

# good taste

The magazine from  
Select Lincolnshire  
**Summer 2016**  
Issue 24 • FREE

**23**  
fabulous  
Lincolnshire  
recipes

## ***Pork tenderloin***

Step-by-step instructions for this summer stunner

*inside*

Meet a beekeeper  
making more than  
gorgeous honey

Family bakers use  
their loaf to keep  
going after 115 years

Check out  
coastline's  
top spots

# goodtaste

THE MAGAZINE FROM SELECT LINCOLNSHIRE

**Editor** Mel West  
Lincolnshire Media

**Deputy Editor** Natalie Bowen  
Lincolnshire Media

**News** Gillian Richardson  
Lincolnshire Chamber of Commerce

**Design** Natalie Bowen and Joanne Hunt  
Lincolnshire Media

**Writers** Hannah Gilbey and Joanne Hunt  
Lincolnshire Media

**Publisher** Lincolnshire Media  
Ground Floor, Witham Wharf,  
Brayford Wharf East, Lincoln, LN5 7AY  
T: 01522 820000  
lincolnshireecho.co.uk

**Advertising Sales and Artwork**  
Michelle Potter  
T: 07917 040549  
michelle.potter@lincolnshiremedia.co.uk



For information about Select Lincolnshire, please contact Gillian Richardson  
T: 01522 846931  
gillian.richardson@lincs-chamber.co.uk

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In Lincolnshire, fresh local produce has a special place in people's hearts. In fact, food feeds more than appetites here.

Celebrating Lincolnshire's tradition of producing quality food and drink is Select Lincolnshire for food.

In partnership with the Lincolnshire Chamber of Commerce and Lincolnshire County Council, we offer the food, drink, tourism, hospitality, agriculture and horticulture sectors a unifying brand to highlight provenance and aims

to attract visitors to the county, promote business growth and job creation.

If you are a local food business interested in being featured in Good Taste magazine, email [select@lincs-chamber.co.uk](mailto:select@lincs-chamber.co.uk)

For information on how to obtain a copy locally, or if you would like to receive a postal copy, sign up online at [selectlincolnshire.com](http://selectlincolnshire.com). Postage and packaging required. Contact us on 01522 846931 or [select@lincs-chamber.co.uk](mailto:select@lincs-chamber.co.uk)

**Gillian Richardson** is business development manager for Select Lincolnshire.

She has supported business development in Lincolnshire since moving here 14 years ago. Email [gillian.richardson@lincs-chamber.co.uk](mailto:gillian.richardson@lincs-chamber.co.uk) or call 01522 846931.

For members' news see [lovefoodlincs.wordpress.com](http://lovefoodlincs.wordpress.com)





## Welcome...

Welcome to the latest edition of your Good Taste magazine, which is bursting with delicious ways to help you make the most of the glorious British summertime.

From dishes that are perfect for al fresco dining to fruity cocktails, there's plenty to whet your appetite and quench your thirst.

As usual, we've also taken a look behind the scenes at some of Lincolnshire's finest food and drink establishments.

We took a trip to Horncastle to meet the team at Myers deli and bakery, which began as a plum bread producer in 1901. You can read more on pages 22 and 23.

We also visited Fraser Key, from Keys of Lincolnshire, who talked us through the fabulous produce that comes out of The Bee Sanctuary on his farm. His delicious local honey should be a staple in any kitchen and you can read why his business is causing such a buzz on pages 13 to 15.

Finally, pages 27 to 29 contain your guide to the must-visit places on Lincolnshire's east coast, which is the ideal place to spend your free time this summer...

Mel West, editor

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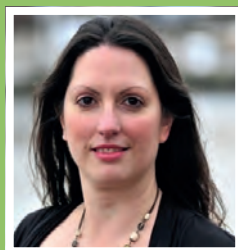
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Dawn Hinsley, gardening writer and columnist for the Lincolnshire Echo and Journal magazine and regular contributor for Amateur Gardening magazine, is also a keen year-round cottage-style gardener at home and grow-your-own enthusiast.



Kathryn Locke is a mum and parish councillor who set up the Lincolnshire Larder bespoke hampers business to combine her love of great food with her love for living in the county, aiming to supply the finest produce and to support local artisans.



Chef Rachel Green is the Select Lincolnshire Champion and demonstrates at many of our events. A Lincolnshire farmer's daughter, Rachel had 20 years as a chef before developing her TV career.



## Cafe pops up to help young chef

A cafe owner in Lincoln has helped a young chef start his career by hosting a pop-up restaurant.

Cafe Portico owner Simone Bellandini was approached by Phil Cooke, who was looking for a venue to serve six courses to customers paying £35 for a one-off night.

Dishes included duck rillettes, roasted lamb neck and pear and pecan frangipane tart – quite different to the rustic Italian cuisine usually found on the cafe's menu.

Ms Bellandini said: "The customers enjoyed the quality of the food and the experience. People commented on the atmosphere as well.

"I was once in Phil's position, so I understand what it's like to want to make a name for yourself.

"And it provided us with a new customer base, who will hopefully come back to Cafe Portico during the day. It was also great to experience the restaurant in a new light, with a different menu and dressed up for fine dining."

After the success of the evening on April 24, Phil is planning his next pop-up restaurant inside Stokes at The Collection in Lincoln.

For more information or to book, email philcooke87@hotmail.com or search for 'Lincoln pop up dining with Phil Cooke' on Facebook.

# Lincolnshire deli has eye on three counties

Although Three Counties Deli takes its name from its location close to Cambridgeshire and Norfolk, this Long Sutton-based business is a new member of Select Lincolnshire for Food.

Owners Anthony and Kirsty Bowen started out with a business called Man Made Foods, specialising in handmade sausage rolls.

They quickly won plaudits, including Great Taste Awards in 2015 for their rare breed and spicy sausage rolls.

Using their shared passion for good food, the husband-and-wife team set up their deli cafe just over a year ago.

It offers handmade dough for its pizzas, alongside fresh bread for sandwiches, and is a strong supporter of other local producers and businesses.

Everything is prepared to order, including breakfasts, which include the couple's home-cured bacon and handmade sausage.

Each product in the deli has been carefully chosen and tasted so the Bowens can offer experienced advice on culinary tastes and recipes. There is also a takeaway menu and even hampers for special occasions.



**FAMILY EFFORT:** Kirsty and Antony set up their deli cafe just over a year ago



## Gluten-free range wins bronze prize

Handson's Butchers has received a bronze certificate for its gluten-free pork pie after going up against hundreds of competitors.

The Mareham-le-Fen business launched its products for customers with coeliac disease or gluten intolerances in Good Taste magazine just under 18 months ago.

Owner Mark Handson said he was delighted by the win at the British Pie Awards in March.

"Our range is changing all the time," he said, adding that clients can customise the filling of their pies now.

"Since starting with pork pies, we have stretched to include sausage rolls, steak pies, chicken and gravy pies and lamb and mint pies.

"We even do pork and stilton pies now, but if there is something a customer wants, for example if they request gluten-free pork and leek sausages, we can get it for them."

People can also order gluten-free chipolatas, pigs in blankets, sage and onion stuffing or bread sauce mix by calling 01507 568222.

# Experts say butchers are upper crust of pie-making

Lincolnshire pies were among more than 800 put through a taste test at the eighth annual British Pie Awards.

In total, 132 professional bakers and butchers submitted 816 creations to the judges in Melton Mowbray.

Among them were RJ Hirst



The standard of entrants was higher than ever before

Family Butchers, whose steak and gravy pie and pasty were both awarded a bronze accolade based on a range of criteria, including appearance, texture and taste.

More than 100 pie experts – including TV chef Andy Bates, food critic Charles Campion and chef Rachel Green – were called upon to give their opinions.

Matthew O'Callaghan, chairman of the awards, which were held in March, said: "The standard of entrants this year was higher than ever before."

Co-owner Sadie Hirst said: "Russell and I are absolutely delighted to win.

"It is by far the biggest competition we enter and the only national one.

"It is wonderful recognition of our hard work and commitment to producing top-quality food."



# Laughing Dog's vintage van delivers a modern message

Laughing Dog, one of the few pet food manufacturers in the UK to bake its entire range of dog food, has revealed its fully restored vintage van, now known as TED.

Named after the firm's founder, Ted Grant OBE, this 1951 Morris J-Type van has been lovingly restored by Ted's grandson, William Grant, a classic vehicle enthusiast, at the bakery's site in Boston.

As the 18th-oldest vehicle of the original 44,000 made, TED is one of few survivors.

Taking more than 1,750 man hours to complete, with each of the 60 different sections of its make-up demanding traditional metal-working techniques, the restoration project has been no easy feat.

"Sheet metal can behave in the most peculiar of ways," said William, who has a keen interest in metal work.

"It has certainly been a steep learning curve for me and a very great privilege to work on such a rare piece.

"Once I had brought the van



UNRECOGNISABLE: Bakery van TED after, and below, before its restoration

“It has been a steep learning curve for me and a great privilege to work on such a rare piece



back to its original state by keeping all of the original features to ensure for authenticity (apart from adding a later engine capable of better performance and speeds), its signage was written by hand by Mervin Dove, a skilled craftsman also based in Lincolnshire, who has more than 50 years of experience and is one of only a handful capable of such work in the UK.

"Mervin was able to create the authentic imagery, script and feel that would have been existent on the original articles."

TED was officially unveiled to the Laughing Dog team back in March by Alexandra Grant, William's sister.

Visitors were invited to have their photo taken with the family-run bakery's van and to learn more about its restoration story.

TED appeared at Crufts and was set to tour the country.

Laughing Dog is part of Fold Hill Foods Ltd.

## Tracking TED's journey from 1951

This van is one of 44,000 Morris J types built over the 10-year production period that began in 1948, after their introduction at the Earls Court Motor Show.

These little, light vehicles were designed for the Post Office, Telecoms and government planning offices for use as small

commercial vehicles but were also used by small businesses.

Built early in 1951, the Laughing Dog example was the 18th oldest vehicle known and is one of roughly 400 vehicles of this type left.

Little is known about 'TED's early history, however the 'YM'

letters in the number plate show it was delivered to central London and converted into a minibus.

When William started the restoration process in January 2015 he wanted to return it to how it would have been delivered from the factory. It became evident that very little

could be repaired due to the original body condition being so poor – with much of the front end being a mixture of washing machine parts and fibreglass.

He scoured the country and found a rear section in Stoke-on-Trent scrapyards. From this he built the rest of the van.



FINALISTS: Uncle Henry's owner Steve Ward and general manager Emma Ward

## Pork producers reach awards final

Uncle Henry's is congratulating itself on becoming a finalist for a national award.

The pork-producing specialists and multi-award-winning centre in Grayingham, led by Meryl and Steve Ward, reached the final of the 2016 Farm Shop and Deli Awards in the Small Retailer of the Year category.

The awards recognise excellence within the specialist retail market, with a focus on independent speciality retailers who sell regional fresh farm produce.

They are aimed at businesses who have a delicatessen counter offering 12 categories of food.

And to reach the final four, Uncle

Henry's had to set the highest standards of service, product knowledge, initiative, innovation and community involvement.

Daughter Emma Ward is the farm shop, cafe and education centre's general manager.

She said: "We are passionate about great-tasting, home-grown and local food. And we're also proud to stock products from more than 45 Lincolnshire producers who are our own local food heroes."

Sadly, the farm shop lost out on the top spot to Cross Lanes Organic Farm Ltd, of Barnard Castle, County Durham, when the winners were announced at the Farm Shop and Deli Show at Birmingham's NEC.

# Showing off for 132 years



The Lincolnshire Show is one of the best county shows, offering spectacular entertainment, food, shopping, livestock and equine classes, and a whole host of other things to see and do.

Now in its 132nd year, the Lincolnshire Show has grown into one of the county's flagship annual events.

Regularly attracting more than 60,000 visitors across two days, this year's event on June 22 and 23 promises another action-packed line-up.

You'll be spoilt for choice with exciting acts, classes and performances in the Main Ring and Countryside Ring, including the JCB Dancing Diggers, freestyle motocross riders Broke FMX and daredevil mountain bike stunt team

Savage Skills. Over in the Show Gardens and Floral Art section you can browse and admire the beautiful blooms, then it's time to shop at some of the 600 trade stands, selling everything from handbags to hot tubs and combines to candles.

Visitors can jump aboard the land train to visit the cows, sheep, pigs and an array of new and traditional farm machinery.

The Food Court will be brimming with Lincolnshire produce and, new for 2016, the Lincolnshire Kitchen plays host to some of the finest food producers and chefs from across the country who will demonstrate their delicious recipes using local produce.

See [lincolncshow.co.uk](http://lincolncshow.co.uk) for further details.



Meet some of the local producers who will be there, all of whom are Lincolnshire family businesses...



**A Little Luxury Preserves**

Award-winning tasty preserves, chutneys and more.

**Cote Hill Cheese**

The cheese makers will be delighted to show off their award-winning Cote Blue and Cote Hill Lindum.

**F.W. Read/Lincolnshire Poacher Cheese**

Simon Jones, who started to make Lincolnshire Poacher cheese, is the fourth generation to be running the farm, which has been in his family since 1917.

**Jenny's Jams Ltd**

Lincoln-based Jenny 'Marmalade Queen' Smith will be on hand to tell you which sauces and jams complement your favourite meals.

**Lymn Bank Farm**

With more than 38 cheeses to choose from, including some artisan cheeses – why not try some Skegness Blue?

**Meridian Meats Family Butchers Ltd**

Award-winning Q Guild butcher Jim Sutcliffe will tell you about the best meats he can offer.

**Mountain's Boston Sausage**

Their sausages are renowned throughout the Midlands and wider. People travel miles to pick up their favourite.

**Myers Bakery**

Trading for 115 years with their original plum loaf recipe, they also have a deli and cafe in Horncastle right next to their bakery, full of delicious goodies.

**Nibble Nose**

Selling a selection of cheese truckles – the perfect gift to take home and spoil yourself.

**Old Elephant Fudge**

Purveyors of fantastic array of sweet treats and a range of gluten-free fudge.

**Pocklington's Bakery**

This family firm continues to supply retail and wholesale customers with pies, pastries and speciality cakes.

**Real Tea & Coffee Company**

Offering a range of teas, coffees and traditional cakes to whet your appetite.

**Redhill Farm Free Range Pork Ltd**

Multi-award-winning foods from pork pies to sausages. A tasty pulled pork bun will set you up for the show ring.

**Select Lincolnshire**

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# Tenderloin of pork

stuffed with prunes, apricots and herbs, served with baby turnips, courgette and carrots, with a honey and wholegrain mustard sauce



/// Sunnier days mean enjoying lighter meals. Here, Shaun Lees, director of Hemswell Court, and his son Josh show us how to deliver some of their favourite summer eats, along with creative leftover ideas to add some excitement to your midweek dinners...



**PORK AND STUFFING**

**INGREDIENTS:**

- 1 pack of streaky bacon
- 1 pork tenderloin fillet
- 1 pack of dried apricots
- 1 pack of dried prunes
- 8oz stuffing mix

**METHOD:**

1. Preheat the oven to 190°C/375°F/gas mark 5.
2. Trim the pork fillet to remove any fat.
3. Flatten the pork using a sharp knife so it's ready to roll. This is best done by making a long cut at the top of the fillet and making a similar cut on the opposite side to open it up.
4. Prepare your filling of prunes and apricots by cutting them into small pieces, then mix them with your stuffing. Be careful to make it not too wet when you add your water.
5. Place the mixture along the flattened fillet, then roll to make a neat 'sausage' of pork.
6. Lay out your streaky bacon, enough to cover the length of your pork. Make sure you add two strips at each end in the opposite direction – going lengthways along the fillet – to

ensure that the ends are covered as well.

7. Place your fillet on top of the bacon and wrap it around.

8. Roll the pork in greaseproof paper, then tin foil, twisting each end to create a tight barrel shape.

*Top Tip: Rolling the meat keeps in the moisture. This is also why you create a dry stuffing mix - so it sucks up pork juices*

9. Place on a baking tray and put in oven for about 40 minutes.

9. Remove the foil and paper and place your pork back in the oven to brown for 5-10 minutes.

10. To serve, slice the pork to the desired thickness.

**HONEY AND WHOLEGRAIN MUSTARD SAUCE**

**INGREDIENTS:**

- 2 tbsp clear honey
- 5 tbsp creme fraiche
- 1 tbsp butter
- 1 large onion, chopped

- 3 tbsp wholegrain mustard
- Salt and pepper to season
- Handful of fresh mixed herbs

**METHOD:**

1. Combine honey, wholegrain mustard and creme fraiche in a bowl and set to one side.
2. Place the butter in a saucepan over a medium heat. Once melted, add the onion. Cook until soft but do not brown.
3. Stir in the honey mixture and bring to a simmer. Cook until the mixture has heated through and stir in the fresh herbs. Season and cook for a few minutes.

**BABY VEGETABLES**

**INGREDIENTS (per person):**

- 2 baby turnips
- 2 baby carrots
- 2 baby courgettes

**METHOD:**

1. Prepare your vegetables, peel your carrots and top and tail your turnips and courgettes.
2. Bring a pan of lightly seasoned water to the boil.
3. Add the vegetables, simmer until al dente.



**MEET OUR CHEFS**

Shaun Lees is director and head chef at Hemswell Court.

Entirely self-taught, Shaun has worked his way through the kitchen ranks over the years, and has now been at Hemswell Court for 28 years.

Shaun was joined by his son, Josh, who has worked alongside his father at the wedding and events venue for two years.

**TO SERVE, BEGIN PLATING UP WITH YOUR VEGETABLES FIRST. THEN ADD TWO SLICES OF PORK, A GENEROUS SPOONFUL OF SAUCE AND GARNISH. ➤**



As the summer months heat up and temperatures rise, keen chefs will be searching for something satisfying yet light to serve guests. Salmon is the perfect choice, especially with Shaun's surprisingly quick, but spectacular, recipe. He also has two spin-off dishes that are perfect for using up any leftovers...



#### CAJUN SPICED SALMON

##### INGREDIENTS:

8oz salmon supreme  
Cajun spices, to taste

##### METHOD:

1. Trim your salmon supreme so each serving is a chunky portion of the fillet – be sure to keep your trimmings though, as they are perfect for midweek dinners.
2. Place each salmon portion into a bowl and coat evenly on both sides with the Cajun spices.
3. Leave for about 15 minutes to marinate.
4. Sear the fillets in a pan to give an even colour on both sides.
5. Place the salmon on a tray, lined with greaseproof paper, and bake in the oven at 190°C/375°F/gas mark 5 for 15 minutes.

## Cajun salmon with pea puree



#### PEA PUREE

##### INGREDIENTS:

300g fresh (or frozen) peas  
600ml water  
Salt to season  
Quarter of a cup of fresh mint

##### METHOD:

1. Bring your water to the boil.
2. Add a pinch of salt, your peas and mint and cook for five minutes until the peas are tender.
3. Drain your peas.
4. Use a hand blender, food processor or fork to mash your peas to a puree.
5. For the perfectionists out there, try running the mashed pea mixture through a very fine sieve. This will ensure you end up with a completely smooth puree.

TO SERVE, YOUR SALMON SHOULD TAKE PRIDE OF PLACE – WHY NOT UTILISE ANY RUSTIC BOARDS OR SLATES INSTEAD OF A PLATE? DRESS WITH A SWIRL OF PEA PUREE AND A GARNISH OF MICRO HERBS



Top tip: Keep the water you boiled the peas in, you can add it to your puree if the mixture is too thick

# HALLOUMI AND SWEET POTATO SKEWER WITH RATATOUILLE

## HALLOUMI SKEWER

### INGREDIENTS:

- 1 sweet potato
- 1 small block of halloumi cheese
- Half a red, yellow and green pepper
- 1 red onion
- Olive oil
- Salt and pepper to season

### METHOD:

1. Peel and cut the sweet potato into small cubes and place in a pan of water. Cook until slightly softened.
2. Once cooked drain and run under a cool tap to slightly chill.
3. Prepare the onion by cutting into quarters, then thick slices.
4. Cut your block of halloumi into small cubes.
5. Cut each half of coloured pepper into thirds.
6. Skewer your vegetables and halloumi, alternating the ingredients until the skewer is full. Brush with olive oil and sprinkle with salt and pepper.
7. Just before your ratatouille is ready, grill your skewer until golden brown.



## RATATOUILLE

### INGREDIENTS:

- 200g aubergine
- 200g courgette
- 200g tomatoes
- Half an onion
- Half a red, yellow and green pepper
- 3 garlic cloves
- 1 tbsp dried mixed herbs
- 50ml white wine
- Olive oil
- Salt and pepper to season

### METHOD:

1. Cut all the vegetables, apart

from the tomatoes, into small cubes. Put the aubergine and courgette in cold water to stop any browning.

2. Score the tomatoes across the top and place in boiling water for a minute or so. Remove, peel away the skin and chop the flesh.

