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Morston Hall ^{20th} anniversary magazine



20th Anniversary Special Offers – Cookery Demonstration Dates

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Welcome

2011 ended on a real high as we appeared for the first time at number 50 in The Sunday Times Top 100 Restaurants list! But 2012 is a remarkable year of personal and professional celebration for us. As well as Morston Hall's 20th anniversary, we are celebrating our 25th wedding anniversary, our eldest son Harry will turn 18 and we are also looking forward to Galton's 50th. With all this in mind we wanted to commemorate this landmark year for the Blackiston's in style to replace our annual newsletter with a magazine that we hope you will enjoy and keep.

To say time has flown is an understatement. With all the changes that Morston Hall has seen, we have always been able to rely on support from our families and wonderful team of staff - too many over the years to mention, but all highly valued and an immense contributing factor to our success. We also have enormous gratitude to our guests who have shown such wonderful loyalty and belief in us over two decades.

Since 1992 Morston has gone from strength-to-strength and we have made some fantastic friends along the way. We are thrilled to have gathered together a few of the people who have contributed to Morston Hall's success in this magazine, which reminded us of some really happy landmarks in our twenty years. From Delia Smith's personal recommendation that we open in Norfolk to such generous words from Michel Roux about his recent visit, we are proud to be able to share some of our story with you.

Our thanks go to everyone who has said such kind and generous words, including great friends Sat Bains, Prue Leith, Henry Blofeld, Dion Dublin, and Darren Bicknell. We had real fun in the kitchen with Alastair Cook and hope that you will be amused by Matt Dawson's 'global floppy, prongy thing', which we are assured can be found in his kitchen, and by what James Martin considers appropriate shooting attire!

Whether for lunch, dinner, to enjoy our anniversary special offer overnight package, for a cookery demonstration or for one of our wine evenings, we very much hope that you will come and visit during 2012 to help us celebrate two decades at Morston Hall.

Who knows what the future holds but we certainly look forward to welcoming you back and sincerely thank you for your valuable support and friendship.

Tracy Galton

Follow us on
twitter
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Facebook

www.galtonblackiston.com
www.morstonhall.com



“A visit to Morston Hall is a real occasion. I took two of my children there when they were aged 10 and six – everyone was so warm and welcoming, they absolutely loved it! It’s a very high quality place but chilled out at the same time. I always look forward to visiting.
Dion Dublin – www.thedube.com”

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*Michelin-star chef, Galton Blackiston,
gives our kitchens a rave review.*

When Galton Blackiston says his Bryan Turner kitchen is "perfect in every way", you know you are onto something. We designed Galton's kitchen to meet his many needs: family life, entertaining, even cookery demonstrations. Chosen for our creativity and craftsmanship, Galton says he can't imagine his kitchen any other way.

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*BBC Good Food magazine, March 2007. Galton is a Michelin star TV celebrity chef and owner of multi award winning charity (Help for Heroes), Morston Hall, Morston, Norfolk.

To celebrate
**Morston
 Hall's**
 20th anniversary

Stay any two consecutive nights during 2012 (excluding Christmas week) and share in our success with: a half bottle of champagne in your room on arrival and a copy of Galton's Return to Real Cooking to enjoy when you return home.

**

Escape Route – 3 night package

During February, March, April, November and December 2012 Morston Hall is offering special room rates. Instead of our normal tariff of £930 - £1140 for three consecutive nights, the rate is reduced to £800 - £970 (single prices on request) and includes dinner, breakfast and a welcoming cream tea on arrival. This offer is based on two people sharing and excludes Saturdays, Christmas week, New Year and public bank holidays.

**

For 2012 tariffs and other special offers please telephone 01263 741041 or visit www.morstonhall.com



Image: Katja Becker

General Terms and Conditions: These offers are non-transferable and neither can be used in conjunction with any other offer. The anniversary promotion is available to guests staying two or more consecutive nights – one half bottle of champagne and one book per booking. Galton's Return to Real Cooking is the only book available as part of this offer.

Diary
 Dates
 at Morston Hall

Galton Blackiston conducts a number of half day cookery demonstrations and residential courses during the year to show guests how recipes are prepared for harmonious results at the table. Since these activities are invariably over-subscribed, early reservations are essential to avoid disappointment.

Cookery demonstrations

For all half-day demonstrations at Morston Hall participants are asked to arrive in time for coffee and home-made biscuits at 10am. The demonstrations begin at 10:30am, drawing to a close at around 2pm, after a light lunch with a glass of wine.

Half-day cookery demonstrations £75 per person. To book your place, please call Morston Hall with your credit card and address details. A confirmation will then be sent to you. Should you need to cancel, a full refund will be given subject to notice of 21 days or, after then, only if the place is re-booked.

Residential three day cookery course

Participants arrive in time for tea by the open fire and settle in before dinner at 7:30 for 8:00pm. Breakfast is served each day from 8:30am, with coffee in the lounges around 10:00am, where we assemble before going into the kitchen at 10:30am. A light lunch, usually something that Galton has prepared during the demonstration, is served in the dining room with a glass of wine. The rest of the day is then free for participants to enjoy the local attractions before tea at around 4:30pm in the lounges.

Each evening, after dinner, Galton will join you for drinks and coffee to discuss the meal and answer any questions that may arise. He will also give out the next day's cookery demonstration recipes which, of course, are yours to take home as reference work. On departure day, there will be a cookery demonstration followed by lunch.

The price of the course is £730 to £805 per person, based on two people sharing a room, this includes all meals. However, if a partner is not a course-participant then an all inclusive tariff for that person is £570 to £645 (single occupancy from £890).

A non-refundable deposit of £400 per room is required. If a cancellation is made, the deposit will be returned in full only if the room is re-let.



Half Day Demonstration Dates:

- 6th, 13th & 20th March**
Looking back over 20 years of cooking and revamping old classics
- 17th April**
A Taste of Norfolk with Head Chef, Richard Bainbridge
- 15th, 22nd & 29th May**
A morning of fish and summer cooking
- 19th June**
Men only!
- 11th & 18th September**
Galton's favourite recipes of 20 years at Morston Hall
- 2nd & 16th October**
Autumn seasonal dishes
- 4th December**
Thinking of Christmas

Residential Demonstration Date:

Sunday 4th to Wednesday 7th November 2012



Other diary dates

In its 20th anniversary year, Morston Hall will be celebrating 20 years of wine and food in association with James Long of Corney & Barrow, Newmarket. Over the years James has made a selection of outstanding wines for our guests to taste alongside Galton's superb menus.

Summer Champagne Wine Evening – Wednesday 20th June

Informal wine tasting from the champagne area on the eve of midsummer's night. Wine tasting in our walled garden, followed by a three course dinner and a glass of wine with each course. £100 per person, or to stay at £190 / £200 per person.

Black Tie Corney & Barrow Wine Evenings – Friday 23rd & 30th November 2012

A more formal black tie evening, with James giving us the benefit of his knowledge and comparing various wines throughout the meal. £115 per person, or to stay at £205 / £215 per person.

For more information and bookings please telephone Morston Hall on 01263 741041



Celebrated around the world for his understanding of the pleasure of food, chef

Michael Ray
congratulates Morston Hall on its 20 year anniversary.



I met Galton 14 years ago and respect him enormously. We share a passion for food – we were both born to make people happy, which is the aim of a truly successful chef. We are not here just for the moment - we have both been chefs for many years, we continue to cook every day and we will be cooking for many years to come.

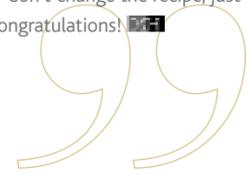
We also both enjoy shooting – in fact I have been shooting in Norfolk over 100 times and I have built up a real affinity with the people there. I regularly shoot in the Champagne region and Sologne, but Britain has the best game in the world - such a rich selection of fantastic healthy meat that is inexpensive, such as wild pigeon, grouse, woodcock and pheasant. When I shoot I look for quality birds and only shoot for the pot; game is the ultimate free-range food.

In my opinion the visual appearance of a dish must be secondary to the taste and Galton's cooking is all about pleasure. This is why I admire him - his priority is to perfect and maximise flavour and cook each dish beautifully; really good chefs have this in their genes. Anyone can learn a new skill, but exceptional chefs must be born with a discerning palette, natural creativity and a genuine passion for ingredients.

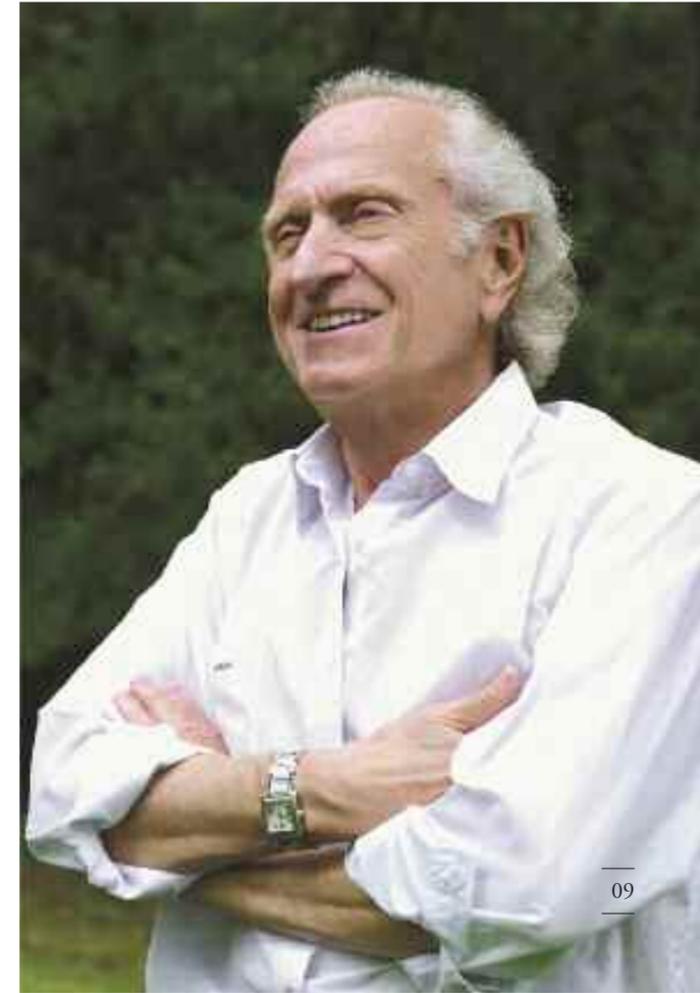
Among professional chefs there really is only one guide that is universally respected and that is Michelin. There are many guides that include entertaining reviews, but Michelin is in a class of its own and it requires something very special to achieve this status. Morston Hall has a Michelin Star because it is a little gem. It is a destination where you are guaranteed the most comfortable room with staff that go out of their way to make you feel welcome, as well as excellent food with a wine list to match. For me, it's a little slice of heaven.

It is so wonderful to see fresh, young British people front of house, caring so much about what they do; the service and the cooking. The dinner I enjoyed at Morston Hall last year was one of the most sublime meals I have had for the last few years – perfection all the way from beginning to end!

My advice to Tracy and Galton for the next twenty years? You are running a place of great gastronomy - don't change the recipe, just carry on doing what you are doing! Congratulations!



“ Morston Hall has a Michelin Star because it is a little gem. It is a destination where you are guaranteed the most comfortable room with staff that go out of their way to make you feel welcome and excellent food with a wine list to match. For me, it's a little slice of heaven. ”





A GOOD INNINGS

As they prepared for their New Year's Eve wedding, England's One Day International Cricket Captain, Alastair Cook, MBE, and fiancée Alice, were guests of honour at Morston Hall's 2011 Corney & Barrow Wine Evening. Before the dinner Galton invited Alastair behind the scenes.

Seeing two of the country's most highly-praised professionals together talking about the finer points of cricket and cooking you would think both men had never wanted to do anything else. But neither Alastair nor Galton has ended up where they seemed destined to begin. At the tender age of eight, Alastair won a place at the prestigious St Paul's Cathedral Choir School as a chorister and was then granted a music scholarship to Bedford School – it was there he was spotted by the MCC (Marylebone Cricket Club). He went on to become the youngest Englishman to reach 1,000, 2,000, 3,000, 4,000 and 5,000 Test runs, making centuries in his first Tests against India, Pakistan, the West Indies and Bangladesh. He is also the only Englishman to score seven Test centuries before his 23rd birthday.

Galton left school to play for Kent, but in 1979 abandoned his cricketing career and headed into the kitchen. As they prepare a saddle of lamb for that evening's dinner Galton gives blunt reasoning for their ultimate career choices: "There is a distinct margin between being good at something and being good enough to make a living out of your passion. Becoming a professional cricketer was my childhood-dream but it became clear to me very quickly that I wasn't the best-of-the-best in that profession, so I decided to put my energy into perfecting my culinary skills."

The conversation only fleetingly moves away from cricket (Galton recalling running Ashley Giles out at a charity match at Belvoir Castle, the Australian Series and their analysis of England's recent tour to India), Alastair imparts some sage advice learnt on his travels: "In India, always eat what the locals eat. I missed my third Test Match thanks to Deli-belly, which is a tough way to learn that lesson." Alastair is refreshingly honest about his talent in the kitchen: "I can cook good English fodder – roasts and that sort of thing and I love to barbeque but I can't make fancy sauces." Seizing an opportunity to improve, he asks: "Any advice?" Galton shakes his head: "Sauces are the hardest thing to make – you need a good stock, plenty of time and loads of practice."

