

ENJOY

LOCAL FOOD
AND DRINK
in and around
EAST YORKSHIRE



Welcome to East Yorkshire Local Food Network's June 2013 Newsletter

CHAIRMAN'S UPDATE

New 'Enjoy Local Food & Drink Guide 2013-14' Launched

Julia and our printer, Hornsea Go Local, made a major effort (helped by David Farnsworth, thanks) to get the new guide ready for the 'Celebrating Local Food & Drink' event at Bishop Burton College on 21 May. Those of you who attended the event will have taken a supply of the guides away with you, but we now need to spread it far and wide please. Boxes of guides are available from Ray at The Wrygarth Inn - Great Hatfield, Linda at The Courtyard - Goole, David at Driffield Showground and Julia at Burnby Hall - Pocklington, for you to collect for your own businesses or deliver to others in your locality. Julia has arranged for supplies to be distributed through ERYC internal teams to Tourist Information Centres, Customer Service Centres, Libraries and Leisure Centres. We all need to work hard to ensure these guides are available at every opportunity and help Julia as much as we can. Thank you all for your support.

A pdf of the guide is also available from Julia should you wish to add it to your website.

Julia will be updating the website with new members' details over the next few days. As I write, we are at 98 members and I have promised a meal for two, at one of our excellent hospitality outlets to the 100th member, so please consider joining us if you have not already done so, or encourage some new recruits!

'Celebrating Local Food & Drink / Meet the Producer' Event at Bishop Burton College

Judging by the noise level from the conversations taking place I think the event achieved its main aim of offering lots of valuable networking opportunities! The event was held in partnership with Bishop Burton College who did us proud. Their Principal, Jeanette Dawson OBE, spoke about how the college proudly supports local food heroes, and Andy Black, the College's Director of Services to Business, spoke about a total skills package for the local food sector, from field to plate. Andy gave a comprehensive outline of skills training available and possible funding schemes. We need to work out a 'Network Needs Package' and we will be circulating some forms seeking your input shortly. Remember, modern funding works around groups/networks to build packages of skills training to benefit a chain of activity, so we are ideally placed to create a package for quality local food from field to enjoyable eating experiences. Bishop Burton College is ideally located in the centre of our area and can create this for us. The success of the Local Food Network in East Anglia was explained by guest speaker Andrew Bullard, the Commercial Director of Tastes of Anglia, who shared their experiences of developing a vibrant local food network. Andrew gave us some targets I think. We are investigating how the Network might help with distribution, but it is not easy as you are all aware. The event also saw the launch of the new 'Enjoy Local Food and Drink Guide 2013-14'. We have had some excellent feedback following the event, which was attended by 83 delegates and exhibitors.

Comments from directors following the event included:

David Nowell - Beverley Tickton Grange: Another two contacts for Beverley Tickton Grange. It never ceases to amaze me how I can meet another great contact at these events, even though I've been honing our local buying for 20 years! So whilst our white bread rolls are made with Stringers Organic Flour, now our brown bread rolls are made with Skidby Windmill Wholemeal Flour. I picked up my first 25 kilo bag from Neil, the miller, last week. Another story for our waiting staff to entertain the guests with!

Katie Taylor - Drewtons Farm Shop & Tearoom: "To be amongst the very best of local producers, from excellent quality tomatoes and chutneys to smoked fish, cheese and beer, and more ... we're proud to be a part of it and to support such dedicated and talented producers ..."

Mark Farnsworth - William's Farm Kitchen: "It's fantastic to see the East Yorkshire Local Food Network up and running in its new format. This is down to the dedication and commitment of a few members who saw the value of such a network. I'm delighted to work with people so passionate about local food and drink".

Caroline Sellers - Side Oven Bakery: "Our main speaker was an inspiration on what can be achieved by a local food network giving those who attended much food for thought. After a successful day we must keep the momentum going and realise the potential that there is by working together as an industry within East Yorkshire."

More Awards For Our Members – Congratulations!

Ray and Sandra of Wrygarth Inn - Winner of ERYC Chairman's Award for Business (Under 50 employees).

