

THE GRUNTER

AUGUST/SEPTEMBER 2010 THE PIGS PUB, EDGEFIELD - FREE CUSTOMER NEWSPAPER SINCE 2010

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

GET STUCK INTO OUR GREAT GUEST ALES

Our guest ale programme is up and running and for August we have chosen Woodforde's Sun Dew, a light, golden ale, delicately floral with a dry, mellow and lager-ish finish, and at 4.1% abv not too bitter and not too sweet! Sun Dew is a top summer ale for the session ale drinker or perfect to wet your whistle with a spot of lunch!

WE'RE OPEN 7 DAYS A WEEK!

Don't forget that we're now open every day so you can visit your favourite pub as often as you like!

The Pigs is open from Monday to Saturday from 11am to 3pm (food till 2:30pm) and 6pm to 11pm (food till 9pm), and on Sundays from midday to 10pm (food till 9pm) with the Pudding Club finishing at 3pm.



DRINK, PLAY AND NOW STAY!



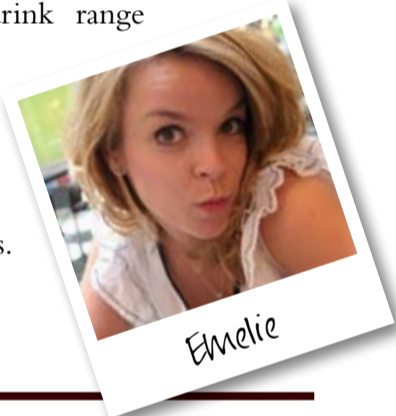
Have you seen our lovely B&B rooms? If not, take a look upstairs when you're at the pub next to see the Tamworth, Saddleback and Pig Sty – the only room in the whole of the county with an 8ft bed! Designed by the talented Annie Lambert, the new rooms look great and they're kitted out with everything you need for a fantastic overnight stay:-

- Beds specially made to guarantee a great night's sleep
- Egyptian cotton sheets, duck down pillows and duvets
- Character country furniture
- Bang & Olufsen TVs, DVDs, CDs and radios
- Marble tiled bathrooms with under-floor heating
- Drench shower and bath in every room
- Fresh flowers and luxury cosmetics
- The Pigs' 15 mile Norfolk breakfast (all produce sourced from within the local area)
- Plenty of parking
- Great location from which to explore North Norfolk & Norwich

The rooms are priced at £130 per room per night including a great British breakfast and VAT, and can be booked on our special bedroom reservation line: 01263 714810. Hope to see you soon!

EMELIE JOINS THE TEAM...

A warm welcome to Emelie Knite, the freshest face of The Pigs' team. Originally from Norway, she's gone from selling seals to Pigs! Emelie has joined us from The Hunny Bell in Hunworth and is our new Bar Pig! And she's already having a massive impact, helping to introduce our new soft drink range which has everything from Frobishers and juices to smoothies.

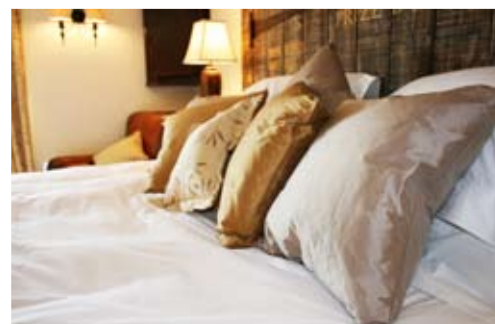


HIGH FIVE TO FLEGG HIGH!

Well done to Flegg High School for winning the county's Food and Farming Award ... again! The Pigs proudly sponsored Flegg High for this year's award which saw students putting in loads of hard work on a special project all about The Pigs, where they had to demonstrate what they would do to improve both the merchandising and growing side of the business. They came up with loads of different piggy ideas and their winning entry was proudly shown off at this year's Norfolk Show.

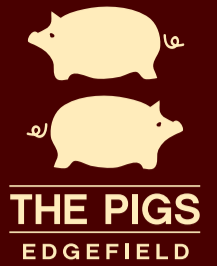
Tim takes time out to teach youngsters

Thursday 22nd July saw a guest appearance from Tim Abbott at Reepham High School headlining their activity week and giving a three-hour cookery lesson in his own time, helping to inspire the younger generation and giving something back to the local community.



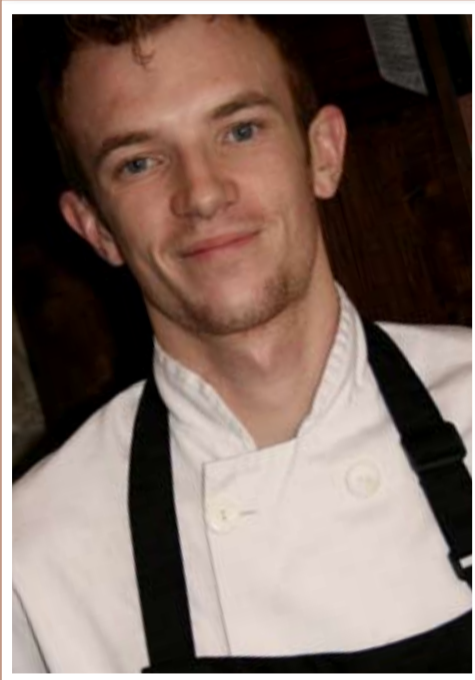


PIG OF THE MONTH Congratulations to Graham Hamilton from King's Lynn who dined with us in July and who has been chosen as our latest "Pig of the Month". Graham has won a bottle of The Pigs' own ale, Edgefield Old Spot, and one of our sought-after T-shirts after his completed comment card was drawn from the pile. Graham said that a particular highlight of his spot of lunch was a pint of our gravity-fed Old Spot alongside the Norfolk rarebit which he described as a "real treat". And if you'd like to be in with a chance of winning a prize, keep filling in those comment cards, not forgetting your email address, to be in with a snout.