“Sauces are the hardest thing to make – you need a good stock, plenty of time and loads of practice.”

Alastair's first visit to Morston Hall was thanks to his old team-mate and former-Essex Captain, Will Jefferson. "We were playing at a charity cricket match up here to raise money for cancer and knowing how tight Will was I expected to be staying in a complete dive! I couldn't believe it when we turned up at Morston Hall – I loved it and come back whenever I can. It's very private and a lovely environment to unwind."

Before Alastair departs he leaves Galton with gifts for his sons – for Sam an England cricket shirt and a signed bat for Harry. Above his autograph on the shirt is an intuitive note to another aspiring cricketer: "You can wear one of these one day." So perhaps we will see a Blackiston open the batting for England. 



20th anniversary wine evenings



2012 SEES MORSTON HALL HOST TWO CELEBRATORY 20TH ANNIVERSARY WINE EVENINGS

Don't miss your opportunity to celebrate 20 years at Morston Hall in association with James Long of Corney & Barrow, Newmarket, who works closely with Morston Hall's Sommelier, Robert Harrison to select a creative list of wines for each evening.

Summer Champagne Wine Evening Wednesday 20th June 2012

This informal tasting from the Champagne region will take place on the eve of midsummer's night in the picturesque setting of Morston Hall's walled garden, followed by a three course dinner with a glass of wine with each course. Tickets cost £100 per person for dinner or £190 - £200 per person for dinner, bed and breakfast.

Black Tie Corney & Barrow Wine Evenings Friday 23rd & Friday 30th November 2012

This formal black tie evening includes James Long giving guests the benefit of his knowledge and comparing a series of carefully selected wines throughout dinner. Tickets cost £115 per person or £205 - £215 per person for dinner, bed and breakfast.

For more information and bookings please telephone Morston Hall on 01263 741041

◆ BRYAN TURNER ◆
Designers ◆ KITCHEN FURNITURE ◆ Makers



A FINE ACCOMPANIMENT



Bryan Turner is proud to be a business partner to Galton Blackiston. Apart from their obvious and natural affinity for all things culinary, both the kitchen designer/furniture maker and the Michelin-starred chef have an unwavering determination for achieving the highest possible standards, being sticklers for details, and being individual in everything they do.



Their partnership developed eight years ago when Bryan designed and created Galton and Tracey's kitchen and utility room at their private home. Chosen for creativity and craftsmanship, Galton says he can't imagine his kitchen any other way. Seeing a natural path for workflow, and inspired by the potential to improve the way Galton could use his kitchen, Bryan created a warm, practical, yet versatile living space for Blackiston family life, entertaining and cookery demonstrations.

Since then, Bryan Turner Kitchen Furniture has designed and handmade furniture for several rooms in Galton and Tracey's home, and is currently designing wardrobes for their son's bedroom. Bryan has also created bedroom and occasional furniture for several principle rooms in Morston Hall, and for all of the new Pavilion rooms in the annex.

Bryan Turner Kitchen Furniture employs time-served cabinet makers, craftsmen, designers and operations staff in Norfolk, serving customers throughout the UK. The team share a passion for handcrafting bespoke furniture of excellence in both quality and design. Part of their philosophy is that proportion and details are paramount to perfection, so even the subtlest of design elements are deliberately handcrafted to the most exacting standards.

"It's all about the details," says Bryan Turner, Founder and Director of Bryan Turner Kitchen Furniture. "The size of rails, the positioning of handles, the fine details of mouldings and turnings make a huge difference to the finished overall proportions that make furniture look right. We're genuinely passionate about what we do. It's not just a job."

Attention to detail and quality of craftsmanship sees Bryan Turner Kitchen Furniture frequently featured in magazines such as *Period Living* and *Beautiful Kitchens*, and the company is fast becoming known for its creativity of design. Whether complementing extraordinary surroundings or providing continuity to an architect's vision, the design team is creating sophisticated, architecturally sensitive spaces.



"While function is vital to every kitchen we design, we carefully consider client needs, surroundings and lifestyles from the outset," explains Bryan. "Similar to how an architect fulfils their vision, our job is to work with the potential space, combined with composition, materials, colour and texture elements to create balanced, beautifully proportioned furniture that really works for our customers."

For example, this kitchen (featured left and below) was designed to draw attention to scenery outside: the brief was to make the most of the view across the garden from the room's bay window. Shaping the island to mirror the curve of the bay, seating and a window-facing prep area on the island all create a clear focal point - the garden view. At the same time, function and style are not compromised, with the result exceeding the customer's expectations.



To discuss any aspect of your kitchen project, or to request a brochure and latest supplement, contact Bryan Turner Kitchens on 01953 601567, email enquiries@bryanturnerkitchens.com or visit www.bryanturnerkitchens.com



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Each Chapter in the English Whisky's range is hand-produced in small batches which are distilled, matured and bottled at the distillery in Roudham, mid-Norfolk to ensure the highest standards are maintained.

Why Chapters? As a new distillery we wanted to offer customers the opportunity to follow the production of a fine single malt whisky, peated and unpeated, from conception through to...well, indefinitely! For this reason we thought it would make easy-reading to keep the development in chapters. At various ages, from 1-day-old through to 40-years-old, we will give you the opportunity to taste how the whisky is maturing. Each new bottling will be a new chapter to the 'The Book'.

Few people know that the story of whisky production has a rich heritage in England, but production stopped here over 100 years ago. The Nelstrop's, a family with a tradition in farming and milling of grain that goes back over 600 years, re-introduced a piece of important heritage back to England, with the help of world-renowned distiller, Iain Henderson. Today, we are delighted that whisky produced at The St George's Distillery has won high-praise from whisky connoisseurs, including Jim Murray and is exported around the globe.

We look forward to welcoming you to the distillery for a tour and to find out more about our award-winning whisky very soon.

English Whisky can be found on the drinks menu at Morston Hall and at Bakers and Larners in Holt.

The distillery is open to the public 7-days-a-week from 10am-5.30pm offering tours, a gift shop and coffee shop as well as a fantastic Whisky Shop selling 200 single malts from around the world.

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A masterclass

with Galton

Morston Hall has been running cookery demonstrations for the last 20 years. Emma Cook muscled in on a 'men only' morning to find out what's cooking.

On a surprisingly balmy October morning, twenty men have gathered in Galton Blackiston's Morston Hall kitchen. Most have never been in a professional kitchen before, but all of them sit with eagerness to learn from the master.

Morston Hall runs half-day and residential cookery demonstrations throughout the year. What makes them unique is that Galton is at the helm. "I'm genuinely interested in people and enjoy the demos and I firmly believe that when people book their place, they expect to see me cooking," he explains.

Galton takes the group step-by-step through recipes fit to meet Michelin Star standards and does it with remarkable grace. Prue Leith sums up Galton's approach: "He is a soft touch, but he is THE BEST... because he genuinely cares."

This morning his passion comes to the fore within minutes. Mid-flow, a hand goes up: "How long should I hang the pork for?" And thus begins the Gospel according to Galton: "Domestic kitchens don't have the right environment for hanging meat so you need to build up a great relationship with your butcher. You can buy meat from the supermarket that looks pretty but the flavour just isn't there. A really good butcher understands how to get the best out of a cut of meat. I rarely change suppliers because they know what I like and I can depend on them consistently delivering exceptional quality." And his suppliers are the best and predominantly local. The rack of pork from The Fruity Pig Co in Wells-Next-The-Sea is dark pink with a thick layer of fat that Galton transforms into mouth-watering crackling. Later, he opens a smart black box with orange livery that has a remarkable resemblance to a case of champagne – he actually reveals perfect Norfolk Peer new potatoes and can't resist waxing lyrical about their outstanding quality.

Watching Galton handle food with incredible confidence and seeing the fervour with which he teaches, really wanting his pupils to succeed makes me wonder if he isn't giving away a few too many secrets. "I want everyone who comes on the demos to learn new skills and leave with renewed confidence in the kitchen. When I put together the recipes for a demo I consider the level of the group but I also want to challenge them. But I do know what I profess to be easy takes years to perfect."

Galton does have one kitchen secret that no one can take home – Neil Alston. An immaculately presented and softly spoken gentleman, Neil is Galton's right hand man and has played an integral part in the demonstrations for 16 years. They have the most harmonious relationship; Mr Alston, as Galton calls him, anticipates Chef's every move and stands at his shoulder ready to react with the next ingredient prepared. They move around the kitchen together like perfectly-rehearsed performers.



So what brought this group of men to Morston Hall? For most, because of their interest in cooking, the demo followed by lunch was a gift. But why Morston Hall? "I commute to London and eat out at expensive restaurants regularly," explains Nick Markwell from Huntingdon. "So often the service is over-fussy and you leave feeling you haven't had good value for money. But the standards at Morston Hall are exceptional. Every time I've visited it has been bang on-the-money – it's as much about the atmosphere as the food, so today has been excellent." The rest of the table nod in agreement and with that Galton appears with the very reason they are all here – a flawlessly executed starter prepared by the man himself. **11**

- Galton Blackiston's Cookery Demonstration Recipes**
- Velouté of Foraged Mushrooms with Seared Scallop and Bacon Cream Foam
 - Crusty Cob with Cumin, Fennel, Sesame, Coriander and Poppy Seeds
 - ☺ ☺ —
 - Roast Rack of Pork with Crackling, Lemon, Garlic and Sage served with Buccaneer's Sauce
 - Norfolk Peer New Potatoes with Broad Beans and Peas
 - ☺ ☺ —
 - Passion Fruit Tart

———— To book your place or arrange a gift, please call 01263 741041 ————

A brief history in thyme

By Galton Blackiston

I'm sure I speak for Tracy as well as myself when I recall March 1st 1992 - I was in the kitchen, Tracy and Justin (our business partner at the time) out front. We encountered such extreme highs and one or two lows and still find ourselves continuously learning and maybe most of all still have a burning passion to improve in every aspect of our business.

Emily Green at The Independent wrote our first glowing review and from then on the phone hasn't stopped ringing. For the first few years we didn't take a day off unless the hotel and restaurant were empty – we're pleased to say we didn't have many days off! Our philosophy has always remained the same: lead by example to create a fun, approachable but always professional team who share our aim of welcoming guests back month after month, year after year. We are delighted that many of our dinner and hotel guests frequently return so we feel we have achieved our most important goal.

In our first year we were awarded a CATEY Award for the Best Newcomers in Great Britain, also a slating from a certain Tom Jaine in The Daily Telegraph and Good Food Guide. But what that did do was to make us think maybe we have to move with the times and we actually learnt a lot from Mr Jaine's criticisms. He was right! Customers continued to believe in us - we were busy, and as the years passed we managed to expand and improve. In 1994 Harry was born on a Saturday (so I didn't miss Norwich City playing!). Life changed and we moved out of the Hall's loft and into our own house in nearby Binham. We doubled our staff and continued to carry on full steam ahead.

Justin was bought-out in 1999 which coincided with us gaining, quite by surprise, a Michelin Star. Wow!! We had, for a few years, held a Bib Gourmand but to gain a Star was unheard of in Norfolk at the time.

We celebrated the millennium as a family at Morston, then tragedy – I lost my mother in July 2000. Suddenly my whole world fell down around me and Morston's 'lady who did the flowers' gone. Such support followed from family and staff and an incredible response from our customers gave great comfort and the will to carry on as my mother would have wished. Tracy, the brains, got her head stuck into refurbishments, and major improvements followed.

Meanwhile I stayed in the kitchen. I always maintained that the ingredients needed to be fresh and seasonal, hence our formula of having a set menu. Those journalists who criticised us for this at the time, suggesting we were making life easier for ourselves, completely missed the point – people who visit Morston Hall for two nights experience up to 14 different dishes so easing the pressure was never our motivation. 'Tasting Menus', which 20 years ago would have been called 'set menus', are now regularly seen in top restaurants! Our menus are still only printed half an hour before service because if someone arrives at my kitchen with an ingredient that is too tempting not to cook there and then I will adapt to achieve the best.



Galton (Spike as I know him), Tracy his wife and I go back a long way. I first met them when they were both working at John Tovey's famous Miller Howe country house hotel in the English Lakes. Galton, as young chef at the beginning of his career, and Tracy as front of house. There was an instant rapport, as not only did we share a love of good food and wine, but also a strong mutual passion for Norwich City Football Club, and over the years this has grown into a long-standing friendship.

I was thrilled therefore, years later, when they brought John Tovey's unique tradition of country house hospitality to Morston Hall in Norfolk, adding their own special blend of ideas and creativity.

Since then they have won many awards and accolades, including a much-coveted Michelin star, but at the same time, they have remained faithful to the tradition of good home cooking using the finest ingredients.

Photograph courtesy of Trevor Leighton

Things continued to go from strength to strength. Sam came along at the end of 2000 and our family was complete. The next huge step was television. The Great British Menu came about and the response was amazing - in fact the whole explosion of TV cooking I still find extraordinary and, with experience, people tell me I've improved and I actually really enjoy proper cooking programmes.

An additional six bedrooms were added in 2006 and the size of Morston Hall was just about complete (well... maybe). Since then we've added the Orangery and another sitting room and who knows what will be next.