3. Heat a tablespoon of olive oil in a saucepan, add the onion and garlic and cook until soft but not coloured. Add the peppers and cook for a few minutes. Finally add the tomatoes and mix well. Remove from the heat.

4. In a separate pan, heat a tablespoon of olive oil and add the aubergine and courgette. Cook for around three minutes. Add this to the onion, garlic and tomato mix and stir.

5. Add the white wine, mixed herbs and season. Cook for six or so minutes. Taste and adjust seasoning if necessary.

**TO SERVE, SPOON A BED OF RATATOUILLE ON TO A PLATE. TOP WITH YOUR GOLDEN SKEWER.**



# SWEET POTATO AND SALMON FISH CAKES WITH HERB CREME FRAICHE

## FISH CAKES

### INGREDIENTS:

- 5oz salmon fillet trimmings
- 2 tbsp chopped dill
- 7 oz sweet potato
- 2 tbsp tomato sauce
- 1 tbsp horseradish sauce
- 1 tsp lemon juice
- ¼ tsp Tabasco sauce
- 2 tbsp breadcrumbs
- Salt

### METHOD:

1. Preheat oven to 200°C/400°F/gas mark 6.
2. Place the salmon trimmings into a pan of boiling water and poach for 10 minutes.
3. Remove and place the salmon on some kitchen towel to remove excess water. Then flake in to a bowl and set aside.
4. Peel the sweet potato and cook in boiling water until soft. Drain and mash until smooth.
5. Add the salmon, dill, tomato sauce, horseradish sauce and lemon to the potatoes and mix.
6. Season to taste with salt and

Tabasco sauce. Weigh out the mixture into 2oz portions.

7. Shape into circles with your hands, then roll each fish cake in breadcrumbs and place on a lined greaseproof tray.
8. Bake in oven for 10 minutes until golden brown.

## HERB CREME FRAICHE

### INGREDIENTS:

- 4 tbsp creme fraiche
- 1 tsp dried capers, finely chopped
- 1 tsp cocktail gherkins, finely chopped
- 1 tsp tarragon, finely chopped
- Salt and pepper to season

### METHOD:

1. Combine all ingredients in a bowl and mix well.
2. Add salt and pepper to taste.

**PLATE UP YOUR FISH CAKES – THREE WOULD MAKE A NICE, LIGHT MEAL– WITH A SMALL AMOUNT OF HERB CREME FRAICHE ON EACH.**

## TASTING NOTES ... with Jo and Paul Bycroft, owners of The Optimist Wine Bar



As we settle in to summer, it is once again safe to get the rose out of the fridge.

For the spiciness of the salmon I suggest a well-balanced rose, such as a Garnacha from Spain, which will have aromas of fruits and flowers but a subtle dry finish.

Try Tesco's



**Simply Garnacha Rose**, £4.30, which has aromas of strawberries followed by raspberry character, or **Marquesa de la Cruz Garnacha Rose**, £5.99, from Waitrose, which is dry, yet full of fruit.

The pork, with its strong, fruity flavours and zesty mustard, can be paired well with a good, hefty Shiraz,



the higher abv, the better.

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**BUSY BEE:** Fraser Key is on a mission to prove the power of pollination



# A sweet sanctuary

Delicious, eco-conscious and even medicinal, local honey is definitely having a moment. Joanne Hunt went along to The Bee Sanctuary to talk to Fraser Key, from Keys of Lincolnshire, to find out what the buzz is all about...

Whether you enjoy it as a sweet treat on toast or natural yoghurt come breakfast time, use it as an ingredient to add a certain something to your favourite recipes or even as a medicinal addition to your routine, honey is growing evermore a part of our daily lives.

For Fraser Key, owner of Keys of Lincolnshire, life and business wouldn't be what it is today without honey.

Or, more importantly, bees. Venture to Glebe Farm – Fraser's home in rural Lincolnshire – and you'll find The Bee Sanctuary. Among the many delicious products this brand lends its name to there is, of course, the most exquisite creamed honey. But what sets Fraser's apart?

"If you look at Bee Sanctuary honey under a microscope you will still be able to see all of the

pollens that the bees have collected in order to make it," he says.

"Commercial honey is heated during the production process to kill bacteria.

"Not only does the process kill the bad bacteria, but the good, and the pollens too.

"While ours is heated too, it's only ever so slightly so, allowing the pollens and good bacteria to survive. That's why it's good for you.

"Taste it and you'll see why even my children *choose* local honey as their preferred sweet treat, just drizzled over natural yoghurt – and kids don't lie."

Spend any amount of time with Fraser, be it five minutes or five hours, and there's no hiding the obvious pride and passion he has in The Bee Sanctuary's holistic approach.

His encyclopaedic knowledge when it comes to the humble bee is enough to keep even the most apiphobic person on tenterhooks, eager to learn.

"The honey bee can roam up to six miles a day during the summer and it will fly hundreds of thousands of miles in its lifetime," he explains.

"That's if conditions are right. If the weather is good a package of bees – as they're known – can start making honey from around February until early autumn.

"And, if the hives are surrounded by the right flora and fauna, each can produce 25 kilos of honey per year – it's a lot of work for the few thousand bees each queen heads up.

"When we introduce a new hive, we close the entrance at >>>

first until the bees have become orientated. We leave them alone for the first year as they will just produce enough honey to fill the bottom box, or the brood chamber, and the next box up.

“It’s after their second summer we begin collecting honey. We interfere with the bees as little as we can, so they’re only checked every week to 10 days, and if the top box is full we add another one.

result of a refreshing conservation initiative that Fraser – along with forestry expert Arthur Jeffreys – is in the process of rolling out.

The Bee Sanctuary Woodlands and Wild Flower Meadows project, which will first take root right here in Lincolnshire, will see significant acreage

“ The honey bee can roam up to six miles a day and it will fly hundreds of thousands of miles in its lifetime

“At the end of the season you’ll find that each honey-filled frame in each box will have a wax layer coating the outside.

“When we collect the honey this gets cut off before the frames are spun to release the honey. It then goes straight into the jar ready for people to enjoy.”

For those who do not know the ins and outs of a honey bee’s life, this insight is fascinating.

But what if you knew that this beautifully fragrant and natural honey is a by-product of The Bee Sanctuary and what it was truly set up to achieve?

All the jars of honey that come out of the sanctuary are the

across the UK given over to help grow trees and bolster our diminished bee population.

“Bees are extremely self-sufficient and self-sustaining, which is why the dramatic decline of our bee population is such a concern,” continues Fraser.

“In the 11.5 acres I’m giving over for the Lincolnshire woodlands project there will be 10 hives, native flowers as well as others, grass areas, a diversity of tree species, picnic areas – away from the hives, of course – all of which will be open to the public and partners.

“We’re offering people the



chance to sponsor a bee, tree or even plant a tree or sponsor a beekeeper in the woodlands. And we want to get investment partners involved, too.

“The idea behind the woodlands project is to allow

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Did you know one hive can produce approximately 25 kilos of honey per year?



both corporate and public partners to invest whatever they can in the project as a way of off-setting their own carbon footprint.

“We’ll be putting a carbon calculator on the website so people can see just what it would take to counterbalance their impact.

“We very much want younger generations kids to be part of it too which is why we’re introducing Children’s Woodland Adventures. We want to help younger generations understand how much of an impact bees have.

“The approach is very holistic, so hopefully it will appeal to a wide variety of people. We want to put the money we make back in to a sustainable future.

“People don’t realise how different a world without pollinators would be.

“One third of our global food supply is pollinate by bees – it’s a process essential to the continuation of agriculture.

“Second to Moldova, the UK is ranked as the worst in the world when it comes to our bee population.

“With no bees, no pollinators at all, there would be no fruit, no natural oils, cereal varieties would decrease, peas and beans too would diminish. Our diet, in short, would be very bland.

“Take butternut squash – bees love it.

“They have massive flowers and the resulting honey is fantastic, but if you compare hives to no hives you have nearly 100 per cent uplift in yields of squash – it’s unbelievable.

“It’s so clear to see how much bees help us develop our business in many other ways.

“We grow pickled onions and beetroot here too, and we’ve combined those with our honey, ginger and chilli to create a new range of flavourful products.”

So how did Fraser even begin down the sweet and satisfying road en route to making some of the county’s best honey?

Well... Fraser’s family has had the farm for 120 years and 20 years ago, he started an internal project to find ways to increase yield on plants which don’t grown very well in the UK.

He quickly learnt that the earlier you could pollinate a crop, the higher quality produce you could grow.

To aid this quick pollination process Fraser enlisted the help of keen apiarist and farmer David Hores.

Three years ago The Bee Sanctuary began, and the rest – as they say – is history.

Find out more information at [thebeesanctuary.biz](http://thebeesanctuary.biz)



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Eden

Eden

# Peek inside professionals'

## Anthony Bowen from Three Counties Deli

### Rustic chocolate muffins Makes 8-10

#### INGREDIENTS

2 cups plain flour – use the same sized cup for all measurements  
 1 cup sugar  
 ¼ cup dark, milk or white chocolate chips  
 ½ cup cocoa powder  
 1 tsp baking soda  
 1 sp vanilla extract  
 1 egg  
 1 cup plain yogurt  
 ½ cup milk  
 ½ cup vegetable oil  
 Jar of chocolate spread or jam (optional)

#### METHOD

1. Preheat oven to 200°C/400°F/gas mark 6 and place 8-10 muffin liners in muffin tins.
2. Combine flour, sugar, chocolate chips, cocoa powder, and baking soda in a large bowl.



3. Mix the egg, yogurt, milk, and vegetable oil in another bowl, or a measuring jug, until smooth.
4. Add your wet ingredients to the dry ingredients until just combined – do not over mix.
5. If you're adding the chocolate spread or jam, put a



heaped tablespoon of the mix into the base of each muffin cup, doing your best to make a slight well in the middle.

6. Using a wet teaspoon (so the muffin mix doesn't stick to it) spoon a portion into each muffin cup.

7. Divide the remainder of the batter between your muffin cups. Bake in preheated oven for about 25-30 minutes.

8. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

9. Store in an airtight container when completely cool. They will last for three days.

### Baked lemon crusted Cote Hill White Makes 8-10

#### INGREDIENTS

4 Cote Hill White cheese  
 50g Panko breadcrumbs  
 25g Vintage Lincolnshire Poacher (or Parmesan), grated  
 Zest and juice of 1 lemon  
 Salt and pepper  
 2 tbsp parsley  
 1 small egg, beaten

#### METHOD

1. Preheat oven to 190°C/375°F/gas mark 5
2. Mix the breadcrumbs, lemon zest, half the lemon juice, Poacher cheese, salt, pepper, and parsley together
3. Dip each Cote Hill White into the beaten egg, then coat with the breadcrumb mixture. Repeat this process if necessary
4. Bake in a preheated oven for 10-15 minutes.
5. Serve with a peppery salad and the rest of the lemon juice.

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Henry James, The Portrait of a Lady



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# cookbooks...



Sadie  
Hirst from  
RJ Hirst



Thai pork  
patties  
Makes 20

**INGREDIENTS**  
1kg good quality minced pork  
4 large baking potatoes  
4 tbsp Ownsworth's Rapeseed Oil  
75g fresh ginger, finely chopped  
1 red chilli, finely chopped  
1 green chilli, finely chopped  
3 stems fresh lemongrass, finely chopped  
1 bunch spring onions, finely chopped  
4 garlic cloves, finely chopped  
4 tbsp sweet chilli sauce  
3 tbsp crunchy peanut butter  
2 tbsp runny Lincolnshire honey  
1 tsp salt  
For coating  
6 heaped tbsp plain flour seasoned with salt and pepper  
3 free-range eggs, whisked  
4 slices of white bread  
Oil for frying

**METHOD**  
This recipe is best done over two days.

**DAY ONE**  
1. Preheat oven to 180°C/350°F/gas mark 4.  
2. Bake potatoes for 1 ½ to 2 hours until done.  
3. Cool, wrap individually in cling film and put in the fridge to chill.  
4. Fry minced pork in oil on a medium heat for about 10 minutes, keep stirring to avoid burning.  
5. Add in ginger, chillies, lemon grass, garlic and onions; continue frying on medium heat for 10 minutes. Keep stirring to avoid burning, add a splash of water if it starts to catch.  
6. Add the sweet chilli sauce, peanut butter, honey and salt and continue frying on a low to medium heat for 20 minutes. Keep a careful eye and stir to stop it from burning. Again, add splash of water if needed.  
7. When cooked, tip the mixture into bowl to cool.

8. Peel the skins off potatoes, put in a bowl and break down with a fork; you still want a bit of texture to them.  
9. Line two baking trays with baking parchment.  
10. Pop on latex gloves, if you have them, and when pork mixture is cool enough to handle, combine with the potatoes and mix together really well.  
11. Weigh 80g portions of mixture, shape into patties and put on baking tray. You should get approximately 20, depending on how big your potatoes were.  
12. Wrap in cling film and chill in fridge overnight.  
13. Leave out four slices of white bread to go stale for breadcrumbs.



**DAY TWO**  
1. Blitz bread in food processor to turn into breadcrumbs.  
2. Put plain flour in shallow bowl and season with salt and pepper.  
3. Lightly beat three eggs and put

in a shallow bowl, then tip in breadcrumbs.  
5. Dip your patties first into the flour, then egg, then breadcrumbs and put back on your baking tray (it's easier to have one wet hand for the egg and one dry hand for flour and crumbs). When all crumbed, return to fridge until ready to cook.  
6. Put approximately 1 cm of oil in a frying pan, so it comes half way up the patties.  
7. Fry gently in oil for some six minutes each side, until cooked through and a nice golden brown all over.  
8. Drain on kitchen paper and keep warm in a low oven while you cook the others.  
9. Serve with sweet chilli sauce. ➤



Ross  
Davenport  
from Cote  
Hill Cheese

Ronnie Ownsworth  
of Ownsworth  
Rapeseed oil

Mint, ginger and  
coriander lamb  
steaks Serves 4



**INGREDIENTS**  
4 lamb steaks  
5-7 tbsp Ownsworth's Rapeseed Oil  
Handful of fresh mint, finely chopped  
Handful of fresh coriander, finely chopped  
3-4 spring onions, snipped  
3-4 garlic cloves, crushed  
1 inch piece fresh ginger, thinly sliced or grated

**METHOD**  
1. Place the lamb steaks into a non-metallic bowl and spoon over the rapeseed oil.  
2. Add all the other ingredients and using either a spoon or your hands, completely smother the lamb with the herby oil.  
2. Cover the bowl with a plate or lid and place in the fridge to marinate for at least two hours to develop the flavours.  
3. When ready to cook, either place in a pre-heated oven (180°C/350°F/Gas Mark 4) for 35 minutes or until thoroughly cooked, or barbecue, again until thoroughly cooked.  
4. Alternatively, cube the lamb before marinating and then push the herby cubes on to wooden skewers, combining chunks of red onion, dried apricots, bell peppers or yellow or green courgette.



# Steven Bennett from The Comfy Duck

## Fillet of Lincoln Red with kale, shallots, fondant potato and mushroom ketchup Serves 4



### INGREDIENTS

2 large potatoes  
100g butter  
2 fresh sage springs  
2 garlic cloves, crushed  
2 bay leaves  
4 French trimmed 6oz fillets of Lincoln Red  
50g butter  
2 sprigs fresh thyme  
2 cloves garlic  
500g kale  
10g butter  
Salt and pepper  
2 large shallots

### METHOD

1. Make the fondant potatoes by cutting off the ends to flatten and cut each potato in half, creating equal rounds.
2. On a high heat, place the potatoes into a heavy-based saucepan and add 100g of butter, the sage, crushed garlic and a bay leaf.
3. After around five minutes, once the potatoes are sealed on both sides and the butter has become frothy, fill the pan with cold water to just cover the potatoes and bring to the boil.
4. Cook for a further five



Recipe by Steven Bennett, the Lincolnshire Chef, at The Comfy Duck; food styling by Charlotte Hay, The Creative Larder. Photo: Chris Waud, Go!Photo

minutes and then place into your pre-heated oven at 160°C and cook for 15 minutes.

6. For the beef, heat a heavy-based frying pan until smoking hot. Place the steak in the pan and top with butter.

7. Cook on each side for one minute for an inch-thick steak.

8. Place the thyme and garlic into the pan and baste the fillet with the butter while cooking.

9. Once cooked to medium-rare, place on a cooling wire over a baking tray. Leave to rest. You will cook the blanched shallots in the same pan.

10. Peel the shallots, leaving the root on, and cut in half lengthways.

11. Boil for one minute and take it out of the pan, pat dry then place into the pan used for the beef until golden brown.

12. Keep the water that you used to cook the shallots as this can be used for the kale.

13. Place the kale in a pan of boiling water and cook for around 30 seconds. Drain and add to a large saucepan or frying pan with the butter and a pinch of salt and pepper.

14. Cook for a further 30 seconds, coating all the kale in the butter.

15. Arrange everything on plates and serve with mushroom ketchup, recipe below.

### MUSHROOM KETCHUP INGREDIENTS

10 button mushroom slices  
75g butter  
spring of thyme  
1 garlic clove  
2 shallots, finely diced  
Juice of 1 lemon  
10g Porcini dried mushrooms, soaked in hot water  
4 dashes of Henderson's Relish  
1 tbsp tomato ketchup  
1 tbsp HP Brown Sauce  
1 tbsp balsamic vinegar

### METHOD

1. In a frying pan, heat 50g of butter and place in the mushrooms, shallots, garlic and thyme.

2. Fry for around 4-5 minutes, until caramelised, and add the rest of the ingredients.

3. Cook on a low heat for 30 minutes.

4. Once cooked, place into a blender and blend until smooth, gradually adding the remaining butter. If the sauce is too runny, place in a saucepan on a gentle heat to thicken.

# Jenny Smith from Jenny's Jams

## Jammy Dodger biscuits Makes 8-10

### INGREDIENTS

33g plain flour  
250g unsalted butter, cut into small cubes  
150g icing sugar  
1 tsp vanilla essence  
2 Lincolnshire eggs  
Pinch of salt  
Jar of raspberry or plum Jenny's Jam

### METHOD

1. Cream together the butter and sugar until light and fluffy.

2. Separate the eggs and beat the yolks with vanilla essence. Mix with the butter and sugar until combined.

3. Mix together the flour and salt, then start adding it to the biscuit mix.

4. When all ingredients are combined into a smooth dough, shape into a ball. Wrap in cling film and chill in the fridge for 30 minutes.

5. Preheat the oven to 180C/350F/gas mark 4. Roll out the dough on floured surface until it is 5mm thick. Use a 6cm cookie cutter to cut out circles from the dough.

6. Fill a baking sheet with half of the whole dough discs. With



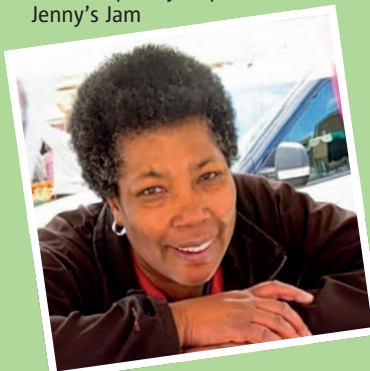
the other half, use a smaller cutter or the spout of a water bottle to cut out a hole in the centre of each disc.

7. Place the larger discs on another baking sheet. Discard the centres or add them to the other leftover bits of dough and roll out again to make more biscuits.

8. Bake the two lots of biscuits for 15 minutes until just firm and starting to colour.

9. Remove the biscuits from the oven and leave to cool. Then, place a teaspoon of jam in the centre of each whole biscuit. Spread the jam, leaving a 1cm border around the edge.

10. Take the biscuit discs with the holes from the baking sheet and place on top of the whole biscuits, sandwiching them together with the jam.



# Rachel Green on behalf of LJ Fairburn

## Curried eggs with lentils and fresh coconut and coriander chutney Serves 4

### INGREDIENTS

- 3 tbsp vegetable oil
- 2 large onions, peeled, halved and sliced
- 4 cloves garlic, peeled and finely chopped
- 25g chunk of fresh root ginger, peeled and finely chopped
- 1 green chilli, deseeded and roughly chopped
- 2 tsp cumin seeds
- 2 tsp ground coriander
- 1 tsp ground turmeric
- 1 tsp chilli seeds
- 2 tsp mustard seeds
- 1 tsp garam masala
- 1 tsp cardamom pods
- 1 bay leaf
- 300g tin chopped tomatoes
- 1 tsp sea salt
- 2 tbsp mango chutney
- 400g tin of puy lentils, drained
- 200ml vegetable stock
- 2 tsp double cream
- 8 large eggs
- Fresh ground black pepper

### METHOD

1. Heat the oil in a large, non-stick saucepan and add onions, garlic, ginger and chilli.
2. Cover and cook gently over a low heat for approximately 15 minutes until the onions are tender, stirring occasionally. Remove the lid, turn up the heat and brown the onions, but watch that they don't burn.
3. Sprinkle the cumin seeds, mustard seeds, coriander, turmeric, chilli seeds and garam masala, cardamom pods, bay leaf cooking for a further two minutes to warm the spices and release the aromas.
4. Add the tomatoes, lentils, chutney and water to the sauce.



