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Press Release...for immediate release

TV Chef visits The Garlic farm

TV chef Phil Vickery visits The Garlic Farm to film the next episode of 'Taste of Britain' for ITV's This Morning programme

Acclaimed TV chef Phil Vickery visited The Garlic Farm on the Isle of Wight on 19th July to film an episode for his popular 'A Taste of Britain' television series, which is broadcast on ITV's daytime show, This Morning.

This highly successful series focuses on independent great British producers who have a passion for their product and are dedicated to providing the British consumer with quality food. Chef Phil Vickery is a real campaigner for fine British produce and masterminded 'A Taste of Britain' to showcase those dedicated British producers who bang the Great British Drum. So passionate is Vickery, he has dedicated a section of his website www.vickery.tv to those producers who have a similar passion.

The Garlic Farm at Newchurch is the leading garlic producer in the UK. Farmer owner Colin Boswell has over 30 years experience growing garlic and is respected as one of the world's leading 'alliophiles' (garlic lovers).

Phil Vickery comments on his visit to The Garlic Farm:

"I love visiting British producers who are dedicated to providing the public with a real choice of quality food. The Garlic Farm is no exception. Acres and acres of robust muscular bulbs packed with flavour are certainly a chef's dream. I sincerely hope the great British consumer continues to support growers like The Garlic Farm, as we really have some fabulous food produce in the UK. Long may it continue?"

Ends

About The Garlic Farm

Isle of Wight garlic began in the Boswell family's kitchen garden at Mersley Farm in the early 1970s. Colin Boswell soon found that the hot summers of 1975 and '76 effortlessly produced quality garlic, bright and white, superior to the miserable imported garlic that was to be found on shop shelves around the country.

Colin Boswell trialled a number of garlic types, but found that the best results came from garlic originating in the Massif Central in France. This Auvergne garlic became the basis of what is now known as Solent Wight. This selection consistently produces garlic that has real strength and bouquet, keeping well in a modern centrally heated environment until at least February and often on to June the following year.

The low horizon line of the Isle of Wight and huge amounts of reflected sunlight from the waters of the Solent has created the perfect environment in which garlic can flourish. The Garlic Farm has achieved a number of highly coveted AGM awards (Awards of Gardening Merit) from the Royal Horticultural Society, the RHS, for three of its home-grown garlic specialities, namely: Solent Wight, Early Wight and Wight Cristo garlic.

Now after 35 years growing garlic on the Isle of Wight, farmer Colin Boswell is acclaimed to be one of the most respected authorities on the subject of garlic in the world today and is a constant newsmaker on all things garlic. Further more, The Garlic Farm is the leading garlic producer in the UK.

Media note:

For images of garlic and garlic products from The Garlic Farm, contact:
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