



INKENT

ISSUE NO 17

THE BEST OF FOOD, DRINK, PRODUCTS AND SERVICES FROM THE GARDEN OF ENGLAND

PRODUCED

A TASTE OF KENT VISIT THE PRODUCED IN KENT AREA AT THE KENT SHOW

Will you be coming to the Kent Show this year?

If so, please come along and sample our fabulous array of food, drink and crafts near the blacksmith's demonstration area opposite the Astor Ring and beside Nesfield Ring.

There will be a hog roast on Friday and Sunday. Everyday there will also be BBQs cooking Game and Kent sausages. Also for sale there will be home made curries, tasty pies, pickles, olives, chutneys

and a wonderful range of Kent cheese. Octopusy will also be there selling their fantastic range of fresh seafood.

In addition we will also have a fantastic range of Kent wine, cider and beer as well as fabulous apple and pear juices made from Kent produce. There will also be fresh Kent cherries and seasons permitting, plums too.



For the first time this year we have a range of quality Kent artist members of Produced in Kent joining our area, with a fine art gallery, decorated glassware, coloured bottles and jars, china and some lovely organic handmade soap.

We look forward to seeing you there.

16TH - 18TH
JULY 2010

Visit the Kent Show website www.kentshowground.co.uk for some great ticket deals for families

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE AT WWW.PRODUCEDINKENT.CO.UK



MEREWORTH WOODLANDS produces TREGOTHNAN CHARCOAL in KENT

Charcoal barbecues are a quintessential sign of the English summer and – dare I say it - here in Kent we receive a better dose of sunshine than in many other parts of the UK, enabling us to enjoy many char-grilled feasts washed down with a glass of wine and a bowl of strawberries.

So while you're buying your local fruit, Kent wine and juicy cuts of meat from the village butcher, don't forget about your home-grown barbecue charcoal.

Mereworth Woodlands, owned by the Tregothnan Kent Estate, produces its own pure charcoal from its ancient woods along Seven Mile Lane. The burning process is a skilled, time-consuming job where cords of wood are 'burnt' in specially built retorts in the woodyard. All the wood is FSC certified and cut down from hardwood trees as part of ongoing woodland coppice management.

Many varieties of plants and wildlife depend on the diverse habitat encouraged by this coppice cycle – including protected and rare species such as Nightjars and Dormice as well as Orchids and Lily of the Valley.

Tregothnan charcoal is like no other – easy and quick to light without using firelighters, it burns hotter for longer and is ready to cook on in 15 minutes. No toxic chemicals are used in manufacture – just pure wood – so no unpleasant food taints or smells are produced. As well as these product qualities it maintains and supports rural employment and skills, and reduces reliance on imported charcoal or briquettes from tropical rainforests.

Tregothnan is a privately-owned Estate based in Kent and Cornwall. All Tregothnan products have a clear provenance from the Estate and are grown and produced with passion from its land.

For more information on Tregothnan, please log onto the website: www.tregothnan.co.uk. For more information on charcoal or other products (logs, kindling and chestnut fencing) from Mereworth Woodlands, please call **01622 820560**.

NOT JUST A CHERRY... A HERITAGE CHERRY

CHERRY FESTIVAL AT BROGDALE

Easy to grow at home, delicious to cook with, rich in vitamins C and A with anti-oxidants and anthocyanins. Cherries are often overlooked in British kitchens however with so many excellent varieties, cooks should be exploring the versatility of heritage varieties being showcased on the 10th and 11th July at the Cherry Festival at Brogdale Farm.

Whether using sour cherries to make tangy tarts, wonderful wines or delicious liqueurs such as cherry vodka, there are over 300 varieties to inspire you at Brogdale Farm, Faversham, home of The National Fruit Collections.

With over 50 varieties of cherry to taste and take home at the festival there are many varieties that can make a good cherry recipe truly excellent.

Take English varieties such as Colney, with dark red, firm sweet flesh, excellent for bottling. Or Kentish Red, a sour cherry with small bright red fruit and clear juice which is excellent for pies and tarts. Polstead Black a small dark fruit with a wonderful intense taste, excellent for eating straight from the tree. Finally Roundel, once very popular with Kent growers which have a fleshy dark red cherry with a good flavour and is great for jams.

