

FOOD, DRINK AND HOSPITALITY AROUND THE COUNTY

Good TASTE

LINCOLNSHIRE

AUTUMN 2020

**SHOP LOCAL,
STAY SAFE,
BE KIND**

**FIVE-STAR
FESTIVE
FARE**

**RAISING A GLASS
TO HISTORY**

PLUS

**TASTE OF
EXCELLENCE
2020**

**RACHEL GREEN'S
TIPS AND RECIPES**

**AUTUMN
GAME**

**CHEESEMAKER'S
NEW SHOPPING
EXPERIENCE**

**AND MUCH
MORE...**

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TASTE of Excellence

FOOD & DRINK AWARDS 2020



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Welcome to Good Taste Lincolnshire



What a challenge 2020 has been so far for us all. Whether you have been working throughout, shielding or on furlough we have all had to find mechanisms and distractions to cope. For me it was gardening and cooking. The rush to do some home baking saw shortages of flour and other basic ingredients for several weeks. This is when local flour mills rose to the challenge, extending their hours and providing the smaller packaged quantities suitable for retail sale. Likewise with farm shops, butchers, breweries and fresh produce retailers, they quickly scaled up innovative

delivery services to serve our communities. Our Lincolnshire producers have always had a great story to tell but even more people are valuing the quality, great taste and low food miles of our locally produced food and drink.

Our features highlight some new products on the market including Edwards Potato Vodka and a new gin from the Massingberd-Mundy Distillery at the South Ormsby Estate. Cote Hill Cheese have launched their new shop at the farm and Lincoln Tea and Coffee have signed a sponsorship deal with some high flyers!

Shops, restaurants, cafes

and the whole hospitality sector have worked hard to ensure your visit will be as safe and enjoyable as possible. New procedures and protocols are in place so remember to please be considerate to staff who are working under additional burdens to serve you.

Finally, Good Taste Lincolnshire would not be complete without our fantastic selection of seasonal recipes. Our thanks to chef Rachel Green who has once again inspired us with festive menus and gift ideas.

Our best wishes and compliments of the season.

Caroline Bingham

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Simpsons' five-star festive fare

Meet Gary Simpson, Lincolnshire's award-winning butcher, whose premium products are proving a popular choice with customers looking to serve up Christmas classics.

The countdown to Christmas begins early for award-winning butcher Gary Simpson, who has set the benchmark for providing quality products and service throughout Simpsons' six branches in Lincolnshire.

From September onwards, Gary begins to fine tune and plan his range of seasonal favourites on offer to discerning customers in search of premium foods which tick all the boxes when it comes to delivering on

Simpsons
est. 2000

quality and outstanding taste.

"Every year we hand-make 200,000 sausage rolls and 10,000 pork pies ahead of Christmas week in our Sleaford premises, and these are then distributed throughout all our branches," explains Gary, who

has premises in Lincoln, Spalding, Stamford, Sleaford, South Hykeham and Heckington – the first shop, which he opened as a 20-year-old in 2000. "Customers are traditionally choosing our turkey crowns for their festive table – in fact last year we sold more than 7.5 tonnes of turkey in the run-up to Christmas which was a record!"

Simpsons, which prides itself on having some of the cleanest and most well-stocked butcher's shops in the

country, stocks every cut of meat from basic to the more contemporary.

Their unrivalled range of premium barn-raised turkeys, which include free range bronze, are sourced by their long-time trusted supplier in Cambridgeshire, while the main supplier of finest quality Red Tractor standard poultry is T. Soanes in Yorkshire.

Benefits of traceability

Gary says that his aim from day one has always been to supply only the very best quality, farm assured produce at great value and with full traceability to sell to his valued customers with confidence.

"We want customers to be totally happy knowing that they are getting the very best in quality, price and advice," he explains. "For example, we only supply products from high grade animals bred within premium welfare conditions and all our beef is hung from 21-28 days to enhance flavour and tenderness."

Simpsons' premium lamb comes from animals that are reared and cared for with expertise, raised in natural landscapes on a hand-picked selection of farms, while high quality pork comes from expertly reared and cared for animals bred in carefully selected outdoor farms in Lincolnshire and Yorkshire, to create the perfect fat to meat ratio.

Gary and his team also ensure customer satisfaction by buying the best raw materials to make their best-sellers, such as their popular hand-made premium pies, pastries, sausages and

cooked meats, including stuffed chine and tasty haslet, which are made on the premises by skilled professionals using only the finest cuts.

The staff at Simpsons have been trained to Gary's high standards and share his passion and enthusiasm. Nothing is too much trouble and the dedicated team are always on hand to offer helpful advice and suggestions to make customers' shopping experience enjoyable.

Super sausages

There are 15 different varieties of sausage on offer at Simpsons, with six flavours available at any one time.

"Many of our extensive range of sausage flavours have won local and national awards," says Gary, "including the jewel in our crown, the popular, multi-award winning Lincolnshire Sausage and our speciality Cracked Black Pepper sausage which is not to be missed!"

Also popular in the run-up to Christmas are Simpsons' seasonal hampers, ranging from £30 to £150, which provide a flavour of what these talented butchers offer. One of the best-selling food baskets is the cheese hamper featuring a selection of quality cheeses from Lincolnshire and beyond, including award-winning favourites such as Lincolnshire Poacher and Snowdonia Black Bomber.

Simpsons, who were winners of the UK's Best Butchers Shop in both 2015 and 2017 for their flagship Heckington store, also supply a range of grocery products from local and



CHRISTMAS WEEK IS PEAK TIME FOR PORK PIE AND SAUSAGE ROLL SALES

national producers who share the same commitment to providing only the finest quality produce for their customers.

Christmas planning

In spite of the cloud of Covid-19, 2020 has seen a rise in sales for Simpsons and with Christmas looming, the team are preparing to work 24/7 to meet demand.

"Christmas is always a very busy time with 23rd December the most hectic day for us," explains Gary. "It's always important to order early, especially for our most popular cuts of meat and produce. By mid-October we are planning to have an

online ordering system so customers can start planning their special dishes.

"Even in lockdown, we were busier than ever, with local deliveries made using our courier service," explains Gary. "Customers are increasingly aware of the importance of welfare, provenance and traceability. All our deliveries go out fresh with stay cool packs ready for delivery in refrigerated vans the next day so quality is never compromised.

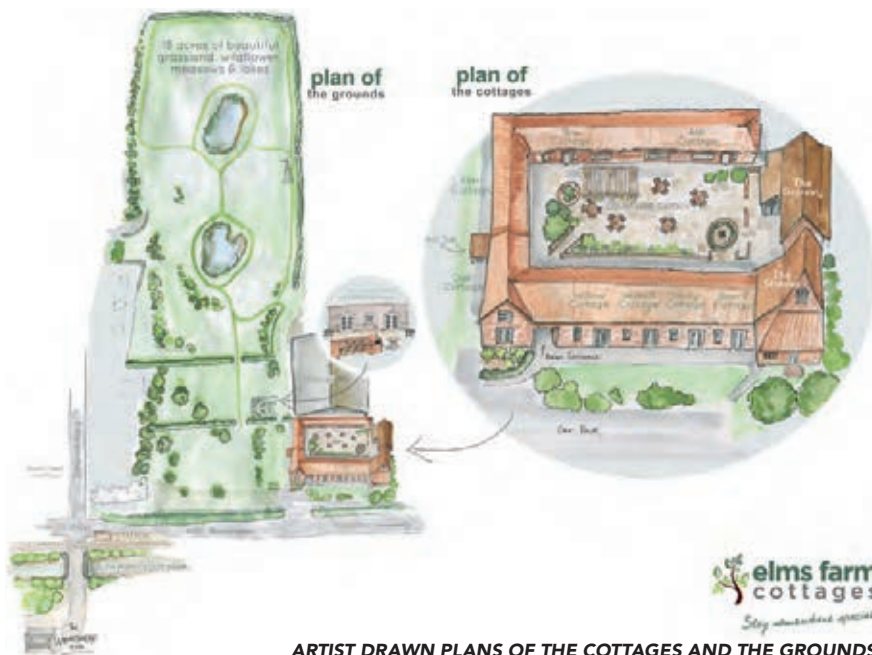
"At Simpsons, we're large enough to cope, but small enough to care."

For more information visit www.simpsonbutchers.co.uk

New site map adds to Elms Farm visitor experience

Carol Emerson, owner of Elms Farm Cottages at Boardside, Boston has been busy during the pandemic and gives a summary of the year so far.

"Here at Elms Farm Cottages we have had the privilege of hosting paramedics and keyworkers during the pandemic. Running our self-catering cottages has changed slightly. As well as the extra hand sanitiser stations, Visit England Covid-secure certificates and enhanced cleaning procedures, we have been operating a self check-in for guests. To assist with the self check-in and give guests a better understanding of the beautiful outdoor areas, we asked local artist Jocelyn Lawman to design a site map to assist guest. We are thrilled with the results and found it to be a big hit with the guests."



ARTIST DRAWN PLANS OF THE COTTAGES AND THE GROUNDS

Redhill Farm Free Range Pork offers new home delivery service

Redhill Farm Shop in the Bail has launched a new home delivery service. Trialled during lockdown in support of customers who were isolating, the home delivery service is now being offered permanently.

Redhill Farm has gained national recognition for the quality of its free range pork, having consistently won Great Taste Awards each year for the past 17 years. 2020 is no exception with a host of accolades including a coveted 3 Star award for their Free Range Pork Shoulder. Farm Shop manager, George Tomlinson comments: "Whilst we strive to produce the very highest quality free range meat

that you can find, we put just as much effort into looking after our customers. We are proud to have this recognised by the Guild of Fine Food who have shortlisted us as 'Specialist Food Shop of the Year' finalists for two years running. We have customers who cannot make it into our shop at the moment so we are happy to bring the shop to them."

Alongside the Farm's own free range pork, grass fed beef and lamb, free range eggs and honey, customers can select from a grocery list of complementary produce such as locally baked bread, stoneground flour, and Lincolnshire cheeses



– anything that is stocked in the Farm Shop. The full grocery list is available on the website at www.redhillfarm.com

Deliveries are made every Friday across Lincoln and surrounding

villages. Orders placed Monday to Wednesday are delivered the same week. To place an order or for further information call 01427 628270 or email farmshop@redhillfarm.com.

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Raising a glass **to history**



Barbara Young meets Massingberd-Mundy Gin's head distiller Tristan Jørgensen and finds out about this historical estate's latest creative beverage brands, which reflect its unique heritage.

CHEERS! DELICIOUS GIN
RECIPES READY TO ENJOY

Inspired by 400 years of history at the South Ormsby Estate, Massingberd-Mundy Gin has launched its second artisan craft spirit, Marie Jeanne's Pink Gin, named after Marie Jeanne Rapigeon of Versailles, who took charge and helped to transform her husband's estate in the 19th century.

The distillery was set up on the picturesque 3,000 acre country estate last year. Shortly afterwards, the micro distillery saw its first product, Burrell's Dry Gin, come off the production line which was inspired and named after 19th-century squire Charles Burrell Massingberd.

Charles married his young second wife Marie Jeanne in 1788 after she fled the French Revolution to become a governess to the family at South Ormsby.

The daughter of a French captain, the glamorous and sophisticated Marie Jeanne became the owner of South Ormsby Estate from 1835 to 1863, and was once described in the diary of Liberal Party MP and High Sheriff of Lincolnshire, Weston Cracroft Amcotts as 'a wonder of the world'.

It was her vision and drive which saw Marie Jeanne running her husband's estate for 28 years after his death, building a school and a rectory which survive to this day.

A taste of the past

"The plan was to create two gins that mirror the estate's near 400-year history and their traditional elegance," explains head distiller Tristan Jørgensen, who joined the estate team in August 2019. "Our aim was to combine inspiration from

MASSINGBERD-MUNDY'S ARTISAN CRAFT SPIRITS: MARIE JEANNE'S PINK GIN AND BURRELL'S DRY GIN



key characters in this history while also featuring their personalities in the liquid."

Tristan, who is a master distiller, explains that while Burrell's Dry Gin is a traditional London dry, full of juniper with a contemporary fruity twist from estate grown apples and elderflower, Marie Jeanne's Pink Gin, although made in a traditional London style, isn't your conventional pink gin.

The result is a fruity and indulgent French gin that is as sophisticated as it is glamorous.

Botanicals in this unique hand-crafted gin recipe include juniper, angelica root, orris root, coriander, liquorice, cassia bark, pink peppercorns, hibiscus flower, lime peel, raspberries, strawberries and cranberries.

"The French favour light and refreshing gins with a sweet and tasty flavour profile," says Tristan. "Marie Jeanne's perfectly balances the sweet of the red berries and dryness from the juniper,

HEAD DISTILLER TRISTAN JØRGENSEN



cranberries and hibiscus with the addition of lime which really heightens the clean, fresh finish.

"Having a near 400-year family history means we have all the tools to build a brand around this unique position. I have tried to use botanicals which give something a little extra too, for example cubeb (a tropical shrub of the pepper

family bearing pungent berries), instead of peppercorns, and cassia in place of cinnamon.

"Our Burrell's Dry Gin and Marie Jeanne's Pink Gin complement each other perfectly and they celebrate a great historical romance: one is smooth, crisp and dry while the other is fruity, elegant and exciting.



GIN DISTILLING PROCESS IN NUMBERS: 1) WATER JACKET HEATED BY TWO ELEMENTS USING SIX HEATERS. 2) COPPER POT STILL OF 120L CAPACITY CALLED ANGELICA WITH MIXING PADDLE. 3) CONTROL PANEL. 4) SIX PLATE RECTIFICATION COLUMN, USED TO STRIP THE FLAVOUR OF WASTE ALCOHOL AND TURN IT BACK INTO A USEABLE BASE SPIRIT. 5) VAPOUR INFUSION BASKET: "WHEN DISTILLING BURRELL'S DRY GIN WE ADD KEY BOTANICALS AT THIS POINT TO GIVE FURTHER DEPTH TO THE SPIRIT DURING DISTILLATION." 6) CONDENSER: MANY TUBES FILLED WITH RUNNING COLD WATER, VAPOUR PASSES THROUGH AND CONDENSES THIS BACK INTO LIQUID WHICH IS COLLECTED VIA THE PARROT DISH. 7) CIP (CLEAN IN PLACE) PUMP, USED TO CLEAN THE EQUIPMENT AFTER EACH USE

Following the process

Tristan reveals that it took him about six months of test distillations to reach the final blends, which he was not only proud of, but also confident that they would appeal to both gin-connoisseurs and casual drinkers alike.

"This is one of my favourite parts of the whole process as each time we taste samples, we tweak the recipe, adding a little extra if needed."

He explains that the launch of a new blend starts with research and the relevant applications to HMRC before the process of mixing and distillation takes place.

"Once authorities have granted the licences, it's time to purchase 96% grain neutral spirit and a small still. We use Isolde, which is a 10L copper pot still from Serbia," he says. "Next we create a recipe, so I took into consideration everything that I wanted the blend to reflect and then looked at flavours, which gave me those desired characteristics.

"We start with 50L of 96%, which we mix with water to make 100L in our still. Then we add our botanicals directly into the still in brew bags and heat the still up to 40 degrees before switching it off and allowing it to macerate overnight. In the morning we start the distillation, which takes around nine hours, not including the overnight maceration."

Tristan says there isn't a time scale for getting the recipe right.

"You could spend a lifetime tweaking and modifying it. For me it was about achieving the balance I wanted and the flavour journey that I had planned.

"Once I'm happy with the gin, it becomes about confidence that this is the right recipe and the one people are going to like.

"My aim was to take the consumer's palate on a journey through all my botanicals. Because of its versatility, each gin can be so different to the next and distilleries are continuously looking for that next flavour and trying to push boundaries of what is possible for this glorious, traditional spirit."

Master distiller

Gin distillery manager Tristan, the son of a Danish father and English mother



who grew up in Kent, began his distilling journey on the Isle of Islay at the world famous Laphroaig Distillery, which ignited a passion for the spirits industry. It was here that he joined the team of production operators responsible for the company's iconic single malt.

"Over four weeks I learnt how to turn malted barley into whisky and I was hooked," he explains. "It was a passion; as if a flame had been lit inside me and I had found my purpose."

Tristan also worked with Chase Distillery in Hereford where he says he "learnt to mash the humble spud, ferment and then rectify it into then the world's best vodka".

"It was here that I really honed my creative skills and spent time doing lots of fun research and development. After this, I worked for Newton House Gin in Somerset, where I was solely responsible for production, including releasing three new gins to run alongside our Gold medal-winning



MARIE JEANNE'S PINK GIN: A FRUITY AND INDULGENT FRENCH GIN THAT IS AS SOPHISTICATED AS IT IS GLAMOROUS

London Dry gin, and later as a consultant for Viper Gin in Dorset and Dartmoor Distillery, England's largest

commercial whisky distillery.

