



PRESS RELEASE

“STELLAR” LINE UP OF COUNTY’S TOP CHEFS TO APPEAR AT SUFFOLK SHOW

16 May 2016

Details of some of the county’s best-known chefs who will be giving live cooking demonstrations at this year’s Suffolk Show have been revealed.

The chefs – who are all at the helm of top eateries from across Suffolk – will be appearing at the two-day county show in the East of England Co-op Cookery Theatre, which is jointly sponsored by East of England Co-op, Adnams and the Suffolk Agricultural Association.

Big names taking to the stage include the award-winning Chris Lee from the Crown at Bildeston; Robert Mace, Head Chef at the Sail Loft in Southwold and from the Swan at Lavenham, Head Chef Justin Kett and Head Pastry Chef Anmar Odendal.

Other chefs showcasing their skills will be James Barber from the White Lion Hotel in Aldeburgh, Jonny Nicholson from the Bell at Sax’ and Mark Allen (Executive Head Chef) and Julian Bisbal (Head Chef) from the Swan at Monks Eleigh.

Each of the chefs will be cooking with ingredients provided by the East of England Co-op – most of it coming from their Sourced Locally Range – and they will be sharing their favourite recipes and top tips with audience members.

Bill Baker, Director of the Suffolk Show, said: “We’re delighted to welcome some of the county’s top chefs to the Suffolk Show and are looking forward to seeing what delicious dishes they create. The Cookery Theatre is always one of the biggest draws for our visitors and they’ll certainly be well catered for this year.”

Minnie Moll, Joint Chief Executive at the East of England Co-op added: “We’ve got a stellar line up of chefs who will be appearing on the Cookery Theatre stage this year. They will be using our Sourced Locally produce to make what will no doubt be mouth-watering meals and we’re really looking forward to tasting their creations!”

Other personalities who will be on the Cookery Theatre stage at the county show include renowned cookery teacher Emma Crowhurst and forager Carl Shillingford, who also runs the pop up restaurant Shillingfords at The Quay at The Quay Theatre in Sudbury.

There will also be a demonstration for teenagers from amateur chef, Bethany Foster, 16, on day one of the show. She will be joined by her mum, forager Julie Foster, and her 13-year-old brother for a session on family cooking on day two.

The East of England Co-op is a new joint sponsor of the Cookery Theatre this year and the Suffolk Show takes place during its Sourced Locally Fortnight (May 30 to June 12).

The organisation has also arranged for a number of its Sourced Locally suppliers to give talks at the event – Hundred River Foods will be giving butchery demonstrations on both days, J R & K Poll Asparagus will be talking about the journey of their seasonal asparagus from farm to fork and Fairfields Farm Crisps – the East of England Co-op's Sourced Locally Producer of the Year – will be talking about their potato farm and hand cooked crisps.

Discounted advanced tickets to the Suffolk Show are now on sale. Visit www.suffolkshow.co.uk or phone the ticket hotline on 01473 707117.

Ends

Ref: SS 021

Photo Caption: 16-year-old Bethany Foster will be appearing on the Cookery Theatre stage at the Suffolk Show alongside some of Suffolk's top chefs



For further press information please contact:

Abbie Connell-Smith, Genesis PR

Tel: 01473 326403

Email: abbie.connell-smith@genesispr.co.uk

Jacqueline French, Genesis PR

Tel: 01473 326409

Email: Jacqueline.french@genesispr.co.uk

Notes to editors:

The Suffolk Show is run and managed by the Suffolk Agricultural Association. As a charity, the SAA's core purpose is to promote the importance of food, farming and the countryside to the economy and character of Suffolk through the Suffolk Show itself and a series of education programmes aimed at young people in schools and colleges.