



**BRITISH
MEAT**

**ALL THIS
FOR ONLY
£50.00**
+ £4.95 Carriage

1 Boneless Leg of Pork 6lb/2.72Kg
1 Rolled Beef Joint 4lb/1.81Kg
1 Gammon Joint 5lb/2.26Kg
1 Turkey Crown 5lb/2.26Kg
Best Back Bacon 3lb/1.36Kg
Quality Pork Sausage 800g Pack
Quality Pork Sausage Meat 1lb/0.45Kg

**Make it a Special
Christmas with our
super Festive Pack**

Why Wait Until Christmas?

Mixed Grill

Danish D-Cut Gammon Steaks.

.....min 3lb/1.36kg
Boneless Pork Chops. ..min. 3lb/1.36kg
Beef Minute Steaks.min 3lb/1.36kg
Lamb Chump Chops.min 3lb/1.36kg
Pork Sausage.min 800g

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Chicken Fillets

20 Chicken Fillets

(APPROX).....9lb/4.08Kg
A bumper pack of top quality fresh chicken fillets.

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£20.00** PLUS DELIVERY

Pork Special

Fresh Pork Leg Joints (APPROX 3),
.....7lb/3.18Kg

Fresh Boneless Pork Chops
(APPROX 14)5lb/2.27Kg

Lovely British Pork, succulent and tender.

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Mixed Meat Pack

10 Fresh Pork Steaks
(Boneless)4lb/1.81Kg
10 Fresh Lamb Steaks.....3lb/1.36Kg
3/4 Rump Steaks.....3lb/1.36Kg
10 Chicken Fillets.....4lb/1.81Kg
3 Gammon Steaks1 1/2lb/0.68Kg
Best Back Bacon.....3lb/1.36Kg
Pork Sausage.....800g Pack

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Minimum order
£30.00 + £6.95 p&p,
£50.00 - £99.99 + £4.95 p&p.

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DELIVERED FRESH TO YOUR DOOR NEXT DAY!



Expect only the very best at the Gourmet Food Marquee

Sample the very best in gourmet food from 85 of the UK's top specialist food producers in the Gourmet Food Marquee. This unmissable foodie heaven offers an array of delicious produce from traditionally produced meats and rustic handmade

regional cheeses to artisan breads and homemade sauces - all guaranteed to make anyone's tastebuds tingle. Also taking place in the Gourmet Food Marquee will be hourly cookery demonstrations from top celebrity chefs such as Lesley

Waters and Simon Rimmer. Other featured speciality chefs include Richard Fox - the well-known 'Beer Chef' - television's Brian Mellor, the BBC's 'Fusion Chef' Aazam Ahmad, Chris Roberts, Cheshire Junior Chefs, The Belle Epoque's David Mooney and Dai Chef.

Simon Rimmer

In 1990, Simon Rimmer spotted a gap in the market and used his inspiration to open his restaurant, Greens, in Manchester.

Two years later, 'The Guardian' described Greens as one of the most exciting new restaurants in the UK - and it has gone on to win several awards including 'The Big Issue's Restaurant of the Year' and most recently 'North-west Restaurant of the Year'. With a fresh, funky and fun approach to food, Simon believes that cooking is about exciting people; it should be sociable, straightforward and sparkling.

Simon also presents the BBC's 'This Little Farmer' and ITV's 'Grub's Up' - now in its third series for ITV1. His first book, 'The Accidental Vegetarian', was published in October 2004 to great acclaim. His second book, 'The Rebel Cook', is due to be published later in the year. "It's my first time at the Nantwich Food & Drink Festival and I'm really looking forward to it," he told us.

"I want to place an emphasis on local food and how important it is. I believe that the people of Cheshire - and indeed the north west - should feel a great swell of regional pride, as I firmly believe we produce the best local produce in the country... if not the world!"

'John Bourne for example is a Cheshire cheesemaker and considered among the best in the world. What he can do with cheese is incredible; he's a master craftsman. It's



people like John who can make us feel proud of our region when it comes to producing high-quality food and drink." Simon is opening a new restaurant in Hale called Earle on October 2, which he's

really excited about. "The best way to describe the establishment is it's a 'modern brasserie' using very good-quality ingredients which are locally sourced and prepared and cooked simply but effectively."

Lesley Waters



As well as her regular appearances on 'Ready Steady Cook', Lesley Waters has also presented 'Can't Cook, Won't Cook' and made guest appearances on 'Food & Drink' and 'Who'll Do The Pudding?'

"I'm really looking forward to the festival," Lesley said enthusiastically. "Although I'm from Dorset, I'm more than aware of how fantastic the quality of Cheshire's food produce is." Lesley will certainly be giving festivalgoers a feast for the senses using only the finest foodstuffs - from top-quality British cider and apples to be baked in a deliciously crispy apple pie to prime

beef served with horseradish paté and baked carrots and parsnips.

"I'm a firm believer that cooking should be simple but effective - and the best way to achieve success is to use the best ingredients you can whatever type of dish you're preparing; after all, you can't make a good movie with a bad script!" said Lesley.

