



one-on-one | hands on | creative | intensive

## P2P Team



# 69

days since  
Our next workshop

## Register

**Register Here!**

### Our Blog

#### About From Plate to Page

Our Workshops  
Workshop Reviews  
Meet the Team  
Our Guest Writers

#### Sponsorship

**Somerset Sponsors**  
Tuscany sponsors  
Weimar sponsors

#### FAQs

#### Contact us

## Stay Connected



On our Facebook page



Follow us on Twitter



Subscribe to our RSS Feed

About From Plate to Page > Sponsorship >  
**Somerset Sponsors**

## Our Sponsors

We at Plate to Page are extremely proud to have Riso Gallo, Nielsen-Massey, Sunchowder Emporia, Taste of Home, Gourmelli and Bisol returning as our sponsors for the Somerset workshop. Thank you for your continued faith in us and your generous support!

### Capricorn Somerset Goats Cheese®



**Capricorn Somerset Goats Cheese®** is carefully crafted at the Lubborn Creamery from West Country goats' milk. Situated in the beautiful valley of Cricket St Thomas, the Creamery is surrounded by the lush dairy pastures of Somerset. The Capricorn team of cheese makers, some of whom have been with the company for over twenty years, use a process of ripening for full flavour and a creamy texture.

Another member of the Capricorn team is **Ethel the Goat**. When she's not grazing grassy knolls or making baaaa-utiful cheese, she is on Twitter sharing her love of all things food and kitchen tips! Ethel has launched the **#CapricornChallenge**, asking foodie bloggers to create a lip-smacking recipe from a hamper full of all her fave foods from Somerset, including Burrow Hill Cider, Rose Farm Pickle and **Capricorn Somerset Goats Cheese®**.

Bloggers who post their recipe will be in with a chance to win a fabulous prize: we have arranged for a trip to Babington House in Somerset and a year's supply of **Capricorn Somerset Goats Cheese®**. For more details on how to take part, simply tweet @EtheltheGoat.

*Capricorn is very proud of its Somerset homeland and is Visit Somerset's Official Food and Recipe partner. With their help we have launched a competition to win a year's supply of cheese - to find out more go to [www.capricorngoatscheese.co.uk/Visit\\_Somerset](http://www.capricorngoatscheese.co.uk/Visit_Somerset) or to enter, visit <http://www.visitsomerset.co.uk/explore-somerset/food-and-drink/recipes>*

@Capricorn Somerset Goats Cheese is a registered trademark.

### Laithwaites Wine



As a student Tony Laithwaite spent his summers working in the Bordeaux vineyards - lugging the local wine home on the train for a few family friends. Then in 1969 he bought a Ford van in order to bring real wines of authenticity and character directly to customers in the UK. The original business had just five wines on the list and only 150 customers. But slowly Tony began investigating vineyards further up the Dordogne and beyond, including the relatively unknown wines of southern France (Bergerac, Duras, Cahors, Madiran, Gaillac etc.); and later also wines from other countries: Spanish Rioja, Bulgarian Cabernet, and Australian Shiraz.

Laithwaite's has always been unique for only selling wines bottled by the producers, because they simply have more flavour, extra character and total authenticity - and it shows in the taste. Today, over 40 years later, the company now delivers wine to over 700,000 customers. And although the business may have grown, Laithwaite's still go direct to producers in order to keep costs down. They still specialise in only top-quality, small production wines from producers in every corner of the known wine world. And they are still travelling; still searching out the real wine gems.

### The Garlic Farm





We've been growing garlic on the Isle of Wight for over 30 years now and are the UK's largest specialist garlic grower. We are proud of our exceptional quality garlic which is renowned for its flavour, keeping quality and beauty. You only have to try our latest crop to see what we mean. We sell our garlic through our farm shop, farmers' markets, our website and through specialist food retailers across the UK including farm shops and delicatessens. *Our garlic is not available in supermarkets.*

We welcome visitors to our farm shop and cafe on the Isle of Wight. All our garlic and farm-made products are also [available here online](#), including exceptionally tasty garlic for cooking; oak-smoked garlic; grow-your-own garlic; our range of garlic chutneys, pickles and relishes; our garlic hampers; and The Garlic Farm Cookbook.

### Bluebasil Brownies



Bluebasil brownies is owned and run by Nikki Taylor. We hand-bake gourmet chocolate brownies from a dedicated kitchen, tucked away on a glorious rural farm in the North Cotswolds. Our brownies are very rich and very fudgy! Our cardamom brownie won a **Gold Award at the Great Taste 2011 awards**. In 2012 we have been nominated a **finalist in the Cotswold Life Food & Drink awards for Best Supplier/Producer**.

