

14 March 2003

“Top Chef Strikes Gold Again”

Chef ***Nigel Marriage*** had brought home the bacon for a third time for a Totnes restaurant by winning three awards at the South Hams Food & Drink Association cookery competition.

Mr Marriage, head chef at Effings of Totnes, won a silver & two gold awards for his cooking at the event held at the Dart Marina Hotel in Dartmouth.

He made the most of local ingredients to make the three dishes.

A terrine of Brixham red mullet with saffron and coriander and clear fish aspic won a gold award as did his bread entry.

Mr Marriage's third winner was a cheesecake of rhubarb and cox's apples, which gained a silver.

He also won gold last year, producing a terrine of wild rabbit, while Effings' Jacquie Williams won gold in 2000 for a terrine of duck breasts.

AWARDS

Gold for Terrine

Gold for Bread

Silver for Fish Starter

Gold for Live Cookery