Our first Annual Christmas Market Place took place on December 12, 2013 at the Medulla Art Gallery in Port of Spain. The event featured select luxury food gift items for sale including:

- Trinidad and Tobago chocolate gifts
- German Christmas Stollen bread and other baked treats
- Italian wines and specialty food items
- Hand painted ceramic art
- French and Spanish wines.

Among the Member Companies who participated in the market place were:

- All Italian Fine Wine and Food
- Cocobel Gourmet Chocolates
- Delft Cocoa Plantations
- Grande Agro Tourism.

The marketplace was also open to other suppliers/ non-member producers of European products. EUROCHAMTT covered the cost of hosting this marketplace through contributions as follows:

- Venue courtesy of Cocobel Chocolates Ltd, Isabel Brash
- General sponsorship Kisserup International Trade Roots, Pernille Boulter

From top left to right: Gina Hardy of Gina’s Chocolate Truffles; Isabel Brash of Cocobel Gourmet Chocolates; Ceramic Art by Lorenza Gagliardi-Robinson; Chocolate treasure chest from Delft Cocoa Plantations.
FOOD SAFETY TRAINING


Buyers and sellers felt it was a good initiative that should be repeated again.

In support of the policy of the Ministry of Labour, Small and Micro Enterprise Development to develop agro processing support systems, the EU funded the consultancy: ‘Technical Assistance for training of Micro and Small Enterprises in Trinidad and Tobago in International Quality Standards.’ This programme comprised six (6) modules of training delivered over approximately six week during which participants were exposed to the vastness of International Quality standards and its intricacies. Training included content and applications of mandatory standards such as the recent Food Safety Modernization Act (FSMA), EU Food Law, as well as voluntary standards British Retail Consortium and ISO 22001 and the immense impact these voluntary regulations have on the import and more importantly the export component of food from Trinidad and Tobago.

All participants chose a local agro processor that gave the opportunity to apply techniques and strategies learnt in the sessions and apply these in a realistic and practical way, with the aim of improving the production quality of various products.

FOOD SAFETY TRAINING, TOBAGO

The European Business Chamber in Trinidad and Tobago (EUROCHAMTT) in partnership with the European Union, the Tobago House of Assembly, Ministry of Labour and Small and Micro Enterprise Development, Ministry of Food Production and Tobago Hospitality and Tourism Institute successfully arranged for the delivery of a 2 day intensive workshop on Food Safety Training for Trainers in Tobago. The workshop was held on January 16th and 17th, 2014, from 8:30 AM - 4:00 PM each day at the Tobago Hospitality and Tourism Institute, Blenheim, Mt. St. George, Tobago. There were over 30 participants and much more interest than spaces.
EUROCHAMTT represented by its President, Marie Louise Norton-Murray was given the honour and opportunity to meet Her Excellency Ambassador Sabine Ulmann Shaban, new Swiss Ambassador to Trinidad and Tobago based in Caracas. The meeting was arranged by the Honorary Consul for Switzerland, Michele Khan and took place on the 16th November at the Hyatt Regency Hotel in Port of Spain, during Her Excellency’s visit to Trinidad to present credentials to President Anthony Carmona. The meeting was an opportunity to introduce the European Business Chamber and its projects. The EUROCHAMTT President also spoke of interest to facilitate knowledge sharing and discussions on SWISS economic and human development models with a view to understanding the systems, policies and characteristics that keep Switzerland continuously at the top of the economic and social indicators. These include:

- Highest wealth per adult (financial and non-financial assets) in the world according to Credit Suisse
- Among the eighth-highest per capita gross domestic product on the IMF list
- Swiss citizens have the second-highest life expectancy in the world on UN list
- Top rank in Bribe Payers Index indicating very low levels of business corruption
- Highest economic and tourist competitiveness according to Global Competitiveness Report and Travel and Tourism Competitiveness Report respectively
- Zürich and Geneva have been ranked among cities with highest quality of life in the world.

EUROCHAMTT is planning to host a lecture in April by Dr Hans Geiser, Swiss national and permanent resident in Trinidad & Tobago, former Lecturer, Institute of International Relations, University of the West Indies and Foreign Policy Consultant, Minister of Foreign Affairs, Trinidad & Tobago.

EPIPHANY

Submitted by Denis Boodhu.

Epiphany, the twelfth day after Christmas, is a quintessential French tradition, commonly known as the “Fête des Rois”, characterized by the “Galette des Rois”, the King’s Cake”, or the “Gâteau des Rois” in the south of France. This French tradition commemorates the arrival of the Magi or three kings, Melchior, Caspard and Balthazar, in Bethlehem, the birthplace of Jesus; hence the name of the feast, Fête des Rois – the Feast of the Kings. This celebration dates back to the 14th century and today it is primarily the feast of young French children.

The Parisian galette is basically a brioche, a flaky, puff pastry cake, circular (or rectangular), shaped like a crown and stuffed with frangipane, an almond-
flavoured filling. In the south of France the galette differs with the use of candied fruit instead. Inside the galette there is a “fève” (literally, a broad bean) which is a figurine made of ceramic, porcelain or plastic hidden before baking. This figurine can represent a person, fictitious or not or an object. A gold cardboard crown, supplied by the bakery, is an integral part of the ritual.

