



# INKENT

ISSUE NO 22

THE BEST OF FOOD, DRINK, PRODUCTS AND SERVICES FROM THE GARDEN OF ENGLAND

# PRODUCED

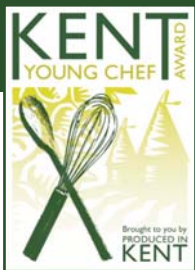


## EUROFAIR AND THE KENT FOOD AND DRINK FESTIVAL

Come and see us from Friday 23rd to Sunday 25th of September 2011 at Dane John Gardens in Canterbury from 10am each day!

This year's Kent Food & Drink Festival will be playing host to 43 of Kent's finest food and drink producers, artists and jewellers in our usual place around the historic bandstand.

You can stop for lunch, browse the wonderful array of food stalls and enjoy the entertainment on the bandstand while soaking up the atmosphere. Or come and join us for breakfast on Sunday morning! *We look forward to seeing you there!*



ENTER NOW Please visit [producedinkent.co.uk](http://producedinkent.co.uk) for more details



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# PRODUCED IN KENT MEMBERS COLLABORATION



## 63 HARBOUR STREET

### Kent apples sighted in Whitstable!

63 Harbour Street is delighted that Produced in Kent has brought it together with fellow members Little Stour Orchard, following its request for apples to make 'single-estate' juice.

Owner Steve Jones says: "It's really heartening to see how much people value local Kent apples. This season's Discoveries taste wonderful, look beautiful and make lovely pink juice, and Little Stour Orchard apples are particularly gorgeous. Before we juice our apples, we display them in lovely old bushel-sized apple boxes and many people have been drawn in to the shop because the sight brings back good memories. They are fascinated that we can tell them more about Little Stour Orchard apples. And several of them buy an apple along with their juice because they want "a real apple" like the ones they remember. We're looking forward to more varieties throughout the autumn as the season progresses."



[63harbourstreet.co.uk](http://63harbourstreet.co.uk) [littlestourorchard.co.uk](http://littlestourorchard.co.uk)

## NEW KENTISH CIDER HAM FROM



BIDDENDEN VINEYARDS STEPHENS FRESH FOODS

Responding to enquiries from their ever expanding customer base, Produced in Kent member and staunch supporter, Stephens Fresh Foods, have collaborated with fellow member, Biddenden Vineyards. Steve Leadbitter, Company Chairman said "Our association with Biddenden Vineyards, has encouraged us to work with them to produce a cider flavoured ham. Marinated and cooked in award winning Kent cider, AND apple juice, our 'Orchard Ham' is proving popular with retailers and food service customers."

For more information visit [stephensfreshfoods.co.uk](http://stephensfreshfoods.co.uk) or [biddendenvineyards.co.uk](http://biddendenvineyards.co.uk)

## STAR COLLABORATORS The Mulberry Tree



the mulberry tree

The Mulberry Tree at Boughton Monchelsea have been banging the "local" drum since they opened and have just held their 2nd "Celebration of Kent's Finest Food & Drink" evening in collaboration with Biddenden Vineyards, another "local" devotee. The 6-course menu was created with some of the finest produce Kent has to offer and each course was accompanied by a Biddenden wine or cider. A total of 5 Produced in Kent members were involved in this collaboration which included Pork cheeks with puy lentils and Pertons apple verjus, Gadds Stout panna cotta served with locally picked cherries and home made ice cream made with goats milk from Ellie's Dairy.

For further details visit [themulberrytreekent.co.uk](http://themulberrytreekent.co.uk)

## AMAZING COBNUT COLLABORATION

A wonderful collaboration of local producers has resulted in 6 Produced in Kent members working together.

