

Visit to TILDA Rice Factory

Wednesday 8th February

Members of the IWFS London Branch have kindly been invited to visit Tilda, the UK's number 1 dry rice brand, for a day's tour involving all aspects of rice growing and production.

TILDA is a very well known name and is a family business with over 30 years of experience in buying, importing and selling the highest quality Pure Basmati Rice, which is acknowledged as the finest rice available on our shelves.

Basmati rice can only be grown in the Himalayan foothills and Tilda works with 1000 independent farmers and, at all stages of production, the rice is tended by hand, even undergoing DNA screening to ensure its purity. There are 40,000 different varieties of rice grown in the world, a small percentage of which are grown for the domestic market. Today you will learn about some of these varieties. We will be shown around the factory and have a chance to taste several of the different types of rice and then have a lunch with some rice dishes. You will receive advice on different cooking skills and a microwave demonstration as well. You will also be taught about the excellent nutritional value of rice which is a good source of carbohydrate with many vitamins.

This should prove to be a most interesting day which will finish around 3 pm.

Rainham is between Tilbury and London. It is easy to reach by car and there are frequent trains from Fenchurch Street. It will be possible to be collected from the station by arrangement for the 10.30am start. If you require collection, please mark your booking form "Lift".

Venue:	Tilda Ltd. Coldharbour Lane, Rainham, Essex.	
Station:	Rainham, Essex.	
Time:	10.30am.	
Dress:	Casual. Comfortable walking shoes for tour of factory.	
Price	£10.00 Members	£12.00 Guests if room
Organiser:	Dr Christopher Davenport-Jones	
	Tel: 07736 684 994	
	E-mail : cdj@davenportjones.wanadoo.co.uk	