Why we love

We should learn all about British food and why it is important we eat fresh and local produce



Britain has a huge range of delicious food available through the seasons

What's in season?



Spring



Summer

Carrots Cauliflowers Cucumbers Savoy Cabbage Spinach **Spring Greens** Spring Onion **Watercress Gooseberries** Rhubarb

Cauliflowers Courgettes Cucumber **Fresh Peas Green Beans** Lettuce **Runner Beans** Tomatoes Raspberries **Strawberries**



Autumn

Mushrooms Lettuce Marrow **Potatoes Pumpkin Sweetcorn Watercress** Apples **Blackberries Pears**



Sprouts Cabbage Cauliflower Leeks **Parsnips Potatoes Swede Turnips** Apples Pears

Eating foods in season will be packed with the right nutrients your body needs for that season



Buying British is better for the environment, our food will have less to travel, lowering carbon footprint



Without sheep, cows and grains we wouldn't have a countryside



Buying British supports the economy. When you shop and eat out, you get the best of British

Go to www.lovebritishfood.co.uk







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