

# SIZZLE

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Issue 005



## Message from the President, Joe Queen

This year presents new challenges to the Federation of Chefs Scotland, the most important being the Scottish Culinary Team's participation at the IKA Culinary Olympics in Erfurt, Germany. IKA is the most prestigious culinary competition in the world bringing together all the finest National Culinary Teams from the 80 member countries of WACS. Our team for 2008 will be the youngest team ever to represent Scotland, under the management of George Scott and Ian Macdonald, they have been practising every week in order to be ready for October.

I had the pleasure of attending the World Association of Chef Societies European Conference in Prague in February; this brings together all the National Chefs Associations of Europe. Thirty-two countries are represented at the conference, which is held to share knowledge and develop links between our respective organisations. Also discussed was the Judging panel for IKA and I would congratulate Ann Brown, former member of the Scottish Culinary Team, who has been selected as a member of the international judging panel. Ann's expertise in food artistry is highly regarded and this accolade further demonstrates the esteem she is held by her peers.

The bi-annual WACS Congress in Dubai 12-16 May will soon be upon us, following the achievement by Pamela Fowles, the Knorr Chef of the Year, in gaining 3rd place in Europe at



the Global Chef Semi Final, the Board agreed to send Pamela to the Congress in Dubai for the Global Chef Final. We were also successful in gaining a grant from WACS of \$1500 to assist with the costs. The Board have also agreed to select a young chef from the membership to attend the Dr Bill Gallagher Educational Forum in Dubai and I am delighted to announce that Gordon McGregor of Murrayshall Hotel in Perthshire has been chosen.

It is important to emphasise how we feel that the FCS can support our industry and also those in education. We are always pleased to consider supporting any chef if we feel it can benefit the individual and, also that the knowledge gained can be passed to others. Therefore, in early March we sponsored Scott Lyall, of Adam Smith College, to attend a

Patisserie Conference and Workshop in Berne, Switzerland, Scott will be able to use this knowledge to assist not only his own students but in addition the Scottish Culinary Team.

The area of supporting colleges is one that we wish to make some progress in 2008, it is a major disappointment that since we were established in 1994 we have been unable, to date, to form stronger links with more of our FE colleges. Therefore, this year we are going to pilot a College Partnership Scheme to see how we can improve the relationship between our colleges and our-

selves. We should be working together, colleges get an unfair amount of criticism and we believe that students attending college should be encouraged to find out about Scotland's only recognised professional organisation for chefs, we will look at re-introducing a student membership grade. To assist getting things established we have appointed Kevin MacGillivray, Executive Chef at Castleton House Hotel, and Gary Maclean, Executive Chef of the Buzz Works Group to act as college Liaison Officers.

Finally, I would like to thank our two lead sponsors for this year's issues of 'Sizzle', Gourmet Classic and Healthy Living Award. The commitment they have made for 2008 enables us to develop the Newsletter and improve our communications to members and the industry. ●

## CIS Excellence Awards 2008 at the Glasgow Hilton Hotel

May 29th, 2008 is a date for your diary with the 5th CIS Excellence Awards, the Federation of Chefs Scotland and our partners Catering and Scotland Magazine have been working on making this, our 5th year, something special. Executive Chef, James Murphy will once again be responsible for dinner with, this year, the Scottish Culinary Team working behind the scenes.

With regards to the Awards there are two new categories this year, Pub-Restaurant Excellence Award, this recognises the many first class establishments we now have in



Scotland, and also Excellence in Hospitality Education, which we would encourage chef lecturers and catering departments to enter. Nominations close 18th April, 2008 so don't delay in entering one or more of the 11 categories. ●

**Tickets are available at £85.00 + VAT from JMD Events Ltd, Unit 20, Fisherrow Industrial Estate, Newhailes Road, Musselburgh, EH21 6RU.**

## Federation of Chefs Scotland Jackets



Due to popular demand and the support of our friends at Russums, Federation jackets are now available at the special price of £20.29. Embroidery included is the Federation logo, first name and surname on the left front, and the Russums logo on the left sleeve.

Jackets can be ordered using the form on the federation website at [www.scottishchefs.com](http://www.scottishchefs.com) or please contact Lynne Brown, Federation Secretary, for a copy of the form on 01698 232371.

