



Princess Camilla questions Jamie and 'Big Jim' Archer

ROYAL VISIT AT ROYAL SHOW

AN unexpected royal visitor stopped by at the 'Art of Butchery' put on by the Norwich Master Butchers Association (NMBA) at the Royal Norfolk Show earlier this month.

Cromer based butcher and NFMFT Eastern Region representative and NMBA President Icarus Hines, was as surprised as anyone when the Duchess of Cornwall decided to stop by and chat while admiring the displays of beef, pork and lamb joints

and steaks produced during the day.

Having just missed the 'Mutton Dressed as Lamb' cutting competition between Federation members Jamie and 'Big Jim' Archer, Coxford Butchers and Walsingham Farm Shop. Princess Camilla turned up toward the end of the first day during her rounds at the show, making a point to ask about the products and the work of the team of Norfolk based butchers.

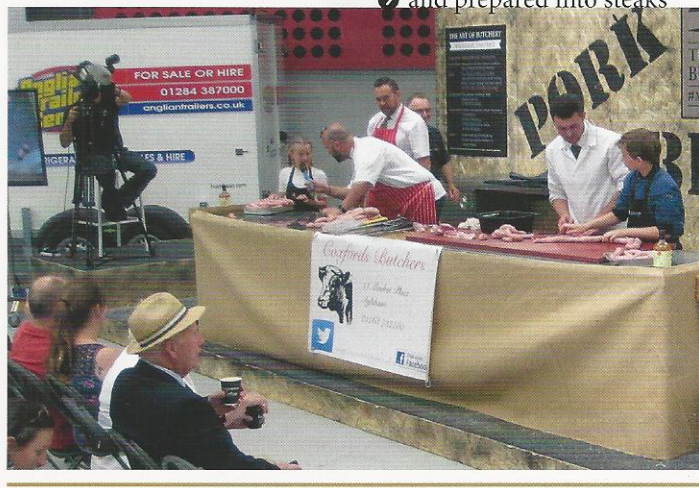
The Lamb cutting

competition was the final item at the end of a busy day of butchery demonstrations. Which began at 10 am with a 'Nose to Tail' pork cutting demonstration with willing volunteers trying their hand at tying joints and filling and linking sausages.

Following a talk by pig farmer Tim Allen, lunch time meant 'Steaks are High' with Johnny and Jason of Coxford Butchers, Aylsham boning and

preparing a Roasting of Beef into Ribeye, Sirloin, Fillet, Rump and Bavette steaks 'Art of Butchery' attracted hundreds of the 85,000 visitors packing the demonstration area in the Food Hall throughout the two days of the show. Blake's of Norwich sponsored and supplied the pork, lamb and beef butchered

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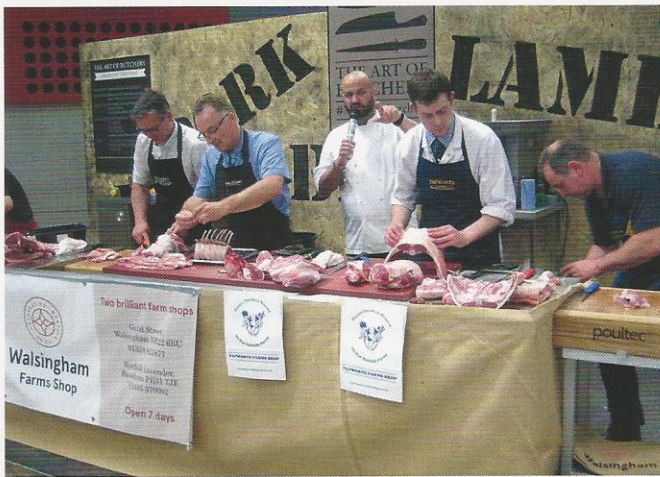


Starting them young

and joints which were auctioned off at the end of each day, raising more than £1500 for the 'Big C' charity.

Others taking part were local 'celebrity' chefs Andrew Baker of the 'Feed', Charlie Hodson and Chris 'Flying Kiwi' Coubrough of ITV's Coastal Kitchen fame from Wells-next-the-Sea. As well as butchers Arthur Howell, Sam Papworth, Swannington Farm Shop and of course Icarus Hines himself who as a keen promoter of Norfolk foods, not only liaised but organised the design and setting up of the stand and programme for the two days.

It was the first time that 'Art of Butchery' has taken place at the Royal Norfolk Show and judging by the response from visitors, royal or otherwise, it will certainly not be the last! ■



Jamie Archer and Icarus vs Sam Papworth



Willing Novice with the 'Flying Kiwi' and butcher Arthur Howell

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