



HERITAGE PRIME

Earnestly British Meats of Rare Quality

26th March 2006

A momentous and timely breakthrough for this unique farm and Bio-dynamic Farming methods !

We are both proud and delighted to announce that our beef, pork and lamb has been awarded a prestigious commendation in the Annual Observer Food Awards 2006.

The competition was fiercer than ever, and we are delighted to have been chosen by the public as runner up in the 'Best Producer' category, especially as we were the sole meat producer to be accredited in The Producer of the year award !

Laura Tennant Wrote, in the Observer 26th March 2006:

"Heritage Prime at Shedbush Farm produces some of the best pork you'll ever eat. Its secret is biodynamic farming, which draws on the work of philosopher Rudolf Steiner and aims to care for the whole environment, working in concert with the health-giving forces of nature. 'Rebalancing' land and livestock homoeopathically, as owners Ian and Denise Bell do, might sound a bit dotty, but the proof of the pudding is in the eating. And the eating, of Aberdeen Angus, Beef Shorthorn, Tamworth pigs, Portland sheep and traditional breeds of poultry, is exceptionally good. "

To learn more about biodynamic farming and gardening save our page on your favourites and check out the content weekly on www.heritageprime.co.uk

Read More excerpts from the Observer Food Monthly awards coverage below:

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OFM Food Awards 2006

Thousands of votes later, it's time proudly to announce the winners of this year's Observer Food Monthly Food Awards 2006. Over a glass of Madeira and a slice of seed cake, Nigel Slater toasts achievers old and new, from Sussex to Skye

Sunday March 26, 2006

[The Observer](#)

Yes, it's awards time again at Observer Food Monthly and I must immediately say an enormous thank you to the thousands who voted. Each vote is a step towards giving recognition to a shopkeeper, food producer, restaurant brigade or anyone who has worked tirelessly to promote good, honest food. Be it the cheapest eats or the best Sunday lunch, the most enjoyable television show or the most outstanding contribution to what we eat, these are the awards you've voted for. OK, we had a few specialist judges for some of the categories, and thank you to Ruthie Rogers, Jay Rayner, Giorgio Locatelli, Jeanette Orrery, Hugh Fearnley-Whittingstall, Gordon Ramsay, Waitrose's Rupert Thomas and OFM's Nicola Jeal and Caroline Boucher for your time and expertise.

Our biggest gong, the hall of fame award, goes to Patrick Holden of the Soil Association, which you could say is the true heart of the organic movement. Patrick has campaigned tirelessly in support of organic food and farming, building public awareness and influencing government and industry alike. Our first outstanding contribution award rightly goes to Jamie Oliver not just for telling our kids to eat up their greens like my gran did, but making sure they actually get the chance to. Well done everyone. **OFM**

Wild things: Best Producer Category

Fresh organic meat and vegetables, flour ground the old-fashioned way and delicious artisanal bread scooped our Best Producers award, writes Laura Tennant

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JUDGES AWARD

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Winner: Secretts Farm

When the Ivy's head chef Alan Bird wants rare and exquisite salad leaves to hand-toss for his customers, he calls Secretts market gardeners in Surrey. Founded in 1908, this family-run company grows 35 different varieties of leaf, including unusual ones like red vein sorrel, golden streaks mustard and red orach, alongside a huge range of other vegetables and soft fruit. 'We pride ourselves on the freshness of our product,' says Greg Secrett. 'Nothing we sell has been harvested more than a day before and we dispatch produce all over the country.' As well as the Ivy, Secretts supply Smiths of Smithfield, the Ritz, the Savoy, the River Café and the South East's more discerning food shops. 'I'm impressed by their range,' says OFM judge Ruthie Rogers of the River Café.

It wasn't always thus; a decade or so ago, Secretts had given their entire farm over to growing spinach for supermarkets, before realising that the demand from London restaurants and the public for home-grown veg and neglected varieties meant their traditional expertise was once more needed. 'The salad leaves you find in supermarkets are grown in the open air, either here or abroad,' explains Greg. 'Ours are grown under glass in our four acres of greenhouses, which means that we can protect them from too much wind, rain or sun. As a result the quality is much higher.'

- For stockists and mail order call Secretts on 01483 520500 or visit them at Hurst Farm, Chapel Lane, Milford, Goldalming, Surrey.

Runner-up: Heritage Prime

Heritage Prime at Shedbush Farm produces some of the best pork you'll ever eat. Its secret is biodynamic farming, which draws on the work of philosopher Rudolf Steiner and aims to care for the whole environment, working in concert with the health-giving forces of nature. 'Rebalancing' land and livestock homeopathically, as owners Ian and Denise Bell do, might sound a bit dotty, but the proof of the pudding is in the eating. And the eating, of Aberdeen Angus, beef Shorthorn, Tamworth pigs, Portland sheep and traditional breeds of poultry, is exceptionally good.

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www.heritageprime.co.uk

Runner-up: Bacheldre Watermill

Three-and-a-half years ago, Bacheldre was on the market as a campsite with 'granary apartments' and a small watermill thrown in. It was snapped up by Royal Mail workers Matt and Anne Scott, who quickly developed a passion for flour production. The result is a range of award-winning flours developed by self-taught miller Matt, including their strong malted flour blend prepared in a rhythm blade mixer dating from 1890. Bacheldre sources its grain from organic and biodynamic farms, and plans to expand into cakes, biscuits and bread.

- Bacheldre Watermill, Churchstoke, Montgomery, Powys (01588 620489). At selected Waitrose stores.

Runner-up: Poilâne

'A loaf of Poilâne's amazing sourdough is unlike any other bread: dense, intense, distinctive,' says our food writer and judge Jay Rayner. 'Others have attempted to make their own sourdough loaves but the best they have ever achieved is "not as good as Poilâne".' Now Poilâne is also baked in London and sold in supermarkets (Waitrose branches in central London), but the firm was founded by Pierre Poilâne in Paris in 1932. He made bread using stoneground flour, natural fermentation and a wood-fired baking oven; it's a technique which has been faithfully followed.

- Poilâne, Elizabeth Street, London SW1 (020 7808 4910). Harrods; Fortnum & Mason; Waitrose.