

Culinary News

Top of the Class

Westminster wins Student
Challenge

North West Young Chef

Chris Rawlinson tops region

Staffs' top chefs named

Masterchef and Young Chef
crowned

Charity (walk) starts at home for duo...

Chefs Stephen Scuffell and Robin Williams to walk 250
miles for charity



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Chairman's report autumn 2009

Dear members,

I hope you have had a very pleasant summer?

Having not reported to you since the spring, I have not had the opportunity to say what a wonderful evening everyone had at our Dinner Dance and Awards Evening, which was held at the Hilton Metropole Hotel, the NEC Birmingham. It was truly a fun-filled evening with a fantastic surprise cabaret of the Three Waiters – a comedy opera act – and great food and service provided by the hotel.

I am very pleased to be able to announce that next year's awards will be held at the NEC (where the BCF held its inaugural dinner) on Sunday 2nd May 2010. I am sure that fellow chef member Paul Gould and his brigade will once again provide us with an outstanding dinner. Please look out for more information on this event over the coming months, but please put it in your diaries now to avoid disappointment!

Most recently our normal summer activities took place once again. These were the golf day and the five-a-side football. My thanks go to all individuals who helped organise the events and the companies and establishments who sponsored prizes and hosted us.

We look forward again to a fully packed schedule of Chefs Club Luncheons, with some new venues, which commenced on the 12th September at the Michelin-starred restaurant Simpson's, in Edgbaston, Birmingham.

Our next major BCF social event is our Members' Dinner and this year it will be held on Sunday 1st November at the Crown Plaza Hotel, Birmingham.



Mark Houghton

So again, please make sure you have it in your diaries and to book please contact Jayne Mottram (contact details on page 26).

I am also delighted to announce that, for the first time, we will be holding the BCF Chef of the Year at Hotelympia 2010. My thanks to Peter Allen of Aubrey Allen, the founder of this competition, for his continued commitment towards the BCF. All of our sponsors have been excellent in these difficult times.

Finally, on the competition scene, we are already making plans to enter senior and junior teams into Luxembourg 2010, which will be our first time as Team England since our full affiliation with WACS. So, if you feel that you have what it takes to compete in a world-class team, please contact Lee Corke for more details.

Simon Hulstone, who captained the British team in the Culinary Olympics in Germany, is representing the BCF once again in the Escoffier Challenge, organised by the Association Culinaire Française. This will be held on Saturday 17th October at Hammersmith & West London College and the winner will have the chance to go to France in February and represent the UK in the International Disciples d'Escoffier Trophy, competing against at least 12 other countries. Our very best of luck goes with Simon for this great opportunity.

I look forward to seeing many of you in the coming months.

Mark Houghton

Mark Houghton, **Chairman**

Can members please send their email addresses to BCF secretary Jayne Mottram on secretary@britishculinaryfederation.co.uk

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British Culinary Federation

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Chefs go the extra mile for charity



Chefs Stephen Scuffell, from the Crown Moran Hotel, in London, and Robin Williams, of Bewleys Hotel, Leeds, will walk to Birmingham from their respective cities to raise money for charity.

They aim to raise £50,000 to support British Heart Foundation projects, in association with the Change for Life Campaign, that specifically promote the benefits of healthy eating and exercise to children and young adults.

Their campaign partners are the British Culinary Federation and Craft Guild of Chef for the week-long event, from 18th to 25th October.

Steve will be joined by chef de partie Sebastian Price for the entire route along the Grand Union Canal from Little Venice to Birmingham – they will stop at Eton, Cassiobury Park, Marsworth, Blisworth, Leamington Spa and Solihull.

Many high profile chefs, celebrities and key figures from the culinary world have already pledged their support and will be walking sections of the routes with the chefs. Members are invited to walk with Stephen and Robin along the route.

Birmingham was chosen as the destination because it is a mid-point between London and Leeds. A celebratory fundraising dinner will

be held at University College Birmingham on 23 October. Bookings for the dinner should be made with Jayne Mottram.

As well as donating online at www.justgiving.com/chefsintercitychallenge

you can also help by attending a fundraising event at a Moran or Bewleys hotel; donating auction prizes; organizing local events and collections; and by walking part of the route for sponsorship.

For more information, contact Catherine Baroun at the Crown Moran Hotel on 020 8452 4175 or email cbaroun@moranhotels.com



Left to right: Cam Faherty, Peter Griffiths, Stephen Scuffell, John Rettalick and Jim Eaves



Left to right: Stephen Scuffell, the Lord Mayor of Cricklewood, Catherine Baroun, Sebastian Price and Peter Griffiths

British Culinary Federation Chef of the Year 2010

Sponsored and founded by Aubrey Allen

The British Culinary Federation and Peter Allen of Aubrey Allen are delighted to announce that the Chef of the Year final will be held at Hotelympia, ExCel, London in March 2010.

Early entries are invited for this prestigious competition, taking place for the first time at what is the largest event of its kind in the UK.

Competitors are asked to prepare, cook and present a three-course meal for two covers in two hours. The Starter must include fish, the Main Course must include English beef, while the Sweet can be of the competitor's choice.

Entry should include the chosen menu,

brief method and short CV, including jacket size (continental). Entries will be paper judged by members of the organising committee.

Successful entrants will cook their chosen menu in the semi-finals at University College Birmingham. The 10 highest scorers will then compete in the final at Hotelympia on the afternoon of Monday 1 March 2010, where the Main Course must include a short saddle of English lamb, which will be provided by the sponsor, Aubrey Allen. Competitors will provide all other ingredients.

Competitors will be allowed a commis chef to help fetch, carry and wash up. The commis must be 23 years of age or under

at 1 January 2010. The winner and two runners-up will be announced at an Awards Reception in a private room at ExCel shortly after the final.

First prize is £2,500, with the second-placed chef winning £500 and the third claiming £250, as well as medals, framed certificates and commemorative award plate.

Entries to be sent to Peter Griffiths, 122 Starbold Crescent, Knowle, Solihull B93 9LA. Also Tel: 01564 776842 or email peter@salonculinaire.co.uk

Closing date is Tuesday 1 December 2009, but please submit your entries as early as possible.

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2002



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Richard Turner
2004



Adam Bennett
2005



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THE BRITISH CULINARY
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Midland Foods win Loves Plc Trophy at their first attempt

Report by Alan Healy

The 19th consecutive British Culinary Federation Annual Football Tournament took part at the University of Warwick Sports Arena on Sunday 2nd August.

Again, 15 teams took part competing for the Loves Plc Trophy.

Newcomers to the competition Midland Foods, Oscar's Bistro Leamington and Glennan's, all won their respective groups, all playing excellent controlled football. Unipart, being the best runner up in the group stages – just edging out previous two time winners La Cucina by one point – completed the semi-final line-up.

Midland Foods breezed through their semi final by beating Unipart 4-1. The other semi-final was a much tighter affair with Glennan's taking an early lead. However, Oscar's Bistro dominated the game, finally making a breakthrough forcing a late equaliser. A penalty shootout was then required, which Glennan's won 4-2.

Midland Foods dominated the final with some excellent flowing football taking an early lead through the impressive Peter Ince. Glennan's goalkeeper, who had been in impressive form throughout the tournament, had little chance as his team seemed to run out of steam,



allowing Midland Foods to cruise to a comfortable 4-0 win, making them worthy Champions.