"As a distiller a lot of your skills and qualities can be learnt and taught along the way. It is very important however that you have a good sense of smell and taste, and then it's about the training and confidence that comes over time."

Tristan, a father of eight, says he and his wife Lizzie are both grateful for the opportunity he's been given by South Ormsby Estate.

"This has always been a dream of mine and I am very proud of what Massingberd-Mundy Distillery has achieved and very humbled by the response to Burrell's and Marie Jeanne's.

"It blows me away every day that people love my gins."

Burrell's Dry Gin

In a balloon glass with lots of ice. Garnish with fresh tangerine peel and black peppercorns. Serve with a light tonic. Perfect ratio is 50ml gin to 200ml tonic.

Marie Jeanne's Pink Gin

In a balloon glass with lots of ice. Garnish with 6-8 raspberries, a wheel of lime and a fresh sprig of mint. Serve with either a light tonic or lemonade. Perfect ratio is 50ml gin to 200ml tonic/lemonade.

For more information about Marie Jeanne's Pink Gin and Burrell's Dry Gin visit www.southormsbyestate.co.uk/gin



DISPLAY OF BOTANICALS BEFORE GOING INTO BREW BAGS AND INTO THE STILL. THESE INCLUDE ORRIS ROOT POWDER, JUNIPER, DRIED LEMON PEEL, ELDERFLOWER, ALMONDS, CUBEB, APPLES AND BAY

Independently special

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LOCAL SHOPS GIVE A GREATER CHOICE FOR THE PERFECT GIFT

It's not just the diversity of landscapes and buildings that make our county so special. The area is home to many independent businesses that all add personality, character, expertise and greater choice to our shopping experiences.

As the weather grows colder many of us will be turning our focus to the hunt for that perfect Christmas gift – and independent businesses are the go-to. They are the perfect solution for helping you create the most special and unique festivities. These little gems are also the lifeblood of our local economy.

It may surprise you that according to research, for every £10 spent with a local independent, up to £50 extra could go back to the local community as that business invests in employment, infrastructure, local supply chains and more.

Some of these artisans have been trading for over a century, like Stokes Tea & Coffee, which puts 118 years of know-how into sourcing, roasting and blending coffee and tea and running two destination cafés in Lincoln – one at its

headquarters at The Lawn building, and the High Bridge café on the High street, a favourite haunt for visitors and locals alike.

To say the people at Stokes are passionate about what they do would be an understatement. From the far-flung farms to their roastery, the Stokes team carefully sources and roasts every coffee bean and blends every tea leaf to perfection.

International coffee chains may have been serving the masses with big volumes of cuppas across the globe, but for those who want to experience true speciality coffees, exceptionally fresh roasted beans and blends, or products that simply cannot be found anywhere else – then Stokes is heaven sent.

There's a vast array of products available online and instore at Stokes cafés and some exciting new arrivals that will help to tick off those gifts on your Christmas list.

The new Stokes Coffee Club subscription service is perfect for those who want to experience and learn more about the finest single origin and

speciality coffees out there. Or you can enjoy a coffee or tea tasting session with one of the Stokes Master Roasters, available in person or as a virtual event, (hosted online). These are ideal for those who want to share something fun and make memories with family, friends or colleagues that may be apart.

There is so much on offer from local businesses and like the landmarks of Lincolnshire, they are a very special part of our landscape and it wouldn't be the same without them. So let's not lose our independents – let's shop local!

For more information visit
www.stokescoffee.com





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Local company flying high with sponsorship deals

The Lincoln Tea & Coffee Company has proudly announced a hat-trick of sponsorship agreements with Lincolnshire display teams The Typhoon, RAFAT Red Arrows and The Battle of Britain Memorial Flight.

"We are thrilled to have all worked hard to achieve this together. Supporting and working closely with such iconic teams is very exciting indeed," said director and founder, Susie Carlisle.

"Living and working in Lincolnshire, we feel proud of its link with aviation and RAF heritage. Seeing the aircraft in the Lincolnshire skies, you cannot help but stop, gaze and feel honoured. The BBMF's mission is to maintain our national heritage in airworthy condition to commemorate those who have fallen in the service of this country.

"We regularly watch the Red Arrows practice from our office windows and enjoy seeing them over Lincoln when out delivering. Achieving the sponsorship and working with these amazing display teams is both exciting

and a true honour."

A spokesperson for the Royal Air Force Aerobatic Team said: "The Red Arrows have long been associated with the county of Lincolnshire and this is now reflected with The Lincoln Tea & Coffee Co becoming an official team product and MOD licensee."

A spokesperson for the Battle of Britain Memorial Flight reported, "We are very pleased to have entered into a sponsorship agreement with The Lincoln Tea & Coffee Company".

BBMF operates from RAF Coningsby, the Typhoon base in Lincolnshire and home of the Typhoon Display Team. The pilot and dedicated team from 29 Squadron showcase the mind-blowing display of speed, power and agility of Typhoon aircraft and they have

already started planning for the 2021 season. One spokesperson for the Typhoon Display Team said: "We are delighted to be working with Lincoln Tea & Coffee who equally match the quality, excellence and values that the TDT uphold. Their tea and coffee line simulate the power, agility and punch of an RAF Typhoon. We are excited to see what this new partnership will bring."

Susie added: "We are excited to share this news and that we are also MOD licensees, so to celebrate we will be launching a range of tea and coffee 'official licenced products' so watch this space!"

For more information about The Lincoln Tea & Coffee Company, visit their website www.thelincolnteaandcoffeecompany.co.uk

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Showcasing our **county's pantry**

Barbara Young meets Emma Davey, food marketer and co-founder of A Little Bit of Lincolnshire, which prides itself on promoting some of the best locally made products.

Perfectly placed at the heart of Lincoln's Cathedral Quarter, you'll find A Little Bit Of Lincolnshire tucked away at the top of Steep Hill.

This unique little shop, which stocks more than 200 lines of products made only in Lincolnshire, including meat, artisan baked goods, preserves and drinks, opened in November 2019 and has already proved itself as a successful showcase for local producers and suppliers looking to fly the flag and widen their customer base.

The idea for a marketing initiative to help raise the profile of county producers came after Paul and Emma Davey, as seventh generation farmers

and successful wholesalers at Ideal Lincs (which supplies supermarkets such as Asda, Sainsbury's and Lincolnshire Co-op), worked closely with butchers, bakers and craft makers to promote some of the finest choices from the county's pantry.

Established by Paul in 2004, Ideal Lincs began as a family operation supplying potatoes and onions grown on their farm to chip shops, pubs, local restaurants and takeaways.

As an ambassador for Select Lincolnshire, Paul was asked to speak about its ties with the Asda Hub operation at the 2007 Select Lincolnshire conference. This led to working with

Lincolnshire Co-operative, which was developing its Local Choice range.

Ideal Lincs now supplies more than 100 products in the well received Love Local range, specialising in fresh and chilled foods.

"Lincolnshire has emerged as a popular county for food," says Emma, who helps run the wholesale business from the family's base in Burgh on Bain. "There's a lot of passion and pride in local produce. Through generations of farmers, families have put their heart and soul into these products and their produce all have value and real stories behind them.

"Over recent years, many farmers have diversified and there is also a



FLYING THE FLAG FOR LOCAL PRODUCE, GIFTS AND DRINKS



ENTRANCE TO A LITTLE BIT OF LINCOLNSHIRE ON STEEP HILL

greater understanding, knowledge and passion for good food. Consumers are increasingly discerning and also more aware of the food miles from field to consumer, so shopping for quality local produce makes sense."

Flying the flag

In launching this local initiative to help promote the county's bountiful food basket, Paul and Emma recognised that while Lincolnshire has some fantastic produce, "everybody needed a way to get it out there because although many sold at little local markets, they also needed to spread the word and facilitate all the local produce".

The online shop fulfils the couple's 20-year ambition to provide a free delivery service within Lincolnshire of all food, drink and homeware lines, thus helping to make buying local more affordable.

When an opportunity to open a retail shop in a prime location in Lincoln came up, it proved too tempting for Emma and her team to resist. In November 2019, A Little Bit of Lincolnshire opened its doors with business development manager Angela Stewart overseeing sales and welcoming customers.

"When we first opened, customers said they were surprised that we could fill a whole shop with food and goods produced in Lincolnshire, but actually we're almost running out of space already," explains Angela. "We spend quite a lot of time researching new products, but also local producers

come to us for advice on how best to promote their goods. There are a number of tremendously talented people in Lincolnshire producing a huge variety of goods."

Although the shop is small and cosy, there is a huge section of products on offer – from award-winning condiments, jams, teas, coffee, treats and plum bread, to homeware, pet food, fresh meat, crafts and gifts. Among the most popular purchases are the fine selection of more than 40 distinctive gins and locally brewed beers.

Bespoke hampers

With so much on offer, it's not surprising that the demand for Lincolnshire themed hampers continues to rise.



A HAMPER OF LOCAL PRODUCE

As well as a choice of ready-made hampers, which are delivered free of charge within the county, A Little Bit of Lincolnshire prides itself on creating beautifully presented bespoke food boxes tailor-made to each customer's taste and sent all over the country as well as abroad.

"We deliver anywhere we can," says Emma. "I've just had an online order from a customer in America who wanted to buy a birthday hamper for her dad in Newark and a few weeks ago someone who used to live in Lincolnshire sent a hamper of all their favourites to a family member. We've also arranged deliveries as far afield as Scotland and London and that's what it's all about. We are spreading the word across the world and putting Lincolnshire on the map!

"We are adding more fabulous products all the time, so if there's something special that a customer is looking for then please don't hesitate to ask us.

"We aim to provide a shopping experience that reflects the passion that Lincolnshire's producers have put into their unique products, so you really are taking home a little bit of Lincolnshire."

For more information visit
A Little Bit of Lincolnshire,
30 Steep Hill, Lincoln LN2 1LU
Tel: 01522 274303
www.lincolnshire.shop

Living life the Leafy Way

Many people have discovered their green fingers over lockdown this year, and looking after green spaces both inside and out has seen a real resurgence in popularity.

Leafy Living opened in spring 2020 with the aim of making selecting beautiful houseplants for your home easy and convenient, whilst also pairing them with their general wellbeing benefits.

Having plants in your home or where you work can actually improve how you think and how you feel and it's proven that houseplants can have real benefits on the air we breathe, our physical health and our state of mind. So Leafy Living carefully selects

plants that not only look good but are also good for you.

Choose from 'Calm Palms' for areas where you want to aid relaxation, or perhaps the range of 'Focus and Concentration' can leaf up your desk and boost concentration. Did you know people in offices with green spaces are actually found to take fewer sick days?

Plants can be ordered online at www.leafyliving.co.uk. Leafy Living has been delivering all over the country so far this year. Customers in Lincoln also enjoy free delivery; or can choose to collect from homeware shop Top to Bottom Accessories on Steep Hill in the city. For



delivery, plants are wrapped in natural hessian – which is recycled coffee bean sacking! It looks great, but also serves a purpose as your plants will arrive with all

their soil in place, and well protected.

Keep up to date with Leafy Living on Facebook @ LetsGetLeafy and Instagram too @Lets.Get.Leafy

Uncle Henry's receives top industry awards

Uncle Henry's Farm Shop is delighted to announce some excellent results in two major awards this autumn: the Meat Management and the Great Taste Awards.

The Meat Management Industry Awards recognise the best manufacturers and producers, suppliers, retailers and organisations in the UK meat sector, and are voted for by the readers of Meat Management magazine and industry experts. The various award categories reflect everything that is exceptional across the whole UK industry.

Uncle Henry's received four Highly Commended awards for a range of products made on site by the butchery team, two of which come from pigs reared on the farm itself.

These results were:

- Best Bacon Product: Uncle Henry's Traditional Unsmoked Short Back Bacon
- Britain's Best Sausage: Uncle Henry's Caramelised Onion Sausage
- Best Poultry Product: Uncle Henry's Chicken Breast Stuffed with Lincolnshire Sausagemeat, Wrapped in Bacon
- Best Lamb Product: Uncle Henry's Minted Lamb Pin Wheel

Performing even better in the Meat Management Awards' coveted Britain's Best Meat Pie category, Uncle Henry's finished as a finalist with their Chicken and Ham Pie, made on site by seasoned piemaker Linda North.





Visit the Cheese Shed at Cote Hill Farm
for raw milk, award winning cheese,
coffee and local provisions

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www.cotehill.com

Cote Hill Farm, Osgodby, Market Rasen, Lincolnshire, LN8 3PD

Facebook: Cote Hill Cheese Instagram: @cotehillcheese



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Christmas Menu 2020 3 Course £30pp

- Curried Lentil & Parsnip Soup (v,ve)
Crème Fraîche, Bread & Butter
- Goat's Cheese Arancini (v)
Dressed Rocket, Beetroot & Chilli Ketchup
- Duck & Orange Parfait
Dressed Salad, Garlic Crostini, Red Onion Chutney
- Traditional Prawn Cocktail
Shredded Gem Lettuce, Cucumber, Marie Rose Sauce
- Turkey Roulade
Pork, Sage & Cranberry Stuffing, Pig in Blanket, Roast Potatoes, Seasonal Vegetables Roasting Jus
- Braised Beef Feather Blade
Horseradish Mash, Honey Roasted Parsnips, Crispy Kale, Red Wine Jus

- Butternut & Sweet Potato Gnocchi
Spicy Tomato Sauce, Infused Crème Fraîche (v)
Spicy Tomato Sauce, Coconut Swirl (ve)
- Tarragon & Parsley Crusted Cod Loin
Potato & Chive Terrine, Buttered Green Beans, Lemon Sauce
- Traditional Christmas Pudding
Brandy Sauce
- Christmas Sticky Toffee & Apple Pudding (v)
Toffee Sauce, Vanilla Ice Cream
- Lemon Posset
Fresh Raspberry, Sesame Tuille
- Chocolate & Orange Tart (v,ve)
Mediterranean Lemon Sorbet
- Cheese Board (v) £4 Supplement
Cranberry & Wensleydale, Stilton & Red Leicester
Cheese, Crackers, Red Onion Chutney Celery, Butter





MICHAEL, MARY, LAURA
AND JOE DAVENPORT

Cheesemaker's new shopping experience!

Rising local demand for its cheese and raw milk during lockdown has encouraged an award-winning cheesemaker to invest in an expansion move designed to tempt more people to enjoy a true taste of Lincolnshire.

The Davenport family from Osgodby, near Market Rasen, have splashed out to create an exciting niche shopping experience on their dairy farm which people can now visit.

Partners Michael and Mary Davenport, their sons Ross and Joe, and his wife Laura, have built The Cheese Shed @ Cote Hill Farm and it ticks plenty of boxes – supporting today's drive to get more people to shop locally, be eco-savvy and discover exactly where their food comes from.

Mary Davenport said: "We had been thinking of setting up The Cheese Shed a few months ago but during the months of lockdown we became



extra busy, thanks to a rise in local people calling to pick up cheese and raw milk at the farm gate and a rise in demand for our UK-wide deliveries, and temporary local delivery service during lockdown.

"Whilst responding to changing demand, which underlined how people were not just going shopping at the supermarkets, we had the opportunity

to discuss what we wanted our new 'farm shop' to offer.

"We have had a tiny shed on site where we keep a small supply of cheese and raw milk for people to buy, but we wanted to do something more innovative and support other Lincolnshire producers too."

Cote Hill's Cheese Shed is now one of the first sights that greets visitors as soon as they head down the lane – along with the stars of Cote Hill, the dairy cows.

The smart new shed is fronted by two separate pathways – allowing pedestrians and cyclists to approach from one side and car drivers to park



THE 'REAL STARS'
BEHIND THE VENTURE

and approach the shed from the other – whilst also helping keep “socially distant.”

Cote Hill produces a range of five different artisan cheeses – Cote Hill Red, White, Yellow, Blue and Cote Hill Lindum. All are made by hand using the morning milk produced by the family's own herd. Naturally, they will be among the most popular foods available from the shed – but how does it work?

Ross Davenport said: “What is so exciting is that people can visit The Cheese Shed, select exactly what they want and pay contactless.

“We have a cheese vending machine stocked with our cheeses and also Lincolnshire Poacher cheese and butter. Next to that our ‘Local Provisions’ vending machine will stock Lincolnshire Plum Bread, Jenny’s Jams, Stokes Tea & Coffee and local free-range eggs.

“More and more people have developed a taste for

raw milk, so we have also installed a milk vending machine. It is self-service, so the customers fill the bottles themselves, knowing it’s as fresh as possible. Many people who initially tried our milk did not realise that full fat milk is actually 96 per cent fat-free, with the layer of cream settling on the top. Many have discovered they preferred the taste and keep coming back for more,” said Ross.

The family has also installed a coffee vending machine, which will use freshly ground coffee from Stokes Tea & Coffee and of course their own fresh milk, to create wonderful raw milk lattes.