What I can say is that none of this would be achievable without the incredible support of our families and our wonderful staff – much to the surprise of some, it's impossible for one person to cook for 50 guests! Head Chef, Richard Bainbridge, first came to Morston Hall at just 17-years-old and I sensed he had a talent – it's very unusual to meet a teenager who wants to eat, sleep and breathe this industry. After making some terrific career moves, including to the Waterside Inn at Bray, we are delighted that Richard came back to Morston Hall and is an integral part of the team.

Sam Wegg has been with us for 16 years and is another linchpin as her role includes preparing breakfast for our guests. I've always said this is a vital part of the experience to perfect since it's the last memory our overnight guests have of Morston Hall. I'm delighted to say that our breakfast menu is in good hands with Sam. Unsung heroes, from Liz Mannington in the office, Laura Roberts who keeps a watchful eye over the restaurant, and 'Big John' in the kitchen, are aplenty but all much appreciated. Together we look forward to the next chapter in the life of Morston Hall.



Galton and a group of leading celebrity chefs including the amazing Marguerite Patten cook up a storm for the School Food Trust's 'Let's Get Cooking' - letsgetcooking.org.uk



Galton's other passion is cricket and he regularly plays in local charity cricket matches.

Galton and Harry played in a charity cricket match for breast cancer charity 'Keeping Abreast'



Sam Blackiston in goal

Left: After 16 years at Morston Hall Sam Wegg is one of the kitchen's linchpins

Below: Morston Hall's Head Chef, Richard Bainbridge. Photo: Katja Becker

Below Left: Galton passing on his expertise to sons Sam and Harry

Below: The Blackiston family have always enjoyed sailing together off Norfolk's picturesque coast

Delia Smith

Sin Tracy's words...

Galton and I were both lucky enough to work with John Tovey, who is the most energetic and passionate man you could meet. He gave us essential grounding in running a business and taught us a great deal about being good hosts – the kind that people want to come back to.

We were married and in 1987 set about finding a suitable location to fulfil our dream of creating a friendly and informal country hotel, where guests would be treated to an amazing experience of relaxed ambience, with excellent food. After a few bumps in the road, a wonderful, albeit tired, flint-knapped farmhouse on the edge of the Morston Marshes caught our eye.

In the lead up to opening the doors I had sent out invitations to locals and randomly collected names and addresses of people who we wanted to come and look around on our launch day. It was before the days of e-mail or Google so it was a massive job! We had mocked up a brochure, sample menu and some home-made chocolate truffles, following Delia's advice to make sure guests had something to leave with that reminded them of us. The bookings started coming almost immediately.

From then on every time we had some good news, from our awards to updating the decor, I would fax all the key journalists – it took forever but paid dividends.



Whilst pregnant with eldest son, Sam, Tracy continued to work hard in the garden and at the same time promote the hotel and restaurant



Leading restaurant reviewer, Matthew Norman, gives Morston Hall a rare 9.75 out of 10



John Tovey

Galton and I knew we had the training to get things right – he was a great self-taught chef with experience in some leading kitchens and I was Student of the Year, then went on to work in Switzerland for 18 months to polish up the skills I had already acquired – we were always both ambitious. But we had never been in charge of everything from paying the bills to cutting the grass so there was a new lesson for us every day.

“ I grew up in Norfolk so I've known the house since I was a boy when it was privately owned. These days I think the food is sensational and I love staying at Morston Hall. As Bertie Wooster would say: “The browsing and sluicing is terrific!” ”



Henry Blofield



I've known Galton through the chef's circuit for a couple of years now and Great British Menu of course. Him and Tracy run the beautiful Morston Hall almost right on the North Norfolk coast, in what must be one of the most truly outstandingly-stunning areas in the whole of the UK.

Galton's menus really reflect the location of his restaurant.

Like me he has a strong sense for the quality of local produce and a passion for the seasonality of his dishes and their ingredients.

I believe the seasons in the UK are something we should all be celebrating more. Some of the world's greatest culinary ingredients can be found in and around the British Isles and our coastal waters.

The harvesting season may only last from four to six weeks every year, but in that time you can access some of the finest quality and best tasting game, fish, berries or even crustacea on offer anywhere on the face of the planet.

The restaurant at Morston Hall provides the perfect platform for Galton to showcase the best that Norfolk has to offer.

People who knew us well said we changed in confidence almost overnight once we'd launched Morston Hall. It was necessary – we had our own very distinct roles within the business but the same ambition of creating what Morston Hall is today. We have achieved some fantastic recognition but we never set out to win awards – we have always continued to do the best we can with what we have and if that brings the awards then it's a bonus for us and the whole team. To build a good reputation is difficult but to maintain a high standard can be more of a challenge as people have very high expectations. You can lose your reputation in one day, which keeps everyone motivated to exceed the expectations of our customers. Our success, we think, is down to the intimacy of what we do – people love it.

We take any negative criticism very seriously – we have to remember that our guests may see things that we've missed. When we receive letters of praise it's a massive boost to staff moral as in the hospitality industry people do work extremely hard so it's a great reward to get a pat on the back from a grateful guest. We share them with the whole team because everyone contributes to our guests' experience.

Many things have moved on – I no longer communicate with the press via fax or mow the lawn, but our dedication to making Morston Hall the best it can be has never faltered. As for the future, we remain ambitious so watch this space. 📺



Director of the Belvoir Castle Cricket Trust and former-Surrey cricketer, Darren Bicknell first stayed at Morston Hall during a charity dinner following which Galton joined Darren and played in the Duchess of Rutland XI v MCC cricket match at Belvoir later that year: “Morston Hall is absolutely stunning – a real retreat with fantastic food and a perfect setting” says Darren. This year Galton and Darren are working together on a number of fundraising activities for the trust, which is focussed on getting young people active and engaged in the countryside. In 2011 the charity involved over 2,300 children from rural, town and inner city primary schools and youngsters from special needs schools – some getting their first taste of the countryside and others being introduced to sport for the first time - and encouraged more than 80 volunteers to help deliver these activities. www.belvoircastlecricкетtrust.co.uk



Over the years Morston Hall has been awarded many accolades, including the much coveted Michelin Star, AA Three Red Rosettes (for food), the Good Food Guide's County Restaurant of the Year and the Independent's Country Hotel of the Year. 2011 saw Morston Hall appear as a new entry at 50/100 in The Sunday Times Top 100 Restaurants in association with Hardens guide, in which the hotel was highlighted as having received “...great praise from regional and national press, including East Anglia Small Hotel of the Year, for its outstanding cuisine and high standard of accommodation”.

Sat Bains

Prue Leith

suppliers in demand

One of the advantages of Morston Hall's picturesque location is being on the doorstep of some of the UK's leading food producers. But with such an array of talent, comes the agony of choice. Those who supply ingredients for Morston Hall's menus have been carefully sourced and are leaders in their field. "We select suppliers very very carefully," explains Galton. "I tend to choose smaller producers because they have a genuine passion for what they do. I also like to get on with our suppliers so we can have a chat in the kitchen when they make deliveries because our kitchen has that kind of environment."

Morston Hall's suppliers will deliver to guests of Morston Hall during their stay by prior arrangement. Please contact them directly.



NORFOLK PEER POTATOES

Norfolk Peer new potatoes are seasonal for a harvest period from June until September. They are grown in the rich soil in farmlands around Swaffham. The farm is within Environmentally Sensitive areas and all operations are carefully conducted to ensure minimum impact on the environment. Each year for the last 30 years, nearly 4 acres of trees have been planted and 250 acres of land has been taken out of production to allow natural habitat areas to thrive. The farm is home to many rare species of birds, including Skylark, Stone Curlew, Grey Partridge and Lapwing.

www.heygatefarms.co.uk



P&S BUTCHERS

Simon Wade and Paul Reed established their specialist game suppliers in 2000 and have been supplying Morston Hall for the last six years. Their birds and venison come from local estates and are all prepared by them, keeping food miles to a minimum.

Tel: 01263 713227

THE NORTH NORFOLK FISH COMPANY

"The beauty of my business is that it's small and tailored to the individual – I handle everything that comes into my shop," explains John 'the fish' Griffin. Perhaps this is the key to his longstanding relationship with Galton, which has spanned 14 years. He describes their relationship as 'like husband and wife'! John's engineering background makes him a perfectionist: "I could tell you exactly where each piece of fish comes from and when it was caught." John is an essential part of the team, he and Galton discuss every detail, down to portion sizes. Nothing is left to chance with this meticulous duo, which is how they both like it. John is a great advocate for traditional line-caught fish: "People must revert to traditional fish again – pollock, herring and mackerel – they are wonderful! And buy with your eyes: look at the quality of the fish – bright eyes, shining scales – and don't compromise on quality, just try new things!"

www.northnorfolkfish.co.uk



HASTINGS

"My family has been running Hastings Fruiters and Greengrocers in Sheringham for over 100 years," says owner Kristian Howell. "We have customers who remember coming into the shop as children who are now drawing their pensions - there aren't many high street independents who can say that anymore." Hastings' ongoing success is down to its customer service and quality produce – they supply Morston Hall with fresh, seasonal and local fruit and vegetables all year round. "Sometimes Galton will ask for something unusual that he's discovered on his travels and it takes a bit of time to track it down – but we've never let him down in 20 years."

Tel: 01263 822878





GREEN FARM

Simon Wearmouth aspired to own a flock of traditional sheep local to Norfolk. In 2007 he realised that dream with one of the oldest breeds of sheep in Britain and now has a 200-strong flock of beautiful Norfolk Horns. His herb-rich pasture include chicory and clover which give his slow-reared lamb a unique flavour that earned its place on Morston Hall's menus. Simon has one of the largest herds of pedigree Norfolk Horn in the UK – a breed that remains on the rare breed watch list. He has a closed flock – meaning he keeps all his females because they are of such good stock and occasionally buys-in rams.

www.greenfarmelsing.com

THE FRUITY PIG COMPANY

Matthew Cockin was awarded the 2005 Smithfield Student Butcher of the Year and established his business three years ago when a friend tried his sausages and insisted that he share his expertise. Galton discovered them just two years ago and now relies entirely on The Fruity Pig Company to supply rare breed East Anglian pork to Morston Hall. "Pigs kept in a healthy environment, reared outside in

sociable groups get plenty of nutrients from Mother Nature and don't need artificial supplements. Top quality food, fresh water and plenty of clean bedding create the happy, healthy life these sensitive animals deserve," says Matthew. And happy pigs produce the best quality slow-reared succulent pork, good enough for Morston Hall's Michelin Star kitchen.



www.thefruitypigcompany.com

HILLFARM OILS

Hillfarm Extra Virgin Rapeseed Oil is a single-estate 100% British oil with a light, nutty flavour. As well as having half the saturated fat of olive oil it has a much higher smoke point than most culinary oils making it excellent for roasting, baking, dressing and frying. Sam Fairs, owner of Hillfarm Oils is an expert in sustainable farming: "Our production process is entirely natural – simply cold-pressing the seed, which is harvested just minutes from the press on our family farm in Suffolk." Galton uses Hillfarm Rapeseed Oil for the vast majority of the dishes served at Morston Hall because of its flavour, versatility and above all the fact that is a high quality, British oil. "Being such a versatile, healthy and British oil we have many customers who are leading professional chefs" explains Sam. "We are keen to encourage the British public to use premium rapeseed oil in everyday cooking at home as an alternative to imported oils, to support the British economy and encourage healthier living."



www.hillfarmoils.co.uk



G.F. WHITE BUTCHERS

"The real problem with supermarket-bought meat," explains Crawford White, "is that the animals have been highly stressed, which is unethical and hugely compromises the quality of the meat."

Crawford is proud of the fact that the food-miles of his meat stay

within Norfolk – in fact many of the animals are reared in the fields surrounding his home-town of Aylsham. This award winning butcher has been working with the team at Morston Hall for 3 years and considers himself an extension of the kitchen staff, collaborating with Chef to ensure they deliver the best quality, perfectly hung beef day in, day out.

www.whitesbutchers.co.uk

food fight

If you took each other out for dinner where would you go?

MATT: Anywhere my mates wouldn't see me - people would start to talk!

GALTON: I have no problem taking Matt out for dinner - I'm clearly more comfortable with my sexuality. La Gavroche to educate him!

Who would you invite to your dream dinner party?

MATT: My late Grandad Sam, Muhammad Ali, Princess Di, Jay K and David Blaine.

GALTON: Viv Richards, Bob Marley, Princess Di (because she'd be up for a laugh) and my late mother.

What dish would you cook that you think Galton / Matt would most appreciate?

MATT: I challenge Galton not to love my chorizo stew with home-made bread to dunk.

GALTON: Something from my door step - lobster with new potatoes and home-made mayonnaise.

In one word how would you describe your cooking?

MATT: Edible.

GALTON: Simple.

Cooking with water-baths - good or bad?

MATT: I never used one as I'm normal with a normal kitchen!

GALTON: Good in the right hands - disastrous in uneducated hands!

What is your most memorable meal and why?

MATT: The first time I ate at Nobu. Speechless!

GALTON: Joules Vern, The Eiffel Tower, on our honeymoon. We got to the pudding and had to stop because we couldn't afford it!

What is your must-have kitchen accessory?

MATT: My global flippy, prongy thing - definitely.

