



Power of Good.

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/Food_NI



@Food_NI



food_ni

2024-25 Producer Guide

www.nigoodfood.com

£1.00 / €1.00



Our Food. Power of Good.



2024-25
Producer Guide

Choose local. nigoodfood.com





Producer Guide 2024-25

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.

Food NI has been showcasing Northern Ireland's food and drink since 2008- a job which we love and gives us such satisfaction. It is fair to say that we work with excellent raw material.

The people who grow, rear and make our great local produce are making headlines across the world with the sheer quality of what they do. Whether that's the grass-fed beef which grazes on our lush green pastures, our delectable dairy, our brilliant bakes or our innovative products which elevate our food and drink to world-class.

This printed Guide and our website www.nigoodfood.com are a directory of the best of the best Northern Ireland produce from meat and dairy to sweets and street food to craft drinks and delis.

Awards in the recent past include Blas na hÉireann Supreme Champion for Morelli's Mango Sorbet, Great Taste Awards, the World Steak Challenge, the World Whiskey Awards and Slow Food Awards to name very few. Our mission is to shine a light on that through tireless promotion and passion for our food and drink. Happily, that light burns very brightly indeed.



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, X and Instagram. We feature a producer member every week on our Facebook and Instagram.

Our website has been updated 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

Choose local.
nigoodfood.com





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

Neal Kelly - Chairman

Peter Hannan - Hannan Meats

Wesley Aston - Ulster Farmers' Union

Nigel Scollan - Queens University Belfast

Angus Wilson - Wilson's Country

Nigel Walsh - Ulster Bank

Jenni Gowdy - Moy Park

Adrian McGowan - Millbank Farm

Adrian Morrow - Glenarm Estate





Stars shine bright at the Great Taste Awards

★ AWARD.....

Abernethy Butter
 Ballyboley Dexter
 Baronscourt Estate
 Bertie's Bakery
 Bertie's Bakery
 Betty's Ice Cream
 Blackfire Foods
 Burren Balsamics
 Burren Balsamics
 Burren Balsamics
 Burren Balsamics
 Carnbrooke
 Crawford's Rock
 Crawford's Rock
 Crawford's Rock
 Creighton's of Balmoral
 Deli Lites
 Duke's Ultra Premium Ice Cream

Dundarave Estate
 En Place Foods
 En Place Foods
 Get er Brewed
 Get er Brewed
 Get er Brewed
 Glastry Farm
 Gold and Browne's
 Granny Shaws
 Hannan Meats
 Hannan Meats

Truffle Butter
 28 day Dry Aged On the Bone Fillet Steak
 Wild Sika Venison Burger
 Wee Sodas
 Sliced Wheaten
 Dragon Fruit Dairy Ice Cream
 Bonfire Chipotle Sauce
 Proper Digestive Biscuits
 Burger Sauce
 Black Garlic Balsamic Vinegar
 Tarragon infused White Condiment
 Wagyu Sirloin Steak
 Pickled Seaweed
 Apple Cider Vinegar with Mother
 Seaweed and Salt Chocolate
 Curried Parsnip Soup
 Vegan Beets and Spirulina Crunch Pot
 Chocolate Brownie and Honey Comb
 Ice Cream
 Christmas Pudding
 Corndale Farm Nduja Ketchup
 Isolt Chilli Paste
 Pressure to Pick Italian Pilsner
 Modern Love Pale Ale
 Frankie and Eileen's Gin
 Raspberry Ruffle Sorbet
 Gluten Free Double Chocolate Brownie
 Shut yer Gob Treacle Fudge Toffee
 Koji Sirloin
 Miso Pork Chop

