

8 **RING O'BELLS READERS' COMPETITION**

**WIN A CHAMPAGNE DINNER FOR TWO**

To celebrate our launch issue newsletter and our landmark 20th anniversary, the Ring O'Bells is offering one lucky reader the opportunity to win a three-course dinner for two people - plus a bottle of Champagne to add true sparkle to the occasion!

The competition format is simple and straightforward. All you have to do is provide the answers to four questions taken from the columns of this newsletter, then complete the competition entry and database details below and right, **tear/cut off this whole page** and submit by one of following options:

Hand over to any Ring O'Bells member of staff - **OR** post to us - our address can be found on Page 1.

Or, you can also send your answers by e-mail to: [enquiries@theringobells.com](mailto:enquiries@theringobells.com) - though please remember to put 'Readers Competition' in the subject box, list your answers Q1, Q2, Q3 & Q4, then include your name, telephone number, postal and e-mail address below.

The closing date for the competition is the **end of October** this year. The prize will be awarded to the sender of the first all-correct entry drawn at random.

**Q1.** On which date will the Ring O'Bells begin its landmark 20th Anniversary year?

A. \_\_\_\_\_

**Q2.** What is our website address?

A. \_\_\_\_\_

**Q3.** When did the pub first become known as the Ring O'Bells?

A. \_\_\_\_\_

**Q4.** How many Christmas Menu options are available this year?

A. \_\_\_\_\_

**Good Luck**



**COMPETITION ENTRY & DATABASE UPDATE DETAILS**

Your Name:


Address / Postcode:


Telephone:

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Email


Now, please tick the appropriate boxes.

Add my name to your mailing list

Keep my name on your mailing list

Delete my name from mailing list

Note change of contact details

NB: If you have moved, please provide your old address - postcode will suffice



**The Award Winning Country Pub & Restaurant**

**THE CHIMES REVIEW**  
**20 GLORIOUS YEARS!**

The Ring O'Bells is counting down to the onset of its milestone 20th year in business this September.

Owners Clive and Ann Preston took over at the Ring O'Bells on September 22, 1992, and on the same day this year - it falls on a Thursday - they will stage a special anniversary lunch for invited guests to mark the start of their 20th anniversary year.

On the same day, artist-in-residence Ian Middleton will also be unveiling his next exhibition of 20 new paintings, his own interpretations of work by original artists reflecting the 20th Century and depicting 20 glorious years at the Ring O'Bells. Customers old and new will benefit too through:



• From left, Ring O'Bells General Manager Christophe Merlin, owners Clive and Ann Preston, & Restaurant Manager Pauline Noble.

**'THE RING O'BELLS ANNIVERSARY PROMOTION'**

- an exclusive promotion lasting **THREE MONTHS**, offering 20th anniversary 20% discounts on their A La Carte and Daily Specials Menus throughout September, October and November.

It's a very special thank you to all their valued customers celebrating a unique occasion.

**RING O'BELLS ANNIVERSARY DISCOUNT VOUCHER**

**A La Carte Menu & Daily Specials Board Only**

**Must include a main course dish (EXCLUDES ALL BEVERAGES, SUNDAY LUNCHEON OR SPECIAL EVENTS)**

Valid from 01.09.11 Expires 30.11.11

**Cut this out and bring with you on your next visit**

**ONE VOUCHER PER COUPLE ONLY**

**212, Hill Top Road, Bradford, Thornton, West Yorkshire BD13 3QL**

**Tel: 01274 832296 Fax: 01274 831707**

**E-mail: enquiries@theringobells.com Web: www.theringobells.com 1**

## LETTER FROM THE EDITORS

Welcome to the pioneering launch issue of our very own customer newsletter

**- The Chimes Review -**  
Here at the Ring O'Bells, we're constantly looking at ways in which we can enhance our lines of communication with customers old and new.

The introduction of our own publication is seen as an ideal communications tool, keeping our valued and fast-growing customer base fully informed about the latest news and developments in our increasingly successful business.

In this, the start of our landmark 20th anniversary year, we trust you will enjoy reading our new newsletter - and continue to enjoy all that's good and great about the Ring O'Bells.