The finalists were presented with their respective individual winners and runner-up trophies.

Peter Ince (Midland Foods) received the 'Ritter Courivaud' Man of the Match trophy.

Keith Booth (Midland Foods), as non-playing captain, received the 'Loves Plc' trophy.

Alan Healy (BCF Committee) made the presentation and thanked Billy Sumner, Loves Plc; Wayne Hackman, Ritter Courivaud, Wembley; Graham Crump, Group Executive Chef, University of Warwick and Peter Allen, Aubrey Allen, for their continued sponsorship of this event.

A special thank you was also given to John Peart (BCF Treasurer) for his scorekeeping, Ann Peart, first aider and Tracey Haggan, Aubrey Allen, who planned and organised the tournament.



TEAM ENGLAND SELECTION FOR CULINARY WORLD CUP

The BCF are looking for talented chefs with experience of competing at the highest standard to be part of the senior team which will enter the 11th Culinary World Cup held in Luxembourg between 20-24 November 2010.

Interested persons should contact the BCF secretary by email at secretary@britishculinaryfederation.co.uk

Please provide a current CV, which includes competitions entered to date.

Non-members may apply and join the BCF.

Charity boost

The BCF supported University College Birmingham BTEC National Diploma Travel and Tourism students with an Acorns charity event.

The BCF took a table at the event, held at Aston Villa Football Club, which raised a total of £3,169.43 for the charity.

Clarification

On page 10 of the last edition of Culinary News, in the article entitled 'Turkish delight for young chefs', we would like to clarify that the event did take place in Istanbul, as stated, not the 'Turkish capital' (Ankara) as the location was then referred to.

Thanks to eagle-eyed readers for pointing this out and keeping on our toes!

A.M. Bailey



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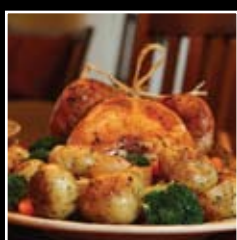


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BCF Golf Day 2009

The Annual British Culinary Federation Golf Day took place at Whitefields Golf Club, near Rugby, on Monday 8th June on a bright but breezy summer's day.

The format for the day was 'Stableford'. Teams consisted of four players with the best two scores on par 4s, the best three scores on par 5s and all four scores on par 3s to count. The various teams consisted of BCF members and their guests.

Play commenced at 11.30am with a gentle wind making some of the picturesque holes a little challenging. Scoring was still fairly high with only one point separating the first two teams.

Following the golf and the customary liquid refreshment at the nineteenth hole, all players then moved into the restaurant where they were served a wonderful four-course dinner, including Scottish shin of beef.

Andreas Antona (Executive Council) welcomed all members and their guests before presenting the respective prizes to the winners.

He also gave a special thank you to BCF member Glynn Jacklin (Head Chef of Whitefields Golf Club) for not only hosting this year's event but for serving up an excellent dinner.

Glynn incidentally was a late golf replacement and with his local course knowledge ended up on the winning team.

Results:

- 1st – 94 points: Glynn Jacklin (member), Wayne Holmes (member), Brett Healy (member), Stuart Smyth (guest)

- 2nd – 93 points: Stuart McLeod (member), David Bryant (member), Brian Eastment (member), Stephen (quest)
- 3rd – 91 points: Paul Hartup (guest), Kevin Hobbs (guest), Nigel Jarman (member), Darren Edwards (member)
- Nearest the pin 16th – Brett Healy (member)
- Longest drive 8th – Chris Satchell (guest)



British Culinary Federation Annual Members' Dinner 2009

The Members' Dinner 2009 will be on Sunday 1st November 2009 at the NEW Crowne Plaza Hotel, Holliday Street, in Birmingham City Centre.

Champagne & Canape Reception

Five-course Dinner including wines with each course

Commemorative Plate

Come & meet up with other members at this excellent BCF dinner

This event is always very well attended so book your place early Call Jayne Mottram on 01789 491218 or email secretary@britishculinaryfederation.co.uk

Accommodation can be booked directly with the hotel by calling 0121 224 5000, quoting booking code

BCF

Tickets are £50

Spanish style in Shropshire!

British Culinary Federation member Alfonso Yufera-Ruiz has recently opened a new Spanish-style tapas bar in Bridgnorth, Shropshire.

The restaurant, named Casa Ruiz, serves authentic Spanish tapas.

Alfonso is a former student at Stratford-upon-Avon College, where he was trained by BCF member Alan Deegan. He has also worked as a chef in a number of restaurants, as well as hotels such as Billesley Manor and Nailcote Hall.

Eventually his charismatic personality and customer service skills brought him out of the kitchen and into front of house, during which time he was Assistant Restaurant Manager at Michelin-starred Simpsons, in Birmingham, and the revolutionary Alimentum, in Cambridge.

Alfonso said: "Last year I realised that my love for food, wine and hospitality was great enough to open my own restaurant.

"Despite my fine dining background I wanted to open a back to basics tapas bar where traditional dishes could be cooked and served in the way that my mother and grandmother used to.

"After a great deal of searching for the right venue I found the perfect place in the old Bella Roma Restaurant, in Bridgnorth. I fell in love with it and now have my dream tapas bar up-and-running."

More details about Casa Ruiz are available at www.casaruiz.co.uk



Proposed menu for Members' Dinner

Sunday 1st November 2009

Tartare of sea bream & smoked salmon,
quail's egg, Avruga caviar

Escalope of foie gras, pain d'épice, roast banana

Roast saddle of Cornish lamb & slow-cooked
shoulder,

crispy sweetbread, artichoke, green beans & feta
cheese

Camembert aged in Calvados, Jazz apple & truffle
salad

Cœur of Guanaja chocolate & raspberry mousse,
cacao streusel, raspberry sorbet

Coffee & petits fours

CCE/IACC Chefs' Challenge 2009

Christopher Pinner, commis chef at the Ashridge Conference Centre, won the 2009 CCE/IACC Chefs' Challenge. Christopher has only been in the profession for five years, joining the Hertfordshire venue straight from college.

He secured the Gold Medal with a menu of pan fried scallops, marinated veal strip loin and a varied rhubarb and custard based dessert. He also won the individual awards for 'best main course' and 'best overall dish'.

The runner-up was Gavin Kellett, of the Manor House conference venue in Goldalming, Surrey, who also won the individual award for 'best dessert'. Gavin had actually postponed his wedding for a week in order to take part in the final.

The bronze medal winner was Ben Morris of the NCSL Learning and Conference Centre in Nottingham. In the remaining individual categories, Iain Macfadyen of the Beardmore Conference Centre in Clydebank, Scotland, took the awards for 'best hygiene' and 'best starter'; Aron Titcombe of the Lane End Conference Centre in High Wycombe took the 'best wine selection' award; and Jason Vineall of the Wellcome Trust Conference Centre in Cambridge clinched the 'best nutritional balance' award.

Chairman of the judging panel was Graham Crump, Group Executive Chef at the University of Warwick. Graham was joined on the judging panel by Mark Houghton, Chairman of the British Culinary Foundation, Peter Griffiths MBE, director of Salon Culinaire and Steve Love from McCormick's & Company, who helped sponsor the competition.

