



French fancies

A new web-based company brings the produce of rural France straight to your door. Délices-de-Loire is the concept of American, Carole Munson who's lived in the Loire Valley for years and fell in love with the creations of local producers and craftsmen. Friends who visited enthused about these hard to get hold of goods so she now sources and sells this fabulous regional produce. Most of her suppliers are small businesses so you'll find everything from artisan-crafted chocolates to delicious homemade fish pâtés. www.delices-de-loire.com

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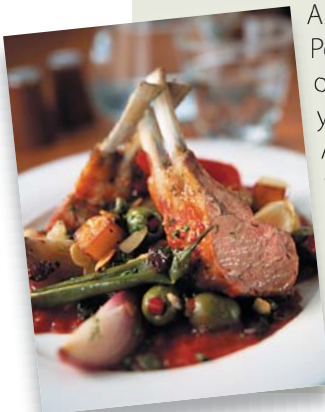
For six years now Glasgow's award-winning Delizique has been offering all sorts of culinary delights, from chef prepared meals to elusive recipe components. With ambitious plans, owner Mhairi Taylor commissioned Hebridean-based architect John McLeod to design a new shop two doors up from the original, highlights of which include an open kitchen where you can watch chefs make The Big Piece, a metre-long ciabatta with scrummy fillings. Exclusive to Scotland are L'artisan du Chocolat's mind-blowing truffles and St John restaurant's biodynamic wines. From mid-Jan you can nip upstairs for coffee! 66 Hyndland Street, Glasgow. **0141 339 2000, www.delizique.co.uk**



Organic mail order

A special partnership between Atholl Estates in Perthshire and its tenant farmers brings authentic organic beef and lamb from the Highlands direct to your doorstep by mail order. The natural splendour of Atholl Estates provides a perfect environment in which to rear livestock, resulting in prime quality meat and the Atholl Glens farming co-operative prides itself on organic methods. The meat is blast frozen to preserve its quality before being dispatched all over the UK.

Atholl Glens, **01796 481482, www.athollglens.co.uk**



WISHART'S SECRETS

Promising to reveal the secrets of the restaurant kitchen, Scottish chef Martin Wishart has opened his first Cook School. Students learn how to select the best ingredients and transform them into meals that will have dinner guests wondering if Martin is hiding in your kitchen! A background in classic and modern cooking styles is provided, while demonstrations and practical sessions nurture essential techniques. The school is located in Edinburgh's Leith, within a building transformed with state-of-the-art equipment and eight cooking stations. Cook School, 14 Bonnington Road, Edinburgh **0131 555 6655, www.cookschool.co.uk**

TRUFFLE AUCTION

Gourmet food fans will love the new website White Truffle Auction that allows you to bid for rare Italian truffles. The pungent black winter truffle (which comes to the end of its season by March) is particularly sought after, with its intense flavour and strong odour. Once harvested, each truffle is auctioned on the site and winning bidders will see the delicacy shipped out the same day. www.whitetruffleauction.com

