

Love British Food!

Putting the "ooo" Back into Food

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Welcome to our March 2010 e-newsletter...



NEW on the Love British Food website

Will Max Clifford think yours is the face of British Food Fortnight 2010? [click here](#)

British Food Fortnight to run alongside 2012 Olympics! [click here](#)

See our new Food Event Diary, [click here](#)



Just Eat More
(fruit & veg)

1. Supermarket Watch

Bringing you the latest news on British products in the supermarkets; here is our round-up for March.... [Read more](#)

2. Inspiring School of the Month, March 2010

5-a-day, the British way was the theme for the delicious lunch created by pupils of **Spring Common School**, a special school in Huntingdon... [Read more](#)

3. Producer of the month

Denise Bell, Heritage Prime, Foxholes Farm, Dorset

Lusting for British lamb for Easter? Consider mail order meat from Heritage Prime. British food lover, Tom Parker Bowles, once claimed if he were a pig he'd dream of living at Foxholes Farm owned and run by Denise Bell and her husband Ian... [Read more](#)

4. Competition

Win some Heritage Prime premium sausages made from the whole of a Tamworth pig [by emailing](#) the answer to the following question:

Who is helping to judge the face of British Food Fortnight 2010? The first correct answer wins! Clue: see lovebritishfood.co.uk The first correct answer received wins!



Yorkshire rhubarb has joined champagne on the EU's Protected Designation of Origin list of finest foods! Grown in the 'rhubarb' triangle between Bradford, Wakefield and Leeds, the stems are grown in the dark in large sheds and picked by candlelight - it is said they grow so fast you can hear the snap and the pop of their buds opening, French growers choose the peak of the English season to flood the market with their crop, so ask your local greengrocer for English forced rhubarb!



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5. Saturday Lunch with *The Sauce*

This month, *The Sauce* sets out to cook a Saturday lunch alternative to eating out.



Saturday's are sacred. They are either carefully booked up in advance with some form of sport, hobby or social engagement or they are stealthily kept free to see what spontaneous whim occurs on the day. Regardless of the day's occupation, lunch is always at the centre of events...[Read more](#)



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