

new British talent

olive's 21 future stars of the foodie world are passionate about what they do and know the importance of giving good value Words FIONA SIMS

THE BREWER JOHN BRYAN

'Ask a beer nut about their favourite brewers, and John Bryan is bound to come up,' says Mark Dorber, founder of Britain's Beer Academy. John's multi-award-winning beers, made at Oakham Ales in Peterborough, aren't new, but the scale of the operation is. Recently moved into a new brewery, John is turning out double the quantity of the delicious flagship JHB and other favourites such as Bishop's Farewell and White Dwarf. Innovative pilot ales and special beers are made at the brew pub, The Brewery Tap. (01733 370600; oakhamales.com)



THE ENTREPRENEUR JOHN GREGORY-SMITH

Three years ago a friend asked John Gregory-Smith for one of his curry recipes, so he handed over a pot of his home-blended spice mix. Such was the popularity among friends and family, that by the beginning of 2008 he jacked in his job to concentrate on this new business. It didn't take long to prove his entrepreneurial spirit - by October, John had all three flavours of his Mighty Spice blends - Indian Tandoori, Thai Green Spice and Chinese Szechwan - in Sainsbury's. (mightyspice.com)

JOHN'S HOT TIP 'When making soup from leftover veg, add a couple of tablespoons of Indian spice mix to give it some punch.'



THE RESTAURANT MANAGER NICOLA BARLTROP

Ever since serving the canapés at her parents' dinner parties, Nicola Barltrop knew what she wanted to do. Having worked in restaurants since she was 16, including stints for Gordon Ramsay, last year she moved to Quo Vadis, one of London's most celebrated new openings. Her mix of warmth and efficiency makes her a rare gem. 'Nicky has the most amazing knack for knowing who guests are and exactly what they want,' says Quo Vadis and Barrafinna co-owner Eddie Hart.



'She's also incredibly passionate about food and wine.' (020 7437 9585; quovadissoho.co.uk)

NICOLA'S HOT TIP 'Enjoy a bargain lunch at Hereford Road (herefordroad.org) for just £9.'



THE WINE BAR OWNERS ED WILSON, RICHARD MARTINEZ AND VINCENT WALLARD (L-R)

Ever since London wine bar Terroirs opened last year, it's been a hit. Terroirs serves local, seasonal food and natural wine - that's organic and biodynamic wines made with minimal intervention - with no added sugars, foreign yeasts and sometimes no sulphur dioxide (so in theory, no hangovers). (020 7036 0660; terroirswinebar.com)

VINCENT'S HOT TIP 'Check out our affordable Vin de Table and Vins de Pays appellation wines. They will excite the palate as much as the purse.'



THE GARDENER ALYS FOWLER

'You don't need a big space or to spend lots of money to have a great garden,' says rising star Alys Fowler. Her training includes stints with RHS Wisley, New York's Botanical Gardens and Kew. Now she's head gardener at BBC Two's *Gardeners' World* and is author of *The Thrifty Gardener* (£16.99, Kyle Cathie, **olive** offer, £14.99*). (gardenersworld.com)

THE BUTCHER MARK GILCHRIST

Mark Gilchrist is on a mission to educate the world on the joys of game. After starting to shoot and cook at the age of seven, he now campaigns tirelessly on the subject, taking his message to schools and working as part of the Youth Food Movement - a network of young farmers, cooks, artisans and students committed to changing the future of food and farming (youthfoodmovement.org) for the better. He's appeared on *The FWord*, BBC Radio 4's *The Food Show* and BBC Two's *Market Kitchen* and runs a specialist game catering company and game lessons. (gameforeverything.co.uk)

THE CHEESE-MAKER RICHARD HODGSON

When Richard Hodgson gave up his day job as a TV editor in Newcastle to return to his childhood home on the Isle of Wight, he never thought of becoming an award-winning cheese-maker. 'But I'd always wanted to do something myself,' he told **olive**, so when his mum suggested starting up a cheese company, he took a couple of day courses and a few batches later (made at his tiny Sandown cheese factory using local milk) the Isle of Wight Cheese Company was born. His first creation, Isle of Wight Blue, won Best English Cheese at the 2007 World Cheese Awards. 'And I only made it because the name had such a nice ring to it,' he laughs. (isleofwightcheese.co.uk)

RICHARD'S HOT TIP 'If you buy your cheese from a supermarket, wait until they knock down the price at the end of the day - cheese always tastes better just past its sell-by date.'



