

Q Guild

Minutes of the Eastern and Southern Region's Mini Trade Show
held on the 7th April 2014. Commencing at 12.00 noon
Venue: Mountnessing Village Hall, Roman Road, Essex, CM15 0UJ

Present: Q Guild Manager Sandy Boyd

Eastern Region

Julie Henshaw, Chairman
Chi Johnson, Vice Chairman
Edward Byford, Secretary
Andrew Belcher
Andrew Edmonds
Robert Munt- former member
Gordon Hepburn, Honorary Chairman
Liz, Tea lady

Southern Region

James Lally, Chairman
Gary Chadwick, Vice Chairman
Carlie Welch
Graham Hall
Chris Watts

Prospective new Members

Robert Mercer & Simon Rickwood
Damon Buckingham

Corporate Members

Rufus Carter
Chantal Absalom
Richard Rothon & Matthew Sorrell
Kobus Swart
Emma Wharfe & Charlie Kimber
Simon Nicholson
Eric Dodd
John Drew
Tim Cooper
Robert Sproat
Graham Pentelow

Patchwork Pate
South Coast Systems
Unbar Rothon
Verstegen
Copas Turkeys
MRC
Windsor Food Machinery
Cottage Delight
A. Cold
William Jones Packaging
CK Meats

Apologies:

Duncan Hepburn, Claire Belcher, Danny Lidgate, Keith & Linda Mulford, John Harding, Chris Kelly, David Smith, Danny Upson

11.00 am (Approx.) Corporate Members arrived to set up their displays

12.00 noon

Members & Guests arrived for Tea/ Coffee - socialising and visiting Corporate Members.

12.30 pm JH officially welcomed members & guests and announced that lunch was now ready. Sponsors for lunch were: Copas Turkeys, cooked turkey



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Honorary President:
Gordon Hepburn

Chairman:
Brindon Addy

breast, Patchwork Pate, pate tartlets, Unbar Rothern, Sweet Chilli & Mango and Lincolnshire Poacher Sausages. Cottage Delight, supplied various sauces. We were very grateful for their support.

1.15 pm Corporate Members addressed the meeting as a group

1. Rufus Carter, Patchwork Pate. Suggested displaying/ cutting methods New Range, frozen consumer packs of pate, small jars of pate with a 12 month life (display at ambient temperature, ready filled piping bags with pate in them.

2. Kobus Swart, Verstegen. We were told about the New Range of Peruvian sauces and spices now available.

3. Chantal Absalom, South Coast Systems. On display was a Avery Berkel scale incorporating Dimension Pro Microsoft Windows software package a sophisticated managed system.

Chantal also spoke about their Biometric Fingerprint= staff, Clocking in and Clocking out equipment

4. Simon Nicholson, MRC Reminded members of the vast range of flavour powder coating available, many of which were on display.

5. John Drew, Cottage Delight Explained that they had a product range of meal accompaniments and preserves, totalling about 600 products, most of which were made by their company.

6. Tim Cooper, A Cold. Tim said his company was best known for refrigeration, however he explained that A Cold also carry out complete planning and refurbishment projects for retail outlets.

7. Robert Sproat, William Jones Packaging. Specialists in printed packaging, from disposable, or reusable carrier bags (made from cloth or plastic) counter bags. Also, foil based envelope leak proof printed bags.

8. Emma Wharfe, Copas Turkeys. A fairly new venture is producing free range large chickens that are grown to maturity, game hung for two weeks which produces a great flavoursome product, we were told that the meat to bone ratio is excellent too. First produced for Christmas, now this Easter, they now looking at the feasibility/demand of producing large chickens all year round.

9. Eric Dodds, Windsor Food Machinery. Eric had intended to do a demonstration on a meat ball manufacturing machine, unfortunately for us he has sold it just prior to our trade show. He did bring a medium size table top Vacuum packer with twin sealing bars, one of which could be removed if larger products needed to be packed.

10. Richard Rothern and Matthew Sorrell, Unbar Rothern. They told us about their Easy-Glaze

Easy - Marinade range. Plus their Butchers Pride range of sausage seasonings. Their company imports and blends an extensive range of herbs and spices. They also are able to work with customers on bespoke recipes.

Following the presentation by Corporate Members to our group, there was time for butcher member's to visit the various trade stands for more in depth enquiries. Due to concerns of motorway traffic the meeting finished punctually at about 3 pm

In my opinion, I think all who attended found it a very profitable and informative event. It was unfortunate that a number of regular attendee's to meetings could not make it due to unforeseen staffing problems on Monday morning!



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