



## Leamington Spa Chef wins Coveted Sandwich Industry Award

**Competition winners announced just in time for British Sandwich Week which takes place from 16<sup>th</sup> – 22<sup>nd</sup> May.**

A chef from Leamington Spa has scooped a top prize at the annual British Sandwich & Food to Go Industry Awards, for his chicken goujon and halloumi creation.

Barny Luxmoore, who has been working with food for the best part of 20 years, cofounded his street food venture The Jabberwocky with his partner Flic a decade ago. Barny has a passion for sandwiches and since 2011 has hand-made, cooked, and sold 100,000 sandwiches and toasties at events ranging from weddings to the Glastonbury Festival.

He wowed the panel of judges with his entry, the Banging Finger Sandwich, which scooped him the winning prize for the La Boulangerie - Brioche Baguette Category in this year's Sandwich & Food to Go Designer competition.

Combining halloumi and buttermilk fried chicken fingers and the chef's own recipe 'banging' sauce within a tasty brioche baguette; it's not hard to see why the judges were so impressed.



The annual British Sandwich & Food to Go Industry Awards, otherwise known as the Grammys of the sandwich world or 'The Sammies', celebrates creativity, design and technical ability in the world of sandwich making.

Organised by the British Sandwich & Food to Go Association and announced just in time for British Sandwich Week which begins on 16<sup>th</sup> May, this year's entries have been unwrapped, sampled, and judged by a panel of industry experts.

Jim Winship, director at British Sandwich & Food to Go Association the organisation behind the Sammie awards said:

“Winners are judged on innovation, technical ability and of course, taste, across five sub-categories with one overall winner taking ‘best in show’. This year, the standards were extremely high, but we were delighted to award Barny the winner’s prize in La Boulangère - Brioche Baguette Category. His entry showed amazing technical skills and it is mouth-wateringly good when served up with that amazing secret recipe sauce as the perfect finishing touch.

“There’s a lot of excitement in the sandwich and food to go sector as commuters and office workers begin to head back into our city centres. Luckily, whether consumers choose to visit a smaller, independent bakery or deli, or one of the larger more well-known players in the market, there is so much creativity on offer in the industry that workers will be spoilt for choice, when they do return.”

Talking of the award Barny said: “Sandwiches are my passion. I have built a life and a business around the humble sandwich and I’m absolutely thrilled to add another Sammie award to my collection.”

**ENDS**

**For additional information, images, and interview requests, please contact:**

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### **Editors Notes**

The British Sandwich & Food to Go Association is a trade body established in 1990 to represent the interests of all those businesses involved and the food on the move industry. Members range from supermarkets and food to go manufacturers to sandwich bars, cafes and the suppliers of ingredients and equipment for the industry. As well as representing the interests of members to Government, the Association sets industry standards as well as organising events such as British Sandwich Week and the annual British Sandwich Industry Awards, also known as the ‘Sammies’.

### **Winning Sandwich Name: Banging Finger Sandwich**

### **Sandwich Designer Biography**

### **Barny Luxmoore, Leamington Spa, Warwickshire – Banging Finger Sandwich**

Barny has been working with food for the best part of 20 years and 10 years ago he and his partner Flic started their adventure with street food when they founded The Jabberwocky. Since 2011 Barny has hand-made, cooked, and sold 100,000 sandwiches and toasties at events ranging from weddings to the Glastonbury Festival. As we know 2020 was a hard year for anyone in hospitality, but for Barny it was a chance to finally publish his cookbook “The Toastie Construction Manual”, which was written and illustrated completely by

Barny. This has gone onto make it (briefly) into the top 1% of books sold on Amazon. Barny was a category winner last year.