TEN MINUTES WITH... BEN DAWES

In this new slot in The Grunter we'll be spending 10 minutes with a different person each time. For this issue, we've tracked down Ben Dawes, the newly-appointed Head Chef at our sister business, Byfords in Holt, to find out all about his fantastic new summer menu.



What is your best-ever eating experience? (And it doesn't have to be a restaurant – it could even be your Nan's faggots!)

The nine-course taster menu I had one lunch time at The Fat Duck in Bray. It was out of this world.

At your ideal dinner party, who would be your four top guests (dead or alive)?

Albert Roux, Muhammad Ali, Winston Churchill and Guy Ritchie.

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

Emelie's macaroni and cheese.

Who is your favourite chef and biggest inspiration?

My biggest inspiration isn't any one person, it's a collection of the seasonal produce that's available, knowing what other chefs are doing in the area and how we could do something better or different. As for my favourite chef, I don't have one - I like to see what other chefs are doing and how they do it but I don't have a favourite.

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

I would be a carpenter, like my Dad and my Grandfather.

What do you like to do in your spare time?

When the seasons are right, I like fishing and shooting. If not, I really enjoy putting my feet up and relaxing.

What music are you into right now?

Due to the fact that I have North Norfolk Radio playing in the kitchen all day, I like anything and everything.

What's your guilty pleasure?

Nothing wrong with a nice cold lager after work!

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

If only I knew! In the grand scheme of things, I'm getting married some time in the next few years; after that, your guess is as good as mine.

Byfords Café, Deli and Posh B&B is at 1-3 Shirehall Plain, Holt, NR25 6BG.

NEW TO THE GRUNTER – Wines with Hannah Smith

Here at The Pigs a lot of hard work has gone into snouting out some top wines and this month we are showcasing Flagstone Word of Mouth Viognier, Western Cape. This is a lovely, aromatic, ripe and deliciously fruity drop from South Africa, not too dry with a touch of juicy peaches and spice. It's a top wine that's new to The Pigs, at £24.95, not the cheapest house wine but worth every penny. I'd recommend this wine alongside our Thyme-Roasted Chicken Breast, and it's also superb with any grilled fish from the specials board.



PIGGIES POSE FOR PHOTO

The Pigs' Pastry Chef Matt Strutt recently won one of those pea pod touch thingies (commonly known as an iPod) from a website in the industry called TableTalk.com. Matt submitted his photo (pictured below) in the Best of British Produce competition and won the prize, with his shot being voted 78% most popular. Congrats Mr Strutt and happy listening!



WHAT'S IN SEASON?

With Second Chef Charlie Haines.....

Fresh fruit and vegetables are abundant now as summer reaches its height and so now's the time to start thinking about jam and preserves, before the bounty begins to disappear. Early British apple varieties are in the shops if you're lucky and, depending on the weather, a whole host of fungi should start appearing in the woods.

FRUIT & NUTS

These are the fruit that are currently in season (you'll spot them in the dishes on our specials board) - apples, apricots, blackberries, blackcurrants, blueberries, bilberries, bullaces, damsons, greengages, hazelnuts, loganberries, nectarines, peaches, plums, raspberries, redcurrants, strawberries, white currants and wild strawberries.



VEGETABLES & HERBS

And these are the veggies that you'll find in our dishes, too - aubergines, beetroot, broad beans, calabrese, cabbages, carrots, cauliflower, chard, courgettes, cucumber, fennel, French beans, garlic, globe artichokes, horseradish, kohlrabi, lamb's lettuce, lettuce, onions, pak choi, peas, peppers, potatoes, radishes, rocket, runner beans, salsify, samphire, sorrel, spinach, sweetcorn, tomatoes and watercress.



FUNGI

All sorts of mushrooms are in season now, from ceps and chanterelles to field mushrooms, horse mushrooms, oyster mushrooms, parasol mushrooms and puffballs.



MEAT & GAME

And then there's the game - look out for hare, rabbit, wood pigeon, plus - from the 12th August onwards - grouse, ptarmigan and snipe.

FISH

When it comes to fish, Norfolk comes into its own and we're pleased to say that brown trout, black bream, crab, crayfish, grey mullet, John Dory, lobster, mackerel, pollock, prawns, rainbow trout, scallops, sea bass and squid are all readily available now.



Eating seasonally means eating food that is at its peak in terms of flavour and nutritional content, while at the same time cutting down on those food miles. So in each issue of The Grunter, we'll bring you a guide to what's in season as our emphasis is on the fresh and locally produced (ie. British) food that we showcase here.

CONGRATULATIONS ON WINNING THE CAR!

Massive congratulations to Susan Williams from Letheringsett who was the lucky winner of the car, a Toyota Aygo Blue, in the recent Holt Summer Festival Prize Draw. As all of you who bought tickets know, the draw was sponsored by our sister business, Byfords, and took place to raise money for the Festival. Besides the car, there were two other great prizes; dinner, bed and breakfast for two at Byfords which was won by Mr Penfold from North Walsham; and a meal for six at Byfords which was won by Mrs Rivett from Little Chalfont in Buckinghamshire. Well done to all three, and a big thank you to all of you who bought raffle tickets over the past few months.

