



INN FOCUS

NEWSLETTER OF THE ANGEL INN AT HETTON

SPRING / SUMMER 2009

ANGEL AWARDS WINDFALL



Parade of champions! James Hutchinson, kneeling, is joined by Mark Taft, Bruce Elsworth and Pascal Watkins.

Award wins just keep on rolling in at the Angel Inn.

The latest high-profile successes for the multi award-winning inn – it's been picking up accolades regularly over the past 26 years – are:

- Angel Inn now officially one of the top four wine pubs in the country after taking part in

the 2008 Publican Magazine Food & Drink Awards, which celebrate quality, innovation and customer service in both food and drink in pubs. The inn was one of four from across the UK shortlisted in the Wine Pub of the Year category.

- Angel Inn named as best eating out experience in Yorkshire after being awarded top score by the Harden's 2009 Guide – the foodies' bible and the largest annual survey of restaurant-goers in the UK.
- Angel Inn named among top 30 gastropubs in country – number 7, in fact, higher than Gordon Ramsay - in the prestigious annual PubChef Magazine Food Excellence Awards, the food magazine of leading pub trade newspaper the Morning Advertiser. Chef director Bruce Elsworth and head chef Mark Taft attended the awards ceremony in London. In 2007, the Angel came 17th in the list, so the latest performance represents a major improvement.

- Head chef Mark Taft awarded the Wine & Spirits Educational Trust Intermediate Wine Certificate, achieving

excellent marks. The Angel feels it is vital that key personnel should learn all aspects of the business.

- Weekend apprentice chef James Hutchinson, 16, wins Yorkshire Rotary Young Chef of the Year Competition with three-course meal featuring local produce.

The Upper Wharfedale School pupil now qualifies for the North of England heat, with a chance to go forward to the national finals in London in May. The victor will spend a day working with celebrity chef Jamie Oliver and will also receive a trip to Tuscany and £250 cash.

James, son of Angel Inn florist Wendy Hutchinson, of Hedgerow in Threshfield, is passionate about cooking.



James Hutchinson prepares his Young Chef award-winning dish. (picture courtesy of Craven Herald & Pioneer).

CULINARY CHEMISTRY

A creative culinary chemistry is constantly developing between chef director Bruce Elsworth, head chef Mark Taft and the Angel Inn kitchen brigade.

The team remains committed to preparing and serving some of the most excellent and highest rated food in the business,

using only the best quality and freshest local produce.

They take great care in selecting seasonal menus four times a year – as the seasons change, in fact, while the team's reputation in the a la carte arena is unrivalled.

For extra-special value, Angel Inn Early Bird and two-course lunch menus are hard to beat, as countless customers will testify.

What restaurant-goers said about the Angel in the 2009 Harden's Guide:

'Bliss - the all-round charms of this snug and busy inn – with its definitely superior pub grub, including great fish dishes, plus well-selected wines – have made this a leading destination for a quarter of a century.'



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TOP-NOTCH WINES BY THE GLASS

I was delighted that we got to the final for the Wine Pub of the Year after all the work we had put into changing the format of the wine list.

As we continually strive to improve everything we do, having tried out selling some more expensive wines by the glass before Christmas, we have decided to offer some wines which are not usually available by the glass to give our customers further unique opportunities.

So, there maybe those of you out there who don't want to stretch to forking out £50.00 on a bottle of wine, especially if there are only two of you, and, indeed, there will be those who might never spend that sort of money on a bottle of

wine - and that's fair enough.

However, with the option of trying the Chateau Gloria or the Vosne Romanée by the glass, there will be quite a few of you who will treat yourself to just one glass of something special.

After all, we've always got to find a reason to celebrate - and eating and drinking is a 'celebration of life.'

In fact, the present media feeding frenzy on anything that is negative should encourage us all to a little treat on the side every now and again, if only to forget momentarily about the doom and gloom. So you might not always spend between £6 and £9 on a glass of wine, but I'd say that now is the time to, and for those of you that never...

Well aren't you just dying to find out?

WINE CAVE WEDDINGS

The Wine Cave at the Angel now holds a special licence for Civil Wedding ceremonies.

As our picture shows, it represents a truly unique romantic and atmospheric setting, with a chapel-like ambience.

To date, four happy couples have booked Wine Cave ceremonies, which add to the comprehensive tailor-made wedding packages already available at the award-winning inn.

Saying 'I do' at the Angel means a really special day for small, intimate gatherings of up to 40 guests, catering for every single aspect of the big day in-house.

For larger evening buffets and dances, an arrangement is also in place to book nearby Cracoe Village Hall.

Angel weddings are available seven days a week - call for full details on 01756 730263.

Pascal Watkins comments: 'The Wine Cave is now available as a wedding venue, so couples not wishing to get married in a church can do the next best thing and receive a blessing from St Vincent at the same time!'



LET'S CELEBRATE

The Angel Inn's popularity as a preferred venue for celebrations of distinction shows no signs of waning - just the opposite, in fact.

