

January 2009

Dear Food Club members,  
Happy New Year! We hope you had a wonderful Christmas and New Year, and wish you much health and happiness for 2009. We are very excited about Food Club this year and will be bringing fabulous new producers to the site.

For the first Food Club for 2009, we hope you agree that we have put together a delicious selection of award-winning food to get the year off to a great start. Please also accept with our compliments a new addition to our range of pates: Wild Boar with Prune & Calvados.

We very much hope you enjoy!  
Andrew & Pam

### Meat, Fish & Game

*Sourced from Welsh Farm Organics Tyn Y Fron, is a traditional Welsh long house set amongst the gentle Montgomeryshire hills, where their stock grazes freely. It was here that the dream was born, which eventually became Welsh Farm Organics. Jonathan, having farmed on the family farm in the Dugwm Valley all his life, noticed a gap in the market for more affordable organic meat, so in 2001 they obtained Organic status.*

#### **WHOLE ORGANIC CHICKEN**

*A succulent Whole Organic chicken, perfect for roasting for a home comfort this January. This product has already been frozen.*

#### **ORGANIC RUMP STEAK**

*Premium quality organic Welsh Rump Steaks. A great meaty steak.*

#### **ORGANIC BEEF MINCE**

*Premium quality organic Welsh Beef Mince. This fries up a treat, and will bring something very special to your Shepherds pie!*

### Dairy & Cheese:

#### **SOMERSET CAMEMBERT**

*A Traditionally ripened Camembert made by the Lubborn Creamery with milk from local farms. Smooth & creamy developing fuller flavour as time matures.*

#### **PAXTON & WHITFIELD'S YORD CRUMBLY**

*Supple in texture this pasteurised cow's milk cheese has a very delicate lactic flavour and lemony undertones. Yord Crumbly is made exclusively in Yorkshire for Paxton and Whitfield and is based on a pre-war Wensleydale recipe. 'Yord' -a word used in Lancashire dialect to mean farmyard- is well suited to this traditional farmhouse cheese which is handmade in small quantities from a single farm and coated in wax to keep this small cheese in perfect condition. Paxton & Whitfield was established in the 18th century earning their first Royal Warrant in 1850 for supplying cheese to Queen Victoria. Paxton's today hold Royal Warrants for supplying the Queen and The Prince of Wales.*

### The deli

#### **SMOKED TROUT FILLETS**

*This delicate tasting fish from The Weald Smokery won Gold\* at the 2007 Great Taste Awards. Serve with lemon & some crusty French bread alongside a premium horseradish sauce to compliment its simple flavour.*



### CUMBRIA AIR DRIED HAM

Richard Woodall was the first and for a long time the only company to produce a prosciutto style ham on a commercial scale in this country. Twelve months of patience are rewarded with a product that proves there is no substitute for time developing a unique mellow flavour. Awarded the Royal Warrant to supply Traditional Cumberland Sausage, Cumberland Hams and Bacon to the Queen.

### WILD BOAR WITH PRUNE & CALVADOS

This is the latest addition to the Pyman Pate range, we are just about to add it to our site and we love it! The Calvados comes through straight away with a warm apple brandy kick. The smokey bacon and boar marry together so well and then a slight sweet but surprising prune taste. This pate looks amazing cut in half so you can see all the different textures and colours in it - enjoy!

### pudding

#### CARTMEL STICKY TOFFEE PUDDING

Jean and Howard Johns began making their Sticky Toffee Pudding in 1984- first in their restaurant in Grange- and later in take-home packs from their village shop in Cartmel. The recipe for this traditional Cumbrian pudding contains only the best ingredients: pure cane sugar...free range eggs... fresh cream and butter and has no preservatives or artificial additives. According to Jean-Christophe Novelli 'Definitely the best Sticky Toffee Pudding in the world', and we agree!