Our magazine, exclusively for colleagues
Winter 2020/21

WIN

A safari park adventure

7 brands you need to know about

WIN

Bringing the party home

Check out F&F Huntingdon Extra’s guide to the festive season

Tastemasters
Meet our Michelin-trained development chefs

All aboard
Join us on the midnight train to Daventry
Solihull Extra
Colleagues at the West Midlands store celebrated completing their own 5k in support of Cancer Research UK.

Cleckheaton Superstore
The store in West Yorkshire donated weekly hampers of fresh fruit to a local primary school.

Pontypridd Extra
Emergency services staff were thanked with a hamper full of treats, generously donated by our colleagues.

Camborne Superstore
The Cornish superstore celebrated 30 years of serving Britain’s shoppers a little better every day.

Slough Extra
Fruit and veg was donated to a local organisation, who used it to cook hot meals for homeless people.

Ballymoney Castle St Superstore
The team donated pumpkins to local schools for kids to decorate.

Three Bridges Extra
Customer Assistant Martin Weathers helped The Veterans’ Charity raise important funds.

Evesham Esso Express
The team in Worcestershire got their bake on to raise money for charity. In total, they collected £440.

Share your photos
Get in touch with your photos and story ideas at t.magazine@tesco.com

Some images were taken prior to face masks being made compulsory for colleagues in stores.
Hello.

Looking back over the past 12 months, it’s hard to believe how much our lives have changed and how the COVID-19 pandemic continues to impact us. I’m so proud of how the Tesco team has adapted and risen to the challenge of continuing to serve our customers so well, at a period of time when they need us the most. Every day I hear, read and see so many examples of colleagues going that extra mile for our customers – thank you so much.

Despite being busier than ever, colleagues have taken time out to go into the communities we serve, delivering food parcels for the most vulnerable and care packages for fellow key workers. You helped to provide 1 million nutritious meals for our brilliant NHS, and some of you even took on Race for Life at Home!

Whatever else is happening, we stand by our long-standing partnerships with all our health charity partners. Though our September in-store fundraiser wasn’t quite what we planned, it still raised nearly £1.5 million which we matched to reach a total of £3 million.

As we move into a new year after achieving more than we ever thought possible, I want to thank you all once again for your tremendous effort and hard work. I hope you enjoy this edition of t magazine and wish you all the very best for the festive season and a happy new year.

Jason Tarry
UK & ROI CEO

Got a story?
If you’ve got an idea for a story or you’d like to share what you get up to in your spare time, get in touch.

Email us at t.magazine@tesco.com

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Getting to know

Ken Murphy

t magazine meets our new Group Chief Executive

Tell us a little about your career so far
I originally trained as an accountant, then worked for Procter & Gamble for a number of years around Europe before joining UniChem in the UK. Around 10 years later we merged with Boots and I became a retailer. It’s been a fantastic ride and I’ve loved every minute. I’m so delighted to now be a part of the Tesco team, working alongside some of the best retail colleagues in the world.

What excites you about your role?
I see so much opportunity within our business. To give just one example, look at the amazing things we’ve done in such a short time frame to more than double our online capacity in the past few months, and there’s a lot more to come. Tesco is positioned really well to cater for all needs – from a small convenience shop to a week’s worth of shopping delivered to our customers’ doors. We’ve also got Booker, who serve 88,000 community retailers and 420,000 catering customers. So we really do touch every part of retail in the UK and further afield, and that’s a really exciting platform to build from.
**Who inspires you?**
I get really inspired by seeing teams of people coming together to do great things. I’m a team player by nature and Tesco’s success is down to what we do as a team. So that’s how I get my kicks, and I think that we’re in a position to make a big difference to people’s lives over the next few years.

**What’s your favourite Tesco product?**
I love our Finest Aberdeen Angus Ribeye steak, but I’m trying to cut down on meat, so I’ve really enjoyed exploring our plant-based range. The Plant Chef meat-free burgers are delicious and there are some real examples of fantastic innovation in our Wicked Kitchen range too.

**Away from work, how do you relax?**
I’ve got three passions outside of work: music, sport and food. Although when it comes to food, I’m definitely better at the eating part than the cooking!

**What sports and teams do you follow?**
I’m into almost all sports – I love it. I’m a huge rugby fan, and a Munster supporter as you might expect given my upbringing. In terms of football, I’ve always been a Man United fan, which I know is probably disappointing to many of you!

**What has it been like meeting colleagues around the country?**
The people I’ve met couldn’t have been more warm, friendly and passionate, and I’ve really felt at home from my first day. It’s been a whirlwind introduction to the business, meeting new people and teams every week, but it has been fantastic. I’ve been so impressed with what I’ve seen and all the people I’ve met who do such a brilliant job for our customers, and I’ll be continuing to get out to stores and distribution as often as possible – please do come over and say hi if you see me.

**What’s one thing that you want your colleagues at Tesco to know about you?**
I have three “rules” I like to live by to help me get the most out of work, and my life in general. Humility: for me, this is all about listening, not thinking you know everything, and a willingess to learn and be open-minded. This translates into how you treat people, whether that’s customers, colleagues, partners or suppliers. The second is honesty: it’s essential to be honest with yourself and those around you in order to break through and move forward. Finally, passion. Life is too short to not enjoy what you do.

**What was it like to join Tesco during the coronavirus pandemic?**
Joining the team during the pandemic has been a challenge, but I’m pleased to have still been able to get to know so many different areas of the business and meet lots of colleagues – whether that’s in person or virtually, over a Microsoft Teams call. The way you’ve all pulled together to support our customers through the pandemic has been truly incredible, and I am so proud to be part of the team.

**What’s the best piece of advice you got?**
The best piece of advice I got was a simple one: to listen and learn from our colleagues inside Tesco. You all make Tesco the business it is today, and you know our customers better than anyone. The experience and expertise I’ve seen in the business is humbling.

**If you could choose only one dinner to take to a desert island what would it be?**
Without a doubt, it would have to be my wife’s homemade spaghetti Bolognese – you can’t beat it.

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Tasters

Little helps

Troops operating far from home in war zones are getting some postal pick-me-ups thanks to the Lonely Soldier Initiative, backed by our colleagues at Fratton Park Extra.

Community Champion Tara Bellinger (pictured left) and her team were so moved by the scheme, which was set up by soldier’s wife Leanne Gallagher-Costello, that they donated scores of non-perishable items to send.

A RAY of hope

Families who’ve fled their war-torn countries will be a little better off this winter thanks to the humanitarian efforts of Customer Assistant Olivia Sykes (pictured below). Olivia is working with Refugee Action York (RAY) and nine of our stores in the city to provide warm clothing and food bags to hundreds of vulnerable families.

When you wish upon a store

Our Maldon Extra colleagues joined forces to spread a little cheer at a difficult time for elderly residents.

An in-store Wishing Washing Line, where local care home residents can peg up their wishes for shoppers to grant, has proved a big hit at Maldon Extra.

Rhiain Oakley, Community Champion, says: “We love being able to give back to our local residents by donating gifts.” The team can’t currently donate ‘experience’ wishes, such as ballroom dancing sessions, but popular items on the line include everything from talcum powder and slippers to a tipple of Guinness!
Ex-cabbie’s bestseller

Former black cab driver shares his most famous fares in a book

When he’s not working at our Lakeside Extra Click and Collect point, Customer Assistant Mark Solomon is penning the latest chapter in his memoirs of life on the road – including the times when he picked up Cilla Black and...

