



## A CUT ABOVE THE REST

Hampshire Life Food and Drink Award winner, Uptons of Bassett, are celebrating again after they made it to the final four of a national competition to find Britain's Best Butcher Shop.

Organised by Meat Management, the industry awards include a wide range of categories. Uptons of Bassett caught the attention of the judges in the Britain's Best Butcher Shop category with its innovative in shop bistro, masterclasses and pop-up evenings.

Simon Broadribb, owner of Uptons of Bassett, commented on their achievement: "We have been very fortunate with many competitions. They help us keep up with new ideas and sharpening our game. When we won Best Independent at the Hampshire Life awards last year, I really thought it couldn't get any better, but to win this would be the pinnacle of my career and a well-deserved pat on the back for all my hardworking staff."

## A sparkling success

Chalkdown Cider, located in Andover Down has been awarded the Challenge Trophy, for the best bottle conditioned cider at the prestigious 2018 International Cider Challenge competition for the second year in a row.

The International Cider Challenge celebrates the best ciders across the globe, with entries ranging from farmhouse producers to premium global brands.

The judging panel, consisting of internationally acclaimed ciderologists, buyers, retailers, journalists and cider makers, put each of the entries under great scrutiny including blind tastings, and assessed each against a rigorous set of criteria.

Chalkdown Cider is made using locally sourced Hampshire apples and the production method is similar to that used



to make Champagne.

Owner, Piotr Nahajski from Winchester comments: "I am absolutely delighted Chalkdown Cider has won the Challenge Trophy for the second year running, beating off extremely tough competition. Winning this award is a great affirmation of the work we put into every bottle."

## BACK IN SAFE HANDS

Hampshire Life Food and Drink Award winner, Gordon Stott opened his first solo pub at The Purefoy Arms in Preston Candover recently with plans to make it one of the U.K.'s top dining destinations.

The 27-year-old winner of the 2017 Craft Guild of Chefs' 'Pub Chef of the Year', also known as the 'chef's Oscars', recently left The Sun Inn, outside Basingstoke, where he was landlord and head chef since taking on the role in 2010, aged 20. During this time, revenue increased by 320% and the pub received 2 AA Rosettes and a Michelin Bib Gourmand.

Dating back to the 1860s, The Purefoy Arms' charming redbrick building has recently undergone a major refurbishment. The pub's new look is designed to complement Gordon's vision of a relaxed setting to enjoy creative cooking, the finest local produce and seasonal ingredients.

The regularly changing menu features dishes like Whole Roasted Stuffed Quail, Hispi Cabbage and Bubble and Squeak, and Faggot and Rack of Lamb. A 6-course tasting menu caters for all dietary requirements including vegan, and homemade Purefoy Arms' jam, chutney, vinegar, truffles and shortbread are available to buy.

The opening has been warmly received by residents who have been left without a village pub since it closed in November last year. Gordon says, "Everyone has welcomed us with open arms and the pub already promises to be the hub of village life."