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It's hooray for Harry's chippie
Harry Heywood's, Linthwaite

Katie Camping

BEFORE chicken tikka masala hit British shores fish and chips used to be the country's favourite dish.

It still holds a special place in many hearts and, as a result, we all know how they should taste.

Coming from the seaside I was spoiled by the quality of fish and chips when I was growing up.

Since moving to West Yorkshire only a few establishments have satisfied my coastal tastes.

One of those is Harry Heywood's fish and chip shop at Linthwaite.

The shop was only opened by former boxer, hard man actor and professional rugby league star Adam Fogarty in December. But you can tell from the experience have an input, namely award-winning fryer Ian Kitchin.

I thought the best test was to go for a traditional fish and chips, with mushy peas on the side. I was given a large portion of all, for just £3.80. You could easily have split the chips between two if you were watching the pennies or the wasteline!

Fish and chips are meant to be a bit greasy, but often they are swimming in so much oil that they're soggy. Not in this case. The fish was in a crispy, golden batter and was firm and white and obviously fresh.

The chips too were just the right texture and fluffy inside, with tasty peas, an accompaniment that can often be bland.

I'm often suspicious about the standards at takeaways, but there was definitely nothing fishy about this one. I shall be going back.

Harry Heywood's, Manchester Road, Linthwaite. Opening hours: 11.30am to 8pm, seven days a week.

the bill... £3.80

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Two for Thai



■ **SMART AND SUBTLE:** Pu Ja Thai restaurant in Lindley blends contemporary decoration with a touch of the Far East.

THAI food is the one cuisine that does everything for me (apart from my mum's stew!).

It has the five fundamental flavours, sweet, sour, salty, bitter and THE most important: heat.

So when I drove round the roundabout at Lindley I nearly drove straight into the tap room of the Bay Horse pub!

Lindley's permanent food festival was now complete. Tapas, Indian, Italian, classical, bistro, deli, and good old fashioned curries are all in walking distance of home.

Good news for the taste-buds, bad news for the belt!

It did seem to take an age for the restaurant to open after the initial signs went up, but when it did I was straight in there to pick up a menu to pore over. Two excellent takeaways later and it was time to visit for real.

We arrived at 8.15pm to find the restaurant

Pu Ja Thai
Acre Street, Lindley

buzzing with diners and a couple of takeaway punters. Dining is spread over two floors and is nicely decorated with a subtle Thai influence.

We were shown straight to our table and provided with menus and a selection of pickled vegetables to nibble on (a nice change from the usual prawn crackers). Moments later and our drinks orders were taken, a Singha beer and Soda and lime, and although these failed to appear a nudge to one of the waiters and they soon materialised with an apology.

The menu is as extensive as it is exciting, with dishes from Thailand, The Philippines, Hong Kong and Indonesia, and so after much deliberation we opted to start with the soft shell crab and Mieng Gai (minced chicken with crushed peanuts, shallots and

peppercorns, served on Thai betel leaves to wrap yourself).

Both were fantastic, packed full of spice and flavour, although I did ask the waiter for a dipping sauce for the crab, which did take a while to appear, but once again, when it did, it came with an apology for the wait.

The main courses proved to be an equally difficult choice. There are plenty of fish, chicken, duck, sirloin steak and pork dishes to choose from, as well as many vegetable dishes, with the spicier dishes being given chilli ratings to help you decide.

We chose the Pu Ja Prawns which are cooked with pumpkin squash, onions, green beans and coconut milk.

The prawns were big and meaty and cooked to perfection, and went really well with the softness of the sweet squash and the crunch of the green beans.

Our other dish was Nuea Pad Keemao, which is beef stir-fried with garlic, chillis, lime leaves, baby aubergines and basil leaves. I asked for

New cookery lessons are such a good idea

HELLO everyone, and welcome to the first of a new series of pieces.

Going back to meeting deadlines and worrying about the quality and length of an article puts me in mind of Sunday night homework and the desperate race to finish that essay on Saxon Britain in the 'golden hour' between Songs Of Praise and the evening film.

And only today I was again taken back to my school days when I happened upon the exciting news that cookery lessons are to become mandatory for 11 to 14 year-olds in secondary schools.

This is most definitely a GOOD IDEA.

I've long thought it essential to try to get a few rudimentary kitchen techniques into the general syllabus. Of course, I'm not expecting soulless or

Stephen Jackson
Weaver's Shed, Golcar

wedding cakes, merely a few basics like how to chop onions, do interesting things with eggs, joint a chicken, that sort of thing.

I had no such time-tabled tuition at school, but I was one of a handful of boys who volunteered for after-school cookery lessons from our wonderful music teacher Janet Beaumont, whose name lives on in the local music festival.

Miss Beaumont was definitely a devotee of the Women's Institute, many recipes called for vast quantities of margarine and self-raising flour. The results, on my part, were mainly edible, sometimes

abysmal, and occasionally brilliant.

