



INKENT

ISSUE NO 12

THE BEST OF FOOD, DRINK, PRODUCTS AND SERVICES FROM THE GARDEN OF ENGLAND

PRODUCED



Soul to Sole

Produced in Kent is launching a new trail leaflet to compliment its existing range. This one is all about Kent's fish, its fishing industry – where you can buy it – where you can eat it and contains many interesting facts and figures about both Kent and British fish. There are lots of lovely restaurants and pubs across the county serving fish much of which comes from our Kentish shores.

Fish for Kent

In addition there is a wide-range of fishmongers stretching from one end of the county to the other. These can all be found on an easy-to-read map.

Included in this trail is a 3.5Km walk in and around Kingsdown and Walmer and incorporates a stretch of the Saxon Shore Way & White Cliffs Country Trail. The "best British roast", a unique recipe with a twist,

is also in the leaflet kindly supplied by The Coastguard at St Margaret's Bay. This leaflet will be available in tourist information centres around Kent as well as fishmongers and restaurants and other retail outlets.

Look out in your local newspapers in early April for more details.

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE AT WWW.PRODUCEDINKENT.CO.UK

SIMPLY ICE CREAM SECURES SELECTION FOR THE REAL FOOD FESTIVAL 2009

Simply Ice Cream from Bonnington has successfully made it through the final round of selection for the Real Food Festival 2009. Set to take place at London's Earls Court 8-10 May 2009 this hugely prestigious event bills itself as the largest Farmers' Market in the country where only the very best produce and ingredients producers are hand-picked to show off their wares.

Simply Ice cream produce indulgent ice cream in a variety of flavours including seasonal specials, made with local ingredients where possible, they supply farmshops, delis, restaurants, cafes, pubs and leisure outlets across Kent, East Sussex and London.

Sally Newall, managing director of Simply Ice Cream, said: "We are delighted to have been

selected to take part in this exciting festival. The Real Food Festival recognises the passion and dedication that goes into making superb food and drink. Visit the Festival's website www.realfoodfestival.co.uk to find out more, type in code F9JG3 (Simply Ice Creams unique booking code) when booking your tickets online and you will be able to get a 20% discount on your ticket price.

For enquiries about Simply Ice Cream please contact:
Sally Newall
01233 720 922/0779 665 3890



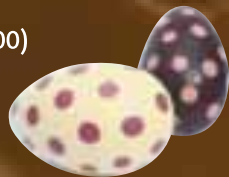
FREE CHOCOLATE BUNNY TO ALL FRIENDS OF PRODUCED IN KENT

For unique and surprising Easter creations: funky hens, handsome Easter Rabbits, chocolate Lambs and beautiful hand-decorated Eggs!

Visit Madame Oiseau Fine Chocolates, the only artisan chocolatière in Canterbury.

Alternatively, browse at www.madame-oiseau.com and place your order over the phone. Postal deliveries available.

Claim your free small Easter Bunny (worth £4.00) on orders over £20.00, by quoting offer code PIK



WELCOME NEW MEMBERS

For full details visit the website.

HMP East Sutton Park

Award winning sausages and farm shop

The Marquis at Alkham

A striking and contemporary restaurant with rooms

Independent Trotters

Free range rare breed pork

Leaf Trading Post

Hand made quality crafts and natural raw materials

Paul Hollywood Artisan Bread

Additive free stone baked breads

Marshy's Munchies

Old fashioned tray-bake cakes and savouries



a unique record

A multi-handed barber from Chatham in Kent holds the world record for the most faces shaved in an hour. On November 11, 1983 he shaved 276 volunteers in 60 minutes. He averaged 12.5 seconds per face and shaved blood seven times.

Like him, we hold a unique record for ensuring that every single client receives the very best advice, support and quality of work, no matter what their background, tailored to their specific needs. Unlike our razor-wielding friend, we have never drawn blood.

Whitehead Monckton

unique to Kent



Lawyers and Investment Managers

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LIFE IS A TASTE OF HONEY!



Flynn's Bee Farm is a real hive of activity! Situated at the top of Elmley Road, Isle of Sheppey in 18 acres with big open skies facing south and seaward across the edge of a plateau. The fields roll down to Elmley salt marshes, a massive wild bird reserve, so Flynn's visitors enjoy exhilarating fresh air & glimpse rare wildlife .

Come along and enjoy a honey tasting or sample our skin creams made with honey, beeswax, royal jelly and propolis. There are two shops – the honey store and our gift studio – selling locally made gifts and crafts, and of course, our famous home-made honey cream teas and cakes. We also serve ploughmans lunches, sandwiches and a special childrens meal.

There is loads of free information about honeybees and their products and a library of testimonials from people who have benefited from using bee produce. All these are on display and available to read, in the hope that they may help others.

For more information visit www.flynnsbefarm.co.uk





EASTER AND BEYOND AT THE ABODE CANTERBURY

For Easter Sunday we will be offering our guests a fantastic three course lunch in the Michael Caines Restaurant for only £30.00 per person and Executive chef Mark Rossi will also be making home made Easter eggs over the Easter weekend.