The "Cobnut Six" is headed up by Alexander Hunt, a local cobnut grower from Potash farm in St Mary's Platt near Sevenoaks, ably supported by Matthew Kearsley-Lawson from Kent Fine Foods, a jam and chutney maker from Hempstead near Gillingham, Simon Knott from O'er the Moon, a fudge maker based in Colliers Green near Cranbrook, Tricia McTaggart and Karen Duplan from Bonnie Shortie, a cake and biscuit making business in Great Chart, near Ashford, Jane Bowyer from the Cheesemakers of Canterbury in Dargate and Sally Newall from Simply Ice Cream in Bonnington near Ashford.

Kentish cobnuts have been transformed into culinary treats and the full range now includes cobnut fudge and brittle, rhubarb & ginger chutney with cobnuts, orange marmalade with whisky & cobnuts, blackberry & apple conserve with brandy & cobnuts, cobnut shortbread cobnut and Ancient Ashmore cheese biscuits and Coffee and Cobnut Fudge ice cream.

Alexander's cobnut product range also includes the award winning virgin cold pressed Kentish cobnut oil made by Hurstwood Farm at Borough Green. The oil was awarded Supreme Champion in the 2010 Great Taste Awards, an amazing accolade for a new product.

This is one of many collaborative projects around the county bringing great local products to the public and demonstrates how Produced in Kent's network has aided local businesses to grow and develop.

[kentishcobnuts.com](http://kentishcobnuts.com)



## J.C. Rook & Sons Fine Kentish Meats

J.C. Rook and Sons, Kent's most famous butcher, is pleased to announce a trading relationship with Kent cooked meat producer, Stephens Fresh Foods. Due to the success of Rook's catering business and on-line shop, the family-run company, no longer have the space in their Ramsgate factory.

"The decision to come to sff was not taken lightly" Chris Rook, said. "All options for the outsourcing of the flag ship line, cooked gammon ham were assessed."

But sff, with their wealth of experience and commitment to the same standards as Rooks fit the bill.

J.C. Rook & Sons are rightly proud of the cooked meats sold in their stores and sff have worked with Rooks to duplicate that product.



Made in Kent, by "men of Kent" and ladies too! sff are proud of the product they are producing, and are looking forward to a long association with such a prestigious customer.

For more information telephone Glen on **01622 752995** or visit [rookonline.co.uk](http://rookonline.co.uk)



## KENTISH MAYDE AND KFF



kff are now working together with Kentish Mayde, selling their Chicken & Ham, Turkey & Cranberry and Traditional Pork Pies. These are the first products that they are selling to kff under their Kentish Mayde brand name... with hopefully more to follow!

[kentishmayde.co.uk](http://kentishmayde.co.uk)

[kff.co.uk](http://kff.co.uk)

# PERTON'S *Gourmet* FOODS [pertons.co.uk](http://pertons.co.uk)

Fragrant elderflower, tayberry, loganberry and wild fennel are the latest products to join the Perton's vinegar range. Gooseberry, redcurrant and redcurrant & rosemary jellies made from this year's fruit are also now in stock. Their quince jelly has now sold out; a couple of months before the 2011 crop can be made. To make sure they build up bigger stocks for next year, they'd like anyone with quinces, medlars, sloes or other hedgerow fruits to get in touch.

Tel: 01227 807880 Visit [pertons.co.uk](http://pertons.co.uk) for full product details.



Perton's  
Gourmet Foods

## Pick-your-own flowers! Sunday September 25th, 10am-4pm



### BLOOMING GREEN AUTUMN OPEN DAY

Loddington Lane, Linton, near Maidstone

It's our last open day of the year, so don't miss out. Pick-your-own flowers (only £10 for a large vase-full of flowers) or simply enjoy a stroll among an acre of blooms. There will also be flower demonstrations in the shed, a prize draw and lovely food to keep your strength up. Come for half an hour, or stay all day.