Hannan Meats	Black Pudding with Bramley Apple
Hannan Meats	White Pudding
Hannan Meats	Chicken and Ham Pie
Hannan Meats	Gourmet Pork Sausage Roll
Jam at the Doorstep	Sticky Toffee Pudding
Kennedy Bacon	Dry Cured Streaky Bacon
Lacada Brewery	East the Beast
Lakeland Dairies	Ballyrashane Semi-Skimmed Milk
Lakeland Dairies	Ballyrashane Whole Milk
Lakeland Dairies	Ballyrashane Buttermilk
Lakeland Dairies	Ballyrashane Double Cream
Linden Foods Kettyle Irish Foods	Salt Moss Aged T-Bone
Linden Foods Kettyle Irish Foods	Marrow Melt
Linden Foods Kettyle Irish Foods	Salt Moss Aged Fillet
Lisdergan Butchery	28 day Dry Aged Flax Fed Rib-Eye Steak
Lisdergan Butchery	Flax Fed Irish Beef Sausage with Cracked Black Pepper
Lough Neagh Fisherman's Cooperative	Lough Neagh Smoked Eel
Lough Neagh Fisherman's Cooperative	Wild Lough Neagh Trout Fillet in a Garlic and Herb Marinade
L'artisan Foods	Chicken and Broccoli Empanda
MacIvor's Cider	Dry Irish Cider
MacIvor's Cider	Medium Irish Cider
Mash Direct	Beer Battered Chips
Mash Direct	Beer Battered Onion Rings
Melting Pot Fudge	Butter Fudge
McCracken's Brewery	Premium Pilsner
Moocha Kombucha	Elderflower and Lemon Kombucha
Moocha Kombucha	Lemon and Ginger Kombucha
Morelli Ice Cream	Madagascan Vanilla Ice Cream
Morelli Ice Cream	Dulce de Leche with Macadamia Nut Ice Cream
Morelli Ice Cream	Clotted Cream with Amarena
Morelli Ice Cream	Cherry Ice Cream
Mourne Dew Distillery	Premium Irish Vodka
Portilla's Café	Comuna Coffee
Punjana Ltd	Thompson's Decaf
Quails Fine Foods	Pork Honey and Mustard Sausages
Suki Tea	Lemon and Ginger Tea

★ ★ AWARD.....

Basalt Distillery
Ben's Ice Cream
Burren Balsamics

Carnbrooke
Carnbrooke
Carnbrooke
Craic Foods
Draynes Farm
Duke's Ultra Premium Ice Cream
Get er Brewed
Granny Shaw's
Hannan Meats
Hannan Meats
Hannan Meats
Hannan Meats
Hannan Meats
Lacada Brewery
Lakeland Dairies
Linden Foods Kettle Irish Foods
Linden Foods Kettle Irish Foods
Portilla's Café
Rooney Fish
Thompsons
Thompsons
Thompsons
Thompsons

Giants Rock Basalt Gin
Vanilla Delight Ice-Cream
Armagh Bramley Apple Infused
Balsamic Vinegar
Wagyu Ribeye Steak
Wagyu Cote de Boeuf
Wagyu Steak Burger
Wasabi and Kombu Sea Salt
Mango and Passionfruit Sorbet
Salt and Caramel Ice Cream
Do You Wanna Funk Hop Forward IPA
Shut your Gob Irish Stout Toffee
Sugar Pit Bacon Rack
Sugar Pit Bacon Chop
Salt Aged Pancetta
Whole Belly Pancetta
Miso Sirloin
Steak and Ale Pie
Blue Pool
Ballyrashane Salted Butter
Salt Moss Aged King Arthur Joint
Marrow Melt 200g Chubb
Sandona Coffee
Millbay Oysters
Our Favourite Everyday Tea
Irish Breakfast Tea
Scottish Blend
Punjana

★ ★ ★ AWARD.....

Ballyboley Dexter

Baronscourt Estate
Baronscourt Estate
Hannan Meats
Morelli Ice Cream
Moreilli Ice Cream

Whitewater Brewery/Hinch Distillery

28 Day Dry-Aged On the Bone Rump
Steak

Wild Sika Venison
French Rack
Koji and Buttermilk Pork Chop
Pistachio Swirl Ice Cream
Clotted Cream Ice Cream with Irish Black
Butter
Barrel Aged Stout



Blas na hÉireann 2023

BRONZE.....

Draynys Farm

Mango and Passionfruit Sorbet

SILVER.....