“Lincolnshire is really popular with walkers and cyclists and, with the growing trend of cyclists’ cafes popping up, we hope that The Cheese Shed will also prove to be a great stopping-off point for people who want

to take a breather and stop for a coffee,” said Ross.

His brother Joe added: “It was a real confidence boost when we mentioned what we were doing to some of our regular customers.

“Many liked the fact that they can buy raw milk in glass bottles, support a local producer and also see our herd of more than 80 Friesian and Brown Swiss

cows and be reassured of the provenance of what they are buying.

“We’re hoping that everyone who is passing by and spots our farm sign will enjoy visiting The Cheese Shed @ Cote Hill Farm.”

For further information, please contact the Davenports on 01673 828481, or email info@cotehill.com



MARY DAVENPORT AND
THE SELF-SERVE CABINETS

Shop Local, Stay Safe, Be Kind, **visit East Lindsey**

A new initiative, designed to promote and champion town centres as safe places to shop and visit, launches this month. Shop Local, Stay Safe, Be Kind aims to encourage residents and visitors alike to safely rediscover the district's market towns.

The campaign seeks to raise awareness of East Lindsey's local shops, stimulate support for each town's high street and make finding information on businesses' new Covid-19 safety measures easy and simple to do.

The 'Shop Local, Stay Safe, Be Kind' message has already been introduced in several towns, with the installation of pavement graphics and signage, and the message will now be rolled out across the district. Shoppers should also

look out for the messages in shopfront windows and an upcoming leaflet, which will be available from businesses and community organisations.

Louth, Horncastle, Alford and Spilsby will also benefit from their own dedicated social media pages. The Love Louth, Love Spilsby, Love Alford and Love Horncastle accounts will bring residents and visitors news on events, inspiration for shopping, special offers and guidance on staying safe. The accounts can

be found on Facebook and Instagram. Key information relating to the campaign will also be hosted on the Love Lincolnshire Wolds website - www.lovelincolnshirewolds.com

Councillor Adam Grist, Portfolio Holder for Market Towns and Rural Economy, said: "Our independent businesses and thriving high streets are the lifeblood of our market towns. Many of our businesses have gone to extraordinary lengths to continue trading during the

Covid-19 pandemic. We recognise their dedication, and now want to help raise awareness our town centres are open for business and safe to visit. Working with our businesses to promote the way in which they've adapted their trading practices to be Covid-19 secure and push the message to Shop Local, Stay Safe and Be Kind, we can help visitors and residents safely return to our towns with confidence."

If businesses would like more information on how to get involved they can contact Samantha Phillips by email on Samantha.Phillips@e-lindsey.gov.uk, or alternatively get in touch through the social media pages.

The Shop Local, Stay Safe, Be Kind project is funded by the Government's Reopening High Streets Safely Fund which is enabling councils across England to support the safe reopening of high streets and other commercial areas. Funding will allow local authorities in England to put in place additional measures to establish a safe trading environment for businesses and customers, particularly in high streets, through measures that extend to the end of March 2021.



RETURNING TO OUR MARKET TOWNS WITH CONFIDENCE



New procedures but **same warm welcome**

Bijoux is a warm and welcoming little café on Spilsby High Street that has become a firm favourite with locals. Owner Caroline is proud to serve a great range of homemade and locally sourced menu items, along with what she is confident to call “the best coffee in town!”

Upon reopening in July for ‘dine in’ customers, Caroline and her very small team were keen to ensure that customers had as comfortable and welcoming an experience as possible, whilst also of course adhering to new Covid-secure policies and safety procedures. New washable floor coverings were installed, fresh washable paint applied to the café walls, and Perspex suspended screens were installed at the till area. The till was also able to take ‘contactless’ payments for the first time, as previously the café was a cash only establishment. Slightly

smaller chairs were sourced to maximise the space and ensure social distancing, and non-washable cushions were removed.

The menu remains the same in terms of all the delicious options available – but the physical menus have been reprinted and made surface wipeable. The business’s Facebook page was also utilised a lot more and became a vital way to inform customers of new procedures as well as showcasing some of the menu items available to entice hungry visitors back through the doors.

New systems and services

have been introduced too – from Track and Trace for customers, to new additional cleaning regimes for staff, and additional retail products sourced to buy and take home to enjoy.

Bijoux also offers a catering service and personal dining room on the first floor of the café – and this has been made available exclusively for the use of families and support bubbles.

Bijoux’s ways of working may have changed behind the scenes, but this has not impacted on the quality of service or the warm welcome that you’ll receive.



Next Frontier for local gin brand

Bottomley Distillers and their award-winning Pin Gin have merged with Next Frontier Brands.

The merger will see Bottomley move from their current space – a small distillery in Louth – to one more than 10 times the size to keep up with increased demand and production rates. Bottomley has seen exponential growth since its founding in 2016, with the merger providing a perfect catalyst to continue that trajectory. Next Frontier Brands is a leading hemp-based beverage, beauty and wellness company, with offices in the United States and Europe, as well as Hong Kong and New Zealand. Bottomley Distillers will be the most recent addition to their fast-growing portfolio of globally recognised brands.

For Bottomley co-founders Alan Bottomley and Amy Conyard, the business is described as ‘a labour of love’. Four years ago, Alan decided to distil spirits full-time with the support of Amy and their young daughter, Molly. Blending classic techniques inspired by Alan’s father, with a selection of artfully chosen botanicals, Pin Gin was born. Enthusiastically received by the community in Lincolnshire, their trademark spirit has gone on to win multiple awards both locally and nationally. As Alan

remembers: “Pin Gin started from an idea just a few years ago, which Amy told me off for in the beginning! I am so proud that we have been able to honour my dad and create a future for our daughter. I cannot wait to get stuck into the increase in production and to see our brands go to the next level.”

For Alan and Amy, the local community always remains at the heart of their work. Most recently that work included adapting their small distillery to commercially produce 15,000 litres of hand sanitiser to support NHS services and other charities through the Covid-19 pandemic. Amy is a strong advocate for mental health awareness, and in early 2020 Bottomley partnered with St Barnabas Hospice to raise vital funds for the organisation with the creation and sale of their ‘Est. 1982’ label gin.

In just four short years Alan and Amy have gone from distilling gin in their garage, to seeing Pin Gin sold in retail spaces and bars across the country, as well as running their own gin school and tasting room. The merger with Next Frontier will serve to further this growth while maintaining the ethos of a



ALAN, AMY AND MOLLY AT THE BOTTOMLEY DISTILLERY

family-run local business. Reflecting on their success, Amy says: “We could have never imagined that we would achieve what we have in just four years. We have worked tirelessly to build relationships county and countrywide and are immensely proud of being an integral part of putting Lincolnshire on the distillery map. We cannot wait for what the future holds with Next Frontier Brands and look forward to growing with them!”

As for the future of Bottomley, Dean Draper, Next Frontier’s European managing director says the goal is simple: “We will use Next Frontier’s expertise and international

distribution platform to turn Pin Gin into a global brand.”

The company will continue to operate under the name Bottomley Distillers post-merger. Next Frontier not only intends to create jobs locally in the UK but to invest at least £5million in the company within the next 24 months.



Prepare yourself for Christmas with award-winning chef Rachel Green

With Christmas on the horizon, we are delighted to once again welcome Rachel Green to guide us through the festive obstacles of preparing the perfect Christmas!

Rachel Green is a farmer's daughter from Lincolnshire, and her family have farmed in the county for 14 generations. Rachel has cooked for Her Majesty the Queen and 800 guests at the Savoy Hotel, London, and her TV appearances include *The One Show*, *Countryfile*, *World on a Plate*, *Kill It, Cook It, Eat It*, *Farm of Fussy Eaters*, and *Flying Dishes*.

Rachel is also the Ambassador for the Traditional Farmfresh Turkey Association, and has been developing Christmas recipes for over 40 turkey farmers for the last 10 years, so she pretty much knows everything there is to know about cooking up the most important meal of the year, and creatively using up Christmas leftovers.

This year Rachel has produced a tantalising roast and a variety of leftover recipes including Golden Turkey with Roasted Grapes, Shallots and Rosemary; Turkey, Bacon and Avocado Eggs Benedict; Turkey, Chorizo and Manchego Sandwich with Chive Aioli; Italian Sage and Pancetta Stuffing Balls; Bread Sauce with Clotted Cream and a Rich Madeira Turkey Gravy, all guaranteed to get your taste buds singing on Boxing Day and beyond!

Rachel is also sharing a few Christmas tips:

- Make your Christmas pudding in November.
- Plan your menus over the week of Christmas – this will stop you buying too much food.
- Make mince pies in a bun tray and freeze them. Once frozen, layer them



up in a Tupperware box and return them to the freezer. Doing them in this way will prevent them freezing to each other, and you can take them out as and when you need them, so that they are fresh. This can also be done with sausage rolls.

- I very rarely do a starter at Christmas, I prefer to do canapés. You can make the bases and filo shells well in advance for this, leaving them in tight tins.
- Christmas pudding and Christmas cake is not everyone's cup of tea, so I

always make a chocolate roulade with white chocolate mousse filling and black cherries. This can be made and frozen well in advance.

- Check if any of your guests have dietary requirements – you don't want a non-turkey eater arriving five minutes before serving up.
- I look forward to seeing you soon, and wish you a Happy Ever After Christmas.

Love, Rachel x

www.rachel-green.co.uk

Golden Turkey with roasted grapes, shallots and rosemary

INGREDIENTS:

5kg Golden Turkey with giblets
Sea salt and black pepper
1 bay leaf
3 onions, peeled and quartered
2 carrots, peeled and cut into large chunks
2 sprigs of rosemary
300ml water

3 tbsp of olive oil
3 tbsp of good quality balsamic vinegar
10 medium shallots, peeled
750g of red or black bunches of grapes, broken into small clusters on the vine
1 tbsp of chopped rosemary leaves

Rich Madeira Turkey Gravy:
Golden Turkey roasting and giblet juices

Vegetable stock
150ml Madeira
3 tbsp plain flour
Sea salt and black pepper
2 tsp balsamic vinegar
1 tsp Marmite
A knob of butter
Preheat the oven to 180°C/360°F/Gas mark 4



CREDIT: GOLDEN TURKEYS.CO.UK
AND MICHAELPOWELL.COM

METHOD:

Take the turkey out of the fridge a couple of hours before cooking and remove the giblets. If your turkey is trussed, it is best to remove the string before cooking.

Season the turkey with sea salt and black pepper, place some of the onion inside the cavity and put in a large roasting tin, breast side down, along with the giblets, bay leaf, onions,

carrots, rosemary sprigs and the water. Place in the preheated oven.

After an hour, turn the turkey over and roast until cooked (see below for suggested cooking times). To check the turkey is cooked, use a meat thermometer, you are looking to achieve a temperature of around 68 degrees before resting the bird, or the juices should

run clear when the thickest part of the thigh is pierced with a skewer. Remove from the roasting tin and leave to one side to rest for at least half an hour before carving. Do not cover the bird.

Strain the juices from the roasting tray through a sieve and leave in a separate pan ready to complete the Madeira gravy.

Using the same roasting tray, gently drizzle some olive oil on the shallots and roast in the oven for 15 minutes, add the grapes and season well with sea salt and the chopped rosemary, drizzle with more oil if needed and balsamic vinegar. Roast for a further 20 minutes, or until the grapes begin to soften and caramelise.

Serve the shallots and grapes around the turkey on a large wooden board or plate.

To make the gravy, skim off most of the fat from the roasting juice and make up with vegetable stock to 1 litre of liquid. Deglaze the roasting tray with the Madeira and strain into the saucepan along with the turkey and vegetable juices.

Mix the flour to a paste with a little cold water and balsamic vinegar and whisk into the mixture in the saucepan. Season with a little salt and pepper. Bring to the boil whisking all the time and allow to simmer for 20 minutes.

Whisk in the Marmite and a knob of butter, check the seasoning and if the gravy is too thick, add a little more vegetable stock and serve immediately.

Oven Ready Weight Total Cooking Time:

- 4kg 2 hours
- 5kg 2–2.5 hours
- 6kg 2.25–2.5 hours
- 7kg 2.5–2.75 hours
- 8kg 2.75–3 hours
- 9kg 3–3.25 hours

Where applicable, remove the giblets and keep separately in a cool place.

Remove the turkey from the fridge 2 hours before cooking, to allow it to reach room temperature.

Do not stuff the main cavity, as this will stop the turkey cooking properly. Instead, you might like to place an apple or peeled onion in the cavity.

We recommend that you **do not use foil** as this can prevent you achieving a lovely crispy skin.

Place the bird breast side down in the roast tin and season with salt and pepper. For crowns keep the breast up. The oven should be preheated to 180°C (160°C fan) Gas 4/5. For an Aga, use closest to these temperatures. (See table for suggested cooking times). Place the giblets around the bird.

Gravy always tastes better if the turkey giblets are used to make it.

After an hour of cooking turn the bird carefully onto its back to further cook and brown the breast.

It is very important not to overcook a turkey – many people do and are then disappointed when it is dry. Test with a fork on the inside of the thigh – when the juices run clear the bird is ready.

After removing the turkey from the oven and before carving it, allow it to rest for 30–60 minutes. **Do not cover.**





Festive food with a twist

Chef Rachel Green's recipes offer
an alternative to a traditional
Christmas feast.

Roasted loin of cod, sage and onion stuffing, orange and cranberry sauce

INGREDIENTS:

50g butter
1 onion, chopped
1 garlic clove, chopped
250g sausage meat
1 free-range Fairburn egg, beaten
Finely grated zest of 1 lemon
1 tbsp fresh sage, chopped
3 tbsp white breadcrumbs
Sea salt flakes
Freshly ground black pepper
1kg cod loin (or monkfish tail)
12 slices streaky bacon
1 tbsp olive oil

For the sauce:

200g unsalted butter
2 garlic cloves, crushed
2 sprigs of fresh thyme
Zest of 1 orange
100ml red wine
50ml red wine vinegar

2 shallots, finely chopped
50ml maple syrup
100g cranberries
Sea salt flakes
Freshly ground black pepper

Preheat the oven to 200°C/400°F/Gas mark 6

METHOD:

Heat a frying pan over a medium-to-high heat, add 25g of butter, the onion and garlic and cook for 2-3 minutes. Transfer the mixture to a bowl and set aside to cool slightly. Stir in the sausage meat, egg, lemon zest, sage and breadcrumbs and mix until well combined. Season with salt and freshly ground black pepper.

Lay the cod loin on a chopping board and, with a sharp knife, cut a slit in the side to create a 'pocket'.

Carefully fill the pocket with the stuffing mixture. Using the back of a knife, stretch the slices of streaky bacon and use to wrap the cod loin tightly. Brush with a little olive oil and place into a roasting tin.

Roast the fish in the preheated oven for around 12-15 minutes or until just cooked.

To make the sauce, heat the butter, garlic and thyme together in a saucepan until the butter starts to brown. Remove from the heat and add the orange zest.

In a separate pan, reduce the wine, vinegar, shallots and maple syrup until the mixture is syrupy. Mix the melted butter mixture and syrup together and add the cranberries. Bring back to a simmer for a minute to soften the cranberries and season well.

Cheese beignets

INGREDIENTS:

150ml water
50g butter, cubed
75g plain flour
50g grated Lymn Bank Vintage Cheddar
½ tsp Colman's English mustard
2 eggs, beaten
Sea salt flakes
Freshly ground black pepper
Sweet chilli sauce, to serve
Toasted sesame seeds, to serve

METHOD:

Put the water and butter into a saucepan and slowly bring to the boil. As soon as the butter has melted

and the liquid starts to boil, quickly add the flour and beat well until you have a smooth ball of paste, leaving the sides of the saucepan clean. Remove from the heat and beat in the cheese and mustard and then gradually add the beaten egg, mixing well after each addition. Season with a little salt and pepper. To cook, drop teaspoons of the mixture into a deep fat fryer until golden brown. Serve with sweet chilli sauce or a dash of Chilli Chutney from Jenny's Jams and toasted sesame seeds sprinkled over.



A PIPING HOT CANAPÉ
TO START YOUR LUNCH
OR DRINKS PARTY

Sticky date pudding with tahini sauce

Serves 6

INGREDIENTS:

175g Medjool dates, stoned and roughly chopped
1 tsp bicarbonate of soda
300ml boiling water
50g butter, softened
80g golden caster sugar
80g dark muscovado sugar
2 eggs, beaten
175g flour

1 tsp baking powder
A pinch of ground cloves
75g walnuts, roughly chopped (optional)

METHOD:

Preheat the oven to 180°C/350°F/Gas Mark 4
Start by making the sauce and leave to one side until you are ready to serve the pudding.

Put the chopped dates and bicarbonate of soda into a bowl and cover with the boiling water. Leave to one side to soften.

In a mixing bowl, cream the butter and sugar together until light and pale and then gradually add the eggs, beating well after each addition. Carefully fold in the flour, baking powder

and cloves and then fold in the dates along with their soaking water and the walnuts if using.

