

LE TOUR DE
vacherin

LONDON - JURA

8 - 14 SEPT 2018

Celebrating 15 years

This year marks the 15th anniversary of Vacherin opening its first ever contract at Imagination - a contract which we are still proud to look after to this day!

To commemorate our 15 years of operation, a small band of ultra-fit (!) team members are going to complete an epic cycle journey, from our office in Hatton Garden to the home of Vacherin, in the Jura region of Switzerland - a total of 1,065km/665miles, with lots of ups and downs, with the aim of raising £15,000 for our chosen charity, Luminary Bakery.

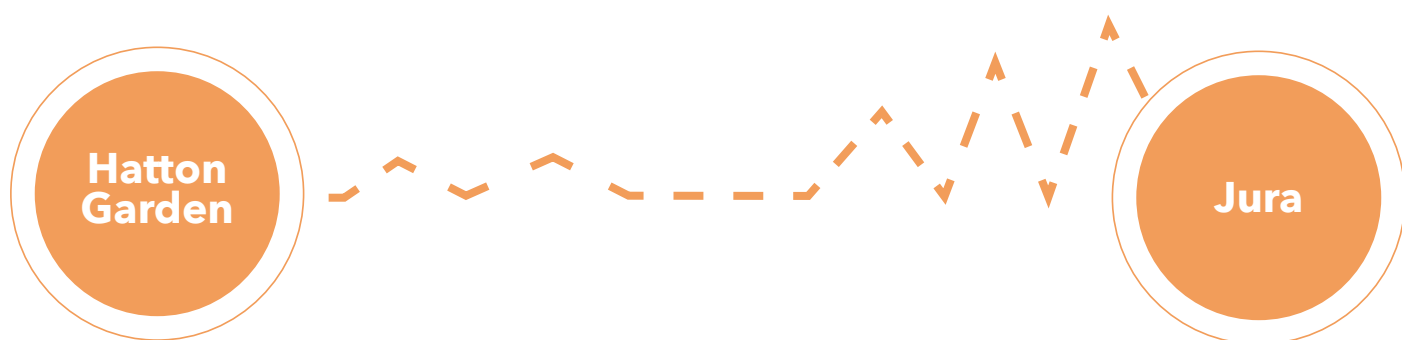


**15
years**

**1,065km
665miles**

£15,000

Leaving London on September 8th, we will ride almost 100 miles per day to arrive at The Museum of Vacherin (yes, it really exists!) in the small town of Les Charbonnieres on the day that the first Vacherin cheese is released.



STAGES

1 DOWNS 123KM

5 BURGUNDY 170KM

2 BRITTANY 167KM

6 JURA 125KM

3 LOIRE 165KM

7 JURA/SWISS 145KM

4 CENTRE 170KM

Each of the intrepid riders is paying their own ride costs, and Vacherin are covering 50% of the cost of logistics, support crew and everything else necessary to ensure a safe and successful ride.

RIDERS

PHIL ROKER

Owner | Managing Director

SIMON MACFARLANE

Director | Head of Operations

TOM RULE

Director | Operations

HAMISH THORN

Catering Manager

PAUL MATTHEWS

Head Chef

LEWIS LINLEY

Sous Chef

SIMON WILLIAM SMITH

General Manager

LAWRENCE NEWSHAM

Head chef

ULA BARDOVSKAJA

General Manager



LUMINARY BAKERY

Luminary Bakery have been Vacherin's partner charity for 12 months. We support this social enterprise in east London, which offers opportunities for women who have experienced social or economic disadvantage, to build their skills and improve their futures.

In 2017, Luminary Bakery opened their very own café in Stoke Newington, launched a stall at Borough Market and began a partnership with Ben & Jerry's. They also launched a mentoring scheme which Vacherin took part in, pairing professional female volunteers with bakery graduates to help them with their next steps.

37 women have now graduated from Luminary's programmes with 88% going into employment, further training or enterprise. Five new businesses have been created by these entrepreneurial graduates.



We will be delighted to present Luminary Bakery with the money raised by Le Tour de Vacherin. Here is what they would like to do with it.

£15,000 WOULD ENABLE US TO FIT OUT THE LUMINARY TEACHING ROOM TO A HIGH-SPEC PROFESSIONAL KITCHEN

At the moment the women at the bakery are sharing wooden spoons and mixers and are prepping on a domestic kitchen table! With the money raised, we would be able to fund this large project which would include knocking down a wall for more space, plumbing in a handwash sink and running electrics to hobs, this way each woman would have everything she needs to train in the most professional environment possible, preparing them for professional

"Luminary love working with Vacherin who support what we do in such a range of ways. This fundraiser is particularly exciting as it will provide a high-spec training facility for our women to undertake their training. Luminary supports women who are some of the most disadvantaged in the UK, they have huge potential and we believe they deserve the best. Currently women on our courses are having to share basic equipment which isn't fit for purpose. This fundraising will fit-out a 'bake-off' style kitchen so each trainee can have their own station, and they can practice with equipment they will use in a professional kitchen once they step into their hospitality career."

Alice Williams, Luminary Founder

SPONSORSHIP

To achieve the £15,000 target that we have set ourselves, we hope to secure your support through both an online auction and our JustGiving page.

Our charity page is now up and running - [click here to donate](#)

Our auction has also started - [click here to visit our auction page](#)

These are the lots that you can currently bid on:

- A Vacherin Chef for the evening (at home or at work) with catering support from either Phil Roker, Simon Macfarlane or Tom Rule. Dinner for 6 (excluding alcohol) Choose from four of our senior Vacherin Chefs including Steven Lickley, Masterchef Finalist
- Dinner for four at Robin Gill's restaurant - Sorella
- Manchester United football shirt signed by football legend Andy Cole
- 2 tickets to the HSBC World Seven Series, Twickenham June 2019
- 18 holes of golf at the stunning Championship Golf Course at The Grove
- 2 x 500g T bone steaks
- A year's supply of Extract coffee of your choice to your home
- Afternoon tea for two at The Luminary Bakery
- A day at Appledore with Block and Cleaver farmers and a turkey delivered at Christmas
- Hire of a cocktail barman to create three tasty cocktails for up to 30 people
- One whole Kent lamb
- Whole salmon filleting workshop with a whole salmon to take home with you

We would love you to forward the details onto your work colleagues and join us in achieving our goal.



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2018