

NEWS FROM LEWIS & COOPER

• PURVEYORS OF FINE FOOD AND WINE SINCE 1899 •

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Fine food store's wholesale expansion

AN AWARD-WINNING gourmet store which has food and drink lovers flocking from all over the region is expanding its wholesale operation.

The move will enable Lewis & Cooper – which has retail outlets in Northallerton and Yarm as well as a busy internet store – to offer many of its 35,000-plus lines to a broad range of delicatessens, farm shops, cafes, hotels and restaurants across the region and beyond.

The service will offer outlets the finest foods – many of them locally sourced – in the quantities they require, delivered when they need them.

Linda Walters has been appointed to the new post of sales development manager to head up the expansion and promote the new wholesale range.

"I was first introduced to the Yorkshire institution that is Lewis & Cooper when I was living in London," explained Linda, 47.

"My neighbour came to Northallerton on holiday and brought me back one of its award-winning handmade plum puddings. Ever year for the 11 years since moving up to North Yorkshire, I have sent my old neighbours a plum pudding for Christmas."

With a background in banking – Linda worked for 18 years with Lloyds Bank and was a business banking manager looking after 350 customers.

"I'm a real foodie – I love trying anything new, and that's what attracted me to this job," she said.

Linda now spends her time visiting customers at their own premises across Yorkshire, Cumbria and beyond, taking lots of samples for them to taste and enjoy.

"Lewis & Cooper has a reputation for a high quality service and an excellent range of food. From local and continental cheese to our own home-cooked ham, beef and pork to continental smoked meats, fish, olives and dried mushrooms."

Then there are Lewis & Cooper's famous award-winning plum puddings and celebration fruit cakes, as well as a wide range of hampers. Special occasions can also be catered for, with cold meat platters or cheese boards with accompaniments. Hotels and self-catering establishments can also be provided with a welcome gift service, from chocolates on the pillow to welcome food hampers.

"We offer a bespoke service to cater for people's own special requirements, whether their order is big or small," said Linda.

One firm already enjoying the benefits of Lewis & Cooper's wholesale service is Bowe & Co, in Boroughbridge, North Yorkshire.

Owner Liz Bowe is now stocking puddings, biscuits and cooked meats from the Northallerton business.

"I was a chef for many years and used to go up to Lewis & Cooper for dried fruit that I couldn't get anywhere else," she said.

"It's a trusted name that people recognise and look out for. Customers are also looking for goods from Yorkshire."

For more details of Lewis & Cooper's wholesale operation, contact Linda Walters on 07792 497416, 01609 777700 or via linda.walters@lewisandcooper.co.uk.

NOTES TO EDITORS

- Please find attached jpg pictures showing new sales development manager Linda Walters at Lewis & Cooper's Northallerton store, plus a head and shoulders shot.
- For press inquiries, please contact Gareth Dant on 01609 760059 or 07929 869269.
- The Northallerton store is at 92 High Street, telephone 01609 772880; a second store can be found in Yarm, within Strickland & Holt at 44 High Street, telephone 01642 802147. The Northallerton store is normally open 8.30-5.30 Monday-Friday, 8am-5.30pm on Saturday and 10am-4pm on Sunday, but from now until Christmas it will open until 8pm on Thursdays and Fridays.
- Lewis & Cooper stocks 35,000 lines, including its multi-award winning hand-made plum puddings, luxury iced Christmas cakes and massive range of world-famous hampers. For more details or these, and of our many awards, please visit www.lewisandcooper.co.uk.

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