Grease a baking dish and pour the mixture into the dish. Bake in the preheated oven for about 30 minutes until slightly risen and firm to the touch. Remove from the oven.

TAHINI BUTTERSCOTCH SAUCE

INGREDIENTS:

225g muscovado brown sugar
75g butter
50g tahini paste
275ml double cream
1 tbsp molasses or black treacle
2-3 pinches salt
(makes more sauce than you will need, which is great because you'll want to pour it over your cake)

METHOD:

For the tahini butterscotch sauce, add the brown sugar, tahini, butter and half the cream in a saucepan and bring it up to a bubble.

Add the molasses in and keep stirring this mixture till it reaches a rich amber caramel colour. This process should take 2-3 minutes. Once you have achieved this colour, take the pan off the heat and stir in the remaining cream. You can keep this sauce warm if you're ready to cut the pudding into slices and serve.

Warm the sauce through and pour over the pudding to serve.



LUXURIOUSLY RICH AND SATISFYING STICKY DATE PUDDING WITH TAHINI SAUCE



STICKY DATE
PUDDING WITH
TAHINI SAUCE

Make it a Toasty Roasty Winter

John Cussons of Ferry Ales Brewery brings us up to date with how the business has adapted to life during the pandemic.

Life at Ferry Ales Brewery has certainly changed since coronavirus arrived. The closing of pubs and restaurants was certainly a blow but our online sales took a hugely positive turn.

We immediately offered free delivery to Lincoln and the surrounding area to ensure that our FABulous and loyal customers could still enjoy our award-winning beers. We were blown away by the amount of deliveries we were completing throughout the lockdown period and this has continued with our loyal customers and also with gaining new customers week on week.

It's safe to say that lockdown certainly has changed the shape of our business, with a big shift towards more retail sales both locally and across the country through our courier service.

Our beer in a box has proven extremely popular; we condition our ales here at the brewery and then fill 5-litre, 10-litre or 20-litre bags in boxes so our customers can enjoy real ale in their own home. They are a great way to enjoy our ales at home and a very cost-effective option. Plus once opened they last at least two weeks (if kept cool) so they can be savoured again and again. (Available online and from the brewery shop.)

The silver lining of Covid has been that we have now grown so much that we need to create more capacity so we can continue to keep production up with demand. We have installed new tanks and a new bottling room. This in turn has allowed us to increase our ever growing



range of products with some very exciting additions in production for autumn.

Our winter beers are now in production and our ever popular Toasty Roasty Winter Ale is in shops and available direct from the brewery website. This ruby ale is a firm favourite amongst team FAB and our customers – it really is perfect for cosying up with on a winter's evening.

With Christmas around the corner we will have a range of gift ideas including our Christmas Ale – Ebenezer. This is the first year that it has been produced in a bottle and we are expecting it to be a really popular Christmas gift. We will also have an advent calendar, gift packs and a Christmas selection box. There will be something for the beer lover in your life this Christmas.

New Year is our quieter period, when we manage to take stock after a busy winter period. Lots of planning happens during these months and we hope that we will start looking forward to outside events again. We have big plans for 2021 with lots of new beers being brewed, plenty of brewery tours to make up for the lack of them this year and lots of events.



EBENEZER CHRISTMAS ALE

TOASTY ROASTY WINTER ALE

An Afternoon Tea tradition

'There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.' – Henry James

To experience the best of the Afternoon Tea tradition, indulge yourself with a visit to the Doddington Tea Room, situated in the award-winning Coach House.

Delight in a delicious selection of sandwiches, freshly baked scones with clotted cream and jam and a variety of famous Doddington cakes and dainty sweet treats, all served on vintage style china. There's something to suit the whole family with the addition of a new Savoury Afternoon Tea, perfect for those with a less sweet tooth and paired with a bottle of Doddington Celebration Ale. Choices include Hambleton's pork pie, Wild Boar pâté and sourdough crisp, Cumberland Scotch egg, Doddington game sausage roll, Lincolnshire Poacher cheese and micro salad, piccalilli and red onion chutney – with sweets to follow. There are more tasty options among the Vegetarian, Vegan and Gluten and Dairy Free Afternoon Tea choices too. For younger customers, the new Children's Afternoon Tea will tempt with a choice of sandwiches, cookies and cupcakes, crudités and crisps.

Open Wednesday – Sunday with seasonally themed set menus. Booking is highly recommended, please book online at www.doddingtonhall.com



Village pub opened as new speciality coffee shop

Speciality coffee roasters Seven Districts Coffee are located in the 'Farmers Arms', situated on Market Rasen Road (A46) at Welton Hill.

The Farmers Arms pub closed down when the previous owners left the premises mid-way through its refurbishment to open as a new Indian restaurant.

Ben Southall, co-founder of Seven Districts Coffee said: "It was a big unknown for us, like many businesses, as the pandemic struck.

We have thought ahead and remained optimistic, and are now open with social distancing and protocols in place to ensure our customers' safety.

"We are however extremely excited to make our mark on the speciality coffee scene with our new coffee house, and to show novices and enthusiasts alike the coffee roasting process.

"The coffee house is serving barista coffee and artisan food, but it is also a place where people can watch how we

roast our coffee. We also host coffee tasting sessions so people can learn about the different types of beans we source."

Seven Districts Coffee have based their branding on the folklores of each district of Lincolnshire. Each coffee they roast holds a unique story, celebrating the history which Lincolnshire stands on.

To find out more visit www.sevendistrictscoffee.com



Celebrating Lincolnshire's food, drink and hospitality businesses in 2020

Lincolnshire Life has held its annual 'Taste of Excellence' Awards for more than 20 years. Understandably, this year, we have had to adapt how we champion and highlight the region's food, drink and hospitality sectors but we still wanted to celebrate the fantastic businesses on our doorstep.

We know the recognition that these awards provide makes a substantial impact on local businesses and there has never been a better time for us to give our support.

Our readers and clients of these businesses have put forward their nominations in their 1,000s in these new look 2020 Awards. We devised new categories highlighting our

current challenging times and how businesses have adapted to cope. We were especially interested to hear your reasons for nominating your heroes, favourites and those who have gone above and beyond your expectations.

We will really miss not holding our Awards Evening. For 2020, instead of our ceremony in November, we will hold our next celebration when it is safe to

do so. Your 2020 Award Winners will be announced in a special supplement in the December issue of Lincolnshire Life Magazine and via our website and social media channels.

We are sorry that this year we can't invite you to celebrate with all our finalists due to ongoing restrictions, but we intend 'Taste of Excellence' to come back bigger and better next year!



Categories:

Best Dining Experience To Go

Have you had the most wonderful meal, collected from your favourite eatery which branched out into meals to go?

Best Afternoon Tea

The classic British treat which lifts the spirits.

Best Community Food or Shopping Service

Who has risen to the challenge to serve their community and the vulnerable during the pandemic?

Best Drinks Product

Tea, coffee or an artisan tippie - sales have soared recently. Which is your local favourite?

Best Lincolnshire Staycation

Lincolnshire offers some of the best staycation options. Nominate your holiday choice.

Best 'Eat Out to Help Out' Experience

Throughout August this scheme has been giving the hospitality sector a boost. Where did you enjoy most?

Best Cakes or Bakes

Cake makers and bakers have been an inspiration.

Best Sweet Treat

Whether yours be chocolate, fudge, marshmallows or jams we need your nominations.

Best Independent Farm or Local Shop

Locally yours, these businesses have provided innovative services and quality products on your doorstep.

Best Newcomer of the Year

Who or which business has made their mark despite the challenging times?

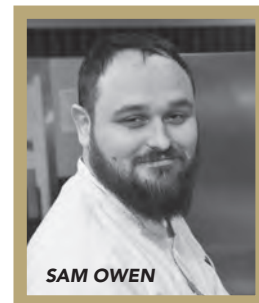
Watch our website, social media channels and the December issue of Lincolnshire Life magazine for the results of 'Taste of Excellence 2020'.

*'Taste of Excellence', Lincolnshire Life Magazine,
9, Checkpoint Court, Sadler Road, Lincoln LN6 3PW
Facebook: Lincolnshire Life Magazine Twitter: @LincsLife
Instagram: Lincolnshire Life Magazine
www.lincolnshirelife.co.uk*

SPONSORS



Chef Sam Owen, of Salted Orange, tells us: "This was a classic when I was a boy, and one of those things I loved to cherish with my mum. She would reminisce to me about going to Marks and Spencer to buy and eat one along Sincil Bank or in town. I therefore had to include and learn to make this – and sometimes why change the classics?"



SAM OWEN

Rum baba with cherries and Chantilly cream

INGREDIENTS:

220g strong flour
10g fast action yeast
2g salt
50g sugar
90g eggs
70g milk
100g melted butter

Finishing

200g whipping cream, 1 tsp vanilla paste, 50g icing sugar, 500g simple syrup with your choice of booze (the more the better), 100g frozen cherries, defrosted.

EQUIPMENT:

Baking moulds
Mixer
Tray for soaking

METHOD:

- Place the ingredients in a mixer with a dough attachment, and mix until a smooth dough is formed – patience is the key.
- Brush some extra melted butter into your moulds to prevent them from sticking.
- Once formed, divide into your moulds and cover with greased cling film. Leave to double in size.
- Once doubled, place into the oven at 180°C for 20 minutes or until golden brown.
- When complete remove from the oven and leave to cool.
- Remove from the moulds

and place into your tray.

- Pour over the booze mixture and leave to soak up all of that deliciousness.
- I cannot stress this enough but leave to rest and soak overnight or longer, top up and turn if needed. They should be like a sponge by the time you finish.
- For the Chantilly, place into a mixer with a whisk attachment and whisk until stiff or soft depending on your preference.
- Top with defrosted cherries and you are good to go!

TIP:

Make the yeast work, the flavours develop the longer



this stage takes. Ensure they are happy but at the same time work!

TIP:

I use frozen cherries as dehydrating in the freezer makes them sharper and more intense, but it is your choice.

Tiramisu

This is a real lazy and easy recipe to knock up in a short time. Perfect for that 'pick me up' it is called after.

Serves 4

INGREDIENTS:

2 eggs
200g whipping cream
50g cream cheese
45g brown sugar
45g water
50g amaretto
100g biscuits such as lady fingers or sponge

150g strong black coffee
Cocoa powder

EQUIPMENT:

Mixer
Kettle
Pan
Tea strainer

METHOD:

- Soak the biscuits in strong coffee.
- Combine the water and sugar and bring to the boil.
- Pour this mixture over the eggs and whisk in a mixer

until it quadruples in size.

- Remove and clean the bowl and whisk.
- In the mixer now mix the cream, cheese and amaretto and whisk until thick and peaks have formed. Taste and add more booze as you like.
- Fold in the egg mix with the cream mix and again check for the booze.
- Lay the pre-soaked biscuit mix on the bottom of your chosen container. We use jam jars for a rustic effect.



- Pour the tiramisu mix over and leave to set in the fridge for 4 hours.
- Dust with cocoa powder when ready to serve.
- Enjoy!

TIP:

Change the liqueur to suit: Tia Maria, Patrón XO Café, etc.

Record-breaking farm offers luxury holiday accommodation in the heart of the Wolds

Lamyman Worlaby Farms – a third generation family farming business known for leaving no stone unturned in its approach to farming, having set several yield records in wheat, oilseed rape and peas – bought the iconic Woody's Top in June 2017.

Woody's Top closed as a youth hostel earlier that year after having a fascinating history since opening in 1948, when it was little more than a cow shed.

The builders started work in October 2017 and after one of the coldest and harshest winters on record Woody's Top underwent its biggest renovation to date. The property was extended, areas were rebuilt, the inside was reconfigured, a completely new roof was constructed, and new underfloor heating was fitted to the whole property. Due to the long hard winter Tim, Sarah, Robert and Emma Lamyman had the time to create an incredible modern, purpose-built, self-catering property.

Woody's Top was now transformed to sleep 10 people in five luxury en-suite bedrooms, with large TVs and modern bathrooms. There is a spacious open plan kitchen/living area with many features including American style fridge freezer, dishwasher, wine cooler and wood burner. The property has a fantastic games room to keep all ages entertained.

Outside, the enclosed garden has a huge patio with furniture suitable for



WOODY'S TOP LUXURY ACCOMMODATION FOR 10 PEOPLE

alfresco dining, a barbecue and a hot tub to admire the captivating sunsets and stunning scenery of the Lincolnshire Wolds.

Woody's Top opened its doors to guests again on 3rd August 2018, allowing visitors again to explore this hidden gem in the heart of the Lincolnshire Wolds with the most spectacular views for a holiday cottage in the area.

Woody's Top has been extremely busy since opening throughout the whole year with the first break coming about following lockdown due to Covid-19. This year being the 'Year of the Staycation' has seen an unbelievable amount of bookings with at the moment back-to-back bookings since 4th July and already a large number of bookings for 2021.

Guests are given information about the local area prior to and during their stay, recommending places to eat and

shop as Lincolnshire is spoilt for choice when it comes to fantastic food, drink and hospitality.

All guests receive the warmest welcome from the Lamyman family on arrival and are supplied with a lovely Lincolnshire pack including Myers Plum bread, Pipers Crisps, Stokes Tea and Grantham Gingerbread. It has always been important to the Lamyman family that all guests are given a fantastic experience staying at Woody's Top with special attention to detail making it the most enjoyable and relaxing stay.

For more information about Woody's Top visit their website at www.woodystop.uk



THE FORMER YOUTH HOSTEL WAS LITTLE MORE THAN A COW SHED



Newly launched vodka with Lincolnshire roots **wins prestigious IWSC silver spirit 2020 award**

A Lincolnshire based distillery has scooped a prestigious international award for its first ever spirit, just months after launching. Scoring an impressive 92 out of a possible score of 100 on a double-blind taste test, the expert panel of judges in the International Wine and Spirit Competition (IWSC) described Edwards 1902 as “a sweet, clean and cooling spirit with mineral notes and an earthy depth”.

Edwards 1902 English potato vodka is a single variety vodka, batch produced at Elsham Wold Distillery from Lincolnshire Limestone King Edward potatoes, just a few miles from the farms where its main ingredient is cultivated. The small

but highly skilled team take great pride in their craft and control the whole process themselves, from soil to spirit.

The variety – widely renowned for its superior eating qualities – was first grown in Scotter, Lincolnshire in 1902

and has been grown in the county by three generations of the founders’ families for more than a century. The potatoes’ creamy texture was the inspiration for the Edwards 1902 founders to create a great tasting,





perfectly smooth sipping vodka from a single variety and the recent accolade affirms their decision.

Edwards 1902 has already been carving out a name for itself locally with several bars, independent retailers and farm shops agreeing to stock the distinctively

bottled spirit and positive feedback has been flooding in via social media, including an Instagram story from acclaimed DJ and music producer, Jax Jones.

The IWSC's accolade further strengthens the

team's faith in their belief that a great tasting, locally produced spirit from natural ingredients can transcend the popular craft market and conquer the premium spirits industry.

Founded over 50 years ago, the IWSC is acknowledged as one of the highest honours in the drinks industry. Renowned

for its tightly structured, rigorous tasting process, the judging is made up of a group of carefully selected, expert panellists who use a 'double-blind' method to ensure consistency.

Hundreds of samples from around the world are tasted in pre-poured, numbered glasses to ensure the bottle is never seen by the Judging

Committee. Each spirit is then judged by the panel in sync, and any spirits scoring 90 and above enter the second stage to be re-tasted for final confirmation.

Edwards 1902 is available in a 70cl classic bottle at www.edwards1902.co.uk and from selected local stockists, priced from £39.



"We are delighted that Edwards 1902 has been recognised by such a respected, international organisation in its debut year. Receiving an award from the IWSC will give customers the confidence to discover the great taste of Edwards 1902, knowing that it has passed meticulous tests of quality and taste and outscored more established vodka brands. It also makes us even more proud to represent both sustainable British farming and the county of Lincolnshire."

*Matthew Hamilton, Louth-born
Founder and Co-Distiller*



Handmade sweet treats make a wonderful Christmas gift. Rachel Green has a recipe which is a 'cracker'.



Chocolate salami

INGREDIENTS:

250g good quality dark chocolate
100g unsalted butter, softened
150g caster sugar
3 medium free-range eggs
2 tbsp amaretto
2 tbsp cocoa powder, sieved
250g rich tea biscuits, crushed
75g almonds, roughly chopped
75g hazelnuts, roughly chopped
75g pistachios, roughly chopped
2 tsp icing sugar, to serve

METHOD:

Break the chocolate into pieces and put into a heatproof bowl over a saucepan of barely simmering water and allow to melt. Once melted, leave to one side to cool.

Using a mixer, beat the butter and sugar together until pale and creamy. In a jug, beat the eggs lightly together and slowly add to the butter and sugar mixture, beating well after each addition. Beat in the amaretto.

