

THE GRUNTER

OCTOBER/NOVEMBER 2010 THE PIGS PUB, EDGEFIELD - FREE CUSTOMER NEWSPAPER SINCE 2010

Proprietors: Richard Hughes and Iain Wilson. Landlord/Head Chef: Tim Abbott

CALLING ALL DUSTY COOKBOOKS!

We're starting up our own in-house library, sadly not to take-away just to leaf through while you're at The Pigs. So if you, your Mum, Gran or next door neighbour have any old cookbooks taking up valuable space that are in need of a new home, look no further. Sadly, however, we already have 500 Jamie Oliver cook books so we couldn't prop up any more tables... I mean take any more of his books at the moment!

STAY IN THE STY IN THE SKY!

The Pigs now has three beautiful bedrooms – the Tamworth, the Saddleback and the Pig Sty – the only room in Norfolk with an 8ft bed! Kitted out with everything you need for a fantastic overnight stay, they're the perfect place for a relaxing break. Priced at £130 per room per night including breakfast and VAT, they can be booked on 01263 714810.



PIG OUT AT THE PIGS THIS CHRISTMAS!

IT'S PARTY TIME!

If you're after the best shindig around, come to The Pigs with all your team for a knees-up this year and have a night to remember..... We have an exciting menu lined up for all of your work Christmas dos: a selection of our famous "Iffits" (tasty, tapas-style starters), followed by your choice of main course, then Mr Strutt's pudding platters to finish – a great way to get everyone involved and to keep the party going. You can pre-order wine for the tables, party pans, and even taxis (if we have enough notice) to deliver a great evening for you and your team!

NEW YEAR'S AT THE PIGS!

New Year's Eve at The Pigs is always one to watch. Come along for an evening of some of the best food Norfolk has to offer, cooked by Tim and the team – a five-course tasting menu that champions the best of the best. Plus, the big quiz of the year, hosted by our quiz master Paul, with the top prize of a bottle of our finest fizz! We will be open as normal for lunch and then for dinner we're offering a Norfolk Food Extravaganza (please see the menu opposite).

The Pigs' Book of Proper Pub Food is Selling Fast!

The Pigs' Book of Proper Pub Food is stocked in all sorts of bookshops, from Bakers & Larners of Holt and The Holt Bookshop to Jarrold's in Norwich and Cromer, and Big Blue Sky in Wells. This fantastic book makes a great gift or addition to your collection and is also on sale at The Pigs, priced £12.50 – with the books selling fast, the public can't be wrong!



Christmas Day Lunch

12.30pm Arrival

Mulled wine, Buck's Fizz or Emelie's alcohol-free winter warmer

Lunch at 1pm

(Vegetarian alternatives available, together with a children's menu)

Creamed Cauliflower Soup,
Black Pudding Fritter (optional!)

Lemon Sorbet,
Lemon Curd, Candied Zest

Treacle-Cured Salmon,
Pickled Cucumber, Buttered Brown Bread, Beetroot Relish

Festive Rolled Turkey,
Cranberry and Thyme Sausage Meat Stuffing, Bread Sauce and all the trimmings

Traditional Christmas Pudding,
Rum Custard

Coffee and Pigs' Chocolate Fudge

£59.95 per person (children £21.50)
Full payment by December 1st please
Call 01263 587634.



Dom Barker Joins The Team

A warm welcome to our new Sous Chef Dom Barker, who was previously at The Fish House in Chilgrove near Chichester, Sussex. Dom brings new skills and experiences to The Pigs' kitchen, having worked in fish-led restaurants for the last four years, so expect something fishy coming your way soon via our specials board!



Another new addition to the team is the lovely Laura Trett, Front of House, a real gem from Fakenham, hard-working and meticulous in her work, and another great personality to add to our family at The Pigs. So if you see Laura around, be sure to say Hi!

Calling all artisan suppliers...

We're always looking for new exciting suppliers, growers, cheesemakers, fish smokers, cider makers, in fact, anything and everything that goes on right on our doorstep! And remember, if you have anything growing in your garden, feel free to bring it down to barter, as we're always up for a deal... now, how about some Damsons?!

REWARD OFFERED

My pig brother 'Doorstop' has vanished from his normal spot sitting on his haunches at the main door to the pub.



I miss him. Information leading to his safe return will attract a generous reward! Please contact my keepers Hannah or Emelie. Thanks, a tearful Piglet!
Telephone 01263 587634.

New Year's at The Pigs!

