

Eat Exmoor

Third Edition 2020-2021



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Your guide to
the very best
food and drink
in the local area

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Celebrating
Somerset and
Exmoor
Producers

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Read more on p.24



Welcome to **Eat Exmoor**

There's an old proverb that says "Laughter is brightest where the food is best" which probably explains the happiness and cheer found across Exmoor!

This is the third mouth-watering edition of Eat Exmoor. It's crammed full of local food, drink and produce!

Our Exmoor foodie credentials are getting noticed and it's no surprise!

If you fancy eating out you're spoilt for choice! Exmoor boasts an abundance of fabulous restaurants, pubs, cafes and tea rooms. If you're thirsty you're in for a treat as Exmoor produces the very best! We have (not one but two!) notable Exmoor Gin brands, an abundance of real ales (including our own Exmoor Ales), Wine and Tea and Coffee! If you need some shopping inspiration you won't have to go far! Our amazing local food producers have so much to offer.



We're also really excited to profile Minehead in this edition, this charming coastal town is a gateway to Exmoor and has some amazing cafes, pubs and restaurants as well as being home to some of our independent shops and Exmoor producers. Make sure you read all about the inspirational Foxes Hotel!

If after all that you still have room for more foodie inspiration, then flick to the centre pages for a map and listing of the very best restaurants, pubs, cafes, producers, shops and foodie activities that Exmoor has to offer.

We have also thrown in a good helping of food and drink recipes for good measure! There's enough to keep our readers fed, watered and entertained until the next edition!

Don't forget to #visitexmoor and #eatexmoor!

Emma

Emma Thomasson
Eat Exmoor



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EXMOOR MAGAZINE

For Exmoor, the Quantocks & North Devon
www.exmoormagazine.co.uk



INDEPENDENTLY OWNED AND RUN, WRITTEN AND PHOTOGRAPHED
IN WEST SOMERSET AND NORTH DEVON



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Eat Minehead

Famed as a Gateway to Exmoor, Minehead offers a fantastic shopping experience with a mix of independent retailers, businesses and well known names. With a beach, historic fishing harbour, easy access to dramatic moorland and coastal walking paths, there is plenty to explore.

Minehead has many a culinary treat, from the fabulous independent cafes serving freshly cooked meals and homemade cakes, to pubs and hotels offering delicious daytime and evening meals, there is something for everyone.

Many of the town's cafes and hotels serve Miles Tea & Coffee which is blended locally. Miles is a family run business established since 1888, and they are a founding member of the Ethical Tea Partnership and members of the Fairtrade Foundation.

With their kitchen theatre in the middle of the restaurant, The Beach Hotel serves up a varied menu, created weekly to reflect the seasonal produce available. You can also find local ales and gins, including locally produced Wicked Wolf Exmoor Gin and Exmoor Distillery's Northmoor Gin.

Located along the seafront is Foxes Hotel, which is the UK's only training hotel for people with learning disabilities. The hotel kitchen is a hive of activity, the cuisine is modern British classics with a twist. In addition to the regular restaurant menu, the hotel also hosts themed events such as seafood nights and meze evenings. Foxes also offer delicious, homemade afternoon teas, and snacks in their cosy bar area, or during the Summer months you can sit in the garden, overlooking the sea.

Why not take home some Grown Up Marshmallows for your friends and family (or just keep them all to yourself)? Grown Up Marshmallows are handmade in small batches on Exmoor National Park using 100% natural ingredients and packaged in 100% recyclable, biodegradable,



compostable material out of consideration for the planet. Pop in and see them, their new shop has just opened in Minehead!

Minehead holds regular food markets and events. The weekly Farmers Market is held in The Parade each Friday between 9am and 2pm, the Country Market takes place in Bancks Street each Friday between 9am and 11.30am. This year there will also be three eat: Festivals, these will be held on Saturday 4th April, Saturday 3rd October and an eat: Christmas festival on Saturday 12th December.

Cally Elston

For contact details please see:
www.visit-exmoor.co.uk/minehead



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Foodie News & Recipes



Chin Taylor and his mother Choo, owners of Ziang's At The Olde Chapel in Porlock, have a hugely popular YouTube channel *Ziang's Food Workshop*, which now has over 70,000 subscribers. They demonstrate to viewers how to make real takeaway food in step-by-step, informative and fun videos. You can find recipes such as how to make Sweet and Sour Sauce and Chicken Fried Rice. Check them out!