It remains the top of many people's lists for special occasion parties and other celebrations, wine tastings, private dining for smaller parties in the cosy, intimate Snug, or for up to 40 people in the award-winning restaurant.

The Angel Inn is also happy to offer special menus tailor-made to customers' individual needs and tastes.

For full details, call 01756 730263.

LADIES WHO LUNCH

The Angel Inn is delighted to announce the creation of its very own 'We are Ladies Who Lunch' Club.' The first lunch was held in February, when guest speaker was harpist Annie Mawson, founder of the Sunbeam Music Trust, who has played for the Dalai Lama.

A total of five ladies lunches are planned for the year and they will either be hosted by a guest speaker or will feature a cookery demonstration of some kind.

Membership of the club will give customers first refusal on certain special events, along with access to secret recipes and exclusive competitions.

Please fill in the database update details on Page 4 indicating that you would like to join.



E-MAIL NEWSLETTER

An e-mail newsletter alongside The Angel's regular Inn Focus is to be introduced, providing an added ability to contact customers about any impromptu dinners that may be arranged, such as Wine Producer visits and similar occasions.

Please fill in the database update details on Page 4 indicating that you would like to sign up to the e-mail newsletter.

PREMIER LEAGUE TRANSFER WINDOW NOW CLOSED

It's been a frantic end to the season, but the Angel Inn has made two excellent acquisitions from the lower leagues with the arrival of Chris and Steven from the 'Aqueous Lay-by' in Skipton on free transfers. Meanwhile, an Abramovic-like shake-up of the coaching staff means that the Angel now has potentially the best team ever.

YOU CAN SEE CLEARLY NOW!

Apologies to customers who last year had that 'smoke gets in your eyes' feeling concerning the traditional fire in the main bar area.

A faulty flue in the range was the culprit, but the problem has since been long fettled. We are now complying fully with the no smoking laws once again!

SPECIAL EVENTS GUIDE

The Angel Inn's action-packed 2009 Special Events Guide is included with this issue of Inn Focus for all postal recipients, at the same time being freely available to customers throughout the inn. Feel free to pick up a copy today.

TV'S KING CELEBRATES FESTIVAL WIN

Emmerdale television star Jimmy King - actor Nick Miles - was delighted to win a prestigious Magnum of 1998 Perrier Jouet Belle Epoque Champagne in a free draw staged as part of the Angel Inn's annual Seafood Festival last autumn.

The thrilled thespian is pictured centre with his equally delighted lady and chef director Bruce Elsworth.

SIMON SAYS: 'IT'S GOING GREAT'

Front-of-house manager Simon Farrimond has now settled into his role following his appointment last autumn – he has a vision for the future firmly in place.

Simon enthuses: 'We are extremely customer focused in our ongoing quest to make the Angel the most friendly and welcoming place for many a mile, with a superb atmosphere and fantastic food and drink.

'In order to help achieve this, we also place major emphasis on training and developing the talents of all front-of-house staff in a bid to maintain and enhance total customer satisfaction. We want to make every single customer feel happy here – and ongoing staff training is central to this ethos, right from the first day new people join us through to those who have been at the Angel for some time.'

Simon originally nursed an ambition to study law, but after completing his education took time out and went to the South of France, where he gained his first taste of working in the hospitality sector.

His legal eagle aspirations soon went out of the window! Simon returned to the French Riviera for five years and gained further experience working in restaurants and nightclubs on the Cote d'Azur.

On return to the UK, he trained as a chef in his native Lancashire for three years, but always aspired to work in management – a dream achieved when he spent three years as general manager at a well-known hotel in Skipton.

Simon jumped at the challenge to move to The Angel Inn, where he feels his experience both front and back of house stands him – and customers – in good stead.

'I wanted to move on to somewhere very personal, where I could really get to know



customers - and the Angel certainly fits the bill,' he says.

Blackburn-born Simon lives and breathes the hospitality industry. Outside work, it's more of the same for him – visiting other restaurants and hotels.

'Call it research if you like. By eating in lovely restaurants and staying in nice hotels, there's a good chance I can pick up new ideas and inspiration to make the Angel even better,' he adds.

EAT, DRINK - AND RELAX IN HEAVEN!

Pamper partnership launched by two Angels

When Juliet Watkins, proprietor of the Angel Inn, approached the nearby Angel Retreat, a new luxury day spa, regarding the potential to work together, it soon became clear there was a perfect opportunity to offer Angel Inn customers another wonderful experience in the area.

The outcome is a 10% discount on all treatments and packages to Angel Inn customers - and an opportunity to win a half-day package, including one treatment, worth over £100, in our latest Inn Focus readers competition (see below).

Angel Retreat opened at the end of May last year. It is a family business run by sisters Carol Duggan and Pam Dixon, offering a full range of treatments, half-day and full-day packages. The main focus is on total relaxation. Angel Retreat is a beautiful country house tucked away in an idyllic location overlooking the River Wharfe, situated approximately 10 minutes' drive from the Angel Inn and just five minutes from Grassington in the heart of the Yorkshire Dales.

