

# Eat In awards fresh local food

The winners for the Eat In RMB Private Bank Fresh Produce Awards 2008 were announced at the award ceremony held at Cape Town's Dish Food & Social, on 19 September 2007.



Paul Raphaely (NoMu), Justine Drake (Eat In Editor), Tracy Foulkes (NoMu) and Nici Beneke (RMB Private Bank)

Award winners, judges and sponsors gathered at the shared premises of catering and culinary whiz Andrea Foulkes and event coordinator Seón Kilian Robinson; and the evening's menu featured each of the award-winning products.

This year's awards saw an even greater focus on supporting South Africa's producers and products, with an increased four award categories. "Eat In wholeheartedly promotes the KISS (Keep it Simple and Sustainable) principle where we encourage people to look local first before buying food that's been flown around the world to us. We want to celebrate the wealth of wonderful talent and products right on our doorstep – for us local is most certainly

lekker," says Eat In 2008 editor Justine Drake.



**The Best New Product Award 2008** was scooped by NoMu for their Stir Dry Instant Pesto (tomato and chilli pesto mix and tomato and herb pesto mix). NoMu owner and product developer Tracy Foulkes is the brains behind many a food innovation on gourmet food shop shelves and her love of spices and uncomplicated culinary style is evident in her products.

**The Innovation Award 2008** went to Simply Salads for their delicious sweet tomato, trademarked Kumato®. The brainchild of the Simply Salads' Peter Bakker, this variety was developed by a Dutch seed company and is thriving on local shores. South Africa is one of five countries in the world which grows Kumato® and Simply Salads is the only producer in the country.

**The Heritage Award 2008** was won by Groenfontein Farm near Ceres. By working with the indigenous people of the Ceres Karoo and local farms in their district, this farm concern is helping to reintroduce indigenous food plants (the area has over 200 documented plants that occurred naturally and were cultivated and eaten there) to the area and to the food and tourism industry. The farm is encouraging the local people to grow the plants to eventually become self sufficient. Together with the owners of the farm, the Miro's family and Alan Sonnenberg, South African gastronomic traditions specialist Renate Coetzee is helping to inspire local palates with absolutely local produce.

In addition, the names of the Eat In RMB Private Bank Outstanding Outlet, Small Producer and Organic Awards were also unveiled.

## Eat In RMB Private Bank Fresh Produce Awards 2008

### 1. Outstanding Outlet Awards:

- **Northern region:** Tapenade Olive Shop - owner: Nanette Kornelius
- **Southern region:** Main Ingredient - owners: John and Lynne Ford
- **Eastern region:** Everfresh Hillcrest - owned by the Luizinho family and run by junior partners Carlos Goncalves and Martin Heilgendorff
- *Special Mention - Southern region:* Neighbourgoods market

### 2. Small Producers Awards:

- **Bakery:** île de Pâin, Knysna - owners: Markus Färbinger and Liezie Mulder; product: artisan wood fired - a 3kg Pain de Campanio and traditional baguette a l'ancienne made with Eureka Meulen flour
- **Dairy:** De Pekelaar Dairy Farm - producer: Estelle du Preez; product: de Pekelaar mature cheddar

- **Other Dairy:** Bombolino Ice Cream - producer: Charlotte Ngwenya; product: gelato-style ice cream
- **Earth:** Cape Gourmet Mushrooms - producer: Peter de Kock; product: Japanese exotic mushrooms, pink oyster and oyster and shiitake mushrooms
- **Grocery:** Protea Hill Farm - producers: Martin and Erica Grüenert; product: herb infused vinegars
- **Paddock:** Bread & Wine farm grocer - producer: Neil Jewell; product: Spanish style apple ham and other hand cured charcuterie
- **Fresh:** The Duck Lady - owner: Heneleen Stewart; product: fresh duck
- **Seafood (cured):** Pisces Products - owner: Matthew Hare; product: cold smoked rooibos tuna
- **Seafood (fresh):** Striker Fishing t/as Big Bay Sea Farms - owner: Tony Tonin; product: farmed oysters

### 3. Organic Award:

- Kraaiboskloof Organic Farm - producers: Suzanne du Toit and Anna-Marié de Vos; product: fresh organic produce

These producers were nominated by the public along with the Eat In national team of expert foodie contributors; with the winners being chosen by food expert and journalist Hilary Biller, Durban-based chef Michelle Barry, culinary whiz Peter Goffe-Wood and Eat In 2008 editor Justine Drake.

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