Black Cab Wisdom: Knowledge from the back seat is a collection of passengers’ favourite quotes and proverbs, and it has sold thousands of copies. Mark is currently 50,000 words into a follow-up book of anecdotes about his life at the wheel.

Mark said: “About 95% of my passengers contribute something. Some of it is stuff passed down from their grandparents. Others will be just talking and say something very profound.”

Mobile SIMs to help homeless

Homeless people will be handed the priceless gift of being able to stay connected this Christmas thanks to a new partnership between Tesco Mobile and UK charity Crisis.

By purchasing a virtual SIM card as part of our Reconnects mission, colleagues can give vulnerable people a lifeline and help fund phones, devices and connectivity for Crisis clients to stay in touch. Every Christmas (SIM) card from £5 upwards that you buy from the Crisis Shop to Stop Homelessness will help fund phones, devices and connectivity for Crisis clients to stay in touch.

Support our Reconnects mission and buy a virtual SIM card at crisis.org.uk/christmassimcard

Homegrown greens

After spending so much time around fruit and veg at work, you’d have thought Team Manager Craig Biggerstaff would want a rest from radishes.

But when lockdown and the offer of an allotment came, the Leamington Spa Metro Team Manager and tree surgeon friend Chris Eastaff jumped at the chance to transform a rough patch of land into a vegetable wonderland.

Craig says: “It’s gone from strength to strength. It’s a great new hobby that’s providing us with fresh fruit and veg. It’s been a lot of hard work to turn our dream into reality, with me supporting as often as work would allow, but it’s definitely one of the best things to have come out of this situation.”
The Queen’s fab four

Meet four colleagues who’ve had their incredible voluntary and fundraising work recognised by the Queen in her Birthday Honours List

**Phil Richards MBE***
Lead People Partner Phil was awarded an MBE after he raised £150,000 for Scannappeal. He says: “Having the support of an amazing family, great friends and unbelievable colleagues has helped make a difference to me and my fundraising. Having cancer just makes me the man with a story to tell – it’s the selfless people inside and outside of work who make the difference.”

**Kyle Wilson BEM**
Our Customer Assistant at Blairgowrie Welton Superstore launched the Care Blair website to raise more than £1,000 to fund care packs which he delivered to the vulnerable.

**Jayne Griffiths MBE**
Llandrindod Wells Superstore Community Champion Jayne says: “I’m over the moon. I’ve received so many lovely flowers and more than 350 cards from friends and family!”

**Theresa Fisher BEM**
Quedgeley Extra Community Champion Theresa says: “I was so overwhelmed to receive the BEM. It’s been a crazy year, but receiving this award has been so special to me and my community.”

(Above) Tracey stayed silent to raise money for local hospital

Grandmum’s the word

Chatterbox grandma Tracey Geater took on a sponsored silence with her colleagues, to raise money for the hospital that saved her grandson’s life.

The toddler’s mum and dad visited Feltham Dukes Green Superstore to watch in disbelief as gran Tracey Geater and her friend, Tracy Howard, stopped talking for a total of 10 hours.

Toni-Anne Geater, whose son underwent open-heart surgery at London’s Royal Brompton Hospital, says: “My mum never stops talking, so it was a great effort.”

Colleagues held a raffle and tombola and auctioned off paintings by the Team Manager, Jignesh Patel, to raise a huge £2,500.

Charity Champion Lea Bere adds: “Jignesh donated some of his fantastic paintings which we auctioned. We had a fantastic time, with lots of support from customers and colleagues.”

Free books!
If you’d like to review the latest reads, send an email with your contact details to t.magazine@tesco.com

The Guest List, by Lucy Foley
Reviewed by Foong Lambert, Customer Assistant, Waltham Abbey Superstore. She says: “The Guest List is an enthralling story that made me want to read straight to the end in one go! “As the book neared its conclusion, the pace picked up – a gripping story with twists and turns. I was sure I knew whodunnit, but was totally surprised!”

Mother Loves Me, by Abby Davies
Reviewed by Orlaith Madden, Customer Assistant, Cookstown Broadfield Superstore. She says: “This is the story of 13-year-old Mirabelle whose mother calls her ‘little doll’. But when mother comes home with a new ‘little doll’, Mirabelle feels ignored and unwanted, questioning everything she thought she knew. This is an exciting novel, perfect for fans of page-turning thrillers.”

BOOK CLUB

4/5

VERDICT

FOONG’S

3/5

VERDICT

ORLAITH’S

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4/5

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ORLAITH’S
Spread a little Christmas joy, wherever they are.

Our range of e-gift cards are an easy way to send your loved ones the perfect personalised present in an instant at tescogiftcards.com

Read the e-gift card T&Cs before you buy. Subject to availability. You can request a refund for unused e-gift cards bought online within 14 days of purchase. Your legal rights are not affected. For more information visit www.tescogiftcards.com. TM and © 2020 Apple Inc. All rights reserved. Google Play and the Google Play logo are trademarks of Google LLC.
Dishing up inspiration

Meet the expert team of creative chefs keeping us ahead of the competition
Clouds of steam escape pots and knives slice and chop at extraordinary speed in a choreographed flurry of chaos in our Welwyn Garden City development kitchen. We’re visiting our team of development chefs, which includes Jamie Robinson, Adam Pickard, Neel Shah and Will Hart – all chefs who left the restaurant world to join Tesco.

The group has one of the most enviable jobs in the business, as their day could involve anything from sampling curry sauce to researching Japanese food culture. But ultimately, it’s their job to come up with innovative food concepts.

Today, we’re watching as the team prepares for a presentation, but it isn’t PowerPoint slides that they’re serving up. Instead, they’re presenting their latest culinary creations to the product development managers who take inspiration from the chefs’ vision to create new products that we stock on our shelves.

Jamie Robinson
Executive Chef

I got my first job at 14 cleaning the gardens of my sister’s restaurant. I lived for lunchtimes when I could stand in the corner of the kitchen with a sandwich and hot chocolate, and watch the chefs work. I remember thinking how cool they looked – it’s a vision that stuck with me. From then onwards, I knew I wanted to be a chef.

“I went on to move up the ranks in a number of Michelin restaurants, meeting Adam along the way. We gelled instantly and we really learned from each other. Jobs a lot, but I knew I needed to learn as much as I could, as quickly as I could. All the skills I’ve collected along the way have led to me landing my dream job, here at Tesco.”

Redefining food
“I head up the team and lead the research. I’m influenced by everything from trends within hospitality to cultures across the globe. In fact, our Tesco Melodist London Dry Gin uses yuzu, an Asian citrus fruit, which I introduced to the product developers in a Japanese-inspired presentation.

“We’re working on some dishes at the moment that will redefine the way people look at food at Tesco. We can’t say too much right now but we’re having great fun playing with vegetables, and seeing how we can get more of them into everyday products. Some you will see and some will be hidden!”

Bitesize bio

DESERT ISLAND DISH:
“As it’s a very special meal, I think that warrants two dishes – a Sunday roast and a KFC.”

CUPBOARD ESSENTIALS:
“I love spicy, Asian cuisine, so I always have sriracha, soy sauce, gochujang paste and emergency instant noodles at home.”

FAVOURITE INGREDIENT:
“Sriracha sauce. My team take the mickey because I go through a bottle in a week.”

