



# Power of Good.

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## 2023 Producer Guide

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## Our Food. Power of Good.



## 2023 Producer Guide

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# Producer Guide 2023

# Who We Are and What We Do

Thanks for picking up this Guide. In case you are wondering who is behind it. Let us tell you.

We are Food NI. Since 2008, we have been showcasing the food and drink of Northern Ireland. Our story has been developing steadily with a new focus on Sustainability and Health through our marketing campaign, Our Food, Power of Good. We have been building that campaign since 2020. A TV ad was launched in Autumn 2022. Its aim? To further elevate and celebrate the great and the good of NI food.

Food NI is made up of the people who rear, grow and make our great food and drink. Our producer members represent everyone from the large-scale distributors to the small artisans. Events are an important part of what we do. From Balmoral Show to the Hillsborough Honey Fair to Garden Show Ireland, these are some of the many places our members can have stalls to showcase what they do and sell their products.

We also present at major shows on mainland GB and in the Republic of Ireland including the BBC Good Food Shows, the Royal Highland Show, the Blas na hÉireann Irish Food Awards and the National Ploughing Championships.



We are constantly in touch with the media, including top food writers, telling them about what our members are doing. We also have our own food writers - Sam Butler and Barbara Collins, both Food Guild members in the UK and RoI who spread the word to print media, radio, TV and online.

We are extremely active on social media with a combined organic following of more than 33,000 on Facebook, Twitter and Instagram. We feature a producer member every week on our Facebook and Instagram.

Our website was revamped in 2022 to make it more interactive. We also work closely with Tourism NI and local councils. We set the agenda for the Northern Ireland food and drink story.

The more people who see, read and hear about The Power of Good in our world-class food and drink, the greater the awareness, and ultimately, the more business is done.

Be part of it. Contact us today.

[info@nigoodfood.com](mailto:info@nigoodfood.com)

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## Our Food. Power of Good.

We have always championed local at Food NI/Taste of Ulster, but our food and drink story is moving on. We know that our food and drink offerings are world-class, but we also are building our reputation and expertise on Sustainability and Health. That's the focus of our new marketing strategy which we have been building on for two years.

It focuses on the good that comes from every aspect of our food and drink story. It is called Our Food, Power of Good. What gives our food its "Power of Good"? The simple fact is that everything in Northern Ireland is interwoven and that gives our food its phenomenal edge.

There are many ingredients that go into giving Northern Ireland's food and drink its alchemy: our mighty-smallness, interconnectedness, passionate producers, diverse landscape, and age-old traditions.

Our USP comes from our people and our place. Our inimitable attitude in tandem with our unique landscape. The goodness on every level, on every front, delivers tangible benefits to our economy, to the experience of our tourists, to the wealth, health and shared identity of our people. The interconnectedness. The goodness on every level, on every front. This is our edge. It cannot be found anywhere else. It is good for our local economy, the health of our people and translates on a global level.

Our award-winning sectors include Beef, Lamb, Pork, Dairy, Poultry, Fruit and Vegetables, Crops and Bakery. Their quality means that our food is good for us, but it is also good for Northern Ireland. It is no longer unusual to find it on the shelves of supermarkets in Dubai as well as Donnybrook. Our reputation is growing in the British Isles and worldwide.

# What gives Our Food its Power of Good

## Quality

From plot to plate, we prioritise health in the ways we grow and harvest our food. Our farmers know every animal by nature, every hole in the hedge and every neighbour. Our supply chains work better thanks to word of mouth. Quality is taken personally. Success is shared.

## Heritage

We produce the way our families have for generations, but now we're diversifying and innovating - finding more sustainable ways and means. They include cleaner labels and minimal miles from farm to fork.

## Place

Our diverse landscape thrives and flourishes thanks to a temperate, maritime climate and a superabundance of rainfall. 75% of our land is dedicated to producing award-winning food and drink.

## People

We're still extremely interconnected as families, generations and communities. The result? We're closer to each other, closer to our food supply. Interpersonal and interdependent. It's our people that make our food so great. Passion, creativity and grit that make our food and drink best-in-class.

Our food and drink have the power to unite, delight and shine a light on our corner of the world. The goodness on every level, on every front, delivers tangible benefits to our economy, to the experience of our tourists, to the wealth, health and shared identity of our people.

We are proud of our food. We want to further unleash its potential. We are excited for the future. Let's harness that power together.



# Food NI Board Members

Andrew Nethercott - Chairman

Howard Hastings - Hastings Hotels

Joanne McKenna - James Street South

Peter Hannan - Hannan Meats

Wesley Aston - Ulster Farmers' Union

Nigel Scollan - Queens University Belfast

Angus Wilson - Wilson's Country

Neal Kelly - Henderson Group

Nigel Walsh - Ulster Bank

Jenni Gowdy - Moy Park

Adrian McGowan - Millbank Farm





## Stars shine bright at the Great Taste Awards

All four 3-star winners from Northern Ireland in the 2022 Great Taste Awards are members of Food NI. The winning products were Ballylisk of Armagh Single Rose Brie cheese, Baronscourt Estate Wild Sika Venison Loin, Corndale Chorizo Picante and Morelli's Raspberry Sorbet.

Burren Balsamics won two 2-star awards for their Balsamic Jelly and White Balsamic Jelly as did Suki Tea Makers for their Breakfast Tea. 2 stars are awarded to products deemed "above and beyond delicious". Kestrel Foods won 2 stars for Forest Feast Salted Dark Chocolate Almonds as did Long Meadow for Blossom Burst Cider, Maud's Pistachio Verde Ice Cream, McCracken's Black Irish Stout, Thompson's Punjana Tea Bags and Rooney Fish Millbay Oysters.

Ann's Pantry from Larne won six 1 star awards for Sugar Free Oven Wheaten, Spelt Real Soda, Spelt Christmas Pudding, Custard Tart, Sugar Free Irish Wheaten Loaf Mix and Spelt Real Soda Mix. Other multiple 1 star winners included Dale Farm for Dromona Pure Butter, Dromona Extra Mature Cheddar, Mullins Strawberry Ice Cream, Mullins Gourmet Sticky Toffee Pudding Ice Cream and Dale Farm Honeycomb Ice Cream. Kestrel Foods won 4 1 stars for Forest Feast Sea Salt and Cider Vinegar Nut Mix, Sea Salt and Black Peppercorn Nut Mix, Acti Snack Peanut Butter Trail Mix and Milk Chocolate Salted Caramel Almonds. Mash Direct also won four 1 star awards for Beer Battered Onion Rings, Chilli Baby Bakes, Champ and Skinny Fries. There were four 1 star plaudits for Morellis to add to their 3 star which were Clotted Cream with Caramelised Fig Ice Cream, Butter Rum with Boozy Raisin flavour, Calypso Coffee and Gianduia Ice Creams. Dundarave Estate's Spiced Plum and Damson Jam won a star as did

Deli Lites Tex Mex-inspired Plant-Based Burrito, Echlinville Distillery Irish Pot Still Gin, East Coast Seafoods Ballyhornan Smoked Salmon, Henderson's own brand Spar Enjoy Local Peppered Rump Steak, Desserts by The Kitchen Salted Caramel Apple Pudding, The Chef Chicken and Ham Bake and The Kitchen Butternut Squash and Sweet Potato Soup, Kennedy Bacon's Dry Cured Gammon Roast, Kilmegan Sparkling Apple Juice, L'Artisan Foods 3 Cheese and Caramelised Pear Quiche and also Meatballs, Long Meadow Apple Cider Vinegar, Linwood's Shelled Hemp and Cold Milled Flaxseed, Maud's Piemonte Hazelnut, McCracken's Pale Irish Ale, Milgro Original and Flame Grilled Steak Crispy Onions, Punjana Special Everyday and Signature Blend Tea Bags, Quails 28 day Himalayan Salt Aged Tomahawk Steak and Beef and Caramelised Onion Sausage Roll, Springmount Farm Honey and Free Range Eggs, Suki Black Bush Tea Pyramids, Tartine at the Distillers Arms Pickle Sauce, Berties Bakery Toaster Wheaten and Four Big Pancakes, The Croft Farm Shop Erin Grove Wheaten Bread, Symphonia Irish Apple Rum and Yellow Door Apple, Rosemary and Raisin Soda Bread, Beef Rendang and Seared Irish Chicken with Herbs, Home Cured Bacon and Dijon Cream Sauce.



# Blas na hÉireann 2022 celebrated in Dingle, with 34 awards for Food NI members

All roads led to Dingle in Country Kerry at the weekend (30th September-1st October 2022) for the Blas na hÉireann finals; the largest food awards on the island of Ireland. Food NI members took home dozens of crystal trophies.

The bronze, silver and gold winners from Co. Antrim across a range of different categories were Dale Farm, Glenballyeamon eggs, Glens of Antrim Potatoes, Lacada Brewery, Suki Tea Makers and Tempted Cider Company.

The bronze, silver and gold winners from Co. Armagh were Karri Kitchen, Armagh Cider, Avondale Foods, CRAIC Foods, Daily Bake, Hannan Meats, Holmes Bakery, Kestrel Foods, L'Artisan Foods, Long Meadow Cider, White Oats and Burren Balsamics, who were also awarded Best in County.















The bronze, silver and gold winners from Co. Derry-Londonderry were Carol's Stock Market, Corndale Farm, Taste Joy Company and Brighter Gold, who were also awarded Best in County.

The bronze, silver and gold winners from Co. Down were Bró Coffee, Deli Lites Ireland, Lick Gelato, Longbridge Drinks, Papas Mineral Company and Rooney Fish.

The bronze, silver and gold winners from Co. Tyrone across a range of different categories were En Place Foods, Ispini Charcuterie and Karro.



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# Beef, pork, lamb and venison





# Antrim Pork Supplies



**WHAT THEY DO** Wholesale distributor of local cuts of fresh pork, sausages, bacon, cooked ham, and raw gammon

Antrim Pork Supplies is a family-run, wholesale distributor of local cuts of fresh pork, sausages, bacon, cooked meats, and raw gammon. They supply a range of butchers, cafes, and delis as well as top restaurants and hotels across NI. They are keen on local produce and good service and are always looking to expand the sale of fresh local pork within the industry.

Now in its fourth generation of supplying the catering industry and butchery trade in Northern Ireland, the Carlin family know all too well what it takes to meet the needs of their existing and future customers. Based In Antrim they offer a five day-a-week delivery service throughout Antrim, Belfast, Lisburn, Larne and County Down and have their eyes set on expanding further afield.

They specialise in sourcing the correct product to fulfil your businesses need with a customer service that is second to none. Local suppliers include William Grant and Co. (Fresh Pork), Cranswick country foods (Fresh pork), W. Allen meats (sausages), James H. Givan (Cooked meats).

**PRODUCTS** All cuts of fresh pork, sausages, bacon, cooked ham, raw gammon, and Grant's award-winning Sugar Pitt rack also quite popular as are their ham shanks and bacon ribs.

**WHERE TO BUY** Corrie's Meats Crossnamuckley, Kearney's Randalstown, Angus Farm shop Greyabbey, Warwick's Holywood Road, Belfast, or try at Pier 36, Harbour & Co., Corr's Corner Hotel, the Titanic Hotel, Wildfowler Inn.

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# Baronscourt Estate



## WHAT THEY DO

Loin, French Rack, Roasts, Steaks, Stewing Meat, Burgers, Sausages, and Oven ready Pheasant. Seasonal game from October - March only!

Baronscourt Estate situated in the foothills of the famous Sperrin mountain in County Tyrone is the home of the Duke of Abercorn's family since 1612. It's also the home of Ireland's finest wild venison.

The herd of Japanese Sika deer were initially introduced into a deer park in 1751, but since 1920 they have existed wild on the estate. They thrive on myrtle bog, ryegrass and tasty saplings which are naturally free of any additives or growth promoters.

Apart from being a very lean and succulent meat, low in cholesterol and chock full of protein, Baronscourt Wild Venison is very sustainable. An annual deer count assesses the population and its general health. They then do a selective cull to balance the population against the likely demand for the meat. The estate also produces oven ready pheasants and ducks during the shooting season, all of which are home reared.

## WHERE TO TRY

You can purchase and collect directly from the Estate.

## AWARDS

Achieving Great Taste Awards since 2014 but more recently Great Taste 2022 - Golden Fork Award for Northern Ireland for Loin

Great Taste 2021 - 2\* French Rack 1\* Loin 1\* Burger 1\* Sausage

Great Taste 2020 - 3\* French Rack 2\* Loin 1\* Burger Great Taste 2019 - 2\* Venison Loin 2\* Venison French Rack 1\* Venison Sausage

Great Taste 2017 - 3\* Venison Loin 2\* Venison French Rack 2\* Venison Burger 1\* Venison Sausage

Great Taste 2016 - 1\* Venison French Rack

Visit us:  
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# Carnbrooke Meat and Poultry



**WHAT THEY DO** Butcher and supply meat, poultry, speciality foods, food hall  
Managing Director Jason Hamilton established Carnbrooke in 2011 and he's particularly passionate about the rare and native breeds that have been part of the landscape in Northern Ireland for centuries. They're his choice when it comes to sourcing animals from small farmers to butcher at his plant.

Once there, the team of Master Butchers cut every order to each customer's exact specification. They have a purpose-built Dry-Ageing Chamber on site, so you can order how long you want it to be hung for.

Carnbrooke specialises in a wide range of high quality local meat products which go to a number of top hotels and restaurants.

In 2020, Jason and the team opened a 2500 square foot butchery and food hall in Ballynahinch, open 7 days a week, giving the customer the opportunity to bring restaurant quality meat into their home kitchens.

**PRODUCT LIST** Every conceivable cut and preparation a range of meat including beef, pork, lamb, chicken and venison

**WHERE TO TRY** Carnbrooke Butchery and Food Hall; a range of renowned restaurants including Deanes, OX and Hastings Group Hotels

**Sales Contact:**  
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# Cookstown - Karro Food Group



## **WHAT THEY DO** Pork producers

The Cookstown sizzle has been part of family life for many generations and is an essential for an Ulster Fry. Their products range from their legendary sausages to bacon, gammon joints and sliced Ham. They say they have every meal time sorted!

Cookstown is one of Northern Ireland's largest pork producers. They have been on the go since 1937 and now employ 880 people. They have recently invested £8million for major site improvements, to support their plans to better meet market demands and stay ahead of the game.

Cookstown is proud to be local. All of their meat is sourced from 130 Northern Irish Farmers with whom they work closely and in many cases have done so for generations.

They promise to provide good quality, locally farmed, fresh products. They also recognise the importance of value for money for their customers and so have moved to an everyday value pricing strategy across their entire range.

They have also recently revamped their packaging so all their products have a bright sharp feel. You can't miss them on shelf in your local store.

**PRODUCT RANGE** Sausages, Bacon, Ham, Sausage rolls, Gammon joints, fresh pork.

**AWARDS** Great Taste Award 2014 Blas na hEireann 2015 Blas na hEireann 2020- Gold for Dunnes Stores Irish Centre Cooked Ham and Bronze for Cookstown Maple Cured Back Rashers

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w: [www.glenarmcastle.com/organic-farm](http://www.glenarmcastle.com/organic-farm)

facebook: /Cookstown/ twitter: @cookstownssizzle



# Corndale Farm



**WHAT THEY DO** Free Range Charcuterie, Hog Roasts, Event & Outside Catering, Courses and Farm Tours

Corndale Farm produces Northern Ireland's first hand-made free range chorizo and salami. The farm was established in 2012 by Alastair Crown who in 2015 spotted a gap in the market for locally made charcuterie. Now working out of a purpose-built factory with curing cabinets imported from Italy they produce a range of chorizo's, salami's, and air dried whole muscle products. They supply restaurants and delis across the UK and Ireland. Their latest product is the mouthwatering wild sika venison salami.

They also offer outside and event catering for different occasions. They provide slow cooked hog roasts for weddings, parties and events.

**HOW TO BUY** Via online store. See website for full list of stockists and restaurants.

**AWARDS** Great Taste 2017 2 Star, Blas na hÉireann Gold, Blas na hÉireann Silver, Blas na hÉireann Best producer in county. Best Irish Charcuterie - Irish Food Guide, Shortlisted for a number of awards including pig farmer of the year and Artisan Producer of the year.

Blas na hÉireann 2021 - Bronze Garlic and Black Pepper Salami

Blas na hÉireann 2022 - Gold for Fennel Salami and Silver for Buffalo Bresaola

**Sales Contact:**  
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# Corries On The Farm

ESTD 1977

# CORRIES

FARM BUTCHERS

**WHAT THEY DO**

Farm Shop and Wholesale Meat Supplier

Drumhilla Farm is the Corries' home farm on the Ards peninsula near Newtownards.

This is where the idea for quality food production and retail sales through their seven stores in Greater Belfast and North Down has come about. As the original farm shop, they provide quality meat for a discerning customer which means they get shoppers from all over Northern Ireland visiting their farm store to pick something for the dinner, BBQ or that special occasion. They ensure that you are not left wanting for the freshest, highest quality produce available at affordable prices.

In addition to their traditional, hand reared meat, they provide fresh local produce ranging from vegetables to tasty buns, cakes and desserts. Cooking with their own produce ensures all their ready-made meals available to customers are healthy, tasty and nutritious.

They have a state of the art dry-ageing chamber for that superb meat and cold stores big enough to supply top hotels and restaurants, nursing homes and fast-food establishments.

This is also where their production kitchen is based and all the delicious cooked products are made. Their latest innovation is a range of Lighter Choice ready meals which are cooked fresh to order and can be ordered on their App to collect at any of their town shops.

The majority of their products are gluten-free, including sausages and burgers. They also offer the option of gluten-free stuffing and also gluten-free chicken goujons.

There is also the opportunity to access parts of the farm, which many families say is the highlight of their visit!

Opening Hours: Mon - Fri: 8.00am - 5.00pm, Saturday: 8.00am - 1.00pm, Sunday: Closed

**PRODUCT RANGE**

All cuts of meat, vegetables, fish, extensive range of frozen chicken products, award winning pies, bakes, ready meals & other cooked products (all of which are also available on their App too), buns, cakes & desserts.

**NEED TO KNOW**

Parking, Disabled Access, Wi-Fi, Gluten-Free Products

**Visit us:**

Drumhilla Farm, 13 Crossnamuckley Road, Newtownards,  
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w: www.corriesonthefarm.co.uk





# Finnebrogue Artisan



**WHAT THEY DO** Venison, meat products and vegetarian/vegan alternatives

Finnebrogue is a name synonymous with good food. It started as a producer of superb venison but has since branched out into other meat products and vegetarian/vegan alternatives.

Finnebrogue's Naked Bacon is the biggest breakfast revolution for a generation. It is the first mass produced rasher to be made without nitrites, which have been shown to be carcinogenic when used in processed meats. This successful breakthrough in nitrites has seen Naked Bacon become one of the UK's leading bacon brands.

Finnebrogue always looks at what is wrong with food to figure out how to make it the best it can be, without being bound by the way it has always been done. That kind of innovative thinking has led to multiple awards and nationwide acclaim.

The business uses local suppliers including Karro Food Group, Linden Foods, Moy Park, Dale Farm, Mash Direct and PGI Armagh Bramley apples. Customers can enjoy products sold under the Finnebrogue brand, selected retailer's own-label and in restaurants across Northern Ireland and the rest of the UK.

## AWARDS

2022 Q Quality Award - Best Sausages for Better Naked Pork Sausages

2022 Which? Award - Finnebrogue's 100% Grass Fed Wagyu Burgers awarded Overall Favourite in the premium burgers category

2021 Irish Quality Awards - Gold and Product of the Year for Naked Smoked Streaky Bacon

2021 Platinum Level Innovator Award

2020 Best Agri Business of the Year at the Belfast Telegraph Business Awards

## Visit us:

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## Get in touch:

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# Glenarm Organic Beef and Lamb



## **WHAT THEY DO** Shorthorn Beef and Organic Lamb

Talk about to the manor born! These cows and sheep have pedigree. Literally! They all know that Shorthorn is one of the finest traditional breeds. They've built up an impressive organic commercial herd that's growing all the time and winning some top industry awards along the way, including Overall Supreme Champion at the 2016 Great Taste Awards. Their standards are very high. The Estate is continually adapting to the challenges of modern farming and in 2008 they decided to farm less intensively and convert to organic.

The Glenarm Shorthorn beef goes to Peter Hannan to have four to five weeks in his salt chamber. That's like going to the Algarve for steak. Demand is so great they're actively seeking more farmers to supply this meat.

As for their woolly friends, all we can say is there's lamb, and then there's exquisite grass-fed, free to roam, finished on clover Glenarm Organic Lamb! This spectacular tasting lamb is raised in the high open meadows of Glenarm's upland areas, thriving on a diet that's free from artificial supplements or stimulants. The result? Delicate flavour and tenderness beyond compare.

## **HOW TO BUY**

You can purchase direct from the Farm Shop located within Glenarm Castle Walled Garden and Tea Room at Glenarm Castle, or you can purchase at The Meat Merchant, Moira. [www.hannanmeats.com](http://www.hannanmeats.com).

## **AWARDS**

Gold Winner at the 2015 & 2016 World Steak Challenge  
Overall Supreme Champion at the 2016 Great Taste Awards - Best Produce in the UK

Great Taste Awards 2010, 2012, 2013, 2014, 2016 Approx. 25 Stars for Beef and 12 for Lamb

Winner of Excellence in Innovation Belfast Telegraph Business Awards in association with British Airways 2015

Winner Best Small Business Viscount Awards in association with Aer Lingus 2015

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# Gracehill Fine Food



**WHAT THEY DO** Traditional black and white puddings

Gracehill Fine Foods was established in 2011 by Hugh Anderson with the goal of producing the best black and white puddings regionally. He does the pudding thing the time-honoured way with no pre-mix. Hugh prides himself on using fresh ingredients from local suppliers, where possible. Hugh only uses fresh onions. He believes that the extra work involved and expense is worth the effort to ensure a pudding with a superb fresh flavour.

Chef Chris Fearon used the Black Pudding on an apple fritter for the BBC's Great British Menu programme which Richard Corrigan described as "absolutely delicious." The puddings have also featured on BBC Radio Ulster's Saturday Magazine show with Paula McIntyre.

Sales are increasing year on year. This is the real deal, so when you see it, get it!

**PRODUCT LIST** Black and White Pudding

**HOW TO BUY** Food service from Carnbrooke Meats, Get Fresh and Hannan Meats. Gracehill puddings are also available in high quality butchers across NI and food outlets in the mid Antrim area.

**AWARDS** Gold Stars for the Black and White pudding from the Great Taste Awards year on year

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# Hannan Meats



## WHAT THEY DO

Glenarm Shorthorn Beef, Himalayan Salt Aged Beef and Lamb, Dry Cured & Dry Cured Sugar Pit Bacon and Bacon Joints and a range of Gourmet Burgers & Sausages. The list could go on forever!

Peter Hannan is known as the Meat Merchant and for good reason. He's a fantastic foodie who spends his life perfecting his award-winning foods that include winning the coveted Great Taste Awards Supreme Champion Title TWICE!, in 2012 for Guanciale, a Dry Cured and Seasoned Pork Jowl and in 2016 for Himalayan Salt Aged Glenarm Shorthorn Beef. Glenarm Shorthorn Beef Scheme is a partnership between Hannans and The Glenarm Estate with producer farmers paid a premium to finish their cattle fat to improve the flavour of the finished meat. Hannans built a unique series of Himalayan Salt Chambers to dry age their beef. That's why food writers the world over think it's the best steak they have ever tasted and it can be found in some of the top restaurants across the UK and Ireland and retails in Fortnum and Mason in London and throughout Ireland in the prestigious James Whelan Butchers. Their Meat Merchant shop in Moira beside the factory is open to the public offering their full range of products at wholesale prices and is also a treasure trove of other local artisan delights.

## AWARDS

Far too many to mention but here are some of the highlights. At the Guild of Fine Foods Great Taste Awards they won Supreme Champion Twice, The Golden Fork for Northern Ireland five times along with 28 x 3 Star Foods, 58 x 2 Star Foods and 72 x 1 Star Foods. They won 8 Gold Medals at World Steak Challenge, Best in Class for Dry Cured Streaky Bacon and Gold, Silver and Bronze medals at the British Charcuterie Awards, Best Sausage in Northern Ireland two years running at the UK Sausage Awards and at the Blas na h Eireann Irish Food Awards Best Export Achievement, Chefs Larder Awards and Golds for Himalayan Salt Aged Sirloin Steaks, Ribeye Steaks and Fillet Steaks and most recently for a new product, a gourmet Pork Sausage Roll. The Meat Merchant Shop has won a number of "Best Shop" awards and with Hannans winning Excellence in Innovation for Glenarm Shorthorn Beef, a Viscount Award for Best Small Business.

Peter Hannan has been awarded an MBE for contribution to Economic Development, the BBC Food Program Derek Cooper outstanding achievement Award, the UTV & Business Eye NI Business Personality of the Year and a Life Time Achievement Award by The Irish Food Writers Guild in 2019.

Hopefully there is a lot more to come.

**Sales Contact:**  
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# Hellbent



**WHAT THEY DO** Sausages, burgers and meatballs using NI beef with South African spices

When a South African who plays for Ulster Rugby comes up with a way to give a flavour of his home country to our brilliant meat, you want to try it.

Louis handles production in Newtownards where himself and the team spice up sausage, burgers and meatballs the South African way.

Hellbent is their local version of the boerewors. This South African sausage is very different to the one we know. Containing at least 90 per cent meat, the spiral-shaped sausage is completely additive-free.

Make no mistake, Hellbent are unflinching on flavour!

**HOW TO BUY** Lidl Ireland, Aldi ROI, Aldi Scotland, selected Eurospar & Spars, Sainsbury's NI

**PRODUCTS** Boerewors, burgers, meatballs, Chakalaka sausages, black and white pudding boerewors & pork belly. We have our range of wines and brandy available in selected off license, bars & restaurants in NI

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**instagram:** wearehellbent



# Jubilee Farm Co-op



**WHAT THEY DO** Free-range pork, goat and poultry plus seasonal chemical-free veg boxes

This Christian organisation is Northern Ireland's first community-owned farm. They practice and promote care farming and community-supported agriculture (CSA) and conservation education and engagement.

Their Founder Jonny Hanson won Young Social Entrepreneur at the Social Enterprise NI Awards in 2019. He is a farmer himself. The organisation has also been shortlisted in the One To Watch category at the UK Social Enterprise Awards in London in December.

Meat-wise, they rear pigs, goats and turkeys and they do seasonal, chemical-free vegetable boxes.

They are always interested in hearing from potential new customers both in food service and retail. If you want to buy their produce, contact them to find out how.

**Visit us:**  
**Get in touch:**

50 Glenbyrn Road, Glynn, Larne, Co. Antrim, BT40 3JY  
**t:** + 44 (0)7858 098 479  
**e:** mail@jubilee.coop  
**facebook:** [www.facebook.com/jubilee.coop/](https://www.facebook.com/jubilee.coop/)  
**twitter:** jubilee\_coop **instagram:** jubilee.coop



# Kennedy Bacon



## WHAT THEY DO

Dry-cured bacon

The Kennedy family have been farming Glenhordial since the 1940s. The farm is in an area of natural beauty in the hills above Omagh on the edge of the Sperrins. Mervyn Kennedy has been involved from a young age rearing and fattening pigs. He was always interested in curing bacon as the end product of his toil with the pigs.

He attended various courses and after much experimentation he produced a tasty, traditional cure. No water is added and the bacon tastes as it should; savoury, yummy and moreish. It really is bacon at its best.

## PRODUCT LIST

Dry Cured Bacon, back, smoked back and streaky 225g £3, Middle cut 400g £3,

Natural Skinny Bacon medallions 200g £3.50

Bacon Bits 200g £2.50

Dry Cured Bacon roasts, gammons and gammon steaks available in different sizes.

They are also in the process of producing cooked bacon bits and rashers for the sandwich industry, pizza toppings and other prepared foods.

## HOW TO BUY

Shops, restaurants, hotels and bed and breakfasts all over Northern Ireland. Shows, festivals and farmers markets

## DELIVERY RADIUS

Kennedy Bacon is looking for distributors in NI and the Republic as well as cafes, hotels and restaurants who would like to serve their delicious bacon.

## AWARDS

Kennedy Bacon have been receiving yearly awards from the Guild of Fine Food since 2015.

They have a selection of 1 and 2 Star Great Taste Awards as well as being Finalists in Blas na hEireann three years in a row.

SALSA Accredited since 2016.

2021 Great Taste Awards 1 Star Dry Cured Streaky Bacon.

## Sales Contact:

Visit us:

Get in touch:



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u: www.kennedybacon.co.uk

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# Ke Nako Biltong



**WHAT THEY DO** Manufacturer of biltong and other dry cure meat products

Organically Reared Retired Dairy Cow Beef is the raw ingredient in this super South-African inspired meaty snack. Originally designed as a portable preserve for bushmen, it is now made in Northern Ireland by couple Alanagh and Ilse van Staden, a qualified chef, butcher and rugby player from Pretoria. What started in 2012 has become a huge success story even featuring on Tom Kerridge's Top of the Shop programme for BBC.

Ke Nako means "It's Time" in Sotho, one of South Africa's 11 official languages; time for Northern Ireland to have its own dried cured meat products made with 100 per cent organically reared beef from Culmore & Eglis Farms in Co. Antrim. Based at Ballylagan Organic Farm in Straid, Co. Antrim, the couple make a range of products in a variety of flavours including Biltong, in Original, Garlic, Chilli, BBQ and "Pain in the Hole" flavours, Droewors, a type of sausage made from ground beef in a lamb casing as well as Stokkies and Boerewors. Orders can be placed through their website or from their mobile app.

**PRODUCTS** Biltong, Droewors, Boerewors, Stokkies.

**WHERE TO BUY** Ballylagan Organic Farm Shops, TwoSisters, Indie Fude, Town End Farm Shop, markets, events, online.

Visit us:  
Get in touch:



Ballylagan Organic Farm, Straid, Ballyclare BT39 9NF  
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e: [kenakobiltong@hotmail.com](mailto:kenakobiltong@hotmail.com)  
w: [www.kenakobiltong.co.uk](http://www.kenakobiltong.co.uk)  
facebook: /KeNakoBiltong/  
instagram: @kenakobiltong

twitter: @kenakobiltong





# Kettyle Irish Foods



## WHAT THEY DO Meat

Passion, Knowledge, Craftsmanship. They're what Kettyle Irish Foods believe make their meat stand out from the rest; from the treatment of the animal to the ageing process, and finally the butchery skills. They call it Meatcraft.

Maurice Kettyle launched the business in 2004 to sell high quality beef to top restaurants across Britain and Ireland. It's all from Angus and Hereford cattle and dry-aged for up to 35 days. These days they deal in much more than beef. They are now part of Linden Foods; one of the UK's leading meat processors.

Suffolk/Cheviot dams and Texel rams, which roam the islands and grasslands of Fermanagh are sold as Lough Erne lamb. They do dry-aged Fermanagh bacon and local free-range chicken. The newest kid on the block is Banquet Royal Rose veal. They take very good care of these calves. And all of their other animals, too. It shows in the superb taste. You'll see when you try.

**HOW TO BUY** Selected Marks and Spencers stores across Ireland. Selected Tesco stores across NI. Avoca, Belfast and Deli on the Green, Moygashel.

**DELIVERY RADIUS** Europe.

**AWARDS** 2011 Service Sector Award for Free Range Peat and Heather Smoked Chicken Breast at Northern Ireland Food and Drink Awards

2011 Irish Food Writers' Guild Award for free-range chicken

2021 Blas na hÉireann Artisan Beef Marrow Melt and Bespoke Guinness Beef Burger

**Sales Contact:**  
**Visit us:**  
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**w:** www.kettyleirishfoods.com



# Linden Foods



## WHAT THEY DO Meat processors

When it comes to red meat they're top of their game, supplying top quality beef, lamb, rose veal and dry aged products to everyone from top retailers like Lidl and Marks and Spencer, to gourmet butchers and the catering trade both locally and Europe-wide.

They helped to pioneer the NI Farm Quality Assurance Scheme and went on to develop the own Linden Livestock Programme with select herd scheme providing traceability of meat from farm to fork.

The New Product Development team are wizards in the kitchen, creating products that exceed expectations such as the hand wrapped, mouthwatering M&S Pork Saltimbocca and more recently launching a 20-strong range of gourmet burgers for both retail and foodservice under its established Turf & Clover brand.

Linden is leading the way with innovative products and winning their fair share of accolades, notably winning two prestigious NIFDA Awards and a 'Highly Commended' for their delicious and locally produced products including LIDL N.I dry-aged steak range. The County Tyrone based manufacturer have been presented winners of the 'Wellbeing and Leadership Award' at the recent M&S Plan A 2025 launch in front of leading retailers, suppliers and manufacturers from the UK food industry for excellence in corporate citizenship and well-being of their staff.

New partnerships have seen Linden's dry aged division Kettyle Irish Foods and Guinness® celebrate their new venture with the launch of the new Guinness® dry aged burger.

## BRANDS AWARDS

Chefs Class, Turf & Clover, Banquet Royale.

2016 Food Management Today - Best New Product Development -  
M&S Coriander & Lemongrass Chicken Burger

2017 UK 'Q' AWARD - Morrisons Party Food Best Beer & Burger Kit

2017 Food Management Today Industry Awards M&S Pork  
Saltimbocca

2017 double NIFDA Award and Highly Commended

**FACT** Approved to process organic beef and lamb

Visit us:  
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e: sales@lindenfoods.com

w: www.lindenfoods.com



# Quails Fine Foods



## **WHAT THEY DO** Deli and online butcher's service

Four generations of the Quail family have been selling food to the good people of Banbridge and beyond since 1898. The shop started out as a small butcher's and has grown into a modern food hall and delicatessen. Staff often go on courses to improve their skills, including the prestigious Ballymaloe Cookery School.

The shop may be state of the art, but they're staying true to their traditional values of providing the best quality meat from their own farm and a range of foods from other high quality producers. Their packs of sirloin, rib-eye and fillet steak and boneless rib roasts are dry-aged and come from their Limousin herd. Lots of their produce has won Great Taste Awards like their rib-eye and Beef and caramelised onion sausages.

The deli side of the business was originally started by Brydlyn Quail. She was a catering lecturer at the local college. She noticed that customers were looking for easy to prepare meals or foods for entertaining at home. She and her husband Jim added honey-baked ham, pies, quiches and many salads to the range of products. Make a visit our shop online and you'll be so glad you did.

**PRODUCT RANGE** Gourmet meat packs online and a range of meat, bakery and deli products instore.

**HOW TO BUY** Online and at the Banbridge shop - Opening hours 8am-5.30pm Mon-Sat.

**AWARDS** Winners of 22 Great Taste Awards so far, including 2 star winners for their Fillet, Ribeye and Hanger steaks, Beef and caramelised onion sausages, chicken liver parfait and their Ham and gruyere Quiche, Côte de boeuf and Pastrami.

## **Sales Contact:**

**Visit us:**

**Get in touch:**



Joe Quail

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**e:** heather.steadman0873@gmail.com

**w:** [www.quailsfinefoods.co.uk](http://www.quailsfinefoods.co.uk)

**facebook:** /quailsfinefoodsbanbridge



# Seaview Farms



**WHAT THEY DO** 100% outdoor raised heritage breed pork, 100% grass fed grass finished beef, pasture raised chicken and eggs and NEW 100% grass fed grass finished lamb

Seaview is a regenerative farm on the north coast of Northern Ireland. A Farm to Fork business run by couple, Shay and Susan. Their focus is on soil health and nutrient density of the food they produce in the most ethical way possible. They are a regenerative farm who follow the Slow Food philosophy, with many heritage breeds live in symbiosis, thriving in their natural environment. They are a close loop producer as far as they can be, farming, butchering, selling and everything in between. Sharing their story as they go under their ethos of 'Know Your Farmer', you will see them at many farmers markets and can purchase direct from the online. If your lucky enough you may taste their pork, beef, chicken and sausages on the menu of selected local restaurant like the Bushmills Inn.

They source local ingredients to flavour the handmade gluten free sausages from Scotts. The animals themselves are fed with local mill Chestnutt's Animal Feeds. Passionate about the effects our food has on our health they have gone back to tradition with nitrate free bacon. Think of Seaview like a butcher's where you can pick the cut you like, and without a shadow of a doubt raised from animals reared in the best way possible.

**PRODUCT RANGE** Beef cuts, Sausages, Pork cuts, Chicken

**HOW TO BUY** Online at [www.seaviewfarms.co.uk](http://www.seaviewfarms.co.uk), Farmers Markets and The Little Farm Barn. Check socials for details.

**Visit us:**  
**Get in touch:**

211 Ballybogey Road, Portrush, Co. Antrim BT56 8NE  
t: 07999 019241

e: [info@seaviewfarms.co.uk](mailto:info@seaviewfarms.co.uk)

w: [www.seaviewfarms.co.uk](http://www.seaviewfarms.co.uk)

facebook: /seaviewfarms twitter: @m/seaviewfarms/



# Stonebridge Cottage Farm



## **WHAT THEY DO**     Producer of meat

The lush green fields near Crossgar in County Down is where Robbie Neill farms his herds and flocks of sheep, pigs, cows and chickens.

That's also where you'll find this family run Stonebridge Cottage Farm Shop where they sell their produce which you know is local, traceable and delicious. They are particularly proud of their pork.

Those happy slow-raised pigs are fed on the whey from Mike Fancy's Cheese and the spent grain from local craft breweries and distilleries.

