



INN FOCUS

NEWSLETTER OF THE ANGEL INN AT HETTON

SPRING / SUMMER 2010

£50,000 CHARITY BARRIER BROKEN

The Angel Inn has broken through the magical £50,000 mark in monies raised in aid of the children's charity UNICEF for its clean water and sanitation projects in Africa.

Over the past ten years or so, 50p on every bottle of Angel Inn water sold has been donated to the charity.

This has been further boosted by regular fund-raising gourmet dinners and proceeds from raffles held by the newly established Ladies Who Lunch Club.

Following the latest donation of almost £600, Ruth Payant, UNICEF's fundraising initiatives officer, wrote: "Please thank everyone involved for yet another fantastic donation. The total from The Angel Inn continues to rise month by month. At the end of 2009, you'd raised a wonderful £50,015.

"With the generous donations we continue to receive from you all at The Angel Inn, we are able to put your money where the water need is greatest and,



£50,000 and rising – Juliet Watkins presents the mammoth cheque to Adrian Gaskin, representing Leeds UNICEF Group, with chef director Bruce Elsworth, right, joined by members of the Angel's Ladies Who Lunch Club.

with your help, work towards saving even more lives and the long-term alleviation of poverty and suffering."

Juliet Watkins, who was invited to attend UNICEF's annual reception in London in recognition of the achievement, said: "To break through the £50,000 barrier is a truly memorable landmark, which could not have been achieved without the continuing support of our customers. "There remains an ethical attitude

throughout our entire operation, though many of you still do not realise that every time you purchase our mineral water you are throwing a lifeline to the needy in third world countries."

- A vegetarian charity gourmet dinner set to English wines, in aid of UNICEF, takes place at The Angel on Thursday, May 27, to be sponsored by local supplier Wellocks of Colne – see Supplier Profile on Page 4.

CATERING FOR THE FUTURE

Head chef Mark Taft and front of house manager Simon Farrimond have both added to their growing list of high profile catering industry credentials.

Mark's studies at Accrington & Rossendale College have seen him successfully gain his A1 Assessor teaching qualification – he is already passing on his skills to catering students at the college - and he is now working towards a Certificate in Education teaching degree. Simon is also studying at the same college towards A1 Assessor certification, which will equip him with the coaching and training skills necessary to teach NVQ Level 1, 2 and 3 front of house management.

This new-found expertise is already being put to good use at The Angel, with both Mark and Simon closely involved in staff training.



BROTHERS IN ARMS

Cheffing brothers Adam and Paul Jowett, right, are prime examples of The Angel's forward-thinking 'catering for the future' philosophy, as they tread the path towards successful careers in the hospitality sector under the tutorship and guidance of both chef director Bruce Elsworth and Mark Taft, with full support from other members of the kitchen brigade.

Both hail from Cononley and both joined The Angel after gaining NVQ Level 2 qualifications in Catering & Hospitality at Craven College, Skipton. They have now moved on to Level 3. Adam, 21, joined the team in 2008 and is chef de partie, with 19-year-old Paul coming on board a few months ago as demi chef de partie.

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POLITICS OF WINE



If this year's General Election were to be battled-out over bottles of wine, the Cuvee Gordon Brown would appear maderized* like a heavy, over-oaked Languedocian Chardonnay that has been left out in the sun too long.

Then, David Cameron's bottle would be more akin to a red Burgundy from a pretty average vintage, promising satisfaction from fairly balanced fruit, but lacking tannin structure and with disappointing length.

Nick Clegg's varietal bottle would be neither offensive, nor remarkable, a Chilean Merlot – pleasant, but not for taking seriously, again not enough tannin structure.

As for Nick Griffin, no wine would do, but a bottle of Stella Artois would always come in handy to smash over the head of an immigrant! Indeed, there will be a lot of new vine stock this year, as the plague-ridden stumps of some old vines are ripped out to make way for new genetically modified vines, ones that don't require extra funding for vinification.

If I were to have to choose one of the wines, none would be good enough for my table – and none should be good enough to partake of at the greatest table in Britain.

**maderized – wines whose colour has browned and whose flavours have dulled!*

VISIT BRITAIN ACCOLADE

The Angel Lodgings has netted a 5 Star Silver Award through the Quality Assurance Scheme administered by the UK's official tourism body, Visit Britain.

Silver awards are given to accommodation that provides exceptional quality in all areas, in particular comfort and cleanliness in bedrooms and bathrooms, coupled with exacting levels of customer care, food provision, service and hospitality.

Visits are undertaken by independent quality assessors, who use extremely rigorous criteria to make reliable and impartial assessments. The Angel has also achieved a 5-star AA rating in the Restaurant with Rooms category.

Front of house manager Simon Farrimond is pictured with the Visit Britain Silver Award.



THE PIES HAVE IT!

Many congratulations to Peter Vernon, of Rylstone, who was the winner of The Angel Inn's pie-making competition featured in the last issue of Inn Focus.



To mark the launch of the inn's new Winter Warmers menu last November, customers were challenged to create and cook "Yorkshire's Perfect Pie."