“We’re working on some dishes that will redefine the way people look at food at Tesco”

(Above) Jamie is happiest in the kitchen
Some of my earliest memories involve food – dinner at my grandparents’ home and mum teaching me how to make béchamel sauce. But it wasn’t until I took food technology at school and college that I realised I could make a career out of cooking. After college, I got my first proper job at a Michelin-starred hotel where I was trained on everything from preparing banquets to breakfast pastries. I went on to work in a number of esteemed restaurants and hotels in London and Ascot, including The Dorchester, 45 Park Lane and Coworth Park. This experience helped me to rise to the top of my trade as a Head Chef, where I achieved a Michelin Bib Gourmand, awarded to restaurants who serve ‘quality food at good value’.

New challenges
“I felt as though I’d achieved everything I set out to do in the restaurant world and needed a new challenge. When Jamie told me about his new job in development at Tesco I knew that was what I wanted to do next.

“Creating products for customers demands a completely different way of looking at food. In a restaurant, the food you serve is all about you and what you want to eat. In development, it’s about what the customer wants, what’s going to benefit them and how we can make it easier for them.

“I love testing my creativity to produce something amazing using low-cost ingredients. Cooking with the best of the best is second nature to me, but creating something that will excite and inspire someone feeding a family of four on a fiver is really challenging and hugely rewarding.”

Adam Pickard
Senior Development Chef

DESSERT ISLAND DISH:
“My chef’s head says a quality piece of meat on the BBQ, but my heart says my mum’s roast dinner.”

CUPBOARD ESSENTIALS:
“I’m always stocked up on Worcestershire sauce. I use it in pretty much anything – sauces, marinades, Bolognese. Plus, a good quality sea salt.”

FAVOURITE INGREDIENT:
“Pork – it’s really versatile and is used in so many cuisines.”

Bitesize bio

“I love testing my creativity to produce something amazing using low-cost ingredients”
Neel Shah  
*Product Development Chef*

I’ve been really lucky because I’ve had the chance to travel to more than 20 countries in my short life. Travelling is a passion of mine – I love experiencing different cultures and cuisines, and bringing my findings home. “My favourite place has to be the Maldives. The islands are so small – you could walk from one side to the other – and I was confused as to where they would have the space to grow produce. I soon found out that everything is imported from surrounding countries, so the food is very much a fusion of Indian, Sri Lankan, Malaysian and South East Asian cuisines. I had some of the best food I’ve ever tasted there.

While travelling in the US a few years ago, I came across banana blossom, which is the flower that grows at the end of the banana plant. I came back and experimented with it in plant-based cooking and used it as a fish alternative in an inspiration session.”

**At the heart of food**

“I come from an Indian background, so I was brought up on Indian cooking, which I love. I spent a lot of time in the kitchen learning from my mum when I was younger and now I’m teaching her! “Food is emotional. I’m really interested in the link between food and nostalgia. When you’ve had a bad day you don’t crave an à la carte meal, you want the food you grew up on.”

**“I love experiencing different cultures and cuisines, and bringing my findings home”**
**Will Hart**  
*Product Development Chef*

My love of food stems from being younger, when a family friend, Brian, used to cook with me. I'd pull up a chair and he'd teach me the basics – sauces, scrambled eggs, that sort of thing. I started working in pubs and restaurants throughout school and college, and just never stopped. I've had the privilege to work and train in many Michelin restaurants and hotels, including the prestigious Morston Hall in North Norfolk, under Chef Galton Blackiston."

**Method to the madness**

"I spend a lot of time in the kitchen, experimenting and toying with flavours and techniques. My focus right now is plant-based food. I love the science behind it, especially coming from a Michelin background. I'm able to take the experimental skills and methods I learnt through years of working in top restaurants and the insight I've gained from developing new dishes, and apply it to create something that's unique, but can be produced on a mass scale.

"I created a vegan scotch egg using tofu for the white and sweet potato for the yolk, which took a lot of trial and error and experimenting to finesse. "I've also been playing around with different vegetables to try and create a vegan version of Katsuobushi, which is dried fish commonly served in Japanese cuisine."

**Feeling inspired?**

Try your hand at some of our best recipes at realfood.tesco.com

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**SMALL DISHES, BIG FLAVOURS**

Indian street food is set to become even bigger in the UK and in stores. It comes straight from the streets of India and includes smaller dishes. It's a bit like an Indian tapas and makes a great alternative to traditional curries.

**PLANT-BASED**

We’re increasing our meat-alternative sales by 300% as part of our plan to halve the impact of food production on the environment.

**NORDIC NUTRITION**

You can expect to see Scandinavian-inspired pickles and preserves appearing in store.

**Bitesize bio**

**DESSERT ISLAND DISH:**

“Beef Wellington with truffle and thyme potato terrine, twice-baked cabbage and a white pepper jus. Maybe a bread and butter pudding too.”

**CUPBOARD ESSENTIALS:**

“Chardonnay vinegar, fish sauce, soy sauce and miso. You can make a really quick and delicious meal with any of those items.”

**FAVOURITE INGREDIENT:**

“Just a good, high-quality sea salt.”

“I created a vegan scotch egg using tofu for the white and sweet potato for the yolk”
Season’s feasting

Director of Plant-Based Innovation, Derek Sarno, on what to serve on 25 December, plus tips for taking on Veganuary

Christmas is a time for sharing…but what happens when your guests are meat eaters, vegetarians, vegans, pescatarians, flexitarians and everything in between? Derek Sarno, Director of Plant-Based Innovation, has been working hard to develop Plant Chef and Wicked Kitchen Christmas foods that will take away the stresses of hosting.

WHAT’S THE THEME BEHIND THIS YEAR’S PLANT-BASED CHRISTMAS FOOD?
This year, we’ve gone big on centrepieces and party food. We really wanted to make food that everyone could share and enjoy together. I think for a long time, vegans and veggie lovers have missed out but now there are so many delicious options that even meat eaters will want in on – especially the Plant Chef No-Mozzarella Sticks.

WHAT WERE THE PRIORITIES YOU HAD IN MIND WHEN DEVELOPING THE NEW RANGE?
The most important factors for me were taste, smell and texture. The No-Turkey Roast Crown has traditional sage and onion flavouring. We managed to get the texture really close to that of meat – you can even carve it like a real turkey.

WHAT IS THE STANDOUT PRODUCT FOR YOU?
I really believe the Wicked Wellington will be the top centrepiece of the festive season – it ticks all the boxes for me.

HOW DID YOU MIMIC THE MEAT TASTE IN THE WICKED WELLINGTON?
The Wicked Wellington, like much of the Wicked Kitchen range, is made from a combination of mushrooms and pea protein. Mushrooms are the perfect ingredient for plant-based foods. They offer the meatiest texture and deepest umami (savoury) flavours.

WHAT PRODUCTS DO YOU THINK WILL SURPRISE MEAT-EATERS?
I think even meat-lovers will be big fans of the No-Prawn Firecracker Dippers and the No-Chicken Drumettes.

DO YOU HAVE ANY TIPS FOR GOING VEGAN FOR VEGANUARY?
● Plan your meals so you aren’t worried about what to eat. You can find loads of great plant-based recipes at realfood.tesco.com/vegan-recipes
● Stock up on essentials such as tinned grains and pulses
● Have fun experimenting with new ingredients and flavours

Our plant-based Christmas dinner-for-two takeaway box has 15 plant-based dishes including the Wicked Wellington, Plant-Chef Pigless Blankets and of course a boozy Christmas pud.
Planet-friendly food

More and more people are trying to reduce their consumption of meat because of the effects on the environment. This year’s expanded plant-based Christmas range is all part of our plan to increase our meat alternative offerings over the next five years. Eating more plant-based foods instead of meat can have a big impact on the environment, such as reducing carbon emissions.