The cherry festival will have live cookery demonstrations with chef Scott Anderson, gardening talks, tours of the orchards and entertainment for all the family.

Brogdale Farm is fully accessible for visitors with disabilities and for further information go to www.brogdalecollections.co.uk or call 01795 536250.

WeBuyNearby

TAKES LOCAL FOOD ONLINE

A mum in Kent was so fed up with the quality of fresh produce that she got from supermarkets, that she's started a new business promoting local produce. The lady in question is Ingrid Murray. The business is called *WeBuyNearby*, an online farmers' market with supermarket style ordering and home delivery serving Kent, Sussex and part of East Surrey.

It makes our local produce more easily accessible to people who don't have time to visit a farmers market, or farm shop, but do want to support local producers. With delivery charges of £3.99, minimum order value of £20, and a range to rival any big farm shop, this might just be the first practical replacement for your weekly supermarket food shop.

WeBuyNearby stock produce from many of Produced in Kent's members already including Kentish Mayde pies; Kingcott cheese; Paul Hollywood's artisan breads; Little Orchard preserves and Simply Ice Cream.

Ingrid's aim is to make buying local food more convenient for everyone, and to do so in an affordable way. She doesn't want to buy plums that say 'ripen in the fruit bowl' but never actually do. That go from rock hard to mouldy without ever being juicy, ripe and full of flavour. It makes much more sense to connect local farmers with local shoppers, cutting out the demanding goliath supermarkets. This way we all benefit, and food production in Kent is given a boost."

Ingrid's aim is that *WeBuyNearby* sits alongside farmers markets, farm shops and local village shops like butchers and greengrocers. The online ordering and supermarket-style delivery is very clearly aimed at supermarket shoppers who would not have access to local produce otherwise. So please support her and perhaps put in a trial order yourself.

Ingrid can be contacted on 0800 612 2627 or visit www.webuynearby.co.uk

WELCOME NEW MEMBERS

AV Produce Ltd – Swanley

One of the county's most successful vegetable and salad businesses, AV produce prepare, pack and distribute to all sectors of the UK market from leading retailers, independent retailers, wholesalers through to the food service sector.

The Berry Bar – Teynham

The Berry Bar is family run from planting to picking and is bringing the freshest of fresh Kentish berries to this summers music and arts festivals across the country.

Challock Chutney Co - Challock

A range of seasonal chutneys, jams, pickles and savoury jellies using ingredients which are all grown locally where possible.

The Cobham Goose – Cobham

A reincarnation of the village store in Cobham specialising in locally sourced products from Kent producers.

Commonwork Organic Dairy - Chiddingstone

Fresh, local organic milk and cream from their own cows and bottled on their farm. The milk is pasteurised, not homogenised.

G. B. Lister - Lenham

A traditional family Butcher selling local meat and locally sourced fruit and vegetables in the square at Lenham.

Karimix

Established in 1980, Karimix are manufacturers of Curry Pastes, Oriental Sauces and Chutneys, Relishes, Pickles, Marinades, Stock Concentrates using local ingredients where possible.

Kent Bakery Company – Dover

A long established family run bakery that bakes all its bread and cakes in-house. They also bake artisan breads which are proving popular at Farmers' markets.

Kingcott Cheese – Staplehurst

Makers of a new cheese to the county called Kentish Blue and already being sold in farm shops and delis across the county. The cheese is made by hand with unpasteurised morning milk from the Reynold's own closed herd of 120 Holstein Fresian cows in Staplehurst.

Penshurst Place and Gardens - Penshurst

Set in the rural Weald of Kent surrounded by picturesque countryside and ancient parkland, Penshurst Place and Gardens has changed little over the centuries.

R J Kingsland & Son – Maidstone

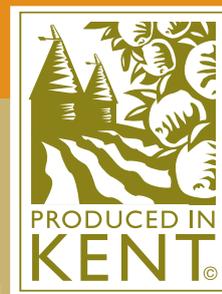
R J Kingsland & Son are one of the South East's largest independent suppliers of fresh produce, with over 30 years experience supplying the catering and retail trade with fresh fruit, vegetables and dairy products.

