



**PRESS RELEASE**

**10 November 2009**

**Stephanie Moon at The Clocktower, Rudding Park  
wins deliciouslyorkshire Champion of the Year**

Stephanie Moon, Consultant Chef at The Clocktower Restaurant at Rudding Park and Chef Tutor at Leeds Thomas Danby College, has won deliciouslyorkshire Champion of the Year at the fifth annual deliciouslyorkshire Awards, announced at the ceremony at Rudding Park, Harrogate on 9 November.

The award, sponsored by Rollits and presented on the night by BBC Look North's Christa Ackroyd, was given to the person that the judge's felt has done the most to promote food and drink from the region above and beyond their own remit.

The judges felt that Stephanie has infused her passion and dedication into promoting and supporting local produce, influencing and inspiring staff and customers.

Stephanie Moon says, "I'm delighted to receive this award. Championing regional ingredients and producers is something that's very close to me, not only because it affects the quality of the food I produce, but because regional food comes with so many other benefits, such as helping the regional economy and securing a future for great British produce.

I work very closely with deliciouslyorkshire as we are both dedicated to the same causes, so to receive this award is a huge honour."

deliciouslyorkshire Chief Executive Jonathan Knight says; "Stephanie has been pushing the message of provenance and seasonality throughout her career, to both customers and press. We felt that Stephanie has done a huge amount to fly the deliciouslyorkshire flag at various events in and beyond the region.

"Stephanie also works as Chef Tutor at Leeds Thomas Danby College, helping to train emerging and promising talent."

Hosted by BBC Radio 2's resident foodie Nigel Barden, the awards celebrate fantastic-tasting products, passionate people and market-leading companies from the region. This year, the judging process involved 25 experts judging a record 268 entries, travelling over 550 miles mystery shopping and spending 112 hours judging.

Jonathan Knight continues: "The standard of entries for the awards gets progressively higher and this year was no exception. It's very encouraging in the current economic climate to see that more than half of the shortlisted companies are less than two years old.

"Yorkshire and Humber is home to some of the world's best-known food companies and most passionate small enterprises, with more than 1,100 food and drink producers employing around 55,000 people and with a combined turnover in excess of £8billion.

"With supermarkets increasingly stocking regional products and more consumers saying they want to buy local and know where their food comes from, regional food is on the rise. The Regional Food Group will continue to promote provenance through the campaigning deliciouslyorkshire brand."

Yummy Yorkshire Ice Cream Company's Lou's Liquorice Ice Cream has won the prestigious deliciouslyorkshire Supreme Product, sponsored by Proudfoot Group. The product was chosen out of all the winners from all the categories.

The deliciouslyorkshire Newcomer award goes to Roots Farmshop & Café

The other winners are as follows:

**Shepherds Purse, Monks Folly – Best Cheese Product** (*Sponsor: Booths*)

**Yorkshire Dales Meat Company, Aberdeen Angus 7 Week Matured Sirloin Steak – Best Fresh Meat Product** (*Sponsor: The OPM Group*)

**Taste Tradition, Hambleton Lightning Ham – Best Prepared Meat Product** (*Sponsor: Yorkshire Forward*)

**Little Valley Brewery, Withens IPA - Best Drink Product** (*Sponsor: The Grimsby Institute*)

**Ripley Fudge Kitchen, Homemade Chocolate Fudge – Best Confectionery Product** (*Sponsor: Foundation Marketing Communications*)

**Proper Maid, Dandelion and Burdock Cake - Best Bakery product** (*Sponsor: Asda*)

**Yorkshire Baker, Gluten Free Beef Steak and Mushroom Pie – Best Prepared Food Product** (*Sponsor: Bartlett & Company*)

**York Preserves, Double Fruit Raspberry Jam – Best Spices, Oils, Condiments and Preserves Product** (*Sponsor: CenFRA*)

**Mackenzies Yorkshire Smokehouse, Oak Roast Salmon - Best Fish & Seafood product** (*Sponsor: Yorkshire & Humber Seafood Group*)

**WS Bentley Growers, Sprouting Peas – Best Fresh Produce Product** (*Sponsor: Stockbridge Technology Centre*)

**Yummy Yorkshire, Lou’s Liquorice Ice Cream – Best Dairy Product** (*Sponsor: Fresh RM (IFE & Speciality Food shows)*)

**Nethergill Farm –deliciouslyorkshire Breakfast Member of the Year** (*Sponsor: Yorkshire Agricultural Society*)

**Cedarbarn Farmshop & Café - Best use of Regional Produce on a Menu- Café/Tearoom** (*Sponsor: Hygicare*)

**The Black Swan at Oldstead - Best use of Regional Produce on a menu- Restaurant/Pub/Inn** (*Sponsor: Stuart’s Foods*)

**The Farmers Cart - Farm Shop Retailer of the Year** (*Sponsor: Welcome to Yorkshire*)

**Fodder - Independent Retailer of the Year** (*Sponsor: Montpelier Chartered Accountants*)

**The Balloon Tree Farmshop & Café – award for Innovation**  
(*Sponsor: Food Chain Centre for Industrial Collaboration*)

**\*\*\*ENDS\*\*\***

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**Editors Notes:**

RFG was established in 2002 and currently represents 500 members across its membership categories: producer/manufacturer, hospitality/leisure and retail/wholesale.

RFG offers its members business development workshops and masterclasses; dedicated help, development and expertise in the fields of marketing, business advice and support, skills development and networking events.

RFG aims to deliver outstanding value for money and excellence in the service.

Membership includes the following:

- Access to the deliciouslyorkshire brand and the use of deliciouslyorkshire branding;

- Marketing advice on branding, customer research and marketing materials;
- Essential sector information via access to Mintel reports;
- Access to a dedicated Regional Development Manager for one to one business support;
- Regular quarterly membership newsletter, detailing up and coming events & activities in the RFG programme;
- Quarterly sub regional networking events;
- Access and links to Technology and Skills Service, Business support grants and other support agencies.

***For full membership please reference the website  
[www.regionalfoodgroup.co.uk](http://www.regionalfoodgroup.co.uk)***