Alternatively why not visit The Old Brewery Tavern – a great place for a Sunday lunch, with children under the age of five eating for free it is the perfect place for families.

Following on from Easter we also have an Evening with Michael Caines on the 22nd April. These are always very special occasions, stunning wine and food served to a limited number of fortunate guests and Dining Club

members. Michael not only cooks alongside his executive chefs, he also presents and hosts the evening, explaining each dish in detail. The foods are accompanied by a rare and unusual selection of wines, carefully selected to match the cuisine and introduced by Steve Edwards, ABode's Head of Group Service.

With Michael and Steve in attendance, this promises to be a unique, popular and very special evening. Tickets are priced at £80.00 per person, and £72.00 for MC Dining Club members and guests.

For more information or to book visit www.abodehotels.co.uk or call 01227 766266

SAY CHEESE!!



Local Kent cheese has made a great impression on Waitrose customers across the county during December. So much so that it will continue to be available in the future. Award winning Cheesemakers of Canterbury have been delighted by the response to their Ashmore Cheese, which is now reaching a whole new audience.

Jane and her team of cheese makers have a loyal following at the farmers markets and events they attend throughout the county, and they are keen to continue to sell direct to their customers.

The Cheesemakers of Canterbury can now offer a range of cheeses made with both local cows and goats milk. As well as original Ashmore Farmhouse there is Ashmore Blue, Kelly's Canterbury Hard Goats Cheese as well as smoked, garlic and chilli versions.

Made with a true passion to produce the very best cheese.

Ashmore is available at Farmers' markets, local Waitrose stores and selected retailers and in a large number of restaurants across the county. For more information contact [Jane Bowyer](mailto:jane@thedairyatdargate.orangehome.co.uk) on 07970 681 617 or 01227 751741 or email jane@thedairyatdargate.orangehome.co.uk



ACCIDENTS INVOLVING ANIMALS

If you have been injured in an accident involving an animal, you may be able to claim for compensation. Animal owners and keepers have a duty to ensure that their animals do not cause injury, in other words, properly restrained. The most common types of claim include animal attacks and road traffic accidents where an animal has strayed onto a highway. All such claims are governed by a piece of legislation called The Animals Act 1971, which divides animals into those that are dangerous and those that are non dangerous.

For example, one day Mrs X was driving on the road one evening in December. She was driving close to a farm and unbeknown to her, horses were kept on that farm. The owner of the farm was, on this particular night moving the horses from one stable to another. During the move, one of the horses heard a loud noise which frightened and aggravated it. The horse broke loose and ran down the drive and onto the road upon which Mrs X was driving. Mrs X saw the horse bolting towards her; she could not avoid an accident. The horse collided with the car causing severe damage to the car and injury to Mrs X. Mrs X wished to pursue a compensation claim. For her claim to succeed three facts must be proved:

- The damage is of a kind which the animal, unless restrained, was likely to cause or which, if caused by the animal, was likely to be severe.
- The incident arose from a characteristic of the animal (or of its species) and which was known to the keeper.
- The keeper should reasonably have contemplated the animal's reaction and taken measures to protect against harm

Mrs X's claim against the owner of the farm would have been successful.

The law says that anyone who keeps a dangerous animal does so at their own peril and is strictly liable for any injury it may cause. That said, the owner of domesticated animals, cats, dogs, horses, cattle, etc. who will not, generally, be liable for any injury caused, unless the owner is negligent or there are special reasons for him to believe the animal might be unusually dangerous.

It is a common fact that most accidents do involve stray dogs or cats coming in their way. Should you be involved in an accident with an animal it should be noted that the name of the driver or owner of the vehicle, his name as well as address, the vehicle's registration number must be given to the animal owner.

Sandeep Cheema

Personal Injury Executive

Sandeep works in the Personal Injury team at Whitehead Monckton as a Personal Injury Executive.

She graduated from the University of East London in 2003 having completed her degree in Law with Sociology. After leaving University she joined the personal injury department of a large London law firm and has continued to work as a Personal Injury Paralegal.

Sandeep now hopes to continue her career progression from Paralegal to Legal Executive through training with the Institute of Legal Executives.

FOODARI SPONSORS KENT SEAFOOD



Foodari.com is delighted to be involved with the Taste of Kent Awards and especially sponsoring the Seafood Retailer of the Year. "The Garden of England is packed with great food, much of which is sold through Foodari Direct, but let us not forget the local seasonal fish from the Kentish shores. The health benefits are far

reaching but fish must be fresh from sea to plate – we aim to get it to our customers within 24 hours of it coming off the boats" Says Jonathan Parker, Foodari Founder.