Add the chocolate and cocoa to the mixture beating until smooth. Using a large metal spoon, fold the biscuits and nuts

carefully into the mixture until combined. Pop the bowl into the fridge to set a little – you want to end up with a soft, putty like mixture which will take about 20 minutes.

Place a large piece of cling film onto the work surface. Take the chocolate mixture out of the fridge and scrape it out onto the middle of the cling film. Using your hands, shape the mixture into a fat sausage shape to the size you want the final salami to be. Wrap in the cling film, rolling the mixture so as to smooth it into a smooth sausage. Twist the ends of the cling film tightly around the mixture (a bit like a Christmas cracker!) until sealed. Put back in the fridge to set overnight.

If you want to "string" your salami, now is the time to do it, however you can just tie a piece of string around the knotted ends.

Dust the salami with some icing sugar and cut into rounds to serve.

TIPS:

This amount of mixture will make either one large or two small salami.

The salami needs to be kept in the fridge as it has raw eggs in it.

Stourton Estates Venison lovingly reared on the farm

With more of us cooking at home than ever before, finding inspiration for meal times is not always easy. However, venison offers a healthy and versatile alternative to traditional meats. With its delicate gamey flavour and tender succulence, venison is becoming a more popular choice and is available from Stourton Estates, based at Baumber on the edge of the Lincolnshire Wolds.

Stourton Estates is currently home to over 300 red deer. The herds are mainly grass-fed in the beautiful historic parkland around the estate and benefit from the natural shelter of the surrounding woodland, ancient trees and 'swimming' ponds. Herb-rich silage is grown on the farm, to keep the herd well fed over winter months. These conditions mean that the venison being reared

always reach the highest quality in the most sustainable way.

The team work closely with local butchers to ensure the highest quality cut is produced for their customers. Estate reared venison has been available to purchase from the freezer at the farm office since 2015. Since Covid-19, they have moved their product range online and now all orders can be made via their website www.stourtonestates.co.uk offering a broad range of cuts including Family Selection packs, BBQ packs and Steak Selection packs.

Taking their venison product range another step forwards, they are now offering fresh venison boxes available in two box sizes – aptly named Imperial and Royal, a reference to the number of points on a stag's antlers! Orders are taken



STAGS IN WOOD

online and the refrigerated van delivers these direct to your door.

If you've not tried the locally produced, lovingly reared venison from the farm at Baumber, Lincolnshire now is the time to stock up your fridges and freezers and try this superb quality meat.

**STOURTON
ESTATES**
Est. 1926

Premium Quality Venison Delivered Direct to your Door!

Alongside our range of frozen venison we are now offering fresh venison, lovingly reared on our farm at Baumber, Lincolnshire.

Fresh venison is available in **two box sizes** and is **delivered FREE** up to 20 miles from LN9 5PB.

We also stock a full range of frozen venison: from family selection packs, steak packs and individual cuts - we're happy to deliver to your door.

10% off
your first order by
entering the following
code at the checkout:
freshveniboxint10

Visit our website www.stourtonestates.co.uk to find out more about our venison or to place an order

Autumn is a perfect season to
**enjoy game and
especially venison**



One of the main benefits of eating wild or estate reared venison is that it is one of the healthiest meats available. Very low in fat and cholesterol, the meat is lean as the animals are able to roam freely, so do not store so much fat.

The fat is Omega-3. When you hear Omega-3, most people will think of salmon; however wild game such as venison has an optimum ratio of Omega-3 to Omega-6 fatty acids, making it one of the healthiest sources of good fat.

Venison is a powerhouse of nutrients such as iron, vitamin B12, niacin, phosphorus, zinc, riboflavin, and linoleic acid for a healthy heart.

It is ideal for those following a paleo approach to eating and for those wishing to lose weight as it has fewer calories than other meats. It is high in protein, good for muscle growth and repair, hormone production, brain function and sleep.

It is wild and natural

Venison is harvested from natural landscapes such as forests, farmland and moorlands, which means their diet is natural. This diet gives game meat its distinctive delicious taste.

It is hormone additive free

It is hormone and antibiotic free – no supplements or medication are added to the animal’s natural diet.

It is good for the countryside and wildlife

The venison industry does not shout enough about the conservation undertaken and its positive effects on the ecology of our natural landscape.

The wild venison industry plays a fundamental role in managing the populations of deer in the UK; without the work of estates and stalkers, populations would increase to unsustainable levels.

The management of deer ensures woodlands including ancient woodland are not destroyed or damaged. On average five species of wildflowers are found in unmanaged woodland. In managed woodland an average of 16 species can be found. Deer need to be managed to avoid starvation and maintain healthy herds.

It has low carbon miles

As these animals are not intensively farmed and are often locally sourced, the carbon footprint of the venison industry is relatively small, with very few miles from field to fork.

It is delicious and tasty

Venison is delicious and a great alternative to beef, making for a great steak meal. We have six different species and all taste different.

It is easy to cook

Game meat is lean, so it must not be overcooked, which means unless you are using a tougher cut or planning a casserole it is quick to cook.

It is versatile

Venison meat is very versatile, and it can replace beef in most recipes – it will give you much tastier dishes.

It is easy to buy

Venison can be found at most farmers’ markets, farm shops and even if your butcher does not have it on his counter, he can certainly get it for you, so just ask. There are several online suppliers now and supermarkets will have venison in season. Just check that the venison is wild and British (a lot of the supermarket’s venison is from New Zealand).

Herb-crusted venison escalope with potato salad

Serves 2

INGREDIENTS:

- 4 x 75g venison medallions from the loin, batted out to 1cm thick
- 75g seasoned flour
- 2 beaten eggs
- 100g panko breadcrumbs
- 1 finely-grated lemon zest
- 100g cooked new potatoes, sliced into 1cm slices
- 1 tsp grain mustard
- 25ml vegetable oil
- 20g unsalted butter
- 1 tsp chopped chives

- ½ tsp chopped lemon thyme
- 1 tsp chopped parsley
- ¼ tsp chopped rosemary
- ¼ tsp chopped thyme
- 3 chopped spring onions
- 25g golden sultanas soaked in 25ml cider vinegar
- ½ tsp caster sugar
- Rocket salad to garnish

METHOD:

Add the chopped parsley, thyme and rosemary to the Panko breadcrumbs and mix well. Dip the escalopes in

flour, then egg and coat in the breadcrumb mix.
In a large frying pan, heat half the oil and half the butter together until foaming. Add the sliced potatoes, and cook gently until golden. Add the mustard and the chopped chives to the potatoes, toss well, season and keep warm.
In another frying pan, heat the remaining butter and oil until foaming. Place the escalopes in the pan and cook for 2 minutes or until golden on each side. Remove

from the pan and leave to rest. Drain the fat from the pan through a fine sieve to remove any crumbs and wipe the pan clean with a paper towel. Add the sultanas, spring onions, cider vinegar, lemon thyme, sugar and reserved butter and oil mix. Warm gently over a low heat for 1-2 minutes.
To serve, sit the potatoes on the plate with the escalope on top, drizzle with the dressing and finish with some wild rocket.

Roast saddle of venison with dried fruit and herb stuffing, spiced chunky tomato sauce

8 to 10 portions

INGREDIENTS:

2kg long saddle of venison
600g sausage meat (any type you like)
60g skinned pistachio nuts
60g pine nuts
2 tsp fresh chopped chives
2 tsp fresh chopped thyme
600g spinach
150g wild garlic (optional)
120g dried apricots
2 tsp sweet smoked paprika
2 tsp onion powder
1 tsp garlic powder

4 tbsp olive oil
Salt/pepper

METHOD:

Ask your butcher to debone the saddle, leaving you a flat piece of meat that you can then wrap around the stuffing.

Finely chop the fresh chives, thyme and the onion, then mix with the sausage meat and all the nuts in a bowl. Season to taste.

Wash the spinach and blanch in salted water for 20 seconds, drain and refresh in cold water. Carefully squeeze all the water out. Follow the same process with

the wild garlic then add it to the spinach and chop roughly mixing well.

Lay a piece of cling film out on a chopping board, place the sausage mix on it and cover with another piece of cling film. Using a rolling pin, flatten the sausage meat into a square, roughly the size of the venison.

Remove the top layer of cling film, season and add the apricots, pressing them down into the meat. Place the spinach and wild garlic on top and season again.

Carefully, roll the sausage meat into a cylindrical shape. Place in the fridge for 20 minutes.

Layout the venison bottom up and season with salt and pepper. Place the sausage meat roll in the centre, filling the space where the backbone was.

Wrap the venison around the stuffing so both ends overlap, and the stuffing is completely enclosed. Using a butcher's string, tie six knots around the joint to hold it in place.

Mix the sweet smoked paprika, the onion and the garlic powders and 2 tbsps of olive oil.

Place the venison joint on the kitchen foil (shiny side in) ensuring the meat overlap is facing down. Brush the paste all over the meat and wrap in foil.

Crimp the two ends of foil over the top to form a seal.

Place the joint on a baking tray and in a preheated oven, at 220°C for 10 minutes. Then turn the temperature down to 180°C and cook for a further 35 minutes.

After 35 minutes the core temperature of the meat should be around 56°C. Take it out of the oven and pierce the foil at the bottom of the joint, allowing the liquid to drain out.

Remove the foil and increase the heat to crisp up the joint for about 8 minutes.

Allow the joint to rest uncovered in a warm place for 15 to 20 minutes. Serve with a chunky tomato sauce.



A SOPHISTICATED DISH OF VENISON WRAPPED AROUND A DELICIOUS STUFFING



Venison and bacon cassoulet

6 to 8 portions

INGREDIENTS:

1kg diced venison shoulder
½ onion, finely diced
2 garlic cloves, finely diced
150g smoked bacon, largely diced
2 tsp smoked paprika
1 tsp tomato puree
1 glass white wine
400g tin tomatoes
500ml passata
1 tsp chopped fresh oregano
12 Cumberland cocktail sausages
1 Romano pepper
100g tinned chickpeas
100g tinned baked beans
100g tinned kidney beans
50g green peas

50g soya beans
50g sweetcorn
150ml olive oil

METHOD:

Heat a little oil in a pan, season the venison and fry off in small portions – allowing the oil to heat up before portioning – until sealed on all sides and browned slightly.

Finely dice the onion and garlic cloves and dice the bacon into larger chunks. Once all the venison is sealed off, add a little more oil to the pan, turn the heat down and sweat off the onions and garlic.

Once the onions are soft, add the bacon and cook for

5 to 6 minutes. Then add the smoked paprika and cook for a further 6 to 8 minutes.

Add the tomato puree and mix well. Chop the oregano and keep to one side. Deglaze the pan with the white wine and allow to reduce by half. Then add the tinned tomatoes and the passata and bring to the boil.

Add in the venison and half of the chopped oregano and bring to the boil once again before placing into an earthenware dish with a lid. Cook in the oven at 160°C for 1 hour 40 minutes or until the meat is tender.

Heat some oil in a frying pan and sear off the cocktail

sausages to give them some colour, not allowing them to cook completely, then remove them from the pan.

Cut the peppers into chunks and fry in the same pan for 3 to 4 minutes, then keep to one side with the sausages.

Once the venison has cooked for 1 hour and 20 minutes add in the sausages and the peppers. Once the venison has finished cooking, add in all the beans, peas, the sweetcorn, and the rest of the oregano. Correct the seasoning if needed and cook for a further 10 minutes. Serve with a slice of warm, crusty bread.

Beer celebrates town's brewing heritage

Docks Beers has launched a new ale called 'Blood, Sweat & Tears', which pays homage to brewing in Grimsby.

Shaz Shadan, co-director of Docks Beers, explains the choice of name: "Brewing is hard graft. It's one of the reasons we talk about brewing our beer with 'blood, sweat and tears'. The expression isn't meant to be taken literally! But it seemed an apt name for a celebration of the brewing tradition of Grimsby.

"It's easy to forget that our town was once home to one of the largest breweries in the UK, Hewitt Brothers. Sadly, that brewery ceased to exist, but we like to think the town is now home to one of the hardest working breweries in the country. We're proud that Docks Beers is now flying the brewing industry flag for Grimsby once again."

Fellow co-director Will Douglas is equally passionate about the importance of bringing brewing back to Grimsby, "We feel privileged to have revived brewing here in our hometown. It was a vital missing piece of the town's industrial jigsaw. Now that we are firmly established, we have our own brewers' history to add to the melting pot, as well as a new

tradition of craft brewing which the town had never seen until we opened in 2018.

"Our company founder and head brewer Mike Richards comes from a family steeped in brewing. Both his grandfather and great grandfather worked at Worksop and Retford Brewery. He may not be from the immediate area, but you could say his career began at a genetic level!

"Mike first brewed at Abbeydale Brewery in Sheffield, where he eventually became lead brewer. We only recently found out that the equipment Mike cut his teeth on at Abbeydale actually came from Grimsby's Leaking Boot Brewery on Cromwell Road, which opened and shut within a year in 1995! This strangely coincidental link makes us believe he was always destined to end up here.

"Our other brewer Lewis Birch is Grimsby through and through. Lewis left Grimsby to brew at Brewdog and Magic Rock - two of the UK's finest craft breweries - before coming home to Docks Beers and the town where he grew up. Lewis will be the first Grimsby born and



LEWIS BIRCH AND MIKE RICHARDS

bred brewer practising commercially in this town this century."

The brewery has again collaborated with Aylesby design agency SourceFour to create the can artwork that shows the Docks Beers 'church', where the brewery is based; their iconic black Chevrolet ex-Army pick-up truck; and a brewer carrying a keg of beer. Blood, Sweat and Tears is a juicy and easy to drink 4.2% pale ale and co-director and head brewer, Mike Richards, describes it as having a "rich mouthfeel that gives away to big flavours of passion fruit, melon and a touch of citrus." The new beer also has a herbaceous character, underscored by hints of apricot and peach. Hopped with Hallertau Blanc, Ekuanot and Simcoe.

The new beer is available to buy in can and keg from www.docksbeers.com





Welcome to outstanding food, drink and hospitality

Whether you are in
the city, by the coast
or enjoying the beauty
of the Lincolnshire
countryside you are
never far away from a
warm welcome.

**PLACE TO EAT, BUY
BELLS TEA SHOP T**

38-39 Steep Hill,
Lincoln
LN2 1LU
T: 01522 262272
W: www.bellslincoln.com
A family run, traditional English tea shop. Located at the top of Steep Hill, just a five-minute walk from both Lincoln Castle and Lincoln Cathedral.

**PLACE TO EAT
BROWNS PIE SHOP &
RESTAURANT T**

33 Steep Hill,
Lincoln
LN2 1LU
T: 01522 527330
W: www.brownspieshop.co.uk
Baking award-winning pies since the late 1980s, Browns Pie Shop & Restaurant is as much a part of Lincoln as the Castle and the Cathedral and is a 'must do' experience when visiting the city. Situated at the top of the famous cobbled Steep Hill, they serve an extensive menu using locally sourced quality ingredients wherever possible.

**ACCOMMODATION, PLACE TO EAT,
ATTRACTION, BUY, CATERER/
FUNCTION VENUE
DODDINGTON CAFÉ, RESTAURANT
AND FARM SHOP S**

Doddington Hall, Lincoln LN6 4RU
T: 01522 812505/688581
W: doddingtonhall.com
Stylish design, showcasing kitchen garden and estate produce. Open daily for breakfast, lunch, coffee and cake, plus Friday and Saturday evenings.

**PLACE TO STAY, EAT
DOUBLETREE BY HILTON S**

Brayford Wharf North,
Lincoln LN1 1YW
T: 01522 565180
E: lincoln.reservations@hilton.com
W: doubletree3.hilton.com

**ACCOMMODATION, PLACE TO EAT
THE DUKE WILLIAM**

44 Bailgate, Lincoln LN1 3AP
T: 01522 532753
W: www.dukewilliamlincoln.com
The Duke William, situated on the Bailgate, has recently been refurbished to a stylish and comfortable environment.

**WHOLESALE
THE GENTLEMAN DISTILLERS LTD T**

T: 01522 695893
W: www.bandsmangin.co.uk
The Gentleman Distillers is home to

Bandsman Gin – a fresh tasting spirit with strong juniper overtones harkening back to the original genever brought over partly by Dutch sailors hundreds of years ago.

**CATERER/FUNCTION VENUE
GOOD LOOKIN COOKIN S**

Unit 17, Lincoln Enterprise Park,
Lincoln LN5 9FP
T: 01522 500779
E: sales@goodlookincookin.co.uk

**ACCOMMODATION, PLACE TO EAT
THE GREEN ROOM**

The Lincoln Hotel, Eastgate LN2 1PN
T: 01522 520348
W: thelincolnhotel.com
Dining in a sophisticated setting adjacent to the Cathedral, with its own private bar and entrance. Dishes are modern in style using fresh local ingredients.