A Norfolk Food Extravaganza

A glass of Champagne or Emelie's Norfolk Drivers' Punch

Norfolk Seafood or Meat Iffit Board for the table
or, if you fancy 50/50, it's not a problem!

Colonial Spiced North Sea Hake
Locally-grown Butternut Squash Puree, Baby Potatoes and Baby Onions

Roast Sirloin of Briston Beef, Duck Fat Roast Potatoes,
Cinnamon spiced red cabbage, whole braised carrots, roast parsnips
and fresh horseradish cream

The Best-Ever Chocolate Cake
(It's flourless, so perfect for those who are gluten-free)
Clotted Cream, Malted Milk Biscuit

The Pigs' cheeseboard - brought to your table by Head Chef Tim Abbott
bringing you the greatest cheeses from this side of the border

Coffee and Pigs' own Chocolate Fudge

£55.95 per person

To book, call 01263 587634.

Join us and the locals for a party to blow out the cobwebs from the year just gone and to see in the New Year in true Pigs' style!
Ps. Bacon butties at midnight on us!



The Wine Club Autumn Tasting – it's all in a day's work!

With The Pig's menu changing shortly to reflect warm, comforting, winter food, the Wine Club committee, including Hannah, Emelie and Tim, arranged to meet at Adnams Cellar & Kitchen Store in Holt, as part of their endless quest to discover wines to complement the new season! Branch Manager Brian Sullivan presented a wonderful selection of suitable reds from both the Old and New Worlds. Those which were shortlisted include Chile's 2009 Malbec, *Bodegas Goughenheim Mendoza*, ideal with rich red meats (Tim's favourite). Meanwhile, Emelie felt the Californian, *Old Vines Zinfandel 2007*, was particularly powerful and would be great with beef, while Hannah chose a wonderful *Pinotage 2007 from the Seidelberg Estate in South Africa*, believing it to be an ideal partner for local game. With just one more tasting to go, we hope you will enjoy the fruits of our labours.

TEN MINUTES WITH... David Smith from Perfick Pork

What made you delve into the hospitality trade and how long have you had the passion?

To specialise in real meat from birth to plate and to bring back the flavour and quality of old. I've been a butcher for 35 years since finishing at Smithfield College.

What is your best eating experience?

A restaurant in Surrey called The Toby Cottage run by a Spanish family.

At your ideal dinner party, who would be your four top guests?

Tommy Cooper, George Best, Spike Milligan, Kylie Minogue

If you could choose, what would be your last-ever meal?

Monkfish and Dublin Bay prawns.

Who is your favourite butcher and biggest inspiration?

When I started at Smithfield College, I don't think I would have got anywhere if it wasn't for one of my teachers, Terry Hillier; he gave me so much inspiration and taught me to see things. Eight years later he came to work for me.

If you weren't a butcher what would you do?

I would be a singer earning loads of money and have women hounding me (I wish)!

What do you like to do in your spare time?

Listen to music, walk the dogs on the beach with my better half, and dream up new sausage recipes.

What music are you into right now?

Paul Weller, Paul Carrack, Van Morrison

What's your guilty pleasure?

Boring as it might seem, chocolate and lots of it.

What does the future have in store for a young, hard-working butcher?

The future for a young butcher is exciting with more and more people wanting to know where their meat is coming from. And with the resurrection of traditional meats like sausages and properly cured bacon, learning how to cut carcasses up again, not just opening a box like supermarket butchers. If you get in the right shop, the sky's the limit.



What's in Season with Sous Chef Dom Barker

OCTOBER/NOVEMBER

English apples and pears are at their best in the autumn, including Egremont Russets and the first Bramleys as well as fresh figs. In the hedgerows, look out for bullaces, damsons, elderberries and sloes. Mushrooms are plentiful, as are marrows, beetroots and squash. Cauliflowers and main-crop potatoes are at their peak, along with carrots and broccoli. At the butcher's, autumn lamb has a stronger flavour than its spring or summer cousin, and game is abundant, including goose, grouse, guinea fowl, hare, partridge and pheasant. This is also time for leafy green vegetables and roots: beetroot, Brussels tops, cabbages of all colours, carrots, celeriac, greens, kale, parsnips, pumpkins and squashes, which all go well with those autumn hotpots and roasts. British apples and pears should still be in abundance, along with walnuts and chestnuts, while sloes should be picked after the first frost. Game is also at its very best – low-fat, richly flavoured and as free-range as it comes.



Wines with Hannah Smith

As the nights are drawing in, why not spend some time getting to know our Blackstone Merlot with its rich fruit aromas, supple oak characteristics and soft tannins?