Local food producers Croft & Cottage are going from strength to strength with their popular homecooked foodie food. They are busy delivering dinner party and celebration meals to doorsteps around Exmoor, and their convenient frozen range is available in stores across the area.

Croft and Cottage Wild Garlic Butter Recipe

Wild Garlic can be found in abundance in Exmoor in the springtime. You can identify it by its strong garlic smell and long (basil like) leaves and white flowers. Unlike its namesake Garlic you cook with the leave and the taste is slightly more delicate, almost like chives.

There are so many fabulous ways to use Wild Garlic, in a sauce or a homemade pesto.

This is one of our favourites and is quick and easy to make.

3 big handfuls of Wild Garlic leaves, washed well.
250g block of un-salted butter, softened.

Juice of half a lemon
Salt (to taste)

Wash the Wild Garlic leaves well in a colander and dry thoroughly between sheets of kitchen roll.

Chop the Wild Garlic (as you would herbs) with a sharp knife or in a food processor.

Place the softened butter in a large bowl and add the Wild Garlic. Combine with a wooden spoon.

Add lemon juice and salt to taste.

It is delicious with warm bread, over potatoes or to flavour meat and fish.

The butter freezes well in small pots or ramekins.

Enjoy!



From field to fork



L-R: Mr Tucker, Grandpa French, Mrs Tucker and Ada preparing to take a Devon cow and calf to market, West Ilkerton Farm c 1930.

West Ilkerton Farm is our home and we love it. The landscape, the wildlife and the livestock we breed have all been shaped by many centuries of farming, and the people who have lived here in the past are never far from our thoughts.

Ada Tucker (the little girl in the black-and-white photo) was born at West Ilkerton Farm in 1923, and called it home for many years until my grandmother bought it in 1968, along with the Devon cattle and Exmoor horn sheep that were Ada's pride and joy.



Grandma was passionate about keeping the Tuckers' breeding lines, and we have carried that on; they are a part of our heritage.

We want the farm to be as sustainable as possible and are constantly looking at ways to achieve that. The farmhouse is supplied with electricity from a wind turbine and is heated using a biomass boiler that burns wood from our hedges and trees.

Animal welfare is also a top priority. Our sheep and cattle are born and raised here, kept in stable social groups, are free to roam over large fields or open moorland and have minimal stress. We take meat animals to the local abattoir at Combe Martin ourselves, so we care for them throughout their lives.

If you eat our beef and lamb you really will be Eating Exmoor, as well as helping to sustain the farming heritage of the National Park.

Exmoor Beast Beef

Enjoy all the flavours of Exmoor using meat from West Ilkerton Farm and ale from Exmoor Ales! This recipe can be slow cooked if you are going to be out for several hours.

Victoria Eveleigh, West Ilkerton Farm

INGREDIENTS

1 kg West Ilkerton stewing steak or braising steak trimmed and cut into bite-sized pieces

1 or 2 onions (red if possible) skinned and chopped

1 tablespoon of beef dripping, olive oil or cooking oil

2 heaped tablespoons of plain flour seasoned with herbs & spices of your choice. We particularly like freshly ground black pepper and grated ginger

1 bottle of Exmoor Beast Ale

You can add more vegetables to this (mushrooms / carrots / chopped tomatoes / whortleberries or chestnuts all go well) after the meat has cooked for about an hour.



The Method

Brown the onions in a little fat in a casserole dish, stirring occasionally so they cook evenly, then take the dish off the heat.

Dust the diced beef with seasoned flour. Fry in batches on a high heat in a separate frying pan, to seal the meat, and put the fried meat into the casserole dish.

When all the meat has been fried and added to the onions in the casserole dish, return the casserole dish to the hob on moderate heat.

Open a bottle of Exmoor Beast and (resisting the temptation to take a swig) add it gradually to the beef and onions, stirring continuously.

Bring the ingredients to the boil, still stirring, so that the gravy around the meat thickens and becomes smooth.

Put the lid on the casserole dish and put it in a moderately hot oven (about 160 degrees centigrade). After about half an hour for braising steak or an hour for diced beef / stewing steak, add whatever extra vegetables and fruit you want e.g. mushrooms, carrots, chestnuts, cherry tomatoes and / or whortleberries.