"I'd like the people who come along to see what I'm doing to feel like they can go home and make something simple but deliciously tasty for themselves, as cooking is often just a question of confidence."

Cheshire Chocolates

A last-minute holiday to Belgium proved a life-changing experience for Amanda Torkington.

Upon her return, she decided to become a chocolatier and set up her own business!

"After seeing all the wonderful chocolate shops in Bruges, I thought this was something I could get into," she explained.

"When I came back, I undertook some research and ended up at the Belgian School of Excellence based in Derbyshire. I was tutored there on a one-to-one basis for about a year. 'I had no catering experience whatsoever, but my teacher was fantastic and was always there for me, which really helped to build my confidence.'"

After qualifying, Amanda poured her energies into establishing Cheshire Chocolates, which she runs from her 'chocolate room' at home in Cheshire.

The business has already been the proud recipient of two impressive accolades -

'Best Chocolate' at the 'North West Retailer of the Year' Awards in 2005; and a Gold Award at the 'Great Taste Awards' earlier this year.

"I aim to produce exclusive handmade chocolates - steering clear of novelty items," she added.

"One of our best-selling chocolates is the Banoffee - a delicious milk chocolate containing a layer of banana and caramel ganache."

Alongside this firm favourite, Amanda has introduced the delightful-sounding honey and cumin chocolate, as well as a new website (www.cheshirechocolate.co.uk) where customers can go online and take advantage of an exclusive service: "I offer people the chance to design their own chocolate box - meaning they can handpick all their personal favourites," she said.

*** Visit Amanda at the Gourmet Food Marquee throughout the festival**

A selection of producers at the Gourmet Food Marquee (sponsored by the Cheshire Waste Partnership):



- **Al Dente Ltd:** Sandwiches - Chester, Cheshire
- **Barleycorn's:** Beers - Nantwich, Cheshire
- **Best of Taste:** Fruit coulis and dessert sauce - Oswestry, Shropshire
- **Brookshaws of Nantwich:** Butcher - Nantwich, Cheshire
- **Celtic Country Wines:** Wines - Newcastle Emlyn, Ceredigion
- **Cheerbrook Quality Farm Food Ltd:** Pork, lamb, beef - Nantwich, Cheshire
- **Cheshire Chocolates:** Chocolates - Stockport, Cheshire
- **Cheshire Farm Ice-Cream:** Ice-cream - Tattenhall, Cheshire
- **Cholmondeley Castle Farmshop:** Chutneys, preserves etc - Cholmondeley, Malpas
- **Express Dairies:** Milk and dairy products - Chester, Cheshire
- **Great Tasting Meat Company:** Meat, sausages and pies - Nantwich, Cheshire
- **Greenchoice:** Olives - Stockport, Cheshire
- **H Clewlow Butcher:** Sausages, meat and pies - Nantwich, Cheshire
- **Joseph Heler Ltd:** Cheese - Nantwich, Cheshire
- **Le Chocolatier:** Chocolates - Chester, Cheshire
- **Manchester Merchant Wines:** Italian wines - Altrincham, Cheshire
- **Morning Foods Ltd:** Breakfast cereals - Crewe, Cheshire

- **Naturally Nuttily:** Spiced nuts - Hyde, Cheshire
- **Norbury Norrest Farm Cider Co:** Cider - Malvern, Worcestershire
- **Northern Harvest:** Vegetable hampers - Warrington, Cheshire
- **Paradise Brewing Company:** Beer - Nantwich, Cheshire
- **Purple Puddings:** Puddings - Newcastle-under-Lyme, Staffordshire
- **Roberts Bakery:** Breads and cakes - Northwich, Cheshire
- **Snugburys Ice Cream Ltd:** Ice-cream - Nantwich, Cheshire
- **Spice-N-Tice Ltd:** Spice blends with recipes - Leicester, Leicestershire
- **Stockley Farm Organics:** Organic farm food - Northwich, Cheshire
- **Tastes of Andalusia:** Honey, paté, oils and salmorejo - Sale, Cheshire
- **The Cheese Shop:** Cheese - Chester, Cheshire
- **The Hollies Farm Shop:** Pumpkins, cheese, flapjacks etc - Little Budworth, Cheshire
- **The Punch Brew Co:** Herbal punch - St Helens, Merseyside
- **The Spanish Kitchen:** Deli - Leek, Staffordshire
- **Thorncroft Ltd:** Traditional cordials - Stockton, Teeside
- **To Cook:** Cookware - Warrington, Cheshire
- **Toffoc Ltd:** Toffee-flavoured vodka - Ywys Mon, Gwynedd
- **Tyrrells Potato Chips Ltd:** Potato chips - Leominster, Herefordshire
- **Weatheroak Farm:** Ostrich steak and sausages - Preston, Lancashire
- **Wilkesley Veg Hampers & Ford Hall Farm:** Vegetables and farm meats - Whitchurch, Shropshire
- **Worthernbury Wines:** Wines - Wrexham, North Wales
- **Yorkshire Hemp Ltd:** Organic hemp foods and oils - Driffield, East Yorkshire

NANTWICH
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DRINK
FESTIVAL
2006



Come and meet award winning Joseph Heler Cheese at this years Nantwich Food and Drink Festival.