That superb-quality meat also ends up on the tables of fine restaurants such as No 14 at the Georgian House in Comber, Brunels in Newcastle and Hara in Hillsborough. It is also for sale from fine food stores such as Indie Fude in Comber and Belfast, Ispíní in Hillsborough and Fodder in Downpatrick.

## **PRODUCT RANGE**     Pork, beef and lamb products plus eggs

## **HOW TO BUY**     Order online, direct from farm shop, Indie Fude, Ispini and Fodder

**Visit us:**  
**Get in touch:**



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**w:** [www.stonebridgecottagefarm.com](http://www.stonebridgecottagefarm.com)  
**facebook:** /StonebridgeCottageFarm  
**twitter:** @FarmStonebridge





# Poultry and eggs









# Cavanagh Free-Range Eggs



## WHAT THEY DO

Produce and pack free-range eggs for retail, food service

John and Eileen Hall started producing eggs in 2002. They launched the Cavanagh Free Range Eggs brand in 2012 in response to consumer demand for a quality artisan free-range egg with provenance.

This multi-award-winning family business is based in the beautiful Lakelands of County Fermanagh. They are focused on producing the best quality free-range eggs in the industry. With a flock of 73,000 hens in 7 separate barns across 4 sites, the hens have the freedom to roam in large fenced paddocks, which are dotted with mature oak, ash and chestnut trees. The tranquil fields around the barns are ideally suited for hens as they can forage during the day and return to the safety of their barn perches at night.

The company places an emphasis on high welfare standards. Their eggs are used by some of the top hotels and restaurants in Northern Ireland including Belfast's 5 star Merchant Hotel. They were eaten by the world leaders who attended the G8 Summit at Lough Erne Resort in 2013.

## HOW TO BUY

All Asda stores in NI, larger Tesco stores and lots of independent retail stores. Distributors include Spar NI, Dunnes Stores Enniskillen and Omagh, Cassidy Eggs and Draynes Farm.

## DELIVERY RADIUS

NI, RoI, Scotland, England. Exports considered outside these areas subject to Export License.

## AWARDS

RSPCA Assured since 2021

Farm and Packing Centre are British Lion Accredited since 2016

Category Winner Delicious Produce Awards 2018

Made in NI Winner 2018

Won Family Business of the Year Award in the Fermanagh Herald Business Awards 2018

Chefs Choice Winner at the Blas na hEireann Awards 2016, Blas Gold Award 2017, 2019, Silver Award 2018, 2020

Great Taste Awards 1 star 2017, 2018, 2019

Poultry Farmer of the Year - Farming Life Award 2017 and 2018

2017 Artisan Food Producer of the Year - Henderson Food Manufacturer Awards

## Sales Contact:

### Visit us:

John and Eileen Hall  
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### Get in touch:

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Eileen's Mobile 07857964468

e: [hello@cavanagheggs.co.uk](mailto:hello@cavanagheggs.co.uk) w: [www.awardwinningeggs.com](http://www.awardwinningeggs.com)



# Clements Eggs



## WHAT THEY DO Free Range and fresh farm Eggs

This is a family run business which has been producing, packing and distributing fresh and tasty Free Range and fresh farm eggs direct from their farm for over 40 years. The business was started by Billy and Georgie Clements and soon began to expand due to the demand for fresh high quality eggs in the local area.

The business is now run by their son Philip Clements Snr and his wife Linda with help from their son Philip Clements Jnr. They now distribute throughout Northern Ireland and further afield and employ 7 members of staff to produce 300,000 eggs per week from around 50,000 hens.

Everything is carried out in house by ourselves to ensure only the finest quality reaches their customers.

At Clements, they have an egg for everyone... from a discerning chef to a growing family; they have a full range of small, medium, large and extra large Free Range and fresh farm eggs in both catering and retail packs.

**HOW TO BUY** Proud to supply Hastings Hotels. Wholesalers- Robinsons Fresh Foods(Isle of Man), Get Fresh, North Down Group, Down Wholesale, Farmview Dairies, and Draynes Farm.

**DELIVERY RADIUS** Throughout Northern Ireland, and further afield, including the Isle of Man and the rest of the UK and Ireland.

**ACCREDITATIONS** Fully compliant to DARD and Food Standards Agency standards.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

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# Moy Park



**WHAT THEY DO** Moy Park, home of Ireland's number one chicken brand and top UK food company, produces an extensive range of Moy Park branded primary, coated and added value lines including ready to eat and retailer own label chicken products. The business will celebrate 80 years of providing fresh, locally farmed poultry and innovative convenience products in 2023.

**HOW TO BUY** The Moy Park branded product range is stocked in major retailers and convenience stores across the UK and Republic of Ireland. Visit the Moy Park website to find out more: [www.moyparkchicken.com](http://www.moyparkchicken.com)

**AWARDS** Northern Ireland Social Media Award for 'Best Social Media Campaign in Retail' and 'Influencer Campaign of The Year' 2022

## Corporate Responsibility

Moy Park was amongst the first global meat and poultry companies to set a net-zero GHG emissions target by 2040. To accomplish this goal, Moy Park has adopted several strategies, including the goal of 100% renewable electricity across our facilities by 2025. Moy Park's £1m Community Support Fund supports on-the-ground projects, run by voluntary and community groups and charities in local communities where its sites are based across Europe. Moy Park donated 20 tonnes of fresh surplus chicken to FareShare so far this year, which equates to over 47,000 meals. To date, Moy Park has donated over 423,000 meal equivalents.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



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**w:** [www.moyparkchicken.com](http://www.moyparkchicken.com)



# Springmount Farm



## WHAT THEY DO Free Range Eggs

Poultry people know that happy, healthy hens make eggcellent eggs with orange yolks that stand proud when cracked. The third-generation Springmount farmers of Ballygowan are no eggs-ception. Their birds are free to roam their fields deep in the heart of County Down with the sunshine on their backs or the soft rain on their feathers.

The eggs are sold from the farm gate and in local shops.

Springmount Farm supplies leading local Hospitality and Retail Businesses including La Mon Hotel, Salty Dog and Mill Brook Lodge Hotels. They also are sole suppliers to Avoca and French Village Restaurants in Belfast.

## HOW TO BUY

From the farm gate; Costcutters, Ballygowan; Jacksons; AVOCA Food Store, Belfast; French Village Bakery & Patisserie Lisburn Road Belfast; Saintfield & Comber Farmers' Markets; Toasted Artisan Kitchen, Carryduff; Lock Keepers, Shawsbridge and Saints Café, Saintfield, Centra, Hillsborough; Supervalu, Lisburn.

## DELIVERY RADIUS Armagh, Antrim and Down.

## AWARDS

Freedom Foods Certified  
British Lion Certified  
RSPCA Welfare Standards  
Members of British Free Range Egg Producers Association  
Great Taste Award 2017  
Irish Food Award Blas na hEireann 2017  
Best Local Food Stand Balmoral Show 2017

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



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# Fish and seafood





# Crawford's Rock



## WHAT THEY DO

Seaweed, food products, seaweed capsules, seaweed teas, seaweed chocolate, cookbook, seaweed baths and foraging courses

The super seaweed hand-gathered from the pristine waters around the area called Crawford's Rock off the County Down coast is the main ingredient in this range of small batch, hand-made, seaweed products like seaweed shots for juicing and smoothies, seaweed infused oils for cooking and seaweed flavoured dipping oils for breads. Crawford's Rock has a range of Seaweed Salts, Seaweed Botanicals, Seaweed Seasonings and Seaweed Sprinkles as well as a Seaweed Capsule, they call Vitamin Sea.

Crawford's Rock have further developed their products to include a range of Seaweed Tea's they call C2T. The range includes Peppermint with Kombu, Nori Chai, Lemon Detox, and a Goodnight Tea. Along with this they have developed an Artisan Seaweed Chocolate.

These people know all about harnessing the power of this natural superfood, full of iodine, B12 and other minerals and trace elements. They also sell the raw product and organise foraging courses. The workshops include foraging for seaweed and the opportunity to cook with the product in the Seafood Cookery School, Crawford's Rock will also inform you of the health benefits and how seaweed can be used in the skin care and beauty industry, you can even make your very own face gel or take home a seaweed Spa Bath.

Crawford's Rock have produced a pocket-sized cookery book to inform you how seaweed can be used in everyday cooking with some old cures and remedies.

Coming Soon Crawford's Rock will have their very own Seaweed Bathing Barrels!!

Check out their Facebook page for details and try some of their fab recipes.

## HOW TO BUY

Made in Mourne, Carlingford Craft, The Dairy, Born N Bred, Bite to Savour, Farm Shop Saintfield, Facebook

## AWARDS

Seaweed Seasoning Sesame and Chilli Bronze Blas 2021, Silver in Nourish 2021, Seaweed Salt 3 Stars Great Taste Awards, Seaweed Flakes Bronze Blas 2020, Sea Truffle Salad Topper 1 star Great Taste 2022, Great Taste Producer Award

## PRODUCT RANGE

Seaweed, Nori and Kelp Seaweed Test Tube Shots, Infused Rapeseed Oil with Rosemary and Serrated Wrack, Infused Olive Oil Sage, Tarragon, Serrated Wrack and Kelp, Seaweed Salt, Seaweed with Botanicals Peppercorns and Rosemary, Seaweed Seasoning Smoked Maldon with Garlic and Onion, Seaweed Seasoning with Chilli and Sesame Seeds, Rock Laver Sprinkles, Seaweed Spa Baths, Seaweed Tablets in a vegan capsule mixed Seaweeds of Kelp Sugar Kelp and Rock Laver. Seaweed Tea's, Seaweed Chocolate, Seaweed Cook Book

## Sales Contact:

## Visit us:

## Get in touch:

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facebook: /CrawfordsRock



# Islander Kelp



## WHAT THEY DO

Kelp farmers and food processors, raw kelp for dashi stock production, kelp noodles - cooked and frozen, minced cooked kelp for an ingredient. Ambient glass jars of kelp tapenade, salsa verde, pesto and relish.

This 4th generation fishing family on the island of Rathlin off the north coast know all about the health benefits of seaweed. The McFauls also know that the cool clear waters they harvest from produce some of the best quality kelp in the world. It's where the Atlantic Ocean meets the Irish Sea. Unlike other kelp producers, they actually farm kelp on ropes, allowing them to select their preferred species, achieve consistency and be much more sustainable than with wild harvesting.

Uniquely in Europe, the organic kelp is not dried, but sorted, cut into noodles and 'tagliatelle' shaped products, then blanched and vacuum packed and frozen at their facility on Rathlin Island. This process means it is ready to use, verdant green, very low in salt (.2grms per 100grms) and hugely versatile.

This ready to use product can be used in a salad, in soups, stir fries, as a garnish, as an ingredient in sauces and condiments. It can also be put through a processor and added to bread and pasta dough, giving added moisture, enhanced appearance and that subtle ocean taste.

They have also added minced cooked kelp for use as a cooking ingredient, ambient glass jars of kelp tapenade, salsa verde, pesto and relish to their range.

Islander Kelp has more calcium, iron and roughage than any other vegetable - it is a true super food. Like they say; good for the ocean, good to eat, good for you.

## WHERE TO BUY

They supply to restaurants, specialist delis and high-end food service. Distributors, Ensway (NL) Tibits (London), Odaios - Ireland. Retail McListers Ballycastle and Avoca.

## Sales Contact:

Visit us:

Get in touch:



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w: [www.islanderkelp.com](http://www.islanderkelp.com)





# Keenan Seafood



## **WHAT THEY DO** Fresh and frozen fish and seafood

The Keenan family name has been associated with the fish business for three generations. The business was originally founded in 1942 and the company now trades as Keenan Seafood Limited under ownership of Gerard Keenan.

The company operates from a modern purpose built facility (which has been fitted to the highest hygiene standards) based on the outskirts of Belfast. A fleet of refrigerated vehicles make daily deliveries to their wide customer base throughout Northern Ireland. Today the company specialises in supplying a full range of fresh and frozen seafood to many of the leading hotels, restaurants and contract catering outlets.

Fish is sourced each morning from the local Northern Ireland ports as well as from Scotland and the West of Ireland. Only the finest quality seafood is selected and transported to their premises for further processing and order assembly.

Keenan Seafood also imports a wide range of fresh exotic seafood lines each week from Turkey, Sri Lanka and the Azores to offer a fuller choice of products to its ever discerning customer base.

**PRODUCT RANGE** Download their brochure from their website for the full range of fresh, choice, frozen, exotic, ready to eat and shellfish available

**HOW TO BUY** Online and by telephoning the number below

**DELIVERY RADIUS** NI-wide

**AWARDS** Great Taste 2015; 1 star 'Traditional Natural Oak Smoked Cod Loin, Great Taste 2014; 2 star Traditional Natural Smoked Haddock; 2 star Traditional Natural Smoked Hake; 1 Star Irish Whiskey and Maple Cured Smoked Salmon; The Belfast Business Top 50- Growth Award 2012;

**Sales Contact:**

**Visit us:**

**Get in touch:**



Harry Walsh or James Carmichael

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e: [jc@keenanseafood.com](mailto:jc@keenanseafood.com) w: [www.keenanseafood.com](http://www.keenanseafood.com)

facebook: /Keenan-Seafood twitter: @keenanseafood



# Lecale Harvest

**WHAT THEY DO** Pates, confit and pork belly

Killough is situated in the ancient barony of Lecale, nestled between the Mourne Mountains and Strangford Lough, hence the name. This family-run business produces a wide range of both seafood and meat pates all from locally sourced ingredients. They are made using the fresh fish and shellfish landed at the nearby fishing port of Ardglas. The confit and pork belly are made with local duck and pork.

They recently won Gold at the 2019 Blas na h-Eireann Irish Food Awards for their Pork Belly.

Catch them with their catch at their stall at St George's Market, Belfast. They are always interested in hearing from new customers

**PRODUCT RANGE** Seafood Pates Meat Pates, Duck Confit, Pork Belly**DELIVERY RADIUS** NI-wide

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



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e: [info@lecaleharvest.co.uk](mailto:info@lecaleharvest.co.uk)  
**Facebook:** LecaleHarvest



# Mourne Fishbox



## **WHAT THEY DO** Home Delivery of Fresh Fish and Shellfish

What a great idea - this company do fresh fish, portioned then vacuum packed, ready to enjoy immediately or to freeze for future use.

With free delivery to your desk or door in leak-proof, insulated packaging, their Fish Boxes offer a convenient and nutritious way to eat more fish and seafood.

Choose from a range including the Weekender, Family Favourites and the Taster Box to name a few. The Daily Catch Box is their most popular box. There is something for every taste and budget.

Why not order a box online for yourself or for friends and family? Free Delivery.

**PRODUCT RANGE** Traditional Fish Supper Box, Weekender Box, Family Favourites Box, Single Portions Box, Little Catch Kids Box, Taster Box, Winter Warmer Box, Lockdown Box and White Fish Box

**HOW TO BUY** Online at [www.mournefishbox.com](http://www.mournefishbox.com)

**Visit us:**  
**Get in touch:**



The Harbour, Kilkeel BT34 4AX Northern Ireland

**t:** + 44 (0)28 41764919

**e:** [enquiries@mournefishbox.com](mailto:enquiries@mournefishbox.com)

**w:** [www.mournefishbox.com](http://www.mournefishbox.com)

**facebook:** /mournefishbox **twitter:** @mournefishbox



# Rooney Fish



## WHAT THEY DO

Catch, Farm, Prepare and Process all types of Shellfish

We all know that Kilkeel is synonymous with fishing in Northern Ireland. Rooney Fish, which is based there, has been in business since 1975. It is family-run and is now in its second generation with Andrew Rooney at the helm.

They are the people behind the 3 Gold Star Great Taste Award, with their Millbay Oysters awarded the Gold Stars 4 years in a row. Three gold stars are notoriously difficult to get which shows how special these Millbay Oysters are. They are also one of the Top 50 Foods of the World.

Also they received the highest accolade by being the Supreme Champions at the Blas na hEireann Irish Food Awards in 2018.

They opened their oyster farm in the North side of Carlingford Lough in 2014.

They also catch, prepare and process Langoustines, Whole Brown Crab, Green Crab, Velvet Crab, Lobsters, Whelks and Scampi Tails.

Their state of the art plant is the only one of its kind in the area with a full EU approval.

The processes currently running are; Nitrogen Freezing, Blast Freezing, Cooking Facilities, Cold Storage, Fully Automated Graders,

Depuration and purification system, Shellfish Holding Centre, Shellfish Distribution Centre, a variety of Packing Operations and an in-house laboratory facilities.

This is top quality seafood from people who know their stuff

## PRODUCT RANGE

Langoustines, Whole Brown Crab, Green Crab, Velvet Crab, Lobsters, Whelks, Scampi Tails, Millbay Oysters

## HOW TO BUY

Only sells through Distributors, Agents

## DELIVERY RADIUS

All of mainland Europe, South America, China, Hong Kong, Korea

## Sales Contact:

### Visit us:

### Get in touch:



Andrew Rooney

Rooney Fish, The Harbour, Kilkeel, Down BT34 4AX

t: + 44 (0)28 4176 3071

e: [andrew@rooneyfish.com](mailto:andrew@rooneyfish.com)

w: [www.rooneyfish.com](http://www.rooneyfish.com)



# Sea Source Processing



**WHAT THEY DO** Catch, process and sell fish and shellfish

Sea Source is a membership organisation owned by fishermen of Northern Ireland who have been catching, landing and selling their world class seafood since 1853. Sea Source is made up of a fish sales division, processing factories, fishmongers shop and registered training centre, all located in Kilkeel, County Down. Buying from Sea Source is buying fresh, quality and sustainable seafood straight from the owners, the fishermen. They strive to build a sustainable future for the entire fishing community through optimising every opportunity provided by the marine environment.

By far the most important species for the majority of County Down fishermen is Nephrops or Dublin Bay Prawns. They are harvested sustainably from waters all around the UK and Ireland, but particularly in the Irish Sea.

All seafood landed into Northern Ireland and by Sea Source vessels are renowned for their quality. This is because the main fishing grounds in the Irish Sea are only a few hours steaming time from the local harbours. The use of ice and other modern techniques are designed to ensure the highest standards are maintained from the net to the plate.

**DELIVERY RADIUS** World Wide

**Visit us:**  
**Get in touch:**

The Harbour, Kilkeel, Co. Down BT34 4AX  
**t:** + 44 (0)28417 62855  
**e:** [office@seasource.com](mailto:office@seasource.com)  
**w:** [www.seasource.com](http://www.seasource.com)





# Dairy







# Abernethy Butter



## WHAT THEY DO

Traditionally churned hand crafted Salted Butter, Smoked butter, Dulce and Sea Salt butter, Black Garlic Butter and Butter Fudge

Churned in the heart of County Down, this butter is made with care and love to ensure they make the best. They source the most wonderful cream from a single herd of grass fed cows, focusing on quality and flavour above all else. They slow churn their butters in small batches giving them their distinct colour and flavour. Focusing on an ethos of locally sourced produce they aim to make some of the finest, flavour rich butters you have ever tasted.

Time and effort is spent on the production process to ensure we maintain the quality we want. At Abernethy Butter they don't believe in doing things fast, they take their time to blend their butters by hand using their wooden butter paddles.

Now this hand crafted butter graces the tables of top restaurants and the shelves of high end shops all over the UK and Ireland.

## HOW TO BUY

Widely available from a variety of shops throughout the UK and Ireland - see website for list of shops.

From online shop attached to website - [www.abernethybutter.com](http://www.abernethybutter.com)

## AWARDS

too many to mention but here are some high lights

Great Taste Awards for all products every year from 2011 - 2019

3 star and 50 top food award for Smoked butter - 2016

Golden Fork - Great Taste Award - Woman And Home Very Important Producer - 2017

Runner Up - BBC Food and Farming Awards - Best Food Producer - 2014

Top 50 Food Star - DEFRA - Only producer from NI to get this - 2015

## Sales Contact:

Visit us:

Get in touch:



Allison Abernethy

66 Ballynahinch Road, Dromara Co. Down BT25 2AL

t: 078 9013 9357

e: [allison@abernethybutter.com](mailto:allison@abernethybutter.com)

u: [www.abernethybutter.com](http://www.abernethybutter.com)



# Ballylisk of Armagh



## BALLYLISK

OF ARMAGH

### WHAT THEY DO

Artisan cheeses and butters

Co Armagh-based Ballylisk Dairies is owned by the Wright family. They have been farming their land near Portadown for generations.

Uniquely, the company only processes milk produced on the farm which is just a few miles down the road from where the cheese is made. Theirs is a pedigree herd.

As a consequence, the Ballylisk team has total control over its entire operation, from 'farm to fork'. All produce is branded 'Ballylisk of Armagh'.

The company's first, bespoke offering was a triple cream cheese called the Triple Rose. This rich, decadent cheese is made from pasteurised cow's milk with added cream. It has a white mould with its full flavour balanced by salty, lemony notes. It won 2 stars at the Great Taste Awards in 2019 and Silver at the Blas na h-Eireann Irish Foods Awards in 2018.

The Smoked version of the Triple Rose has been very well-received as has their very own chutney range.

Further cheeses are in development. These include a Brie and a seasonal Christmas special of the Armagh cider-washed Triple Rose.

Their Triple Rose product has been named the best cheese in Northern Ireland at the UK Virtual Cheese Awards 2022.

Ballylisk has a range of merchandise for sale including cheeseboards and aprons.

### HOW TO BUY

Delis, cheese counters in NI, ROI and UK. Hotels and restaurants across Ireland. Online.

Visit us:  
Get in touch:

Unit 12B Mahon Road, Portadown  
t: 079 2018 7222  
e: [info@ballyliskofarmagh.com](mailto:info@ballyliskofarmagh.com)  
w: [www.ballyliskofarmagh.com](http://www.ballyliskofarmagh.com)



# Clandeboyne Estate Yoghurt



## WHAT THEY DO

Milk yoghurt, authentically strained greek style yoghurt

Set on the 2000-acre Clandeboyne Estate on the edge of Bangor Co. Down is Clandeboyne's new purpose-built creamery. Producing small batches of authentically strained Greek Style yoghurt right beside the fields where their herds of pedigree Jersey and Holstein cows graze.

They are fully energy self-sufficient with their own green energy from the on farm bio digester and the proceeds from the business go to maintaining the Estate which has the largest broadleaf woodland in Northern Ireland.

At Clandeboyne, they take their time making small batches and straining their Greek style yoghurt the traditional way through muslin cloth. The resulting yoghurt is creamy and rich in texture, therefore there's no need to add cream or milk powder to thicken.

They make Natural, Greek style, Strawberry, Raspberry, Blueberry, Toffee, Mango & Nectarine, Mandarin & Lime, Raspberry & White Chocolate and Madagascan Vanilla. They come in 150g and 450 g sizes. They also have Clandeboyne Granola snack pots in Senga Strawberry and Mango varieties. If you're in Foodservice go for the 2kg, 5kg or 10kg containers. Hastings Hotels do!

## HOW TO BUY

Tesco, Sainsbury's, Asda, Co-op, Henderson Spar Group, Musgrave Group, Lidl Ireland, Aldi Ireland, many Foodservice Distributors and independent stores across NI.

## AWARDS

Blas na hEireann Bronze 2022: Duneen Blueberry & Granola with Greek Style Vanilla Yogurt (produced for Aldi Ireland)

- Blas na hEireann Finalist 2022: Deluxe Hand Strained Greek Style Yogurt Natural (Produced for Lidl NI)

- Great British Food Awards Highly Commended: Madagascan Vanilla

- UK Quality Food Awards overall winner Food Product of the Year 2021: Madagascan Vanilla

- 2021 Great Taste Awards 1 star: Natural, Greek Style, Madagascan Vanilla, Blueberry, and Mandarin & Lime

- Great Taste Awards 2020 2 star: Natural and Greek style

- Great Taste Awards 2020 1 star: Mango & Nectarine

- Great Taste Awards 2019 1 star: Mandarin & Lime

- Blas na hEireann 2019 Bronze: Greek Style

## Sales Contact:

## Visit us:

## Get in touch:



Bryan Boggs

12 Estate Road, Bangor BT19 1UR

t: +44 (0)79 2979 6398

e: [bryan@clandeboyne.co.uk](mailto:bryan@clandeboyne.co.uk)

w: [www.clandeboyneyoghurt.com](http://www.clandeboyneyoghurt.com)



# Dale Farm



## WHAT THEY DO

Milk, cream, cheese, cottage cheese, butter, spreads, yogurt, desserts, drinks.  
Brands - Dale Farm, Dromona, Spelga

Dale Farm is the largest UK farmer-owned dairy co-operative, using fresh local milk from its 1300 farmer owners to create award winning dairy products. The Group's activities span the food chain - from providing farm inputs and services, to collecting and marketing its members milk supplies, manufacturing an extensive range of dairy consumer and food ingredient products, distributing these to both domestic and over 40 export markets worldwide.

Dale Farm is committed to adding sustainable value to its members milk through supply chain excellence, consumer led innovation and building added value positions in consumer and nutrition markets.

The cooperative was formed in 1995. Since then, the Group has developed its business interests through organic growth and a series of acquisitions. The group now has 9 manufacturing sites throughout the UK. An extensive capital investment programme has been completed aimed at reducing costs and increasing capacity. This has resulted in processing facilities that are best in class.

Group businesses include;

Dale Farm - A major UK dairy processor serving domestic and export markets

Dale Farm Ice Cream - Distributes a wide range of ice cream products

Mullins Ice Cream - Manufactures a range of ice cream products

Dairy Herd Management - Provides herd recording and health management information

United Feeds - Manufactures animal feeds and other farm inputs

Dale Farm Tankcare - Supplies and maintains on-farm milk storage tanks

## PRODUCT RANGE

Butter, cheddar cheese, speciality cheese, cottage cheese, spreads, desserts, yogurt, milk, cream, ice-cream, milk powder range

## WHERE TO BUY

We can't fit the stockists onto the page. They're everywhere!

## AWARDS

Great Taste Awards 2019 -- 2 Gold Stars (Dromona Butter, Dromona Mature Cheddar), Nantwich International Cheese Show 2019 11 Gold, 7 Silver, 11 Bronze, 7 Highly Commended (Gold - Dromona Medium Cheddar, Dromona Mild Cheddar, Dale Farm Mature Coloured Cheddar, Dale Farm Vintage Coloured Cheddar, Cottage Cheese, Quark, Yogurts), Silver (Dromona Mature Cheddar)

Great Taste Awards 2022 - Gold Stars for Dromona Extra Mature Cheddar, Dromona Pure Butter, Mullins Strawberry ice cream (900ml), Mullins Sticky Toffee Pudding ice cream (500ml) and Dale Farm Honeycomb ice cream (900ml).

**Sales Contact:**

**Visit us:**

**Get in touch:**



Commercial Team

15 Dargan Road, Belfast BT3 9LS

t: +44 (0)28 9037 2237

e: [info@dalefarm.co.uk](mailto:info@dalefarm.co.uk)

w: [www.dalefarm.co.uk](http://www.dalefarm.co.uk)



# Draynes Farm



## WHAT THEY DO Dairy Producer

For more than 80 years, Draynes Farm in Lisburn, County Antrim has been producing and delivering fresh milk and cream of the highest quality. They regard milk as wholesome produce that responds dramatically to the amount of care, rigour and passion put into its making.

The consistent quality and pureness of their milk makes it the first choice for many baristas where achieving a superb froth and texture on coffee is paramount. They operate from the family run farm where they produce, pasteurise, bottle and distribute their milk and cream. Their passion for modern dairy farming makes for top-quality milk, cream and now ice-cream using that gorgeous creamy milk and a variety of flavours.

**HOW TO BUY** Everywhere from local shops, independent retailers, larger multiples, good coffee shops, fine restaurants up to and including leading five star hotels.

**Visit us:**  
**Get in touch:**

Draynes Farm, 1 Glenavy Road, Lisburn, Co. Antrim BT28 3UP  
**t:** + 44 (0)28 9266 2203  
**e:** [sales@draynesfarm.co.uk](mailto:sales@draynesfarm.co.uk)  
**w:** [www.draynesfarm.co.uk](http://www.draynesfarm.co.uk) / [www.draynesfarmicecream.co.uk](http://www.draynesfarmicecream.co.uk)  
**facebook:** @bestoffreshness **twitter:** @bestoffreshness  
**instagram:** draynesfarmicecream



# Farmview Dairies

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## **WHAT THEY DO** Dairy products and distribution

Established in 1988, the Farmview Dairies team has been crafting premium milk products for more than 30 years. As a family business, they keep things local and personalised.

They are Belfast's dedicated wholesale milk suppliers of whole milk, semi-skimmed milk, 1 % skimmed milk and buttermilk (10 gallon containers). They also deliver a selection of luxurious and high quality whipped, clotted, double and sour cream. They are wholesale suppliers of Ballyrashane butter.

They source top quality raw milk from selected farms to make a range of milk, cheese, butter, cheese and yoghurt products. Delivered across Northern Ireland and the wider UK in their own fleet of quality chilled vehicles, you will find the products in restaurants, stores, delicatessen and many more locations.

**Visit us:**  
**Get in touch:**

75a Lisnabreeny Rd, Castlereagh, Belfast BT6 9SR  
**t:** + 44 (0)28 9044 8553  
**e:** [richard@farmviewdairies.com](mailto:richard@farmviewdairies.com)  
**w:** [www.farmviewdairies.com](http://www.farmviewdairies.com)



# Island Dairies



**WHAT THEY DO** Milk from their farm, milkshakes, orange juice and fresh cream

The third generation Wilson family farm near Dromore in County Down is where some of the lushest green grass in the world grows. That feeds the cows which in turn makes the milk, which they can deliver to your door in the most gorgeous glass bottles.

Island Dairies produce whole and semi-skimmed milk from their cows. They also make a range of milkshakes and orange juice as well as fresh cream. They use eggs and honey from Springmount Farm nearby.

They supply local shops and restaurants including the Olde Mill Garden Centre in Dromore, VIVO in Annahilt and Cairo's Coffee in Moira. They are always interested in new business.

**PRODUCT RANGE** Whole milk. Semi-skimmed milk. Fresh cream. Vanilla, strawberry and chocolate milkshakes. Orange Juice

**HOW TO BUY** Doorstep deliveries to surrounding areas. Olde Mill Garden Centre in Dromore, VIVO, Annahilt, Cairo's Coffee, Moira

**Visit us:**  
**Get in touch:**



170 Lurgan Road, Dromore, Co. Down BT25 1HL  
**t:** + 44 (0)7743203795  
**e:** islanddairiesmilk@gmail.com  
**w:** www.island-dairies.net  
**facebook:** /Island-Dairies



## LacPatrick Dairies NI Ltd (Ballyrashane)



**WHAT THEY DO** Milk, Cream, Buttermilk, Butter.

LacPatrick Dairies NI Ltd (Ballyrashane), part of the Lakeland Dairies Group, which is the largest dairy Co-operative in Northern Ireland and the second largest dairy processor on the island of Ireland.

Spanning more than 125 years, Lakeland Dairies is proudly owned by the 3,200 farm families which supply some 2bn litres of milk to the Co-operative.

This high-quality milk is used in creating over 200 products which service customers' requirements in over 80 markets across the globe.

Lakeland Dairies identify and meet the needs of their loyal and valued customers with natural produce of the highest quality. The commitment to product safety and quality is confirmed by the sites holding several world-wide recognised accreditations including BRC grade AA

Produced from their Lakeland Dairies Ballyrashane site, they supply national and international blue-chip companies with Butter, fresh milk, cream, and buttermilk under their renowned Ballyrashane brand as well as private label.

**DELIVERY RADIUS** Global

**Visit us:**

Ballyrashane Creamery, 18 Creamery Road, Coleraine,  
Co. Londonderry BT522NE

**Get in touch:**

t: + 44 (0)28 7034 3265

e: [ballyrashaneorders@lakelanddairies.com](mailto:ballyrashaneorders@lakelanddairies.com)

w: [www.lakeand.ie](http://www.lakeand.ie)





# Bakery





# Andrew Ingredients

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**WHAT THEY DO** Supplier of food and bakery ingredients and supplies

Established in 1945, this company is a one-stop shop for any business involved in food and baking. Based in Lisburn it has more than 2000 lines available and a dedicated sales team and technical advisor to assist you. They source their products from top European food ingredient distributors and manufacturers.

They are known for their exemplary customer service, industry knowledge and their ability to source any product you require.

If you have a product which needs to be tested or tweaked, they have an in-house test bakery and kitchen for new product innovation and development.

They can sell to both trade and non-trade customers, minimum order applies.

Opening Hours Monday-Friday 8.30am-5pm

**PRODUCT LIST** Flour, sugar, bread mixes, cake mixes, confectionery mixes, icings, toppings, fillings, cream alternatives, bakery equipment, cake decorations, colours and flavours, dried fruit, nuts, seeds and spices, fats, oils, margarines and release agents, raising agents, improvers and yeast, savoury sauces and fillings, jam, fruit fillings and sweet sauces, desserts and glazes. Gluten-free, vegan and reduced sugar ranges

**DELIVERY RADIUS** Ireland and UK wide

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**Visit us:**

27 Ferguson Drive, Knockmore Hill Ind. Park,  
Lisburn, Co. Antrim BT28 2EX

**Get in touch:**

t: + 44 (0)28 9267 2525  
e: [sales@andrewingredients.com](mailto:sales@andrewingredients.com)  
w: [www.andrewingredients.com](http://www.andrewingredients.com)



# Ann's Pantry



## WHAT THEY DO Bakery

This is a multi-award-winning family run bakery, established in 1967. Their knowledge and expertise have been handed down for over 50 years, preserving the rich heritage of Northern Irish baking.

The business has been named Northern Ireland's Best Bakery by the BBC and their delicious produce has earned prestigious recognition across Britain, with 48 Great Taste Awards alongside 11 Tiptree World Bread Awards and runner up in the Tiptree World Awards, Wheaten Bread Category.

Their stall at St George's Market in Belfast attracts large volumes of customers with the fine quality and Northern Irish charm of their baking.

**HOW TO BUY** At the bakery/St George's Market, Belfast

**PRODUCT RANGE** A wide variety of breads, cakes and all manner of sweet and savoury bakes, many gluten-free.

Visit us:  
Get in touch:



64 Main Street, Larne, BT40 1SP

t: +44 (0)28 2826 0474

e: [annspantry@sky.com](mailto:annspantry@sky.com)

facebook: Ann's Pantry of Larne

twitter: @annspantrylarne



# Bertie's Bakery



**WHAT THEY DO** Bread, snacks and cakes for retail

Bertie's is a friendly, family bakery from Magherafelt with more than 50 years of baking heritage passed down from Mother Bertie. She always told her children: "Don't sell anything you wouldn't love to eat yourself," and that's a slice of wisdom they've always remembered.

Bertie ran the family bakery while dad, Joe, was out on the deliveries—even when she had five kids to look after. She knew what great baking looked and tasted like.

Baking is what they do at Bertie's - it's part of who they are and what they love best.

With master bakers working every night, they produce a fantastic range of delicious bread, snacks and cakes, delivered fresh to your local shop every morning.

They only use the finest local ingredients from local suppliers including Glenshane Eggs, Dale Farm and Andrews Flour.

**PRODUCT LIST** Includes Oven and Soda Breads, Crusty Loaves, Baps and Rolls, Scones, Pancakes and Sweet Doughs, Cakes, Tarts, Muffins, Pastry Packs and Cupcakes.

**WHERE TO BUY** You will find them in shops serviced by Henderson Group including EUROSPAR.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Brian McErlain  
54 Creagh Road, Toomebridge BT41 3SE  
**t:** + 44 (0)28 71160074  
**e:** [hello@bertiesbakery.co.uk](mailto:hello@bertiesbakery.co.uk)  
**w:** [www.bertiesbakery.co.uk](http://www.bertiesbakery.co.uk)



# Craig Foods T/A Slemish Bakery

**WHAT THEY DO** Wholesale Bakery, Baked Goods

This company has been providing “a wee taste of home” through their breads and cakes since 1969. Located in the heart of Antrim, their bakes are steeped in tradition. Firm favourites are classics like Iced Diamonds, Jam Rolls and Fifteens.

Local ingredients are used where possible and their goods are made in local bakeries like RJ Kerr's, a sister company in the Craig Foods family.

**PRODUCT RANGE** Cakes, buns, muffins, pastries, biscuits, breads, traybakes**HOW TO BUY** Musgrave, Costcutter, Hendersons, NISA, Russells, Dunnes, Savage and Whitten, Applegreen**Visit us:**

Unit 12, Craigstown Industrial Estate, Craigstown Road,  
Randalstown, Antrim BT41 2PT

**Get in touch:**

t: + 44 (0)28 9447 1950

e: [jandrew@craigfoods.com](mailto:jandrew@craigfoods.com)

facebook: [/slemishbakerybycraigfoods](https://www.facebook.com/slemishbakerybycraigfoods)



# French Village Bakery



## WHAT THEY DO     Artisan bakery

French Village are a family owned artisan bakery supplying high quality, hand-crafted bakery products to a vast network of hotels, cafes, restaurants and other food retailers throughout Northern Ireland and beyond. They deliver freshly baked products 6 days a week.

If you can't find what you are looking for on their online product list, they can tailor make products for any of their customers, should that be bespoke sized or flavoured bread products, company branded patisserie or even producing a whole new product just for you. They also operate an NI-wide outside catering service, French Village Catering, using local ingredients to produce innovative menus. After more than three decades in the business, they know their stuff.

