

## **INVERAWE SMOKEHOUSE GARDENING SCOTLAND**

Scotland's premium smokery, Inverawe Smokehouses, will be showcasing its premium smoked fish and gourmet hampers at this year's Gardening Scotland show.

For over 20 years Inverawe Smokehouses, owned by Robert and Rosie Campbell-Preston, has perfected its craft on the scenic banks of the River Awe in Argyll. Over time, the smokery has grown into a thriving business and is now one of Scotland's premium suppliers of smoked produce, with a list of diverse mouth-watering gourmet goodies to tempt the taste buds of the most discerning foodies.

The success of Inverawe Smokehouses depends on many things. The raw materials are sourced from the Highlands and islands, where organic or ethically farmed salmon is acknowledged as among the best in the world. But the age-old method of curing and smoking fish and meat at Inverawe is equally important.

Time-honoured methods of brining and smoking allow each fish to gently take up a gorgeous smoky aroma in its own unhurried time, giving the most delicious full-bodied oak-smoked flavour. Owners Robert and Rosie have always insisted on maintaining the old-age traditional way of smoking which is more of an art than a science.

Smoking is one of the oldest ways to preserve food and Inverawe has maintained the old, and the best, ways to retain the real taste of properly smoked Scottish fish.

There are two stages to traditional smoking; the first is bringing and preparing the fish which is just as important as the smoking itself. This stage allows the smokers to experiment by adding herbs, different seasoning and wine to see what enhances the product. The second stage in the process is the smoking of the fish, which can take anything from 24 to 48 hours. In the old style brick kilns the fires are kept going 24 hours a day, releasing warm smoky air, which gradually dries the fish. As it does, the smoke naturally preserves the fish.

Inverawe takes great care to source its fresh fish from smaller freedom food farms which adhere to good husbandry and low stocking densities. Inverawe supports the idea that by starting with the very best raw material and by continuing to use the slow smoking, old-fashioned smokehouse style, the result is a mouth-watering combination of robust smoky flavour and delicate texture every time.

For anyone lucky enough to live within driving distance, Inverawe also boasts a beautiful country park where you can enjoy some picturesque walks and trails. There is the opportunity for salmon fishing on a mile of the River Awe or try your hand on one of their three trout lochs.

For the less adventurous there is a shop, tearoom and smokery exhibition which details the process undertaken at Inverawe in more detail. It is a scenic place to visit for a day or there are three cottages to rent if you would like to stay that little bit longer.

Inverawe Smokehouses' website is [www.smokedsalmon.co.uk](http://www.smokedsalmon.co.uk)



**Ends**

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