Cook until the meat is tender, and serve the dish with potatoes (baked, boiled, roasted, mashed...) and vegetables. Red cabbage, spring greens, herby cabbage, cauliflower cheese, roast parsnips, carrots, sprouts, peas and beans are all excellent.

Exmoor Beckons

A Dining Experience at Streamcombe Farm

The barns surrounding the courtyard felt as though they had been there for years, all embedded in the valley. The Brockey stream runs through the 33 acres belonging to Ian and Karen Jamarkier.

Dinner is served in the conservatory, where you can look through a window into the immaculate kitchen. My starter was an extraordinary – and utterly perfect – combination of warm, juicy baked figs with delectable buffalo mozzarella and a sprinkling of dainty mint leaves: one of the simplest and most delicious first courses I have ever eaten.

The confit of roast Partridge was an agreeable surprise accompanying its sweet, moist, tender breast, and together with crisp and honied parsnips, brittle shards of kale and slivers of bacon, created a beautiful bitter sweetness – an oxymoron in cooking! I couldn't think of any ingredient which could have improved my Fettucine with pancetta and porcini – the latter foraged from the lane.

Crispy, crunchy, moist crumble topped with lemon-infused apple and the hedgerow blackberry ice-cream. Perfect as a sweet to

taste to complete a seriously delicious meal. The local cheeseboard offered an excellent and varied selection including Boscombe goats' cheese from seven miles away.

By Rosie Inge. Full article is available in the Winter issue of What's on Somerset. www.whatsonsomerset.com

The evening meal was part of a weekend cookery course experience. For more information please see Streamcombe Cookery School contact details on the Exmoor Food Map.



A Dessert for Grown Ups

Grown Up Marshmallows are handmade in small batches and flavoured with organic fruit grown in nutrient rich soil on Exmoor National Park. Maintained by nature, pollinated by bumblebees, Exmoor's pure fresh air and water swells the berries until they are sweet, ripe and ready to hand-pick and flavour their luxury marshmallows.

The Grown Up Marshmallow range are free from gluten, egg, dairy, fat, palm oil and GMO. There are 6 flavours in the range. Sicilian Lemon, Summer Fruit and Just Gin flavours are naturally gluten, dairy, egg, palm oil, GMO and fat free. Salted Peanut &

Caramel, Raspberry Chocolate Drizzle and Dipped Chocolate flavours are gluten, palm oil, GMO and egg free.

No artificial colourings, flavourings or drying agents are used in the production of Grown Up Marshmallows, and the chocolate used is Fair Trade.



It is as important to the producer that the packaging adheres to the same ethical philosophy as their product. Therefore, Grown Up Marshmallows are packaged in 100% recyclable, biodegradable, compostable material, including the bag inside. The box manufacture process is Carbon Neutral, out of consideration for the planet.

Come and join the delicious excitement!



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Exmoor Food Map

See overleaf for contact details



The Bristol Channel



Please note the map is intended as a guide only. For more details on where to go see www.Visit-Exmoor.co.uk