We're also keen to promote reader participation and hope you will enter the prize competition we are running in our launch newsletter, as well as providing us with your contact details.

This will allow us to send you future issues of our newsletter, along with details of other special events, offers and promotions.

On your next visit, please take the time to complete one of our customer comment forms.

We really do want to know what you think about us.

**Clive and Ann Preston  
and our wonderful team**

## THANKS A MILLION!



The Ring O'Bells has a long and proud history. Records show that the property was once a place of worship.

In 1829, upper rooms were used as a Methodist meeting house and the building was later described as an 'old Methodist Chapel.'

The 1871 census described the building as 'The White House Beer House,' which would be the first time it would have been used as an ale house. It's thought it first became known as the Ring O'Bells in the 1920s.

And the rest, as they say, is history.

Looking back over the past two decades, Ann Preston commented: "Our credibility has been built on our ability and reputation to provide hospitality of the highest possible standards at our multi award-winning country pub and restaurant, including the best quality locally produced food that money can buy, lovingly cooked and served by our team of professionals.

"Over the past 20 years, we have stuck firmly by and never swayed from these principles - and we never will. We strive for consistency in standards in all aspects of the business, particularly when it comes to food quality, service and offering exceptional value.

"This business is all about our wonderful customers and words can't really describe how grateful we are for their support over the years. We take real pride in recognising and welcoming them - and enormous satisfaction in serving around 1,000 customers each and every week. That's 52,000 of you every year, almost 1 million customers over the past 19 years.

"Our customers are our lifeblood. We truly care about them. They are amazing, they are loyal - and so many of them have become part of the Ring O'Bells family."

"We also have a fabulous team at the Ring O'Bells, many of them long-serving, all loyal, all committed to going that extra mile for our band of customers. There is little doubt that our continuing success is down to this top-notch team.

"Our customers and our staff have been an integral part of our journey. One thing's for sure - it's been a great adventure - with a great future ahead!"

## Why dining is an art form at the Ring O'Bells

Art is the order of the day for diners in the restaurant at the Ring O'Bells, following the unveiling of the latest exhibition of paintings by leading Yorkshire artist Ian Middleton. Ian is a very busy and successful artist who works from his studio near Ilkley.

He paints in oils on canvas and over the years has produced hundreds of paintings, embracing both original and reproduction work.

In late 2009, Ian agreed with Ann and Clive Preston to preview many of his completed new works in the restaurant, before being released mainly into private collections throughout the UK and Europe.

This arrangement followed the initial success of a permanent display, dubbed the 'Art of Dining,' commissioned by the Ring O'Bells for the restaurant, the bulk of which featured a food and wine theme.

Ian also introduced a strong element of humour into some of the paintings, with the aim of creating a more light-hearted dining experience.

Specialist exhibitions have since been introduced to coincide with some of the varied dining themes at the Ring O'Bells. These combine food, art and music to great effect, such as the art deco theme from the 1920s and 30s. Ian said: "It gives the restaurant a constantly changing image and style - and we have had some great fun along the way!"

Ann Preston said: "We are always trying to do something different and Ian's work is intended to create a more interesting - a unique dining experience in our restaurant."



• Above: Ian Middleton, left, shows off one of paintings specially commissioned for the Ring O'Bells by Clive and Ann Preston.

• Ian's next exhibition will coincide with the celebration of the Ring O'Bells 20th anniversary. As they say - watch this space! Meanwhile, in the adjoining Bar Brasserie, displays of framed prints depicting old Thornton village life in the last century are creating lots of interest.

They have been reproduced from pictures loaned by the family of the late Joseph Shackleton, a well-known Thornton-based photographer in the 1900s and former president of Bradford Camera Club.

• Leo and Debbie Shackleton, centre, with a framed photograph of Mr Shackleton's late father Joseph, presented by Clive and Ann Preston.



## Charity efforts ring up cash

The Ring O'Bells continues to support local charities, having raised thousands of pounds over many years.

