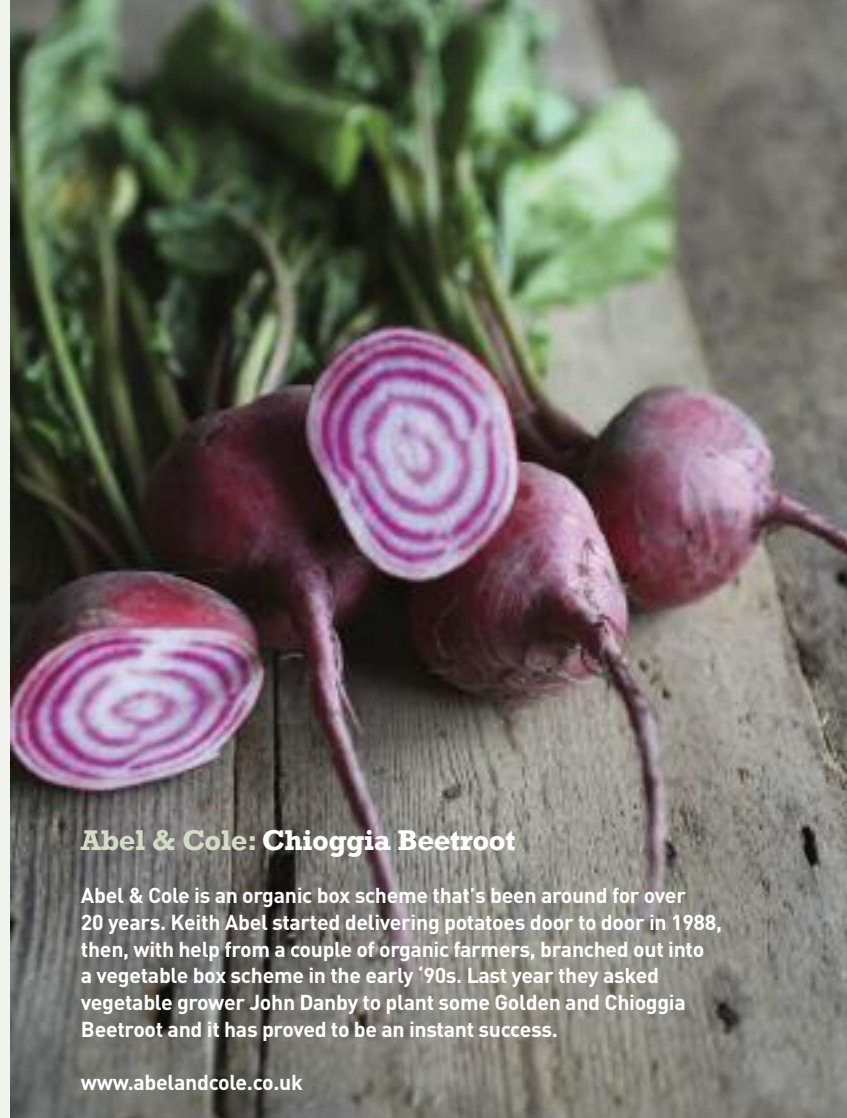


green giants

Now in their 23rd year, the **Soil Association Organic Food Awards** are the most prestigious and widely respected in the organic sector, recognising and celebrating the contribution organic food producers make to the food and farming industry. Over three days at the Duke of Cambridge organic pub in London, an expert judging panel of 35 food critics, broadcasters and chefs applied their culinary expertise and finely attuned tastebuds to nearly 400 products – here's a taste of our favourites...



Abel & Cole: Chioggia Beetroot

Abel & Cole is an organic box scheme that's been around for over 20 years. Keith Abel started delivering potatoes door to door in 1988, then, with help from a couple of organic farmers, branched out into a vegetable box scheme in the early '90s. Last year they asked vegetable grower John Danby to plant some Golden and Chioggia Beetroot and it has proved to be an instant success.

www.abelandcole.co.uk

Grove Fresh: Organic Traditional Lemonade

Grove Fresh Ltd was founded in 1994, known as Grove Fresh from 1996. It is now an established business in the UK, selling delicious, pure, organic fruit juices. In 2010 they added new products to their range, one of them being the winning product, Organic Traditional Lemonade.

www.grovesfresh.co.uk



Tideford Organics: Butterscotch Rice Pudding

Tideford Organics have been producing award-winning organic soups, sauces and desserts for over 14 years. They have one of the few Soil Association accredited factories in the UK and are very proud to have won the prestigious award for the Butterscotch Rice Pudding, a delicious blend of organic South West milk and cream with golden syrup and cane sugar made in the traditional way with no additives or preservatives.

www.tidefordorganics.com

Higher Hacknell Farm: Cottage Pie

Even as beautiful farms go, Higher Hacknell Farm has got something special, situated in a secluded setting between Dartmoor and Exmoor. The business was built around selling all the produce direct – at farmers' markets and through mail order. The animals are born, raised and butchered on the farm, while the feed is grown there and the bones of the animals are used for the stock in their prepared meals. The cottage pie stands out because everything is done by hand.

www.higherhacknell.co.uk



Duchy Originals: Oat and Apple Porridge

When The Prince of Wales moved to the Highgrove estate in Gloucestershire in the '80s, he began the process of converting the Duchy Home Farm – part of the estate – to an entirely organic agricultural system. Duchy Originals and Waitrose recently came together to help make the most of each other's expertise and grow the range to cover even more areas. The Oat and Apple porridge uses a combination of British jumbo and cut porridge oats, including oats grown on Duchy Home Farm. It also has a helping of apple that makes a satisfying creamy porridge. What's more, the porridge is made on the Duchy of Cornwall Estate, Poundbury, in the heart of Dorset.

www.duchyoriginals.com



The Bertinet Bakery: Sourdough

Bertinet Sourdough is made using traditional French techniques to Richard Bertinet's own recipe, honed over his 30-year baking career. The simplest of ingredients – just good flour, salt and water, are transformed into the most beautiful and flavoursome bread with time and skill. Richard's recipe produces a mild, almost sweet sour flavour that most people prefer to the acquired taste of a blow-your-head-off sharpness. Hand-moulding the loaves, proving them in linen-lined baskets and baking them on the oven floor produces a distinctive round loaf with a beautifully thick, caramelised crust.

www.bertinet.com



Brocklebys: Chicken and Ham Pie

Brocklebys are farmers, butchers and pie makers who farm Hebridean Sheep and Longhorn Cattle on the Nottinghamshire/Leicestershire border near Melton Mowbray, making the world's only organic Melton Mowbray pork pie. They were asked by Abel & Cole to make an organic chicken and ham pie, handmade and baked free standing. It has a succulent meaty texture infused with sage, while the taste of the chicken contrasts nicely with the cured ham and the pastry adds a crunch. The jelly is made from the pigs' trotters adding another porky dimension.

www.brocklebys.co.uk

Tea Palace: Detox Herbal Infusion

Tea Palace opened one shop in Notting hill and since then have grown, selling products in department stores, five-star hotels and Michelin star restaurants. Detox Herbal Infusion has active, proven ingredients that help cleanse the body – and it's proven to be a real success. They source all ingredients separately and carefully and only when they have the very best ingredients do they infuse them together in small batches by hand.

www.teapalace.co.uk

