

Take a farm food safari



The White family at Peakhill Farm.



Aldeburgh Food and Drink Festival saw the launch of a new Suffolk-based food and drink business, Food Safari

FOOD Safari will connect food and drinks lovers with the best of Suffolk's artisan food and drink producers by hosting a year-round programme of guided walks and forages, talks from producers and hands-on food and drink workshops. The business was inspired by meeting some of Suffolk's inspirational food and drinks producers, many of whom took part in the Aldeburgh Food and Drink Festival this month. As has been widely acknowledged, Suffolk has an almost unique abundance of innovative food producers and small-scale farmers who shape our landscape and are changing our shopping habits.

To start the business, founders Polly and Tim

Robinson with their two young children have moved permanently to Framlingham, Suffolk, where Tim grew up.

Tim says: "Like many people, we were shopping more and more at farmers' markets to get our hands on fresh, local food but also because we really enjoyed meeting the producers who in nearly every case are so full of infectious enthusiasm for their produce, that it's hard to resist taking something home. But we both knew there was more to these food heroes than manning a stand on a Saturday or Sunday – incredibly hard work, unique stories, fascinating insights, often in beautiful landscapes. Wouldn't it be great to get behind the scenes and learn more about these producers

and their food?"

The first Food Safari event was a guided walk around Peakhill Farm, an award-winning organic mixed farm near Saxmundham, Suffolk. Visitors were able to meet Rob White who is a passionate advocate of local and organic food production, his beautiful South Devon cattle, a couple of friendly pigs and get the chance to wander around the market garden and poly-tunnels, nibbling as they went. The walk was followed by a feast of Peakhill's fantastic meat and salad.

Polly says: "If you've never tried Peakhill's salad mix you've never eaten salad –

trying a leaf of purslane or beetroot tops as you walk around the field is a memorable experience."

Future events will include guided safaris around producers sites such as Richardson's Smokehouse at Orford, and Sutton Hoo Chickens, brewing workshops with grain, bread-making at Alice and John's near Lavenham and a festive walk and demonstration of Christmas cookery at Peakhill Farm.

www.foodsafari.co.uk



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