

Drop-in for start-ups

Oxford Centre for Innovation is set to launch a 'drop-in' service this autumn providing start-up companies with co-working options and dedicated desk space at its city centre location in New Road.

The Pod, a 797 sq ft area within Oxford Centre for Innovation will soon be home to 25 drop-in/flexible

work stations, five permanent work stations and AV facilities.

It will provide businesses with a flexible desk and access to broadband in a co-working space from £75 per month. A selection of packages will be available on an hourly or daily basis per month.

Businesses simply need to contact

the centre and book a desk in advance or could even reserve on the same day, subject to availability.

The Pod has been funded by The Oxford Trust, a charitable trust that encourages the pursuit of science and enterprise across the region and which owns the OCFI. The centre is managed by Oxford Innovation, the UK's leading operator of business and innovation centres, on behalf of the trust.

Margaret Hewitt, centre director, Oxford Centre for Innovation, said: "We decided to create The Pod following a number of enquiries from exciting businesses who require flexible office space in Oxford."

The city is desperately short of office space in the OX1 central area and The Pod will make space available to companies as they grow, helping to cultivate jobs and wealth."

Steve Burgess, chief executive of The Oxford Trust, said: "Our experience shows that providing affordable office space in the city is vital to helping local science and innovation businesses get established so this new venture is an exciting addition to our existing portfolio of activities that foster enterprise."

For further information about The Pod, contact m.hewitt@oxin.co.uk or visit pod.ocfi.co.uk.



MARGARET HEWITT (LEFT) AND HEATHER HAYLE FROM OXFORD CENTRE FOR INNOVATION

Broadcaster Buerk lends his support

Broadcaster Michael Buerk, a long-serving patron of Guildford-based prostate cancer charity, the Prostate Project, is again lending his support to the charity's 2016 OctoBeardFest beard-growing appeal.

Launched in 2013, OctoBeardFest calls on men to surprise their friends, shock their wives/partners and help raise funds for prostate cancer research.

They simply have to ditch their



razors in October and get family and friends to sponsor their new look. Clipped and trendy or wild and woolly – it's a fun way to help save many of the 11,000 lives lost every year to prostate cancer.

To get involved, just register at the OBF website: www.octobeardfest.co.uk, set up a BT MyDonate fundraising page and get growing!

All the money raised so far (£200,000 plus) is being used to support a world-class cancer research team at the University of Surrey under the leadership of Professor Hardev Pandha.

Their current work includes a vital 500-man clinical trial of the breakthrough EN2 urine test for prostate cancer, research to help measure how aggressive cancer is, and the development of a blood test, in conjunction with Professor Ng, of Kings College London, that will help predict which

advanced prostate cancer patients will benefit from the new generation of powerful hormone-targeting drugs.

Prostate cancer thrives on the hormone testosterone, so blocking its production is a vital treatment. But not all patients respond to the latest drugs.

Much of the money raised from OBF in 2015 was spent on exosome research. These tiny particles, which can be extracted from blood, hold vital information which could determine why some patients respond and some do not. A new study is under way is collecting samples from men on Enzalutamide - the first of the new drugs, now approved by NICE – to discover who is or is not responding to treatment.

For more information about the Prostate Project and OctoBeardFest contact prostate-project.org.uk or octobeardfest.co.uk.

A feast in the village



CLARE HARGREAVES

Feast with a Chef, brings great food cooked by Britain's top chefs to the simple and friendly surroundings of a village hall. Ex-food writer Clare Hargreaves started the phenomenon and tells us why.

What got you started?

I am a food writer so I meet lots of famous chefs through my work. I'd been cooking pop-ups myself but three years ago I had a brain-wave: why not ask a professional chef - ideally Michelin-starred - to cook instead? Amazingly the two-starred chef I asked, Michael Wignall, said yes! I hired a village hall just outside Bristol. It had just the right vibe – simple and relaxed, which is exactly how people want to dine these days. I call it 'fine dining without the starch'.

Have you always had a passion for food?

Yes! My first memory is when I was learning to do italic writing, aged about six, and there was a recipe for cherry buns in the book, from which we were copying. I took the book home and baked the buns - and they worked! Later, I did French exchanges and was so bowled over by the food that I got my French hosts to teach me how to make all the dishes. I've

loved cooking and eating ever since, and now consider myself incredibly lucky to be able to earn a living by writing about food.