PHOTOGRAPHS: TOBY GLANVILLE, BBC; JULIAN WINSLOW, TERI PENGILLEVINI SYNDICATION. * FOR **olive** BOOK OFFERS, CALL 0872 562313

THE CHOCOLATIER PAUL WAYNE GREGORY
Paul Wayne Gregory is the new name to know in the world of couture chocolate. His award-winning creations are visually striking, incredible to eat and include flavours such as passion fruit and space dust. Gregory has big plans for his South London-based business - opening a new chocolate school, launching a range of chocolate spreads and, best of all, reducing his prices 'so more people can enjoy them'. Buy them online - £14.99 for 12 Pure Indulgence chocolates. (paulwaynegregory.com)
PAUL'S HOT TIP 'When buying chocolate, check the ingredients to make sure it contains cocoa butter, not vegetable fat, as this will compromise the taste.'



THE BARTENDER JAKE BLANCH

Just 18 years old, Jake Blanch is the next big thing behind the bar, insists Nick Strangeway, one of London's chief cocktail gurus and current holder of the title, World's Best Bartender. Jake has already proved his talents at Strangeway's bar, Hawksmoor, and is currently wowing regulars at private members' bar, Paramount, in London's Centrepoint. How has he managed to gain such praise at so tender an age? His parents own the super-chic Blanch House in Brighton, where he spent many hours watching and learning behind the bar.



JAKE'S HOT TIP 'It's easy to make your own infusions for homemade cocktails. Macerate an ingredient such as fruit until it gives up its flavour flavour - just make sure you can still taste the main spirit.'



THE PUB LANDLORD MARCUS WELFORD
You've got to be doing something pretty special to draw crowds to a pub hidden away in sleepy Strathern, Leicestershire. Marcus Welford and partners, Ben Jones and chef Sean Hope, have created what might be the perfect local, The Red Lion. The pub comes with a vegetable allotment in the car park, sophisticated wine list and hearty collection of real ales. (01949 860868; theolivebranchpub.com)



THE WINEMAKER SAM LINDO
Sam Lindo is a chip off the old block. Following in the footsteps of his ex-RAF pilot father, Bob (above left, pictured with Sam), who created the award-winning Camel Valley 20 years ago, Sam joined the family business in 2005. Since then, the winery has taken the Vintners Trophy for Best UK English Sparkling Wine two years in a row. Sam was no novice when he joined, bringing new techniques and skills gleaned while working in vineyards in New Zealand. (camelvalley.com)
SAM'S HOT TIP 'I love English wines but I also think you can't go wrong with New Zealand - it has had some big harvests so expect to see some nice wines at fantastic prices this year, particularly Marlborough Sauvignon Blanc.'



THE WEBSITE FOODFULLSTOP.COM
One of the best food sites around, foodfullstop.com is a labour of love for founders Charlie O'Connor, chef Blanche Vaughan and Zoë Cordy-Simpson. Bringing the best of the country's farmers' markets straight to your door, they painstakingly search the country for small producers. The **olive** team particularly love its Dorset Farms ham, England Preserves jams and chutneys, and award-winning triple-choc brownies from Sweet Things.



THE CAMPAIGNER TOM MACMILLAN
The Food Ethics Council promotes ethical food and farming. That means focusing on issues like trade policy, farming practices and subsidies, food labels, water scarcity and sustainability. As the charity's executive director, Tom MacMillan spreads its message: that it should be easy for us to eat flavourful, healthy food, that's fair to people, animals and the planet. (0845 345 8574; foodethicscouncil.org)
TOM'S HOT TIP 'Get a veg box delivered and use the time saved to tell your MP you want a fair and sustainable food system.'



THE TV CHEF MATT TEBBUTT
Co-presenter of BBC Two's *Market Kitchen*, and regular on BBC One's *Saturday Kitchen*, Matt Tebbutt is rising quickly through the food TV ranks. As well as owning multi-award-winning Welsh restaurant, The Foxhunter, he has also recently published his first book, *Matt Tebbutt Cooks Country* (£20 Mitchell Beazley, **olive** offer, £18*). His rustic recipes combine a love of modern British cooking and countryside. (01873 881101; thefoxhunter.com)

THE FISHMONGER JOHN GODDEN
'I want the whole country to know about good fish,' enthuses the 28-year-old Cornwall-based fish supplier. He set up Flying Fish Seafoods in 2006, buying direct from day boats and sourcing the best hand-dived scallops from the nearby Helford River. 'I never buy from the big vessels, only day boats - the difference in quality is huge,' he says. (flyingfishseafoods.co.uk)
JOHN'S HOT TIP 'Speak to your fishmonger before buying - fish is seasonal so they can advise you on what's around, what's affordable and where you'll find the best quality. Seek out sustainable fish such as ling - it's a quarter of the price of cod.'

