



PROVEN FINE FOOD

2009 Great Taste Awards Gold winners are announced:

The Fresh Pasta Company, Ty Bryn Cider and Gower Salt Marsh Lamb fly the flag for Wales

(all Welsh winners listed below)

The Guild of Fine Food has just announced the Gold winners of the Great Taste Awards 2009. The Awards are nationally recognised as *the* independent benchmark for fine foods, and each gold winner will have been blind tasted by a minimum of eight experts. High profile judges this year included Charles Champion, Anthony Worrall-Thompson, Sarah Jane Evans MW and Amy Lame. This year, out of a total of 4873 entries, 1030 products were awarded Gold; most were awarded one star (639), 308 were awarded two stars and just 83 were awarded the highest accolade of three-star gold, reserved for products that are considered faultless.

Leading the charge for Wales were The Fresh Pasta Company, Ty Bryn Cider and Gower Salt Marsh Lamb. The Fresh Pasta Company won several awards, included two coveted three-star golds for their Handmade Venison Tortelloni and their Pesto Genovese di Prá, and no less than *four* two-star gold awards for their Handmade Wild Mushroom Tortellini, Butternut Squash and Sage Tortelli, Pecorino and Asparagus Tortelli and Potato Gnocchi. Ty Bryn Cider won a three-star gold for their Discovery and Bramley Apple Juice, as well as a one-star gold for their Sweetened Sparkling Cider. Co-operative the Gower Salt Marsh Lamb Company also won three stars for their Salt Marsh Lamb.

The awards ceremony for the 'Oscars of the Fine Food World' will take place at a glittering event at Fortnum & Mason's on September 7th, when the Supreme Judging Panel will taste all regional winners live in front of a packed crowd to decide which entry is to be crowned Supreme Champion 2009. Blur bass player, farmer and writer Alex James, chef Mark Hix, and Thomasina Miers of Masterchef fame are among those already confirmed for the panel.

Now in their 16th year, the Awards have gone from strength to strength and many consumers recognise the distinctive black and gold logo as a sign of excellence. However, winning an award is much more than recognition for excellence; it is one of the most powerful tools to help grow business in the speciality food sector. Peter Craig, Director of Beckleberry's, who won Supreme Champion last year commented that "you couldn't buy the kind of endorsement and publicity we received, and the list of outlets we now supply has grown beyond our wildest dreams."

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Notes to Editors:

All Welsh winners are listed below:

Award	Description	Company	email address
2 star	Danzy Jones Wysgi Licor	Celtic Spirit Company Ltd (Black Mountain Liqueur)	sales@celticspirit.co.uk
1 Star	Orange Marmalade with Honey & Ginger	Elizabethan England	info@elizabethanengland.co.uk
2 star	Lemon Curd	Emily Ridley's	marion@welshladypreserves.com
1 Star	'First Cold Pressed' Single Estate Sevilencia Variety EVOO -	Ferranti Olive Oils	admin@ferrantioliveoil.com
3 star	Vintage '06 Oak-Matured Medium-Dry Cider 7.4%	Gwynt y Ddraig Cider Ltd	andrew.gronow@virgin.net
1 star	Orchard Gold, Traditional Medium 4.9% Cider	Gwynt y Ddraig Cider Ltd	andrew.gronow@virgin.net
1 star	Honeycomb Goats Milk Gelato	LittleFarm Dairy/ Lovespoon Gelato	shani@btinternet.com
1 Star	Layered dessert of Savoirdi Fingers soaked with coffee and Marsala, layered with soft rich mascarpone cream and hand-finished with a dusting of cocoa powder	Noble Foods Desserts	lisa.heath@seriousfood.co.uk
1 star	Organic Low Fat Natural Bio. Live Yogurt	Rachel's Organic Dairy	enqs@rachelsorganic.co.uk
2 star	Organic Luxury Creme Fraiche	Rachel's Organic Dairy	enqs@rachelsorganic.co.uk
2 star	Pork & Black Pudding Sausage	Rhug Limited	philiphughes@rhug.co.uk