The event

This year's competition was the 11th, the event having been inaugurated by CCE and the IACC in 1998 as a means of acknowledging the efforts of specialist conference venues to raise the standards of their cuisine, and of recognising the commitment of their chefs.

CCE currently has 37 member venues spread throughout the UK. The IACC is an international organisation; its British chapter currently has 25 members, some of which are also CCE members.

Finalists are selected on the basis of

written menus, and then compete in an 'against the clock' cook-off at Stratford-upon-Avon College.

The venue

Scarman House has hosted the event for several years. It is one of the country's most successful specialist conference centres, recently achieving runner-up position in the 'best management training venue' in the national M&IT awards, a category it has won previously.

Richard Harrison, competition chair and Operations Manager at Scarman

House, said: "We were very proud to have yet again hosted such an impressive competition.

"Specialist conference venues place great importance on standards of cuisine, and the event underlines their determination to achieve even higher levels."

The awards were sponsored by Aubrey Allen, B & S Dairy Foods, Churchill's China, Di Maria & Sons, McCormick & Company, S H Jones & Company, The Saville Group, The Russell Partnership and ZAP Creative Entertaining.

CCE is Conference Centres of Excellence

IACC is the International Association of Conference Centres

BCF Young Chef

The BCF Young Chef of the Year – sponsored by Electrolux Professional and supported by Villeroy & Boch – will be held on 16 November at University College Birmingham's Molteni kitchens.

Competitors must be 23 years of age or younger on 1 January 2010.

Competitors are required to produce a three-course meal for two people, comprising a:

- Fish starter using bream
- Main course using any cut of British pork
- Sweet using pears and chocolate.

Prizes

1st: David Bache Trophy, a cheque for £250, trip to Luxembourg, industry stage, framed certificate, winner's commemorative plate

2nd: cheque for £150, certificate, commemorative plate

3rd: cheque for £100, certificate, commemorative plate

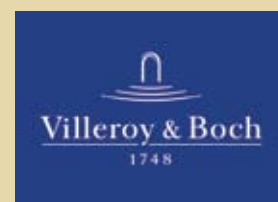
All finalists will receive a personalised chef's jacket and commemorative plate sponsored by Villeroy & Boch and two tickets to the Awards Dinner at University College Birmingham.

Closing date for entries is Monday 5 October 2009.

For entry forms, write to Lee Corke, BCF Competition Organiser, 13 Geoffrey Tuttle Drive, Benson, Wallingford, Oxon, OX10 6DZ or tel: 01491 837630.

Email: corke890@btinternet.com

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Best of the West Midlands' food and drink celebrated at regional awards

The winners of the HEART of ENGLAND Fine Foods (HEFF) Diamond Awards were announced at a glittering awards ceremony and gala dinner. Just Rachel Quality Desserts, from Herefordshire, and Heather's Harvest, from Shropshire, were crowned joint winners of the overall award for Taste.

The HEFF Diamond Awards celebrate the best of regional produce across the West Midlands, including Shropshire, Staffordshire, Herefordshire, Warwickshire, Worcestershire, Birmingham and The Black Country.

The Diamond Awards were held on Saturday 16th May at The International Centre, Telford, with guests indulging in a six-course regionally sourced menu, created by Michelin-starred chef Andreas Antona.

The dinner was prepared by the region's top chefs representing the British Culinary



Menu

Selection of regional canapés

Lettuce and potato soup with chives

Asparagus salad with air-dried ham, pea shoots & quail egg with a rapeseed oil dressing & sour dough shaving

Braised lamb shank, fondant potato, garlic confit, with spinach and a minted caper jus

Rhubarb crumble tart served with vanilla ice cream, drizzled with vanilla sauce

Heart of England cheeseboard served with walnut bread and chutney

Coffee and sweetmeats

Federation (BCF) under the leadership of Training/Development Chef Chris Hudson. The team comprised of:

Stephen Bradburne: Executive Chef, Southwater Event Group

Michel Nijsten: Head Chef, Albright Hussey Manor Hotel, Shrewsbury

Bernhard Schumacher: Culinary Arts Management and Product Development, University College Birmingham

Mathew Shropshall: Chef Lecturer & Creative Development Chef, University College Birmingham

Wayne Thompson: Head Chef, New Hall Hotel & Spa, Sutton Coldfield.

There were nine product categories up for grabs; Drinks; Meat, Poultry and Game; Prepared Foods; Bakery; Confectionary;

Dairy; Condiments and Preserves; Desserts, and new for this year, Fresh Produce.

There was also a Special Diamond Award for Taste and three other Special Diamond Awards to recognise business achievements; Grow, Innovate and Excel.

Judges crowned both Just Rachel Quality Desserts, from Ledbury, and Heather's Harvest, in Shrewsbury, as overall Taste winners, sponsored by Musgrave Retail Partners GB, after all category winners went head-to-head to take home the highly coveted prize.

Just Rachel Quality Desserts won the Dairy category – sponsored by Seven Refrigeration – with its Gooseberry and Elderflower Ice Cream and Heather's Harvest won the Condiments and Preserves category, sponsored by Heart Distribution, with its Spiced Carrot and Garlic Chutney.

Purity Brewing, based in Great Alne, Warwickshire, took home the Special Diamond Award for Grow, which was sponsored by Business Link West Midlands. Judges said that Purity Brewing had "a good understanding of markets and trends" and "very good eco credentials" and were "building a brand with a focus on provenance".

Pixley Berries, also of Ledbury, in Herefordshire, won the Special Diamond Award for Innovate, which was sponsored by the Regional Food Academy.

Pixley Berries was also shortlisted in the Special Diamond Award category for Excel, sponsored by Advantage West Midlands, and in the Drinks category – sponsored by

Real Drinks of England – for its Blackcurrant Superfruit Cordial.

The Wood Brewery, from Craven Arms, Shropshire, took home the Special Diamond Award for Excel. Judges commented that The Wood Brewery "regularly develop special products linked to the local community" and were "totally committed to reducing waste and energy".

A full list of winners and shortlists can be found on the website www.heff.co.uk

Sad passing of Keith Floyd

BCF members joined dozens of colleagues across the culinary industry in paying tribute to the flamboyant chef Keith Floyd, who died of a heart attack at the age of 65 this month.

Keith helped launch a generation of TV chefs thanks to his larger-than-life personality, natural cooking style and infectious enthusiasm. The fact that he was seldom seen without a glass of wine in his hand or a bow tie on added to his unique personality.

For 15 years he was one of the most recognisable faces on television, with a chain of culinary programmes and books, such as Floyd on Fish and Floyd on France.

BCF Vice Chairman and Culinary News editor Jim Eaves said: "Keith was a tremendous character and did as much as any chefs to put great food on the map. He will be greatly missed and certainly won't be forgotten."

Dinner Dance and Awards Evening

Friday 8th May The Hilton Birmingham Metropole

This year we broke with recent tradition and held our Annual Dinner Dance and Awards Evening on a Friday evening.

More than 200 members, friends and guests of BCF gathered at The Hilton Birmingham Metropole for the 5th BCF Dinner Dance and Awards Evening.

