

## Who we are

### Awards and nominations

**Observer Food monthly best cheap eats**

**Time Out London's best Traiteur**

**Best loved deli in Lewisham**

**London Borough of Lewisham most Sustainable Business**

**Hand Made Food** was set up by Chef Fergus Clague in 1994 in a shop in his home turf of Blackheath, south-east London.

It is a cross between a deli and a restaurant. Chefs cook super seasonal dishes inspired by ingredients from the farmers market. You can take away or eat in the cosy café atmosphere

It has grown into a successful catering business – providing fresh organic imaginative multicultural food for gatherings of all kinds.

We are an accredited caterer for English Heritage. We also cater at some of London's distinctive venues – from the Chainstore at Trinity Buoy Wharf, 20<sup>th</sup> Century Theatre in Notting Hill, Trinity House at Tower Bridge, to a marquee in Greenwich Park. We also do pop up cafes for Cockpit arts, Battersea Art Fair and for the Olympics 2012!

His vision was to create a traiteur where chefs are working on site developing and creating new dishes right in front of you.

Fergus coined the phrase **small living business** to describe the philosophy of Hand Made Food and the lines that the business is run on:

**We are a small team.** If you pop into the shop, the chefs you meet are the chefs who will make your food. **A rarity in the world of Catering.**

Our chefs are employed year-round – even in the low season, which means these people are committed and we have committed to them.

**Hand Made food is a hub for talented chefs.** Our family tree includes chefs experienced at Great Queen Street, Moro, Hibiscus, Pied a Terre, National Portrait Gallery, Franks Café, The Canton Arms.....

**The meat fruit and salads are from independent farmers** in south-east England - Cutting down food miles

**We know where our meat comes-**we buy straight from farmers who practice good animal husbandry.

**Being a sustainable business is top of our agenda**

**Nose to tail cooking**

**Composting kitchen waste**

Decoration and fitting of the shop with recycled and sustainable materials, using eco-paint in the shop, recycling as much as we can and using **take away containers that are biodegradable protein (so you can compost them)- are just some of the things we are doing to be green.**

Local Blackheath boy Fergus was trained at Westminster Catering College and has worked and managed restaurants in London before setting up Hand Made Food.

Fergus is available for comment on food-related issues, trends, news or background features on the following number: Fergus Clague: 07890 274276