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FOOD & DRINK AWARDS 2022



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Welcome to Good Taste Lincolnshire



**ALFRED ENDERBY
GRIMSBY SMOKED FISH**

Tuck into Good Taste!

We have a packed issue for you. Lincolnshire has long been known as one of the most important food counties of the UK and our features give a wide cross-section of the quality and variety of produce which you can enjoy here.

Artisan businesses abound from the bakers at The Chef's Pantry, to Oink's delicious pork scratchings. If you are visiting the county, there are tempting treats to try from locally produced cheeses and fresh fruit and vegetables from the fields, to beers and craft made gins. We #LoveLocal at Good Taste Lincolnshire and

Hayley Toyne of 'Business. VisitLincolnshire' shares tips on how to make the best of your local high street and shop greener going forward.

Of course, we have wonderful recipes for you from chef Rachel Green, perfect for Easter and summer dining, and lots of inspirational baking ideas.

We also celebrate the great outdoors with Visit Lincolnshire. Their website is packed with ideas for days out, walks and bird watching in the county.

Exciting new support organisations are coming on stream for the innovative and dynamic food, drink

and hospitality sectors. New initiatives, recently launched, will provide knowledge and represent county businesses nationally and internationally. The UK Food Valley based in Spalding features on page 4 while membership organisation Lincolnshire Food and Drink features on Page 22.

Make the most of your spring and summer in Lincolnshire; enjoy warm hospitality, our stunning landscapes and coastline and of course tuck into some of the delicious local treats grown on the doorstep.

Caroline Bingham

AFTERNOON TEA,
DODDINGTON HALL

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The Food Dude – catering for your event

The Food Dude is a Lincolnshire based event caterer with over 20 years' experience.

Offering an array of tasty, homemade food options for all types of event, including corporate entertainment, the family run business prides itself on the finest catering and excellent customer service.

The wide selection of menus include Street Food, Canapés, BBQs, Evening Food, Afternoon Tea, and Buffets – but a bespoke menu-building service is also available, to suit your requirements.

"As a company, we focus on providing the best for

our customers and we want to try to take the stress out of any event.

"Nothing is ever too much bother and we aim to exceed your expectations!"

Contact The Food Dude by email at thefooddudeltd@outlook.com, via their website at www.thefood-dude.co.uk or tel: 07826526231



Nursery learning on family working farm

Children at Red Hen Children's Day Nursery thrive at this friendly family-run setting on a working farm. There are extensive play areas, nature areas as well as spacious well-planned main buildings. Red Hen excels in providing nutritious home-cooked meals prepared in the nursery kitchen and there are experiences from soil to plate so the children develop into competent little cooks knowing where their food comes from.

Environmental sustainability is always in mind at Red Hen so nurturing curiosity for the natural world permeates through the interactions between staff, children and the environment. The farm is developing its biodiversity with more wildflower mixes which the children are enjoying too, and this year there has been lots of tree planting. It is a fitting way to celebrate the Queen's Platinum Jubilee, as well as giving children the chance to plant for the future good of the planet.

Early years spent at Red Hen provide sound foundations and happy memories

**NURTURING CURIOSITY
FOR THE NATURAL WORLD**



and equip children with a wide variety of skills across the curriculum. There are huge benefits to physical and mental well-being too. There is no doubt

that Red Hen is making a positive contribution to children's lives, as well as to the environment. For more details, please visit www.redhendaynursery.co.uk



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"Children thrive in this inspirational nursery" (Ofsted)

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New dawn for Lincolnshire's 'Food Valley'

Barbara Young finds out how local food and drink businesses are set to benefit from a range of support, thanks to growing investment and innovation from an exciting new initiative.

With Lincolnshire already well established as an international hub of excellence for food and farming – with one of the largest concentrations of food manufacturing, research, storage and distribution areas in Europe – the recently launched UK Food Valley is set to create new opportunities and focus within the top 10 global food cluster.

All parts of the county will benefit with the UK Food Valley acting as a magnet to attract new talent, funding, investment and innovation.

This ambitious project in Greater Lincolnshire also offers the potential to

create substantial economic value and 11,000 jobs by 2030.

Launched in November last year, the UK Food Valley features three separate Food Enterprise Zones (FEZs) with university research facilities, investors, and a wide range of additional business parks and commercial sites hosting food sector companies.

The name itself plays on the concept of Silicon Valley – a global centre for expertise in a particular field.

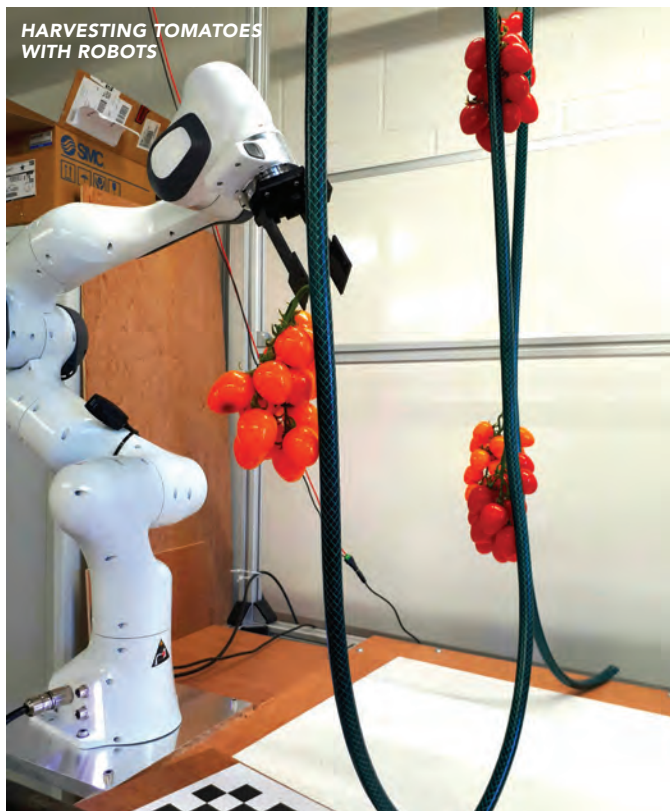
According to Sarah Louise Fairburn, chair of the Greater Lincolnshire Food Board, deputy chair of the Greater Lincolnshire LEP, founder of Imp &

Maker, and lead on the UK Food Valley, the programme brings together the local food industry with valuable supply chains, tech suppliers, local and national government and academia with strong links to industry.

"The opportunities are tremendous and include significant further collaboration with additional industries to not only strengthen the food sector, but our whole economy – uniting marketeers, brand experts, photographers, ecommerce and digital businesses, as well as solicitors, and linguists to name but a few," she explains.



NATIONAL CENTRE FOR FOOD MANUFACTURING



**HARVESTING TOMATOES
WITH ROBOTS**



**FARMING TECHNOLOGY
BEING USED IN THE FIELD**

"I have been passionately promoting Lincolnshire and our amazing farmers, producers and quality artisan products for many years, so for me this is just an extension of that.

"We have been delighted at the reception to date and are receiving several significant investor enquiries a week, from glasshouse developments to high-tech aquaculture and low-carbon cool chain and logistics, feeding strongly into our Net Zero supply chain ethos.

"We are also eager to connect more with our health sector as the correlation between diet and health outcome is so significant. If the balance is right, this could significantly benefit our health services and the health of the nation too."

Supporting the food chain
Greater Lincolnshire currently produces an

eighth of England's food, including 30% of the nation's vegetables and 18% of the poultry. The region also supports around 75,000 food sector jobs; 18% of jobs in the area compared to 4% of the UK workforce.

"Greater Lincolnshire has long been recognised for

**"The opportunities are tremendous
and we are receiving several
significant investor enquiries a week"**
– Sarah Louise Fairburn

the quality and volume of the fresh produce and value-added supply chains located here," says Sarah Louise.

"We wanted to create a focus for this to put us on the map globally and create a strong brand to promote the uniqueness of our purpose, from the key clusters to the strength of our academic and

agri-tech functions, which combined are what make this so special.

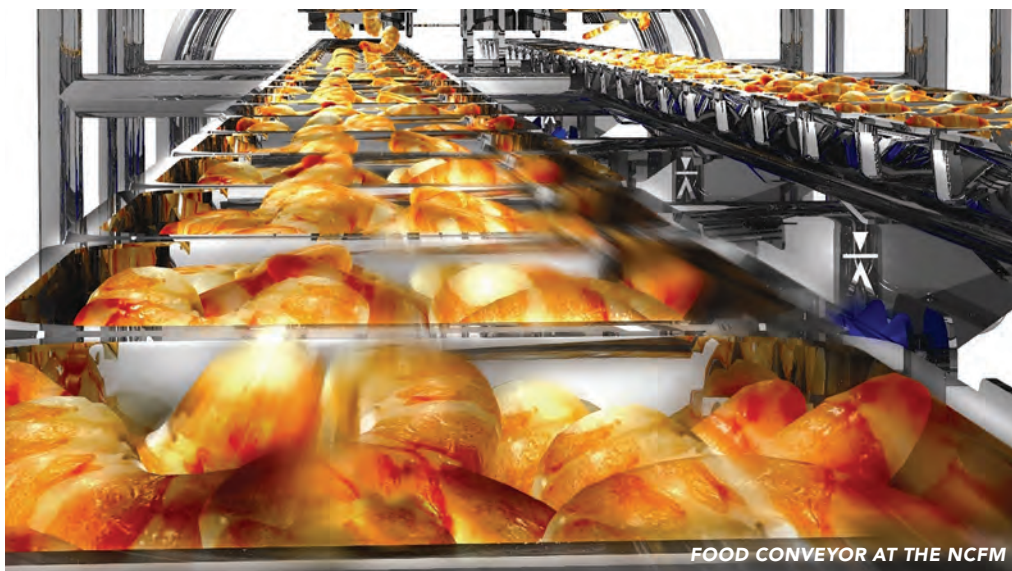
"In addition and to ensure the UK Food Valley is more than a brand, we are in parallel working to bring all the support for the food chain together so that local food businesses and

existing food sector companies and new investors fully supported.

Key priorities for the UK Food Valley include accelerating food chain automation, delivering low-carbon food chains, and developing the market potential of naturally healthy and sustainable foods while also showcasing artisan growers, producers, and food innovators.

With 25% of England's highest Grade 1 arable land and a strong tradition in food and farming, Sarah Louise believes the county is the ideal area to lead the way in food innovation.

"We enjoy relatively low house prices and an abundance of available land for sustainable and cost-effective food chain development. We also work in collaboration with water and drainage agencies to retain and recycle supply,



FOOD CONVEYOR AT THE NCFM

and we are uniquely placed to work with renewable energies, including ground source heat pumps, bio-digesters and offshore wind. As the market and consumers demand low-carbon food chains, our renewable energy expertise will further reinforce our position as a leading food region.

"We have a fantastic range of exciting food and drink businesses, from our entrepreneurs bringing new products and concepts to market, to universities developing high-tech agri-robotics, those working on the nutrition and protein transition, our incredible seafood cluster around

Grimsby, fresh produce and horticulture growers, and big global corporations attracted by the supply chains and fantastic local produce based here. This is the place for them to flourish and we welcome them all."

Increased demand

According to Sarah Louise, the

initial idea for the concept has been building for several years, but accelerated over the past two years with Covid and Brexit prompting a more urgent need, with increased demand for UK sourced food and drink and a wave of investment.

