

Love British Food!

Putting the "000" Back into Food

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Welcome to our January 2012 e-newsletter...

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NEW! on the Love British Food website

To find out what events are going on in 2012 see our Food Event's Dairy [\[click here\]](#)

1. Supermarket Watch

Bringing you the latest news on British products in the supermarkets and other major items of interest about British food; here is our round-up for January... [Read more](#)

2. Inspiring Schools of the Month, January 2012

Hanover Primary School in Islington has been an enthusiastic supporter of British Food Fortnight over the years. The school has now launched Edible Islington Cookery Club where pupils eagerly learn cookery skills, the significance of safety and hygiene in the kitchen, the pleasure and benefits of sourcing local ingredients and the importance of trying new flavours before deciding whether or not they like them... [Read more](#)

3. Producer of the month

Tony Stoats, Founder, Stoats Porridge Bars

Tony Stoats is in the Guinness Book of Records for making the world's largest bowl of porridge. Oats isn't just within his name they are the core ingredients of everything he does... [Read more](#)

4. Competition

Win a Stoats Hamper filled with porridge bars and other delicious wholesome Stoats products. Simply [email us](#) the correct answer to the following question.

What anniversary will British Food Fortnight be celebrating this year?

The winner will be selected, at random, from all correct answers received before 9am on 23rd January 2012. Find the answer at lovebritishfood.co.uk



5. Fresh British Egg, Fresh British Start with *The Sauce*

It's January. Everyone is in need of some sun and feeling frugal. Carbohydrate consumption is at an all time low after indulgent festive feasting. Thankfully, British eggs, one of the cheapest sources of protein and rich in vitamin D, will see us through... [Read more](#)



Kick start your New Years resolutions with healthy venison! With higher levels of iron and fewer calories than other red meats, venison is the perfect low fat protein boost and a spoiling winter warmer that is easy to cook. The wild deer population in Britain is at an all time high making this wonderful meat more accessible than ever before.

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