Profits from refreshments go to Mind and the Pembury Premature Baby Unit.  
[bloominggreenflowers.co.uk](http://bloominggreenflowers.co.uk)

## THE CHAI STOP 'CURRY HUT'



### AT WHITSTABLE HARBOUR VILLAGE

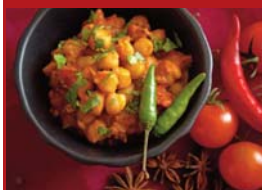
From September you can enjoy award-winning Chai Stop curries for lunch at the new Kentish Food Quarter in the Whitstable Harbour Village. As one of five new Fisherman's Huts on the South Quay dedicated to the best of Kentish Food, The Curry Hut will open four days a week (Thursday to Sunday) serving delicious hot lunches to take-away and our famous 'Chai' - spiced Indian tea. You'll also be able to buy your Chai Stop curries 'frozen by the portion' to take home.

As well as the new Curry Hut at Whitstable and a free local delivery service, there are seventeen shops across Kent now stocking Chai Stop curries and online/telephone ordering from Foodari Direct. After a year of disruption from the construction of the new East Kent Link Road, The Chai Stop has finally got a new access road to their kitchen at Minster where customers can buy their curries direct and enjoy free tastings.

Come along and try a taste of our award-winning authentic curries at the Eurofair with Kent Food & Drink Festival in Canterbury from 23rd Sept – 25th Sept and the Broadstairs Food Festival from 30th Sept – 2nd October

The Chai Stop | Jutes Lane | Minster | nr Ramsgate | Kent CT12 5FH |

01304 619 858 [thechaistop.co.uk](http://thechaistop.co.uk)



## MERSHAM GAME

The game season is now upon us so why not try some of what the great outdoors has to offer. Game is the ultimate in free range, wild food and is healthy and tasty to boot. Mersham Game rear, release, shoot, prepare and sell all of our own game and produce some great products. As well as our usual range of venison, partridge, duck, pheasant and home made game sausages and burgers we make our own game pies and cure our own meats and bacon.

New for this season we have produced air dried cured venison, air dried Kentish bacon and hams, smoked pigeon, smoked venison and scotch eggs.

We supply direct to peoples homes through Foodari Direct and to top class restaurants and butchers across the region.

Give us a call on **01233 720215** to discuss your exacting requirements and our butchers can provide you with quality game prepared the way you like it and at competitive prices.



"My father had a stroke recently. Whitehead Monckton helped me sell his home so he could move in to a care home and sort out payment of his care costs with minimal fuss. They also made sure his finances are now protected for his ongoing benefit."

...whatever life throws at you  
we will help protect your family

Whitehead Monckton  
unique to Kent



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[www.whitehead-monckton.co.uk](http://www.whitehead-monckton.co.uk)

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# H&RH ESCARGOTS

## SNAIL BUSINESS EXPANDS WITH HELP FROM LEADER



If you live in a rural area the RDPE Kent Downs and Marshes Leader grant programme may be able to help your business expand. We applied for help with the cost of developing and marketing some new projects: our mini snail farms – 6 baby snails and everything you need to look after them; and our smallholder kits for people who want to rear a few hundred snails for their own table. We also asked for help with costs of a small covered education area at Slow Summer Snail Farm.

Stephanie at PinK gave me lots of help with the paperwork which was not inconsiderable and there was a lot of waiting but it was worth it. We've been able to promote ourselves at events that were otherwise beyond our means, such as the South of England Show at Ardingly and The Edible Garden Show at Stoneleigh. Give it a go!



### How to save Inheritance Tax

One of the most frequent topics clients seek our advice on is inheritance tax, and how they can pay less! There were significant changes made a few years ago regarding the effective doubling up of the nil rate band for inheritance tax on the second death of a spouse or civil partner. So in practice, what does this all mean?

### How generous are the changes?

A married couple or civil partners can leave £650,000 free of IHT (at current tax rates) to their beneficiaries without the need to set up a nil rate band discretionary trust in their Wills.

