



Gibson's Organic Liqueurs

Christmas-related ones. The rest of the year is for planning, planting and catching up with endless paperwork.”

The real USP at Gibson's Organic Liqueurs is that Miles only uses fruit and flowers grown organically and makes, bottles and labels all the liqueurs on the farm.

Blackcurrant and raspberry liqueur remain the two main lines for the business, but there are also limited editions each year of elderflower, elderberry, redcurrant and sloe whisky.

Miles sells about half the stock direct to the public at events such as the Cheltenham Food and Drink Fair and about half through local shops and wholesalers.

Much of their popularity is down to the taste and the versatility of the liqueurs. Miles uses a method that looks to accentuate the taste of fresh fruit and to avoid the cliché of an over syrupy ‘cough mixture’ experience.

The liqueurs are great sipped on their own - a chilled glass of raspberry is a great alternative to dessert wine, the blackcurrant is a fruity, less heavy alternative to port with cheese - and they

are also great mixers. Blackcurrant works well in a gin-based cocktail, and elderberry can be added to a mulled Christmas drink.

The liqueurs can also be used in cooking, perhaps drizzled over puddings or enriching savoury sauces such as gravy.

Miles says: “It has been important for me to bust this stereotype and ensure that my liqueurs are not too sweet and syrupy.

“Because I have planted, grown and harvested all the fruit myself I want people to be able to taste the fruit not just sugary alcohol. I spent a lot of time working to develop recipes I was happy with, using a generous amount of fruit and as little sugar as possible

“Customers really appreciate how versatile the liqueurs are. We sold out of some of our lines last year and have been busily planting more bushes and canes.

“There is room to expand but although fruit does grow on trees it doesn't grow instantly. We could buy-in concentrated juice from eastern Europe and triple our production overnight but that's never going to happen.”

www.gibsonsorganic.co.uk

FOOD EDITOR'S PICK:

Hobbs House Bakery has launched a new cafe at its Chipping Sodbury shop, selling pizzas, sourdough toasties and delicious salads. Try the hot smoked Severn & Wye salmon, courgette, tomato and mint salad or the ‘Tour de France’ toastie with ham hock, vintage Cheddar and bechamel, perhaps washed down with a glass of Stroud Brewery Budding Pale Ale.

www.hobbshousebakery.co.uk

Brinkworth Dairy has won a gold medal in the ‘hard territorial’ category at the International Cheese Awards category for its Wiltshire Loaf.

Wiltshire Loaf is a mild and creamy cheese with a mild camomile and daisy flavour. A semi-hard cheese, it's smooth and creamy, made with pasteurised milk from the dairy's own pedigree Friesian herd at Brinkworth, near Chippenham.

Ceri Cryer from Brinkworth Dairy said: “We are thrilled to have recognition from the International Cheese Awards for the great produce made here in Brinkworth. This is our first year of entering the awards so we are really encourage to have a go next year as well.”

Brinkworth Dairy's cream was also awarded a bronze in the double cream category.

The full range of Brinkworth Dairy products are available from a number of shops and also at Stroud Farmers' Market on Saturdays.

www.brinkworthdairy.co.uk

Todenham Manor Farm

has scooped seven Great Taste Awards in what is widely regarded by producers as the ‘Oscars of the food industry’.

After a blind-tasting from judges, Todenham Manor Farm was awarded two stars for its



28-day aged topside of beef and outdoor-reared rare breed pork belly. It was also awarded one star each for its black pudding pork sausage; sage and onion pork sausage; 28-day aged beef burger; 28-day aged rib-eye steak and rare-breed pork chops.

Situated in 800 acres at Moreton-in-Marsh, Todenham Manor Farm is home to rare breed Middle White, Saddleback and Gloucestershire Old Spot pigs, as well as South Devon and Aberdeen Angus cattle. The farm boasts an on-site butchery and a

local abattoir, situated just three miles away, which offers customers complete reassurance on the traceability of their meat.

Owner of Todenham Manor Farm, Irayne Paikin says, “It's an absolute honour to be awarded two and one star Great Taste Awards for our produce.

“We're absolutely thrilled as quality is at the heart of everything we do and it's fantastic to be recognised for this, especially within a blind taste test.

“All our beef is hung for a minimum of 28 days and the pork

for five days to ensure the best flavour, while our sausages are handmade using a specially formulated recipe which I created myself.”

In previous years, Todenham Manor Farm won six Great Taste Awards in 2013 and five in 2012 - including the coveted three stars for its pork belly.

Todenham Manor Farm's produce can be bought in Warner Budgens Moreton-in-Marsh, Broadway and Bidford-on-Avon and online at

www.todenhammanorfarm.co.uk