

September 2009

ENGLISH APPLES – A RECIPE FOR SUCCESS!

Lathcoats Farm, Galleywood, and the Essex Chronicle invite everyone to enter their great Essex Apple Recipe competition to celebrate National Apple Day and 200 years of the Bramley apple. First prize a meal for two at the award winning Le Talbooth Restaurant, Dedham.

National Apple Day is an annual celebration of English Apples, and in Chelmsford the focus of celebrations is Lathcoats Farm, Beehive Lane, Galleywood, on October 24th 2009. This year, in the run up to Apple Day, they are joining forces with the Essex Chronicle and the award winning Le Talbooth Restaurant, Dedham to launch the Great Essex Apple Recipe competition. If you have a favourite apple recipe, whether sweet or savoury, then we want to hear from you. The closing date is October 15th at 5pm, when the judges from Lathcoats, and Paul Milsom's team from Le Talbooth will get to work!

How to enter

Decide on your favourite apple recipe, but don't just lift it from Delia or Jamie, we are looking for family favourites, perhaps passed on to you by friends and family, or created yourself. It can be sweet or savoury, and use any variety of apple, but should be relatively straightforward to prepare. Pupils from Great Baddow High School will be trying their hand at preparing the winning recipes.

Send a clearly typed version to info@eapples.co.uk OR Apple Recipe Lathcoats Farm, Beehive Lane, Chelmsford Essex CM2 8LX . Entries can also be hand delivered to Lathcoats Farm shop (Mon- Sat 9-5pm, 10-4pm on Sunday)

Your entry must arrive by **5pm on October 15th 2009** and must include your name, address and contact telephone number
You must be happy for your recipe to be shared widely online and in print.

Judging will take place from 15th October and winners will be notified between 20-22nd October. The judges' decision is final.

Prizes will be presented on October 24th at Lathcoats Farm Apple Day event

First prize – a meal for two at Le Talbooth, Dedham, the top restaurant in Essex (between Monday and Friday)

Second Prize – a £20 voucher for Lathcoats Farm Shop (to be spent before November 30th)

Third Prize -4 bottles of Lathcoats own apple juice (to be collected from the farm shop)

English apples – spoilt for choice

The Bramley apple is the most popular apple for cooking and 2009 marks 200 years since the pip that grew into the first Bramley apple tree was planted, by a young girl, Mary Ann

Brailsford in her garden in Nottinghamshire. 200 years on, the original tree is still bearing fruit and the bramley apple, although only grown in the UK, is arguably one of the most famous apples in the world.

Essex has a number of its own wonderful apple varieties, many of which are grown at Lathcoats, can be purchased, in season from the farm shop, and will be available for tasting on October 24th.

Discovery is our first apple of the season picked in very early August. It has a distinctive bright red colour which extends into the flesh of the apple itself making it pink (which follows through to the apple juice!). It was first recorded in Colchester in 1949.

Queen – a beautiful striped cooking apple dates back to 1858 and is even closer to home, being from Billericay.

Even closer still, though slightly younger is the cooker/eater Chelmsford Wonder, raised in 1870 in..you guessed it, Chelmsford!

Oldest of all, dating back to 1785, and with the unusual distinction of needing to be left on the tree until after Bonfire Night is D'Arcy Spice, pride of Tolleshunt D'Arcy.

