

August 7, 2009

SURREY FOODIES SCOOP TWO GOLDS IN 'OSCARS OF THE FOOD WORLD'

A former Le Gavroche chef and ex-City lawyer have won prestigious awards for their Dorking-made relishes and chutneys for the third time in just one year of trading – beating off competition from more than 4,500 other entries.

Enthusiastic foodies Patrick Le Mesurier and business partner Alison Karran-Smith, who gave up the rat race to create Abinger Hammer-based condiment company LE MESURIER in 2008, picked up *two* coveted Golds in this year's Great Taste Awards – long regarded as the Oscars of the food world – for their premium Cranberry, Claret & Red Onion Chutney and their Curried Marrow & Mustard Relish. Last year, they were awarded Gold for their spicy BBQ Sauce.

Chef Patrick, who trained with and worked for the Roux Brothers for eight years, said: "We are really pleased to have won two Golds. To win one award is a real achievement but to win three in a year is even better. We knew our products tasted great but it's good to know other people think so too!"

Alison added: "For the right people to think we're doing the right things in the right way is fantastic. It's a real badge of quality."

LE MESURIER's extensive range – entirely handmade by Patrick – includes exquisite chutneys, relishes, sauces and mayonnaises, with an unusual mix of tastes and textures such as Pear, Tomato & Saffron and Rhubarb & Gooseberry, which are more commonly found in Michelin-starred restaurants.

The annual Awards, run by the Guild of Fine Food, are the acknowledged benchmark for speciality food and drink. The meticulous judging regime sees each entry subjected to blind taste testing by no less than eight high-profile judges, which this year included Charles Champion, Anthony Worrall-Thompson, Sarah Jane Evans MW and Amy Lame.

LE MESURIER's products are widely available throughout Surrey and the South East. Find stockists or order online by visiting www.LeMesuriers.com.

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Notes to Editor

- LE MESURIER (pronounced 'Measurer') was launched in September 2008. Patrick Le Mesurier, who formerly owned and ran The Royal Oak pub in Woodchester, Gloucestershire, which won Newcomer of the Year Award in the Which? Good Pub Guide 1999 (and was head chef at The Old Passage Inn in Arlingham, Gloucestershire, which won Newcomer of the Year in 2003, Good Food Guide and AA Seafood Pub of the Year in 2004) runs the kitchen. Alison Karran-Smith, who trained as a lawyer before following her "calling to condiments", heads up the business side.
- The CRANBERRY, CLARET & RED ONION CHUTNEY won 1 Gold Star in the Awards. This vibrant, ruby chutney is a fine balance of bittersweet flavours and retails at £3.50 for 295g.
- The CURRIED MARROW & MUSTARD RELISH, which combines marrow and curry spices with mustard to create a restrained but fascinating flavour and superb golden-yellow colour, also won 1 Gold Star. It retails at £3.50 for 265g.
- All LE MESURIER's products can be ordered online at: www.LeMesuriers.com, by phone on: +44 (0) 1306 737 006, or by email: sales@lemesuriers.com. The website also includes stockist information.

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