Exmoor Food Map

Public House/Restaurants and Café/Tea Rooms

1	7 The Bistro Public House/Restaurant	Lynmouth	01598 752159	www.7thebistro.com
2	Ancient Mariner Public House/Restaurant	Lynmouth	01598 752238	www.bathhotellynsmouth.co.uk
3	Chapel House Tea Rooms Café/Tea Room - Shop	Dunster	01643 822343	www.chapelhousedunster.co.uk
4	Cliff Top Café Café/Tea Room	Lynton	01598 753486	www.cliffrailwaylynton.co.uk
5	Duende Restaurant Public House/Restaurant	Wiveliscombe	01984 624650	www.duenderrestaurant.co.uk
6	Dunkery Beacon Country House Public House/Restaurant	Wootton Courtenary	01643 841241	www.dunkerybeaconaccommodation.co.uk
7	Exmoor Owl & Hawk Tea Garden Café/Tea Room	Allerford	01643 862816	www.exmoorowlhawkcentre.co.uk
8	Exmoor White Horse Inn Public House/Restaurant	Exford	01643 831229	www.exmoor-whitehorse.co.uk
9	Foxes Hotel Public House/Restaurant	Minehead	01643 704450	www.foxeshotel.co.uk
10	Jubilee Inn Public House/Restaurant	West Anstey	01398 341401	www.jubileeinn.co.uk
11	Kitnors Tea Room and Garden Café/Tea Room	Bossington	01643 862643	www.kitnors.com
12	Locanda on the Weir Public House/Restaurant	Porlock	01643 863300	www.locandaontheweir.co.uk
13	Raleghs Cross Inn Public House/Restaurant	Raleghs Cross	01984 640 343	www.raleghs-cross.co.uk
14	Staghunters Inn Public House/Restaurant	Brendon	01598 741222	www.staghunters.com
15	Streamcombe Cookey School Public House/Restaurant	Dulverton	01398 322873	www.streamcoombecookery.co.uk
16	Tarr Farm Inn Public House/Restaurant	Tarr Steps	01643 851507	www.tarrfarm.co.uk
17	The Beach Hotel Public House/Restaurant	Minehead	01643 704765	www.thebeachhotel.org
18	The Hunter's Inn Public House/Restaurant	Heddon Valley	01598 763230	www.thehuntersinnexmoor.co.uk
19	The Luttrell Arms Public House/Restaurant	Dunster	01643 821555	www.luttrellarms.co.uk
20	The Rest & Be Thankful Public House/Restaurant	Wheddon Cross	01643 841222	www.restandbethankful.co.uk
21	The Royal Oak Withypool Public House/Restaurant	Withypool	01643 831506	www.royaloakwithypool.co.uk

 Public House/Restaurants

 Café/Tea Rooms

 Producers

22	The Royal Oak Exmoor Public House/Restaurant	Winsford	01643 851455	www.royaloakexmoor.co.uk
23	The Tantivy Café/Tea Room - Shop	Dulverton	01398 323 465	www.tantivyexmoor.co.uk
24	West Somerset Garden Centre Café/Tea Room	Minehead	01643 703612	www.westsomersetgardencentre.co.uk
25	Withypool Tea Rooms Café/Tea Room	Withypool	01643 831279	www.withypoolexmoor.co.uk
26	Woods Public House/Restaurant	Dulverton	01398 324007	www.woodsdulverton.co.uk
27	Yarn Market Hotel Public House/Restaurant	Dunster	01643 821425	www.yarnmarkethotel.co.uk
28	Ziangs At The Olde Chapel Public House/Restaurant	Porlock	01643 862241	www.ziangsattheoldechapel.com

Producers and Shops

29	Brendon Hill Crafts Producer	Barnstaple	01271 346111	www.brendonhillcrafts.co.uk
30	Croft and Cottage Producer	Dulverton	07484 290646	www.croftandcottage.co.uk
31	Exmoor Ales Producer	Wiveliscombe	01984 623798	www.exmoorales.co.uk
32	Exmoor Distillery Ltd Producer - Tours	Dulverton	01398 323488	www.exmoordistillery.co.uk
33	Grown Up Marshmallows Producer - Shop	Minehead	07471 655022	www.grownupmarshmallows.co.uk
34	Higher Hall Farm Producer	Barnstaple	01598 710 321	www.higherhallfarm.co.uk
35	Little Oak Farm Producer	Timberscombe	01643 841160	www.littleoakfarm.co.uk
36	Miles Tea and Coffee Producer - Shop	Minehead	01643 703993	www.milesteaandcoffee.com
37	Porlock Bay Oysters Producer	Porlock	01643 862417	www.porlockbayoysters.co.uk
38	Quince Honey Farms Producer - Tours	South Molton	01769 572401	www.quincehoneyfarm.co.uk
39	Stuart Lowen Butchers Producer - Shop	Minehead	01643 706034	www.stuartlowen.co.uk
40	The Cheese Larder Producer - Shop	South Molton	01769 572664	www.thecheeselarder.co.uk
41	Wellhayes Vineyard Producer - Tours	Tiverton	01398 361612	www.wellhayesvineyard.co.uk
42	West Ilkerton Farm Producer - Tours	Lynton	01598 752310	westilkerton.co.uk
43	Wicked Wolf Gin Producer	Lynton	01598 741357	www.wickedwolfgin.com