# Scottish charity reaching new heights

It has been a busy six months for Scottish catering and hospitality charity the Hospitality Industry Trust (HIT) Scotland.

Back in November, 27 Scottish universities and colleges arrived at the HIT Scotland bursary awards day at The Gleneagles Hotel to collect a share of £105,000; £25,000 more than last year. The bursary fund helps catering or hospitality students who have trouble acquiring essential equipment or finishing their course due to financial difficulty.

HIT Scotland uses the bursary fund to support and encourage students to stay in education and continue into the hospitality industry. By keeping students in education and encouraging new applicants, HIT Scotland aims to improve standards and aspirations throughout Scotland and help the country compete in the worldwide tourism and hospitality market.

During the event, Paul Devonshire from the Strathearn restaurant gave behind the scenes access to his kitchen at the 5-star Gleneagles Hotel as the lecturers toured the hotel.

Earlier this year, in February, HIT Scotland's Emerging Talent Conference was held at the Edinburgh International Climbing Arena. 2008 saw the largest ever scholarship programme.

Coming from across Scotland, 400 students, employees and managers witnessed the 191 individuals chosen for this year's scholarship programme; more than double last year's programme. Emerging Talent Scholarships are



awarded to employees and final year students who demonstrate they have the commitment to drive Scotland's hospitality and catering industry forward.

As part of the programme, 24 craft scholarships were awarded to up-and-coming chefs. Craft scholarships place emerging talent with top development chefs, some of the UK's finest kitchens, including Michelin starred establishments, and top end catering companies. The scholarships aim to not only teach valuable skills but to show new chefs how far they can go in the industry and what it takes

to be the very best.

Tourism Minister, Jim Mather who opened the Emerging Talent conference said, "Scotland's tourism industry is full of talent. From the B&B owner on Skye to the director of a major Scottish tourism business, the talent within our industry is second to none. But if our industry is to continue to flourish, we need a new generation of young talent. A new generation who can take our industry to the next level in years to come."

David Cochrane, Chairman of HIT Scotland, said, "Over the last year we have raised a record amount for our bursary fund, which has so far helped over 3,790 Scottish students. The bursary fund encourages applicants to come into catering. However, there is a need to show talented individuals that the industry can meet their ambitions and this is where the scholarship programme comes in. So far we have awarded over 300 scholarships. We need to keep encouraging emerging talent if we want to develop Scottish catering and continue to develop chefs we can all be proud of." ●

Hit Scotland next fundraiser is the industry dinner, taking place of the 1st May, 2008 at the Hilton Hotel. During the event the HIT Scotland lifetime achievement award will be presented. Details of how to nominate and buy tickets for the dinner can be found at [www.hitscotland.org](http://www.hitscotland.org)

## The FutureChef programme

The next generation of promising young chefs went head to head and pot to pan as they contested for Springboard's prestigious FutureChef 2008 title on 19th March.

From the original 7,000 entrants each National Finalist saw off competition in school, local and regional finals to win a place in the final and with two representatives from Scotland, the 12 FutureChef 2008 finalists made extremely hard work for our judges. Cooking a main course and dessert using ingredients from a list, which included a rack of English lamb, monkfish, mixed wild mushrooms, oranges, lemons and chocolate, competitors also had the added benefit of a mentor, a professional industry chef, who had supported and encouraged them from the Local Final stage along the way to success.

Claire Houstoun, 15, from Blairgowrie High School, Perthshire represented the Central & South Scotland region while Lyndsay Michie also 15, of Kinlochleven High School, Argyll represented Scottish North, Highlands & Islands. Both competitors performed superbly on the day but with such strong opposition were very closely beaten by eventual winner Bradley Johnston from Northern Ireland.

Each year the level of cooking skills dis-

played by these youngsters just gets better and with the continued help from our qualified industry chefs should only continue to improve.

Brian Turner CBE, FutureChef Chairman commented, "I have been consistently impressed by the standard of the food cooked and it is truly remarkable to see children carry forward the great values that are associated with our Industry".