GALTON: A sharp knife.

Who are your culinary role models?

MATT: Keith Floyd, Rick Stein and Bill Grainger.

GALTON: Pierre Koffman, Simon Hopkinson and the Roux family.

Starter or pudding?

MATT: Starter.

GALTON: Pudding.

With 77 England Caps under his belt and as team captain on the BBC hit sports quiz A Question of Sport, Matt Dawson MBE is no stranger to competition. But until he romped home as the winner of Celebrity Masterchef, few people were aware of his culinary skills. Since this 2006 victory, he has put his passion for food to good use as a presenter on UKTV Food. To celebrate Morston Hall's 20th anniversary Galton and Matt go head-to-head in a light-hearted culinary grilling.

What is your favourite 30 minute menu?

MATT: Chilli prawn, cherry tomato linguini.

GALTON: Grilled Lemon Sole with cream and parmesan (*this recipe can be found in Galton's first book, Galton Blackiston Cooking at Morston Hall*).

Dining a deux or with a big crowd of friends?

MATT: A big gang of mates.

GALTON: A big crowd...of the right people!

Ask the Sommelier or drink what you love?

MATT: Ask the sommelier. Variety is a must!

GALTON: Drink what you love.

When it comes to wine - new world winners or old world classics?

MATT: Old world classics.

GALTON: Old world classics.

Which era has done most for great food?

MATT: The 90s.

GALTON: The present day - it's becoming very instrumental.

Stranded on a dessert island, what would be your culinary luxury?

MATT: A fishing rod.

GALTON: A non-stick frying pan so I don't have to wash it - I can just wipe it with a banana leaf!

Who would you most like to have dinner with and where would you take them?

MATT: Sir Walter Raleigh. I'd want to find out if he really landed in new countries or just sailed around the Isle of Wight. Naturally I'd take him to Harry Ramsdens to show what a mess he started!

GALTON: Ian Botham - I'd take him salmon fishing, he can catch the salmon and I'll cook it for him.

What is your biggest food-related grumble?

MATT: Fast-food chains.

GALTON: Out of season produce. Brussels sprouts in August, strawberries in January!

What one piece of food-related advice would you give to the Great British public?

MATT: Peel ginger with a spoon.

GALTON: When cooking vegetables always remember - those that grow above the ground, plunge into boiling salted water, and anything that grows below the ground start with cold salted water and bring to the boil.

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Find the Finest Food, Fashion & Furnishings in Norfolk's Prettiest Market Town



Bakers & Larners of Holt is steeped in history and is the county's most highly respected and loved department store. In 2010 the company celebrated 240 years of continuous trading by the Baker family making it one of the UK's few retailers still run by the founding family. It has survived 10 Monarchs and witnessed some of history's greatest moments, including the invention of the telephone, the jet engine and the motor-car!

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This exceptional store sits in the heart of the pretty market town of Holt and the jewel in its crown is undoubtedly the Wine and Food Hall. Managing Director, Michael Baker explains why: "Eating and drinking are two of life's essential pleasures and we pride ourselves on sourcing a superb range of top quality produce. We are immensely proud of the Food Hall and Wine Merchants' national reputation as a destination for foodies and restaurateurs looking for the special and unusual." From quails eggs, dairy ice-cream and freshly baked bread, to locally caught sea food and a range of regional meats, Bakers & Larners' focus on quality ingredients for discerning customers.

In 2008 Galton Blackiston opened the delicatessen counter which boasts an eclectic range of locally made and internationally sourced cheeses. Galton's passion for local ingredients includes Norfolk's cheese producers: "I use a wide variety of local cheeses in my kitchen and really encourage people to go to Bakers & Larners to look at the selection they have and try a few different cheeses that they may not have come across before. Mrs Temple's Cheeses are excellent - I used her award winning Binham Blue in my Great



British Menu starter, which gave Anthony Worrall-Thompson a run for his money!"

Bakers & Larners Fine Wine Department is known far and wide for the quality and choice of the vintages in the cellars. Fine wine experts Vernon and David have acquired an intimate knowledge of the vineyards – many of them family owned.

Number Ten is Bakers & Larners elegant restaurant, serving a menu created primarily from local ingredients. Its outside terrace is a relaxed and charming place to take a break from shopping on warm days.



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The family purchased Bettys on Holt's High Street, which now plays host to Bakers & Larners Furniture and a Soft Furnishing store. This enabled Michael Baker to introduce a ladies fashion floor, shoe and accessories department and the most extensive perfumery counter in North Norfolk in the main department store. In men's grooming the store offers Geo.F.Trumper shaving and after shave accessories, as well as many other branded gift sets including Bath Bombs, Sranrom and L'Occitane. Jersey Pearls, beautiful jewellery cases and Emily Burningham cosmetic bags are tempting essentials for the ladies. And Bakers & Larners homewear department offers crystal glasses, china collectibles, wall art, Spode, Denby, Cornishware, Maxwell Williams and Cath Kidson.

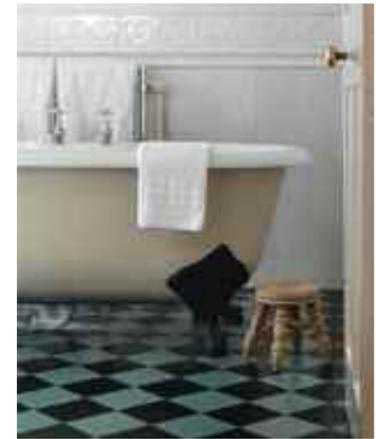
Bakers and Larners also has an in-town Garden Centre which sells all the usual garden requisites. It also stocks very nice garden centre gifts such as small tasteful dried flower arrangements, boxed indoor bulb planters, boxed small watering cans for indoor plants, outside thermometers and wall clocks, rhubarb forcers, table top chimenea candle holders and a vast range of bird feeders, to name but a few.

Bakers & Larners is an exceptional store in an exceptional county and the team looks forward to welcoming you very soon.

Department Store, Market Place, Holt
Tel: 01263 712244
Home Furnishing Centre, High Street, Holt
Tel: 01263 710498
www.bakersandlarners.co.uk



Image: Katja Becker



BEAUTY AT THE BEACH

The breathtaking setting, perfectly-executed interiors and outstanding food make Morston Hall distinctive. But it's the story of Tracy and Galton's twenty-year journey to create their unique country-house hotel, which makes it truly special.

Morston Hall is a Jacobean former farmhouse tucked away in one of Norfolk's prettiest coastal villages. Ancient wisteria and classic English roses climb the flint-knapped exterior, perfectly framing the sash windows. There is no mistaking that this elegant country house hotel was once a much-loved family home.

When Tracy and Galton Blackiston bought the Hall twenty years ago they could barely raise the purchase price, so, with the help of friends and family, they rolled up their sleeves and decorated each tired room themselves. They scraped off the woodchip wallpaper and blotted out the eighties peach tones with simple cream paint. Today Tracy remains hands-on with Morston Hall's interior design and has chosen historical colours from Farrow & Ball and Fired Earth. They are all in keeping with the fabric of the building and lend each space its own sense of sophistication.

"When we first came here," Tracy recalls, "we couldn't afford to furnish every room from scratch, so we added pieces as we went along." Tracy has intentionally maintained that personal feeling of walking into a welcoming and comfortable home, which is perhaps why Morston Hall has enjoyed such success beyond its dining rooms.

In the corner of the lounge is an antique pine cabinet, which seems built for the space. "It was a wedding present," says Tracy. "The blue and white plates were a gift from my mother-in-law to temporarily fill wall-space but they work beautifully so have stayed for twenty years. And my father made this table using my mother's old Singer sewing machine base.

"I really wanted demitasse coffee cups but we couldn't afford to buy enough matching sets for all the guests so I collected beautiful fine-bone china sets of three or five for a few pounds a time. These days everyone is doing it but in the early nineties everything was supposed to match!"

Both families have been hugely supportive and in the early years trawled sale rooms to find individual pieces that Tracy could use. Their eye for timeless design means many of the pieces are still being used. Four tiny frames hang by the imposing inglenook in the hall: "Galton's mother asked me if I could use these silk coasters, which her mother had brought back from China decades earlier. They have so much family history, so I framed them to stop them getting damaged." They are the softest shade of silver, hand-embroidered with fine gold thread and would never have remained so intact had they seen out their true purpose.

An imposing mirror hangs on the other side of the hall: "We rescued that from The Dorchester when it was renovated years ago – we love it." Looking around, Tracy sums up the biggest challenge in just a few words: "Knowing what to put in storage! I still have the original navy blue velvet curtains from the entrance hall – they are beautiful quality but not quite right at the moment, although I can see them making a return to the Hall at some point in the future."

Guests at Morston Hall have picked up on its personality and added their own sense of fun – after one stay a grateful regular presented Tracy and Galton with a knitted Galton in full chef's

“ When I visit somewhere and see a spent light bulb it makes me wonder what else has been overlooked. ”

whites! A funny and touching poem about how Tracy and Galton met and fell in love written by an old friend hangs in the hall alongside framed pictures children have drawn of the hotel, including a note from Angus, aged 5, declaring: "I love this hotel". Tracy's meticulous standards helped Morston Hall gain its Michelin Star. As we walk around, Tracy flicks on table lamps and adjusts dimmer switches bringing to life the contemporary glass chandeliers to create exactly the right mood. "Plumped up cushions and light bulbs are my two obsessions," she explains. "When I visit somewhere and see a spent light bulb it makes me wonder what else has been overlooked. Elegant, balanced lighting creates atmosphere and shouldn't be trivialised." Thankfully Tracy can rely on her team of housekeepers, lead by Linda, to maintain her meticulous standards throughout the hotel.

In 2005 they commissioned local firm, Town and Country, to design and build two bespoke timber framed garden rooms to accommodate the growing hotel and restaurant. One is furnished

adding those finishing touches



musical
Every bedroom at Morston Hall has a state-of-the-art stereo



style
Tracy's keen interest for original and decorative glassware can be seen throughout the hotel



armchair
This traditional button back leather armchair was one of Tracy's first finds from an antique shop in Cromer.



cluck cluck
Tracy scours shops throughout Norfolk, such as Big Blue Sky in Wells, for individual pieces made by local crafts folk



knitted fun
A regular guest from nearby Holt presented Galton with a knitted version of himself!



star talent
Works of art by younger guests are proudly displayed in the hall

with slate-topped tables and weather-proof rattan chairs that are moved into the garden on sunny days. Two handmade vases sit in the corner, which Tracy found on her travels. Crafted out of hundreds of brightly-coloured, curled-up paper discs they are temptingly tactile. The larger garden room is used for formal dining, so each table has crisp white, floor-length cloths and comfortable chairs to host long dinners. A contemporary, glass-fronted wine store makes resourceful use of space: "We discovered that this cupboard was the perfect temperature for storing wine. Thanks to the original flagstone floor, thick walls and specially commissioned door it isn't affected by central heating."



Morston Hall isn't designed to be a home-from-home; Tracy and Galton want guests to experience something better than everyday life. "Twenty years ago en-suite bathrooms were a real treat! But today people live in amazing homes so we are always making improvements to make them feel special." Guests can indulge in the sharp notes of Chopin from Bose stereos or unwind in the bath while flicking through channels on a flat-screen TV recessed into the wall. Original watercolours of Norfolk birds and seascapes painted by local artists adorn the walls and the vast beds have crisp cotton linen and deep pillows. Local craftsman, Bryan Turner, was commissioned to build solid traditional wardrobes, dressing tables and nightstands. They're stylish yet functional, with plenty of space for long dresses, shoes, thick sweaters and luggage.

"Big old houses can be difficult to keep warm, so it's a priority for us to invest in details that keep our guests comfortable all year round," says Tracy. To that end the curtains have thick interlining to

“We are careful to find out exactly what style each guest will appreciate so when they make the booking we take time to find out whether their tastes are more traditional or contemporary.”



keep out harsh North Sea winter winds; the carpets are deep and sumptuous and the radiators hide behind elegant wooden covers. When the fires are crackling and the curtains are drawn there's no shortage of corners to cosy up in with a good book. In the summer the wide sash windows allow the fresh sea breezes to cool the bedrooms.

In the bathrooms Tracy has sourced Laufen basins with generous countertops and invested in Antiquo floors, which have more warmth and are less slippery than tiles. To see that everything not only looks impressive but works well, Tracy and Galton have stayed in every room. As Tracy explains: "there's nothing worse than stepping out of the shower and having to walk across the bathroom to get your towel or finding that the only place to put your wash-bag floods with water every time you brush your teeth!"

All 13 bedrooms at Morston Hall are unique. In the main house the style is traditional and each name pays homage to the surroundings: Holkham, Blicking, Sandringham and Beeston. The rooms have their own charm and character so Tracy has had to be clever with the layout. In some bedrooms colonial-style chairs sit close to the windows allowing guests to take in the tranquil setting; in others club chairs covered in toning fabrics are positioned to benefit from the warmth of the fire.

The Pavillion rooms are more contemporary, with avant-garde fireplaces, glass coffee tables and under-floor heating. "We are careful to find out exactly what style each guest will appreciate so when they make the booking we take time to find out whether their tastes are more traditional or contemporary," Tracy explains. "We have ground floor and family rooms in the Hall and the Pavillion so we can accommodate our guests according to their preferences."