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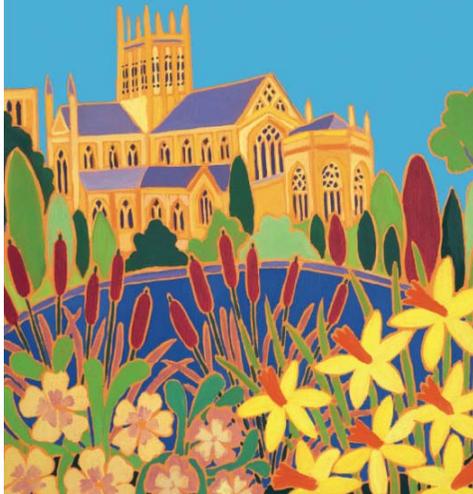
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Exmoor Distillery

For the love of gin

Exmoor distillery is located on the southern gateway to Exmoor, in Dulverton. Exmoor Distillery is a small family run distillery, developed from their own passion for premium quality fine spirits. The complex flavours of juniper and botanicals give their gin a decidedly country taste and smooth texture.

The distillery now offers a guided tour to learn how this award-winning gin is made. They're open Monday to Friday between 10 am and 4:30 pm. If they're not at a local event, then they'll be open Saturday too! Give them a call to book a tour: 01393 323488.



Sparkling in the Sun

Simon and Alison Routh moved to Devon from London in 2004. After an experimental planting of some vine varieties in 2008, they planted the 2,500 vines that is the vineyard they have today. The vines are the traditional Champagne varieties of Chardonnay, Pinot Noir and Pinot Meunier, along with a German grape, Reichensteiner, their hedge against the English weather, and which they believe improves the quality of the final wine.

Simon and Alison are unusual amongst vineyard owners of this scale in that they also make the wine themselves. They produce up to 4,000 bottles of Wellhayes Sparkling Wine a year, and manage all the steps in an old stone barn that they have converted into a winery. As well as sparkling wine, they also

produce a brandy, and have truffles and liqueur chocolates made for them by a local chocolatier from spirit they produce on site.

Vineyard tours are available by appointment on Wednesdays and Sundays from May to September. This includes a tour of the vineyard and the winery, a glass of Wellhayes Sparkling Wine, samples of their luxury homemade liqueur chocolates, and an optional cream team.

In addition, the couple organise a series of concerts, held once a month throughout the Summer. These concerts, which have proved very popular and are frequently sold out, provide an wonderful opportunity to enjoy professional classical music with a glass of sparkling wine overlooking the vineyard.

"The best way to enjoy Northmoor Gin is as a straightforward gin and tonic. Lots of ice, very good quality tonic, slice of lime is my preference, slice of lemon if you prefer. Northmoor Gin has so much flavour, you don't need to play with it much. That's the trick!"

John Smith,
Owner of Exmoor Distillery



The Spirit of Exmoor

Wicked Wolf Exmoor Gin is an award-winning, premium handcrafted gin. It is made from botanicals distilled on Exmoor on the banks of the picturesque River Lyn, North Devon.

Wicked Wolf are husband and wife team, Pat Patel and Julie Heap, on a mission to produce smooth, flavourful gins. Since opening in 2015 they have gone from strength to strength adding new and limited edition gins to their range. The gins are pot distilled in all copper alembic stills to extract more of the flavour, lovingly blended, filtered, bottled and labelled by hand in exclusive 100-litre batches.

Fancy making one of their Wicked cocktails?

Wicked Apple Gin (WAG)

35ml Wicked Wolf Exmoor Gin
100ml Apple Juice
10ml Honey
Squeeze of Lemon Juice
Prosecco to top up
Garnish with slice of Lemon and Mint leaves

Cranberry Wolf Gin Fizz (Serves 10-12)

250ml Wicked Wolf Exmoor Gin
2 sprigs thyme
500ml cranberry juice
2 tbsp fresh orange juice
1l tonic water

Pour the gin into a bowl. Add the thyme and muddle the leaves to release the flavour. Add the cranberry and orange juice to the bowl and stir in the tonic water. Strain into a jug filled with ice. Serve with either cranberries or zest of orange.



Exmoor Proud



Exmoor Ales brewery is found in the historic Somerset brewing town of Wiveliscombe. Founded in 1979, it was one of the first phase of 'pioneer' microbreweries that started up in the late 1970s and has grown to be one of the largest breweries in Somerset. Its famous beer brands are well recognised and distributed to virtually every Exmoor pub, as well as pubs and supermarkets across the country.