Burren Balsamic

Strawberry & Mint Infused White Wine
Vinegar

Copeland Distillery

Cold Brew Coffee Liqueur

En Place

Pasta Sauce Promodoro 450g

Get Er Brewed

Once in a Lifetime Oatmeal Stout

Golden Popcorn

Lidl Coconut and Vanilla Popcorn

Irwins

Irwin's Together Brambrack

Irwins

Tesco Fruit Brambrack

Irwins

Irwin's Potato Furls

Kettyle Irish Foods

Salt Moss Aged Ribeye Steak

Kettyle Irish Foods

Salt Moss Aged Marrow Beef Burger

L'Artisan Foods

Coxinha

Milgro

ONiT Crispy Onions Flame Grilled 95g

Morelli Ice Cream

Mixed Berry Frozen Yoghurt

Melting Pot Fudge

Traditional Butter Fudge

GOLD.....

Basalt Gin

Giant's Basalt Rock Gin

Burren Balsamics

Armagh Bramley Apple Infused
Balsamic Vinegar

Crawford's Rock Seaweed

Salt & Chilli Chocolate

Dundarave Estate

Mini Shortbread

Longbridge Drinks Co

Belfast Ginger Ale Extra Hot

Longbridge Drinks Co

Cloudy Lemonade Cordial

L'Artisan Foods

Beef Pastel

Mash Direct

Beer Battered Onion Rings

Melting Pot Fudge

Salted Caramel Fudge



Blas na hÉireann 2023

GOLD (continued)

Morelli Ice Cream

Morelli Ice Cream

Natural Umber

William Grant and Sons

CRAIC Foods

Kettyle Irish Foods

Kettyle Irish Foods

Suki Tea

The Daily Apron

The Daily Apron

Mango Sorbet

Strawberry Frozen Yoghurt

Umber Plus

Dry Cure Back Bacon

Meat Merchant M1 Steak Sauce

Salt Moss Aged Fillet Steak

Salt Moss Aged Beef Finger Ribs

Green Tea Ginseng

The Daily Apron White Sourdough

Everything Bagel

Chef's Larder

Burren Balsamics

Carol's Stock Market

William Grant and Sons

Blackberry and Thyme Infused

Balsamic Vinegar

Simply Better Slow Cooked Bone

Borth 500ml

Guanicale

Others

Kettyle Irish Foods

Longbridge Drinks Co

L'Artisan Foods

Morelli Ice Cream

Morelli Ice Cream

Morelli Ice Cream

Best In County Fermanagh

Best in County Down

Best in County Armagh

Supreme Champion Award for

Mango Sorbet

Best in County Derry

Best in Ulster

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Beef, pork, lamb and venison





Ballyboley Dexters



WHAT THEY DO

Pasture For Life Certified Pedigree Dexter Beef

Ballyboley Dexters is a family business. They are committed to sustainable and regenerative farming that provides food for local people whilst improving the local environment and biodiversity. They are a family run farm business breeding and rearing Pedigree Dexter Cattle whose meat they market and sell direct to a Northern Ireland wide customer base with customers travelling from across the country to purchase their unique product of 100% Pasture Fed, Pedigree Dexter Beef certified by 'Pasture For Life'.

Their Dexter Beef is fully traceable from birth on their farm through use of QR codes via a TRACKS ID (a 'Pasture For Life' run tracking facility) and Pedigree Dexter Registration Certificates issued by the Dexter Cattle Society.

They do not buy any beef cattle in to sell under the Ballyboley Dexters brand. Their mottos are 'Pedigree, Provenance, Premium' and 'Born here, Reared here, Sold here' - which sum up what they do perfectly.

HOW TO BUY

Direct from www.ballyboleydexters.com

AWARDS

2023 BANGOR BUSINESS AWARDS: Sustainable & Environmentally Friendly Business of the Year

2023 FARMING LIFE AWARDS: Digital Innovation of the Year

2023 GREAT TASTE AWARDS: Ballyboley Dexter Beef Pasture Fed Rump Steak 3-Star and Ballyboley Dexter Beef Pasture Fed Fillet Steak 1-Star

2022 GREAT TASTE AWARDS: Ballyboley Dexter Beef Pasture Fed Ribeye Steak 2-Star and Ballyboley Dexter Beef Pasture Fed Steak Sausages 1-Star