Street Farm Dairy – High Halden, near Tenterden

A family farm and dairy which are co-located to enable production of the freshest milk products, from one single herd of Fresian cows within hours of processing.

The Globe and Rainbow - Kildown, near Cranbrook

A traditional country pub with a difference. Its restaurant is fast developing a reputation for delivering high quality, locally sourced and beautifully presented food, all served in a warm and friendly atmosphere.



Twig & Spoon Café and Bistro – Ash near Sevenoaks

British cuisine is at the forefront of the menu with all dishes produced on the premises using seasonal ingredients sourced directly from small farms and producers in the locality.

WeBuyNearby – Kent wide

WeBuyNearby is an online farmers market with supermarket style ordering and home delivery. It serves the whole of Kent, Sussex and parts of East Surrey.

Yalding Gardens - Yalding

Yalding Gardens formally known as Yalding Organic Gardens are now under new ownership and re-opened on 12th June. Entry to the gardens will be free and the tea room and farm shop will also be open again from that date.



**SUPPORT KENT
BUY LOCAL**

A GREAT BRITISH SUMMER AT WOODS WOODS' OWN BRAND RANGE IS LAUNCHED

Having opened its doors in October 2009, Woods Produce Store is now stocking a range of 'own brand' products, all made on the premises.

The first items in the range are:

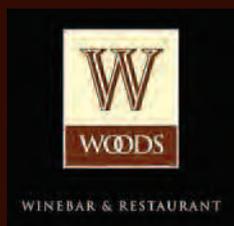
Jams – Strawberry Jam, Orange Marmalade & Raspberry Jam (in season)

Chutneys – Bramley Apple Chutney, Red Onion & Ginger Marmalade, Piccalilli

Dressings – Fresh Herb Dressing, Sweet Chilli Dressing, Roasted Garlic Dressing, Pesto

Why not try before you buy – all items are also available on the menu at Woods Restaurant

For further details visit www.woodsrestaurant.co.uk



BIDDENDEN VINEYARDS 4th ANNUAL "TASTE THE BEST OF PRODUCED IN KENT"

Was held on Sunday 13th June. The day was a great success with even more Produced in Kent members attending this year.

Over £1300 was raised for the Kent Air Ambulance.

Next year's date for your diary will be Sunday 5th June 2011

For more information visit
www.biddendenvineyards.com
or telephone 01580 291726

CHAPEL DOWN WINS INTERNATIONAL AWARDS

The Chapel Down Winery at Tenterden Vineyard is delighted to announce it has been awarded Silver Medals at 3 of the world's most prestigious wine awards. The results of the Decanter World Wine Awards, the International Wine Challenge and The International Wine and Spirit Competition have all been released this May and the wines from Chapel Down have once again been recognised as World Class, winning four silver and four bronze medals plus many other commendations.

Chapel Down Pinot Reserve 2004, a sparkling wine made at the Tenterden Winery was one of the real stars, winning a Silver Medal from Decanter and The International Wine Challenge. The Pinot Reserve, like all of Chapel Down's sparkling wines is made in the traditional method with a secondary fermentation in the bottle, from Pinot Noir and Pinot Blanc grapes. It is available from the Wine and Fine Food Store at Chapel Down or to buy online at www.englishwinesgroup.com

as well as top end bars and restaurants in London, Hong Kong and Tokyo.

The Chapel Down Winery is open daily for visitors. From June to September guided tours of the vineyard and winery are available daily and include wine tastings of a selection of red, white and sparkling wines. Tours can be booked in advance by calling tel: 01580 763033 or visit www.englishwinesgroup.com for more details.





KENTISH AFTERNOON TEA AT TWIG & SPOON

The Twig and Spoon Bistro is a delight to the eye with its pristine 'New England' décor enhanced by dark wood furnishings and comfortable leather sofas - the perfect setting for afternoon tea!

They offer a delicious selection of finely cut sandwiches, scones served with jam and clotted cream as well as sumptuous shortbread and fresh strawberries.

British cuisine is at the forefront of the menu at the Twig and Spoon with all dishes produced on the premises. Seasonal ingredients are sourced directly from small farms and producers in the locality.

For more information go to www.twigandspoon.co.uk



AV Produce based in Swanley, growers of traditional vegetables including broccoli and cabbage, have reached an agreement with Co-op stores in the South East.