The Canapés and Champagne reception provided an ideal opportunity for old friends to meet up again before enjoying the formal part of the evening with awards being presented to four members of BCF.

- Louis Cipolla Award went to Simon Hulstone from The Elephant

Restaurant, Torquay

- Robert J Smith Award went to Mark Hill from The House of Commons
- Tudor France Award went to Alan Healy of Aubrey Allen
- Johnnie Borra Memorial Trophy went to Adam Smith from The Ritz.

There were three very talented waiters this year who provided the musical entertainment throughout the meal – they were the Star Cabaret ‘The 3 Waiters’.

The after-dinner music was provided by ‘The Commandment’ Rhythm and Soul Band and Celebration Disco.



Adam Smith

Master of Ceremonies for the evening was Barry Balmaine.

Our thanks go to all of the companies who help us to put on this event, by sponsoring the food and drink, or the Souvenir Menu.



Simon Hulstone



Alan Healy



Mark Hill

Wing Wah Skills Competition

By WACS Liaison Officer Graham Crump

On 2nd June I was invited to judge the inaugural Culinary Skills Competition of Wing Wah Restaurant Group at University College Birmingham, along with other invited Judges. These included Mr Wing Yip, Paul Fulford, Food Critic of the Birmingham Mail, Councillor Roy Hassall, Mathew Shropshall and Don Hacker from University College Birmingham.

The criteria were to produce a starter and a main course within 90 minutes, to a budget of £20 for 4 persons, with 6 teams made up of a chef and restaurant manager.

The event was well organised with photographers and a TV crew monitoring every move. It was well supported with 60-plus friends, colleagues and relatives cheering on the teams, from the Wing Wah restaurants from around the Midlands.

The skills of the chefs and service staff were excellent. You could feel the passion for the food that the teams had, being able to show off their individual and team skills, of not only cooking but of ornate vegetable and fruit carving, along with one entry of sugar work.

On top of this they were well presented with designed chefs jackets and tradition morning suits for the service staff.

As the dishes were produced they were presented to the judges who were now joined by Mike Whitby, Head of Birmingham City Council. The service team member explained the dishes and why they had chosen it and the judges were all then able to taste and score.

It was a very close-run competition, with the overall winning ‘Gold Medal’ team, from Wing Wah

Wolverhampton, of manager Wei Du and Chef Chun Yu Zhang. They produced a starter of Chrysanthemum Fish, which used monkfish to resemble a flower, followed by Chirping Prawns, in which prawns and quail eggs were used to resemble miniature chicks.

The Silver award went to Oldbury with Manager Edwin Kho and Chef Jian Rong Li.

In Bronze place were Manager Andy Liu and Chef Micheal Wong, from Nechells.



Welcome to the 34th WACS Congress in Santiago, Chile



Dear culinary friends,

We have the pleasure and honour of inviting you to the next WACS Congress to be held in Santiago, Chile from 24 to 28 January 2010.

During the 80 years of WACS history, Latin America has never hosted a Congress. This will be the first time and Chile will have the pleasure of showing you a whole new world.

Allow us to help you to experience something totally new: new sceneries, different ways of living and most important of all, new culinary experiences.

Let us work together and play together and enjoy our excellent wines, our wonderful seafood and delicious fruits.

We can grant you gorgeous summer weather, with long, sunny days and mild nights; a great and professional congress and attractive daily activities for accompanying persons. There are excellent pre and post tours available, where you can get to know our exciting and varied geography, including the northern Atacama desert, the lovely beaches in central Chile and our Patagonia with astonishing landscapes and, of course, the spectacular Antarctic. This is Chile!

We are looking forward to have you here with us; the entire Chilean culinary family is expecting you. Take this opportunity, which you will never forget or regret. Let us give you a sincere welcome, with open arms and a loving heart!

Culinary arts bind people together in friendship and 2010 WACS Congress will be an excellent example. Don't miss it and let Chile, representing all Latin American countries, be your host. An experience that will stay forever in your hearts!

Fernando de la Fuente Espina
President

Dear chef colleagues,

I am pleased to announce that the planning is well underway for our upcoming WACS congress in 2010. Together with the Chilean organising committee and our very own Congress Committee, much of the groundwork is underway to ensure a fantastic experience in the beautiful city of Santiago.

For the first time in our 80-year history, our congress will be held in South America, confirming the fact that our organisation is truly global.

With less than four months to go before we meet in Chile, I urge you all to ensure that your country is truly represented at the congress, with particular attention to ensuring junior delegation representation.

All our Associations exist for the sole purpose of promoting our profession through various means and I sincerely believe that the junior members of our associations are the future of our profession. To this end, Dr Billy Gallagher and his team from across the globe are in the process of creating a truly educational and rewarding experience for all the juniors at the Dr Billy Gallagher Junior Forum in Chile.

The Congress Committee has been working to ensure that the 2010 programme offers each delegate an experience that is entertaining, educational and informative.

Please visit www.wacs2010.com for updated information and book through your country's WACS association for what promises to be an exciting South American Congress experience.

I hope to see you all in Santiago, Chile in January!

Gissur Gudmundsson
WACS President

How to apply to join the BCF delegation

If you would like to join the BCF delegation, please register your interest by emailing secretary@britishculinaryfederation.co.uk or telephone 01789 491 218. We will then ensure that you are updated on the congress programme, hotel accommodation and possible post congress tours, together with the exact costs involved.

An approximate estimate of the price of the congress package (including meals), accommodation and flights, based on current exchange rates, is outlined below:

Congress fee (including all meals and Gala Dinner):	£780.00
Hotel Accommodation, double/twin, for 6 nights	£748.00
Flight (approx):	£800.00
Approximate total cost for delegate:	£2,328.00

There is an exciting programme of tours for accompanying partners, which is approximately £569.00, plus flight, totalling £1,369.00, which includes sharing a double room.

The congress programme will be finalized shortly and will definitely include two exciting competitions: the final of the Global Chefs Challenge and the Hans Bueschgens Junior Chefs Challenge, as well as congress business, interesting seminars and a Gala Dinner.

If you are interested in making your visit to Chile a holiday to remember, there are pre and post congress tours available. You will find details of the tours on www.wacs2010.com

If you are interested in attending the congress with the BCF, please contact us as soon as possible, as prices of flights etc will go up nearer the date.

BCF member Peter Patrick's 50 years in hospitality and catering

I would like to thank the Hospitality and Catering industry for 50 years of continuous employment.

I have really enjoyed every year and every job from 1959 to 2009. Starting with City of Birmingham Restaurants on my 15th birthday, at St Johns Restaurant, in Deritend, under the managers Mr and Mrs Tarrant, as commis chef.

During this period I went to the local Garretts Green Tech on a four-year day-release programme, under the renowned chef Vesco, where I gained 147/1, 151 and 353 City and Guilds.

From there I went to Marshall and Snelgroves, New Street like Grace Brothers (are you being served) under Chef Gordon Powell along with two other commis Peter Griffiths MBE and Richard Brocklesby, both in the BCF.

In 1964, both Peter and I went our separate ways, Peter to the Plough and Harrow in Edgbaston and I to Jersey Channel Islands working in St Brelades Bay.

I progressed through the partie system and became head chef in 1966, as well as getting married and England winning the world cup in the same year!