2022 FARMING LIFE AWARDS: Agri-Food Business Impact of the Year

2022 BANGOR BUSINESS AWARDS: Family Business of the Year and Sustainable & Environmentally Friendly Business of the Year

2021 FARMING LIFE AWARDS: Nature Friendly Farmer Of The Year and Artisan Producer Of The Year

2021 IRISH FOOD AWARDS (Blas na hEireann): Finalist (Top 5) Ballyboley Dexter 6oz Steak Burger

2021 TASTE AND AWARDS: Lady Dufferin Food & Drink Producer of The Year

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Get in touch:



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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 deerpark 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 during the shooting season, all of which are home reared.

WHERE TO TRY

You can purchase and collect directly from the Estate.

AWARDS

Between 2014 and 2023 the Estate has achieved a total of 45 gold stars from the Great Taste Awards for Venison French Rack, Venison Loin, and Handmade Venison Burgers and Sausages, including the Golden Fork in 2022 for Venison Loin

Visit us:
Get in touch:

55 Baronscourt Road, Newtownstewart, Omagh BT78 4EZ

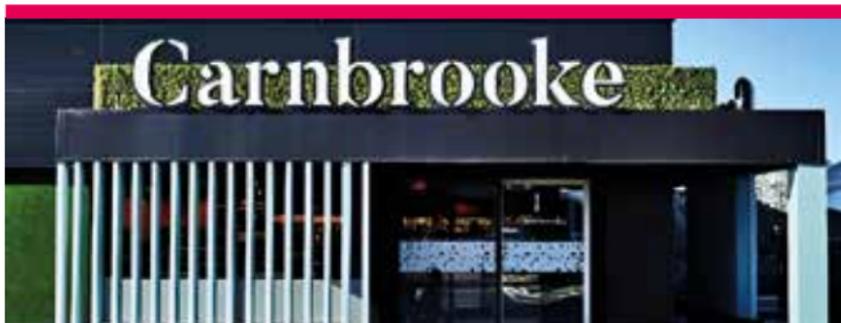
t: + 44 (0)28 8166 1683

e: info@barons-court.com

w: www.barons-court.com



Carnbrooke



WHAT THEY DO

Butchery & Foodhall, Suppliers to Hotels & Restaurants throughout Northern Ireland.

Carnbrooke was established in 2011 by owners Jason & Jacqueline Hamilton, with a passion and focus on sourcing the best local produce. Having established a network of producers from the Mourne Mountains they created their very own Mourne Black Gold brand. Sourcing locally ensures consistency and the best quality for their foodservice and retail customers. All their Carnbrooke meat and kitchen products are produced on site in Lisburn by their team of Master Butchers & Experience Chefs, who prepare every order to customers individual specifications.

PRODUCT LIST

All cuts of meat including beef, pork, lamb, chicken, duck and venison. Alongside a full range of cooked meals and an artisan range of grocery, fruit & vegetables. Their purpose-built Salt-Age chamber allows customers to select cuts of beef that have aged and hung for a range of 21 to 100 days.

WHERE TO TRY

Retail customers can enjoy their Food Halls in Lisburn and Dromore, Co. Down with their own range of over 300 products and other hand-picked artisan producers. They are open 7 days a week, giving each customer the opportunity to bring restaurant quality meats and meals into their homes at an affordable price without any compromise on taste. For those not so local, they offer home deliveries all over Northern Ireland. Carnbrooke also proudly supply many renowned and prestigious Hotels and Restaurants, including Slieve Donard, Galgorm, Deanes, Muddlers Club, Top Blade and OX, where you can enjoy a fine-dining experience. Opening Hours: Mon – Wed: 8AM – 7PM, Thurs – Fri: 8AM – 8PM Sat: 8AM – 6PM, Sun: 10AM – 6PM

AWARDS

Northern Ireland Butcher Shop of the Year 2022 & 2023 Neighbourhood Retailer 'Outstanding Customer Service' & 'New Product Launch' Great Taste Awards, 10 x 2 Stars, 9 x 1 Star

Visit us:

10-12 Hillsborough Road, Dromara, Co. Down, BT25 2BL
39 - 43 Church St, Dromore, BT25 1AA

Get in touch:

t: (0)28 9250 8608
e: info@carnbrooke.com
w: www.carnbrooke.com



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.

