



# WILL EAT, MAKE OR DISCOVER SOMETHING BRITISH... EVERY DAY FOR A YEAR!

We all want to buy British food, but for one adventurous blogger, the quest to support our nation's grub and the producers making it has been taken to a whole new level

**R**egan Maloney, food blogger and passionate supporter of homemade and home-grown produce, has set herself the ultimate British challenge: to eat, make or find something British every day throughout 2012. And she is sharing her daily discoveries through a new blog. "I've been blogging about food for a few years and wanted to come up with something different to talk about, whilst also educating myself a bit more about fresh and seasonal produce," explains Regan, who started the challenge on 1st January and will finish on 31st December.

Living in West Wickham, Kent, Regan's love of homemade food inspired her to set up The Great British Pantry with best friend Jane Kerr in 2010. The company sells preserves, biscuits and pastries and was the catalyst for her big British challenge. "I've met so many amazing producers over the

years and I wanted to find a way to support them. This challenge allows me to tell people about some of the fantastic work these small artisan makers are doing," continues Regan, who admits the blog has proved difficult at times. "It has been hard to come up with something to talk about everyday, especially as I work full time, but it's about being organised and planning ahead. I also have a great network of followers from my blog and through Facebook who are a great help when I'm stuck for inspiration!"

Since starting the challenge at the beginning of the year, Regan reveals that she has already learnt so much. "I've found out there are 700 British cheeses and that a buffalo Mozzarella is being made in Hampshire! I've also discovered how regional tastes vary so much. For example, jellied eels seem to cause so much controversy; I've grown up with them, so was surprised to discover people either loved them or hated them!"

she laughs. Regan's even organised a Great British Supper Club to recruit a few more followers to her cause.

Aside from supporting some of Britain's hard-working food producers, Regan is also hoping to share her trials and tribulations in a book at the end of the year. "I would like to create something that's accessible for everyone, so people can go out and make their own decisions on British produce."

She concludes, "I'm loving finding out more about British food and its history, seasons, processes and the skills of UK production. It's great to be able to share my discoveries with people in the most engaging way I know how. I hope, in some small way, my challenge will help the British economy get back on its feet – and I'm enjoying the journey!"

**Check out Regan's blog at [www.thegreatbritishchallenge.co.uk](http://www.thegreatbritishchallenge.co.uk)**

*"I'm loving finding out more about British food and its history, seasons, processes and the skills of UK production"*