You can select your own choice of eight different flavours to mix into a box. The brownies are wrapped in delicate tissue paper and gift boxed in a brown cardboard box with paper shred and tied up with string and a luggage tag for a vintage edge. You can even add your own personal message to the gift card to go inside the box, making these a fantastic gift. We focus on developing sophisticated and distinct flavours using high quality ingredients and tap into as many **local and rural suppliers** as possible. These include organic eggs, organic flour and Jersey cream butter all close to our farm door. A 70% chocolate is used as our main ingredient and we choose the Fairtrade Divine chocolate for the chunks in many of our brownies.

Brownie boxes are sent by courier – deliveries Monday – Friday. We do not dispatch or deliver on bank holidays. We sell our delicious brownies at food festivals, fairs and shows around the country and also wholesale to cafes and other outlets.



Find us on Twitter – @BrowniesbyBB and become a fan on Facebook. Email us at: [sales@bluebasilbrownies.co.uk](mailto:sales@bluebasilbrownies.co.uk)  
Website: [www.bluebasilbrownies.co.uk](http://www.bluebasilbrownies.co.uk)

### Raw Love Life



RawLoveLife founder, Sarmado Sibley spent seven years in Asia, training in many holistic therapies. When he was introduced to the Raw Food lifestyle, it reawakened his excitement and love for cooking and eating. As a conventional chef having worked in some of Europe's leading restaurants, his client base has included heads of state, best-selling authors

and A-list celebrities and now he is also teaching, coaching and advising on the benefits of a Raw lifestyle.

Sarmado's approach to nutrition isn't about rules and restrictions, it is about balance, abundance, and ultimately, enjoying your food. His velvety rich raw chocolates are incredibly indulgent, but at the same time, they are packed with vitamins and minerals that all naturally occur in chocolate when you don't heat it. It's hard to believe but his chocolates are actually good for you!

You can find out more about the benefits of raw living foods at the newly launched website [www.rawlovelife.com](http://www.rawlovelife.com) where you will also see recipes, a small store and many creative ways to prepare raw ingredients. You can also follow Sarmado on

you will also see recipes, a small store and many creative ways to prepare raw ingredients. You can also follow Sarmado on Twitter (@rawlovelife) or on Facebook (<http://www.facebook.com/mrsarmado>).

Sarmado's motto is that "If you treat food with love, respect and gratitude then there's no reason why you cannot thrive on every level".

#### Donald Russell



Founded in 1974, Scottish Royal Warrant holder Donald Russell is the UK's premier mail order butcher and has built its reputation on supplying quality meat to hotels, restaurants and homes across the UK. Donald Russell use their skill and knowledge to produce meat with excellent marbling, tenderness and flavour, and today delivers quality beef as well as lamb, pork, game, poultry, seafood and chef-prepared ready meals direct to customers' doors.

Donald Russell has uniquely high butchery standards, trimming away all unnecessary fat, silverskin and gristle, leaving only the finest meat and fat for taste, which means that you get far more meat for your money. They use traditional methods to mature their beef for up to 35 days (depending on the cut), allowing time for the rich flavours to develop and for the meat to become incredibly tender.

Call 01467 629666 to order (Mon - Fri 8am-8pm, Saturday 9am-4pm, Sunday 10am-4pm) or log onto [www.donaldrussell.com](http://www.donaldrussell.com) to see their fantastic range.

#### Sally Williams



While wandering the souks of Marrakesh, South African chef Sally Williams found herself unable to resist the mounds of flavoured nougat on offer. Intrigued by the taste, Sally embarked on a quest for the perfect confectionery, drawing on the world's best recipes from Morocco to Tunisia and France to Italy. Upon her return, Sally spent years mastering the art of creating exceptional nougat, insisting upon only the finest ingredients. Sally's secret recipe and passion for creating the ultimate indulgence is still followed uncompromisingly today, and remains closely guarded by our highly skilled nougatiers upon whom Sally bestowed her legacy.

