



Issue 2

Welcome to the second edition of the Food & Drink Devon Newsletter. This is a lovely time of year, with the first flowers of Spring blossoming, the days getting longer and the weather getting warmer. We also have Mothers day and Easter to celebrate and many of our member restaurants are offering special menus for these occasions. Make sure you keep up to date with all the latest offers and events at www.lovetheflavour.co.uk. Many of our member producers are launching new exciting products and it is the start of the festival season, kicking off with The Exeter Festival of South West Food & Drink on 9th – 11th April followed closely by The Devon County Show 20th - 22nd May. See below for more on these two events and the ‘What’s On’ section for a full list of food & drink events for the next 3 months.

Featured Article



Celebrating 25 Years in Farming

Twenty five years ago, they were seen literally as pioneers in their field, but today organic livestock farmers Tim and Jo Budden say things have changed as people become much more concerned about what they are eating. “Organic food is no longer seen as a faddy thing and at the end of the day people will eat what tastes good.”

The Buddens moved to Higher Hacknell farm in Burrington, near Umberleigh in 1985 with a determination to farm, but in a way that worked with nature and not against it. “We believe organic farming offers many commonsense answers to the problems facing agriculture, the food industry and our environment. Organic standards embrace all aspects of the farming system, most especially animal welfare, wildlife conservation and food safety,” says Jo Budden.

[READ MORE](#)

[Special Spring Box Offer](#)

What's on

6th March - 7th March

[Moretonhampstead Food Festi](#)

12th March - 14th March

[Foodie Weekend at The Royal Castle Hotel](#)

13th March

[Concert Supper at Hazelwood House](#)

14th March

[Flours & Flavours at Occombe Farm](#)

Manna from Devon Win Countryside Alliance 2009 Award

Feb 3rd 2010 was a big day for [Manna from Devon](#). For once, we shut up our Kingswear HQ and headed up to London for a grand day out with our company secretary Renate Larkin and our PR guru, Gina Carter of Badger PR. Racking our brains to find the last time we had left Devon on a school day, we failed miserably. The great occasion that took us to London was an invitation to the House of Lords for the national finals of the Countryside Alliance 2009 Awards – or as they are known, the Rural Oscars. [READ MORE](#)



[Mother's day Lunch at Hazelwood House](#)

17th March

[Irish Evening at Horizons Restaurant](#)

[St Patrick's Day Supper at The River Shack](#)

19th March

[Spring Solstice Weekend at Hazelwood House](#)

Spice It Up!

[Westcountry Spice Company](#) makes delicious curry pastes, which are quick and easy to use making the perfect curry. Because the pastes are cooked they can be mixed with yogurt or mayonnaise to make a mouth watering dip in seconds. They can also be added to sandwiches to spice up your lunch. All pastes are organic using locally sourced ingredients where possible and contain no artificial colouring, flavours or preservatives and no bulking agents or additives. All gluten free and suitable for vegetarians and vegans.

Other products available from Westcountry Spice Company are: Gluten free Hoisin Sauce, Sweet Thai Sauce, Ketjap Manis, a range of delicious tomato ketchups and award winning relish.

Try this delicious [Tikka Recipe](#) and take advantage of this [Special Offer](#)



27th March

[Bread Making with Emma's Bread](#)

31st March

[Tea at The Ritz Evening at Horizons Restaurant](#)

3rd April

[Easter Sunday Lunch at Hazelwood House](#)

9th - 11th April

[Exeter Festival of South West Food & Drink](#)

11th April

[Easter Treats at Occombe Farm](#)

Dartmouth's Best Kept Secret

The stunning [Nonsuch House](#) in Kingswear, Dartmouth, Devon is celebrating after receiving runner up for the Favourite B & B in the Alastair Sawday Reader Awards 2009 for the whole of the UK. Nonsuch House is a luxury bed and breakfast by the River Dart with breathtaking sea views it is simply unparalleled – its name dates back to Henry VIII's time and meant there was "none such" anywhere else, an un-equalled paragon – how right they were. [READ MORE](#)



19th - 20th April

[The SOURCE Trade Exhibition](#)

23rd - 25th April

[Sketchbook Diaries Workshop Hazelwood House](#)

25th April

[Cake Masterclass at Occombe Farm](#)

28th April

[Italian Evening at Horizons](#)

Latest News from South Devon Chilli Farm

[CLICK HERE](#) to read the latest news from the [South Devon Chilli Farm](#) including their new look website and the introduction of a range of new products.