FutureChef is sponsored by a host of industry organisations and employers. These businesses support the competition because they know that fostering a passion for cooking amongst young people will add to the strength of Britain's hospitality industry. This competition is valuable for the students and for promoting the hospitality industry as a future career. Learning to cook is a life skill and participating at this level will, we hope, encourage these young people into this industry in the future.

Too many cooks; we can never have enough quality assistance in and from the culinary world and therefore we actively encourage young people and chefs throughout Scotland and the rest of the UK to get involved in FutureChef 2009. ●

## Matthew Clark supports fundraising dinner

Matthew Clark, the UK's leading on-trade drinks wholesaler, is proud to be supporting the Scottish Culinary Team's annual fundraising dinner.

We take the hospitality industry seriously, which is why our local account managers give a personal service to over 20,000 outlets across the UK, from Michelin Star restaurants and 5-star hotels to thousands of pubs and clubs. We offer an extensive range of over 4,000 drinks including wines, beers, ciders, soft drinks and spirits, supported by a comprehensive support package from help training staff to a free wine list service. Within our range are over 1,100 wines, from house wines to be proud of to the top wine brands and unusual niche wines.

"Matthew Clark are delighted to be part of the annual fundraising dinner and supporting the excellent work which the Federation of Chefs Scotland does for the Scottish Culinary Team," said Matthew Clark's Regional Managing Director for Scotland, Des Gallagher.

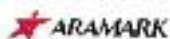
"This is a fantastic opportunity for them and we are proud to be in association with the Scottish Chefs and wish them all every success in their forthcoming competitions." ●

 MATTHEW CLARK



Des Gallagher

sponsors



# Competition heats up for Craft Guild of Chefs National Chef of the Year Award - Knorr National Chef of the Year 2008



The next stage of the KNORR National Chef of the Year 2008 competition is underway with the announcement of the 40 chefs who will now go forward to compete in semi-finals around the country.

The panel of judges consisted of: Andrew Bennett, Sheraton Park Lane Hotel; Gary Hunter, Westminster Kingsway College; Captain Geoff Acott, DFSS; Mike Allen, DFSS; Duncan Holloway, Eton College and Richard Hunt, formerly of the Felbridge Hotel. Witnessed by Stephen Scuffell of The Craft Guild of Chefs, the judges deliberated over the paper entries before making their final decision on the 40 semi-finalists who will progress to the next round of this prestigious competition.

To enter the 2008 challenge, contestants had to devise a three-course lunch menu for four people; following the format of one hot and one cold canapé, a main course created from a regional breed of pork followed by their take on a traditional British pudding. The 40 semi-finalists will now go through to five semi-final cook-offs where they will create their menus in front of a live audience and panel of respected judges.

The winner of each semi-final heat, together with the highest scoring three runners-up, will compete against each other in the intense and exciting Grand Final at The Restaurant Show on 7th October, 2008, where their creativity, skill and nerve will

be tested by the renowned basket of mystery ingredients. The competition climaxes that very evening when the overall winner will be crowned KNORR National Chef of the Year 2008 at a gala awards event and presented with his £10,000 prize money cheque. A selection of prizes for the winner and runners up will also be available, including a trip to Italy courtesy of equipment sponsors, Electrolux.

The biennial competition, run by the Craft Guild of Chefs and sponsored by KNORR, has been running for over 30 years and is the most highly respected culinary challenge in the industry today. Past winners include Eyck Zimmer, Steve Love, Mark Sargeant, Bruce Sangster and Gordon Ramsay.

David Mulcahy, Vice President of the Craft Guild of Chefs, comments; "The standard of entries was extremely high and getting down to a shortlist of 40 took a lot of deliberation. The 40 chefs come from a wide range of establishments and backgrounds which should make the next stage of the competition very interesting indeed."

