

## No such thing as 'too many cooks'!

31<sup>st</sup> January 2013

Fourteen of the keenest young cooks from Bromstone School had their enthusiasm rewarded with a very special lesson this week. Their school kitchen became the location for an inspirational mini-masterclass from two of Kent's best chefs.

Jason Freedman from The Minnis and Craig Edgell from East Kent College gave their time to help show these aspiring young cooks some great new ideas for how to be creative with the Thanet Earth products of peppers, cucumbers and speciality tomatoes.

The event was a way of introducing the opportunity of the Thanet Schools Recipe Competition to the pupils of Bromstone School. Sponsored by Tesco, Thanet Earth and East Kent College, the competition has opened to entries from children aged 5-16 from every school in Thanet, with successful entrants getting the chance to compete at a Masterchef-style cook-off at East Kent College on Wednesday 20<sup>th</sup> March. Top prize for each age group is £250 for school cooking equipment.

Schools need to move quickly to enter the competition – entries must be received by 8<sup>th</sup> February!

More information about the competition is online at [www.thanetearth.com/recipecomp](http://www.thanetearth.com/recipecomp)

Jason Freedman is Executive Chef at The Minnis Bar & Restaurant in Birchington. Local food, home-cured meats and an ever-evolving menu are all features of Jason's relaxed, friendly restaurant.

Craig Edgell is a Thanet College graduate who's now back as a teacher at the East Kent College after building his reputation as Head Chef at the very popular Eddie Gilbert's of Ramsgate. He has a love of good local ingredients and has spent time learning the arts of the butcher and fishmonger too.



## What schools need to do to enter

'Information for Schools' and entry forms are available on our website, at [www.thanetearth.com/recipecomp](http://www.thanetearth.com/recipecomp)

Entries should be submitted **by the school** before 8<sup>th</sup> February 2013. Entries from schoolchildren sent directly cannot be considered.

Entries will be assessed and shortlisted, with 4 finalists in each category invited to show us how they cook their dish on Wednesday 20<sup>th</sup> March (3-5pm). The judging panel will then announce the winners and award the prizes.

Check back to [www.thanetearth.com](http://www.thanetearth.com), or follow us on Twitter @thanetearth.

### Competition timetable:

Deadline for submission of entries:	Friday 8 <sup>th</sup> February 2013
Notification of finalists:	Friday 1 <sup>st</sup> March 2013
Cook-off at East Kent College (3-5pm)	Wednesday 20 <sup>th</sup> March 2013

### COMPETITION CONTACTS:

Download guidelines and entry form at:

[www.thanetearth.com/recipecomp](http://www.thanetearth.com/recipecomp)

EMAIL:

[recipecomp@thanetearth.com](mailto:recipecomp@thanetearth.com)

## COMPETITION PARTNERS



### Information for editors:



Thanet Earth is a state-of-the-art greenhouse development in Kent. When completed the site will feature seven enormous greenhouses, producing tomatoes, peppers and cucumbers. So far, four of the greenhouses have been constructed and are fully operational alongside an on-site packing factory. The crops are sold to the UK's supermarkets.

Thanet Earth is a joint venture, owned jointly by the Fresca Group of companies and three specialist grower companies.

For information about the business, its background and operations, see [www.thanetearth.com](http://www.thanetearth.com)

### Further information available from:

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