Organic and sustainable seem to be trendy - but are they more than just catch phrases?

Serving sustainably produced, pesticide-free food is at the heart of what Feast with a Chef does. All of our chefs believe passionately that good food is food that doesn't harm the planet. The chefs from Orwells (who are cooking our October 1 feast), for instance, grow many of their own vegetables and source food locally to cut down on food miles, and they won't take deliveries from suppliers who don't use recyclable packaging.

What has changed the most since you started Feast with a Chef?

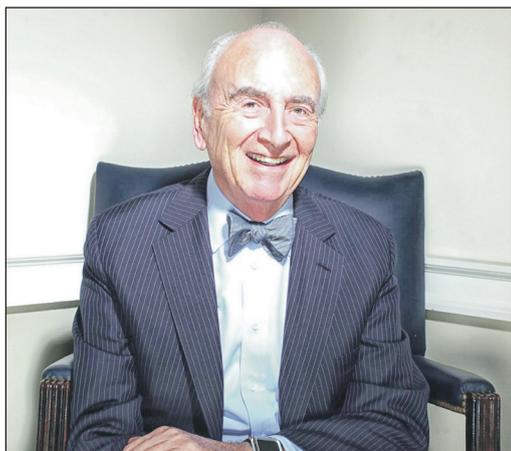
We've got slicker. Our forthcoming Oxford feast will be our 16th, so we've hopefully got the hang of how to lay on a cracking dinner by now. I remember at the first feast we were still hunting for the caretaker to bring more chairs when the first guests arrived; thankfully, that doesn't happen any more! We have a lot of regulars who book every feast, so they book up pretty quickly.

What is your favourite feast so far, and what do you look forward too?

That's a bit like asking me my favourite restaurant - the answer is always 'the most recent one' as that's the one I remember best. They have all been fun in their own way and each is totally different thanks to the personalities of the chefs. In May, we ran a Cornish Seafood Feast with two Michelin-starred Nathan Outlaw, to launch his new book, and I'll never forget his beer-cured salmon!

Harvest Feast cooked by Ryan Simpson & Liam Trotman, from Orwells Restaurant will be at Kirtlington Village hall Sat 1st Oct 6.15pm for tickets visit <http://www.clarehargreaves.co.uk/>

Migrant entrepreneurs provide an economic boost for nation



RT HON LORD YOUNG OF GRAFFHAM

A new report by the Institute of Directors and Brazilian-born entrepreneur Rafael dos Santos has revealed the challenges faced by migrant entrepreneurs and the extraordinary benefit they bring to the UK's economy.

Rt Hon Lord Young of Graffham provided the foreword to the Migrant Entrepreneurship Report, explaining how migrant entrepreneurs provided a much-needed boost into the economy and how they were leading by example.

Lord Young said, "I am the son of an immigrant.

"My father arrived in the Pool of London in 1905 as a

five-year-old brought by his parents fleeing Lithuania.

"He went to school in the East End, within months fell in love with cricket (although in later life he deserted her for golf!) and when he left school at 15 worked in the family business.

"My grandfather, a small businessman with a lemonade factory at home, quickly set up his own entirely different business once he arrived over here.

"This is a story that has been repeated hundreds of thousands of times over the ensuing decades.

"Why? Because by and large, it is the most entrepreneurial people who get up and go when living

at home becomes impossible and they bring their entrepreneurialism with them.

"But entrepreneurialism by itself is not enough.

"If you want to start your own business, you need a stable environment, sensible taxation and reasonable regulation within the rule of law, the three basic requirements for all business and those we provide better than anywhere else in Europe.

"The vast majority of those who arrive on our shores come here looking for the opportunity to better themselves, to enable their family to enjoy a decent life and many can do that best by set-

ting up their own business.

"If this report demonstrates a gap in the market, then it is probably the provision of English language training for those intending to work for themselves.

"I commend this report for demonstrating how much we should welcome those immigrants who come to our shores, how much we should assist them in their endeavours to work for themselves and, ultimately, how much their efforts will benefit the whole economy."

The report is launched to coincide with the opening of London's first co-working space dedicated to assisting migrant entrepreneurs. mi-HUB is based in Whitechapel.