"The UK Food Valley is the national leader in products including fish, vegetables, salads and plant proteins, all areas which are seeing market growth in products which are healthy and low carbon. We are therefore prioritising areas we know are good for consumers, business and the environment.

"Naturally healthy food is one of the key priority themes for the UKFV, and here in Greater Lincolnshire we are perfectly positioned to drive this agenda, already growing 30% of the nation's vegetables and processing 70% of its fish.

"Unlike many food producers, we do not need



THORVALD PICKING ROBOT

to remove added unhealthy ingredients, but sit at the heart of the fresh produce sector which includes leafy salads, fresh fruit and vegetables with more plans afoot for soft fruit grown in high-tech glasshouse environments.

"We want to promote the provision of naturally good-for-you foods, so as a country we can address the root cause of many of the diseases we see in society."

Looking ahead, Sarah Louise says there are already a number of key events planned for this year around innovation and landing some significant new investments for the sector and area, bringing jobs and funding, while also driving high-quality, local produce.

"We are already making a difference and the brand and concept is recognised, gaining momentum, and bringing a wealth of interest from businesses wanting to locate here, from investors

and funders, to DEFRA and central Government.

"The biggest research team in agri and food robotics in Europe is located here at the University of Lincoln and we already have the National Centre for Food Manufacturing, and now the complementary Agri-food Centre of Excellence, and the South Lincolnshire Food Enterprise Zone – so we are already building an infrastructure pipeline of the right components to make this a reality!

"A key focus of the UK Food Valley is to make sure that all this support is joined up with all bodies working together so that businesses can easily find the support they need. We believe this is a game-changing concept which will elevate the food and drink industry across Greater Lincolnshire and Rutland to international status and put



POTATOES BEING SORTED AT TONG PEAL ENGINEERING

us all on the map as 'The' place to locate, innovate, and grow a food business.

"My passion is also the sheer quality, variety and entrepreneurial spirit I see in the people driving this incredible change, located by geography but united by their drive and determination to create

better food for both people and planet.

"Looking ahead, 2022 will undoubtedly bring new challenges, but we look forward to developing this fantastic opportunity. Watch this space!"

For more information on how to get involved in this exciting programme, visit www.ukfoodvalley.co.uk



TEACHING IN THE NCFM LAB

Coffee with **real character**

Family-run Stokes Tea & Coffee, based in Lincoln, has been brewing up exceptionally fresh roasted beans and blends for over 120 years – all crafted with love, pride and passion.



NICK PEEL, MD AT STOKES TEA & COFFEE

With most high streets dominated by international coffee chains, artisan companies like Stokes Tea & Coffee, with real passion and heritage, are like gold dust. The team take control of every element of the roasting and blending process and have become renowned for unrivalled quality both by wholesale and retail customers – and the end results speak for themselves.

120 years of Bringing out the Best of British

Stokes is a family company that has weathered many storms since it was established back in 1902, witnessing two world wars, the great economic depression and even 23 Prime Ministers. It's become a much loved institution. Now in its fourth generation, Nick Peel is the current MD and, along with his team, is putting 120 years of know-how into sourcing, roasting and blending coffee and tea for retail and wholesale customers as well as running two destination cafés in Lincoln and a barista training academy.

The Lawn Café is located at Stokes' HQ (where the roastery is also based) in the famous Lawn Building – a former 19th century asylum on Union Road. The High Bridge Café can be found in an amazing

historical Tudor building (the only one of its kind in the UK) on the high street. Both are favourite haunts for tourists and locals. Shoppers can buy a vast array of products at both cafés as well as online, including fresh beans, coffee pods, and all manner of coffee and tea brewing kit.

Stokes is a company that truly embraces the old and the new. "History and heritage are a huge part of what we're about – our dedication to quality has been consistent for 120 years, but we're also constantly looking at new ways to innovate and delight our customers," explains Nick Peel.

From accredited barista courses and experiences at the impressive in-house, dedicated training academy to the Stokes Coffee Club subscription service, the company is doing huge amounts to share the love and knowledge of coffee far and wide. And one of the company's most exciting new innovations is its range of virtual events, where guests can enjoy a full sensory experience online with a professional coffee or tea tasting session.

Participants, including some of the Fortune 500 companies, have enjoyed receiving their very own tasting kits before joining one of the Stokes expert Master Roasters online to share something fun and interesting and learn about the fascinating world of tea or coffee.

Many hospitality businesses are also signing up for machine and product supplies from Stokes due to the unrivalled service, support and quality provided. With further plans afoot,

"The Stokes team carefully sources and roasts every coffee bean and blends tea to perfection"

Stokes is a great British business that has an exciting future and looks forward to leading for the next 120 years!

For more information visit the website www.stokescoffee.com



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A SELECTION OF FAVOURITES
FROM THE CHEF'S PANTRY

Chef's Pantry is favourite for foodies

Barbara Young meets Elizabeth Lewis, one of the owners of The Chef's Pantry and The Little Black Bear Bakery, which specialises in home produced preserves, condiments and sweet treats based on traditional family recipes.

With its motto, "Creating preserves the way nature intended" perfectly capturing the business' philosophy and spirit, The Chef's Pantry is home to a wide range of home-made preserves, condiments, cakes and bakes

created with flair from time-honoured Lincolnshire family recipes.

Two years ago, former chefs Elizabeth Lewis and her mother Beryl, together with members of their family who have been involved in the food business for

generations, moved from Hertfordshire to undertake extensive renovation of the 19th-century Yew Lodge in Algarkirk, with the dream of setting up a business which would highlight their passion for food with authentic, natural flavours.

Launched last year, The Chef's Pantry features a range of quality products made from fresh ingredients with home-grown garden produce being the stars of the show.

"Making our own came from need as there weren't the products, or quality, on the market at the time," explains Elizabeth. "As a family, our thoughts have always been that if you work hard and are passionate about what you do, success will follow."

Fresh ingredients

Their ethos is to use the freshest ingredients and cook without additional preservatives and colouring.

"Our fruit and vegetables are locally sourced if needed, but we pride ourselves on being able to grow the majority ourselves, while also supporting and promoting local businesses. We have a small carbon footprint and strive to find ways to reduce waste and recycle."

The handsome Georgian house, which has taken two long years to restore while the family lived in a caravan for nine months, sits on just over an acre of gardens which have been fully maximised.

"The caravan was either freezing cold or boiling

hot and a bit cramped, but during the day we were out working on the house, so the time soon flew by. It was not at all like the many happy holidays we had as children in Skegness but like you do, we managed!"

Once part of the Sheriff of Rutland's estate (Cotton Thompson, 1804), the family were faced with the challenge of renovating a neglected property which had no kitchen and needed new floors walls, ceilings, electrics and plumbing.

Now restored to its former glory, the farmstead features two five-star rated kitchens with storage and an office, as well as three large greenhouses and space to expand further as the business grows.

Lincolnshire has always held a special place in the family's heart, which made it the ideal place to relocate to, and launch their business.

"My mother was born in Grantham and her family farmed in Lincolnshire for many years so we enjoyed frequent holidays here. We found this house in 2018, but almost didn't manage to buy as it had several other offers – luckily fate intervened."

Elizabeth describes the early days of getting the gardens and greenhouses up and running as "a learning curve".

ELIZABETH LEWIS AND MOTHER BERYL WITH SOME OF THE CHEF'S PANTRY PRODUCE



"Like any grower, some vegetables and fruit have done very well while others have been a complete failure. Maintaining a supply all year round means planning, but this way we

have potatoes, onions, carrots, cabbage and leeks [when we need them]. We also grow horseradish wasabi and all the herbs we use in the chutneys.

"Knowing what you eat



The Chef's Pantry
Handmade Speciality Preserves Est. 1998

Handmade in Lincolnshire

&



The Little Black Bear Bakery

www.thechefspantry.co.uk

READY TO ENJOY – BLACKBERRY,
RHUBARB AND VANILLA JAM



Blackberry, rhubarb and vanilla jam

Makes: 1.5kg of jars

INGREDIENTS:

500g rhubarb
300g blackberries
800g jam sugar
1 tbsp lemon juice
2 tsp natural vanilla extract
optional

METHOD:

This makes a beautiful fruit jam – a balance of sweet and tart flavours. You can make it later in the season with frozen rhubarb too, should you get a glut. It is perfect with scones or as a filling for a Victoria sponge cake.

Dice the rhubarb and place in a pan. Sprinkle the sugar over and leave overnight in order to extract the juices. The next morning, slowly cook the blackberries in a separate pan. Gently heat the rhubarb mixture until all the sugar has dissolved and then add the cooked blackberries. Bring it all to a quick boil and cook for about 15 minutes.



TRANSFER THE PREPARED
JAM INTO STORAGE JARS

To test for viscosity, scoop a teaspoonful of jam onto a saucer to see if it sets. If it is still runny when cool, boil for a further 5 minutes or until you are happy with the consistency. Then take the jam off the heat and transfer to sterilised hot jars using tightly fitting lids. Store in a cool, dark place.

Other flavours can be added during cooking such as natural orange extract or finely diced stem ginger if preferred.

Green bean, tomato and chilli chutney

Makes: 8 jars

INGREDIENTS:

800g runner beans
300g apples
300g onions
1 red bell pepper
400g chopped tomatoes
375ml vinegar
1 tsp chopped chillies
300g sugar
1 tsp salt
Sprinkle of black pepper
200g tomato paste

METHOD:

This is a perfect chutney to accompany Lincolnshire sausages or a good strong cheese. It can be as mild or as hot to taste as you wish; remove the chilli seeds for a milder chutney or use scotch bonnet chillies for more of a kick.

The chutney can be eaten straight away, although flavours deepen if left for four weeks. Keeps for 12 months.

Remove any strings from the runner beans, then chop them into small pieces.

Put into a large pan, cover with boiling water and add a teaspoon of salt.



POUR THE CHUTNEY INTO
STERILISED JARS READY
FOR STORAGE

Bring to the boil and cook for 10 minutes until tender.

Peel, core and roughly chop the apples. Peel and chop the onions. Core and finely chop the red pepper.

Drain the runner beans and then return to the pan. Add onions, apples, red peppers and tomatoes to the pan. Pour in the vinegar and simmer until the fruit is cooked.

Add the chillies to the pan with the salt and sugar. Simmer and stir frequently until the chutney is thick.

Pour into hot sterilised jars and seal immediately. Store in a cool place and refrigerate after opening.

PERFECT WITH LINCOLNSHIRE SAUSAGES OR CHEESE –
GREEN BEAN, TOMATO AND CHILLI CHUTNEY



DIGGING FOR FRESH INGREDIENTS: ELIZABETH LEWIS WITH 17-YEAR-OLD SON WILLIAM



and how it was grown, without chemicals or pesticides, is incredibly important for us. It's also very rewarding to eat something you've grown, as well as good exercise after eating too much cake – and a great stress relief in a busy world."

Family cookbooks

The unique recipes from Elizabeth's grandmother Margaret have also played an important part.

"My Nan left me some cookbooks which are mainly handwritten, with a few newspaper and magazine clippings. The recipes are very similar to the way we cook all our fresh ingredients

Food played a big part in Elizabeth's early life too: "Smelling strawberry jam cooking while playing outside or watching my Nan rub up pastry in the kitchen evokes fond memories. The cakes my mother made for me as a child shaped the chef I became."

