

Like us at:
www.facebook.com/edp

Find us on
Facebook

Mardler's Mild gives a real taste of the county

Local producers have teamed up to concoct a Norfolk food that really cuts the mustard.

Mardler's Mild is the latest mustard product for Colman's Mustard Shop & Museum, in the Royal Arcade, Norwich, and has been conceived by local food producer Jubberwacky, combining classic Colman's mustard and Woodforde's dark Mardler's Mild ale.

The new mustard is the first exclusive mustard produced since Norwich's Heritage Economic and Regeneration Trust (HEART) took over Colman's Mustard Shop & Museum in 2009.

All profits from the shop and visitor attraction go back into work by HEART to promote, regenerate and manage heritage resources in Norwich.

The new beer mustard was launched by the Mustard Shop, Jubberwacky, Woodforde's and the Friends of Norfolk Dialect with the help of the Albion



■ Pictured at the launch of the Mardler's Mild Mustard are Ted Peachment, Rosemary Cooper, Sharon Chatten, (at front) Nick Cook, Henry Gowman and Alison Williams

Picture: SUBMITTED.

and Maud wherries, courtesy of the Norfolk Wherry Trust.

■ Mardler's Mild Mustard is now

on sale at Colman's Mustard Shop & Museum in the Royal Arcade and online at www.mustardshopnorwich.co.uk