



GRAMPIAN *FOOD* matters

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Photos courtesy of the Press and Journal

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

Taste Of Grampian Has Bags Of Appeal

You can tell a good food fair by the number of bags people are carrying around with them. That is the view of Simon Rimmer, who took part in a Ready Steady Cook-style duel with fellow celebrity chef Tony Tobin at Taste of Grampian on Saturday 7 June.

The TV favourites were joined by an estimated crowd of more than 14,000 during a warm day at Inverurie. The annual north-east celebration of all things edible, sponsored by delicatessen chain McLeish Brothers, was a huge success as thousands made merry and crammed bags full of goodies.

There were more than 100 stands, the majority of them food-related, that gave away and sold a vast array of products. Cairngorm Brewery won the Best Visitor Stand award, while the Best Small Stand award went to the Portlethen-based Devenick Dairy. The Best Large Stand accolade went to J.G. Ross of Inverurie.

More information



Competition Serves Up A Winner

John Chomba of the Milton Restaurant, Crathes has won the title of Grampian Chef of the Year 2008.

James Knowles of the Grampian Food Forum, a key partner in the event, congratulated the winners on their success at the awards ceremony and spoke to the gathered guests about the link between chefs and food producers.

Karen Black, event organiser from Hospitality Training said, "This competition promotes our chefs, their skills and commitment to using the best local produce".

The judges from the Federation of Chefs Scotland were delighted to sample the menus and see the finalists distinguish themselves throughout the competition.

www.hospitality-training.org.uk

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Understanding The Market Potential For Scottish Seafood In Europe

To coincide with Seafood Fortnight Anne Moseley, Business Development Manager for Seafood Scotland will be giving an overview on the market potential for Scottish seafood in Europe at the Grampian Food Forum Innovation and Technology Group meeting at 4pm on Wednesday 10 September at the Barn and Bushel, Thainstone.

Seafood Scotland and Seafish recently commissioned in-depth market research amongst consumers, trade buyers and seafood industry key players in France, Spain, Germany, Italy and the UK to determine opportunities for new species currently being landed in Scotland. The research also assessed attitudes and measures taken in terms of sustainability and best practice and identified what influences buyers in their decision-making.

More information

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Grampian Food Forum Dining Club

The next dining club will take place on Monday 15 September at The Marine Hotel, Stonehaven. Tickets are £25 per person and will go on sale in mid August. Full details will be issued nearer the time however you can note your interest in attending by contacting Elizabeth Mathie on elizabeth.mathie@aberdeenshire.gov.uk

www.grampianfoodforum.org.uk

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Salone del Gusto, 23-27 October

Salone del Gusto is a biennial consumer and trade event that aims to celebrate local distinctiveness and regional food culture, attracting thousands of visitors from around the globe. Exhibiting companies will be able to sell their products to an interested, informed audience of international consumers and trade.

UK Trade & Investment (UKTI) and Slow Food UK have formed a new partnership to support the participation of British producers at this, the seventh and biggest-ever Salone del Gusto. We are delighted to be offering a limited number of subsidies to enable excellent, 'good, clean and fair' producers to exhibit at a reduced rate.

Please contact Fiona Richmond, Slow Food UK Coordinator, on f.richmond@slowfood.org.uk or on 01584 879599 for full application details and selection criteria. Applications must be submitted to Slow Food UK by 30 June.

More information

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Taste Of Grampian At The BBC Good Food Show

Come and join Dean's of Huntly Ltd, Loopy Juice, Berry Scrumptious and Grampian Oats Products who are exhibiting at the BBC Good Food Show at the SECC on 31 October to 2 November, under the auspicious "Taste of Grampian" brand.

Grampian Food Forum is looking for more companies to exhibit in the Taste of Grampian branded area. Different stand sizes are available and there is the option of sharing a stand with another company to reduce costs.

Scott Kelman of Deans of Huntly Ltd said, "having exhibited at BBC Good Food Show in Birmingham for a number of years, I believe the Scottish show will be a wonderful opportunity for Grampian producers to showcase the quality of our products to the wider Scottish audience. We have successfully showcased a 'Taste of Grampian' to our local consumers since 2000, now let's take it further afield. I hope you can join us at the show."

If you are interested in coming along with us, please contact Louise Stratton on 01224 664575 or louise.stratton@aberdeenshire.gov.uk

More information

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Building The Reputation Of Your Business

Scotland Food and Drink are hosting a launch event for this new programme, which will be held on 27 June at the Huntingtower Hotel near Perth.

The event will explore how you can build the reputation of your company through marketing and branding. The power of the brand is essential in the food and drink industry. Understanding how to differentiate yourself from others will ensure that you increase sales, build brand awareness and improve your bottom line.

Guest speakers include Scott Kelman, Commercial Director, Dean's of Huntly Ltd and Eddie Stableford, Group Managing Director of Bryt Brilliant Brand Thinking.