As well as seasonal jams, marmalades and chutneys, The Chef's Pantry also makes and sells chilli sauces, jellies from chillies and herb flavoured mustards, while in the bakery section you will find loaf cakes, fruit pies, tarts, traybakes, brownies and special occasion cakes.

"As a family we all have our own strengths individually, but combined together it has

"Feeling passionate about your idea is just the beginning..."
– Elizabeth Lewis

naturally and we use these for our jams and chutneys, such as our Lincolnshire Green Bean Chutney and the Yellow Belly Mustard Sauce – one of my grandad's favourites. I also use them for cakes and puddings such as seed cake, scripture cake and Miss Luxmore's nut cake."

The recipes have also prompted Elizabeth to compile her own cookbook, which she began writing during lockdown.

"It includes some of the recipes I've tried but with additions to give them a modern twist, as well as in their original form. Many have names that are long gone from people's minds so without making them it's hard to know what they should look like!"

led to a successful business," says Elizabeth.

"My mother and I are the main chefs and my son William, a talented cook, helps in the kitchen with the cakes and preserves. My father and partner have both run a gardening business for many years and help grow the vegetables, while my brother does the technical part, including website and IT requirements.

"Feeling passionate about your idea is just the beginning; seeing your business grow, that's the dream. I'm often asked if I would do it all again? Yes, without a doubt, it's been an amazing journey so far and the voyage has only just begun!"

For more information visit www.thechefspantry.co.uk

FAMILY RECIPES FROM ELIZABETH'S GRANDMOTHER'S COOKBOOKS



LINCOLNSHIRE LIFE

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 FOOD & DRINK AWARDS 2022

good **TASTE**
 LINCOLNSHIRE

Launching Lincolnshire Life's 26th annual food and drink awards

Lincolnshire Life are delighted to announce that we will be opening our nominations for the 2022 Taste of Excellence Awards in May.



IN PERSON AWARDS EVENING AT THE BLUE ROOM

We were quite overwhelmed to welcome guests in person to our 2021 awards ceremony held in The Blue Room, Lincoln last November, after reshaping the awards and some categories in the previous two years, to reflect the challenges of the pandemic. We know many businesses are still recovering from these effects and this year we plan to have an even more celebratory evening. Details will be announced in Lincolnshire Life and

through our social media channels in May – so watch that space!

Sponsors

All this wouldn't be possible without the help of our sponsors. Our main sponsor this year is Turnbull Kitchens and Bathrooms and they are also sponsoring our Best Newcomer of the Year category. We're pleased to welcome back Dexter & Sharpe who are sponsoring the Best Farm or Local

Shop of the Year.

Business.VisitLincolnshire are our sponsors for a new category this year: our Green and Sustainable category. We are also welcoming back Greencore; HIT Training who sponsor Best Restaurant of the Year; Sleaford Fine Foods who are sponsors of Best Dining Pub of the Year; and Ruby & Co who are the sponsors of Best Wedding Venue of the Year and fulfillers of our awards ceremony venue decoration.

THE 2021 WINNERS



We can't wait to see what they have in store. We will be giving you updates in Lincolnshire Life and through social media as more of our sponsors come on board for this year.

We will be asking you, customers and connoisseurs of the best eateries, hospitality venues, producers, pubs and venues, to send in your nominations for businesses across the county, between May and August, in the following categories:

- Best Restaurant of the Year
- Best Dining Pub of the Year
- Best Tea or Coffee Shop of the Year
- Best Farm or Local Shop of the Year
- Best Food to your Door
- Best Bakes or Sweet Treat of the Year
- Best Drinks Product of the Year
- Best Producer of the Year
- Best Hotel of the Year
- Best Wedding Venue of the Year
- Best Bed and Breakfast of the Year

- Best Self Catering Establishment of the Year
- Best Newcomer of the Year
- Business.VisitLincolnshire Green and Sustainable Award

We'll be announcing the top businesses in each category who will go forward to be considered by our team of judges once the competition closes on 26th August, so keep an eye out on our social media channels.

Two of our most hotly fought competitions in the past have been Chef of the Year and Young Chef of the Year, as platforms for county based chefs to showcase their creative flair. Owing to difficulties gaining permission from partner organisations to access the facilities we require to hold the cook-offs, we are sorry we will not be including these categories this year but we hope this situation will be different in 2023.

Nominations can be placed through

our website www.lincolnshirelife.co.uk, by post using the nomination forms included in the June, July and August editions of Lincolnshire Life (also available to download from the website). Or you can vote on our social media channels. Don't forget to get those nominations in between May and 26th August.



CELEBRATING THE BEST OF LOCAL FOOD, DRINK AND HOSPITALITY

SPONSORS



Shopping a little greener in Lincolnshire

By Hayley Toyne of Business.VisitLincolnshire



When you think of shopping sustainably and the prospect of 'going green' for your weekly shop, you might find yourself questioning what that actually means. Is that something that applies to me, can I make a difference? Surely that's the domain of big brands, and their responsibility to change their ways. Seeing packaging change and

recycled symbols pop up on single-use plastics is enough, isn't it? That's got that box ticked.

So yes – large organisations are absolutely doing their bit to help us shop 'greener'. But actually there is so much more that shopping and consuming sustainably can cover. You're probably already doing some of

it and not even aware; or it would only take a few small changes to make a noticeable difference to your impact on the environment.

The bigger picture that Lincolnshire plays in creating a more sustainable future for generations to come is staggering. The spotlight is shining bright on becoming more

sustainable and encouraging environmentally friendly practices in many industries at the moment – from tourism to energy production – and Lincolnshire is right at the heart of making these changes a reality in everyday life. The switch to renewable and green energy sources for example is being championed by Greater Lincolnshire at a mind blowing pace – and is worth a staggering £1.2 billion a year to the region. We've all seen landscapes changing as off- and onshore turbines become a common sight in the county – and our land and waters farm so much more than traditional produce now. And we're not just talking rural and wide open spaces to harness change.

The Humber Zero project is on a mission to reduce CO2 emissions by the Immingham Industrial Cluster by a whopping 8 million tonnes a year by 2030. So there are amazing changes taking place in our county and we are world class in some of these technologies. But all that may seem unrelatable and a little removed from everyday life. The green industrial revolution is clearly critically important – but let's take a step back, get personal, and have a look at what you and I can do right here and now that can reduce our impact on the planet. (I do drink 'green' tea, but apparently that's not it!)

Check out your local market/farmers' market

If there could be a positive to be taken from the past couple of years, it may well be the spotlight that the

pandemic was able to shine on the importance of our local food supplies and the ability to buy good quality, fresh supplies around and about where we live.

The range of produce you'll find at our outdoor food markets is fantastic. Often grown nearby and finding its way to stalls straight from the fields via the farm – this produce hasn't travelled hundreds of miles to distribution centres only to be redirected back to our shelves. Lower food miles equals less energy used and a lower carbon footprint. And because it's not on its magical mystery tour of regional and national distribution centres, it finds its way to our shopping baskets faster too. Because it doesn't have to be kept artificially fresh for longer, because it doesn't have to be protected from damage in transit, and because you're able to select your portion sizes yourself – packaging can be drastically reduced.

Of two things in this life I am sure: one, my heart breaks a little when I see a broccoli floret shrink wrapped in plastic packaging, and two – choosing your own fruit, giving it a squeeze, and taking it home in a brown paper bag (destined of course for the purple lidded bin, or tomorrow's pack-up sandwiches) makes it taste better every single time. Even better – take your own reusable produce bags and use again and again.

Investigate natural solutions at home

Cleaning and hygiene products are often a great



way to try your hand at replacing a household essential with something a little kinder to the environment. Many of the elements can be bought locally, and often just comprise everyday stock cupboard ingredients. White vinegar diluted in tap water with a just a few

drops of essential oil or a squeeze of lemon juice can make a fantastic household cleaner. The acidic nature of vinegar is so powerful it can dissolve dirt and grime. It's also strong enough to kill bacteria. Decant into a recycled spray bottle and use again and again – for a fraction of the price of



ECO PANTRY CRISPS

A few recommendations for sustainable shopping in Lincolnshire

- The Lincoln Eco Pantry: www.facebook.com/lincolnecopantry
- Green's Health Food Shop, Lincoln: www.greenshealthfoodshop.co.uk
- Spill The Beans, Louth: www.spillthebeans.shop
- Grimsby Farmers' Craft Market – third Friday of every month, Victoria Street.
- East Lindsey Market Towns – Market Days: www.e-lindsey.gov.uk/MarketDays
- Stamford Green Quarter and All Good Market: www.allgoodmarket.co.uk
- Sleaford Millstream Square Artisan Market: www.facebook.com/MillstreamSquare
- A selection of local food producers can be found at www.visitlincolnshire.com/food-drink

commercially bought products. Many 'recipes' can be found online and the quantities can be adapted for different uses and surface types etc.

Pop into the growing number of eco-friendly general stores in the county too and you'll find a whole range of natural and reusable solutions that often in the long run can be as kind to your bank balance as they are to the environment. Living as I do in a household with two teenage girls, beauty products and make-up are never far from reach and I was astounded by the sheer number of cotton wool pads we used every day. Now all have been replaced by reusable, soft little sewn bamboo rounds. We each use one a day and then simply throw in with an existing wash ready for the following week. They work just as great as their single-use alternatives, we have already saved the money they cost to purchase in the first place, and they take no extra effort whatsoever.

Check out 'bring your own container' shops

A favourite in our household – bring your own container shopping is a popular and growing area of retail. Feeling like a natural progression from bags for life and fresh produce nets, bringing your own container to fill can be a great way to stock up on everyday essentials such as pasta, rice, coffee beans, cereals and baking ingredients etc – and especially bathroom items such as shampoo and shower gel which tend to use single-use plastic bottles.

Weigh your empty container (I'm a secret container voyeur – I love to see what people bring from home!), fill, weigh again, work out the weight and pay the pence per gram. It's like returning to the good old corner shop, over the counter days but with the convenience of self-service. It's funny how some things come full circle, isn't it? Not only is it environmentally friendly as you cut out the need for single-use packaging but it's cost-effective too as you can tailor your portion size and reduce food waste. A double win!

Little changes to make a big difference

Here are some everyday changes when you are out and about shopping, recommended by the Plastic Free Lincoln campaign group, that can literally make 'the world' of difference. You can find out more by simply searching 'Plastic Free Lincoln' on Facebook and take a look at their page.

- Remember your refillable water bottle – Did you know there are 49 venues in Lincoln alone where you can refill your water bottle for free?
- Take a reusable coffee cup and refuse single-use take away cups
- Refuse a single-use plastic bag and take your own
- Take your own cutlery or use sustainable alternatives
- Refuse single-use condiment sachets
- Get local milk in reusable glass bottles

Wilder Doddington

Conservation of wildlife and sustainability have been at the heart of activity on the Doddington Hall Estate for at least three generations.

This recent history of conservation on the estate, along with its much earlier history of being partly grazed woodland and partly open heath means that the estate is peppered with a mosaic of habitats, hedges, ancient woodland, lowland heath, wetlands and ponds. This is an unusual situation, as many farms no longer have such a bank of habitats within them.

At the same time the biodiversity and climate crises are now widely recognised, and plans are being drawn up around the world to deal with them.

