



3<sup>rd</sup> December 2007

## **STOCKPORT MOTHER & SON GOBBLE UP AWARDS!**

*- National turkey recipe competition results -*

Dynamic duo Victoria and Christopher Ashley from Bramall, Stockport have dished up a double as both have scooped awards in a national turkey recipe competition, sponsored by Bernard Matthews.



The 'Turkey for Today' competition, launched earlier this year by former Olympian Sharron Davies, called for turkey-based recipes which are quick, easy and tasty solutions for a range of eating

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occasions: Healthy Eating, Alfresco, Entertaining, Packed Lunches, Snacks, Kids' Creations and Cooking for Beginners.

As part of their prize, Victoria and Christopher were presented with a trophy by Sharron Davies at an awards luncheon in London and will now see their recipes, 'Fruity Curry Turkey Jacket Potatoes' and 'Students Turkey Beany Pasty' reproduced in a 'Your Ideas' recipe booklet available on the Bernard Matthews web-site, [www.turkeyfortoday.com](http://www.turkeyfortoday.com).

Christopher Ashley, a medical student, entered the competition so that he could share an easy student recipe that he really enjoys eating, and also for the chance to win the prize lunch!

Christopher said: "My recipe is an evolution of the pasties my mum used to bake when I was a child. I simply added some more of my favourite ingredients." Christopher's mother Victoria, a theatre nurse, entered the competition because she likes Bernard Matthews turkey and was excited about the chance to meet Sharron Davies. Judges picked Christopher and Victoria's recipes because they felt they were inventive, easy to make and handy meals.

Sharron Davies, who helped judge the competition said: "Turkey is a nutritiously nourishing meat that the whole family can enjoy. It is low in fat, high in protein and versatile enough to be dished up at any eating occasion, be it brunch, lunch or dinner. In my view, turkey makes a fantastic ingredient for a range of everyday meals and snacks and this was evident from the very high standard of recipes we received in this competition."

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