The brewery gained early recognition with its session beer "Exmoor Ale" when it won the Gold Award Best Bitter at the Great British Beer Festival held in Alexandra Palace in 1980 with just its 13th brew! This beer has since become a classic, remaining the mainstay

of Exmoor pubs, and has also found itself further afield, in pubs across the country.

Golden ale is a style of beer, which has become so successful, that most breweries now feature one in their line-up. However, not many people know that Exmoor Ales' most famous and popular beer "Exmoor Gold" was the first modern golden ale when it appeared in 1986.

The brewery has seen significant investment and progressive expansion, which included moving into a new purpose-built brewery in 2015. Investment has not only ensured the brewery's commitment to quality is maintained, but also allowed production to grow.





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Enjoying Real Ale Across Exmoor

Real ale can be found in abundance across Exmoor! Within Exmoor National Park and surrounding area there are 49 Bars & Pubs. Nearly 40 have accommodation. This means there are plenty of opportunities to take a break, explore our beautiful area and enjoy the taste of quality real ale, cider & perry including real ale brewed by Exmoor Ales!

To help your real ale discovery you can find the Exmoor Bars & Pubs map on our Visit Exmoor Website. Amongst the establishments featured are:

- Brendon** - Staghunters Inn
- Dulverton** - Woods Bar & Restaurant
- Dunster** - Luttrell Arms Hotel
- Dunster** - Yarn Market
- Exford** - Exmoor White Horse Inn & Country Hotel
- Heddon Valley** - Hunters Inn
- Lynmouth** - The Bath Hotel & Ancient Mariner
- Raleghs Cross** - Raleghs Cross Inn.
- Tarr Steps** - Tarr Farm Inn
- Wheddon Cross** - The Rest & Be Thankful Inn
- Winsford** - The Royal Oak
- Withypool** - The Royal Oak
- Wootton Courtenay** - Dunkery Beacon Country House Hotel
- Yeo Mill** - Jubilee Inn

CAMRA is the Campaign for Real Ale and was founded by four real ale enthusiasts back in 1971. Today, CAMRA represent nearly 195,000 members across the UK. Their vision is to have quality real ale, cider and perry and thriving pubs in every community.

For more information visit www.camra.org.uk and www.whatpub.com

Proud to support Eat Exmoor 2020
www.exmoorales.co.uk



To view the 'Exmoor Bars & Pubs Map' please visit www.visit-exmoor.co.uk/eat-exmoor





Celebrating Somerset & Exmoor Producers

The very first Somerset and Exmoor food and drink experience, was held in London in December 2019. The event, which showcased many of the area's award-winning local producers, was created by Visit Somerset & Visit Exmoor, in partnership with Yeo Valley, and was hosted at Yeo Valley's café in Queensway, London.

The event was packed with an excitable crowd of top food and drink journalists, travel media, plus foodie influencers and bloggers from the world of food and entertaining. It provided an excellent platform to highlight the many fantastic Exmoor producers and to celebrate the region's exceptional local produce. Local producers included Exmoor Distillery, Exmoor Ales, Miles Tea and Coffee, Wellhayes Vineyard, Wicked Wolf Gin, Quince Honey Farm, Brendon Hill Crafts and Porlock Bay Oysters.

John Turner, CEO of Visit Somerset, opened the event. He said: *"I think we have*



something very unique that we should all be incredibly proud of. There is a wonderful array of culinary delights on offer, not to mention Michelin chefs who represent the county. We are really seeking to define the county and tell the story it has to offer. And, this is a chance for us to promote top local, artisanal and organic produce."

Thank you to all those who attended or contributed towards this event and a massive thank you to Yeo Valley for hosting this fabulous celebration!

For more information about the producers involved and to download a copy of the producer brochure, please go to: www.visit-exmoor.co.uk/eat-exmoor



Taste Exmoor

A major new initiative has started on Exmoor in a bid to promote the national park's grass-fed lamb. It is being backed by academics and by a lamb-chop competition which saw local meat being voted best in a blind-tasting.

The tasting event was held at Woods in Dulverton where proprietor Paddy Groves supplied grass-fed lamb from his own Exmoor farm, which was served alongside lamb from three other areas. The homegrown chops won after 45 diners had taken part in the blind tasting.

