

CELEBRITY CHEFS VISIT HATFIELD

HATFIELD HOUSE Country Show, running for three days from Friday, August 18, is once more set to be a highlight of the foodie summer season. In addition to the many food and drink attractions, TV chefs Jean-Christophe Novelli and Antony Worrall-Thompson will also perform demonstrations of their ample culinary skills. Director of visitors and events, Christa Langan, has confirmed that each chef will be giving demonstrations in the event's specially-constructed cookery theatre on the showground. Antony, back by popular demand and in his fifth year at the show, will demonstrate his skills on Saturday, August 19, while Jean-Christophe's three demonstrations will be on Sunday, August 20.



Jean-Christophe's reputation in Hertfordshire has become well-established over the years, firstly as the creator of the original menu at Bocket Hall's Auberge du Lac and more recently with the outstanding success of his own venture, A Touch of Novelli at the White Horse, Harpenden. Other celebrity chefs and chefs from the Hatfield House estate will complete the spectacular cookery programme. Visitors to the show can also enjoy sampling and buying food and drink from specialist suppliers located in the show's own food hall and farmers' market. Both venues provide the opportunity to see the growing range of local produce and chat in a relaxed atmosphere to the producers themselves. Not be left out, children can visit the children's farm to see at close hand a variety of familiar farm animals. The show has unlimited parking and Hatfield train station is opposite the front gates of the estate. For further information visit the Hatfield House website at www.hatfield-house.co.uk or ☎ 01707 287010

HERTS DINING CLUB NAME NEW EVENTS

DEBBY FREEMAN, organiser of Herts Dining Club, has announced the latest programme of events for the dining and social activities club. On August 12, discerning unattached professionals will be able to enjoy the convivial atmosphere and fine dining of Beale's Hotel in Hatfield, with its modern architecture and modern European menu courtesy of head chef, Noel Busby. September offers a busy programme with a wine tasting and lunch at Waddesdon Manor, near Aylesbury, a drinks reception at the Corus Hotel, Harpenden, a buffet dinner at The Grove, Chandler's Cross and a buffet lunch at Hanbury Manor with jazz. The recent introduction of the regular drinks receptions, which are open to both members and non-members, has proved extremely popular as a way to find out more about the club and meet new friends. For further information visit www.hertsdiningclub.co.uk or ☎ 0870 950 2991

HARPENDEN SPICES HELP SUMMER SIZZLE

LIZZY B, Harpenden-based producer of freshly ground spice sachets, has launched Sizzling Shakes to add to her product range. With summer food in mind, the range of five shake on marinades, rubs and sauce seasonings are ideal for barbecue parties, buffets and quick suppers. Preparation couldn't be simpler, just shake the sachet onto a plate, roll your meat, seafood or vegetables to coat them in the



seasoning and cook to taste. Alternatively the seasonings can be added to your favourite sauces, salad dressings or marinades. Flavours include Texan meat rub, Mexican-style, Mediterranean-style for barbecued dishes, while East Coast and Tandoori-style are ideal with chicken and fish. As Liz Curtis of Lizzy B explains: 'The blends are all additive free and gluten free and work brilliantly with vegetables as well as meat and seafood. You have complete control of the final quality of the dish and can choose local or organic fresh ingredients.

The blends need very little or no added fat, making them healthy and delicious.' To purchase or for further information visit www.lizzy-b.co.uk or ☎ 01582 715246

NEW LOOK FOR HOTEL IN HATFIELD

THE recent £100,000 refurbishment of the Quality Hotel, Hatfield is now complete. Focusing mainly on refurbishing the bar, lounge and reception areas the hotel now has a new Internet and business centre with T-mobile WiFi facilities, while the improved public areas have a very warm, modern feel. Local MP, Grant Schapps joined general manager, Stuart Friel, recently to launch the new facilities. The hotel offers 76 bedrooms, an a la carte restaurant and 11 conference and banqueting rooms. The hotel is located close to Hatfield's thriving business community and five minutes from J23 on the M25.

For further information visit www.choicehotelseurope.com or ☎ 01707 275701

THISTLE HOTEL'S SUMMER CELEBRATION



SITUATED in the attractive village of Little Wymondley, near Stevenage, the Thistle Hotel, with its own landscaped gardens, will be hosting a summer ball on August 4. Guests will be welcomed with a Pimm's reception at 7pm followed by a sumptuous four-course dinner. Later, the aroma of a centrepiece chocolate fountain will tempt guests with any room left to spare after midnight. A disco will provide further entertainment until 1am. Tickets are priced at £30 per person or accommodation and breakfast can be included at £60 per person, based on two sharing. For further information visit www.thistlehotels.com/stevenage or ☎ 01438 771130

TELL US YOUR FOOD NEWS

Email items for consideration to food editor Simon Knott, eight weeks in advance of publication to food@hertfordshirelife.co.uk