



Pick up a punnet...or two

Strawberries are synonymous with Wimbledon, which starts on June 29. They are at their best now so head along to Priory Farm and enjoy...

FOOD lovers from across Surrey will be heading to Priory Farm, South Nutfield, this summer to tuck into the annual Strawberry Fair Food Festival.

Now in its sixth year, the food festival on Saturday and Sunday June 27 and 28, will play host to more than 40 artisan producers during the two day event.

And it isn't just about strawberries.

From award-winning marshmallows, to gourmet sauces, preserves and traditional breads, the festival promises to be a gastronomical extravaganza and this year there will also be a street food market.

There is something for all the family, including tractor rides and nature trails on the Discovery Walk.

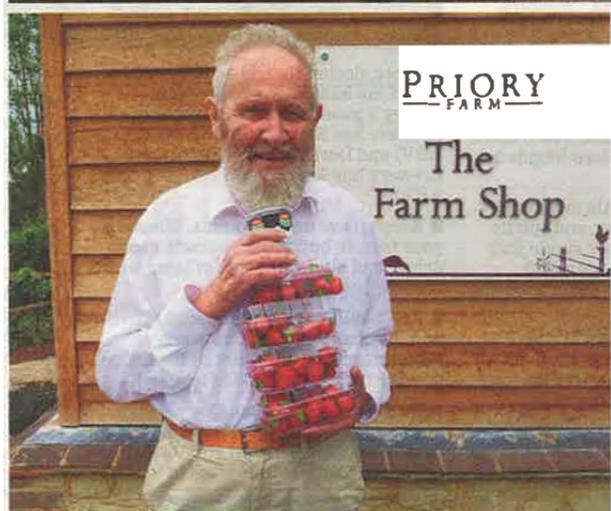
Organiser Will Edwards says: "The Strawberry Fair just keeps on getting better and better – the following we have achieved over the years is really amazing.

"We are thrilled to be showcasing such a new and exciting mix of products for people to try."

The Strawberry Fair is a regular fixture on the region's gourmet calendar and attracts people from across the South East.

It is open between 10am and 4.30pm on both days and entry is free. For more details visit www.PrioryFarm.co.uk

STOCKING UP: Tony Turner of Priory Farm piles up the punnets for the Strawberry Fair



BALSAMIC VINEGAR CRÈME FRAÎCHE

Elizabeth Treiving, owner of Home Cooking by Elizabeth, devised this simple strawberry recipe.



Sweet balsamic vinegar compliments juicy strawberries topped with crème fraîche and served with shortbread (which you can just buy if you want).

INGREDIENTS (SERVES FOUR)

450g strawberries
2 tsp icing sugar
Black pepper, to taste
1 tbsp balsamic vinegar
1 small tub crème fraîche
2 – 3 drops vanilla essence
Shortbread (shop-bought or home-made)

METHOD

Hull the strawberries and wipe off any dirt. Place the strawberries in a roasting tin and sprinkle with the icing sugar, freshly ground black pepper and the balsamic vinegar. Bake in a moderate pre-heated oven for 15 minutes. Mix a few drops of vanilla essence into the crème fraîche and serve with the warm strawberries and shortbread.

PERFECT PICNICS

Frank Dudley of Vineking and Elaine Phillips of COOK offer their suggestions on that summer staple – the picnic...

A PICNIC is as much of a gastronomic opportunity as any meal indoors, albeit simpler.

'As you drink wine from a tumbler, sprinkle your bread with olive oil and salt and eat it with ripe tomatoes or rough country sausage, you feel better off than in even the most perfect restaurant' – so wrote Elizabeth David one of the most engaging and inspirational food writers

Medieval hunting feasts and renaissance era country banquets can be credited with laying the foundations of the outdoor dining experiences we enjoy today. The word 'picnic' first appeared in English text in the mid-1700's and maybe from the French verb piquer – meaning 'to pick'

We are in the middle of

National Picnic Week and it is June

The most optimistic of us plan a picnic in advance, but how to be prepared to picnic spontaneously when the sun does shine?

You can picnic at the drop of a hat if you have the COOK Kiln-roasted Salmon and Leek Filo pie in your freezer. Pop it into the oven for an hour and hey presto a perfect picnic. You can add a dressed green salad or some ripe tomatoes if you wish but it will stand proud on its own. All you need is something to fill your tumblers with and relax with affable company enjoying the scenery and sumptuous food – you are practicing the art of picnicking.

Wine out of a tumbler, beats anything. There is only one reason this event should occur and that's because the sun is out and the world is a marvellous

place – not because you haven't washed up.

Maybe it's just my childhood but a picnic always had a bigger cool bag for wine and beer than food.

Picnics are not about food and wine matching, they're about moment matching. Grab that bottle of Champagne you've been saving, chill down that birthday bottle and sit out on the picnic rug and drink it all in.

Here at the Vineking we have Pure – a rose from Mirabeau in Provence. It is made by a family with local connections, the Cronk family formerly of the BMW garage Redhill. The uncle is living the life in Southern France making this, delightful fresh, salmon pink, strawberries and cream rose. Simply elegant. At £10 a bottle it is an afternoon-enhancing, glass-refilling, moment-making bottle of wine.