7/10 customers say they are trying to cut down on eating meat

Who says vegans can’t have dessert? You’d never be able to tell the Wicked Kitchen Spiced Ginger Chai Cake is plant-based.
ONLINE SAFETY

Tech troubleshooting

Our Technology Security experts advise three colleagues with different concerns about using the internet, as we all spend more time online

Q I’m worried that account hacking and identity fraud are on the rise. What can I do to protect me and my family on social media?

A Social media can be a wonderful way to connect with others, especially now, but we understand it can sometimes be a cause for concern. Darren Johnston, Security Incident Manager, says these tips will help keep your identity safe online:
- Use a strong, unique password on every account and switch on multi-factor authentication.
- Review your privacy settings regularly.
- Be mindful of what you post online and think about who can view this information.

Q My sons, aged 9 and 13, are using the internet for learning and playing games. How can I make sure they’re free from harm online?

A Not being able to control what your children see or do on the internet can seem scary, but these precautions from Ian Howard, Senior Security Engineer, should help put your mind to rest:
- Let your kids know they can talk to you if they see something online that concerns them and ensure they know the basic risks and consequences of their actions.
- Manage children’s access to online content with Google Family Link for Android or Content and Privacy Restrictions for Apple.

Q My son is non-verbal autistic and uses the internet to communicate with friends. What steps should I take to make sure he’s always safe?

A Pete Hall, Head of Cyber Security, says being open with your children is key but you must manage the risk too:
- Tell your kids about the dangers they could face when talking to people online and that people may not always be who they say they are.
- Many broadband companies provide tools to control access to harmful websites that are not appropriate for children, such as Sky Broadband Shield and BT Parental Controls.

Shop and bank online safely

Sumsita Gupta, Technology Risk and Compliance Manager, gives us her best advice for staying safe when shopping and banking online.

- Always follow your bank’s guidance and download your banking app from a trusted app store on your mobile.
- Use a strong passcode and face or fingerprint ID to log in and avoid using a public computer to access online banking.
- Never share your full debit or credit card number and the CVV (three-digit number on the back) with anyone on email or phone.
- When shopping, check the website has a padlock next to the URL as it’s a good sign your connection is encrypted.
- Only fill in mandatory information needed to complete the purchase and, where possible, use your credit card. Most credit card providers insure you for online purchases.

To find more information on staying safe online at home visit www.getsafeonline.org
Over 600,000 prizes available to WIN now.

UK, CI and IoM 18+. Opens 26.10.20 at 9am. Closes 28.02.21 at 9am. Purchase req’d with the exception of N.I. Retain promotion pack and proof of purchase. Internet access req’d. See promotion pack or website for details. Promotion packs available in participating Tesco Group stores, subject to availability. No purchase necessary for N.I. Visit the website and follow the instructions to enter for free. Prizes available to be won: 600,000 x codes for downloadable accessories for Call of Duty Black Ops Cold War game and 50 x digital copies of the Game. Restrictions may apply. Winning moment available per prize with a minimum of 600,050 winning moments available across the promotion period. Max 5 entries pp, per week and max 1 entry per promotional pack. No guarantee all prizes will be won in the promotion. For full T&Cs, prize details and exclusions, see: www.batchelorsfullyloaded.co.uk. Promoter: Premier Foods Group Ltd. Activision Publishing, Inc. Is not a sponsor of this promotion. ©2020 Activision Publishing, Inc. Activision, Call of Duty, and Call of Duty Black Ops are trademarks of Activision Publishing, Inc. All other trademarks are the property of their respective owners.
This festive season will be a bit different, but nothing’s going to stop us...

Bringing the party home
It’s going to be a Christmas and New Year like no other. Lots of chilled-out family fun is on the cards, and this year we’re really bringing the party home. Bright colours for breakfast, sparkling sequins for lunch and cozy festive loungewear for snuggling up to a good film in the evening – we want to give customers the feelgood factor as they round off the most extraordinary year.

Huntingdon Extra Store Manager Simon Priestley nominated F&F Manager Georgia Smy and her team to show us how to keep the party going this festive season, even if you’re spending all your time indoors. So we asked them to pick out their highlights from this year’s winter collection.

**Every day is Christmas**

“This Christmas is going to be different, but different can be good. It’s what you make it,” says Georgia. The F&F Manager inherited her love for fashion from her mum, who was brought up in a haberdashery and was always sewing. After graduating with a degree in fashion, Georgia became an in-store F&F Manager leading a team of brilliant colleagues.

One of her favourite parts of the job is unboxing and styling new items. She says: “There’s always lots of ‘wow’ moments when new items come in and we see new ranges for the first time – it’s like Christmas all year round. When we start putting them out and customers instantly start gravitating towards them, you know you’re on to a winner.”

“Georgia and her team are such great brand ambassadors as they’re all passionate about fashion”

Simon Priestley,
Store Manager, Huntingdon Extra

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**Sue Nunn,**
*F&F Customer Assistant,*

“This winter is all about getting glam for the fam’ at home, as well as staying cosy. Some of the fab dresses, festive jumpers and sparkly tops are on my wish list.”

“I usually go for layers like a cashmere cardigan over a black top. But I’d feel glamorous in this dress and it’s nice to get dressed up even if you’re staying in.”

**Georgia says:**

“Sue’s hard-working with a heart of gold and a keen sense of style – she’s our glamorous gran of six. She likes sparkly, flowy dresses to match the twinkle in her eye”
Anna Karbowska,  
F&F Customer Assistant

“She’s funny, loud and always the life and soul. She loves anything that can turn the mundane into a celebration”

“Warm, snuggly and pink. What’s not to like? My six-year-old son, Kacper, will enjoy cuddling up to me in this. It’s hard not to spend all my money on F&F at this time of year!”

Anthony Bailey,  
Customer Assistant

“Like most of us, I’ll be staying in this year. It’ll just be me and my fiancée but it’s still nice to dress up. I like simple clothes, so this shirt is perfect. And it’s a Christmassy colour!”

“Anthony is reserved and trendy with a bit of a hipster vibe”

“Amanda is warm, kind and quietly confident. She’s excellent at styling the cute baby clothes”

“We have a family tradition where we buy each other PJs for Christmas. The F&F range of Disney pyjamas is fun and cosy, and the whole family can match as we have them in men’s, women’s and children’s sizes.”

“Amanda is warm, kind and quietly confident. She’s excellent at styling the cute baby clothes”

“This jumper is perfect for relaxing in at home, plus it’s great for the environment as our Christmas jumpers are all made with recycled fibres from plastic bottles.”

“Georgia says:”

“This festive season is going to be what you make it, so mine will be sparkly, bright and fun. This dress will keep me partying through to New Year and beyond. I’ll feel happy every time I put it on.”

“Georgia says:”

“I’m doing Christmas dinner this year. I rarely cook, so I’m going to try to stay calm – wearing something comfy like this will help. It’s definitely going to be a chill-out festive season.”

“Amanda is warm, kind and quietly confident. She’s excellent at styling the cute baby clothes”

“This jumper is perfect for relaxing in at home, plus it’s great for the environment as our Christmas jumpers are all made with recycled fibres from plastic bottles.”
Georgia’s picks

How to get set for a different kind of festive season

“I love this black, sparkly, pleated skirt. I’d wear this on Christmas Day – it’s comfy enough to run around after my little girls in, but still looks great. The sequinned top goes with it too and would also look good with jeans.”

