



INKENT

ISSUE NO 8

www.producedinkent.co.uk

PRODUCED IN KENT –
THE VERY BEST OF
FOOD, DRINK,
PRODUCTS AND
SERVICES FROM THE
GARDEN OF ENGLAND

PRODUCED

GET SET FOR ASPARAGUS!

The race for this seasons Asparagus is on! Nothing typifies local seasonal produce better than Asparagus. Whilst it is available all year round flown in from abroad the short English season really is the only time to eat it! The season spans 6-7 weeks, usually starting around the 1st May. Traditionally the first vegetable of the English season it is eagerly awaited by chefs and consumers alike who know it beats off competition from around the world.

The delicate taste created by our temperate climate combined with the freshness of such a local product is something to be celebrated and eaten often through the season! It is quick and easy to cook and packed with healthy nutrients , it is low in fat, cholesterol and calories so why not make the most of it!

Available throughout Kent in farm shops and at farmers markets soon!



SIMPLY ICE CREAM TO SHOWCASE AT THE REAL FOOD FESTIVAL

Simply Ice Cream from Ashford has been selected to showcase its wonderful ice cream at the Real Food Festival on the 24-27 April at London's Earls Court. Organisers of the event are hand-picking the very best products to bring you the biggest farmers' market in the country.

Sally Newall of Simply Ice Cream is quoted as saying "We are delighted to have been

selected to take part in this exciting festival. The Real Food Festival recognises the passion and dedication that goes into making superb food and drink. For us to be able to attend such an event and sample our product to the thousands of visitors will really put our ice cream on the map"

The Real Food Festival is a new event where visitors will be able to tantalise their tastebuds, come face to face with a pig, follow a produce trail, learn to bake bread or

just chill out on a hay bale. This Festival intends to challenge the way most of us think about food on a day to day basis and we are sure it will inspire a wide audience to change their eating habits in favour of a more sustainable way of eating and enjoying produce. There will be a wine fair, cookery school, chefs' theatre and restaurants all under one roof. Why not try this unique event and give us your feedback.

www.realfoodfestival.co.uk

FOOD QUALITY SCHEMES

Salsa, BRC Global Food Standard, ISO, Score on the Doors etc. What are all these schemes about and are any relevant to me?

As a food business you are legally required to supply food, which is safe and legal, plus hopefully of good quality.

A new or existing buyer of your product may have some idea of your capabilities in this area but doesn't either want to or more likely have the time to check out your site, systems and controls.

To help overcome this various schemes have been introduced which once attained can provide confidence to your customers that you can produce safe and legal food. Each scheme provides a level of independent assessment against either basic legal food law requirements and/or recognised industry good practices. The amount of detail of these will vary depending on your food type and the level of risk associated with it. E.g. fresh produce is deemed low risk while raw and cooked meats are deemed high risk as they more likely to cause harm if something goes wrong.

Below is a simple guide to the various nationally recognised schemes and whom they are generally targeted at. There maybe some customers who have their own specific schemes, which will cover similar points referred to within these schemes.

Scores on the Doors

Each food premises by law must be registered with their local Environmental Health Office. Each council is expected to visit and monitor each food premise within its locality. Scores on the Doors is a scheme, which grades how well the specific business meets its requirement. This is generally graded from 1 star to 5 stars. Not all areas of the country follow this scheme but it is supported in most of Kent. The scheme is free.

Salsa-Safe and Local Supplier Approval

This is a relatively new national scheme, which is aimed at small food manufacturers that may want or get asked to have a quality accreditation by some of their customers. It was initially aimed to help suppliers develop further links for local food producing to the major retailers and food services companies. It is a ½ day annual assessment against an agreed national initial audit of £450 plus VAT and £500 plus VAT for future audits.

BRC Global Food Standard

This has been around for over 10 years and is aimed at medium-larger sized food supplier to the retailer/food service specifically for supermarket branded products. It is currently on issue 5 and it involves a 1.5 day annual audit which can cost £1500. Like Salsa the standard does cover all food industries and there are a number of accredited companies who can audit against this.

ISO 9000 or 22000

ISO 9000 is an international quality standard which covers a whole range of industries and scopes. ISO 22000 is a relatively new standard specifically aimed at food. Currently this is more recognised within Asia and only a handful of UK companies have it.

Brian Humphreys-Food Safety Assist

If you require any more information on the above please email Brian at brianhumphreys@foodsafetyassist.co.uk

PRODUCED IN KENT MEMBER APPEARS ON READY STEADY COOK



Real Marmalade producer Ken Blanshard made a recent appearance on BBC2's Ready Steady Cook, as star host chef Ainsley Harriott's Quickie Bag Challenger.

Ken and his wife Heather found the experience interesting and exciting. "The sheer energy and skill of the celebrity Chefs was quite amazing. Chef Tony Tobin, conjured up a three-course meal in just 10 minutes from my mystery ingredients" said member Ken.