And it's to one of those fortunate times I now turn. The fish pie.

Perfect for this sort of weather, filling and deeply satisfying, the tender bite of the fish, the creamy crunch of the crumby topping.

I've made this example a little more adult-themed, with the addition of some shellfish and a little booze, but it's still a fish pie at heart, just like the one I emerged from school with, way back when, beaming from ear to ear...

● **Stephen Jackson is chef and owner of the Weaver's Shed in Golcar, a finalist in the Best In Yorkshire category of the Hi-Life Dining Awards. He grows much of the produce used in his restaurant in his own kitchen garden.**

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Critic's verdict on the latest DVD releases

Family wine for those comfort food meals

Liquid News

COLD days call for comfort food, but it needn't be boring stodge. Why not try a Mediterranean-style pasta and bean soup with pork, with a zesty red wine as a great accompaniment?

The Gallo Family Vineyards Turning Leaf Merlot, with its full flavours of fresh dark berries and jammy red fruit, could be ideal. It's £6.49, available in Asda, Spar and Lunds.

For a chicken or fish dish you might prefer a chilled, dry white wine.

Charles Back Chémia Blanc Vioigner 2007 is a full-bodied dry white with an abundance of exotic fruit flavours. It's a premium wine, but good value at £6.99 from Sainsbury's.

Banish the thought of the cost from your mind (or tell you're friends it was expensive) when you're drinking it though, because research has just revealed that a bottle of wine tastes better the more you pay for it.

Higher prices are more likely to trigger the part of the brain that registers pleasure, says Antonio Rangel of the California Institute of Technology.

Prof Rangel found that the brain measures pleasure by mixing real perceptions with preconceptions about how good something will be.

● It's a toddler in the tea stakes next to such brands as Yorkshire Tea, but is starting to attract more and more fans from its home county and beyond.

Paul Needham, co-director of Lancashire Tea, is appealing for more people to buy the tea so that it can compete with the 'big' brews – and that of its rival county.

He says: "I invested tea was set up by two people who invested everything they had in this independent company because they truly believed it's the best tea on the market."

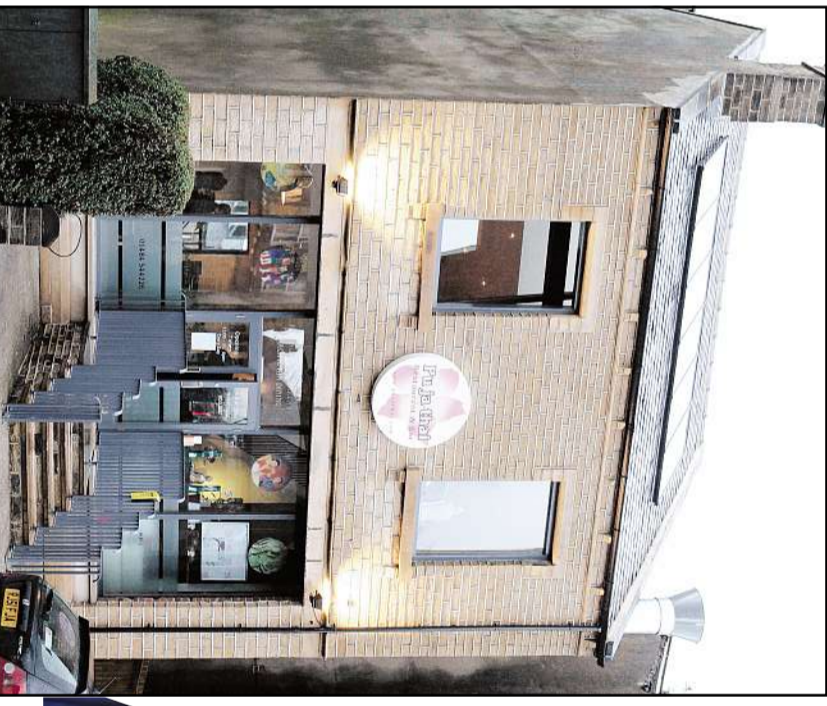
If you want to join the Lancastrian gang the tea's now available in Sainsbury's nationwide, as well as in Waitrose, Boots, Sainsbury and Lunds and regionally in Tesco and Asda, at £1.79 for a box of 80 teabags. Call 01925 220 333 or visit www.lancashiretea.com

MARIA Huddersfield

and strain over the fish. Discard the onions. Allow the fish to firm up for about five minutes, then the strain again, reserving the fishy milk. Put the fish into the baking dish and sprinkle the prawns over the top.

In a clean pan heat the butter until melted and just about to start going golden, and whisk in the flour. Cook this paste for a minute, then tip in the fishy milk, and whisk until smooth. Finely chop the herbs, and add to the sauce, tasting and seasoning as you go.