The uniqueness of this family tradition stems from the sharing of the galette. Friends and family gather at snack time. The galette is cut up into as many slices as there are guests plus one, called the “part du bon dieu” (God’s share), the “part de la vierge” (the Virgin Mary’s share) or the “part du pauvre” (the poor man’s share). This slice was traditionally for the first poor person who stopped by the house. The youngest child “le petit roi”, the small king, crawls and hides under the table and calls out the name of the persons to whom slices should be given. Start chewing delicately – watch out for your teeth- on your slice to check for the “fève”. The lucky recipient of the “fève” is crowned king or queen, proceeds to choose a king/queen and has the opportunity to boss around the rest of the family for the day.

This galette get-together continuing throughout January and up to Mardi Gras is an opportunity for friends, neighbours, colleagues to meet and exchange new year’s greetings. At the workplace the secretary would pass around an envelope to collect euros for the galette plus cider or Crémant, a sparkling white wine.

There is even a traditional reception at the French President’s official residence, the Elysée Palace, with a galette which measures 1.2 metres across for 150 guests. However, there is no crown and no fève in the galette as it would not be fitting to find a king in the presidential palace of the French Republic!

For a recipe in French with video, please refer to: http://www.marmiton.org/recettes/recette_galette-des-rois_10832.aspx

In English, please refer to: http://frenchfood.about.com/od/desserts/r/Galette-des-Rois-Recipe.htm

If you would like information about French culture, learning French or visiting France you can reach Denis Boodhu at boodhu.denis@gmail.com.

**TOBAGO - NEW OPPORTUNITIES TO DEVELOP AND CAPITALISE ON SUSTAINABLE TOURISM IN TOBAGO.**

Submitted by Aljoscha Wothke, Director, ECO PROJECT Ltd.

With the opening of the Scandinavian market, Tobago’s tourism stakeholders must critically evaluate lost and new opportunities. Any tourism product’s success depends on two main factors: demand and supply. On the surface it seems that the Scandinavian tourists’ demand is perfectly matched by Tobago’s product which should be characterised by its brand slogan: “Green, Clean, Safe and Serene”. The middle to higher income Scandinavian tourist is interested in nature’s beauty, unspoilt beaches and lush forests. *She/he is accustomed to a “clean scene”, in which recycling is not a burden but a habit.* Noise, dust and garbage are not tolerated and safety and serenity are a part of the Scandinavian way of life.

So do we have a perfect match? Does Tobago keep its brand promise? For those with a keen eye, and most tourists that pay high prices to come to Tobago will observe keenly, they will evaluate if the brand promise
is being fulfilled. If Tobago scores low, it will get only one-time visitors and the best tourist, the returning visitor for years, will be a rare species.

So what can Tobago do to ensure it fulfils the brand promise and applies the principles of sustainable tourism in such a way that the tourist is aware of positive action and will reward it with high spending, return visits and valuable word of mouth marketing?

1. We need to ensure that Tobago’s environmental resources are used sustainably, conserving biodiversity and eco-health are important policies to promote in every project;
2. Working sewage treatment plants, recycling, composting, and water and energy conservation, need to be top priority policies to implement, all of which the Scandinavian tourist is highly accustomed to in their own countries;
3. The socio-cultural identity of host communities must be visibly protected and enhanced resulting in a living cultural heritage;
4. Architecture, dance, craft, drama, poetry, culinary arts should be an expression of Tobago’s past and current culture and not an imitation from so called developed, mass markets that have lost all individuality and can be found anywhere. The new market expects authentic experiences;
5. Tourism needs to fairly benefit all stakeholders and not just the few. Once people feel treated fairly and respected the quality of Tobago’s customer service might be positively changed; Polite and courteous customer service is a trademark for Scandinavia and is expected when abroad;
6. Once the tourism sector increases its corporate social responsibility including increasing linkages with local agriculture, fisheries, restaurants and other suppliers, it might be seen by non-tourism actors more as a partner than a competitor.

Tourism stakeholders at any level need to be aware about the actions that can be taken to fulfil the brand promise and provide a sustainable tourism product. Knowledge must be transformed into sustainable development policy and attitude and attitude into action. This will determine if Tobago as a whole can capitalise on the new opportunity of the Scandinavian air bridge.