**PRODUCER/GROWER
THE LINCOLN DISTILLERY**

3 Manrico Drive, Lincoln LN1 1AD
T: 07720886936
E: matt@thelincolndistillery.co.uk

**EDUCATION
LINCOLN MINSTER SCHOOL S**

T: 01522 551300
W: lincolnminsterschool.co.uk
Quality, local seasonal ingredients used for healthy lunches; school dinners as you've never known them!

ALFORD CRAFT MARKET
A not for profit organisation with a shop,
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www.alfordcraftmarket.co.uk
1 West Street, Alford, Lincs LN13 9DG

THE STAG
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Well loved, family run country pub
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Beautiful, traditional village inn, located in the picturesque village of Barkston. Serving fine ales, wines and quality homemade food. Locally sourced seasonal menus. Warm and cosy dog friendly bar with log burner. Covid-safe environment. New menu now available Tuesday to Sunday. Please book tables for food or drinks.

The Stag Inn, Church Street, Barkston, Lincolnshire NG32 2NB
TEL: 01400 250363

FACEBOOK: www.facebook.com/TheStagInnBarkston
WEBSITE: www.thestagbarkston.co.uk

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**ACCOMMODATION, PLACE TO EAT,
CATERER/FUNCTION VENUE
LINCOLN GRILLE AT THE
WHITE HART HOTEL**

87 Bailgate, Lincoln LN1 3AR
T: 01522 526222
W: whitehart-lincoln.co.uk
Superb mouth-watering dishes, fabulous atmosphere with the highest quality service. Delivering the dining experience customers have come to expect and deserve.

**BUY, WHOLESALE
THE LINCOLN TEA & COFFEE
COMPANY**

T: 01522 681838
W: thelincolnteandcoffeecompany.co.uk
Supplier of high quality leaf teas and single origin, bespoke blended roasted coffees. Distributor of commercial & domestic La Spaziale espresso machines.

**BUY
LINCOLNSHIRE CO-OP FOOD
STORES**

T: 01522 512211
W: lincolnshire.coop
Co-op food stores can be found all across the county, well stocked with more than 100 locally sourced products in their Love Local range.

**CATERER/FUNCTION VENUE
LINCOLNSHIRE SHOWGROUND**

Grange de Lings, Lincoln LN2 2NA
T: 01522 524240
W: lincolnshireshowground.co.uk
An innovative and flexible events space for business and leisure, set in 200 acres of historic showground.

**BUY
A LITTLE BIT OF LINCOLNSHIRE**

30, Steep Hill, Lincoln LN2 1LU
T: 01522 274303
W: www.lincolnshire.shop
Offering shoppers the finest shopping experience for Lincolnshire's food, drink & homewares at the top of Steep Hill in Lincoln - A Little Bit Of Lincolnshire has a fantastic offering from local producers in the heart of Lincoln's bustling Cathedral Quarter.

**BUSINESS SUPPORT
MARKET INN HOSPITALITY**

Sparkhouse, Rope Walk, Lincoln LN6 7DQ
T: 07722 034942
E: amy@marketinnhospitality.co.uk

**BUY
R FOSTER & SON**
111 Monks Road, Lincoln LN2 5HT
T: 01522 523369
W: fostersbutcherslincoln.co.uk
Home-made pies and other savoury

pastries, fresh baked bread and confectionery. Locally sourced and matured quality beef, lamb and pork.

**PLACES TO BUY
REDHILL FARM 'SHOP IN
THE BAIL'**

89 Bailgate, Lincoln LN1 3AR
Redhill Farm bring their farm to the city in the heart of historic Lincoln. Proud Finalist of Guild of Fine Food Shop of the Year 2020.

**CATERER/FUNCTION VENUE
SALTED ORANGE FOOD CO LTD**

Unit 8, Whisby Way, North Hykeham, Lincoln LN6 3LQ
T: 07792 419730
W: www.saltedorange.co.uk
Personal bespoke, outside catering and events company, catering for any event from 2 people to 10,000 people.

**CATERER/FUNCTION VENUE
SEVEN DISTRICTS COFFEE**

Farmers Arms, Market Rasen Road, Lincoln LN2 3RD
W: www.sevendistrictscoffee.com
Seven Districts roast their coffee locally within the Seven Districts of Lincolnshire. All coffees are either Fairtrade or where possible, direct trade. Their mission is to celebrate their heritage by providing ethically sourced, high quality coffee beans which are carefully hand roasted to order.

**PLACE TO EAT
STOKES HIGH BRIDGE CAFÉ
(SINCE 1902)**

207 High Street, Lincoln LN5 7AU
T: 01522 523548
W: stokes-coffee.co.uk
Morning coffee, breakfast, luncheon and afternoon teas. Popular café in beautiful 16th century building overlooking the River Witham. Open every day.

**PLACE TO EAT, WHOLESALE,
EDUCATION
STOKES TEA & COFFEE**

The Lawn, Union Road, Lincoln, LN1 3BU
T: 01522 523548
W: stokes-coffee.co.uk
Coffee roasters and specialists since 1902. Supplying tea, coffee and equipment to the retail, wholesale and catering trades. Select Lincolnshire Highly Commended.

**ACCOMMODATION, PLACE TO EAT,
CATERER/FUNCTION VENUE
THE TOWER HOTEL
& RESTAURANT**

38 Westgate, Lincoln LN1 3BD
T: 01522 529999
W: lincoltowerhotel.co.uk
A 3AA Star Hotel and 1 Rosette Restaurant, set in the historic area of Lincoln's Cathedral Quarter. Select Lincolnshire Highly Commended 2015.



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Local



Find your local store at lincolnshire.coop/storefinder

The Old Posthouse B&B



Enjoy a break in the Lincolnshire countryside. We are a family run B&B in the former village post office, just north of Lincoln. We offer a welcoming and comfortable place to stay; and we have been given the "We're Good to Go" Industry Standard and the AA Covid Confident accreditation. There are 3 Double bedrooms, ample off-road parking; and, if you don't fancy the 2 minute walk to the village pub, evening meals by separate arrangement.

📍: 24 Main Street, Normanby by Spital, Lincs LN8 2HE
☎: 01673 878473 📧: tony@theoldposthousebnb.co.uk
🌐: www.theoldposthousebnb.co.uk



ACCOMMODATION

The Gardeners Retreat



Whether meeting friends for a coffee or having a hot lunch or snack, a friendly welcome awaits you in our comfortable and ambient surroundings. Our delicious homemade cakes and scones enjoy their own excellent reputation and all hot food, light bites and sandwiches are freshly prepared to order. Children are welcome and our layout is wheelchair friendly. Open Tuesday to Sunday. Closed Monday except Bank Holidays. See our website for opening times. 5 Star Hygiene rating. Ample free car parking.

📍: Scothern Nurseries Plant Centre, Dunholme Rd, Scothern LN2 2UD ☎: 01673 862297 📧: sales@scothern-nurseries.co.uk
🌐: www.scothern-nurseries.co.uk



TEA/COFFEE SHOP

Uncle Henry's Farm Shop & Cafe



Uncle Henry's is an award-winning farm shop, butchery and café located north of Lincoln, just off the A15. Customers can expect a friendly shopping experience and a wide range of high-quality locally sourced products to choose from, many made on site. Home cooked food is served in the attractive café, offering breakfast, lunch and afternoon tea 7 days a week, and Sunday lunches. Our outdoor events, walks and play areas allow visitors to explore this beautiful Lincolnshire farm at their leisure.

📍: Grayingham Grange Farm, Grayingham, Gainsborough, Lincs DN21 4JD ☎: 01652 640308
📧: info@unclehenrys.co.uk 🌐: www.unclehenrys.co.uk



FARM SHOP

BUY, WHOLESALE

ALFRED ENDERBY LTD S

Maclure Street, Fish Docks, Grimsby, DN31 3NE
T: 01472 342984

W: alfredenderby.co.uk

A 100-year-old smokehouse in the heart of the fish docks producing smoked haddock and salmon. Visit or buy online. Open weekday mornings 8am-1pm.

EDUCATION, VENUE, PLACE TO EAT, ACCOMMODATION

BISHOP BURTON COLLEGE (RISEHOLME COLLEGE) S

T: 01522 895336

E: caroline.gollin@riseholme.ac.uk

W: riseholme.ac.uk/our-campus
Riseholme College is located just three miles from the vibrant and historic city of Lincoln.

PLACE TO EAT

BLYTON DAIRY ICE CREAM S

Old Hall Farm, Blyton, Gainsborough DN21 3LA
T: 01427 628355

W: blytonicecream.co.uk

More than 60 flavours of ice cream, hot and cold food, Sunday carvery, children's play area.

Open seven days a week. Select Lincolnshire Highly Recommended 2013.

CATERER/FUNCTION VENUE

BOWSER BROTHERS

T: 07767 252209

W: bowserbros.com

Delicious spit rotary cooked whole hogs, large joints of pork, beef, and turkey. Perfect crackling. Locally sourced. 5 Star Hygiene Rating.

BUY, WHOLESALE

CHAPMAN'S SEAFOODS LTD S

T: 01472 269871

W: chapmansfishcakes.co.uk
Handmade gourmet fish cakes, fish pies, fish wellingtons and other seafood dishes, available at Lincolnshire farmers' markets and farm shops.

BUY, WHOLESALE

DAY FARMS S

T: 01652 648203

W: dayfarms.co.uk

Barley, oil seed rape, wheat vegetables, potatoes. All customers welcome. Collections only at present. Potatoes are distributed widely in the UK.

CATERER/FUNCTION VENUE, ACCOMMODATION, PLACE TO EAT DOUBLETREE BY HILTON FOREST PINES SPA & GOLF RESORT S

Ermine Street, Broughton, Nr Brigg, North Lincolnshire DN20 0AQ

E: forestpinesevents@qhotels.co.uk

W: doubletree3.hilton.com/en/hotels/united-kingdom/doubletree-by-hilton-forest-pines-spa-and-golf-resort-DSABFDI/
DoubleTree Forest Pines Spa & Golf Resort is a gem, located a short distance from J4 of the M180 and nestled in 190 acres of beautiful Lincolnshire woodland.

WHOLESALE

ELSHAM WOLD DISTILLERY T

Pegasus Rd, Elsham Wolds, Industrial Estate, Brigg DN20 0SQ

T: 01652 686916

W: www.edwards1902.co.uk

Proud of their 100-year potato growing heritage and firm British roots - provenance and family are truly at the heart of Elsham Wold Distillery. Edwards 1902 English premium single-estate potato vodka is their first spirit to be released, made from Lincolnshire's finest produce.

PLACE TO EAT, ATTRACTION, CATERER/FUNCTION VENUE GAINSBOROUGH OLD HALL

Chambers Café, Parnell Street, Gainsborough DN21 2NB

T: 01427 677348

W: gainsborougholdhall.com

Enjoy light refreshments, locally sourced and freshly made, including speciality teas and coffees, within this unique medieval manor house setting.

ACCOMMODATION

THE GRANGE

Kexby, Gainsborough DN21 5PJ

T: 01427 788265

W: thegrangeatkexby.co.uk

A welcoming Victorian farmhouse on a working farm. Home cooked food and produce. Convenient for Gainsborough Old Hall, Lincoln Cathedral and Castle, Hemswell Antiques and the Wolds.

BUY

GRIMBLETHORPE HALL BUTCHERY T

Grimsblethorpe Hall, Louth, Lincolnshire LN11 0RB

T: 01507 313440

W: www.grimblethorpehall.co.uk/
Grimblethorpe Hall Butchery is

situated on a beautiful farm nestled within a chalk stream valley in the middle of the Lincolnshire Wolds and is home to all their pedigree rare breed, slow grown livestock. They are certified Pasture for Life and Organic, ensuring the most natural habitat for all the animals. The onsite butchery produces the very highest quality meat for your table and full traceability from field to fork is at the core of everything they do.

PLACE TO EAT

THE GUARDROOM COFFEE SHOP

Hemswell Antiques Centre, Caenby Corner Estate, Hemswell Cliff, Gainsborough DN21 5TJ

T: 01427 667113

W: hemswell-antiques.com

Open 10am-5pm daily. Enjoy a selection of homemade cakes and freshly prepared sandwiches including hot and cold refreshments.

PLACES TO STAY/PLACES TO EAT HEALING MANOR HOTEL T

Stallingborough Road, Grimsby DN41 7QF

T: 01472 884544

E: reception@healingmanorhotel.co.uk

W: www.healingmanorhotel.co.uk

A beautiful 37 bedroom hotel, pub and wedding venue on the edge of Grimsby.

PLACE TO EAT

HEMSWELL ANTIQUES COFFEE SHOP S

Hemswell Antiques Centre, Caenby Corner Estate, Hemswell Cliff, Gainsborough DN21 5TJ

T: 01427 668389

W: hemswell-antiques.com

Open 10am-5pm daily. Sample freshly cooked food including hot and cold refreshments.

CATERER/FUNCTION VENUE

HEMSWELL COURT

Lancaster Green, Hemswell Cliff, Nr Gainsborough DN21 5TQ

T: 01427 668508

W: hemswellcourt.com

Exclusively yours with 5*AA accommodation, catering for weddings, conferences, proms and dinner parties. Select Lincolnshire Winner 2014 & 2015.

HIRST PRIORY T

Belton Rd, Crowle, Scunthorpe DN17 4BU

T: 01724 488652

W: www.hirstpriory.co

Hirst Priory is a 300-year-old country house near Crowle, built on the original site of a 12th century Augustinian monastery. Having undergone a stunning

transformation in the last 5 years it is now an award-winning wedding and events venue.

CATERER/FUNCTION VENUE

HOG ROAST LINCOLNSHIRE AND CLASSIC CATERING

T: 01652 660978

W: hogroastlincolnshire.com

We take away the pressure by arriving with a fully cooked whole pig. Passionate about cooking locally sourced, succulent produce for events large and small.

BUY

LINCOLNSHIRE CO-OP FOOD STORES

T: 01522 512211

W: lincolnshire.coop

Co-op food stores can be found all around the county, well stocked with more than 100 locally sourced products in their Love Local range.

PLACE TO EAT, ATTRACTION, BUY, CATERER/FUNCTION VENUE

THE NATURAL WORLD CENTRE WHISBY NATURE PARK

Moor Lane, Thorpe on the Hill, Lincoln LN6 9BW

T: 01522 688868

W: naturalworldcentre.co.uk

Stunning lakeside views. Snacks, lunches and Sunday roasts too! Open daily 10am. Gold Award winner 2011 and Select Lincolnshire Highly Commended 2012.

PLACES TO EAT / DRINK

THE PANACEA

9, Queen Street, Louth

LN11 9AU

T: 01507 609315

W: www.panacealouth.co.uk

As a gin bar and cocktail house, The Panacea specialises in perfecting the prime beverage for you. With a wide selection of gins, recommended tonics and complementing fruits, their bar staff can suggest and create a drink for whatever your mood may be.

BUY, WHOLESALE PIPERS CRISPS

T: 01652 686960

W: piperscrisps.com

Handmade crisps produced in Lincolnshire using local potatoes and natural flavours from people who care. Select Lincolnshire People's Choice Award 2012.

BUY

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Laughton Lane, Morton

DN21 3DT

T: 01427 628270

W: redhillfarm.com

Lincolnshire farmers and producers of multi-award winning free range pork, including the much coveted Golden Fork award from the Guild of Fine Food.

MASSINGBERD-MUNDY DISTILLERY



ACCOMMODATION

TREETOPS COTTAGES & SPA

39 Station Road,

Grasby DN38 6AP

T: 01652 628071

T: 07768 038885

W: treetopscottages.com

Three 4* cottages for up to 10 guests, includes indoor heated swimming pool, hot tub, sauna, WiFi, spa room for treatments including day guests.

UNCLE HENRY'S

Grayingham Grange Farm,

Grayingham, Gainsborough

DN21 4JD

T: 01652 640308

W: www.unclehenrys.co.uk

Uncle Henry's is an award winning farm shop, butchery and cafe – all about great tasting home-produced and local food!

WINTERINGHAM FIELDS

1 Silver St, Winteringham, Scunthorpe

DN15 9ND

T: 01724 733096

W: www.winteringhamfields.co.uk

Michelin star fine dining from Great British Chef, Colin McGurran. Nestled in the heart of Lincolnshire, Winteringham Fields has risen to become one of the area's, if not the country's, best homegrown restaurants.



Sitting in the heart of Brigg, a small market town in North Lincolnshire, you will find The Steel Rooms.

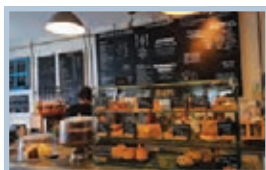
Offering a range of home cooked light meals, vegetarian options, and freshly baked cakes and tray bakes, not to mention the fruit and cheese scones... we change our daily Specials, so there is always plenty of choice available. We have expanded our vegan options on our menu.