**PRODUCT LIST**     Speciality breads and rolls, cold set and baked cheesecakes, tarts and desserts, pies, cakes, French patisserie, macarons, tray bakes, brownies, cookies, donuts, loaf cakes, cupcakes and muffins, afternoon tea pastries, Danish pastries, fresh cream pastries, soda farls, potato bread and pancakes, scones, savoury products, finger and buffet food, seasonal products, veigan products.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Stephen McAvoy  
32 Montgomery Road, Belfast BT6 9HL  
t: + 44 (0)7790251987  
e: [stevem@frenchvillagebakery.co.uk](mailto:stevem@frenchvillagebakery.co.uk)  
e: [www.frenchvillagebakery.co.uk](http://www.frenchvillagebakery.co.uk)  
[www.frenchvillagecatering.co.uk](http://www.frenchvillagecatering.co.uk)     [www.bakerstreetbelfast.com](http://www.bakerstreetbelfast.com)



# Genesis



**WHAT THEY DO** Branded and own-label baked foods

Genesis bakery in Magherafelt ticks all the boxes! Baking family favourites such as Wheaten Bread, Soda Farls, Brioche Baps and much more - there is sure to be something for everyone.

You can also enjoy their range of sweet treats, look for the 'Afters' branding in your local shop or supermarket! Think Mini Cupcakes, Jam Cheesecakes, Iced Tops...it's hard to choose a favourite from the Afters range!

With over 200 staff, and supplying both under the Genesis brand and own-label products for Marks and Spencer, Tesco, Lidl and more, this NI baking giant is hard to miss!

**PRODUCT LIST** Wheatens, sodas, pancakes, scones, rolls & baps and cakes.

**HOW TO BUY** Asda, Centra, Costcutter, Dunnes Stores, Eurospar, Mace, Marks and Spencer, Sainsburys, Shop 4 U, Spar, Supervalu, Tesco, Today's Group, Vivo and Waitrose.

**DELIVERY RADIUS** UK and Ireland-wide.

**AWARDS** Many including Great Taste Awards, Blas na hEireann Awards and Irish Quality Food and Drink Awards.

Great Taste Awards 2015: 3 Stars Brown Soda Loaf, 2 Stars Almond Bakewells and 1 Star Toaster Wheaten, Sliced Oven Wheaten, Round Soda and Wheaten Scones. Many other awards won.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



JP Lyttle  
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e: [jp.lyttle@genesiscrafty.com](mailto:jp.lyttle@genesiscrafty.com)  
w: [www.genesiscrafty.com](http://www.genesiscrafty.com)





# Graham's Bakery



## WHAT THEY DO Wholesale bakery

Based in Dromore, Co. Down, Graham's Bakery is a family run business, established by May (Granny) Graham in 1956. It is now in its third generation with Dennis Graham and his son, Timothy and daughters, Esther and Lois managing the business.

The business evolved from a retail shop to a wholesale bakery, creating a wide and flexible product portfolio, each hand-crafted by a team of dedicated bakers. This includes Swiss rolls, sponge cakes, mini pastries, cupcakes and traditional Irish biscuits.

They use traditional methods combined with new tastes, textures and ideas. Baked to perfection.

## PRODUCT LIST More than 20 handmade cakes, Mini treats.

## HOW TO BUY

Grahams Bakery supplies both retail and foodservice sectors across Northern Ireland, GB, ROI, UAE, and the USA, with Graham's biscuits recently being found on the shelves of a supermarket in Fuji.

Keep an eye out for Grahams in Tesco, Supervalu, Centra, Spar, Co-op, Budgens in the UK.

## DELIVERY RADIUS Global.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



Tim Graham  
6 Barronstown Road, Dromore, Co. Down BT25 1NT  
t: +44 (0)28 9269 2753 or 077 9090 7404  
e: [timothy@grahamsbakery.com](mailto:timothy@grahamsbakery.com)  
w: [www.grahamsbakery.com](http://www.grahamsbakery.com)



# Granny's Fayre



## **WHAT THEY DO** Home Bakery

Northern Ireland has such a proud tradition of home baking. Hurrah then for Granny's Fayre who supply traditional home baked cakes and pastries for the wholesale and retail industry. Their range includes the classics like Potato Bread, Soda Bread, Cream Buns and Apple Tarts but they will work with clients to come up with a range of products to suit their customers taste and their price range.

They know what in these difficult trading times customers are looking for value and quality. They work closely with their bakers to develop new, exciting, and affordable products as well as some old favourites that will meet everyone's expectations.

Just like a taste of home.

## **PRODUCT LIST** Bread, Fruit Bread, Cakes, Buns, Tarts, Celebration Cakes

## **HOW TO BUY** Eurospar, Spar, Londis, Mace, SuperValu, Centra and Independent Stockists.

## **DELIVERY RADIUS** Ireland-wide

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Gary Arris  
15 Ardmore Rd, Armagh, Co. Armagh BT60 1AH  
**t:** 07927558599  
**e:** gary@grannysfayre.com  
**w:** www.grannysfayre.com



# The Heatherlea Bakery



**WHAT THEY DO** Breads, cakes, biscuits and traybakes

You might know about the Heatherlea Bakery and Café if you frequent the seaside town of Bangor in County Down. Locals there can't get enough of what Paul and Patricia Getty's team take out of the ovens.

They knew it wasn't fair to limit their bodacious bread and terrific traybakes to Bangor, so they started supplying to independent retailers. That was back in 1991. Now their customer base is as passionate about the Heatherlea products as Paul and Patricia themselves.

They never rest on their laurels. They've expanded their wholesale range to include breads, cakes, biscuits and traybakes. We're talking Spelt Wheaten and Low GI Loaf But let's not forget their range of Great Taste Award winning stuff. So if you want freshly baked yummys delivered to your business, give them a call and try the Heatherlea Experience for yourself.

**DELIVERY RADIUS** NI

## **AWARDS**

All Great Taste

2012: Grandma Getty's Christmas Pudding, 1 Gold Star

2012: Armagh Rolled Oat Crisp, 1 Gold Star

2011: Granola, 1 Gold Star

2011: Traditional Boiled Cake, 2 Gold Stars

2010: Soda Farl, 1 Gold Star

2009: Wheaten Bread, 2 Gold Stars

2007: Rich Fruit Loaf, 2 Gold Stars

Great Taste Award 2013 1 star Rich Butter Shortbread

Blas na hEireann 2014 Gold Award Armagh Rolled Oat Crisp

N.I. Bakery of The Year 2013 N.I. Bakery of The Year 2014

**Sales Contact:**

**Visit us:**

**Get in touch:**

Paul Getty

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e: paul@theheatherlea.com



# Irwin's Bakery



**WHAT THEY DO** Bread, Wheaten, Soda and pancakes

Irwin's Bakery is Northern Ireland's largest independent plant bakery and is a family owned and run company based in Portadown, Co Armagh.

They have been baking bread for over 100 years so bread making is something we've grown up with and are famous for like our Irwin's Nutty Krust Plain Loaf, Irwin's Sottee and our Muffins and Rolls range.

Irwin's products are based on traditional Irish recipes and baking methods, including original fermentation and slow-baking processes. Irwin's Nutty Krust was launched in 1963 and is a firm Northern Ireland favourite. Since then, Nutty Krust has been loved by generations of families to the present day. Nutty Krust was given its name due to the crunchy top and bottom crust - carefully baked to give the customer the best Batch Bread in Northern Ireland. So much so that Nutty Krust was voted by the Northern Ireland public, 'Northern Ireland's favourite product'!

Howell's Handmade, the cake division of Irwin's is home of Jammy Joeys - another firm family favourite.

**PRODUCT RANGE** Pan bread, batch bread, hotplate goods, soda bread and cakes.

**HOW TO BUY** Across NI, ROI and GB

## AWARDS

Great Taste Awards: Great Taste Awards 2019 : Irish Rose Fruit Loaf 2 star, Potato Bread 1 star, Rankin Selection Barm Brack 1 star. Great Taste Awards 2020 : Muffins

Previous years. Rankin Selection Brown Soda Bread, Rankin Selection Irish Barm Brack with Cranberry & Cinnamon, Irwin's Belfast Bap. Blas na hEireann - Gold - Irish Barm Brack with Whiskey, Bronze - Irish Batch, White Baps, Barm Brack. Irish Quality Awards - Highly commended - White Baps, Cinnamon & Raisin Soda Bread.

## Visit us:

The Food Park, Carne Industrial Estate, Portadown,  
Co. Armagh BT63 5WE

## Get in touch:

t: + 44 (0)28 3833 2421

e: [info@irwinsbakery.com](mailto:info@irwinsbakery.com)

w: [www.irwinsbakery.com](http://www.irwinsbakery.com)



# Kin and Folk Fine Treats



## **WHAT THEY DO** Small batch bakery

Maija and David are a husband and wife team are the kin who make fine treats, bakes and breads at their small batch bakery in Castlewellan, Co. Down.

They are enjoyed by folk far and wide who click and collect Wednesday-Saturday each week.

Bestsellers include Lemon Meringue Pie, Custard tarts, Caramel and Chocolate Ganache Brownie, White Chocolate, Fresh Raspberry and Lemon Curd Cake, Veganaire's Shortbread, Babkas, Sourdough, Focaccia and Savoury Tarts and Key Lime Pie.

All items are made fresh to order which means it takes a minimum of three working days from when the order is placed to pick up time at their Hillsborough or Castlewellan shops.

## **PRODUCT RANGE** Breads, traybakes, pies, tarts, bakes.

**Visit us:**  
**Get in touch:**

81a Mill Hill, Castlewellan, Co. Down BT31 9NG  
**e:** [Kinandfolk.finetreats@gmail.com](mailto:Kinandfolk.finetreats@gmail.com)  
**w:** [www.kinandfolkbakery.com](http://www.kinandfolkbakery.com)  
**facebook:** /Kin&Folk



# L'Artisan Foods



**WHAT THEY DO** Sausage rolls and baked goods including custard tarts

First off, EVERYONE loves their natas. They're Portuguese custard tarts to the uninitiated and once tasted, they are craved forever. Jose and Lucia know how to make them as they should be. They're Brazilian where alongside Portugal, the best custard tarts in the world are found. They had their own restaurant and deli there.

They make them at their place in Craigavon alongside a host of other pastry goodies such as quiches and sausage rolls. They use free-range eggs and as much local produce as they can. The team make everything by hand. You can taste the difference!

## PRODUCT LIST

Natas, quiche lorraine, sundried tomato quiche, chicken balti pie, spinach and ricotta quiche, smoked salmon quiche, gourmet sausage roll, cherry tomato and bacon quiche, goats cheese, chicken fritters, kibe, tart de natas, meatballs, lemon meringue, spicy italian sausage roll, pulled smoked brisket & ale pie, chowder pie, vegan tart, sweet potato & chick peas roll (suitable for vegans) and Caramelised Onion Quiche, Chicken and Chorizo Pie, Pork and Butternut Squash Pie and Chicken and Mushroom Pie.

## HOW TO BUY

Online and via Sales Contact

## AWARDS

2021 Gold At Blas na hEireann with the Tart de Natas  
 2022 Gold at Blas na hEireann Irish Food Awards with the product Kibe  
 2021 1 star at Great Taste Awards with the product 3 Cheese and Caramelised Pear Quiche  
 2021 1star at Great Taste Awards with the product Italian Meatballs 2019 Great Taste Awards  
 1 star Red Pepper and Asparagus Quiche, 2 stars Smoked Chicken and Mushroom Quiche

**Visit us:**  
**Get in touch:**

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 e: [info@lartisanfoods.com](mailto:info@lartisanfoods.com)  
 w: [www.lartisanfoods.com](http://www.lartisanfoods.com)



# Olive Tree Bakes



**WHAT THEY DO** Artisan Bakery selling handmade Baked Goods and Preserves using fresh Northern Ireland Produce

From many years working in the catering trade, Olive Tree Bakes was born. Owner Scott McDonald had a great desire and dream to open a bakery making a nice selection of handmade breads, biscuits and preserves all in small batches to sell at outdoor (and indoor) markets. As he says "This is Northern Ireland after all".

Using only the freshest ingredients they can source, including Farmview Dairies, Clements Eggs and Andrews Flour, Olive Tree Bakes is a home-grown business from start to finish. They do all the purchasing, cooking, labelling and marketing themselves. They always make sure to cook everything in small batches to ensure that the best quality is maintained.

There is free delivery for orders over £6.00 to Bangor, Groomsport, Donaghadee, Newtownards, Crawfordsburn, Helen's Bay, Holywood and Knocknagoney.

They also supply Café Uno restaurant, Bangor Golf Club catering and The Stormy Cup café.

**PRODUCT RANGE** Wheaten bread, Shortbread, Soda Rounds, Potato Bread, Scones, Triple Chocolate Muffins, Banana Bread, Sausage Rolls, Malt Loaf, Floury Baps, Granary Loaf, Sticky Toffee Loaf Cake.

**HOW TO BUY** Collection service from the unit Tues - Fri 10.30-12. Saturday collections 9-11 and deliveries Wednesday - Friday and Saturday. Closed Sunday and Monday Whats App 07738 050639, Deadline 8pm the night Before. Online and Irvine's Butchers, Bangor; Corries Farm Shop, The Farm Shop, Comber and Kylestone Nurseries, Groomsport

Visit us:  
Get in touch:

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facebook: /OTBakes twitter: @bakesolivetree



# Tasty Wee Numbers Home Bakery



## WHAT THEY DO

100% gluten and wheat free supplier of bakery produce to retail, trade and private clients

Tasty Wee Numbers Home Bakery is a traditional artisan bakery based in the heart of County Down. The emphasis is on traditional home baking using the highest quality ingredients. The business started out as Simon's Celebration's Cakes after having heard one too many "that cake is fantastic, you really should start your own business" comments to ignore. The business evolved and expanded throughout 2014 and started to supply to trade and private clients. Retail supply followed soon after along with an ever growing presence at farmers' markets and similar events throughout Northern Ireland.

They cater for every diet and specialise in providing products for Coeliacs, those who have a gluten intolerance (or those who simply choose to eliminate gluten from their diet as a lifestyle choice) and also lactose, dairy, soya and egg intolerance. They can also create tasty sugar-free products for diabetics. As the business expanded into the trade supply sector it was decided that a new name was needed and, after some research and requests for suggestions, the name 'Tasty Wee Numbers Home Bakery' was born. Simon's Celebration Cakes continues to live on and, in fact, thrives as a division of the company supplying cakes for any occasion (birthdays, christenings, anniversaries and weddings). Between the two they offer a broad range of products to the trade, retail and private sectors.

Simon says "I absolutely love baking and like nothing better than to create and produce something that puts a smile on people's faces".

Follow them on Facebook/Twitter to get the latest information on upcoming events.

## PRODUCT LIST

Cakes, traybakes, muffins, cupcakes, desserts, cheesecakes, scones, savouries, gluten-free, corporate, special dietary needs.

## DELIVERY RADIUS

NI - wide, delivery charges may apply, enquire for details.

## WHERE TO BUY

Online via contact form, direct sales and: Jacksons of Saintfield, Carlisle's Nisa Ballynahinch, Ivanhoe Inn Carryduff, The Arc Café Castlereagh Rd Belfast, Café Vic-Ryn Lisburn, Base Coffee Co Newcastle, McCooeys Newry, French's Bistro Clough, Dancing Goat Café Kilcreegan Farm Carrickfergus, Café Krem Newry/Belfast, Indie Fude Comber, Linenhill Kitchen Deli Banbridge, Artisan Cookhouse Strangford.

## Sales Contact:

Visit us:

Get in touch:



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e: [contact@tastyweenumbers.com](mailto:contact@tastyweenumbers.com)

w: [www.tastyweenumbers.com](http://www.tastyweenumbers.com)





# The Cookie Jar



## WHAT THEY DO Traditional home bakery

The Heron family have owned the Cookie Jar in Newcastle since 1965. James Heron's grandparents had a grocery shop and his Granny made her famous Wheaten bread to sell in the shop. Granny was a talented baker and the bakery side of things grew over the years which lead to the creation of the Cookie Jar home bakery, famous for wheaten bread. James' father then ran the business for more than 30 years and now it is James' turn. He trained at Loughry College and the Glasgow College of Food Technology.

The Cookie Jar does a full range of traditional Irish breads and pastries, and an ever-changing range of treat items. They sell their products in their own shops (there are two in Newcastle and one in Kilkeel) and they supply wholesale bread items to various local supermarkets.

**PRODUCT LIST** They have a typical list of quality Irish bread, pastry and cake products including Wheaten Bread, Fruit Bannock, Crusty, Batch Loaves, Pancakes, Soda Farls, Snowballs, Almond buns the list goes on... and a small range of 'Bake Your Own' bread mixes.

**DELIVERY RADIUS** Wholesale products to supermarkets in Castlewellan, Rathfriland and Newcastle. They will soon be stocking products from their 'Bake Your Own' Range at their Online Shop.

**AWARDS** Great Taste Awards 2019: 2 Star Wheaten Bread, 2 Star Bake your own Wheaten Mix, 1 Star Bake your own Scone Mix, 1 Star Bake your own Soda Bread Mix

Blas na hÉireann Irish Food Awards 2018: Silver - Posh Scones, Bronze - Bake your own Wheaten Mix, Bronze - Superseeded Sourdough

Blas na hÉireann Irish Food Awards 2022 - Gold Wheaten Bread Mix

**Visit us:**  
**Get in touch:**

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w: [www.mourneandbread.co.uk](http://www.mourneandbread.co.uk)



# The Krazi Baker



## **WHAT THEY DO** Griddle breads, pancakes, farls

Anything that can be baked on a griddle, the multi Great Taste Award-winning Mark Douglas does it. From soda farls to potato and apple cakes to fluffy pancakes, customers are wolfing them down as fast as he can make them. None of them need yeast, so all he has to do is mix the ingredients and he's good to go. This Krazi Baker bakes at markets across Northern Ireland and beyond.

He turns up with his ready-made stall and cranks into action. He came up with the ideas after visiting scores of markets on city breaks over the years. He saw bread being brought into markets and wondered why it couldn't be made on site, so now he does!

His range is expanding all the time. He does soda farls, wheaten farls, treacle farls, apple and cinnamon pancakes, plain pancakes, potato bread, and potato and apple bread. He's thinking vegetable and cheese fillings next. Can't wait.

Current markets include Newtownards Market, Conway Square every Saturday, Comber Market the first Thursday in the month and Carrickfergus market on the other Thursdays.

## **AWARDS**

4 Great Taste Awards

World Bread Awards Food NI Potato Bread Award in Memory of Charles Campion

1st Place with signature Potato Bread

2nd Place with Potato Apple Potato Bread

3rd Place with Cheese and Chive Potato Bread

## **Sales Contact:**

**Visit us:**

**Get in touch:**



Mark Douglas

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u: www.krazibaker.co.uk **twitter:** @krazibaker

**instagram:** Krazibakerni



# The Yellow Door



**WHAT THEY DO** Bakery, patisserie, deli goods and outside catering

If you live in Northern Ireland, you've probably tasted a Yellow Door scone or loaf. Owner Simon Dougan is obsessed with properly-made bread and bakes. He and his team are true artisan bakers who produce their breads from top-quality, untreated, unbleached flour, natural fats and oils, free-range eggs, Irish milk and buttermilk. They don't believe in using chemical yeast enhancers or preservatives.

They also do delicious patisserie, traditional cakes, tarts, gateaux and tray bakes as well as special occasion and birthday cakes. There's a range of options for outside catering from finger food to full-on banquets. They cater in all sorts of different venues, from castles to marquees, national trust properties, public buildings, family homes and great big fields!

When you see the Yellow Door logo, you can trust that you will eat VERY well.

**PRODUCT RANGE** Includes traditional Irish soda and wheaten to Italian style focaccia, ciabatta and malted, seeded and crusty breads. Patisserie. Deli Goods. Full outside Catering Menu.

**DELIVERY RADIUS** Ireland wide.

**AWARDS** 3 star Great Taste Award Irish Beef Cheek and Smoked Potato Pie and Winning Deli Dish of the Year for all of UK and Ireland for the last 2 years

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

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**w:** www.yellowdoordeli.co.uk



# Wee Buns Cookery School



## WHAT THEY DO      Cookery School

The owner of Wee Buns Cookery School, Mary Anne Mackle has serious culinary pedigree. She has worked in the famous River Café in London as well as a stint in Paul Rankin's Roscoff restaurant in Belfast. She is Ballymaloe-trained.

Her ethos is Cooking with the Seasons. You might be making buttermilk scones or cakes or watching Mary Anne making Sourdough bread. All the ingredients used are local where possible.

She does Adult and Children's classes, both hands-on and demonstration. Her modern, purpose-built kitchen has beautiful views of the countryside. Wee Buns Cookery School has been listed in the Discover Northern Ireland list of Top 10 things to do in Northern Ireland in 2019.

Great idea for a gift, a get-together, for family time and corporate team building.

Visit us:  
Get in touch:



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w: [www.weebuns.com](http://www.weebuns.com)  
facebook: /WeeBunsCookerySchool  
twitter: @WeeBunsCS    instagram: /Wee\_Buns



# Fruit and vegetables





# Fresh Fields



## WHAT THEY DO Carrots, Parsnips, Brassicas

That pocket of land between Comber and Newtownards sure does produce great vegetables. It's the microclimate we've been telling you about. Mark, James and Gwen McKee of Fresh Fields pride themselves on being one of the leading producers and packers of quality assured vegetables to the main supermarkets in Northern Ireland. They grow carrots and parsnips and a selection of brassicas.

Most are packed in their purpose-built packhouse in their customers' own packaging. They recently invested £1.7 million in a purpose-built vegetable washing plant for their root crops. From the seed to the shelf, their produce and packaging tick all the boxes (and bags and trays, too!)

**HOW TO BUY** They are the sole local suppliers of carrots, parsnips and brassicas to Sainsbury's NI stores, and are a main supplier of vegetables to Tesco and Henderson's Wholesale

**AWARDS** Danske Bank Arable/Horticultural Farmer Of The Year 2012 Supply Chain Excellence Award sponsored by DARD in the NI Food and Drink Awards in 2009. Grade AA+ in British Retail Consortium audit of the premises Assured Produce and Nature's Choice standards for growing and management practices. LEAF accredited farm, working to prioritise the environment when farming.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

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**w:** [www.freshfieldsni.com](http://www.freshfieldsni.com)



# Gilfresh Produce Ltd



**WHAT THEY DO** Grow, pack, process and distribute of a wide range of core and prepared vegetables

Gilfresh Produce Ltd was established by the Gilpin Family over 50 years ago. It is a family run company based in Loughgall, Co. Armagh in Northern Ireland. The company is dedicated to the growing, packing, processing and distribution of a wide range of core and prepared vegetables.

Gilfresh Produce grows a wide range of the highest quality vegetables on their farm covering all categories of brassicas, roots, salads and even pumpkins.

The company's production facilities in Loughgall are state of the art and hold the prestigious AA BRC Accreditation and are also organically certified. Gilfresh Produce are always interested in hearing from new customers and can tailor what they do to suit all businesses.

As they say, the products are more than just fresh, they are Gilfresh!

**PRODUCT RANGE** An extensive range of whole head brassicas, roots, salads and prepared vegetables.

**WHERE TO BUY** Aldi, ASDA, Tesco, Musgrave, Hendersons, Lidl, Dunnes Stores and independent shops.

**Visit us:**  
**Get in touch:**

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**w:** [www.gilfreshproduce.com](http://www.gilfreshproduce.com)  
**facebook:** GilfreshProduce **twitter:** @GilfreshProduce  
**instagram:** @Gilfresh Produce





# Mash Direct



## WHAT THEY DO

Mash Direct have revolutionised the ready meals category and its perception by providing an innovative, nutritious range of quick-serve convenient potato and vegetable side dishes

Mash Direct is an innovative farming enterprise, run by family team Martin, Tracy, Lance and Jack Hamilton at their family farm in County Down close to the shores of Strangford Lough. They grow and produce quality, convenient 'field to fork' vegetable and potato dishes ranging from Mashed Potato to Croquettes.

With six generations of farming expertise, Mash Direct has grown from 70-1,650 acres of fields that are tailored to growing heritage varieties of vegetables grown for their distinct flavour and not their appearance. These are then steam cooked to perfection using bespoke ovens on site in the farm's industrial kitchen for the delicious taste and texture of homemade food. Mash Direct produces more than 50 products that are 100% Gluten Free and free from artificial colourings and flavourings.

As the UK Brand leader of vegetable accompaniments within the food-manufacturing industry, Mash Direct brings a family face to a product that people can rely on and trust. From the initial dream of making traditional 'Ulster Champ' for convenience in 2004, the Hamilton family have grown Mash Direct into a national household brand with 29 Great Taste Awards to their name.

## WHERE TO BUY

Developed from a small stand in St. George's market, and with van sales supplying independent retail stores, Mash Direct now offer over 50 products to supermarkets including: Asda, Tesco, Sainsbury's, Morrisons, Waitrose, Eurospar, Spar, Supervalu, Mace, Nisa and independents.

Full list of stockist is on our website: <https://www.mashdirect.com/where-to-buy/>

## AWARDS

They have received 223 accolades in the last 18 years for their quality, farming, sustainability, business and innovation. Some of which include; 29 Great Taste Awards. Great Taste Gold One Star 2022 Chilli Baby Bakes, Skinny Fries, Champ, Beer Battered Onion Rings. Growing Business Awards- Winner, Best Family-Owned Business of the Year. Free From Ireland 2021, Product Range of the Year 2021, Gold Green Cabbage Ready to Cook Category, Silver Carrot, Parsnip & Turnip Ready to Cook Category, Quality Food Awards 2021, Highly Commended Meal Accompaniments, Curry Chips. Irish Quality Food Awards 2021, Bronze Award Carrot and Parsnip Meal Accompaniments. Amazon Rural Business Awards - Winner, Regional Category in Best Rural Food or Drink Business NI & Wales. Great Taste Awards 2021, One Gold Star, Mashed Potato, Green Cabbage and Mashed Turnip.

## Sales Contact:

### Visit us:

### Get in touch:



Lance Hamilton

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# Milgro



## WHAT THEY DO

Specialise in everything onion

Since 1989, Milgro have been growing onions on the Miller family farm, nestled between the foothills of Binevenagh Mountain, and the banks of Lough Foyle, in the heart of Limavady's Roe Valley.

As Northern Ireland's commercial largest grower and packer of onion products, Milgro are best placed to cater for the needs of customers and consumers across Northern Ireland, and beyond. As well as providing "own label" whole onions for all Henderson Group and Sainsburys and Co-Op stores in NI, Milgro's multi-award winning Crispy Onions can also be found on the shelves of Spar, Eurospar, VivoXtra, Tesco, Asda, Sainsburys, and Nearby stores, as well as leading independent butchers.

Milgro's Crispy Onions have been recognised in both 2021 and 2022 by the Irish Quality Foods and Drink Awards, whilst also receiving a prestigious award from Great Taste 2022 for both Original and Flame Grilled Steak flavours.

Not resting on this success, Milgro have recently secured supply with CJ Lang's 300+ Spar Scotland stores, and also business with Sysco Ireland for their Foodservice packs.

In addition, the ambitious family business has developed a new brand, ONIT! Onions, which sees their multi-award winning Crispy Onions being presented under not only a new brand, but also new innovative resealable and fully recyclable packaging, in the form of a quirky styled pouch.

ONIT! Onions have been successfully launched in Tesco Ireland stores, with exciting plans for the brand in 2023.



## FACT

1 medium onion counts as 1 of your 5 a day!

## PRODUCT RANGE

Crispy Onion Range, brown onions, red onions, shallots and garlic.

## HOW TO BUY

Sainsbury's, Tesco, Asda, Co-op, Henderson Group, Spar Scotland, Sysco Ireland, Tesco Ireland

## AWARDS

2016 Highly Commended Irish Food Quality Awards

2016 Henderson Group "Highly Commended" Local Supplier of the Year.

2021 Irish Quality Food & Drink Awards: 1 x Gold, 1 x Bronze

2022 Irish Quality Food & Drink Awards: 1 x Gold

2022 Great Taste Awards: 2 x 1 star ratings

## Sales Contact:

### Visit us:

### Get in touch:



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# Northway



## WHAT THEY DO

Northway is a recognised Producer Organisation, representing 34 local Mushroom and Strawberry Producers

To help consumers identify fresh, locally grown Northway produce on shop shelves, Northway has developed the Northway Grown fresh and local produce range. The Northway Grown logo has been created to represent a mark of superior quality local produce, to profile its local provenance and to assure both customers and consumers that their Northway Grown produce has been grown, harvested and packed in a sustainable, traceable and ethical way. The range that currently consists of strawberries and mushrooms is already set to be rolled out onto a number of additional produce lines in the future.



The Producer Organisation Northway represents five local strawberry growers alongside its twenty-nine mushroom growers. Collectively they produce over 32,000 tonnes of local produce annually. Established to support the work and effort of local family farms by improving quality and efficiencies, shortening the supply chain and getting their produce direct to market quicker, Northway encourage a collaborative approach amongst members to help them achieve their collective and individual objectives for growth and to assist them in the continued production of world class local produce, as efficiently as possible.

Nurturing the Next Generation... Education is vitally important to the future success of Northway for local producers and for this reason, Northway has established the Fungi Growing Club. The programme is open to all primary schools in Northern Ireland, it adheres to the Northern Ireland Curriculum and is an innovative initiative aimed at facilitating and developing links between local business. It is Northway's commitment to nurture the next generation of local business entrepreneurs by providing them with a better understanding of local business and hands on experience of developing their own mini enterprise through this fun, educational programme. To find out more, contact Elaine Shaw of Northway.

## AWARDS

Sean Murphy of Bridge Mushrooms: Winner Arable/ Horticulture Farmer of the Year, Farming Life Awards 2014  
 Declan Mc Keever of Kilsannagh Mushrooms: Winner Arable/ Horticulture Farmer of the Year, Farming Life Awards 2013  
 Frank Donnelly of Keenaghan Mushrooms: Runner Up Arable/ Horticulture Farmer of the Year, Farming Life Awards 2012  
 Peadar Mc Gee of Cornacrieve Mushrooms: Winner M&S Farming for the Future Award 2014  
 David Coulter of Inishowen Mushrooms: Runner Up M&S Farming for the Future Award 2013  
 Northern Ireland Food and Drink Awards Supply Chain Excellence Award 2013

**Visit us:**  
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# Roy Lyttle Limited



## WHAT THEY DO

### Seasonal vegetables

Around the shores of Strangford Lough on the Ards Peninsula, the air is a little warmer. That creates good conditions for growing vegetables, which is what the Lyttle family has been doing for over thirty-five years. Son, Alexander, has recently joined the business and extended the range of crops grown.

The primary crop in the summer is Spring Onions (Scallions) and for ten months of the year, is Leeks. These are grown, harvested, prepared and packed and finally delivered to client specification. Parsley and Herb Celery, (or Soup Celery) are also grown for processors who produce washed and chopped soup vegetables and ready-made soups supplied to the major multiples across the UK. They have recently extended this range to include Beetroot and coleslaw Cabbage.

They also grow a range of organic vegetables, including Cabbages and Leeks, as well as Purple Sprouting Broccoli. Since 2017 they have been growing Organic Potatoes for independent retailers and box schemes. They are working to extend the season of availability of supply in order to reduce imports because consumers are becoming increasingly supportive of local producers.

Roy and his wife and business partner Sheila host school and community visits to educate people about where their food comes from and how other professions benefit from local producers. A purpose built viewing gallery permits visiting groups and interested parties to view the whole vegetable production process.

## HOW TO BUY

Tesco, Sainsburys, local independent retailers and box schemes.

## AWARDS

BRC Grade AA, Soil Association and Red Tractor Assured, M&S Field to Fork certification, and Waitrose Farm Assessment.

Farming Life & Danske Bank Wildlife Farmer of the Year 2016.  
Sheila Lyttle M&S Prince's Countryside Trust Contribution to Rural Community Award Runner Up, 2016. Alexander Lyttle, M&S Farming for the Future Young Producer of the Year Winner 2017 (Ireland).

**Sales Contact:**  
**Visit us:**  
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# William Orr and Son



**WHAT THEY DO** Grow, pack and distribute potatoes

William Orr and Son grow around 200 acres every year. They grow potatoes and cereals as well as finishing beef cattle.

Potatoes are grown in rotation with cereal crops, grass silage and grazing pasture. This allows the soil to rest between each crop of potatoes and results in better quality, disease free spuds that are full of flavour.

Growing around 10 varieties, the season starts with the famous PGI Comber Earlies using varieties such as Home Guard and Accord. Mid season favourites include Queens and Maris Peer. Popular main crop varieties such as Maris Piper, Navan and Rooster along with old niche varieties Kerr's Pinks, Arran Victory (Blues) and Dunbar Standards.

William Orr and Son received a Gold Star in The Great Taste Awards for their Arran Victory - "Balls of Flour".

With a strong commitment to nature friendly farming they care about the countryside and environment, using sustainable farming practices and working in harmony with nature are at the core of their business.

Their products are available throughout Northern Ireland or you can visit their farm in Raffrey, Co. Down.

**DELIVERY RADIUS** UK and Ireland.

**Sales Contact:**  
**Get in touch:**

Richard Orr  
t: +44 (0)78 5537 5279  
e: [richard@williamorrandson.co.uk](mailto:richard@williamorrandson.co.uk)  
w: [www.williamorrandson.co.uk](http://www.williamorrandson.co.uk)



# Wilson's Country



## WHAT THEY DO

Potato packing and peeling

Wilson's Country - Good Honest Spuds! Wilson's Country are all about potatoes and supply all areas of the market. Pre-pack potatoes to retailers across Ireland, both branded and own label, convenience packs of prepared potatoes and chips under both the You Say Potato brand and retailer own label across Ireland and GB, and a full range of peeled, chipped, sliced and diced potatoes to the foodservice sector in Ireland and GB. Recently they have also started supplying blanched chip products in Ireland.

Wilson's Country is an established family business started by Angus Wilson on the family farm in Richhill, Co Armagh back in 1987. Over the years the company has evolved by continually listening to customers, responding to the market, and offering potatoes to suit everyone's needs.

Wilson's work closely with local potato growers to ensure varieties, quality and taste meet consumers needs. From supplying the most prestigious restaurants and hotels to convenient packs of chips to cook at home; quality and consistency is key.

## PRODUCT RANGE

Prepack potatoes includes Whites, Maris Piper, Navan, Rooster, Organic, Salad potatoes, Bakers and seasonal varieties such as Kerrs Pink, Queens and Comber in packs from 750g - 7.5kg.

Convenience range includes peeled potatoes, chips, skinny chips and flavoured baby potatoes for the microwave. Packs from 360g-1kg.

Foodservice range includes peeled, chipped, sliced, diced, baby potatoes. Packs from 4kg - 10kg

## HOW TO BUY

Product is available in most retailers in Ireland as well as Tesco GB. Food service available from distributors across Ireland.

## DELIVERY RADIUS

Ireland and UK

## AWARDS

Carbon Trust, BRC AA, IOFGA, Ulster Bank Business Achievement Awards, UTV Agri Food Innovation award.

## Sales Contact:

### Visit us:

Joanne Weir  
25 Carn Road, Carn Industrial Estate, Craigavon,  
Co. Armagh BT63 5WG

### Get in touch:

t: 028 3839 1029  
e: joanne.weir@wilsonscountry.com  
w: www.wilsonscountry.com



# Windwhistle Farm



## WHAT THEY DO Prepared vegetables

Windwhistle Farm in Comber, County Down has been in existence since the turn of the last century when the first generation farmers started to deliver their produce to the shops.

Continuing in that fine tradition, the third generation of the Dunlop/Booth family are doing what is in their blood, growing vegetables that thrive in the fertile Comber soil. Biffy, James and Lynn then pack them and send them out to the hungry hordes.

Their stuff is all about taste, quality and full traceability. They grow and pack everything on site, which means they can keep down costs. Their rates are very competitive. They are also interested in supplying stew packs, chopped stew packs and sliced greens. They are constantly looking to develop their range, so they're open to any suggestions. What are you waiting for?

**HOW TO BUY** Tesco, North Down Group, Hendersons and Sainsburys.

**DELIVERY RADIUS** UK wide if the order is big enough to be transported. Keen to export to mainland.

**ACCREDITATIONS** BRC/ HACCPs/ Environmental Health Certification / Tesco Nurture and Assured Produce.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

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14 Manor Road, Comber, Newtownards, Co. Down BT23 6AL  
**t:** +44 (0)28 9754 1977 / +44 (0)77 4098 7488  
/ +44 (0)78 0118 5637  
**e:** [info@windwhistlefarmproduce.com](mailto:info@windwhistlefarmproduce.com)  
**w:** [www.windwhistlefarmproduce.com](http://www.windwhistlefarmproduce.com)







# Plant based and cereals





# Andrews Flour

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**WHAT THEY DO**      Flour, and lots of it!

Andrews Flour, the only independent flour mill in Northern Ireland, established in 1722 celebrated 300 Years in business last year. From their base in the heart of Belfast, Andrews produce a wide range of premium flours including wholemeals, bread mixes and specialty flours.

The Andrews Flour range is sold to many bakeries and wholesalers throughout the island of Ireland in bulk and in 25kg bags. Their household brand 'Mortons Flour' is sold into all major retail stores and many of the convenience and independent stores within Northern Ireland in 1.5kg and 3kg packs.

Mortons Flour was acquired by Andrews Flour in January 1989 and is now milled and packed at the mill in Percy Street, Belfast, having been established in 1835 by Robert Morton, Ballymena.

With over 300 years of experience and expertise, and with the advantage of the modern mill, this has ensured the continued success of the Andrews Flour and the Mortons Flour brands over the years.

