



INKENT

WINTER ISSUE NO 7

www.producedinkent.co.uk

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

PRODUCED

HAPPY
NEW YEAR!

MAKE 2008 YOUR YEAR TO 'GO LOCAL'

Why not make a new year's resolution that will really make a difference and will impact on your health and wellbeing and increase local prosperity? Sounds too good to be true? Buying locally can make all the difference.

Benefits:

- Food is fresher, so contains more nutrients and tastes better too.
- You buy what you need, wasting less food and less money.
- The local economy benefits - £10 spent locally is worth £25 to the local economy compared to just £14 when its spent in a supermarket.

It benefits the environment and helps to preserve the land in useful production.

It won't be:

- Over processed and over packaged.
- Transported half way round the world.
- Tasteless – strawberries in December won't taste like fresh summer fruit.

A little extra effort is soon rewarded. Get to know your local suppliers, they can offer help and advice as well as great produce. Remind yourself how stress free shopping can be. The growing numbers of box delivery schemes are great if you are short on time or take advantage of delivery services or the facility to order ahead. It's amazing when you

spend a little time planning ahead how much less wasted food is produced. We have all succumbed to a special offer or the infamous BOGOF! But if it ends up in the bin it isn't a bargain and is only adding to the environmental impact of our 'throw away' society'

Any lifestyle change doesn't happen overnight – why not start with a visit to your local farmers market or farm shop. Why not make an effort to find your nearest butcher. Once you begin to taste the difference in the food you eat and reclaim shopping and eating as a pleasurable experience there really will be no going back!

BRENDA BURGESS ARTS

Brenda Burgess is an ARTIST, PORTRAIT SCULPTOR, and ARTS WORKSHOP LEADER.

One of Brenda's many roles is helping to provide educational workshops at Leeds Castle. The workshops recently won a Sandford Award for Heritage Education www.heritageeducationtrust.org.uk

In addition her 'Birds of Clay' workshop (at Leeds Castle again) has just received a 'Highly Commended' from the British and Irish Association of Zoos and Aquariums.

Brenda also travels Kent providing quality, interactive FUN art workshops for schools, museums and adult groups. At the present time Brenda is working with a major heritage site to improve their art provision. Brenda studied at both Kent Institute of Art and Design and Christ Church University, Canterbury. Brenda has also exhibited at the Royal Academy.

To find out more visit www.brendaburgessarts.co.uk



CONGRATUALATIONS TO SHIPBOURNE FARMERS' MARKET



Congratulations to Shipbourne Farmers' Market for reaching the top 3 in this years Radio 4 Food And Farming Awards- Best Farmers' Market in the UK . Sadly they lost out at the final hurdle to the Wirral (New Ferry) market but are rightly proud of their achievements.

Bob Taylor tells us more:

"Five of us travelled up to Birmingham for the Awards ceremony held in the Museum and Art Gallery. There we set up our 'stall' with produce made by our stallholders, plus a display of vegetables, jams, chutneys and even wax candles. Among the audience

and participants were many well known celebrity foodies including Rick Stein, Oz Clark, Jimmy Docherty and James Martin as well as many food journalists.

The Awards ceremony followed. The three finalists in the 'Best Farmers' Market' category were Cardiff, The Wirral and Shipbourne !. We were amazed to have got so far in the event considering our relatively small size. Henrietta Green, food journalist and Farmers' Market champion, opened the envelope and announced'The Wirral (New Ferry)' as winners. The judging was based not only on the quality of local food but also on the impact the markets had on their local community. In our case the Market has acted as the village hub bringing together locals from all around area. In the case of the Wirral the Farmers' Market has become one of the catalyst in helping the regeneration of a deprived area.

So far and so close to winning !

We would like to thank all our supporters, Produced in Kent and especially our stallholders, without their consistent quality of produce combined with an amazing variety we would never made it to the final."

FOOD HYGIENE- SCORES ON THE DOORS!

Restaurants and other food premises will soon display their food inspection reports, whether good or bad. Five Kent boroughs, Ashford, Canterbury Maidstone, Tonbridge & Malling and Sevenoaks will be piloting the Scores on the Doors scheme. Similar schemes are already in place in other parts of the world.

