

Great BRITISH Food

EXCLUSIVE!
SIGNATURE DISHES FROM
THE BLUE ANCHOR

LOCAL, REGIONAL, DELICIOUS!

3 tempting ideas
for autumn

Clarissa Dickson Wright
has fun in the kitchen
with classic British fare

CHRISTMAS
MADE EASY

in-ahead meals for
stress-free crimbo

Magic
Mushrooms

HOW TO IDENTIFY EDIBLE
MUSHROOMS IN A FOREST NEAR YOU!

James Martin's
Food heroes revealed!

LEFT WRAPPED
Pumpkin, mead and sloe
to make at home

EASY ONE-POT
ROAST TO COOK
THIS SUNDAY!

QUICK & EASY
ORCHARD PUDDINGS

warming
glory

DELICIOUS PIES, STEWS AND
SOUPS FOR CHILLY NIGHTS



5: STREET FOOD ● HALLOWEEN ● BRITISH BANGERS ● MITCH TONKS ● TURKEY & GOOSE ● LIQUEURS ● PAUL BLOXHAM ● CHICKEN ● FREEZE-AHEAD DINNERS ● WOODCOCK

Best of British

CRANSTONS GIFT BAGS

Cranstons Quality Butchers has been championing top-quality Cumbrian produce since 1914, when Stanley Cranston established the business delivering meat in the Eden Valley using a horse and cart. Things have moved on a little since then and today Cranstons runs a thriving network of shops throughout Cumbria, showcasing a vast selection of food and drink sourced from over 40 local food and drink producers. This autumn the company has launched a trio of luxury gift bags, available to order online for delivery anywhere in mainland UK.

The attractive jute shoppers are packed with mouth-watering goodies from Cumbria and the bordering counties, including Penrith Toffee Shop Fudge, Saunders Handmade Truffles, Claire's Blackberry Apple Jam and Cumbrian Heritage Ales. Prices start at just £50 and the company guarantees delivery within three working days.

For more information or to buy online visit www.cranstons.net



BIDDENDEN CIDERS

What could be more natural in a traditional apple-growing region than producing real apple cider? An excellent alternative to wine or beer, Biddenden's strong, still cider is made from the juice of farm-pressed Kentish culinary and dessert apples. Available in sweet, medium or dry varieties, these ciders will quench your thirst in both the heat of summer and the chill of winter. For a particularly warming tipples try Monks Delight, made from Kentish cider, pure honey and a

selection of spices; ready to mull, it's the ideal drink to serve at cosy winter parties. Connoisseurs of apple cider will also enjoy its Special Reserve – a dark, rich drink matured in oak whisky casks, with an alcoholic strength of 13.5 ABV. Unlike many cider producers, Biddenden only uses the finest apples that are of eating quality. Its Kent apple ciders have also won a number of recent prizes, including the prestigious CAMRA Cider of the Year award.

For more information visit www.biddendenvineyards.com

HAUS COOKWARE

Favourite brand Scanpan has just launched a new range of flawless stainless-steel cookware. The nine-piece Konik range features an innovative conical shape and beautiful tempered glass lids, with all pans boasting an impact-bonded base, which ensures even heat distribution with no hot spots. The range is suitable for all energy sources (including induction) and includes saucepans, frying pans, a sauté pan

and a dutch oven. Each piece has a contemporary-looking, mirror-polish finish and clever 'stay cool' handles, as well as inside capacity markings for ease during cooking and a drip-free pouring rim. The entire range is suitable for dishwashers and comes with a life-time guarantee. Konik is stylish, practical and hard-wearing – an asset to any professional or amateur chef's kitchen.

For more information visit www.inthehaus.co.uk or call T. 01782 572910



LEITHS SCHOOL OF FOOD AND WINE

Leiths School of Food and Wine is a leading educational institution for both professional and amateur cooks. Renowned for its influential ex-pupils, it runs a number of one-day workshops in subjects ranging from baking and pastry to knife skills and cooking with fish. There are classes to suit all levels of abilities and timings, including one-week programmes, Saturday morning classes and evening courses on an eclectic range of topics. Students can spend a whole week learning in-depth about all the basic elements of cookery, or a series of evenings finding out how to make an array of simple recipes. For those looking for a career in cookery, Leiths also offers a range of professional courses, ranging in length from ten weeks to one year.

For a prospectus or a full list of classes visit www.leiths.com or call T. 020 8749 6400