



Slow Food[®] Bedford

Bringing people together

Welcome to another SFB newsletter. I'm afraid I had to miss April this year—pleurisy rather knocked me out. (This is also why the website has been quiet.) In the meantime, you hopefully received the new Terra Madre newsletter which has lots of international snippets.

The first Kimbolton Food Festival (26 April) reportedly flourished. SFB hope to have a presence next year.

The SFUK's AGM was fruitful. More than 70 people travelled to Kendal. A UK heritage orchard campaign has been passed which will encourage convivia to promote their community orchards, work with schools and plant heritage fruit trees. Congratulations to Sue—she is on the Board for another year.

Keep it slow

Hilary, Newsletter & Website Editor

Market news

SFB had a stall at the launch event of Zero Castle Carbon. The event included screenings of environmental films, children's activities and another street market.

Selling herbs (rosemary, thyme and bay leaves) we raised £85 for the SFB Project 2008. Also, two new members have already signed-up.

There are plans to find a suitable site in the Castle Road area for a regular market for local producers. (Closing the street is not a practical option—it would be expensive.)

SFB Project 2008

Ann Hepher organised our first orchard event for 8 May. Children from Brickhill Lower School visited the site, with their teachers. There were lots of different activities:

- How does the allotment grow?
- Look, Touch, Taste & Eat (May crops are early potatoes & swiss chard)
- Sizzle & Munch BBQ (local produce)
- Meet Thomas Laxton & learn about Parkwood Community Orchard today
- Food, the seasons and the environment

Each child painted a picture of the day. The winner of the best picture will appear on the website soon. The school was given a pack of heritage seeds and a paper potter so each child can grow something.

Thanks to all the SFB supporters who helped make the event a success. Edith Cavell School will visit the site on 1 July.

Bedfordshire Festival of Food

Shuttleworth, Old Warden, hosted the first Festival on 5-6 April. You may remember Grand National weekend when we had rain and snow. Despite the weather, the event was well attended. SFB's stall was busy. This was an opportunity to promote our local projects and the slow food movement. Emily Saunders, our Marketing Officer, also created a children's colouring game (on an orchard theme) which was very popular.

Spring events

March's **Mersea** trip to the oyster beds was very popular again. Although the weather was bad Richard Haward and his team made everyone very welcome.



SFB members were joined by the leader of the newly launched Essex convivium. To complete the day, the group also visited the Mersea Island vineyard (www.merseawine.com). The family-owned business is near Colchester.

You can see extra pictures of the day on our Flickr pages (<http://flickr.com/photos/21782762@N06>).

On the 23 April, SFB held a St George's Day event at the Devonshire Arms. The midweek evening raised over £300 for the SFB Project 2008. So, it was a massive success.

The menu included Woburn smoked bacon and Barford Beef cooked in Bombardier. A Presidia and Ark of Taste cheese finished the meal. Representatives of the Cambridge convivium attended and really enjoyed the night.

Open University dinner

On the 28 April, SFB organised a meal to welcome the international delegates attending a two-day food seminar at the OU, including the Director of the University of Gastronomic Sciences. Representatives of Sustrans, the Bulmer Foundation and Bedford Borough Council also attended. The Plough at Wavendon's new chef, Grant Hawthorne, organised a fantastic tastings menu. It included Ark of Taste cheeses, oysters from Mersea, Oakley lamb and Franklins' children. SFB members attended as well and report it was a delicious evening. The Bedfordshire On Sunday reported the event (<http://tinyurl.com/5xef6k>).

Salone del Gusto trip

There are no places left for the Convivium's trip to Turin. If you would like to be a 'reserve' (or would like tips about arranging an independent visit), contact Sue. The price is £350 (for flights, airport transport, hotel, Salone del Gusto tickets, Turin travel cards and a meal at a traditional Piedmontese res-

Calendar dates

1 July, SFB Project 2008 day

Edith Cavell School visits the orchard and allotment,

19 July, SFB AGM

To be held at the Devonshire Arms

23-26 October, Salone del Gusto

SFB group trip to Turin.

Contact details

Website: slowfoodbedford.co.uk

SFB Email: chair@slowfoodbedford.co.uk

Editor's email: editor@slowfoodbedford.co.uk