A sell-out dinner netted £800 for the ex-Lord Mayor of Bradford's charity, Nell Bank outdoor educational environment centre in Ilkley.

Sixty guests, including civic dignitaries, enjoyed a Yorkshire-themed menu created by head chef Ian Booth and his team. It included championship-winning local

beef. The Lord Mayor, Councillor Peter Hill, pictured below centre with Clive & Ann Preston, said: "It

was a wonderful night and we are very grateful to the Ring O'Bells management, staff and customers for their efforts and generous gestures."



## AWARDS, ACCOLADES, ACHIEVEMENTS GALORE

The Ring O'Bells has won countless hospitality sector honours over many years. They are just too numerous to list all individually, but here are some of the highlights.

**From 1993 onwards  
NATIONAL WINNER**  
Egon Ronay British Meat Pub of the Year Competition  
**NATIONAL WINNER**  
Booker Price for Excellence -  
Best Pub Caterer  
**NATIONAL WINNER**  
Morning Advertiser -  
Best Pub of the Year  
**NATIONAL WINNER**  
Publican Awards for Business Woman of the Year - Ann Preston

**From 2000 onwards  
NATIONAL WINNER**  
British Meat Award - U.K. Steak Pie of the Year  
**WINNER** - Yorkshire Life Food & Wine Award  
**WINNER** - U.K. Pub Chef Awards - Joint Head Chef - Eastern Cuisine Category  
**WINNERS** - U.K. Pub Team Chef Awards - Joint Head Chef & 2nd Chef  
**WINNER** - Morning Advertiser - Best Yorkshire Gastro Pub  
**WINNER** - U.K. Pub Chef Awards - Head Chef - Mediterranean Cuisine Category

## WEB PRESENCE ENHANCED

The Ring O'Bells is upgrading its ever-popular website to further enhance its online presence. It will be live from early September.

The site is being updated and modernised, will be more user-friendly and contain extra information about the renowned, award-winning country pub and restaurant, including a news section, details of current special offers, promotions and events, menus, wines, facility for online table reservations - and a new picture gallery.

This new Ring O'Bells customer newsletter will also be posted on the website in a downloadable eco-friendly electronic version.

Visit us at [www.theringobells.com](http://www.theringobells.com)

## CHRISTMAS COUNDOWN

As soon as the Ring O'Bells completes its three-month long 20th anniversary 20%-off on selected menus celebration, it's straight into the countdown to Christmas 2011.

And what a cracker of a Christmas it promises to be, a festive experience like no other, with bookings for friends, family and office parties now being taken,

along with special occasion lunches and dinners over the main Christmas and New Year period.

As usual, it's an extensive programme, with fantastic Christmas menus offering excellent value.

A festive booklet giving full details of the all-encompassing nine Christmas menu options available is included with this newsletter for postal recipients. Copies are also freely available at the Ring O'Bells, or on their website.

## SPECIAL EVENTS CALENDAR

Special events at the Ring O'Bells really are special! Here's just a sample of the up and coming delights:

**September 17 - October 2:**  
"Love British Food Fortnight"

Featuring seasonal food from around the British Isles. Traditional dishes with a renowned Ring O'Bells creative slant!

**September 19 & 26:**

**North & South American**

**Gourmet Food & Wine Evenings.**

Ring O'Bells chefs have researched and will recreate authentic dishes from the US to complement selected wines from these contrasting continents..

Leaflets giving details of all Ring O'Bells special events will be available in-house and posted on the website. Or, simply ask a member of staff details.

## RING O'BELLS GIFT VOUCHERS

*An Ideal Gift  
in multiples  
of £10*

(A Great  
Christmas Gift  
Idea Too)

**Ask for  
details or call  
01274  
832296**

## LET'S KEEP IT LOCAL

Providing locally sourced food remains key to the entire philosophy at the Ring O'Bells.

Green pastures at the home of Clive and Ann Preston are used by a local farmer to raise his own prime lambs, some of which find their way to Ring O'Bells tables. You can't get more local than that! Ann and Clive even grow fresh seasonal herbs in their own garden, which are hand-picked for use in dishes on the Ring O'Bells menu.