My wife and I returned to the Midlands in 1971, where I took up a

position as banquet chef at the Excelsior Hotel Birmingham Airport, under chef David Dawn.

After the arrival of our first child, Leigh, in 1973, I decided to give up the late nights and weekends and found myself at Joseph Lucas in Forman's Road as Head Chef cooking for thousands.

After two years of 8am to 4.30pm, Monday to Friday, I was promoted to Catering Manager at their showpiece centre in Monkspath, Solihull, under the controller David Fann.



Quite by accident and a bit of luck, in 1982, I was invited to do some part-time teaching at the newly opened Catering Training Department at Solihull College, with Ann Harris as Head of Department. After a year I was offered full time employment teaching City and Guilds.

Having left school at 15 with no qualifications, but with plenty of drive and motivation, I had to take the teachers' training certificate and Certificate of Education.

After 21 years at Solihull they closed the training restaurant to make way for the up and coming IT.

I then moved to NEW College Redditch at the age of 58, introduced by the well-known patissier Peter

Jones, under the Head of Department Paul Morrey. John Morris and John Heller, also both members, made me very welcome, and were supportive and super colleagues until my retirement in August 2009.

That is my 50 years in a nutshell, and I have never being out of employment for a day. I just wanted to

say a huge thanks to all my many friends, colleagues, suppliers, owners, managers, students and staff that have made it the best career anybody could wish for.

If I had my time again I would not change a thing.

Goodbye Hospitality and Catering and thank you. I will now try to lower my handicap, do a bit of walking and fishing and offer Hygiene Training for those who need it.

Please keep in touch.
peterpatrick@fsmail.net

Regards

Peter

CLASSIC FINE FOODS

After twenty six years of trading throughout the UK, Birmingham-based quality food supplier Tudor France has become part of the London-based Classic Fine Foods UK Limited, part of the international Vestey Group which has been established since 1897.

Tudor France was set up and operated by Bernard France, a former chef who worked in Birmingham, who was a former Executive Committee member of the Midlands Association of Chefs and a Committee of Management member of the British Culinary Federation. He was instrumental in working with the MAC and Birmingham City Council

in the twinning protocol between the Midlands Association of Chefs and The Toques Blanche Lyonnaises in Lyon, France. This resulted in many chefs from the UK completing work placements in France and French chefs coming to England.

Classic Fine Foods UK LTD is an importer and distributor of fine foods from all around the globe. Their prime objective is to deliver a wide selection of quality fresh products to chefs throughout the United Kingdom. We hold BRC accreditation giving the customer confidence in our company.

This new venture will ensure that the excellent product range previously supplied by Tudor France will still be available to all of its customers.



Classic Fine Foods

This will be enhanced by the wide range of quality produce and specialist goods available from Classic Fine Foods. These include Valrhona chocolate, Fruit & Fruit purees from Capfruit, Bordier Butter, Iberian ham from Sanchez, Romero Carvajal and duck products from Soulard, along with many more specialties from around the world.

We feel sure that this will be a welcome addition to the industry, giving chefs throughout the UK access to an outstanding portfolio of fine foods and groceries.



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A Taste of Staffordshire

Monday 11th May saw the finals of The Staffordshire Young Chef of Tomorrow and also The Staffordshire Masterchef of 2009 competitions.

The first part of both competitions was paper-judged. The new criteria introduced this year increased the number of entries in both competitions.

In The Young Chef Competition, the finalists were each given a fillet of Red Mullet, (sponsored by Fishco) and were asked to produce a starter course using it as the main ingredient. The main course used a Free-Range Chicken (sponsored by A&M Meats), to produce a Chicken Sauté Chasseur from a given recipe. The sweet course was left to the competitors' own choice. All of the competitors had to choose three items from an ingredients list supplied by 3663.

In the Masterchef competition, the competitors had to create a starter dish using a Whole Lemon Sole (sponsored by Fishco) as the main ingredient. All of the finalists had an eight-boned Best-End of Lamb (sponsored by A&M Meats) to be used in their main course. The sweet course was left to the competitors' own choice. All of the competitors had to choose three items from an ingredients list supplied by 3663.

All of the finalists in both competitions received a Taste of Staffordshire jacket, supplied by Ritchies Catering Equipment.

The cook-offs were held at Stafford College – The Young Chef in the morning, the Masterchef in the afternoon and then in the evening we moved to The Moat House at Acton Trussell for the Awards Dinner.

The evening started with a drinks reception and canapés, followed by The Awards Dinner.

The title of Staffordshire Masterchef 2009 went to Allan Jones from Keele Hall Restaurant, Keele University. Allan received the Masterchef Trophy (plate), a cheque for £1,000 from Steelite International, a cheque for £250 from 3663 and one year's membership to BCF.

Luke Stanton, also from Keele Hall Restaurant, Keele University, won The Staffordshire Young Chef of Tomorrow

Menu

Amuse bouche

*Vichyssoise, sour Wells farm cream,
"Just" herb rapeseed oil*

Starter

*Ham hock & gammon terrine, quails
eggs, pineapple relish, malt vinegar syrup*

Sorbet

Main Course

*Duo of Staffordshire new-season lamb,
pea & mint purée, fondant potato, etouffée of
"Keith Stevens" asparagus, baby carrots,
lamb jus*

Pre-dessert

Strawberry & Earl Grey Tea custard

Dessert

*Turrón, banana & pistachio parfait, pop
corn, caramel*

Coffee

Coffee & Moat House chocolates

*After an excellent dinner, we came to the
Prizegiving.*

title. Luke received the Young Chef Trophy (plate), a cheque for £250 from 3663, one year's membership of BCF and a "Stage" organised by BCF in partnership with BCF member Andy Waters, Chef Patron, Edmunds Fine Dining. Luke will stay in Birmingham during his work experience and his accommodation has been provided by Richard W Morrey, Managing Director, Service Science Ltd.

BCF member Matt Davies, Head of the Judging Panel and Group Executive Chef of The Lewis Partnership, said that the standards were remarkably high despite the pressures of the day.

Sponsors of the Taste of Staffordshire Competitions

Staffordshire County Council

Food sponsors

Fishco
A&M Meats
3663 Ingredients

All competitors received a Taste of Staffordshire jacket, supplied by Ritchies Catering Equipment

Prizes

Masterchef

1st prize

Silver commemorative plate
(sponsored by Price of England)
£1,000 cheque Steelite International
£250 cheque 3663
One year's BCF membership

2nd prize

£600 Staffordshire County Council

3rd prize

£400 Staffordshire County Council

Hygiene Award

Trophy Chumley Roberts Partnership
£100 cheque Serchem

Young Chef

1st prize

Silver commemorative plate
(sponsored by Price of England)
£250 cheque 3663
One year's BCF membership

2nd prize

£150 Staffordshire County Council

3rd prize

£100 Staffordshire County Council

Hygiene Award

Trophy – Chumley Roberts Partnership
£100 cheque Serchem

Awards Dinner

The Moat House, Acton Trussell –
The Lewis Partnership
Whitebridge Wines
Wells Farm Dairy
Interfruit
A&M Meats
Fishco



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David Lyell, 18th August 1942 – 14th May 2009

Town & Country Fine Foods founder will be missed by all

As well as family and close friends, many people in the food service industry will miss a very dear and loyal friend in David Lyell, Chairman and Founder of Town & Country Fine Foods, who passed away on Thursday 14th May after a courageous and spirited battle against cancer.

