

DEVON FOOD HEROES

Peter Gorton & Adrian Oakes

THE IMPORTANCE OF locally produced food extends far beyond the quality of the produce we like to eat and drink. While there's no denying the attraction of cheap food, we are becoming increasingly aware of the damage to the environment that comes with industrial agricultural methods and the over-use of fertilisers and pesticides.

Flying in produce thousands of miles to stock our supermarket shelves may provide inexpensive out-of-season fruit and vegetables, but what about the real cost of this in terms of the effect it has on our fragile world?

In *Devon Food Heroes* the authors, a world-class chef and one of our most highly regarded photographers, set out to introduce the reader to some of the county's best producers who are committed to providing food of the highest quality using environmentally sound methods of production. While many of these look back to traditional practices in growing food, they are also embracing new technology and up-to-the-minute science in ensuring their product is healthy both to those who eat it and to the world in which we all live.

From bakers and beekeepers to ice cream makers and shellfish farmers, each offers an insight into how a better food future can be achieved through innovation, determination and an overwhelming desire to produce delicious food of the highest quality. And to help prove the point the book contains delicious recipes using ingredients from our *Devon Food Heroes* created specially for this book.

ABOUT THE AUTHORS

PETER is an award winning Masterchef of Great Britain and one of Devon's finest chefs. He began his career in 1980 at the age of 16 and trained at some of the best restaurants in Great Britain and around the world. He then became the chef/proprietor of the Carved Angel restaurants and cafés in Exeter, Taunton and Dartmouth and The Horn of Plenty in Devon. Peter lives in Devon with his wife and two children, and has become one of the best known and well regarded chefs with years of Michelin star experience. Peter now runs his own restaurant in Tavistock, Gorton's. www.gortons-tavistock.co.uk

ADRIAN is a landscape and contemporary photographer based in Exmouth, Devon where he lives with his family. His clients include The Dartmoor National Park Authority, National Trust and many businesses and tourist attractions throughout Devon. Adrian also supplies galleries and retailers throughout the South West who sell prints, canvases and cards of his work. This collaboration with Peter is Adrian's sixth hardback book (his others include *Panoramic Dartmoor* and *Portrait of the English Riviera*) and has taken him in a new direction with his photography with its focus on people and food. www.adrianoakes.com

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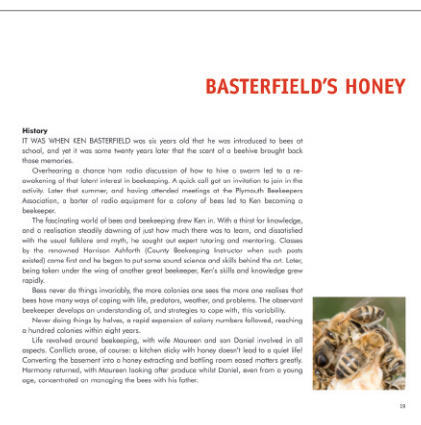
Left: South Devon Chilli Farm

Right: Picking goes on whatever the weather, Pebblebed Wines



Left: Dave and Marilyn Johnson, Norsworthy Farm Dairy Goats

Right: Victoria, Cranfield's Foods



Examples of double-page spreads