



**Male voice choir job proves music is universal**



**Dance drama and a Dickens of a good story**

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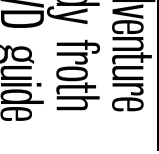
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**Action adventure or comedy froth in our DVD guide**



**New arts festival brought crowds out in Marsden**

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**Tasmanian beer is devilishly good**  
**Liquid news**

**LUCY CORRY** raises a glass to the latest additions to the drinks cabinet

THEY might not have done so well in the Olympics this year (great goal!) but those Aussies know a thing or two about winning medals for their beer.

James Boag's Premium Lager (5% ABV) hails from Tasmania and its fresh, clean flavour is a good match for light fish dishes. Boag's Premium Lager, which has won a clutch of international awards, is available from Makro, independent and specialist beer retailers, priced from £1.29 a bottle.

After spending more than a decade writing about other people's wine, outspoken critic Monty Waldin decided it was time to get his hands dirty and make his own. His struggle to create good quality, affordable wine using organic and biodynamic methods in a small corner of rural France has been recorded for a new series, Chateau Monty, which begins on Channel 4 next Thursday. Will he succeed? Tune in to find out.

Alternatively, you can read all about it in Chateau Monty – A Corking Wine Adventure by Monty Waldin (Portico Books, £16.99).

This might give the game away, but you can also taste the fruits of his labours – wine from Chateau Monty is available from Adnams Cellar & Kitchen Stores (or from [www.adnams.co.uk](http://www.adnams.co.uk)), priced £9.99.

The people at innocent drinks have spent the last nine years convincing us that oranges are not the only fruit – only to now turn around and produce their very own O.J.

A helpful world map on each carton points out where they get the oranges from, and reassures eco-worriers that they wouldn't do anything as silly as air-freight them to innocent HQ. The global selection process means that the juice will taste different according to the season – sometimes sweeter, sometimes sharper. Just like the real deal, in fact.

Innocent orange juice - with or without this is available in one-litre cartons from supermarkets nationwide, priced £1.89.



**YUMMY:** Chef Stephen Jackson's fresh take on an American classic

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**Out & ABOUT**

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# A red hot reputation



**SMART SERVICE:** The politeness of staff was quite striking

**To see how much Indian restaurants have progressed over the last few years, you should look no further than the brand spanking new Chill Lounge in John William Street, Huddersfield.**

The owners have other venues in Wakefield and Castleford, and they've certainly stolen a march on the "opening soon" Saffron in St George's Square.

It's set in the same block of buildings that used to house the legendary Shree Punjab, a curry house where I would often find myself unravelling raita place mats and falling asleep in keema bhunas on Friday or Saturday nights. Flock wallpaper and curtained booths, the



**SHARP DECOR:** The Chill Lounge interior decoration is a million miles away from the traditional flock wallpaper of other Indian restaurants

**Chill Lounge**  
John William Street

full-on old fashioned Indian dining experience. One thing's for certain, as hazy as the meals there seem to have been all those years ago, I distinctly remember never seeing ostrich or venison on the menu, which there is at the Chill Lounge!

If awards were given for interior design in the restaurant trade, they would be stacked up behind the bar here. All white walls with striking red leather seats and fabulous Indian-themed red prints on the walls, with the centrepiece, a huge chandelier in the



**CRYSTAL CHANDELIER:** The chandelier is the restaurant's centrepiece

middle of the room. Unfortunately the only Michelin awards I give out are the ones for the fullness of the spare tyres around my gut ... and by the end of the night was I full!

We arrived at 8.45 on a Saturday night to find the place just nicely busy and were greeted immediately by the immaculately dressed and friendly staff, taken to our table and handed the extensive menus.

Our waiter was very knowledgeable of both the food and the balli wines; they sell (each of the wines complements the different heats of the curries).

We ordered a bottle of the ugni blanc - chardonnay and a pickle tray with poppindoms which arrived still hot, with a selection of four different sauces, an onion

salsid and hot mixed pickle. Next the starters, also chops (spicy mashed potato croquettes), which although looking a little processed in appearance, were absolutely spot on, especially with the spicy raita our waiter brought to the table and prawn sukka, three huge prawns with shells, in a spicy sweet and sour sauce ... only the heads and tails were left after a matter of minutes.

There is a fantastic choice of very different main dishes, with only a small selection of what they refer to as the old favourites compromising of Bhunans (the curry pillow I referred to earlier), kormas, dopzazas, vindaloos etc.

As always at an Indian/Bangladeshi restaurant there are also plenty of excellent vegetarian options.

We opted for our waiter, was chicken or lamb on the bone cooked in the kitchen for you guessed it ... the staff to dine on, a more authentic, homesyle curry. It was excellent. The lamb fell of the bone and had far more flavour than it does when just cubed and stewed. The heat was just right too, with a warm taste of the combination of Indian spices.

