

METRO SOURCED MARKET MEET SOME OF THE FLAMBOYANT FOODIES WHO TAKE THEIR TRADE ON THE ROAD, SAYS **CHLOE SCOTT**

Getting fresh at festivals

We pack the rather dented VW van with the essentials: a tent with missing poles, a boot for a mallet and loads of fudge, before we oil ourselves up to squeeze into the last remaining space and head off,' says Colin Cather, who runs fudge company, Burnt Sugar. He's talking about life on the road. Gastronomes are quickly adapting to becoming travellers as festival-goers' palates become more discerning.

Ben O'Brien, for example, who founded the travelling Sourced Market last year with business partner Rob Green, is attempting to recreate the hustle and bustle

of London's super-foodie Borough Market, at festivals such as Lovebox this year. O'Brien, who also runs a music management company, says: 'I've lived at Borough Market for five years and I always despaired at music festivals when I couldn't get anything decent to eat, but on my doorstep I had these fantastic producers.' Now, alongside best friend Green, who is a tea connoisseur, he's gathering British stall-holders for events. So what's it like feeding the ten thousand?

Sourced Market, sponsored by Metro, is at Lovebox on July 19 and 20 at London's Victoria Park. Visit www.lovebox.net

Madame Gautier

French team Mark and Corinne Gautier use humongous peella pans to dish robust southern Gallic fineries made from British produce. 'We butcher all our meats just beforehand and set up a theatre of food at the event. We cook all day with our back-up pans constantly in use,' says Corinne. Despite the hard work, they find festivals



intriguing. 'Last year, at the start of Cambridge, we served vegetarians by day. As the drink was drunk, the carnivores appeared, queuing for our hot roasted confit beef pain

comptoirs. Our breakfast attracted those who needed to be guided through the process of tea drinking.' www.madamegautier.com

Brindisa

Spanish food importer Brindisa has won award after award, inspiring many an avid eater to ditch the poor olive oil and cheap chorizo for more superior treats. Behind the company is Monika Linton, who decided in 1988 to change the quality of Spanish imports to Britain. But why do festivals? Her marketing

controller, Claire Roff, says: 'We love the buzz. At Lovebox we'll be cooking our barbecued chorizo roll, which has queues forming around the block at Borough Market.' A talking point is their new semi-hard goat's cheese called Payoyo from the Sierra de Cadiz mountains of Andalusia. www.brindisa.com

Northfield Farm

'We travel in a LPG (liquefied petroleum gas) powered van, towing a refrigerated trailer,' explains Tessa McCourt, who runs Leicestershire's Northfield Farm with her family. At festivals, their stalls sell everything from sumptuous Stilton-burgers to unadulterated dry-cured bacon. Tessa says: 'We've seen strange sights: a boy chatting to a tree in front of our stand was intriguing but we struggle when people can't read the menu.' www.northfieldfarm.com

Burnt Sugar

Based in Oxford, Justine (pictured, centre) and Colin Cather made their fudge debut in 1999, selling Justine's mum's recipe on a Borough stall. Today, they trade 'the world's best fudge', according to Observer Food Monthly. A top tip of Colin's is snuggling alongside the wine producers. 'Sometimes a certain amount of cramped space is a benefit,' he laughs, adding more seriously, 'we love a crowd helping themselves, filling cones with our fudge and honeycomb. Although it took us three years to cotton on that wellies are essential. Crocs are wrong - all wrong.' Of the recipe,



he reveals: 'We use unrefined golden sugar with all its molasses richness still embedded in the little sparkly crystals. Justine has seen the sugar cane harvested in East Africa and pressed until the juice comes out.' www.burntsugar.co.uk



Magic: David Robinson serves up gourmet fungi from his Sporeboys stall

Sporeboys

David Robinson and Andrew Gellatly became Sporeboys in 2004. Now, with a refrigerated spore van to transport their mushrooms, they roam Britain serving chanterelles and ceps between fresh-baked bread. So passionate are they about fungi, they've been foraging for rare English summer truffles. 'Some people don't think they exist in this country but we can locate them,' says Andrew. 'They're not as fragrant as their Italian cousins but they're £200 per kilo, against £1,000 for Italian ones. We grate them on our summer risottos.' Anything else we should know? Andrew admits: 'You can guarantee a few requests for magic mushrooms - we'd help out but the prospect of the long jail sentence keeps us on the straight and narrow. All our mushrooms are magic anyhow.' www.sporeboys.com