

## A novel supper

2015 sees the launch of 'Bibliothèque' a French themed supper club set in the stunning location of **Caistor Arts and Heritage Centre's Library**. This style of dining experience with a difference is becoming popular in many cities, diners will eat dinner party style within the library setting and be treated to entertainment from a jazz soloist to short theatrical plays. Chef Penny Finley hopes that the supper club will offer something different for diners and complement the already popular pudding club.



## Sweet success

**Redhill Farm Free Range** Loin of Pork wins 'Fine Food Oscar' scooping the top prize of Best Speciality Food Midlands & East Anglia in the Great Taste Awards 2014.

There were 10,000 entries, over 400 judges and thousands of hours of blind tasting. A distinguished panel of judges including Sheila Dillon, of BBC Radio 4 Food Programme and food critic, Charles Champion, blind-tasted in teams to ensure a balance of expertise, age and gender, and commented "Lovely looking rack of pork, golden skin and savoury aromas. The texture is very tender and carves very well. The fat is nice and sweet and the crackling came up very well. Full flavoured pork as it should be."

The judges also awarded it a 3 star Gold and selected it as one of the Top 50 Foods in Britain before nominating it for a prestigious Golden Fork Award.

Jane and Terry Tomlinson commented "This is an amazing accolade for us and comes at an important time as we move into our new purpose built production facilities and new farm shop."



## Off the Beeton track

**RJ Hirst Butchers** at Woodhall Spa are being featured along with Tattershall Castle and The Kinema in the Woods in the March/April edition of the national LandScape magazine. As well as writing a monthly food column for the local Target paper about local recipes and the importance of food traditions and heritage, Sadie Hirst also gives talks to local organisations called 'Off the Beeton Track', taking a selection from her collection of old cookery books and talking about some of our English food writers from the past, who have been largely forgotten in the shadow of Mrs Beeton.

**The Aga Shop** is introducing the new AGA C60, same size as an oven but with all the benefits of a traditional AGA, so no need to redesign your kitchen. They also have the AGA Dual Control in electric or gas, which means a reduction in the running costs and more controllable. For a test drive check the AGA website.



## Boston Sausage

is opening a state of the art artisan butchery in an extension of Abbey Parks Farm Shop on the A17 at Heckington. Which means you will no longer have to drive into Boston or head down to Borough Market in London to find their famous sausages. An open weekend late spring or early summer is planned for the launch, with children's activities, food and craft stalls.

## The Boardwalk Café

at the Natural World Centre at Whisby has recently been redecorated, which also gave them the opportunity to revamp their menu. They are now sourcing within a 50 mile radius and can cater for special occasions, large groups and host themed events.

## Saints and Sinners Preserves

have created an exclusive range of three preserves for Heckington Windmill using 8 Sail Brewery Ales. There is a Plum and Ale Jam using Flour Power Ale, an Ale Chutney using Victorian Porter and an Ale Marmalade using Windy Miller Ale. A percentage from each sale will go directly to the Heckington Windmill Trust in support of the restoration fund. These preserves are available from the windmill shop and directly from Saints and Sinners Preserves.