**HOW TO BUY**      Supermarkets and wholesalers.

**PRODUCT RANGE**      Mortons Plain (1.5kg & 3kg)  
Mortons Self-Raising (1.5kg & 3kg)  
Mortons Coarse Wholemeal (1.5kg)  
Mortons Soda Bread Mix (1.5kg)  
Mortons Wheaten Bread Mix (1.5kg)  
Andrews Flour produces a vast range of strong, soft, wholemeal and specialty flours for the bakery industry. Get in touch for further details.

**Visit us:**  
**Get in touch:**

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t: +44 (0)28 9132 2451  
e: [sales@andrewsflour.com](mailto:sales@andrewsflour.com)  
w: [www.andrewsflour.com](http://www.andrewsflour.com)



# Earth Rainbow



## WHAT THEY DO

Plant-based Cold-Pressed Juices, 4 Flavours Granola, 4 Flavours Powerball treats, 3 Flavours Nut Mylks, Veg & Fruit Boxes, Products Plant-based Cold Pressed Juices

Earth Rainbow is a company created by 2 people; Paul Leyburn & Nichaan Brice who care about others health and well-being. It was launched September 2019 in the magnificent surroundings of Lord & Lady Dunleath's home.

The ethos of Earth Rainbow; "You Are What You Absorb," is a desire to help people appreciate that the view, "You are what you eat" is actually a misnomer, as much of what we eat may pass through our bodies without important nutrients being absorbed. Nichaan's considerable knowledge and experience as a qualified holistic health specialist aided her appreciation that a nutritional diet impacts upon the health of people. Paul saw this at first hand through treatment provided by Nichaan on his mother's advanced colo-rectal cancer. Paramount in the successful treatment was a mindset change to plant based eating with targeted juices and quality supplements that gave the body the weapons needed to fight the disease.

Through their varied Targeted Cold Pressed Juice range, 4 flavours of Granola, 4 flavours of Power ball treats and 3 flavours of Nut Mylk, Paul & Nichaan are eager to demonstrate that healthy eating can be fun. Their delicious juices are not treated by HPP (High Pressure Preservation), so with a limited lifespan of up to 7 days (that may be extended for up to 6 months by freezing), customers enjoy the full nutritional enzymes that are absorbed by the body. Their products contain no refined sugars or sulphates. Identifying a need to assist healthy food choices, Earth Rainbow have added Fruit and veg boxes to their collection.

## HOW TO BUY

Available with free delivery up to 15 miles from their Bangor location. For small fee they can deliver further afield including Country Antrim. Please visit their website to discover the delicious shopping list and contact the team with specific tailored requirements or zoom consultation.

Online at [www.earthrainbow.co.uk](http://www.earthrainbow.co.uk)

**Visit us:**  
**Get in touch:**

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t: +44 (0)28 9124 0184

e: [hello@earthrainbow.co.uk](mailto:hello@earthrainbow.co.uk)

w: [www.earthrainbow.co.uk](http://www.earthrainbow.co.uk)

facebook: /EarthRainbowUK/ twitter: @EarthRainbowUK



# Finnebrogue Artisan

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**WHAT THEY DO** Plant Based Meat alternatives and sauces

Finnebrogue Artisan opened their brand new, state of the art vegan/vegetarian factory in 2019 following the surge in demand for plant based meat alternatives. The new facilities allowed Finnebrogue to significantly upscale their production of meat alternatives as part of their Better Naked range.

At Finnebrogue they strive to keep the environment at the forefront of what they do and have even included environmental scores on their products from Foundation Earth to help the consumer make informed and more sustainably minded food choices.

**PRODUCT RANGE** Plant based burgers, sausages, bacon, chicken, fish and a range of sauces

**HOW TO BUY** A range of stores across the UK. Scan the QR code for more information

**AWARDS** 2022 Good Housekeeping Food Awards – Best Texture Award for Better Naked Spicy Bean Burgers in the veggie and vegan burger category.

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**Visit us:**  
**Get in touch:**

Unit 6, 46 Belfast Road, Downpatrick BT30 9UP  
e: [hello@finnebrogue.com](mailto:hello@finnebrogue.com)  
w: [www.betternaked.com](http://www.betternaked.com)



# Green Fingers Family



**WHAT THEY DO** Granolas, energy balls and healthy snacks

Green Fingers Family is a local, artisan, multi-award-winning food production business based in Larne, Co Antrim owned by husband-and-wife team Andrea and Zsolt Bohar. They make 100% natural granolas (no additives, preservatives, or processed sugars, only natural ingredients), energy balls, and healthy, no added sugar snacks. Local suppliers included Andrews Ingredients and Glanbia.

All of their products are gluten-free, plant-based, vegan, nutritious, high in fibre, and only sweetened naturally. Everything is handmade in small batches with the highest standards but most of all, the packaging is environmentally friendly (fully compostable), from the bag to the label, from the box filler to the tape.

No wonder they have a clutch of awards including Great Taste, Blas na hÉireann and Irish Quality Food and Drink.

**PRODUCTS** Signature Granola, Berry Bliss Granola, Chocolate Crunch Granola, Nutty Granola

**WHERE TO BUY** Online and French Village Food Stores, Colemans, Indie Fude, The Dairy, Auld Bank, Croft Coffee shop, Yellow Door, The Scullery, Spar Antrim Road Belfast, Two Sisters, Fulla Beans, High Street Harvest, Slemish Market, Stone Row Artisans, Eatwell, Three Kings, Brookvale Farm, Ballydown Milk, Inspire Wellness, Refill Quarter, Natures Way, Multiple health stores across Ireland

**AWARDS** Great Taste, Blas na hÉireann and Irish Quality Food and Drink Awards

Visit us:  
Get in touch:



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w: [www.greenfingersfamily.co.uk](http://www.greenfingersfamily.co.uk)  
facebook: [/greenfingersfamily/](https://www.facebook.com/greenfingersfamily/)  
instagram: [/greenfingersfamily/](https://www.instagram.com/greenfingersfamily/)



# Linwoods



## WHAT THEY DO Bakery, Dairy, Health Food

Linwoods produce a range of healthy super foods comprising of milled seeds, nuts and berries that provide essential fatty acids, vitamins and minerals to be added to any meal at any time of the day for a nutrient packed pick me up. They are all gluten free and have no added sugar. The Linwoods healthy super foods range is sold in health food stores and grocery retail throughout Ireland, UK, Europe, USA and Middle East.

Linwoods also manufacture and distribute a range of bakery and fresh milk that are delivered to over 1,500 shops across Ireland daily. Linwoods bakery offers 800g loaves, fruit products, wheaten bread, delicious morning goods, rolls and fresh milk.

Linwoods pride themselves on excellent customer service and quality products which establishes the 30 year old Armagh company as healthy as it's products.

## HOW TO BUY

Costcutter, Spar, Supervalu, Mace, Centra, Nisa, Todays Local, Asda, Sainsburys, Tesco, Dunnes Stores, Holland and Barrett and Independent health food shops.

## AWARDS

2017 UK Chamber of Commerce Export Business of the Year  
2017 SIAL Innovation Gold Award - Organic Sprouted Flaxseed  
2017 Health Food & Drink Awards Superfoods Winner  
2017 Northern Ireland Food and Drink Award Export Excellence Winner

**Sales Contact:**  
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w: www.linwoods.co.uk



# White's Oats



## WHAT THEY DO

White's is one of Ireland's oldest brands and the only Oat Cereal producer in Northern Ireland. It has been milling oats on the original site in Tandragee, Co. Armagh since 1841. With over 175 years' experience and expertise and a passion for locally sourcing and milling oats, you're sure to taste the difference their time and dedication brings.

White's is part of a local farmer's co-operative and works with a network of 25 local growers, some of whom have been supplying White's with oats for three generations. It is the strength of the partnerships with local farmers that allow White's to continually produce quality award winning porridge oats and oat based breakfast cereals.

The White's milling process is unique in that it gives the oats a special character in terms of its taste and texture, delivering a distinctively nutty texture and creamy taste that has become a household favourite across the breakfast tables of Northern Ireland.

White's porridge oats and oat based cereals have won many Great Taste Awards from the Guild of Fine Food over several consecutive years within the luxury breakfast cereal category- 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016 and 2017.

The natural, wholesome and nourishing goodness of White's Oats provide the perfect start to the day.

## PRODUCT RANGE

Speedicook Porridge Oats, Toatly Oaty Instant Jumbo Oats, ActivOat High Protein and High Fibre Sachets, Organic Oats, Toasted Oats Crunchy Oat Clusters, Lightly baked Jumbo Oat Granola and Organic Oat Muesli's.

Leading retailers throughout Ireland and UK.

BRC Grade A, Organic Soil Association, Kosher Certified

Great Taste Awards- Speedicook Porridge Oats, Toatly Oaty Jumbo Oats Original and Wild Fruit, Toasted Oats Apple & Cinnamon and Strawberry & Banana Crunch, Organic Jumbo Oats and Organic Traditional Oats, Granola Hazelnut, Almond & Honey, Jumbo Oats Caddy, Oat Bran Medium Cut and Irish Oatmeal Old Fashioned Oats

Best Product/Brand Re-launch (Ulster Grocer Marketing Awards 2015).

Winner of Chartered Institute of Marketing Ireland (CIMI) 'Marketing with Impact within Food and Drink'. PANI Awards 2017 White's Oats was awarded Silver for Best TV Advert. Best Breakfast Product at the 2020 UK Quality Food and Drink Awards. 2022 Blas na hÉireann Awards - Gold for Organic Wafer Oats and Silver for Tesco Irish Oats.

## HOW TO BUY ACCREDITATIONS AWARDS

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



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**t:** + 44 (0)28 3884 0592

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**facebook:** /whitesoats **twitter:** @whitesoats  
**instagram:** whitesoats





# Oils, sauces, flavourings and preserves





# Baked in Belfast



**WHAT THEY DO** Quirky homemade jam, marmalade and relish

Dragon's Den star Theo Paphitis knows a thing or two about business. He's also got great taste. That's why he gave their Gin and Tonic Marmalade his Sunday Small Business Prize.

Suzanne Livingstone and her husband create this and other fabulous flavours in a converted outbuilding Baked in Belfast's countryside home. They say they love the whimsical life, so you might find a sprinkling of cinnamon or a shot of tequila in their tasty products or a slightly askew look at life in their creativity!

Their tall, thin 100ml jars are like jam-jar cocktails. Totally addictive. They do pottery too. Check out the website.

**PRODUCT RANGE** Gin and Tonic Marmalade, Vodka and Orange Marmalade, Strawberry Daiquiri Jam, Mojito Marmalade, Raspberry Apple & Lime Jam, Apple & Cinnamon Jam, Cinnamon Marmalade and Belfast Relish, Guinness & Garlic Chutney, Whiskey Marmalade, Raspberry Vodka Jam, Raspberry Ripple Marmalade, Pina Colada Marmalade, Blueberry & Ginger Jam, Pernod & Blackcurrant Jam, Red Hot Tomato Chutney and Strawberry & Kiwi Jam, Blueberry Smash Jam and Cosmopolitan Marmalade.

## HOW TO BUY

They have stockists everywhere from Belfast to New York but you can shop online today!

**Sales Contact:**  
**Get in touch:**

Suzanne Livingstone  
**t:** +44 (0)28 6864 1772 or 079 6651 7054  
**e:** [bakedinbelfast@hotmail.co.uk](mailto:bakedinbelfast@hotmail.co.uk)  
**w:** [www.bakedinbelfast.com](http://www.bakedinbelfast.com)



# Blackfire



## WHAT THEY DO Belfast's Original Hot Sauces

BlackFire is an artisanal food producer and chilli grower based in Belfast. They supply award-winning restaurants and delicatessans with their range of premium, unique recipe sauces including the hottest sauce in Ireland.

They have something to suit every palate and just as they don't compromise on ingredients they certainly don't compromise on taste which is the starting point for all of their products, each of which is inspired by the city of Belfast itself. They use local ingredients gathered from seashore and hedgerow including wild garlic, rose petals and dulse. All of the sauces in the range contain no added sugar, salt, gluten or allergens and are preserved using Armagh apple cider vinegar. They are all vegan friendly too and can be used either as a condiment or marinade. They have several fermented and barrel-aged sauces in development and a cookbook on the way too.

Wholesale and retail enquiries welcome.

**HOW TO BUY** Studio Souk, Arcadia, Indie Fude, Sawers, Wickerman, Nutmeg, Tom & Ollie and on the website.

**PRODUCT RANGE**

- HotHouse- with pear & ginger
- Samson - with mango and dulse
- Belfast Redhead - with carrot, ginger, cumin & fennel seeds
- Bonfire Chipotle - with Hickory and Anchos
- Belfastard - with roasted red peppers and Carolina Reapers
- Botanic - with roasted green peppers & garlic
- Pain in the Hole - with Carolina Reapers & Ghost peppers (the hottest sauce in the country)

**Sales Contact:**  
**Get in touch:**

Tim McCarthy, Chilli Grower and Pepper Alchemist  
t: 07769 885616

u: [www.blackfirefood.com](http://www.blackfirefood.com)

facebook: Blackfire Artisan Food [twitter: @BlackfireFood](#)  
instagram: blackfirebelfast



# Burren Balsamics



BURREN  
BALSAMICS

## WHAT THEY DO

A range of infused Balsamic vinegars and white condiments plus zero waste preserves

Burren Balsamics' range of vinegars are so much more than an ingredient for a salad dressing. They are quite simply, essential for any store cupboard. Made by Susie Hamilton Stubber and her Development Chef Bob McDonald at their base in Richhill, County Armagh, they work in savoury or sweet dishes.

Try them drizzled over cheese, added to marinades and casseroles, or as the twist to ice-creams - always adding depth and flavour. They even work in cocktails! We love the Strawberry and Mint with Prosecco.

The vinegars are sourced in Italy, infused in Armagh and sold worldwide. They umami your food and drink to another level.

They use the leftover fruit, vegetables, herbs and spices to make range of zero waste preserves.

Their new gift sets are just gorgeous. They are even for sale in the House of Commons. And don't get us started on how FABULOUS the Grande Reserve is.

## PRODUCT RANGE

Infused Balsamic vinegars and White Condiments in dozens of flavours for retail and food service. Reduced Balsamic and Grande Reserve Balsamic. Onion Jam, Blood Orange and Balsamic Marmalade and Armagh Bramley Apple Balsamic Chutney

## HOW TO BUY

Shops, delis and restaurants across Ireland and UK, markets and events. Check Facebook for details. Online shop.

## AWARDS

Too many to mention but include 2 stars for Balsamic Jelly, 1 star for Roast Onion Jam; Wild Garlic, Salt and Peppermill Grinder and Butter Shortbread at the 2022 Great Taste Awards

Gold for Butter Shortbread, Balsamic and Honey Piccalilli; Blackcurrant infused Balsamic Vinegar and Wild Garlic, Salt and Peppercorn Mill at the 2022 Blas na hÉireann awards

## Sales Contact:

Visit us:

Get in touch:



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e: [info@burrenbalsamics.com](mailto:info@burrenbalsamics.com)

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# Craic Foods



## WHAT THEY DO

Product development and artisan manufacturer. Producer of Black Garlic, Pickled Fruits & seasonings, supplier and distributor of speciality foods to the trade. E-commerce seller through [craicfoods.com](http://craicfoods.com)

CRAIC Foods is a product development and niche production business, supplying foodservice, retail and online. With a strong focus on innovation, they are on a continuing quest for new flavours & textures in food, aiming to excite and inspire all who use their products.

Some of them have really hit the headlines, such as their Pickled Fruits, Miso Salted Caramels, Black Garlic and Seaweed products.

Local suppliers include James Mackle Apples, Islander Kelp and En Place Foods. Their slew of accolades includes Great Taste, Blas na hÉireann and Great British Food Awards - too many to mention by name but the standouts are the Golden Fork for Northern Ireland 2020 & Great British Food Awards Grand Champion 2021 & Northern Ireland winner 2022. You will find their products appearing on tables and shelves across the island of Ireland and beyond.

## WHERE TO BUY

Online from their website [www.craicfoods.com](http://www.craicfoods.com)

## Visit us:

7c Bluestone Business Park, Moyraverty West Road, Brownlow  
Craigavon, Armagh BT65 5HU

## Get in touch:

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facebook: /CRAIC-Foods

w: [www.craicfoods.com](http://www.craicfoods.com)

twitter: @craicfoods



# Davison Canners and Puds

# DAVISON'S

## WHAT THEY DO

Jams, fruit compotes, sauces, bakery fillings, hot eat desserts

More than 40 years ago, the Davison family grew and harvested their very first crop of Irish Bramley apples. Over the past 40 years that business has grown dramatically, remaining family owned but with the product range diversifying and the factory and site facilities expanding.

Davison's now operate out of their own state of the art AA\* BRC certified factory facilities. The product range that they manufacture on site now includes a wide variety of hot eat desserts for retail and foodservice and a range of ingredients for further manufacturing, such as jams, fruit compotes, sauces and bakery fillings.

Products within the dessert range include both family and individual portioned puddings such as Sticky Toffee Pudding, Sticky Chocolate Pudding, Bread and Butter Pudding, Creamy Rice Pudding, Fruit Based Crumbles, Jam Sponge Pudding and Syrup Sponge Pudding to name a few.

Within their range of ingredients for further manufacturing, they have a wide variety of sweet fruity jams and compotes for various uses in bakery. They include curds, sticky toffee sauces and Belgian chocolate sauce. These are used for various purposes such as a cup cake or muffin injection of strawberry jam, or a fruit pie filling.

New product development drives their growth. They are always on hand with their capable team to develop out a range of products to meet customers' needs and requirements.

They use only the finest ingredients, including fruit grown on their own orchards, and cook all their puddings, sauces and jams in small batches to ensure they are to the highest of quality. They match the quality of a homemade product.

## AWARDS

Food Heartland Awards, 'Best Growth Business Award' (October 2018), Food Manufacture Excellence Awards 2018, 'Chilled, Fresh and Dairy Manufacturing Company of the Year - Small' (November 2018), BEFTA Awards, Shortlisted in two categories, 'Agri Food Innovation' and 'Fast Growth Business of the Year', we were proud to win the 'Agri Food Innovation' Award. (November 2018), Amazon Growing Business Awards, Shortlisted in the category 'Growing Business of the Year: Smaller Company (Turnover up to £10m)' (November 2018), 4th Northern Ireland Food Awards, 'Highly Commended Northern Ireland Food Produce of the Year' (March 2019), Made in Belfast Awards, Davison's won the 'Food and Drink' Award. (May 2019), Made in UK Awards, 'Food and Drink' Award. (June 2019), 5 Great Taste Awards 2019, Good Housekeeping Award 2019

Visit us:  
Get in touch:

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w: [www.davisoncanners.com](http://www.davisoncanners.com)



# Dundarave Estate



## WHAT THEY DO

Own range of jams, chutneys, meats and apple juice. Private estate for corporate events and TV/film location

Dundarave Estate is a stunning Irish 19th Century Estate situated between the famous Bushmills Village (home to the Whiskey) and the Giant's Causeway, with the spectacular world-famous Northern Irish coastline being just a stone's throw away.

The picture-perfect setting has also been used by A-list celebrities and critically acclaimed artists as a filming location. The Estate has played host to many private corporate events over the years.

On the grounds are two charming walled gardens, a working farm, an established pheasant shoot and the River Bush. The Dundarave farm offers a superb blend of commercial and recreational farming opportunities with the highest quality grazing and arable land.

With the help of the in-house private chef Dundarave Estate has developed its own farm shop. Using their own livestock, the finest quality produce grown on the Estate, and locally sourced ingredients; the farm shop stocks a range of delicious jams and chutneys, premium meat packs and refreshing apple juices. Dundarave Estate is always working to create new and exciting product ranges to add to its growing portfolio

## NEED TO KNOW

Accommodation, Parking, Licensed, Gluten-Free, Wi-Fi, Disabled Access

## PRODUCT LIST

Jams, Chutneys, Meats, Apple Juice

## WHERE TO BUY

Online, local food markets and agriculture shows

## DELIVERY RADIUS

UK

## Sales Contact:

Visit us:

Get in touch:



Niall McGinn

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w: [www.dundaraveestate.com](http://www.dundaraveestate.com)





# En Place

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**WHAT THEY DO** Design and produce innovative freshly-prepared foods for catering and speciality retail

En-Place Foods is an artisan food production business based in Co Tyrone and we think they're a bit like Heston Blumenthal because they're always coming up with something just that little bit different!

Paul Clarke & Phillip Brown's food service products offer the professional chef working in a restaurant, hotel or catering environment the building blocks and meal accompaniments for creative menu development & they now supply some of the country's top chefs.

Their focus is on what they call retro-innovation in food. That means using modern kitchen techniques and flavour combinations to provide premium products, which evoke a memory of the past. How clever!

As well as production of their own multiple award-winning products the team at En Place also undertake product development work for other artisans and start-ups and supply wholesale ingredients for producers targeting the speciality food market.

**PRODUCT RANGE** Foodservice: Chutney, relishes, savoury marmalades, infused & flavoured oils, modern gastronomy ingredients, reductions, essences, flavours for chefs & freeze dried fruits.

Private label: Product development, ingredient supply & own label production for foodservice & speciality retail.

**AWARDS** Winners of more than 80 Great Taste Awards & multiple Irish Food awards for both own brand & private label

**Visit us:**  
**Get in touch:**

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**w:** [www.en-placefoods.com](http://www.en-placefoods.com)



# Erin Grove Preserves



**WHAT THEY DO** Preserves, Marmalades, Chutneys and Accompaniments for Cheese

Now, here are preserves, chutneys and marmalades which taste like they should do. Founder Jayne Paget wanted to recreate those traditional flavours which have been lost in so many of today's over-processed foods. After learning the art of jam making from her grandmother, she started up Erin Grove Preserves in Enniskillen in 2001, and more than 20 years later, she's picking up awards all over the place.

She uses the time-honoured method of small batch production using the finest quality ingredients sourced mainly from local producers. This means the flavour and colour just sing! There are no nasties in here – just fruit and sugar, pure and simple.

Many of their recipes have been handed down through the generations, others they have created themselves to produce a range where the favourites of yesterday blend with exciting and innovative flavours for today. Think Victoria Plum Preserve, Irish Whiskey Marmalade, Sweet Chilli Jam and Mango Chutney with Chilli and Lime! Preserved perfection!

Their products are available to purchase online, in local delis, butchers, speciality food shops, and in their recently opened on site farm shop in Co. Fermanagh: The Croft at Erin Grove.

**HOW TO BUY** Delis, Butchers, Bakeries, The Croft Farm Shop and local stockists, Speciality Food Shops and Online.

**AWARDS** SME Business Award for Best Artisan Preserves Producer 2018, 2019 and 2022

18 Great Taste Awards

3 Blas na hÉireann Awards

**Sales Contact:**  
**Visit us:**

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**Get in touch:**



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w: [www.eringrove.com](http://www.eringrove.com)  
twitter: [@LoveErinGrove!](https://twitter.com/LoveErinGrove!)



# Favourit Foods



## **WHAT THEY DO** Herbs, seasonings and spices

Favourit Foods was first created and established in Belfast in 1915. Originally founded by William Moss, the family-run business was inspired to source only the finest herbs and spices from around the world and import directly to Belfast. Since then, the quality of their products makes them a natural choice for foodservice.

The company takes pride in its local heritage and proudly supplies local NI butchers and restaurants with herbs, seasonings and spices.

Their customers include large manufacturing companies, major retailers such as Henderson Group, NISA, Musgraves, wholesalers, the food service industry and independent stores.

Building credibility across the Foodservice sector since 1915, this year will see FAVOURIT launch into retail, bringing 'The Chef's Choice' to consumer's homes across the country.

FAVOURIT - Proud to be Local.

## **PRODUCT RANGE** Extensive but includes Whole Black Pepper, Curry Powder, Mixed Herbs, Ground Ginger, Ground Nutmeg, Paprika

Visit us:  
Get in touch:



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t: +44 (0)28 9035 1673

e: [info@favouritfoods.co.uk](mailto:info@favouritfoods.co.uk)

w: [www.favouritfood.com](http://www.favouritfood.com)

facebook: [/favouritfoods](https://www.facebook.com/favouritfoods) instagram: [/favoritfoods](https://www.instagram.com/favoritfoods)

instagram: [/company/20860256/admin/](https://www.instagram.com/company/20860256/admin/)



# Irish Black Butter



## WHAT THEY DO

Irish Black Butter, Irish Black Butter apple preserve, Hazelnut Spread and Irish Black Butter Fudge

Irish Black Butter is an ambient non-dairy product made with EU PGI status Armagh Bramley Apples, cider, brandy, treacle and spices. Black butter was originally made with apples and dates from Medieval times. This modern interpretation of an old traditional food can be used to cook, bake, spread and mix. Suitable for vegetarian and vegan users, Irish Black Butter has been described by judges in the 2022 Irish Quality Food and Drink Awards as "unique and utterly delicious."

Celebrity chef James Martin on his Great British Adventure series described Irish Black Butter as "off the charts," whilst on the BBC programme; Dragons Den; the Dragons praised Irish Black Butter saying "I actually love it," "It is beautiful," and "It's really lovely."

In the Guild of Fine Food Great Taste Awards 2019; Irish Black Butter was awarded Three Stars. The Great Taste awards judges were suitably impressed and said; 'A rich dark and sumptuous spread. Rich and decadent. This is a versatile and incredible product. Wide application for this, ice cream, apple pie with a dollop of cream and this drizzled through, also great as a chicken and pork marinade or glaze. This is fabulous, so intense, fruity, complex and with such a brilliant glossy sticky colour. Lovely, beautifully made. OMG what an amazing product.' Irish Black Butter can also be spread on breads, used for the BBQ or enjoyed with cheese.

It has been used as a ham glaze in a co-packed, ALDI Christmas Ham and in a Chicken and Ham Bake by Hendersons 'The Kitchen' range. Other local collaborations have included in Morellis ice cream which achieved Two Stars in the Great Taste Awards, locally produced yoghurt and chocolates.

This innovative company has now launched a unique Irish Black Butter Hazelnut Spread and Irish Black Butter Fudge

## PRODUCT RANGE

Irish Black Butter comes in 225g and 125g jar sizes for local and international retail, gift and hamper markets. 675g tubs available for food service. Irish Black Butter Hazelnut Spread is available in 100g and the Irish Black Butter Fudge retails in 150g bags.

## HOW TO BUY

Irish Black Butter products can be purchased online at [www.irishblackbutter.com](http://www.irishblackbutter.com) and through local retailers, delis, tearooms, farm shops, garden centres, gift shops, cheesemongers, butchers, hotels, leading tourist attractions, visitor information centres and airports. National and international retail and distribution enquiries welcome.

## DELIVERY RADIUS

Sales throughout Northern Ireland and the Republic of Ireland. Online sales to international customers.

## AWARDS

2022 Gold Award Irish Quality Food and Drink Awards, 2021 Regional Winner Great British Food Awards, and Gold Award for co-packed ALDI Reduced Salt Horseshoe Ham with Irish Black Butter Glaze. 2019 Three Stars Great Taste Awards, Two awards for Cheese Accompaniment at Nantwich International Cheese awards. Artisan Producer Of The Year, Farming Life Awards. 2018 Chef's Choice Blas na h'Eireann Irish Food Awards.

## Sales Contact:

### Visit us:

### Get in touch:



Alastair Bell

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facebook: Irish Black Butter twitter: @IrishBlkButter

instagram: irishblackbutter



# Lo & Slo



## WHAT THEY DO

Award winning BBQ sauce and Vinegar Mop, American BBQ Food Truck based in Derry-Londonderry

Emily McCorkell is a Philadelphia native who has made her home in the north west. She has brought with her an innate knowledge of all things BBQ. Her Blas na hÉireann award-winning sauce and vinegar mop are for sale in dozens of shops.

You also will find the sauce and mop on the menu in Derry-Londonderry restaurants including El Tapas Gra, Guapo Fresh Mexican, Nonna's Woodfired Pizza, Walled City Brewery and the White Horse Hotel, as well as 47 retailers across N.I (stockists available on website)

Her American Food Truck can be found at events where people love to eat BBQ.

Local ingredients used in her street food include Brighter Gold rapeseed oil, Dart Mountain Cheese, Grants Bacon of Culmore, McAtamneys Butcher, Redgate Cider, Rough Brothers Handmade Beer, Milgro Crispy Onions

Happily, you can now order takeaway from the website so you can eat Lo & Slo without having to do it yourself. As Emily says enjoy her food in a culture that is overstressed and undernourished.

If you want to find out what you can forage in a city, why not try one of Emily's Urban Expeditions? It's all on the website. Those ingredients also make their way into her food too.

Look out for Emily's new products, soon to be released: Chilli Onion Jam, Crushed Tomato Ketchup, Pork Rub, Beef Rub, and a special Dulce, Chilli, & Lime Seasoning Blend

## SUPPLY TO

Several leading Belfast restaurants and hotels including The Stormont, The Cludon and The Merchant Hotels. Fortnum and Mason and Mark Hix at Tramshed

## AWARDS

Blas na hÉireann award-winning sauce and vinegar mop

## Get in touch:

t: 07543215810

e: [hello@lo-slo.co.uk](mailto:hello@lo-slo.co.uk)

w: [www.lo-slo.co.uk](http://www.lo-slo.co.uk)

facebook: [/loandsloBBQ](https://www.facebook.com/loandsloBBQ)

twitter: [@LoandSloBBQ](https://twitter.com/LoandSloBBQ)



# Marshall Bee Keeping



**WHAT THEY DO** Honey, Honey Products; Beeswax Products.

Christine Marshall has been beekeeping since 2019. She bought her first two hives in June of that year and since then has continued to grow hive numbers with the goal of growing sustainably over the coming years. The aim is to become Northern Ireland's largest honey provider making local honey and beeswax products available to all.

In 2022 she started selling honey-infused chocolates, honey tablet and fudge and will soon be offering honey confectionery. Local suppliers include My Own County Armagh Honey, Dolci Delizie and Granny Shaw's Fudge. She is always looking to collaborate with other artisan producers. Their honey is in Symphonia Gin liqueur. Keep an eye on the website and Facebook for new products.

**PRODUCT RANGE** Runny Honey, Cut Comb, Honey infused chocolates, honey fudge. Beeswax candles, wax melts, furniture polish, beeswax wraps. Wildflower seeds, Marshall Beekeeping hats

**HOW TO BUY** Online, markets and events, Brookvale Farm Shop

Visit us:  
Get in touch:

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t: 07856826790  
e: Marshallbeekeeping@outlook.com  
w: www.marshallbeekeeping.squarespace.com  
facebook: /MarshallBeekeeping



# NATU



## **WHAT THEY DO** Premium Cold-Pressed Flax Oil for Humans

We all know that plant-based foods are very good for us and that not all fats are bad. Natu human grade premium flax seed oil is a brilliant way to get both into your diet, either neat or made into a salad dressing/incorporated into a smoothie. It has a pleasant nutty flavour and doesn't repeat on you like fish oils.

It made with the highest quality flaxseed and is cold-pressed in its own special health regulated press at the Magill family farm in Newry, Co Down. It is bottled under the same stringent health regulated conditions.

As an aid in maintaining correct cholesterol in the human blood system it is proving to be an outstanding product with many customers now taking it daily and reporting back that their previously high levels of cholesterol have been reduced and are being kept stable.

There are truly outstanding results for some, and all gained with the recommended intake of only 2g per day.

This is a product you should try if you suffer from high cholesterol. It is also good for joints and research has shown to have proven relief for people with MS.

**HOW TO TAKE IT** Take it neat as a 10ml daily dose. You could also add it to a salad dressing or mix it into a yoghurt or smoothie. The only thing you can't do is heat it. That will destroy its power.

**HOW TO BUY** Available in Mount Mills online shop and also in many health food retailers

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Jim Magill  
Mount Mills, 7 Glen Road, Newry, Co. Down BT34 1QS  
**t:** + 44 (0)28 3026 3872  
**e:** [info@horseflaxoil.co.uk](mailto:info@horseflaxoil.co.uk)  
**w:** [www.mountmillsflaxoil.com](http://www.mountmillsflaxoil.com)



# Natural UMBER



## WHAT THEY DO      Organic Apple Cider Vinegar

Natural UMBER is a deliciously different organic apple cider vinegar.

Created using a unique fermentation process, Natural UMBER retains the sweet and fruity flavour of apples, tasting unlike any apple cider vinegar you may have tried before. Produced by the Mackle family, who are passionate about delivering high quality products that maintain the characteristics of the apples.

Growing and processing apples for more than 50 years in the UK and Ireland has provided the knowledge and experience for them to develop a fresh, naturally sweet apple cider vinegar.

Natural UMBER has been praised for its bold and well-rounded flavour. Made using only 100 per cent organic apples, it is raw, unfiltered and contains Mother of vinegar.

It is delicious. Most simply drink it with still or sparkling water as daily boost. It is also a versatile cooking ingredient, adding a tangy, fruity twist to dressings, soups, sauces, marinades and more.

## PRODUCT RANGE      500ml Natural UMBER

**HOW TO BUY** Available from a range of independent shops throughout the UK and Ireland See website for a list of stockists. Also available on Amazon and online at [www.naturalumber.com](http://www.naturalumber.com)

**AWARDS** Awards 3 stars in Great Taste Awards and Golden Fork for Northern Ireland 2018, Gold in Blas nah Eireann 2019

### Visit us:

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Co. Tyrone, BT71 6SW

### Get in touch:

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e: [hello@naturalumber.com](mailto:hello@naturalumber.com)  
w: [www.naturalumber.com](http://www.naturalumber.com)





# PEPPUP Sauces



**WHAT THEY DO** Roasted pepper sauces, condiments and pickled peppers

PEPPUP uses the intense flavours of flame roasted peppers and combines them with a few simple ingredients to create versatile fresh flavours that are nutritious and delicious, and all the family can enjoy.

PEPPUP products are 100% plant based, made only with premium fruit and vegetables, including some organic ingredients, to give a delicious homemade flavour. They are also Fat Free, with no added sugar, no allergens to declare and IBS friendly. These products are suitable for Gluten and Dairy Free users as well as vegan and vegetarians containing just 48kCal/100g.

**PRODUCT LIST** PEPPUP Bolognese Basil, Chilli, Garlic, Original and Smooth, Pasta sauce, Roasted Pepper Pesto with feta cheese, Pizza sauce, Salad dressing, Smoky and Chilli dips, Relish, Ketchup and a range of pickled peppers.

**HOW TO BUY** Available at independent retailers, farm shops, delis and butchers on the island of Ireland. Available at Eurospar stores in Northern Ireland. Also available from the website [www.peppup.com](http://www.peppup.com). Wholesale and retail enquiries welcome.

**AWARDS** Great Taste 2014, 2015 and 2016 for PEPPUP Original Ketchup Great Taste 2015 for PEPPUP Mild Chilli Ketchup FreeFrom Food Merit for PEPPUP Mild Chilli Ketchup 2016 FreeFrom Food Silver for PEPPUP Original pasta sauce in 2017 FreeFrom Food Silver for PEPPUP Bolognese Basil 2019.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



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facebook: /peppupsauce twitter: @PEPPUPSauce  
instagram: peppupsauce



# Prep House



## **WHAT THEY DO** Sauces, mayonnaises, dips and dressings

Prep House is a family-run business that's been cooking up delicious sauces, mayonnaises, dips and dressings in their headquarters in Crossgar since 2012.

You may remember them as Sauce Works - while the name and packaging of our sauces may have changed, Prep House continue to produce the same great sauces with the same great taste, made in a state of the art facility with an established food safety system.

From cooking to packaging, their process is seamless and consistent - so you get the best quality products on time, every time and with their very own Innovation Kitchen on site, they are constantly creating new flavours, using locally sourced ingredients, for the retail and foodservice industries.

Bring flavour home from over 1000 butchers & supermarkets across Northern Ireland, Ireland and the UK with Prep House sauces.

Visit us:  
Get in touch:

11 Kilmore Road, Crossgar, Northern Ireland BT30 9HJ  
t: (0)28 4483 1837  
e: [info@prephouse.co.uk](mailto:info@prephouse.co.uk)  
facebook: [/prephousesauces](https://www.facebook.com/prephousesauces)  
twitter: [@PrepHouseHQ](https://twitter.com/PrepHouseHQ)



# Sweets, snacks and ice cream





# Ben's Ice Cream



## **WHAT THEY DO**      Homemade Ice Cream Manufacturer

This family-run business is all about spreading joy through ice-cream. It was started by Ben Boyd in 2017 along with the help of his family. Since then, all of them have joined him full-time to continue to provide sweet treats to as many as possible.

They make sure that every ingredient that goes into their product is looked after from farm to finish. From the cows that the milk and cream come from, to the cone that is scooped in their stores.

The accompanying treats (crepes, churros and waffles) are both homemade and locally sourced.

They do Events, Corporate Team Building, Birthdays and Weddings too.

**PRODUCT RANGE**      Vanilla Delight, Berry Berry Strawberry, Belgian Chocolate Galore, Mint Chocolate Galore, Oh So Honey Co, Choco Honey Co, Be a Bit More Kinder, Cookie and Cream Crunch, Toffee and Salted Caramel Split, Bubblegum Twist, Chocolate Cure, Raspberry Twist, Ben's Biscoff Biscuit, Strawberry Sorbet, Lemon Sorbet, Vegan Vanilla, Vegan Chocolate, Vegan Biscoff

**HOW TO BUY**      Shops in; 39b Main Street, Toomebridge, BT41 3TF 028 7965 1867; Unit 3, 12 Union Road, Magherafelt BT45 5DF 028 7930 1010; 65A Main Street, Portglenone, Ballymena, BT44 8HP 028 2582 2777; 12-9pm 7 days a week

Online at [www.bensicecreamstudio.com/shop](http://www.bensicecreamstudio.com/shop) (Order online and collect in store) and Lough Erne Resort

## **Get in touch:**

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**w:** [www.bensicecreamstudio.com](http://www.bensicecreamstudio.com)

**facebook:** /bensicecreamstudio

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**tiktok:** /bensicecreamstudio



# Betty's Ice Cream



## WHAT THEY DO     Artisan Ice Cream and Ice Cream Cakes

The folk at Betty's start with the best ingredient for their ice-cream. They get local whole cow's milk from a neighbouring dairy farm to create Betty's Ice Cream. You may wonder why the name Betty? It's actually short for Bethany Boyd who is the company founder. She is from a farming background and is a student at Loughry College.