The business also has a long-held on-the-doorstep trading partnership with Keelham Farm Shop in Thornton, primarily sourcing locally reared prime beef and award-winning sausages.

Keelham became 'Non-Multiple Retailer of the Year' in the national 2010 Food and Farming Industry Awards.

Ann said: "Many of our own customers also shop at Keelham. Their butchers department is first-class and the meat they provide is of the very best quality. It all comes from local farmers and can't be beaten on taste."

"Developing such partnerships allows us to exercise a high degree of control over the supply process.

"Moreover, we are keeping food miles down to a minimum and playing a vital role in bolstering local economies by supporting local producers and suppliers, at the same time giving our customers the opportunity to eat top quality



locally sourced and produced fresh food.

"Everything that is delivered from our food producers and suppliers is checked personally by our chefs - if it's not absolutely spot-on, we refuse to serve it."



## COUNTY FOOD GROUP HONOUR



Because of its long-standing commitment to local food, the Ring O'Bells has been accepted as a member of deliciouslyyorkshire, which celebrates all things food and drink-related in Yorkshire, honouring the champions working across the region's industry, whether producing, selling or cooking the county's glorious food. Jonathan Knight, chief executive, comments: "Every time you see a deliciouslyyorkshire sticker or banner, you can be sure you're getting a real taste of Yorkshire!"

## RING O'BELLS FACT SHEET

### DID YOU KNOW THAT?

#### The Ring O'Bells:

- Is open 7 days a week for lunch and dinner.
- Has a five-strong team of professional, experienced chefs - one of the biggest and best-qualified kitchen brigades in the business!
- Serves a la carte, lunchtime and early evening menus, and a Lighter Options Menu.
- Has a Daily Specials Board featuring seasonal produce at its best.
- Is famed for its range of top quality traditional pies - all with secret recipes and renowned for their consistency and delicious, mouthwatering taste!

• Is a family country pub that actively encourages parents to bring along their little loved ones! There is a special Children's Menu with the accent on healthy eating, with smaller portions of other dishes on the main menu often available to promote and encourage new tastes.

- You can book a table online at the website [www.theringobells.com](http://www.theringobells.com) or call 01274 832296.

**If you didn't know,  
you do now!**

## Canons blaze again at Ring O'Bells Royal Wedding bash!

A lamb dish once savoured by the entire royal family at The Ritz Hotel in London was served up again at the Ring O'Bells by the man who originally cooked it - Head Chef Ian Booth.

Ian recreated the Canon of Lamb with Tomato and Basil main course to commemorate the Ring O'Bells' celebrations of the royal wedding between Prince William and Kate Middleton, now the Duke and Duchess of Cambridge.

Ian first made the meal while working as a chef at The Ritz to mark the 70th birthday celebrations in 2000 of the late Princess Margaret.

He recalled: "It was a private party and one of the few occasions the entire royal



family had all been in one room together outside of a royal palace. They particularly requested Canon of Lamb. Making the dish again for our royal wedding celebrations brought back many fond memories."

• Above: Flying the flag at the royal wedding celebrations are, from left, Ann Preston, Ian Booth and Christophe Merlin.

### RIGHT ROYAL RECIPE

Here's the recipe specially selected by Ian for the royal wedding celebrations.

Customers may well like to cook it in their own homes.

**CANON OF LAMB** with a Tomato and Basil Scented Sauce, Green Bean Bundle and Fondant Potato

**Serves 4**

#### Ingredients

4 Yorkshire Lamb Canons  
4 Large Potatoes  
500g Green Beans  
4 Sticks of Rosemary  
1 Banana Shallot  
7 Large Cloves Garlic  
1 Lt Lamb Stock  
4 Chives  
1 Lt Duck Fat  
6 Leaves Basil  
2 Plum Tomatoes  
250 ml White Wine  
Salt & Pepper  
Vegetable Oil

#### Methodology

Cut the potatoes into a cylinder shape using a ring or knife. In a pan with hot oil

colour the potatoes, then place into the duck fat and cook for 15-20 mins and remove from fat.