Katie & staff at Drewtons - Highly Commended, Taste of England, Visit England Award for Excellence 2013

Great Newsome Brewery - Frothingham Best Shortlisted in the Market Town Taverns Yorkshire Beers Awards 2013

Another Award To Go For!

Chamber Bridlington & Yorkshire Coast Business Award for 'The Fisheries Business of the Year'

Nominations are invited for the above award from businesses that work within the fishing sector, either fishing, processing or providing support services, who can demonstrate a total commitment to quality control and have sustainable processes at the core of the business. Please visit www.cbycba.co.uk for further details and a nomination form for submission online. The closing date for entries is 31 August.

Things You Might Find Interesting or Helpful

Learn Social Media for your Business

2 x 3 hour workshops covering Twitter, Facebook Business Pages, Pinterest and LinkedIn for only £15. For bookings, venues, times and dates visit www.learningplaces.co.uk/social-media-workshops or call Kirsty on 01482 426383 or Kat on 07860 894373.

Goldman Sachs 10,000 Small Businesses Programme

A course designed specifically for leaders of businesses and social enterprises who have the desire and drive to grow their business and currently have approximately 5 to 50 employees. The core of the programme is delivered by Leeds University Business School during 12 sessions over a period of 5 months. The programme is offered free of charge to 30 eligible businesses. Closing date for the autumn 2013 programme is 5 July 2013. Full details are available on www.business.leeds.ac.uk/10ksb Ask Mark at William's Farm Kitchen for a reference as he has already taken advantage of this opportunity.

New Publications from Ladies in Pigs

Ladies in Pigs recently launched their new 2013 cookery leaflet with 7 great pork recipes. They have also produced a new children's pack aimed at primary school children that is free to businesses, schools, farm shops etc. The activity book is linked with healthy eating, which is now part of the school curriculum. This year's theme is the countryside and picnics, with a competition to win a day at a cookery school. If you would like copies of either leaflet for your business please contact Sue Woodall at ladiesinpigs@yahoo.com

With best wishes

Graham Ward (Chair, Board of Directors)

BUSINESS DEVELOPMENT GROUP UPDATE

We had a very successful event at Bishop Burton College on 21 May. Andrew Bullard from Tastes of Anglia was inspirational. We are different, but that inspiration can drive us forward with our Network. We will be discussing delivery, logistics and hubs at our next Business Development Group meeting at 9.00am on Tuesday 23 July at Driffeld Showground, so please send me your thoughts or better still come along. If you would like to know more about the Business Development Group please contact me on Tel: 01964 541084.

With best wishes

David Nowell (Chair, Business Development Group)

EYLFN ACTIVITIES

Howden Show – Sunday 7 July – Ashes Playing Fields

One of our directors, Sean Welsh, leads the local food festival element of the show and will be using our mobile kitchen for demonstrations by James Mackenzie, head chef and owner of the Michelin-starred Pipe and Glass Inn at South Dalton. Another director, Nigel Bartle will be talking tomatoes as only he can!
http://www.howdenshow.co.uk/cms/index.php?option=com_content&task=view&id=94&Itemid=1

Great Yorkshire Show – Tuesday 9 to Thursday 11 July - Harrogate

We have a promotional stand in the Meet the Growers section, next to the Cheese & Dairy Show and the Garden Show. We are near the NFU display and growers showcasing their businesses. Julia and I will be about, but volunteers to help man the stand would be welcome. Please contact Julia who will arrange tickets and a rota.

Drifffield Show – Wednesday 17 July – Drifffield Showground

Many of our members will have stalls in the local food hall and our demonstration kitchen will be used in the food theatre sponsored by Yorkshire Wolds Cookery School, where the Network stand will also be located. This is a major opportunity to promote our businesses and the Network. Again volunteers to talk about local food, promote the Network and to help hand out guides from the stand would be welcome. Please contact Julia if you are able to assist and she will put together a rota for the day.

Hornsea Food Festival – Sunday 21 July – Hall Garth Park

Our demonstration kitchen will be used to promote local seafood from the East Yorkshire Coast funded by the Holderness Coast FLAG.

