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## The 50 Best Farm Shops

What a lovely accolade to have been selected by The Independent as one of their **"50 Best Farm Shops in the UK"**.

Panel member Lulu Grimes (the Director of "BBC Good Food Magazine" and "Olive" Magazine) was very generous in her praise:

*"This huge food hall is more than just a farm shop .... it is more of a fine food emporium"*

The Independent, The Information Supplement, 06/08/2011

[www.macknade.com/media.html](http://www.macknade.com/media.html)

*Thank you to everyone for all your support this year, and I wish you an (early!) "Merry Christmas and Happy New Year".*

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Hello to everyone! Another six months have passed, and whilst I'd hoped to get a summer letter out ... it didn't happen!

It's been a busy year. We've been developing new areas on site, we're implementing an electronic till system, new staff have joined our growing team and, as ever, we've been 'out and about' sourcing new products from near and far.

Doom and gloom is still being peddled, and it's true that some are finding it tough - but we've stuck to our guns and keep on trying to provide the best produce and service we can - and as always our customers have given us huge support, underlining the fact that there is always space for good, honest products.

Now ... let's enjoy the run into Christmas!

### Macknade Fine Foods are winners of the Retail and Hospitality Award in the Swale Business Awards 2011.

We are hugely proud to announce that we have won the 2011 Award for the Best Retail and Hospitality Business in the Swale Business Awards.



These are important regional awards, and for us to be recognised in such a competitive sector is full credit to our growing team here at Macknade Fine Foods.

As a long-established, generational family business our service and extensive product range is at the core of our offering. This prestigious award reflects the efforts that our team put in to maintain our high standards.

### New Web Site

Our updated web site is now on line and it looks fab! Kerry at TFXWeb has been working tirelessly (when not working on these newsletters!) to get it going ... have a look and please give us feedback

[www.macknade.com](http://www.macknade.com)

**Christmas**

**2011**

**Ho Ho Ho**

Yes, it is upon us!

The shop is starting to creak under the delightful intrusion of the 'Christmas Stock'!!

Karen, Rachael and the shop floor staff have done a magnificent job of getting the stock out, and it is looking better than ever. There are all sorts of gems to discover - from the usual classics of 'pies and puds' through to gift lines such as hand-carved beechwood cheese platters and Artisan Spanish Nougat.

You will find everything you need to make Christmas special!

Marcozzi Egg Pasta  
Tagliatelle

A chunk of our unbeatable Gorgonzola Dolce

A tub of Mascarpone

**Food Britannia**

Journalist and food adventurer Andrew Webb has included us in his new book **"Food Britannia"** a wonderful Who's Who of the Foodie World, recounting his year-long trip around the gastro hot spots of the UK.

"... Renato and Patricia Cuomo run the produce pleasure-palace that is Macknade Fine Foods."

*Andrew Webb, Food Britannia 2011*

"The contrast between the shop's products - a local version here, a European one there - makes for a wholly unusual exchange"

*Andrew Webb, Food Britannia 2011*

Andrew visited us as part of his food odyssey last year and his book also describes his visits to other local artisans: Brogdale Fruit Collection and Ashmore Cheese.

**New Café**

**What else has been happening?**

After months of work our new café opened at the end of the summer. We still have a way to go before it is at the point that we want it, but Alina and her team are making a grand job of these first months.

Customers have been great and the input, both good and bad, has been essential in allowing the café to develop.

We are now doing a fantastic range of loose teas, along with our own coffee brought in from Manresi in Florence.

Our new oven goes in next week and we will then have more dishes to add to the soups, platters, tea cakes and toasted sandwiches we now have on offer.

Come and try for yourself and let us know what you thought of your experience!

[www.macknade.com/thecafe.html](http://www.macknade.com/thecafe.html)

Bring a pan of water to the boil, salt and toss the pasta in stirring it so it does not stick (the pasta will take just a few minutes to cook *al dente* (being egg it is quicker to cook, but keep testing!))

*A quick and simple recipe for a tasty supper on these dark nights.*

Cut up the Gorgonzola and melt down in a pan. Add the mascarpone. Gently heat the two up whilst stirring to give a lovely, rich sauce that can be poured straight over the pasta .. I told you ... simple!!

Add crushed black pepper, or stir in some fried mushrooms for extra flavour.

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**Ade in Britain**

Back in the summer, comedian Ade Edmondson gave our West Street shop a visit whilst on his gastro tour of the UK which was being recorded for ITV.

We chatted about the local cherries he bought for a recipe he was creating, and the results will be on ITV1 on 2nd December at 4.00pm

[www.itv.com/food/programmes.ade-britain](http://www.itv.com/food/programmes.ade-britain)