All food businesses are regularly inspected by local authority environmental health practitioners during which they will score on the following criteria:

- Food hygiene and safety procedures - How hygienically the food is handled including temperature control.
- Structure - The condition of the structure, cleanliness, layout of the premises, lighting and ventilation.
- Confidence in Management - The food business operators history of compliance with food hygiene law and evidence of a food safety management system.

Each criterion is given a score, the total of all three scores then generates the number of stars given to premises in the following way.

0* Very Poor / 1*Poor / 2* Satisfactory / 3* Good / 4* Very Good / 5* Excellent

All food businesses will be issued with a certificate to display as well as a sticker to go on the door showing the number of stars awarded. The scoring will also be displayed on the "Scores on the Doors" website www.food.gov.uk/scores.

It is hoped that the scheme will drive up standards of food safety within premises and give the public the opportunity to make an informed choice about where they choose to eat or buy food based on food safety and hygiene standards. They also have access to information they are legally entitled to receive in an easy to understand format. The scheme serves as a good advertisement for those food businesses that practice high standards of hygiene, this in turn may lead to an increase in business and reward food business operators for their effort.

Kent Hygiene Solutions are an environmental health consultancy specialising in advising and training food businesses.

For further information please visit our website www.kenthygiene.co.uk or phone 01233 811633.

WEARDALE FISH FARMS

Weardale Fish Farms Ltd. suppliers and breeders of red tilapia in Kent, are pleased to announce we are now fully accredited under the SALSA scheme. (Safe and Local Supplier Approval)

This scheme is a joint venture between the National Farmers Union (NFU), The Food and Drink Federation (FDF), The British Hospitality Association (BHA) and the British Retail Consortium (BRC) to develop a recognized standard for small producers.

The demand for locally sourced food is enormous but the quality standards required to supply major food companies and supermarkets previously seemed unattainable. The SALSA scheme provides an approval process that is more commensurate with the size of

business involved, but still offers an assurance to the buyer that the food meets fundamental legal, safety and due diligence requirements.

We are already in talks with some of the major supermarkets and gaining SALSA accreditation has certainly played a large part in getting us through the door.

With the help of our Regional Food Group we were able to secure a subsidy for the implementation of SALSA and, whilst we have always strived to produce quality, sustainable fish, it is gratifying to be recognised for it.

Weardale Fish Farms Ltd. 01732 873755, www.weardalefishfarms.co.uk

For more information on SALSA go to www.salsafood.co.uk or contact Produced in Kent.



KENT BUTCHER COMES TOPS !

S W Doughty have been voted the South East Area Winner in the Best Local Food Retailer category 2007.

The Countryside Alliance 'BEST RURAL RETAILER' competition seeks to sing the praises of our unsung heroes and to reflect the spirit of rural businesses striving to keep their communities alive.

Michelle Nudds, Regional Director for the South East and leader of the local judging panel says: "The Doughty family are rightly proud of selling high quality meat and produce from (very) local farms, including eggs, milk, cream, cheeses, and preserves, along with local fruit and vegetables to match the season (something that should be encouraged elsewhere). Their geese are reared in

their own orchard next to the shop where they can be seen roaming around under the trees. They have been in the business for three generations and run their own slaughterhouse, the only one in the Borough. They also slaughter animals for local farmers. Their award-winning sausages are a particular speciality and no community event is complete without a Doughty's burger or hot dog"

The National winners will be announced at a reception at the House of Lords on the 6th February 2008. We wish Doughtys the best of luck.

For more details on the competition go to www.bestruralretailer.co.uk or visit <http://www.countryside-alliance.org>



ENDURING POWERS OF ATTORNEY

From the 1st October 2007 it is no longer possible to make Enduring Powers of Attorney, (EPA's). These are used to assist individuals in managing their property and affairs when unable to do so themselves. With more people living longer these were crucial in assisting people with physical and mental difficulties. Under new mental health legislation these have been replaced by Lasting Powers of Attorney, (LPA's).

Below is a brief outline of where existing EPA's stand and the changes made by LPA's.

EPA's executed before 1st October 2007 remain valid and can continue to be used as normal. Registration only need take place if the Attorneys believe that the person who made the Power has or is becoming mentally incapable of dealing with their affairs.

In making LPA's a person can make one in relation to property and affairs and their personal welfare. This is a new concept and would allow an Attorney to make decisions in relation to the medical treatment they received and general matters such as where you live and what you eat. It would even allow them to make decisions regarding life sustaining treatment if the person making the Power chose to include this.