Season with black pepper and cook gently for a further 20 minutes regularly stirring and adding more vegetable stock if needed.

5. Remove the pan from the heat, removing the bay leaf. Let the sauce cool, then add the double cream, stir and keep warm.

6. Half-fill a large saucepan with cold water, add the eggs, cover with the lid and bring to the boil and simmer for four minutes.

7. Drain in a sieve and leave under running water until the shells feel cold and you can carefully crack and peel the shells off, cut in half.

8. Warm the sauce through gently, stirring constantly. When it gently bubbles, add the eggs and heat them for three minutes, stirring gently and spooning the hot sauce over them.

9. Serve the eggs with the coconut and coriander chutney below and with freshly boiled basmati rice.

### CHUTNEY INGREDIENTS

- 1 coconut
- 2cm piece of ginger, peeled
- 1 bunch coriander
- Sea salt and black pepper, to taste
- 1 fresh green chilli
- 1 tsp sugar
- 5 tbsp Greek yoghurt
- Juice of 1 lime

### METHOD

1. Crack open the coconut with a rolling pin – discard the milk.
2. Prise out the coconut flesh, and then remove the brown layer with a potato peeler.
3. Add the coconut, ginger, coriander, pepper, salt, ginger and chilli to the blender and blend until smooth and then add the lime juice and yoghurt. Season with more salt and pepper if required. GT



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# Asparagus tips

Mark Buxall shares 10 unusual facts about the seasonal favourite

1. Asparagus has a short season, but it can grow extremely quickly. Tim Casey from Bomber County Produce, who grows the vegetable, said that asparagus can grow up to one centimetre an hour if it receives the perfect combination of sunlight, heat, soil and water.

It is important that asparagus is chilled as quickly as possible after harvesting as it will last longer.

2. It contains no fat or cholesterol – and can even be used as a meat substitute.

3. Apparently, eating asparagus before and after drinking alcohol has benefits. Not only do its minerals and acids protect the liver from toxins, the enzymes can help break

down alcohol and reduce hangovers.

4. Asparagus is the young shoots of a cultivated lily plant. Sprue is the term for young, very slender asparagus, which is sometimes called 'the food of kings'.

5. As the vegetable is rich in antioxidants as well as being full of nutrients and vitamins, it can help fight the ageing process.

6. Research by farmers Rick and Marilyn Stanley in Maine, USA, suggested that chickens can help farm asparagus. In their 2010 study, they found weed growth was reduced by up to 90 per cent after they released chickens on to their asparagus fields without any damage to the crop. The Stanleys advise a flock of around a dozen chickens per 1,000 sq ft.

7. More than four million households in the UK buy asparagus during the British season, as it is one of the few vegetables to retain its aura of

seasonality. Last year in the UK, more than 6,000 tons were harvested by about 130 commercial growers on 4,500 acres, and production is increasing every year.

8. Julius Caesar was a big fan and the Romans became the first to preserve asparagus by freezing it in the Alps.  
9. King Louis XIV reputedly ordered his own greenhouse to be made so he could enjoy asparagus all year round – something you could say we take for granted.

10. Asparagus can even help fight cancer – it's a particularly rich source of glutathione, a detoxifying compound that helps break down carcinogens and other harmful compounds such as free radicals.

For more information, visit [bombercountyproduce.co.uk/why-leeks-and-asparagus](http://bombercountyproduce.co.uk/why-leeks-and-asparagus) or [britishasparagus.com](http://britishasparagus.com)



## EASY RECIPE:

Drizzle spears with oil and fry in a griddle pan until well marked



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# IT'S A FISHY BUSINESS

Seafood seller delights in bringing the freshest catches to his clients around the country

**Who are you and what do you do?**  
I am Andrew Moorcroft and I'm a wholesale fish merchant.

**How did you start out and how does that compare with where you are today?**

I started with funding from the Princes Youth Business Trust supplying Grimsby fish to households throughout Lincolnshire.

Today, the company has four vans and supplies pubs, restaurants, hotels, the care sector and schools from Hornsea down to Melton Mowbray.

**What drives you?**

To continuously increase my customer base knowing that I supply such good products that are both high in quality and competitively priced.

**What has been the hardest thing to overcome about what you do?**

Sometimes it's difficult to convince potential customers that the quality of the product is more important than expensive packaging and marketing.

Also, the importance of sustainability – if we don't protect fish stocks, we won't have a business.

**What do you enjoy most day to day?**

I enjoy nothing more than visiting new customers and offering better prices and a better product than my national competitors!

**How does it feel to be part of Lincolnshire's wide and varied food and drink sector?**

Lincolnshire is arguably the most important food region in the UK from the fish and food processing in 'Europe's Food Town', Grimsby, to the arable farming further south as well as the specialist food producers throughout the region.

Being based in Grimsby gives us a huge advantage compared to our inland competitors because of the amount of quality fish and seafood available.



**SEAS THE DAY:**  
Andrew Moorcroft on the quayside in Grimsby

**What is perfection in what you do?**

Ensuring our customers receive the correct order on time and are fully satisfied with the product and service.

**What are your plans?**

We have recently invested in a gas flushing/vacuum packing machine which allows our customers to store fish for up to 10 days rather than the standard two days when packed in ice. This obviously cuts down waste at no extra cost to the customer. I intend to expand the business more within the fresh sector, as well as maintaining our well-established frozen business.

**When do you feel most proud about yourself and what you do?**

I feel particularly proud when customers receive complimentary comments when they have used our products.

**What is your ultimate goal?**

To continue to increase the business within a manageable level while maintaining the high standards and excellent company reputation.

**How does the business work?**

We buy directly from vessels or importers and deliver directly to the end user, thus cutting out the middle man and reducing 'food miles'.

**What are your main products?**

Our most popular products are our line-caught haddock and cod, which are served as Lincolnshire's favourite dish, fish and chips

**Have you any tips for using your products?**

Always serve fish and chips as soon as possible after they are taken out of the fryer.

**How do you source the ingredients of your products?**

I regularly visit Iceland and travel to Scotland to ensure our suppliers are maintaining strict quality control and are specific about which vessels we buy from so can always guarantee the quality and sustainability

**What has been your greatest moment in your business so far?**

I think the proudest moment was when we were selected to supply Selfridges in Oxford Street, London, with our finest fresh Grimsby fish when it had a regional foods promotion. This led to us supplying its new Manchester store when it opened. GT

“ I think the proudest moment was when we were selected to supply Selfridges in Oxford Street, London



# The making of Myers

Charles Myers baked his first batch of plum loaves back in 1901. Today his legacy continues in the Myers Quality Bakers shop, deli and cafe in Horncastle – and in its iconic plum loaf which is stocked across Lincolnshire. Rob Myers tells Hannah Gilbey how the family business has styled itself into a much-loved brand...

As a child, Rob Myers would watch his grandfather expertly bake delicious plum bread for the family business.

Flour bags piled up in the stockroom made a good climbing frame, he recalled, despite occasionally earning him a telling-off.

On school days, if Rob was lucky, his father, Richard, would give him a cake to take home for tea.

Now at 33 years old, and the fifth generation of the business, Rob Myers and his sister Marie are helping to secure its success for future generations.

One hundred and fifteen years of baking is still at the heart of what Myers does.

That said, modern improvements, such as an electronic rewards card system, gift card options and a social media following have contributed to today's highly successful brand.

"I am proud to be involved, but I'm also respectful of what it has taken to get the business to this stage over the years," says Rob.

"I'm very aware of the hard work that has been put in by my great-great-grandad, great-grandad, grandad, dad and uncle."

In fact, 2015 was full of investment and change for the Myers Quality Bakers empire.

"Last year we had to expand the production area of the



bakery itself, to cope with the amount we are making every week – we have more than 100 different lines in production – and the bakery shop refurbishment got under way, too," Rob continues.

"The year before, in 2014, we refitted the cafe. And, most recently, this year we had a little bit of a facelift for the deli."

While the business has evolved, it hasn't changed the traditional methods used to bake its goods – these still deliver the best results. That said, accuracy is now king.

"We are more specific with everything than we ever have been," Rob adds.

"Going back to when my grandad was working, they would have done the same things but their method was much more by touch and feel.

"Now, striving to make everything absolutely perfect, we get more and more involved in every part of the process.

"We look at things like water temperature before it goes into a mix, and the final dough temperature before it is ready to go into the prover or the tins.

"What we are producing now is the best quality it has ever been.

"And that is down to the fact that we are more specific at

every part of the process, and that is not just the plum breads, but all the breads that we do. It is quite scientific."

Modern consumer habits mean it's not only the goods that need to be spot on. Every side of the business, from the bakery's shop floor to its social media presence, need to be united.

"You can't just have a good quality product," explains Rob. "You have to have the right look – from the shop to the style, the

**DELI BELLY:**  
Myers of  
Horncastle  
director  
Robert  
Myers.  
Photos:  
John  
Jenkins



Rob is hoping to utilise.

"Considering our location, we are trying to make Myers a destination," he says.

"We aren't a massive business, but I would like to think that people will travel to see us, pop in for a coffee, come to the bakery, and then nip into the deli for cheese, olives and pickles."

Part of ensuring a trip to Myers is an experience in its own right is sourcing the right

“From the shop to the style, uniforms to lighting, and the atmosphere as a whole – it all has to come together, so when you come to Myers, it meets your expectations

uniforms to the lighting, and the atmosphere as a whole.

"It all has to come together, so when you come to Myers it meets your expectations.

"That is what our customers like."

The cafe, bakery shop and deli all sit alongside each other in three separate units in The Bullring in Horncastle – another aspect to Myers that

products.

The deli's shop window is packed full of cheeses and chutneys. Venture inside and you'll see its no different.

What you see is what you get – a treasure trove full of products from across the county that have all been carefully selected.

"We source as many Lincolnshire goods as possible," says Rob. "We have all the





Lincolnshire cheeses that are available. We'd like to think we use all the best quality local suppliers and we will work with them on different things."

While the number of suppliers in Lincolnshire is increasing, offering more choice than ever, there are artisan producers who want their products to be stocked, but need help in getting fully set up for production.

"People place a lot of emphasis on the product, but equally important is the packaging, how it looks, as that's what makes people buy. But that stage is the one which requires a big investment. It takes a lot to get that next step and it can be quite difficult."

While there are niche food producers in the county facing that challenge, that first-ever batch of Myers plum loaves baked back in 1901 proves that it can be done.

## What & when?

1901 – Charles Myers left Derbyshire and moved to Alford, purchased a six-sailed windmill and made his first Lincolnshire plum loaves.

1932 – Charles's son Lewis, and his family, left Alford to open a general store and bakery in Southery, Lincolnshire.

1935 – Lewis and his wife Kathleen moved to the village of Mareham Le Fen where they bought the village shop and the mill. Lewis was later joined by his son Derek.

1969 – An opportunity arose to buy a shop and bakery at 20 The Bull Ring, Horncastle.

1976 – Richard joined his father Derek in the business.

1978 – The business focus became the Horncastle shop, after both bakeries ran side by side for nearly 10 years.

1979 – Michael followed his brother Richard into the firm.

1981 – The bakery and shop had a complete refurbishment and extension.

2001 – The Cafe Tea Room opened next to the existing bakery.

2009 – The Little Deli opened on the bakery's other side.



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# Take time with your toms



Dawn Hinsley shares some top tips for getting the most out of your kitchen gardening over the coming months and has a recipe to turn your hard work into a culinary delight...

For the casual kitchen gardener, summer is the most exciting time of all. Yes, you can grow food all year around, but most of us concentrate our efforts mainly on summer harvests.

For that reason, summer is a busy time. You have worked hard so far nurturing seedlings, but there is a big task to be done next which could be make or break.

For those who are planning to grow crops outdoors and have so far been bringing along seedlings under cover or inside, it's time to hold your breath as they make their transition outside.

Young plants will need to be hardened off before they can safely live outside – the adjustment in conditions can be deadly.

From May, it's a good idea to start moving seedlings outside during the hottest part of the day. Choose calm days, not windy, when the sun is high and hot.

Slowly extend the amount of time your seedlings are exposed to outdoor conditions. Don't worry if a few of the outer leaves of your little plants die, new growth will be tougher.

Don't be in a rush with your tomatoes, however, those which are going to live outdoors will not really be happy with conditions permanently until around June... unless we have a lovely hot summer that arrives in May. We can only hope.

Once you've made the move permanent and your plants are in their adult home – in containers,



grow bags, raised beds or a veg patch – there is much you can do to keep them happy.

Firstly, research conditions in which your fruit and vegetables will flourish.

Tomatoes like it hot, hot, hot. If your tomato plants are in containers, have you placed those containers in the sunniest part of your garden?

Remember, if you are keeping any fruits and vegetables in containers on the patio, the reflective heat of the sun bouncing up off the cream stone slabs will be a big help in ripening your crops – peppers and tomatoes, for example – but can be too much for others.

Keep weeds at bay at all times around all your plants.

If plants are susceptible to

bugs, there are many ways to protect them.

Companion planting works well. French marigolds repel many nasties because the bugs hate the smell.

A simple set up of netting over salad, cabbages and other brassicas will protect them from cabbage white butterflies, which lay their eggs on the plants.

Once hatched, the hungry caterpillars will completely decimate your crops.

Finally, remember on hot days it is always best to do your watering first thing in the morning or late in the evening.

And once you have reaped the rewards of all your hard work? Well, you are going to want some yummy recipes to help put your harvest to delicious use!



## MAKE YOUR OWN TOMATO FEED

It costs nothing at all, it's easy and takes very little effort. Why not start making your own tomato feed at home?

All you need is a comfrey plant in your garden, which will grow back year after year.

Left to soak in water, the leaves of a comfrey create an organic potassium-rich feed.

In winter, your comfrey plant will look like it's died away. Do not fear. As soon as the weather warms up it will quickly start to grow again.

Once you have a plant covered in fresh, bright green leaves, cut them off and place them in a container and cover with water.


You can either use a container with a lid or, as I do, use a bucket and cover with a cardboard lid (I had these left over from when I moved house).

Pop your concoction in the back of the shed.

Check on this regularly and when you lift the lid and are thrown backward by the terrible stench that hits your nostrils, you know it's ready.

Depending on how much water you have used, your mixture will be very concentrated and will need diluting before you use it.

As a rule, the darker it is, the more you'll need to dilute it.

Potassium feed should only be used once the first fruits start to set on your tomato plants. Use once a week. 



# MAKE GOOD YOUR GLUT

Growing tomatoes is in itself a pleasure, but what do you do when all those sweet, red fruit ripen? Many find themselves with a bit of a glut, but there's no need to let any go to waste – there are plenty of ways to make your harvest last through the winter.

Sauces and soups can be frozen, and slow-roasted tomatoes can be put into jars with olive oil or frozen too. Otherwise, if you are just looking for something a little different to try with your tomatoes, how about this pickle recipe from Saints & Sinners Preserves in Spalding? It's also great if you have been experimenting with your summer crops and have branched out into chillies...

## TOMATO AND CHILLI PICKLE

### INGREDIENTS:

- 10 fresh chillies
- 50g root ginger, peeled
- 2 tsp turmeric
- 6 tsp cumin seeds
- 300ml olive oil – this can be cut down a little in future if you find it a bit oily
- 10 garlic cloves, peeled
- 225g white sugar
- 2 tsp salt
- 300ml malt vinegar
- 1.8kg skinned & chopped tomatoes



**JAR OF JOY:** Turning your prized tomatoes into pickle, jam or chutney means you can enjoy them long after the summer fades

### METHOD:

1. Put ginger, chillies and garlic in a food processor and blitz until finely chopped.
2. Combine this and all other ingredients in a heavy-based pan and cook down slowly until thickened.
3. Transfer the mixture into jars or containers, label and enjoy.

**STORE AND SAVE:** This is not a long keeper due to the small amount of vinegar, so don't make loads at once



## REAP WHAT YOU SOW IN SUMMER

### PLANT OUT SEEDLINGS:

Artichoke globe (May); aubergine (May); Brussels sprouts (May and June); summer cabbage (May and June); winter cabbage (May and June); cauliflower (June); celeriac (May and June); celery (May and June); kale (June onwards); leek (May and June); pepper (May); tomato indoors (May).

**SOW OUTDOORS:** French beans (May and June); runner beans (May and June); beetroot (May and June); broccoli (into May); summer cabbage (into May); Chinese cabbage (into May and then July onwards); carrot (May and June); chicory (May); cucumber (May); Kale (into May); lettuce; marrow (May); peas (May); swede (May and June); sweetcorn (May); turnip.

**HARVEST:** Artichoke globe (July onwards); aubergine (mid-June onwards); beetroot (July onwards); spring cabbage (into May); summer cabbage (July onwards); carrot (June onwards); cauliflower; celery (July onwards); cucumber (June onwards); lettuce; marrow (July onwards); pea (June onwards); pepper (July onwards); potato (June onwards); radish; spinach; sweetcorn (July onwards); tomato indoor (June onwards); tomato outdoor (July onwards).



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# Oh, we do like to be beside *the seaside*

In the summertime, there's only one place to be – the beach. People travel far and wide to find the perfect coastline, but we have it on our doorstep, as Joanne Hunt and Mark Buxall find out...

**Skegness** has been one of the UK's most popular seaside towns for more than 100 years. At its core is the golden sand,

which for years has flown the prestigious blue flag signaling high water quality, litter-free beaches and good facilities.

The beach front is packed with family fun, including donkeys, fun fairs and fresh doughnuts. Then there's the historic pier, which is an attraction in its own right, while the children's play area, simulators, Bowling Centre and Laserquest arena ensure there is plenty for everyone to enjoy.

The new Skegness Aquarium takes you on an underwater journey and after celebrating its 50th anniversary last year, the Natureland Seal Sanctuary is well worth a visit too.

## Skegness



## Cleethorpes



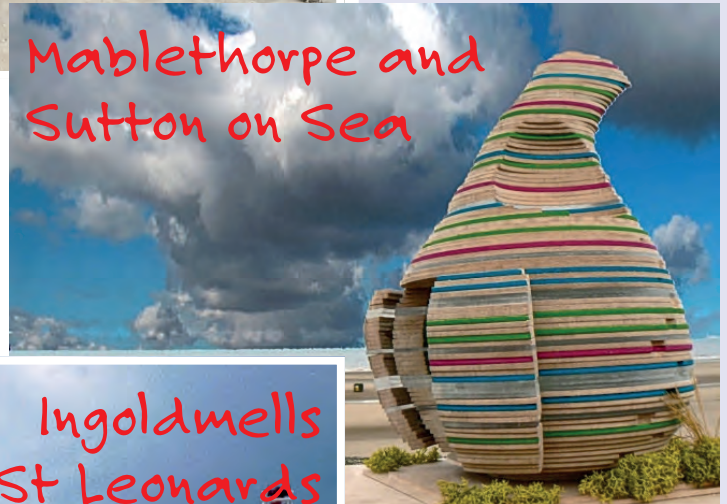
**Cleethorpes** is a vibrant cultural hub, with breath-taking scenery, fabulous beaches, mouth-watering food, top attractions and fascinating history.

The Cleethorpes Carnival, Cleepest, Fakefest, Cleethorpes Colour Run and the ever-popular Scooter Rally all return this year, but the biggest diary date is undoubtedly National Armed Forces Day on June 25, with military displays and fireworks.

And foodies are spoiled for choice with Scoops Ice Cream Parlour and Peaks Top Farm, to Oceans Fish for your fill of Grimsby's famous export, Captain's Table seafood restaurant, or Willy's Pub and Brewery.

No trip would be complete without a visit to the iconic, newly refurbished Cleethorpes Pier, which offers unbeatable views.

## Mablethorpe and Sutton on Sea



## Ingoldmells and Chapel St Leonards



The place where Billy Butlin launched his holiday empire 80 years ago, **Ingoldmells** still welcomes thousands of visitors every year.

Close by, the more rural Chapel St Leonards offers families a beautiful backdrop and plenty of entertainment.

Next to the two resorts is

Fantasy Island, which has 25 thrilling rides. It is also home to one of Europe's biggest seven-day markets.

At Hardy's Animal Farm, set in acres of countryside close to the beach, you can feed goats, cuddle lambs or try its giant outdoor play fort and the Haystack Indoor Playbarn.

Many people think that **Mablethorpe and Sutton on Sea** are 'little versions' of the Jolly Fisherman's home.

However, with their own stretches of sand and cool beach huts, both are destinations in their own right.

Home to another Blue Flag beach, arcades and crazy golf, Mablethorpe has some fantastic, traditional beach huts as well.

If you enjoy walking, let your feet take you a little further along the coast from Mablethorpe to Sutton on Sea – a favourite destination since the days of Queen Victoria.