Professor Jeff Wood, a leading academic specialising in animal and meat production, was one of the lead researchers in a project carried out jointly by Bristol and Exeter Universities which studied red meats that had been raised in a variety of agricultural systems.

"We compared the grass-fed to standard produced meat raised on a large proportion

of concentrates, and so on. And the grass-fed meat was preferred by all the taste panels. One of the most important features about the grass-fed product is that you have more omega-3 fatty acids in the meat, because that is in the leafy grass and it gets through to the meat. So, you not only get a good tasting product, you also get something which is better for human health as well."

After the results of the blind tasting were announced, Chairman of the Exmoor National Park Authority, Robin Milton did not look surprised at the result, *"The grass-fed approach gives us meat from our landscape," he said. "Exmoor has probably the finest landscape and probably the finest lamb and beef. Let's promote what is really great about Exmoor. Lets give it an identity."*

From an original article by Martin Hesp for Exmoor National Park Authority.





Buy Local

Visit Exmoor members who are part of the 'Buy Local' initiative include:
 Withypool Village Shop and Tea Rooms, Withypool.
 Stuart Lohen Butchers and Farm Shop, Minehead.
 Tantivy, Dulverton.
 West Somerset Garden Centre, Minehead.
 Croft & Cottage.

There is no question of the merits of buying local, especially when Exmoor producers have so much to offer. A campaign has been launched across Exmoor to promote this. The National Park Authority, Visit Exmoor and partners are working together to support local producers and promote how the fine produce sustainably grown, reared and prepared within Greater Exmoor benefits the landscape and its communities.

Signs making it easier for shoppers to identify local produce are being proudly displayed in stores to shine a light on the region's producers and how buying local benefits the environment.

Sarah Bryan, Chief Executive of Exmoor National Park Authority, said: "Despite their wild appearance, Exmoor's outstanding landscapes have been shaped by the interaction of humans with nature over thousands of years. Many of our producers are small-scale farmers championing low-impact approaches that work with, not

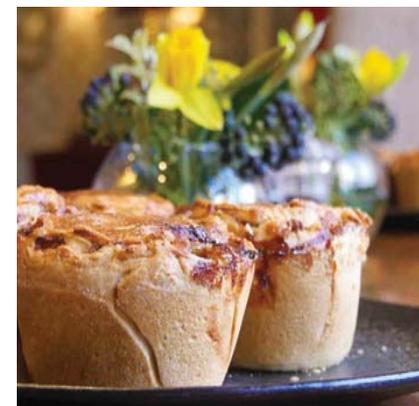
against, nature. Most of the livestock raised here is grass-fed, making our local lamb and beef tastier and healthier, as well as more sustainable. With fewer food miles and in turn less packaging, spending on local produce can help reduce your carbon footprint whilst supporting our rural communities."

Tony Howard, proprietor of The Village Shop and Tea Rooms at Withypool, commented: "We're delighted to be able to support this initiative by the National Park. As well as selling to those visiting the area, we have a strong and loyal customer base who are always pleased to support local producers, but more can be done, and highlighting Exmoor produce in this way is a step in the right direction."

In December, grass-fed Exmoor lamb was the winner at blind-tasting event at Woods restaurant in Dulverton. Emma Thomasson from Visit Exmoor, who supported the event, said: "Joining the dots of where our

food comes from is an important way of deepening people's understanding and kindling a life-long love of the area sure to keep them returning. With locally produced meats, fresh, seasonal fruit and veg, artisan breads, sweet treat confectionery and award-winning gin and cider all on offer, it's not hard to see why!"

For more information, please visit:
www.exmoor-nationalpark.gov.uk/eat-exmoor





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#VisitExmoor

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The Spirit of Exmoor®

Established in 2015, Wicked Wolf® Gin, is the first gin distillery on Exmoor.

Wicked Wolf Exmoor Gin™ is our original premium gin. It uses the combination of 11 exotic botanicals producing complex layers of citrus and pepper notes finely balanced with the distinct flavours of juniper and coriander. Hibiscus, lemongrass, cardamom and kaffir lime leaves have been artfully blended with these traditional aromatics creating a full-flavoured, smooth gin.



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Quince Honey Farm is a working honey farm and tourist attraction, offering a fun day out. We have activities including our honey factory tour with honey tasting, beeswax talk and candle rolling as well as a beautiful tour in our nectar gardens.

EAT  LEARN  PLAY  BEES

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