The ice-cream comes in a range of flavours including marshmallow, salted caramel, strawberry, Christmas pudding and honeycomb.

They also collaborate with a local bakery to make ice-cream cakes.

Gift vouchers are also available on their website for their seriously popular family and party packs.

**PRODUCT RANGE**     List of flavours include: Vanilla, Honeycomb, Salted Caramel, Marshmallow, Bubblegum, Mint Choc, Raspberry Ripple, Rocky Road, Strawberry, Kinder, Christmas Pudding and Chocolate Orange. Watch out for new flavours. Ice-cream cakes made to order for your special occasion. Celebration Packs for a wide range of events in life. Betty's Ice-cream Cart is available for Weddings and Corporate events. A new range of reduced sugar / reduced fat flavours will be launched in April 2022.

**HOW TO BUY**     Online and at farm/local markets/events. Delivery across the island of Ireland.

**Visit us:**  
**Get in touch:**

44 Turnabaron Road, Pomeroy, Dungannon, Tyrone BT70 2TP  
**t:** 07955 102923  
**e:** Boydt2014@gmail.com  
**w:** www.bettysicecream.co.uk  
**facebook:** /bettysicecreamni **twitter:** @BettysCream1



# Dukes Ultra Premium Ice Cream



## WHAT THEY DO Ultra Premium Ice Cream

Dukes is an Ice Cream Shop based on a dairy farm in Tyrone selling Ultra Premium Ice Cream. BUT what is Ultra Premium Ice Cream? The average cream content in UK ice cream is 11%. At Dukes they have pushed the cream content to the absolute max, so that all of their recipes include over 17% cream (the best part) which creates a super creamy ultra premium ice cream that sits in your mouth with a luxurious, smooth texture before melting. This allows the consumer to savour the flavour and enjoy their ice cream that little bit longer.

Each ice cream flavour available at Dukes started its life in owners Jonny and Natasha's farmhouse kitchen. What started as a hobby turned into a passion product where they wanted to share the very best ice cream they could with others. Jonny and Natasha spent time crafting and refining their ice cream recipe and ice cream inclusions so that they remain soft even when frozen.

At Dukes, they aim to use locally sourced ingredients where possible and if what they require is not currently available, they work with local suppliers to create it. Their brownie and caramel inclusions are made by a local baker and they have sourced their honey and honeycomb from local suppliers. The core aim of Dukes is to create the absolute best ice cream possible, no matter the monetary cost.

Dukes Ice Cream Shop is located in Jonny and Natasha's farmyard and they are open daily from 10am-10pm. As it is a working farm, the farm is not open to the public to walk around for safety reasons, though there is a very high chance you may encounter goats and chickens roaming around or the farm dog, Hugo, who loves the ice cream as much as they do.

**PRODUCT RANGE** Vanilla, Chocolate Brownie, Salt & Caramel, Raspberry Ripple, Mint Aero, Biscoff, Honeycomb, Bubblegum

**Visit us:**  
**Get in touch:**

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t: 07963 697126  
e: jawc1@outlook.com  
facebook: /dukesicecream1  
instagram: /Dukesicecream\_



# Fluffy Meringue



**WHAT THEY DO** Small farmhouse artisan bakery and meringues

So many people love meringues but they can be difficult to make and shop-bought ones are often disappointing. Thankfully Catherine Finnegan is on hand. She makes meringues so fluffy that she called her business after them.

They are big and blooming and come in a variety of gorgeous flavours such as Pistachio and Elderflower, Salted Caramel, Chocolate Orange, Lemon, Raspberry and Chocolate and Honeycomb.

Buy them in boxes to take home or individually to munch on straight away at events or if you are in the beautiful county of Tyrone call in to her artisan bakery on the farm. They are beef farmers but they also grow Christmas trees.

Heavenly, cloud-like sweet treats from Tyrone.

**PRODUCT RANGE** 9 different flavours of meringues

**HOW TO BUY** At the bakery. Food festivals Ireland-wide

**DELIVERY RADIUS** Ireland-wide

**Sales Contact:**

**Visit us:**

**Get in touch:**



Catherine Finnegan

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**e:** catherinefinnegan@btinternet.com

**Facebook:** TheFluffyMeringue **Twitter:** @fluffyMeringue

**Instagram:** the\_fluffy\_meringue





# Glastry Farm Ice Cream



**WHAT THEY DO** Over 30 variations of Luxury Dairy ice cream and vegan sorbets. Glastry farm has been proudly supplying its growing customer base with its ever-increasing range of luxury dairy based ice cream as well as offering lower sugar vegan sorbets to match their customers' requirements. Fifth generation farmer Will and his family started producing ice cream in 2007 as they could see a niche market where there are customers seeking something different and special to enjoy at home straight out of the freezer. Will enlisted his son Gareth with his pedigree dairy herd of cattle to combine high quality natural ingredients with farm fresh milk, and this winning formula has not changed since its inception as the site is completely vegetarian as well as proudly egg and nut free to cater for as many people in Northern Ireland as possible. More recently a new range of lesser sugar vegan sorbets have been masterfully created. These flavours cater for the many customers who have frequently enjoyed their ice cream, but have asked Will for something that's just as enjoyable to eat and environmentally friendly. Their continuous focus on detail to match their ever changing customer requirements have been most recently rewarded with a double gold award for their raspberry ruffle sorbet by Blas na hEireann Irish food awards 2019, this award comes on top of their Double Great taste award for their Ling heather honey ice cream that was described by the judges as "just the right amount of sweetness and quality, WOW this is super-duper ice cream"! at the 2015 Great Taste Awards.

**PRODUCT RANGE** Check out the 30+ range on their website at [www.glastryfarm.com](http://www.glastryfarm.com)  
**HOW TO BUY** Available in many locally owned stores and restaurants along with a number of high class farm shops and Cafés across Northern Ireland. Full retailer list on website

**AWARDS** Great Taste Awards, Blas na hEireann Irish Food Awards, JFC Innovation Award, Good Food Ireland Producer of the Year, Grassland Farm of the Year, Northern Ireland Dairy Farm of the Year ... pretty much every flavour has an accolade

**Visit us:**  
**Get in touch:**

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**t:** + 44 (0)28 4273 8671  
**e:** [rory.glastryfarm@btconnect.com](mailto:rory.glastryfarm@btconnect.com)  
**w:** [www.glastryfarm.com](http://www.glastryfarm.com)



# Gold and Brownes



## WHAT THEY DO

Fresh to order gluten-free luxury Belgian chocolate brownies

Is there anything more indulgent and moreish than fudgy chocolate brownies? Gold and Browne's, based in Co. Antrim, bake fresh to order gluten free Belgian chocolate brownies. They sell online (via their website [www.goldandbrownes.com](http://www.goldandbrownes.com)) with deliveries available NI/UK wide. The perfect self treat or gift option for friends or family. They also sell direct to the public at many province wide artisan food markets & events. Gold & Browne's provide corporate gifting options to the business sector along with wedding and event favours.

The online luxury presentation gift boxes contain nine lovely brownies which are all homemade and hand cut, so won't ever be exactly the same size and shape. They like their brownies to have character! Their brownies are made from local produce (where possible) with their main raw ingredient (chocolate) ethically sourced. Local suppliers include Cavanagh Free Range Eggs and Glenballyeamon - Out There Eggs. The butter is from Dale Farm and the fruit is from Slemish Market Garden. They use fruit in several brownie flavours. They do not use any artificial flavours or preservatives, which makes their brownies truly authentic. They are currently developing a plant based (vegan) brownie range with the financial support of Invest NI. They hope to launch this range later in the year.

They have specific corporate gifting & staff recognition options and are very keen to explore further opportunities with UK wide businesses. Gold & Browne's are ambitious and keen to develop links with NI based hospitality & tourist destinations about providing their product as part of their in-house welcome service.

## PRODUCT RANGE

Double Chocolate, Triple Chocolate, Chocolate Orange, Roasted Hazelnut and White Chocolate, Raspberry and White Chocolate, Espresso Martini and Dark Chocolate, Salted Caramel and Gold Chocolate, Mint and Dark Chocolate.

## HOW TO BUY

Online at [www.goldandbrownes.com](http://www.goldandbrownes.com)

## DELIVERY RADIUS

UK-wide

## Get in touch:

e: [info@goldandbrownes.com](mailto:info@goldandbrownes.com)

w: [www.goldandbrownes.com](http://www.goldandbrownes.com)

facebook: [/goldandbrownes](https://www.facebook.com/goldandbrownes)

twitter: [@goldandbrownes](https://twitter.com/goldandbrownes)

instagram: [/goldandbrownes](https://www.instagram.com/goldandbrownes)



# Golden Popcorn



## WHAT THEY DO Popcorn Manufacturer

Be honest, doesn't watching a movie always work better with some popcorn in hand? Golden Popcorn's is the "reel deal". (Get it?) It comes in Salty Sea Epic, Sweet Cinnamon, a Sweet Love Story and a Salty Sweet Dynamic Duo flavours.

The packaging is an Art Deco dream and what's inside is incredibly moreish. More flavour combinations are coming soon. We can't wait.

You don't need to go to the flicks to get your fix though. Golden Popcorn is also available in supermarkets.

**PRODUCT RANGE** Salty, Sweet and Sweet and Salty bags. (Available in both share and impulse sizes.)

**HOW TO BUY** Major supermarkets and cinemas. They distribute Ireland-wide and are looking to expand into the mainland UK market

Visit us:  
Get in touch:



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t: 028 9083 0356

e: [sean@goldenpopcorn.com](mailto:sean@goldenpopcorn.com)

w: [www.goldenpopcorn.com](http://www.goldenpopcorn.com) **facebook:** Golden Popcorn

**twitter:** @goldenpopcorn **instagram:** golden\_popcorn



# Granny Shaw's Fudge



**WHAT THEY DO** Handmade, hand-cut kettle-churned soft fudge and traditional made Tablet fudge

From kettle to market in 24 hours is a regular occurrence at Granny Shaws Fudge Factory down in Glenarm Castle, County Antrim. It is made using the freshest ingredients and creamy Irish butters in a myriad of flavours. It doesn't need to be refrigerated and keeps at its best for up to six weeks.

The Granny Shaw's family are fully paid-up fudgeaholics. This purely American invention is little more than a century old. Most accounts agree that the first batch was the result of an accident while making some other confection. What a happy mistake! People all over the world know and love it and Granny Shaw's is some of the best.

**PRODUCT RANGE** Flavours change and expand but expect Vanilla, Salted Caramel (Great Taste award winner 2019) and Chocolate to Bubblegum, Irn Bru and Raspberry Ripple. Bespoke flavours on request. They sell in approximate 100g Bars, 150g gift box and a 200g grab bag.

**HOW TO BUY** Can be bought at the Factory Shop in Glenarm Castle Estate or at various artisan food markets and outlets around the country

**Sales Contact:**  
**Visit us:**

**Get in touch:**

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Granny Shaws Fudge Factory, 12 Castle Demesne,  
Glenarm, BT44 0BD  
**t:** 07711 890085  
**e:** [info@grannyslawsfudgefactory.co.uk](mailto:info@grannyslawsfudgefactory.co.uk)  
**w:** [www.grannyslawsfudgefactory.co.uk](http://www.grannyslawsfudgefactory.co.uk)



# Hotties Chocolate



## **WHAT THEY DO** Small Batch Luxury Hot Chocolate

Hotties Hot Chocolate is a small batch, luxury hot chocolate company based in Comber, Co Down. Hotties was founded by Reuben McFeeters.

Hotties hot chocolate is made using ethically sourced cocoa beans. It's real chocolate making it creamier, richer and more luxurious drinks than those made with cocoa powder.

There is a range of different flavours from Milk, White, Smores, Salted Caramel and more as it is ever expanding, including their vegan range starting with Dark Orange.

Hotties supplies retail bags and gift boxes to farm shops and delis and wholesale catering bags to cafes and restaurants.

They come in 1kg, 250g and 70g bags. Wholesale, retail and food service enquiries welcome.

The best part is, you can be a Hottie too! Follow along with this small business as they take over the hot chocolate world!

## **HOW TO BUY** Indie Fude, Carnbrooke Meats, Coleman's Garden Centre, Awaken, Portstewart, Third Day Coffee

**Visit us:**  
**Get in touch:**



23 Ardnavey Avenue BT23 5WW  
t: +44 (0)75131 39633  
e: hottieschocolate@gmail.com  
w: www.hottieschocolate.com  
facebook: /hottieschocolate twitter: @hottie



# Lick Gelato



## **WHAT THEY DO** Handcrafted artisan Italian gelato/ice-cream

Newcastle-based husband and wife duo Simon and Jo-Ann Welby, really really love the way the Italians do ice-cream. The recipe might be Italian but the ingredients are local. Suppliers include Dale Farm and Finlays of Moira.

Flavours include Ricotta and Apricot, Watermelon and Irish Black Butter.

They have a darling little truck which can be found at fairs and events across Northern Ireland. They are also in some shops and restaurants. They would love to be in more, so do get in touch!

**PRODUCT RANGE** They have a wide range of flavours which include the most popular Vanilla and Honeycomb to flavours such as Funky Donkey, Sweet Matcha, Irish Black Butter, Jaffa Cakes, Jammi Dodger and many more.

**HOW TO BUY** The main shop is in Newcastle Co. Down. They are currently supplying other outlets such as Ivanhoe Hotel Carryduff, Indie Fude Comber, Chalet Spar Portadown, Oggies Dessert Bar Banbridge, Oakley Fayre Downpatrick. They have recently moved into a new production unit to accommodate expanding this area of the business.

They can serve their gorgeous gelato at weddings, birthday parties and other celebrations. They also attend festivals and large events with their recently converted horsebox.

**AWARDS** 2018 UK and Ireland Silver Medal for Mint Choc Chip, which means they have the best mint choc chip of the Irish producers.  
2017 UK and Ireland Gold Medal for Best Newcomer Award.  
Gold medal and trophy at the National Ice Cream Championships 2021

## **Sales Contact:**

**Visit us:**

**Get in touch:**



Simon Welby  
27 Central Promenade, Main Street Newcastle, Co. Down  
t: 07799 718912

**facebook:** [www.facebook.com/lickgelatoNI](https://www.facebook.com/lickgelatoNI)

**twitter:** /lick\_gelato **instagram:** /lickgelato



# Madame Mac's



**WHAT THEY DO** Authentic French macaron and macaron gâteaux

Madame Mac is such a clever name for a business specialising in authentic, luxury French macarons and macaron gateaux, don't you think? The "madame" in question is Claudia Kingsnorth who makes everything from scratch herself in her home kitchen in Lurgan, Co. Armagh.

There are twelve different flavours in her repertoire. They come in three different box sizes. She also supplies weddings, having baked macarons for more than 20 nuptials since Summer 2021.

Local suppliers include Andrew's Ingredients, Cavanagh Free-Range Eggs and Johnson Brothers.

Claudia is interested in doing business with delis, hotels and restaurants.

**WHERE TO BUY** Markets and events, order by direct contact. See below.

**AWARDS** Great Taste 1 star 2022 Coconut Macaron  
Great Taste Awards 2021 - Salted Caramel Macron 1 star

**Sales Contact:**  
**Get in touch:**

Claudia Kingsnorth  
t: 07393 844 316  
e: [info@madamemacs.co.uk](mailto:info@madamemacs.co.uk)  
w: [www.madamemacs.co.uk](http://www.madamemacs.co.uk)  
instagram: madamemacs



# Melting Pot Fudge



## WHAT THEY DO

Manufacture gourmet handmade fudges in a range of natural flavours.

Melting Pot Fudge specialises solely in the manufacture of a quality handmade fudge. It is a family business based in Belfast, run by three sisters Cathy, Jenny and Dorothy. They made fudge throughout their childhood and in 2004 they decided to turn their passion into a business and the Melting Pot brand of fudges was launched.

The sisters ethos is 'less is more'. They keep it simple from the ingredient list right through to the packaging. The production process is also very simple, just like it was when they were growing up. The fudges are made in open pots and each small batch is hand beaten. This gives the Melting Pot fudge its uniquely smooth and creamy texture.

They come in a range of 10 different flavours and 6 vegan flavours. Ten of these flavours have won Great Taste Awards.

The sisters feel that their success is because they stay true to their roots, they only want to make fudge but make the best fudge possible.

## PRODUCT RANGE

Their range of fudges is available in a selection of pack sizes and are ideal for the gift market, trade, wholesale, retail and corporate customers. They also make a range of own label fudge and bespoke flavours for many recognised customers.

## HOW TO BUY

St. Georges every weekend. Various local independents. National Museums of Northern Ireland and many National Trust properties in N.I

## DELIVERY RADIUS

Across NI and the UK. Distributor and wholesale business across Europe.

## AWARDS

SALSA

x10 Great Taste Awards across the product range

## Sales Contact:

### Visit us:

### Get in touch:

Dorothy Bittles

The Old Boiler House, 28 Ballymacarrett Road, Belfast

t: + 44 (0)28 9073 2100

e: [contactme@blackthornfoods.co.uk](mailto:contactme@blackthornfoods.co.uk)

w: [www.blackthornfoods.co.uk](http://www.blackthornfoods.co.uk)





# Morelli's Ice Cream



## WHAT THEY DO

Award Winning Ice Cream, Sorbet and Frozen Yoghurt

Morelli's manufacture more than fifty flavours of ice cream, sorbet and frozen yoghurt at their production plant in Coleraine, Co. Derry. The Italian family distributes their products all over Ireland and still operates their own ice cream parlours on the beautiful North Antrim Coast.

Morelli's ice cream is made using a unique combination of a traditional Italian recipe and Irish dairy ingredients from the famous Ballyrashane Creamery. Best selling flavours include Double Cream Vanilla, Honeycomb & Mint Chocolate Chip. More unusual flavours include Irish Black Butter, Caramelised Hazelnut, Kinderelli Unicorn. Morelli's also makes limited edition seasonal flavours as well as a new 'Two Tone Twist' range which combines two flavours together for a complete taste sensation.

Still very much a family affair, it's the fourth generation of the family now at the helm. The latest products in the range is a Dairy Free and Vegan ice cream called 'Liberio', The Italian word for Free. The product range has three flavours, Vanilla, Chocolate Strawberry and is made using Plant Cream which gives a great texture and mouth feel. This range is also totally allergen free.

## PRODUCT RANGE

Scoop Ice Cream 4.75 Litre Napoli, Catering/ Foodservice ice cream 4 Litre Pre-Filled ice cream for retail 2 Litre, 950ml & 125ml

A complete range of sundry items, packaging and accessories

## HOW TO BUY

Direct from own distribution, Brakes Foodservice, Family Owned Outlets, Official Branded Stores, Independent Retailers, Tesco & Morrisons UK Enquire directly with them for further information

## DELIVERY RADIUS

## AWARDS

Throughout the years, Morelli's has achieved many awards and accolades. The awards that are most significant are those that have been won at the ICA National Ice Cream Competitions. These awards are judged by industry peers. Morelli's has achieved over twenty major prizes at these competitions in recent years, with the most significant in 2019 when Morelli's famous Double Cream Vanilla ice cream was crowned National Champion. Morelli's has also been awarded an impressive total of fifty-five Gold Stars from the Guild of Fine Food's Annual Great Taste Awards as well as the regional Golden Fork Award in 2021 for their Caramelised Hazelnut ice cream. The company has also achieved six top prizes in the Blas Na H'Eireann Irish Food Awards. The Morelli family also holds an unbroken Guinness World Record which was achieved in 2011 as part of the company's Centenary celebrations.

## Sales Contact:

## Visit us:

## Get in touch:



Daniela Morelli - Kerr

27 Sperrin Business Park, Ballycastle Road, Coleraine, BT52 2DH

t: 028 7035 7155

e: info@morellisices.com

w: www.morellisices.com



# Noisy Snacks



## WHAT THEY DO Savoury Snacks

Noisy Snacks develop and sell award winning, innovative, healthier snacks that offer a fun way of snacking on the go in our single serve packs or at home in our sharing size pouches.

## HEALTHIER SNACKS WORTH SHOUTING ABOUT...

Every pack of Noisy Snacks is an adventure waiting to happen. It's the chance to try something new, surprise yourself and — most of all — make some noise!

Noise is our secret ingredient because every time you shake a Noisy Snack, you activate the extra seasoning we put in our packs.

Our snacks are made using all natural ingredients and sustainable materials, they are high in protein and low in calories and the range is also all Vegan.

HFSS Approved ✓ Low Kcals ✓ High Protein ✓ Vegan ✓ Gluten Free ✓  
Adventurous flavours ✓ All Natural Flavours ✓ 100% Recyclable Packs ✓  
Sustainable Materials ✓

**PRODUCT RANGE** Savoury Snacks, Air-Roasted Peanuts, Roasted Coated Chickpeas, Crunchy Broad Beans.

**HOW TO BUY** WH Smith's, Tesco NI, Tesco Ireland, Spar, Amazon.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



Neil Hubbard  
ATEC Enterprises Ltd, 98 Old Eglisli Road, Dungannon BT71 7PG  
t: + 44 (0)7714487288  
e: [neil@noisysnacks.com](mailto:neil@noisysnacks.com)  
w: [www.noisysnacks.com](http://www.noisysnacks.com)



# Rhiannon's Cakes And Bakes



## WHAT THEY DO

Homemade personalised cakes, cupcakes cookies, traybakes and breads and 4 bakery shops based across NI (Portadown, Moira, Richhill & Belfast)

Rhiannon Woolsey is a busy mother of three who learned to bake in her parents' coffee shop "Esther's" in Portadown. As orders grew for her home-based cakes after she had her children, she took the plunge, gave up her part-time job as a classroom assistant, bought a cabin and set up in her back yard. That was the first business premises and now there are four in Portadown, Richhill, Moira and Stranmillis. The original portacabin is now The Cabin Shop in Scotch Street, Portadown.

The Cabin Shop offers a wide selection of homemade treats including: Scones, Soda Farls, Wheatena Bread to the array of freshly homemade traybakes and cupcakes which are becoming increasingly popular with our customers. Coffees, Tea, Luxury Hot Chocolate and other hot drinks are also available to buy from the Cabin Shop.

She and her growing team make personalised cakes and cupcakes, cookies, traybakes and breads daily in their bakery, and transport them each morning to their 4 shops across Northern Ireland. They get supplies locally from Orchard Eggs, Country Preserve Jam and Davison's Apples.

5-star Food Hygiene Rating

## NEED TO KNOW

The Cabin Shop in Scotch Street is now open every Thursday, Friday and Saturday from 9am-4pm. Parking is available in the youth centre car park, directly behind Scotch Street Filling Station, 106 Moy Road, Portadown, Co. Armagh, BT62 1QP.

The Moira shop opens every Tuesday-Saturday from 9am-4pm with late night opening on Thursdays to 7.30pm.

The Stranmillis Belfast shop has seating for 6 inside and 2 tables of 2 outside. Open Tuesday, Wednesday & Thursday from 10am-8pm and Friday/Saturday from 10am-6pm.

Their latest bakery counter is in Woods' Supervalu on Main Street, Richhill, Co. Armagh. Opening times are Tuesday-Saturday from 10am-5pm. There is a wide selection of homemade traybakes, cupcakes, cookies, breads and Johnson's Coffee, Tea and Hot Chocolate available each day.

## HOW TO BUY

Apart from the four shops mentioned- Today's Scotch Street- Armagh and the Shed Restaurant on Hammond's Road in Lisburn.

**Sales Contact:**  
**Get in touch:**

Gordon Woolsey  
t: 0759980605 e: [rhiannonscakesandbakes@outlook.com](mailto:rhiannonscakesandbakes@outlook.com)  
w: [www.rhiannonscakesandbakes.co.uk](http://www.rhiannonscakesandbakes.co.uk)  
facebook: /RhiannonsCakesandBakes  
instagram: /rhiannons\_cakes\_and\_bakes  
tiktok: /rhiannonscakesandbakes



# Tayto



**WHAT THEY DO** Make mighty fine crisps to make people #TaytoHappy

We don't know about you, but we would walk backwards to Ballygally for a bag of Tayto Cheese and Onion Crisps. As Northern Ireland's number one crisp brand, the iconic yellow packet is synonymous with great taste and great fun as Tayto lovers munch their way to happiness.

More than 60 years later, Mr Tayto has concocted tasty new recipes bursting with flavour and launched new ranges including luxurious hand cooked Craft crisps in tantalising flavours such as Sweet Chilli & Red Pepper and Amarillo Chilli & Lime, a poppin' new Popcorn range, a cheesy new corn snack with a whole lot of bite - 'The Big Cheese' - and a range of ridged crisps 'Rough Cut' for intense taste. Not forgetting of course Tayto's much-loved snack range including spicy Bikers, High Fives, Curry Chips, Rollers, Onion Rings and Spirals - there's a packet to make everyone #TaytoHappy.

Naturally it takes a lot of potatoes to produce more than 5 million bags a day. The spuds are sourced from local farmers and stored in 1 tonne wooden boxes at Tayto Castle, before they clean peel, slice, fry, flavour and pack them. Exported to more than 40 countries, Tayto is a proper Taste of Ulster no matter where you are in the world.

Affiliated Companies: GW Trading +44(0)1724 281222; Red Mill Snacks +44(0)1724 281222, CTO Holdings Ltd +44(0)1536 204200; Sirhowy Valley Foods Ltd +44(0)1536 204200

**HOW TO BUY** Nearly every shop in Northern Ireland (and in 40 countries around the world!)

**Visit us:**

Tayto Group Ltd. Tandragee Castle, Tandragee,  
Co. Armagh BT62 2AB

**Get in touch:**

t: + 44 (0)28 3884 0249

e: [info@tayto.com](mailto:info@tayto.com)

w: [www.tayto.com](http://www.tayto.com)



# The Brownie Barn

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## **WHAT THEY DO** Home-baked brownies

Rhonda Charlton-Slade knows everything there is to know about making Brownies. She bakes them using a recipe she perfected over many months and is always coming up with new ways to use her brownies like her Brownie Scotch Eggs, Giant Brownie Ferrero and dessert boxes, and new flavours – most recently raspberry and pink gin, and espresso martini.

She makes them in her kitchen at her home in Newtownabbey and makes sure to use local ingredients such as butter, local free-range eggs and local flour, as well as local products in the various flavours, including Armagh cider in cider caramel and North Coast Smokehouse salt in her salted caramel.

**PRODUCT RANGE** Brownies of over 30 different flavours, Brownie Scotch eggs, Giant Brownie Ferrero, Brownie pops and more. The product list is constantly evolving!

**HOW TO BUY** Products are available to buy at events or can be ordered online via the Facebook Page. A website is also currently under development so brownies can be ordered and delivered by post – updates on progress can also be found on the Facebook page and other social media pages.

**Visit us:**  
**Get in touch:**

The Brownie Barn, 1 Ballyduff Rd, Newtownabbey BT36 6PA  
**e:** [thebrowniebarn@yahoo.com](mailto:thebrowniebarn@yahoo.com)  
**u:** [www.thebrowniebarn.co.uk](http://www.thebrowniebarn.co.uk)  
**facebook:** [/thebrowniebarnni](https://www.facebook.com/thebrowniebarnni)  
**twitter:** [@Thebrowniebarn1](https://twitter.com/Thebrowniebarn1)



# The Chocolate Manor



## WHAT THEY DO

The Chocolate Manor is Northern Ireland's leading artisan producer of personalised chocolates, specialising in bespoke chocolate creations for hospitality, events, weddings, corporate and promotional gifts, and retail.

From their purpose-built kitchen within the Chocolate Shop in Castlerock, the team work with clients to design and deliver a range of tailored chocolates to suit their individual needs. From handcrafted discs that adorn desserts, to favours and gifts that really make an impact, the Chocolate Manor assists 4 and 5 star hotels, fine dining restaurants, event organisers and PR agencies with indulgent personalised chocolates that truly impress.

Retail stockists can choose from the extensive range of tantalising chocolate bars, produced from the finest Belgian chocolate, to the ever-popular hot chocolate stirrers - available in a selection of tempting flavours. Using an innovative chocolate printing process, chocolate bars with NI sayings, or your own message/design, are ideal for those wanting to offer a truly unique chocolate product on their shelves. The distinctive 7 disc box offers an assortment of decadent chocolates, which can also be personalised for seasons and occasions, as well as for individual gifting. Bespoke lollipops, boozy pots and chocolate postcards are also available for retailers.

The newest addition to the range is a collection of delicious chocolate truffles and creams - presented in a range of eco friendly boxes, or delightful tins - these were presented as a gift to King Charles III on his first visit to the province as monarch. The tins can also be tailored to your own design or for seasonal campaigns.

In Castlerock, you can also join the team for hands on chocolate making experiences - named Best Food & Drink Experience in 2022.

## HOW TO BUY

Visit The Chocolate Manor in Castlerock, online at [www.thechocolatemanor.com](http://www.thechocolatemanor.com) and contact to discover stockists in your area

**Visit us:**  
**Get in touch:**

3 Main Street, Castlerock, Co. Londonderry BT51 4RA  
t: 07919 332843 (by appointment only)

e: [talktous@thechocolatemanor.com](mailto:talktous@thechocolatemanor.com)

w: [www.thechocolatemanor.com](http://www.thechocolatemanor.com)

facebook: The Chocolate Manor (NI)

twitter: @ChocolateManor instagram: ChocManor



# The Creamery Can



## **WHAT THEY DO** Ice-Cream

This family-run coffee shop and ice-cream business is the 10th member of Economusee in Northern Ireland. By visiting a workshop, tourists and visitors will gain an enhanced experience; learn about the history of the craft and the business; the enthusiasm of the artist, along with the added opportunity of meeting the artisans face to face and discovering the beauty and authenticity of the products made and sold onsite.

The Creamery Can ice-cream is made on the farm beside the coffee-shop, just off the Frosses Road near Glarryford in Ballymena.

Hugh Reid, who is passionate about his ice-cream said: "Alyson and I researched and trialed recipes to combine our organic milk and cream with other ingredients such as locally produced fruit and berries. Our ice-cream is made on the farm to the highest quality to ensure that consumers enjoy the velvety smoothness and the creamy richness".

Tours of the workshop by appointment only

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



Hugh Reid  
30 Station Road, Glarryford, Co. Antrim BT44 9RA  
**e:** [hugh.reid@hotmail.co.uk](mailto:hugh.reid@hotmail.co.uk)  
**w:** [www.thecreamerycan.com](http://www.thecreamerycan.com)



# The Milk Parlour



**WHAT THEY DO** Make and sell dairy ice-cream

The Milk Parlour situated within the grounds of Glenarm Castle and is a new Ice Cream Lab making incredible ice cream with milk from the only pedigree Shorthorn Herd in Northern Ireland.

The whole dairy milk they use in their products comes from Tannybrake Farm. They get Northern Ireland butter from Andrew Ingredients and their ice-cream wafers come from Wafer Enterprises.

You might try their Salted Caramel Brownie flavour on your first (of many) visits. Their collaborations are also really interesting like their Suki Tea ice-cream infused with elderflower or the Matcha Latte one. The mango sorbet is a great dairy free option, but there are MANY more.

We absolutely love that they call the cows that produce the milk the Cowdashians!

**PRODUCT RANGE** A range of ice-creams and sorbets

**HOW TO BUY** Glenarm Castle

**OPENING HOURS** 11am - 5pm seven days a week

**Visit us:**  
**Get in touch:**



12 Castle Demesne, Glenarm Castle, Glenarm BT44 0BD  
**t:** 07793 291310  
**e:** [enquiries@themilkparlour.co.uk](mailto:enquiries@themilkparlour.co.uk)  
**w:** [www.themilkparlour.co.uk](http://www.themilkparlour.co.uk)  
**facebook:** /Themilkparlour-108531304342106





# Drinks





# Bailies Handroasted Coffee



## WHAT THEY DO

Bailies offers one stop coffee services for coffee shops and the hospitality industry, including coffee, equipment, maintenance, barista training, brew classes and sales support.

Bailies Coffee Roasters have been producing specialty coffee in Northern Ireland for over 25 years. Their aim is to craft world-class coffee experiences that honour the skilled labour of their farming partners across the globe with dignity and fairness.

For their farming partners, Bailies are more than just a coffee roaster, they're a committed, integral part of what they do. To deliver exceptional coffee, Bailies foster ethical, sustainable, long-term relationships with some of the world's finest coffee farmers.

Bailies will support you in every aspect of your coffee journey. They have a hands-on approach to customer service, with barista trainers, coffee-tasting specialists, and machine engineers.

The Authorised SCA Trainers at Bailies can help develop your barista skill set along with your passion for coffee, all from their specially designed training facility in Belfast. Recognised as Northern Ireland's first SCA Premier Training Campus.

Home coffee enthusiasts can buy Bailies coffee, home equipment and learn new brew methods as well as buying the latest gadgets via its web shop which offers one off purchases, subscription offers, gifts and brew classes.

Bailies also supply and service the world's leading brands of espresso and filter coffee equipment. Their team of 4 full-time engineers, with over 40 years of combined experience, operates 7 days a week, 365 days a year, covering Ireland and the UK. They are certified technicians for La Marzocco, Rex Royal, Mahlkonig, Mazzer, Conti Espresso, Kees Van der Weston, Marco, Bunn, Victoria Arduino and more. Holding parts and stock for all machines.

Home coffee enthusiasts can shop for all their coffee needs on Bailies website, which offers espresso blends, single origins and microlots, coffee subscriptions, gifts, training classes and much more.

## DELIVERY RADIUS AWARDS

Ireland and Europe

32 stars from the Great Taste Awards

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



Sales Team  
Unit 1, 27 Stockman's Way, Belfast BT9 7ET  
**t:** 028 90 77 1 535  
**e:** [info@bailiescoffee.com](mailto:info@bailiescoffee.com)  
**w:** [www.bailiescoffee.com](http://www.bailiescoffee.com)  
**twitter:** @BailiesCoffeeCo



# Baronscourt Brewing Company



## WHAT THEY DO Craft Beer for Craft Beer Drinkers

Baronscourt Brewing Company is situated in the scenic Baronscourt countryside of County Tyrone. They specialise in creating flavoursome artisan craft beer. The business was co-founded by John Wauchob and Adam Colhoun.

The brewery prides itself on using only the freshest and highest quality ingredients to produce full flavoured craft beer, ideal for food pairing. The ethos of the business is to produce top quality beers to go with a range of sweet and savoury dishes.

The brewery works with renowned chefs from across Ireland to continuously strive for new and exciting flavour combinations. Since their establishment, Baronscourt Brewing Company has been lauded immensely by craft beer and food experts locally and internationally, with one commenting 'it's definitely the best red ale I've ever tasted and probably the nicest stout'.

Positive comments like these have provided Baronscourt Brewing Company with the reputation of being one of Northern Ireland's best craft beer producers for food pairings and tastings.

**PRODUCT RANGE** Huntsman Wheat beer 4.5% abv, The Last Stag Red Ale 4.7% abv, Black Sheep Stout 5% abv, Pheasant's Hop IPA 7% abv, Irish Wolf Golden Lager 4% abv.

**HOW TO BUY** Bars, Restaurants and Off-licences throughout Northern Ireland with more to follow. See the website for the full list.

### Visit us:

38c Baronscourt Rd. Newtownstewart, Omagh,  
Co. Tyrone BT784EY

### Get in touch:

t: + 44 (0)7734 267164

e: [baronscourtbrewing.co@gmail.com](mailto:baronscourtbrewing.co@gmail.com)

w: [www.baronscourtbrewery.com](http://www.baronscourtbrewery.com)



# Basalt Distillery



## WHAT THEY DO

The distillery home to Giants Basalt Rock Gin

Basalt Distillery represents a departure from traditional craft distilling with an emphasis on the latest sustainable process, cutting edge technology and an unrivalled focus on precision. The distillery was established in 2020 by James Richardson and Martha Garbe who both have a background in chemical engineering. The dramatic basalt coastline of Northern Ireland inspired their first product, Giants Basalt Rock Gin that just launched in July 2022.

Giants Basalt Rock Gin is forged just a stone's throw from one of the world's most captivating geological wonders: The Giant's Causeway. The basalt rock beneath the distillery provides a natural filter for the water in their own 600ft borehole, imparting millions of years of disruptive volcanic activity into every drop of gin they make.

Inside the distillery itself, state-of-the-art technology delivers energy efficiency and ultimate precision. Every microsecond, milligram and millilitre are meticulously measured for maximum quality - achieving liquid perfection in every bottle. Once distilled, Giants Basalt Rock Gin is left to rest for five weeks, allowing the complex flavour compounds to mellow, producing a unique, perfectly balanced three-dimensional gin.

Giants Basalt Rock Gin is created using a precise recipe of botanicals, designed to capture the spirit of our volcanic coastal geology - the epitome of controlled chaos. The flavour profile is citrus forward and juniper rich, balanced out with a long, warm spicy finish while a distinctive savoury saltiness is left on the palate inspired by the local causeway botanicals of kombu royale and sea buckthorn.

