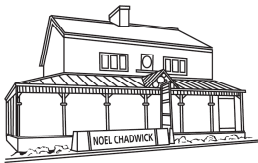




JOIN IN THE CELEBRATION! September 22nd to October 6th 2007

Throughout **British Food Fortnight**,
we'll be welcoming some
of the producers of the
best food and drink in the country
to Chadwicks.



Details of all the
tasting sessions organised
can be found overleaf.



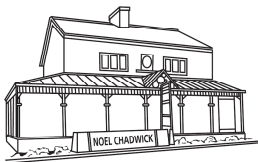
In addition to the tasting sessions,
we'll be using
British Food Fortnight
as an opportunity to
thank our customers for supporting the
Best of British
throughout the year
with

lucky dips

and

special offer coupons

redeemable in the
shop and 1817*



* terms and conditions apply

[Monday 24th September](#)

If you've never tried them and amazingly some people out there haven't, here's a chance to taste some of our sausages and who knows maybe even take a few home for supper!

[Wednesday 26th September](#)

Tyrrells are the only small UK chip maker to grow their own potatoes & process them into delicious chips on the farm, controlling the whole process from **seed to chip** (it takes 12 months to make a Tyrrells Potato Chip!) Tasting session from 10 a.m. to 3 p.m. led by a member of Tyrrells' staff.

[Friday 28th September](#)

Caroline, of Cottage Delight, will be in-store running a tasting session from 10 a.m. to 3 p.m. There'll be plenty of foodie treats to sample and enjoy.

[Saturday 29th September](#)

Christmas is coming.....Lewis & Cooper make a very welcome return with their range of award-winning Christmas puddings. The tasting session is booked to run from 10 a.m. to 4 p.m. but, if last year is anything to go by, when their puddings were selling as fast as they were being put out, they may have to head home early with an empty van!

[Tuesday 2nd October](#)

Uncle Joes' mintballs keep you all aglow...most of know how the song goes but some of our customers, from outside Wigan, may never have enjoyed a mintball so now's your chance. Come along to our tasting session with Anita from Santus (the makers of Uncle Joe's) between 10 a.m. and 3 p.m.

[Wednesday 3rd October](#)

Samuel Smith's is one of the few remaining independent breweries in England and the last to use the classic Yorkshire Square system of fermentation solely in stone squares. Come along between 1 p.m. and 3 p.m. to find out more and to enjoy a sip or two of a traditional English Ale.

[Friday 5th October](#)

Cheshire Farm Ice Cream is a real taste sensation. There are over 30 deliciously different flavours of luxury real dairy ice cream and real fruit sorbets in its range. As the name suggests this ice-cream is made on the farm and is rich and creamy and the tasting session runs from 10 a.m. to 3 p.m.