To celebrate Kentish Fish we are offering 10% of selected seasonal fish during March – see www.foodaridirect.com for details

TASTE OF KENT AWARDS 2008



Taste of Kent Awards Dinner

The Taste of Kent Awards dinner was held at Fairfax Hall, Leeds Castle on 26th February 2009. Outstanding and innovative Kent food and drink products, producers, retailers and eateries were recognised for their excellence within the county and a fantastic black-tie dinner was attended by over 150 guests.

The dinner marked the fifth anniversary of the annual awards – which has become the county's established benchmark of quality and innovation in regional food production and retailing.

The finalists, together with Produced in Kent's key supporters, Kent County Council and Hadlow College, gathered with the award sponsors and guests to hear the winners announced by John Warnett from Radio Kent.

With recent media coverage and increasing awareness of the positive health and environmental benefits of shopping and eating locally, this year's Taste of Kent Awards attracted record levels of voting from members of the public with a 42 per cent increase in votes over last year.

A panel of expert judges then faced the challenge of whittling down the three most popular entries in each of the 12 public voting categories to one overall winner.

For the first time, in a 13th special category, the Taste of Kent Awards also acknowledged the county's most innovative food or drink product.

This award, sponsored by SEEDA (South East England Development Agency), went to Butterfly Meadow, of Whitstable, who have developed a Kentish fruit leather made by drying 100 per cent fruit puree using warm air.

Winners:

Kent Butcher/Meat Producer of the Year
HADLOW COLLEGE
AJ Barkaway, Faversham

Best Kentish Cider and Perry
W K FINN-KELCEY,
Core Fruit Products, HardCore cider

Kent Restaurant of the Year
KENT FROZEN FOODS
The Mulberry Tree, Boughton Monchelsea

Kent Food Producer of the Year
KENT LIFE
Blue Bell Hill Apiaries, Chatham

Kentish non-alcoholic Drink Producer
KENT COUNTY COUNCIL
Pine Trees Farm, Doddington

Kent Pub of the Year
BIDDENDEN VINEYARD
The Plough at Stalisfield, Faversham

Kent Local Food Retailer of the Year
BARCLAYS BANK
The Little Stour Farm Shop, Wingham, Canterbury

Best Kentish Beer
BELMONT INTERNATIONAL
Gadds No 3, Ramsgate Brewery, Ramsgate

Kent Food and Drink Product of the Year
BENNETT OPIE
Rapeseed Oil, The Chapel Press, Romney Marsh

Kent Seafood Retailer of the Year
FOODARI DIRECT
Whitstable Fish Market, Whitstable

Kent Farmers' Market of the Year
HADLOW COLLEGE
Cliftonville Farmers' Market

Best Kentish Wine
MAXIM PR & MARKETING
Chapel Down English Rose, Chapel Down Winery, Tenterden

Innovative Product of the Year
SEEDA
Fruit Leather, Butterfly Meadow, Whitstable

ROAST LINE-CAUGHT BROADSTAIRS SEA BASS, BRAISED YOUNG LEEKS, ROPE-GROWN MUSSELS & RED WINE FISH SAUCE

4	8oz sea bass fillets, skin scored
32	baby leeks, washed & sliced finely
2	red & yellow peppers, peeled & diced into 1cm squares
1kg	rope-grown mussels, cooked & picked from shell. Save cooking liquor for sauce
5	shallots, finely sliced
1kg	fish bones
2 ltr	red wine
250ml	ruby port
20 gm	each of dill, chervil, tarragon, picked & chopped finely
20 gm	each of rosemary & thyme
1	bulb of garlic, cut in half
30 gm	tomato purée
1 ltr	veal jus
4 tbsp	olive oil
50 gm	unsalted South Downs butter

METHOD

For the red wine fish sauce: Heat up a large saucepan, add half the olive oil & the fish bones and gently fry for 5-6 minutes until golden. Add the tomato puree, shallots, garlic, rosemary & thyme and cook for a further 6 minutes. Add the alcohol & reduce to a glaze. Add the saved mussel liquor and the veal jus and reduce by two-thirds. Skim and pass through muslin into a clean saucepan. Season and set aside.

Leeks: Melt the butter in a pan and slowly cook the leeks for 6-8 minutes. Season and set aside.

Sea bass & serving: Pre-heat a large non-stick frying pan. Add the remaining olive oil. Pat dry the sea bass, season with salt and place skin side down in the pan. Leave for 3 minutes until the skin is crispy. Place in a pre-heated

oven of 180 degrees for 5 minutes. Divide the leeks between four pre-heated bowls. Use a 6 cm cutter or ring to create a mound. Add the mussels, peppers & herbs to the red wine sauce and bring to the boil. Remove the sea bass from the oven and turn onto the flesh side. Spoon the cooking oil over the fish to glaze.

Place the sea bass on the leeks and spoon the sauce around the base. Serve immediately.



IF YOU WOULD LIKE TO ADVERTISE
IN THIS PUBLICATION PLEASE
CONTACT STEPHANIE DURLING
ON 01732 853175

Newsletter sponsored by:

Whitehead Monckton



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