[Restaurant](#)

2nd May

[Birdsong Breakfast and Introduction to pastry Making at Occombe Farm](#)

7th May

[Meet the Buyer - Tom's Pies at Occombe Farm](#)

12th May

[Asian Evening at Horizons Restaurant](#)

15th May

[Concert Supper at Hazelwood House](#)

20th 22nd May

[Devon County Show](#)

22nd - 29th May

[Devon Wine Week - Sharpham Vineyard / Old Walls Vineyard](#)

26th May

[Gastronomic Evening at Horizons Restaurant](#)

29th -31st May

[Clovelly Celebration of Local Food & Cider](#)

[Manna From Devon Cookery School Events](#)
[Bistro Nights and Barbeques at The River Shack](#)

[Children's Cookery Club at Occombe Farm](#)

[> full events listings](#)

Room in the Attic

[whitehouse](#) the unique boutique Hotel based in Chilmington have created a beautiful guest room in the attic accessed via its own private staircase.
[READ MORE](#)



New Membership Package from Occombe Farm

[Occombe Farm](#) have launched a new membership package whereby members receive a discount card entitling them to 10% off in their award-winning Farm Shop & Café every time they visit. Annual membership costs just £35 a year and includes free parking at other sites managed by Torbay Coast & Countryside Trust – Berry Head, Cockington and Maidencombe.



Easter Memories

The first and probably most lasting memories, take it from Proust, is that of flavours, tastes and smells of home. What is the first business many immigrants start? Usually food related: Indian and Thai curry houses, Chinese take aways, "authentic" pizza parlours. Note to reader: *"authentic" pizza parlours, according to an Italian friend of mine, are not the ones with wood-fired ovens, nor water buffalo grazing beyond the back door, nor even where the dough is thrown spinning in the air. They are the ones where the Mafia shoot the chef periodically.*

When you are feeling down or lonely it is the comforting thoughts of your mother's special treats you dream of; Ask any prisoner or desert island castaway.

Note to reader: *Besides sex, of course.* Whether it is traditional roast dinner, or special jam roly-poly, it is the distinctive foods from home that make memories.

I am reminded of this especially at Easter time. I grew up in the American mid-west, on the shores of Lake Woebegon, expecting particular foods to celebrate the seasons. Not for us hot cross buns as soon as the last Christmas mince pie was eaten. Foods remained strictly in their allotted place on the food calendar, to be eaten, thoroughly enjoyed, and then forgotten about until next year. [READ MORE](#) and try Lori's [Good Friday Noodle Recipe](#).



Article By Lori Reich [Shute Fruit & Produce](#)

Exeter Festival of South West Food & Drink

These days, life for the crew of the Exeter Festival of South West Food & Drink 2010 (9-11th April) is one non-stop rollercoaster of foodie frolics, tasty treats and a bit of hard work. It's a tough job we hear you cry but someone has got to make the festival the best ever! And so...here we are with less than 2 months to go and we already have a cracker. Now its 7th edition, the festival is continuing to attract some of the finest chefs from the region and across the country thanks to a lively mix of head to head celebrity chef cookery demos, Food is Fun workshops for adults and kids alike, more than 100 of the region's producers and all the foodie entertainment anyone could wish for. [READ MORE.](#)



A Great Day Out

The Devon County Show is the place to spend a grand day out if you want to enjoy some of the really good things in life! Our Show has a friendly, family atmosphere and welcomes visitors to the simple pleasures of a really good day out where there is plenty to see and do and no expensive extras. We have traditional attractions in abundance! There's magnificent livestock, wonderful food and drink, inspiring flower and garden displays, marvellous crafts, stalls offering a wealth of goods, and lots of traditional entertainment in six rings. [READ MORE.](#)



Member Profile - Gabriel David, Owner of Luscombe Drinks

How & When did you get in to the Food & Drink industry?

It was back in 1997 when I took over [Luscombe Drinks](#). At the time it was an ailing family cider business. I made the decision to diversify into soft drinks following a number of years in Italy where I learnt about ingredients and matching flavours.

Why did you choose your specific product?

I inherited the cider and apple juice range but felt there was a real gap in soft drinks for adults. I am not a big drinker and was always disappointed with lime and soda in the pubs. It seemed obvious but no one was offering anything better, so we filled that gap. It took a while to get the



momentum but I can say now that we are a leader in premium soft drinks in the UK. [READ MORE](#)

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