

Pelican News



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Blue Skies Newsletter

Blue Skies marks 100 years since the outbreak of WW1

Blue Skies HQ marked 100 years since the outbreak of World War 1 by displaying 100 pots of pomegranate labelled with a poppy at an art exhibition at Pitsford, near Northampton. The event called the Brit Poppy Art Exhibition featured contemporary art including paintings, photography and sculptures from Royal Academy artists, local art groups, schools, colleges and businesses. Blue Skies was one of the sponsors of the exhibition and also contributed two pictures by Joe Revell and Denzil featuring pomegranates. The pomegranate was featured as it is thought that the 'grenade' used in World War 1 got its name from Old French pomegranate (pomegrenade) because the many-seeded fruit suggested the powder-filled, fragmenting bomb, or from similarity of shape.

The event raised over £2000 for the Royal British Legion, The Royal Anglian Regiment and Help for Heroes. Thanks to Blue Skies South Africa and Blue Skies Ghana for supplying the pomegranate and snack fruit for the event.



Egypt pass more audits



Congratulations to Blue Skies Egypt on a string of successful audit results. On the 6th of August the team passed their BRC audit (pictured top) which was announced at very short notice, and then on the 20th of August (pictured bottom) they passed their audits for ISO 22000 (Food Safety) and OHSAS 18001 (occupational health and safety). Well done to everyone involved on these excellent results.



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www.twitter.com/inspiredfruit



Ally Fyvie looks back on a week of bakes by our talented team of bakers from the UK office as part of our new series "Pies and Lows".

"It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words like "What about lunch?""

We are an office of eaters.

Yet another Monday has just gone by where solid resolutions of an austere, salad and water based strict diet week have been dashed by cheesecakes, roulades and biscuits appearing and begging to be sampled.

The Bake Off is back. And this time, rather than just watch and gossip about who's got dodgy hair and who's crackers looked a bit wanky, we have decided to bake along and hone our skills in preparation for... well, in preparation for absolutely nothing, but it's great to have an excuse to eat vast quantities of cake.

Week 1: Cherry cake, Swiss Rolls and 'British Cakes'.

There was much, intense debate surrounding the difference between a swiss roll and a roulade. The difference, if you're interested, is that a swiss roll is based around a sponge that contains flour, while a roulade mix will contain little to no flour.

That settled, baking commenced.

First up was Cath's Lemon Curd Swiss Roll...

This was based on Mary Berry's recipe but with an added buttercream because almost everything is improved by the addition of buttercream. She also made her own lemon curd don't you know! This was lovely - delicious, light sponge with lovely tangy curd. Cath, as

ever, was very disparaging about her creation (but only because her modesty outweighs the veracity of her talent).

Then came Carrie's Cherry Cake...

This professional looking creation ticked every bake off box: excellent cherry distribution, perfect icing consistency and

generally an all round, bloody good cake. Recipe here. The only criticism? It could have been a bit bigger - the crushing downside of baking in an office being that the fruits of yours and everyone else's labour have to be SHARED with all colleagues. A situation I don't find myself on board with.

Ally's (my) Chocolate, Cardamom and Coffee Swirl Roll...

Despite looking like an ailing stegosaurus and despite my best attempts to not follow the recipe, this turned out quite well. Based on Chetna's flavour profile (recipe here), I added cocoa and chocolate to the sponge to boost the cocoa element. While I don't think this did anything for the lightness of the sponge, the bitter cocoa went nicely with the coffee and pistachios in the cream filling.

If you are wondering what the strange shapes are on top, I decided to attempt some chocolate bark, mixing melted dark chocolate with chopped pistachios and some edible glitter (which magically turns slapdashedness into art). Hindsight dictates that I should have tempered my chocolate to give it a nice shine and snap (technique here) but the lack of chocolate thermometer and impetus held me back.

An all-round good week I think. Back on the diet next Monday for sure. Check out the Pies and Lows blog at <http://piesandlows.blogspot.co.uk/>



SA project under way



Work to renovate the kitchen for Balfour Primary School in South Africa is in progress. The primary aim of this project is to give learners safe, hygienic and nutritious food. The feeding scheme caters for over 645 learners from Monday to Friday.

67 project proposals received



Foundation Manager Alistair Djimatey (pictured) along with Council members has carried out a

comprehensive consultation on prospective projects for 2015 by visiting 44 communities across five regions in Ghana and reviewing over 60 proposed projects in just under three weeks.

This year has seen a record number of proposals to the Foundation therefore this consultation is essential in order to manage expectations and determine the feasibility of each of the projects that the Foundation receives.

The results of the consultation will allow the Foundation Council to prioritise the projects and agree on a short list which can be afforded within the Foundation budget and submitted to the Board for consideration.

Meet the farmer

Corrie Labuschagne has been running R10 Citrus since 1982. There are two citrus farms at R10 producing around 500,000 cartons a year, of which around 400,000 cartons are exported.