At Doddington, there is huge potential to increase biodiversity, lock up carbon to prevent global warming and reduce flooding. Plus, the fact that Doddington is probably one of the most visited farms in the county means that there is huge potential to help people

understand the role that a farm can play in the climate and biodiversity crises.

The vision is an altogether Wilder Doddington – a long-term, large scale, nature recovery project. Arable farming ended in 2021, wood pasture and species-rich grassland will be allowed to develop across the previously conventionally farmed estate over the next 100 years. Low-intensity grazing/browsing of rare breed Lincoln Red cattle, ponies, pigs, and the existing wild deer population will be the main management and habitat creation tool – and of course they will be turning the vegetation into wonderful organic, pasture fed meat.

The movement away from intensive agriculture to extensive grazing will ultimately lead to a huge boost in biodiversity; a reduction in greenhouse gases emitted; lots more carbon locked away in

the soils and vegetation of the estate; better and more resilient soils, better water quality in the ponds and streams which cross the land; help in reducing flooding, as well as help to produce sustainable, organic, pasture fed beef, all of which is already served in Doddington's own café and at events, as well as sold through the Farm Shop.

To follow the journey of Wilder Doddington and find out how you can get involved, please visit: www.doddingtonhall.com/wilder



FARM SHOP, CAFE & TEA ROOM
Seasonal Estate produce & locally sourced food



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DODDINGTONHALL.COM





VisitLincolnshire.com is growing

Mary Powell, Tourism Development Manager at Lincolnshire County Council, explains how new websites are aiming to inspire and inform.

Over the past two years the world of work utterly changed. Plans were torn up and after a quick regroup we set off, sometimes in different directions. I know this has been the case for my tourism work and whilst these have been very unsettling times, we have managed to deliver two brand new websites and a Green Tourism Toolkit amongst a wealth of other work.

The new www.visitlincolnshire.com is a monster and growing ever larger! We felt that we needed to both inspire and inform and that our old website wasn't delivering for the times we were in. The new website is fast, modern and beautiful to look at; and after a year of operation it is delivering good business for the visitor economy. New areas are being developed all the time.

Walking is one of the most popular areas, not surprisingly, and we are doing more work here as Lincolnshire's Great Outdoors is such a strength. One of the joys of the countryside to me is watching the bird life and not forgetting our coastline; in effect a super-highway for migrating birds and therefore an ever changing cast to look out for.



THEDDLETHORPE DUNES

Whether you are a real enthusiast or a keen, but not always knowledgeable observer like me, you need an inside track on what to look out for and so a new Bird Watching area of the website is being developed. Apparently Lincolnshire is one of the most under-watched counties, not because we don't have birds to watch, but we haven't been good at telling people about it. Working with Lincolnshire Bird Club and other conservation bodies, our first venture, launching at Easter is a Coastal Bird Trail. Other trails will follow as we cover the county. This is very much using insider knowledge: the best places to go, when to go and what to look out for, from the people who really know.

It's important that we take good care of Lincolnshire and we have produced a Green Tourism Toolkit to help businesses on their sustainability journey. Launching late March 2022, it's all about taking small simple steps

to making better places for people to live and for people to visit. Apart from reducing your negative environmental impact and helping to ensure your local area thrives, it addresses changing consumer trends, reduces operational costs and helps attract and retain the best staff. It is a daunting task, but the toolkit is there to guide businesses.

The second website is called business.visitlincolnshire and is there to support and guide businesses, not only through their sustainability journey but also the minefield that being in business can sometimes feel like. The principle behind it is that tourism businesses are primarily motivated by being hospitable. Many are micro-businesses and whilst showing that hospitable face, behind the scenes they also need to be Head of Finance and HR, handyman and probably chief cook and bottlewasher too. It may feel at times like the business is running them rather than the other way round. The website,

which will be the home for the Green Tourism Toolkit, also has over 60 videos with masterclasses on social media, marketing, cyber security, business planning, you name it – all aimed at the visitor economy and as jargon-free as we could possibly make it.

2022 is beginning to seem as unsettled as the previous two years, but we can probably expect many people to be holidaying at home. We hope that many of the people who discovered Lincolnshire for the first time last year will return. It's good to take a good hard look at how we operate and see if we can do things better, so do take a look at Visit Lincolnshire for ideas of places to visit and find out how well you know your county!

Visit Lincolnshire

Join an ambitious future for food and drink businesses in Lincolnshire

As the UK transitions from the effects of the pandemic to embrace post-Brexit trading and new opportunities as the economy grows, businesses in Lincolnshire will find a wealth of benefits from membership of Lincolnshire Food & Drink, the sector's new champion supporting growth locally, nationally and internationally.



ALEX BAVIN

Alex Bavin, of Lincolnshire Chamber of Commerce, is spearheading the initiative with a carefully considered and extensive package of membership benefits.

"Lincolnshire is an amazing county with a dynamic mix of food and drink producers. Through the membership our mission is to promote, connect and help grow these businesses locally, nationally and internationally. The county boasts fantastic resources and through collaboration we want to create a community that thrives."

Companies can choose to join either as a Supporter or Growth member. Each level comes with a host of benefits to help your business make vital connections within the county, gain and share expert knowledge, appear on platforms to promote and

profile your products and have access to tools and support for international trade.

The Supporter package costs £195 + VAT per annum and members can make connections through member-to-member referrals and collaboration, with discounted stand fees for the Lincolnshire Show and Food & Gift Fair. Growth package members, who will pay £380 + VAT per annum will have the additional benefits of Business Development and when required, meetings with the Relationship Manager.

All members will have access to a broad spectrum of knowledge based benefits including a monthly webinar programme on key topics from leading industry speakers, monthly networking events, access to training workshops and courses and a discounted rate for Chamber events.

The Growth package has health and wellbeing as an additional focus with a free cyber security health check by Business Savings Partner, Custodia, free HR support services, health and safety and legal advice as well as AA Roadside Assist.

There is also a cluster of Westfield Health benefits including health plan cover, mental health and workplace wellbeing support and wellbeing plan and health calendar.

"We appreciate that the wellbeing and mental health of those in the workplace is a vital consideration of any business," said Alex, "so this range of Growth member benefits is tailored to provide ongoing

staff support and assurance through these challenging times."

Lincolnshire Food & Drink will help raise the profile of your business by offering a dynamic mix of digital, print, editorial and exhibition platforms. Supporter and Growth members will benefit from regular profiling on social media, editorial features in Good Taste Lincolnshire and Lincolnshire Life magazines, use of the Lincolnshire Food & Drink branding, bespoke listings and representation at all levels within the food and drink industry. Growth members can access representation at national exhibitions.

Finally International Trade sees a wealth of services included for Growth members including foreign exchange services, access to the International Trade Hub and 1-2-1 support.

All members are offered exclusive discounts on Chamber services including events, e-shots and website banner advertising. If you are a non-food and drink business you can still join and enjoy some of these exceptional benefits. See full membership comparison details in the panel.

If you would like to know more or join Lincolnshire Food & Drink please fill out a membership form via the website at www.lincolnshirefoodanddrink.co.uk Alternatively contact Alex Bavin on 01522 846930 or via email alex.bavin@lincs-chamber.co.uk



MEMBERSHIP PACKAGE COMPARISON

SUPPORTER
£195+VATGROWTH
£380+VAT

Connect

Member to Member Referrals, Collaboration and Signposting	✓	✓
Discounted stand fees for the Lincolnshire Show and The Food & Gift Fair	✓	✓
Discounted meeting room hire	✓	✓
Business Development – proactive and facilitated introductions to connections & market opportunities		✓
Regular Meetings (when required) with the Relationship Manager		✓

Knowledge

Monthly Newsletter with Industry News and Events	✓	✓
Peer support – Hosted Bi Monthly Virtual Network with Guest Speaker	✓	✓
Monthly Webinar Programme on Key Topics with Leading Industry Speakers	✓	✓
Access to Training Workshops and Courses	✓	✓
Access to Chamber Events	Discounted member rate	Discounted member rate
Cyber Security Business Health Check provided by our Business Savings Partner Custodia		✓
Access to Quest – free HR, Health and Safety and Legal Advice		✓
Westfield Health Plan Cover		✓
Westfield Health Wellbeing Plan and Health Calendar		✓
Mental Health and Workplace Wellbeing Support	✓	✓
AA Roadside Assist		✓

Profile

A Social Media Welcome on Lincolnshire Food and Drink	✓	✓
Use of the Lincolnshire Food and Drink Brand	✓	✓
A Bespoke Directory Listing on our Dedicated Website	✓	✓
B2C Profile in the Good Taste Magazine part of Lincolnshire Life	✓	✓
E-shots	Discounted member rate	Discounted member rate
Lincolnshire Food and Drink editorial in Lincolnshire Life as a new member	✓	✓
Discounted Digital Banner Advertising on Lincolnshire Food and Drink Website	10% Discount	25% Discount
Dedicated Group on LinkedIn	✓	✓
Regular Profiling on Lincolnshire Food and Drink Social Media Platforms	✓	✓
Representation at Local, Regional and National Level within the Food and Drink Industry	✓	✓
Representation at National Exhibitions		✓
Chamber Matters Editorial		✓

International Trade

Export Readiness Guide	✓	✓
International Trade Presentations via Teams	✓	✓
Foreign Exchange Services		✓
Export Documentation	Enquire for details	
Access to International Trade Hub		✓
1 – 2 – 1 support – half an hour per month		✓
Participation in Country specific Roundtables		✓
International Trade Coach Consultancy Service – bespoke service	£500 + VAT	£400 + VAT

There is a joining fee of £30 + VAT for Lincolnshire Food and Drink.

If you are a non-food and drink business, already a Chamber member and would like to be part of the membership, the requirement is to join at the **Supporter** level. If you are a non-food and drink business and a non-Chamber Member, the requirement is to join at the **Growth** level. **For further information** Contact Alex Bavin on 01522 846930 or via e-mail alex.bavin@lincs-chamber.co.uk



A celebrational Easter feast

Rachel Green, the Lincolnshire Wolds based chef, has been working on recipes to help you entertain in style. Whether you are welcoming a large group, eating al fresco or catering for a more intimate gathering, these recipes are bound to impress. There is a satisfying main course, starter or light lunch idea, a refreshing cordial and of course, a stunning dessert. Happy Easter!

BRITISH PORK SERVED
WITH HASSELBACK POTATOES

Spiced roasted pork loin, Hasselback potatoes, herby Hispi cabbage and goat's curd

INGREDIENTS:

1.2-1.4kg pork loin
100ml honey
80g soft dark brown sugar
50g fresh ginger, peeled and grated
2 tsp ground coriander
½ tsp ground cumin
1 red chilli, deseeded and sliced
3 Cox's apples
120g dried dates, pitted
2 large red onions, thickly sliced
200ml balsamic vinegar
2 cinnamon sticks
3 star anise
500g new potatoes
Sea salt flakes
Freshly ground black pepper
4 tbsp olive oil, plus a little extra for drizzling
1 Hispi cabbage, outer leaves removed, quartered, core left intact
2 leeks, trimmed, washed and cut into 2" lengths
2 large shallots, sliced
A small bunch of basil
A small bunch of chives
A small bunch of dill
3 garlic cloves, crushed

Zest and juice of 1 lemon
150g Lincolnshire Poacher cheese, grated
1 pint vegetable stock
200-250g goat's curd
Preheat the oven to 220°C/200°C fan

METHOD:

Score the rind on the pork loin and leave to one side. In a small mixing bowl, combine the honey, sugar, ginger, coriander, cumin and chilli. Rub over the pork. Core the apples, cut in half and stuff with the dates. Scatter the onion slices into a roasting tray and place the pork loin and stuffed apple halves on top. Drizzle with the balsamic vinegar and scatter in the cinnamon sticks and star anise. Put into the preheated oven, cook for 10 minutes and then immediately reduce the heat to 180°C/165°C fan and allow to cook for 1 hour, basting frequently. Allow to rest for at least 15 minutes before carving.



