barn and Bushel, Thainstone Centre near Inverurie.

The guest speaker will be Paul Tamburrini of Hotel du Vin. In 2006, the Bistro at Hotel du Vin at One Devonshire Gardens was opened, with Paul as executive chef. In just over a year, it gained three AA rosettes and was named Glasgow Restaurant of the Year by The List magazine. Paul recently won the title Scottish National Chef of the Year at the Scottish Hotel of the Year Awards.

The Dining Club is aimed at promoting greater use of local produce in the region's hotel and restaurant menus. The event provides a show-case for local food and drink producers, with the evening's menu comprised of local produce. It also provides a forum for hoteliers, restaurateurs and chefs to meet with producers and suppliers to build relationships.

### More information and booking

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## Grampian Food Forum Open Meeting

The next Open Meeting takes place in conjunction with Scotland Food & Drink and will explore the how companies can work collaboratively to their mutual benefit.

As well as hearing about the Cultivating Collaboration (C2) project, which aims to stimulate, encourage and support collaboration in Scottish food and drink supply chains, delegates will hear a company case study, learn about Co-operative Development Scotland and take part in a discussion on collaboration in Grampian.

A date for your diary - the event will take place at the Horizon Scotland Innovation Centre in Forres on Wednesday 29 September. Full details will be published in August and those interested in participating can book at that time.

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Improving Scotland's  
food and drink businesses  
through collaboration

## 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 Scott Kummerer on [scott.kummerer@scotlandfoodanddrink.org](mailto:scott.kummerer@scotlandfoodanddrink.org).

**Membership information**

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## September's Scottish Food & Drink Fortnight

Scottish Food & Drink Fortnight will take place from 4-19 September. Run by industry leadership organisation, Scotland Food & Drink, the culinary festival celebrates the best of Scotland's produce.

The fortnight is a key part of the Scottish Government's Year of Food & Drink. Created to build on the success of Homecoming, it will ensure that more people, both at home and visiting Scotland, can enjoy the country's premium quality food and drink at its source. Food and drink events, cookery demonstrations, promotions and offers from Scotland's biggest food and drink companies to the local artisan producers, will form the major part of the 2010 festival.

[www.scottishfoodanddrinkfortnight.co.uk](http://www.scottishfoodanddrinkfortnight.co.uk)

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## Speciality & Fine Food Fair 2010 – London

There are 3 spaces left on the Scotland Food & Drink pavilion at the Speciality & Fine Food Fair on 5-7 September. The show is a great way to meet new buyers. If you are interested in stand sharing with another company to keep the costs down Scotland Food & Drink are encouraging this. We have also confirmed a chef demo area; working with the Federation of Chefs we will be pulling a schedule together to encourage buyers to visit the Scotland Pavilion. Chefs will be using produce from all exhibitors that would like to donate.

For more details or to book a place, please contact Charlotte Herring at [charlotte.herring@scotlandfoodanddrink.org](mailto:charlotte.herring@scotlandfoodanddrink.org) or on 0131 524 8648.

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## BBC Good Food Show Birmingham

Scotland Food & Drink is delighted to offer a unique opportunity to exhibit at the BBC Good Food Show Birmingham on 24-28 November at NEC Birmingham.

The event promises to provide a superb platform for your company to reach out to a huge, cross-section of the public to raise awareness of your product and increase sales, as well as generating potential new trade prospects. It will be particularly useful for companies wishing to expand into new markets south of the border.

Excellent package available with discounted rates and many additional benefits. For further information, please contact Fiona Richmond on 0131 524 8644 or at [fiona.richmond@scotlandfoodanddrink.org](mailto:fiona.richmond@scotlandfoodanddrink.org).

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## Turriff Show on 1-2 August

This year's Food Fayre at Turriff Show has a wide variety of quality stands promoting the very best of Scottish food and drink.

Stands include the Dounby Butcher, Orkney, Downies of Whitehills, Mackie's of Scotland, Berry Good, The Good Food Shop, Ritchies' Aultbea, Duncan's of Deeside, Mackintosh of Glendaveny, The Steading Bakery, Glen Dronach Distillery and Connage Highland Dairy. Additional stands will offer cookware for sale, gourmet coffee and luxury dips.

[www.turriffshow.org](http://www.turriffshow.org)

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## Royal Deeside Food Tourism Projects

Royal Deeside and the Cairngorms is the official Destination Management Organisation (DMO) for tourism businesses in the areas of Royal Deeside, Donside and the Eastern Cairngorms. As a result of recent study, and in response to the Scottish Government launching a year-long celebration of Scotland's iconic food and drink, the DMO has agreed a series of pilot projects. This will be done through a Royal Deeside Larder food tourism brand.

An on-line magazine, "**Deelicious**", has been launched. And as part of Active Aboyne, "Tanalonga" will be held on the Glen Tanar Estate on 26 September, which will involve a 5 mile walk with a number of eating stops on the way, cooked and supplied by local producers, and there will also be story tellers. Other initiatives planned for later in the year include a Venison Festival in October.