Ken's Quickie Bag actually contained: a jar of Seville Orange Real Marmalade (surprise!); a Salmon fillet; cooked new potatoes; green beans; fresh root ginger; and a red chilli.

Chef Tony, with assistance from Lesley Waters and Ainsley, produced:

Starter: Marmalade and sesame roasted salmon with crushed new potatoes

Main course: Marmalade-glazed salmon with green bean salad and sautéed potatoes

Dessert: Marmalade sponge pudding with cardamom crème anglaise.

Recipes can be found on the BBC website at <http://www.bbc.co.uk/food/recipes>, or via links on the www.realmarmalade.com website.

"Ready Steady Cook aim to involve people connected with local food societies or smaller producers. They found Real Marmalade on the Produced in Kent website, and a programme researcher linked to me from there" says Ken.

ELLIE'S DAIRY

Founded in 2004 the Shanvern herd now numbers over 70 and forms the small commercial milking herd behind Ellie's Dairy, located high up on the North Kent Downs in the Area of Outstanding Natural Beauty. A childhood passion for goats and a desire to return to agriculture led David Shannon and Debbie Vernon to start the enterprise four years ago.

Living as a herd, the goats are raised in as natural an environment as possible with free range access to grazing and browsing throughout the day. They provide delicious creamy milk that is bottled on the premises and sold through local farm shops and delicatessens. David and Debbie firmly believe in the benefits of raw milk and all the milk is therefore sold unpasteurised.

The first bottles hit the shelves at the end of January and a growing market for sales is very encouraging. Recent collaboration with the Kent Cheese Company produced a delicious semi-soft cheese that was a great success with customers at Macknade Fine Foods and Biddenden Vineyards over Easter. The Cheesemakers of Canterbury have also made a batch of the fabulous Ashmore hard cheese with goat's milk from Ellie's Dairy but it will be a few weeks before the results can be sampled! In response to customer enquiries, future projects include yoghurt, cream and butter.

For more information see the Produced in Kent website or email shanverngoats@googlemail.com

JAMES DEAN POTTERY WINS COMMISSION FOR KENT'S STEAM TRAINS

James Dean Pottery based in Peasmarsh, have been commissioned to produce commemorative china for Kent's well known preserved railway lines – The Kent & East Sussex Railway (KESR) and Romney Hythe & Dymchurch Railway (RHDR).

KESR are marking the 50th anniversary of the last hoppers train to run – used by those who came to Kent hop-picking. The railway have commissioned large and regular sized mugs and a thimble to show scenes of the hop fields and the trains that used to run.

RHDR have commissioned a full colour photograph showing the steam engine Hurricane outside Hythe steaming past golden daffodils in Spring. This picture

has been chosen in recognition that this engine is back in service after being restored following an accident on the railway. Breakfast and regular sized mugs and thimbles will be sold in the railway's shops.



THAI RESTAURANT'S ENVIRONMENTAL WORK EARNS A PLACE IN BUSINESS AWARDS FINAL

The Surin Restaurant in Ramsgate are finalists at the SEEDA and Business Link South East Business awards for Environment and Workplace – one of only 20.

The owners of the restaurant have also been invited to the Thai Embassy in London to tell the

Ambassador all about the Surin Restaurant and the Surin Charity work.

The restaurant will soon be publishing its first recipe book so look out for this in the coming months.

For more information visit www.surinrestaurant.co.uk

FRUBERRY BRANCHES OUT

Kentish preserves producer Fruberry Foods is steadily increasing the number of outlets for its range of homemade jam, marmalade and chutney. A brand new delicatessen in Canterbury, Karl's, is the latest addition to the list of stockists, who sourced the Fruberry products through Produced in Kent. Other recent additions include Spuds and Buds in Staplehurst, The Old Dairy at Langley and Broadditch Farm Shop in Southfleet. As well as these shops the products are available at a selection of farmers markets, small independent shops and tourist attractions.

Hazel and Mike Smith, who run Fruberry Foods, are just starting their second year making preserves. Hazel says, "It's been a steep learning curve to perfect the recipes without using artificial additives or bottled pectin, but well worth it to keep the clean flavours". Mike is involved with sourcing the fresh ingredients. "The fruit for our jam and as much other produce as possible comes from the farms of Kent, many local to us in Chatham. We freeze a batch of each fruit during its season for use during the rest of the year, hopefully this will last until the new season



starts, if not, there will be a lull in that product line until the fresh fruit starts again." During the rest of the year, as well as increasing the number of outlets they aim to add a few new flavours to the 5 chutneys in the current product range.

A full list of stockists is available on the Fruberry website, www.fruberry.co.uk. For further information please contact Mike by email mike@fruberry.co.uk or telephone 01634 401440.



