



Blessed is the  
cheesemaker:  
Juliet Harbutt

## Favourite food hero

These were nominated by our **expert panel** (see last page), who, after a heated discussion, voted for our 2008 winner...

### WINNER

**Juliet Harbutt: a woman with a passion**

After selling her share in the famous wine and cheese shop Jeroboams in 1991, cheese champion and journalist Juliet Harbutt set up the Great British Cheese Festival and British Cheese Awards ([thecheeseweb.com](http://thecheeseweb.com)), which have helped to encourage a passion for cheese production in Britain. In between, she has written numerous books, including *A Cook's Guide To Cheese* and *The World Encyclopaedia Of Cheese*. Last year, she fulfilled a long-held ambition to create her own cheese. With former bass guitarist of Blur, Alex James, she formed the Evenlode Partnership to develop a range, some from Alex's farm and some from artisan producers, using local ingredients and traditional methods. Juliet and Alex's first creation on the market is Little Wallop, a tasty goat's cheese that's washed in cider brandy and wrapped in vine leaves.

### RUNNERS-UP

#### ★ Paul Kelly: champion of chicken

Derek Kelly first started selling his famous free-range Kelly Bronze turkeys to the public in 1984. His son Paul recently decided to use his expertise to produce a chicken like the birds our grandparents used to eat. Produced just once a year in time for the Easter holidays, they're free-range and hung for at least 10 days for a more flavoursome, tender meat. (01245 223581; [kellybronze.co.uk](http://kellybronze.co.uk))

#### ★ Peter and Elma McLaren: pig farmers par excellence

The McLaren's farm old-fashioned breeds of pig the old-fashioned way – no drugs, no growth-promoters – and the result is flavour-packed bacon and sausages that taste fantastic (01875 870551; [ballencriefrppigs.co.uk](http://ballencriefrppigs.co.uk)). ►