

**Press Release**

2 May 2018

**Food & drink celebrities join forces with this year's Royal Bath & West Show**

Food & drink expert and BBC presenter Nigel Barden will be returning to this year's Royal Bath & West Show as a judge for the prestigious British Cheese Awards, as well as being compère of the British Cheese Awards Dinner.

Nigel appears regularly on BBC Radios 2, 4 and 5, including the popular weekly food and drink slot on Simon Mayo's BBC Radio 2 Drivetime show. He judges and hosts numerous high profile food and drink events, including The World's 50 Best Restaurants and The Great Taste Awards. In addition to his role at the British Cheese Awards, he will be leading a number of tutored cider tastings in the Orchards & Cider marquee.



Commenting on his return to the Royal Bath & West Show, Nigel said, "It's always a delight to be in the West Country, where I played rugby while working on a dairy farm as an agriculture student. To be awash with cider and glorious British cheese is another huge incentive to be in the midst of the Royal Bath & West Show."

Other famous faces at this year's Show will include Michelin-starred chef and restaurateur Michel Roux OBE, who will be a judge at the British Cheese Awards. 'The Ciderologist' Gabe Cook, who appears regularly on Channel 4's Sunday Brunch programme, will be hosting tutored tastings in the Orchards & Cider section on all four days of the Show.



The Royal Bath & West Show hosts both the British Cheese Awards and British Cider Championships, attracting some of the best quality produce in the country. More than 1,000 cheeses and over 600 ciders have already been entered into the prestigious competitions, highlighting the national significance of this regional show.

High quality food and drink is a key focus of the Royal Bath & West Show, with an impressive artisan food offering located around the Pilton Tent and a purpose-built food hall marquee. Together these host over 100 food and drink exhibitors, the vast majority of whom come from the West Country.

Rupert Cox, Chief Executive, said, "Promoting regional food & drink has become a key driver for the Show. It demonstrates the clear link between the producer and consumer, serving to educate and

inform our visiting public on where their food comes from and the challenges that both the farmer and producer face in getting food ready for the plate.

“Not only have we great food & drink to consume at the Show, but the British Cheese Awards and British Cider Championship put the Royal Bath & West firmly on the national stage for promoting the very best in the UK.

“This year we have made an even greater effort in attracting quality foodies, with all but 20 of the 106 food vendors coming from the South West region, while new additions such as Donald’s Rump and Country Bumpkins Catering complement our main sponsors Wyke Farms and Thatchers Cider.

“We’re also teaming up with Academy of Cheese for the first time this year. As well as supporting the British Cheese Awards, they will be forging greater links with us here at the Royal Bath & West Society, holding future certification courses in our new Rural Enterprise Centre.”

Now in its 155<sup>th</sup> year, the Royal Bath & West Show is not only one of the biggest agricultural shows in the country but it will also be the largest event taking place in Somerset this year. It is England’s only four-day royal show, bringing together the very best of British agriculture, entertainment and food & drink.

Taking place at the Bath & West Showground near Shepton Mallet from 30 May to 2 June, the Royal Bath & West Show is a celebration of agriculture and rural lifestyle. Information and tickets are available from [www.bathandwest.com](http://www.bathandwest.com), with a special Advance Saver ticket available until 29 May, which admits one adult plus two children free of charge for only £22.

**Ends**

#### **Notes to editors**

##### **Pictured:**

- 1) Nigel Barden, food & drink expert and BBC presenter
- 2) L-R: Nigel Barden, Peter Humphries (White Lake Cheese, which was named Supreme Champion at the 2017 British Cheese Awards), Roger Longman (White Lake Cheese) and Peter Mitchell (Chairman of the British Cheese Awards)

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#### **About the Royal Bath & West of England Society**

The Society was founded in 1777 in Bath by a group of philanthropists led by Edmund Rack.

The Society was formed with the aims of encouraging agriculture, arts, manufacture and commerce, and is a registered charity organisation (Registered Charity Number 1039397).

Our charitable activities provide:

- Agriculture, veterinary, educational and art scholarships
- Technical events and Seminars
- Practical farming advice and conferences
- Countryside Education
- Diversification advice for farmers
- Education for children
- A market place for countryside products

As the Society celebrates its 241<sup>st</sup> year it continues to deliver a wonderful mix of established traditional exhibits through to the latest energy technology and contemporary entertainment.

The entertainment and features around the 242-acre site ensure enjoyment for every member of the family and include attractions that are spectacular to watch, educational, inspirational, 'hands on' or just plain fun.

[www.bathandwest.com](http://www.bathandwest.com)

[www.bathandwest.com/royal-bath-and-west-show](http://www.bathandwest.com/royal-bath-and-west-show)