ENERGY PERFORMANCE CERTIFICATES FOR COMMERCIAL PROPERTIES - A WIND OF CHANGE OR A LOT OF HOT AIR?

By 4 January 2009 almost all properties, whether commercial or residential, will need an Energy Performance Certificate (EPC). So whilst the future of the Home Information Pack (HIP) is still uncertain, even after full implementation for all residential properties marketed after 14 December 2007, one aspect of the HIP will be around for some time.

The government is obliged, thanks to an EU directive (The Energy Performance of Buildings Directive (2002/91/ EC)), to ensure information about the energy efficiency of buildings is provided when they are sold, rented out or constructed.

The EPC, along with inspections on air conditioning systems and boilers in properties, is seen as one way in which the EU and the government propose to tackle climate change and reduce emissions is through greater energy efficiency. The jury is still out in the practical reality.

Whilst at present, as a commercial property owner and/or landlord, you could be forgiven for believing that the EPC will not affect you. However, before you realise it you will probably need an EPC to sell or rent your commercial property.

An EPC that is not being used in a HIP (where the limit is 12 months old at the date the property is marketed) is valid for ten years from the date of issue. However, a valid EPC will be revoked if a new EPC is issued.

An EPC will be required on construction, on sale or on renting the property out:

What happens if you get a low rating?

The EPC is a good idea in principal, a way of showing where and how our buildings can be more environmentally friendly. However, there is no obligation on the owners of the buildings to carry out any of the recommendations to improve the energy efficiency of the property and so the report will probably gather dust until it either expires or is required for a future dealing with the building.

EPC the future

The "Bali roadmap" agreed at the UN climate conference in Bali in December 2007 appears to suggest that a comprehensive plan for curbing global warming and adapting to its impacts may be in place by 2009. There is no doubt that the government will use the EPC as an example of its desire to reduce carbon emissions.

In the writer's opinion, it is likely that powers will be attached to an EPC, meaning that a property owner would be fined or hit by some form of 'green taxation' if the property does not meet a certain standard.

There is also likelihood that a commercial landlord could use a low EPC rating as a stick to beat a tenant with. Arguing that by virtue of a relatively standard repairing covenant in a lease that the tenant is required to improve the rating given to a property by the end of the lease. This will certainly be something to consider for the future when drafting repairing covenants in leases.

Consequently, the EPC appears to be here to stay and it is likely that you ignore them at your peril, although it will be some time before its true value, if any, is revealed.

Jonathan Stallard, Solicitor

Jonathan specialises in all aspects of commercial property work including acquisitions and disposals and landlord and tenant matters

MEOPHAM VALLEY VINEYARD WINS WITH SPARKLING ROSÉ

Meopham Valley Vineyard has been awarded top prize by the discerning wine magazine "Decanter" for their 2005 Sparkling Rosé wine. They came equal first in a dedicated sparkling wine tasting competing against some of the highest UK wine producers. The highly respected judging panel included, amongst others, Oz Clark and Dee Blackstock from supermarket Waitrose.



FARMHOUSE ICE CREAM CREATES MELTDOWN ON THE APPRENTICE!

Farmhouse Ice Cream manufactured by the owners of Taywell Farm Shop in Goudhurst is appearing on the TalkBack TV series, The Apprentice, during the week of the 21st April which causes the contestants plenty of headaches. Alastair Jessel is quoted as saying "I hope that customers are not put off by the mess the contestants make and I assure everyone that these are not the normal conditions under which the ice cream is made!" Sales of the ice cream have risen by nearly 100% during the past 12 months so this is sure to increase sales even more!

a unique record

Leslie Ames, who played cricket for Kent and England, holds the record for the most stumpings in first class cricket. He claimed 418 stumpings in his first-class career from 1926 to 1961. Ames made his test debut at the Oval, in the fifth test of the England v South Africa series in 1929. In the same year he became Woden cricketer of the year.

Like Leslie, we hold a unique record for ensuring that every single client receives the very best advice, support and quality of work, no matter what their background, tailored to their specific needs. Unlike Leslie's victims, we have never been stumped by our client's requests.

Whitehead Monckton
unique to Kent

Lawyers and Investment Managers

www.whitehead-monckton.co.uk

Maidstone
t. 01622 698000
Faversham
t. 01622 718720

ASDA AND BANK FARM DEVELOP LOCAL FOOD SOURCING IN KENT

Kent-based food distributor Bank Farm have linked up with ASDA to develop a pioneering local fresh food sourcing project that has been widely regarded as creating a business model for the whole of the UK supermarket industry.

Following a single-store trial in the Lake District, Kent has been chosen to extend the project into a group of stores for the first time. As a result, in the five stores Kingshill, Chatham, Broadstairs, Ashford, and Canterbury - there will be no fewer than 10 bays dedicated to showcasing local Kent produce, a major demonstration of ASDA's commitment to local sourcing.

