

Let's hear it for the local larder!

Last Updated Monday, 21 September 2009

So 'organic' is off the menu? Are we bothered? Not really, because the best words on our menus here in the North West are 'local' and 'seasonal'. We have a fantastic local larder and demonstrate that great food doesn't have to travel. Animals are ethically reared and they aren't stressed.

How you sing about the provenance of the food you serve is up to you. In the Nigel Haworth-led gastro pubs - such as The Highwayman at Burrow - they do provenance on a grand scale, with table mats and walls adorned with portraits of local food heroes. Diners can find themselves sharing their meal with Sillfield Farm's Peter Gott or John and Julie from Churchmouse Cheeses.

You can see the whole gallery here (and some cheesy puns!) [here](#).

Champagne, anyone?

Soon we may even be able to boast protected food name (PFN) status for Cumberland Sausage and Lakeland Herdwick Lamb and so join the ranks of Champagne, Melton Mowbray pork pies and Arbroath Smokies.

Food and Farming Minister Jim Fitzpatrick told the BBC:

'We produce excellent food in this country, but we're not always great at speaking up about it. Local produce that is traditionally made, unique and authentic attracts people from all over the world for its taste and its quality - it's good for local businesses and local communities. And that's something that deserves protection.'