After a twenty-year journey Tracy and Galton have arrived at Norfolk's finest country house hotel. Their unceasing attention to detail permeates every inch of Morston Hall, where her creative instinct in the living spaces is matched only by his genius in the kitchen. 



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FINE GLASS BUILDINGS

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Whether you are an existing patron of Morston Hall or someone for whom the experience remains an as yet unfulfilled dream, your enjoyment of Galton and Tracy Blackiston's renowned hospitality will include time spent within one of the Hall's three Town & Country installations. Having first installed the conservatory to enhance the hotel's original dining facility, the subsequent addition of the orangery and sun lounge extensions have further enhanced its now generous dining and relaxation accommodation.

Every Town & Country building is an individual commission, its form representing the successful culmination of a brief provided by each customer and our designer's inspiration. The scope of our work ranges from something as small as bay window designed to enhance a city townhouse extension, to conservatories and orangeries on a truly breathtaking scale. Whatever the size and scope of the project the same meticulous attention to detail and refinement of build and installation, is the hallmark of all our work.

As an enhancement to our range home owners can now include Town & Country's independent roof lanterns and joinery within their more conventionally conceived home extensions. Sourced either direct or being specified by their architect or designer, the reach of our customer base has thus broadened through our portfolio of dedicated product websites.

And for the hotel, club or restaurant owner wanting to extend their facilities, what better way to do this than by interpreting their requirements in the form of a conservatory or orangery. As well as Morston Hall we have multiple installations on a magnificent new hotel in the New Forest. In London our buildings adorn The Hurlingham Club in Fulham, Whites Club in St James's and the recently re-opened Arts Club in Piccadilly.

Our most recent installation for Galton and Tracy Blackiston is at their home address. As you might expect its design is quite different to those at the hotel. But aspects of the brief were remarkably similar; to create a beautifully refined and effortless looking building which sits in harmony with the house.

Sharing Morston Hall's Norfolk heritage Town & Country's head office and factory is nearby in the small village of Horningtoft. Our reach extends well beyond our Norfolk roots, with installations throughout the British Isles and North America. Initial enquiries are serviced through our London and Chicago offices, with the recent addition of representation in Holland. So whether for your home or your business we would be delighted to receive your enquiry and to have the opportunity to design and build for you.

To discuss how Town & Country can enhance your home telephone 020 7091 0621 or browse the website at www.townandcountryuk.com

Shoot

for the stars

Leading photographer, Sandy Pond-Jones, followed Galton and his guest list of culinary masters on a game-bird shooting day in wintry North Norfolk.



Clockwise on this page: James Martin and Michel Roux make their way to the first drive; Michel Roux, Galton, James Martin and Henry Cripps; Daisy picks up; the shoot party; James Martin picks up some tips from a seasoned pro.



“ *Homemade soup for lunch and perfectly cooked sirloin beef in the evening, were an excellent choice.* ”

I can only imagine the trepidation with which Lisa Baker approached this glorious day's shooting. Lisa is the Shoot Captain's wife and was responsible for keeping some of the country's leading chefs - Michel Roux, James Martin, Henry Cripps and of course, Galton Blackiston - fed for the day! Her menus of hearty traditional British food, including hot sausages and homemade soup for lunch and perfectly cooked sirloin beef in the evening, were an excellent choice.

It was a bitterly cold day and snow lay on the ground, but the huge, bright-blue Norfolk skies were crystal clear. By 9am everyone had gathered for a customary tot of sloe gin and, after introductions, the banter began almost immediately. This set the tone for the day – these extraordinarily talented chefs who regularly adorn our television screens have the most wonderful sense of fun (fuelled, of course, by a few generous glasses of Champagne).

Some of the guns were very experienced, others less so, but all of them shot with care and precision, and the gundogs raced around picking up with endless energy, efficiency and enthusiasm.

By mid-afternoon the light was fading and the ducks took flight – it was the most beautiful and moving sight against the vivid pink sky. As the sun set and the temperature dropped even lower the guns, beaters and pickers-up headed back to the farmhouse to thaw out next to a huge crackling fire cradling large glasses of brandy before an evening of abundant food and even more banter! 🍷



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OUT ON THE OCEAN WAVE



The stunning coastline, big skies and abundant wildlife all contribute to making North Norfolk very special. One memorable and not to be missed way to capture the essence of these unique surroundings, is under sail.

Norfolketc, based on Morston Quay, provide high quality sailing and power boating experiences at a pace that suits you. Husband and wife team James and Victoria are passionate about this amazing coastline and thrive on what they do with an infectious enthusiasm.

If you are looking for a relaxing, informative and unique way to see Blakeney Harbour, the birds and the seals, you can't go far wrong with a Private Norfolk Oyster Charter. These are stable, sturdy and locally built boats that can take up to six passengers. Your fully qualified skipper can sail you, or you are welcome to take the helm yourself if you fancy!

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On the Wine List

The history of wine spans millennia, but even over the last twenty years the wine industry has seen significant change. Morston Hall invites three experts to give their views on how things have evolved in the last two decades and to make wine selections for an original Morston Hall menu from 1992 as well as a current-day menu.



James Long, Corney & Barrow

I have had great fun working on these two menus. The wine selection for the 1992 menu has been based upon a Corney & Barrow wine list of that period. During the early 1990's the wines that we know as

new world were just beginning to become popular, although many of the countries referred to as such have been making wine for many years. It is for that reason that this menu continues to reflect a very classic European range of wines.

The 2012 menu now reflects a great influence of new world and modern style wine making that represents exceptional quality. Indeed, you will see that the menu has become more adventurous in its flavours, which in-turn makes it more of a challenge when considering wine choices. My selection includes wines from traditional areas of Europe which are then paired with new world wines to clearly demonstrate the styles reflected from these regions.



Derek Robertson, Premium Wine Collections

Way back in 1992, I had taken up residence in what the Australians call the 'back of woop-woop' otherwise known as the Barossa Valley. It was very different wine country in those days, before the big brands had taken over the supermarkets and the Australian-wine-juggernaut was only just starting to take shape.

The biggest change for the wine list in the past 20 years has almost certainly been the advent of the screw cap and these days virtually every quality-conscious winemaker in the southern hemisphere will use them for the freshness they ensure and to eliminate the dreaded corked bottle. Although, the old world has been slow to follow suit, particularly Portugal who considers it an act of treachery!

In much the same way as chefs have sought to simplify dishes and concentrate on flavours, winemakers, too, have toned down wines. From the alcohol levels to the richness of oak and the ripeness of fruit, winemakers around the world are now looking for balance, giving wine a sense of identity that is unique to the vineyard from which it came. Some are joining the organic, biodynamic and 'natural' wine movement. We all understand that local ingredients sourced from sustainable farming or fishing will ultimately give a better cut of meat or slice of cheese, and so the same goes for vineyards. Organic and biodynamic cultures and practices lead to brighter, cleaner, more precise wines. As for 'natural' – this wine merchant is not so sure!



Blaise Le Mesurier

Since 1992 there has been a new world emergence providing full flavoured varietals, more organic wines are now on the market and standards have improved thanks to wine-makers refining their skills. In my view this has resulted in fabulous wines of the past becoming rarer.

Ironically the desire for more complex wines with less alcohol is also a feature, presenting problems to the hot world countries that produce 14% to 16% monsters.

The general population is far more interested in wine – people are more adventurous when it comes to trying grape varieties (although it is difficult to dislodge the Pinot Gris brigade and the Merlot battalions!). But complicating the situation is a current economic climate which discourages people from trying wines in the middle-price-bracket from unknown areas made with unusual grapes and modern vinification techniques, which in my view is a great shame.

The choice of today is greater than ever before, the market is highly competitive and the top growths are absurdly out of reach, but the young vigneron in the lower echelons are producing some stunning wines

1992

Savoury Cheese Peach served with Tomato and Oregano Salad

James Long – *La Combe de Grinou Blanc, Semillon-Sauvignon, Bergerac, France, 1990*

Derek Robertson – *Petaluma Chardonnay, Australia 1991*

Blaise Le Mesurier – *Muscadet Sur Lie Domaine Drouard, France 1990*

**

Strips of Sea Trout cooked in Grease Proof Paper with Wine Herbs & Coriander served with Hollandaise Tartlet

James Long – *Tokay Pinot Gris Grand Cru Hatschbourg, Theo Cattin, Alsace, France, 1989*

Derek Robertson – *Sancerre Cuvee GC Jean Max Roger, Loire Valley, France 1991*

Blaise Le Mesurier – *Chablis Domaine de l'Eglantiere, France 1990*

**

Roast Loin or Pork Served with Sage Apple Sauce and Rich Gravy

Glazed carrots Cauliflower Florets Fried in Sesame Oil & Raspberry Vinegar Diced Swede with Dill Sliced Courgettes with Marsala Minted New Potatoes

James Long – *Vouvray, Cuvee Fondrau, Didier Champalou, Loire, France, 1990*

Derek Robertson – *Barolo Pio Cesare, Piedmonte, Italy 1990*

Blaise Le Mesurier – *Fleurie Andre Colonge, France 1990*

**

Summer Fruits in Chardonnay Jelly

James Long – *Château Liot, Barsac, France, 1990*

Derek Robertson – *Vietti Moscato d'Asti, Piedmonte, Italy, N-V*

Blaise Le Mesurier – *Chateau de Malle Sauternes, France 1988*

**

Coffee & Truffles

2012

Slowly Braised Rare Breed Pork Belly, Apple Soup, Dill Oil, Fresh Coriander

James Long – *Carmel Road Riesling, Monterey, California, USA, 2009*

Derek Robertson – *Condrieu 'Le Petit Cote' Yves Cuilleron, Rhone Valley, France 2009*

Blaise Le Mesurier – *Sancerre Grande Cuvee Jean Paul Balland, France 2009*

**

Grilled Fillet of Locally Caught Wild Sea Bass Lightly Smoked Rhubarb Chard Madeira Jus

James Long – *Veigadares Albariño, Adegas Galegas, Rias Baixas, Spain, 2008*

Derek Robertson – *Coto de Gomariz, Ribiero, Spain 2009*

Blaise Le Mesurier – *Chablis 1er Cru Vaillon Domaine Christian Moreau, France 2009*

**

Roasted Loin of Norfolk Estate Venison

Parsnip Puree Golden Elveden Farm Beetroot

Golden Cross Goats Cheese Mousse Gin & Juniper Jus

James Long – *Cakebread, Napa Valley, Cabernet Sauvignon, California, USA, 2006*

Derek Robertson – *Domaine du Pegau, Chateauneuf-du-Pape Cuvee Reservee, Rhone Valley, France, 2001*

Blaise Le Mesurier – *Domaine de la Mordoree Chateauneuf du pape la Reine des Bois, France 2003*

**

Warm Chocolate Soufflé

Tonka Bean Ice Cream

James Long – *Rasteau Vin Doux Natural, Vieilles Vignes, Tardieu-Laurent, Rhône, France, 2006*

Derek Robertson – *Yalumba Museum Release Muscat, Australia N-V*

Blaise Le Mesurier – *Domaine De Durban, Muscat De Beaumes De Venise, France 2006*

**

Selection of British Cheeses with Homemade Biscuits

Rowan Berry Jelly Sultana & Walnut Bread

James Long – *Gevrey-Chambertin 1er Cru Clos des Varoilles Monopole, Domaine des Varoilles, Burgundy, France, 2001*

Derek Robertson – *Quinta do Infantado Late Bottled Vintage, Portugal 2004*

Blaise Le Mesurier – *Pedro Ximenez, Bodegas Malaga Virgen, Spain*

**

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Ruby and Tallulah

Featured in Tatler Magazines Top Ten boutiques, Ruby and Tallulah is situated in the picturesque village of Burnham Market, North Norfolk. Established in 2004 with a loyal following who love their eclectic yet wearable labels which include Humanoid, Hoss Intropia, Isabel Marant Etoile and MiH jeans. Owner, Sarah Spice, shares some of her favourites for 2012.



Alex Monroe Peacock necklace by the Jewellery Designer of the Year 2008.

Isabel Marant suede Basketball boots by the French designer of the moment.



Eberjey chemise and robe from Miami based luxury lingerie and sleepwear label.



Repeat Cashmere cowl neck jumper in the finest softest cashmere.



Golden Goose handmade distressed leather boots from Italy.



Humanoid Ewan jumper and beanie from 'comfortable luxury' label from The Netherlands..



Samantha Sung iconic Audrey dress from the New York based designer's 40's and 50's inspired dresses.

