

# 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

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

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

## Grampian Food Forum Innovation Awards

Mr Alex Fisher of foodservice wholesaler, 3663, announced the winners at the 19th annual Grampian Food Forum Innovation Awards Presentation dinner on Wednesday 18 March at the Marcliffe Hotel and Spa.

Alex Fisher said, "All three judges today have been very impressed with the dedication and commitment from all the entrants. Everyone has believed in what they are doing and believe they can make a success of it. Many of the products we have seen could make it, but without professional marketing and business advice they may just get lost however we have spotted one or two products which we will endeavour to support within our respective businesses."

Sarah Bonnington, food and cook shop buyer for Dobbies Garden Centres and Michael Barker, fresh foods editor of The Grocer, joined Mr Fisher on the judging panel.

### List of winners

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## Innovation and Business Growth Programme

Grampian Food Forum has announced its plans to run an Innovation and Business Growth Programme for food and drink companies based in Aberdeenshire, Aberdeen City and Moray.

The programme is a series of 10 workshops which will provide food and drink businesses with the necessary competence skills and knowledge to achieve their growth ambitions through innovation, adding value, new market development and quality improvements.

We are looking to recruit 20 companies onto the programme, which will run from April to January 2010. For full details and to register your interest in participating in this programme please click on the following link.

### More information and registration

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## Grampian Food Forum Open Meeting

Representatives from food and drink companies are invited to participate in the next Grampian Food Forum Open Meeting, which takes place at 2-6pm on Wednesday 22 April at the Holiday Aberdeen West in Westhill.

Lorna Murray of ASDA will be guiding delegates through the planning process in preparation for a 'meet the retail buyer' appointment to ensure that meeting is beneficial to both parties. She will highlight the key elements the company representative should prepare that will help for any retail buyer meeting - not just an approach to ASDA specifically.

### More information and booking

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## Grampian Food Forum Dining Club

Food producers and suppliers, hoteliers and chefs are invited to attend the next dining club, which will be held at Eat on the Green, Udney Green on Monday 27 April at 6.30pm.

In February of 2004 Craig Wilson transformed a small village pub into a place that is serious about food and is now an award-winning restaurant. Craig's passion for food has ensured that 'Eat on the Green' has earned the recognition it deserves as one of the best restaurants in Aberdeenshire. As well as cooking up a storm in the kitchen, owner and chef Craig Wilson will be telling delegates about his first five years in business and his plans for the future.

The dining club concept was introduced in 2002 for chefs, restaurateurs and food producers to help promote the greater use of local produce in the region's hotels and restaurant menus. The event provides a showcase for food and drink suppliers and helps to build relationships between the region's food and drink producers and local chefs.

**Click here to reserve a place**  
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## Grampian Food Forum Innovation and Technology Event

Following the success of the packaging meeting held in September, Robert Herridge from Packology Ltd will return with a packaging development workshop at the Innovation and Technology Group event on Wednesday 20 May at the Barn and Bushel, Thainstone Centre, Inverurie.

The event will appeal to those who are looking to create, redesign or overhaul any item of packaging. The workshop will help you adopt a structured approach to the packaging development process, which in turn will help you gain the maximum benefits.

**More information and booking form**  
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## Grampian Chef of the Year 2009

Chefs are now invited to submit their entries to Grampian Chef of the Year 2009. This unique event will attract some of Grampian's top chefs to compete at a live cook off at Aberdeen College on Monday 25 May.

The aim of the competition is to raise the levels of culinary excellence in the North East and promote the imaginative use of fresh, locally sourced seasonal ingredients. The competition is open to professional chefs working in the Aberdeen City, Aberdeenshire and Moray. The day will culminate in an awards dinner, hosted by the Mercure Ardoe House Hotel.

For more information, please contact Hospitality Training on 01224 749100 or email [info@hospitality-training.org.uk](mailto:info@hospitality-training.org.uk)

**[www.hospitality-training.org.uk](http://www.hospitality-training.org.uk)**  
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## Taste of Grampian

Stands are already selling well for the 10th annual Taste of Grampian food and drink festival which takes place on Saturday 6 June 2009. This year's celebrity chefs are Phil Vickery and Jean-Christophe Novelli who will also be joined by Alan Coxon, The Two Fat Laddies and Fi Bird.

We are looking for any stories in relation to the 10th anniversary. We would like to hear from you if your company is celebrating a 10th anniversary or intend to celebrate our anniversary with a special promotion or product launch or activity during the show.

**Click here to email your story**

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

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## Scotland Food & Drink International Conference

The second stage of the Scotland Food & Drink conference on trading in international markets takes place on 26 March at Hopetoun House on the outskirts of Edinburgh.

The aim of this conference is to build awareness within the food and drink community of the opportunities available in trading in international markets.

It is aimed at those companies that have never exported before but would like to consider the opportunity and also at businesses that may be exporting already but want to build their presence in other markets.

**More information and booking**

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## Scotland's Larder

SFQC will be hosting a local food conference entitled Scotland's Larder: Think Local...Buy Local...Eat Local.