He continued, "Live cook-offs are a great way of testing, not only the chef's cooking skills but also his stamina and ability to cope under pressure, which are obviously essential skills for a top chef. They are also a great way of entertaining the crowd. I'm certainly looking forward to seeing the semi-finalists in action." ●

Scottish Finalists are



David Hunt



Brian Canale



Lee Alistair Pattie



Ross Murray



David Ward



Yoram Odentz

## Federation of Chefs Scotland Annual Golf Challenge 2008

The dates have been announced for the annual golf day as Wednesday 30th July, at the Carrick Course, De Vere Cameron House Hotel, Loch Lomond. Opened on 1st June 2007 the 18 hole championship course is a unique experience, geographically it straddles the north and south of Scotland with 9 holes in the highlands and 9 in the lowlands. The course was designed by leading Canadian golf architect Doug Carrick using the latest techniques in course design and a modern seed mix that makes it an excellent putting experience all year round.



**DE VERE**  
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This is your opportunity to try a world class course for an incredible £60 for federation members and £85 for non members. This price includes bacon rolls on arrival 18 holes and a buffet awards presentation at the end of the day. However we only have 60 places available! ●

For further information or to book your place at the event please contact Ian MacDonald [ian.sales@braeheadfoods.com](mailto:ian.sales@braeheadfoods.com) or 07786 444268.

## Healthier choices can have their rewards

These days it seems everyone's eating out more often, whether it's out and about with the family, catching up with friends or grabbing a quick bite during a busy working day. But more and more people are keen to stick to a healthier lifestyle, so deciding where to go and what to choose isn't always easy.

One way customers can be sure of picking a healthier option is to look out for the healthy living award green apple. Over 250 eateries across Scotland now hold this award, ranging from restaurants and cafés to workplace canteens, and the number is growing all the time.

For a business to achieve a healthy living award, at least half the items on the menu will be healthy living choices, highlighted with the green apple symbol. These dishes will be lower in fat, salt



and sugar, and plenty of fruit and vegetables will be included too.

If you're already using healthier ingredients and catering practices you could be well on the way to achieving an award, and making simple changes to your menu could have a big impact. ●

If you haven't yet joined in, why not sign up today? You can find more information, including how to register, at [www.healthylivingaward.co.uk](http://www.healthylivingaward.co.uk), or phone 0141 226 5261 for more details.

sponsors



## Skills for Chefs 2008

Chefs from Scotland will once again be showing their support for the 11th annual Skills for Chefs conference in June. The conference is set to attract delegates from all over the UK. David Mckown, Director of Skills for Chefs says "in addition to our usual format of showcasing chefs from hotels and restaurants we will also be featuring chefs from the food service sector". Representing the food service sector from Scotland will be David Hunt, Executive Chef of Sodexho.



Claire Clark



Anton Edelmann



David Hunt



cooked for the Queen Mother, the Queen, Princess Diana and President Clinton.

New features for this year's conference include: A series of 'Taste and Sensory Workshops' and two culinary competitions, with the results announced at the Gala Dinner, one of which is being sponsored by

Essential Cuisine. At the conference there will be a final for Senior Chefs (those over the age of 21) and one for Junior Chefs between the ages of 18 and 21. Competitors must use a product from the Essential Cuisine range in the creation of their competition dish that must feature duck breast. Finalists will be asked to produce two covers in forty minutes at the conference.

The competition will be judged by a team of top industry chefs including: Andrew Bennett, executive chef from The Park Lane Hotel, Nigel Crane, managing director of Essential Cuisine and David Mulachy from The Craft Guild of Chefs. The closing date for paper entries is 18 April and you can find all the details from the conference website. Scotland had a finalist in the competition last year with Gordon MacGregor from Ballathie House Hotel picking up second place. ●

The conference takes place on June 23-24 at The University of Sheffield. For further details call 0114 222 8999 or visit [www.skillsforchefs.co.uk](http://www.skillsforchefs.co.uk)

## Ayr College are first ever college to retain student team title

Ayr College become the first ever team to successfully defend their crown at Brakes Student Team Chef Challenge 2008 final - the largest student team (pure cooking) competition in the hospitality industry. In the competition's 14 years history no team has retained their title and for Ayr College it means in the past four years they have won three times!

The team of three Ayr College students Kallaya Smillie, Peter Graham, Craig Rodger and Chef Lecturer Norman Robertson were ecstatic when presented with their award by Arlene Bonomi, Divisional Sales Director at Brakes. Runners up were Westminster College and in third place was Thames Valley University.