We go to great lengths to source only the finest, freshest ingredients for all our products and our nougat is made entirely by hand in small batches to guarantee the perfect nougat experience: we value the personal touch and care that goes into making quality confectionery. We now also make hand-crafted [turkish delight](#), as well as nougat enrobed in chocolate. Try a piece and experience our world - a world of decadent hand-crafted perfection and luxury, indulgent taste sensations. Sally Williams Fine Honey Nougat has won three prestigious awards in the 2011 UK Great Taste Awards and our products are available in 12 countries worldwide - please see [our website](#) for details or [follow us on Twitter](#) (@SallyWilliamsFF)



#### Halen Môn



Halen Môn's award-winning sea salt crystals are famed for their purity, crisp texture, unique taste and gem-like beauty. The delicate crystals are gathered and prepared- some are smoked or seasoned- then packaged and sent around the world. It's a product we're passionate about, we hope you feel the same.

#### Orchard Pig





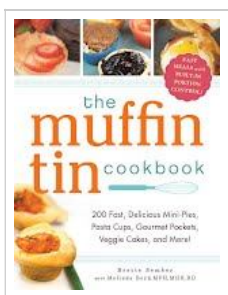
### Rooted in Somerset...

It all started in 2004, just outside Glastonbury when Andrew Quinlan and Neil Macdonald were enjoying their home-made cider and hog roast with friends. No porkies: Orchard Pig was born out of a shared passion for great food and Old Spots, the original orchard pigs, and an accidental discovery that home-grown apples make the best tasting cider: a simple pleasure, best shared!

Today, Orchard Pig ciders and orchard drinks are still made using as many apples scrumped from Somerset orchards cared for by Orchard Pig Ground Force as possible. And the rest is history! Indeed Orchard Pig's home in West Bradley Orchards is well and truly rooted in Somerset's cider-making history, dating back to the 1850s and WT Allen's notorious, award-winning Somerset cider.

Orchard Pig now have a great selection of 3 full juice bottled ciders, 3 real apple juices and 3 cheeky Twisters. The new range has been very well received and in our family of drinks you may spot in the likes of Jamie's Italian, River Cottage and a many more select establishments. Visit our [website](#) or [follow us on Twitter](#) (@OrchardPig)!

### F+W Media



There's nothing you can't make in a muffin tin—and we're not talking merely muffins. All you need is a muffin tin, paper liners, and *The Muffin Tin Cookbook: 200 Fast, Delicious Mini-Pies, Pasta Cups, Gourmet Pockets, Veggie Cakes, and More!* (F+W Media, April 2012). This ingenious, one-of-a-kind cookbook is the first to exclusively feature muffin tin recipes. Muffin Tins—They're Not Just for Muffins Anymore. The best part (besides the tasty goodness!): It's fast, easy, mess-free, and provides built-in portion control. Kids will love to help you make them—like cupcakes, only better for your family!—and leftovers are as easy as popping the muffin-meal into the microwave. Author Brette Semper is the author of *The Organized Kitchen* (Adams Media; January 2012) and *The Parchment Paper Cookbook* (Adams Media; November 2011). Brette's blog [blog.martaandme.net](http://marthaandme.net) follows the adventures of a woman trying to make the crafts, recipes and other ideas in the pages of *Martha Stewart Living*, *The Martha Stewart Show* and all other Martha Stewart publications.

Purchase links:

Amazon: <http://amzn.to/1iivIo>

BN: <http://bit.ly/1iIDYB>

Adams: <http://bit.ly/HYbLB2>

### Riso Gallo



**Riso Gallo** is one of the largest rice producers in Europe and one of the oldest rice-growing concerns in Italy, producing rice for over six generations. The extensive product range includes the three best known risotto rice varieties: Arborio, Vialone Nano and Carnaroli, as well as other speciality rices and gluten-free pasta. Products are widely available throughout Europe and are available in the UK from Sainsbury's, Waitrose, Coop, Morrisons, Tesco, Budgens and Booths stores nationwide.

Risotto Pronto is a product that's ideal for families, professionals or anyone looking for that wonderful creamy, al dente taste found in the traditional Italian cuisine, with no fuss and half the time. The nutritious range contains no artificial colourings or preservatives and comes in packs serving 2 people – available in Wild Mushroom, Four Cheeses, Saffron and Asparagus.

**Nielsen-Massey**

With over a century of experience, family-managed company [Nielsen-Massey](#) produces one of the best vanilla extracts in the world from their base in Waukegan, Illinois. Nielsen-Massey Vanilla Extract is made from the finest Madagascan vanilla beans that are hand-picked, cured and put through a cold extraction process, which slowly and gently draws the vanilla from the bean, preserving the delicate flavour. Gourmet food shops and fine grocers stock Nielsen-Massey's vanilla products on their shelves for discriminating consumers who appreciate the art of fine cooking and baking.