### What are the relevant dates?

The legislation allows a claim to be made to transfer any unused nil rate band on an individual's death to the estate of the surviving spouse or civil partner who has died after 9th October 2007.

### Could you provide an example of this in practice?

Let's say the husband dies in 1995, (I always pick on the men first!), leaving £50,000 to his son and the balance to his wife. The nil rate band at the time was say £150,000. Therefore two thirds of the allowance was unused. Wife dies in January 2008 having made no lifetime gifts. Her nil rate band of £300,000 is increased by two-thirds to £500,000.

### How is the unused nil rate band calculated?

Each party retains their nil rate band. However, on the survivor's death, their own nil rate band can be increased by the balance of the nil rate band which had not been used by the first to die. The unused amount is expressed as a percentage, not a cash amount. If on first death some of the nil rate band was unused, on second death, the nil rate band of the survivor is increased by the same percentage.

### How do you claim the relief?

The claim is made on second death by the personal representatives of the second spouse or civil partner to die by submitting a particular Inheritance Tax form IHT216, along with the IHT200 to HM Revenue and Customs. The claim must be made within the two years of the end of the month of second death.

### Will there ever be any point in using a nil rate band discretionary trust?

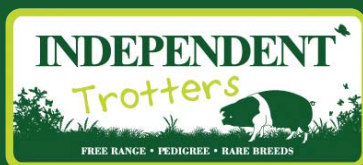
There are still circumstances where the use of this trust is advisable. The most prominent reason being to give some protection from liability to care home fees. Also where there is a second marriage, to benefit children or grandchildren of a first marriage as well as the surviving spouse.

In conclusion, these changes have simplified the way married couples and civil partners can ensure they use both nil rate bands on second death. However, personal representatives must ensure they make the claim on second death to benefit from this.

### Gail Hall, Solicitor

Gail works in Whitehead Monckton's Tax & Estate Planning department, having qualified as a solicitor in September 2009. Before retraining as a solicitor, Gail worked in London auction houses for 15 years and has a degree in History of Art from the Courtauld Institute, University of London.

Gail has lived in Kent for 20 years and lives with her husband on a fruit farm in the Weald.



Our Pedigree herd of British Saddle Backs, Large Blacks and Peitrains are free to range and graze on the North Downs, being born and living in the open air all their lives. The result is tender, flavour packed pork which melts in your mouth, crackling that crackles and bacon that cooks in its own juices without leaving a white milky effect.

We offer you the opportunity to buy a half or whole pig and have it butchered to your own specifications by one of our local butchers. This offers great value and will fill your freezer with plenty of tasty meal occasions. Our Pork is vacuum-packed to keep it fresh, and delivered to your door within 24 hours of being butchered.

You will find us at Challock and East Farleigh Farmers Markets as well as the Bluewater Festive Food Fair in December.

For more information please contact Dave Law on **07771793705** or visit **independenttrotters.co.uk**

## AEDOS

Aedos is an exciting new venture based in Westerham. We have a fresh approach to skin care and bath products, making these by hand in small batches using natural ingredients.

We make a fabulous range of skincare products for all skin types including cleansers, cooling toners and wonderful moisturisers to sooth and nourish the skin.

Our bath melts moisturise the body while the essential oils sooth the mind. The sugar scrubs are delicious to use and nourish the skin, try our invigorating and zesty bergamot & grapefruit sugar scrub. Our body butters and balms include Shea butter to nourish.

For the Autumn we have gift packs from our skincare and bath ranges. They are perfect for a home home spa and great as presents or to just treat yourself.

Try something made with care that's unique and special. For more details see **aedos.co.uk**



## KENTISH MAYDE

Kentish Mayde's Portman Pie made for Ipswich Town FC has been voted the best Pie served at football clubs across the country, in a competition run by [hospitalityandcateringnews.com](http://hospitalityandcateringnews.com). Kentish Mayde supply Ipswich Town with a special Steak & Ale pie, which they call a Portman Pie as their stadium is on Portman Road and it is sold in all 32 of the kiosks on match days!

