



★ CHARLIE'S ★
NORFOLK FOOD HEROES

Charlie Hodson

Awarded Best Sausage Roll 2017 at The Red lion Barnes and sharing his craft as guest chef on Sunday Brunch Channel 4. He will again be defending his title again With The “Jess” in Honour of Jessica Jane Applegate MBE, Paralympian Olympic Gold Medallist, With Archers Butchers & Woodfordes Brewery

Born in France, Charlie is certainly a local man having been raised and educated in Norfolk. Charlie has a vast number of accomplishments in and out of the kitchen including gaining two straight AA rosettes at The Grove in 7 months, working in many restaurants including Aubergine, Selfridges and Harvey Nichols also Executive Head Chef at The Grove and The Great Hospital Norwich. As well as Crew at RNLi Cromer. And alongside his friend and butcher Icarus Hines Hosting the Art of Butchery Stage once again in the main food hall At the Royal Norfolk Show, a real celebration of generations of skill handed from generation to generation. With Nine Butchers taking part from over the county.

This year will be Hosting His Own Chefs Demo Stages Partnered by Cookerylive.com at Reepham Food Festival, Hughes Home Tech Show at Norfolk show ground, Cromer Crab & Lobster Festival North Norfolk, Christmas At Holkham and can be found on Chef Demo stages throughout East Anglia in 2018

As well as hosting East Anglian Game Fair Members and VIP catering Along Andy Snowling from The Little Norfolk Kitchen.

As well as guest feature writer for The Feast Magazine Norfolk & The Eastern Daily Press, Alongside writing for Age Space Uk, And Various Other Food and Drink Publications.

On top of his normal workload he has taken on the role of Executive Chef at The Fur & Feather Woodbastwick, Woodfordes Brewery in Norfolk combining amazingly locally sourced produce showcasing all that's available locally with Crabs from his friend John Davies 8th generation fisherman and Coxswain of RNLi Cromer, Saffron from Sally Francis, oils come from Crush Foods, and his meat sourced locally through Blakes and butchers Archer of Norwich & Coxfords of Aylsham.

.... and the motto of the story

In his words... the more we can sing and shout about how amazing our individual counties are for Produce, Farming, Heritage, & Education, the more we share our ideas and thoughts the more we grow together...

#LiveWorkLoveNorfolk

Ben England

Ben England is a marketing, PR and project consultant specialising in the hospitality industry.

Ben has worked with some of the best-known names in the industry including Phil Howard (The Square, Elystan Street), the Galvin Brothers, Rowley Leigh, Terrance Conran and Peter Prescott as well as nation-wide groups like CAU and Le Pain Quotidian and a huge variety of start-ups and independents.

The most recent projects have included the opening of celebrated chef and cookbook writer Stephane Reynaud (Ripailles, Pork & Sons etc.) first London restaurant, *Tratra* in Shoreditch, the launch of the new restaurant at the Design Museum *Parabola* and the project management and delivery of the 2017 edition of the Sustainable Restaurant Association's 'Food Made Good' awards ceremony and lunch.

Ben is a graduate of UEA, after 11 years in London he is very excited to return to Norwich and he is looking forward to getting involved in the vibrant food and drink scene.



Stewart White

Stewart White has been the presenter of Look East since 1984. Among his many awards is a lifetime achievement award from the BBC for his services to regional television.

In 2012 he won the Nick Clarke Award for the best broadcast interview (radio and television) for his interview with Lord Hanningfield who was jailed for fiddling his parliamentary expenses.

He has also been voted best regional presenter in Britain by the Royal Television Society 3 times in the last 5 years. He has interviewed four Prime Ministers, two Archbishops, Prince Philip and Princess Anne and a host of stars from stage, screen and the music industry. He was the last person to interview Hollywood legend James Stewart (in 1992 at his home in LA), the last person in Britain to do a live radio interview with Michael Jackson, and the first real person to appear in Spitting Image! Stewart is married with three children and lives in South Norfolk with his wife Jane.



Jonny Birkett

Jonny Birkett is one of the UK's leading place management specialists. After over a decade working as a town centre manager, BID director and chief executive, he now uses his expertise to help places create effective, pragmatic and innovative place management solutions.

His work in Business Improvement Districts won him international recognition as the 2010 winner of the IDA World Congress for creating an exceptional visitor experience. He was selected as one of the six national Portas' Pilot and Town Team advisors and in 2013 and was awarded the ATCM's Chairman's award for outstanding achievement and contribution to the industry for his work in place management in 2012.

He was the Association of Town and City Management's – evening and night time economy expert leading on the developing of the international Purple Flag programme. His work included introducing ENTE economic development and place management programmes in cities across the UK, Sweden, Republic of Ireland and in North America.

He co-authored the Diversifying the Night-time Economy to Create Self-Regulating Town Centres guidelines commissioned by the Home Office as part of the 2014 national LAAA programme.

He is the Chief Place Engineer for Place Engine International and Chief Executive of Nightworks, the non-profit organisation supported by Central Government departments, global private sector partners and NTE specialists who have a vested interest in UK town and city centres having a more balanced and diverse daytime, evening and night time economy. Nightworks is also the official Diversity lead for the British Government's Home Offices LAAA2 programme.