

Welcome to our Summer Update 2008

Since our event in May we have been busy talking to schools, caterers and both local authorities to see how we can achieve our goal for Richmond and Kingston to have fresh local food cooked on site.

I can report two new examples of best practice. St Stephen's in Twickenham are now enjoying a new caterer providing organic milk and free range eggs. Grey Court School in Ham are establishing a truly whole-school approach to food with a fully refurbished dining area, a new caterer starting in September and a community allotment where staff and students can grow their own fruit and veg. Both schools will be applying for the Food for Life Partnership Bronze mark, the first step to Gold.

Your school can do this too by registering at http://www.foodforlife.org.uk/get_involved/go_for_ffl_in_your_school/enrol

We have also been noticed by Jamie Oliver's school dinners campaign. Click here to read more <http://www.jamieoliver.com/forum/viewforum.php?id=14>

Our website is enjoying a makeover. Our Supporters section now has more schools, more endorsements and a brand new media page with press and video links. In the next couple of weeks we plan to work on our Links page to make it easier for schools to navigate all the great projects and resources available. We will also be using our website to launch an exciting COMPETITION! I'll send news of that in September.

School Food Matters will be taking a break during the school holidays. When we return I will be getting in touch with every Richmond and Kingston school within the two borough contracts to seek support for a proposal to both local authorities to make our school meals the best in the country. Watch this space!