New season crops supplied from June onwards will carry the Produced in Kent logo.

AV Produce are no stranger to 'banging the drum' about local Kent produce, back in 2005 they ran a campaign with Somerfield stores, promoting locally grown cauliflowers nationally.

Paul Graves, Marketing Director of AV Produce estimates that 38,000 individual pieces of broccoli are sold weekly to Co-op stores in the South East, these will all carry the Produced in Kent logo.

For further information visit www.avproduce.com



BEES OPEN NEW TEA ROOM

Flynns Bee Farms announce the opening of their new extended tea room with more seating available. Large marquee is also available for club outings, lunches and afternoon teas, plus our new gift shop, Bee studio and our Honey store where you can do Honey tasting and try our Beeswax cosmetics and natural toiletries.

Come and visit us at our farm and meet us at the Kent County Show in the Kent Beekeepers tent. Find out how important Bees are for our health and well-being!



For further information visit www.flynnsbeefarm.co.uk

"DEATH IS A DEBT WE ALL MUST PAY"

In so saying, Euripides was not referring to the financial burdens of life but to the fact that in the end, the price for enjoying life is the final sacrifice that must be borne by each of us. Unfortunately one of the worst parts of practising as a solicitor is the task of having to assist families cope with the stresses and strains that arise when a loved one pays their ultimate debt.

Unfortunately many people start out trying to administer someone's estate after they have died and can either easily overlook important issues that need to be dealt with or make mistakes which can be costly to put right. That is where the professional adviser can prove to be so useful, but we find that many potential clients are either daunted by the prospect of using solicitors (usually because of fears over the costs involved) or simply do not have the time.

Therefore here is a handy list of the eight most important things to think about when someone dies.

- Find out if the person left a will – there may be funeral instructions either in the will itself or in other papers kept with the will. It will also tell you who is responsible for administering the estate and who is to get what.
- Contact a funeral director to start making the funeral arrangements and make an appointment with the local Registrar of Births, Deaths & Marriages to register the death.
- Get together details of all of the person's financial and property affairs that need to be sorted out. Having identified them all you need to contact the institutions with a copy of the death certificate and obtain values at the date of death for probate purposes.
- Assets abroad can be a particular problem for an executor in this country. The obvious ones are things such as the holiday home and bank account in Spain.
- Inheritance tax is an obvious difficulty that can arise. It seems that the longer I do this job the more complicated the rules (and for that matter the forms) become.
- Getting a Grant of Probate can also be a challenge. Not all estates need a Grant; it really all depends on what is in the estate and of course every case is different.
- Family arguments abound these days and it is not always easy to bring objectivity to solving what can be emotive problems. The key in my experience is good communication. Without it, solutions rarely arise.
- Finally, there is the issue of accounts. Executors must never mix estate monies with their own personal monies and they must be able to produce a set of balanced accounts to the residuary beneficiaries at the end of the administration.

Stephen Beck,

Partner of Whitehead Monckton and Head of www.prob8.co.uk, the firm's new and unique complete online estate administration service



WILL YOU HELP ELIZABETH'S RESTAURANT RAISE MONEY FOR CHARITY?

Manuel, proprietor of Elizabeths Restaurant, and his son are setting off on an incredible 500 mile journey and are asking friends, clients and suppliers to help them raise money for charity.

Manuel and Sebastian are planning to walk the world famous El Camino de Santiago – a centuries old pilgrim's route across Northern Spain. All monies raised from their courageous feat will support the Wisdom Hospice in Rochester and The Royal Masonic Trust for Boys and Girls – a poverty charity which supports needy youngsters.

The pair will set off for their starting point in the Spanish border town of Roncesvalles on 21 June. They hope to reach Santiago by 25 July, the date of the Feast of St James. Thousands will flock to the city on this day as 2010 is a Jacobean Holy Year and the Pope is expected to visit.

You can support Manuel and Sebastian by visiting www.justgiving.com/elcamino-hospice (Wisdom Hospice Charity) or www.justgiving.com/elcamino-trust (Royal Masonic Trust Charity).

Thank you.



The Globe & Rainbow; the secret's out!