Add a pinch of Cayenne pepper if you'd like to, but be careful, as it can be fiery. Pour the sauce over the fish and allow to set a little, then spoon or pipe the mashed potato on top, dot with a little butter, and bake for about 10 minutes until the potato has gone golden and crisp. If you're making the pie in advance you'll need to cook it a little longer.



■ **WELCOME ADDITION:** Thai cuisine adds a further flavour to Lindley's restaurant scene.

this as a three-chilli dish as opposed to a one and it certainly hit the spot, although it still retained all the subtle flavours that Thai food brings (I don't think there's a better herb than the kaffir lime leaf).

These were accompanied by stir-fried noodles with beansprouts, another inspired choice, and again a change from the usual selection of rice side dishes.

Pudding on the other hand proved to be different matter. Maybe it was the promise of a coconut creme brulee that built my hopes up, but they were quickly dashed.

On arrival, although tasty, the pud didn't have a hint of coconut and didn't really resemble the consistency of my favourite ever sweet (apart from my mum's bread and butter pudding - Sorry, need to get these in!).

The main dishes range from £6.50 up to £10.50 and a bottle of house French white

wine was a very reasonable £9.90.

The friendliness and politeness of the service at Pu Ja Thai is a reflection on the general nature of Thai people, you get the impression that they are very proud of their cooking and they genuinely want you to enjoy everything you eat.

There are also three excellent banquet menus to choose from and a Sunday lunch buffet.

The other great thing about eating locally is that the chances are you know you're going to bump into someone you know – and we did, so it was great to have a laugh and a chat about food and travel with friends we'd not seen for a while.

Pu Ja Thai is a must for Thai, Chinese and Indian food fans alike, and with just a few finishing touches will hold its head high alongside the rest of Lindley and Huddersfield's best eateries!



By GAVIN CASTLE

Rating
Venue: Pu Ja Thai, Acre Street, Lindley.
Contact: 01484 544226.
Open: 11am-10pm every day.
Disabled Access: Street parking straight outside the restaurant and disabled toilet but four steps to negotiate on arrival.
The bill £57.60 for two.
Would you go back? Without a shadow of a doubt and for takeaways as well.

FEEDBACK

And it's hooray for Hannah

LAST Saturday my husband and myself went shopping at The Mill in Batley.

We noticed there was a new tea room, Hannah's tearooms and brasserie on the first floor, so we decided to call in for a snack before going home.

What a wonderful experience it turned out to be. I highly recommend that you call in sometime and try their wonderful home-cooked menu.

G A GROWTHER
Cowlensley

A meal, magic and delight

WE were in Orlando's restaurant at Grange Moor at the same time as your reviewer Susan Hampshire. Yes we enjoyed the meal as well. We got the magic as well. My two boys enjoyed it and are wanting to go back. Good value for money and my Tussy eater ate everything. We were in shock.

MARIA 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, Queen Street South, Huddersfield, HD1 2TD or email letters@examiner.co.uk and head your message Feedback

Stephen Jackson's fish pie
FOR a fish pie to serve four/six people:
Note: PLEASE try to use fresh fish from a sustainable source.

- 450g fresh, firm white fish (such as halibut, haddock, whiting, cod or hake)
- 250g fresh salmon
- 200g fresh prawns, shelled
- 450ml full-cream milk
- 4 tbsps double cream
- A splash of white wine
- A splash of Nollly Prat (or any vermouth)
- 40g butter
- 40g plain flour
- Half an onion, finely sliced
- A few sprigs of fresh parsley
- A few sprigs of fresh tarragon
- A few sprigs of fresh dill

Cayenne pepper
Maldon sea salt

Mash:
675g floury potatoes (Matis Piper etc)
3 tbsps double cream
30g butter, plus a little extra
Maldon sea salt

A suitable pie dish or baking dish

Set your oven to Gas 4 (180°C/350°F). Peel the potatoes, and boil them until soft, then mash. Gently heat the cream and butter, then whip into the potato. Season to taste and keep warm. Cut the fish into 2in pieces, and drizzle with a little white wine and vermouth. Allow to stand for 10 minutes. Heat the milk gently with the sliced onion,

and strain over the fish. Discard the onions. Allow the fish to firm up for about five minutes, then the strain again, reserving the fishy milk. Put the fish into the baking dish and sprinkle the prawns over the top.

In a clean pan heat the butter until melted and just about to start going golden, and whisk in the flour. Cook this paste for a minute, then tip in the fishy milk, and whisk until smooth. Finely chop the herbs, and add to the sauce, tasting and seasoning as you go.

Add a pinch of Cayenne pepper if you'd like to, but be careful, as it can be fiery. Pour the sauce over the fish and allow to set a little, then spoon or pipe the mashed potato on top, dot with a little butter, and bake for about 10 minutes until the potato has gone golden and crisp. If you're making the pie in advance you'll need to cook it a little longer.



■ **TOP CHEF:** Stephen Jackson at the Weaver's Shed, Golcar

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