Carol and Pam explain: 'We have created the ultimate relaxing haven, which provides solace from a busy life, a place where you can rejuvenate and re-balance your mind, body and soul.

'As well as focusing on relaxation, we are passionate about using all natural and organic products for the treatments and for those joining us for half or full-day packages, we provide organic

smoothies, organic lunch and afternoon tea with organic home-baked cake. 'Being situated close to the River Wharfe also gives our clients easy access to many beautiful riverside and countryside walks.

'We hope to welcome you very soon to our little piece of Heaven.'



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INN FOCUS READERS COMPETITION

Win a half day pamper package courtesy of Angel Retreat.

The new Angel Retreat luxury day spa (see profile above) has teamed up with The Angel Inn to offer Inn Focus readers the golden opportunity to win a half-day pampering package.

The lucky winner is in for a real treat and will receive:

- Fresh fruit smoothie on arrival
- Welcome hand and foot treatment
- Indian Head Massage
- Guided relaxation
- Organic lunch
- Paraffin hand wax
- Add-on treatment of your choice

Our competition follows the usual format, with readers invited to answer four simple questions taken from the columns of Inn Focus.

Once you have provided your answers – please also remember to fill in the entry and information request details overleaf – simply tear off and hand in your form to a member of staff.

You can also submit your entry by post (see address on front page) or by e-mail to info@angelhetton.co.uk - though if e-mailing please remember to provide your relevant contact details.

The closing date for the competition is the end of June this year, and the lucky winner of the Angel Retreat pampering package, which is subject to availability, will be the first all-correct entry drawn at random from the hat.

Good luck!

Q1. Which national guide named the Angel Inn as best eating out experience in Yorkshire?

A:

Q2. What value-added offer is in place at Angel Retreat for all Angel Inn customers?

A:

Q3. How many Ladies Lunches will be staged throughout the year?

A:

Q4. Name the venue that has now been granted a licence for Civil Wedding ceremonies

A:

DARK HORSE BREWERY, HETTON



Pulling the perfect pint – the Angel's Donald Harrison-Lewis, left, and Giorgi Mindiashvili.

You can't get much more local than the Hetton Pale Ale now on tap at the Angel Inn.

It's brewed just down the road in a converted Yorkshire Dales stone barn – home of the former Wharfedale Brewery, now renamed Dark Horse Brewery after being acquired by Richard Eyton-Jones. Richard has a 25-year brewing pedigree, holding a degree in brewing from Herriot Watt University in Edinburgh. Richard started his career at Goose Eye Brewery, near Keighley, and spent 15 years in a brewery in Suffolk, also running a pub in Bury St Edmunds.

Hetton Pale Ale (4.4%) is a member of the ever-growing Dark Horse stable and is now proving to be a popular line with the regular Angel Inn real ale enthusiasts.

It featured in a series of half-hour documentaries produced by Grassington film company Cheeky Monkey Films for ITV Yorkshire last year and won the quest to find Yorkshire's perfect pint. The search was led by Appletreewick's David Aynesworth, co-founder of Wharfedale Brewery, who toured the county in his classic 1930s Bentley, nicknamed The Brigadier.

COLCHESTER OYSTER FISHERY



The Angel Inn has a new oyster supplier, Colchester Oyster Fishery, and the mouthwatering marine molluscs – it's the first time they have been available in this area - are going down a treat among customers.

Colchester Oyster Fishery is one of the United Kingdom's leading suppliers of fresh shellfish. Its customer base includes many of the finest London restaurants and hotels, among them The Fat Duck, Le Gavroche, Gordon Ramsay restaurants, The Ritz and The Waterside Inn. And now, of course, The Angel of the north!

Established in 1964, to grow and supply the Colchester Native Oyster and Rock Oysters, the fishery is based on Mersea Island, a small island eight miles south of Colchester, connected to the mainland by a causeway that is covered at Springtides.

It overlooks the Pyefleet Creek, surrounded by unspoilt salt marshes and a bird sanctuary, where shellfish are grown, graded and stored. The fishery houses a state-of-the-art oyster purification system, which passes fresh seawater through a UV filter, purifying the oysters for 42 hours, ensuring they are in perfect condition prior to dispatch.

Want to know more? Visit www.colchesteroysterfishery.com

STAFF CHILL OUT

For their annual staff party, Angel Inn personnel went on the piste, experiencing the thrills – and spills – of Manchester's newest indoor ski and snowboard slope Chill Factor. Our picture shows them suited, booted - and rarin' to go!



BOY GEORGE

Juliet Watkins has become a proud grandmother once again. The latest addition to the family fold is George Tobias, born to Juliet's youngest daughter Hannah and her husband Rob Grimes.



DATABASE UPDATE DETAILS

Your Name:

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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)
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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
- I would like to join The Angel's 'We are Ladies Who Lunch' Club
- I would like to sign up for The Angel's e-mail newsletter

Recommend our newsletter to a friend

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

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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.

Thank you!