Ten colleges were in the final at Hotelympia after each steering their way through two other rounds. Each college had to produce a three-course meal, which was judged on taste, presentation, teamwork, seasoning, culinary skills, working methods and overall balance.

"Retaining our title is a fantastic achievement and being the first college to do so is something special especially when the standard throughout the competition was so high," explained a delighted Norman Robertson of Ayr College, "but to win it again feels just as good as if it was the first time. It's great that all the hard work and commitment has paid off. I am so proud of them, they were nervous before the final started, but they focused on what they had to do and delivered. Our success at this competition is



### Ayr College's winning menu

#### Starter:

Goats cheese, sweet basil, red pepper and chicken pressé. Served with grape and rocket salad tomato chutney and pesto dressing

#### Main:

Duo of Ayrshire Lamb  
Slow cooked shoulder and oven roasted best end of lamb served with a forest mushroom risotto cake celeriac slaw truffled spinach, thyme glazed carrots and a red wine essence

#### Dessert:

Chilled vanilla panna cotta with caramelised orange and passion fruit and warm beignet

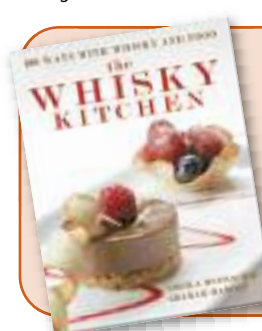


down to the hard work my students put in. It hasn't quite settled in yet I'm sure this will be a day we will remember for a long time."

Talking about the competition, Arlene Bonomi of Brakes said: "Over the years we have held the Student Chef Challenge we have found the quality just gets better and better each year. This year was no exception; the standard we have seen is has been very high with eight teams winning medals and two awarded merits for their work due to quality of their dishes. This competition has been so exciting, and seeing the creativity and innovation demonstrated by these students shows the British hospitality industry has some great chefs on the way."

The Student Team Chef Challenge final took place 20th February at Hotelympia at London's Excel. Over 70 teams entered the competition, with a paper judging round followed by regional heats to decide the ten finalists. ●

\*Colleges were allowed to enter as many teams as they liked



Congratulations to Alan Paul Robertson for winning a copy of the Whisky Kitchen

## Top chefs cook up enticing late lamb market



Getting more chefs to appreciate the more mature and tastier Scotch Lamb available in the early months of the year was the aim of a recent Quality Meat Scotland seminar.

The event was named Late-Season Lamb Seminar, reflecting that high-quality Scotch Lamb is still available from retailers and suppliers at this time of year. It also highlights the rich flavour of the more mature product which gives chefs confidence to continue featuring it on their menus.

QMS Marketing Manager, Margaret Stewart, said, 'Our research shows many consumers don't know how to handle lamb, and have pre-conceived ideas about it that are not always based on fact. The role of the chef is important in changing these ideas, as many people will eat lamb out of home, but do not feel confident enough to buy and cook it at home.'

The Seminar, featured 3-Michelin starred chef, Cees Helder showing chefs the opportunities for using older lamb.

George Milne from the National Sheep Association gave an overview of the Scottish Lamb sector, focusing on the seasons and

### Mini Lamb Roast with a Warm Lentil Salad and Herb Relish By Scott Lyall

1 Lemon finely sliced  
125ml Olive Oil  
1 mini Lamb Roast  
Sea Salt and Ground Black Pepper

#### Method

1. Mix the lemon and olive oil, then cover and marinate in the fridge for a least 1 hour.
2. Pre heat the oven to 180c, remove the lamb from the marinade season with the sea salt and black pepper and sear in a hot pan on all sides, place in the oven to complete cooking.

### Warm Lentil Salad

1tsp Wholegrain Mustard  
60ml Olive Oil  
1tbsp Red Wine Vinegar  
215g Lentil du Puy cooked  
½ Red Onion diced  
1tsp Tarragon chopped



1tsp Sage chopped  
1tsp Flat Leaf Parsley Chopped  
Sea Salt and Ground Black Pepper

#### Method

1. Whisk the mustard, olive oil and vinegar together until combined.
2. Combine the vinaigrette in a bowl with the warm lentils, red onion herbs and seasoning.