Ipswich Town and Kentish Mayde were awarded a trophy on the first day of the football season, this was on the pitch in front of 24,000 fans! They even got a mention on Steve Wrights Radio 2 show.

**kentishmayde.co.uk**



Congratulations to Simply Ice Cream who are through to the final judging round in the 2011 Great Taste Awards, after receiving 3 stars for their Honeycombe Crunch Ice Cream.

Twenty-one other products by Produced in Kent members were also awarded stars. For full details visit **producedinkent.co.uk**

## WELCOME NEW MEMBERS

**Aedos, Westerham** – A fabulous range of skin care and bath products.

**Alchemy Confectionery, Bromley** – Fine chocolates, sweets and confectionery

**Arena Gold, Flimwell** – Producers of Arena Gold apple juice and Arena Black apple and blackcurrant juice.

**Biswal Foods Ltd, Margate** – A new range of marinades for fine Indian dining.

**Elvey Farm, Pluckley** – A restaurant, hotel and wedding venue.

**Garden of England Produce, Horsmonden** – A local drink wholesaler, providing a wide range of local alcoholic and non-alcoholic drinks.

**Home Gurr'own, Cranbrook** – Fine cooked farm food for weddings, functions and farmer's markets.

**The Kentish Stores, Hildenborough** – On-line retailer selling Kentish products.

**Kent Wildlife Trust, Maidstone** – A charity working to protect Kent's wildlife and the environment.

**Little Stour Orchard, Margate** – An orchard growing apples used to produce apple juice, cider and vinegar.

**My Goodness, Whitstable** – High quality gluten free baked goods.

**Pearson's Arms by Richard Phillips, Whitstable** – A pub/restaurant offering real ales, fine wines and good wholesome food.

**Wantsum Brewery, Canterbury** – Quality beers made with passion, care and only the finest natural ingredients.



Little Stour Orchard

# ORCHARD DELIGHTS

Little Stour Orchard is a new family run local business. Our orchard is in West Stourmouth where we grow English apples to produce our own apple juice, cider and vinegar.

Owner Sarah Bowers says, "We are lucky that the orchard is mature and we took it over from an experienced grower. We're on a steep learning curve but we know that we want to manage the land naturally, allowing wild flowers to flourish and encouraging insects to thrive there".

This year is our first harvest. We pick the apples and press the fruit ourselves to make pure fresh English apple juice that is gently pasteurised and immediately bottled to retain its fresh, natural flavour.

We will be launching our first products at the Broadstairs Food Festival (29 Sept – 2 Oct 2011). Please come and meet us and try our first bottles of '10 ACRE' apple juice!

[littlestourorchard.co.uk](http://littlestourorchard.co.uk)



SUPPORT KENT BUY LOCAL

## TAYWELL ICE CREAM



The brand new Taywell trailer has had its first few outings and been a great success. With its ability to serve ice cream from two scooping machines and also supply hot/chilled drinks to over 1,000 people a day, it is available for shows and hiring out to corporate events.

Taywell is in early discussions to locate this trailer at the entrance to the Olympic Stadium for a client to use and the company hopes that it will be a regular feature at shows throughout the county.

For all those interested in having it at their events, please contact Angie on **01892 835555** or visit [taywell.co.uk](http://taywell.co.uk)

## MAMA AFRIKA

Traditional South African fayre made using Kentish local produce

Located in Whitstable, Mama Afrika supplies traditional South African boerewors in the Kent area. Stock is available throughout the year. Local beef is used and boerewors produced with the traditional South African spices. Other flavours available are garlic, chutney, and chukalaka on request.



Traditional beef biltong is one of the top sellers and produced with top grade Kent silverside. It is available in chilli, and chutney flavours.

Dröe wors, a beef sausage with spices which has been dried has also become another firm favourite amongst our customers.