R10 produces two varieties of grapefruit; Star Ruby and Marsh. It also produces a number of orange varieties including Midnight, Navels and three types of Valencia. The farm is located at Letsitele in South Africa which is considered the best Valencia producing area in the world

The total size of R10 farms is just under 2000 hectares and it employs around 300 people during the peak season. Both farms have been GLOBALGAP certified since

2011. They are managed in an eco- friendly manner so no harsh chemicals are sprayed on any fruit trees, and compost forms an important part of the fertilization programs.

R10 is also farming with the world famous R10 Brahman stud. The owners of the farm are Llewellyn & Corrie Labuschagne. Corrie handles all the finance and marketing, while Llewellyn focuses on the production. Both are actively involved in the Brahman stud. Llewellyn was the president of the Brahman Cattle Breeders Association for 20 years and is currently the Honorary Life President of Brahman Breeders Association in South Africa.

Watch a video on R10 from our website at <http://www.blueskies.com/news.aspx?news=30&id=1&page=208>

Photo of the month



Pictured above: Commercial Director John Toomey and his family with some of the Blue Skies juice team by the new mobile juice bar in Ghana.

The August Visit Report

Technical Manager Stephan Morris gives a photographic account of a series of visits to Blue Skies Ghana...



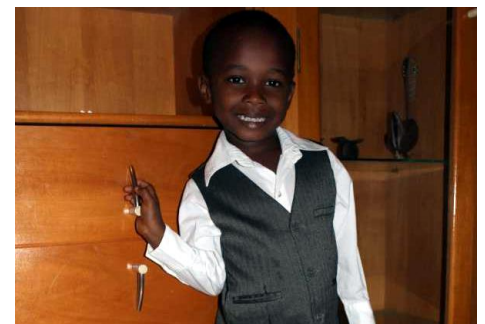
Hella Lipper from Waitrose visits Ghana. Hella checks a young papaya plant with Mark Azaglo on Luis Land near the Blue Skies Ghana factory.



John Toomey visits Ghana with his wife Sue and son Jerome. John's attempt to kidnap Albert and take him back to the UK was only prevented at the very last minute by Albert's mother Elizabeth.



Uthpala Bandara visits Ghana and enjoys comparing passion fruit grown on Harriet Land with fruit grown in her native Sri Lanka.



Albert dresses very smartly before he goes out to charm the ladies in Nsawam on a Friday night.

Lorna conquers Kili (and gets engaged!)



I have recently come back from Tanzania, after climbing Mt. Kilimanjaro (the "Rooftop of Africa") which is 5,895m (nearly 20,000ft) above sea level. It was an incredible experience- the ecosystems on the mountain are as diverse as they are beautiful and the people we met, including our wonderful team of guides and porters, made even the hardest sections of the 7 day climb bearable. It wasn't without difficulties as

both me and Tom suffered from sickness whilst on the mountain but despite this we made it to the top where Tom proposed to me and we are now engaged to be married (pictured left)



Unfortunately, he then had to be rushed down the mountain as he developed quite serious altitude sickness but has thankfully made a full recovery.

This is the third of the three challenges I set myself this year to raise money for a fantastic charity called Cameroon Catalyst, through the Mosame Trust.

Thank you to all those who have very generously donated. If you would like to donate, you can here: <https://www.justgiving.com/Lorna-Dix1/>

Report by Lorna Dix, Blue Skies Operations

Blue Skies Birthdays



Many happy returns to everyone who has recently celebrated a birthday. Amel Sabeh (Bunny) from Ghana movements is pictured above after celebrating her birthday on the 13th of August. Other people who have recently had a birthday include Gloria (Senegal), Matt (Blue Skies Farms), Bright (Movements), Anna (Movements), Ibrahim (Senegal), Hervey (Senegal), Stephan Morris (Holdings), Hammond (Senegal) and Ray (movements). Happy Birthday to everyone and many thanks to Bunny for sending through the names.

Congratulations

Very many Congratulations to Parlaad Naandra from Blue Skies HQ who got married to Tamara on the 24th of August. We all wish Parlaad and Tami a wonderful and prosperous life together.

Congratulations also to our BDM Hilario Jesus and his wife who recently gave birth to a baby girl who they have named Madalena.

Read more on this story in the September edition of Pelican news.

A note from the Chairman

I am delighted to inform you that Denzil has been appointed to the Executive. The Executive is a place where all important decisions about the company and its future are made. Denzil has a remarkable grasp of vital and key areas: the Blue Skies culture, our business model The Joint Effort Enterprise, the Foundation (so successful in Ghana and South Africa), all Blue Skies Communications to the outside world and all matters connected with the environment. In this capacity, he will be a valuable asset to this important decision-making body. Welcome, Denzil!



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