



**Press Release
June 6th 2011**

Calor LPG Keeps The Pheasant Flying High

Located in the sleepy village of Keyston in Cambridgeshire is The Pheasant restaurant. Chefs Jay and Liam are known nationwide as the finalists of Gordon Ramsey's F-word where they achieved the title of 'Best British [Food] Restaurant' and finished second place overall in a gruelling cooking competition against 17 other independent local restaurants. To maintain such high standards The Pheasant requires the best from its suppliers. This is especially true for a top catering establishment located in a non-mains gas area.

When Taffeta and Jason Scrimshaw bought the restaurant three years ago, a Calor LPG (liquefied petroleum gas) tank had already been installed and maintained in a discreet location. The Scrimshaws continued to use Calor as their preferred gas supplier and use LPG to fuel the kitchen cooking equipment, heating of the restaurant and to provide hot water throughout the building. The Scrimshaws also live on site and depend on Calor for their private cooking and heating needs. Calor therefore offered a versatile and reliable solution to the many applications within the premises.



As the lifeblood of The Pheasant, the kitchen provides quality meals for up to 90 diners at each seating. The Scrimshaws rely completely on the catering equipment so regular monitoring and servicing by a Calor LPG expert ensures the smooth running of the restaurant.

Taffeta commented: "I ran The Pheasant for two years before buying it with my husband three years ago and have always experienced excellent service from Calor. We are particularly impressed with the company's eco credentials as an energy efficient LPG provider and would not consider switching."

Indeed, LPG can be used alongside various high efficiency and renewable applications and can even be used with micro-CHP (combined heat and power) boilers that generate electricity locally, helping to save even more money and energy.

Since buying The Pheasant, the Scrimshaws refurbished the restaurant to the warm friendly country pub it is today. New seasonal menus ensure its guests indulge in the finest cuisine with meat sourced within a ten-mile radius where possible and there is even a weekend bakery.

Ends



Article issued by 3 Monkeys Communications on behalf of:

Calor Gas Ltd

Athena House

Athena Drive

Tachbrook Park

Warwick

CV34 6RL

Tel: 0800 121 7832

Email: askcalor@calor.co.uk

Web: www.calor.co.uk