“This cosy three-piece is versatile and great for a good slouch. F&F has really gone to town on loungewear. I’d be tempted to wear this all day – I’m not surprised the collection has been flying off the shelves.”

“I love this black, sparkly, pleated skirt. I’d wear this on Christmas Day – it’s comfy enough to run around after my little girls in, but still looks great. The sequinned top goes with it too and would also look good with jeans.”

“If I’m getting cosy then I’ll grab these to complete my whole Christmas loungewear look.”

Don’t forget, colleagues can get 20% off everything from F&F all year using a Colleague Clubcard.
“This will be the first Christmas and New Year in our new home, so I can’t wait to dress it up with some of this season’s home accessories”

Georgia Smy, 
F&F Manager, Huntingdon Extra

Snuggle up

Many of us are spending more time at home, so why not make it extra cosy this winter? Add small touches such as throws, candles and fluffy pillows around the place and you won’t want to leave.

For those who don’t fancy foraging for winter blooms, this artificial winter bouquet looks just like the real thing.

We love this deep burgundy and gold reindeer potpourri.

Create a warm, relaxed atmosphere by lighting a few festive candles.

It’s warm, there’s wine or hot chocolate and the telly’s great. As if that wasn’t enough, this super-soft cushion does exactly what it says on the tin.

Chunky knits and fur-lined blankets that make you want to hibernate are top of our list.
Cherry Vanilla
An all time favourite

Sweet indulgence … a treat to savour of perfectly ripe, plump cherries and rich, creamy vanilla.

Available at TESCO
Superior soothing* for the toughest colds

*Vs Kleenex Original

®Registered Trademark of Kimberly-Clark Worldwide Inc. ©KCWW
Prescribing in a pandemic

Coventry Cross Point Pharmacy team tells us how pharmacy colleagues are working tirelessly to keep patients safe, despite facing double the workload
Nikunj Thakrar,
Pharmacy Manager

Nik is a devoted Tesco advocate and has been with us for 11 years. He oversees both the business side of running the pharmacy and the patient care aspect. Before COVID-19, he also regularly visited schools and businesses to give vaccinations and health advice.

Q: What is your day-to-day role and what else do you do?
A: I oversee the running of the pharmacy at Coventry Cross Point Extra, where we dispense medication, advise patients and act as the first port of call for medical issues. The great thing about Tesco Pharmacy is that I have real flexibility and autonomy over how I run our own pharmacy. I’m able to visit local businesses and schools to provide health services and make community connections.

Q: How are you supporting your community through the ongoing crisis?
A: Lots of patients are still isolating and are scared to go out, so I’ve been spending one day a week visiting patients’ homes to administer flu jabs. Patients are so grateful for the extra care.

Q: What were the biggest challenges during the spring lockdown?
A: I have a newborn and a two-year-old and was due to have some time at home to spend with the family, but I couldn’t let my patients down. A few of my family members are in the ‘at-risk’ group too, so it was a really difficult decision.

As many of our colleagues across the business will appreciate, in the spring, the biggest challenge was the sheer volume of customers in need of our services. I support four store pharmacies across the West Midlands, including one in Rugby, which is one of our busier stores. During lockdown, most of their colleagues had to self-isolate, so I spent six weeks there to support their Pharmacy Manager. Despite reduced manpower we managed to ensure our patients received their medication in a safe and efficient manner. Although this was one of my biggest challenges it also turned out to be the most rewarding.

Q: What were the biggest challenges during the spring lockdown?
A: I have a newborn and a two-year-old and was due to have some time at home to spend with the family, but I couldn’t let my patients down.

“I was due to have some time at home to spend with the family, but I couldn’t let my patients down”
Navdeep Dhadda, 
Pharmacy Technician

Nav helps the Coventry Cross Point Pharmacy run smoothly. As well as looking after the day-to-day running of the pharmacy, she manages stock, prepares prescriptions, helps deliver patient services and links up with other healthcare professionals to get the best for patients.

Q: How did you and the team deal with the challenges of the spring lockdown?
A: As Nik had to support four other stores, the rest of us at the pharmacy stepped up to take on extra responsibilities during the first lockdown. We regularly worked extra hours to make sure we had caught up with what was needed.

Q: Working on the frontline and potentially coming into contact with infected patients must be concerning. How do you push past that?
A: Of course, the higher risk of getting the virus ourselves was a big worry to the whole team, but we have a duty of care for our patients – now more than ever. This is what kept us going and it actually brought us closer together. I would say that teamwork, dedication and resilience were the key skills that helped us get through the most difficult times during the first lockdown.

Q: How much did demand increase during the first lockdown?
A: At the height of the first lockdown demand for our service almost doubled. Because a lot of GPs had closed, lots of people were left without vital medication. We were able to supply this medication if we deemed it to be an emergency, but it meant that we had many more prescriptions to fulfil.

Q: How did your team support each other throughout?
A: I spent pretty much any free time I had at the pharmacy to help the team keep up with demand. But as well as working at the pharmacy, I’m also a student nurse. During the first wave, I worked three long shifts a week at the hospital on top of working at the pharmacy, which was certainly hectic.

Q: What are you finding most challenging?
A: A lot of our patients are elderly and at risk, so we’re really concerned about their safety. To make it as easy and quick as possible for patients to pick up their prescriptions, I would come into the pharmacy in the early morning to box up the medication going out that day. There were a few times I came in early, worked my shift at the pharmacy and then had to work a night shift at the hospital. It was obviously tiring but I’d do it again – patients’ safety is top priority.

Q: And that hasn’t put you off working in healthcare?
A: Somehow it hasn’t! If anything, it’s prepared me for my future in nursing – if I can do this, I can handle anything else life throws at me.

Chloe Wilson, 
Dispensing Assistant

Chloe is in her final year of training to be a nurse, as well as working as a part-time Dispensing Assistant.

Q: How did you manage to get prescriptions to patients who were on the shielding list during the service?
A: So, I started delivering medication to those patients. We’ve never offered anything like home delivery before but I felt it was an essential service that would hugely benefit our patients. I did numerous daily deliveries for more than three months, which took up a large part of my day and involved a lot of planning. But, it’s been so successful that we’ve continued the service and have even partnered up with the pharmacy at Coventry Arena Extra. We share two delivery drivers with them which enables us to deliver to even more patients. It’s totally free for the patients and they’re really appreciative of it.

“If I can do this, I can handle anything else life throws at me”
Career...

I’ve been with Tesco since 2002 and have loved every day. I’m a Lead Community Champion based at Stoke-on-Trent Kidsgrove Superstore and spend every day supporting my community. I’ve been recognised for my work by local mayors and, more recently, Prime Minister Boris Johnson.

Time for t...

We sit down with a brew to get to know Lead Community Champion, Rich Evans, Stoke-on-Trent Kidsgrove Superstore

Loves...

I put a lot of energy into my job. I love it but it’s exhausting. So every year I go on two holidays abroad with my partner and son. For those two weeks we lie on the beach and do absolutely nothing. It’s heaven! Of course we couldn’t go this year, but we can’t wait to be back in the sun when we can.

Life...

When I told my store manager about my intention to adopt he told me he would support me 100% and gave me some great advice. When we found out our son was disabled, my community contacts helped us to be able to support him.

I can’t wait for...

