

Best of British!

Did you know that all of our fresh SuperValu meat and poultry is guaranteed 100% British and fully traceable? With regular 3 for £10 offers on products, this means peace of mind at a sensible price. Our SuperValu range sits alongside our hugely popular local ranges from Todenham Manor Farm, The Cotswold Farmer and Martin's of Broadway. We believe that knowing where your food comes from and understanding what is on your plate is a basic right – that's why we aim to give you the widest possible choice so that you can make informed decisions when you shop. Now that's food for thought!



Meet the Supplier: Donnington Brewery

Enjoy a taste of history from the Good Pub Guide's 'Brewery of the Year'...



The Arkell family has been producing ale at Donnington Mill in Stow-on-the-Wold since 1865. The building actually dates back to 1291 when it was used as a cloth and corn mill and not a lot has changed since those early days – the original mill wheel is still used to power some of the pumps, and water is sourced from a nearby spring beside the mill pond. Even the ales are made using the same four ingredients – spring water (or liquor), barley, malt and hops to produce a pure-tasting, refreshingly natural beer: Double Donn, with its nutty aroma, cereal malt flavour and trace of orange fruit and Donnington Gold, a golden-coloured beer with a citrus flavour followed by a rounded malt finish.

**£1 OFF
DONNINGTON GOLD**

Terms and Conditions: This voucher cannot be used in conjunction with any other promotional activity. Only one voucher per transaction. Only one voucher per customer. This voucher has no cash value. Valid until 20th October 2013.



warnersbudgens.co.uk

Cheese & Wine Pairing

Learn how to match cheese and wine at our Taste Club event, led by wine expert, Matt Cowan from Vinology, and cheese specialist, Jeremy Bowen from Paxton & Whitfield. Discover new flavours, old classics and unusual pairings as our experts share their extensive knowledge with you. The event takes place on 17th October at 7.30pm at The Manor House Hotel, Moreton-in-Marsh and costs £10. Spaces are limited so book a place by calling Lucy Worrall on 0844 2250991 or email lucy@warnersretail.co.uk.



Contact us

Hi, I'm Damien Yates, your store manager. As you can see, we really do listen to our customers at Warner's Budgens and do all we can to give you what you want. If you have any more requests, please do get in touch at www.warnersbudgens.co.uk, and click on the 'Your Thoughts' button: we will respond to you within 72 hours. Or visit me in person at Warner's Budgens, Russell Square, Back Lane, Broadway, WR12 7AP, tel 01386 842870. I'll be genuinely pleased to hear your thoughts.



warner's
Budgens
of Broadway

Autumn Newsletter

The Great Broadway Bake-off!

As part of our annual Bread Project, pupils at St Mary's Primary School took part in a very special competition to design, create and bake a new type of bread to be sold in Warner's Budgens.

Now in its 6th year, the project is an initiative set up by Warner's Budgens to teach pupils about the art of bread-making, with an emphasis on the provenance of food as well as what's involved in bringing a product to market.

The competition began with a trip to our local bakery, La Parisienne, where master baker, Thierry, demonstrated basic bread-making techniques and helped pupils to make croissants and pastries.

Next, the children were split into teams and asked to design and cost their own bread recipes, ready to present to Guy Warner in a 'Dragons Den' style showdown. This involved creating PowerPoint presentations, looking at costs, proposed retail price, target audience



and bread packaging designs. The winning breads were 'Sweet Surprise' with apple and cinnamon and 'Italian Surprise' with herbs and tomatoes. These breads were then created and sold in our store to raise money for the school.

"There is always so much enthusiasm for the Bread Project," said Guy Warner. "The children never fail to surprise me with their creativity and business ideas."

Inspiring a generation!



One year on and Broadway First School are commemorating the Olympics with a display of fabulous new sculptures depicting athletes in a range of dynamic poses. The sculptures, which were funded by donations from our Community Savings Scheme, were designed by Key Stage 2 pupils with the help of Claire

Watson, a local artist.

"We are delighted that the money from our Community Savings Scheme has been used in this way," said Guy Warner. "The theme of the Olympics was 'to inspire a generation' and hopefully these fantastic sculptures will do just that amongst pupils at the school."

This year, thanks to loyal customers, Warner's Budgens has raised almost £3800 for local projects, with £362 being donated to the Olympic Arts project at Broadway First School, £312 to Broadway Youth Club, £257 to Willersey Primary School and £213 to local charity, Signpost, to help volunteers with some extra training. We are currently raising money for a village defibrillator that will be located at our store and a new line-marking machine for Broadway United Football Club.

Issue 10, Autumn 2013



Dear customer,

After a shaky start, thankfully it turned out to be one of our sunniest summers for a long time and what a difference a bit of sun makes! The change in mood was palpable - suddenly we all wanted to be outside, enjoying the good weather with family and friends, feasting on ice creams, cool beers and tucking into tasty BBQ food. Nowhere summed this up better than Broadfest, Broadway's two-day food and music festival that took place in July. The festival, which was organised by local volunteers, raised money for Noah's Ark of Hope, a campaign to support 18-month old Broadway youngster, Noah Westwood, who was diagnosed with Opsoclonus Myoclonus Syndrome in May this year. The amount of work that went into setting up the event was tremendous, but it just shows what can be achieved when communities pull together. Hundreds of people came to enjoy the festival, which boasted over 50 food stalls showcasing local food and drink and 100 performers played to the crowds. I hear that plans are already afoot for next year's event - I can't wait!

Best wishes

Guy Warner
Store Owner

Our year in pictures

From sponsoring local football clubs to supporting local projects through our community savings scheme, we love being an active part of the community. Here are some of our favourite moments...



Broadway United U10s, sponsored by Warner's Budgens, celebrate their victory in the Bidford Juniors Tournament



Celebrating British Tomato Week with local supplier, Buckland Nurseries



Our Community Savings Scheme raised over £200 for the charity, Signpost, based in Broadway



Guy presents a cheque to Broadway Youth Club for £312, raised through our Community Savings Scheme



Thierry from La Parisienne gives pupils from St Mary's Primary School a taste for bread-making on our annual Bread Project



Soaking up the atmosphere at Broadfest 2013, which we were pleased to sponsor



Pupils from St Mary's Primary School sold the bread which they had created on our Bread Project in our store to raise money for their school



Willersey Primary School received £257 from our Community Savings Scheme



We are proud to sponsor the Cotswold Life Food and Drink awards, this year attended by the Princess Royal



Broadway Store Manager, Damien Yates, presents the end of season awards at Broadway United FC



A big thank you to The Court in Broadway which donated over £300 for our staff London2Brighton Challenge, helping us raise over £5000 for Macmillan



Thierry from La Parisienne shows the pupils various bread-making techniques during our annual Bread Project



Manager Damien Yates presents the Warner's Budgens Clubman of the Year trophy to Paul Haines who received it on behalf of Alison Thombs at Broadway United FC