

Entries open for foodie awards

From Fynbos cheddar to Karoo-grown olives, beetroot chutney to pinotage and rosemary jam, lemon meringue-flavoured ice cream to kumquat and vanilla marmalade, annual food directory *Eat In* is calling for nominations for the 2007 *Eat In* RMB Private Bank South African Produce Awards.

These awards, the first of their kind launched last year by *Eat In* and RMB Private Bank, are to reward and acknowledge outstanding South African producers and suppliers who are creating the vibrant food culture we enjoy in this country and whose integrity, care for the environment, passion and innovation are putting SA on the international food map.

Food guru and *Eat In* editor Justine Drake says these awards are open to anyone who produces food, anywhere in SA – ranging from cakes and meat to dairy and even biltong. Products need to be SA grown or made using primarily SA produce. “What we’re after are innovative products developed with care and consideration for the environment and the independent outlets and markets that connect producers with the public,” says Drake.

Last year the *Eat In* team scoured the country and sourced the best produce SA had to offer, including Khoisan Fleur de Sel natural salt flakes from St Helena Bay, the Magic Man’s micro herbs and Mavis Muchies (now legendary) coriander chilli chutney.

The 2006 Awards honoured two winners – Best New Product was Protea Hill Farm Balsamic Raspberry Vinegar, and the winner for Best Outlet was Main Ingredient in Cape Town.

Three new categories

Eat In and RMB Private Bank are committed to growing the awards significantly and have added three new categories to the awards this year: Best Organic Producer, the Food Heritage Award and the Small Producer Award.

“These awards acknowledge South African innovation in the food industry and reflect the entrepreneurial flair and talent, epitomised in our brand and thinking,” says RMB Private Bank CEO Sean Farrell.

So if you know the most amazing organic grocer, or where to find the tastiest tomato tapenade, handmade cheese or barrel-matured vinegar and would like to nominate a product, producer or supplier, or find information regarding criteria for the categories, go to www.eat-in.co.za. Entries close 16 June 2007. Everyone who submits a nomination on line will automatically be in line to win a Gelato Chef ice-cream maker.

This year’s winners will receive their awards at a function held in Cape Town in August. In addition, they will also be featured in the 2008 edition of *Eat In*.

For more, visit: <https://www.bizcommunity.com>