The village is home to a Maple Leaf paddling pool, a gift from Canada, next to a children's play area and bowling green. ➤

# Our coastal checklist

## Don't miss...

From June 25 until July 3, the SO Festival returns to seven east Lincolnshire locations for its eighth year. Taking inspiration from our beautiful rural, agricultural and coastal landscapes, the event will focus on 'the elements' – earth, air, fire and water. Visit [sofestival.org](http://sofestival.org)

Watch the floats at the Sutton on Sea and Trusthorpe Carnival (July 31) as the parade with its colourful costumes winds its way

around the streets. Visit [suttononseainfo/carnival](http://suttononseainfo/carnival)

From July to October, Skegness and Mablethorpe Illuminations light up the seafront. In Skegness the switch was flicked on May 1, while Mablethorpe will bathe in the twinkling glow from July 30. See [skegnesspartnership.com](http://skegnesspartnership.com)

**Bowling is big news in this part of the county so be sure to get along to the EBF Bowling Tournament in Skegness from June 5 to 10, July 3 to 8 and September 4 to 9. See [magnaviae.org](http://magnaviae.org) for details.**



TEMPTING: Farmer Brown's Ice Cream Parlour has lots of flavours



MINE'S A PINT: The Gas Lamp Lounge owner Phil Ellis

## Grub's up...

Who goes to the coast without sampling the catch of the day, a pint or two of locally brewed ale, and a cone – or six – of traditional ice cream? It's all there, ready and waiting for you...

With a fresh, imaginative menu, relaxed coastal decor and a fantastic location close to the beach in Sutton on Sea, **The Fat Seagull Cafe and Bistro** is clearly

loved by everyone who visits – just take a look on TripAdvisor:

Fresh seafood is served throughout the summer – not forgetting the cakes and cream teas. Visit [suttononseainfo](http://suttononseainfo)

Built in 1826 as the head offices for the Louth Gas Light Company, today this ancient Louth building goes by the name of **The Gas Lamp Lounge**.

With no TV, no food or music, this is the place for conversation and a quality pint – courtesy of

the Flustow microbrewery on site, which has produced more than 250 beers since it started in 2004. You can currently choose from four regulars – Marsh Mild 3.8%, Fulstow Common 3.8%, Northway IPA 4.2% and Pride of Fulstow 4.5 – all cask conditioned and racked into casks straight from the fermenter. More details at [fulstowbrewery.com](http://fulstowbrewery.com)

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**HANGING AROUND:** Alfred Enderby's fish smokehouse



**LAID OUT:** Sea Breeze Restaurant

in the area now serve Farmer Brown's delicious scoops. There are around 40 flavours, from chocolate, strawberry and original farmhouse – made with milk and double cream from the farm's cows – to raspberry pavlova, Irish cream and rhubarb and ginger. Visit [farmerbrownsicecream.co.uk](http://farmerbrownsicecream.co.uk)

Once you've caught sight of Alfred Enderby's distinctive chimneys, that tell-tale smokehouse smell will soon follow. After all, this century-old building is home to Grimsby traditional smoked fish.

One of only a few independent family-run traditional fish smoking firms left in the entire country, **Alfred Enderby Ltd** is a local institution. It combines high levels of craftsmanship with high values – its haddock, cod and salmon only come from sustainable fisheries and carefully selected farms.

In the traditional town of Sutton on Sea, **Sea Breeze Restaurant** is just a stone's throw from the seafront with a menu boasting everything from Lincolnshire fresh dressed crab and hunter's chicken topped with Lincolnshire cheese to a breast of Gressingham duck.

See [seabreeze-restaurant.co.uk](http://seabreeze-restaurant.co.uk) for more information.

## Pillow talk...

**It'll be hard to pack everything in to just one day, so why not make a weekend of it?**

**The Royal Humber Hotel:** Award-winning, and recently accredited with four stars, the 116-room Royal Humber in Grimsby is your home away from home. Sixties on the outside, completely contemporary on the inside, and the full English showcases the best county produce. Visit [thehumberroyalhotel.co.uk](http://thehumberroyalhotel.co.uk)

**Caxton House:** Owned by husband and wife Paul and Wendy, a quick Google search of this Skegness guest house will result in nothing but shining reviews. Situated in the quieter, south side of the town, this is a perfect retreat, with comfortable rooms and sea views. Visit [caxton-house.com](http://caxton-house.com)

**North Shore, Vine and Oaklands Hall hotels:** You can't really go wrong with a Best Western, and the three you'll find on the Lincolnshire coast are faultless. From the North Shore Hotel and Vine hotel in Skegness to the Oaklands Hall Hotel in Lacey – home of the Lincolnshire Chef Steven Bennett – the established Best Western way is waiting. Visit [bestwestern.co.uk/hotels](http://bestwestern.co.uk/hotels)

producing award-winning ales. You can see just what goes into running a successful brewery at the **Batemans Visitor Centre**. Based in an old windmill overlooking the River Steeping, this is a great way to spend a day out with friends or family.

It offers games and competitions, brewery tours, great Lincolnshire food and interesting displays with artefacts dating back to 1899. Call 01754 882009, or email [visitorscentre@bateman.co.uk](mailto:visitorscentre@bateman.co.uk)

**Farmer Brown's Ice Cream Parlour** at Huttoft near Alford, is the perfect en route stop-off.

Now looked after by Darren Brown, you'll find the parlour at Woodrow Farm, a working farm which has been passed through four generations. Darren's wife, Jane, started experimenting with ice cream in 2001.

"We wanted to remain in dairy, but bottling milk wasn't for us," says Darren. "Ice cream was the perfect fit."

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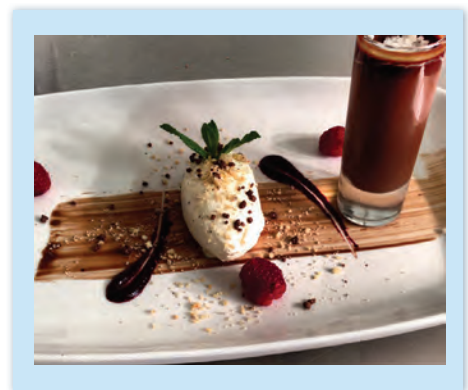
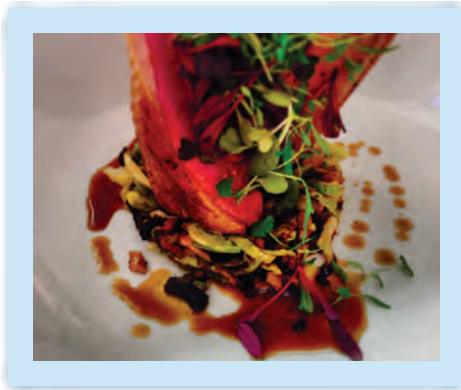
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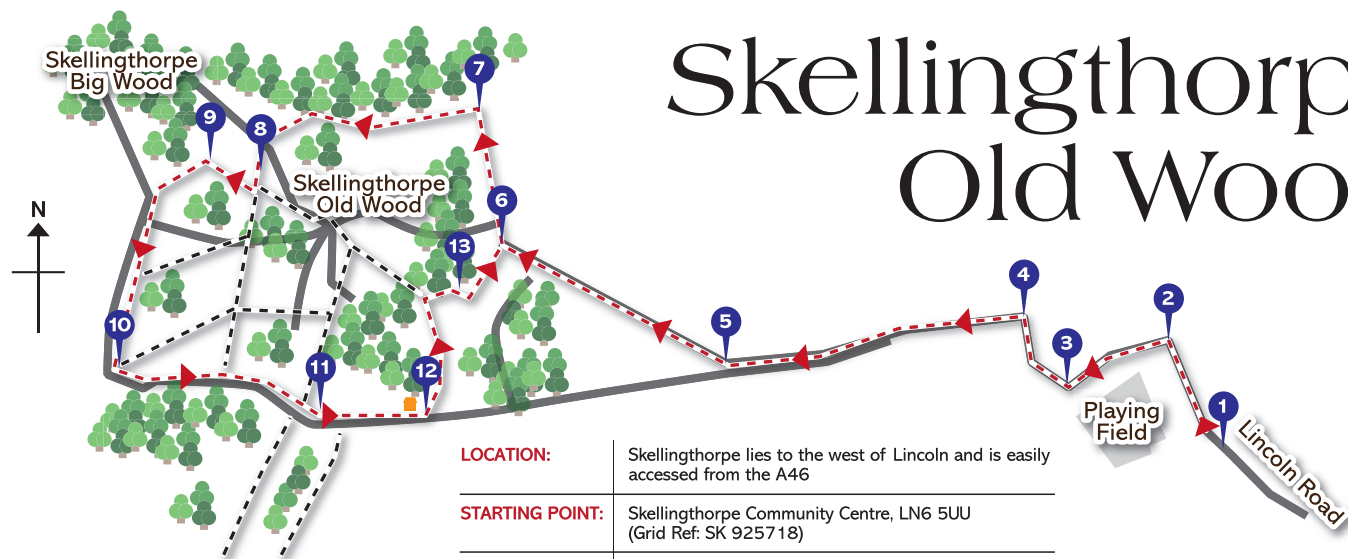
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# Skellingthorpe Old Wood



<b>LOCATION:</b>	Skellingthorpe lies to the west of Lincoln and is easily accessed from the A46
<b>STARTING POINT:</b>	Skellingthorpe Community Centre, LN6 5UU (Grid Ref: SK 925718)
<b>WALK LENGTH:</b>	4.5 miles / 7.6km Allow roughly 2 to 2.5 hours to complete
<b>TYPE OF WALK:</b>	The walk uses woodland trails that can be very muddy at times. There are no stiles

This easy walk through the woods is fun for all the family – and an ice cream from drive-through parlour Daisy Made is the perfect end to a sunny afternoon admiring nature

Skellingthorpe Old Wood is an ancient woodland originally populated by native deciduous trees such as oak, ash, lime and hazel.

The wood is referred to in the Domesday Book as the 'Lound'.

Lound is a Viking name for wood with some form of important ritual use and an area of woodland to the south is still known as Ash Lound.

The ash tree was worshipped by the Vikings as the link between heaven and earth.

In the Middle Ages the wood was used as a deer park, but by the 17th century the park had fallen out of use and a forester would have been responsible for its maintenance.

His house still stands and is known as 'Wood House'.

In the 1940s, the wood was taken over by the Forestry Commission, which began planting pines.

Intensive conifer planting shaded out plants growing beneath the tree canopy and woodland wildlife was devastated.

Today the wood is owned and managed by the Woodland Trust and is wonderful to visit during May as the area is filled with beautiful bluebells to brighten up your day.



**TIME IT RIGHT:** Skellingthorpe Old Wood is carpeted with bluebells in late spring –but this year's unpredictable weather could change that

## THE ROUTE

- 1 From the Community Centre car park, turn left into Skellingthorpe village.
- 2 Follow the road left onto Church Road until you see the Co-op on your right.
- 3 Turn right, keeping the Co-op on your left to a further junction.
- 4 Turn left on to Wood Bank. Follow this road, which soon becomes a track, until the track forks.
- 5 Take the right-hand fork, passing a number of dwellings until you reach a junction of paths at the edge of the wood.



**GO NATIVE:** Deciduous trees

- 6 Take the right-hand way marked track, which takes you along a bridleway. Follow this for approximately 300 metres until a permissive pathway turns left, through a gate.
- 7 Turn left through this gate and follow this woodland path, passing wooden carved



**SWEET TREAT:** Enjoy an ice cream at Daisy Made afterwards – just off Lincoln Road, Skellingthorpe

sculptures and a memorial bench. The path bends to the left shortly before reaching a junction of paths with a narrow grassy trail turning right.

- 8 Turn right at this junction on to the narrow grass footpath and continue for a short distance until you reach a T-junction.
- 9 Turn left at the junction and follow the path towards the edge of the wood where it bends left. Follow this until you reach a further T-junction with the bridleway leading left.
- 10 Turn left, heading back into the wood along a bridleway.
- 11 Continue straight along the bridleway until you have open fields to your right. Then look for a way marked permissive path leading off to your left.
- 12 Turn left here and walk through the wood, around Woodhouse Corner Farm until you rejoin the public footpath.
- 13 Turn right on to this track, bringing you back at the point at which you entered the wood. Retrace your steps back along Wood Bank, into the village and back to your car. GT



# Choosing flavours isn't cut and dried



/// Rachel Green talks about the versatility of herbs and why they are so important to everyday cooking

Fashions come and go, but herbs have remained a constant in the world of food, gardening and medicine, they are as vital as ever and are being used more than ever in the kitchen due to the diversity of our food culture.

Herbs alter their flavour and scent in different foods, as they react with different ingredients and engage our senses.

Rosemary in shortbread for example, the flavour is subtle

and buttery, whereas in a leg of lamb, the rosemary is more intense and punchy in flavour.

Fresh herbs can be divided into soft herbs such as mint, basil, coriander and tarragon, and woody herbs such as rosemary, sage and thyme.

The versatility of herbs, the small sprig of rosemary or that pinch of dried thyme, subtly transforms the taste of a dish.

There is the impression that a

good cook will use only fresh herbs and not dried ones. This is simply untrue; there is a place for both.

If your dried herbs are properly in date, still green, have a strong aroma and are stored well, there is no reason to doubt their strength in cooking.

For example in a slow-cooked casserole, I will often use dried herbs over fresh, as the more you can cook fresh herbs, the weaker the volatile oils and flavour becomes. Dried herbs keep their intensity.

However, I would not sprinkle dried basil on a tomato salad, I would always use fresh leaves for both flavour and texture.

A few herbs are not so good when dried, for example, chives, parsley and coriander leaves.

Dried herbs are convenient, although they don't generally have the same purity of flavour as fresh herbs. They are still good value to keep in your cupboard.

The fresh herb to dried herb ratio is one tablespoon of fresh woody herbs to one level teaspoon of dried, and two to three tablespoons of the soft herbs.

Lots of people say substitute one tablespoon of fresh to a teaspoon of dried. For me it depends on the herb, because you can always add, but you can't take away the flavour. ➤

“ There is a place for both fresh and dried varieties



PHOTOS: iStock

Dried herbs are best used in dishes where the herbs are easily reconstituted in liquid: teas, breads and baking and where the cooking time is over 30 minutes.

They are always a great way of adding several flavours to a recipe in one go in the form of herb blend, for example herbs du Provence and Italian blend.

Fresh herbs are great both as a flavouring and a garnish for a wide range of dishes, both cooked, rare, salads, ice creams, fish, vegetables, meat, pasta, sauces and baking.


Fresh herbs have purity of flavour and take every day dishes to another level.

For the chef, there is nothing more exciting to flavour your dish with fresh herbs.

I like to grow my own, especially the unusual ones like lovage, orange mint, salad burnet and Russian tarragon.

I also grow a smoky-flavoured rosemary along with Vietnamese coriander.

Fresh herbs excite me into creating different dishes and exploring the flavours of the world.

In Lincolnshire we are very lucky to have some great herb suppliers such as Lincolnshire Herbs Ltd and Waltham Windmill Garden Centre and many more. 

## LAVENDER CAKE Serves 8

### INGREDIENTS

For the cake:  
110g unsalted butter, softened  
110g caster sugar  
110g self-raising flour  
2 large eggs  
25g ground almonds  
1 lemon, zested  
1 tbsp lavender flowers, removed from stalk

For the icing:  
3 tbsp granulated sugar  
3 tbsp water  
6 sprigs lavender  
300g icing sugar  
Lavender sprigs, to decorate

### METHOD

1. Pre-heat the oven to 180C/350F/gas mark 4. Grease a loaf tin and line the bottom with greaseproof paper.
2. Cream together the butter and caster sugar until pale and fluffy.
3. Add the eggs, one at a time, beating well after each addition, then beat in the lemon zest.
4. Sift in the flour and gently



**TOP TIP:** You can freeze sprigs of freshly picked lavender for a few months if you want to enjoy this recipe year-round

fold into the mixture, then fold in the ground almonds and lavender flowers.

5. Spoon the mixture into the greased loaf tin and bake in the pre-heated oven for 40 minutes, until well risen, golden brown and firm to the touch.

6. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack.

7. For the icing, place the granulated sugar in a small saucepan with the water and heat gently until the sugar has dissolved.

8. Add the lavender and simmer for two minutes.

9. Leave the syrup to cool and infuse.

10. Sift the icing sugar into a bowl and strain over the syrup. Mix well, adding more icing sugar or syrup as necessary to achieve the consistency of a thick icing.

11. Drizzle the icing over the cake and decorate with the sprigs of lavender.





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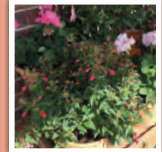
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# Pack up a picnic

**Kathryn Locke of the Lincolnshire Larder shares her recommendations for the perfect family hamper**

Deciding what to choose for a picnic can be a delicious dilemma with so much excellent local produce available.

However, no self-respecting picnic hamper should leave home without the following favourite food essentials:

A flask of **Stokes** tea and coffee to enjoy with a box or two of **Grantham Gingerbread** – excellent for a mid-journey break or a post picnic digestive.

No picnic would be complete without **RJ Hirst's** handmade sausage rolls or one of its pork pies accompanied by chilli beer mustard, handmade by **Sweet Heat Chilli**, in Horncastle, to add some heat, and served with potato salad made using locally grown potatoes and chives.

Also, a packet of **Pipers** crisps – my favourite flavour is Biggleswade Sweet Chilli – are a must for any out-door occasion.

**Myers** plum loaf, topped with **Lincolnshire Poacher** cheese, or a crumbling of **Cote Hill Blue** (also gorgeous on pasta or new potatoes) is always a winner in the taste awards.

Alternatively, both **Jenny's Jams** of Lincoln and **A Little Luxury**, based in Sleaford, make fabulous jams, marmalades and preserves to spread on the plum bread.

Buns are always an easily portable favourite, and every picnic must have a round or two of ginger crunch buns, baked by Heather, owner of **The Occasional Table** in Spilsby. These consist of ginger shortbread, smothered in a fudgy ginger topping and sprinkled with crystallised ginger: Yum!

To quench the family's thirst, **Peak Top Farms** grow its own fruit to create **Fabulously Fruity Wines**, of which the gooseberry wine is excellent for a picnic and the blackcurrant is great for a local version of Kir Royale. Ideal for a special occasion.

**Percy's Vodka Tea**, the innovative idea of Claire Hall, is just made to be sipped, icy cold, watching a polo match, on the beach or even in the garden. Or, for those that prefer a long, cold beer, **The**



**BURSTING WITH FLAVOUR:** Create a hamper filled with county produce

## MANDARIN JAM JAR CHEESECAKES by Sadie Hirst

### INGREDIENTS

- 270g McVities digestives
- 100g unsalted butter
- 1 vanilla pod
- 600g soft cheese
- 250g icing sugar, sieved
- 600ml double cream
- 312g tin mandarin segments
- 1 jar lemon curd

### METHOD

1. Wash and dry your jars.
2. Melt the butter over a low heat in a medium-sized pan.
3. Put digestive biscuits in a plastic bag and gently bash into crumbs with a rolling pin. Tip in to your pan of melted butter and give them a good stir to coat all the crumbs.
4. Divide the mixture



between the jam jars, aiming for nearly 2 cm depth, and put them in the fridge to chill.

5. Drain the liquid off the soft cheese put in a bowl with the sieved icing sugar and the seeds from the vanilla pod.
6. Whisk together until it

starts to thicken, then add the double cream and a good two tablespoons of lemon curd. Whisk again until it all starts to thicken up well.

7. Spoon the mixture into the jars, fill to about 3cm to 4cm from the top.

8. Return to the fridge for at least a couple of hours.

9. Drain the mandarin segments really well, put a good heaped teaspoon of lemon curd on top of the cheesecake mixture in each jar.

10. Smooth to cover then arrange your mandarins on top.

11. Pop the lids on and return to the fridge to set overnight.

12. Your cheesecakes are now ready to go in a picnic basket.

**8 Sail Brewery** at Heckington Mill produces a selection of ales, as does **The Lincolnshire Brewing Company**, based in Lincoln.

And on a hot summer's day what could be more refreshing than a chilled glass of **Belvoir Fruit Farms'** elderflower presse, or an elderflower and rose cordial (which tastes like Turkish Delight in a glass)? **GT**



The Lincolnshire Larder is a small business specialising in bespoke hampers, set up in Billingham in November 2015.

For more information, email [kathryn@thelincolnshirelarder.co.uk](mailto:kathryn@thelincolnshirelarder.co.uk), like The Lincolnshire Larder's Facebook page or follow @TheLinclsLarder on Twitter.

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Samples of menu

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**Main Courses**

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**The Bentley Belly Buster**

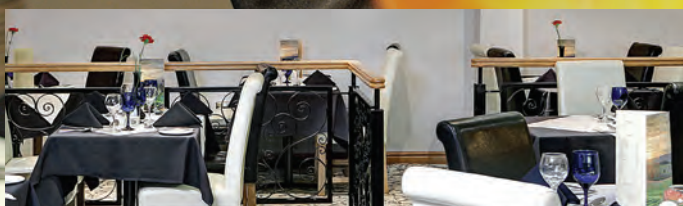
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# PARLOUR TRICKS

Helen Haigh of Willingham Fayre talks about juggling an ice cream business with helping cows have their calves...