As alcohol is key to transferring the complex flavour of the botanicals into Giants Basalt Rock Gin, the 50.1% abv allows for a greater transfer of flavour compounds into the finished liquid, creating the perfect flavour balance and the highest quality spirit.

Giants Basalt Rock Gin is now available in over 65 stockists across the UK and is also available in the Republic of Ireland, Sweden and France.

The bottles alone are a work of art, but the spirit inside is truly special.

## WHERE TO BUY

Scan the QR code to view our list of stockists

**Visit us:**  
**Get in touch:**

14 - 16 Seneril Road, Castlecatt, Bushmills BT578TS  
t: 07446 878498 or 07747303070  
e: [martha@basalt-distillery.com](mailto:martha@basalt-distillery.com)  
or [james@basalt-distillery.com](mailto:james@basalt-distillery.com)  
w: [www.basalt-distillery.com](http://www.basalt-distillery.com)



# Belfast Coffee Company



**WHAT THEY DO** Manufacture and supply Belfast Coffee products to retail across Northern Ireland and export markets

You may not know that Belfast has a long-standing association with coffee. The city, which has such a proud industrial heritage, was in no small part fuelled by regular cups since the 1800s.

The Belfast Coffee Company a family business has two signature blends roasted in small batches. The beans are locally roasted in the shadow of the Harland and Wolff cranes.

Our PREMIUM coffee offerings all have an 80+ cupping score.

The Titanic blend is a Brazilian Arabica bean – nutty with hints of caramel sweetness. The Samson blend is a Colombian Arabica bean – smooth, rich and full-bodied.

The Belfast Coffee Co produces a range of premium 100% Arabica instant coffee and a instant Mocha which is a coffee and chocolate blend.

We love the gorgeous branded yellow mugs which would also make great keepsake gifts of your visit.

**PRODUCT RANGE** Samson and Titanic Roasted beans available in Whole bean and various grinds. Samson & Titanic Premium instant coffee with micro ground coffee Titanic Instant Mocha Coffee

**HOW TO BUY** Across Northern Ireland in more than 50 retail outlets and restaurants including Sawers, Arcadia Deli , Creative Gardens, Spar and Cyprus Avenue

Visit us:  
Get in touch:

430 Upper Newtownards Road, Belfast, BT43GY  
t: 07500827531

e: [info@belfastcoffee.com](mailto:info@belfastcoffee.com)

w: [www.belfastcoffee.com](http://www.belfastcoffee.com)

facebook: /thebelfastcoffeeco twitter: @belfastcoffeeco/



# Boatyard Distillery



## WHAT THEY DO

### Gin and Vodka distillery

Boatyard Distillery Ltd is an award winning farm-to-bottle distillery located in Northern Ireland on the shores of Lough Erne in Co. Fermanagh. It is the first working distillery in Enniskillen since 1887. The director and founder, Joe McGirr, has years of extensive experience in the spirits industry across London and Scotland. He was brought up on a farm outside Enniskillen and he had always loved the idea of using his knowledge and experience to start a distillery in the area he was raised. Now the cows eat the spent grain from the spirits.

For the Boatyard Double Gin, organically produced wheat spirit is macerated for 18 hours with 8 different botanicals. It is brought to life with earthy tones from the family farm foraged botanical, Sweet Gale.

As the Double Gin spirit runs off the still they introduce a unique juniper filtration process. The collected spirit has pure water added to it before resting for a minimum of 2 weeks before they bottle and label.

Boatyard Old Tom Gin is the first of its kind to be launched in Ireland. It is made using Boatyard Double gin, rested for a minimum of 4 months and then Fermanagh honey is added. It has notes of candied lemon peel, vanilla and cinnamon spice, with a silky orange finish.

Boatyard Vodka is the first seed-to-sip vodka in Ireland. Made using organic Irish wheat grown in Co. Kildare, each bottle can be traced back to the farm and field it came from. It has a creamy smooth character, exuding notes of black pepper, orange zest and beeswax with a subtle vanilla sweetness.

Why not book a tour to see how the magic happens?

As if their fabulous drinks weren't enough, Boatyard Gin is now in chocolate form! They've teamed up with The Proper Chocolate Company from Dublin to make a Bean to Bar Double Gin chocolate treat. It is made with organic cocoa from Tanzania and the spent gin botanicals. Pleasantly dark at 68 per cent. The first batch sold out within 20 minutes!

Why not try some with some neat gin or a gin and tonic? Or maybe all three?!!

## PRODUCT RANGE

Boatyard Double Gin, Boatyard Old Tom Gin, Boatyard Vodka, Bean to Bar Double Gin Chocolate

## HOW TO BUY

Hotels, restaurants and shops across Northern Ireland, Europe and USA. See website for full

## AWARDS

Boatyard Double Gin - International Wine & Spirits Award 2017 and 2018.  
Boatyard Old Tom Gin - International Wine & Spirits Award 2018, Boatyard Vodka - International Wine & Spirits Award 2018, World Vodka Awards 2019

Visit us:  
Get in touch:

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facebook: [/theboatyarddistillery](https://www.facebook.com/theboatyarddistillery)  
twitter: [/boatyarddistill](https://twitter.com/boatyarddistill)



# Bró Coffee



## WHAT THEY DO

They offer a coffee solutions for any environment, Retail , Office , Hospitality or Home. All backed up with the latest machinery from San Remo, La Cimbali , La Spaziale and Rex Royal all backed up with a service package to suit each customer.

Born in 2016 by coffee lover and County Down pilates instructor Brenda Johnston and her husband Michael, Bró Coffee was first conceived from the frustration of not being able to find a consistently, good cup of coffee from a garage or grocery store when Brenda was out and about.

Bró was launched in 2016 following a year of roasting trials with the aim of providing a luxury coffee brand for convenience retailers and coffee shops across Ireland.

"Bró Coffee is a highly distinctive brand supplying coffee shops, convenience retailers, garage and forecourts across Ireland. They supply a superior coffee product, roasted local in Co Down as well as everything else you require to open your own coffee shop , mobile unit or any business solution. They offer a fully branded solution or you can choose from any of their commercial blends to suit your own bespoke offering. Known for its smooth, pure taste, Bró fans can also enjoy coffee from the comfort of their own home at [www.brocoffee.co.uk](http://www.brocoffee.co.uk) with the introduction of Bró at Home and their online gifting offering all presented in their bespoke Gift Box with personalised message.

Their forecourt machines are selected for the quality and consistency of the cup they can produce from the freshly ground beans. Their wholesale customers are fully supported with an easy to use online ordering system, a customer loyalty scheme and a team of expert engineers should you need to call on them.

All of their coffee is roasted in a Loring Smart Roaster for its unrivaled efficiency and consistence , as sustainability is at the core of their business.They are the first company in Ireland to introduce fully compostable bags to their at home range and they are continually challenging how they handle their carbon footprint. They have recently planted a further 3500 trees and planted a quarter of an acre of wildflowers using their coffee grounds as compost...to offset the coffee grounds that are making its way to landfill...their kids refer to it as eco Bró.

## PRODUCT RANGE

Filter coffee, coffee beans, single origin, rare and blended coffees, reusable cups, equipment and local chocolate/coffee gift packs, corporate hampers and full commercial machinery

## HOW TO BUY

Cafes and forecourts across Ireland & order online at [www.brocoffee.co.uk](http://www.brocoffee.co.uk)

## AWARDS

Silver Blas na hÉireann 2021 & 1 star Great Taste Award 2021 House Blend

## Visit us:

The Moore Cottage, 27 Woodquarter Lane, Magheralone Road, Drumaness, Ballynahinch, Co. Down, BT24 8ND

e: [Michael@brocoffee.co.uk](mailto:Michael@brocoffee.co.uk)

w: [www.brocoffee.co.uk](http://www.brocoffee.co.uk)

facebook: /brocoffeeltd





# Craft Tea Brew Co.



## WHAT THEY DO

Fermented Healthy Tea Drinks. Core flavours include: Lightning McGreen, Assamson & Goliath, The Haymaker, The Hoptimist, Hibitual Drinker, The Turmenator

In 2018, after a few years of brewing for friends and family, Peter realised the need for a local kombucha company in Northern Ireland. With his background in the world of agri-food, industrial biogas fermenters, and a lifelong tea-geek it seemed like his two worlds were colliding in the perfect storm of unique circumstances.

As a certified Tea Champion and trained sommelier, he felt strongly about spreading the accessibility of tea and being able to deliver that experience to the masses. With that idea in mind, he also wanted to push the boundaries of what tea can be, even if it was uncharted territory. Tradition meets innovation. He set out on an adventure of discovery and invites you along for the ride. The Craft Tea Brew Co is an entity which changes and evolves upon each new development but maintains its tea-central focus.

## WHERE TO BUY

In independent stores or buy online at [www.craftteabrew.co](http://www.craftteabrew.co). Events and fairs across NI. Check Instagram for details. Various cafes, hotels and restaurants across NI including The Bullitt Hotel, Belfast, The Pocket, Flatiron, Coffee Yard, Holywood, Established Coffee, Belfast, General Merchants, Ormeau and Newtownards Roads, Harbour and Company and Pier 36, Donaghadee, Haptik, OX Cave, Woodworkers, Belfast and Henry's, Belfast and the Errigal Inn, Belfast. Yoga studios, Crossfit gyms, The Nutmeg Health food stores, Refill Quarter, Slim's Healthy Kitchen.

## AWARDS

Great Taste Award 2020- 2\* Hoptimist Kombucha, 2020-1\* for Lightning McGreen's Kombucha, 2021-1\* Hibitual Drinker, 1\* Great Taste Award 2019- Assamson & Goliath

Visit us:  
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w: [craftteabrew.co](http://craftteabrew.co) Instagram: @crafttea\_brewco



# Copeland Spirits



## WHAT THEY DO     Craft Spirit Producers

Gin is certainly the most popular spirit these days. One of the newest producers of gin in Northern Ireland is Copeland Spirits. Launched by Gareth Irvine in 2015 in County Down following a project in University and backed by a crowd-funding initiative in 2016, Copeland Gin was released to market.

County Down's local fruit is a key element to their range of Gins. Matched with their own bespoke premium gin, fruits from the farms and hedgerows are macerated and soaked to create a range of juniper-forward, fruity Gins. Packing a punch at 37.8% alcohol, their gins aren't to be missed. Available in 2 key offerings, Raspberry & Mint & Rhuberry, a mix of rhubarb & blackberry; Copeland Gin has further expanded into in-seasonal, small batch runs.

These lovingly hand-crafted ginfusions are perfect for a classic Gin & tonic or mixed as part of a cocktail. Why not try a Copeland Bramble, or add a dash of Rhuberry to your favourite Prosecco? The possibilities are endless!

**PRODUCT RANGE**     Rhuberry Gin, Raspberry and Mint Gin, Spiced Apple & Blackcurrant

**HOW TO BUY**     All NI independent off-sales, restaurants, bars and off-licences across Northern Ireland as well as Marks & Spencer NI On-line via Master of Malt.

**DELIVERY RADIUS**     NI, ROI, UK.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



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# Hinch Distillery



## WHAT THEY DO Whiskey and Gin

The name of this new distillery comes from the nearby town of Ballynahinch. Its name translated from Irish means "town of the island." There is more than a touch of Celtic spirit at work at this place where they do a range of whiskeys and gin.

For example, their Ninth Wave gin is named after a mystical place far beyond the Irish coast, said to be the home of the Sea god, Mac Lir. These islands, known as the Otherworld are invisible to the human eye, devoid of sickness and death and a place of eternal youth and beauty. They are only reached by conquering the Ninth Wave which separates the earthly world from the Otherworld.

Drinking their spirits may not literally transport you to another world but they are a taste of an ancient craft which has its own magic. The Ninth Wave is a London Dry style while their Time Collection of Whiskeys include Small Batch, Bourbon Cask, Single Pot Still, 10 year old Sherry Cask Finish, Single Peated Malt and 5 year old Double Wood.

Their Visitors Centre with its copper pagoda roof is well worth checking out.

**PRODUCT RANGE** Ninth Wave Gin, Small Batch Bourbon Cask Whiskey, Single Peated Malt, 10 year old Sherry Cask Finish Whiskey, Single Pot Still Whiskey, 5 Year Old Double Wood Whiskey

**DELIVERY RADIUS** Global

**HOW TO BUY** Bars, restaurants and off-licences across Northern Ireland. Republic of Ireland distribution with Barry and Fitzwilliam. Global sales online

**AWARDS** Gold Medals for Ninth Wave Gin at the World Gin Awards, Australian International Spirits Competition, Canadian Alberta Beverage Awards and multiple wins for whiskey and gin at the ISC and IWSC, London.

## Get in touch:

t: 07908 728710  
e: [info@hinchdistillery.com](mailto:info@hinchdistillery.com)  
w: [www.hinchdistillery.com](http://www.hinchdistillery.com)



# Johnson Brothers



## WHAT THEY DO Coffee

It was Henry Johnson back in 1913 who kickstarted this Lisburn family's obsession with coffee. Since then they've been sourcing the best beans from around the world and then roasting and blending them.

They're a globetrotting bunch. They do everything from the smooth Costa Rican, the rich Kenyan, the individual Java and Mocha, the extravagant Blue Mountain and the chic Bellagio espresso.

They also do teas, biscuits, sauces and syrups as well as supplying and maintaining the machinery to make those blends taste as good as they should. Barista training adds to the package.

There's a reason why they've been in business so long. More than a hundred years of experience in every cup. Mmmmmm.

**PRODUCT RANGE** Bags of 227g and 113g for retail. Food Service : various pack sizes pre-ground for portion controlled brewing plus whole bean in 1kg bags.

**HOW TO BUY** Online and at [www.johnsonscoffee.com](http://www.johnsonscoffee.com) Tesco/ASDA/Supervalu/Spar/Centra/Mace/All good grocery independents and at good coffee shops/restaurants/bars/hotels.

**AWARDS** Great Taste Awards 2012/13/14  
Blas na hEireann 2013/14  
Institute of Hospitality Supplier of the Year  
Institute of Marketing

**Sales Contact:**  
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**Get in touch:**

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**u:** [www.johnsonscoffee.com](http://www.johnsonscoffee.com)



# Kilmegan Cider



## WHAT THEY DO

Award winning small batch craft ciders

Irish Quality Food Awards and Great Taste Awards in 2015 were followed with further success in 2016 by becoming the first cider from Ireland to win a Trophy in the International Cider Challenge. This achievement was eclipsed a few weeks later by the results in the British Cider Championships held at the Royal Bath and West Show in Somerset, England. With over 600 ciders entered in what is recognised as the biggest cider competition in the world, Kilmegan Cider won the Dry category and went on to be crowned Reserve Supreme British Champion Cider for 2016.

Each autumn, carefully selected varieties of apples from counties Down, Armagh and Tipperary are pressed using an old traditional Rack and Cloth press at the Cidery outside the seaside village of Dundrum, Co. Down. The juice from these apples is then fermented and matured for up to twelve months before bottling. Using 100% pure juice in our fermentation and sweetening process gives a natural clean and crisp finish to all our ciders.

## PRODUCT RANGE

500ml bottles.

Kilmegan "Real" Cider (Dry) 6.8% abv.

Kilmegan "Irish Farmhouse" Cider (Medium Dry) 5.9% abv.

Kilmegan "Wild Elderflower Infused" Cider (Medium) 4.0 % abv.

## HOW TO BUY

Various off sales, restaurants, bars and hotels across N.I. Full range of stockists available on their website

## AWARDS

International Brewing & Cider Reserve Champion Trophy (silver) for Kilmegan Real Cider 2021.

(These awards are considered as the 'Oscars' of Brewing and Cider industry in the UK.)

International Cider Challenge Silver Medal for Kilmegan Real Cider & Elderflower Cider 2021

International Cider Challenge Bronze Medal for Kilmegan Irish Farmhouse Cider 2021

Great Taste 2 star award for Kilmegan Apple juice 2021

Great Taste 1 star award for Kilmegan Elderflower Cider 2021

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# Lacada Brewery



## WHAT THEY DO **Brewery Co-Op**

Lacada is a multi-award winning brewery based in Portrush. It was set up with a Community Share Offer which brought together 283 co-owners who share a love of great beer and the north coast. Since 2015 they have continually produced superb beers with eye catching names, based around local landmarks and legends.

Devil's Washtub is a beguiling dark ale that has chocolate and caramel malty notes with a hoppy and slight orange peel undertone. It scooped Best New Product 2017 at Blas na hÉireann whilst the consistently superb Utopian Stout garnered Silver in the stouts section at the same award ceremony. One of Lacada's runaway hits is East the Beast - a hoppy, fruity (think pineapple) IPA that is named after the popular surfing wave at East Strand in Portrush.

With an ever expanding roster of new beers, Lacada has established itself as the brewery to follow, and not just for their own beer. This innovative co-operative also run a real gem of a festival each autumn - the Portrush Beer and Food Festival. The packed out event is attended by some of the leading micro-breweries from across Ireland and the UK, with a diverse range of beers. With the brewers on hand to serve and talk about their beers the atmosphere is amazing.

**PRODUCT RANGE** Sorley Boy's Stash Golden Ale, Giant's Organ IPA, Stranded Bunny Stout.

**HOW TO BUY** Bars, restaurants, off licences throughout NI with more to follow; see the website for the full list.

**DELIVERY RADIUS** Ireland wide.

## Sales Contact:

Visit us:

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Laurie Davis

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e: [info@lacadabrewery.com](mailto:info@lacadabrewery.com)

w: [www.lacadabrewery.com](http://www.lacadabrewery.com)



# Longbridge Drinks Co



## WHAT THEY DO Handcrafted soft drinks and mixers

Did you know that the enduringly popular ginger ale was actually born in Belfast? Longbridge Drinks Company lays no claims to actually inventing it but what they do declare is a promise to restore this celebrated beverage to the city from whence it came.

The name comes from the Long Bridge which crossed the River Lagan from 1688 to 1841 when it was replaced by the Queen's Bridge. It was once the longest bridge in the British Isles. This iconic landmark bolstered trade and was enjoyed by strollers. Gone but not forgotten just like the ginger ale.

Belfast Ginger Ale has just carbonated water, sugar, lime juice, extract of ginger, natural ginger flavour, natural caramel and ascorbic acid. It is ready to drink by itself or as a mixer with a tippie of gin or whiskey.

Customers liked it so much they asked them to make a tonic, and so they did.

Belfast premium tonic, finalist at 2022 Blas na hÉireann, is being made in small batches and is an artisan product with a refreshing blend of botanicals, with citrus notes. It's low in sugar, while natural quinine from the Congo delivers that fresh, zingy flavour.

The newest product is a superb Belfast Raspberry and Rose which won Gold at Blas na hÉireann 2022. Like the other drinks it is made in small batches with natural botanical flavours and pure rose oil. It is the perfect balance of fruity and floral.

A superb match with gin or vodka, it also stands on its own as a delicious non-alcoholic drink which tastes a lot like a liquid version of Turkish Delight.

**PRODUCT RANGE** Belfast Ginger Ale, Belfast Premium Tonic, Belfast Raspberry and Rose - all in 20cl bottles.

**HOW TO BUY** Online, bars, farm shops and restaurants across NI

## Get in touch:

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e: Wayne@longbridgedrinks.com

**Distributed by GDK Drinks:**

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# Long Meadow Cider



## WHAT THEY DO

Craft Cider, Still & Sparkling Apple Juice & Apple Cider Vinegar

Long Meadow Cider is a true Armagh Craft Cider produced by father and son Pat & Peter McKeever. For three generations the McKeever men have been tending to the farm at Long Meadow, growing and producing a variety of apples. Their orchards are maintained all year round to create a healthy and substantial crop. Harvest season begins in August/September, once the apples are picked, they are pressed and left to ferment and mature over the winter months.

In 2012, Long Meadow Farm diversified into the cider industry producing two varieties, Medium and Blossom Burst. They have now added Limited Edition Oak Aged Cider (matured in oak barrels), Rhubarb & Honey Cider, Mulled Cider (infused with seasonal spices) as well as Still & Sparkling Apple Juice (produced from freshly pressed apples with no added sugar) and Apple Cider Vinegar (contains The Mother). All products are made from 100% apple grown and harvested on their home farm. **"FROM PLANT TO POUR - THE PERFECT DRINK"**

## PRODUCT RANGE

Medium and Blossom Burst ABV 4.5% (500ml bottles)  
Oak Aged Cider ABV 5.5% (500ml bottle)  
Rhubarb & Honey Cider ABV 4% (500ml bottles)  
Berry Blast Cider ABV 4% (500ml bottles)  
Mulled Cider ABV 4.5% (750ml bottle)  
Still & Sparkling Apple Juice (750ml & 250ml bottles)  
Spiced Apple Juice (750ml bottles)  
Apple Cider Vinegar (750ml & 100ml bottles)

## HOW TO BUY

Hotels, Restaurants, Bars, Off-licences in NI, ROI, UK, Sainsbury's NI, Exporting to EU Countries.

## AWARDS

Blas Na hÉireann Irish Food Awards 2020: Bronze Award Blossom Burst Cider  
Blas Na hÉireann Irish Food Awards 2021: Gold Award Blossom Burst Cider  
Blas Na hÉireann Irish Food Awards 2022: Gold Award Apple Cider Vinegar  
Blas Na hÉireann Irish Food Awards 2022: Silver Award Blossom Burst Cider & Rhubarb & Honey Cider  
Great Taste Awards 2022 2 stars: Blossom Burst Cider  
Great Taste Awards 2019, 2020 & 2022 1 star: Apple Cider Vinegar best NI Product (2017) with Belfast City Airport and Food NI for Blossom Burst Cider

## Sales Contact:

Visit us:

Get in touch:



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w: [www.longmeadowcider.com](http://www.longmeadowcider.com)

**Long Meadow Farm is now available for orchard and cider tours. Contact directly for further information.**





# Mac Ivors Cider



## WHAT THEY DO

Craft cider

For over 150 years the MacNeice family has been growing and nurturing apples in their orchards in County Armagh. With over 100 acres of wonderful apple trees this is no easy task.

But cider maker Greg MacNeice has learned from the best - his dad Sammy, who, like his father before him, has kept this family tradition alive. Greg is now the 5th generation apple grower.

Mac Ivors Cider Co is based in the orchards at Address where Mac Ivors Traditional Dry Cider, Medium Cider and Plum and Ginger Cider are produced.

It all starts with an apple and ends with great tasting pints of cider.

People love the deep, dry taste of our Traditional Cider, our light, fresh and fruity taste of our Medium Cider and the burst of heat and flavour in our Plum and Ginger.

**PRODUCT RANGE** Traditional Dry Cider, Medium Cider and Plum and Ginger Cider.

**HOW TO BUY** Restaurants and Bars North and South of Ireland, in 17 M&S Stores in Northern Ireland and in Tesco stores. Visit [macivors.com](http://macivors.com) for a full list of stockists.

**DELIVERY RADIUS** Over 1,000 outlets in Ireland, France, Italy, Denmark and Germany.

**AWARDS** MacIvors have won a variety of awards including three gold medals for the three cider varieties at the International Brewing and Cider Awards in 2017 as well as Gold for MacIvors Medium Cider & Silver for MacIvors Plum and Ginger Cider at Blas na hÉireann 2018

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

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**w:** [www.macivors.com](http://www.macivors.com) **instagram:** macivorscider



# McCracken's Brewery



## WHAT THEY DO

Craft beer

McCracken's Brewery established their County Armagh based brewery in September 2018. It started with their founder Ryan McCracken, 2 beers and a dream. They've since gone on to win multiple awards and expanded their team, brewery and range.

Ryan and his expanding team, craft and package all their beers onsite. At McCrackens they believe in using natural fresh ingredients which they source locally to maintain the highest quality standards and contribute to the local economy. They use only four ingredients (water, barley, yeast and hops) and brew in relatively small batches resulting in quality, full-bodied beers. Their beers are all unfiltered and naturally conditioned which ensures the natural goodness and full flavours are all kept intact. They do not use any artificial preservatives, or any other chemicals and all their products are Vegan Friendly.

## PRODUCT RANGE

Scan the QR code to view their product brochure

## HOW TO BUY

100 bars, restaurants, hotels and off-licences across Northern Ireland and Mainland UK and a further 100 outlets across Italy.

## DELIVERY RADIUS

UK-wide

## AWARDS

Irish Food and Drink Awards 2022 - Best Drinks Product of the Year

Irish Food and Drink Awards 2022 - Gold

Finalist at the 2022 Great British Entrepreneur Award

Emerging Family Business of the Year at the Eye Family Business Awards 2022

Great Taste Awards 2022 - Producer of the Year

Great Taste Award 2021 - 2\* for Irish Red Ale and Black Irish Stout and 1\* for American Pale Ale

Great Taste Award 2022 - 2\* Irish Black Stout and 1\* for Irish Pale Ale

Full list of awards are available in their product brochure (scan QR code below)

## Sales Contact:

### Visit us:

### Get in touch:



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# Moocha Kombucha



## WHAT THEY DO

Hand crafted, All natural, Craft kombucha drinks

Did you know 70% of serotonin (our happy hormone) is produced in the gut? Our gut and brain are in fact connected by millions of nerves. This connection plays a role in our mood, energy, stress and digestion to name a few.

You've probably heard about the importance of gut and fermented food. Kombucha can help contribute towards better gut health and ultimately help support optimal mood. It is a great tasty way of getting those beneficial probiotics into your system. Moocha Kombucha is made in Benburb, Co. Tyrone by naturally fermenting organic tea and a live culture. At Moocha, they handmake their kombucha from start to finish using their own homegrown scobie's. It's gluten free, vegan and most importantly all natural.

To create their unique award-winning flavours, they flavour using real fruit most of which they grow on their farm. They have a range of four delicious varieties - Original, Lemon & Ginger, Aronia Berry and Summer Strawberry. They took home a total of 5 Great Taste Awards in 2022 despite it being only their first year of entry. Their big winner was the Original Flavour kombucha which took home 2 stars. This year in the Irish Quality Food & Drinks awards, Moocha Kombucha won silver for drinks producer of the year & also won the Small Business Marketing Campaign prize.

Moocha Kombucha drinks are Vegan, Gluten-Free and come in a 330 ml glass bottle.

## PRODUCT RANGE

Original, Aronia Berry, Summer Strawberry, Lemon & Ginger Kombucha and Dehydrated Lemon & Ginger Healing Pots.

## HOW TO BUY

Online at [www.moochadrink.com](http://www.moochadrink.com)

Retail: Indie Fude, Ispini Charcuterie, Lough Erne Hotel, Killeavy Castle, Between The Bridges, Orange Box Farm Shop,

## AWARDS

Great Taste 2022, Original Flavour 2 stars / Aronia Berry 1 star / Lemon & Ginger 1 star / Lemon and Ginger Healing Pot 1 star.

## Get in touch:

t: 07821 710 141

e: [hello@moochadrink.com](mailto:hello@moochadrink.com)

w: [www.moochadrink.com](http://www.moochadrink.com)

instagram: [Moocah\\_Kombucha](https://www.instagram.com/Moocah_Kombucha)



# Mourne Dew Distillery



## WHAT THEY DO

Irish Whiskey, Craft Irish Gin, Poitín and vodkas

Mourne Dew Distillery is the first legal distillery to operate in the Mournes for many centuries.

Using a combination of conventional and their unique vacuum stills, they are able to capture the taste of the Mournes in every bottle. Their bespoke vacuum stills operate at 2% of atmospheric pressure – with temperatures as low as minus 40 degrees centigrade – allowing them to produce an incredible range of flavours and tinctures which are blended into their various offerings. Their maturation techniques and wood policy for their poitins and whiskeys are the subject of joint and ongoing research between them and Queen's University of Belfast. Currently they produce two stunning award winning Mourne Dew Irish Whiskeys, their heavenly Mourne Dew Single Malt (43% abv) characterised by a wonderfully peated element, and a smooth, triple distilled Mourne Dew Blended Irish Whiskey (40% abv). Kilbroney and Rostrevor Gins – Kilbroney Premium Irish Gin (42% abv) delivers a taste of fresh, uplifting citrus followed by elegant, rounded floral tones. Delicate juniper notes are beautifully complemented by hints of both spice and citrus, giving a long and complex finish; made possible by a fusion of sweet florals and light herbal flavours. Rostrevor Ruby (40% abv) delivers a burst of unmistakable strawberry and fresh floral aromas. A fusion of sweet raspberries and strawberries with a hint of mint.

## PRODUCT RANGE

Irish Whiskeys, Kilbroney and Rostrevor gins, Pooka poitíns and Vodkas

## HOW TO BUY

Throughout NI in independent retailers, bars and restaurants. For full stockist information please visit the website.

## AWARDS

Kilbroney: London Spirits Competition – Silver 2021 IWSC – Bronze Medal 2020 The Gin Guide – First Prize – Contemporary Gin of the Year 2019 Recommended from The Gin Guide 2019 Irish Gin Distillery of the Year 2019 Rostrevor: IWSC – Gold Medal, 96pts 2020 Irish Gin Awards - Speciality Gin of the Year 2019 Gin Guide – Runner Up – Flavoured Gin of the Year 2019 Gin Guide – Recommended from Gin Guide Awards 2019 Irish Gin Awards – Gin Newcomer of the Year 2019 Pooka Blend no.1: Blas na hEireann – Winner of Clear Spirits Category 2019 Pooka Hazelnut: London Spirits Competition – Silver 2021 Blas na hEireann finalist 2019 Mourne Dew Blended Irish Whiskey: London Spirits Competition – Silver 2021 Mourne Dew Single Malt Irish Whiskey: London Spirits Competition – Silver 2021

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## Get in touch:

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facebook: /MourneDew twitter: @DewMourne



# Papas Mineral Company



## WHAT THEY DO Artisan Drinks & Speciality Cordials

Papas Mineral Company is a small local manufacturer of speciality drinks and cordials based in Bangor, County Down. It came about in 1999 due to a demand for high quality drinks and cordials free from artificial flavours, colours and sweeteners. Ever since, Papas has become one of the market leaders in Northern Ireland. Customers say these nostalgic drinks remind them of their childhood.

The ever popular non-alcoholic ginger wine is made from a 100 year old recipe. It packs a mighty kick when paired with whiskey to make a “whiskey mac”, but it’s equally good mixed with soda water.

The spiced winterberry cordial is lovely with hot water in the colder months. Add it to red wine for an instant mulled wine, without the faff. The light and summery elderflower cordial is a winner with Prosecco and the newest concoction, Clove Cordial, is already a firm favourite.

**PRODUCT RANGE** Ginger Wine, Spiced Winterberry Cordial, Clove Cordial, Sarsaparilla, Elderflower Cordial, Traditional Lemonade, Peppermint Cordial and Sugar-Free Ginger Wine.

**HOW TO BUY** Butchers, farm shops and convenience stores across Northern Ireland Food fairs, St George’s Market, Belfast on Saturdays 9am-3pm.

**DELIVERY RADIUS** NI-wide.

**AWARDS** Clove Cordial won Gold at Blas na hEireann 2016  
Peppermint Cordial won Bronze in 2017 Blasna hEirann  
Spiced Winterberry Cordial won Gold at 2022 Blas na hEireann

**Sales Contact:**  
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# Punjana



## WHAT THEY DO

### Tea and tea bags

We love working with the world's best tea gardens and blend award-winning teas in Belfast that have received the highest awards possible in the Great Taste Awards. Our mission has always been to create the "perfect everyday cuppa". A tea that has superior taste and flavour but still affordable. Easier said than done...but give it a try, we think you'll love it!

In 1896, from a tea warehouse near Belfast docks, founder Robert S Thompson, trained in the art of tea tasting and soon became known for his uncompromising devotion to quality.

Today, Thompson's Family Teas, who make Northern Ireland's best-selling tea, Punjana, have been blending and packing their award-winning range in Belfast for over 120 years.

As 4th generation Thompson's, they share this passion for quality and take great pleasure in selecting teas from only the very finest gardens in Assam, Kenya and beyond. These tea leaves are highly prized and command a greater price. These are the leaves which find their way into the Thompson's blends.

It takes a certain amount of courage to choose what is best over what is most profitable, but the Thompson's stay focused on sourcing only the highest quality tea leaves, and simply can't be persuaded to do it any other way.

Their considerable success in the prestigious Great Taste Awards is undoubtedly due to their obsessive love of quality and the fact that they personally taste-test each and every blend they produce.

Alongside their Punjana blend, which launched in the 1950s with their iconic "Pick Punjana Tea" television jingle, their range of exotic loose teas have now become afternoon teas of choice in such iconic locations as the Titanic Ballroom, National Trust properties and Hastings luxury hotels.

## AWARDS

NIFDA People's Choice Award 2015 & 2017 - Punjana officially Northern Ireland's favourite food and drink product as voted for by the public.

NIFDA Best New Product 2015 - for Thompson's Signature  
3 Gold Stars in the Great Taste Awards - for Thompson's Punjana, Thompson's Irish Breakfast, Thompson's Titanic, and Thompson's Organic Green Tea, Ginger and Pineapple. Awarded over 100 Gold Stars in total from the Guild of Fine Foods since 2005  
Best Brand Marketing Award at Ulster Grocer Marketing Awards 2018

## Sales Contact:

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### Get in touch:



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# SD Bell & Co Limited



## WHAT THEY DO Tea and Coffee Specialists

They've been doing their thing for over 130 years! What started off as a general store and hardware business down in Belfast City Centre in 1887 remains Ireland's oldest independent Tea Importer and Coffee Roaster.

The hub is just down the road from Stormont at the aptly named Leaf and Berry Coffee House, Tea Rooms and Emporium. You can smell the roast in the air if you're up early enough. That's also where they blend and pack their teas, and serve their internet business and their long list of quality delicatessens, hotels and restaurant customers.

Robert represents the fourth generation of the Bell family to carry on the trade.

Check out [www.sdbellsteacoffee.com/events](http://www.sdbellsteacoffee.com/events) for details of live music events. Their Sunday Java Jive Jazz Brunch is always popular, and it's wise to book, by phone or online.

The Leaf & Berry is also available as a venue for private functions.

**PRODUCT RANGE** It is too long to mention. There are more than 30 coffees and dozens of tea bags and teas of every conceivable blend.

**MOST POPULAR** Signature coffees include their Barista 1887 Roast and most popular teas are of course their house blend "Natural Leaf Tea".

**AWARDS** Great taste Awards include Barista 1887 and Colombian Supremo "San Agustin", "Old Java" coffees and "Natural Leaf" (2 stars) and Directors' Brew teas and 1st Flush Darjeeling.

2016, 2017, 2018 AI Business Excellence Awards: Best Independent Tea & Coffees Specialists

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## Shortcross Gin at Rademon Estate Distillery



### WHAT THEY DO

Rademon Estate Distillery is the leading craft distillery in Northern Ireland. Rademon Estate Distillery is situated on one of the oldest estates in Ireland and is only a 30 minute drive from Belfast City Centre. One of Ireland's leading distilleries producing innovative, premium spirits for the discerning consumer, this stunning estate in County Down is home to the award winning Shortcross Gin and Single Malt Whiskey.

Shortcross Gin is distilled on a 450l bespoke copper pot still, slowly distilled then hand bottled, dipped in wax and hand-signed and labelled. Shortcross Gin is inspired by the rich lush grounds of the Rademon Estate, right in the heart of County Down. Wild clover, elderflowers and elderberries are foraged on the estate, to give aromatic and floral notes, apples crispness and sweet juicy hints. The recipe for Shortcross is a well-kept secret, but be assured all the typical botanicals like Juniper, Coriander, Orange and Cassia are alive in every sip. The final, and perhaps most important ingredient, is pure fresh spring water drawn from the historic well at Rademon Estate. Shortcross Gin is a truly artisan crafted product that reflects its place of production. It makes the perfect classic G&T, served with ice and a slice of orange with the best quality tonic water. Or use it as a base for the many Gin cocktails, that are now so popular.

The new state of the art visitors centre overlooking the estates' rolling hills, entertains public tours and corporate events. The space which is fully licenced indoor and outdoors, offers a wealth of scope for bespoke events from meetings, private dining and receptions. Experience the ultimate Gin Tour with a warm welcome, a tour and talk with the Head Distiller, a Gin & Tonic Masterclass with the brand ambassador. They are proud to be enticing more overseas tourists to County Down and working with other local producers in the area to create fabulous food and drink experiences. These tours have been going from strength to strength and they have another 40 planned for the first 6 months of 2018, for the coming tourist season. Over the past year, they have been gradually building up a corporate clientele, nationally and internationally.

### HOW TO BUY

Available across the island of Ireland in all great establishments, World Duty Free Airports, Aelia Duty Free, Dublin Airport, Fortnum & Mason, Celtic Whiskey Shop and O'Briens. Available online via jnwine.com. Rademon Estate Distillery Shop and at [notonthehighstreet.com](http://notonthehighstreet.com).

### AWARDS

A range of awards including San Francisco World Spirits, IWSC awards and multiple Gin Masters awards

**Sales Contact:**  
**Visit us:**

Fiona and David Boyd-Armstrong  
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# Suki Tea



**WHAT THEY DO** Speciality Loose Leaf Tea, Herbal and Fruit Tisanes

Established 2005, Suki Tea is proper tea - "Tea as it Should Be"!

Co-founders Oscar Woolley and Anne Irwin, alongside their small team, have been blending tea leaves from all over the world at their warehouse on Belfast's peace line since 2007.

Their award-winning range is exported as far as Japan, and Norway, with blends that include: Belfast Brew, Apple Loves Mint, Earl Grey Blue Flower and a plethora of rare white and green teas.