Meanwhile, Hasselback the potatoes. (This can be made easier by placing each potato into the bowl of a wooden spoon and making thin vertical cuts into the potato without cutting all the way through.) Place the potatoes

in a roasting tin, season with a little salt and pepper and drizzle with a little olive oil. After the pork has been cooking for 15 minutes, put the potatoes into the oven to roast.

Then, put the cabbage, leeks, shallots, herbs, garlic, lemon zest and juice and cheese into a large mixing bowl. Season with salt and a little pepper and toss with the olive oil until coated. Tip the mixture into a large roasting dish, pour in the vegetable stock and place dollops of goat's curd over the top.

Thirty minutes before the pork and potatoes are cooked, put the cabbage dish into the oven to cook for 30-40 minutes until the cabbage dish is browned and the vegetables cooked.

Once everything is cooked, remove from the oven. Carve the pork into slices, drizzle over the roasting juices from the tin and serve with the apples, potatoes and cabbage dish.

Goat's curd

INGREDIENTS:

1 litre goat's milk (full fat)
100ml lemon juice
1-2 tsp salt, to taste

METHOD:

Slowly heat the milk in a stainless steel pan over a moderate heat until it reaches 80°C. Remove the pan from the heat. Stir in the lemon juice and salt and leave to sit

for 1 minute: the mixture will curdle and become slightly thicker.

Line a colander with two layers of cheesecloth, or a thin, clean tea towel, and gently pour the mixture into the cloth. Gather the edges of the cloth up and around the liquid and tie it into a bundle or use a rubber band to hold the cloth together.

Hang the cloth bag

over a bowl and leave the mixture to drain for 2 hours. Undo the bag and scrape the drained cheese into a clean bowl. Stir chopped herbs such as chives, parsley or dill into the curd.

The goat's curd will last up to a week in the fridge and will yield around 200-250g of cheese.



Asparagus hollandaise tart with smoked salmon

INGREDIENTS:

1 x 165g jar ready-made hollandaise sauce
1 tbsp horseradish sauce
1 tbsp finely chopped chives
Freshly ground black pepper
Sea salt flakes
320g ready rolled puff pastry sheet
1 egg, lightly beaten
2 bunches asparagus, trimmed
1 tbsp olive oil

120g smoked salmon, cut into small pieces
½ a lemon, zested

Preheat the oven to 220°C/200°C fan

METHOD:

Tip the hollandaise sauce into a bowl. Stir in the horseradish sauce along with most of the chives and season with a little salt and pepper.

Unroll the pastry sheet, leaving it on the baking parchment. Place on a baking tray, and lightly score a 1cm border around the edge with a sharp knife. Brush the border with a little egg to glaze.

Spoon the hollandaise sauce into the middle of the pastry sheet and then spread it over the pastry to meet the border.

Put the asparagus into a

bowl, add the olive oil and toss well with a little salt and pepper. Place the asparagus on top of the hollandaise.

Bake in the preheated oven for 20-25 minutes or until the pastry is golden in colour and the asparagus tender. Take out of the oven and allow to cool slightly.

Scatter with the smoked salmon, lemon zest and remaining chives.

Biscoff Easter cheesecake with salted caramel sauce



INGREDIENTS:

75g butter, plus extra to grease
225g Lotus Biscoff biscuits, plus extra to decorate
600g cream cheese
75g icing sugar
300ml double cream
2 tsp vanilla extract
100g smooth Lotus Biscoff spread
Chocolate flakes and chocolate mini eggs, to decorate

For the salted caramel sauce:

300ml double cream
175g light brown sugar
50g butter
4 tbsp Lotus Biscoff spread
2 good pinches sea salt flakes

METHOD:

Lightly grease the base and sides of a 20.5cm round springform tin and line the base with baking parchment.

In a food processor, blitz the biscuits until they resemble rough breadcrumbs. Melt the butter

THIS TART MAKES A PERFECT
STARTER OR LIGHT LUNCH



in a pan and drizzle into the biscuit crumbs, pulsing until combined.

Tip the biscuit mixture into the prepared tin and, using the back of a spoon, press the mixture down and around the base of the tin, smoothing the surface until you have an even base. Place in the fridge to chill.

To make the filling, in a large mixing bowl, beat together the cream cheese and icing sugar until smooth and then beat in the double cream, vanilla and 100g of Biscoff spread. Continue beating until the mixture thickens. (This is best done in a free-standing mixer or with a hand-held mixer.)

Spoon the mixture into the tin and spread around the tin until the base is completely covered with a smooth even layer of mixture. Chill in the fridge for at least 6 hours or overnight.

To make the sauce, put the cream, sugar and butter into a small saucepan and heat gently until the sugar has dissolved. Bring to the boil and allow to bubble for 2-3 minutes until syrupy. Stir in the 4 tablespoons of Biscoff spread, stirring until melted. Leave to one side to cool for about 10 minutes and then add the salt.

Take the cheesecake out of the tin, peeling the parchment off the base and put onto a serving plate or cake stand. Drizzle with the salted caramel sauce and scatter with some crushed Biscoff biscuits and some whole ones as well. Decorate with the chocolate flakes and mini eggs. Cut the cheesecake into slices and serve with a little more of the salted caramel sauce.

Homemade pink raspberry lemonade

INGREDIENTS:

8 lemons, plus extra slices to serve
300g caster sugar, plus extra to taste
300g frozen or fresh raspberries, plus extra to serve
1 tsp citric acid (optional)
Ice, to serve

METHOD:

Pare the zest from the lemons with a peeler, removing as little white pith as possible.

Juice the lemons and in a small bowl mix together the juice, zest, sugar, raspberries, citric acid (if using) and 1.2 litres of boiling water. Allow to cool and then leave in the fridge overnight.

Sieve the juice, pressing very lightly with the back of a spoon, and leave to stand for an hour. Put in the fridge to chill.

To serve, put the juice into a jug, add a few lemon slices, raspberries, lots of ice and some sparkling water.



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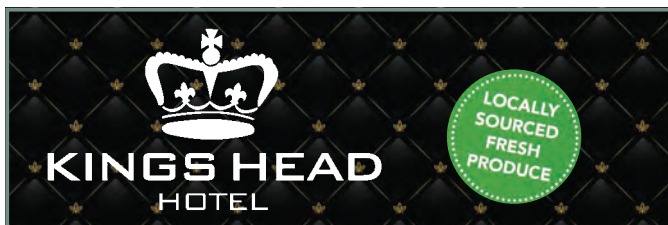
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THE OINK COMPANY'S FULL
OF FLAVOUR SNACKS

Snap, crackle... and Oink!

Barbara Young meets Mike Holman, founder of The Oink Company which produces irresistible traditional and artisan pork scratchings.

Recently voted the UK's favourite pub snack (ahead of salted peanuts and salt & vinegar crisps), pork scratchings have long been a popular accompaniment to a cold pint, chilled glass of wine or refreshing gin and tonic.

Following eight months' research and development, The Oink Company, a Lincolnshire-based family-run enterprise, has been quick to identify the trend and push ahead with new concepts, launching its quality range of flavours in 2019 with the emphasis on producing a "posh version" of pork scratchings.

Founded by former pig farmer and award-winning brewer Mike Holman, the small team of chefs at

the aptly named The Oink Company have created a range of traditional and artisan pork scratchings for connoisseurs of this much loved pub snack that are free from gluten (and where possible free from MSG), to appeal to customers with gluten intolerances (coeliacs), as well as those on low carb diets (Keto).

"Pork scratchings have always had that 'guilty pleasure' aspect with the combination of pork and salt flavourings making them incredibly moreish," says Mike, who describes himself as a "keen home cook" who enjoys recreating dishes enjoyed while eating out with his wife and children. "We know we shouldn't eat

too many, but 'when you pop, it's hard to stop'. Pork scratchings are also the perfect snack for people on the Keto diet who are eating fewer carbohydrates and want a snack that's high in protein."

Having been a pig farmer for 14 years, Mike then found himself on the treadmill of commuting to London and travelling the UK for the next 20 years in his job as project and change manager before deciding to "escape from the daily rat race".

"I started the brewery with the view of changing the quality of family life and during that time created several beers that won bronze, silver and gold in regional and national awards,"



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he explains. "Being a brewery owner and making continental beers has always been a great passion of mine, which is especially rewarding when you see those beers win awards and individuals enjoying them. I also create dishes with beer and write recipes for the Lincoln CAMRA Magazine ImpAle."

Traditional methods

Having identified a fast growing market in tasty snacks, Mike made the decision to sell his share of the brewery to his business partner, to concentrate on launching his new pork snack venture which has gone from strength to strength.

"During my time as a brewer I could see that the snack industry in pubs and supermarkets was huge and pork scratchings are still

one of the most popular snacks in pubs. I also saw there was an opportunity for an artisan, posh pork scratching and crackling snack that was better than the traditional teeth breakers already on sale.

"We spent months researching and developing a product that was fresh, tasted better than other brands and was all-inclusive in customer appeal.

"Our chefs use traditional methods to lovingly hand cook each scratching, achieving that perfect crunch every time. We then beautifully season our scratchings ready for customers to enjoy with their favourite tipple – a naughty but nice snack!"

According to food historians, butchers first started selling pork scratchings in the 1930s,

calling it crackling, however it is believed they first went to market almost 100 years ago in the West Midlands as a working man's snack arising from many families keeping their own pig at home.

"We only use rind from the shank of the pig which is hand cut to ensure we

maintain a good layer of fat on the rind," says Mike.

"Our Oink traditional pork scratchings are cooked once at high temperatures until they reach our desired level of crunch and crispness – we are looking for the fat to be soft under a layer of crispy rind.

**MIKE HOLMAN, FOUNDER
OF THE OINK COMPANY**





THE OINK COMPANY'S PORK SCRATCHINGS HAVE BEEN SENT TO ANTARCTICA TO HELP FUEL EXPLORERS

"Our artisan crackling is cooked twice to create a much crunchier product with a lot of the fat rendered out in the cooking process. We then season the traditional scratchings with our salt seasoning and the artisan range with various flavours such as salt & vinegar, smoky BBQ and sweet chilli and this year we are also introducing new flavours such as cheese & onion, habanero and curry!"

Full of flavour

The Oink Company uses pork rind from abattoirs in Ireland and the UK that take in pigs from Yorkshire and Lincolnshire.

"The quality of the rind is important to us as we use only rind from the shank of the pig. It is hand cut to ensure we still maintain

a good layer of fat, which can't be achieved with machine-cut rind.

"We only use shank rind as the quality of the skin is superior to other parts; also, the thickness of shank fat is just right – not too thick, not too thin.

"When you pop, it's hard to stop"
– Mike Holman

"Both of these qualities are essential for perfect pork scratchings and delivering a unique combination of crunchy rind and a rich, softer textured layer of fat."