EUROCHAMTT TOBAGO GOOD FOODS PROJECT

A Memorandum of Agreement between the Government of the Republic of Trinidad and Tobago and the European Business Chamber in Trinidad and Tobago (EUROCHAMTT) re the EUROCHAMTT TOBAGO GOOD FOODS PROJECT was signed on Thursday 30 January. Among the first deliverables are the delivery of 3 to 4 workshops in Tobago promoting investment in good foods. Workshop themes and tentative workshop dates are as follows:

- Workshop 1 – Opportunities in Dairy Goat rearing - Thursday 13 March
- Workshop 2 – Cocoa and Coconut Rehabilitation in Tobago and Opportunities – Friday 14 March
- Workshop 3 – Eco labels, Slow Foods, Organic, Bio etc. and impact on operations- Thursday 27 March
- Workshop 4 – Dehydration of local fruit including mango, citrus, fruit. - Friday 28 March

There are opportunities for our members as beneficiaries of the project, once their investment is in Tobago and opportunities as suppliers.
CALENDAR OF EVENTS 2014

NOVEMBER 2013

- Thursday 21 November - Le Beaujolais Nouveau organised by Alliance Française.
- Wednesday 27 November – meeting with The Green World Initiative, UK a social enterprise that offers knowledge and skills transfer in renewable technologies for the Caribbean.

DECEMBER 2013

- Thursday 12 December– EUROCHAMTT CHRISTMAS MARKETPLACE from 4.00 – 7.00 p.m. at the Medulla Art Gallery, 37 Fitt Street. Note: digital brochures from members who participated are available and members may order items continuously.

JANUARY 2014

- Thursday 30 January – Signing of the Memorandum of Agreement between the Government of the Republic of Trinidad and Tobago and the European Business Chamber in Trinidad and Tobago (EUROCHAMTT) re the EUROCHAMTT TOBAGO GOOD FOODS PROJECT; Venue: Ministry of Trade, Industry and Investment Level 12; Legal Department.

FEBRUARY 2014

- Tuesday 25 February – EUROCHAMTT PRESENTATION BY GERARD BESSON, PARIA PUBLISHING AND NETWORKING EVENT on the influence of French Culture on Trinidad Carnival, at ZAZOU BISTRO MODERNE, housed at The Trinidad Country Club, from 6.00 – 8.00 p.m. Please contact the EUROCHAMTT Secretariat at info@eurochamtt.org for registration information.
- 26 February - Farm and More, Warwick, U.K. Trade show providing solutions and contacts for farming businesses. For more information go to www.farmandmore.org.uk.

MARCH 2014

- 5 – 9 March – ITB Berlin, Germany. This is a world leading trade show for the travel and tourism industry. For more information go to: http://www.itb-berlin.de/
- 8 – 12 March - Europain, Paris - Nord Villepinte, France. Trade show for professionals from the bakery, pastry, ice cream, chocolate and confectionery industries. Interested parties can contact the Promosalon representative in Venezuela at: venezuela@promosalons.com.
- 13 March – EUROCHAMTT TOBAGO GOOD FOOD Project Workshop 1 - Opportunities in Dairy Goat Rearing. Please contact the EUROCHAMTT Secretariat at info@eurochamtt.org for registration information.
- 14 March – EUROCHAMTT TOBAGO GOOD FOOD Project Workshop 2– Cocoa and Coconut Rehabilitation in Tobago and Opportunities. Please contact the EUROCHAMTT Secretariat at info@eurochamtt.org for registration information.
- 20 March – Members’ Quarterly Meeting and EUROCHAMTT BOARD MEETING.
24 – 26 March – Food and Wine Expo, NEC in Birmingham, UK. This exhibition welcomes small artisan producers to big name brands from around the world. For more information go to: http://www.foodanddrinkexpo.co.uk/.

27 March – EUROCHAMTT TOBAGO GOOD FOOD Project Workshop 3 – Eco labels, Slow Foods, Organic, Bio etc. and impact on operations. Please contact the EUROCHAMTT Secretariat at info@eurochamtt.org for registration information.

28 March – EUROCHAMTT TOBAGO GOOD FOOD Project Workshop 4– Dehydration of local fruit including mango and citrus fruit. Please contact the EUROCHAMTT Secretariat at info@eurochamtt.org for registration information.

APRIL 2014

Date to be confirmed – EUROCHAMTT Presentation by Dr Hans Geiser, former member of the UWI International Relations Department on the SWISS Development Model with emphasis on Human Resources Development, from 6.00 – 8.00 p.m. Please contact the EUROCHAMTT Secretariat at info@eurochamtt.org for registration information.

MAY 2014

8 May – EUROCHAMTT ANNUAL MEMBERS’ MEETING

9 May – EUROPE DAY

JUNE 2014

June – July -International Festival of Business 2014; Liverpool; U.K. This is a UK Government backed festival and is billed as the biggest global business event of the year.

JULY 2014

Date to be confirmed– EUROCHAMTT NETWORKING EVENT

AUGUST 2014

Date to be confirmed– EUROCHAMTT NETWORKING EVENT

SEPTEMBER 2014

Date to be confirmed– EUROCHAMTT QUARTERLY MEMBERS’ MEETING
OCTOBER 2014
- Date to be confirmed – EUROCHAMTT CHRISTMAS MARKETPLACE

NOVEMBER 2014
- 26-27 November - Energy Europe; Denmark. This is a leading trade fair in Europe for renewable energy and clean technologies. For more information go to www.energy-europe.dk.

DECEMBER 2014
- Date to be confirmed – EUROCHAMTT NETWORKING EVENT