



INN FOCUS

NEWSLETTER OF THE ANGEL INN AT HETTON

AUTUMN / WINTER 2008

ANGEL ONLINE A SURFER'S PARADISE

The Angel Inn's new-look website is proving a big, big hit – quite literally.

The user-friendly site – www.angelhetton.co.uk - shines the spotlight on the very best The Angel has to offer.

There is a facility to download current menus, regularly updated as seasonal fayre changes, along with details of special and private events, up-to-the-minute special offers and late availability accommodation packages at The Angel Inn Lodgings, The Wine Cave, Gift Vouchers and the Denis Watkins Charitable Trust.

Surfers can also download Inn Focus newsletters, access a picture gallery and see the good things people say about The Angel. There's even an "Explore" facility providing a map and detailed information about the

local area, its breathtaking scenery and visitor attractions.

A new addition to the site is online recipes from chef director Bruce Elsworth, all using quality produce sourced from local suppliers.

WINE CAVE ON THE WEB TOO

Don't forget too that The Wine Cave also has its own website at: www.winecave.co.uk Here, you'll find all the latest news on the superb and comprehensive range of wines available, including the latest special offerings and recommendations, along with some fascinating and informative articles by Pascal Watkins.

THE ANGEL INN 25TH ANNIVERSARY PRIZE DRAW

There's still time to see if your number's up!

There's plenty of time for Inn Focus readers to win free meals, wines and accommodation packages yet to be claimed in The Angel Inn's special 25th Anniversary Prize Draw.

The Spring/Summer 2008 issue of Inn Focus contained full details of the initiative, offering a total of 25 prizes worth over £1,500 that could be claimed throughout the year by 25 loyal customers.

A unique number was printed on the bottom of each mailed newsletter.

Winning numbers have been drawn and posted in the bar.

Those successful to date include Paul and Anne Wilson, of Coxbench, Derbyshire, winners of a night's bed and breakfast, and, more locally, Mr and Mrs Ellis, of Langcliffe, who have received a free bottle of house wine.

Some superb prizes have yet to be claimed, including the star prize of a £470 weekend break for two people, a day with chef in The Angel kitchen, plus free meals and wines.

Director Juliet Watkins comments:

'We've already had some really appreciative winners, but there are still prizes to be claimed.

'We're asking customers to dig out the last issue of Inn Focus and pay us a visit to see if their number is up. We'd like nothing better than to be able to hand out all the 25th anniversary prizes by the end of the year.'

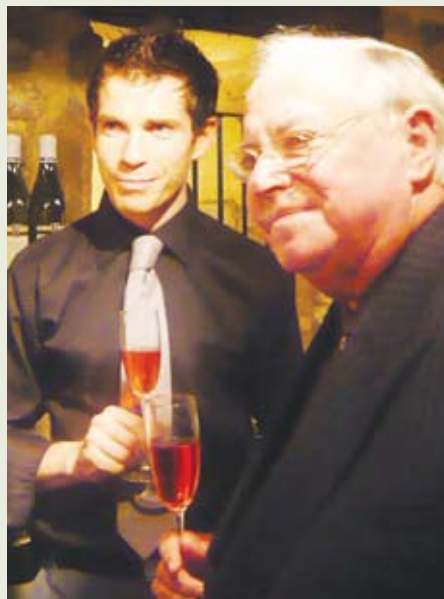
NB: Prize Competition is only open to customers on our database who received individually numbered copies of Inn Focus by mail. All prizes must be claimed and used at The Angel Inn before the end of 2008. No purchase is necessary.

CHEF LAUREATE DROPS IN

John Tovey, OBE, one of the original celebrity television chefs, Chef Laureate from 1986-90 and former chef patron at the famous Miller Howe Hotel and Restaurant in Windermere, was a high profile guest at The Angel Inn this summer.

Now living in South Africa, John, who said the inn had always been on his 'hit list', booked a two-night stay at The Angel Lodgings, also partaking of a special dinner laid on by his hosts. Among the guests were other well-known chefs.

John is pictured right in The Wine Cave, sharing a glass of something special with chef director Bruce Elsworth.



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FALLING IN LOVE AGAIN!

I have a very serious confession to make. I have just come back from an illicit three-night affair in Italy.

My new lover, as I discovered, was, in fact, so similar in her personality to my first love, that I convinced myself that I was not being unfaithful. Even her smell was almost identical, the way I realised she could age with time in quite the same way, her delicate skin, her susceptibility to the elements – oh, it was like the first time I ever fell in love! I had been introduced to the Contessa of Piedmonte, but I learned that her first name was “Nebbiolo”, and she seduced me in no uncertain terms.

On a magnificent trip to the Barolo, Alba, Barbaresco and Asti region of Italy, I learned that from now on I would have a polygamous relationship with both Burgundy and Piedmonte for the rest of my life.

The similarities between Pinot Noir from Burgundy and Nebbiolo from Piedmonte blew me away. Tasting older examples of Barbaresco and Barolo that resembled the femininity and elegance of Chambolle Musigny, or the complexity, depth and structure of an Echezeaux, I was in heaven.