Catering for those of us that have food intolerances, you will find both gluten and dairy free options on our menu too, also made from scratch.

Seating 44 people at any one time, there's also additional outside seating for a further 16 people to enjoy the nice weather during the summer months.

You'll always find a relaxing, friendly ambience here, and a great team to help our customers enjoy the experience.

We run adult and children craft workshops in a Covid-safe space.



1-5 Springs Parade, Brigg DN20 8EQ

Tel: 01652 657256
www.thesteelrooms.com

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OLD HALL FARM, BLYTON, GAINSBOROUGH, Lincs, DN21 3LA

TEL: 01427 628355 - EMAIL: BLYTONICECREAM@GMAIL.COM

WWW.BLYTONICECREAM.CO.UK

Welcome to the heart of Lincolnshire

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www.heartoflincs.com



Ferry Ales Craft Ale & Lager Brewery



Ferry Ales Brewery is an award-winning family run brewery based just outside the historic city of Lincoln. We brew and sell real ale and craft beers in casks, kegs, bottles and the increasingly popular Bag-In-Box available in 5 litres, 10 litres and 20 litres – they are an extremely cost effective way of enjoying real ale at home. We also provide group brewery tours, Be a Brewer experience days and outside bars. Available online or onsite at our brewery.

📍: Ferry Hill Farm, Ferry Road, Fiskerton, Lincoln LN3 4HU
☎: 0800 9993226 ✉: sales@ferryalesbrewery.co.uk
🌐: www.ferryalesbrewery.co.uk



PRODUCER

The Manor House Stables



Two cosy cottages in lovingly restored 18th century stables, 4 miles from Woodhall Spa. Eco-friendly, cosy, safe and warm, perfect for an autumn, winter or Christmas break, with wood-burning stoves and amazing baths. Enjoy your hamper of local and organic goodies, stay in and relax or visit the local villages, markets and surrounding countryside. Walk, cycle or golf in Woodhall Spa, discover local castles, churches and aviation sites nearby or spend time visiting Lincoln's cathedral, museums, shops and restaurants.

📍: The Manor House, Timberland Rd, Martin, Lincs LN4 3QS
☎: 01526 378717/07979 750760 ✉: sherry@manorhousestables.co.uk
🌐: www.manorhousestables.co.uk



ACCOMMODATION

Rural Roosts



8 beautiful, self-catering pine lodges surround a tranquil fishing lake in a peaceful setting on our farm. Great for walking, cycling, fishing, wildlife and relaxing. Some properties with hot-tubs. Dog friendly. 8 miles east of Lincoln, fantastic location for exploring the wonderful countryside and attractions Lincolnshire has to offer.

Short breaks from £250.

📍: Manor Farm, Stainfield, Market Rasen, Lincolnshire LN8 5JJ
☎: 01526 398492/07712 771102 ✉: katie@ruralroosts.co.uk
🌐: www.ruralroosts.co.uk



ACCOMMODATION

CATERER/FUNCTION VENUE

BY DARREN ROGAN T

No.7 Quintus Pl, North Hykeham, Lincoln LN6 9YS
T: 07792 659542
E: darren@bydarrenrogan.co.uk
Darren Rogan is a proud Yellowbelly who uses fresh, local, seasonal produce wherever possible to enhance the flavour of the dish. He uses local meats, fish, vegetables and cheeses to include a unique sense of Lincolnshire into each dish.

BUY, WHOLESALE

CHUCKLES SAUCES T

Address: Unit 1, 23 Mill Close, Roughton Moor, Woodhall Spa, Lincolnshire LN10 6UT
T: 07854 536225
E: info@chucklesqualitysauces.co.uk
Chuck's Original Hot Sauce is a signature sauce with a very unique and distinctive flavour produced by Chuck's Quality Sauces, a small family business based in Woodhall Spa on the edge of the beautiful Lincolnshire Wolds.

ATTRACTION, BUY

COGGLESFORD WATERMILL

East Road, Sleaford NG34 7EQ
T: 01529 413671 during opening hours
W: cogglesfordwatermill.co.uk
Historic working watermill in picturesque setting. Stone-ground wholemeal and white flour milled on site and other locally produced goods for sale.

CATERER/FUNCTION VENUE

THE FARM KITCHEN S

T: 01529 460821
W: thefarmkitchen.com
The Farm Kitchen was established in

September 2006 and currently supplies lunches to over 55 local primary schools and nurseries throughout Lincolnshire.

BUY, WHOLESALE

FERRY ALES BREWERY LTD T

Ferry Hill Farm, Ferry Road, Fiskerton, Lincoln LN3 4HU
T: 07500 775899
W: ferryalesbrewery.co.uk
An independent craft brewery, core beers range from American pale ales to a smoked porter and are available direct from the brewery including refillable bottles.

PLACE TO BUY, WHOLESALE

LINCOLNSHIRE BREWING COMPANY

15 Main Road, Langworth LN3 5BT
T: 01522 595787
W: www.lincolnshirebrewingco.co.uk
E: claire@lincolnshirebrewingco.co.uk
Established in 2014, we are the only brewery situated within the historic city walls of Lincoln. Brewing beers that are named predominantly after Lincoln's historic sites.

A LITTLE LUXURY PRESERVES & DISTILLERY T

15 Barnes Close, Sleaford NG34 8BF
W: www.alittleluxurydistillery.com
An award-winning mother and daughter artisan team who lovingly produce small batch, handcrafted gins, rums and gin liqueurs.

BUY, WHOLESALE

ODLING BROTHERS S

54 High Street, Navenby, Lincoln LN5 0ET
T: 01522 810228
W: odlingbros.co.uk
Award-winning pork and meat pies,



STOKES ROASTERY

Lincolnshire sausage and haslet. Traditional family butchers and grocers providing high quality personal service.

**ACCOMMODATION, BUY, CATERER/
FUNCTION VENUE, WHOLESALE
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T: 01400 273989
W: www.ownsworths.co.uk
Home-grown cold pressed rapeseed oil. Winner Grower of the Year Select Lincolnshire 2015/2016. Supplying retail, wholesale and caterers.

**ACCOMMODATION, PLACE TO EAT,
CATERER/FUNCTION VENUE
PETWOOD HOTEL** ①

Stixwold Road,
Woodhall Spa LN10 6QG
T: 01526 352411
W: petwood.co.uk
Fabulous food, friendly service and a historic setting make Petwood Hotel a favourite for local dining and short breaks.

**PLACE TO EAT
RED LION DIGBY**

3 North St Digby, Lincoln LN4 3LY
T: 01526 321686
W: www.theredliondigby.co.uk
A traditional village pub with a modern outlook serving cask ales and quality food. The Red Lion Digby is a Free House owned by Pete and Ange who are proud of their 400 year

old stone-built, whitewashed, corner local in the centre of the small village.

**BUY, WHOLESALE
SEVEN DISTRICTS COFFEE**

78 Hawthorn Road, Reepham LN3 4DU
T: 07554883638
E: admin@sevendistrictscoffee.com
W: www.sevendistrictscoffee.com
Ethically sourced speciality coffee, roasted in Lincoln. Empowering people to truly enjoy a great cup of coffee.

**BUY
STATIONS BUTCHERS** ⑤

2 Station Road,
Woodhall Spa LN10 6QL

T: 01526 352321
E: timwilliamson795@gmail.com

**ACCOMMODATION, PLACE TO EAT,
CATERER/FUNCTION VENUE
THE VILLAGE LIMITS**

Stixwold Road,
Woodhall Spa LN10 6UJ
T: 01526 353312
W: villagelimits.co.uk
Award-winning country pub with rooms, great local produce, local ales and a warm welcome. Open Tue – Sun 12-2, every night from 6. Takeaway also available.

**BUY, WHOLESALE
WELBOURNES BAKERY**

38 High Street, Navenby,
Lincoln LN5 0DZ
T: 01522 810239
W: welbournesbakery.com
Traditional, artisan village bakery since 1896, specialising in Lincolnshire plum bread. Wide range of bread, cakes and sausage rolls available.

**BUY
GRANGE FARM PRODUCE** ⑤

Waveney House, Kit Kat Lane,
Sutton PE20 2NB
Local South Lincolnshire family run farm selling their own reared beef (aged 21-28 days), lamb and chicken direct to customers via their food boxes. Wide range of home-grown vegetables also available.



THE PETWOOD HOTEL

RAILWAY TAVERN

Located at Aby just off the A16,
follow signs for Claythorpe Watermill.

Our two holiday
cottages (both sleep 4)
available for a week
or short breaks

Main Road, Aby, Alford,
Lincolnshire LN13 0DR
T: 01507 480676

www.railwaytavern-aby.co.uk



FARMER BROWNS ★ FARM MADE ICE CREAM & COFFEE SHOP ★



We are a working family run farm with an ice cream parlour and coffee shop. We have been making ice cream since 2008 using whole milk from our Holstein/Friesian dairy cows and wherever possible using naturally sourced flavourings. Enjoy our dairy ice cream, delicious homemade cakes, breakfasts, lunches and a selection of hot and cold drinks. Ample free parking and large grassed play area for children.

Woodrow Farm, Sutton Road, Huttoft, Alford, Lincs LN13 9RL, T: 07946 485549
darren@farmerbrownsicecream.co.uk • www.farmerbrownsicecream.co.uk



Black Swan Guest House

- 9 en-suite bedrooms
- Private off-road parking
- Wireless broadband
- Pet friendly



info@blackswanguesthouse.co.uk | www.blackswanguesthouse.co.uk

GRAHAM FIDLING Traditional BUTCHERS

Q: 7 The Broadway, Woodhall Spa LN10 6ST

☎: 01526 352196 📠: 07866805594

Facebook: Graham Fidling quality mobile butcher and traditional butcher shop
woodhallbutcher.co.uk

CHRISTMAS ORDERS NOW BEING TAKEN

Local traditional butcher selling a wide variety of meats, reared locally on the outskirts of Horcastle. Cooked meats, a selection of pies and condiments. Orders taken for pubs, tea rooms, restaurants, schools, hotels and care homes. Orders can also be made by phone and delivered free of charge within 10 miles!

Award winning Lincolnshire sausage, pork
and apple burger and stuffed chine.



PLACE TO EAT, ATTRACTION, BUY, CATERER/FUNCTION VENUE, WHOLESALE

BATEMANS BREWERY & VISITORS CENTRE

Salem Bridge Brewery, Wainfleet, Skegness PE24 4JE

T: 01754 882009

W: bateman.co.uk

Visitors Centre open seven days a week to the general public and is now a great venue for parties and weddings, with a licence for civil ceremonies.

BUY, WHOLESALE

FABULOUSLY FRUITY WINE S

Peaks Top Farm, New Waltham, Grimsby DN36 4RS

T: 01472 812941

W: peakstopfarm.com

Fabulously Fruity Wine is a unique and delicious range of wines produced 100% from fruit grown on the farm.

PLACE TO EAT, BUY, WHOLESALE

FARMER BROWN'S ICE CREAM S

Woodrow Farm, Sutton Road, Huttoft, Alford LN13 9RL

T: 07946 485549

W: farmerbrownsiccream.co.uk
Ice cream parlour, tearoom and small farm shop set within a working mixed farm by the seaside with a self catering bungalow for a farm holiday.

BUSINESS SUPPORT

PAPERWORK UK

T: 01754 613121

W: paperworkuk.ltd.uk

Formed in 1958, with a history that can be traced back to 1865, Paperwork UK has established and maintained a reputation for manufacturing and supplying quality, innovative products.

BUY, WHOLESALE

LYMN BANK FARM S

T: 01754 880312

W: postcheese.com

Producers of Skegness Blue, Skegness Gold, Lincolnshire Brie, Just Jane, flavoured cheeses and handmade chutney.

PLACE TO EAT

SEACROFT HOLIDAY ESTATE S

Sutton Road, Trusthorpe LN12 2PN

T: 01507 472421

W: seacroftcaravanpark.co.uk

Enjoy award-winning accommodation, first class service and top quality food and drink right next to miles of unspoilt sandy beaches. Select Lincolnshire winner 2015.

WHOLESALE

WILLOWS FARM FRUIT

T: 01754 873266

W: willowsfarm.co.uk

Willows Farm Fruit is a family farm,



LYMN BANK FARM

growing 1,000 acres of crops and specialising in soft fruit.

PLACE TO EAT

SEASCAPE CAFÉ, NORTH SEA OBSERVATORY S

Seascape Café,
North Sea Observatory,
Chapel St Leonards
PE24 5XA

T: 01754 873840

E: manager@seascapecafe-nso.co.uk

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www.redhillfarm.com

01427 628270 farmshop@redhillfarm.com



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www.hallfarmpark.co.uk
01652 678822

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winning
farm park





www.redhendaynursery.co.uk

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AT MANOR HOUSE FARM, LEGBOURNE, LOUTH, Lincs. LN11 8LS
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Ofsted
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Early years provider
2013/2014

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Red Lion Inn



A warm welcome awaits you at the Red Lion. We promise you good home-cooked food served in a friendly courteous manner. We have a varied menu to suit all tastes and we try to use locally sourced produce where available. We look forward to your visit. Quality 4* accommodation. Beer Garden. Monday to Saturday food served 6pm to 8pm, Sunday (summer) food served in the evenings.

S: Skegness Road, Partney, Nr Spilsby, Lincolnshire PE23 4PG
T: 01790 752271 **E:** enquiries@redlioninnpartney.co.uk
W: www.redlioninnpartney.co.uk

PUB

Woody's Top



A luxury holiday cottage with spectacular views in the heart of the Lincolnshire Wolds, an Area of Outstanding Natural Beauty, sleeping 10 people in 5 en-suite bedrooms. It has a stunning open plan kitchen, diner and living area, a games room, and a hot tub in an enclosed garden. Modern features including underfloor heating, wet rooms, American style fridge freezer, bluetooth mirrors, wine cooler, wood burner and WiFi. A wonderful location for exploring the Lincolnshire Countryside, Coast and fantastic attractions.

S: Ruckland, Louth, Lincolnshire LN11 8RQ
T: 01507 533200 **E:** enquiries@woodystop.uk
W: www.woodystop.uk

ACCOMMODATION

BUY, WHOLESALE

A E DENNETT & SON LTD **S**

24-26 Boston Road, Spilsby PE23 9RQ
T: 01790 752573
Established in 1926, this family business makes award-winning natural ice cream in 30 flavours, also frozen yogurt and sorbet.

PLACE TO EAT, ATTRACTION, CATERER/FUNCTION VENUE

ALFORD MANOR HOUSE **S**

West Street, Alford LN13 9HT
T: 01507 463073
W: www.alfordmanorhouse.co.uk
Enjoy homemade cakes, snacks or light lunches in the tea room of this historic, thatched manor house. See website for opening times.

ACCOMMODATION, CATERER/ FUNCTION VENUE

BRACKENBOROUGH HALL COACH HOUSE **S**

Brackenborough, Louth LN11 0NS
T: 01507 603193
W: www.brackenboroughhall.com
Three luxury apartments in a listed coach house, accommodating 1 to 24 guests. Winner Select Lincolnshire 2016 & Best Self Catering Holiday in England 2009/2010.

PLACE TO EAT, BUY

THE CHOCOLATE DROP **S**

Special Edition Chocolate, Market Rasen LN8 3RH
T: 01673 844073
W: specialeditionchocolate.co.uk
All chocolate is made here, nut free, gluten free and the dark is dairy free. New! Afternoon teas available. Book a 'Chocolate Experience'.

PLACE TO EAT

THE COACH & HORSES **S**

Hemingby, Horncastle LN9 5QF
T: 01507 578280

Traditional village pub serving a range of real ales and good quality fairly priced bar meals. Taste of Excellence Runner-up 2010-2011.

COTE HILL CHEESE **T**

Cote Hill Farm, Lincoln Ln, Osgodby, Market Rasen LN8 3PD
W: www.cotehill.com
The Davenports have been milking cows at the foot of the Lincolnshire Wolds for three generations. Today, Michael and Ross milk the cows, while Mary and Joe make the award winning cheeses.

WHOLESALE

DAVIS (PRODUCE) LTD **S**

T: 01507 600969
W: davisworldwide.co.uk
Highly regarded importer and exporter of fruit and vegetables. Since 1999 Davis has established a solid satisfied customer reputation in the world of fresh produce.

BUY, WHOLESALE

FIELD FARM FREE RANGERS **S**

Field Farm, High Tooton, Horncastle LN9 6NL
T: 01507 523934
W: fieldfarmshop.co.uk
Farm shop selling its own rare-breed Berkshire pork, sausages, bacon and gammon, lamb, chickens and eggs, home produced and local vegetables.

BUY, STAY

GALLEY HILL FARM **S**

Saleby, Alford LN13 0DY
T: 01507 450399
E: ian@galleyhillfarm.co.uk
A PYO fruit farm, touring caravan site, jam and preserves producer.

