

COOK FOR THE QUEEN

Win the opportunity for your school to prepare a special Diamond Jubilee menu for

Her Majesty The Queen at Buckingham Palace!

To celebrate the Diamond Jubilee British Food Fortnight is inviting all schools in the UK to create a special menu featuring recipes that showcase the best of British to be served to The Queen and The Duchess of Cornwall at a reception at Buckingham Palace in June. The competition is the idea of The Duchess of Cornwall and is her special tribute to The Queen for the Diamond Jubilee.

The top four winning schools will be invited to Buckingham Palace in June to see their menus prepared by the famous Royal Chef. The students will then help serve their winning dishes at a special Diamond Jubilee reception attended by The Queen and The Duchess of Cornwall.

Her Royal Highness The Duchess of Cornwall launched the competition on 25th January at Nova Hreod secondary school in Swindon. The school is a regular participant in British Food Fortnight's school activities. Her Royal Highness visited Year 10 pupils in the school's food technology rooms who were working on the dishes they are planning to 'Cook for The Queen'. She then formally launched the competition set to the theme tune, 'Food, Glorious, Food', in the school's assembly hall.

'Cook for the Queen' is open to 10 – 15 year olds in all primary and secondary schools in the UK. Entries close Monday 30th April and the winners will be announced Mid-May.

Taking part is easy. All schools have to do is design a menu fit for Her Majesty The Queen that celebrates the food produced in their part of the country. Schools are asked to include both savoury and sweet ideas and dishes that use ingredients that strongly represent their region. All the dishes need to be easily produced in the form of canapés that will be served at the reception. For example, mini Toad in the Holes, little Cornish pasties, Smoked Haddock fishcakes, Bubble & Squeak, Pan Haggerty, Cromer Crab salad, Caerphilly tart, seasonal vegetable soup espresso or apple dumplings. Remember that many traditional recipes celebrate our Royal family: Duke of Cambridge Tart, Coronation Chicken and, of course, Queen of Puddings!

Schools may also like to use 'Cook for The Queen' as an opportunity to organise some fun Diamond Jubilee celebrations.

HOW TO ENTER: Go to the special 'Cook for The Queen' section on www.lovebritishfood.co.uk where you will find the entry form plus fascinating facts about the types of food served to our Royal Family through the ages, the stories behind famous royal dishes, the history of the kitchens at Buckingham Palace and examples of menus served at spectacular state occasions.