



May 2002

## River Cottage Escapee Traps Two Top Awards

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London's IMAX was the spectacular setting for the presentation of the 32nd annual Glenfiddich Food & Drink Awards, an event that aims to recognise excellence in writing, publishing and broadcasting on the subjects of food and drink. Celebrity attendees included Antony Worrall Thompson, Gordon Ramsay, the River Café duo Rose Gray and Ruth Rogers, Jancis Robinson and famous fish-man, Rick Stein. The evening was hosted by broadcaster Kirsty Wark.

Author and front-man of C4's *A Cook on the Wild Side* and the *River Cottage* series, Hugh Fearnley-Whittingstall snared the coveted Food Book Award for *The River Cottage Cookbook* (£19.99 HarperCollins Illustrated). The book helps the reader enjoy life more - their life with food that is - while encouraging us to question the means by which our food is produced. Hugh was also presented with The Glenfiddich Trophy for his outstanding contribution towards widening the understanding and appreciation of excellent food and drink in Britain. He has consistently produced high-quality, innovative television work and, through his unique approach, has attracted viewers never previously interested in the field. He was also commended both for his ambition to alter people's perception of food and for his active campaigning against intensive farming methods.

On receiving the awards, Hugh commented, "My experiences at River Cottage over the last three years have radically changed my life. This book aims to help those who care as much about food as I do, to make informed choices and vastly



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improve the quality of what they eat and drink. To have the Glenfiddich panel add its seal of approval is tremendously encouraging and means a great deal".

Other major categories included the Drink Book Award, won by writing team Susy Atkins and Dave Broom for *Drink!...never mind the peanuts* (£15.99 Mitchell Beazley). An irresistible introduction to alcohol that takes a no-nonsense approach to the plethora of wines, beers and spirits now available. The work guides the reader through every popular drink - from lager to wheat beer, from Chardonnay to Cabernet Sauvignon, from gin to whisky - in a thoroughly informative and entertaining style.

Television producer, Patricia Llewellyn, won The Glenfiddich Independent Spirit Award, in recognition of her progressive and confident approach to food and drink broadcasting. Patricia's tremendous list of achievements date back to 1989 when she worked on C4's *The Media Show* and *Without Walls*. More recent successes include *Two Fat Ladies* and three series of the BAFTA Award-winning *Naked Chef*, starring Jamie Oliver.

Winners were presented with a mixed case of Glenfiddich Single Malt Scotch Whisky including Glenfiddich Special Reserve 12 Year Old, Solera Reserve 15 Year Old and Ancient Reserve 18 Year Old, along with a cheque for £1000.



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Glenfiddich is a distinctive single malt Scotch whisky with great heritage and can be served on its own, over ice or with the addition of pure spring water. It can also be enjoyed in other refreshing ways and the following serves were available for the 300 guests at this year's Glenfiddich Food & Drink Awards:

### **Glenfiddich Seville**

Garnish: Flamed orange

Glenfiddich: Double shot of Special Reserve 12 year old

Method: Build without ice

### **Glenfiddich Zest**

Garnish: Fresh ginger and lime peel

Glenfiddich: Double shot of Special Reserve 12 year old

Build over crushed or cracked ice, add ginger and lime, stir and serve

Fresh ginger brings out the clean, crisp zestiness and lime the spicy, citrus freshness that underlies Glenfiddich's taste

### **Glenfiddich Sunset Solera**

Glenfiddich: Double shot of Solera Reserve 15 year old

Method: Shake briefly with ice in a cocktail shaker then strain into glass

Glenfiddich Solera Reserve is both cooled and slightly cut by shaking with crushed or cracked ice to reveal its sherried sweetness

Glenfiddich is the only Highland malt to be distilled, matured and bottled at its own distillery.



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