Peter's Steak and Kidney-based pie was chosen as the victor following expert evaluation and tasting by chef director Bruce Elsworth and head chef Mark Taft.

It will feature on the Bar Brasserie Specials Board until The Angel's Spring menu arrives.

Bolton Abbey Mutton Pie, pictured above, is proving a very popular new addition to the Bar Brasserie menu. Hetton Pale Ale also features in this inspirational pie from Mark Taft.

This year, Bruce has already accepted invitations to appear at two prestigious events – 'Take 3 Chefs' at Settle's Victoria Hall, on March 17, and another date at the Great Yorkshire Showground, on July 14, where he will demonstrate the art of game cooking with Reg Johnson, of Goosnargh Poultry fame.

BRUCE'S DIARY

Angel Inn chef director Bruce Elsworth continues to be in big demand as one of the region's foremost culinary experts and champion of all things Yorkshire when it comes to promoting locally produced foods.

At a 'Taste of Yorkshire' dinner at Harvey Nicholls, Manchester, Bruce teamed up with Andrew Pern, head chef at The Star Inn, Harome, to pass on the true taste of Yorkshire to our Lancashire neighbours – the event was three times oversubscribed.

Bruce prepared Assiette of Bolton Abbey Lamb, reared in rich green pastures by local farmer and Angel Inn supplier Steven Crabtree.

Bruce was also on the menu at the annual Countryside Live event at the Great Yorkshire Showground, where his cookery master class again featured Yorkshire produce.

MARK COOKS FOR STUDENTS

Head chef Mark Taft's skills have also been in demand at Nelson & Colne College, where he has been preparing demonstration dinners for the benefit of students.

Mark is pictured with college students both outside and inside the kitchen.



WHAT'S NEW AT THE ANGEL

WINE TASTING WENESDAYS

From the creators of "Fish on Fridays" comes a stunning new production at The Angel - "Wine Tasting Wednesdays", starring Yorkshire's finest Gastro-pub! Production manager Pascal Watkins explains: "At lunch times from March 17, we will be staging individually tutored wine tastings of four 50ml wines, accompanied with a light Tapas style lunch, for £25.00. "The tasting will be privately tutored for you at the table and you will even receive a voucher for £5.00 off a case of wine purchased to take home. Vintastic!"

DEMO DINING DEVELOPMENT

Having successfully held a number of demonstrations at the increasingly popular 'Ladies Who Lunch Club' last year, the inn is developing this success to incorporate a new 'Angel Demo Dining' initiative. A number of special lunch and dinner events will be held during the year, where chef director Bruce Elsworth will be indulging all present with yet more Angel delights. In addition, one such luncheon demo will be featured in this year's Grassington Festival in June. Groups can also book private demonstrations. All will find that Bruce comes much cheaper than Yorkshire's James Martin, though just who is the bigger celebrity is open to question!

For a nominal demonstration fee, the gifted Bruce will provide guests with a fascinating insight into the culinary arts. (Please note that a minimum fee applies).

OLÉ - BRING ON THE TAPAS

Tapas - Spain's most famous and cherished food - arrives at The Angel Inn for a Tapas Festival Week commencing on Thursday, July 1.

Full details of all Special Events at The Angel Inn are listed in the 2010 "What, Where and When" Events Guide, enclosed with your copy of Inn Focus for postal recipients, and also freely available around the inn. Pick up your personal copy today.

SIMON SAYS

Front of house manager Simon Farrimond reflects on a year of further progress.

LEADER OF THE PACK

Looking back over 2009, it was a very interesting and successful year for us at The Angel and I feel we made a lot of good progress - even during these difficult times. We are constantly grateful for the loyal support bestowed on us by all our customers. However, we do not intend to stand still for 2010 and we continue to find innovative and different ways to bring the Angel forward as "a leader of the pack."

MARRIAGES MADE IN HEAVEN

Last year, we introduced several new aspects to the business that proved extremely successful and very popular with customers who made use of them. Turning the Wine Cave into probably one of the most atmospheric wedding venues for miles around has led to many happy couples tying the knot with us at the Angel. The candlelit ceremonies are quite breathtaking - and definitely one of the highlights of my first year at the Angel.

AUBERGE AMBIENCE

The Angel Auberge, again in the candlelit setting of the Wine Cave, has created a new dimension to private dining at the Angel. For a family gathering, a corporate dinner - or simply getting together with friends - there is simply no venue that comes close to matching the ambiance of the Auberge. It really has to be seen to be believed. Customers who have already tried it have been very impressed.



Oh la la! Our pictures were taken at a recent Auberge function, where revellers really entered the spirit of the occasion.

21st CENTURY TOUCHES

Small additions to the Angel Lodgings, such as free Wi-Fi, DAB radios and IPOD docking stations, will just add a little of the '21st Century' to our wonderfully traditional Five Star bedrooms.

If you haven't had the chance to see the rooms, please ask one of our team to let you have a quick tour - they really are worth a look.

