**Our AGM is a foodie event, from 1000 on Saturday 21 October at the Rosemarkie Beach cafe**

**We would be delighted if TBI members attended our short AGM on Saturday 21 October at 1015 at the Rosemarkie Beach Cafe.**

This is to be followed by a session in which you are encouraged to share your successes and failures this year in growing and preserving food. This session is to complement the Composting Workshop in the afternoon which is being run as part of the Highland Community Waste Partnership.

The foodie event is informal and here are suggestions to what the event could cover.

**Successes and failures**: Please consider talking about or bringing any produce you still have of which you are proud or unhappy with, so that we all can hopefully learn something from your sharing your experience.

**Overstocked produce:** Please consider bringing any surplus items you have to swap or are prepared to give away to others.

**Advice on potato varieties:** Did you buy seed potatoes at Potato Day or at the markets? Which would you buy next year and which would you avoid. Bring any examples you have so that you can talk about them.

**Which apple tree to buy?**: Have you apple trees? Or have you considered buying a bare root tree this winter? If you have a variety of apples from the summer, let’s compare what we have and see if there can be some firm recommendations. Varieties of apples will be displayed.

**Jams and Chutneys:**  Did you make many many jars of a jam or chutney and would appreciate exchanging some for a different blend so there was more variety in the larder? If so bring some jars along and see if deals can be made. What jam or chutney has pleased you most?

There will be a table in the marquee for the produce to be displayed and talked about.

**We hope you will enjoy the session even if you have nothing to bring.**

**After this event there will be lunch at around 1215 provided at the Rosemarkie Beach Cafe, but you must register with Martin Sherring before Friday noon to ensure that the cafe can efficiently cater for the number attending. Please contact martin@pennyandmartin.co.uk**