BUY, CATERER/FUNCTION VENUE

GRAHAM FIDLING **S**

Quality Local and Mobile Butcher

7 The Broadway, Woodhall Spa, LN10 6ST
T: 01504 526808
W: www.woodhallbutcher.co.uk
Facebook: Graham Fidling Mobile Butcher
Friendly reliable service covering a 20-mile radius of Horncastle. Locally reared meat, homemade pies, cakes and more delivered to you.

WHOLESALE

IDEAL LINC'S LTD **T S**

Grange Offices, Girsby Grange Farm, Burgh on Bain, Market Rasen LN8 6LA
T: 01507 313855
Lincolnshire's specialist 'Regional Produce Hub' serving multiples, Lincolnshire Co-op, Asda and Sainsbury's, independent retailers, farm shops and restaurants.

BUY

J H STARBUCK BAKERS & CONFECTIONERS **S**

9 Union Street, Market Rasen LN8 3AA
T: 01673 843483
W: richardstarbuck169@msn.com
Traditional family bakers. Wide range of breads, cakes, pastries, savouries and Lincolnshire plumbread. Look for their speciality and healthy bread range.

WHOLESALE

L J FAIRBURN & SON LTD **S**

T: 01507 462264
W: ljfairburnpoultry.co.uk
A British family business since 1951, producing free range eggs of the highest quality.

BUY

LAKINGS OF LOUTH **S**

35 Eastgate, Louth LN11 9NB
T: 01507 603186
W: lakingsoflouth.co.uk
Lakings of Louth traditional butchers, bakers and delicatessen. Established 1908.

BUY

LINCOLNSHIRE CO-OP FOOD STORES **T**

T: 01522 512211
W: lincolnshire.coop
Co-op food stores can be found all across the county, well stocked with more than 100 locally sourced products in their Love Local range.

BUY, WHOLESALE

LINCOLNSHIRE POACHER CHEESE **S**

T: 01507 466987
W: lincolnshirepoachercheese.com
Producer of award-winning handmade Lincolnshire Poacher cheese on their dairy farm situated on the eastern edge of the beautiful Lincolnshire Wolds.

PRODUCER/GROWER

MASSINGBERD-MUNDY **S**

South Ormsby Hall, South Ormsby LN11 8QS
T: 01507 311445
W: www.southormsbyestate.co.uk
Forms part of the South Ormsby Estate in the heart of the Lincolnshire Wolds.

PLACE TO EAT, BUY, CATERER/ FUNCTION VENUE, WHOLESALE

MYERS BAKERY, CAFÉ TEAROOM & DELI **S**

18-20, The Bull Ring, Horncastle LN9 5HU
T: 01507 525871
W: myersbakery.co.uk
A traditional family bakery, café tearoom and delicatessen. Famous for their award-winning Lincolnshire plum loaves. Select Lincolnshire Highly Commended 2013.

BUY

OLD ELEPHANT FUDGE

T: 01673 885562
W: oldelephantfudge.co.uk
Handmade fresh fudge - delicious. Recently introduced: three vegan fudges. Come and try at a local farmers' market.

ACCOMMODATION

THE OLD POSTHOUSE B&B **T**

24 Main Street, Normanby-by-Spital, Market Rasen LN8 2HE
T: 01673 878473
W: www.theoldposthousebnb.co.uk
A family run Bed and Breakfast located in the former village post office, providing a "home from home" experience and welcoming and comfortable place to stay. Luxury mattresses for a good night's sleep and serving quality local products so you start the day with a great Taste of Lincolnshire.

BUY, WHOLESALE

OSLINC

White House Farm, Main Road, Moorby PE22 7PL
T: 01507 568885
W: oslinc.co.uk
Ostrich farmers and speciality low fat meat producers; ostrich, kangaroo, springbok, wild boar etc. Available: mail order, farmers' markets and farm shop.

BUY

PIN GIN/BOTTOMLEY DISTILLERS **T S**

Unit 6, Bollingbroke Ct, Fairfield Industrial Estate, Louth LN11 0ZW
T: 01507 600410
W: www.bottomleydistillers.co.uk
Pin Gin from Bottomley Distillers is Lincolnshire's first distilled gin, distilled in the historic market town of Louth using the beautiful rural countryside as inspiration.

PLACES TO EAT/TEAROOM

POST AND PANTRY **S**

Post Office, Main Road, Donington on Bain, Louth LN11 9TJ
E: info@postandpantry.co.uk
W: www.postandpantry.co.uk
Nestled in the heart of the Lincolnshire Wolds, a traditional village shop, post office and tea room.

BUY, WHOLESALE

PRIMROSE FREE RANGE EGGS **S**

T: 01673 858379
W: primrosefreerangeeggs.co.uk

PUMPKINS AT
DODDINGTON HALL

PHOTOGRAPHY: SIMON ROBSON PHOTOGRAPHY

Family run farm producing free range eggs from hens with unrestricted movement within their field and shed, accredited to the Freedom Food Scheme.

CATERER/FUNCTION VENUE

RACHEL GREEN T

W: www.rachel-green.co.uk
Chef, author, TV presenter, demonstrator and food campaigner Rachel Green is a passionate ambassador of Lincolnshire produce.

ACCOMMODATION, PLACE TO EAT,
CATERER/FUNCTION VENUE

THE RAILWAY TAVERN ABY S

Main Road, Aby, near Alford LN13 0DR
T: 01507 480676
E: dawnrailwaytavaby@gmail.com
W: www.railwaytavern-aby.co.uk
Award-winning friendly family run pub. Home cooked extensive menu, superb real ales too - find us on Facebook.

WHOLESALE

SCAMAN'S EGGS S

T: 01507 363692
W: scamanseggs.co.uk
The ingredients Scaman's use to feed their chickens are carefully selected to ensure outstanding quality with preparation of all feed undertaken on the farm.

ACCOMMODATION, PLACE TO EAT
THE STABLES

Grange Farm Park, Maltby-Le-Marsh,

Alford LN13 0JP
T: 01507 450267
E: sales@grangefarmpark.co.uk

FUNCTION VENUE/WHOLESALE/BUY
STOURTON ESTATES S

Top Yard Farm, Baumber, Horncastle LN9 5PB
A traditional family farm, offering guided walks and tractor rides to see the resident herd of red deer and a year of events and festivals.
T: 01507 578236
E: contact@stourtonestates.co.uk
W: www.stourtonestates.co.uk

ACCOMMODATION

WEST VIEW B&B & COTTAGES

South View Lane, South Cockerington, Louth LN11 7ED
T: 01507 327209
W: west-view.co.uk
Rest, relax, recharge in our rural location, and choose from 3 double rooms, self-catering or 5CL available, with a varied breakfast menu.

PLACES TO STAY

WOODY'S TOP

Ruckland, Louth LN11 8RQ
T: 01507 533200
E: enquiries@woodystop.uk
W: www.woodystop.uk
Modern luxury self-catering holiday cottage sleeps 10, spectacular views, hot tub, games room in the heart of the Lincolnshire Wolds.

Myers
SINCE 1901

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Breads - Confectionary - Morning Goods - Lunchtime
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Cheese & Accompaniments - Local Food & Drink

HOME OF THE FAMOUS
LINCOLNSHIRE PLUM LOAF

The Bull Ring, Horncastle
Shop Online: www.myersbakery.co.uk



elms farm
cottages
stay somewhere special

- 2 & 3 bedroom cottages
- Fully equipped and furnished to a high standard
- Wheelchair access/facilities
- Short Breaks available
- Dogs welcome
- Village pub serving good food

Nine multi-award-winning cottages set around a pretty courtyard garden, offering you the perfect place to relax and unwind in the beautiful Lincolnshire countryside.



Elms Farm, Hubberts Bridge, Boston, Lincolnshire PE20 3QP
e: carol@elmsfarmcottages.co.uk
t: 01205 290840 • m: 07887 652021
w: elmsfarmcottages.co.uk



BUY, WHOLESALE

A WRIGHT & SON

Nursery Road, Riverside Industrial Estate, Boston PE21 7TN
T: 01205 368032
W: qualitylincolnshiremeat.co.uk
Suppliers of trademark Lincolnshire quality beef, lamb and pork. A Wright & Son are proud of their heritage, reflected in their cuts of meat, work ethic and consumer satisfaction.

WHOLESALE

BOMBER COUNTY PRODUCE

Willow Farm, New York LN4 4UY
T: 01526 342039
W: bombercountyproduce.co.uk
A growing family business, Bomber County Produce is committed to providing the finest, freshest, quality produce, leeks and asparagus fresh from the Fens of Lincolnshire.

ACCOMMODATION, CATERER/ FUNCTION VENUE

ELMS FARM COTTAGES

Hubberts Bridge, Boston
PE20 3QP
T: 01205 290840
W: elmsfarmcottages.co.uk
Nine multi-award winning 4 & 5 Star holiday cottages with wheelchair facilities. Short walk to village pub. Sleeps 2-38. Short breaks, conferences and weddings.

Each chocolate is made by hand and with love.

WHOLESALE

JACK BUCK (FARMS) LTD

T: 01406 370219
W: jackbuck.co.uk
Growers of a range of vegetables, notably 'The Ugly One' brand of celeriac. Supplier to wholesalers and processors.

PLACE TO EAT

LIME RESTAURANT

Boston College, Skirbeck Road, Boston PE21 6FJ
T: 01205 313220
W: boston.ac.uk
A fine dining restaurant serving high quality food at exceptional prices. Open Tue – Fri and Thursday evenings (term time). Reservations call 10am-2pm (Tue – Fri).

WHOLESALE

LINCOLNSHIRE WILD BIRD SEED

T: 01526 345271
W: wildbirdseeds.co.uk
What food you leave out for birds is very important. Lincs Wild Bird Seed help you find the answers to your questions, and keep your feeding stations hygienic and pest-free.

BUY, WHOLESALE

MOUNTAIN'S BOSTON SAUSAGE

13 High Street, Bridgefoot, Boston PE21 8SH
T: 01205 362167
W: bostonsausage.co.uk
Purveyors of finest quality handmade Lincolnshire sausages.



ELMS FARM COTTAGES

WHOLESALE

FEN PEAS LTD

T: 07831 615375
W: fenpeas.com
Twitter: [FenPeasLtd](https://twitter.com/FenPeasLtd)
Fen Peas Ltd, a grower's co-operative since 1968 operating in the Boston, Spalding, Sleaford and Grantham areas. It now grows circa 5,000 acres of peas for freezing each year and supplies Greenyard Frozen Foods UK into its Boston factory, who ultimately supply the UK's major retailers.

WHOLESALE

FOLD HILL FOODS LTD

T: 01205 270500
W: foldhill.com
Fold Hill have been manufacturing dog food for over 20 years. Growing a large range of the ingredients which go into producing their tasty food.

PRODUCER/GROWER

GRANDMA PEAKS HOMEMADE LUXURY CHOCOLATES

The Chase, Main Road, Stickney, Boston PE22 8AG
T: 07535207954
E: grandmapeaks@gmail.com

No preservatives, additives or flavour enhancers. Available online, instore, via independent retailers and at London's Borough Market.

ACCOMMODATION, PLACE TO EAT, CATERER/FUNCTION VENUE

THE POACHERS COUNTRY HOTEL

Swineshead Road, Kirton Holme, Boston PE20 1SQ
T: 01205 290310
W: poachershotel.co.uk
Providing a warm, relaxing and friendly atmosphere, with a 'quirkiness'. Menus change weekly, cooked by quality chefs, using locally sourced produce.



WHOLESALE R BRATLEY (QUADRING) LTD S

T: 01775 840322
W: bratley.co.uk
Vegetable growers and module plant raisers, buy to collect or deliver.

BUY, WHOLESALE SIMONS OF SPILSBY

14 Market Street, Spilsby PE23 5JT
T: 01790 754543
W: simonsbutchers.co.uk
Specialities: ready meals, sausages, pies, haslets, Lincolnshire stuffed chine, dry cured bacon and home cooked meats. Select Lincolnshire Winner 2010, 2012.

WHOLESALE STRAWBERRY FIELDS S

T: 01205 480490
W: www.strawberryfieldsorganics.co.uk
Family-run business, growing organically since 1975. Lettuces, fresh herbs and a wide range of vegetables, including exotic and unusual, supplied wholesale.

ACCOMMODATION, PLACE TO EAT, CATERER/FUNCTION VENUE

SUPREME INNS S

Bicker Bar, Bicker, Boston PE20 3AN
T: 01205 822804
W: supremeinns.co.uk
Independently run and locally owned,

featuring 55 large en-suite rooms. Award-winning restaurant is open all day, serving locally sourced homemade food.

BUSINESS SUPPORT T&B CONTAINERS LTD S

T: 01205 270200
W: tbcontainers.com
Specialising in machine erect trays for produce packaging. The range of packaging available is vast and T&B's experienced sales team welcome your bespoke enquiries.

WHOLESALE VINE HOUSE FARM

Deeping St Nicholas, Spalding PE11 3DG
T: 01775 630208
W: vinehousefarm-farmshop.co.uk
Offering a range of home grown and locally grown vegetables and other locally sourced foods. Specialising in wild bird food and accessories.

PLACE TO EAT YE OLDE RED LION

Donington Road, Bicker, Boston PE20 3EF
T: 01775 821200
W: redlionbicker.co.uk
A quintessential English country pub, real ales, fine food and warm fires. Using all locally sourced homemade food. Select Lincolnshire Highly Commended 2015.



FINE ALE • EXCEPTIONAL FOOD • GREAT PUB

Our Restaurant seats up to 36 people you can relax in the dining room overlooking the Lincolnshire Wolds whilst you browse through our menu. Delicious freshly prepared food is available 7 days a week along with a selection of great wines and hand pulled beers, A reservation is recommended.

All our food is freshly prepared in the Cross keys kitchen by our experienced team, we offer a modern and seasonally changing menu focusing on quality food cooked beautifully. We offer bar menus and full a la carte with a specials menu and classic roasts at the weekend, we recommend you book beforehand.

Brigg Road, Grasby, Lincolnshire DN38 6AQ

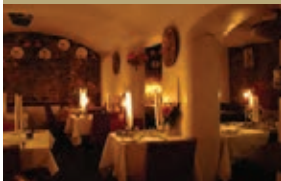
Email: info@crosskeys-grasby.co.uk

Telephone: 01652 628247



AUTUMN MENU NOW LAUNCHED

Candlesticks Restaurant with Rooms



This famous family run restaurant is housed in a beautiful stone building. Candlesticks has achieved an enviable reputation as a haven for gourmets since 1975, making 2020 its 45th anniversary. There is an extensive menu using local ingredients with international flavours, an award-winning wine list and 8 very comfortable en-suite rooms should you wish to stay.

1 Church Lane, Stamford, Lincolnshire PE9 2JU
01780 764033 info@candlestickshotel.co.uk
www.candlestickshotel.co.uk



RESTAURANT

WHOLESALE BREWSTERS BREWING COMPANY

T: 01476 566000
W: brewsters.co.uk
National award-winning brewer,
producing cask and bottled beers
from locally produced malt.
Supplying hospitality businesses,
corporate and private parties.

BUY, CATERER/FUNCTION VENUE, WHOLESALE

GRASMERE FARM
Traditional Butchers
8-10 Market Gate,
Market Deeping PE6 8DL
T: 01778 342239
W: grasmere-farm.co.uk
Hand Crafted Traditional Pork
products from outdoor bred pigs,
reared on Grasmere Farm. Locally

sourced Lincoln Red Beef, lamb and
chicken. Hog roasts and barbecues.

BUY, WHOLESALE HAMBLETON BAKERY

1 Ironmonger Street,
Stamford PE9 1PL
T: 01572 812995
W: hambletonbakery.co.uk
Offering a selection of delicious
breads, savouries, cakes and
desserts. Using traditional
techniques, Hambleton Bakery
develop the real taste of their
products.

WHOLESALE LINCOLNSHIRE HERBS

T: 01778 391960
Lincolnshire Herbs, the UK's largest
specialist potted and cut herb
supplier.



Featured
on Alan
Titchmarsh's
ITV Best British
Garden



PURE LAND JAPANESE GARDEN & MEDITATION CENTRE

Meditation and Relaxation

Meditation and relaxation sessions for individuals and groups with Buddha Maitreya are available all year round by arrangement. Learn the simple but complete approach to inner peace with Maitreya and enjoy time in the Japanese and crystal garden. Regular meditation videos are available to view at [f buddhamaitreya](https://www.facebook.com/buddhamaitreya)

Japanese Tea Ceremony

Experience the quintessence of Japanese culture in the Pure Land Japanese Garden tea house available by arrangement.

Pure Land Japanese Garden including crystal garden

The garden is open to general visitors from the last weekend in March to the last weekend in October, open every day apart from Mondays.

Meditation vouchers can be purchased in the online shop.

For more information

www.buddhamaitreya.co.uk

Pure Land Japanese Gardens, North Clifton,
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