

Hertfordshire Life  
**FOOD  
 & DRINK**  
 AWARDS 2017

*Hundreds of entries have poured in for the 2017 Hertfordshire Life Food and Drink Awards. Nominations have now closed and it's over to our esteemed independent panel of judges to find the best in the county's food and drink industry. Meet them overleaf*

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**NICK MOORHOUSE**

Until 2009, Nick was a divisional managing director in the leisure sector of The Compass Group, one of the world's largest catering and hospitality companies. He was responsible for contracts with a value of in excess of £70m including venues such as the Royal Albert Hall and Glyndebourne and events such as The Open golf championship and Ryder Cup. He is now operations director of Hatfield House, where catering is but one element of his diverse position.



**SHARON STRUCKMAN**

Working regularly with amazing chefs, food and product producers has given Sharon extensive experience in producing beautiful photographic images. She has always been passionate about food and worked in a number of hotels in South Africa. Surrounded by creative chefs and delicious produce you will always find her at food markets and festivals. She writes the *Fine Foodie* column for *Hertfordshire Life* as well as contributing to several online magazines.

**MARK GOODY**

With a background in vehicle engineering, including time in Formula 1, Mark has now worked in the retail motor industry for the last 14 years. As centre principle of Porsche Centre Hatfield, Mark's passion is to deliver outstanding customer service combined with an attention to detail the Porsche brand demands.



**SAIRA HAMILTON**

Saira was a finalist in BBC's *MasterChef* in 2013 and won praise from the judges for her Bengali-inspired food. Through her catering company Small Aubergine, Saira offers private dining, hosts supper-clubs and runs cookery masterclasses. She has written three cookbooks, *Kitchen Favourites with Saira: Chilli, Ginger and Garlic* and is working on a new book of Bangladeshi cuisine. Find out more about Saira via social media and at her Facebook page Saira Hamilton Chef.



**ANDREI LUSSMANN**

In 2002 Andrei founded Lussmanns with the aim of bringing sustainable dining to the high street. Now with five award-winning restaurants in Herts, he champions all things ethical, accessible and affordable. He is an ambassador for the Sustainable Restaurant Association, a member of the Fish2Fork Chef Club and was named UK Chef of the Year 2016 by the Marine Stewardship Council. His achievements have been recognised by *The Good Food Guide* since 2010.



**TOBY ARCHER**

Owner of The Cheese Plate in Buntingford, Toby has been a judge at the World Cheese Awards, where thousands of cheeses are judged. In 2013, Toby entered the Big Cheese Challenge at the World Cheese Awards and was awarded The Le Gruyere AOP highly commended for cheesemonger and cheese counter. His was the first business in Hertfordshire to receive this recognition.

# THE JUDGES



## TINA RICHARDSON

After running a busy farm shop and outdoor kitchen, which was made into a BBC series, *Jimmy's Farm*, Tina became a consultant, setting up farm shops and delicatessens. She is now an established food writer, presenter and stylist. Her *Humble Herb: A Cook's Guide to Herbs* recipe book series is instrumental in creating her Humble Herb food range. Tina's recipes feature monthly in *Hertfordshire Life* and she has demonstrated her recipes globally. Tina lives in Stanstead Abbots.



## HARRY LOMAS

Harry spent 34 years in the Army working with the Royal Household arranging state and ceremonial hospitality and overseeing the feeding of troops worldwide. He has featured in television programmes such as *Saturday Kitchen* and *MasterChef* and was catering manager at the Excel Centre during the 2012 London Olympics. He has been executive head chef at The Grove for four years where he leads a 90-strong team.

## DUNCAN GAMMIE

After working as a sommelier and restaurant manager of a Michelin star restaurant, Duncan moved to Hertfordshire with the aim of educating people on the subject of wine.

His business The Wine Education Company works with restaurants, pubs and hotels to ensure staff can talk confidently about wine. He also hosts a variety of wine tastings in Hertfordshire and the surrounding counties.



## RICHARD CAWTHORNE

Richard is Hertfordshire Life's food and drink editor. He has been a journalist for more than 25 years, starting with Eastern Counties Newspapers in his home city of Norwich. His other main interests are business and leisure travel, hotels, culture and lifestyle.

He has lived and worked in New York, Jamaica and the Seychelles and is now resident in St Albans.



## JANEY LEE GRACE

Hertfordshire-based Janey is an Amazon number one bestselling author, and co-presenter on the UK's biggest radio show, *Steve Wright in the Afternoon* on BBC Radio 2. She has twice been voted the number one personality in the *Natural Beauty Industry Yearbook* and runs training workshops and consultations on Media Breakthrough for small businesses and solopreneurs. She is passionate about healthy and delicious food in the county.



## CELIA WARBRICK

Celia's love of food came about because of shockingly bad boarding school meals, compounded by her mother's pretty awful cooking. She decided there had to be more to food! Now a passionate cook and ingredients shopper, she loves the huge choice of local markets in the county. Through her business, Moneyhill Interiors, she is able to combine both her love of food and drink with the latest in design and high-tech appliances.