For more information please contact John Carnie at [jcarnie@discoverroyaldeeside.com](mailto:jcarnie@discoverroyaldeeside.com).

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## Dundee Flower & Food Festival, 3-5 September

The 2010 Festival plays host to the National Vegetable Society's Championships and helps the Society celebrate its 50th anniversary. TV celebrity duo, The Hairy Bikers, will also be dropping in. The two cooks, who have become known to millions of television viewers as they combine their love of motorcycling with down-to-earth cookery programmes, will be spending two days cooking and mingling with visitors to the Festival.

6 companies will be exhibiting under the Taste of Grampian banner at the Dundee Flower and Food Festival. Duncan's of Deeside, Mackie's of Scotland, The Deeside Smokehouse, The Devenick Dairy, Cocoa Ooze and Cambus O'May Cheese Company will take part in the three day show at Camperdown Park.

[www.dundeeflowerandfoodfestival.com](http://www.dundeeflowerandfoodfestival.com)

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## Huntly Hairst Food and Farming Festival

This year's festival will take place on 4-5 September. The two-day event will again feature an expanded Farmers' Market and special food-related events in Huntly town centre on the Saturday. On Sunday, Huntly Mart will host a series of farming themed events for all the family. In 2009, the event brought several thousand people to the town and organisers are expecting that, this year, the event will be even bigger and better.

Any food or farming businesses wishing to take part should contact Anna Wilson of the Huntly Hairst organising group for more information at [huntlyherbs@aol.com](mailto:huntlyherbs@aol.com).

[www.huntlyhairst.co.uk](http://www.huntlyhairst.co.uk)

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## Highlands and Islands Enterprise Entrepreneurs Growth Programme

Highlands and Islands Enterprise (HIE) has partnered with the Massachusetts Institute of Technology to bring a Business Growth Programme to the highlands and islands of Scotland in order to support businesses to grow in scale, size and ambition.

Part of the programme consists of the Entrepreneurs Growth Programme workshops which are open to companies out with the HIE area. This series of two day workshops are held throughout the year and are focused on key topics for entrepreneurship development and business growth.

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## Seafood Scotland a hit in Grampian Tesco stores

Shoppers at Tesco stores in Westhill and Ellon were treated to some tasty seafood recently, when Seafood Scotland organised a sampling campaign as part of the Scottish Government backed 'Eat More Fish' campaign.

Consumers were shown how quick and easy seafood dishes are to prepare and were treated to samples of smoked mackerel, fresh and smoked haddock, mussels and marinated herring. A recipe and information leaflet was issued and a pop up banner used to emphasise the sustainable credentials of Scottish seafood.

Seafood sales increased by nearly 10% during the promotion week. Seafood Scotland will be undertaking more retailer promotions and is keen to hear from processors who would like us to feature their products. Contact Sarah on 0131 524 8699 or at [sarah@seafoodscotland.org](mailto:sarah@seafoodscotland.org).

**More recipes on [www.seafoodscotland.org](http://www.seafoodscotland.org)**  
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## SFDF Schools Programme Appoints National Co-ordinator and Looks to Recruit Companies

As part of their ongoing work to educate school pupils about the food and drink industry and encourage them to consider it as a career destination of choice, the Scottish Food & Drink Federation has appointed a National Co-ordinator to take forward their new two year schools programme.

Moira Stalker is responsible for rolling out a programme of activity across primary and secondary schools in Scotland and is now actively seeking food and drink companies keen to get involved in this innovative initiative.

If you would like to follow Macphie, Matthew Algie and VMG Bakery and get involved in your area, contact Moira Stalker on 0141 636 5498 or 0131 229 9415 or at [Moira.Stalker@sdfd.org.uk](mailto:Moira.Stalker@sdfd.org.uk).

**[www.sdfd.org.uk](http://www.sdfd.org.uk)**  
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## Events in brief

### **Turriff Show**

Turriff on 1-2 August

### **Dundee Flower and Food Festival**

Camperdown Country Park on 3-5 September

### **Huntly Hairst Food and Farming Festival**

Huntly on 4-5 September

### **Scottish Food & Drink Fortnight**

4-19 September

### **Speciality & Fine Food Fair**

Olympia, London on 5-7 September

### **BBC Good Food Show**

Glasgow on 22-24 October

### **Highlands & Islands Food & Drink Awards**

Inverness on 29 October

### **BBC Good Food Show**

NEC Birmingham on 24-28 November

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## Grampian Food Forum diary of events

### **Grampian Food Forum Innovation and Technology**

New Deer on 8 September

### **Grampian Food Forum Dining Club**

Barn and Bushel on 13 September

### **Grampian Food Forum Open Meeting**

Forres on 29 September

Full details will be published in August

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