1 star	Steak, Red Wine & Mushroom Pie, organic	Rhug Limited	philiphughes@rhug.co.uk
1 star	Mediterranean Vegetables & Goats Cheese Pie, organic	Rhug Limited	philiphughes@rhug.co.uk
1 star	Sweet Chilli Sauce	Simply Relish	simply-relish@live.com
1 Star	Chilli 'Jam' - We think we got apple & ginger, which should be on the title. But very good ingredients and well made	Simply Relish	simply-relish@live.com
1 star	Organic Green Streaky	Slade Farm Organics	peter@daviesslade.plus.com
1 star	Organic Green Black	Slade Farm Organics	peter@daviesslade.plus.com
2 star	Organic Gloucester Old Spot Gammon	Slade Farm Organics	peter@daviesslade.plus.com
1 star	Pure Halen Môn Sea Salt with Organic Celery Seeds	The Anglesey Sea Salt Company / Halen Môn	alison@seasalt.co.uk
1 Star	Hearty Winter Vegetable Soup with Pasta (Organic)	The Knobbly Carrot Organic Food Company Ltd	sales@theknobblycarrot.co.uk
1 Star	Organic Smoked Butter	The Organic Smokehouse	sales@organicsmokehouse.com
1 Star	Organic Smoked Salmon	The Organic Smokehouse	sales@organicsmokehouse.com
1 star	Chocolate & Cherry Pudding	The Pudding Compartment Ltd	info@thepuddingcompartment.co.uk
1 star	Orange, Lemon & Lime Cheesecake	The Pudding Compartment Ltd	info@thepuddingcompartment.co.uk
1 Star	Apricot & Sultana Flapjack	Tu Hwnt I'r Bont Cafe	AYLAMADDOX@HANDBAG.COM
1 Star	Bara Brith (Welsh Fruit Bread/Cake)	Welsh Cottage Cakes	WELSHCOTTAGECAKE@BTCONNECT.COM
1 star	Grenadier Single Variety Organic Apple Juice	Welsh Farmhouse Applejuice	johng.morris@virgin.net
2 star	Bramley Apple Sauce	Welsh Lady Preserves	info@welshladypreserves.com
1 star	Sticky Date & Ginger Pudding with Toffee Sauce	Anne's Patisserie Ltd	james@annespatisserie.co.uk
3 star	Sticky Chocolate Pudding with Rich Belgian Chocolate Sauce	Anne's Patisserie Ltd	james@annespatisserie.co.uk
1 Star	Gromit's Italian Pizza Kit	Bacheldre Watermill	info@bacheldremill.co.uk

2 star	Oak-Smoked Malted Blend Flour	Bacheldre Watermill	info@bacheldremill.co.uk
2 star	Spelt Flour	Bacheldre Watermill	info@bacheldremill.co.uk
2 star	Malted Seed Flour	Bacheldre Watermill	info@bacheldremill.co.uk
3 star	Seville Marmalade	Blas Ar Fwyd Cyf	info@blasarfwyd.com
1 star	Broccoli & Perl Las Cheese Soup	Blas Ar Fwyd Cyf	info@blasarfwyd.com
3 star	Rib of Beef	C & G Morgan & Son	gp.morgan@tiscali.co.uk
1 star	Sirloin Steak	C & G Morgan & Son	gp.morgan@tiscali.co.uk
1 Star	Bara Brith Cake -	Cae Groes Bakery Ltd	marian@caegroes.co.uk
2 star	Calon Wen Organic Extra Mature Cheddar	Calon Wen Organic Milk Co-operative	info@calonwen-cymru.com
1 star	Pont Gar Garlic & Herb	Carmarthenshire Cheese Company	
1 star	Sloe Gin	Celtic Country Wines	shipp@celticwines.co.uk
2 star	Bara Brith	Cerdin Foods	
1 Star	Old Fashioned Ginger Marmalade	Chef on the Run Foods	info@chefontherunfoods.co.uk
2 star	Rhubarb & Orange Chutney	Chef on the Run Foods	info@chefontherunfoods.co.uk
2 star	Elwy Valley Welsh Lamb, free range	Elwy Valley	tilly@elwyvalleylamb.co.uk
2 star	Fly Caught Smoked Trout with Seasoning	Gill's Plaice	gills.plaice@hotmail.co.uk
2 star	Local Wild Smoked Bass	Gill's Plaice	gills.plaice@hotmail.co.uk
1 star	Smoked Bacon Back	Glasfryn Siop Fferm	post@glasfryn.co.uk
1 star	Lizi's Organic Granola	Goodcarb Food Company Limited	LIZI@GOOD-CARB-FOOD.CO.UK
2 star	Lizi's Treacle Pecan Granola	Goodcarb Food Company Limited	LIZI@GOOD-CARB-FOOD.CO.UK
3 star	Gower Salt Marsh Lamb	Gower Salt Marsh Lamb	gowersaltmarshlamb@yahoo.co.uk
3 star	Pembrokeshire Back Bacon	Gwaun Valley Meats	gwaun@btinternet.com
1 star	Moroccan Lamb Pie	Harvies Ltd	pastry5@btinternet.com
3 star	Welsh Black Beef & Beer Pie	Hawarden Estate Farm Shop	manager@hawardenestate.co.uk
2 star	Reduced Sugar Apricot Jam	Homemade Country Preserves	countrypreserves@aol.com
1 star	Tomos Walkin 'OSB' 4.5%abv Beer	Hurns Brewing Company	david.campell@tomas-watkin.co.uk
1 star	Abbey Ale 5.1%	Kingstone Brewery	ebiggs@kingstonebrewery.co.uk
1 star	Old Fashioned Lamb Pie	Leonardo's Delicatessen	info@leonardosdeli.co.uk
2 star	Chilli Jam	Miranda's Preserves	mirandajam@btinternet.com
1 star	Plum Barbecue Sauce	Miranda's Preserves	mirandajam@btinternet.com
1 star	Welsh Cooked Smoked Ham	Neuadd Fach Baconry	lynda@baconry.co.uk