Christmas! My partner and I love to support others at Christmas. We always buy presents to donate to charity. Usually, we help host lunch on Christmas Day in a local hall for those spending it alone, but this year we’re making and delivering takeaway boxes.
MUST-SEE BOXSETS

AVAILABLE NOW TO OWN ON DVD
All aboard

Take a trip with us to find out more about the faster, greener way we’re delivering our goods to distribution centres.
Six days a week, trains loaded with Tesco products are whizzing through our towns, behind back gardens and across the countryside on their way to distribution centres (DC). We transport more products around the country by rail than the rest of the UK supermarkets combined, and have plans to grow our network even further.

Transporting products by train allows us to deliver huge volumes to our DCs. Each train can carry up to 40 lorries worth of stock! Delivering by rail also means we can get products out to stores quickly, which helps us to keep up with increased demand as a result of the COVID-19 pandemic.

Chief Operating Officer Tony Hoggett says: “Ultimately, we’re looking to link all packaged distribution centres to make it quicker and greener to get our goods to customers – particularly at this time of unprecedented online demand.”

**New route, new investment**

Sending products by rail is faster and more sustainable than by road, which is why we’re continuing to invest. As part of this plan, a new route has been built between Daventry and Teesport.

To get up to speed, we met the team loading up for departure at Daventry to learn more about the future of rail at Tesco.

“**Tesco moves more products by rail than all other UK supermarkets combined**”

Dave Neale, UK Rail Account Manager

It’s dawn at Daventry and the overnight crew load the train with around 40 huge containers – each one is equivalent to one of our 45ft-long lorries!

Once the train is packed, the crew set off at 10.59 for Teesport. It only takes the team 45 minutes to load each container onto the train – half the time it would take to fill the same space in a double-decker lorry.

“We’re looking to link all packaged distribution centres to make it quicker and greener to get our goods to customers”

Tony Hoggett, Chief Operating Officer
The future is green
As well as being fast and efficient, rail is better for the environment too. The new Daventry to Teesport route alone will save 5,000 tonnes of CO₂ each year.

Dave Neale, or ‘The Stationmaster’ as his team jokingly call him, is our UK Rail Account Manager. He heads up the team responsible for ensuring our groceries are loaded onto our trains on time. Dave says: “The investment in new equipment means we’re increasing the number of railway deliveries while reducing truck miles on the roads.

“Our vision is to double services in the next five years from five to 10 a day, which will help us reach our target to become a zero-carbon business by 2035.”

“We have far-reaching plans to increase rail distribution and reduce carbon emissions”
Andrew Woolfenden, Distribution and Fulfilment Director
Since March, we’ve gone from 600,000 online orders a week to almost 1.5 million due to increased demand caused by COVID-19, and we expect this trend to continue.

Urban Fulfilment Centres (UFC) are automated mini fulfilment centres located at the back of our larger stores, which means picking dotcom orders doesn’t need to be done on the shop floor. We visited West Bromwich Extra, which is home to our first UFC, to meet Project Manager Tom Williams (pictured right) for a walk through the process.

**Products arrive**
“Grocery and chilled products arrive as usual from the DC, then we unload and pack them to stock the store and the UFC.”

**Loading and stacking**
“We stock the UFC by loading the items into grey boxes that are taken away on a conveyor belt – a bit like your suitcases when you go on holiday. The items are stored in bays until they’re needed later.”

**Order picking**
“At this point when an online order comes in, colleagues would normally have to weave past customers across the length of the store to gather order items, which used to be quite stressful and time-consuming. But not any more. “Instead, within eight minutes of a customer’s order being captured we pick their groceries from the UFC, ready to be despatched from the automated area.”

**Order checking**
“When we open the customer order, the system retrieves the grey boxes from the loading bay that contains all the items in the customer’s order for us to pack. “The whole process is much quicker and more efficient. “We’re like a mini fulfilment centre tucked away in part of our larger urban stores.”

**Dispatch**
“Once the customer boxes are ready, we carry them the short distance to the van drivers, ready to be dispatched. “Because this UFC only takes up 17,500 square feet, even that is a very quick process. “From the point of receiving a customer order to having it ready for delivery, the whole process could take less than an hour, which is a really good on-demand service.”

In that short time, our speedy colleagues pick and pack each order for delivery in our Urban Fulfilment Centres.
HAPPY GUT HAPPY YOU

DELICIOUSLY GOOD FOR YOUR GUT HEALTH

*Activia contains calcium which contributes to the normal function of digestive enzymes. Enjoy as part of a healthy diet & balanced lifestyle.
Trailblazing brands

The latest intake of brands we’re helping to grow on our Tesco Incubator Programme

What does a doctor, baker and brewer have in common? They created three out of seven of the new brands accepted onto this year’s supplier Incubator Programme. We launched the scheme to help small brands grow to their full potential. So far we’ve helped nearly 30 brands like BrewDog scale up their businesses, including Propercorn, Graze and Fever-Tree.

This year, we have 10 brands on board – seven of them new and three from the previous year: Simply Cook, Mara Seaweed, plus Rascal and Friends.

To select this year’s new brands, a panel of our brand-savvy colleagues from the customer team tested out the different products from a long-list of brands, and ranked them to narrow it down.

The seven brands are now set to embark on a year-long programme with us that includes workshops with our product team and one-to-one support and mentorship.

The brands also receive support to gain access to insight on customer habits.

To find out what clinched it for our top seven, we spoke to them all to get their stories, in their own words...
**“We trialled thousands of different recipes and techniques”**

Andy Shovel (left), Co-founder with Pete Sharman of THIS™

**What is it?**
THIS™ produces super-realistic plant-based meat alternatives. Before creating THIS™, founders Pete and Andy ran a beefburger chain where they bought and sold tonnes of meat. After realising the enormous effect their business was having on the environment, they decided to leave their meat-eating days behind. But there was just one problem – they loved the taste of meat too much.

**What makes it unique?**
THIS™ is a leader in innovation. The products are hyper-realistic – the taste, smell and texture of the faux-meat is so close to that of real meat, people actually question whether it really is plant-based. Andy says: “We trialled thousands of different recipes and techniques over a year and a half to get to the finished product range we have now. It includes two kinds of chicken pieces, chicken nuggets and bacon, which is everyone’s favourite. Our recipe and technique are so good that we’ve patented them.”

**Why does it have our vote?**
The panel says: “In addition to being good for the planet, their plant-based products are great for your health, with high protein content, B12 and iron.”

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**“Not everyone has the time to spend days making bread”**

Amy Cheadle, Co-founder, The Northern Dough Co.

**What is it?**
Most newlyweds jet off to paradise or spend time settling into their new life, but co-founders Amy and Chris launched the Northern Dough Co., selling frozen bakery dough. Chris has baking in his blood as a fourth generation baker and wanted to bring the high-quality dough used in pizzerias to the mainstream market.

**What makes it unique?**
The Northern Dough Co. is the only dough products that rise on defrosting. The products include brioche dough, sourdough, cookie dough and pizza dough, and are easy and fun to cook with. Amy says: “I’m always surprised at how many emails I get from customers telling me how much they love the dough. One woman told me she bought some to make pizzas with her daughters, who were visiting. She said they had so much fun and it felt just like it did when they were children.”

**Why does it have our vote?**
It makes cooking great food from scratch accessible to everyone. Amy says: “Not everyone has the time or the patience to spend days making bread or pizza bases. But that doesn’t mean they should miss out.”
“You shouldn’t need a medical degree to read a list of ingredients”

Liam White,
Co-founder, Dr.Will’s

What is it?
Friends Liam (above, left), Josh (above, right) and Will co-founded Dr.Will’s, a range of condiments and sauces made from all-natural ingredients and using sustainable packaging.

