



Food & Drink

NEWSLETTER



LARGS FOOD FEST

Largs Food Festival

Sat 21st – Sun 22nd May

For more information visit

www.largsfoodfest.com/

or follow via twitter via

@LargsFoodFest

Learn, Taste, Experience – Iceland

In early 2016 representatives from Ayrshire College, Ayrshire Chamber and East Ayrshire Council approved a funding application to the Erasmus+ programme to support the costs of a learning journey for our Food, Drink and Hospitality businesses to visit Iceland on a best practice visit. On Friday 8th April the application was approved and all parties involved are now putting an itinerary in place before announcing an application process for Ayrshire businesses.

The participants on the trip will have the opportunity to hear from experts in the field of food tourism and more specifically of how Nordic Cuisine helps to establish a Sense of Place, which is being highlighted throughout Europe as an exemplar. There will be opportunities to visit businesses and hear how they have developed, overcome issues, how they train and develop their staff. There will also be opportunities for informal networking which will encourage new working relationships to develop and the possibilities to work together to promote/develop stronger, sustainable food tourism. The trip will require time commitment of one week and successful applicants will be asked to make a contribution towards covering additional costs of the trip. To intimate your interest please email: Neil.Mcaleese@east-ayrshire.gov.uk

Mossgiel



The benefits of milk has been gaining significant press attention recently due to studies by University College London which found that the protein lactoferrin was a fundamental component of breast milk in protecting an infant and during the early months of life due to its microbe-fighting properties and essential nourishment. The protein lactoferrin is also found in fresh farm milk however due to extensive processing it is not found in the milk which is on supermarket shelves. Due to current legislation all milk sold in Scotland must be pasteurised however homogenisation is not a necessity. This presented an excellent opportunity for a passionate Ayrshire farmer who decided that he wanted to reverse the declining demand for

milk locally by re-introducing a traditional and quality milk complete with cream line on the top. After almost a year long journey Bryce Cunningham of West Mossgiel Farm has begun offering his very own pasteurised, non-homogenised Ayrshire Milk from the cows who graze on the pastures once tended by Robert Burns himself. He has successfully attracted the attention of, and has begun supplying, a number of Ayrshire and Glasgow businesses and has been demonstrating that innovation in the food and drink sector can be very rewarding. For more information please visit www.facebook.com/ayrshirefarmers or pop into the family farm shop at West Mossgiel Farm, Mauchline, KA5 5LL.

Ayrshire Chamber of Commerce, in partnership with **Scottish Development International**, will host a series of **International Trade** clinics to help identify export opportunities and work with you on export strategies. The clinics run on the first Thursday of each month and will give you the opportunity to sit down one to one with our International Trade Adviser Stephen Mitchell. Contact: David O'Neill – doneill@ayrshire-chamber.org



For those who may not be aware Galloway and Southern Ayrshire in South West Scotland has a Biosphere Reserve designation. This is a special kind of recognition awarded by UNESCO and is an internationally recognised label given to places renowned for their special environments. It is a real opportunity for businesses and the community to do things differently, having a real focus on what's great about the area, its natural environment, its heritage, its culture and its local produce. As a business there is an opportunity to become a supporter of the Biosphere and sign up to the Biosphere Charter. It costs nothing, just a little time. You will then be given a proud supporter charter certificate and access to the Galloway and Southern Ayrshire Biosphere logos. Incorporating the logos into your website and social media gives you the ability to connect the shared values of the Biosphere and your brand to those of your customers. Local people and customers will see you are a company supporting a local sustainable economy and that you care.

So why not join our proud supporters Ayrshire Food Network, Cream O' Galloway, Glenapp Castle, Ayrshire Bed and Breakfast Association and sign up today. Why not watch our video - <https://vimeo.com/164146674>

To sign up to the charter: <http://www.gsabiosphere.org.uk/get-involved/charter/>

Events List

www.ayrshirefoodanddrink.co.uk

April

Saturday 30 – Ayrshire Farmers' Market - Paisley
Saturday 30 – Dundonald Agricultural Show

May

Sunday 1 – Culzean Country Market – Culzean Castle Estate
Wednesday 4 – REHIS Elementary Food Hygiene – SRUC Auchincruive
Saturday 7 – Neilston Agricultural Show
Saturday 7 – Catrine Agricultural Show
Saturday 7 – Ayrshire Farmers Market – Ayr Town Centre
Sunday 8 – Food & Folklore – Robert Burns Birthplace Museum, Alloway
Wednesday 11 – Balmoral Agricultural Show
Saturday 14 – Kilmalcolm Agricultural Show
Saturday 14 – Ayr County Show – Ayr Racecourse
Saturday 14 – Ayrshire Farmers Market – Paisley Town Centre
Sunday 15 – Dumfries House Food Market – Visitors Centre/Café at Dumfries House
Wednesday 18 – Scotgrass – Dumfries
Saturday 21 – Dalry Agricultural Show
Saturday 21 – Ayrshire Farmers Market – Kilmarnock Town Centre
Saturday 21 & Sunday 22 – Largs Food Festival, Largs Shore Front
Wednesday 25 – New Cumnock Agricultural Show
Saturday 28 – Stewarton & Dunlop Agricultural Show
Saturday 28 – Ayrshire Farmers Market – Paisley Town Centre
Monday 30 – REHIS Advanced Diploma in Food Hygiene – SRUC Auchincruive. (Full Week)