

THE PRODUCERS

Wilfred Emmanuel-Jones,
The Black Farmer, Devon

How did The Black Farmer start?

When I was 11, living in inner-city Birmingham, I looked after my dad's allotment and had a dream that I would one day own a real farm.

Tell us about your sausages

The British love sausages like no one else in the world and I create recipes that I like, with a strong, traditional flavour. They're also Freedom Food accredited, which tells people that the way the pigs are reared is RSPCA-approved.

Why gluten free?

One in 100 people are wheat intolerant, so you can just look at the label and not worry. Our sausages don't contain breadcrumbs, so they have a really high meat content. It's like eating a big, juicy steak.

How are you eating yours this summer?

They're great barbecued. Our sausages have no excess water, so they keep their shape properly. Eat with Caesar and potato salads.

■ **The Black Farmer premium pork sausages 400g, £2.39** □