WHAT'S YOUR FLAVOUR: Helen with a selection of the ice creams sold in the parlour

**Who are you and what do you do?**  
We are Willingham Fayre Tea Rooms and Ice Cream Parlour and manufacturers of Lincolnshire Wolds Dairy Ice Cream.

**How did you start and how does that compare with where you are now?**

We started in 2003 as a diversification project on the farm. There is a history of dairy farming on both sides of the family, but although we had a vast knowledge of milk production, we hadn't any experience of manufacturing.

We started off with a basic range of approximately half a dozen flavours to well over 40 today, which means that whenever you visit there is always a different ice cream to try, whether you love a classic vanilla or

something more unusual such as Turkish delight or whisky and orange marmalade!

**What drives you?**

The delight and excitement of our customers.

**What has been the hardest thing to overcome about what you do?**

Being a rural business has its challenges, the greatest is letting people know that we exist. One of the ways we promote the business is by attending local food fairs and events. In particular, we have two stands in the Lincolnshire Show food court annually.

We also take our cattle to the show to compete against other breeders and introduce them to prospective buyers.

Another challenge is the weather. To overcome this, we provide a lovely, warm and welcoming environment within the ice cream parlour.

**What do you enjoy most day to day?**

My favourite working activity is creating new flavours.

Customers request and suggest flavours that can be obscure and challenging. I am presently working on a popcorn flavour for my daughter Alice and Jack Daniels and Coke for another customer.

**How does it feel to be part of Lincolnshire's wide and varied food and drink sector?**

As ice cream producers, we feel

extremely proud to play a small part in the vast array of delicious produce that is manufactured in Lincolnshire.

**What is your ultimate goal?**

Our plan for the future and ultimate goal would be to see Lincolnshire Wolds Dairy Ice Cream on the dessert menu of the prestigious restaurants and eateries in Lincolnshire.

**When do you feel most proud about yourself and what you do?**

When the customers are happy we are happy. We get a buzz when we are congratulated and thanked by our customer for making their visit enjoyable.

**How does the business work?**

Willingham Fayre is on Ashgrove Farm, at the foot of the beautiful Lincolnshire Wolds, in North Willingham, Market Rasen.

The farm is 400 acres in size and produces oats for biscuits and porridge, canary seed for bird feed and wheat for bread or animal feed.

We have two herds of pedigree British Shorthorn and Limousin cattle. The majority of cattle are sold at pedigree breeding sales in Stirling, Scotland, and the remainder are sold to Morrisons' "traditional beef" counter. At times it can be extremely hectic trying to juggle two businesses.

There are many occasions when we disappear from the ice cream parlour kitchen, make a

quick change and jump on a tractor or run to assist a cow with calving. There is never a dull moment.

**How do you source ingredients?**

The artisan ice cream is made in our farm dairy, using whole fresh milk.

Locally sourced fruit and additional flavours imported direct from Italy are used and periodically we visit the Grand Ice Cream Exhibition in Rimini, Italy, to keep abreast of new ideas and equipment.

**Have you any tips for using your product?**

We have a number of customers who serve our ice cream to guests as dessert at their dinner parties – they choose flavours to complement their menu.

**What has been your greatest moment?**

Our greatest moment was winning the Morrisons Ice Cream Championship twice at the Great Yorkshire Show, which was presented to us by Sir Ken Morrison himself.

**Tell us something quirky about your business?**

Customers love to watch our cows and calves playing in the fields in front of the parlour. We have pygmy goats and sheep, which children love to stroke and feed during their visit. And the bulls in the paddock can be entertaining, particularly when the cows visit them. GT



NICE ICE: Customers buy a selection of flavours to serve to their dinner party guests

## SAM WALIA'S BARBECUE TOP TIPS

Use good-quality ingredients and make your own barbecue sauce - see recipe on page 39

# Get ready for a good grilling

Hannah Gilbey meets a barbecuing expert bringing American flavours to our county

As Lincolnshire basks in sunshine once again, family and friends get ready to gather for a long-awaited barbecue.

However, gone are the days of simply throwing some sausages over some glowing embers.

Each year, adverts and warnings fill radio waves and

television screens with information on how not to cook barbecue food.

Those warnings are important - but whoever is holding the tongs shouldn't feel put off from getting creative.

Different flavours, cooking methods and accompaniments

Go slow and low - if you want to eat food in an hour, start cooking three hours before.

Marinate wings, breasts or other chicken cuts in buttermilk for 24 hours before barbecuing



CLASSIC CHOICE: Burgers are popular in Huckleberry's Bar, Lincoln

can create a tasty feast. All it takes is a little preparation, according to Sam Walia, co-owner of Huckleberry's Bar and Grill in Lincoln.

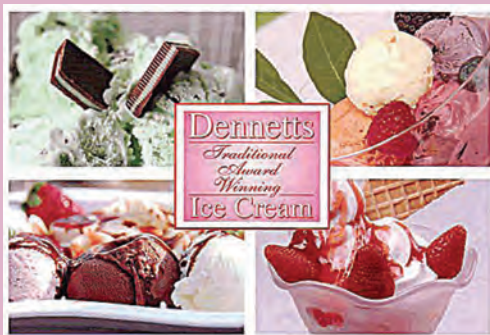
Good ingredients, preparation of meats and cooking slow and low are the rules that Huckleberry's cooks by.

Mr Walia said a great barbecue simply comes down to one thing: "You can't cheat the food."

The Clasketgate eatery opened in November and Mr Walia said his customers' appetite for its ribs, wings, steaks and other classic food hasn't waned.

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Use buttermilk as a base to add layers of flavour. Use smoked paprika as it gives a lovely depth, and for something a bit more complex, add a bit of ginger.

The restaurant had a full house and had to turn away around 80 people on the first bank holiday of May.

"Whether it be American style food, Italian or Oriental, people are looking for more authentic food nowadays," Mr Walia said.

"They know the real thing. People's appreciation of food, we find, is growing."

**“** People are surprised at how filling this type of food can be

Huckleberry's prides itself on paying attention to its food, from the ingredients to the finished platter.

Its St Louis Ribs are marinated for 24 hours before being rubbed, and can take up to 32 hours to fully prepare.

The 8oz burger patties are

made in-house, and seasoned with only salt and pepper.

"If you start with good ingredients you don't need to fill it with rubbish," Mr Walia said.

"When you use good ingredients people are surprised by is how filling it can be."

The butter brioche bread buns that sandwich the burgers are proved for 48 hours and delivered freshly made by artisan bakers from the Welbeck Bakehouse each day, travelling from just across the border in Nottinghamshire.

While burgers remain a firm favourite, Mr Walia said people are trying new meals.

"The one thing that has surprised me is that one of our most popular dishes is the brisket," he said.

"It has got slightly more spicy overtones and a slightly more complex flavour.

"We are in the process of bringing in approximately 15 to 20 new dishes. We have got 25 to 30 being developed, including two new barbecue sauces." 

Feel free to present your creations attractively but don't forget barbecue food is meant for sharing. Hands are going to get messy and sticky - and that is exactly what it should be.

## BARBECUE SAUCE by Sam Walia

### INGREDIENTS

1l tomato ketchup  
300g Demerara sugar  
100ml Worcester sauce  
150ml dark soy sauce  
100g onion powder  
50g garlic powder  
50g ginger powder  
50g chilli flakes (optional)  
Bourbon to taste

### METHOD

1. Warm the ketchup over low heat - as low as your hob will go - for 15 minutes.
2. Stir in the sugar and leave on the low heat for 2 hours.
3. Add the Worcester sauce, dark soy sauce



and powdered onion, garlic and ginger, as well as the chilli flakes, if using.

4. Mix again and leave on the same low heat for another 1 ½ to 2 hours. The sauce will not look as dark as you expect it to initially - it darkens as it cooks.

5. Add a bourbon of your choice to taste.

Something fruity works well - I recommend Red Stag by Jim Bean.

6. Keep the mix on the heat for no longer than 30 minutes more, or you will lose flavour.

7. Leave to cool or dish out over hot food and enjoy.



Rare Breed Lincolnshire

# HOG ROAST

# Hog Roast And Event Catering

You won't find a tastier  
hog roast in Lincolnshire.

## 07977 417943

[www.rarebreedlincolnshirehogroast.co.uk](http://www.rarebreedlincolnshirehogroast.co.uk)

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## Mixed Berry Blast

### INGREDIENTS

2 strawberries  
5 raspberries  
4 blackberries  
2 lime wedges  
5ml Chambord Raspberry Liqueur  
15ml Absolut Citron  
50ml soda water  
Fresh berries to garnish

### METHOD

Place all the fruit in a tall glass and muddle. Fill with crushed ice and add the remaining ingredients. Stir well and serve with fresh berries.

## Conker Gin and Fentimans 19:05 Herbal Tonic

### INGREDIENTS

50ml Conker, Dorset Dry Gin  
125ml Fentimans 19:05 Herbal Tonic  
Mineral ice  
Ginger to garnish

### METHOD

Freeze mineral water instead of tap water to create a much purer ice cube, free from ions and minerals that you would normally see – this forms perfectly clear ice cubes, which look incredible.

Pour 50ml of Conker, Dorset Dry Gin over the ice, and add a slice of ginger, which is no thicker than a pound coin.

Pour over the tonic, and enjoy.

*The  
White Hart*

Photos:  
Anna  
Draper  
and John  
Jenkins

# Time to *shake it up*

Lincolnshire drinks experts The White Hart, Rogue Saint, Belvoir Fruit Farms and Jenny's Jams share their simple, summery cocktail recipes – perfect for any place or occasion

## Jenny's Jams

### Blackcurrant Jamtini

#### INGREDIENTS

25ml gin of choice  
25ml vodka of choice  
2 tsp Jenny's Jams blackcurrant jam  
3 mint leaves  
Ice cubes

#### METHOD

Mix the gin and vodka together with the jam in a cocktail shaker. Add plenty of ice and shake. Pour into a jam jar over ice and decorate with the mint leaves.



### Raspberry Jam Mojito

#### INGREDIENTS

37.5ml white rum  
1 tsp Jenny's Jams raspberry jam  
8 mint leaves.  
4 orange wedges  
Soda water  
Ice

#### METHOD

With a muddler, press the mint leaves in a cocktail shaker to extract the juices and flavour. Add crushed ice and raspberry jam to the shaker.

Shake the mixture vigorously until the surface of the shaker feels chilled.

Using a cocktail strainer, strain into a jam jar.

Top up the drink with soda water to taste and add the raspberries and orange wedges to taste.



## Give Peach A Chance

### INGREDIENTS

240ml Belvoir Elderflower Cordial  
280ml vodka  
140ml peach liqueur  
8 strawberries, sliced  
1 whole orange, sliced  
660ml bitter  
lemonade

### METHOD

Pour the ingredients into a punch bowl, scattered with ice cubes.

Mix with a ladle. Decorate with mint sprigs and mini British flags.

Serve, clink glasses and enjoy.

# The Rogue Saint

## Hot Tub

### INGREDIENTS

12.5ml Absolut Vanilla  
12.5ml Chambord Black Raspberry Liqueur  
25ml pineapple juice  
Prosecco top

### METHOD

This is a simple build cocktail – put each ingredient in one after another.

To get the layered effect you need something flat on the end of something long, such as a spoon, to stop the falling prosecco from breaking the red colour in the bottom.



## Cucumber and Grapefruit Gin Sour

### INGREDIENTS

50ml Beefeater gin  
25ml lemon juice  
50ml egg whites (optional but recommended)  
12.5ml sugar syrup (or 1 tsp sugar)  
¼ fresh grapefruit, squeezed  
¼ fresh cucumber, quartered

### METHOD

Put all ingredients into a shaker and shake hard. The Rogue Saint bartenders like to shake twice, once with ice and once without. The one with ice is to chill the drink, the one without is to add air. Then pour the liquid into the glass through a sieve or a tea strainer.

## Irish Mojito

### INGREDIENTS

37.5ml Jameson Irish whiskey  
12.5ml Midori  
Tonic or soda top  
Fresh lime  
Fresh mint  
Fresh rosemary  
12.5ml sugar syrup or 1 tsp sugar

### METHOD

Put the limes and sugar in a glass and muddle. You want to squash the lime to release the fruit's juice and the oils in the peel and blend those with the sugar.

Then slap and twist the mint and rosemary to slightly break their fibre and release their aromas.

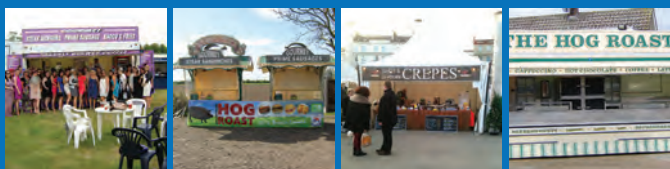
Add the spirits and tonic and give it a good stir.



Photos: Anna Draper and John Jenkins

## NATIONAL EVENTS CATERERS

Established caterers, specialising in indoor & outdoor events and contract requirements



National Events Caterers is an established provider of mobile catering units across the Lincolnshire & UK.

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We also offer a specialist contract service to clients, including local authorities, tourist attractions and exhibition centres, to meet their catering requirements.

Please enjoy browsing around our website for further information, or contact us to find out more.



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\*An annual postage & packaging subscription charge of £10 is payable

# What's on in Summer 2016

SEE VISITLINCOLNSHIRE.COM FOR LATEST INFORMATION

<p><b>May 21- June 6</b>  <b>Wolds Walking Festival</b>          Enjoy the 12th Wolds Walking Festival, with more than 100 different routes and guided walks planned.</p>	<p>a whole host of free activities to enjoy, alongside a barbecue featuring home-produced sausages, local ice cream and free displays in the Main Ring.  <b>Minting Park Farm</b> – Meet the farmers and animals in the middle of the Lincolnshire countryside.</p>	<p><b>Peter Pan Open Air Theatre</b>          Gunby Hall will be the perfect backdrop for the open air theatre production of 'Peter Pan'. Presented by special arrangement with Great Ormond Street Children's Charity and Samuel French Ltd.  <a href="http://nationaltrust.org.uk/events">nationaltrust.org.uk/events</a></p>
<p><b>May 26-28</b>  <b>Lincoln Beer Festival</b>          We've glimpsed the beer garden weather so why not encourage your visitors to head to Lincoln Drill Hall and sample of the excellent real ales on offer at the CAMRA Lincoln Beer Festival? Thursday lunchtime is free, all other sessions are £3.</p>	<p><b>June 22-23</b>  <b>Lincolnshire Show</b>          Now in its 132nd year, the Lincolnshire Show has grown to become one of the county's flagship annual events. Regularly attracting more than 60,000 visitors across two days, this year's event promises another action-packed line-up with something for all to enjoy.  <b>See page 6</b></p>	<p><b>July 9-10</b>  <b>Spalding Food and Drink Festival</b>          Free to attend with more than 40 stalls to try and buy, cookery demonstrations and more  <a href="http://spaldingfoodfestival.co.uk">spaldingfoodfestival.co.uk</a></p>
<p><b>May 27-29</b>  <b>Spalding Beer Festival</b>          It's not all confined to the county capital! Take a trip to Spalding's first beer festival this bank holiday, with 50 real ales plus live bands, food stalls and attractions for children.</p>	<p><b>June 25</b>  <b>Armed Forces Day – Cleethorpes</b>          Cleethorpes will be buzzing with family fun and open air performances from musicians and entertainers throughout the afternoon and early evening.</p>	<p><b>July 31, Noon</b>  <b>Family Fun Day at Oaklands Hall Hotel</b>          Join us for a summer's day filled with bouncy castles, barbecue food and ice cream stalls. It's free entry and all the extra treats come at a small cost. For further details, email <a href="mailto:meetingsandevents@oaklandshallhotel.co.uk">meetingsandevents@oaklandshallhotel.co.uk</a> or call 01472 872248.</p>
<p><b>Open May 28</b>  <b>Poppies at Lincoln Castle</b>          Wave, a sweeping arch of bright red poppy heads on towering stalks, will be open at Lincoln Castle from May 29 to September 4, specially presented by 14-18 NOW to mark the centenary of the First World War.</p>	<p><b>June 25-July 3</b>  <b>SO Festival</b>          head to the coast from Horncastle to Skegness and experience an exciting, innovative, accessible and FREE outdoor arts festival. This year's festival takes its inspiration from the East Lincolnshire landscape.  <b>July 9</b></p>	<p><b>August 13</b>  <b>Guided walk to Monksthorpe Chapel</b>          Take a walk with the Gunby Ranger from Gunby to nearby National Trust-run Monksthorpe Chapel on the estate.  <a href="http://nationaltrust.org.uk/events">nationaltrust.org.uk/events</a></p>
<p><b>June 5</b>  <b>Open Farm Sunday</b>  <b>Uncle Henry's</b> – There will be</p>		

	<p><b>BOSTON</b> 3rd Wednesday</p>	<p><b>GRANTHAM</b> 2nd Saturday</p>	<p><b>LINCOLN</b> 1st Friday, City Square 2nd Wednesday, High Street 3rd Saturday, Castle Square 4th Friday, North Hykeham</p>	<p><b>LOUTH</b> 2nd Friday 4th Wednesday</p>
	<p><b>BRIGG</b> 4th Saturday</p>	<p><b>GRIMSBY</b> 3rd Friday</p>	<p><b>HORNCASTLE</b> 2nd Thursday</p>	<p><b>SLEAFORD</b> 1st Saturday</p>
	<p><b>GAINSBOROUGH</b> 2nd Saturday</p>			<p><b>STAMFORD</b> Every other Friday</p>



## City of Lincoln

### WHERE TO STAY

#### Castle Hotel

Westgate, Lincoln LN1 3AS  
01522 538801 castlehotel.net  
A small unique luxury hotel with a difference at the heart of Lincoln's historic centre, a haven for guests offering complimentary on-site parking and WiFi.

#### The Lincoln Hotel

Eastgate, Lincoln LN2 1PN  
01522 520348  
thelincolnhotel.com  
71 Bedrooms and stunning views of the Cathedral, the perfect place to stay, socialise and relax. Select Lincolnshire Hotel of the Year 2013, Highly Commended 2014.

#### The White Hart Hotel

87 Bailgate, Lincoln LN1 3AR  
01522 526222  
whitehart-lincoln.co.uk  
50 refurbished contemporary bedrooms with arguably the best views of Lincoln Cathedral, complimentary WiFi and parking. Excellent restaurant, brilliant cocktails!

### WHERE TO EAT

#### Doddington Café and Restaurant

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

#### Café Portico

The Terrace, Grantham Street,  
Lincoln LN2 1BD  
07956 653156  
blog.cafeportico.co.uk  
Fully licensed café bar serving a wide selection of delicious homemade and locally sourced food with an Italian flavour.

#### Cloister Refectory – Lincoln Cathedral

Lincoln Cathedral, Lincoln LN2 1PX  
01522 561644  
refectory@lincolncathedral.com  
Relax and enjoy a selection of freshly prepared snacks and light meals. We are open all year and offer a warm welcome.

#### The Electric Bar and Restaurant

The Double Tree by Hilton Lincoln,  
Brayford Wharf North,  
Lincoln LN1 1YW  
01522 565182  
electricbarandrestaurant.co.uk  
The Electric Bar and Restaurant offers fine-dining in an elegant yet informal venue, boasting unsurpassed views of the city.

#### The Green Room

The Lincoln Hotel,  
Eastgate, Lincoln LN2 1PN  
01522 520348 thelincolnhotel.com  
Dining in a sophisticated setting adjacent to the Cathedral, with its own private bar and entrance. Dishes are modern in style using fresh local ingredients. Select Lincolnshire Restaurant Winner 2014.

#### Henry's Tea Room

Ruddocks of Lincoln,  
287 High Street,  
Lincoln LN2 1AW  
01522 514113  
henrystearoom.co.uk  
A peaceful, traditional Victorian tea room serving top quality food from freshly cooked local ingredients. Come to 'Henry's' for your true 'Lincoln experience'.

#### Langton's

Lincoln Castle, Castle Hill,  
Lincoln LN1 3AA  
07725 706329  
regan98@hotmail.com  
Free entry into the Castle grounds, pick up a coffee to go, picnic for the grounds or stay for a wonderful selection of snacks and meals.

#### Lincoln Grille at The White Hart Hotel

91 Bailgate, Lincoln LN1 3AR  
01522 563290  
whitehart-lincoln.co.uk  
Superb mouth-watering dishes, fabulous atmosphere with the highest quality service. We deliver the dining experience our customers have come to expect and deserve.

