

2001

“Two Golds for Effings”

Nigel Marriage head chef at Effings of Totnes has just been awarded Gold twice for the excellence of his cooking. At a local celebration of the best' cookery competition held by South Hams Food and Drink Association, Nigel's terrine of local wild rabbit and his venison dish prepared in front of the audience, were both much enjoyed by the judges.

'I really like to work with locally produced foods which are of such high quality here in the South Hams' said ***Nigel***, 'I also got up very early to pick wild sorrel for the terrine. Also I'm very grateful to Lavinia's Larder for letting me have some of her treasured home grown damsons for my venison dish, they really made all the difference.'

The event, hosted by Kitley House Hotel, Yealmpton, was contested by chefs from many establishments throughout the area. The venue was packed with visitors who were well entertained by the live cookery contest, an exhibition of producers of fine foods, the static food displays and a lively 'Steady Ready Cook-off,'

Effings won gold for the terrine in the last SHFDA competition and this double success for ***Nigel Marriage*** further consolidates Effings' reputation for the finest of fine foods.

AWARDS

Gold for Venison Dish

Gold for Terrine