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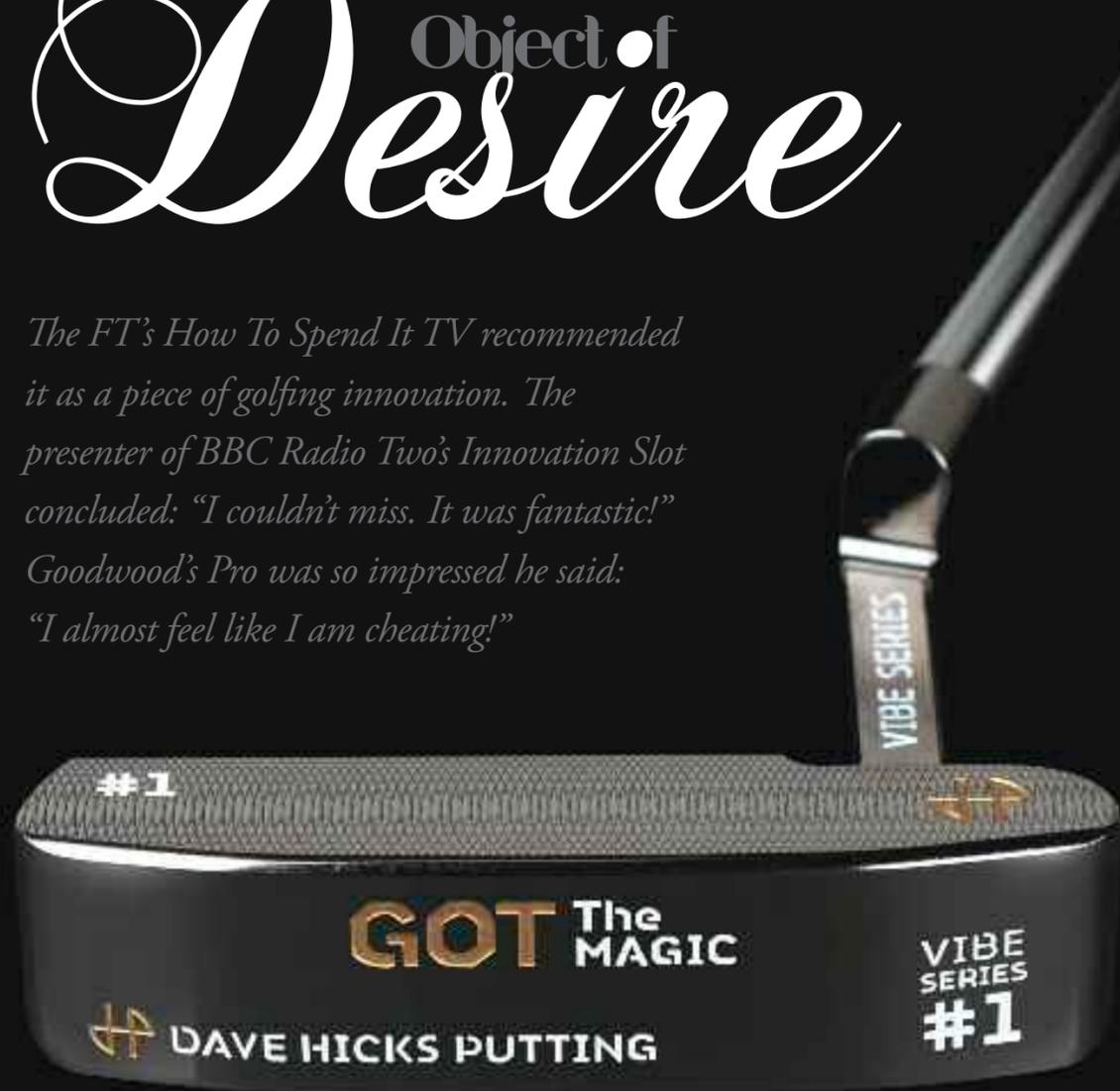
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Object of Desire

The FT's How To Spend It TV recommended it as a piece of golfing innovation. The presenter of BBC Radio Two's Innovation Slot concluded: "I couldn't miss. It was fantastic!" Goodwood's Pro was so impressed he said: "I almost feel like I am cheating!"



Developed by the UK's leading expert in putting technology, Dave Hicks, Got The Vibe is a British innovation designed to improve putting accuracy and is the result of over thirty years professional experience in high-end precision engineering.

Putting makes up around 40% of shots in the average game of golf. By reducing the vibrations in the putter head and dramatically increasing the sweet spot on the putter face Got The Vibe improves the accuracy of putting. With Got The Vibe, putts hit out of the toe or heel of the putter behave in the same manner as if hit out of the centre, leading to consistently more accurate putting and improved distance control.

Conforming to the R&A rules of golf, GOT The VIBE is available throughout the UK as a ready-to-fit device that can be inserted into the shaft of any putter retailing at £55. Dave Hicks Putting has also launched a range of off-the-shelf putters which come fitted with Got The Vibe.

www.davehicksputting.com



TRACY'S LITTLE BLACK BOOK

What was the last book you read?

Engage: The Rise and Fall of Matt Hampson by Paul Kimmage. It's inspirational – everyone must read it.



What is your favourite place in Norfolk?

The beaches. I particularly like West Runton beach in Autumn – there are no crowds and the cliffs give you amazing protection.

What's your signature perfume?

Chanel No 5



Where do you most like to shop?

I love the china and glass departments of any shops from small independents to department stores and I love bargains! When I'm in London I have a bite to eat at The Wolesey and then always go to Fortnum & Mason. I could spend hours in Harrods going round the home ware departments but I'm always in a hurry.



Who does the cooking at home?

It's shared. I spent two years at catering college studying cookery and strongly believe that all children should know the basics before they leave home. If a teenager knows how to chop an onion, make a cheese sauce from scratch and cook an omelette they would never starve.

What is your favourite family meal?

Roast beef and Yorkshire pudding – we all love it! My kids love rhubarb crumble using home-grown rhubarb.

What makes you laugh out loud?

Tommy Cooper, and my Dad as he thinks he is Tommy!

What was the last film you saw that you really loved?

I love films. I can switch on half way through a film and get into it. I watched Bridesmaids on a plane recently and thought it was absolutely hilarious!

Who is your favourite artist?

Iwould love to own a Terrance Bond. I have a painting of a ballerina by Paul Freeman – it's my favourite picture.



What are you passionate about?

I love flowers and once a year help with the arrangements at Norwich Cathedral – it's a very calming building, with such incredible architecture. My love of flowers was inspired by a man called Derek Bridges who used to own a florist in Hebden Bridge - he was so flamboyant. He used to do demonstrations for food and flower clubs all over the UK – John Tovey would prepare a seasonal dish and Derek would do a seasonal arrangement – they were so entertaining!

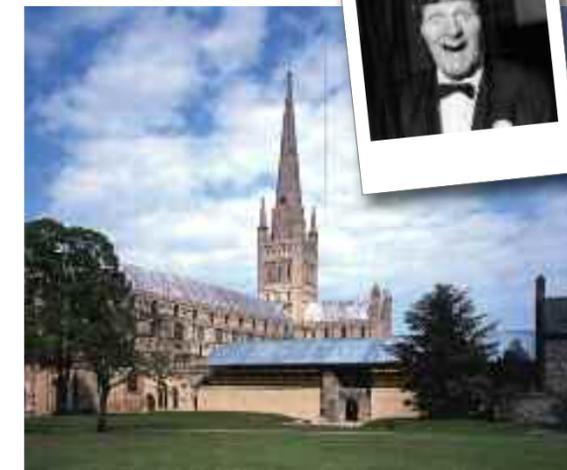


Who do you admire?

My parents. They worked really hard to build up a successful hotel and instilled a really good work ethic in me. When I was 13 years old I earned my own money - before going to school, I used to put milk, marmalade and butter on the tables for the guests, and when I came home from school I served in the dining room. They taught me the value of money – to buy only what you can afford and never run up credit card bills to which you have to pay interest. That's the philosophy I still have.



Tracy's parents – Sydney and Janice



AN AIR OF IMPORTANCE



This page: Bill Blackiston during his 12,000ft charity skydive; Galton and Neil Alston hold a cookery demo for the EAAA raising over £2,000; one of two state-of-the-art air ambulances in the region; Harry Blackiston and friends raise money during the Holt Christmas lights switch on.



Since its launch in 2000 the East Anglian Air Ambulance (EAAA) has come to the rescue of more than 12,000 patients. The charity relies entirely on fundraising efforts and donations to raise the eye-watering £4.2 million a year it needs to keep their two helicopters and crew operating.

The EAAA is essential in East Anglia, a region covering 11% of England. Remote areas and rugged terrain make it difficult for road ambulances to reach the scene of an accident quickly so during their shifts the crew are more than paramedics and doctors: they have the added pressure of being navigators and assisting the pilot.

Ten year-old Aaron Bettoney is one little boy who wouldn't be here if it weren't for the EAAA. In 2008 he was hit by a car whilst playing on his bike and was left unconscious with a fractured skull. His father David is in no doubt that being airlifted to Addenbrooke's saved his son's life: "They were brutally honest with us at the hospital. They said Aaron was very poorly and with these injuries some children will live and some will die. Without a doubt the air ambulance saved his life."

Stories like Aaron's encouraged Galton and his family to get involved in fundraising for the air ambulance. Galton developed recipes for the EAAA's 10th anniversary cookery book *Pie in the Sky*, and judged its pudding recipe competition. But the Blackiston family has also undertaken some rather more intrepid exploits. Galton's father Bill took part in two 12,000ft skydives raising over £11,000 - the first at the tender age of 80-years-old and the second just two years later! Bill explains: "I can't swim the Channel and I can't run a marathon. Falling out of an aeroplane is easy really. Floating down over the beautiful Norfolk countryside was incredibly peaceful." A former Gunner, Bill kept his feet firmly on

the ground during his army career but was moved to take to the skies to raise money for what he believes is an essential service: "I am determined to keep raising money for the air ambulance but I won't do another skydive until my 90th birthday. In the meantime 4th July is an exciting day for me as I'm part of the team carrying the Olympic torch on its tour of Britain."

Galton and Tracy's eldest son, Harry, is now the third generation in the family to devote his spare time to the cause: "I'm delighted to be joining my father and grandfather in supporting the charity and will be working with my friends to carry out further fundraisers."

During the summer months the influx of tourists increases the population of Norfolk and Suffolk by approximately three million, placing enormous pressure on the regional infrastructure. Road traffic accidents make up a staggering 50% of the incidents the EAAA attends to with their state-of-the-art air ambulances and crews of doctors and paramedics highly trained in emergency medicine.

Jess Down, EAAA Fundraising Manager for Norwich and North Norfolk, has worked closely with the Blackiston family: "They have been staunch supporters of the charity for many years and we're indebted to them. We appreciate all that they do for us and hope very much that we will be able to count on their support in the future. Congratulations to Galton and Tracy on their 20th anniversary at Morston Hall and all the very best for the next 20 years!"

To find out more visit www.eaaa.org.uk, call 0845 066 9999 or text EAAA to 70777 and the air ambulance will receive up to £1.50 per text.



If you've never visited Elveden shopping courtyard, you have been missing out! This well-kept secret on the Elveden Estate is within easy reach of North Norfolk and literally a stone's throw from the A11. Elveden is the perfect place for a relaxing lunch and an afternoon's shopping. Located on an arable farm, and home to Lord Iveagh, a direct descendant of the famous brewer Arthur Guinness, Elveden is passionate about great food and drink.



Elveden is the UK's largest lowland arable farm, growing for the UK's leading food brands. Plus, the farm has recently started a kitchen garden project, growing unusual vegetables for restaurants in North Norfolk, including Morston Hall.

The café restaurant serves locally sourced food, home cooked from scratch by a team of chefs. The menu ranges from light bites and sandwiches to full main courses.

The Elveden food shop offers locally baked bread, an inhouse butcher, offering Estate-raised free range chickens, Elveden Estate venison and other wild meats, plus a large selection of local meats. The shop also stocks a wide range of in-house produced jams and chutneys, produced under the watchful eye of Peter McBurnie, former head chef at Claridges of London.

Aside from the food experience, Elveden's courtyard also includes a range of home and garden shops, a book shop and toy shop, offering a beautiful selection of products to enhance the home. There is also a dog walk through the woodland and dogs are welcome in the courtyard, with water bowls always on offer.

Elveden is open daily from 9.30am until 5.00pm Monday to Saturday and 10am to 5pm on Sunday.



Norfolk Asparagus with Rosti Potatoes, Streaky Bacon and Hollandaise

Pre-heat the oven to 180C/350F/Gas 4. Coarsely grate the potatoes, place in a clean tea towel and wring out as much moisture as possible before placing them in a bowl. Add half the butter, season and mix well. Heat a 20 cm (8 inch) non-stick frying pan, add the oil and the remainder of the melted butter. Put the grated potatoes into the frying pan and cook on a fairly high heat until the underside is browned. Remember to shake the pan so the potatoes do not stick. Next, turn the rosti over and continue to cook, shaking the pan occasionally until the other side is browned. Place the rosti in a pre-heated oven for 15-20 minutes or until the potato is cooked through. Remove from the oven and keep warm.

To make the Hollandaise Sauce place the egg yolks, salt and sugar in a food processor. Heat the wine vinegar, lemon juice and white wine in a small saucepan and reduce by half. In another small saucepan melt the butter and allow to bubble, taking care not to burn it. Set the food processor to high speed and pour in the warm, reduced wine vinegar liquid, followed by the hot melted butter, which should be added very slowly.

For the streaky bacon pre-heat the oven to 180C/350F/Gas 4. Lay the rashers of bacon on a baking tray and cook in the oven at the same time as the rosti until crisp. Remove from the oven, set aside and keep warm.

Cut the asparagus to about the length of your middle finger. Using a potato peeler lightly peel the bottom inch towards the cut end so you produce a white stalk and a plump green top. This all sounds a bit cheffy, I know, but think presentation, presentation. Reserve the trimmings to make asparagus soup. Blanch the asparagus in a saucepan of boiling salted water for 2 minutes. Drain immediately, and return to the same pan adding a generous knob of butter and seasoning to taste.

