



The Cornish Crisp arrives in the north

The Cornish Crisp, described by the Times as having a conscience, has arrived in Newcastle.. Country Whey in Jepson has become the first outlet in Newcastle and also the most northern stockist of The Cornish Crisp, a carefully hand-cooked potato crisp made in the south east of the county from potatoes grown on farms local to the company's factory in Kelly Bray.

Linda Campbell, who recently took over management of Country Whey in January said: "To find a fantastic crisp for the shop I tasted lots of crisps and they stand out from the crowd due to texture and taste. I haven't tasted a nicer crisp. I tested it with children and adult and it was the same consensus. My simple rule is that I taste everything and if it tastes good I will sell it. If it is just ok I don't!"

Cornish foods are preceded by their reputation for freshness, high quality and uniqueness and The Cornish Crisp is no exception. The company, which has been making crisps for the past 20 months has created five different lightly flavoured crisps, thick cut with their skins on and made from potato varieties not often used for crisping but championed by The Cornish Crisp Company for maintaining their natural potato taste once fried. Each flavoured crisp also supports a different local charity with a penny donated from every bag sold.

The newly refurbished Country Whey is located at 8 Clayton Road, Jesmond, NE2 4RP. Further details about The Cornish Crisp can be found at www.thecornishcrisp.co.uk