It is sponsored by Sopa (Scottish Organic Producers Association) and will be held on Thursday 2 April at the Huntingtower Hotel in Perth starting at 9.30am.

It is free to attend and will highlight the business opportunities available for local food producers and processors via profiled case studies. Please read the press release for further details as this event has limited spots and you must register interest to be a part of this event.

**Full story**

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## Reformulate for Positive Health

Health, nutrition and wellbeing are key selling points in today's food and drink market. Scotland is in a strong position to capitalise on the growing global demand for healthier food through a powerful combination of naturally healthy raw materials, highly innovative companies and strong research knowledge.

A one day seminar to explore this opportunity takes place at Perth's Concert Hall on Thursday 30 April and looks at "designing innovative food and drink products to meet demand". It is being delivered by the Scotland Food & Drink Innovation Service and brought to you by Scottish Enterprise.

**More information and booking**  
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## Scottish Traditional Boat Festival

Portsoy's Scottish Traditional Boat Festival has grown from a small, local event to a major international celebration that draws up to 20,000 visitors and as part of Homecoming, will be extended to four days taking place on 2-5 July.

The Festival Food Fayre, sponsored by Downies of Whitehills, has expanded to around 30 exhibitors, featuring the best of the area's produce. There are also 10 catering outlets spread around the Festival all of whom are specifically asked to use Scottish ingredients. So, as well as beautiful and historic traditional boats, visitors to the Festival can also taste and buy a great range of delicious food and drink.

**More information**  
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## Turriff Show

This year Turriff Show will be held on Sunday 2 and Monday 3 August and is part of the North East Clan Fortnight joining in on the Homecoming Scotland celebrations.

The Food Fayre will promote the best of Scottish produce and is already well booked. We also hope to promote traditional Scottish food such as oatcakes and shortbread by having a display and/or competition for local producers. This display will be in the special Homecoming hospitality marquee where hundreds of overseas visitors will be given a special 'Turra Show' welcome.

Contact Bruce Ferguson, Turriff Show Secretary, on 01888 568830 or [bruce@turriffshow.org](mailto:bruce@turriffshow.org).

**[www.turriffshow.org](http://www.turriffshow.org)**  
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## Speciality and Fine Food Enquiry

The Speciality & Fine Food Fair is the national event for the gourmet and fine food industry in the UK. The Fair is dedicated to the world of high quality, first class food and drink. Once again, there will be a Scottish Pavilion at this key trade event.

Ideally located in the UK's culinary hub the event provides exhibitors with business opportunities to meet buyers such as high quality chefs, restaurateurs, delicatessens, multiples and foodservice companies from around the UK and further a field.

For details on the Scottish Pavilion, please contact Charlotte Herring at Scotland Food & Drink on 0131 524 8648 or [charlotte.herring@scotlandfoodanddrink.org](mailto:charlotte.herring@scotlandfoodanddrink.org).

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## Aberdeen City and Shire Initiative to Promote Local Food and Drink Production

The Aberdeen City and Shire (ACS) regional identity team have identified food and drink production as a key business sector to support as part of their overall regional promotion activities for 2009.

As part of this plan, the team have committed to taking an advertising feature within a Pan Scottish publication called Scottish Field.

Here we will document why ACS is quite rightly referred to as 'Scotland's Food Larder' and provide an opportunity for regional producers to add to this feature with their own advertising, thus reinforcing the ACS editorial and strengthening their own advertising.

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

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## Scotland Food & Drink

Scotland Food & Drink is the new leadership organisation for our industry. It is a membership organisation with the primary aim of bringing everyone involved in food and drink together to work to a common agenda that will deliver greater success in global markets. 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.

For more information on membership, please contact Allene Bruce on 0131 524 8636 or [allene.bruce@scotlandfoodanddrink.org](mailto:allene.bruce@scotlandfoodanddrink.org)

**Membership Information**



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## Events in brief

### **Annual Food Policy Conference**

Edinburgh on 22 April

### **European Seafood Exposition**

Brussels on 28-30 April

### **Scotland Food and Drink Excellence Awards**

Kelvingrove Art Gallery, Glasgow on 7 May

### **Royal Highland Show**

Ingliston on 25-28 June

### **Scottish Traditional Boat Festival**

Portsoy on 2-5 July

### **Turriff Show**

Turriff on 2-3 August

### **Scottish Food Fortnight**

5-20 September

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## Grampian Food Forum diary of events

### **Open Meeting**

Holiday Inn Aberdeen West on 22 April

How to.....prepare to meet a buyer, present to a buyer, prepare for exhibitions

### **Dining Club**

Eat on the Green on 27 April

Networking event for food producers and suppliers, hoteliers and chefs

### **Innovation and Business Growth Programme**

April-January 2010

Series of 10 workshops

### **Innovation and Technology Group**

Barn and Bushel on 20 May

Packaging development workshop

### **Taste of Grampian**

Thainstone Centre on 6 June

One day food and drink festival



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