1 star	Otley 08 Golden Ale Strong	Otley Brewing Company	info@otleybrewing.co.uk
1 star	Otley 01 Golden Ale	Otley Brewing Company	info@otleybrewing.co.uk
1 Star	Traditional Italian Paté	Patchwork Traditional Food Company	mervyn@patchwork-pate.co.uk
1 star	Oat Cake Buiscuit	Popty'r Bryn	nerys@poptyrbyn.co.uk
2 star	Dark Side of the Moose - 4.6% ABV (Dark Bitter)	Purple Moose Brewery Ltd.	lawrence@purplemoose.co.uk
1 star	Farmed Welsh Sea Bass	Selonda UK	kenny.woods@selondauk.co.uk
1 star	Luxury Honey	The Village Dairy / Llaeth Y-Llan Cyf	Llaeth@villagedairy.co.uk
1 star	Luxury Cointreau/Orange	The Village Dairy / Llaeth Y-Llan Cyf	Llaeth@villagedairy.co.uk
1 star	Luxury Apricot/Brandy	The Village Dairy / Llaeth Y-Llan Cyf	Llaeth@villagedairy.co.uk
1 star	Gammon Ham	Traed Moch	post@traedmoch.com
1 star	Trealy Salami	Trealy Farm Charcuterie	info@trealyfarm.com
3 star	Discovery & Bramley Apple Juice	Ty Bryn Cider	
1 star	Sweetened Sparkling Cider	Ty Bryn Cider	
1 star	Light Sparkling Farmhouse Cider	Ty Gwyn Cider Ltd	info@tygwyncider.co.uk
1 star	Pork & Chilli Buffet Sausages, Hot Smoked over Welsh Oak, Ready to Eat	Welsh Dragon Smokery t/a Llandudno Smokery	info@llandudnosmokery.co.uk
2 star	Fresh Mackerel, Filleted, Cured and Twice Smoked over Welsh Oak, Ready to Eat	Welsh Dragon Smokery t/a Llandudno Smokery	info@llandudnosmokery.co.uk
1 star	Tomato & Garlic	Wigmore Bakery & Malsters Coffee Shops	wigmoresbakery@yahoo.com
2 star	Sweet Pepper & Basil	Wigmore Bakery & Malsters Coffee Shops	wigmoresbakery@yahoo.com
2 star	Potato Gnocchi	The Fresh Pasta Company	pasta@thefreshpastacompany.com
3 star	Handmade Venison Tortelloni	The Fresh Pasta Company	pasta@thefreshpastacompany.com
2 star	Handmade Wild Mushroom Tortelloni	The Fresh Pasta Company	pasta@thefreshpastacompany.com
2 star	Butternut Squash and Sage Tortelli	The Fresh Pasta Company	pasta@thefreshpastacompany.com
2 star	Pecorino & Asparagus Tortelli	The Fresh Pasta Company	pasta@thefreshpastacompany.com
3 star	Il Pesto Genovese di Prá	The Fresh Pasta Company	pasta@thefreshpastacompany.com

- The Great Taste Awards is organised annually by the Guild of Fine Food
- <http://www.finefoodworld.co.uk>
- The Great Taste Awards has, over 15 years, become the 'Oscars' of speciality food and drink. From the start, all foods have been blind tasted by a panel of independent judges from all parts of the fine food business, with gold awards going to those products considered faultless. The awards have changed the lives of many producers, helping them grow from small-scale locally-known brands to nationally accredited fine food brands. More than 1,000 products received Great Taste Award gold stars in 2008.

For more information on the Great Taste Awards, please contact:

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