The company, which currently sells throughout the UK and also exports to customers in America, Canada, Australia, Israel, Netherlands and Republic

of Ireland, is also committed to producing snacks that are free from gluten: "We cook in small batches to maintain freshness and are committed to being eco-friendly with our packaging, hence the introduction of our recyclable drums and

the move to introduce glass jars, replacing our previous plastic jars.

"We are also working with the DIT (Department of International Trade) on exporting to Japan and supported Antarctic Quest 21 (a climate change expedition) this year by sending our pork scratchings to Antarctica to help fuel the explorers."

All The Oink Company's pork scratchings and crackling are hand cooked in small batches, with salted their bestseller, followed by Smokey BBQ which pairs well with spicy mango chutney or apple sauce.

They are also currently working on a new pork crunch snack with several new flavours including cheese & onion, blue cheese, paprika and Jamaican jerk.

"Our aim is to produce an expertly flavoured snack which has been hand cooked at a high temperature for just the right amount of time to get that perfect crunch with every bite – definitely one of my favourite guilty pleasures!"

For more information visit www.theoinkcompany.co.uk

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- Brass Band Radio
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The Bandsman Fund is run by The Gentlemen Distillers and will give a donation every six months to a single band, orchestra, choir, or other ensemble in need of funding. This could be to replace damaged instruments, help renovate a rehearsal space, or allow people to take part in banding who otherwise could not afford to. It is hoped that with these small acts, The Gentlemen Distillers can help to keep music strong in our communities.

For more information visit the website: www.gddrinks.com



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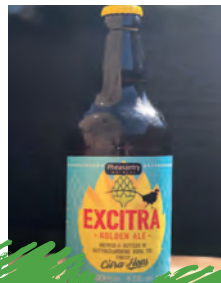
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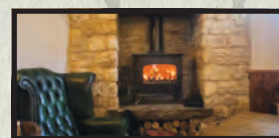
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Sweet treats for all...

Barbara Young meets the dedicated mother and daughter duo behind Robin Rose Bakes, who are committed to producing exceptional “free from” bakes and cakes.

A joint business venture launched in August last year between Diane Tebb and her 24-year-old daughter China, Robin Rose Bakes was born out of the pair’s frustration at the lack of quality gluten and dairy-free food, which not only fulfilled dietary requirements but tasted delicious too!

“After China was diagnosed coeliac at the age of 20, everything had to transition to gluten-free. Over the years, we tried some really dire gluten-free cakes and knew that we could do better,” says Diane. “We both agreed that people who don’t have a choice in omitting gluten from their diet still deserve to eat great cake. Making something gluten-free is not an excuse to make it lesser in quality!”

Diane, who is dairy-intolerant herself, explains that coeliac is an autoimmune condition that means if gluten is consumed, the immune system attacks its own tissues. This results in damage to the digestive

ROBIN ROSE BAKES OWNERS, DIANE AND CHINA TEBB



LEMON DRIZZLE CAKE, A BESTSELLING FAVOURITE



system and long-term can increase the risk of certain cancers.

As China is also lactose and soy-intolerant, gluten, dairy, and soy are all avoided in the family's diet: "It can definitely make eating out and grocery shopping much more difficult – we spend far too much time in the free-from aisle at the supermarket!

According to Diane, the reaction to Robin Rose Bakes has been "absolutely fantastic".

"We're often told that people can't tell that our cakes are gluten and dairy-free at all, which is the biggest compliment. Our customer base is very diverse in age, but the majority tend to have some form of dietary requirement and we also have a growing number of customers with 'regular' diets who simply enjoy our cakes, irrelevant of being gluten and dairy-free!"

Dietary requirements

Diane says they have noticed

that the market for those with specific dietary requirements is growing.

"It's increasingly uncommon to be completely unaware of intolerances and allergies. Unfortunately this has meant that large companies and supermarkets have capitalised on this and churned out products that tick all the boxes of gluten-free, dairy-free, vegan, but their quality is severely lacking.

"We're often told that people can't tell that our cakes are gluten and dairy-free at all, which is the biggest compliment" – Diane Tebb

"People who need to follow a free-from diet because of medical reasons (and not through choice, which is also more common now) are sick and tired of having to settle for less.

"For someone like China, who now has to follow a strict gluten-free diet for the rest of her life, it seems wildly

unfair that she shouldn't have access to great quality baked goods like everyone else."

Diane believes there are many misconceptions about free-from food in general.

"As far as baked goods such as cake and bread, there's often the preconception that they're mass-manufactured, dry, crumbly, and overly sweet, as well as having a hard or tough texture, which is what we're hoping to change."

Diane and China spent many months testing and perfecting their recipes ahead of launching the business.

"It was certainly a challenge to start with. Producing free-from cakes takes a lot of practice and that means dedication. However, as it's something

we have to live with on a daily basis, we're committed to keep trying until we get the perfect product.

"It took us months of focussing on a particular format of mini loaf cake to get the end result perfect. To ensure our products had the taste, texture, and appearance of 'regular' cake that was suitable for retail, we had to do test bake after test bake and plenty of those ended up in the bin!

"It certainly wasn't easy but the secret is to keep trying. Don't overcomplicate free-from baking by trying to use fancy and expensive flours or bizarre recipes by bloggers that use ingredients you've never heard of. All supermarkets now stock ready-blended gluten-free flours that you can use in traditional recipes by simply substituting the regular wheat flour.

"A common misconception with gluten or dairy-free food is that it simply has to not contain these ingredients to be classed GF or DF. However, this isn't true. Cross-contamination is a huge issue for those with serious dietary requirements, as something as small as a crumb of bread can make a coeliac very ill.

"Our bakery is completely gluten and dairy-free; we don't handle these ingredients at all, so our products are safe for those with an intolerance, allergy, autoimmune condition, or other dietary requirement, with no risk of cross-contamination."

Family inspiration

Based in Thorpe on the Hill, near Lincoln, the name Robin Rose Bakes was inspired by

Diane's grandparents and a rose bush she has in her garden in memory of her grandfather's gift for growing and love of roses.

"The 'robin' part of our brand name comes from the saying 'robins appear when loved ones are near', as there are often two robins around the rose bush in our garden that we like to think are my grandparents saying hello," Diane explains.

When the business first launched it was based online for postal deliveries, with the brand expanding at markets and events following on. Our first selection was a mixed box that included four mini loaf cakes: chocolate fudge, cherry almond, lemon drizzle, and coffee. We wanted to make sure there was something for everyone in there and although we don't offer this particular mixed box currently, our range has expanded massively since and we now instead have a pick 'n' mix box available online.

"We sell at regular weekly markets – at the moment Newark and Grantham on Saturdays, but we're looking



THE NEW VEGAN RANGE OF CAKES INCLUDES SALTED CARAMEL AND RASPBERRY

to expand this throughout the year. We also have several wholesale outlets across Lincolnshire, which can be found by looking on our social media pages to keep up to date, which include farm shops, cafés, tea rooms and restaurants."

Diane and China's shared love of baking was evident early on and their individual business backgrounds and talents have combined perfectly to launch this fast

growing business.

"We've both always enjoyed baking, not only for ourselves but also for sharing with others. There's an element of love and care that goes into taking the time to bake for someone else and we've always been a family that gathers around food – it's one of the ways we show each other how much we care. Transferring this passion into something we can share on a much larger scale felt

like one of the most natural things to do," says Diane.

"Starting small with the humble packet mix before quickly progressing to trying out most of the recipes in our original Be-Ro home cookery book, China spent her teenage years baking everything from brownies to crumbles, steamed puddings to cookies, cheesecakes to celebration cakes. It didn't take her long to realise how much she likes baking just as much as the generations in the family before her."

China previously worked in a fudge shop, but also spent her later teenage years making commissioned celebration cakes for friends, family and teachers, while Diane, a lifelong baker, has worked in catering and hospitality environments and achieved her HNC in Hospitality Operations as well as a BTEC Level 3 in Hospitality Supervision.

"All of these experiences have culminated to mean we both have knowledge in several areas that are key



SULTANA SCONES ARE ONE OF FIVE VARIETIES WHICH ARE ALL VEGAN

Easter chocolate brownies

INGREDIENTS:

Makes: 6

Easter brownies (gluten and dairy-free)

½ tsp xanthan gum
60g gluten-free self-raising flour
70g cocoa powder, sieved
120g dairy-free butter
85g dark brown sugar
85g caster sugar
2 eggs, large
½ tsp vanilla essence
½ tsp instant coffee powder
30g dairy-free dark chocolate (we use 70% cocoa)

Icing:

80g icing sugar
3 food colourings of

your choice
½ tsp vanilla essence

Tin: We used an individual portion brownie tin to produce ready-cut pieces but you can also use a regular 8" square baking tin and slice the brownies up once they're cool.

METHOD:

Preheat the oven to 170°C (160°C fan) and grease the brownie tin.

Roughly chop the dark chocolate into small pieces and set aside.

Place the butter in a pan and gently melt. When melted, remove from the heat and add

the cocoa, whisking until smooth. Allow to cool for a few minutes.

Whisk the eggs, vanilla, coffee and sugars in a bowl for 2-3 minutes or until smooth and silky.

Add the cooled, melted chocolate mix to the egg mix and whisk until fully combined.

Mix in the sieved flour and xanthan gum until a smooth batter is formed.

Stir in the chopped chocolate and pour into the greased tin. Bake for 17 minutes.

Remove from the oven and allow to fully cool in the tin before transferring to a chopping board.

Using a sharp knife, divide the brownie slab into six portions.

In a bowl, mix the icing sugar, vanilla essence, and add water a tablespoon at a time until a thick paste is formed.

(Don't panic if you add too much water, just put some more icing sugar in until you reach your desired consistency!)

Divide the icing into three bowls and add one of your food colourings to each. Drizzle each colour of icing onto your brownies with a piping bag or spoon.

Top with some of your favourite Easter chocolate and enjoy!

DELICIOUS EASTER CHOCOLATE BROWNIES

If you're looking for a special treat this Easter, try this simply delicious recipe created by Robin Rose Bakes



to setting up a food-based business," she explains.

"Although we started off with my own focus on the physical baking and recipe testing and China's expertise with social media, marketing, logistics, and events, it's now much more evenly split.

"With both of us doing a little bit of everything, it means we can generate ideas from two different perspectives. Separating 'business' time from 'family' time is also key as it's vital to have boundaries when it comes to running a business with family!"

Developing the range

Robin Rose Bakes' range of flavours is constantly evolving and there are currently 12 varieties of mini loaf cake (of which four are vegan) and five varieties of scone (all vegan).

"Following demand, we've just launched our new vegan range of cakes and we're really pleased with how well they've gone down with new and returning customers, so this is something we'll also be expanding throughout 2022.

"Our bestsellers change with the seasons, however lemon drizzle seems to always sell best. It's a classic that's not too sweet and people know that it's going to be moist and zesty. It always looks fresh as we top it with grated lemon rind which gives it a pop of colour when presented.

"Currently, brownies and cookies are also very popular, as well as layered tray bakes, but we wanted to bring something a bit different so we could add to the free-from market as opposed to competing with products



CHERRY ALMOND CAKE

already existing in a very niche market."

