

THE GREAT QUEEN'S BAKE OFF

The Environmental Team are thrilled to be holding the first 'Great Queen's Bake Off' competition for staff on Monday 20 October 2014. The purpose of this competition is to promote sustainable food, so we want participating staff to bake with as many local and Fairtrade ingredients as possible.

Buy Local: There are lots of good reasons to buy locally produced goods: it supports your local economy, reduces food miles, and supports our local environment and wildlife.

Buy Fairtrade: Baking with Fairtrade ingredients means you're taking a step to make sure farmers in developing countries are getting a better deal and the chance to invest in a brighter future for their families.

Event Details

Date: Monday 20 October 2014

Venue: The Old Staff Common Room

Time: Registered participants are asked to bring their baked goods and recipes to The Old Staff Common Room between 12-12.30pm. Judging will take place between 12.30-2pm.

How to enter: Those wishing to participate must register here. Please register by Wednesday 15 October. There will be a limit on the number of participants so early registration is encouraged. You must be registered to take part.

The first 20 staff to register will receive a free 'sustainable' baking kit which contains: Mortons Plain Four, a wooden spatula, Fairtrade Caster Sugar and Organic Fairtrade Dark Chocolate.

Ingredients: Please use as many local and Fairtrade products as possible, and bring along your recipes for the judges to review.

Judging: Judges will base their decisions on the use of Fairtrade and local ingredients, taste and appearance.

Prize: One winner will receive a cookery lesson for two courtesy of Belfast Cookery School. Two runners up will receive Fairtrade Hampers.

Many thanks,
The Environmental Team