### Herb Relish

1tbsp Baby Capers  
1 Anchovy Fillet chopped  
3 Spring Onions chopped  
3tbsp Flat Leaf Parsley chopped  
2tbsp Chervil chopped  
½tsp Lemon Zest grated  
60ml Olive Oil  
1tbsp Lemon Juice  
Few Drops Red Wine Vinegar  
Sea Salt and Ground Black Pepper

#### Method

Stir all the ingredients together in a bowl and leave for one hour to allow the flavours to develop.

### To Serve

Place some rocket and spinach leaves on each plate spoon on some of the warm lentil salad, carve the lamb and lay on top of the salad, spoon the herb relish on top of the lamb and finish with a sprig of chervil.

breeds that are common in this country.

Attendees were also shown, by master butcher Jonathan Honeyman, how to make best use of the larger carcasses of older lambs, and how to keep Scotch Lamb on their menus until new season lamb comes onto the market in Autumn.

Working with Jonathan was trainer of the Scottish Culinary Olympic team and chef lecturer at Adam Smith College, Scott Lyall, who demonstrated three new recipes developed especially for the taste of late season lamb, one of which is featured here. ●

## Federation members given 2 for 1 special deal for Taste of Edinburgh!

Tickets for the hugely popular Taste of Edinburgh 29 May-1 June are on sale now and Federation members have the opportunity to take advantage of a very special deal. Simply call the reservation hotline on 0871 2305581, book 2 tickets for Thursday or Friday, and pay for just one. This offer is only available until 21st May and is exclusively for trade visitors only. Quote 'Federation of Chefs Scotland' to secure the offer.

Taste of Edinburgh will feature some of Scotland's best restaurants, food, and drink pro-



ducers. Meet celebrated chefs Martin Wishart from Restaurant Martin Wishart, Stuart Muir from Forth Floor at Harvey Nichols and watch Andrew Fairlie from Gleneagles, demonstrating his recipes. Plus, enjoy signature dishes from David

Bann, The Tower and Ducks at Le Marche Noir. Then shop for produce from the likes of Ashers Bakery and Berry Scrumptious.

If you are unable to take advantage of the 2 for 1 offer on the Thursday, caterers can also purchase tickets at the rates below for Saturday and Sunday. Standard - £12 Premium - £25, VIP - £40 Edinburgh Connoisseur - £75 Children's tickets - £10 (6-10yrs) and free for under 5s. ●

Call 0871 230 5581 to book your tickets.

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healthy living award

www.healthylivingaward.co.uk

## Four Seasons Dining Club

The first 4 Seasons Dining Club took place on Monday 25 February, 2008 at Castleton House Hotel, a few miles from Glamis Castle in the farming countryside of rural Angus. An excellent meal was prepared and cooked by FCS Vice-President and current Executive Chef at Castleton House Hotel, Kevin MacGillivray and his brigade.

Federation members enjoyed a fine dinner with the wines kindly donated by Inverarity Vaults. The evening began with a Champagne reception and some canapes, followed by a five course dinner. Kevin gives us a rundown of the evenings events.

"The menu was kept as local and seasonal as possible, with support from a local company Angus Organics who is breeding and butchering organic beef, which is a fantastic product.

I also tried using monkfish livers for the first time which I had the pleasure of trying in the Scrabster Restaurant The Captains Galley. Chef proprietor Jim Cowie, current holder of the Flavour of Scotland Thistle award from Visit Scotland kindly gave me the recipe and sent the livers from Scrabster for the evening.

We also had the pleasure of a surprise guest on



the evening, The First Minister, Mr Alex Salmond. The minister, a regular at Castleton, kindly gave five minutes of his time and gave a light hearted run down of the menu and the produce. He was very supportive of the work of the FCS.

The dessert was, I admit, not very seasonal but was devised by current Scottish Chef of the Year Pamela Fowles and her team of students at Adam Smith College. A big thank you to Castleton House Hotel's owners David & Verity Webster for allowing myself and the Federation to host the first Four Seasons Dining Club Dinner, the members and suppliers who made the evening possible. Lastly, congratulations to Kylie, Robbie Penman's partner who was the lucky winner of the prize draw.