Bank Farm has been ASDA's local hub for the county since 2006 and has helped many local producers gain listings within the supermarket's 11 stores in Kent.

Now, some 300 Kent-produced products have gone on sale in the five local ASDA stores involved in the project's development, in what is seen as a wide-reaching deal for small producers.

Not only is ASDA guaranteeing to buy products from these local fresh food businesses, it is ensuring that ALL of these sourced products will stay within Kent.

"It's a win-win for everyone, with small producers offered the chance to invest in their businesses knowing that they've got a guaranteed outlet for their products; consumers can buy with confidence because they will know the provenance of these products; and, best of all, it's part of a local sourcing benchmark for other counties and regions to aspire to", said Douglas Wanstall, who with his wife Stephanie runs Bank Farm, itself a beneficiary of the scheme through supplying free-range eggs to ASDA.

With this unique local sourcing partnership now firmly in place, a supplier event was held at the ASDA store in Canterbury on April 16th, when potential suppliers to ASDA will be able to talk to existing members of the scheme, who in turn will be showcasing their products to supermarket shoppers.

Alastair Jessel, who is now supplying Farmhouse Ice Cream to ASDA, is an enthusiastic believer in the

local sourcing scheme: We shied away from supplying other supermarkets because it meant shipping our products to a hub in a far-off county in order for it to be shipped all the way back. It seemed madness. This system drops food miles for UK produce from 100 miles plus to single and double digit figures and it's much better for the environment and the consumer! The food is also much fresher.

The Kent range within ASDA includes a mouthwatering array of local products that really do represent the best of the Garden of England, including a fresh Catch of the Day caught off the Kent coast, locally reared meats, beers, cakes, free range eggs, fresh seasonal vegetables and fruits.

Julia Tweedie from ASDA added: We've pioneered the concept of using a local distributor or hub to act as a central reference point that makes it easy for small fresh food producers to get their products into a major chain like ASDA. The quality and commitment from suppliers in Kent is nothing short of phenomenal and we're delighted to be working with Bank Farm and local fresh food businesses in the county.

CONGRATULATIONS TO ALL THE WINNERS IN THE 2007 TASTE OF KENT AWARDS!



The awards were presented at a dinner at Eastwell Manor on the 28th February. It was a great evening of celebration and reinforced the quality of products and producers throughout the county. We would like to thank everyone who voted, all the businesses who took part and all the sponsors who made it possible. Look out for the 2008 awards in autumn. For more information visit www.tasteofkentawards.co.uk

FUNKY FRUIT SHOP

Tiddly Pomme, home of funky fruity shopping has just opened its second outlet in a fishermen's hut on the South Quay in Whitstable. (The South Quay Harbour Village' is a collection of about 15 huts, local food & craft producers, with other market traders). This compliments the original store at the Marketplace at Brogdale. In addition we are also now producing our own Real Cider, made from this years harvest at Brogdale Farm, the Home of the National Fruit Collection. Why not pay us a visit soon...

TASTE OF KENT AWARDS 2007 WINNERS

- | | |
|---|---|
| 1 Kent butcher/meat producer 2007
A J Barkaway – Faversham | 6 Kent pub 2007
The Red Lion - Milstead, Sittingbourne |
| 2 Kent vineyard 2007
Chapel Down Winery – Tenterden | 7 Kent local food retailer 2007
Taywell Farm Shop – Goudhurst, Cranbrook |
| 3 Kent restaurant 2007
Ardennes of Faversham - Faversham | 8 Kent brewery 2007
Ramsgate Brewery - Ramsgate |
| 4 Kent food producer 2007
Winterdale Cheesemakers – Wrotham, Sevenoaks | 9 Kent food & drink product 2007
Chapel Down Winery – Pinot Reserve 2002 |
| 5 Kent non-alcoholic drink producer 2007
Core Fruit Products Ltd – Mystole, Canterbury | 10 Kent seafood product/retailer 2007
Eddie Gilbert's - Ramsgate |
| | 11 Kent farmers' market 2007
Cliftonville |

In June Rochester Farmers' Market celebrates its 8th birthday. To mark this anniversary there will be a special market held on Sunday 15th June. Visit www.rochesterfarmersmarket.co.uk to find out more.

Biddenden

VINEYARDS AND CIDER WORKS

Invite you to the 2nd Annual

TASTE THE BEST OF "PRODUCED IN KENT"



A charity event in aid of

The Kent Air Ambulance Trust

Biddenden Vineyards, Gribble Bridge Lane, Biddenden TN27 8DF

on Sunday 8th June 2008

11am – 4pm

PLOUGHMAN'S LUNCHES

All in aid of an excellent cause

Tel: 01580 291 726