



WHERE'S THE CATCH

WORDS AND PICTURES BY STEVE NEWMAN

A recent visitor survey showed that 98% of visitors to Northumberland said they loved the scenery, the serenity, the castles and host of activities on offer. What they were disappointed with was the shopping and food and drink.

With this in mind Northumberland Tourism are setting up a series of initiatives to help the growing number of enthusiastic chefs in the county put more local produce on the visitors' plates.

One of these initiatives happened at Amble on a beautiful evening in June when top chefs from around the county and Giles Ingram, Chief Executive of Northumberland Tourism went out on two boats to discover the wonderful array of seafood that annoyingly often disappears off to Spain and other Mediterranean countries.

Consultant chef Richard Sim was one of the chefs who ventured out into the swell.

He said: 'Locally sourced fish – you can't beat it. I hope that after tonight more of the region's chefs will consider buying truly local

Northumberland seafood.'

Northumberland's seafood is known to be amongst the best in the country. Delicious lobsters, fine flatfish, oysters and juicy crab. You simply can't beat it.

The noble kipper has graced countless breakfast tables across the world and Seahouses folklore has it that it all happened because of a fire in a herring shed in the village!

Rhian Cradock, chef at the Feathers Inn at Hedley-on-the-Hill, Stocksfield was another of those who went out on the boats.

'Northumberland's seafood is fantastic,' he said. 'I really enjoyed the trip out. I would love to see the fishermen catching sustainable species such as gurnard, mackerel, pollock and ling.'

By taking the chefs out to sea Northumberland Tourism are hoping they can buy their fish together co-operatively so the county will have more local fish and put on many more local dishes.

Giles said: 'Holidaymakers love local food but it's too hard to find quality local food in Northumberland. Our competition in the UK does it better than us, it's changing but let's get there faster.'



Left: Checking the lobster pots. Surely this wonderful seafood would better here in the North East rather than in Spain
Below: Chef Rhian Cradock from the Feathers Inn at Stocksfield believes wholeheartedly in local seafood



Above: Richard Sim admires one of the crabs caught on the evening organized by Northumberland Tourism to encourage chefs to use local products
Left: Consultant chef Richard Sim (left) and Chef Rhian Cradock (right) from the Feathers Inn at Stocksfield admire the wild salmon caught by fisherman Christopher Armstrong