

Love British Food!

Putting the "ooo" Back into Food

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 ARAMARK

Welcome to our November 2009 e-newsletter...

 Budgens

NEW on the Love British Food website

More resources for teaching children about food. For early years [\[click here\]](#) For primary [\[click here\]](#) For secondary [\[click here\]](#)

For the full set of 'Putting the Ooo back into food' resource packs [\[click here\]](#)

Daily news service [\[click here\]](#)



Just Eat More
(fruit & veg)

 THE NATIONAL TRUST

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Love British Food



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1. Supermarket Watch

Bringing you the latest news on British products in the supermarkets...
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2. Inspiring Schools during British Food Fortnight

Delicious fish dishes using seasonal produce were created by Food Technology students in Year 11 at **St Bartholomew's School** in Berkshire, whilst the Nursery and Year 1 pupils at **Marlborough House School** in Kent enjoyed visiting local farms as part of British Food Fortnight 2009... [Read more](#)

3. Producer of the month

Mildred Cookson, Miller at Mapledurham Watermill

Mildred Cookson is the only female watermill in the UK. She rents her Grade II-listed mill from the Mapledurham Estate in Berkshire and produces wholemeal flour and its by-products, semolina and bran...
[Read more](#)

4. Competition

Win Win some freshly milled Mapledurham flour to create a Christmas pudding on Stir-up Sunday. Just send the correct answer to the following question to us **by email**: *What has Clarissa Dickson Wright told North East Councils to do?* Clue: see lovebritishfood.co.uk The first correct answer received wins!

5. Simply Souper

Quite simply, soup is true British comfort food. It is the ultimate one pot dish made from seasonal ingredients. There is nothing that cannot be made into a soup. So rather than racking your brain for what to cook tonight that will be filling, cost effective, healthy and satisfying; serve soup...[Read more](#)



Gorge on British cheddar this winter! Originating from the Somerset village where the famous caves provided the ideal environment for maturing cheeses, cheddar has been produced in Britain for 900 years and is the most widely consumed cheese in the world.

But this year more cheddar cheese than ever before is being imported. So don't just say Cheese...look at the label too and make sure it is British!



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