What makes it unique?
Dr.Will’s is the only condiment brand to use fruit as a source of sweetness, rather than sugar or artificial sweeteners. And Will really is a doctor. After finding that parents were having to add sugary ketchup to their children’s food to get them to eat vegetables, he joined forces with Josh and Liam to create healthy condiments that don’t compromise on flavour. Some of their products include ketchup made from a mix of tomatoes, dates and apple cider vinegar, and a totally vegan caesar dressing made from rapeseed oil, citrus, vegan cheese and herb seasoning.

Liam says: “All our products are made from things you’d have at home. You shouldn’t need a medical degree to read a list of ingredients.”

Why does it have our vote?
The panel says: “We want to make it easier for our customers to access tasty, healthier options that don’t harm the environment.”

“My sweet tooth – we know that good confectionery matters!”

Tracy McGoad,
Owner, Buttermilk

What is it?
Buttermilk is a family-run confectionery company, established in 1964 in Cornwall. While the original bricks and mortar shop still stands in the Cornish town of Padstow, Buttermilk branched out to selling dairy-free and vegan treats in stores across the country.

What makes it unique?
Using years of knowledge and expertise, Buttermilk’s innovative craft-confectioners lovingly create vegan and non-dairy treats that everyone can enjoy together. Tracy McGoad, who runs the business with her husband, David, says: “We’re all about inclusivity – great-tasting treats that everyone can enjoy which happen to be dairy free.”

Why does it have our vote?
Buttermilk is setting a new standard for sustainability in the grocery industry, which is an attitude that we share. Tracy says: “We’re holding our competitors to account. When they tell us we can’t have 100% plastic-free packaging, we say ‘Why not?’ We have a responsibility, which is why all of our packaging is compostable and we don’t use palm oil in any of our products.

“And just because something is sustainable doesn’t mean it should taste bad. Myself and David have sweet teeths – we know that good confectionery matters!”
Rachel Waller, Sales Director, Yes To

What is it?
Yes To is a natural beauty brand, founded by two friends who wanted to create a natural beauty range, made from fruit and vegetables, that didn’t break the bank.

They’re best known for their brightly coloured packaging, and their products, such as the unicorn face masks, are a hit with young people.

What makes it unique?
Yes To products offer fun, affordable and natural skincare. Account Director at Yes To, Rachel Wallen, says: “All our products are made from at least 95% natural ingredients – we even print the exact percentage on each pack. We say yes to innovative, natural and fun beauty solutions.”

Why does it have our vote?
As well as their original approach to beauty, “Yes To share our vision for a more sustainable industry,” says the panel. “All of their products and packaging are made from recyclable materials, including their plastic-free make-up wipes.”

In the UK alone we use around 11 billion make-up wipes every year, and considering they take up to 100 years to decompose, Yes To’s wipes will make a huge difference.

Kiley Yale, Sales Director, TOTM

What is it?
TOTM, an acronym for ‘time of the month’, make eco-friendly period care. The company’s founder, St. John Pearce-Burke, was inspired to start the business when his daughter couldn’t find any sustainable period products.

What makes it unique?
TOTM is the only UK period care brand that is certified plastic free. Historically, disposable period care products are bad news for the planet. Most products are traditionally made from non-organic cotton, which is farmed using pesticides, and rayon, which is associated with deforestation.

Plus, they’re usually bleached and sometimes fragranced. Sales Director Kiley Yale says: “It’s our mission to tackle period plastic and create ethical products everyone can use.”

Why does it have our vote?
As well as their commitment to being planet-friendly, we support their aims to break the stigma around periods. Kiley says: “We believe that nobody should be shamed for having a period and everyone should have access to healthy period care.”

In addition to tackling taboos, TOTM donates to charities including Binti International and Endometriosis UK.
INNOVATION

“Our mission is to create pleasure, whether that’s through our beer or raising money.”

Nadir Zairi, Director, SALT

What is it?
Based in Saltaire, West Yorkshire, SALT creates award-winning craft beer. The West Yorkshire town is a UNESCO World Heritage Site and was founded by workers rights pioneer, Sir Titus Salt, who built a textile mill there. The brand is a nod to its proud Yorkshire heritage, from its name down to the individual beers which are named after actual textile terms from the Saltaire mill.

What makes it unique?
As well as creating award-winning craft beer, SALT creates memorable experiences. Nadir Zairi, Director at SALT, insists that “being exceptional isn’t enough anymore.” He continues: “Our brewery and taproom is based in a Grade II listed building, which used to be the local tramshed. Right in the centre of the brewery we have our taproom, which is essentially a bar, so people can see the beer being made as they enjoy it.”

Why does it have our vote?
SALT is a forward-thinking brewery making great-tasting craft beer more accessible. Nadir says: “Our mission is to create pleasure, whether that’s through a customer enjoying a beer they bought from Tesco or through donating a portion of profits to local charities and causes important to us.”

Former stars of our Incubator Programme

BrewDog
Best known for their punk branding and alternative marketing, BrewDog got its first big break from Tesco. After humble beginnings, the brewery now has more than 100 bars globally.

Fever-Tree
The tonic brand was one of the first companies to make us really care about what we mix our drinks with. Now, you can find the iconic tree logo in almost every pub, bar and restaurant.

Deliciously Ella
What started as a food blog following Ella’s whole food, plant-based diet, has since grown into five cookbooks, a recipe and yoga app, five food product ranges, a deli in London and a podcast.

Graze
They reimagined snacking with personalised selections of healthy snacks delivered to your door. Now you can get your hands on their products in stores across the country.
A landscape photograph taken on his regular woodland walk changed Dale Heppinstall’s life for good. “I struggle with depression and anxiety, but when I’m taking pictures and editing them to bring out the colours and textures, it’s my release and it’s helped me massively,” says the father-of-three. Dale started sharing his smartphone snaps of Britain’s natural world on Instagram in 2015.

“I use a camera too now. I shoot everything and then add my own unique stamp using editing tools. I must have taken more than a million shots and every time I go out it’s like having a blank canvas.” Dale’s favourite season for taking pictures is autumn and his best time of day is sunset. Fortunately the nearby Yorkshire Dales and Lake District are the perfect backdrop for his creative eye.

Dale’s top tip: “Use apps such as Lightbox to edit your photos. Also, think about what colours you want to enhance. For example, for a photo of a sunset I’d bring out the orange and red tones.”
When wedding guest Tony Arromba was approached by a panic-stricken bride left at the altar without a photographer, it was the start of something special.

The Lead Manager for Grocery and General Merchandising grabbed his camera, snapped out of guest mode and jumped straight into being a wedding photographer. “I’d never done wedding photography. I was petrified in case I ruined their special day,” recalls Tony.

But months later, after one of the bridesmaids asked him if he took them for the love of it. She was delighted.” Paul works by choosing a subject and spending hours turning it into fine art, which he exhibits and sells around the world. He says: “I wish I’d found photography earlier. It has taken me on many paths, from helping colleagues get the best from their camera or smartphone to shooting landscapes and meeting my heroes.”

Paul is pictured with TV host Mike Brewer.

Tony Arromba’s top tip: “Take loads of shots – behind every winning image is loads of not-so-great images. Plus, the more you take, the more you’ll learn and the quicker you’ll find your own style”

Paul Hazelwood’s top tip: “You don’t need a fancy, expensive camera, you’ll get brilliant results from a smartphone with a multi-lens camera”
taying in is the new going out, so why not make your big night in even more special with a viewing of your fave film? Wevu are giving five colleagues the chance to win a copy of a film of their choice.

