



NEWS RELEASE
May 2008

Bristol Wine and Food Fair Champions Independent Businesses

Food and wine businesses across the South West region will get the chance to show case their culinary wares at the Bristol Wine and Food Fair on July 11-13. The exhibition at Bristol Harbourside will feature over 200 local producers of cheese, meats, beer and wine produced in the UK.

Other small businesses include organic food distributors such as Ensors Organic Home Delivery of Cinderford, Gloucestershire. Pyman Pates of Devon, Somerset Ducks and Cotswold Country Liquers will also be representing other areas of the South West.

Organiser Chris Scholes of Bristol Event Management said: "Having so many independent and smaller businesses is really exciting and encouraging, there is a very diverse range of enterprise that reflects the passion of this region for food. It is great that in this age of the supermarket there are so many people producing quality local produce"

Trethowans

Gorwydd Caerphilly is made by the Trethowans at Gorwydd, West Wales on the family farm. Todd Trethowan established the business in 1996. Todd learnt the art of cheesemaking over a ten year period with several leading British cheesemakers.

The cheesemaking is now conducted by husband and wife team Maugan and Kim Trethowan. Maugan is Todd's brother and business partner and Kim, who originates from New Zealand, is also responsible for maturing the cheese. The team continues to produce their hand made cheese using the minimum of mechanization.

"Caerphilly was an obvious choice as it has been made for generations in Wales and had almost died out" explains Todd. "I was keen to be part of its re-establishment within Wales. I had also been told that territorial cheeses such as these, are developed in a particular area due to the environmental conditions specific to that area such as rainfall, humidity, mould types, soil types".

These were all compelling reasons to produce Caerphilly plus Todd's own family history. "My grandma was Welsh and lived in Abertridwr three miles from Caerphilly, during the 1930s she moved to London to work in a dairy in Shepherd's Bush. Anyway, her mum was a farm hand in Talgarth near Brecon - called a 'farm servant' in our part of Wales. My dad can remember her talking about cheese making which I supposed every farm did in those times."

Corks of Cotham

Established for 7 years by Dominic Harman and Rachel Higgins, Corks of Cotham is an independent wine and spirit merchant serving the Bristol area. With a strong emphasis on customer service the business is run with assistance from Angelique and Adam.

The team is very dedicated and passionate about wine. Rather than try and compete against supermarkets they try everything before it goes into the shop so they can pass on their specialist knowledge to the public. They will advise what wine would suit what food.

Keen supporters of the slow food movement, all deliveries are by the team themselves. They even produce a newsletter passing on their opinions on new wines and detailing visits to wine producing areas.

Eleon Farm Foods

Exhibitors include family run businesses such as Eleon Fine Foods of Wooton-Under-Edge. Jacqueline Stamatopoulos imports 100% pure olive oil produced at her spouse's parents farm at Filiatre which is 30 miles North of Kalamatre, an area well known for producing good quality olives. Jacqueline explains how their business grew.

"We started bringing back the oil for family and friends and it has grown from there, we then took it to markets. It is unfiltered and unblended whereas the Extra Virgin sold in supermarkets can mix oils and they can still call it Extra Virgin. We sell to a lot of chefs and currently we are need more oil than can be produced. I am looking forward to the event to promote the business."

Trethowans, Corks and Eleon Fine Foods will all be present at the Bristol Food and Wine Fair.

www.bristolwineandfoodfair.co.uk

www.gorwydd.com (Trethowans)

www.corksof.com

NOTES TO EDITORS:

Ticket information & Opening times:

Tickets £5 in advance, £7 on the door. Under 16s free - accompanied by an adult.

Public Sessions:

Friday 11 July	Day 12 noon – 4pm	Evening – 5.30 – 9.30pm
Saturday 12 July	Day 12 noon – 4pm	Evening 5.30 – 9.30pm
Sunday 13 July	Day 12 noon – 6pm	

For further information about the event please contact Bristol Event Management :

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or

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For media enquiries please contact:

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The Trethowan Family – Todd & Jess with Tilly (4yrs) and Anouk (10 months)



Dominic Harman, Corks of Cotham