- Amuse Bouche
- Rilette of Rabbit wrapped in Parma ham with a radish and grape salad and date chutney
- Warm Salt Cod, braised little gem, tomato fondue, aioli
- Slow cooked featherblade of Angus Organics Beef, with Horseradish pomme puree, onion soubise and turnip gratin
- Coconut Tart, spiced pineapple, mango sorbet and tropical fruit salsa
- Coffee and Petit fours

Grateful thanks go to all the sponsors of the evening: Inverarity Vaults Wines; Angus Organics Beef; Isle of Skye Seafoods; Captains Galley Restaurant; Scrabster; Turrif Vegetables; Braehead Foods; Castleton House Hotel We look forward to the next Dining Club Dinner which is going to be at Dakota in Edinburgh in June. ●

For more information and to book a table please contact Kevin MacGillivray on Tel: 01307 474211, Email: [chefcastleton@hotmail.co.uk](mailto:chefcastleton@hotmail.co.uk)

## Teenage Cancer Trust

HND Hospitality Management students at Ayr College, and as part of our course we have been asked to prepare and execute a charity function within the college.

During our initial planning, we were approached by Willie Pike, who was himself planning a charity function in association with the 'Teenage Cancer Trust' and Paul Gayler, Executive Chef at Lanesborough Hotel, Hyde Park, London, and we were invited to join them.

Paul Gayler has worked on a number of charity events for the 'Teenage Cancer Trust' and has named his fund-raising effort 'Cook for the Cure'; this has spread across the UK and several established catering colleges have themselves hosted spectacular functions for the charity.

This function will be at Ayr College on the 25th April, 2008 and we are planning a number

of additional fund-raising activities to help promote the charity. Therefore we are holding an auction and raffle on the night, and would like to ask you for any donations /prizes or if you would be interested in purchasing any tickets for this event (ticket price £50 per person).

Other Colleges also holding Fund Raising Dinners are: Motherwell College – contact David Aikman, Tel: 01698 232248 for further details; South Lanarkshire College – contact Catherine Purcell, Tel: 01355 270750 for further details. ●

Contact  
George Lyon 07887853749  
Claire Morland 07733018401  
Tom Walker 01292 293511  
Charity Reg. No. 1062559

## Ten-year anniversary for 'Original' Cooking Wine Supplier



Rarely can a Company claim to have invented an entirely new food service category. But that is exactly what Gourmet Classic did 10 years ago. Cooking Wine as a branded product did not exist until 1998 when a young entrepreneur found a legal loophole in the UK tax and excise system.

By reducing the alcoholic content and adding a tiny amount of salt, Gourmet Classic was the first importer under a unique agreement with HM Customs and Excise changing the wine from category 'Alcoholic Beverage' to 'Condiment or Sauce' thus saving all the duty and VAT! As their slogan says: It's still real wine – but created especially for cooking!

With the passing of a decade, Gourmet Classic has built up its UK business by around 30% year-on-year. They now sell nearly four million litres to kitchens from Cornwall to the North of Scotland. The Federation of Chefs Scotland endorse and use Gourmet Classic products, and the Culinary Olympic and World Cup teams are proudly sponsored by this innovative ingredient supplier.

Stocked by all the leading food service providers and many specialised companies, Gourmet Classic even supply the combined forces of the Army, Navy and RAF. Keeping the 'UK's Finest' ready for action.

In anticipation of lesser quality products jumping on the bandwagon, Gourmet Classic have remained fiercely competitive and protective of its high quality products. Many competitors have tried and failed to do what Gourmet Classic has done – and keeps doing: Creating quality real wine ingredients for chefs to use in their kitchens.

During the past few years, the brand has extended to include Cooking Port, Madeira, Marsala and even a French brandy – all at far better prices than the bottled alternatives. Each comes in a stylish bag-in-box – keeping glass out of the kitchen. They really do seem to have thought of it all! ●

For further details visit  
[www.gourmetclassic.com](http://www.gourmetclassic.com)  
or Tel: 01202 824440.

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Feedback: We want **SIZZLE** to reflect what interests you. We would love to hear about those competitions, festivals and promotions you are involved in as well as those funny little things that happen to you day by day.