Striving for ethical perfection, in 2013 they were the first company in the UK to launch triple certified teas - Fairtrade, Organic & Rainforest Alliance. They sell award winning natural loose leaf teas and pyramid teabags to cafes, restaurants, shops, deli's, spa's, health food stores and hotels throughout Europe. They even have an iconic teapot which doesn't drip.

**PRODUCT RANGE** Black, Green, White, Oolong, Pu-Erh, Herbal and Fruit Infusions  
Great Taste Award Winning, Fairtrade, Organic, Rainforest Alliance, Triple Certified.

**HOW TO BUY** Weekend stall at St George's Market, [www.suki-tea.com](http://www.suki-tea.com) and too many others to list!

**DELIVERY RADIUS** Worldwide.

**AWARDS** The company has 35 Great Taste Award stars under their belt, with 7 products gaining awards in 2016, including 3 Gold Stars for Oolong Orange Blossom and Ayurvedic herbal tea in 2016, and 2 gold stars for their tingly whole peppermint and Indian Spiced Chai. Great Taste Awards 2021 - Gold for Earl Grey Blue Flower, Silver for Peppermint and Bronze for Apple Loves Mint Tea.

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# Tempted Cider Company



## WHAT THEY DO

Craft Cider from pure pressed apple juice

Tempted Irish Craft Cider, a family business founded by Davy and Janet Uprichard, is an Irish craft cider championing local produce and technique. Inspired by Davy's childhood memories making wine as a hobby with his father, Tempted Cider was established in 2009. Davy, a horticulturist by trade, set up a small cidery at the family home and began pressing apples. This humble hobby kick-started a mission to make the world's most-loved and enjoyed craft cider and now, Tempted Cider is the most-awarded cider in Ireland with five styles in its range and Davy's passion for celebrating local apples poured into every, single drop.

The five ciders in the range include: Tempted Dry, Medium Dry, Sweet, Strawberry and Elderflower. The range is crafted by fermenting pure apple juice from Armagh Bramley and dessert apples, plus Tipperary cider apples. Sweetened with fresh, pressed apple juice, each style in the craft cider range is 100% apple.

Each cider is available in a 500ml bottle and made to order 20 litre bag in box.

## HOW TO BUY

The award-winning range is available across NI in Tesco, Asda, Sainsbury's, Winemark and Russell's Cellars. Also available to purchase online at Amazon and from a selection of licensed retailers and select licensed venues across NI and ROI. For more information contact our distributors, Drinksology.

## DELIVERY RADIUS

Throughout UK and Ireland.

## AWARDS

Blossom Cider and Tempted Elderflower Cider - Gold at Blas na h'Éireann 2022

Tempted Medium Dry Cider - Silver at Blas na h'Éireann 2019

Tempted Irish Cider Dry & Hard Cider - 1 Gold Star each at Great Taste Awards 2019

Tempted Strawberry - Dublin Craft Cider Cup 2019

Tempted Elderflower Cider - Great Taste Top 50 Foods List 2017, 3 stars at the Great Taste Awards 2017, Silver medals at International Cider Awards 2017 and Gold Medal at Ciderworld 2018

Tempted Dry Cider - Beoir Champion Cider of Ireland 2017 and Trophy at the International Cider Challenge 2018

## Sales Contact:

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# Titanic Distillers



**WHAT THEY DO** Whiskey Distillery / (Tourist Attraction opening soon)

The city of Belfast is synonymous with the Titanic. The Thomson Dock and Pumpouse is the new home for Titanic Distillers. The whiskey and vodka and how they are made will be the focus of Titanic Distillers visitor attraction when it opens.

There you will be able to taste the whiskey and vodka which you can buy online now at [www.titanicdistillers.com](http://www.titanicdistillers.com). It is also for sale in several stockists across Northern Ireland including Hastings Hotels, The Duke of York, Bittles Bar, A Friend at Hand, The Grange and the Dark Horse.

The whiskey itself has the light, sweet vanilla note of Irish grain whiskies, with the deep, rich spice of triple-distilled malts. There is a hint of peat smoke with a long, lingering finish. The Collectors Box would make a really special gift.

Instead of being a traditional potato or grain-based spirit, Titanic Distillers Premium Irish Vodka is distilled using the finest hand-picked Irish sugar beet from Co Wexford and Co Antrim, and cut with pure local spring water from Co Down.

Taste the Blood, Sweat and Years that have gone into these premium spirits.

**PRODUCT RANGE** Titanic Distillers Premium Whiskey, Titanic Distillers Premium Vodka

**AWARDS** Gold at The Spirits Business Vodka Masters 2022 for Premium Irish Vodka

Visit us:  
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# The Echlinville Distillery Ltd



## WHAT THEY DO

Craft award winning premium spirits in the heart of Co. Down and provide an immersive visitor experience through distillery tours and tastings.

Craft award winning premium whiskey, gin and poitin in the Ards Peninsula. Echlinville provides immersive visitor experiences through distillery tours and tastings and has recently expanded its visitor offering with the addition of the Distiller's Rest Café and Walking Trails

The Echlinville Distillery became Ireland's first field-to-glass distillery and the first new distillery in Northern Ireland for more than 125 years when the first spirit trickled from its stills in August 2013. Echlinville has since established itself at the forefront of Ireland's spirits renaissance and is home to some of the country's best known spirits including Dunville's Irish Whiskey, Jawbox Gin, Weavers Gin, Echlinville Gin and Bán Poitin.

Echlinville is Ireland's first true farm distillery, with all its new make spirit distilled from barley grown, harvested and floor malted by hand on the distillery farm. They are the only distillery in Ireland to malt their own barley in this old, traditional way - just as their whiskey forefathers would have done.

Echlinville is an independent, family-owned distillery with its roots firmly in the Ards Peninsula. That sense of place is at the heart of the distillery's ethos and the team is committed to placing Co. Down firmly on the world whiskey map.

Echlinville are proud custodians of three historic heritage whiskey brands - Dunville's Irish Whiskey 'The Spirit of Belfast', Old Comber Whiskey and Matt D'Arcy's Irish Whiskey. Throughout the 1800s these brands helped build an Irish Whiskey industry that was the envy of the world. Echlinville has now brought these 'lost' whiskeys back to life, ensuring their rightful place at the forefront of Ireland's whiskey renaissance.

## PRODUCT RANGE

Echlinville Irish Pot Still Gin, Weavers Gin, Jawbox Gin, Dunville's Irish Whiskey (for full product range visit [www.dunvilleswhiskey.com](http://www.dunvilleswhiskey.com)), Old Comber Whiskey, Matt D'Arcy Irish Whiskey, Bán Poitin, Feckin Drinks Co.

## HOW TO BUY

Distributed to on and off-trade throughout Northern Ireland, the Republic of Ireland and UK via Hi-Spirits. Echlinville's products are exported throughout Europe, North America, Asia and South Africa.

## AWARDS

Echlinville has won a around 70 international awards and accolades since it was established in 2013. Recent highlights include Weavers Gin being named Best Irish Classic Gin (World Gin Awards 2022). Dunville's Irish Whiskey has won more than 40 accolades from the World Whiskies Awards, Irish Whiskey Awards and San Francisco World Spirits Competition, with Dunville's Three Crowns currently holding the coveted title of Ireland's Best Blended Whiskey (World Whiskies Awards 2022)

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# Whitewater Brewing Co. Ltd



## WHAT THEY DO

Hand-crafted ales, lagers and stout in casks, kegs, cans and bottles. The Brewing Company was established in 1996 on the family farm in the heart of the Mourne Mountains, near Kilkeel. Since then, the craft beer scene has really taken off, and Whitewater produces some of the best brews around. In 2017 they moved to a purpose built 15,000sq ft brewery in the beautiful area of Castlewellsan. Whitewater as always strived to excel at their craft, continually adding new and innovative equipment not only to enhance the product but also moving to reduce their carbon footprint. A string of awards have followed including their Imperial Stout winning The Golden Fork at the Great Taste Awards for the Best Food and Drink product from N.I. They make sure to use only the finest ingredients in their range of ales, lager and stout. Once you taste them, you'll be hooked.

## PRODUCT RANGE

Belfast Lager / Belfast Ale / Belfast Black / Maggies Leap / Hen, Cock & Pigeon Rock / Clotworthy Dobbin / Hoppelhammer / Copperhead / Bee's Endeavour / Ewe Rebel / Strip Back Lager. Whitewater also produces a range of Hard Seltzers these are naturally fermented and flavoured. Passionfruit and Peach / Coconut and Raspberry / Yuzu / Grapefruit and pineapple.

Seasonal: Whitewater / Hinch Distillery - Whiskey Barrel Aged Stout. All good bars, restaurants, off-licences and supermarkets throughout Ireland (North and South).

## HOW TO BUY

## AWARDS

The Golden Fork in the Great British Food Awards For "Best Food & Drink from Northern Ireland 2019" \*Ewe Rebel IPA; Frankfurt International Trophy - Grand Gold competition winner /

European Craft Beer Cup, Hungary - Silver Cup / Great Taste Awards; \*Hen, Cock & Pigeon Rock;

Great taste Awards; \*Maggies Leap IPA; Irish Quality Drink Awards - Highly commended / Great

Taste Awards \*Belfast Lager; Great Taste Awards / Winner Irish Quality Food & Drink Awards /

International Beer Challenge - Silver \*Belfast Ale; Great Taste Awards /

International Beer Challenge - Bronze \*Belfast Black; Great Taste Awards

\*Hoppelhammer; International Beer Challenge - Bronze

## Visit us:

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# Wild Atlantic Distillery



**WHAT THEY DO** Whiskey, Gin and Vodka Distillery, Gin School, Cocktail Classes and Distillery

Brothers in law Brian and Jim Nash are passionate about maintaining the long history of independent, traditional and craft distilleries in Ireland and particularly County Tyrone where they are based.

In 2019 a team from whiskeyonline.com discovered a cache dating back to the mid-1800s. It's not far from where the distillery was built. 2021 marks the 100th anniversary of the Watt lockout in Derry, which effectively ended a golden era of whiskey production in the region. One hundred years on, and Wild Atlantic Distillery is reviving the traditional whiskey production of this region.

The wild, rugged and beautiful land around the Wild Atlantic Distillery nurtures the perfect conditions for creating & ageing their traditionally crafted Irish whiskey.

The Atlantic Ocean provides the botanicals for their unique gin. It is inspired by the Porcupine Bank - a natural wonder 120 miles off the west coast.

Their vodka is infused with Amalfi lemons and inspired by the warrior Queen Maeve of Connaught. She was known as She Who Intoxicates.

Why not try your hand at making your own gin with a Gin Class, go on a Distillery Tour or learn some new cocktails in our cocktail class with these small-batch spirits?

**PRODUCT RANGE** 188 Cask Club Whiskey, 1921 Whiskey Club, Wild Atlantic Irish Vodka, Wild Atlantic Irish Gin, Gift Cards

**HOW TO BUY** Online, Off-Licences, Bars, Hotels, Restaurants, Shops across Northern Ireland

**AWARDS** World Gin Awards 2021 Best Northern Irish Contemporary Gin 2 Bronze at the IWSC 2021 for our Wild Atlantic Irish Vodka

**Visit us:**  
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# Woodlab Distillery – Symphonia Gin



## WHAT THEY DO Handcrafted spirits

This is where nature and science meet in a very happy pairing. Ric Dyer has a PhD in Organic Chemistry and worked in the pharmaceutical industry for thirty years.

In 2016 he decided to follow his other passion, food and drink, and use his knowledge of science and quality to produce an innovative series of spirits using ingredients from the local area, combined with cutting edge chemistry processes.

The bespoke process he uses retains flavours which are often lost during traditional distillation.

The science then turns to drinkable art as the various flavours are carefully balanced in a series of unique compositions.

This all happens at Woodlab Distillery in Moy, County Tyrone where Ric lives with his wife Fiona, dog Jasper and their cats and chickens.

They call the range Symphonia because each botanical is distilled individually to create a series of flavour notes which are composed into their award winning range. On site tours are available including a compose your own gin evening and cocktail masterclass.

Such a good life!

**PRODUCT RANGE** Irish Dry Gin, Irish Apple Gin, Irish Raspberry Gin Liqueur, Irish Apple Rum, Gin candles and gift sets

**HOW TO BUY** Uluru restaurant, Armagh; Vineyard off-licence, Belfast; McAnerney's Armagh; Emersons, Armagh and online

**AWARDS** The Symphonia selection has won a range of awards including Great Taste, Irish and World Gin awards as well as World Rum Awards

## Visit us:

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# Convenience





# Avondale Foods



## WHAT THEY DO

Coleslaws and potato salads, soups, vegetable accompaniments, sauces, noodles, porridge and doughballs

Avondale Foods was established in 1965 by brothers Harry & Derek Geddis, who remain at the helm of the company in its sixth decade of trading. Today Avondale Foods is a leading manufacturer of coleslaw, supplying approximately 30% of retail packs of coleslaw in Great Britain. As well as prepared salads, the company also manufactures fresh soups, vegetable accompaniments, porridge, sauces, dough balls and noodles. Avondale Foods is home to Country Kitchen soups and salads including Northern Ireland's best loved Vegetable Broth and coleslaws.

Product development is at the heart of the company's continued success, taking favourites such as coleslaw and spicing it up to create a Tex Mex style Chipotle Coleslaw, a perfect addition to pulled beef brisket or fish tacos.

This year the company's continued development in salads has been recognised, gaining awards in the Irish Quality Food Awards and Blas na hEireann.

## HOW TO BUY

Aldi, Asda, Booths, Dunnes Stores, Iceland, Lidl, M&S, Morrisons, Musgrave Group, Ocado, Sainsburys, Spar NI, Tesco, Waitrose.

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# Carlisle Fresh Food



## WHAT THEY DO Food to go

Carlisle Fresh Foods is a food producer based in a facility in Crossgar, Co Down.

Their team of enthusiastic professionals pride themselves on producing real food for every occasion. Their bank of tried and tested recipes can be provided in Family, Catering or single packs offering value for money as well as quality.

At Carlisle Fresh Foods, they believe that great food can only be made with fantastic ingredients and they insist upon using quality, locally sourced products including meat, potatoes and vegetables from County Down.

Evolved over decades, the Carlisle group of businesses has become a diverse collection of essential providers, offering everything from kerosene to family food, from boiler pellets to Beaujolais.

Yet as different as each of the businesses might be, there is a golden thread that links them; a business asset that can't be bought or created.

Each is Carlisle-owned. Each one benefits from the trust and respect earned by the other. Each is part of the family.

## PRODUCTS

They produce a wide range of handmade, tasty favourites including Pies, Ready Meals, Soups, Salads, Sides, Pizzas and Desserts.

## WHERE TO BUY

Carlisle Fresh Foods, Ballynahinch as well as some other outlets. Look for the Eat Well Everyday label.

Visit us:  
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# Carol's Stock Market



## WHAT THEY DO

A range of all natural stocks and bone broths made from high quality, locally sourced ingredients, using traditional methods

After a highly successful career as a Stock Trader in the financial markets, Carol decided to pursue her passion for "Stocks" of a different kind. With an obsession for promoting a healthy lifestyle, Carol launched her very own Stock Market, sharing her knowledge of the benefits to health and happiness of creating tasty food using a range of delicious, traditionally made, all-natural stocks, and collagen-rich bone broths.

Authenticity is key to her approach. Using methods which have been handed down through the generations, Carol takes the highest quality, locally sourced ingredients which she simmers for hours to create the base for soups, gravies, stews, sauces and many healthy, delicious recipes.

Carol's Bone-Broths, made using all-natural beef, free-range chicken, free-range turkey, and free-range pork are both nutrient and collagen-rich with a unique velvety texture that can only come from long, slow cooking. They provide the perfect foundation for healthy home-cooked meals as well as a soothing restorative hot drink.

In addition, Carol's vegetable stock and mushroom broth are instantly recognisable for their fresh, elegant, clean flavours which add extra character to any dish, whether meat-free, or otherwise.

The range of products from Carol's Stock Market are low in salt, contain no additives or preservatives and are gluten, dairy, soy and sugar free. Packed full of nutrition, they provide a delicious addition to a healthy diet.

## PRODUCTS

Beef Stock, Chicken Stock, Vegetable Stock and Beef Bone Broth, Mushroom Broth, Turkey Bone Broth, Cottage Bone Broth, Mushroom Broth. The Product range also includes multi-award-winning variety and multi-pack options.

## WHERE TO BUY

List of stockists on [www.carolsstockmarket.com](http://www.carolsstockmarket.com). Online ordering available anywhere nationwide and to UK mainland.

## AWARDS

Blas na h'Eireann Awards 2022: Chef's Larder Award for Free Range Chicken Stock & Beef Stock,, 1 gold star Great Taste Awards 2020, Great Taste Awards 2020- 2 gold stars for Vegetable Stock. Best in Ireland John and Sally McKenna's Guide 2020, Natural Chicken stock Blas na h'Eireann 2017 Gold Chef's Choice - Beef Stock 1 gold star Great Taste Awards 2017

## Sales Contact: Visit us:

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# DELI\*LITES



## WHAT THEY DO

DELI LITES are Ireland's leading Food-to-go supplier as well as exporting to the UK, European and Middle Eastern markets.

DELI LITES was established by husband-and-wife entrepreneurs, Brian and Jackie Reid, almost 25 years ago and has grown to become a leading Irish food on the move manufacturer.

The company employs more than 200 people and operates from a state-of-the-art production facility in Warrenpoint with Grade AA+ BRC Accreditation.

We have a wide range of customers throughout Ireland, the UK, Europe and further afield ranging from convenience stores, major supermarkets, foodservice, hospitality and tourism venues, travel sites and major coffee chains.

We believe Irish food is the best in the world and our mission is to enable consumers to experience it globally.

Our range of superior quality products includes gourmet sandwiches, wraps, salads and luxury traybakes along with an impressive heat-to-eat range under our brand Planet Café which has been created for international export.

We have a strong brand presence underpinned by a reputation for delivering quality, chef-led, innovative solutions.

DELI LITES has been recognised in major awards including the British Sandwich Association's Sammies Awards for 2021 where we were awarded 'Manufacturer of the Year' title and in 2022 when we received the coveted Sandwich Designer of the Year and Business Development Awards. In 2022, our Beets & Spirulina Crunch Pot received a Gold Award as well as the prestigious Overall Product of the Year at the Irish Quality Food Awards.

Brian and Jackie and their team attach significant importance to corporate responsibility and the business is currently on course to achieve B Corp certification and is actively working towards net-zero by 2025.

## AWARDS

2021 Sammies Millitec Manufacturer of the Year Award, Two Gold Star Great Taste Award, Blas na hÉiréann Silver Award, 3x Irish Quality Food Awards

2022 HM Homegrown Top 50 Businesses NI, Sammies Business Development Award and Sandwich Designer of the Year, Great Taste Award and Bronze, Gold & Product of the Year at Irish Quality Food Awards.

## Sales Contact:

### Visit us:

### Get in touch:



Barbara Hawkins - Commercial Manager UK & Ireland  
Unit 1 Milltown Industrial Estate, Warrenpoint, Newry BT34 3FN

t: +44 (0)79 1741 2021

e: [Barbara.hawkins@delilites.com](mailto:Barbara.hawkins@delilites.com)

w: [www.delilites.com](http://www.delilites.com)



# Galberts



## **WHAT THEY DO** Chilled ready-to-eat convenience products

Galberts offer a delicious and convenient range of chilled food products and meal accompaniments across a broad spectrum of categories, including salads, dips, breads, and traditional desserts. Delivering consistent high quality when it comes to taste has enabled Galberts to remain a trusted and well know brand across Ireland.

At Galberts taste is the No. 1 priority and for over 30 years Galberts have focused on bringing great tasting products to households across Ireland. The Galberts product range is made fresh the traditional way and products handmade at the factory in Derry/ Londonderry include Wet salads, dips, garlic bread range & traditional desserts. Committed to innovation, the range is continually being refreshed and updated to keep up to date with current trends, catering for both the retail and foodservice sectors.

## **PRODUCT RANGE** Wet Salads, Dips, Meal Accompaniments including Garlic Bread offerings, Garlic Spread & Traditional Desserts

## **HOW TO BUY** Products are available across major retailers across Ireland including Asda, Dunnes, Spar, Supervalu, Centra, Mace & Tesco stores.

## **AWARDS** BRC Grade AA accredited.

### **Visit us:**

Unit 4, Glenaden Complex, Altnagelvin Industrial Estate  
Trench Road, Co. Londonderry BT47 2ED

### **Get in touch:**

**t:** 028 9262 0200

**e:** [info@galberts.com](mailto:info@galberts.com) **w:** [www.galberts.com](http://www.galberts.com)

**facebook:** [facebook.com/galberts](https://facebook.com/galberts)



# Just Good Grub



## WHAT THEY DO Meals to go

JustGoodGrub was established in 2018 by fellow chefs and life long friends Mark Haughey and John McCartney. With a combined experience of over 50 years in the Food Service / Hospitality Industry their aim was to provide high quality restaurant standard meals to shops and retail outlets.

While working in restaurants and hotels in their early years, they then moved into delis about 15 years ago and have seen a big change in tastes, trends and habits. With no compromise on quality, they produce over 10,000 meals weekly to over 70 independent retailers throughout Northern Ireland.

As well as the 30 lines they produce for distribution they also have another 70 plus sold exclusively in their Deli in Newry and their Café / Deli, The Food House Banbridge. This includes 6 different fresh soups, 6 different hand produced delicious salads, many high-quality family and tasty individual meals plus their healthy low fat, low calorie range called Just Guilt Free.

They are now into their third Christmas of taking orders for their fully cooked ready to heat and serve Family Christmas Dinner, again with no compromise on quality. This can be ordered through their social media channels.

## OPENING HOURS Monday to Friday 8am – 6pm, Saturday & Sunday 8am – 4pm

Visit us:  
Get in touch:



J2 Win Business Park, Newry BT35 6PH  
t: 07483310257  
e: [info@justgoodgrub.com](mailto:info@justgoodgrub.com)  
w: [www.justgoodgrub.com](http://www.justgoodgrub.com)  
facebook: /JustGoodGrubNewry





# Karri Kitchen



**WHAT THEY DO** Ready Meal Producer, specialising in South-East Asian Cuisine

South-East Asian cuisine is delicious, but it takes time and knowledge to get the recipes right. That's why we're so happy that Karri Kitchen do the work for you. Based in Portadown, Co, Armagh.

Established in 2017 by Shera McAloran, one of her passions is cooking healthy, family-friendly food.

Together with her team they have six main dishes and they add seasonal specials too. All of their food is healthy and is perfect for those who want to eat a balanced diet.

The flavours might be South-East Asian but as with all Food NI members, they use local produce where possible. Suppliers include Lynas Foods, M&W Meats and Gilfresh Produce.

They are for sale in 19 stores across Northern Ireland with new stockists all the time. You can order online, too.

**PRODUCT RANGE** Mango Chicken Curry, Nutty Chicken Satay, Black Pepper Beef, Chow Mein Chicken Noodles, Spicy Coconut Chicken Curry and Firecracker Noodles

**HOW TO BUY** Online and at many convenience food stores across Northern Ireland, such as Spar, Supervalu, Costcutter as well as some small local Northern Irish owned, independent stores

**Visit us:**  
**Get in touch:**

21 Carn Road, Carn Industrial Estate, Craigavon BT63 5WG  
t: + 44 (0)28 3886 8252

e: [beverley@karrikitchen.com](mailto:beverley@karrikitchen.com) / [orders@karrikitchen.com](mailto:orders@karrikitchen.com) /  
[accounts@karrikitchen.com](mailto:accounts@karrikitchen.com)

w: [www.karrikitchen.com](http://www.karrikitchen.com) **facebook:** /karrikitchen



# Morrow Foods



## WHAT THEY DO Pates, stews and broths

Morrow Foods started making pates in 1996 and since then they have added stews and broths to their range. Morrow Foods always has a focus on delivering good quality gastronomic products that are free from additives and preservatives.

They work closely with local suppliers ensuring that only the best ingredients are in their pates, soups and stews. Everything is made fresh each day and usually gets to customers on that same day. Their soups with a spud are especially popular. The soups are microwaveable and have a shelf life of 14 days. The stews last for up to 18 days. The pates have a shelf life of 21 days. The stews and pates are suitable for home freezing.

The company has grown from a 'one man with an idea and a love of good, down to earth food' operation to employing several people.

Contact them if you would like them to come up with a bespoke product.

## PRODUCT RANGE Irish Stew, Beef Stew, Vegetable Broth with a Spud, Chicken Broth with a Spud, Chicken Liver Pates.

## HOW TO BUY Online and at Tesco, Sainsbury's, ASDAs and other retail outlets across the UK and Ireland.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



Graham Morrow  
Unit 1, FBIC, 45 Tullywiggan Rd, Cookstown, Co. Tyrone BT80 8SG  
t: + 44 (0)28 8676 3559  
e: [accounts@morrowfoods.com](mailto:accounts@morrowfoods.com)  
w: [www.morrowpate.co.uk](http://www.morrowpate.co.uk)



# Naturo Natural Pet Foods



## WHAT THEY DO Natural Dog and Cat Food

The Mackle family have been creating high-quality pet food in County Armagh, Northern Ireland for 50 years. Naturo Natural Pet Food is part the family business, Mackle Petfoods, who are proud to be the only major pet food brand in the UK & Ireland that is 100% family owned.

Working closely with leading nutritionists, Naturo Natural Pet Food's recipes contain the best high quality, 100% natural ingredients, with added vitamins and minerals, meeting the nutritional needs of a healthy and happy pet. No added artificial colours, additives or flavourings are used.

Naturo Natural Pet Foods are committed to sourcing ingredients locally, where possible, to ensure full traceability back to the farms of our reputable suppliers. All meat is processed to the same standard as those used for human consumption, and there are no poorly digestible animal products, bulking agents or synthetic chemicals used in Naturo products.

This is good, wholesome food for your pet.

Clean bowls every time!

**PRODUCT RANGE** Natural Dog & Cat Food, Wet Dog Food, Dry Dog Food, Puppy Food, Senior Dog Food, Wet Cat Food

**HOW TO BUY** Online and at Tesco, Asda, Sainsburys, Dunnes Stores, Supervalu, B&M, Home Bargains, Costcutter, Spar, Mace, Centra, Nisa, Today's Local, Nearby and other independent pet shops

Visit us:  
Get in touch:

38-40 Corrigan Hill Road, Moy, Dungannon, Co. Tyrone BT716SL  
t: + 44 (0)28 8778 4641  
e: [customer@nigoodfood.com](mailto:customer@nigoodfood.com)  
w: [www.naturopetfoods.ie](http://www.naturopetfoods.ie)  
facebook: /Naturopetfood instagram: /Naturopetfood



# Reuben's Meals



**WHAT THEY DO** Producer of healthy ready meals sold directly to the public via home delivery

How often do you think that you would eat more healthily instead of reaching for the often- calorific, easier option if the food were prepared for you ready to enjoy? If you didn't have to do the shopping and the cooking, wouldn't that be even better?

Enter Reuben's Meals who do just that. They make a range of healthy ready meals which you can have delivered to your home or work.

You may remember the name Reubens from the sandwich bar and deli they used to own in Belfast? Noticing a gap in the market for quality, healthy, and convenient meals Jerry and Danielle Lee launched their meal plan delivery service.

Originally working from the kitchen in their Linenhall Street Deli, they began with 6 customers and a vision for something bigger. They slowly built up our client base, to allow them to continue to provide the same high standards which we have always strived for. All of their food is freshly prepared by their team of chefs using only fresh, local produce from suppliers including McAtamney Meats and Ewing Seafoods.

Fast forward 18 months and they sold both of their delis and moved into a modern food preparation kitchen and production line, where they are producing thousands of meals per week for delivery all over Ireland. In addition to this they are developing a range of meals for sale in retail stores.

**PRODUCT RANGE** Weight Loss and Weight Maintenance/Gain Meal Plans

**Visit us:**  
**Get in touch:**



1, Derriaghy Industrial Estate, Belfast BT17 9HU  
**t:** + 44 (0)28 90 611039  
**e:** [orders@reubensmeals.co.uk](mailto:orders@reubensmeals.co.uk)  
**w:** [www.reubensmeals.co.uk](http://www.reubensmeals.co.uk)  
**facebook:** /reubenshealthymeals



# Scotts Crispy Onions



## WHAT THEY DO Unique range of flavoured Crispy Onions

Made with fresh onion, Scott's Crispy Onions, are a fast, hassle free way for you to add a 'restaurant' style topping or side to your meals and snacks at home. Ready in as little as 30 seconds, and with 5 mouthwatering flavours to choose from, the only hard part will be deciding what's your favourite flavour! You can enjoy Scott's Crispy Onions anytime with the launch of their new snack pot.

Scott's Crispy Onions are produced in Coleraine, as part of the locally renowned, family fruit & veg wholesale business, Sydney B Scott & Sons. The family has worked hard over the last few years perfecting the product and developing it's unique range of flavours.

It's fair to say that Scott's Crispy Onions are 'No Ordinary Onions' - taste them and see!

**PRODUCT LIST** Crispy Onions 90g Retail Pack available in Original (available in Gluten Free), Steak, Thai Chilli, Smokey Bacon and Salt & Chilli | Catering Pack 200g or 250g | 40g Snack Pot available in Original, Steak and Salt & Chilli.

**HOW TO BUY** Convenience stores, independent retailers, Multiples and all good deli counters and butchers, NI and ROI.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**



Richard Scott  
96 Moneybrannon Road, Aghadowey, Coleraine BT51 3SL  
t: 078 0327 1140 or 028 7086 8192  
e: [sales@scottscrispyonions.com](mailto:sales@scottscrispyonions.com)  
w: [www.scottscrispyonions.com](http://www.scottscrispyonions.com)  
facebook: /ScottsCrispyOnions twitter: @CrispyOnions1s



# Tasty Grub Club



**WHAT THEY DO** Heat to eat pre-made meals delivered straight to your door. The Tasty Grub Club do exactly what they say. Yummy food which needs to be just heated up, delivered to your door. That door can be your home, your workplace or a pick-up point.

How it works is that you pick your meal plan or individual dish, order and the team of chefs prepare it, it is dropped off and then you heat to eat.

Think Salmon, Ginger and Soya Noodles with Wok Veg, Cheesy Lasagne with Coleslaw or even a full Sunday roasts among the many options.

Local suppliers include Rockvale Poultry, Parkgate Grass Fed Beef and potatoes from local farmer WJ Beatty.

There are Hearty Meals packed with wholesomeness and bursting with the flavours of your childhood favourites. You can do a Meal plan with Set Menu of Healthy Balanced Meals under 500 calories. Load up on the protein or personalise your order with 'The Extra Stuff' to include sides, sauces, sweets and treats.

**WHY TASTY GRUB CLUB:** Made fresh daily by real local chefs using local quality ingredients. New dishes every week. Really tasty grub

**HOW TO BUY** Order online and connect on socials.

**DELIVERY RADIUS** Tasty Grub Club cooks fresh and delivers straight to your door or workplace on a date of your choice - this includes the WHOLE of Northern Ireland and the Republic of Ireland.

Your TASTY meals will be delivered in insulated cool boxes to keep your meal at the perfect temperature. TGC's great delivery partners will give you a 1-hour time slot notification via text for your delivery.

**Visit us:**  
**Get in touch:**

108b Hillhead Road, Ballyclare, Co. Antrim BT39 9LN  
**t:** + 44 (0)28 93 345606  
**e:** [jenni@tastygrubclub.com](mailto:jenni@tastygrubclub.com)  
**w:** [www.tastygrubclub.com](http://www.tastygrubclub.com)  
**facebook:** [/tastygrubclub.com](https://www.facebook.com/tastygrubclub.com)  
**twitter:** [/tastygrubclub](https://twitter.com/tastygrubclub)



**instagram:** [/tastygrubclub](https://www.instagram.com/tastygrubclub)

# Farms, farm shops and delis









# Ashvale Farm Shop



## **WHAT THEY DO** Agri-food production, farm shop and tea-room

This Farm Shop offers a wide selection of local agri-food and farm based produce. They have partnered up with local artisan producers who are as passionate as they are about keeping food traditions alive. A few examples include: Abernethy Butter, Armagh Cider Company, Brighter Rapeseed Oil, Chez Emily Chocolatiers, Clandeboye Estate Yoghurt, Draynes Farm, Erin Grove Preserves, Filligans Jams Preserves and Chutneys, Johnsons Coffee, Kennedy Bacon, Melting Pot Fudge, Papas Mineral Co. and SD Bells

Many of the local brands stocked have been distinguished as Great Taste Producers.

Their fresh food produce is also locally sourced, where possible. Their honey, for instance, comes from the neighboring town of Hillsborough. Their free-range eggs and duck eggs are from Crossgar. Their tomatoes are grown locally in the village of Drumbo, whilst their potatoes hail from nearby Comber. Their fresh produce is gathered at its best each and every morning, ensuring customers receive only the highest quality local yields.

Perhaps most importantly, the farm shop is the perfect location for them to showcase and stock their own homemade produce, all lovingly prepared on the premises. From delicious daily baked breads (e.g. wheaten, focaccia), renowned homemade pies (mince, chicken & ham, steak), mouth-watering meals (chicken curry, sweet and sour chicken, Irish stew, peppered beef, lasagnas, chicken and broccoli bakes etc.) to delightful desserts, delectable cakes and scrumptious tray bakes.

**OPENING HOURS** Farm Shop 9am- 5pm, Tea Room 9am- 4:30pm and Little Shop 10am- 5pm.

**Visit us:**  
**Get in touch:**

11 Old Ballynahinch Road, Lisburn BT27 5PE  
**t:** 07764250171 or + 44 (0)28 9263 8099  
**e:** [info@ashvalefarmshop.co.uk](mailto:info@ashvalefarmshop.co.uk)  
**w:** [www.ashvalefarmshop.co.uk](http://www.ashvalefarmshop.co.uk)



# Corries Farm Butchers

ESTD 1977

# CORRIES

FARM BUTCHERS

**WHAT THEY DO**  
products and pies

Seven farm shops serving their own meat, ready meals, cooked

Drumhilla Farm is the Corries' home farm on the Ards peninsula near Newtownards. This is where the idea for quality food production and retail sales through their seven stores in Greater Belfast and North Down came about. You can buy a wide selection of the finest cuts of meat, fresh salads (only available in the Hollywood shop's Deli Counter), cheeses (only available at the Hollywood shop with the Artisan Cheesemonger), lasagnes, award winning pies and bakes at those stores which are in...

Ballyhackamore 380 Upper Newtownards Road, Belfast Tel: 028 9065 0645

Cherryvalley, 30 Gilnahirk Road, Belfast Tel 028 9079 5905

Hollywood, 40 - 42 High Street Tel 028 9042 4281 (NB opens 9am-6pm Mon to Thurs

Newtownards, Regent Street, Tel 028 9181 2135

Ormeau Road 439 Ormeau Road Tel 028 9064 0298

Dundonald 59A Comber Road, Tel 028 9048 0055

For a super gift idea, why not give a voucher for a Butchery Course? Just £75 to learn some tricks of this noble trade. Or a voucher for spending on any of the meat or cooked produce - the gift that keeps on giving!

Opening Hours Mon - Sat: 8.00am - 5.30pm Sunday: Closed

(Hollywood Mon-Fri 8am-6pm, Sat 8am - 5.30pm)

**AWARDS**

GTA 2017: Steak & Onion Pie 2\*, Chicken & Ham Pie 2\*, Chicken Leek & Ham Pie 2\*, Dry Aged Sirloin Steak 1\*

GTA 2018: Steak & Onion Pie with a Cheesy Champ Topping 2\*, Mince & Onion Pie 1\*, Steak & Irish Stout Pie 1\*, Dry Aged Rib Eye Steak 1\*

**Get in touch:**

e: [will@corriesmeats.co.uk](mailto:will@corriesmeats.co.uk)  
w: [www.corriesmeats.co.uk](http://www.corriesmeats.co.uk)



# Deli Creightons



## WHAT THEY DO

Grocery Stores and Delis

Creightons stores are located in South Belfast - Balmoral, Finaghy and Blacks Road.

The Balmoral store opened recently and is a 6,000 sq ft Eurospar, Butchery and Deli specialising in local products. Creightons endeavour to sell as many local products as they can source including Givan's Ham, Cavanagh Free Range Eggs and Kennedy Dry Cured Bacon. All the meat for the butchery is sourced locally from the family farm in the Clogher Valley.

A state of the art kitchen means all the food in the deli counter is produced fresh every day. The kitchen also produces an excellent range of ready meals and pre-packed salads which are sold in all the stores. Deli cooked breakfasts include soda farls and potato bread baked daily by Country Kitchen just up the road in Lisburn.

Creightons now produce their own Gelato ice cream, with a huge range of flavours - unbeatable on a hot summer's day!

## NEED TO KNOW

Open 7 days a week, Parking, Post Office (Finaghy only) Gluten-Free, Disabled Access, Wi-Fi, Baby-Changing.

### Visit us:

Finaghy: 87-89 Upper Lisburn Road, Belfast BT10 0GY

Balmoral: 2-4 Upper Lisburn Road, BT10 0AA

Blacks Road: 243-267 Upper Lisburn Road, BT10 0LN

### Get in touch:



e: [andrew@creightons.co.uk](mailto:andrew@creightons.co.uk)

t: 028 9062 3131

w: [www.creightons.co.uk](http://www.creightons.co.uk)

twitter: @MyCreightons



# Horner's Farm Shop



**WHAT THEY DO** Farm shop produce and wholesale potatoes

This is top-notch fresh produce from a local farm- the family farm, in fact. The Horner family have been working their land in Comber for over 300 years. They specialize in new Comber potato production. Varieties grown include: Homeguard, British Queens, Dunbar Standards, Pentland Squires, Maris Piper, Pinks, Blues and Golden Wonders.

