

game-to-eat e-Newsletter

May 2009

Welcome to Game-to-Eat's May e-newsletter...

bringing you all the latest news from the world of delicious wild British game! In this e-newsletter:

1. [Summer time](#)
2. [Living Heritage](#)
3. [US Actor Nicholas Cage is Game-to-Eat](#)
4. [Award Winning Game Pie](#)
5. [Win Win Win!](#)
6. [Butcher of the Month](#)
7. [Restaurant of the Month](#)
8. [Recipes of the Month](#)

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1. Summer time



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

Summer is nearly upon us, the temperature is warming up and the evenings are lighter. Now is a great time to be thinking about new and exciting dishes to tantalise your taste buds so try our delicious recipe for a healthy Venison Stir Fry.

2. Living Heritage



[Click for for pictures plus more information about the shows and dates.](#)

Game-to-Eat are the main sponsors for the series for Living Heritage Food Glorious Food Fairs being featured all across the country. The first event took place in Thame and featured our Game-to-Eat chef demonstrating some delicious game recipes.

3. US Actor Nicholas Cage is Game-to-Eat



Top US actor Nicholas Cage has declared his love for British Wild Game on a recent UK radio interview.

Cage was in the UK promoting his new film Knowledge with London's XFM radio station. Cage told radio presenter Alex Zane he loves England and likes to spend part of his time here. When asked what he thought of English food, Cage replied "I don't agree with people that say English food is no good. I like wild game...and I like the pub feel. I put it way up high on my list."

4. Award Winning Game Pie

8. Recipes of the Month

Simple Roast Venison Loin With Blackcurrants



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

Roasted English Partridge With Grapes And Almonds



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



[\[Click here for further information on British Pie Week\]](#)

Ashley Robins of The Keystone Pub in Surrey has been awarded top prize in the 2009 British Pie Week Challenge with a recipe for game pie.

For weeks, pub chefs around the country have been concocting what they believe to be the ultimate British pie recipe in time for national British Pie Week.

Judged by pie connoisseurs John Porter of The Publican, Martin Bates of the Craft Guild of Chefs, 2008 British Pie Week winner Mike Green and Sally Baxter of Jus Rol, points were awarded for originality, regionality, simplicity, creativity and passion.

Robins' hearty mix of locally sourced game meat, mushrooms and bacon, topped with flaky pastry proved too strong a combination for its competitors.

5. Win Win Win!



[\[Click here to enter the competition\]](#)

For your chance to win a fantastic Ken Hom 32cm non stick stainless steel wok, perfect to cook the healthy venison stir fry, just answer the following question:

Q) Which top US actor is a fan of British game?

1. Nicholas Cage
2. Vin Diesel
3. Tom Hanks

[\[Click here to enter the competition\]](#)

6. Butcher of the Month



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

Rothbury Family Butchers
- Tel: 020 8654 5147

Rothbury Family Butchers have been nominated by a local customer as this month's butcher of the month. Multi-award winning butchers Rothbury offers a wide range of locally produced meat and poultry, as well as the finest award winning homemade sausages around. Rothbury Butchers have won regional, national and international awards for their sausages with flavours including Venison & Red Wine.

Rothbury Family Butchers sell a good selection of game in the season from pheasant, venison, pigeon and rabbit. For further information [click here](#).

7. Restaurant of the Month



[\[Click here to see exactly what their head\]](#)

Buckland Tout-Saints Hotel, Goveton, Kingsbridge, Devon
- Tel: 01548 853055

Our new restaurant of the month is Buckland Tout-Saints, an experience to savour, showcasing the South Hams's finest seasonal produce. Meat, fish, fruits and vegetables are delivered daily from farm

chef, Callum Keir, had
to say]

and fishing boat straight to their kitchens to inspire exciting daily menus. The restaurant is situated within the Buckland Tout-Saints luxury country house hotel, surrounded by 41/2 acres of beautiful gardens and woodlands - tout-saints.co.uk - [click here for more information](#).

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