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!

See page 189 for details on their farm shop locations

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.

AWARDS

Awards Award winning pedigree herd of Limousin cattle, award winning steaks and pies including silver at Blas na hÉireann 2021, 'Small Herd of the Year' from the NILCC Pedigree Herds 2020 awards.

Visit us:

Drumhilla Farm, 13 Crossnamuckley Road, Newtownards,
Co. Down, BT22 2AA

Get in touch:

t: + 44 (0)28 9181 2297

e: info@corriesmeats.co.uk

w: www.corriesonthefarm.co.uk



FC Robinson



WHAT THEY DO Pork and bacon manufacturing

We love our pork and bacon in Northern Ireland. FC Robinson has been in this line of business since 1905. More than 100 years of experience means they know a thing or two about boning pork, curing pork, and making sausages.

Local suppliers include Karro, Cookstown and Cranswick, Ballymena. They sell to Henderson Retail Group, Lynas Foodservice and SuperValu. They also supply foodservice across the island of Ireland.

Everything is butchered on site by their team of skilled butchers, using traditional techniques where best.

They can also do own label products, so get in touch today if you want to learn more.

PRODUCT RANGE Ham, Cooked Ham, Pork, Bacon, Sausages

Sales Contact:

Visit us:

Get in touch:



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Finnebrogue Artisan



WHAT THEY DO

Venison, meat products and vegetarian/vegan alternatives

Finnebrogue is a family business and one of the UK and Ireland's most innovative food producers. Taking its inspiration from the rolling hills and ancient woodland in County Down, where it is based, the business made its name producing premium sausages for leading supermarkets, before launching its revolutionary Naked Bacon, made without nitrites.

Finnebrogue's Naked Bacon is the first mass produced rasher to be made without nitrites, a curing chemical linked to cancer by the World Health Organisation. This successful breakthrough in nitrites has seen Finnebrogue 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 for its sausages, bacon, burgers and ham, as well as seasonal items like pigs-in-blankets and flavoured stuffings.

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

AWARDS

2023 Food Manufacture Excellence Awards: Food Manufacture Company of the Year.

2023 Meat Management Awards: awarded Britain's Best Sausage to Blackgate Signature Premium Pork & Caramelised Red Onion Sausages which are produced for Booker.

2023 Free From Award: for Naked Pork Sausages (gluten-free).

2023 Gold Quality Food Award Christmas: For Aldi Specially Selected Apple & Honey Stars Stuffing Stars.

2023 Silver 'Free From' Christmas Award: for Asda Extra Special, Brown Butter & Spiced Rum Stuffing Wreath with Bruiled Pigs in Blankets.

Visit us:

Finnebrogue Artisan, 46 Belfast Road,
Downpatrick BT30 9UP

Get in touch:

e: hello@finnebrogue.com

w: www.finnebrogue.com



Glenarm Organic Beef and Lamb



WHAT THEY DO Glenarm Shorthorn Beef and Organic Lamb

These cows and sheep at Glenarm Estate are truly “to the manor born” with pedigrees that speak volumes. Belonging to the esteemed Shorthorn breed, they’ve established an impressive commercial herd, earning accolades like the Overall Supreme Champion at the 2016 Great Taste Awards and numerous Gold and Silver medals at the World Steak Challenge. Maintaining high standards, the estate has embraced organic farming since 2008, adapting to the challenges of modern agriculture.

Glenarm Shorthorn beef undergoes a unique process at Peter Hannan’s facility, spending four to five weeks in his salt chamber, resulting in a taste akin to a culinary retreat in the Algarve. It’s no wonder this beef is frequently likened to a fine wine. The demand for this exceptional beef is so high that they actively seek more farmers to contribute to the supply.

As for their woolly counterparts, Glenarm takes pride in their exquisite grass-fed, free-roaming, clover-finished organic lamb. Raised in the open meadows of Glenarm’s upland areas, resulting in unparalleled delicacy of flavour and tenderness.