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THE RESTAURANT DESIGNER RUSSELL SAGE
With an expert eye for fresh talent, Gordon Ramsay was quick to engage designer Russell Sage to create the sumptuous interiors of his latest London pub, York and Albany. He's also designed Ramsay's Savoy Grill, due to open in October, and is soon to work on bastion of British hospitality, The Goring Hotel. Look out for his signature style of British country house with a twist, using British-made materials and furniture. (russellsagestudio.co.uk)



THE SOMMELIER LAURA RHYS
Legendary master of wine-cum-hotelier, Gerard Basset, has mentored many great sommeliers, sending them out into the big, wide world to spread the word. But Laura Rhys is so talented he's kept her for himself. The 27-year-old cut her teeth at hotel group Hotel du Vin (of which Basset was co-founder), then followed her teacher to his new venture, Hotel Terravina in Hampshire. Last year she claimed the title of Young Sommelier of the Year. 'Laura is charming, highly dynamic and her wine knowledge is extremely good,' Basset tells **olive**. 'She's the complete opposite to the old-style sommelier who was snooty and unapproachable.' (023 8029 3784; hotelterravina.co.uk)
LAURA'S HOT TIP 'The Rhône Valley has some outstanding producers offering great value for money. Try Crozes Hermitage, Les Gravières, Jean-Luc Colombo 2006, (£11.39, Waitrose) or Côte du Rhône Réserve, Perrin et fils 2006 (£7.99, Majestic).



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THE BLOGGER TONY NAYLOR

Tony Naylor thinks too much food writing is awestruck, cosy and presumes that everybody who cares about food is loaded. His regular entries for *The Guardian's Word of Mouth* blog couldn't be further from that stereotype. 'Food is important but it's crucial to retain a sense of humour about the culture around it and the characters involved,' he says. Think sharp, irreverent and passionate - just the kind of writing **olive** is all about, which is why he's also one of our favourite contributors. Here's his take on the recent revival of cheap takeaway, 'Before we *Word of Mouth*ers get on our collective high horse (it's rare breed, it's organic, it's hung for 36 days) let's just, well, not. As convinced as we all might be about the virtues and pleasures of cooking from scratch, who here can (or would want to) say that they haven't spent many happy Sunday nights, takeaway in one hand, remote control in the other? Let he who is without a selection of menus stuffed in a drawer in the kitchen cast the first stone. Or something.' (guardian.co.uk/lifeandstyle/wordofmouth)

THE CHEFS

LISA ALLEN

Lancashire-born Lisa Allen has twice been finalist for prestigious professional chef award, the Roux Scholarship. The youngster has risen rapidly under the guidance of chef-patron Nigel Haworth at his Michelin-starred Northcote Manor, taking the role of head chef at just 24. An enthusiastic ambassador for the industry, she holds cookery demos in local schools, while also proving herself a skilful manager at the restaurant, building strong relations with her team and local suppliers. Watch this space for a second star. (01254 240555; northcote.com)



ROY BRETT

Brett is one of Scotland's most gifted young chefs and is particularly good with fish. Under his guidance The Grill at the Dakota Forth Bridge hotel has just scooped Scottish Seafood Restaurant of the Year - and it's the only restaurant in Scotland that is certified by the Marine Stewardship Council - a plus for customers who don't want to compromise on quality or conscience. But then he did work for Rick Stein for five years before returning home. (0870 423 4293; dakotaforthbridge.co.uk/barandgrill)



JACOB KENEDY

Soho restaurant Bocca di Lupo was an instant hit when it opened last year, and it's firmly on **olive's** list of top Italian restaurants in the capital. The man behind the success is chef/proprietor Jacob Kenedy, who has previously worked with Californian legend Nancy Oakes at her San Francisco restaurant, Boulevard, and at London's Moro. Now his first solo endeavour is a masterclass in regional Italian cooking. The menu takes its inspiration from all over Italy and most choices come in small or larger portions, perfect for sharing. Enjoy dishes such as tagliata of grilled rib of beef with parmesan, rocket and rosemary (£24 per person, for two to share). (020 7734 2223; boccadilupo.com)



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