You'll discover dark cherry and berry aromas with a touch of cloves to please the palate, while the texture is ripe and soft in the mouth, with a smooth, lingering finish. Blackstone Merlot is the perfect companion to any roast beef or game dish from our specials board this autumn and, at £15.50, is the perfect partner for our whole-hearted winter dishes. A rare treat!



Emelie's Ale Tasting Board – Coming Soon!

Soon at The Pigs we'll be featuring Emelie's Ale Tasting Board – a selection of five of our gravity-fed ales so you get to try them all and find your favourite. It's a new way to drink real ale this winter and to explore the best of what Norfolk's real ale producers have to offer. Keep an eye out for our guest ales, too; with seasonal ales coming into their own, there really is something special about drinking great ale at this time of year.

CHILDREN'S COOKERY AT THE PIGS

This term at The Pigs' Cookery School I have focused on teaching children how to appreciate seasonal, locally-grown food. The recipes include fruit crumbles, stuffed courgettes and cheese and potato pie, seeded bread rolls and pork toadies as well as chocolate apples, Victoria sponge and an assortment of dishes for Christmas.

As always, I try to link the food with special social occasions and traditions such as Halloween and Christmas. I always find the children are particularly interested in food at these times as food is the centre of many of our traditional celebrations.

I am amazed at how keen the children are to try things once we get into the cooking. When the food is in the oven we have time to taste, smell and touch different foods that fit the theme such as different varieties of apples, different herbs or some cheese tasting. They love it and one little girl insisted that her mother buy her Gala apples in the future! The children vary in age from three to 10 years. The older ones develop the independence to do the tasks with the minimum of help and feel really proud of their results. I always feel the class works as one big team. We restrict the numbers to 12 at the most and all stand around one big table and cook together. We talk about food the whole time! It is very gratifying to see

how much progress they make after a few sessions. Some of these seven and eight-year-olds know exactly what I mean when I talk about the "rubbing in" method or how to make a bridge or claw when cutting so as not to cut their fingers.

When new children join the class they are shy at first but as soon as we get stuck in to the mixture they are away, chatting and desperately wanting to make something wonderful to eat. They come back the next time saying that they have made it again at home or how lovely their families thought their cooking was.

I am sure that the courses build confidence in these children with regard to having a go and tasting different food. If they don't always like something, so what?! It doesn't seem to put them off trying something else and they get very excited when they try something new and really like it. They love to tell me about food they have eaten elsewhere and are very critical if it wasn't as good as the food they made. It definitely develops an interest in food! They love to take the recipe sheets home and share them with their families and friends.

The best thing about the course is that children realise what food and cooking is all about. The hard work, the tears that onions make, the strange feel of food when you handle it, the different textures and tastes, and what an exciting, rewarding, comforting, pleasurable, social result you can get from cooking.

If you start early these feelings and skills stay with you for life.

Kids' Cookery Classes Coming Up...

These are the dates for our next courses. They start at 10am and finish at 11.30am and cost £7.50 per child. Each session is payable in advance please to secure a place. If you cannot attend we will swap the date to another convenient one for you. May I please remind you that there are limited places for each session. PLEASE let us know if you cannot come at least 24 hours in advance and then we can inform others on the waiting list. For your child's safety, would you make sure that you leave a contact telephone number with Hannah at the bar and inform us of any food allergies or intolerances.

Thanks, Sally Church

Sat 9th Oct 2010 – Bread

Sat 6th Nov 2010 – Bonfire Food

Sat 20th Nov 2010 – Cakes

Sat 4th Dec 2010 – Christmas



NEW RECRUITMENT OPPORTUNITIES at The Pigs

Are you a smart, enthusiastic, passionate person who enjoys being part of a great team? If so, speak to our "Talent Hunter" Jolyon Gough about employment possibilities at The Pigs and at our other businesses:

Byfords, The Assembly House, The King's Head Holt, Sponge and The Lavender House. We're looking for people who enjoy direct customer service as well as creative and experienced chefs. We believe in

"excellence through people"

and our aim is to ensure that every customer has a great experience, and leaves wishing to return. For new part-time and full-time members of team we provide:

Training from day one to increase knowledge and skills.

Clear direction to develop confidence.

Organised communication to keep to everyone informed.

Regular updates of career opportunities and developments within the business.

If you would like further information of current and future positions please contact Jolyon by email at: jolyon@byfords.org.uk or call 07817 732400 – we look forward to hearing from you.