Wevu is the new fuss-free way to buy or rent the latest blockbusters, without the commitments. You’ll only ever pay for what you watch, which means there are zero subscription fees. Plus, wevu keeps all the films you buy together in one place, so you can watch them again and again.

Download the wevu app on all your favourite devices, including smart TVs, tablets, smartphones, computers and streaming devices. You can watch movies on wevu anytime, anywhere. Whether you’re on a train, plane or at home, you can enjoy your favourite movies on the go.

Visit wevumovies.com to sign up and browse films or buy a movie card in store.

Wevu has thousands to choose from, whatever your mood. Feeling brave? Test your nerves with new horror, The Invisible Man.

What about a girls’ night? It has to be Girls Trip (films subject to availability).

Lucky winners can pick a film from the wevu library and will be sent a digital download code to claim it. Winners can watch on wevumovies.com or download the wevu app to enjoy the film.

WIN

A copy of your fave film

Send your answer to the question below, plus your name and contact details, to wevu@madebysonder.com

Q. How many new brands are joining this year’s Incubator Programme? (p37)

Win Batchelors x Call of Duty® hamper

We’re giving away FOUR hampers filled with goodies to celebrate the launch of this exciting collaboration.

Inside each hamper, you’ll find Batchelors x Call of Duty® merchandise, including notepads, pens and a water bottle, and the new Call of Duty® game, Black Ops Cold War. The new game is set during the early 1980s of the Cold War. Its campaign follows CIA officer Russell Adler as he pursues Perseus, an alleged Soviet spy. Winners will be given a digital code to download the game to their chosen console.
Woburn Safari Park tickets

Celebrate the new South African stone fruit season with the chance to win a family-wild experience at Woburn Safari Park*. Enjoy a Road Safari drive through sweeping parkland reserves, where you’ll see wonderful wild animals with the freedom to roam in acres and acres of beautiful countryside. Continue your adventure with a walk on the Foot Safari, where you’ll explore the walk-through habitats of a host of smaller mammals and birds.

South African stone fruits are packed with Vitamins A and C, and antioxidants, and help to lower cholesterol, making them the perfect healthy snack this winter. South African peaches and nectarines are available in store from November until April, and plums from the start of December. They’re available while European fruits are out of season.

*A two adult day tickets and two child day tickets day tickets are valid for both the Road Safari drive through animal reserves and selected Foot Safari enclosures. COVID measures have been taken to keep you safe during your visit.

Learning success package

With home learning as important as ever, and key GCSE and KS2 exams coming up in the spring, schoolexams.co.uk has an amazing prize bundle up for grabs to help your children achieve their very best at school. Here’s your chance to be one of 25 lucky people to win a ‘Learning Success Package’. The package includes a full year’s access to schoolexams.co.uk: an assessment mock paper fully marked and graded by examiners; a personalised revision plan and full access to three live, interactive webinars taught by our expert tutors to answer your most challenging questions. To find out more visit the Colleague Deals & Discounts portal via the Colleague room at colleague@ourtesco.com

Guinness World Records

Enter the draw to win one of three copies of Guinness World Records 2021 and read about a whole host of weird and wonderful achievements. From the ‘most alternating paw tricks by a rat in 30 seconds’ to the ‘fastest speed on a motorcycle while performing a headstand’, you’re bound to be amazed.

Turn to p42 for your chance to win a Samsung Galaxy Note 20 Ultra 5G

TERMS AND CONDITIONS Entry to our competitions and prize draws is free. To enter, you must be a Tesco colleague and live in the UK or Northern Ireland. You can only enter each competition or prize draw once and only the first entry per colleague per competition or prize draw will be accepted. Personnel who are involved in administering the competitions and prize draws or drawing the winners cannot take part. Late entries cannot be accepted. The prizes include products only and will not include additional costs, such as travel expenses – unless stated. Entries must be received by 23:59 on 12 February 2021 and the winners for each competition and prize draw will be independently selected at random from all eligible entries. Each winner will be notified via email within seven days of the closing date. If the winners do not respond to the email communication within 10 days of notification to organise delivery of the prize, alternative winners will be selected. The editor’s decision is final and no cash alternative will be offered for any prize. Personal data will only be used for the purpose of administering the competitions and prize draws, it is not shared with any third party and is deleted after the competition has finished and the winners have been informed. The entry instructions form part of the rules. By entering, you agree to accept and be bound by the rules.
Jonathan Taylor, Managing Director of Large Stores, picks his top four from the Colleague Deals & Discounts site

“I use the smart spending app a lot. It’s great for colleagues and I’d encourage everyone to download the app and see what savings they can make”

Jonathan Taylor, Managing Director Large Stores

“For a treat, I head to JustEat for 7% off.”

“I always check the app when I’m going away – whether that’s abroad or at home in the UK. A discount of 7% off at Booking.com makes a huge difference.”

“I like clothes from Ted Baker but don’t always like the price tag. Getting 9% off with the app makes parting with money easier.”

“The ‘to-do’ list for my house seems never-ending, so I use the 5% discount regularly.”

Download the app now

More than 700 retailers are now part of the scheme. From Disney to Hotel Chocolat treats, Currys or even utility companies, you can cut your bills in minutes. This year alone colleagues have saved a huge £1.2 million.

Visit ourtesco.com/reward-and-benefits to register and download the SmartSpending™ app from the app store on your phone. It takes seconds and you don’t even have to buy online – you can print off vouchers to take to the store.
Fancy saving up to £40 in-store every month?

Just subscribe to Clubcard Plus. It’s only £7.99 a month – but you can enjoy your first month on us for free.

You also get all the benefits of Clubcard Plus on top of your colleague discount.

Subscribe online today and don’t worry, you can cancel anytime.

Subscription continues at £7.99 a month unless cancelled. Saving based on 10% off 2 shops per month and £200 max spend per shop. In-store spend only. Exclusions apply. Clubcard app required. Your Clubcard Plus discount will be applied after your colleague discount at the till. See tesco.com/clubcard/clubcard-plus
Treat yourself to our best ever Colleague Deal.

Apple iPhone SE + AirPods offer: ends 29 December 2020. Tariff includes 5,000 mins, 5,000 texts, 50GB data. Super Colleague Deal redeemable by voucher code. Limited to 1 Super Colleague Deal voucher code per colleague.

Advertised Anytime Upgrade Flex tariff: requires a 36 month credit agreement at 0% APR representative and a rolling monthly usage contract, both with Tesco Mobile Limited. Included AirPods offer: Apple AirPods included with purchase of an Apple iPhone SE 64GB device at advertised bundle price; Apple AirPods to be returned upon contract cancellation or return of sale. Price without Apple AirPods from £19.89 a month on a 36-month credit agreement and rolling monthly usage contract. Subject to availability, status, payment by Direct Debit, 18+.

You will need to pay your credit agreement balance in full if you terminate your usage contract before your credit agreement is finished. First month’s payment at point of sale. For our credit offering, the Financial Conduct Authority is our supervising authority. Mins/texts: to standard UK landline & mobiles; between Home From Home Destinations (HFH). Data: UK & HFH only. Fair Use Policy applies. Credit balances can be paid in full at any time. Fair Use Policy, list of HFH Destinations, charges and terms at tescomobile.com/colleagueterms

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