HOW TO BUY

These products are available to purchase exclusively from Glenarm Castle’s Welcome Centre on the Estate, The Meat Merchant Moira (www.hannanmeats.com) and Fortnum & Mason’s London.

AWARDS

Gold and Silver Winner at the World Steak Challenge 2015, 2016, 2017, 2019 & 2023 (2 x Gold and 1x Silver Medals in 2023)

Overall Supreme Champion at the 2016 Great Taste Awards - Best Produce in the UK

Great Taste Awards 2010, 2012, 2013, 2014, 2016 & 2017

‘Beef Farmer of the Year’ at the 2017 Farming Life Danske Bank Awards and ‘Farm Innovator of the Year’ at the 2017 British Farming Awards sponsored by Morrisons

Winner of the 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

Visit us:
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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

Sales Contact:
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Get in touch:

t: 078 5424 0194
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w: www.gracehillfoods.co.uk



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.

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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

PRODUCTS Irish Quality Food Awards 2022: Bronze for Hellbent Chakalaka Sausages in the Sausages category

Great Taste Awards 2020: One Gold Star for Hellbent Boerewors

Blas na h'Eireann Awards 2020: Hellbent Boerewors Coils

Sales Contact:
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Jubilee Farm Co-op



WHAT THEY DO Free-range, organic fed, pasture-raised pork. Pasture-raised, free-range organic fed hen eggs. Chemical-free seasonal vegetables under an agroecology ethos.

All products are gluten, chemical, GMO & MSG free & can be purchased by the public or the hospitality industry.

Jubilee Farm practices Creation Care where farming & conservation works in partnership, where all parts of the farm, including people have an opportunity to flourish. It is owned by 150 members, and it is NI's first community owned farm based on a co-operative model.

It offers social care farming for adults with additional needs. It is rooted in the community, providing workshops, volunteer days, education, & wellbeing support to locals, schools, corporate clients, Asylum Seekers, farming, hospitality, biology & occupational health placement students.

Visit us:
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facebook: 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 £3.50,
Middle cut 400g £3.50, Natural Skinny Bacon medallions 200g
£3.50

Bacon Bits 200g £2.75

Sausage and bacon burgers 100g or 70g pack - ideal for food service and catering

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

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 hÉireann three years in a row.

SALSA Accredited since 2016.

2021 Great Taste Awards 1 Star Dry Cured Streaky Bacon.

2022 Great Taste Awards 1 star Dry Cured Gammon Roast

2023 Great Taste Awards 1 star Dry Cured Streaky Bacon

Sales Contact:

Visit us:

Get in touch:



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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 & Eglisish 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.

AWARDS Silver, Gold and Best in Class at the 2021 British Charcuterie Awards

Blas na h'Éireann Awards 2021: Silver award for Ke Nako Chilli Biltong & Bronze for Ke Nako "Pain in the Hole" Biltong

Visit us:
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twitter: @kenakobiltong



Kettyle Irish Foods



WHAT THEY DO

Salt Moss Dry Aged Beef & Lamb

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 Irish cattle and dry-aged in their exclusive Salt Moss Dry Ageing Chambers for up to 35 days. They are now part of the ABP Linden Group; one of the UK's leading meat processors.

The patented Salt Moss Dry Ageing process uses Irish Organic Sea Salt along with seaweed mosses to create a handcrafted brick. These bricks draw the moisture out of the meat, concentrating the flavour & allowing for quicker caramelisation on the pan and a flavour rivalled by no other!

HOW TO BUY

Shop online at shop.kettyleirishfoods.com - Selected Tesco Stores across NI, Indie Fude, Comber & Belfast.

DELIVERY RADIUS

Online shop delivers throughout UK and Ireland

AWARDS

2023 – Great Taste Awards

2* for Salt Moss Dry Aged King Arthur Joint, Lamb rack and Marrow Burger.

1* for Salt Moss Dry Aged Fillet Steak, Tomahawk Steak and Bone Marrow Chubb.