LOCALLY SOURCED PHOTOGRAPHY!

alexandrapatrick proudly supports Produced in Kent members with bespoke marketing and photography services. Their specialist food photography has helped promote local producers via the national media and on individual websites. alexandrapatrick has already provided photography services to award-winning pubs such as *The Plough* and *The Royal Oak*; food service suppliers like *stephens fresh foods* and for artisans such as *Head in the Clouds*, *Farmhouse Kitchen* and *Bonnie Shortie*.

Now, alexandrapatrick is offering all members the chance to benefit from their perfectly focused photography services with a special 20% off summer promotion. All you have to do is book a shoot before August 31st 2010 (minimum two hours). Duncan Callow, Director of alexandrapatrick said: "It's a pleasure and a privilege to work with 'Produced in Kent' members and we want to photograph more of Kent's outstanding local and seasonal produce. We aim to capture the absolute best of what the members have to offer – and now they can get it for 20% less!"

For more information visit www.alexandrapatrick.co.uk or contact on 01233 733864

Until now, the Globe & Rainbow has been one of Kent's best kept secrets. But a brand new website and membership of Produced in Kent mean that the secret's finally out.

The Globe & Rainbow in Kildown near Cranbrook is a traditional country pub with a difference. Its restaurant is fast developing a reputation for delivering high quality, locally sourced and beautifully presented food, all served in a warm and friendly atmosphere. The pub has something to satisfy even the most discerning of palates – offering delights such as locally caught fish, rack of lamb, homemade bread and a selection of scintillating desserts.

Co-owners Rachel Leadbitter and Neil Scott are passionate about delivering exemplary service and top quality food. Head chef Neil creates their menus based on Kent seasonal produce: "Our food evolves with the seasons. We are delighted to be members of Produced in Kent and have already reaped the benefits of connecting with like-minded members."

Neil and Rachel have recently launched their website and wanted a set of images to showcase their exciting dishes. They turned to experienced food photographer Duncan Callow of alexandrapatrick, who are also Produced in Kent members and who have supported others such as Head in the Clouds, Bonnie Shortie, The Plough at Stalisfield and The Royal Oak at Brookland.

Rachel commented: "We like to do things right and to convey a quality feel. alexandrapatrick delivered a set of images that we're really proud of and now they're out on the web, the Globe & Rainbow secret is finally out!"

For further details visit www.globeandrainbow.co.uk

KENTISH MAYDE CELEBRATES PIE AWARDS!

New Produced in Kent Member Kentish Mayde are pleased to share with you our latest success at the British Pie Awards 2010.

After winning Gold, Silver & Bronze awards in 2009, we followed up this year with: Gold: for our Cheese Leek & Potato Pasty, Silver: for our Kentish Pasty, Bronze: for our Steak & Ale Pie & Apple & Raspberry Pie. To celebrate this success, we are running a promotion of these new products during July. Over the coming months please look out for us at the following shows, where we will be promoting our products & doing tastings.

For further details visit www.kentishmayde@live.co.uk

Kent Show: Detling
16th, 17th & 18th July

Oyster Festival: Whitstable
24th & 25th July

Eurofair with the Kent Food And Drink Festival: Canterbury
24th, 25th & 26th September

Taste of Kent Day: Sissinghurst Garden
9th & 10th October



THE ULTIMATE SLOW FOOD GOES ON VACATION!

Slow@Grow is Slow Summer Snail Farm based at Grow the garden centre at Brogdale, Faversham. We'll be here from late May until the first frosts in October and then retreat back indoors for the winter.

Setting up was hard work but somehow, with the help of our friends, we opened to the public on the last Saturday in May. The ground has been seeded with alfalfa and it will soon green up so the snails will have something to hide in on hot days. Giving the snails their freedom was quite a challenge but seeing them enjoying the rain made it all worth while. I was convinced they would disappear without trace, blending beautifully, as they do, with their background. But there they all are every morning obediently hiding under the trays provided, waiting for their breakfast. It's not quite freedom food of course. Free range snails wouldn't last very long with so many predators around. Apart from the bird netting overhead, there is a metal barrier sunk into the ground all round and three rows of electric fence to keep rats, foxes and everything else in creation at bay: a veritable snail Alcatraz indeed.

