

game-to-eat e-Newsletter

December 2008

Welcome to Game-to-Eat's December e-newsletter... bringing you all the latest news from the world of delicious wild British game! In this e-newsletter:

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1. Festive Flavours



[Click to see the recipe for Venison Wellington.](#)

The Christmas countdown is now upon us and it's time to start thinking about all the seasonal delights you can treat friends and family to over the festive period. If you're after something different from the traditional roast with all the trimmings and want to impress your guests with something special, why not try our recipe for Venison Wellington, perfect if you're entertaining a hungry crowd.

2. Supermarket Spy

If you thought you could only buy your game from the local butcher or dealer you will be surprised to know that the supermarkets are stocking a fantastic range of ready to cook game meats this season. Instead of picking up the same old chicken or beef, why not think about putting a pack of pheasant breasts or venison sausages in your basket the next time you're doing the shopping and make sure you add it your weekly menu. Game is easy to cook and versatile, you can make a quick simple stir fry or a great Sunday roast! [Find out more...](#)

3. Country Bumpkins



[Click to find out more details about his foraging courses and wild game nights.](#)

You may remember in the last newsletter we featured game enthusiast, Stuart Blackman of The Country Bumpkin, who had been nominated as a finalist in Gary Rhodes' Local Food Hero awards 2008. Following his TV appearance on UKTV Food, we are very pleased to announce that he won the award for the East Anglian region for his passion and continued support of wild local produce including game.

4. Celebrities go wild for game

Alex James, ex band member of Blur, joins a growing list of celebrities including Gordon Ramsey and

Recipes of the Month

Christmas Roast
Pheasant



[\[link to recipe details\]](#)

Partridge with
Moroccan Spices



[\[link to full recipe\]](#)



Valentine Warner, who have revealed a passion for cooking and eating game. In a recent article from his column in The Spectator he writes

'Game is about the best bargain going and it's hard to think of how an animal could be more ethically reared, or how it could be any more expensive. I have only one question. Why would anyone eat chicken instead?' -

[Click here to read the full article.](#)

5. Competition



[\[click here for more information about Ouse Valley Foods and their latest offers this Christmas\]](#)

We have teamed up with Sussex based Ouse Valley Foods who produce a wonderful range of condiments from chutneys, marmalades, jams, fruit curds, jellies, fresh sauces and cakes. They are utterly delicious, use local produce where possible and contain no gelling agents or artificial additives. For your chance to win the Ouse Valley Foods Game Selection pack - made up of Thyme Jelly, Rowan Berry Jelly, Juniper Jelly, and Redcurrant Jelly - simply answer the following question.

Q - In the song 'The 12 days of Christmas' what type of game gets mentioned on the 1st day?

- a) Pheasant
- b) Partridge
- c) Pigeon

[\[please answer on this link\]](#)

6. Butcher of the Month



[\[Click here for more details\]](#)

Steadmans are this month's favourite butchers. Located in Sedbergh, in the heart of the Yorkshire Dales National Park, established forty seven years ago, they are renowned for their attentive, friendly and helpful staff, who give good advice and ideas coupled with finest quality products giving a reputation second to none. - [click here for more information.](#)

www.steadmans-butchers.co.uk

'At Steadmans we pride ourselves on our innovative and creative approach to developing high quality products and dishes to tempt the taste buds of our friends and customers.'

7. Restaurant of the Month



[\[Click here to see](#)

The Flying Fish, Denton, Sussex - Tel: 01728 685307

Located at the edge of the South Downs in a little village called Denton, you will find The Flying Fish. This charming pub and restaurant offers a varied seasonal menu, with locally sourced food, taking strong advantage of the seaside proximity and the good local

[exactly what their chef, Christophe Coevoet, had to say\]](#)

farming. During the season, game dishes are a regularly feature on the blackboard. - Click here for more information. www.flyingfishdenton.com

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