The major difference between EPA's and LPA's is that LPA's must be registered with the Office of Public Guardian before they are used. This is regardless of whether the person has become mentally incapable or not.

LPA's are a lot more time consuming to make. The financial Power is 25 pages in total. It is also necessary to have a certificate provider when the document is executed to confirm that the individual understood the nature and implications of the document before signing it. A certificate provider must have known the individual for two years or they must possess the necessary qualification to advise on the document. These are certain professionals such as doctors, solicitors, social workers and mental health advocates. As a result of all of this, the cost of making an LPA is significantly higher.

In spite of the changes made to the law in this area, it is still advisable to enter into an LPA. If a person has become mentally incapable then they are no longer able to create one. An application would have to made to the Office of Public Guardian to appoint a Deputy to manage their affairs. This process is a lot more involved, time consuming and costly than making an LPA. The ongoing administration is then a lot more involved, such as annual accounts having to be submitted to the Office of Public Guardian annually.

Andrea Houston, Tax and Estate Planning Solicitor, Whitehead Monckton

TUNBRIDGE WELLS FARMERS' MARKET

Tunbridge Wells Farmers' Market was one of the first in Kent and continues to grow from strength to strength. We are always on the look out for new local products. One of only four FARMA certified markets in Kent it continues with its ethos of supporting local rural businesses. Part of the FARMA initiative is that if available, locally produced ingredients must be used in the products. Local producers such as dairies, egg and vegetable producers all benefit from the market sales and the support net for producers is widened. So if you are producing a local ingredient that could be used we would like to hear about it on 01892 554244.

The market aims to be as green as possible, requesting packing be kept to a minimum and "bring a bag" is encouraged. We even have some glassware that can be returned. The market has printed hessian bags available thanks to Whiting and Hammond; these are sold for £2.00, the total proceeds of which go to the Weald Hospice in Pembury. In 2007 we hope to raise £1,000.00 - a small help towards the £3.5 million a year needed by the Hospice.

The market is held in the open outside the Town Hall on the 2nd & 4th Saturday of the month 9-2pm. We look forward to seeing you soon!

TAYWELL LOOKING FORWARD TO 2008

Taywell Farm Shop has had a 20% rise in turnover as it enters its second year, helped by the introduction of COOK ready made, frozen meals and a greater variety of local products from small suppliers. There is now an interest in expanding the number of Taywell shops and Alastair Jessel, its owner, would be interested in hearing from any farm shop owners who would like to hand over the reins to being branded in the Taywell style, selling a wide variety of interesting fruits, home made ice cream and sorbets as well as delicious products from small Kent and Sussex suppliers. The farm has just planted an acre of Loganberries and Tayberries to join its Sea Buckthorn crop to provide new and exciting, exotic fruit to its Wealden customers. All enquiries to 01580 212813



a unique
record

On May 28th, 1983, members of the Aldington Prison Officers' Social Club, Kent set the World Record for the longest 24-hour bathtub sail paddling for 145.6 km (90.5 miles).

We also 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 the intrepid bathtub sailors, we always keep our feet firmly on dry land and promise not to set you off up the creek without a paddle.

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MEAT ON THE MARKET MENU

Produced in Kent is running special promotions at two of Kent's Farmers' Markets where customers will be able to sample dishes cooked with local produce from the markets, pick up recipe leaflets and meet the producers!

Tuesday 22nd January - CAPEL -LE- FERNE - 10-12.30pm Village Hall

Saturday 26th January - MAIDSTONE - 9.30 - 1pm Outside County Hall, opposite Maidstone East Station

The aim is to highlight the great produce available at Farmers' Markets across Kent, especially the great range of local meat available.

Check out our website for details of your nearest farm shop or market .