To serve, with a sharp knife, cut the warm rosti on a chopping board into 6 equal sized wedges, and place 1 in the centre of each serving plate. Lay a mound of asparagus on top of the rosti, spoon over the hollandaise and finally top with a strip of crisp, streaky bacon. Serve immediately.

Recipe taken from *Cooking at Morston Hall*, available to buy from www.galtonblackiston.co.uk for £12.95



Serves 6

- 3 bunches Norfolk asparagus
- Salt and pepper
- 6 rashers smoked streaky bacon, thinly sliced

For the Rosti Potatoes:
450g (1lb) King Edward potatoes
55ml (2 fl oz) melted butter
55ml (2 fl oz) rapeseed oil
Seasoning

For the Hollandaise Sauce:
3 egg yolks
Pinch of salt
½ tsp caster sugar
1 tbsp white wine vinegar
1 tbsp lemon juice
1 tbsp white wine
175g (6 oz) butter



Crab Linguine

Place the finely sliced shallots, wine vinegar, lemon juice and white wine in a saucepan. Bring to the boil and reduce the liquid until you have about 2 tbsp. Add the cold water and reduce again until you have 1 tbsp liquid. Turn the heat down and over a low heat, slowly whisk in the butter, about 25g at a time. The sauce will emulsify (thicken and lighten in colour). Once all the butter has been added remove the pan from the heat then pass the sauce through a sieve into another saucepan. Set aside until needed but do not refrigerate or the sauce will separate.

Separate the crab meat: using your fingers, carefully flake the white meat, removing any bits of shell, then season. Place the dark meat in a food processor, season, and process on a high speed. Put the white and dark crab meat into separate bowls, cover with clingfilm and place in the fridge until needed.

Pour the white wine and lemon juice into a heavy-based saucepan and, over a high heat, reduce by half. Add the double cream, season then reduce a little more. Remove from the heat and set aside. Cook the pasta in a large pan of rapidly boiling salted water with a splash of olive oil added. (Fresh linguine will take just a few minutes; if using dried pasta, follow the packet instructions.) While it is cooking, dip a fork in to taste it: the pasta should retain a little 'bite'. Remove from the heat and drain thoroughly. Refresh under cold water to remove the starch, then return to the pan.

Gently reheat the cream mixture, then stir in a knob of butter and the chopped coriander. Pour this on to the cooked pasta. Over a very low heat, mix gently but thoroughly. Finally, stir in the seasoned white crab meat together with the chopped chilli and mix well. Gently reheat the Chive Butter Sauce and add the snipped chives. To serve, spoon chive butter sauce into the centre of each pasta bowl. Wrap some linguine around a fork and place on top of the sauce. Using two teaspoons, make a small quenelle of dark crab meat and sit it on top of the linguine (you will have a lot of dark crab meat left over: you could use it as a sauce in another pasta recipe). Serve immediately.

Recipe taken from *A Return to Real Cooking*, available to buy from www.galtonblackiston.co.uk for £20.00

Serves 6

- 4 decent-sized dressed crabs
- 75ml (3fl oz) white wine
- 2 tsp lemon juice
- 150ml (1/4 pint) double cream
- 500g (1lb 2oz) fresh or dried linguine
- a splash of olive oil
- a knob of butter
- 4 tbsp chopped coriander
- 1 mild red chilli, finely chopped
- salt and pepper

For the Chive Butter Sauce:
2 shallots, peeled and finely sliced
1 tbsp white wine vinegar
2 tbsp lemon juice
4 tbsp white wine
1 tbsp cold water
225g (8 oz) salted butter cut into cubes
4tbsp snipped fresh chives





Fresh Cherry Clafoutis with Kirsch and White Chocolate

Place the cherries and Kirsch in a bowl and leave to marinate for at least 1 hour. Meanwhile, prepare the batter: place the flour, ground almonds, caster sugar, eggs and melted butter into a food processor. Blitz well, then pass through a sieve into a jug and leave to settle.

Pre-heat the oven to 180°C/350°F/Gas mark 4.

Place 6 large, well-buttered ramekins on to a baking sheet. Divide the cherries and white chocolate among the ramekins. Pour the marinating juice from the cherries into the batter, mix well and pour this over the cherries and chocolate to just fill the ramekins.

Bake in the pre-heated oven for about 35-40 minutes until you have a light brown, sponge-like topping. While the clafoutis is in the oven, lightly whip the cream. Remove the clafoutis from the oven, dust with icing sugar and serve with whipped cream.

Recipe taken from *Summertime*, available to buy from www.galtonblackiston.co.uk for £18.99



Serves 6

- 310g (11oz) large pitted black cherries
- 4 tbsp Kirsch or rum
- 40g (1½oz) plain flour
- 50g (2oz) ground almonds
- 50g (2oz) caster sugar
- 3 eggs, beaten
- 4 tbsp melted butter, plus extra for buttering ramekins
- 6 x 2.5cm (1 inch) squares white chocolate
- 275ml (10fl oz) double cream
- icing sugar, for dusting

A Revolution For Recipe-Lovers

A revolutionary new app featuring 60 recipes may see the end of mediocre home-cooking. The Feastive app, launched by greatbritishchefs.com, means we all now have the luxury of the UK's leading chefs in our kitchen any time we need them. Ranging from brilliantly simple dishes through to haute-cuisine menus the app encourages food-lovers to attempt anything from a single dish to a splendid five-course banquet usually reserved for Michelin Star restaurants. But don't be daunted - the app also offers novice users a range of 'how-to' videos on difficult sections of recipes and features a voice control function so iPhones and iPads aren't reduced to a sticky mess in the kitchen! So easy to use, it even has a shopping list function to ensure no vital ingredients are missed.

The Feastive app features celebratory recipes for birthdays, anniversaries, Christmas and Easter from some of the most dynamic British chefs, including Galton, Marcus Wareing, Nathan Outlaw and Tom Aikens. The

choice of mouth-watering recipes ranges from traditional roasted venison to Asian-inspired grilled lamb rack with cinnamon lamb jus, apricot-walnut cous cous and blue cheese-lamb tikki.

Leading restaurant reviewer and television presenter Matthew Fort was tempted to get involved as strategic director: 'There's inspiration, help and advice from some of the country's finest chefs at the touch of a button and the scroll of a finger on the Feastive App. It's a feast for the eyes, for the brain, and above all for the tummy.'

To give Morston Hall Magazine readers an exclusive taster of the app, Galton has revealed a selection of his own recipes from the app for you to try.

To download the app visit [iTunes](https://itunes.apple.com) or www.greatbritishchefs.com

Stilton beignets with grape jelly

Sweet grape jelly is a brilliant accompaniment to rich Stilton, with the crisp of the beignets adding a new dimension to these indulgent canapés

- For the grape jelly, warm the juice with the sugar until dissolved. Add the lemon juice. Soften the gelatine leaves in cold water for 5 minutes until floppy, lift out and squeeze out any excess water
- Add to the grape juice and stir to dissolve. Pour into ramekins, filling to approximately 1/3, and chill to set. Bring out of the fridge 30 minutes before serving
- Mix the butter and tarragon into the Stilton in a food processor. Mould the mixture into 3 per person balls. Place in the fridge to firm up
- Put the seasoned flour, egg wash and Panko breadcrumbs in the bowls. Dip the Stilton balls into the flour, then the egg wash and finally the Panko breadcrumbs. Place the balls on a tray until needed
- Heat your oil to 150°C/Gas mark 2 and deep fry the beignets till golden
- To plate, remove the jellies from the ramekins and cut into neat circles slightly larger than the beignets. Place the beignets on top of the jelly and serve



- 10g of butter
- 1 tbsp of tarragon, chopped
- 300g of Stilton, broken up in a food processor
- 150g of flour, seasoned
- 4 eggs, beaten
- 200g of Panko breadcrumbs
- 1l of oil
- 500ml of black grape juice
- 2 tbsp of caster sugar
- ½ lemon, juiced
- 4 gelatine leaves

Slowly braised belly of pork with apple soup, garlic purée and Port jus

Salty pork belly is married with sweet apple, creamy garlic and tangy port in this impressive dish, the green apple packing a powerful visual punch on the plate

- Sprinkle half the salt in the bottom of a tray and add the belly, skin-side down. Add the rest of the salt on top and rub in well. Cover with clingfilm and place in the fridge for 12 hours
- Heat the oven to 80°C. Wash, dry and then wrap in cling film and then tin foil. Roast for 12 hours. Keep the juices for the Port jus; you will need two pints
- Remove from the oven, place another tray on top of the belly and weight down. Leave in the fridge for 24 hours. Remove the tin foil and the cling film and cut into portions
- Brown the belly on all sides in a frying pan. Then place in a warm oven at 150°C/Gas mark 2 until ready to serve
- Place the apples in a saucepan with a pinch salt, sugar and chicken stock and bring to a simmer. When soft, liquidise and push through a sieve. Season, adding a knob of butter. Set aside
- Heat the oven 160°C/Gas mark 2 or 3. Wrap the garlic cloves in a large sheet of tin foil, douse with the rapeseed oil and season
- Wrap into a parcel and slowly roast for 1 ½ hours. Take out and peel the cloves. Put into a blender with the cream, butter and balsamic. Blitz to a fine purée, sieve if desired and keep until needed
- Reduce the stock by two thirds. Keep tasting; you want a full flavoured jus. Pass through a chinoise into another pan. Reduce the white port until syrupy, then add the port to the jus
- To plate warm all the components separately and serve with the belly pork



- 1kg of pork belly
- 100g of sea salt
- 2 Bramley apples, peeled and chopped
- 1 pinch of salt
- 2 tbsp of caster sugar
- 100ml of white chicken stock
- 10g of butter
- Black pepper
- 6 garlic cloves
- 1 tbsp of rapeseed oil
- 4 tbsp of double cream
- 50g of butter
- 1 tbsp of balsamic vinegar
- 290ml of dry white port

Cinnamon macarons

The macarons need to sit at room temperature for an hour before serving so make sure you start in plenty of time

- Pre-heat oven to 130°C/Gas mark 1/2. Line a baking sheet with greaseproof paper. Sift the icing sugar and almonds together with the cinnamon into a bowl
- In another bowl whisk the egg whites to soft peaks, adding the vanilla then the caster sugar. Whisk until glossy and then fold in the almonds and sugar
- Transfer the mixture to a piping bag and pipe small rounds onto the baking sheet, around the size of walnuts
- Allow 10 to 15 minutes to dry until the mounds have formed a slight 'skin' and then bake for 20 minutes. They should have shiny shells and the characteristic 'ridge' at the bottom of each
- The macarons are ready when you can lift them off the tray; they hold and are crisp on the outside but soft in the middle
- Bring the cream to a boil in a saucepan. Remove from the heat and add the butter and cinnamon. Stir well. Allow to cool until thickened
- Using your thumb, carefully make a small opening on the flat side of one macaron shell. Place a teaspoon of filling over the opening. Cover with another shell and twist until filling is evenly spread
- Serve in a bowl, dusting ground cinnamon over the top if you so wish



- 175g of icing sugar
- 75g of ground almonds
- 2 egg whites
- ½ tsp of vanilla extract
- 25g of caster sugar
- 1 pinch of ground cinnamon
- 100ml of double cream
- 25g of unsalted butter
- 1 pinch of ground cinnamon

More recipes can be found at www.greatbritishchefs.com or in any one of Galton's recipe books



Cooking at Morston Hall (paperback only) £12.95
A Return to Real Cooking £20.00
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Signed copies are available to buy at www.galtonblackiston.com



Whether her clients are starting from scratch or revitalising an unruly garden, landscape designer Susannah McDougall is known throughout the UK for her imaginative and elegant schemes. Here, Susannah gives an insight into how she approaches garden design and how her childhood rabbit provided a spark of inspiration.



"I have always loved gardens. It's not often that rabbits make it onto the role of honour for gardeners but I remember the enormous sense of achievement I got as a child from growing lettuces for my pet rabbit!" recalls Susannah.

Having trained and worked for reputable companies such as The Landscape Agency in London and with the designer George Carter, in 2002 Susannah launched her own Norfolk-based design practice. Her commissions have varied from contemporary spaces, wild flower meadows and the grounds of impressive country homes. "Each garden has its own challenges," Susannah explains, "but often some simple improvements and a fresh eye can bring it to life. People expect a lot from their garden and with busy lives, time is precious. But, a garden with a clever and practical layout which is easy to maintain can also be elegant, imaginative and brimming with personality. My aim is to enhance the existing landscape while remaining true to the house, its history and setting."

Susannah believes that every garden should be an expression of its owner and is currently working on a large garden for a client who loves entertaining. "We are creating a garden that will look as good at night as during the day" explains Susannah. "There are pleached lime trees, four garden follies, a pool, as well as a green amphitheatre with sculpted grass terraces and lots of topiary, which is all set off by dramatic lighting by night."

