

## Chop chop! It's competition time!

5<sup>th</sup> March 2014

This week was all about culinary inspiration for some lucky pupils from two Thanet schools. Children from Minster CE Primary School and from St Nicholas-at-Wade CE Primary School got a rare chance to visit the new tomato greenhouse at Thanet Earth.

As well as learning about the greenhouses and how they work, the pupils were treated to a very special cookery demonstration by chefs Jason Freedman and Kevin Faux from The Minnis in Birchington.

Jason and Kevin showed them how to make some quick but fun dishes using products grown at Thanet Earth. Puff pastry pizza, a super-quick pasta dish and an eggy bread brunch dish were whipped up for the children to enjoy.

The event marked the launch of the 2014 Thanet Schools Recipe Competition, open to all children at school in Thanet, aged from 5 to 16. Sponsored by Tesco, the top prize in each age group is £250 for the school to spend on equipment to help them teach and enjoy cooking.

Each school can submit up to 4 recipes – each must be an original recipe, devised by the pupil entered, and featuring at least one of the Thanet Earth products of fresh tomatoes, peppers or cucumbers. The selected finalists get to cook in a Masterchef-style live final at East Kent College on Wednesday 14<sup>th</sup> May.

Now in its fourth year, the competition is judged by a panel of respected local chefs and experts. It has provided a valuable opportunity for schools and young people to bring healthy recipes into classroom discussion and to build confidence in the kitchen. The 12 finalists have an amazing experience, with the winner in each category having their entry printed as a recipe card for Tesco.

Explaining why he's giving his time for the fourth year running, Jason Freedman said: "To be honest, this competition is loads of fun, and I love to see the enjoyment and reward that the finalists get from the whole experience. Schoolchildren aren't bound yet by conventions in flavour, and we've enjoyed some



surprising and unusual ingredient combinations over the years! It's inspiring and I'm really proud to be a part of it once more."

Schools need to move quickly to enter the competition – entries must be received by **Thursday 27<sup>th</sup> March!**

More information about the competition is online at [www.discoverthanetearth.com](http://www.discoverthanetearth.com)

#### **What schools need to do to enter**

'Information for Schools' and entry forms are available on our website, at [www.discoverthanetearth.com](http://www.discoverthanetearth.com)

Entries should be submitted **by the school** before 27<sup>th</sup> March 2014. Entries from schoolchildren sent directly cannot be considered. Recipes must include at least one of the Thanet Earth products – fresh tomatoes, peppers and cucumbers.

Entries will be assessed and shortlisted, with 4 finalists in each category invited to show us how they cook their dish on Wednesday 14<sup>th</sup> May (2.30-5pm). The judging panel will then announce the winners and award the prizes.

#### **COMPETITION PARTNERS**



#### **Information for editors:**

Thanet Earth is a state-of-the-art greenhouse development in Kent. When completed the site will feature seven enormous greenhouses, growing speciality tomatoes, peppers and cucumbers in an environmentally-sustainable production system. So far, four of the greenhouses have been constructed and are fully operational alongside an on-site packing factory. The crops are sold to the UK's supermarkets and to our local independent retailers.

For information about the business, its background and operations, see [www.thanetearth.com](http://www.thanetearth.com)

#### **Further information available from:**

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