#### The Reform Restaurant

The Castle Hotel, Westgate,  
Lincoln LN1 3AS  
01522 538801  
castlehotel.net  
Modern European cuisine served to the highest standards, using locally sourced produce. The atmosphere is relaxed yet sophisticated and is a very popular city restaurant. Taste of Excellence Award Winner 2012 and Runner Up 2013

#### Sessions Restaurant

Sessions House, Lincoln College,  
Monks Road, Lincoln LN2 5HQ  
01522 876343  
lincolncollege.ac.uk  
Preparing and serving meals to customers form an integral part of programmes of study for professional cookery and hospitality students.

#### Stokes at the Collection

Danes Terrace, Lincoln LN2 1LP  
stokes-coffee.co.uk A sleek stylish café set in the comfortable surroundings of the Collection, Lincoln's archaeological museum. Contemporary café menu and daily specials. Open 7 days 10am – 4pm.

#### Stokes High Bridge Café (since 1902)

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

#### The Tower Hotel and Tower Restaurant

38 Westgate, Lincoln LN1 3BD  
01522 529999  
lincolntowerhotel.co.uk  
The Tower is a 3AA Star Hotel and 1 Rosette Restaurant, set in the historic area of Lincoln's Cathedral Quarter. Select Lincolnshire Highly Commended 2015.

### WHERE TO BUY

#### R Foster & Son

111 Monks Road,  
Lincoln LN2 5HT 01522 523369  
fostersbutcherslincoln.co.uk  
Home-made pies and other savoury pastries, fresh baked bread and confectionery. Locally sourced and matured quality beef, lamb and pork.

#### Doddington Farm Shop

Doddington Hall,  
Lincoln, LN6 4RU  
01522 688581  
doddingtonhall.com 

Beautiful and stylish shop showcasing home-grown kitchen garden produce, fab home-baked cakes, Lincolnshire and regional specialities. Full deli, butchery and bakery. Open daily. 

#### The Lincoln Tea and Coffee Company

01522 681838  
thelincolnteaandcoffeecompany.co.uk  
Retail and wholesale supplier of high quality leaf teas and single origin, bespoke blended roasted coffees. Distributor of commercial and domestic La Spaziale espresso machines, with barista support and advice.

#### The Naked Marshmallow Co

nakedmarshmallow.co.uk  
Scrumptious, handmade gourmet marshmallows in a variety of delicious flavours. Naked because all our flavourings and colourings are 100% natural and use the highest quality, essential ingredients.

#### Lincolnshire Co-op Food Stores

01522 512211  
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.

#### Angels Desserts

The Bakery, Lincoln, LN6 3JZ  
01522 500294  
angelsdesserts.co.uk  
We will provide you with that WOW factor dessert that not only looks fantastic but tastes heavenly too. Our products are freshly made to order using only authentic ingredients giving that clean fresh flavour that dances on the taste buds and melts in the mouth.

### West Lindsey

### WHERE TO STAY

#### The Grange

Kexby, Gainsborough  
DN21 5PJ  
01427 788265  
thegrangeatkexby.co.uk A welcoming Victorian farmhouse on a working farm. Home cooked food and produce. Convenient for Gainsborough Old Hall, Lincoln Cathedral and Castle, Hemswell Antiques and the Wolds.

#### Wold Cottage Bed and Breakfast By Rachel Green

Tealby, Market Rasen,  
LN8 3XT  
07713 102773  
rachel@rachel-green.co.uk  
www.rachel-green.co.uk  
The perfect break with gourmet meals, idyllic scenery, great conversation and what can be better than to wake up after a great night's sleep to a local Lincolnshire breakfast cooked to perfection by chef Rachel Green.

#### Treetops Cottages & Spa

39 Station Road,  
Grasby DN38 6AP  
01652 628071/07790 723602  
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.

#### Wold View Bed and Breakfast

Bully Hill Top, near Tealby,  
Market Rasen LN8 6JA  
01673 838226 / 07976 563473  
woldviewhouse.co.uk Cosy, homely on top of the Wolds, above pretty village of Tealby. Locally sourced food, home-cooking. Select Lincolnshire Winner 2006, 2008, Highly Commended 2009.

#### Rural Roosts Holiday Lodges

Manor Farm, Market Rasen, LN8 5JJ  
01526 398492 ruralroosts.co.uk  
Each lodge offers high quality accommodation in an idyllic setting on part of our farm with plenty of wildlife, fishing & farm walks available for your enjoyment.

### WHERE TO EAT

#### Caistor Arts & Heritage Centre Cafe

28 Plough Hill,  
Caistor, LN7 6LZ  
01472 851605  
28ploughhill.co.uk  
Scrumptious cakes, breakfasts, lunches and snacks served in the cafe or outside on the terrace. Open seven days, take-aways and celebration cakes available. Dogs Welcome. 

#### Gainsborough Old Hall, Chambers Café

Parnell Street,  
Gainsborough DN21 2NB  
01427 677348  
gainsborougholdhall.com  
Enjoy light refreshments, locally sourced and freshly made, including speciality teas and coffees, within this unique medieval manor house setting. Select Lincolnshire Highly Commended 2014.

#### The Guardroom Coffee Shop

Hemswell Antiques Centre,  
Caenby Corner Estate,  
Hemswell Cliff,  
Gainsborough DN21 5TJ  
01427 667113  
hemswell-antiques.com  
Open every day 10am – 5pm. Choose from a selection of homemade cakes, sandwiches and freshly made coffees.

#### The Inn on the Green

Ingham, Lincoln LN1 2XT  
01522 730354  
innonthegreeningham.co.uk  
Award winning country pub/restaurant. Food & service to the highest standards. Locally sourced, seasonal menu. 3 Times Taste of Excellence Winners. Also private dining, business meetings/lunches.

#### Willingham Fayre

Ashgrove Farm,  
North Willingham,  
Market Rasen LN8 3RJ  
01673 838123  
willinghamfayre.co.uk  
We make Lincolnshire Wolds Dairy Icecream with whole fresh cows milk. Visit our icecream parlour, café and children's play area.

#### Pepperpot Tea Room, Hall Farm Park

Caistor Road,  
South Kelsey LN7 6PR  
01652 678822  
hallfarmparkoffice@keme.co.uk  
Relax and enjoy a light lunch, delicious cake and drink in our tearoom or on the patio overlooking beautiful open countryside. Select Lincolnshire Highly Commended 2015.

## Blyton Dairy Ice Cream



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.

**Old Hall Farm, Blyton, Gainsborough DN21 3LA**  
**01427 628355**  
**blytonicecream.co.uk**

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## Hemswell Antiques Coffee Shop



Choose from a selection of home-made cakes and coffees or a freshly prepared lunch or light snack.

**Open every day 10am to 5pm**

**Hemswell Antiques Centre, Caenby Corner Estate, Hemswell Cliff, Gainsborough, DN21 5TJ**  
**01427 668389 • hemswell-antiques.com**



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### Uncle Henry's Farm Shop

Grayingham Grange, Grayingham, Gainsborough DN21 4JD  
 01652 640308 [unclehenrys.co.uk](http://unclehenrys.co.uk)  
 Award winning farm shop, butchery, cafe & conference facilities. Home produced, locally sourced food supporting local producers and providing affordable quality. Coaches welcome. Select Lincolnshire Awards 2014 & 2015, BBC One Show "Britain's Best Sausage".

### The White Swan Hotel

9 The Green, Scotter DN21 3UD  
 01724 763061  
[whiteswanscotter.com](http://whiteswanscotter.com)  
 Situated in the picturesque village of Scotter overlooking the River Eau, we guarantee a warm welcome. A venue for every occasion – weddings, events and more.

### Hickman Hill Hotel

Cox's Hill, Gainsborough, DN21 1HH  
 01427 613639 [hickmanhill.co.uk](http://hickmanhill.co.uk)  
 The hotel has a unique character coupled with a friendly hospitality. There are 9 en suite rooms with WiFi access. Conference facilities are available and there is a restaurant open to non residents. Lincolnshire Star Awards Winner – Highly commended Hotel of the year 2008.

### WHERE TO BUY

#### Cote Hill Cheese

Cote Hill Farm, Osgodby, Market Rasen, LN8 3PD  
 01673 828481  
[cotehill.com](http://cotehill.com)  
 Award-winning artisan cheeses handcrafted on our farm using unpasteurised milk from our herd of dairy cows. Available from cheese shops, Lincolnshire Co-op and farmers' markets.



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### The Chocolate Drop

Special Edition Chocolate, Market Rasen LN8 3RH  
 01673 844073  
[specialeditionchocolate.co.uk](http://specialeditionchocolate.co.uk)  
 All chocolate is made here, NUT FREE, GLUTEN FREE and the Dark is DAIRY FREE. New..... Afternoon teas now available. Book for a 'Chocolate Experience'.

### V T Lancaster & Son Ltd

15/47 Queen Street, Market Rasen LN8 3EH  
 01673 843440 or 842260  
[lancastersbutchers.co.uk](http://lancastersbutchers.co.uk)  
 A traditional family butchers, sourcing produce from local farmers. Famous for Lincolnshire sausages, pork pies, haslet, sausage rolls, stuffed chine & potted beef.

### Primrose Free Range Eggs

01673 858379  
[primrosefreerangeeggs.co.uk](http://primrosefreerangeeggs.co.uk)  
 A family run farm concentrating on producing free range eggs from hens with unrestricted movement within their field and shed which are accredited to the Freedom Food Scheme.

### J H Starbuck Bakers & Confectioners

9 Union Street, Market Rasen LN8 3AA  
 01673 843483  
[richardstarbuck169@msn.com](mailto:richardstarbuck169@msn.com)  
 Traditional family bakers. Wide range of breads, cakes, pastries, savouries and Lincolnshire plumbread. Look for our speciality and healthy bread range.

### MarRon Wine, Cider & Liqueurs

9 Broadbeck, Waddingham, Gainsborough DN21 4TH (by appointment only)  
 01673 818478 [marroncider.co.uk](http://marroncider.co.uk)  
[sales@marronliqueurs.co.uk](mailto:sales@marronliqueurs.co.uk)  
 Artisan makers of Choc Au Vin chocolate wine, cider and liqueurs for retail and trade sales. Specialising in personalised labeling.

### Redhill Farm Free Range Pork

Laughton Road, Morton, Gainsborough DN21 3DT 01427 628270 [redhillfarm.com](http://redhillfarm.com)  
 Farmers, producers and retailers of National Award Winning free range pork. Find us at farmers' markets, our farm shop or on-line. Select Lincolnshire Peoples' Choice Award Winner 2013, Select Lincolnshire Producer of the Year 2012 & 2014.

### Uncle Henry's Farm Shop

Grayingham Grange, Grayingham, Gainsborough DN21 4JD  
 01652 640308 [unclehenrys.co.uk](http://unclehenrys.co.uk)  
 Award winning farm shop, butchery, cafe & conference facilities. Home produced, locally sourced food supporting local producers and providing affordable quality. Coaches welcome. Select Lincolnshire Retailer of the Year 2014 & Producer 2015, BBC One Show "Britain's Best Sausage"

### Lincolnshire Co-op Food Stores

01522 512211  
[lincolnshire.coop](http://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.

### South Kesteven

#### WHERE TO STAY

#### Fulbeck Gardens Cottage

01400 273989  
 07966 430728  
[www.fulbeckgardenscottage.com](http://www.fulbeckgardenscottage.com)  
 GOLD 4 star self-catering cottage adjacent owners vineyard. Sleeps 2-7. Hot-tub. Sorry no pets. Weekly, weekend & short breaks. Complimentary hamper. Select Lincolnshire Highly Commended 2012 & 2014



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#### Wyndham Garden Grantham

Toll Bar Road, Marston, Grantham NG32 2HT  
 01400 250909  
[wyndhamgardengrantham.co.uk](http://wyndhamgardengrantham.co.uk)  
 110 bedroom hotel recently refurbished and branded with the Wyndham Hotel Group, it has full leisure facilities, bar and restaurant. Select Lincolnshire, Highly Commended 2014.

#### WHERE TO EAT

#### Belton House (The National Trust)

Grantham NG32 2LS  
 01476 566116  
[nationaltrust.org.uk/belton-house](http://nationaltrust.org.uk/belton-house)  
 Superb 17th century English country house with delightful gardens, parkland, Stables Restaurant, Ride Play Café, gift and garden shops.

#### Hambleton Hall Hotel and Restaurant

Hambleton, Oakham, Rutland LE15 8TH  
 01572 756991  
[hambletonhall.com](http://hambletonhall.com)  
 The ultimate in small country house hotels with elegant surroundings and spectacular lakeside views. The Michelin-starred restaurant is rated amongst England's very best.

#### WHERE TO BUY

## Hambleton Bakery



We bake a selection of delicious breads, savouries, cakes & desserts. Using traditional techniques and the finest ingredients we develop the real taste of our products. Full of flavour with no preservatives or enhancers.

**1 Ironmonger Street, Stamford, PE9 1PL**  
**01572 812995**  
**hambletonbakery.co.uk**

#### Owsworth's Rapeseed Oil

01400 273989  
[www.ownsworths.co.uk](http://www.ownsworths.co.uk)  
 Home-grown cold pressed rapeseed oil. Award winning oil including Winner "Grower of the Year" Select Lincolnshire 2015/2016. Supplying retail, wholesale and caterers.



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#### Brackenborough Hall Coach House

Brackenborough, Louth, LN11 0NS  
 01507 603193  
[brackenboroughhall.com](http://brackenboroughhall.com)  
 Winner: Best Self-Catering Holiday in England 2009/2010, Silver Award. Three luxury apartments in a listed coach house, accommodating 1 to 24 guests. Select Lincolnshire Highly Commended 2015 and 2015/2016



©LW

### Bricktree Barn

Bully Hill Top, near Tealby  
Market Rasen, LN8 3ET  
bricktreebarn.co.uk 07745 215689  
bricktreegallery@gmail.com  
The perfect romantic getaway  
for weekends. Local hampers, Esse  
Ironheart, super king bed, slipper bath  
overlooking Lincs AONB, adjacent to  
Bricktree Gallery, nr Wold View House.

### WHERE TO EAT

#### The Coach and Horses

Hemingby, Horncastle  
LN9 5QF 01507 578280  
Traditional village pub serving  
a range of real ales and good  
quality fairly priced bar meals.  
Select Lincolnshire Highly  
Commended 2008. Tastes of  
Excellence Runner-up 2010-2011.

#### Batemans Brewery & Visitors Centre

Salem Bridge Brewery,  
Wainfleet, Skegness  
PE24 4JE  
01754 882009  
bateman.co.uk/visitors+centre  
Open Wednesday to Sunday to  
the general public but is now  
a great venue for parties and  
weddings including holding  
a licence for civil ceremonies.

### Farmer Brown's Ice Cream



Woodrow Farm, Sutton Road  
Huttoft, Alford, LN13 9RL  
07946 485549  
farmerbrownicecream.co.uk  
Ice cream parlour, tearoom  
and small farm shop set within  
a working mixed farm by the  
seaside. ©LW

## Seacroft Holiday Estate



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

Sutton Road, Trusthorpe, LN12 2PN  
01507 472421 • www.seacroftcaravanpark.co.uk



©LW

## Caxton House



Four-star Silver guesthouse, ensuite  
rooms, sea view/balconies.  
Home-made food using local produce,  
licensed bar.  
Winner of Skegness Accommodation,  
Business and Green Award 2015. Also  
winner of East Midlands Best Hidden  
Gem 2011, Select Lincolnshire B&B  
Awards Winner

6-8 Trafalgar Avenue, Skegness, PE25 3EU  
01754 764328 • info@caxton-house.com  
www.caxton-house.com



©LW

### West View B&B and Cottages

South View Lane,  
South Cockerington,  
Louth LN11 7ED  
01507 327209  
west-view.co.uk

### The Ivy Inn, Wragby

Market Place, Wragby,  
Lincoln LN8 5QU  
01673 858768  
theivywragby.co.uk  
Traditional refurbished pub and  
restaurant with 4 Star all en-suite  
accommodation, serving the finest  
produce sourced from local suppliers,  
with fine wines and real ales.  
Converted barn in rural village,  
relax and recharge, friendly  
atmosphere offering quality  
and comfort. Disabled access  
and also self-catering cottages.  
Select Lincolnshire Highly  
Commended 2015 and 2015/2016.

### South View Park Hotel

Burgh Road, Skegness,  
PE25 2LA  
01754 896001  
Southview Park Hotel is a 3-star  
hotel that provides modern luxury  
accommodation on the East Coast of  
Lincolnshire, set in beautiful grounds  
yet only 5 minutes from Skegness  
Town Centre.

### The Vine Hotel

Skegness, PE25 3DB  
01754 610611  
vinehotelskegness.com  
This characterful hotel dates back to  
1770 and has attractive gardens, a  
traditional restaurant, bars with open  
fires and real ales creating an inviting  
atmosphere with the Gibraltar Point  
Nature Reserve and Market Rasen  
Racecourse nearby.

### Alford Manor House

West Street, Alford,  
LN13 9HT  
01507 463073  
www.alfordmanorhouse.co.uk



Enjoy home-made cakes,  
snacks or light lunches in  
the tea room of this historic,  
thatched manor house. ©LW  
See website for opening times

### The Countryman

Chapel Road,  
Ingoldmells  
PE25 1ND  
01754 872268  
countryman-ingoldmells.co.uk  
Warm and friendly village pub  
serving home-made food with  
daily specials. Parties catered for.  
Home of Leila Cottage Brewery.

### The Five Sailed Windmill

32 East Street,  
Alford  
LN13 9EH  
01507 462136  
alford-windmill.co.uk  
Beautiful working windmill  
in a delightful location, selling  
stoneground flour, cereals,  
preserves and gifts. Popular,  
award-winning tea room  
offering cakes and light meals.

### The Ivy Inn, Wragby

Market Place, Wragby,  
Lincoln  
LN8 5QU  
01673 858768  
theivywragby.co.uk  
Traditional refurbished pub and  
restaurant with 4 Star all en-suite  
accommodation, serving the  
finest produce sourced from  
local suppliers, with fine wines  
and real ales.

### Just Elleven

11 Market Street,  
Spilsby  
PE23 5JT  
01790 755669  
simonsbutchers.co.uk  
Artisan breads, cakes, bespoke  
sandwiches, delicious filled rolls,  
buffets catered for. Stokes coffee  
and teas. Eat in or take away.

## Petwood Hotel



Fabulous food, friendly  
service and a historic  
setting make Petwood a  
favourite for local dining  
and short breaks

Stixwould Road,  
Woodhall Spa, LN10 6QG  
01526 352411  
petwood.co.uk

©LW

## The Village Limits



Multi award winning country  
pub with rooms, serving great  
local produce, local ales and a  
warm welcome. Open Tues -  
Sun 12-2 and every night from  
6. Takeaway also available

Stixwould Road, Woodhall Spa LN10 6UJ  
01526 353312 • villagelimits.co.uk

### Kenwick Farmhouse Nursery and Tea Room

Kenwick Road,  
Louth  
LN11 8NW  
01507 606469  
kenwicknursery.co.uk  
Freshly made home-cooked meals,  
cakes and Sunday lunches (including  
gluten free), using locally sourced  
produce. Open Tuesday-Sunday and  
Bank Holiday Mondays.

### Myers Bakery, Café Tearoom & Deli

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

### The Railway Tavern Aby

Main Road, Aby,  
near Alford  
LN13 0DR  
01507 480676  
dawn@grangemill.fsnet.co.uk  
Award winning friendly family run  
pub. Offering home cooked extensive  
menu and superb real ales too  
- find us on Facebook.

### Sea Breeze Restaurant

10-12 High Street,  
Sutton on Sea  
LN12 2EX  
01507 441548  
seabreeze-restaurant.co.uk  
A lovely seaside restaurant using  
locally sourced produce. Serving  
homemade food, licensed bar,  
lunchtime and evening menu,  
Sunday lunches. Select Lincolnshire  
Highly Commended 2013.

### Claythorpe Watermill

Alford, LN13 0DU  
01507 451366  
claythorpewatermill.com  
A beautiful, tranquil, eighteenth  
century former watermill, home to  
birds, animals and a gorgeous tea  
room. Take your time...

### WHERE TO BUY

#### A E Dennett & Son Ltd

24-26 Boston Road,  
Spilsby  
PE23 5RQ  
01790 752573  
Established in 1926, this family business  
makes award winning natural ice cream  
in 30 flavours, also frozen yogurt  
and sorbet. Select Lincolnshire 2010  
Mr George Award.

#### Batemans Brewery & Visitors Centre

Salem Bridge Brewery,  
Wainfleet,  
PE24 4JE  
01754 882009  
bateman.co.uk/visitors+centre  
Open Wednesday to Sunday to the  
general public but is now a great venue  
for parties and weddings including  
holding a licence for Civil Ceremonies.