David was born in 1942 and grew up in Edinburgh and the borders of Scotland. He was educated at Fettes College where he found a love of rugby, which was curtailed when he broke his back aged 15 and spent 10 months in hospital recovering.

Much to his family's disappointment he didn't join the family stock broking firm in Edinburgh, but travelled the world and then pursued a career in acting. He was in various parts in the theatre, TV and films (The Witchfinder General, Blood Beast Terror etc) and TV Adverts (he was the Milk Tray Man and in the Babycham adverts!).

Whilst waiting for the next call from his acting agent he decided to set up his own business and became a Sales Agent for Whitakers Chocolates and then set up as a sole trader from the spare room in his home in Hammersmith. The house had After Dinner Mints stacked up the stairs and the smell of mint permeated everything.

Not being satisfied with what was on offer in the UK, he then ventured out, to source products from Europe. In doing so he helped break the mould of the 'after dinner mint' being

the only chocolate served with coffee and opened up a whole new range of chocolate and chocolate products to the food service industry.

Through passion, hard work and some luck along the way, he grew the business over the years, to work with not only restaurants but also the airlines, hotels and contract caterers.

After chocolates, came ingredients, pastry cases, followed by conference biscuits, all to ensure the pastry chef had the latest and best new products on their menus.

Offering a service that is second to none, no customer would be let down as David would, himself, drive out on a Christmas Day to ensure a last-minute order would reach its destination in time.

Not one for awards and accolades, David's philosophy was that if there's a job to be done, do it well, go the extra mile, and beyond, to ensure every customer is more than satisfied.

He would never be seen without a tie and was always dressed immaculately for business – to this day all the company's drivers wear a tie and white coat to help reinforce the service culture.

As those who met him will confirm, David had a passion and energy for life and people. He loved to talk and would always take time for you whether you were the Parking Attendant, Van Driver, Chef or Managing Director.

David began the business as a sole trader nearly 40 years ago and grew this from a one-man-and-a-



van business to the £12.8 million business that Town & Country Fine Foods is today, currently employing 50 people and supplying over 3,800 customers nationally.

He was immensely proud of his achievement and the people who worked for and with him. It was also a great part of David's nature to give back and he was a supporter of many charities.

In particular, he felt passionate about developing new talent and supporting young chefs and Town & Country Fine Foods are committed to continuing this support.

In 2008, after five years in the business, Paddy Lyell took over the helm as Managing Director and with David Bentley as Sales Director they ensure that the company continues and retains the core values of service and professionalism.

This allowed David Lyell to take a step back from the day-to-day running of the business, however, he loved nothing more than being there and if there was a problem, personally delivering in his car and saving the day.

As well as enjoying fine food and wine (especially anything involving chocolate), David also loved travelling, racehorses, shooting, holidays in Italy and being with his family.

An active member of the industry over the years, both in terms of bringing new innovations to the food service industry and as an associate member of many of the trade associations, David will be sadly missed.

There was a Service of Thanksgiving and Celebration in Beaconsfield, Buckinghamshire, in July – thanks to all who contributed.
Paddy Lyell



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Red Hot Chris Crowned North

A bright young chef took soaring temperatures in his stride to wow an acclaimed panel of judges and officially become the hottest culinary property in the North West.

Chris Rawlinson, who grew up in Chorley, Lancashire, beat four other exceptional young chefs in a sweltering cook-off at Manchester College to win the title of North West Young Chef of the Year, sponsored by professional stock maker Essential Cuisine.

As well as the coveted trophy, the 23-year-old won a two-week bursary abroad at an internationally renowned restaurant with mentoring from an accomplished chef, a year's free membership with the Craft Guild of Chefs, a luxury holiday for two and a set of Global chefs' knives.

"It's so fantastic, such a feeling, such a buzz," said Chris, head chef at his own restaurant, The Red Cat in Whittle-Le-Woods, near Chorley, which won the Food and Wine Awards 2007's Casual Dining Award and made it into this year's Michelin Guide.

"I may run my own restaurant and have been on a few stages at other restaurants, but to win North West Young Chef of the Year is something else, really wonderful.

"It gives young chefs who might work under the radar the chance to stand up and say, 'I'm a chef in my own right', giving you the confidence to make your mark. There's a 14-year-old I'd like to take on at the moment who's got a certain something, and hopefully I can inspire him to make his mark too."

To win the title, Chris was tasked with cooking up a winning three-course meal for two alongside four other 18 to 25-year-old finalists, using produce local to the North West, costing up to £25.

He impressed judges with a starter of West Coast Scallops, new season beetroot, Formby asparagus, watercress and parmesan tuille, main of rack of Lonk lamb, spring cabbage, peas and carrots, rosemary puree and fondant potato, followed by 'coffee and toast' milk chocolate and pistachio mousse, coffee pannacotta, sugar tuille, nutmeg butter and marmalade for dessert.

Chris represented Cheshire due to his close ties with the area. Training at South Trafford College, Altrincham, he also honed his skills at various restaurants in the county and is due to marry his fiancé in Lymm, near Warrington, later this year.

To win, he had to impress a judging panel of competition organiser and British Masterchef Brian Mellor (Chef 'n' Farmer,

Wirral), John Benson-Smith (North West Hospitality), Steven Doherty (chairman Ramsay Scholarship), Stefan Chomka (Restaurant magazine) and Nigel Crane (chef and managing director of sponsor, Essential Cuisine, based in Cheshire).

Even with his experience at Red Cat, however, as a relative novice to competitions, Chris had his own challenges to overcome.

"It's difficult because you are using equipment that is unfamiliar to you and cook a complete meal that would normally take four hours in two-and-a-half hours. You are also only as good as the ingredients you are working with, so it's important to take time to get them right."

Chris has a bright future in the industry, using a multitude of regional foods on his menus and priding himself on his close relationships with his butcher, greengrocer and other suppliers. His menus are always up to date, so, for example, he knows if there is a delay on crops due to bad weather.

Chris' role model is Dave Aspin, executive chef at Rocpool Reserve, Inverness, who he trained under at Heathcotes and then The Establishment in Manchester, as well as Gordon Ramsay, who he believes has done a lot of good for the industry.

North West Young Chef aims to give chefs the opportunity to increase their chances of achieving long-term goals, demonstrate skills to a professional audience and get invaluable feedback.

If you would like more information, call 0870 050 1133 or visit www.essentialcuisine.com and click on the North West Young Chef of the Year link.

For information on The Red Cat, visit www.theredcat.co.uk

The finalists

• **Greater Manchester** – Adam Smith, aged 25, sous chef at Abode, Manchester

Final dishes: Slow confit smoked salmon with watercress puree and radish a la grec, Best-end of Spring Herdwick Lamb with pomme boulangere, fennel puree and lamb tapenade jus, and strawberry crème brulee with marinated strawberries, basil coulis and fromage frais sorbet.



West Young Chef of Year!