They also keep 250 free range hens on the farm. The farm shop is stocked with their own potatoes and free-range hen's and duck eggs. They also grow and sell cauliflower, broccoli, Hispi and Savoy cabbages, pamphrey, carrots, parsnips, scallions, lettuce and turnips. They source fruit locally too.

Another element to Horner's business is the supply of potatoes to the retail and wholesale trade. They sell to chip shops, restaurants, other farm shops, greengrocers and many other retailers. This is fresh produce at wholesale prices. The potatoes come in 25kg bags and the minimum order is 20 bags.

**PRODUCT RANGE** Various potato varieties, free-range eggs and vegetables.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Garth Horner  
40 Coach Road, Comber, Co. Down BT23 5QX  
t: +44 (0) 28 91871 275 or +44 (0) 79 29 16 8839  
e: [shop@hornersfarm.com](mailto:shop@hornersfarm.com)  
w: [www.hornersfarm.com](http://www.hornersfarm.com)



# JD Hunter and Co, Markethill



## **WHAT THEY DO** Grocery Store and Deli

Creightons Stores took over the JD Hunter Store in Markethill, Co. Armagh in August 2022. They will continue to trade under the JD Hunter name which has been providing food and drink in the town since 1920.

Like their three South Belfast stores, the Creightons businesses specialise in local products. In the Markethill store, this includes Ballylisk of Armagh cheese, Morelli's Ice Cream and Whitewater Brewery.

A state of the art kitchen means all the food in the deli counter is produced fresh every day by the head chef.

every day. The kitchen also produces an excellent range of ready meals and pre-packed salads including a healthy eating range. Deli cooked breakfasts are also popular.

The instore butchers is well- renowned. You can order ahead by email.

**NEED TO KNOW** Open 7am-9pm 6 days a week, Closed Sunday. Parking, Gluten-Free, Disabled Access, Wi-Fi, Baby-Changing. Off Licence Post Office

**Visit us:**  
**Get in touch:**

7 Mowhan Road, Markethill, Co. Armagh, BT601RQ  
t: + 44 (0)28 37 55 1209  
e: [orders@jdhunter.co.uk](mailto:orders@jdhunter.co.uk)  
facebook: /hunterssupermarket



# Indie Fűde



**WHAT THEY DO** An independent specialist food store with the largest range of local artisan food in Ireland

Indie Fűde is a primarily a deli, but not like any other... They are local food champions ( Producers' Champion 2022, Blas Na HEireann ) who showcase our countries superb produce everyday.

All the products they sell are made in small batches and lovingly crafted across the island. Laura, Johnny & their team have munched their way through hundreds of jars, bottles and boxes to bring to the retail market their wide range of exclusively local food - from cheese and charcuterie, to jams, oils, relishes, confectionary and much more besides!

They love discovering new and delicious things.

This passion can be experienced in store in their Comber HQ, or on the Ormeau Road at their speciality cheese shop - and also online at [www.indiefude.com](http://www.indiefude.com) where you can purchase expertly curated gifts for either yourself or someone you wish to treat!

Founder and Chief Taster, Johnny McDowell, wants to share his love of local Irish food: "There are lots of really exciting products being made locally. As we know the Irish are well travelled and it's really started coming through in the food here now, every day we are seeing new and exciting flavour and taste combinations coming from our amazingly talented and creative makers. Indie Fűde hand picks the best of these and gets them to the customers allowing the maker to focus on what they do best – making this scrummy food!

Our name is a hybrid of our two main philosophies – indigenous and independent. We stock more than 750 products from across Ireland. Each one has been chosen because it is from a small batch, artisan producer. We love sourcing and tasting products and hearing the stories behind the ingredients."

Indie Fűde also specialises in bespoke corporate gift hampers, and ensures all its packaging is 100% recyclable. They have recently launched their own range of products, as well as teaming up with an Italian cheese makers to develop a range of cheese. In addition to this they offer bespoke tastings and food tours to both the public and private groups.

There's no end to the ways Indie Fűde can help to connect you to the fabulous local makers of the island of Ireland!

**Sales Contact:**  
**Visit us:**

Johnny McDowell, Chief Taster @ Indie Fűde  
30 Castle Street, Comber, BT23 5DZ  
232 Ormeau Road, Belfast, BT7 2FZ

**Get in touch:**



**e:** [johnny@indiefude.com](mailto:johnny@indiefude.com)  
**twitter:** @indiefude  
**instagram:** /indiefude

**w:** [www.indiefude.com](http://www.indiefude.com)  
**facebook:** /indiefude



# McGrath's of Annacloy



**WHAT THEY DO** Farm shop with on-site butchery unit

McGraths of Annacloy Farm Produce is a family-run business by Malachy and Karanne McGrath based in the countryside, close to Downpatrick, County Down. The McGrath family have been farming for generations since the late 1800s, and its current owner, Joseph McGrath, has a wealth of more than 70 years' farming experience.

Their farm shop has an on-site butchery unit. They have a mixture of native and continental breeds of cattle and sheep, producing high quality, and often award-winning, livestock.

In addition to their beef and lamb, they have farm fresh turkeys, available in abundance at Christmas time. They expanded their business in April 2021 when they opened their farm shop at their premises - 20 Cargagh Road, Annacloy, BT30 9AG to showcase lots of local produce including Abernethy Butter, Broighter Gold rapeseed oil and Bro Coffee to name but a few.

Their herd packs are super value and the quality is excellent. Like they say, Shop Local.

**PRODUCT RANGE** Beef, Lamb, Chicken, Turkeys (seasonal), Eggs, Pork

**HOW TO BUY** Order online and buy at the shop

**Visit us:**  
**Get in touch:**

20 Cargagh Road, Annacloy, Co. Down BT30 9AG

t: + 44 (0)7845 646326

e: [karanne1@hotmail.com](mailto:karanne1@hotmail.com)

w: [www.mcgrathsfarmproduce.com](http://www.mcgrathsfarmproduce.com)

facebook: /McGraths-of-Annacloy-Farm-Produce-



# McKee's Country Store



## **WHAT THEY DO** Farm shop

Nestled in the Craigtanlet Hills, shopping at this country store is a million miles away from a trip to your local big-name supermarket. The stuff they sell here doesn't have food miles, it has food metres. The McKees rear their own beef and pork and they grow their own vegetables. The farm has been in their family's hands since 1922. Nowadays they employ 15 people in the country store.

The vast majority of the rest of their stock is local too. We're talking ribeye steak, malteser squares, bannocks, double cream, honey lemon chicken, carrots, lemon curd, liquid chicken stock and black pudding sausages. Sounds like an ingredients list for a Masterchef invention test! You can get all of these and much, much more.

They want you to enjoy the flavour and experience of local produce without the hassle. Don't forget to grab a bite in the café. It's the law round these parts.

**PRODUCT RANGE** Bakery, Deli, Dairy, Fruit and Vegetables, Frozen Food, Butchery and Groceries.

**DELIVERY RADIUS** If you order online, they can deliver to certain areas.

**AWARDS** Rural Retailer of the Year 2011

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Colin McKee  
28 Holywood Road, Newtownards, Co. Down BT23 4TQ  
**t:** +44 (0)28 91821304  
**e:** [orders@mckeesproduce.com](mailto:orders@mckeesproduce.com)  
**w:** [www.mckeesproduce.com](http://www.mckeesproduce.com)





# Meadow Farm Shop and Tea Rooms



## WHAT THEY DO Farm Shop

The Orr family from Meadow Farm first opened a farm shop 20 years ago on the main Belfast to Downpatrick Road. It sold the farm's produce directly to customers and as business grew, Richard Orr's wife started selling home-cooked food, sweet treats and baked goods.

In 2012, the business opened its own purpose built farm shop which opened two days a week. Now, thanks to a £200,000 investment in a refurbished shop and tea rooms, it is open for 5 days a week. The tea rooms seat 30 with additional outdoor seating.

Food-wise, think rustic and wholesome. Daily specials might include traditional Turkey and Ham, Corned Beef Sandwiches, Pan-fried Sea Bass, Soups made from scratch and yummy scones.

Why not book their Rustic Afternoon Tea for a special treat?

In addition to their own farm produce, they also sell products from other artisan producers such as Broughter Gold, Glastry Farm Ice Cream and Broom Cottage.

### Get in touch:

t: 028 44831654

e: meadowfarmpotatoes@btinternet.com

w: www.meadowfarmpotatoes.com



# Millbank Farm and Farm Shop



**WHAT THEY DO** Fresh produce, veg boxes, whole foods, meat, dairy, fine cheese and more

Millbank is a sixth-generation family-run vegetable and chicken farm based in County Down. They have farmed the same land in Killinchy since 1889 and grow more than 40 varieties of crops. These include everything from swedes to squash, from carrots to kale. They supply many major supermarkets and their vegetables are also on the tables of top restaurants including OX and Deanes.

As well as vegetables, they keep sheep, broiler chickens and two Highland cows.

Their farm shop sells their produce and that of others. They have a No Waste Station where you can reuse containers for a selection of nuts, fruit and whole foods.

Quality, seasonality and a love of good food is at the forefront of everything they do. Their team are very clued up and are always happy to explain whatever you need to know.

Their online shop is open for collection from the shop and farm as well as deliveries on Tuesdays and Fridays.

**OPENING HOURS** 9am-5pm Mon-Sat

**Visit us:**  
**Get in touch:**

30 Main Street, Saintfield, Ballynahinch BT24 7AA

**t:** 07593 922906

**e:** [emily@millbankfarm.com](mailto:emily@millbankfarm.com)

**w:** [www.millbankfarm.com](http://www.millbankfarm.com)

**facebook:** /MillbankFarm **twitter:** @m/millbankfarm/



# Pheasants' Hill Farm



## WHAT THEY DO

Free range rare breeds farm and online butcher selling free range pork, bacon, hams, smoked hams, lamb and eggs, grass-fed beef, free range chickens and wild venison in season through their website [www.pheasantshillfarm.com](http://www.pheasantshillfarm.com) and their Christmas shop [www.pheasantshillfarmchristmas.com](http://www.pheasantshillfarmchristmas.com)

Here's a few tasty tit-bits about them. They started out with one Tamworth pig in 1997. Then when their neighbours got wind of it (excuse the pun) they asked about free range pork. So they got a herd. Then followed the sheep and chickens. They're all free-range, naturally reared and rare breed.

They partner other rare breed farmers in Northern Ireland with similar attitudes to farming who supply them with Irish Moiled grass fed beef, grass fed lamb, wild venison, free range chickens, turkeys, ducks and geese, as well as rabbits, pheasants, and other game birds. We just can't list everything they sell, but it's all totally delicious.

They're able to cope with all that meat because they have their own butchery on site. You have to taste their dry-cured bacon to believe how good it is. You can order online for home delivery or click and collect from the farm.

**DELIVERY RADIUS** Ireland and UK wide.

**OPENING HOURS** Order online and click and collect your orders at the farm on Fridays 2pm to 7 pm and Saturdays 2pm to 7 pm or have it delivered to your home by Parcelforce (we deliver to whole of UK and ROI). Online orders [www.pheasantshillfarm.com](http://www.pheasantshillfarm.com) and [www.pheasantshillfarmchristmas.com](http://www.pheasantshillfarmchristmas.com)

**Visit us:**  
**Get in touch:**

37 Killyleagh Road, Downpatrick, BT30 9BL

t: +44 (0)28 4461 7246

e: [info@pheasantshill.com](mailto:info@pheasantshill.com)

w: [www.pheasantshillfarm.com](http://www.pheasantshillfarm.com)

facebook: [/pheasantshillfarm](https://www.facebook.com/pheasantshillfarm)

instagram: [Pheasants' Hill Farm](https://www.instagram.com/Pheasants_Hill_Farm)

twitter: [@PheasantsHill](https://twitter.com/PheasantsHill)

pintrest: [/Pheasants Hill Farm](https://www.pinterest.com/PheasantsHillFarm/)



# The Croft Farm Shop at Erin Grove



**WHAT THEY DO** Farm Shop, Artisan Local Produce, Speciality Coffee, Brunch

Located on the outskirts of Enniskillen town, The Croft Farm Shop is a perfect representation of what can happen when you combine care and craftsmanship to restore an old milking byre and crofter's cottage whose very foundations were built when supporting local farmers and producers was firmly ingrained in everyday life. The original mortar may have been made from clay and straw, but the shop itself is built on their ethos of supporting small local producers over the mass-produced food available in our supermarkets.

With a passion for artisan fine foods, they pride themselves on their varied selection of fresh fruits and vegetables, meat from local farmers, and their own handmade jams and chutneys from sister business, Erin Grove Preserves. The rest of their products aren't far from home either: they stock a wide range of carefully selected artisan products sourced locally from Irish producers all over the Emerald Isle.

On a visit to The Croft, you will be spoilt for choice with delicious cheeses, fresh bread and cakes, and a selection of traybakes, scones and baked goods made in-house to take home or nibble on with a speciality coffee from one of their baristas.

**PRODUCT RANGE** Dairy, meat, fruit and vegetables, local sourdough, jams and chutneys, house made baked goods and breads, groceries, speciality coffee.

**OPENING HOURS** Summer: Tuesday – Saturday 10am – 5.30pm,  
Thursdays 10am – 9pm

Winter: Tuesday – Saturday 10am – 4.30pm

**AWARDS** Great Taste Award Gold Star 2022 for their house wheaten bread

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Jayne and Mark Paget  
41 Derryhillagh Road, Enniskillen, Co. Fermanagh BT74 4DW  
t: + 44 (0) 28 6632 6597  
e: [sales@thecroftfarmshop.com](mailto:sales@thecroftfarmshop.com)  
w: [www.thecroftfarmshop.com](http://www.thecroftfarmshop.com)



# The Dairy



## WHAT THEY DO

Bistro, butchers and farm shop

The Dairy is a bustling bistro, butchers and farm shop set in the heart of the Gleno valley, within a few minutes' walk of the National Trust site of Gleno waterfall and just a short drive from both Larne & Carrickfergus. The Dairy is all about handmade, homegrown and locally sourced. It's a dream come true for owner Sandra McDowell.

The stylish, modern interior is complemented by its more traditional exterior and blends in with the beautiful rural surroundings. In previous generations the building was a fully operational, traditional dairy. Over 100 years later it has been given a new lease of life.

It is important that The Dairy remains a fond part of the community and for that reason it has reused and reclaimed as much of the original building as possible; the tables have been made from old beams from the previous building, a conveyor belt from the old meal store has been reinvented as a seat in the walled courtyard at the rear of the building and some of the old tin roof has been repurposed and used throughout the hallways. In keeping with how the original dairy had its own unique products The Dairy has many bespoke products including its very own unique coffee blend, supplied by Wild Heart Coffee Roasters.

The butchers and bistro use only quality cuts of Irish meat. The grass-fed farm quality assured Dairyside Lamb and Beef is reared on The Dairy's home farm on the same grounds with the view that the lower the miles from field to the plate the better the taste and the better it is for the environment too. The farm shop stocks unique artisanal products from local suppliers all across Northern Ireland, Ireland and beyond. These range from chutneys, to chocolates, breads, sauces and sweet treats. With locally sourced meats, to using local companies to supply the bistro and shop, The Dairy pride themselves on supporting local businesses and surrounding communities. Why not try one of their local craft beers or Maids milkshakes on your next visit?

## NEED TO KNOW

Opening Hours  
Mon-Fri 9:30-16:30  
Sat 09:00-21:00  
Sun 09:30-16.30

Accepts Reservations, On Site Parking, Disabled Access, High Chairs Available, Dog Friendly, Free Wi-Fi, Serves Breakfast, Serves Lunch, Serves Dinner, Serves Dessert, Licenced, Vegan Friendly, Gluten-Free Menu, Kids Menu

Visit us:  
Get in touch:

5 Waterfall Road, Gleno, Larne, Co. Antrim BT40 3LE  
t: + 44 (0)28 28 278662  
e: [thedairy.gleno@gmail.com](mailto:thedairy.gleno@gmail.com)  
w: [www.thedairygleno.com](http://www.thedairygleno.com)



# The Farm Shop in Armoy



## WHAT THEY DO Farm Shop

Amanda Hanna owns this charmingly-named brand Jam at the Doorstep and has now opened a farmshop on a busy dairy farm just outside Armoy Village. Just down the road from The Dark Hedges in the Game of Thrones, the name honours the tradition of a farmers wife selling “jam at the doorstep” with an honesty box for extra income. Along with jam, Amanda makes chutney, curds, salted caramel sauces and puddings.

Much more than just a side hustle, her creations are multi-award-winning- the latest being another Great Taste Award for her Christmas pudding and her Sticky Toffee Pudding.

Local suppliers supported include Neills Flour, Ballyrashane butter and free-range eggs from a local farm. She also sells her Christmas puddings 6 months of the year which are available at the farm shop and at selected retail outlets.

Local farm produce and artisan food and drinks are also for sale in the shop. Check out socials for upcoming Workshops and a brand new website [www.thefarmfoodies.com](http://www.thefarmfoodies.com).

**PRODUCT RANGE** Includes Christmas Pudding, Sticky Toffee Pudding, Salted Caramel Sauce, Raspberry Jam, Lemon Curd, Cranberry and Apple Christmas Chutney, Chilli Jam and much more!

**WHERE TO BUY** The Farm Shop at 77 Ballykenver Road, Armoy, Ballymoney, Co. Antrim BT53 8RP

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Amanda Hanna  
77 Ballykenver Road, Armoy, Ballymoney, Co. Antrim BT53 8RP  
**t:** 07880 593492  
**e:** [amandahanna@btconnect.com](mailto:amandahanna@btconnect.com)



# The Poacher's Pantry



**WHAT THEY DO** Artisan food and wine farm shop at the Poacher's Pocket restaurant

This cute little place is where you will find some of the best local artisan produce all under one roof. Open since May 2014, it's next door to the new Poacher's Pocket restaurant (formerly Lisbarnett house) in Lisbane. You can pick up Peter Hannan's beef, Abernethy Butter, Broighter Gold Rapeseed Oil, Still Waters Fish and Eva Paris Macarons.

You'll also find fresh bread and scones (we love the apple and cinnamon) and locally grown fruit and vegetables in season. We saw rhubarb and Jerusalem artichokes in the outdoor boxes when we were there.

There's a sophisticated selection of wines, spirits and artisan beers too. They do soups, chowders and sauces from the restaurant kitchen as well. It's a real one-stop gourmet shop.

**OPENING HOURS** 9am-9pm every day.

**Visit us:**

The Poacher's Pocket, 181 Killinchy Road, Comber,  
Co. Down BT23 5NE

**Get in touch:**

**t:** 028 97 541589

**w:** [www.thepoacherspocketlisbane.com](http://www.thepoacherspocketlisbane.com)



# Sawers



## **WHAT THEY DO** Suppliers of fine foods

Sawers is a family business that has always prided itself on stocking an extensive range of quality foods. Established in 1897 Sawers is Northern Ireland's oldest deli and is described as an "Aladdin's Cave" of culinary delights. Sawers is as famous in Belfast as the Titanic & in fact supplied the R.M.S. Titanic with olives, cheese, game and much more for its onboard functions.

Today, Sawers continues to serve Northern Ireland the finest products from all over the world including caviar, Pata Negra Ham, foie gras, 200+ cheeses, greek olives, tapas, Italian seafood & salamis as well as gourmet hampers. Sawers has also introduced a sit-in deli with the finest fresh ingredients going into every bagel, wrap, flatbread, charcuterie board, cheeseboard and pizza.

As well as searching the globe for the best cuisine they also feel it is very important to find the best local producers and showcase their quality products.

**PRODUCT RANGE** Fresh seafood, cooked meats, gourmet cookies, cheeses, oils, honey, preserves, marmalades, mustards, teas, coffees and much, much more.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Kieran Sloan  
Unit 5-6 Fountain Street Centre, College Street, Belfast  
t: 028 90 322 021  
e: sawersltd@gmail.com





# Distributors





# Finlay's Food



**WHAT THEY DO** Manufacture and distribute quality ingredients for the food industry specialising in bakery and confectionery

You've probably eaten some of Finlay Foods' products without even realising it. This family-owned company was founded by James A S Finlay in 1970. They make and distribute an astonishing array of products for the food industry. They are based in Moira, Co. Armagh.

**PRODUCT RANGE** They do fruit fillings, jelly crystals, lemon pie fillings, custards, savoury fillings, jams, sugars, flour and oats, potato cakes, coconut, dipping jelly, macaroon mixes, crumble mix, RTU pie filling, pie glaze and seed adhesive, sugar strands and vermicelli, vinegar, humectants, cornflour and semolina, sugar replacers, treacle and syrups, glucose, marzipan, fondant icing and frosting, margarines, oils, release agents, divider oil, butter, cake mixes, bread mixes, bread toppings, concentrates, dried fruits and peels, tinned fruits and fillings, custard style fillings, macaroons pastes, chocolate and coatings, cocoa powder, colours and flavours, spices, biscuit crumb, baking and cream powders, sundries, dried onions, cornflakes and rice krispies, mallow, egg, cream stabilisers, cake emulsifiers, mould inhibitors, shelf life improvers and preservatives, seeds and nuts, improvers, pastry and dough relaxers, crumb softener, thickening agents and fillers, decorations, decorating equipment, bakery hardware.

**HOW TO BUY** Their customers range from local home bakers, high-street and retail bakeries, to the large-scale industrial bakeries.

**Visit us:**  
**Get in touch:**

29 Maghaberry Road, Moira, Craigavon BT67 0JG  
t: +44 (0)28 92 611300  
e: [info@finlayfoods.com](mailto:info@finlayfoods.com) w: [www.finlayfoods.com](http://www.finlayfoods.com)  
facebook: /FinlayFoods twitter: @FinlayFoods



# Henderson Food Machinery

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## WHAT THEY DO

Henderson Food Machinery are a leading supplier of new and used food processing and packaging machinery, at present working in partnership with food equipment manufacturers offering all types of equipment, from primary and secondary processing through to packaging and end of line

Henderson Food Machinery supply into many sectors including Meat, Fish, Poultry, Bakery, Confectionary, Ready Meals, Vegetable, Fruit, Bakery, Pet Food, Dairy and Brewing Industries. They work closely with quality suppliers of new and used machinery, when sourcing equipment on behalf of customers, they make sure a complete assessment is performed on all machines before being despatched to customers.

You will have peace of mind that when making your purchase from Henderson Food Machinery as you will receive quality equipment with the highest level of service.

Their commitment starts from the first point of contact and continues until the end with service and support.

**PRODUCT RANGE** Too many to mention!! If it is a machine or piece of kit that can be used in food or drink production, they will have it or can source it you.

**DELIVERY RADIUS** Local, National and Worldwide

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## Visit us:

Henderson Food Machinery Ltd, Unit 4, Hillfarm,  
1 Cluntagh Road, Crossgar, Co. Down BT30 9ET

## Get in touch:

t: + 44 (0)28 90 994 202

e: [sales@hendersonfoodmachinery.com](mailto:sales@hendersonfoodmachinery.com)

w: [www.hendersonfoodmachinery.com](http://www.hendersonfoodmachinery.com)



# Henderson Wholesale

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## WHAT THEY DO

Henderson Wholesale has been distributing food and grocery-related products to the convenience retail sector for over 120 years and is the largest operator of its kind in the country.

Henderson Wholesale supplies goods to all SPAR, EUROSPAR and VIVO branded stores across Northern Ireland from their local warehouses and distribution hub in Mallusk.

Henderson Wholesale prides itself on sourcing from local farmers, growers and producers in Northern Ireland and more than 75 per cent of its fresh food is sourced locally. The company collaborates with a number of local food suppliers to create new ranges of fresh foods including enjoy local, The Greengrocer's and The Kitchen as well as having NI brands and products on the shelves of its stores. Most recently, the company has listed a series of small, artisanal food producers to their local supplier roster.

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## Visit us:

Henderson Wholesale, Hightown Avenue, Mallusk,  
Newtownabbey BT36 4RT

## Get in touch:

t: + 44 (0)28 9034 2733  
e: [info@henderson-group.com](mailto:info@henderson-group.com)



# Lynas Foodservice



## WHAT THEY DO

### Wholesale Distribution

Since their humble beginnings nearly 70 years ago when the company was founded by Bobby Lynas, Lynas Foodservice has been dedicated to one word, Service.

The aim is simple, to serve their customer with the best product and the best service they can provide. That vision has seen them evolve into the largest family operated Foodservice company in Ireland and recently has supported them in their expansion into Scotland.

Their team of more than 450 staff is passionate about delivering more in everything they do - be that more service, more choice or more quality. Customers can order over the telephone or use their online ordering service which has the benefits of browsing full order history and has access to live pricing.

They make more than 8,000 deliveries a week throughout Ireland and Scotland. All of their vehicles are multi-temperature, with full vehicle tracking, providing their customers with flexibility and peace of mind. Frozen, Chilled or Ambient - it all comes on 1 delivery, 1 invoice and with full traceability.

Lynas Food Outlets are now located in Ballymena, Bangor, Belfast, Coleraine, Cookstown, Derry/Londonderry and Newry and are open 6 days a week. Each outlet stocks a wide range of quality grocery, fresh and frozen products at incredible prices which provides convenience and all the expected trade benefits in a store.

Causeway Prime is their very own craft butchery. The culture and the heritage of rearing stock on the farmlands of Ireland allows them to produce the finest cuts of meat for each and every one of their customers.

Their regional sales team are dedicated and experienced in your market and look forward to meeting the customer and sharing more about Lynas and what they have to offer.

Covering the island of Ireland and Scotland they will ensure the products you need are delivered when you need them. Foodservice is a 24/7 business and you simply order today and they deliver it tomorrow.

## Visit us:

Lynas Foodservice Limited, Loughanhill Industrial Estate,  
Gateside Road, Coleraine BT52 2NR

## Get in touch:

t: NI 028 70350600 ROI 1-800-936-086  
Scotland 0141 308 8712  
w: [www.lynasfoodservice.com](http://www.lynasfoodservice.com)



# Cooperatives, groups and councils









# Ards and North Down Borough Council



Taste Ards & North Down is the promotional name of the food and drink network supported and funded by Ards & North Down Borough Council. Ards & North Down Food and Drink Network was established in mid-2019 and now draws membership of almost 120 businesses and organisations that include producers, independent retailers, farm shops, restaurants, food experiences and food sector professionals. The primary aim of the food and drink network is to establish the area as a leading food and drink destination on the island of Ireland.

On the production side, the network attends trade shows in Northern Ireland and Republic of Ireland, engages in joint training and learning, and drives success in award-winning. Restaurants and producers participate in local food showcases, unique dining experiences and the development of new food tours and experiences. Food tourism activities run from April to October each year with a focus on the key strengths of the area as a food destination.

The areas key strengths are in seafood, healthy lifestyle produce, artisanal beef, bread-making, chilli and spicy sauces, brewing and distilling. The area is home to the Comber Earlies potato (which has PGI status), Portavogie Irish Sea Prawns, local delicacy Strangford Lough Langoustines and two of the most successful distilleries in Ireland. The network runs an annual local food and drink awards and are involved in the two main food festivals; Comber Earlies and Portavogie Tide & Turf.

Look out for the following hashtags to connect with Taste Ards & North Down:  
#TasteAND #TasteANDenjoy #TasteANDexplore #LoveANDfood

**Sales Contact:**  
**Get in touch:**

Conal Stewart  
t: +44 (0)28 9127 0069  
e: [tourism@ardsandnorthdown.gov.uk](mailto:tourism@ardsandnorthdown.gov.uk)  
w: [www.visitardsandnorthdown.com/food-and-drink/taste-and](http://www.visitardsandnorthdown.com/food-and-drink/taste-and)



# Fane Valley



## **WHAT THEY DO** Co-operative with various interests

With its headquarters located in Armagh City the Fane Valley Group is Northern Ireland's largest agricultural co-operative with interests in dairy processing, red meats, feed compounding, agricultural supplies, and renewable energy. The company, which has experienced substantial growth over the past 5 years, with over 2,100 employees located on 23 operational sites in Northern Ireland, Republic of Ireland, England and Belgium.

In recent years Fane Valley has invested heavily in product innovation and modern production facilities. Its red meat subsidiary, Linden Foods, which was named manufacturer of the year recently at the Meat Management Awards and also picked up 2014 NIFDA Best Product Winner. They continue to develop it's business in the supply of a range of 'ready to cook' meat products following a £10m investment in a new added value and retail packing facility in 2011.

Fane Valley Dairies processes 250million litres of milk per annum with an increasing proportion of this raw material being procured under direct supply arrangements with local producers. The business specialises in the production of a range of dairy ingredients including whole milk powder, skim milk powder, butter and butter oils.

**PRODUCT RANGE** Dairy: Whole milk powder, skim milk powder, butter and butter oils. Red Meat: Range of prime/retail ready beef and lamb products including edible offals. Oats: Range of bulk ingredient and retail porridge oat based products.

**DELIVERY RADIUS** UK, Europe, Africa, Asia and South America.

## **Get in touch:**

t: +44 (0)28 3752 2344  
e: [info@fanevalley.com](mailto:info@fanevalley.com)  
w: [www.fanevalley.com](http://www.fanevalley.com)



# Lough Neagh Fishermen's Co-operative Society Ltd



## WHAT THEY DO

Live, processed and smoked Lough Neagh eels, Lough Neagh freshwater fish including pollan, dollaghan and perch. Food Tours (pre-booking required)

Lough Neagh is home to the largest wild eel fishery in Europe and is also home to several species of wild freshwater fish including pollan, dollaghan (Lough Neagh trout) and perch. Traditional, sustainable fishing methods are used on the lough, which have passed down through the generations. It's about preserving a way of life, protecting the fish and safeguarding a viable commercial fishery.

Lough Neagh Eels are rightly famous. They were awarded EU Protected Name status in 2011, the first product from Northern Ireland to receive the accreditation. These tenacious creatures make their way from the Sargasso Sea in the Atlantic Ocean, carried over 6,000km on the Gulf Stream to the mouth of the Lower Bann, and then into Lough Neagh where they stay for 12 to 20 years before returning home to the Sargasso Sea to spawn. Lough Neagh Pollan has also been awarded EU Protected Name status in 2018, setting the lough apart as home to not one, but two high quality wild-caught fish bearing these prestigious EU accreditations.

On prearranged guided tours of the site, visitors are enthralled by the mythical tales that surround Lough Neagh, amazed at the epic migration journeys of Lough Neagh Eel and regaled by the stories of the tradition of fishing on Lough Neagh. To book a visit, use the link <https://www.loughneagheels.com/tours/>

## HOW TO BUY

All fish can be purchased at the Co-operatives headquarters in Toomebridge and pre-ordering is necessary for fresh product during season. Frozen product is available at all times. You can taste them in a range of restaurants and they can be ordered through a range of distributors and shops.

**Sales Contact:**  
**Get in touch:**

Paul Quinn  
t: 028 7965 0618  
e: [paulquinn@loughneaghfish.com](mailto:paulquinn@loughneaghfish.com)



# Mid Ulster District Council Food Cluster



## **WHAT THEY DO** Promote Mid Ulster Food and Tourism

Mid Ulster District enjoys an excellent reputation for fantastic restaurants, coffee shops and bars serving the best of locally produced food. It also serves as a great source of award-winning home-grown produce. With a wide range of quality products available from farm reared meat to Top-Notch Popcorn and locally brewed ales.

**Sales Contact:**  
**Visit us:**  
**Get in touch:**

Mary McKeown  
Mid Ulster District Council  
**t:** 03000 132 132  
**e:** [mary.mckeown@midulstercouncil.org](mailto:mary.mckeown@midulstercouncil.org)



# Naturally North Coast & Glens



**WHAT THEY DO** Community Artisan Markets and more

Naturally North Coast & Glens delivers a genuine community artisan market across and beyond the North Coast and Glens area in Northern Ireland. It's a platform for exceptional artisan produce and high quality hand-crafted goods created by our talented growers, food producers, artists, designers and crafters in the region.

Fresh aromas, vivid colours, eclectic treasures, buzzing crowds - a mere stroll amongst the many stalls of an Artisan Market are enough to invigorate the senses and wet the appetite. The market is for anybody who cares about the quality and provenance of the food they eat, for those that seek something different from what is found on supermarket shelves. It provides a cornucopia of exquisite handcrafted, artistic items and an opportunity to interact with the artisan who has produced them.

Their stallholders are themselves primary producers - people who grow, make, create, style, rear, craft or bake the products that they sell. As a result, the Artisan Markets have become a vast repository of culinary knowledge, artisan craftsmanship and skills from previous generations. It's a place to explore, to ask questions, to discover new flavours, stumble upon raw talent, unearth entrepreneurship, nurture bygone mastery, and to savour a unique, buzzing atmosphere.

Naturally North coast and Glens offers more than just their popular Artisan Markets, They also do touring markets, creative weekend art, craft and heritage workshops, trader workshops, membership and casual trader status, student and community trading rates and BTM canopy hire.

See the website for upcoming markets and trading information.

**Sales Contact:**  
**Get in touch:**

Shauna Mc Fall  
t: 077 2362 2008  
e: [info@naturallynorthcoastandglens.co.uk](mailto:info@naturallynorthcoastandglens.co.uk)  
w: [www.naturallynorthcoastandglens.co.uk](http://www.naturallynorthcoastandglens.co.uk)  
facebook: /NaturallyNorthCoastandGlens  
twitter: @NaturallyNCG



# Ulster Farmers' Union



## **WHAT THEY DO** Promote and support Ulster farming

Farming goes through its fair share of ups and downs, but the Ulster Farmers' Union is always there to serve its members. The Ulster Farmers' Union (UFU) is the largest democratic voluntary organisation representing farmers and growers in Northern Ireland. Its central objective is to promote their interests both at home and abroad through professional lobbying.

Today, the UFU has over 11,500 members. Members are supported by 23 regional offices and headquarters in Belfast. The Union's commercial subsidiary, Countryside Services Ltd, is located in Dungannon.

The UFU takes a close interest in rural affairs and services, and works with politicians both in the UK and internationally, and with other groups and organisations to advance rural interests. It has particularly close links with consumer groups, countryside and wildlife bodies, animal welfare organisations and academics.

The Union works closely with the National Farmers' Unions in England, Scotland and Wales, and the Irish Farmers' Association in Dublin. Collectively the UK Unions support the Bureau de l'Agriculture Britannique, giving local farmers a permanent staff presence in Brussels.

The strength of the Union is clearly demonstrated by its ability to successfully represent the wide range of interests of farmers.

**Visit us:**  
**Get in touch:**

475 Antrim Road, Belfast, Co. Antrim BT15 3DA  
**t:** +44 (0)28 9037 0222  
**e:** [info@ufuhq.com](mailto:info@ufuhq.com)  
**w:** [www.ufuni.org](http://www.ufuni.org)



# Farmers Markets



Our Food.  
Power of Good.



### Walled City Market

1st Saturday of the month (Feb- Nov inclusive)  
from 10am - 4pm



### St George's Market

Variety Market every Friday 6am - 2pm;  
City Food and Craft Market every Saturday 9am - 3pm;  
Mixture Fri & Sat Market every Sunday 10am - 4pm



### Comber Farmer's Market

1st Thursday of the month 9am - 1:30pm



### The Causeway Speciality Market

2nd Saturday of the month 9am - 4pm



### Newtownbreda Market - Inns Market

First Saturday of Each month, 10am - 2pm



### Larne Farmer's Market

Every Wednesday 8am - 1pm

### Tyrone Farmer's Markets



Dungannon (Tesco car park)



1st & 3rd Saturday of the month 8:30am - 12:30 pm



Omagh (SW College car park)



1st & 3rd Saturday of the month 9am - 1:30pm



### Folktown Market

Every Saturday 12pm - 5pm



### Castlewellan Market - Community Centre

1st and 3rd Saturday of the month 10am - 1pm



### Naturally North Coast & Glens Markets



Ballycastle Seafront area



10 April 2023 11am - 5pm



Roe Valley Specialty Market

15th April 2023 11am - 4pm



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# Street Food Members

- Coffee Angels
- Country Grill Gourmet Catering
- Crumb and Beyond
- Glaze and Roll
- Express Coffee t/a Americano Express
- The Hatch
- Hive
- Holystone Food Trailer
- Linen Hill Street Kitchen
- Lo and Slo Street Food
- Luna Coffee
- Made in Naples
- Parkgate Farm
- Posh Nosh
- Simply Irresistible
- The Box and Hound
- The Crepe Makers
- The Little Ice Cream Shop (on wheels)
- The Fancy Fox
- Vanilla Black Catering

Check out our website for more info on our street food providers





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## Useful Numbers

Food NI (Taste of Ulster)	028 9024 9449
Visit Belfast Welcome Centre	028 9024 6609
Causeway Coast & Glens	028 7032 7720
Fermanagh Lakelands Tourism	028 6634 6736
George Best Belfast City Airport Tourism Information Office	028 9093 5372
Belfast International Airport	028 9448 4848
City of Derry Airport	028 7181 0784
Belfast Harbour	028 9055 4422
Larne Harbour	028 2887 2100
Visit Derry	028 7126 7284
Coleraine Visitor Information Centre	028 7034 4723
Newcastle Visitor Information Centre	028 4372 2222
Armagh Visitor Information Centre	028 3752 1800
Translink Bus and Train Services	028 9066 6630
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**Printed**  
**by GPS Colour Graphics**  
4 Marshalls Road, Belfast BT5 6SR  
028 9070 2020  
www.gpscolour.co.uk