That was complemented by a chicken passanda, a creamy, almost sweet dish which, with the added chopped green chilli I asked for, was just right. Add peas pilau and a garlic

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**Rating**

**By GAVIN CASTLE**

**Rating**

**Rating**

**Rating**

**Rating**

**Rating**

**Rating**

**Rating**

**Rating**

**Rating**

**VENUE** Chill Lounge, 70 John William Street, Huddersfield  
**TELEPHONE** 01484 517566.  
**OPEN** Monday to Saturday 6-11.30pm, Sunday 5.30pm-11pm.  
**CHILDREN** Not a problem.  
**DISABLED ACCESS** Yes.  
**THE BILL** £40.55 including a bottle of wine.  
**WOULD YOU GO BACK?** Already booked for my birthday bash.

**Rating**

**Rating**

**Feedback ...**

WE have been to Leena's Asian restaurant at Lidget Street, Lindley several times now. We have been on our own and also taken friends with us.

Each time the standard of service was very good and the food always excellent. Last week we booked a table for 8pm and were still there after 11. The atmosphere was so relaxed and unhurried, we never noticed the time. We would recommend this restaurant to anyone wanting good food and drink at reasonable prices in a relaxed atmosphere.

**SUE AND KEITH SWYKES**  
Huddersfield

**Do you agree with our reviewers' verdicts? Tell us about your eating out experiences. Write to Feedback, Features department, Huddersfield Daily Examiner, PO Box A26, Huddersfield South, Huddersfield, HD1 2TD or email [letters@examiner.co.uk](mailto:letters@examiner.co.uk) and head your message Feedback**

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**Stephen Jackson's Bourbon baked beans**

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## Now that our 'summer' has been and gone!

**Stephen Jackson**  
Weavers Shed

HELLO EVERYONE. Well, I'm now officially fed up with all this appalling weather and have now decided that summery recipes are off the agenda, unless a miracle occurs and we get some hot sunny days before October.

One look outside and I'm immediately thinking of more warming, comforting dishes. So today we leave the salads and strawberries behind, and head off to the States for our recipe. It's an absolute classic and hails from the beautiful, history-steeped city of Boston, Massachusetts, Boston Baked Beans.

A great dish. I've tinkered a little but essentially this is the classic recipe, served in restaurants and households across the north-eastern states. It's usually served as a meal on its own, with the inclusion of some strips of slow-braised belly pork, and invariably mopped up with lovely moist chunks of cornbread.

But I've left this recipe veggie-friendly. It's easy to add the meat should you so wish. These soft, sweet, unctuous beans are perfect for accompanying grilled steaks, chicken, duck confit, veal chops and the like, especially with creamy mashed potatoes and some crisp green vegetables, but make a smashing evening snack on their own, spooned from a deep bowl in front of the telly.

If the ingredients sound odd they're actually pretty much the same as Heinz put into their famed variety, just a good deal tastier and fresher. The dish is incredibly easy to knock together,

## Stephen Jackson's Bourbon baked beans

To serve 4-6 people you will need:

- 1.2 kg haricot beans, soaked overnight and cooked (or 3 tins cooked beans)
- 800g tinned chopped tomatoes (2 tins)
- 1 large onion, very finely chopped
- 3 cloves garlic, minced
- 2 tbsps extra-virgin olive oil
- 60g butter
- 3 tbsps tomato purée
- 40g Billington's molasses sugar
- 125ml black treacle
- 2 tbsps Colman's mustard powder
- S&P
- 3 bay/leaves
- 2 springs thyme
- Kentucky bourbon (Maker's Mark or Jim Beam are ideal)

Bring the beans to the boil in plenty of fresh unsalted water, drain, and put the beans into more fresh water (again, enough to cover the beans plus a bit more). Bring to the boil again, then take them from the heat, and drain.

In a suitable oven-proof casserole or pan (with tight-fitting lid), sweat the onion and garlic in the butter and oil until they become soft and translucent.

Mix in the tomatoes, purée, mustard powder, sugar and treacle, and plenty of S&P. Add the beans, and a couple of cups of water.

Add the thyme and bayleaves, cover tightly and bake in the oven for 6-7 hours, stirring every hour, and adding more water if necessary.

When cooked, remove the herbs, and add a good slug of Bourbon. Stir well, and serve.

As I mentioned, these beans will taste even better the next day, when all they require is gentle warming on the stove-top, or re-heating in a gentle oven for a couple of hours. A perfect dog-walking supper, enjoy!

After soaking the beans overnight, heat the oven to Gas mark 1 / 2/3°F / 140°C.

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