2023 – Blas na hÉireann Awards

Gold – Salt Moss Dry Aged Beef Finger Ribs & Fillet Steak

Silver – Salt Moss Dry Aged Ribeye Steak & Marrow Burger

Winner of Best in County Fermanagh

2023 – World Steak Challenge

Gold – Salt Moss Dry Aged Fillet Steak

Bronze – Ribeye Steak

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Kingsbury Wagyu



WHAT THEY DO Wagyu beef that delivers the ultimate taste experience

Kingsbury's Wagyu beef is extremely well marbled, which means the meat is interspersed with fat. This fat is softer and melts at a lower temperature than the fat in other types of beef. As a result, the texture of the meat is extraordinarily tender, with a buttery, melt-in-your-mouth eating experience. A combination of tenderness, rich flavour, distinctive umami and aftertaste create a luxurious and indulgent dining experience.

Kingsbury Wagyu beef is produced using sustainable and eco-friendly practices, reducing emissions and creating biomass energy to naturally fuel our communities. They have adopted a circular economy approach whereby energy and carbon cycles are intertwined to deliver net zero Wagyu beef production. They do not source animals directly from livestock markets but instead from farming partnerships with their trusted farmers full traceability from conception to consumption.

HOW TO BUY Try it in restaurants or order online.

Sales Contact:

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Lisdergan Butchery



WHAT THEY DO Catering Butchers

There are two ways to sample what Lisdergan Butchery does. One is to buy direct from their shops in Eurospar Fintona and Lisdergan Butchers/Scullery in Omagh. The other is to eat their products in several restaurants across Ulster. Customers include Hastings Hotels, Beannchor Group and James Street to name a few. Local suppliers used include Foyle Food Group, WM Grant and Hewitts.

Their ethos is family, and they have cultivated an atmosphere to encourage the younger trainee butchers so they will, in time, go ahead of their elder colleagues. The best teacher is hands-on experience, enhanced with time-honoured skills and techniques. The butchery is a traditionally-run establishment. They work with local farmers to source high quality, high welfare beef, pork and lamb. They use solar energy and are currently researching a water generation system.

PRODUCT RANGE Range of beef, pork and lamb

AWARDS 24 Great Taste Awards since 2019, including 1 Star for 28 day Dry Aged Flax Fed Rib-Eye Steak and 1 star for Flax Fed Irish Beef Sausage with Cracked Black Pepper in 2023

Sales Contact:

Visit us:

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Mullygarry Farm



WHAT THEY DO Produce lamb for sale in farm shop and lamb charcuterie

Mullygarry Farm is a family-run sheep farm in the heart of the Fermanagh countryside. They sell their own lamb meat (chilled and frozen) in their on-site farm shop. They also make lamb charcuterie including chorizo, salami, cured lamb leg and lamb bacon. You may have seen them recently on UTV's Rare Breed.

Farm to fork is a strong part of their ethos in producing grass fed, ethically reared, farm quality assured lamb. They support other local producers by giving them shelf space in the farm shop and are very keen on hosting events there.

They are interested in supplying artisan food stores and restaurants.

PRODUCT LIST Chilled and frozen cuts of lamb, Chorizo, Salami, Cured Lamb Leg and Lamb Bacon

HOW TO BUY Farm shop Open each Thursday/Friday 2-5pm, Saturday 12-4pm

Delivery or collection outside farm shop hours can be arranged by telephone/messenger/facebook

Sales Contact:

Visit us:

Get in touch:



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Quails Fine Foods

Quails

Purveyor of 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-Fri, Sat 7.30am-5.30pm

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:
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Stonebridge Cottage Farm



WHAT THEY DO Pedigree pig family farm selling local, traceable produce

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.

Check out their socials for opening hours.

PRODUCT RANGE Pork, beef and lamb products plus eggs

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

AWARDS 2023 Pedigree Pork Producer of the Year by British Pork Association

2023 Finalist Breeder of the Year at the National Pig Awards

Visit us:
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The Lamb Van



WHAT THEY DO Organic Beef and Lamb

Alan and Wendy Dempster breed sheep on their 50-acre farm near Ballymoney in County Antrim. It is a fourth-generation, family-owned farm where they rear and breed 120 sheep.

“After having the costs involved highlighted, we realised we needed to increase the value of our lambs to make sheep farming viable and the way to do so was to showcase the great quality of the product in a way to appeal to a larger market.” says Wendy.

