

Abby Knight is the chief buyer for the Suffolk Food Hall, the county's one-stop artisan food and gifts emporium. At the tender age of 24 years, Abby supervises 50 staff, is responsible for greengrocery, the food shop, delicatessen, wine, chocolate and giftwares and, under her watch, boasts a turnover of £1.5million per annum – all this after just four years in the job. In short, she is a Suffolk Food Star.

Talking about her selection for Christmas 2012, Abby says: "This year, I've gone for original classics; all the essentials you need for a delicious Christmas, such as Christmas puddings or cranberry jelly, but the best of the best from the county's premier producers. If you can't treat yourself to something extra special at Christmas, when can you?"

This year, the SFH has a new attraction for Christmas shoppers: a brand new giftware space, packed with on-trend items from well-known suppliers such as House Doctor, Nkuku, Nordel and Garden Trading. "If it's to do with food, we'll have it, from quality, durable basics such as pie and quiche tins, interesting foodie gadgets for the man who has everything to simply beautiful cook and homewares," says Abby.

### **Here's her top ten must-have gifts for the discerning foodie.**

Seggiano Calabrian Fig Ball – transform your cheese board. Delicious with any cheese, cold meats or even warmed and served with ice-cream.

Jules and Sharpie's Hot Cranberry Jelly – this award-winning cranberry jelly sands out from the crowd. An essential Christmas condiment, delicious with Turkey or Brie.

Garden Trading Juice and Measure – A retro, classic juicer. Sturdy but with a quirky design, it's been made to last a life time.

Racalia Single Estate Extra Virgin olive Oil – this pure blend of olive oil comes from a small family-run grove in Sicily. Nutty, rich and delicious.

Drosselmeyer's 'The Nutcracker' – named after a character in Tchaikovsky's famous ballet, this handy and stylish kitchen gadget is an idea gift.

Adnams Copper House Sloe Gin – The perfect treat for a winter evening, lovely on its own and scrumptious in a cocktail, prosecco, cava or champagne.

Amelia Rope pale Hazelnut and Sea salt Chocolate – Amelia uses smooth and creamy single origin milk with a touch of Maldon Sea Salt and a sprinkling of roasted hazelnuts. Utter indulgence!

Sagaform Oak cheese grater – Made with beautiful oak wood, this interesting design is attractive and practical, presented in a lovely box and is a simple gift for any foodie.

Eat 17 Bacon jam – Sounds wrong, tastes delicious. Try it.

Coles Black Cherry and Amaretto Pudding -

Media contact

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### **Note to Editors**

About the Suffolk Food Hall