



# The Chadwick Chronicle

Sep-Oct 2008

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Once again, we'll be celebrating British Food Fortnight with a range of special events which include-

English Wine Tasting  
Saturday 20th Sept

Prospect Brewery Real Ale Tasting  
Saturday 27th Sept

Christmas Pudding Tasting  
with Lewis & Cooper  
Saturday 4th October

These events are free of charge so just come along to the shop and join in the fun!

Back by popular demand is our lucky dip with the

chance to win freewine, free meals in 1817 and gift vouchers.

The children that came along to have a go at sausage making had so much fun and following the interest from "grown ups", we'll be holding two sessions for adults during British Food Fortnight.

Come & Make Sausages!

Wed 24th Sept  
and  
Wed 1st Oct.  
2 p.m.

Due to space limitations, only 8 adults per session will be able to take part and so you need to book in advance.

These sessions are free, you get to take the sausages you have made home with you and maybe some other goodies too. To book your place or for more information, ring 01257 421137 and speak to Paul Chadwick or send us an email.



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## 1817 At Home Our New Range Of Ready Meals

Prepared by our chefs  
in 1817's kitchen  
for you to cook at home.

Available from the chiller cabinet

Christmas Is  
Coming...  
We are not  
taking orders for  
turkeys, geese,  
ducks and  
capons.



Straight after British Food Fortnight, we've got another 10 days of celebrating taste and tradition as we'll be taking part in the second Wigan Food & Drink Festival.

We'll be at Day 1, Monday 6th October "The Wigan Borough Home Producers' Day" at the Marquee in the courtyard at Wigan Market so please come along and say Hello and there'll be plenty of tasters in our shop too.

BRITISH  
SAUSAGE  
WEEK

3rd-9th  
November

A week of  
sausage  
filled fun  
for everybody!

Employment  
Opportunities

We require  
Saturday staff  
and apprentice  
butchers.



Some local residents managed to spot Oz and James on their visit to Standish and Paul & Rebecca even managed to meet them –but what were they doing?

Watch BBC2 in October to find out.

### Vegetable Patch

We now sell large open capped mushrooms, baking potatoes and peppers.

We will be increasing the selection over the next few weeks and also hope to be selling some prepared vegetables for you to reheat at home too.



**SHOP** Shopping locally retains our communities  
**SMART** Shops will only survive if customers spend locally – so if you want a vibrant town centre, where people can socialise as well as shop,...

**shop locally.**



Congratulations to Patsy at Prospect Brewery on winning a bronze medal at Wigan's Beer Festival for Blinding Light.

The full range of Prospect's Ales are now being served in 1817.



## YEAR OF FOOD AND FARMING

We're still more than happy to arrange tours and/or sausage making or butchery demonstrations for any interested groups.

For September and October, we've removed the age restrictions so if you'd like to arrange a visit, ring 01257 421137 and speak to Paul.

## LEFT SCHOOL AND LOOKING FOR WORK?

We all have to eat and with 98% of UK households eating meat and poultry, the food business is secure and presents excellent career opportunities for those individuals prepared to work hard.

The meat industry offers a choice of career paths. Here at Chadwicks, you will be given the chance to learn about both the preparation of meat and retailing.

Your first few months with us are spent gaining the required skills to bone and cut meat. As your confidence grows along with your newly acquired skills, the standards you are

expected to achieve will rise and you will be given cutting and boning tasks to complete in line with your ability.

All meat prepared on our premises is displayed and sold in our shop or delivered as required to our customers throughout the North West.

Our busy shop provides thousands of people throughout the area with high quality meat.

All apprentices have the opportunity to discover more about the successful retailing of meat. There's more to it than just serving the customers who walk through the door.

You will learn how to create an attractive counter display and will prepare orders for home delivery.

We are always looking to employ able, enthusiastic and ambitious young people. Whilst some formal qualifications are desirable, far more important are good communication skills, basic numeracy, dexterity and physical strength.

What really counts though is having the right attitude and wanting to do well.

To apply, please call into the shop or download an application form from

[www.noelchadwick.co.uk](http://www.noelchadwick.co.uk)