

THE 50 BEST

Food websites

Where should you go to find the finest supplies and recipes online? **Kate Watson-Smyth** grills Jamie Oliver and his fellow foodies



1 Warborne Organic Farm

George, the farmer, is a sensation and so is his family-run firm, says Greg Atkins. "I had an idea about the organic method, but now I fully understand how important this type of farming is, not just for the food we eat but also for the whole environment. This is how food should taste." Try their online national delivery service and you can taste for yourself. Warborne's latest idea is to sell plant plugs of their award-winning produce so you can even have a go at growing it at home.

Where 01590 688488;
www.warbornefarm.co.uk



2 French Click

And so to France. This company, which was set up last year, is basically an entire French supermarket online and will deliver in London for free if you spend £35, while outside the capital delivery charges are no more than £10. Although most customers are French, there are plenty of Britons searching for foie gras and other specialist ingredients as well as those who just prefer French baby food and yoghurt. Prices are competitive.

Where 0845 838 5347;
www.frenchclick.co.uk



3 Biscuiteers

A great place to come for presents when you've run out of ideas. You choose the subject; new baby, new house, congratulations or commiserations and they will send out a tin of beautifully iced biscuits shaped in dozens of ways from handbags and shoes to ducks, dogs and even creepy crawlies. The biscuits are either chocolate or vanilla flavoured and you get to keep the tin for your own, probably more boring, biscuits afterwards. Prices start at around £36 for a tin of biscuits and £8 for a biscuit card.

Where 0870 458 8358;
www.biscuiteers.com



4 Orangette

Katy Salter says, "I have to thank Alice Hart, our food editor, for introducing me to this wonderful blog, which is completely addictive." Orangette is the pen name for Molly Wizenberg, one of the most successful and best-loved food bloggers around. She is based in Seattle. "She writes about food in the context of family, loss, love and just the simple joys of a normal life with cooking at its heart," Katy adds.

Where orangette.blogspot.com

THIS WEEK'S PANEL: Greg Atkins runs an independent production company and recently spent 18 months following the life of an organic farm for a documentary *Farm Life*. He is currently developing a new cookery/travel show; Jane Baxter is the head chef at the award-winning Riverford Field Kitchen restaurant and co-author, with Guy Watson, of *Riverford Farm Cookbook*; Jamie Oliver is renowned for his campaigning cooking and has just launched a website selling kitchenware; Katy Salter is the features editor of *Waitrose Food Illustrated*

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SHOPPING

AROUND THE WORLD

RECIPES & BLOGS

INFORMATIVE & EDUCATIONAL



5 Sloe Motion

"The clue's in the title," says Greg. This company uses the fruit from the humble hawthorn hedgerows to blend a variety of sloe products including alcohol (gin, whisky and vodka) as well as chocolate and chutney. "You might associate sloe gin with your maiden aunt but it is making a comeback," Greg adds. Sloe Motion won the Great Taste Award last year for their gin and there is a buzz around what they are doing.

Where 0844 800 1911; www.sloemotion.com/catalog/home.php



8 Cool Chile

"I used to buy Dodie Miller's chillies in the early 1990s when she sold her fabulous products from a flat in Notting Hill," says Jane Baxter. Dodie has now moved to new, and larger premises, and Jane buys from the website, which, she says, is fascinating for anyone who is interested in Mexican food. Although chillies were the starting point, the shop also offers corn products, chocolate, tinned goods – try the sliced cactus or green tomatillos – as well as store cupboard sauces and an expanding recipe list.

Where 0870 902 1145; www.coolchile.co.uk



6 Toptable

"One of the little silver linings of the recession for foodies is that expensive restaurants are fighting much harder for our custom," says Katy. Toptable reports that restaurants which have previously refused to work with them are suddenly banging on the door. For those of you who don't know this site, it's a place where you can read reviews and book tables at any one of 30,000 restaurants in 14 countries. "It's useful, quick and easy for sneaky peeks at menus and seeing what other punters have to say about prospective places to eat as well as booking tables," Katy adds.

Where 0870 850 8454; www.toptable.com



9 Cornish Sea Salt

"A taste of the sea, and I'm not talking about this unique salt, but the fresh, clear and clean website," says Greg. "How they've marketed salt to be this desirable is genius. Let's face it, we all know the dangers of eating too much salt, but this stuff is so flaky and light and so yielding to the fingertips, that you just want to put it on everything. Even Corn Flakes. And being Cornish, the website even gives you local surf, tide and weather reports."

Where 0845 337 5277; www.cornishseasalt.co.uk



7 Vinceremos Wines

"Are you bored of getting hangovers?" asks Greg tantalisingly. He reckons you should start on the organic wine then. All the products are sourced from small, family-run vineyards and you won't find them on the high street or in the supermarket. "Don't worry if you are wary of ordering blind online either, because you can pick up the phone and talk to their experts," he says. The thing about organic wine is that the bit that gives you the hangover – the sulphites, phosphates and chemical cocktail – are only there to preserve the wine and safeguard the vines.

Where 0800 107 3086; www.vinceremos.co.uk



10 Obamafoodorama

So even Jamie Oliver wants to know what the President is eating. We just can't get enough of the guy. "This is all about what he and his family are eating," he says. "It's comprehensive, entertaining and what's more it really looks as if the Obamas check it out themselves." Proving that our Jamie might be just as starstruck as the rest of us.

Where www.obamafoodorama.blogspot.com