LOCAL BUSINESS NETWORKING EVENTS

East Yorkshire Sizzling Summer Barbecue – Thursday 20 June (5.30pm – 8.00pm) – Burnby Hall Gardens, Pocklington

The Federation of Small Businesses will once again join forces with the Business Services Team at ERYC to bring you a unique and exclusive business networking event. This event will provide local businesses a prime opportunity to join together with other East Yorkshire businesses, meet new contacts, meet the East Yorkshire Business Services team, explore new trading opportunities and enjoy top-rated locally produced food. The Network will also have a stand, so please come and say hello! If you would like to donate any food or drink samples to be given out on the stand or to accompany the barbecue to promote your business please contact Julia. It will also be an opportunity for other businesses to meet some of our fantastic local producers. The cost of the event is just £5.00 per person. To book online, visit:
<http://eysummerbarbecue.eventbrite.com/> We look forward to seeing you there.

Deliciouslyorkshire Networking Event – Tuesday 25 June (9.30am – 11.30am) - Drewtons' Farm Shop, South Cave

Deliciouslyorkshire have extended an invitation to this informal networking event to East Yorkshire Local Food Network members. This informal event will include a short presentation from Graham Lilley, Relationship Manager for Food and Agriculture at Yorkshire Bank. Whether you're a well established business looking to grow or a brand new start up Graham's hints and advice are invaluable, making this an event not to be missed. For further details or to book a place at this free event visit:

<http://deliciouslyorkshire.co.uk/events/view/792/networking-event-at-drewton-s-farm-shop>

CWWW LEADER Event - Wednesday 3 July – The KP, Pocklington

We have been invited to this meeting, which will discuss the new EU package of rural funding. It is necessary for us to feed back to the York, North Yorkshire & East Riding LEP and Defra how they can best support rural SMEs over the 2015 – 2020 period of funding from Brussels. The lunch will be based around local food and drink from our members. We will circulate further details as soon as they are available.

CONSUMER FOOD & DRINK EVENTS

New Monthly Local Food & Craft Market in Hornsea

A monthly market for local foods, crafts and plants takes place at the Primary School in Hornsea Town Centre. Next market Saturday 22 June 9.30am – 1.30pm. If you would like more information or are interested in having a stall please contact Darren Smith Email: hornsea.farmersmarket@live.co.uk

Medieval Summer Fayre – Saturday 22 June - Bridlington Old Town

A Medieval Summer Fayre is being organised as part of the Bridlington Priory 900 Festival www.priory900.org on the afternoon of 22 June on Church Green outside the Priory. Organisers are looking for people to have stalls selling products with a medieval theme (i.e. products that may have been available at the time). The cost of a stall is £25. Please contact: corinneyoung562@hotmail.com Tel 01262 420788.

Bridlington Old Town Day – Sunday 7 July

Visit www.bridlingtonoldtown.org for further details.

Barmby Feast - Saturday 13 July

Visit www.barmbymoortown.net for further details.

Holderness and Ridings Food, Drink, Arts & Crafts Festival – Sunday 14 July (11am – 4pm) – Patrington Haven Leisure Park

This open air event on the lawn near the clubhouse is being heavily publicised. Please contact mike@thegreatyorkshiredragon.com for further details.

The Driffield Sensational Saturday Maker Market – Saturday 20 July, 17 August and 21 September – Cross Hill, Driffield

A rare opportunity to get involved in a new market in Driffield Town Centre, bringing together local food producers and quality designer makers as part of our “Sensational Saturday” Summer Season. There will be music and entertainment. Prices are pitched at £10 per market and you will need to bring your own stall. For further information visit www.realdriffield.com To book a stand contact Claire at Driffield Town Council on 01377 254160 or email: townclerk@driffieldtowncouncil.org.uk

Sunday 28 July – Beverley NGS Allotments Open Day

Visit www.beverley.gov.uk for further details.

FUTURE NEWSLETTERS

Don't forget to forward your news and details of your events to Julia.Soukup@eastriding.gov.uk for inclusion in future newsletters.

**If you have not already done so,
why not join East Yorkshire Local Food Network and reap the benefits!**

**Further details and an application form can be downloaded at
<http://www.enjoy-eastyorks-food.co.uk/membership-benefits/>**



A Recipe for Success!

East Yorkshire Local Food Network Ltd is a not for profit company limited by guarantee
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