It helped that I was surrounded by people who shared the passion and spirituality that is -to those of us who feel it - a flame that burns brightly in our hearts.

One such man was Jeffrey Chilcott, Chief Winemaker and Cellarmaster of the highly sought after Marchesi Di Grésy estate in Martinenga, Barbaresco. A Kiwi by birth, Jeff has been with the family for over 10 years now and his passion and enthusiasm is infectious.

Jeff will be joining us for a very special tasting dinner in November, co-hosted by Guilhome Nudant from Domaine Nudant, in a master class from two of the greatest houses in the Angel portfolio.

The dinner will pitch two wines from each house with each course. Guilhome has spent nine months in New Zealand, so the chemistry should be electric.

In the meantime, if you would like to encourage acts of infidelity from me, then I have a wonderful selection of Italian Contessas all waiting to seduce you too in my Cave!



DANCING IN THE STREET

Latin American music and dance came to The Angel in the form of a first-ever Salsa BBQ this summer.

Al fresco sustenance from a spit roast, paella pan and buffet accompaniments was mixed with music by a Salsa band, whose lead singer is from Havana.

There was even dancing in the street, as clearly indicated in our two pictures taken at the fantastic event.

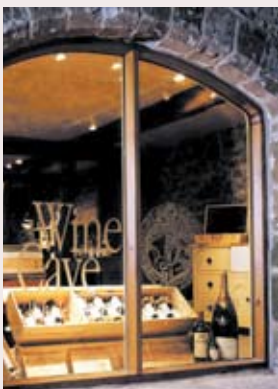


FALL IN FOR AUTUMN FAYRE

Fall in for the new Autumn Menus at The Angel Inn, introduced on September 24.

Chef director Bruce Elsworth comments: ‘Our policy to introduce a new bar menu featuring the best of local and regional produce every season is working really well.

‘Following the runaway success of our Summer Menu, we have now moved into our Autumnal offerings, which provide incredible choice, including vegetarian options’.



SPECIAL INN FOCUS READER OFFER

Cut out and present this voucher at The Wine Cave and receive 10% off the price of any case of 6 Bottles of Wine.

NB: Offer applies only to first case of wine purchased.

Tel: 01756 730415
www.winecave.co.uk

FIVE-STAR SUCCESS

The Angel Inn & Lodgings has been awarded a top 5-Star rating in the 2008 Visit Britain Restaurant With Rooms Quality in Tourism Awards.

Here’s the plaque to prove it, now proudly on display outside The Angel.

Director Juliet Watkins said: ‘This is the latest in a long list of prestigious awards and accolades gained by The Angel over many years.

‘Much of our success can be put down to the hard-working team here at The Angel. We wouldn’t be where we are today without their loyalty and commitment. They will always go that extra mile to help our customers and in this day and age that counts for a great deal’.



MAESTRO IN DEMAND FOR MASTER CLASSES

Bruce Elsworth, chef director at The Angel Inn, has been in big demand for cookery master classes.

He was on duty at this year's Great Yorkshire Show, having been invited to appear on the NFU Roadshow with local farmer Robert Phillip, of Hellifield.

The duo, pictured bottom right, were promoting Uplands farming and Bruce cooked Highland Beef from Robert's renowned Hellifield Highlanders herd.

He was also in action at a cookery theatre featuring leading local chefs at this year's Kilnsey Show, where the accent was again on regional food.

Bruce teamed up with Angel Inn supplier, local farmer Steven Crabtree, of Bolton Abbey Foods, who is chairman of Food and Farming for REAL, which has done a great deal to shine the spotlight on the vital role and positive contribution hill farming communities make to modern-day life.

REAL stands for Rural & Regeneration, Education & Environment, Agriculture & Arts, Local & Leisure.

Later in the day, Bruce, an avid runner, still had the energy to compete in the famous and gruelling Kilnsey Crag Race.



SPECIAL EVENTS AT THE ANGEL

SEAFOOD & CHAMPAGNE FESTIVAL

If you're angling for something special, then make sure you don't miss out on The Angel's wonderful world of Seafood and Champagne. This annual September spectacular, a highlight in the inn's special events calendar, runs from the 5th through to the 21st and offers a mouthwatering selection of fresh fish daily, plus a six-strong selection of Champagnes by the glass or bottle, coupled with tastings.



CHOCOS AWAY!

The annual gathering for chocoholics also takes place in October, with a ladies chocolate two-course luncheon and demonstration on the 15th, to be followed the next evening with a chocolate dinner, tasting, wines and talk by the aptly named Angel Chocolates, from Reeth in Swaledale.

'BACK TO THE 80s' IS BACK

Following the sell-out success of the inaugural 'Back to the 80s' dinner – an eight-course feast of Angel classics with 1983 wines – arranged as part of The Angel Inn's landmark 25th anniversary celebrations this year – the venture is to be repeated on Thursday, October 9.