Places are free of charge and up to three people from each company can attend. To register, please contact Tarryn Robertson on 0141 331 2991 or trobertson@strategem.co.uk

More information

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SCOTLAND
OF FOOD & DRINK

Seafood Week Has Grown!

Seafood Fortnight, from 5-21 September, is the perfect opportunity to remind consumers that we should all be eating at least two portions of sustainable seafood a week.

There is an excellent catch of celebrity chefs supporting this year's celebration. They are contributing new and delicious seafood recipes to help increase awareness of how easy it can be for everyone to eat their recommended '2 a week'. There is also great industry involvement, right through the supply chain.

Get involved! Log on for some great ideas for events and lots of help with promoting them.....and don't forget to let us know what you are doing by registering your event.

www.seafish.org/2aweek

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New Aberdeenshire Farm Shop Open

The newly opened Castleton Farm Shop and Cafe can be found in the heart of the Mearns six miles north of Laurencekirk.

The shop shelves are packed full of local and speciality foods including vegetables, meat, jams, breads, chutneys, biscuits and, of course, freshly picked soft fruit from the farm. The cafe gives customers a chance to sample much of the produce from the shop from a menu, which is based on seasonality and local, fresh produce.

As well as the produce in the shop, there is a range of gift ideas, including photo frames, cuddly toys, cards and kitchenware.

www.castletonfarmshop.co.uk

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Hoping To Strike It Rich

John and Connie Sorrie of Westfield Farms recently launched their new Ola extra virgin rapeseed oil at Taste of Grampian.

Ola is grown, harvested and cold pressed on the farm just outside Inverurie making it a truly local product. Nothing is added, it is simply pressed, filtered and bottled. The product is rich in Omega 3, 6 and 9 and is a good source of natural Vitamin E. It is extremely versatile and is ideal for salad dressings, baking and roasting.

Their move into rapeseed oil production comes as demand for it is soaring among the culinary conscious and they have been overwhelmed with the demand for their product locally.

www.olaoils.co.uk

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Food and Fun at Udney

Craig Wilson, chef and proprietor of Eat on the Green Restaurant raised an amazing £13,468.06 for Breast Cancer Care Scotland at his 'Food & Fun Day' in Udney Green in May.

The Food & Fun day really had something for everyone, with a farmer's market, arts and crafts, marquee bar, VIP lounge, gourmet barbecue and more. Craig said: "It was an amazing spectacle to see this tranquil little village transformed into a festival for a few hours and the atmosphere was just incredible."

Craig also has another fundraising event already lined up for September 20-21 when he will be opening the restaurant for a 24 hour 'cookathon'.

More information

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Scottish Food Fortnight, 6-21 September

Now in its sixth year, the 2008 Scottish Food Fortnight will be launched in the spectacular setting of Glamis Castle in Angus and will run from 6-21 September. Details of the programme will be rolled out over the summer.

Nicola Chalmers-Watson, Scottish Countryside Alliance Educational Trust director, said: "Scotland has some of the best food and drink in the world. Our fresh produce and our meat, game and fish are prized by the best chefs across the globe. Scottish Food Fortnight is about encouraging everyone in Scotland to make the most of our amazing larder."

For more information, please contact Neil Rafferty on 07733 301721.

www.scottishfoodfortnight.co.uk

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Top Prize Won By Young Forres Baker

Young Forres baker, David Dingwall of Macleans, has scooped first prize in the James Allan Memorial Trophy organised by the Scottish Bakery Training Council and open to all young Trainee Bakers.

David faced strong competition in a 'Bake Off' with other youngsters from all over Scotland. He was presented with his prize of a shield and a cheque for £250 at the Scottish Bakers conference in Peebles earlier in June.

Managing Director Lewis Maclean said, 'David has done really well to win this competition. It is a terrific achievement and a just reward for his hard work over the six years he has been with us. He is able to turn his hand to anything in the bakery and loves starting work early in the morning.'

For further information, please contact Lewis Maclean on 07712136199.

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Food Micro 2008, Aberdeen

Taking place at the Aberdeen Conference and Exhibition Centre from 1-4 September, Food Micro 2008 Aberdeen aims to build on the success of previous meetings by combining the very latest scientific developments in the field with extensive social opportunities featuring the best that Aberdeen and Scotland have to offer – castles, golf, hill-walking, distilleries and excellent home produced food.

For more information, please contact Emily Wilson, Food Micro 2008 Conference Secretariat, on 01224 330 487 or foodmicro2008@aecc.co.uk

www.foodmicro2008.org

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Events in brief

Marketing Your Green Credentials, Edinburgh on 25 June

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Practical Carbon Footprinting, Dalkeith on 3 July

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Foodies at the Festival, Edinburgh on 23-24 August

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SIAL 2008, Paris on 19- 23 October

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

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