



June 2009

Dear Food Club Member,

We hope you are well and looking forward to this month's Food Club which will be delivered tomorrow, Thursday 4th June. To whet your appetite please find below the contents for this month!

To celebrate Summer we have included some delicious BBQ favourites, and some really special British treats including Quails Eggs from one of our newest producers called Garden Quails in Sussex, they are delicious especially with seasonal local asparagus!

Your enjoyment of Food Club is very important to us, so if you would like to see anything in particular in future Food Club's please do let us know.

NEXT MONTH'S FOOD CLUB WILL ON THURSDAY JULY 2nd.

We very much hope you enjoy this month's Food Club.

Tuck in and Enjoy!

Pam & Andy

The Butchers

Organic Lamb leg Steaks - Welsh Farm Organics, 400g

Great Taste Award Winners - Jonathan and Sally Rees say that at Welsh Farm Organics the aim is to provide the consumer with good quality Welsh beef pork and lamb straight from the farm- with 100% traceability and the added bonus of organic status. This means no fertilisers or chemicals are used in connection with the rearing of stock and no overuse of antibiotics. Everything is strictly regulated which is better for everyone: the environment & the beautiful land of Mochdre that Jonathan and Sally are proud to call home.

Pork and Apple Burgers - Ramsay's of Carluke, 400g

Silver Medal Winner at the Great Taste Awards! A succulent pork burger with chunks of added apple makes this an all year round favourite. (4 burgers per pack)

Ramsay's of Carluke are one of Rick Stein's food heroes.

Organic Pork Spare Ribs - Welsh Farm Organics, 4 Ribs

Delicious Organic spare ribs that will compliment any Summer BBQ feast perfectly!



Garlic & Black Pepper Bacon - Ramsay's Of Carluke, 200g

A mouth-watering twist on an award-winning bacon!

Full bodied back bacon is rubbed with crushed garlic and cracked black pepper and left to mature. The bacon is taken from whole boneless and rindless sides of outdoor reared pork which are cured using traditional methods then given time to mature to let the natural flavours develop.

For over 150 years the Ramsay family have been producing quality bacon in Carluke, on the edge of Scotland's beautiful Clyde Valley. Fifth generation owners Andrew & John Carluke strive to keep alive the traditional bacon curing skills that have been passed down through the family from generation to generation. Over the last few years Ramsays of Carluke have won 23 Gold Great Taste Awards. Ramsay's of Carluke are one of Rick Stein's food heroes.

The Fish Shop

Smoked Trout - Weald Smokery, pack of 2 approx. 150-180g

GOLD GREAT TASTE AWARD WINNER

This delicate tasting fish 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.*

The Deli

Quails Eggs

A quintessential British Summer classic! Boil for 3 minutes and add to your picnic. Dip in celery salt to taste, or serve with local seasonal asparagus for a delicious starter or snack.

The Cheese Shop

St Giles - High Weald Dairy, 200g

BRONZE MEDAL WINNER - the British Cheese Awards 2008

Made with pasteurised Organic Cows' milk from the cows on the farm St Giles is a continental style semi soft creamy cheese to the Saint Paulin style cheese found in France. It has a rich buttery texture and a creamy mild flavour. The fantastic colouring comes from the stunning edible orange rind which is made from organic carrot. Made using vegetarian rennet.

Named after the local village church St. Giles is an innovative soft cows' milk cheese from the award-winning High Weald Dairy in Sussex run by husband and wife team Mark & Sarah Hardy.



Wensleydale Blue - Hawes 140g

A worthy alternative to Blue Stilton but with the texture and characteristics of white Wensleydale. Blue Veined Wensleydale requires six months to mature. It has a smooth creamy texture similar to Stilton but with a mellower flavour.

The Pantry

Tracklements Spicy Tomato Sauce

SPECIALITY PRODUCER OF THE YEAR GREAT TASTE AWARDS 2007

Ketchup for adults! This strong & spicy sauce is a perfect accompaniment for barbecued meats. Gluten Free. 230ml.

Gilly's Chilli & Ginger Marinade

This delicious marinade is wonderful with meat and salad. Hand rub into anything bound for the grill or barbeque. Made by Christian Gilmour in the Vale of the White Horse in North Oxfordshire. 240g.

..and to celebrate British small producers please accept a complimentary Organic Chocolate Bar from award winning producer Cocoa Loco.