SERVICE SECOND TO NONE

We have a great team at the Angel, both back and front of house, and this year we will be constantly trying to increase the customer service levels in every aspect. It gives me great pleasure in seeing our staff greeting customers, not just as "waiting staff", but as friends. This is what takes an establishment from being good to being great and we are very proud of this. I really hope you agree!

WIN A CHABLIS TASTER CASE

A Chablis Taster Case of 6 wonderful wines worth £120 is the prize on offer in our latest competition.

For your chance to win this eminently quaffable treat, all you have to do is answer four questions taken from the columns of Inn Focus.

Once you have located and given your answers, please complete the information request details overleaf, cut out and hand in to any member of staff.

If you prefer, you can also post your entry to us - our address is on Page 1 - or enter by e-mail to info@angelhetton.co.uk

- please remember to provide the information requested on Page 4 if e-mailing.

The closing date for the competition is the end of June, 2010. The Chablis Taster Case will go to the sender of the first all-correct entry drawn at random.

Q1. Which charity is the richer by £50K thanks to The Angel Inn and its customers?

Q2. What is the launch date of Wine Tasting Wednesdays at The Angel?

Q3. What star rating do the bedrooms at The Angel Lodgings hold?

Q4. Where at The Angel are weddings and Auberge celebrations staged?

RED ROSE LINKS BLOOMING



Here, we feature Wellocks of Colne, another established, quality local supplier of fresh fruit and vegetables, deli products, cheese, dry stores, game and poultry in daily demand at The Angel Inn. Partner James Wellock lives just down the road in Calton.

Wellocks started its love affair with the food trade 64 years ago in 1946 and since 1995 has supplied both fresh and prepared ingredients to the northern restaurant, pub and hotel trade, among them many high profile establishments like The Angel Inn. Just like The Angel, Wellocks' ongoing mission is to supply great quality food with superior taste direct from the producer, so ensuring all-important traceability.

As partner James Wellock explains: "We only ever buy direct from the producer and over the years have developed and forged lasting one-to-one relationships with our suppliers. This ensures consistency of product, quality and price competitiveness." The company's ethos is shared with the many chefs it deals with on a daily basis. The Angel's Bruce Elsworth, pictured left with James Wellock, comments:

"You must believe in the product and the passion that goes into producing it. Quality, traceability and sustainability are vital to us. Wellocks continues to meet our needs – and those of our customers – in all these respects."

Like many of its products, Wellocks' growth continues. In 2009, sales increased by 30 per cent to boost turnover to £12m. At the beginning of this year, the company submitted a planning application for a 31,500sq ft purpose-built site in Earby. The move from Trawden would see Wellocks almost quadruple its floor space and offer hope of bringing new jobs to the area. Should everything go to plan, the company expects the new building to be operational for Christmas 2010. The new premises would equip the firm well for continued growth.

BRUCE EN PARIS

Bruce Elsworth was among three top chefs invited by Wellocks to visit Rungis Market just outside Paris. It's the world's biggest food market, a cult place for gourmets and where Parisian chefs buy what they cook.

Bruce says the experience proved both informative and inspirational, and he returned with many new ideas, some of which may well find their way on to Angel Inn menus.

READ ALL ABOUT US - ONLINE

Over the past 12 months, The Angel Inn has invited customers to sign up for its regular e-mail newsletters, as well as making electronic versions of Inn Focus available for download via the www.angelhetton.co.uk website.

The list of subscribers is growing constantly and other customers who would like to take advantage of this environmentally friendly facility should complete the relevant tick box below or e-mail info@angelhetton.co.uk We'll take care of the rest.

BEEB CAMERAS SET TO ROLL

Keep an eye open this Spring for BBC television cameras, which are due at The Angel Inn to film a new comedy 'docu-drama' featuring Steve Coogan and Rob Brydon.

The six-part series is being produced by Michael Winterbottom and The Angel is one of five pubs in the north set to be featured.



JUDITH HAWORTH – AN UNSUNG HEROINE

Judith will already be familiar to many Angel Inn customers – in speech, if not in person. She's an integral part of the office and administration team, yet to most remains a voice on the phone. So, as Judith marks a decade of

working at The Angel, we thought it was high time to put a face to the voice.

Judith says she has thoroughly enjoyed her time at The Angel. "In ten years, the inn has come far, developing and cementing its reputation as one of the leading establishments of its kind in the North of England. We have a superb team and there's great camaraderie," she enthused.

Married with two grown-up children, Judith enjoys gardening and walking. She has a small vegetable plot and each Spring is often to be found in The Angel kitchens searching for left-over grapefruit skins.

"The slugs love them so much that they keep well away from my delphiniums," explained Judith. Now, there's a handy hint for all you gardeners out there!

DATABASE UPDATE DETAILS

Your Name:

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Telephone:

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Address / Postcode:

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E-mail Address:

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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 - postcode will suffice
- Please note that I am receiving more than one copy of your newsletter
- I would like to sign up for The Angel's e-mail newsletter

Thank you!