For recipe ideas why not visit www.beefyandlamby.co.uk or www.lovepork.co.uk

MARKET LIST 2008

Market	Location	Dates	Times
Aylesham	St Peters Hall	Every Friday	2.00pm - 5.00pm
Bexleyheath	Bexleyheath Market Place	1st Thursday	9am - 3pm
Capel-le-Ferne	The Village Hall	Every Tuesday	10am - 12.30pm
Cliftonville	The Oval Lawns, Eastern Esplanade	Last Sunday	10am - 1pm
Cranbrook	Vestry Hall	4th Saturday	9am - 12 Noon
Dartford	The High Street	3rd Friday	10am - 2pm
Deal	Undercroft, Town Hall	Every Wednesday	9am onwards
Egerton	The Millenium Hall	Every Friday	2.00pm to 4.30pm
Gravesend	High Street	2nd Friday	10am - 2pm
Headcorn	Headcorn Community Centre	2nd Saturday	9.30am - 12.30pm
Hempstead	Hempstead Valley Car Park	2nd Sunday	10am - 2pm
Horsmonden	The Village Green	Every Other Friday	9am - 12 Noon
Hythe	Hall behind the Light Railway Restaurant	2nd & 4th Saturday	10am - 12 Noon
Macknades	Old Hop Shed , Behind Macknades Faversham	Every Saturday	10am - 2pm
Meopham	Meopham Fitness and Tennis Centre	1st Sunday	9am - 12.30pm
Penshurst	Penshurst Place	1st Saturday	9.30am - 12 Noon
Rochester	Corporation Street car park	3rd Sunday	9am - 1pm
Rolvenden	The Village Hall and St Mary's Chursh	Every Thursday	10am - 12pm
Sandwich	Guildhall Forecourt	Last Saturday	9am - 1pm
Shipbourne	St Giles Church	Every Thursday	9am - 11am
Tunbridge Wells	Outside the Town Hall on Civic Way	2nd & 4th Saturday	9am - 2pm
West Malling	High Street	4th Sunday	9.30am - 1.30pm
Whitstable	St Johns Church, Argyle Road	2nd & 4th Saturday	10am - 2pm
Wye	College Green	1st & 3rd Saturday	9am - 12 Noon
Yalding	Old Village High Street	3rd Saturday	10am - 1pm

SIMPLY ICECREAM

by Sally Newall



Simply Icecream was set up on the back of the catering firm that I have run for the past 15 years. Having supplied the ice cream at wedding functions, I found that guests were frequently asking where they could purchase the ice cream. So we decided to test the waters in October 2005 and began supplying a few farm shops, delis and restaurants locally.

In 2007 we decided to concentrate on the ice cream business. As a member of Produced in Kent we have been kept informed of various opportunities and events to promote ourselves and have definitely moved our business forward.

At the beginning of the year we appeared on 'Market Kitchen' on ukv food and won their market apprentice competition, from this we made contacts that enabled us to trade at Broadway Market, Covent Garden Night Market throughout August, Thames Festival and the Bloomsbury Festival. All of these have provided in roads into the London Market and allowed us to gauge what the consumers views are on our products outside of the local area.

After an email sent through from Produced in Kent we entered the Quality Food Awards and were delighted to win the local food category as well as being shortlisted for the overall gold

Q, the only local supplier to be listed which we were thrilled about. The awards have been running for 28 years and are highly regarded in the retail industry.

We attended the Tesco's Meet the Buyers day and are now in the process of discussing a listing with them.

Events such as the Tour de France market, the Whitstable Oyster Festival and the Produced in Kent Food and Drink Festival helped us to promote our product locally.

Produced in Kent has been an invaluable source of information and I am sure that we would not have known about or been able to take advantage of the opportunities that have enabled us to move our business forward. We look forward to next year!

To find out more about becoming a member please contact Jill on 01732 853170

TASTE OF KENT AWARDS UPDATE

A big thank you to everyone who took the trouble to vote in this years competition. There has been a great response online and using the postal voting forms. It is great to see so much support for a vast array of producers across the county.

We are busy counting and the Top 3 in each category will be announced shortly – go to www.tasteofkentawards.co.uk to see who has made the final round!

The top 3 in each category will be shortly receiving their invitations to the Awards

dinner. This will be held at Eastwell Manor on Wednesday the 27th February. Following a sparkling wine reception our guests will be treated to a fabulous 3 course dinner, all locally sourced of course!

The Awards ceremony itself will be hosted by BBC Radio Kent presenter John Warnett, who is a great ambassador for the local food and drink cause. We are sure that winners and runners up alike will have a great evening and enjoy the opportunity to celebrate the very best of Kent.

Members Networking Event

SALSA

Safe and Local Supplier Approval

WEDNESDAY 5th MARCH
4pm - 7pm
Oakwood House Maidstone

Presentation followed by
Buffet and refreshments

Booking essential for this
complimentary event call us on
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