## RJ Hirst Family Butchers



High Class Family Butchers of Woodhall Spa 2015-2016 Select Lincolnshire **Business of the Year**, 2014, 2015 and 2016 Finalist Select Lincolnshire Best Producer, 2015 and 2016 Finalist Select Lincolnshire Best Retailer. Countryside Alliance "Rural Oscars" Finalist Best Butchers Shop East of England 2014 British Pie Awards Bronze and Silver Winner 2014, 2015 and 2016 (Pasty and Steak Pie)

[www.rjhirstfamilybutchers.co.uk](http://www.rjhirstfamilybutchers.co.uk)

Follow Sadie on Twitter Sadie

Hirst@RJHirstbutchers | [sadiehurst@btinternet.co.uk](mailto:sadiehurst@btinternet.co.uk)

Station Road, Woodhall Spa, Lincs, LN10 6QL

Tel 01526 352321 | Situated near the world famous Dambusters Memorials



### Field Farm Free Rangers

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

©LW

### Handson's Butchers

Main Street, Mareham le Fen PE22 7QW  
01507 568222  
[handsonsbutchers.co.uk](http://handsonsbutchers.co.uk)  
A traditional village butcher. Real Lincolnshire stuffed chine, home-made pies and ready meals, venison and game. Private livestock butchery service. All Lincolnshire produced. Select Lincolnshire Highly Commended 2013 & 2014.

### Just E11even

11 Market Street, Spilsby PE23 5JT  
01790 756669  
[simonsbutchers.co.uk](http://simonsbutchers.co.uk)  
Artisan breads, cakes, bespoke sandwiches, delicious filled rolls, buffets catered for. Stokes coffee and teas. Eat in or take away.

### Lakings of Louth

35 Eastgate, Louth LN11 9NB  
01507 603186  
[lakingsoflouth.co.uk](http://lakingsoflouth.co.uk)  
Lakings of Louth traditional Butchers, Bakers & Delicatessen. Established 1908.

### Lynn Bank Farm

01754 880312 [postcheese.com](http://postcheese.com)  
Producers of Skegness Blue, Skegness Gold, Lincolnshire Brie, Just Jane, flavoured cheeses and Handmade chutney.

### Meridian Meats

108 Eastgate, Louth LN11 9AA  
01507 603357  
[meridianmeatshop.co.uk](http://meridianmeatshop.co.uk)  
Producers of Britain's Best Steak, specialising in meat from traditional breeds, sourced from our own farm or locally to our shop in Louth.

### Modens Lincolnshire Plumbread Co

01790 755620 [modens.co.uk](http://modens.co.uk)  
Artisan bakery producing Gold Award Winning Lincoln Plum Bread, produced in Spilsby since 1936. No additives, no preservatives or eggs.

### Oslinc

White House Farm, Main Road, Moorby, PE22 7PL  
01507 568885 [oslinc.co.uk](http://oslinc.co.uk)  
Ostrich farmers and speciality low fat meat producers; ostrich, kangaroo, springbok, wild boar etc. Available by mail order, farmers' markets and farm shop.

### Pocklington's Bakery

2 Market Place, Louth LN11 9NR  
01507 600180 [pbl.uk.com](http://pbl.uk.com)  
Traditional family bakers. Established 1924. Crusty and speciality breads, rolls, cakes, pastries, pork pies and Award Winning Lincolnshire Plumbread. Celebration cake specialists.

### Simons of Spilsby

14 Market Street, Spilsby PE23 5JT  
01790 754543  
[simonsbutchers.co.uk](http://simonsbutchers.co.uk)  
Our specialities include: ready meals, sausages, pies, haslets, Lincolnshire stuffed chine, dry cured bacon and home cooked meats. Select Lincolnshire Winner 2010, 2012, Highly Commended 2013.

### Crepe Lucette

Plumtree Cottage, Osgodby, LN8 3PD  
07757936652  
[crepelucette.com](http://crepelucette.com)  
All our sweet and savoury crêpes are lovingly made using only the purest Stoneground Organic Flour from Mount Pleasant Windmill in Lincolnshire made from 100% Organic British Wheat.

### Mablethorpe Farm Shop

62 High Street, Mablethorpe LN12 1AD 01507 201993  
Local farm shop in Mablethorpe selling the best local produce around.

### Minting Park Farm Meats

Gautby, Wragby LN8 5JP  
01526 398373 [mintingparkfarm.co.uk](http://mintingparkfarm.co.uk)  
Minting Park Farm is a family run mixed farm of approximately 600 acres, situated in the centre of Lincolnshire to the south side of the ancient Limewoods. We produce home bred and grown Beef, Lamb, Mutton and pedigree British Lop Pork.

### Old Elephant Fudge

01673 885562 [oldelephantfudge.co.uk](http://oldelephantfudge.co.uk)  
Hand made fresh fudge – delicious. Recently we introduced 3 Vegan fudges. Come and try at a local Farmers Market.

### Walker & Walker Butchers

7 Station Road, Woodhall Spa LN10 6ST 01526 352196  
Traditional family butchers situated in the very heart of the picturesque village of Woodhall Spa, run by Kevin and Verity Walker since February 2014.

## North Kesteven

### WHERE TO STAY

#### The Manor House Stables

The Manor House, Timberland Road, Martin LN4 3QS 01526 378717  
[manorhousestables.co.uk](http://manorhousestables.co.uk)  
Lovely self-catering luxury in historic stables. Relax by your wood-burning stove and enjoy a hamper of Lincolnshire goodies! Select Lincolnshire Awards 2009 - 2015.

### WHERE TO EAT

**The Natural World Centre, Whisby**  
Nature Park Moor Lane, Thorpe on the Hill, Lincoln LN6 9BW 01522 688868  
[naturalworldcentre.co.uk](http://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.

#### The Hive Café at Hill Holt Wood

Norton Disney LN6 9JP  
01636 892836 [hillholtwood.co.uk](http://hillholtwood.co.uk)  
The Hive Cafe is located within 34 acres of beautiful woodland. Open Sundays 10am until 4pm, serving breakfast, paninis, fresh cakes and drinks.

## Boston

### WHERE TO STAY

#### Elms Farm Cottages

Hubberts Bridge, Boston PE20 3QP  
01205 290840  
[elmsfarmcottages.co.uk](http://elmsfarmcottages.co.uk)  
Nine multi-award winning 4 & 5 Star holiday cottages with wheelchair facilities. Short walk to village pub. Sleeps 2-38. Select Lincolnshire Awards since 2009, including Winner 2015, 2015/2016 & Mr George Award 2013.

## The Forge & Smithy Holiday Cottages



Four star detached cottages set in rural Lincolnshire sleeps 5 or 2 (respectively), fully equipped with enclosed garden and parking area. Lincolnshire Highly Commended Award 2012.



Chapel Road, Tumbly Woodside, Boston PE22 7SP  
01526 342943 • [www.the4ge.co.uk](http://www.the4ge.co.uk)

### WHERE TO BUY

#### Cogglesford Watermill

East Road, Sleaford, NG34 7EQ  
01529 413671 during opening hours  
01529 308102 NKDC Tourism unit  
[cogglesfordwatermill.co.uk](http://cogglesfordwatermill.co.uk)  
Historic working watermill in picturesque setting. Stone-ground wholemeal and white flour mill milled on site and other locally produced goods for sale.

#### Fen Farm Venison

Fen Farm, Horbling Fen, Sleaford NG34 0JX 01529 421272  
[fenfarmvenison.co.uk](http://fenfarmvenison.co.uk)  
Quality farmed venison – fillets, joints, steaks, casseroles, sausages and burgers. Sold on the farm and at local farmers' markets and shows.

#### Odling Brothers

54 High Street, Navenby, Lincoln LN5 0ET 01522 810228  
[odlingbros.co.uk](http://odlingbros.co.uk)  
Award winning Pork and Meat Pies, Lincolnshire Sausages and Haslet. Traditional family butchers and grocers providing high quality personal service.

#### Welbournes Bakery

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

#### A Little Luxury

15 Barnes Close, Sleaford NG34 8BF  
[all.vpweb.co.uk](http://all.vpweb.co.uk)  
We focus on providing high-quality service and customer satisfaction – we aim to exceed your expectations.

#### The Real Tea & Coffee Company

76 Westcliffe Road, Sleaford NG34 9AY 01526 833458  
[realteaandcoffee.co.uk](http://realteaandcoffee.co.uk)  
Real Tea & Coffee Company pride themselves in only selling the best quality coffees and teas which have been sourced from plantations all around the world.

#### Supreme Inns

Bicker Bar, Bicker, Boston PE20 3AN  
01205 822804 [supremeinns.co.uk](http://supremeinns.co.uk)  
Independently run and locally owned, featuring 55 large and well equipped rooms, all with en-suite facilities. Award winning restaurant is open all day, serving locally sourced homemade food. Select Lincolnshire Highly Commended 2013 & 2015.

### WHERE TO EAT

#### Baythorpe Tea Room & Garden Centre

Baythorpe, Boston Road, Swineshead PE20 3HB 01205 821349  
[baythorpeteareomandgardencentre.co.uk](http://baythorpeteareomandgardencentre.co.uk)  
Friendly, family run tearoom and garden centre, offering fresh homemade delicious soups, cakes and hearty meals using seasonal and local produce.

#### The Poachers Country Hotel

Swineshead Road, Kirton Holme, Boston PE20 1SQ 01205 290310  
[poachershotel.co.uk](http://poachershotel.co.uk)  
Providing a warm, relaxing and friendly atmosphere, with a 'quirkiness'. Menus change weekly, cooked by our quality chefs, using locally sourced produce.

#### Supreme Inns

Bicker Bar, Bicker, Boston PE20 3AN  
01205 822804 [supremeinns.co.uk](http://supremeinns.co.uk)  
Independently run and locally owned, featuring 55 large and well equipped rooms, all with en-suite facilities. Award winning restaurant is open all day, serving locally sourced homemade food.

#### The Wheatsheaf Inn – Hubberts Bridge

Station Road, Hubberts Bridge, Boston PE20 3QR  
01205 290347 [thewheatsheafinn.org](http://thewheatsheafinn.org)  
Traditional village pub and restaurant serving the finest Lincolnshire produce sourced from local suppliers, together with fine wines and real ales. Select Lincolnshire Highly Commended 2014.

#### Ye Olde Red Lion

Donington Road, Bicker, Boston PE20 3EF  
01775 821200 [redlionbicker.co.uk](http://redlionbicker.co.uk)  
A quintessential English Country Pub, complete with real ales, fine food and warm fires. Using all locally sourced homemade food. Select Lincolnshire Highly Commended 2015.

## A Wright & Sons



We are proud of our Lincolnshire heritage at A Wright & Son. Suppliers of high quality cuts of beef, lamb and pork

Nursery Road, Riverside Industrial Estate, Boston, PE21 7TN  
01205 368032 • [www.awrightandson.co.uk](http://www.awrightandson.co.uk)

### The Mermaid Inn

2 Gosberton Road, Surfleet, Spalding PE11 4AB 01775 680275  
[themermaidinnsurfleet.com](http://themermaidinnsurfleet.com)  
The Mermaid Inn offers a warm welcome to everyone, locals and visitors alike. We make our own dishes with locally produced ingredients. Our vegetables are fresh from the field – grown on the family farm a short distance away and our fish is brought from Grimsby, helping us produce hand battered fish and fishcakes.

### Six Sails Mill Traditional Millers

Pear Tree Cottage, Boston PE20 2LJ 01205 460647  
[sibseytraderwindmill.co.uk](http://sibseytraderwindmill.co.uk)  
The lovely tearoom was originally a museum space and is now a welcoming tearoom with a rustic charm. All our products are home-made. We use our own stone-ground flour wherever possible.

### WHERE TO BUY

#### Abbey Parks Farm Shop

Parks Farm, East Heckington, Boston, Lincs, PE20 3gg  
01205 821610  
[abbeyparks.asparagus.co.uk](http://abbeyparks.asparagus.co.uk)  
Open 9am - 5pm, Monday to Saturday, 9.30am - 5pm on Sunday. Vast selection of home-grown and local vegetables, cheeses and meats. Coffee shop serving home-cooked food and Sunday lunch. Select Lincolnshire Highly Commended 2012. Visit our Butchers shop - Boston Sausage.

### Fred and Bex Flavoured Vinegars

07917 237127  
[fredandbex.vinegar@gmail.com](mailto:fredandbex.vinegar@gmail.com)  
Fred and Bex Vinegars are handmade at our Lincolnshire cottage using only whole fruit and quality ingredients and we stick to traditional family recipes.

### The Ivy's Farm Shop

Villa Lane, Swineshead, Boston PE20 3NG 01205 820001  
[manor-farm@btconnect.com](mailto:manor-farm@btconnect.com)  
Come along and buy the tastiest and freshest produce around. Fresh from our farm to you.

### Manor Farm Shop

Baythorpe, Swineshead, Boston PE20 3EZ 01205 820123  
[manorfarmshop.co.uk](http://manorfarmshop.co.uk)  
Come along to buy the tastiest and freshest produce around. Fresh from our farm to you. Select Lincolnshire Highly Commended 2014 & Winner 2015.

### Mountain's Boston Sausage

13 High Street, Bridgefoot, Boston PE21 8SH  
01205 362167 [bostonsausage.co.uk](http://bostonsausage.co.uk)  
Purveyors of finest quality handmade Lincolnshire sausages. No preservatives, additives or flavour enhancers. Available online, instore, selected independent retailers and at London's Borough Market. Select Lincolnshire Winner 2010 and Peoples' Choice 2013, 2014 & 2015.

### Strawberry Fields

01205 480490  
[www.strawberryfieldsorganics.co.uk](http://www.strawberryfieldsorganics.co.uk)  
Family-run business, growing organically since 1975. Lettuces, fresh herbs and a wide range of vegetables, including the more exotic and unusual, supplied wholesale. Select Lincolnshire Grower of the Year 2014 and 2015.

### Spalding Farm Shop

Scoldhall Lane, Surfleet, Spalding PE11 4BJ 01775 680101  
[spaldingfarmshop.co.uk](http://spaldingfarmshop.co.uk)  
Award Winner 2007. Lincolnshire grown produce, picked and delivered to the shop on the same day to ensure field-fresh produce every day. Select Lincolnshire Highly Commended 2012.

### Vine House Farm

Deeping St Nicholas, Spalding PE11 3DG 01775 630208  
[vinehousefarm-farmshop.co.uk](http://vinehousefarm-farmshop.co.uk)  
We offer a range of home grown and locally grown vegetables and other locally sourced foods. We specialise in Wild Bird Food and accessories.

### Wimberley Hall Farm Shop

Wimberley Hall Farm, Stonegate, Weston, Spalding PE12 6HR  
01406 372702 [wimberleyhall.co.uk](http://wimberleyhall.co.uk)  
A family run farm shop and café supplying locally produced meat also locally sourced fresh fruit and veg, bread and milk.

### Lincolnshire Co-op Food Stores

01522 512211 [lincolnshire.coop](http://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.

### South Holland

#### WHERE TO STAY

#### Stennetts Farm Cottages

Moulton Eaugate, Spalding, PE12 0sx  
01406 380408 or 07743 828405  
[stennettsfarmcottages.co.uk](http://stennettsfarmcottages.co.uk)  
In the heart of the highly productive Lincolnshire South Fens, superb accommodation is offered in our four-star farm cottages.

#### WHERE TO EAT

##### The Chestnuts

A17, Main Road, Gedney, Spalding PE12 0BS 01406 363123  
[chestnutgardencentre.co.uk](http://chestnutgardencentre.co.uk)  
Friendly tea rooms, farmshop and garden centre, offering traditional home cooking, lunches, snacks, local produce, plus locally grown plants too!

### Coffee Pot at Johnson

Community Hospital Spalding Road, Pinchbeck PE11 3DT 01775 652190  
[hillsdepartmentstore.co.uk](http://hillsdepartmentstore.co.uk)  
Offering homemade drinks and snacks for visitors, staff and patients.

### Riverview Café in Hills

Department Store 18/19 Broad Street, Spalding PE11 1TB 01775 767155  
[hillsdepartmentstore.co.uk](http://hillsdepartmentstore.co.uk)  
The Riverview Cafe has the finest view in Spalding and serves breakfasts, morning coffee, lunchtime specials and our grand afternoon tea.

### Spalding Farm Shop – Manna Coffee Shop

Scoldhall Lane, Surfleet, Spalding PE11 4BJ 01775 680101 [spaldingfarmshop.co.uk](http://spaldingfarmshop.co.uk)  
Everything prepared fresh in our kitchen using local ingredients. Enjoy a cup of coffee and cake or a dish from our daily specials board. Now fully licensed.

#### WHERE TO BUY

##### George Adams & Sons Ltd

25-26 The Crescent, Spalding, PE11 1AG 01775 725956  
Handmade Pies using the finest ingredients including 100% British Meat

##### Three Counties Deli and Coffee Shop

5 Hoddins Way, Spalding, PE12 9JB 01406 258081  
Great little deli, serving the best barista style coffee around, as well as breakfasts, brunches and lunches. Showcasing home cured and smoked bacon, award winning sausage rolls, as well as unusual foodie goodies on the shelves.

## Harrisons Restaurant



Award-winning Harrisons Restaurant is Barton-Upon-Humber's most popular eating establishment. Offer a relaxed informal breakfast and lunch service traditional British Sunday lunch and a stylish, modern dinner service showcasing local Lincolnshire produce.

12 Market Place,  
Barton Upon Humber, DN18 5DA  
01652 637412 • [harrisons-barton.co.uk](http://harrisons-barton.co.uk)

### North Lincolnshire

#### WHERE TO STAY

##### Winterringham Fields Restaurant with Rooms

1 Silver Street, Winterringham, North Lincs DN15 9ND 01724 733096  
[winterringhamfields.co.uk](http://winterringhamfields.co.uk)  
Winterringham Fields is one of the most individual and secret places you could wish to stumble across, with an ambience and cuisine to rival Europe's finest.

#### WHERE TO EAT

##### The Loft Restaurant

10 Wrawby Street, Brigg DN20 8JH 01652 650416 [theloftbrigg.co.uk](http://theloftbrigg.co.uk)  
Award winning contemporary restaurant. Enjoy delicious food, home-cooked with care using locally sourced produce. Homemade cakes, Barista coffee and special afternoon teas.

##### Café Courtyard

Market Place, Brigg DN20 8JH 01652 657900 [cafecourtyard.co.uk](http://cafecourtyard.co.uk)  
Relax in beautiful surrounding with palms, chandeliers and Lloyd Loom seating, while enjoying light lunches, afternoon teas and Italian coffees.

### Pink Pig Farmshop and Restaurant

Holme Hall, Holme, Scunthorpe DN16 3RE 01724 844466 [pinkpigfarm.co.uk](http://pinkpigfarm.co.uk)  
Enjoy our homemade breakfasts, lunches, coffees, cakes and teas, made from fresh, delicious, local produce. Take home some of our famous sausages for your supper! Select Lincolnshire Highly Commended 2015.

### Winterringham Fields Restaurant with Rooms

1 Silver Street, Winterringham, North Lincs DN15 9ND 01724 733096  
[winterringhamfields.co.uk](http://winterringhamfields.co.uk)  
Winterringham Fields is one of the most individual and secret places you could wish to stumble across, with an ambience and cuisine to rival Europe's finest.

#### WHERE TO BUY

##### Pink Pig Farmshop and Restaurant

Holme Hall, Holme, Scunthorpe DN16 3RE 01724 844466  
[pinkpigfarm.co.uk](http://pinkpigfarm.co.uk)  
Free range pork, lamb, eggs and oodles of local produce. Plus, the most delicious (and award-winning) sausages! Mail order 'Lincolnshire Hampers' our speciality. Select Lincolnshire Highly Commended 2015.

##### Tom Wood Beers Ltd

Melton High Wood, Barnetby DN38 6AA 01652 680001 [tom-wood.com](http://tom-wood.com)  
Tom Wood Beers brew a well-loved range of ales. We pride ourselves on producing excellent beer using only English ingredients.

### Lincolnshire Co-op Food Stores

01522 512211 [lincolnshire.coop](http://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.

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##### Axholme Brewing Company Ltd

7 Lakes Country Park, Wharf Road, Crowle DN17 4JS 07551910040 [axholmebrewing.co.uk](http://axholmebrewing.co.uk)  
By the side of Clearwater Lake in Crowle, North Lincolnshire, we brew a wide variety of artisan beer styles on our 4 barrel brewplant.

### North East Lincolnshire

#### WHERE TO STAY

##### Oaklands Hall Hotel

Barton Street, Laceby, Grimsby DN37 7LF 01472 872248  
[oaklandshallhotel.co.uk](http://oaklandshallhotel.co.uk)  
Nestling in beautiful Lincolnshire parklands, the Oaklands is perfect for exploring the county whilst offering the best Lincolnshire produce. Select Lincolnshire Winner 2015 & 2015/2016.

**Humber Royal Hotel and Brasserie**  
Littlecoates Road,  
Grimsby DN34 4LX  
01472 240024  
thehumberroyalhotel.co.uk  
Four star hotel with a range of rooms, some with balconies overlooking a landscaped golf course. Number 1 on Tripadvisor for Grimsby. Select Lincolnshire High Commended 2015.