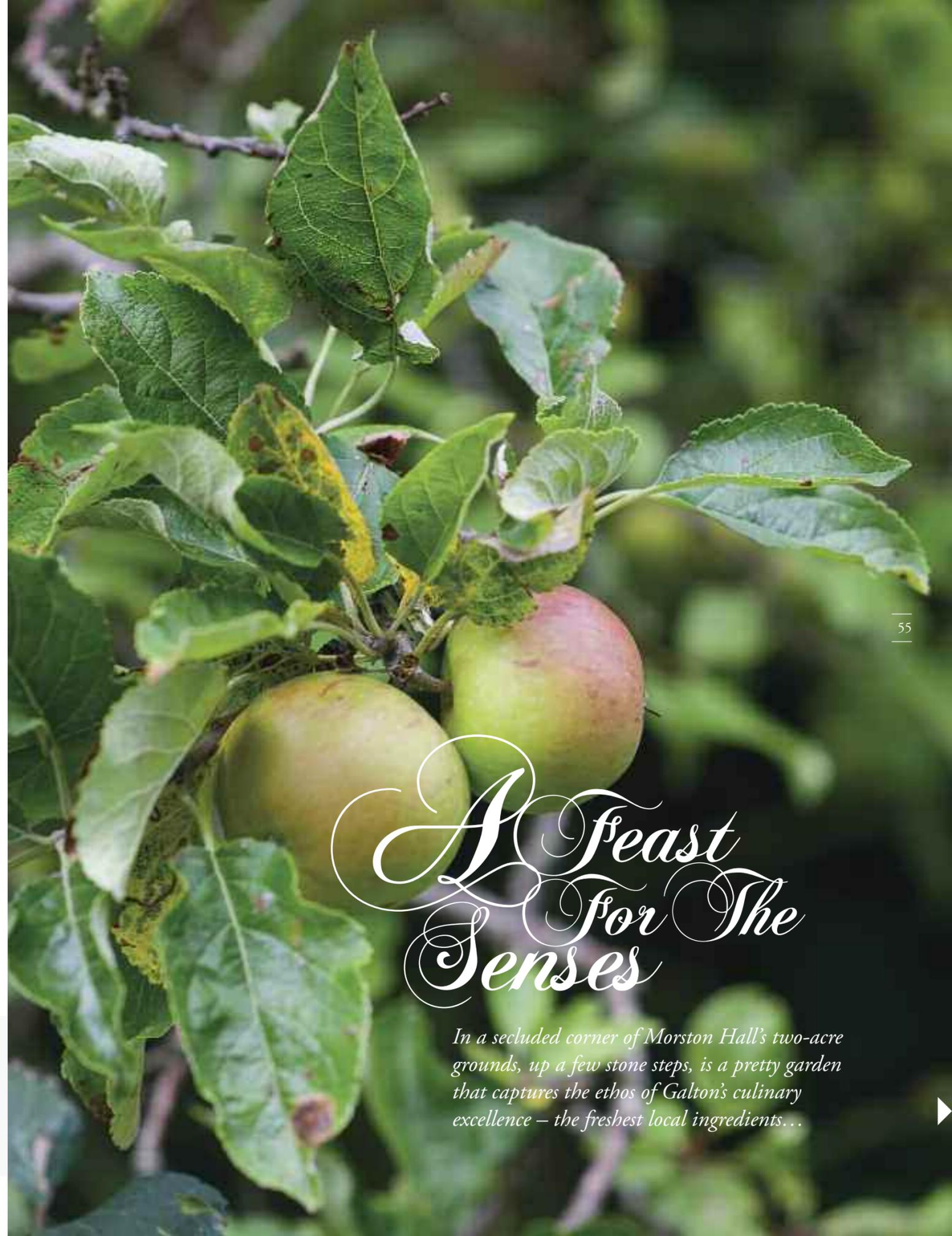
Susannah never dictates the style, but offers new ideas and personal experience to make the most of the space. "I try to use and source quality materials with the smallest the ecological footprint wherever possible to give a garden longevity; and by using excellent plant nurseries, local craftsmen and reliable contractors a well built garden will be both current and timeless."

"I have recently worked on some wonderful projects including an ornamental potager, an exposed coastal garden, a Grade II listed 15th century farmhouse and replanting the courtyard of a newly renovated coaching Inn. The real pleasure for me is working closely with clients to help make their garden the lovely space they want it to be."



Susannah McDougall works to all budgets, offering a range of services including full garden and landscape design, planting design, construction and project management.

Telephone 01263 740056 or visit www.susannahmcdougall.com



A Feast For The Senses

In a secluded corner of Morston Hall's two-acre grounds, up a few stone steps, is a pretty garden that captures the ethos of Galton's culinary excellence – the freshest local ingredients...



"I love foraging," Galton explains. "I can't understand why people pay inflated prices for elderflower cordial when elderflowers are rampant in our hedgerows and it's such a simple recipe. For me it's one of life's distractions – I can't take the dog for a walk without disappearing into a copse on the hunt for mushrooms or negotiating my way through nettles to collect berries!" In Morston Hall's kitchen garden wild strawberries, Moroccan mint, purple sage, rosemary and thyme spill out of beds bordered with box. Sweet-smelling fruit trees growing numerous varieties of

plum, pear and apple were there long before Morston Hall's Michelin Star and provide seasonal inspiration for sumptuous desserts, chutneys and coulis. A beautiful flint wall peeps out from behind the impressive leaves of a mature fig tree, surrounding Galton's very own smokehouse. "The smokehouse is my pride and joy. I love the simplicity of smoking seasonal fare, but really it's all down to having superb quality fish, which I'm lucky enough to have delivered to my door every day. We were really careful about where to position it in the garden to make sure we didn't smoke-out our guests!"

Nothing about Morston Hall's gardens seems contrived. Even the formal lawn that provides an elegant setting for wedding portraits is framed by deep borders of fragrant jasmine, hebe 'Midsummer Beauty', buddleia, statuesque ornamental thistles, yellow and pink foxgloves, traditional roses and banks of Norfolk lavender that feel as though they've always been there. Traditional herbaceous borders of toning greens, reds, creams and yellows lend the garden a year-round charm.



Jessica and Francis Campbell



“ The smokehouse is my pride and joy. I love the simplicity of smoking seasonal fare. ”

Galton Blackiston

Part-time gardener, Greg Martin, has been at Morston Hall for the last 20 years. One of the first jobs Gregg, Tracy and Galton tackled together was turning the neglected pond into a haven for wildlife. "We relined the pool and stocked it with ten tiny fish in 1993, including Henry who is now over a foot long," explains Tracy. "Despite giving the heron a fair few meals, the pond is teeming with huge fish so we regularly have to gift them to friends and guests." There is a hint of the orient in this corner of Morston Hall's quintessentially English garden. Alongside mature native trees, a triumphant day lily and an elegant Cork Screw Willow border one side of the pond. With the doors of the Garden Room open in the summer, the combination of birdsong, the hum of the bees and the soothing trickle of water is intoxicating.

Throughout the garden are idiosyncratic artefacts that Galton and Tracy have collected over the years. A sculpted fossil in the kitchen garden stands on a driftwood plinth, an antique copper water cooler creates the perfect home for pillar-box red geraniums and huge chrome champagne coolers perch on the flint walls overflowing with Catmint and geranium 'Johnson's Blue' against a backdrop of Norfolk lavender. In keeping with the tranquillity of Morston Hall, even their resident cockerel stands peacefully – but then he is fashioned from rusted steel!

Wander beyond the butter-coloured stone pathways, and you discover areas of unspoilt wilderness at the edges of the garden merging seamlessly into the wild beauty of the Norfolk countryside. Next time you visit Morston Hall, take a moment to walk along the mown pathway tucked behind the pond. Under the canopy of trees where dewdrops dance on waxy Hosta leaves, this secluded corner of Norfolk gives you that unmistakable childlike feeling of being in a secret, special place. ■

Galton's Top Smoking Tips

1. Ensure the fish is in season, really fresh and of the best quality
2. Brine the fish before smoking for around 1.5 hours and then rinse with cold water (to test if you have enough salt in the water for brine place a potato in the water and when it rises to the top you have the right quantity of salt)
3. Select really good quality hand-sawn, rather than machine-sawn, oak chippings
4. Smoking is down to individual taste and trial and error. It doesn't always work perfectly the first time, so don't be deterred just alter your technique and try again!



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Norwich Cathedral in Bloom

This summer, from 1st to 4th June 2012, Norwich Cathedral will host a flower festival entitled 60 years of Norfolk. This festival will be a celebration of flowers and their importance in our rural heritage alongside the skills and dedication of volunteers who make the Cathedral look beautiful throughout the year.

Traditional and modern floral art designs will focus on people and events that have made a significant impact on Norfolk since Her Majesty, Queen Elizabeth II came to the throne. Events during the 2012 Flower Festival will include a Preview Evening on Thursday 31st May, a Jacqui Dankworth Concert on Saturday 2nd June, a Festival Evensong on Sunday 3rd June and a "Market" in the Cloisters.

All profits from the festival will be shared between Norwich Cathedral, The Big C and Norfolk and Norwich Families' House.

To book tickets telephone 01953 604879 or e-mail di.waymark007@btinternet.com



Local produce for local children

In 2005 Galton was approached by Alison Allen, Commercial Director of NORSE, who manages school catering in Norfolk, to host a cookery demonstration in one local primary school to encourage the children and their parents to get enthusiastic about food.

Since then, Galton regularly takes groups of around 25 children and their guardians to share simple cooking skills (and enjoy the banter about Norwich City FC!). "We started the scheme in more deprived areas to reach families who may not have the most exciting meals at home. Its success has allowed us to roll it out throughout Norfolk with the aim of giving all children confidence and skills to try to cook healthy balanced meals," explains Alison. Norfolk has led the way in school catering by using locally sourced ingredients for a number of years and prides itself on providing healthy, balanced and interesting menus.



Macmillan

In Norfolk alone, 5,000 people each year are diagnosed with cancer. Macmillan has been supporting people living with cancer for 100 years and has over 50 health care professionals in Norfolk who work with cancer patients and their families. As well as offering medical support, their expert team guides people through the system providing practical advice as well as emotional care.

The charity, which is funded entirely through donations, also offers grants to help people cope with the extra costs cancer can bring and last year these amounted to £102,000, helping 558 people living with cancer in Norfolk.

This year Macmillan hopes to raise over £900,000 in Norfolk alone to continue supporting those living with cancer. As a patron on this important charity, Galton is keen to encourage everyone to do their bit for a charity that really does change lives.



www.macmillan.org.uk



James Martin and Galton met in 2006 on the set of BBC One's leading cookery programme, Saturday Kitchen, and have been friends ever since. Here, James talks about their shared passion for seasonal food, Galton's unruly gundog, and how holding a Michelin star shouldn't be underestimated.

Galton was one of the first chefs to appear on Saturday Kitchen and I loved his food straight away – we're both from North of the Watford Gap so maybe we have similar philosophies. I enjoy the simplicity of Galton's cooking – when he invited me to join him shooting last winter I stayed at Morston Hall and I can honestly say it's one of the best meals I'd had all year. All too often chefs try to reinvent the wheel but Galton's style is simple and fundamentally the food tastes great.

Britain is a great place to be a chef because we have so many different seasons – I love summer and late autumn for the different foods on offer but I also love winter foraging. Galton and I share a passion for local, seasonal produce. It's hard work because it means we have to constantly change menus since the culinary seasons in the UK are short – about four to six weeks, but it also gives us the raw ingredients to create great food. What Galton has on his doorstep in Norfolk is a larder of fantastic ingredients and he knows exactly where they've come from. He has the pick of the crop in Norfolk and knows that what turns up on his doorstep is fresh and of outstanding quality.

Over the last 20 years there has been a food revolution in Britain. Knowledge is power when it comes to food – we've come a long way but Brits still have so much to learn about where food comes from. As professional chefs we take influences from around the world and pick techniques and flavours that make food taste interesting, but at the heart of the dish, the fundamental part – the meat or the fish, must be British.

Galton and I have a real laugh together but we're very different. I'm a workaholic and he's very laid back – whenever I call him he always seems to be at the football or on the golf course! When

Galton invited me on his shoot it was the first time I'd been shooting – Galton looked like the Lord of the Manor in his tweeds and I turned up looking like a Chechen rebel in jeans and a white skiing jacket! Galton was telling me about what a fantastically trained gundog he had. He opened the back of his car just as the woman running the shoot came out with her gorgeous little terrier. Galton's dog leapt out launched on this dog and ran off with it in his mouth. Galton spent the remainder of the day apologising and his "perfect gundog" was left in the shoot-room in disgrace!

You can have 30 chefs in a room together and they can all be very different but they have the same goal – to create great food that people will remember. At the moment I have the best job in the world working on television, but the kitchen is my real home. I can fillet a mackerel in ten seconds because I've been cooking since I was eight-years-old and I know whatever the future brings I'll always go back to the kitchen.

It's easy to open a restaurant but very difficult to run one – you need to be a chef, manager, agony aunt, a trouble shooter and referee. Morston Hall is nothing like I imagined it would be, in a cut-off part of Norfolk – I'm a real petrol head and Norfolk has many great features but the roads aren't fit for driving! But Galton and Tracy have created something really special. That's down to hard work, dedication and a belief in what you're doing. I have a lot of respect for Michelin Star holders – they have enormous dedication and a real understanding of taste in every sense. **W1**

James Martin can be seen on Saturday Kitchen on BBC One every Saturday from 10am. Galton will be on the programme on 10th March. To find out more about James's other projects including his home-delivery service Life, Fork & Spoon visit www.jamesmartinchef.co.uk

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