Diane says they have also made several celebration cakes and are always happy to have a chat with customers about what they're looking for. "Whether it's a wedding, birthday, or something else, those following a free-from diet shouldn't have to miss out on cake!

"We've worked very hard to create cakes that feel and taste like the 'real deal' and that tends to surprise people following a free-from diet. Instead of being designated the standard pre-packaged GF brownie, our customers can enjoy a much more diverse range of products that they feel they can share with others because they don't immediately appear 'free-from'.

"We want people to buy our cakes because they look and taste great, whether they're following a free-from diet or not, it just happens to be gluten and dairy-free."

Environmentally aware

As a business, Robin Rose Bakes prides itself on being environmentally conscious when it comes to packaging.

"Unfortunately the takeaway food industry is incredibly wasteful, with single-use packaging being just one of the major issues. We decided that we were going to do everything in our power to reduce the environmental impact of our business. For example, our cake cases and cellophane wraps are compostable, the sticky tape we use is plant-based, and our cake domes are made from recycled plastic and are 100% recyclable.

"There is a dedicated page on our website that breaks down every piece of packaging we use and how to responsibly dispose of it, of which only one item is not compostable, biodegradable, or recyclable.

"It certainly costs more to buy these packaging products but we hope that in sharing

this ethos with our customers, we can try to make a positive impact on the decisions of others too."

Looking ahead long-term, Diane and China are aiming to open a bakery and tearoom venue offering an entirely gluten and dairy-free menu of sweet and savoury treats, while short-term they are planning on exhibiting at a number of food festivals and events this year.

"We're passionate about local business and are always on the lookout for more who want to cater for free-from customers. So whether you know what you'd like but don't know where to source it, or have no idea about how to cater for free-from customers and just want to have a chat, we're always happy to sit down with other local businesses and help out where we can. Free-from doesn't have to be complicated!"

For more information visit www.robinrosebakes.co.uk



SAM OWEN

Chef Sam Owen, of Salted Orange, has created a chicken and asparagus dish which will impress your guests whether you are dining indoors or al fresco.

Free range chicken breast with chimichurri, asparagus and Pommes Anna

INGREDIENTS

- 2 chicken breasts
- 1 bunch of asparagus
- Butter
- Salt
- Potatoes, peeled

For the chimichurri:

- 1 bunch of parsley
- 1 tsp fresh chillies, chopped
- 2 cloves of garlic, minced

- Salt
- Olive oil
- ½ a lemon, juiced
- 2 tbsp red wine vinegar

METHOD

Slice the potato as finely as possible, warm 100g butter in a pan until melted. Allow the butter to cool slightly then dip each slice of

potato in, lay on baking paper and season with salt. Bake at 180 degrees until golden and crisp. In a blender combine all the ingredients for the chimichurri except the olive oil. Slowly pour in the oil as it pulses, leaving it slightly coarse. Adjust the seasoning as

required. In a pan add a knob of butter and a splash of oil, lay the chicken skin side down and cook until crisp. Turn the breasts and season. Place in an oven at 180°C until cooked through. Add the asparagus to the pan and crisp and season. Serve as shown.

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W: bandsmangin.co.uk
The Gentlemen 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.

BUY, WHOLESALE THE LINCOLN TEA & COFFEE COMPANY ^T

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

BUY LINCOLNSHIRE CO-OP FOOD STORES ^T

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

CATERER/FUNCTION VENUE LINCOLNSHIRE SHOWGROUND ^{LFD}

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.

WHOLESALE THE ORIGINAL CAKE CO ^{LFD}

Unit 4, Pioneer Business Park,
Pioneer Way, Lincoln LN6 3DH
T: 01522 694411

W: originalcakeco.co.uk

A family, artisan business baking cakes for some of the UK's biggest names and most iconic brands.

CATERER/FUNCTION VENUE

SALTED ORANGE FOOD CO LTD T

Unit 8, Whisby Way, North Hykeham, Lincoln LN6 3LQ

T: 07792 419730

W: 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 T

Farmers Arms, Market Rasen Road, Lincoln LN2 3RD

W: sevendistrictscoffee.com

Seven Districts roast their coffee locally within the Seven Districts of Lincolnshire. All coffees are either fair trade 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) LFD T

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.

WHOLESALE, EDUCATION

STOKES TEA & COFFEE LFD T

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: lincolntowerhotel.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.

BUSINESS SUPPORT

VISUAL PRINT AND DESIGN LFD

1 Checkpoint Court, Sadler Road, Lincoln LN6 3PW

T: 01522 300222

W: visualprint.co.uk

Delivering high-quality print and creative solutions for local and national businesses.

LINCOLNSHIRE COUNTRYSIDE NORTH

BUY, WHOLESALE

ALFRED ENDERBY LTD

Maclure Street, Fish Docks, Grimsby DN13 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)

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.

ACCOMMODATION

THE BLACK SWAN

21, High Street, Marton, Gainsborough DN21 5AH

T: 01427 718878

W: blackswanguesthouse.co.uk

Pet-friendly bed and breakfast in small Lincolnshire village of Marton.

PLACE TO EAT

BLYTON DAIRY ICE CREAM

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

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

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.

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

CATERER/FUNCTION VENUE, ACCOMMODATION, PLACE TO EAT

DOUBLETREE BY HILTON FOREST

PINES SPA & GOLF RESORT

Ermine Street, Broughton, Nr Brigg, North Lincolnshire

DN20 0AQ

E: forestpineevents@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: 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

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.

ACCOMMODATION

THE GRANGE AT KEXBY

The Cottage, Kexby Ln, Kexby, Gainsborough DN21 5PJ

T: 01427 788265

W: thegrangeatkexby.co.uk

The Grange at Kexby is a pleasant 4 star Victorian farmhouse bed and breakfast located between Kexby Village and Gainsborough. The Grange overlooks beautiful countryside and is convenient for many local events in and around Lincolnshire.

PLACES TO STAY/PLACES TO EAT

HEALING MANOR HOTEL T

Stallingborough Road, Grimsby

DN41 7QF

T: 01472 884544

E: reception@healingmanorhotel.co.uk

W: healingmanorhotel.co.uk

A beautiful 37 Bedroom Hotel, Pub and Wedding Venue on the edge of Grimsby.

PLACE TO EAT

HEMSWELL ANTIQUES COFFEE SHOP

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.

HIRST PRIORY T

Belton Rd, Crowle, Scunthorpe DN17 4BU

T: 01724 488652

W: hirstpriority.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 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, 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

Our food stores can be found all across the county, well stocked with more than 100 locally sourced products in our Love Local range.

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

THE NATURAL WORLD CENTRE WHISBY NATURE PARK

Uncle Henry's Farm Shop & Cafe



Uncle Henry's is an award winning farm shop, butchery and cafe located 15 miles north of Lincoln, just off the A15. We are farmers with a passion for great tasting, homemade and locally sourced food, stocking food and drink from over 45 Lincolnshire producers. We are open 7 days a week, please see our website for current opening hours.

Grayingham Grange Farm, Grayingham,
Gainsborough, Lincs DN21 4JD
info@unclehenrys.co.uk 01652 640308
www.unclehenrys.co.uk



FARM SHOP

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.

BUY, WHOLESALE PIPERS CRISPS

T: 01652 686960
W: piperscrisps.com
Hand made crisps produced in
Lincolnshire using local potatoes and
natural flavours from people who
care. Select Lincolnshire People's
Choice Award 2012.

BUY REDHILL FARM FREE RANGE PORK SHOP ON THE FARM

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.

EAT AND BUY SCOTHERN NURSERIES

Dunholme Road, Scothern,
Lincoln LN2 2D
T: 01673 862297
W: scothern-nurseries.co.uk

Garden centre and nurseery with tea
room. Meet friends for coffee or
lunch and browse our plants which
are the stars at the garden centre.

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: 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: 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.

LINCOLNSHIRE COUNTRYSIDE SOUTH

BY DARREN ROGAN

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.

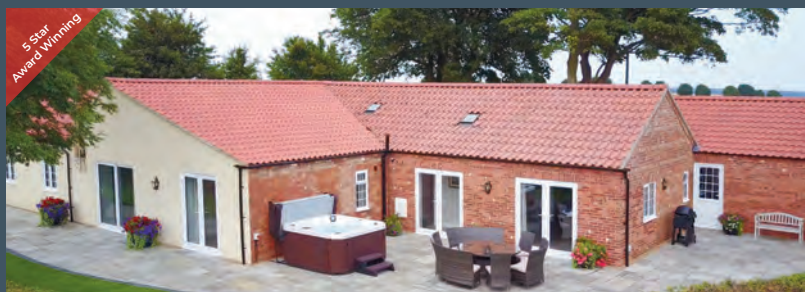
CHUCKLE'S SAUCES

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



LINCOLNSHIRE COUNTRY COTTAGES

3 Unique Luxury Holiday Cottages in Ruckland, Louth, Lincolnshire



Woody's Top - Sleeps 10

Finalist of the 'Select Lincolnshire' Self-Catering Establishment of the Year 2019. Luxury spa hot
tub, 3 double bedrooms with king size beds & 2 twin rooms all en-suite & games room.



Park Cottage - Sleeps 8

Hot tub, outdoor BBQ & pizza oven, table tennis,
games room with pool table/playstation.



Brockdale Barn - Sleeps 12

Swim Spa, 6 ensuite bedrooms, games room, large
outdoor kitchen & firepit.

*Luxury self-catering accommodation in the Lincolnshire Wolds Area of Outstanding Natural Beauty.
Perfect for a family holiday or celebration where you can explore unspoilt areas
of countryside and beautiful sandy beaches.*

WWW.LINCOLNSHIRECOUNTRYCOTTAGES.UK

TELEPHONE: 01507 533200 MOBILE: 07979757985 EMAIL: ENQUIRIES@LINCOLNSHIRECOUNTRYCOTTAGES.UK

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 very popular Bag-In-Box available in 10 litres and 20 litres. You can visit the brewery on a tour which run once a month. We also provide a mobile bar service. Our beers are available online or at our brewery shop.

Ferry Hill Farm, Ferry Road, Fiskerton, Lincoln LN3 4HU
 0800 9993226 sales@ferryalesbrewery.co.uk
 www.ferryalesbrewery.co.uk



PRODUCER

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.

ACCOMMODATION, EAT

THE DOWER HOUSE HOTEL

Manor Estate, Woodhall Spa LN10 6PY
 T: 01526 352588
 W: dowerhousehotel.co.uk
 Stay, dine and celebrate your special occasion in this charming country house hotel.

CATERER/FUNCTION VENUE

THE FARM KITCHEN

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

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: lincolnsirebrewingco.co.uk
 E: claire@lincolnsirebrewingco.co.uk
 Established in 2014, 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

15 Barnes Close, Sleaford NG34 8BF
 W: 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

54 High Street, Navenby, Lincoln LN5 0ET
 T: 01522 810228
 W: odlingbros.co.uk
 Award-winning pork and meat pies, Lincolnshire sausage and haslet. Traditional family butchers and grocers providing high quality personal service.

ACCOMMODATION, BUY, CATERER/FUNCTION VENUE, WHOLESALE

OWNSWORTH'S RAPESEED OIL AND FULBECK GARDENS COTTAGE

T: 01400 273989
 W: 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

Stixwoud 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

QUEEN'S HEAD INN & RESTAURANT

Church Lane, Kirkby La Thorpe, Sleaford NG34 9NU
 T: 01529 300750
 W: thequeensheadpub.com
 Completely refurbished, this top ranking pub and restaurant is synonymous with fine food and hospitality.

