



Melt in the mouth:
Rumsey's
Handmade
Chocolates

On the farm:
Stream Farm,
specialises
in organic
rare breeds



haba~nero flavour with incredible heat". Used unwisely, this chilli can end up tasting like a spoonful of molten lead. Fortunately, Pete also stocks a large range of the mild and medium chillies, such as the Serrano, Anaheim and Chipotle peppers. As Christmas approaches, Pete's enormous range of sauces and pickles will prove a useful resource in the hunt for interesting and quirky presents — "Extreme Heat Dragon's Blood" anybody? Or maybe you'd rather try the medium "Mole Poblano" — a chocolate chilli sauce? **Visit Stand FM1**

CANTON TEA CO

One of the factors common to all the companies featured in the Producers' Village is their pursuit of excellence. The founders of these — often quite small — companies are passionate about what they do, whether they are artisan cheese-makers, like Keen's Cheddar, someone innovating for a niche market, like Munchy Seeds, or a single-minded concern like the Canton Tea Company. After nearly a decade working with the late Anita Roddick, it would have been strange if Jennifer Wood wasn't an unusually passionate and driven person. In 2007, she set up the Canton Tea Company, with the objective of sharing her love of Chinese teas with a wider audience. "We concentrate on a few brilliant teas that will turn anyone on to the real thing," she says. "We have an organic oolong with notes of dark chocolate, a sweet refreshing green tea and a delicate, creamy Silver Needle white tea. Our teas have an astonishing range of flavours — yet are completely natural, produced in the same way today they were 2,000 years ago. These teas have history." Wood is backed up by two buying partners who are at the heart of the tea trade in Guangzhou (as Canton is now known) — and they work with a fifth-generation Cantonese tea master. **Visit Stand OM9**

STREAM FARM

A major trend of recent years has been our growing interest in where our food comes from and just how it has been

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produced. Concepts such as "ethical food production", "sustainability", "biodynamic" and "organically produced food" have pushed their way to the forefront. In the Producers' Village there are plenty of opportunities to see how these work in practice, at the stands of producers such as the Ethical Food Company, the Real Organic Food Company and organic producer Stream Farm. Stream Farm is a 250-acre farm high in Somerset's Quantock Hills, and is managed on strictly organic principles. It was certified by Organic Farmers and Growers in 2006 and aims to show that the English countryside is better served by a number of small mixed farms than the giants of agri-business. Stream Farm is known in particular for its top-quality Dexter beef, and the

pedigree cattle graze the permanent pastures, rich in clover, during the spring and summer, before being moved into barns for the winter and on to a diet of home-produced silage, hay and oats. There is a flock of pedigree Hampshire Down ewes that provides organic lamb during the spring and early summer. There are Devonshire Gold chickens that are reared naturally and not killed until they are at least 12 weeks old. Elsewhere on the farm, stream-fed rainbow trout are grown on in the hatchery. Plans are afoot to add organic pork, bottled spring water and bottled organic apple juice to the farm's output. **Visit stand FM 41**

PIXLEY BERRIES

At the Producers' Village you'll find a host of small businesses, each of which has taken up the challenge and developed its own products, cutting out the middle man. There are farmers who, rather than harvesting their fruit and sending it off to a processor, have made their own top-quality drinks — Ashridge Cider, Benson's Apple Juice, and Pixley Berries. At Pixley Court, near Ledbury, in Herefordshire, the Thompson family have been growing hops and soft fruit and berries for 40 years. The micro-climate of the farm is particularly suited to blackcurrants, and each year the crop used to go off to the large company that dominates the marketplace, to be made into blackcurrant cordial. Recently Edward Thompson and his team decided that they would try to reinvent the blackcurrant cordial by developing their own recipe.

Now Pixley Berries cordials are made on the farm — and they differ from the market leaders in one simple respect... They contain up to three times as many berries per glassful, or over 60 per cent fruit juice.

And because the Thompson family controls the whole production process (every drop of cordial is made from fresh juice — no concentrates are used) you really can taste the difference. Pixley Berries juices have a much much brighter and intense blackcurrant taste. **Visit Stand FM114**



SOME OTHER SOURCES OF INSPIRATION

Equitable Gourmet A range of carefully sourced food products. **Visit stand FM70**

Farmhouse Kitchen Family-run, making jams, cakes, chutneys from local ingredients. **Visit stand FM74**

Jim Garrahy's Fudge Kitchen Handmade, using a recipe from 1830. **Visit stand FM9**

Karimix Award-winning Oriental spice mixes and spice pastes. **Visit stand FL3**

Sally's Sizzling Sausages Specialist sausages — wheat free, gluten free, soya free. **Visit stand DR2**

Honeybuns A tempting range of flapjacks, cookies and traybakes. **Visit stand FL4**

Slindon Bakery A craft bakery making traditional bread. **Visit stand FM45**

Holt's of Witham A genuine butcher's-shop meat from the British Excellence range. **Visit stand FM59**