Roughly chop the shallots and three cloves of garlic and sweat off in a saucepan with a little vegetable oil, add the white wine and the rosemary leaving 4 tops for garnish.

Reduce the liquid by half, then add the lamb stock and reduce by half.

Top and tail the green beans and blanch in boiling salted water until nearly cooked (al dente - with a bite). Remove and place in cold water.

Dip the chives into the boiling water for 5 seconds to soften and place in cold water.

Split the green beans into 4 bunches and tie each bunch with a chive.

Trim the ends so they are all the same length. Reheat in a little salted boiling water.

Remove the skin and seeds of the tomatoes and dice into 1cm squares. Finely shred

the basil leaves. Add to the Lamb sauce just before serving.

Heat up a frying pan with a little vegetable oil, season the lamb canons and seal in the hot oil.

Place on a roasting tray and cook in a hot oven for 5-6 mins for medium (or longer if desired).

Remove from the oven and place on a plate and rest for 3-4 mins.

Place 4 cloves of garlic into the duck fat and cook for 5-6 mins, remove from the fat and place a piece of rosemary into each.

#### Presentation

On a large main course plate place the fondant potato in the top left of the plate and garnish with the confit garlic and rosemary.

Place the green bean bundle at the top right of the plate.

Slice the lamb into 5 medallions and arrange around the front of the plate. Pour the sauce over the lamb and serve.

## A DING DONG TEAM - MEET THE PRINCIPALS

### THE PRESTON GUILD!

Owners Clive and Ann Preston need very little introduction, as they have become an inn-stitution in their own right!

Before the call of the Ring O'Bells, Ann had a high profile career in sales and marketing.

She worked for Nestlé, Revlon and Max Factor, and later leading consumer products company Procter & Gamble, heading up its cosmetics and fragrances division across the UK and Europe. You could say the sweet smell of success was always close at hand!

### CHRISTOPHE MERLIN, GENERAL MANAGER

Christophe was born and bred in Paris, where he attended catering college and gained industry-recognised qualifications, both front-of-house and in the kitchen.

He came over to England in 1994 and worked for seven

years at The Café Rouge in London, originally as a waiter, but working his way up

through the ranks to become General Manager. Christophe moved north, found a job at the Ring O'Bells - and hasn't looked back since.

"I just love the fresh food and the passion," he enthused.

### PAULINE NOBLE, RESTAURANT MANAGER

Pauline originally worked as a hairdresser, helping out as a waitress for the former owners at The Ring O'Bells.

Clive, who was born in Burnley, but then moved to Bradford, and is now officially retired - though still a fixture and fitting at his beloved Ring O'Bells! - was a high flier in the grocery retailing sector.

He was the name behind Simon Stores in Bradford, and held board level positions with household name companies, including Nisa and Costcutter.

Clive sat on many boards associated with the grocery side of the retailing sector, latterly acting as a business consultant to various supermarket groups.



• There was another special occasion this year - Clive and Ann's 25th wedding anniversary in July. Here's a picture to prove it!

That part-time job soon became a full-time one and continued on the arrival of Clive and Ann Preston - first as a waitress, then as Supervisor, then Restaurant Manager. Pauline has regularly undertaken training courses to hone her hospitality skills.

"I just love the personal touch - the friendliness and professionalism of the staff. We have a superb team - we are like family!" she said.

### IAN BOOTH, HEAD CHEF

Ian was born and bred in Halifax and studied at Huddersfield Catering College. He started at The Ritz as Commis Chef and left three years later as Senior Chef de Partie. While at The Ritz, he often cooked for royalty. (see story on Page 6) Always with a yearning to return north, Ian became Head Chef at the Ring O'Bells two years ago.

• Team Note: Other staff who have worked at the Ring O'Bells for 19 years are part-time waitress Pam Croft, and part-time kitchen porter Eddie Lightowler. "That's some longevity, some loyalty - and we couldn't do without them and the rest of our first-class team, both behind the scenes and front of house," enthused Ann Preston.



• Ooh la la! Pictured are Pam Croft, Christophe Merlin and Pauline Noble