PLACE TO EAT

RED LION DIGBY

3 North St Digby, Lincoln LN4 3LY
 T: 01526 321686
 W: 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.

EDUCATION

RED HEN DAY NURSERY

Manor Farm, Reston Road, Legbourne, Louth LN11 8LAS
 T: 01507603535
 W: redhendaynursery.co.uk
 A wonderful day nursery on a working farm for children 0-5.

BUY, WHOLESALE

SEVEN DISTRICTS COFFEE

78 Hawthorn Road, Reepham LN3 4DU
 T: 07554883638
 E: admin@sevendistrictscoffee.com
 W: sevendistrictscoffee.com
 Ethically sourced speciality coffee,

roasted in Lincoln. Empowering people to truly enjoy a great cup of coffee.

BUY

STATIONS BUTCHERS

2 Station Road, Woodhall Spa LN10 6QL
 T: 01526 352321
 E: timwilliamson795@gmail.com

ACCOMMODATION, PLACE TO EAT, CATERER/FUNCTION VENUE

THE VILLAGE LIMITS

Stixwoud 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 to 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

Waveney House, Kit Kat Lane, Sutterton 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.

LINCOLNSHIRE COAST

BUY, ATTRACTION

ALFORD CRAFT MARKET

West Street, Alford LN13 9DG
 T: 01507 463341
 W: alfordcraftmarket.co.uk
 Promoting quality Lincolnshire arts and crafts via events, shop, gallery and craft classes.



Black Swan
Guest House

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



21 High Street, Marton
 Gainsborough DN21 5AH
 Tel: 01427 718878

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



AL FRESCO DINING

**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 7 days a week
to the public and now a great venue
for parties and weddings, with a
licence for civil ceremonies.

**BUY, WHOLESALE
FABULOUSLY FRUITY WINE**

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
our farm.

**PLACE TO EAT, BUY, WHOLESALE
FARMER BROWN'S ICE CREAM**

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.

**ACCOMMODATION
HALF MOON HOTEL**

25-28 West Street, Alford LN13 9DG
T: 01507 463477
W: halfmoonhotelalford.co.uk
The perfect place to stay, with 17
en-suite bedrooms, when visiting
Alford, the Lincolnshire Wolds or
east coast.

**BUY, WHOLESALE
LYMN BANK FARM**

T: 01754 880312
W: postacheese.com
Producers of Skegness Blue,
Skegness Gold, Lincolnshire Brie,
Just Jane, flavoured cheeses and
handmade chutney.

**PLACE TO EAT
SEACROFT HOLIDAY ESTATE**

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

**BUY, WHOLESALE, ATTRACTION
SKEGNESS DISTILLERY LFD**

36, Prince George Street,
Skegness PE25 2BD
T: 07742 012740
W: spiritofsknegness.co.uk
One-stop shop for all lovers of gin
and rum. Gin School, distillery tours
and tasting sessions.

**PLACE TO EAT
SEASCAPE CAFÉ**
North Sea Observatory,
Chapel St Leonards PE24 5XA
T: 01754 873840
E: manager@seascapecafe-nso.co.uk

LINCOLNSHIRE WOLDS

**BUY, WHOLESALE
A E DENNETT & SON LTD**
24-26 Boston Road, Spilsby PE23 5RQ
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**
West Street, Alford LN13 9HT
T: 01507 463073
W: 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
Brackenborough, Louth LN11 0NS
T: 01507 603193
W: 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**
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'.

**PLACES TO EAT/DRINK
THE PANACEA T**
9 Queen Street, Louth LN11 9AU
T: 01507 609315
W: panacealouth.co.uk
As a Gin bar & 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.

**PLACE TO EAT
THE COACH & HORSES**
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: 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**
T: 01507 600969

W: davisworldwide.co.uk
Highly regarded importer and
exporter of fruit & vegetables. Since
1999 we have established a solid
satisfied customer reputation in the
world of fresh produce.

**BUY, WHOLESALE
FIELD FARM FREE RANGERS**

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

**BUY, STAY
GALLEY HILL FARM**
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 QUALITY LOCAL
AND MOBILE BUTCHER**
7 The Broadway, Woodhall Spa
LN10 6ST
T: 01504 526808
W: woodhallbutcher.co.uk
Facebook: Graham Fidling Mobile
Butcher

Friendly reliable service covering 20
mile radius of Horncastle. Locally
reared meat, homemade pies, cakes
and more delivered to you.

**BUY
GRIMBLETHORPE HALL
BUTCHERY T**
Grimsblethorpe Hall, Louth,
Lincolnshire LN11 0RB
T: 01507 313440
W: www.grimsblethorpehall.co.uk/
butchery
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.

RAILWAY TAVERN

Located at Aby just off the A16

Home cooked food and real ales,
can cater for every occasion.

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



ALFORD CRAFT MARKET JUBILEE EVENT

in the
Alford Manor House Grounds and Big Marquee
Thursday 2nd, Friday 3rd & Saturday 4th June 2022



ON THE THEME OF ART

**Art workshops, demonstrations & children's
activities plus quality Lincolnshire craft stalls**
Give what you can afford • 10am - 4pm each day

www.alfordcraftmarket.co.uk

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.

ATTRACTION, PLACE TO EAT, FUNCTION VENUE HALL FARM PARK

Caistor Road, South Kelsey
LN7 6PR
Tel: 01652 678822
E: enquiries@hallfarmpark.co.uk
W: hallfarmpark.co.uk
Hall Farm Park at South Kelsey, set on the edge of the Lincolnshire Wolds, is a small family run park which opened in 2006. More than a decade later the sense of "family" and customer care are still the most important aspects. Visitor satisfaction and enjoyment are of utmost importance. A quiet rural backdrop, a real working farm and lots of things to see and do all add to the unique experience.

WHOLESALE IDEAL LINC'S LTD T

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.

WHOLESALE AND RETAIL J SHAW & SON

Buxton House, Yarbrough Road, Alvingham, Louth LN11 0QG
T: 01507 327395
W: shawfruitandveg.co.uk
Fruit, vegetables and so much more showcasing the best of Lincolnshire produce and service.

BUY J H STARBUCK BAKERS & CONFECTIONERS

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 our speciality and healthy bread range.

WHOLESALE L J FAIRBURN & SON LTD

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

ACCOMMODATION, EATING KINGS HEAD HOTEL

Mercer Row, Louth LN11 9JQ
T: 01507 602965
W: kingsheadlouth.co.uk
Trip Advisor's Choice 2021. Relax, stay

or dine in our traditional coaching inn, refurbished in the contemporary style.

BUY LAKINGS OF LOUTH

35 Eastgate, Louth LN11 9NB
T: 01507 603186
W: lakingsoflouth.co.uk
Lakings of Louth traditional Butchers, Bakers & Delicatessen. Established 1908.

BUY LINCOLNSHIRE CO-OP FOOD STORES T

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

BUY, WHOLESALE LINCOLNSHIRE POACHER CHEESE

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

PRODUCER/GROWER MASSINGBERD-MUNDY

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

PLACE TO EAT, BUY, CATERER/ FUNCTION VENUE, WHOLESALE MYERS BAKERY, CAFÉ TEAROOM & DELI

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

EAT, BUY NICE AND NAUGHTY CAFÉ BISTRO

31, Queen Street,
Market Rasen LN8 3EN
T: 01673 261509
W: niceandnaughtybistro.co.uk
Market Rasen's healthier eating café welcomes slimmers, walkers, tourists, cyclists and of course locals.

BUY OLD ELEPHANT FUDGE

T: 01673 885562
W: oldelephantfudge.co.uk
Handmade fresh fudge - delicious. 'Recently we introduced 3 vegan fudges. Come and try at a local farmers' market.'

THE OLD POSTHOUSE B&B

24 Main Street, Normanby-by-Spital,
Market Rasen LN8 2HE
T: 01673 878473
W: 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. We use luxury mattresses for a good night's sleep; and serve 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

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

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

T: 01673 858379
W: primrosefreerangeeggs.co.uk
Family run farm producing free range eggs from hens with unrestricted movement within their field & shed, accredited to the Freedom Food Scheme.

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

Main Road, Aby, near Alford
LN13 0DR
T: 01507 480676
E: dawnrailwaytavaby@gmail.com
W: 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

T: 01507 363692
W: scamanseggs.co.uk
'The ingredients we feed our chickens are carefully selected to ensure outstanding quality with preparation of all feed undertaken here 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

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@woodystopyk
W: woodystopyk
Modern luxury self-catering holiday cottage sleeps 10, spectacular views, hot tub, games room in the heart of the Lincolnshire Wolds.

THE RED LION INN

Raithby, Spilsby
PE23 4DS
Nestled on the edge of the Lincolnshire Wolds, Raithby sits between Horncastle and Skegness, close to the market town of Spilsby. At the heart of Raithby stands The Red Lion Inn, a Grade II listed public house, as it has in one form or another since the 18th century. Today, The Red Lion Inn is a hub for the community. A kitchen that produces with fresh locally sourced food and served alongside quality real ales and wine. 'We pride ourselves on great service in relaxed and friendly surroundings.'
www.redlioninn.pub

LINCOLNSHIRE FENS

BUY, WHOLESALE

A WRIGHT & SON

Nursery Road, Riverside Industrial Estate, Boston PE21 7TN
T: 01205 368032
W: qualitylincolnshiremeat.co.uk
Suppliers of our trademark Lincolnshire Quality Beef, Lamb & Pork. We're proud of our heritage, reflected in our 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.

WHOLESALE, RETAIL

THE CHEF'S PANTRY

The Barns, Yew Lodge, Algakirk, Boston PE20 2AE
Tel: 01205 461599
W: thechefspantry.co.uk
Handmade speciality preserves since 1998.

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.

BUY

H DAWSON & SONS

31 Market Place, Boston PE21 6EH
T: 01205 362332
W: www.dawsonandsons.co.uk
Traditional family butchers and proud to serve local residents as well as customers from the Lincolnshire area.

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
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 Tuesday to Friday 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. We help you find the answers to your bird feeding questions, 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. No preservatives, additives or flavour enhancers. Available online, instore, 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

T: 01775 840322
W: bratley.co.uk
Vegetable Growers & Module Plant Raisers, buy to collect or deliver.

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

STRAWBERRY FIELDS

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

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

T: 01205 270200
W: tbcontainers.com
Specialists in machine erect trays for produce packaging. The range of packaging available is vast and the 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. Specialists 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.

LINCOLNSHIRE VALES

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.

ACCOMMODATION, EATING CANDLESTICKS HOTEL AND RESTAURANT

1 Church Lane, St Martins, Stamford PE9 2JU
T: 01780 764033
W: candlestickshotel.co.uk
Stay and dine in the quiet comfort of this charming hotel and restaurant.

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 the 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
A selection of delicious breads, savouries, cakes and desserts. Using traditional techniques to develop the real taste of Hambleton's products.

WHOLESALE

LINCOLNSHIRE HERBS

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

EAT

RED LION

62, High Street, Caythorpe, Grantham NG32 3DN
T: 01400 272632
W: redlioncaythorpe.com
Dog friendly country pub and restaurant with quality food, drink and welcoming atmosphere with a hint of traditional charm.



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