25TH ANNIVERSARY BALL

In addition, a one-off anniversary special – a Black Tie Masked Ball, featuring a hot buffet supper, bar, live band and charity raffle, is to be held at Cracoe Village Hall on Friday, October 31.

WINE MAKERS' MASTER CLASS

Another highlight in November is a special wine-tasting dinner, co-hosted by two very special guests, Italian and French winemakers Jeff Chilcott and Guilhome Nudant. For further details, see Wining with Watkins Jnr on Page 2. Also, contact Pascal on 01756 730415 for more details

FESTIVE SEASON SPECTACULAR

Then, it's on to Christmas and New Year at The Angel, with full details of the celebrations, including lunchtime and evening festive menus available throughout December, and wine tastings with canapes in the Wine Cave, posted in the Christmas/New Year brochure, contained inside this issue of Inn Focus for postal recipients – or pick one up at the inn.

Remember, demand for all these special events is great and they sell out quickly, so please book early to avoid disappointment.

YELLISON FARM GOATS



Angel cements local trading partnerships

One of the keynote aims at The Angel Inn remains to source only the highest quality products and ingredients by developing and cementing field

to-table partnerships with local farmers and other on-the-doorstep suppliers.

As chef director Bruce Elsworth points out: 'It's a tried and trusted recipe that provides total hands-on control to both supplier and buyer, at the same time allowing us to hand-pick the very best products. Buying locally also ensures full traceability and helps keep down food miles. It's all about encouraging people to both produce and purchase food locally'.

The Angel is now using goats cheese from Yellison Farm in nearby Carleton in starters - for example, Tomato, Olive and Yellison Farm Goats Cheese Tart with Pesto - as well as in salads and vegetarian dishes.

First-time goat farmers Harry Metcalfe and Steve Akrigg set up Yellison Farm Goats to produce pasteurised whole goat's milk and a variety of other goats' cheeses. They are now in their first full year of production.

Harry explains: 'Utilising our own purpose-built milking parlour, we use milk only from our own goat herd, which has been built up over the past three years through a planned breeding programme. 'The herd is carefully managed to give us the right balance of quantity with quality of the product. All our milk is triple-filtered and our cheeses hand-made using a mixture of traditional and modern recipes and procedures.

'Our milk travels about 20 yards before it is made into cheese, so we have complete accountability. The popularity of goat's milk is on the rise and, being around 96% fat free and with lower cholesterol content than other natural milks, has some great health benefits. It is easier to digest than cows' milk and can be used by people who are lactose intolerant.

'The business has gone from strength to strength. The way the farm has developed and the level of interest from local restaurants such as The Angel has been incredible'.

Cheeses in the Yellison Farm Goats stable include Yellison Blue, Carleton Blue and Carleton Soft. This year, on their first-ever foray into the competition arena, Yellison won second and third prizes in the soft cheeses category at the Great Yorkshire Show.

The business can be contacted on 01756 700027, 07730 409 608 or e-mail tom.harry@btopenworld.com

SIMON SAYS HELLO

Simon Farrimond has been appointed front-of-house manager at The Angel Inn.

He takes over from Andrew Holmes, who held the post for two years before deciding to spread his wings and tackle new challenges in Surinam, South America, where he has worked previously. Although just 28, Simon is highly experienced in the hotel and catering trade and joins The Angel team after working at a well-known local hotel.

A more detailed profile on Simon will appear in the next issue of Inn Focus.

SERVICE WITH A SMILE!

Deputy front-of-house manager Andrew Elsy has a service with a difference to perform this September – his marriage to local girl Leanne Kelly at St Andrew's Church in Skipton. Best wishes to the happy couple.



BABY BOOM AT ANGEL

There was double delight when The Angel's Joanne Byrne and Juliet Watkins' daughter Emily Bailey gave birth to new bouncing babies – coincidentally, both on the same day.

Joanne and her husband Andrew welcomed the arrival of their second child Alex Riley at 8lbs 2oz, a brother for Aaron Connor. Joanne, a key figure in the office, will be returning to her duties at The Angel in due time.

Emily and her husband Richard celebrated the birth of Esther Anna Rose, who weighed in at 8lbs 6oz and is Juliet's first grand-daughter. Both mothers and babies are pictured.

DATABASE UPDATE DETAILS

Your Name:

Telephone:

Address / Postcode:

E-mail Address:

Now, please tick the appropriate boxes. This is important, as we remain aware that some customers receive more than one copy of our newsletter and that others may have

moved, but the newsletter continues to go to their old address.

We are constantly looking to cleanse and update our extensive database. By doing so, we are attempting to be more eco-friendly and environmentally aware. We trust that you will co-operate with us on this request.

- Add my name to your mailing list
- Keep my name on your mailing list (you will continue to receive Inn Focus)
- Delete my name from your mailing list
- Note change of contact details
NB: If you have moved, please provide your old address - first line only will suffice
- Please note that I am receiving more than one copy of your newsletter
- Recommend our newsletter to a friend

Please complete the details below, providing names, addresses and postcodes.

Their Name:

Telephone:

Address / Postcode:

E-mail Address:

Thank you!