Lots of people come to Brogdale for the orchard walks, the festivals and family events, the miniature railway and the hairy pigs. So it's an ideal home for a working farm designed for snails with children and families in mind. On Bank Holiday Monday I sold my first jars of cooked snails in garlic butter at the farm gate and we were in business. The snails have explored lots of small hands but I'm still waiting for the first child to draw me a picture.

www.snailfarm.org.uk



"Six months ago I was in a car accident through no fault of my own. Not only did I lose time off from work but I also suffered terrible neck pain. Whitehead Monckton helped me get compensation at no cost and decide how best to invest the money."

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ARE YOU GETTING MARRIED SOON...?

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Give your guests a treat to remember on your wedding day! Our beautifully personalised chocolate hearts, tucked in a pretty box... or delicately decorated love hearts...

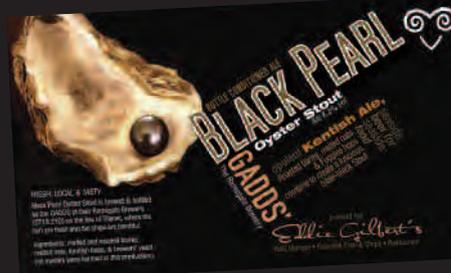
We'll help you choose, and take every care in making these little gifts just perfect for you.

And to make things even more perfect, we will offer you a 10% DISCOUNT on any wedding orders placed before the end of September 2010.

www.madame-oiseau.com

EDDIE GILBERT'S SERVES OWN BLACK PEARL OYSTER STOUT

"It's very rich with an almost chocolate feel of a mocha coffee bean," said Eddie Gilbert's owner Jonny Dunhill. "Offering our own stout, brewed by Gadd's, fits in with our philosophy of offering the finest produce sourced as locally as possible."



Eddie Gilbert's is now serving its own 'Black Pearl Oyster Stout'. The multi award winning fish monger-cum-chippie-cum-gourmet fish restaurant commissioned Gadd's Ramsgate Brewery to produce a unique brew to accompany its oysters. The smooth, rich, dark stout is a heady 6.2% abv by volume. A plate of half a dozen rock oysters, cold with shallot and Jerez vinegar or grilled with chorizo cost £6.00 and the 300ml bottle of the Black Pearl an additional £3.00.

FOR JUST ONE WEEK BEGINNING 30TH MAY THE STOUT WAS AVAILABLE ON DRAFT IN THE RESTAURANT. RAMSGATE BREWERY MADE THE CASK FOR THE OCCASION AND IT WAS AVAILABLE AT £1.50 A HALF PINT GLASS FOR AS LONG AS IT LASTED!

He adds a word of warning, "The Black Pearl Oyster Stout, along with the other Gadd's beers on the menu have a strength of between 5% and 9% – these are not Friday night session beers – they're to be enjoyed in small volumes with or after food," he said.

Made from malted and roast barley, malted oats, Kentish hops and brewers' yeast, Gadd's bottle conditioned ales are unfiltered and unfinned, ensuring their characteristic depth of character. The light yeast sediment remains in the bottle, maturing the bottle and gradually enhances the flavour.

For further details visit www.eddiegilberts.com



The Yalding Gardens (formerly Yalding Organic Gardens) are under new ownership and reopened with a garden party on Saturday the 12th June 2010.

Although the name of the Gardens has changed, they continue to be certified as organic.

Paul Smith heads up the team running the Gardens and is delighted to welcome Sheryl Richardson back as Head Gardener.

Visitors will receive a warm welcome whether they are enjoying the five acres of gardens designed along a historical theme, or the hospitality and produce of the refurbished farm shop and cafe.

So, what's new? We have made some changes to the entrance: The trees alongside the Benover Road have been coppiced so passers-by can see what is on offer, the chain-link fence and gates have been repositioned to soften the entrance and we have created limited car parking at the front of the building for disabled visitors and those who just want to nip into the shop.

Access: For visitors who wish to walk from the village to the Gardens it will no longer be necessary to negotiate the main road once the footway ends at Nightingale Farm. We have constructed a permissive path into the site with a wheelchair- and-buggy-friendly pedestrian gate.

For more information, visit: www.yaldinggardens.org



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