

Meeting Report from the North West Regional BBQ Heats 25th April 2018



Hosted by Alfresco Chef at their premises in Blackpool David and Michael Brennand welcomed everyone to their Traeger showroom which displayed a range of impressive Grills. Some even controlled by a remote phone app! The team had also created an impressive display of marinated products showcasing their IFI range of products including their POTM which uses AVO Lafiness Premium Black Garlic Marinade.

But the main reason we were there was to see 7 butchers compete with their 38 BBQ products in the NW Regional BBQ heat. The Butchers included;

- Frasers, Dales, Cranstons, Andertons, Mettricks, Higginsons & Corry's

With BBQ Chef [Torque Pit BBQ](#) at the ready, the products were labelled up and ready for a grilling by resident judges Tom and Darren.



The judges had a real tough time deliberating over the category winners as the products were all of a really high standard, and so towards the end David and Michael stepped in to give them a hand. Ultimately the following were declared Category Winners;

- Frasers - Pork Sausage
- Cranstons - Rump Steak
- Cranstons - Beefburger
- Higginsons - Speciality Sausage, Cumberland and Cranberry
- Cranstons - Topside & Cheddar Beefburger
- Dales - BBQ Product, Lamb Rump

Whilst the judging was happening in the kitchen, the rest of the group were treated to a demonstration of the production methods, a taste and discussion around the recent Smithfield Diamond Awards Winners from the NW region.

This included;



- Cranstons , Topside and Cheddar Burger, demo by Peter Potts
- Frasers, Pork Pie, by Greg Hull
- Corry's, Saltimbocca and Italian Mushroom Stack by Jan Corry

Followed a general round table discussion and one of the main topics discussed was packaging and the replacement of plastic within all our businesses. Everyone was aware and watching the market closely but also realised that it is very difficult to lead this. It was also generally accepted that there is a lot of misinformation in the market place, and some of it is down to generally more consumer education and encouragement of everyone to recycle wherever possible.

A big thanks was given to David and Michael Brennand plus their team Sam, Tom, Darren and Michael for the display, refreshments, cooking and welcome.

David offered the venue open to any other regional group that either wished to visit the showroom, be given a demo or use the facilities for a meeting.