The company's new line of Pure Extracts (including flavours such as coffee extract, orange, chocolate extract and rose water) is about to be released in the UK and contains natural botanic oils in an alcohol base for the cleanest flavour and purity and are made to the same stringent quality standards as the Pure Vanilla Extracts.

**Edge of Belgravia**

Edge of Belgravia is a recently-founded avant-garde design chef knife company. Based on the edge of Belgravia, London, the design team works diligently to produce avant-garde design chef knives of superb quality. The superb cutting performance is attested to by numerous London chefs, including the head chef of the Ritz. Their philosophy is to combine superb sharpness with contemporary art for the kitchen. The firm's design has won acclaim *inter alia* through nomination for the 2012 D&AD product design award. For more information and the full product range, please visit their [website](#) or Like their [Facebook page](#).

**Sunchowder's Emporia**

Three years ago, Wendy Read left her corporate job to make jams – and not just any jams, mind you, but complex expressions of fruit derived from a few simple ingredients. With the freshest fruit around, Read makes each batch by hand in copper kettles. Using old French methods of jam making, such as allowing fruit to macerate overnight, Read coaxes luscious flavors out of berries and stone fruits. Since Read doesn't add pectin, her preserves have a pure, smooth texture: They're deliciously different from the average jam. Each jam is Fruit-forward and full-bodied, with light citrusy notes. As if by magic, fresh fruit, sugar and lemon zest combine to make this mouthwatering jams by [Sunchowder's Emporia](#). The sugar and acid allow fruit to shine at its full flavor potential. The fruit in these jams is so ripe and luscious that it's hard not to eat them by the spoonful. Read's jams are fabulous served on a piping-hot Danish, onto fresh shortcakes or mixed a spoonful with ricotta cheese and cinnamon for dessert. Jam is fun to have around, but hard to keep around when it's Sunchowder's Emporia.

**Taste of Home**

[Taste of Home](#) is a multi-platform provider of food, cooking and entertaining content, connecting home cooks with deeply engaging media that express the joy, comfort and community of food made with love.

**Gourmelli**

Gourmelli specialises in hard to find top quality specialty ingredients for discerning gourmet cooks. Over the years, they have developed a real passion for food and want to share some of the exceptional specialty foods from around the world they have found with you.

Please visit their website [www.Gourmelli.com](http://www.Gourmelli.com) and get a taste of what's to come. They carry over 200 items for you to

choose from and the range continues to grow.

#### Bisol Prosecco



Bisol is a family-owned winery which has been producing high-quality prosecco sparkling wines in the Veneto region of Italy near Venice since 1875, although records show the family already growing grapes here 5 centuries ago. Today, the Bisol company owns a total of 125 hectares spread out over 35 plots, nestled in the steep hills that lead from Valdobbiadene towards Conegliano, the most prestigious area of the appellation. The land is extremely fragmented and studded with small plots, so much so that the average size of each property is little more than a hectare. The 3 hectares possessed by Bisol on the Cartizze hill, the most precious vineyard in Italy where prices can reach €1 million per hectare, is their crowning glory.

The winery is currently managed by Antonio and Eliseo Bisol together with their sons Gianluca and Desiderio; and Claudio and Alberto. The family supervises every step of the winemaking process from grape to glass, from taking care of the vineyards, to supervising the low-yield harvest, to bottling and aging the dozen or more different wines made by the company. Bisol is one of the few wineries in the area to produce sparkling wines using both the Charmat Method and the Methode Champenoise, and has long been recognized as an innovative presence in the Prosecco region. Bisol is imported into the UK by [www.bibendum-wine.co.uk](http://www.bibendum-wine.co.uk) and lovely UK on-line retailer <http://www.slurp.co.uk>. Our US importers are [www.viaswine.com](http://www.viaswine.com). Contact the company for other international outlets around the world, and remember to follow Bisol on Twitter (@BisolProsecco).

#### Kelly Moore Bags



About five years ago, I started sketching and dreaming about having a handbag/lens bag line of my own. As a photographer and a woman, I was always left wanting more when it came to my options for a stylish, functional bag that I could use to carry my equipment while I photographed. I sat down and made a wish list of everything that I wanted in a great bag, and now 3 years later, I'm so excited that my wishlist has come to life!!

***"Finally, camera bags that give you MOORE."***

**Website: [Kelly Moore Bag](http://www.kellymoorebags.com)**