**WHERE TO EAT**

**Alfred Enderby Ltd**

Malclure Street, Fish Docks,  
Grimsby, DN13 3NE  
01472 342984  
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.



©LW

**The Comfy Duck**

Oaklands Hall Hotel  
Barton Street  
Laceby, DN37 7LF  
Tel 01472 872248  
www.thecomfyduck.com  
Award-winning restaurant set on the outskirts of Grimsby, run by Chef Patron, Steven Bennett and his team serve locally sourced, seasonal produce with a modern twist.



©LW

**Humber Royal Hotel and Brasserie**  
Littlecoates Road,  
Grimsby DN34 4LX  
01472 240024  
thehumberroyalhotel.co.uk  
Four star hotel with onsite Brasserie serving local produce all day. Catering for up to 300. Patio area overlooking Grimsby Golf Club.

**WHERE TO BUY**

**Chapman's Seafoods Ltd**

01472 269871  
chapmansfishcakes.co.uk  
Producers of handmade gourmet fish cakes, fish pies, fish wellingtons and other seafood dishes, available at Lincolnshire farmers' markets and farm shops.

**Fabulously Fruity Wine**

Peaks Top Farm,  
New Waltham, Grimsby  
DN36 4RS 01472 812941  
peakstopfarm.com  
Fabulously Fruity Wine is a unique and delicious range of wines produced 100% from fruit grown on our farm.

**Jim's Fresh Grimsby Fish Ltd**

07831 501040  
jimsfreshfish.co.uk  
One of Grimsby's finest fishmongers, delivering fresh Grimsby fish straight to your home. Our shop is mobile and offers a well-stocked variety of produce.

**Lincolnshire Co-op Food Stores**

01522 512211  
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.

**Caterers & Function Venues**

**Bread & Roses**

01427 610833 breadandrosescic.co.uk  
Bread & Roses CIC offer a high quality outside catering service that runs on the same ethos of utilising locally produced fresh and healthy ingredients.

**CGC Event Caterers Ltd**

0113 2876387  
cgcevents.co.uk  
Outside catering company, offering a complete bespoke service for events from 75 to 2000 guests, delicious home produced food and menus with a strong Lincolnshire accent.

**Lincolnshire Showground**

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

**Michael's Outside Catering**

07879 067057  
ninaandmichael@tiscali.co.uk  
Michael your local butcher based at Coningsby with over 40 years experience. Hog Roasts to BBQs and Buffets, our catering services are tailored to meet your exact requirements.

**Lincolnshire Catering Company**

37 Langton Road,  
Holton Le Clay, Grimsby,  
North East Lincolnshire DN36  
01472 309783 / 07525 198809  
www.lincs-catering.co.uk  
The Lincolnshire Catering Company aims to provide high quality food sourced from local Lincolnshire suppliers. Our chef is qualified to the highest level of Food Safety with over 40 years experience in the food industry.

**National Events Caterers**

01406 330400  
nationaleventscaterers.co.uk  
An established provider of mobile catering units across Lincolnshire and the UK. Providing local and Fair-trade produce to indoor and outdoor events, managed by friendly and trained teams.

**Oaklands Hall Hotel**

Barton Street, Laceby,  
Grimsby DN37 7LF  
01472 872248  
oaklandshallhotel.co.uk  
We pride ourselves in making sure it is a day to remember. From the moment you arrive, your party will experience the full warmth of our hospitality, so you are free to enjoy your day. Select Lincolnshire Highly Commended 2015.

**Rachel Green Food Design**

Tealy, Market Rasen, LN8 3XT  
07713 102773  
rachel@rachel-green.co.uk  
www.rachel-green.co.uk  
Outside catering from 4 to 400. Bespoke dinners, private parties, weddings and other very special occasions. Menu inception, specialist advice, extraordinarily great food.

**The White Hart Hotel**

87 Bailgate, Lincoln LN1 3AR  
01522 526222  
whitehart-lincoln.co.uk  
Catering for intimate, family affairs and can also host larger functions with live music, banquet dinners and buffets.

**The White Heather**

Caenby Corner, Market Rasen  
LN8 2AT 01673 878100  
whiteheatheronline.com  
Caterers for various occasions and is a perfect wedding venue. Purpose built marquee holding 160 guests set in 3 acres of landscaped grounds.

**Wyndham Garden Grantham**

Toll Bar Road, Marston NG32 2HT  
01400 250909  
wyndhamgardengrantham.co.uk  
Recently refurbished and branded with Wyndham Hotel Group, the venue is perfect for your wedding, civil ceremony or special occasion. Select Lincolnshire Winner 2010, Highly Commended 2014.

**Lime Restaurant**



A fine dining restaurant serving high quality food at exceptional prices. Customers return time and time again. Open from Tuesday to Friday and Thursday evenings (term time).  
Reservations: call 10am - 2pm (Tues - Fri)  
01205 313220 email lime@boston.ac.uk.

**Boston College, Skirbeck Rd,  
Boston PE21 6JF • boston.ac.uk**



**The Farm Kitchen**

01529 460 821 thefarmkitchen.com  
The Farm Kitchen was established in September 2006 and we currently supply lunches to over 55 local primary schools and nurseries throughout Lincolnshire.

**Hog & Rooster Ltd**

01472 470668 hogandrooster.co.uk  
We are a family run Hog roast specialist company, priding ourselves on our professionalism and 1st rate customer service that only a family run business can provide.

**Hog Roast Lincolnshire**

01652 660978 hogroastlincolnshire.com  
We can take away all the pressure and arrive around one hour before your chosen service time with a fully cooked whole pig with sage and onion stuffing, apple sauce served in locally baked bread rolls fresh from the bakers.

**Vdub Vintage**

15 Stocking Way, Lincoln LN2 4FX  
01522 543659  
vdubvintage.co.uk  
We love VW campervans and coffee so much we felt they should go together! VDub Vintage Coffee provides the unique opportunity to encounter delicious fresh coffee served from our beautiful, custom made Dub Box, towed by our 1963 splitscreen.

**Batemans Brewery & Visitors Centre**

Salem Bridge Brewery, Wainfleet,  
Skegness PE24 4JE 01754 882009  
bateman.co.uk/visitors+centre  
Open Wednesday to Sunday to the general public but is now a great venue for parties and weddings including holding a licence for civil ceremonies.

**Bowser Brothers**

07767 252209 bowserbros.com  
Delicious spit rotary cooked whole hogs, large joints of pork, beef, turkey. Perfect crackling. Locally sourced. 5 Star Hygiene Rating from January 2010, re-awarded 2012.

**Charbecue Catering Company**

01529 304236 charbecuecatering.com  
Catering for all occasions using locally sourced produce, to create national and international cuisine. Everything from a Hog Roast to Cajun, Creole and Caribbean foods.

**Classic Catering**

01652 660978 / 07850 438624  
info@hogroastlincolnshire.com  
At Classic Catering we are passionate about cooking locally produced Lincolnshire sausages, speciality burgers and locally reared succulent pork hog roasts for events large and small. Select Lincolnshire Winner 2013 & Highly Commended 2015.

**The Granary at Elms Farm Cottages**

Hubberts Bridge, Boston PE20 3QP  
01205 290840  
thegrnary@elmsfarmcottages.co.uk  
Enjoy a relaxed country wedding weekend in an early 18th century converted barn, with a vaulted roof, exposed brickwork and original beams. Conference facilities available. Select Lincolnshire Highly Commended 2014.

**Grasmere Farm**

127 Station Road, Deeping St James  
PE6 8RQ 01778 342344  
grasmere-farm.co.uk  
We specialise in Hogroasts and Barbecues, from our delicious Grasmere Farm reared pork. Each event is tailor made to meet your requirements.

**Hemswell Court Lancaster Green,**

Hemswell Cliff, Nr Gainsborough  
DN21 5TQ 01427 668508  
hemswellcourt.com  
Exclusively yours with 5\*AA accommodation, catering for weddings, conferences, proms and dinner parties. Select Lincolnshire Highly Commended 2012 & 2013 and Winner 2014 & 2015.

**H.J's British Food, Thorpe Tilney Farm**

01526 378190  
greatfood@hotmail.co.uk  
Home produced beef and locally sourced produce, hot roasts, catering for weddings, special occasions, BBQs and birthday parties. Catering units available for outside events. Enquiries welcome.

**KB Hogroasts**

01529 469191 / 07967 115518  
kbhogroasts.co.uk  
Succulent spit-roasted; whole pigs, lamb or beef. Ideal for parties, wedding and corporate events. Great value for 100 – 2000 people. With 20 years experience. All UK covered.

## Wholesalers and Associate Members

### The Aga Shop

Outer Circle Road, Lincoln LN2 4HU  
01522 538745 lincoln@aga-web.co.uk  
Aga 'the heart of the home', visit us for demonstrations, cookware, Rayburns and refrigeration. Food tastes better from an Aga.

### Batemans Brewery & Visitors Centre

Salem Bridge Brewery, Wainfleet, Skegness PE24 4JE 01754 880317  
bateman.co.uk Award winning beers both cask and bottles, supplied for pubs, that can be found in supermarkets and on their websites.

### Brewsters Brewing Company

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

### L J Fairburn & Sons Ltd

01507 462264 ljfairburnpoultry.co.uk  
A British family business since 1951, producing and packing only the best Lincolnshire free range eggs of the highest quality.

### Fold Hill Foods Ltd

01205 2705000 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.

### Ideal Lincs Ltd

Grange Offices,  
Girsby Grange Farm, Burgh on Bain, Market Rasen LN8 6LA  
01507 313855 ideal-lincs.co.uk  
Lincolnshire's specialist wholesaler serving multiple and independent retailers, farm shops and restaurants. 'Regional Produce Hub' servicing Co-Op Lincolnshire Stores, as well as Asda & Sainsbury's. Select Lincolnshire Winner 2010 & 2013.

### Jack Buck (Farms) Ltd

01406 370219 jackbuck.co.uk  
Growers of a range of vegetables, notably 'The Ugly One' brand of celeriac. We supply wholesalers and processors.

### Lincolnshire Co-op Food Stores

01522 512211 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.

### Naturally Best Marketing

07740 025992  
www.naturallybestmarketing.com  
We're Naturally Best, a marketing agency based in the Midlands with an extensive knowledge of the food industry.

### The Pastry Room

01652 688323  
thepastryroom.co.uk  
Create mouth-watering pastries with the only 'Made from Scratch' frozen pastry crumb. Use from frozen, mix and roll for quick and easy Artisan pastry.

### Pipers Crisps

01652 686960  
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.

### Pocklington's Bakery Ltd

Sunnyholme Bakery,  
Withern LN13 0LD  
01507 450222  
pocklingtons-bakery.co.uk  
Traditional wholesale baker supplying the whole of Lincolnshire with breads, rolls, cakes, pastries, pies and award winning Lincolnshire Plumbread. Also Celebration cake specialists. Select Lincolnshire Winner 2015.

### Stokes Tea and Coffee

01522 523548  
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 2015.

### Strong Vision – Creative Display Solutions

1 Lincoln Road,  
Leasingham,  
Sleaford NG34 8JS  
01529 304926  
strongvision.co.uk  
A revolutionary multi-purpose display system developed as a more robust alternative to traditional cardboard displays with a limited life within a busy retail environment.

### A Wright & Son

Nursery Road,  
Riverside Industrial Estate, Boston PE21 7TN  
01205 368032  
qualitylincolnshiremeat.co.uk  
Suppliers of Lincolnshire Quality Beef, Lamb and Pork.

### AE Lenton Marketing

Church Road, Boston, PE22 8NE  
01754 820203  
aelenton.co.uk  
The A.E. Lenton group of Companies was founded in 1946 by Alan Lenton. Initially marketing produce on behalf of the local growers to wholesale markets throughout the United Kingdom.

### Bomber County Produce

Willow Farm, New York, LN4 4UY  
01526 342039  
bombercountyproduce.co.uk  
A Growing family business....Grower and Packer of the finest quality Leeks and Asparagus fresh from the Fens of Lincolnshire.

### Davis (Produce) Ltd

01507 600969  
davisworldwide.co.uk  
We are a highly regarded importer and exporter of fruit and vegetables. Since our formation in 1999 we have established a solid reputation in the world of fresh produce with our ability to satisfy our customers' requirements.

### Day Farms

01652 648203  
dayfarms.co.uk  
Barley, Oil Seed Rape, Wheat, Vegetables, Potatoes. All customers welcome. August to January. No delivery. Customer collections only at present. Potatoes are distributed widely in the UK.

### E M Key & Son Ltd

01529 460230  
Crop and animal production, hunting and related service activities.

### Fen Peas

01754 821809  
fenpeas.com  
Fen Peas Ltd was formed as a growers co-operative in 1968 by four farmers in the Boston area. In its early days the group grew 600 acres of peas supplying JS Frozen Foods, with the peas being processed at Christian Salvesen's Easton plant.

### Fulbeck Farms

(Ownsworths Rapeseed Oil)  
01400 273989  
Farmers and food processors - Barley, Linseed, Oil Seed Rape, Sugar Beet, Wheat. Livestock - Calves, Cattle, Heifers, Pigs. Flavoured Vinegars, Salad Dressings, Chutneys, Pickles. Contact direct to order.

### Glentham Farming Company Ltd

01673 878315  
glenthamfarming.co.uk  
We offer a wide and increasing range of prepared potatoes in a variety of package sizes. We can deliver to a wide geographic area.

### Growing Wild

01205 359935  
Wildflower Seeds productions,  
supply wholesale seed trade through seed companies.

### Harrington Hall Nursery Ltd

01406 423018  
harringtonhallnursery.co.uk  
We welcome Trade and Wholesale customers to collect from the Nursery site and can also offer a nationwide delivery service.

### John Vergette Ltd

01469 560331  
vergette.com  
The company's core activity is serving the local agricultural community through the purchase of combinable crops and the supply of seed and fertiliser.

### Lincolnshire Herbs

01778 391960  
Lincolnshire Herbs, the UK's largest specialist potted and cut herb supplier.

### Lincolnshire Poacher Cheese

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

### Lincolnshire Wild Bird Seed

01526 345271  
wildbirdseeds.co.uk  
What food you leave out for birds is very important but being aware of how to keep your feeding stations hygienic and pest-free is also just as important. We hope we will help you find the answers to your bird feeding questions.

### Moorcroft Seafoods Ltd

01472 485773  
moorcroftseafoods.co.uk  
Moorcroft Seafoods is a leading supplier of fish and seafood products into the food service market.

### Paperwork UK

01754 613121 paperwork.uk.ltd  
Formed in 1958, but with a history that can be traced back to 1865, we have established and maintained a reputation for manufacturing and supplying quality and innovative products.

### R Bratley (Quadring) Ltd

01775 840322 bratley.co.uk  
Vegetable Growers and Module Plant Raisers, buy to collect or deliver.

### R H Lamyman Ltd

01400 230266  
Growing of cereals (except rice), leguminous crops and oil seeds, Growing of vegetables and melons, roots and tubers.

### Scamans Eggs

01507 363692 scamanseggs.co.uk  
All the ingredients we feed our chickens are carefully selected to ensure outstanding quality with preparation of all feed undertaken here on the farm in our own fixed mill.

### Scrubby's Foods Ltd

01472 289255 scrubbys.co.uk  
Scrubby's was founded by husband and wife partnership John & Claire who began retailing organic, fine and traditional foods in 2007 with the intention of using this as market research to establish a range of best selling quality products.

### T&B Containers Ltd

01205 270200 tbcontainers.com  
We specialize in machine erect trays for produce packaging. The range of packaging available is vast and our experienced sales team would welcome the opportunity to give a more detailed presentation of what we can offer to suit individual requirements.

### T R Marketfresh Ltd

07717 413521  
We grow vegetables to national wholesale markets.

### Willows Farm Fruit

01754 873266 willowsfarm.co.uk  
Willows Farm Fruit is a family farm, growing 1000 acres of crops and specialising in soft fruit.

## Cookery Schools, Children's Nurseries and Schools

### The Manor House Stables

The Manor House, Timberland Road, Martin LN4 3QS 01526 378717  
manorhousestables.co.uk  
Cookery, craft & gardening courses, learn to make cheese or chocolate, bath products & perfume. See the news section to read more. Select Lincolnshire Highly Commended 2013 - 2015.

### Lincoln Minster School

01522 551300  
lincolnminsterschool.co.uk  
Quality, local seasonal ingredients used for healthy lunches; school dinners as you've never known them! Another good reason to choose Lincoln Minster. Select Lincolnshire Highly Commended 2013, Winner 2014 & 2015.

### Bishop Burton College

Riseholme Park, Lincoln, LN2 2LG, 01522 895490  
Accommodation packages available from room only to full board. Free Parking available within a 5 minute drive to the Lincolnshire Showground. Bar facilities available outside term times to all Commercial Visitors.

# Mountain of success

Shopping choices have changed since this town butchers began – but Chris Hall learns it's still finding new clients

For a 164-year-old family business, Mountain's Boston Sausage has managed to meet the demands of the 21st century while still maintaining its strong tradition for excellent produce served with a smile.

The town centre shop is going from strength to strength a year after it opened a new branch on the Abbey Parks Farm site eight miles away.

Added to the continued success of online sales all over the country and the seven days a week presence in London's Borough Market, the Mountain brand has never been more prominent.

Director Scott Palmer believes the company is heading in the right direction and providing good career opportunities for its 28-strong workforce.

And he stressed the importance of the contributions of all of the dedicated team involved in the daily preparation of the butchery's range, mainly sourced from local supplier.

"I joined as a 14-year-old washing up after school and was intending to go to university to become a PE teacher," the 40-year-old said.

"But I lived two doors down from owner Robert Mountain,



“We’re finding people from all over the country who have caravans or holiday cottages in Norfolk will call in to see us

who's still involved with the business, and I learned all aspects of the trade before becoming a partner six years ago.

"We're very proud of the Abbey Parks Farm branch because it's exceeded all expectations.

"Last year was the best-ever for the Boston High Street shop, so it's clear that the new venture hasn't affected our existing trade. And because of its location, on the busy A17, it's already secured quite a lot of

regular passing business.

"It's handy for people in Swineshead and Bicker – there's a new customer base there.

"We're also finding that people from all over the country who have caravans or holiday cottages in Norfolk will call in and see us.

"Now we're really looking forward to a good summer and are expecting all our barbecue packages to be in demand."

The multi-award-winning butchery business is also very

**CURRENT GENERATION:** Co-directors Dan Mountain, left, and Scott Palmer

proud of its continued recognition from the Select Lincolnshire organisation – in particular, winning the coveted People's Choice Award at Food, Drink and Hospitality Awards' for three years running. In 2015 the butchers also picked up Wholesaler of the Year.

"The awards important because the votes come from our customers," Mr Palmer said.

Co-director Daniel Mountain said: "Our shop was established in 1852 and in 1904 the first of the Mountain generations, Jabez Holland Mountain, joined the firm.

"He researched recipes and started the foundations that are being continued today.

"The shop traded as a general butchers until 1985, when it was decided that it was time to concentrate on premium pork products and to specialise in Lincolnshire sausages.

"At the same time the name was changed, and we now trade as Boston Sausage as the fourth generation of the Mountain family. Today we have an excellent reputation throughout the county, where our products are available at quality bakers, delicatessens, restaurants, public houses and hotels.

"Our aim is to bring taste, quality and pleasure to our customers' tables."

Visit [bostonsausage.co.uk](http://bostonsausage.co.uk) or call 01205 362167.





# Mountain's Boston Sausage

EST 1852

Become a fan & Follow us!




**Food, Drink & Hospitality Awards**  
**2013, 2014 & 2015**  
**People's Choice Winner**

People's choice award WINNERS 3 years running.

Mountain's Boston Sausage are a fourth generation family butchers specialising in finest quality handmade Lincolnshire sausages.

Since 1852 we have been trading from our shop in Boston, but due to the popularity of our products we now sell throughout the UK.

Due to the popularity of the business our third retail outlet was opened in May 2015. The new artisan butchery is located at Abbey Parks Farm shop on the A17 at East Heckington.

Here you will find a contemporary butchers shop selling our famous sausages, cooked meats and a fantastic gourmet range. Within 6 months this branch won the "Taste of Excellence" award for New business of the year so is well worth a visit.

For customers further afield our interactive website offers our latest oven ready products, meal deals and firm favourites at great prices, delivered fresh to your door for just £4.95. Our website also brings you a new monthly recipe, latest news, photos and special offers.

Since 2007, we have been selling our famous sausages on London's Borough Market. Proud winner of the Observer Food Magazine's "BEST MARKET IN THE COUNTRY" competition.

You can also find our products at various food fairs, shows and quality independent retailers around the country.

High Street Boston, Abbey Parks East Heckington, online and at London's Borough Market.



Shop online: [www.bostonsausage.co.uk](http://www.bostonsausage.co.uk) | Tel: 01205 362167

 Mountain's Boston Sausage

 bostonsausage

 @bostonsausage