

game-to-eat e-Newsletter

September 2009

Welcome to Game-to-Eat's September 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. Game



[Click to see the recipe for Partridge with grilled puffball and elderberries.](#)

Autumn is a wonderful time to try new, fresh produce and British wild game is no exception! From September onwards the game season really gets underway, with delicious young partridge and tender venison available in butchers, farmers markets and supermarkets, all conveniently prepared for you to cook at home. Don't forget that game is wild, natural and free-range, so if you are looking for something low in fat and cholesterol, game is a delicious and healthy alternative to many other red meats.

9. Recipes of the Month

Partridge with
grilled puffball
and elderberries



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

2. Brand new recipe booklet and posters



[Click here to request your free copy of Game-to-Eat's brand new recipe booklet out now.](#)

Don't miss your chance to get a free copy of Game-to-Eat's brand new recipe booklet out now. This year top chef Mark Hix, of Hix Oyster and Chop House, has created six mouth-watering recipes to inspire you, including Roast Partridge with Autumn Greens, Gamekeepers Pie and Pheasant with Chestnut Dumplings.

Mark is a passionate supporter of British seasonal food, and we are sure his recipes will become your family's favourites in no time.

Simple Roast
Venison Loin With
Blackcurrants



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

3. Deeside Smokehouse



[Log on to the Deeside Smokehouse website for more info.](#)

Lovers of charcuterie should check out the fabulous selection of smoked and cured game at the Deeside Smokehouse. Owner Serena Humphrey launched the business in May to make the most of the local game from the Dinnet Estate, and now makes everything from whole smoked pheasant breast and air-dried pheasant salami to spiced venison chorizo. It is truly delicious and available through selected butchers or mail order.

4. Game on show

Game-to-Eat is delighted to be supporting a series of Living Heritage shows this autumn. Come and see our



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

chefs demonstrating fantastic quick and easy game meals at the next events:
 South Western Game & County Show, 26-27th Sept, Powderham Castle, Exeter
 Knebworth Game & County Fair, 3rd-4th October, Knebworth, Herts
 Cheshire Game & County Fair, 10th-11th October, Cheshire Showground, Tabley Nr Knutsford

Even the most experienced cooks among you are sure to pick up a tip or two.

5. Wild Meat in a Day



[Cost: £150 per person, £250 per couple to include refreshments, three-course lunch and your own game to take home.](#)

To book:
polly@foodsafari.co.uk
 or call 01728 621380.

Whether you are a novice or a more experienced cook, nervous of feathers or keen to get plucking, Wild Meat in a Day promises to be a fun and hands-on day of, preparing, cooking and eating a variety of game.

Robert Gooch and Ray Kent of The Wild Meat Company, one of Rick Stein's Food Heroes, will give participants the confidence to try game at home, with a step-by-step guide to preparing fresh locally-shot game that will include rabbit, venison and other game birds.

The day includes a cookery demonstration by Anchor's Head Chef, Mike, with tips and advice for cooking game at home, and lunch is included so you can taste all the dishes yourself.

Where and when:
 The Anchor at Walberswick, Main Street, Walberswick, Suffolk, IP18 6UA
 Saturday 3rd October and Sunday 8th November

6. Win Win Win!



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

This month we are offering one lucky person the chance to win a hamper packed with delicious smoked and cured meats, including cold smoked venison - the 'parma ham' of venison - courtesy of The Deeside Smokehouse. To enter just answer the following question:

Which chef created the recipes for the brand new 2009 Game-to-Eat recipe booklets?

1. Ainsley Harriott
2. Mark Hix
3. Antony Worrall Thompson

7. Butcher of the Month



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

The Crown Roast Traditional Family Butchers
 216 Pollards Oak Road, Hurst Green, Oxted, Surrey,
RH8 0JP Tel: **01883 715775**

The Crown Roast is Game-to-Eat's the butcher of the month for September. They stock a wide variety of locally sourced game meats from venison, partridge and pheasant.

8. Restaurant of the Month



[\[Click here to see exactly what their head chef, Margaret Tweedie, had to say\]](#)

Annandale Arms Hotel, High Street, Moffat, Dumfries & Galloway, DG10 9HF

We have chosen the Annandale Arms Hotel as our favourite this month. Head Chef Margaret Tweedie is always looking new ways to serve local, seasonal game on her regularly changing menu, which is popular with both visitors and regular guests.

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