• **Lancashire** – Stephen Smith, aged 22, chef de partie at Farington Lodge Hotel, Farington

Final dishes: Breast of wood pigeon with yellow carrot puree, forest mushrooms, baby beetroot, raspberry caviar and light walnut foam, pan fried fillet of turbot with young veg, fondant potato, shellfish, saffron and chorizo broth, and assiette of desserts: pink Champagne jelly, rosewater bavaresis and strawberry and vanilla semi-fredo.

• **Merseyside** – Tom Lee, aged 23, junior sous chef at London Carriage Works, Liverpool

Final dishes: Steamed fillet of Liverpool Bay wild seabass with herb crust, linguine pasta and Peter Jones' cherry tomato essence, plate of Callum Edge's Black Faced Suffolk Lamb including cutlet, sweetbread and braised cheeks with Claremont asparagus, broccoli puree and natural jus, and dark chocolate and



Claremont Farm strawberry torte with Vineyard Farm honeycomb cream.

• **Cumbria** – Martin Frickel, aged 19, chef de partie at L'Enclume, Cartmel

Final dishes: Warm millom crab terrine,

Woodhall's ham, baked potato and lovage, Herdwick lamb rump with broad beans, young onions and hyssop, and cheesecake, rhubarb, sweet cicely and cassia.

Fancy entering North West Chef 2010?

Organisers of North West Young Chef of the Year, sponsored by Essential Cuisine, have already launched their hunt to discover 2010's most promising culinary superstar in the region.

To enter Essential Cuisine North West Young Chef of the Year 2010, entrants must be under 25.

As well as seeing their name up in lights, the overall champ will win a week-long bursary in a top European restaurant.

Chefs need to be able to cook a three-course meal for two using local North West produce costing up to £25.

To enter the county heats, you must work in either Greater Manchester, Lancashire, Merseyside, Cumbria or Cheshire. The Greater Manchester, Lancashire and Cheshire heats will be incorporated into the county's annual Tourist Board awards.

Heat info is as follows:

Manchester Young Chef of the Year 2009

Open for entries now

Closing date for entries: September 11th

Cook off: October 7th

Entry forms from Nicola.trotter@visitmanchester.com

Tel: 0161 238 4581 or download from

www.essentialcuisine.com

Lancashire Young Chef of the Year 2009

Open for entries now

Closing date for entries: September 18th

Cook off: October 2009

Entry forms dblakemore@lbtbltd.com

or download from

www.essentialcuisine.com

Cheshire's Most Up & Coming Chef of the Year 2009

Entries from: August 24th

Open for entries now

Cook off: October 26th

Enter online www.essentialcuisine.com

Merseyside Young Chef of the Year 2010

Entries from: 16th November 2009

Closing date for entries: January 10th

Cook off: March 2010 TBC

Enter online www.essentialcuisine.com

Lakes Hospitality Cumbrian Young Chef 2010

Entries from: 16th November 2009

Closing date for entries: March 12th

Cook off: April 2010 TBC

Enter online www.essentialcuisine.com

The competition will climax in a dramatic live cook-off in front of regional producers, food writers, radio and newspaper media and top chefs in June 2010.

If you have a young chef who deserves the chance to show what they can do or would like more information, call 0870 050 1133 or www.essentialcuisine.com and click on the North West Young Chef of the Year link.



BCF Student Challenge Cook and Serve Team of the Year 2009, sponsored by Brakes fresh ideas

Competition Final Tuesday 19th May 2009

Eleven teams competed in the eighth Student Cook and Serve Challenge, but it was Westminster Kingsway College who lifted the trophy at the end of a busy and successful day, thanks to winning team members Jack Brown, Josh Howell and James O'Keeffe.

The Stratford-upon-Avon College team of Philip Baylis, David Jowett and Mark Osborne came second, with Radbrook College, Shrewsbury – Robert Gibson, Patrick Burgess and Emma Huckle – coming third.

The Award for Best Kitchen Team was won by Philip Baylis and David Jowett from Stratford-upon-Avon College, while the Best Front of House Award went to James O'Keeffe from Westminster Kingsway College.

The Competition was held at Stratford-upon-Avon College and our thanks go to Colin Gascoyne and his team who made everyone welcome as always. Our sincere thanks go to Brakes fresh ideas for their continued sponsorship.

The teams consisted of two chefs and one waiter who were all on a full-time college course. The students' menus had to stick to the following brief to test their basic skills:

Starter

A risotto of the competitors' choice

Main Course

Competitors chose, but had to use two whole crowns of duck

Sweet

A warm sweet of the competitors' choice

Bread rolls and butter were also served

The risotto rice and the whole duck crowns were provided by Brakes fresh ideas.

The Chairman of Judges was Lee Corke, from RAF Benson. He was joined by kitchen judges:

Eric Bruce, Chef Patron Restaurant Severn, Ironbridge



The winning team from Westminster Kingsway College



Second placed Stratford-upon-Avon College



Radbrook College were in third place

Chris Hudson, Chef Consultant
Luke Tipping, Executive Chef,
Michelin-starred Simpsons Restaurant,
Edgbaston, Birmingham.

Restaurant judging was by Bernard France of Tudor France Ltd and Bruno Pelletier, Restaurant Manager of Michelin-starred Simpsons Restaurant, in Edgbaston.

BCF Executive Council Member Peter Griffiths MBE thanked Rebecca Tustain from Brakes fresh ideas for their eight years of loyal support and sponsorship of this competition.

Rebecca, who presented the prizes, expressed her delight at sponsoring the competition and also the standard and the support she had seen throughout the competition.

The Awards

1st place 8-piece Global Knife set for each competitor

2nd place 6-piece Global Knife set for each competitor

3rd place 3-piece Global Knife set for each competitor

Runners up received an oyster knife and every competitor was given one year's membership of British Culinary Federation, a certificate and a chef's jacket or waiter's waistcoat embroidered with their name.

Additional Awards 2009

Best Front of House Award
Best Kitchen Team Award

The teams were:

Chichester College
Westminster Kingsway College
Loughborough College
South Birmingham College, Hall Green
Stafford College
North Warwickshire and Hinckley College
Stratford-upon-Avon College
Redbridge College, Romford, Essex
Radbrook College, Shrewsbury
Liverpool Community College
University College Birmingham.

BBQ summer for British team

As Britain searches for its summer heat-wave, the courageous lads of the Best of British BBQ team are flying the flag across the pond at three key contests this year.

First was the 'I Love Barbecue Festival' in July held at Lake Placid, New York. Mark Grimmette – twice Olympic Luge medalist – heard the team were competing and has kindly loaned a Char-Griller Smoker BBQ to the team for the contest.

Then the lads drove up to Canada for the Annual Canadian BBQ Championships in Barrie.

In October the team is off to Lynchburg, Tennessee, for the 21st Jack Daniels International World Championships regarded by barbecue enthusiasts as the BBQ Olympics.

Marinating and smoking a range of meat cuts, such as brisket, belly and ribs, as well as chickens and whole hogs, they use a range of slow cooking methods, which can take up to 16 hours, plus aromatic woods to enhance the flavour.

To give them a practice run, Terry Laybourne invited the team to cook a Wild West BBQ at Jesmond Dene House, in Newcastle, during his week-long Festival

of Food & Wine at the end of May. The menu includes Long Horn Beef Brisket with Horseradish Coleslaw, Free-range Pulled Pork Shoulder and Maple Wood Smoked Salmon with Orange Whisky Sauce. Other chefs cooking during the week include Paul Rankin, Simon Rimmer and Mark Hix.