Free delivery in the Canterbury area – call Jo on **07811334471**

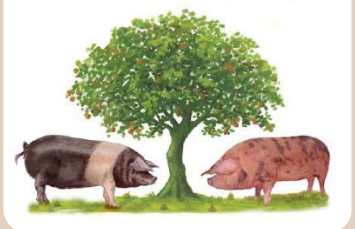
## ROUNDWOOD ORCHARD PIG APPLE AND PORK TASTING EVENT

22nd and 23rd October, 10am - 5pm. Broomfield Farm, Ifield Road, Meopham

Everyone is welcome to come and taste our great produce and visit the pigs in their orchard home. Winterdale Cheesemakers will also be there selling their award winning cheese. The farm is open from 10am to 5pm, free admission. A fun day out for all!

For further information visit [roundwoodorchardpig.co.uk](http://roundwoodorchardpig.co.uk)

Roundwood Orchard Pig Company



Join us as a Friend of Produced in Kent to receive copies of our newsletters and monthly e-bulletins! You will find the friend registration page on our website, visit [producedinkent.co.uk](http://producedinkent.co.uk)

You will also find us on Facebook and Twitter - become a fan and follow what we have been up to!



# TASTE OF KENT AWARDS 2012

## CATEGORIES

1. **Kent Meat Retailer of the Year**  
A retailer selling a good range of Kent produced meat. They will be required to provide evidence of traceability to substantiate this for judging.
2. **Best Kentish Beer**  
A beer made predominantly using hops grown in Kent at a brewery based in Kent.
3. **Best Kent Wine**  
A wine made from grapes predominantly grown in Kent at a vineyard based in Kent.
4. **Best Kent Cider or Perry**  
Cider or Perry produced in Kent made predominantly from apples or pears grown in Kent.
5. **Best Kentish Fruit Juice**  
Fruit juice made from fruit grown in Kent and where the business is based in Kent.
6. **Kent Local Food Retailer of the Year**  
The retailer must sell a good range of Kent produce/products. They will be required to provide details of the suppliers and product range for judging.
7. **Kent Seafood Retailer of the Year**  
A retailer selling a good range of Kent caught fish. They will be required to provide evidence of traceability to substantiate this for judging.
8. **Kent Restaurant of the Year**  
A Kent producer who creates a handmade food product using ingredients sourced from Kent where possible.
9. **Kent Artisan Food Producer of the Year**  
Must actively use produce/products where and when available from within Kent and demonstrate this commitment in menus and marketing.
10. **Kent Dining Pub of the Year**  
Must actively use produce/products, beers, ciders and juices when available from within Kent and demonstrate this commitment in menus and marketing.
11. **Kent Farmers' Market of the Year**



CATEGORY	BUSINESS NAME	LOCATION
1		
2		LOCATION NOT REQUIRED. INSERT NAME OF BEER:
3		LOCATION NOT REQUIRED. INSERT NAME OF WINE:
4		LOCATION NOT REQUIRED. INSERT NAME OF CIDER OR PERRY:
5		LOCATION NOT REQUIRED. INSERT NAME OF FRUIT JUICE:
6		
7		
8		
9		
10		
11	X	

## RULES OF VOTING

Voting will open 23rd September 2011 and closes 3rd January 2012.

- Original voting forms only will be accepted (Photocopies will not be accepted under any circumstances).
- Voting may take place in any number of categories – not all categories have to be completed.
- Produced in Kent Ltd reserves the right to remove duplicate or spoilt votes
- The decision of Produced in Kent Ltd and its nominated judges is final.
- All email addresses will be verified for authenticity.

## YOUR DETAILS

Name .....

Address .....

..... Postcode .....

Email .....

Tel .....

Please return your completed voting form to:  
Produced in Kent Ltd, Bourne Grange Stables, Tonbridge Road,  
Hadlow, Kent TN11 0AU By 3rd January 2012

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