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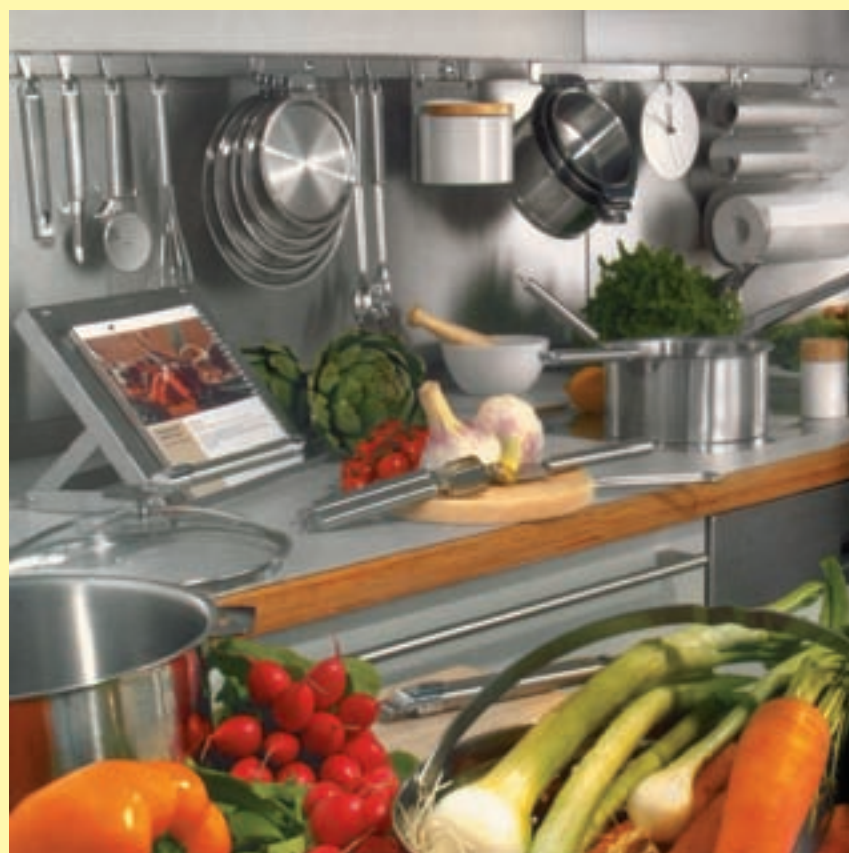
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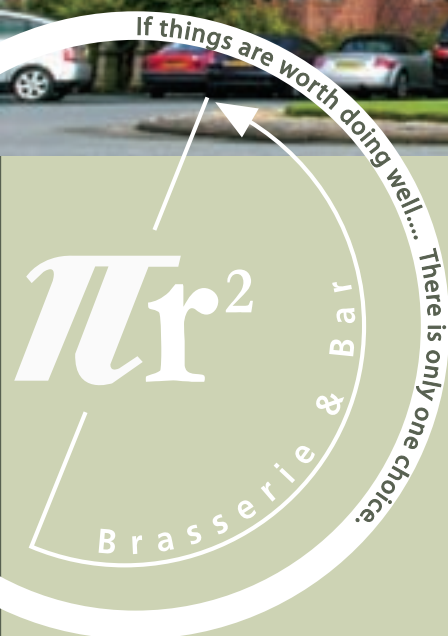
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Synonymous with some of the countries finest regional cheese, Joseph Heler is steeped in cheese making tradition yet continues to surprise and inspire with some exciting new additions which will be available at the festival.

CREWE HALL

AA HOTEL GROUP OF THE YEAR 2002 -2003

RAC CREDIT TO THE INDUSTRY 2002



Crewe Hall Hotel is once again proud to be associated with **The Nantwich Food Festival**. We are also pleased to announce that our Ranulph Restaurant has recently been awarded a second AA Rosette and our Brasserie Restaurant has been awarded it's own AA Rosette.

To book call 01270 253333 for Ranulph or 01270 259319 for the Brasserie.

See our award winning Chefs demonstrate at this years festival on Friday 29th and Saturday 30th September.

Try the fine dining Ranulph restaurant within the historic Hall where the finest ingredients available are coupled with a fresh and innovative style, to produce dishes of unrivalled quality and presentation.

Also connected to the main Hall via the glass link is the sleek and modern Café Bar Brasserie which offers a blend of up-to-the-minute menus and an amazing array of worldwide bottled beers and wines. It also has a unique feature – the “Revolving Bar”!

Indulge yourself...

Take afternoon tea and relax in elegant surroundings of the Hall, or try the totally different environment of the brasserie with its revolving bar.