The team is delighted British Pepper & Spice are Platinum sponsors again this year and the "Millstone range" features in all their fantastic rubs and glazes.

The team comprises BCF member Mathew Shropshall, full time lecturer at

Birmingham College of Food, BCF member Ben Bartlett, Food Development Manager for Scottish & Newcastle Pub Enterprises, and Viv Harvey, Master Butcher and Meat Industry Consultant.

Matthew Shropshall, team Captain, said: "The team is now into its 5th year and I am eager to see how our newly developed sauces, rubs and recipes will fair this year."

Last year the team walked away with four accolades at the BBQ at the Summit in Dillon, Colorado (9,156 feet) and are all certified World KCBS Barbecue Judges.



BCF member Brian Gunn completes charity abseil

By Brian Gunn

Some say that I should have been for the high jump a long time ago, but I must report that I have survived so far!

I was expecting to be able to stick on a chef's hat around the helmet – but when told that I was expected to climb through a balustrade, I realised what I was asking!

The top wall was over eight feet high and the decorative openings were very small.

No, it was not that I had put on weight but being tall meant that my upper body

strength would barely allow me plus the helmet through the opening.

After a few moments of concern, I was standing on the ledge, clinging on for all I was worth. The moment of actually letting go from my hold on the tower was 'an act of faith' – of course all was perfectly safe. Then I was off and I thoroughly enjoyed every second of bouncing down the one hundred and forty feet of tower.

"Trust the instructors" seemed to be ringing bells in my head. Thankfully they were the only bells ringing that morning.

At the bottom, I realised how very much I had actually enjoyed the experience, although not as spectacular as paragliding over



Switzerland it was way more satisfying as I realised how much the sponsorship money would benefit the Childrens Hospice.

We saw the opening of the first Little Bridge House in the early 1990's and, since then, a second has been opened. The money raised from this abseil will go towards a third to be built in Plymouth.

I would like to thank the British Culinary Federation for their most generous sponsorship.

I was very proud to be wearing a chef's uniform (sorry about the trousers) but was advised that they would be more visible for photography. At least they were better than Colin Leonard's suggestion of brown!



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Sunday 2 May 2010

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- Five-course Dinner

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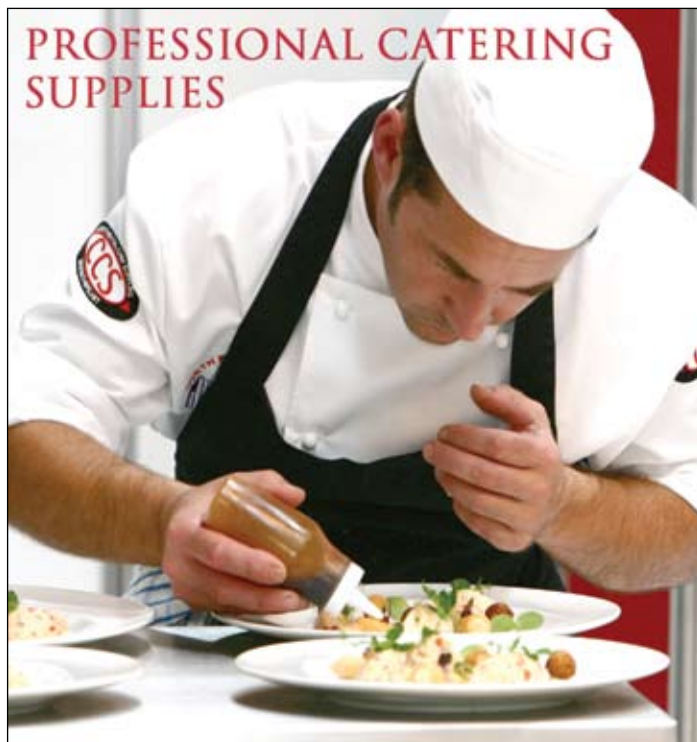
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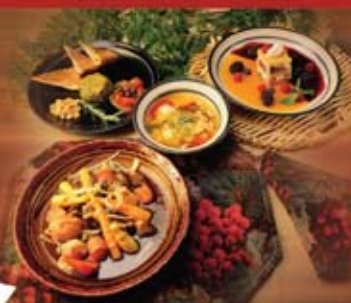
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BCF Supports Compass Group UK

The Eures Services semi-final of the Compass Group Chef of the Year 2009 competition was held at University College Birmingham on Friday 31 July.

Twenty-two chefs competed over three heats to produce two covers of a duck dish and sweet including pears or apples. Three senior and two junior chefs have now gone forward to the final of the Compass Group Chef of the Year to be held at The Restaurant Show in London.

Judges representing the BCF at this event were Peter Griffiths, Jerry Toth and Mathew Shropshall.

Starter for 10...

Stephen Scuffell is Head Chef at the Crown Moran Hotel, in London, and is a highly acclaimed international chef of some 30 years' experience. He trained at London's Four Seasons Hotel and Westminster College along with spells at Micheal Geurard and Paul Boucose Michelin three-starred restaurants in the south west and south east of France.

What were your favourite meals at home as a child?

My mum's cottage pie.

What was the first meal you ever made?

Yorkshire puddings for Sunday lunch, my gran taught me her 'own special way'.

When did you realise that you wanted to be a chef?

I can't remember ever wanting to be anything else, apart from a professional footballer but that was never an option.

What has been your best day in the kitchen?

Too many to list but just when everything clicks. My first day at the Four Seasons as a 15-year-old and the day I opened my own restaurant stand out.

And any kitchen nightmares?

When working at the Crest in Heathrow on Christmas Day and was just about to go home for family lunch, when we



got a delayed flight for 300 vegetarians.

Do you have a culinary hero or inspiration?

Everyone who gives their body and soul and a lot more to our profession.

What's the most popular dish on your menu at the moment?

Limerick bacon loin, with creamed cabbage and champ.

What advice would you give someone starting out as a chef?

Think about it, work hard, be honest, and the world is your oyster.

Have you a favourite restaurant, other than your own?

Union Square Café, New York.

What is your favourite meal?

Seared scallops and pancetta, which I would eat with Escoffier, Joe Strummer and Frank Lampard.

Diary dates

2009

1 November
Members Dinner
Crowne Plaza,
Birmingham

16 November
BCF Young
Chef of the Year
Competition
UCB, Birmingham

6 December
Christmas Lunch
Scarman House,

University of
Warwick

2010
24-28 January
WACS Congress
Santiago, Chile

25 January
Chefs Club Lunch
Edmunds
Restaurant,
Brindley Place,
Birmingham

22 February

Chefs Club Lunch
Bernadettes
Restaurant,
44 Guild Street,
Stratford-upon-
Avon

**28 February-4
March**
Hotelympia,
Excel, London

1 March

BCF/Aubrey Allen
Chef of the Year
2010

29 March

Chefs Club Lunch
Opus Restaurant,
54 Cornwall Street,
Birmingham

April

AGM - date and
venue TBC

Please make any bookings via Jayne Mottram on 01789 491218 or by email to
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