They converted a horsebox into a mobile kitchen and worked with the College of Agriculture, Food and Rural Enterprise (CAFRE) in Cookstown, County Tyrone to develop recipes.

Wendy says making and selling hand-held snacks is working for them.

“We hook them in with our lamb sausage rolls and burgers and then they come back for more” says Wendy. They do innovative lamb charcuterie called lamb ham. They also sell fresh and frozen boxes of their NIFQA (Northern Ireland Farm Quality Assured) lamb.

A member of Slow Food Causeway.

PRODUCT LIST Lamb Ham, Tasting Bundle, Lamb Boxes, Sausage Roll Garland

HOW TO BUY Events and keep an eye on socials

AWARDS Great Taste Awards 2023 - 1 Star for Lamb Sausage Roll

Sales Contact:

Visit us:

Get in touch:

Wendy Dempster

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u: www.thelambvan.com



William Grant And Company



WHAT THEY DO Pork and Bacon Producers

Founded in Bishop Street in the Maiden City in 1911, this family-run business has serious pedigree. The late William Grant won his first awards back in 1928 when some of his produce achieved the highest accolades at the famous Waverley Market International Food Exhibition in Edinburgh.

Today the company now in its third generation is still being recognised for the quality of its produce. In 2023 their Dry Cured Bacon scooped the Gold in the Bacon category at the Blas na hEireann Irish Food Awards and it features on the breakfast menus of the Hastings Hotels across Northern Ireland.

Also in 2023 their Guanciale achieved double success when it won both a Chef's Larder Award at Blas na hEireann Awards and a 3 Star Great Taste Award from the Guild of Fine Foods. Their famous Sugar Pit Bacon Rack also won a 3 Star Great Taste Award in 2018.

Today, all of their pork and bacon comes from locally sourced pigs that have been slaughtered in their own abattoir and cured using traditional methods handed down over the years. They sell to various butchers' shops, independent retailers, hotels and restaurants and supply a number of wholesalers throughout Ireland and the UK.

BRC accredited.

AWARDS

Blas na hEireann Chef's Larder 2023 Blas nah Eireann Gold in Bacon Category 2023

Great Taste 3 stars 2018 and 2023

Sales Contact:

Visit us:

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Poultry and eggs





Cavanagh Free-Range Eggs



WHAT THEY DO

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

County Fermanagh based Cavanagh Free Range Egg suppliers, John and Eileen Hall have been producing the finest free-range eggs for over twenty years, with their first flock of birds arriving at their farm in January 2002.

They launched the Cavanagh brand in March 2012, to satisfy consumer demand for a quality artisan free range egg, ethically produced. Their eggs have been winning awards every year since they first entered awards in 2014, including the UK's Great Taste Awards, Irish Quality Food Awards, Blas na hÉireann and The Delicious Magazine Awards, which is testament to the quality of their eggs and their dedication to their birds and animal welfare. Most recently they won 2 silvers in the Great British Food Awards, along with the coveted regional winner for Northern Ireland for their sustainable eggs.

During the day, the outdoor range provides many behavioural opportunities for the Cavanagh birds, enjoying unlimited access to the pastures, where they can explore, forage, scratch, sunbathe and dust bathe. At night they are housed in barns to keep them safe from predators. This also allows them to express their natural behaviours, with perches for roosting and allowing the pecking order of the flock.

All Cavanagh eggs are British Lion accredited since 2016. Their eggs are available across Northern Ireland, in Tesco, Asda, Spar, Dunnes Stores and Independent Retailers. They can also be found in several of the high-end hospitality establishments across the province, featuring on the menus of many Hotels and Restaurants.

With a recent business restructure, Cavanagh Free Range Eggs are planning to grow their market share across GB and ROI, with their extra production and moving to off-site packing, whilst retaining full control of the supply chain from farm to fork. John and Eileen had outgrown their packing facilities on their home farm, due to increased demand for their eggs. They are being facilitated by R. Thompson and Son in Armagh, another highly respected family run business in the egg industry.

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

DELIVERY RADIUS

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 hÉireann 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

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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 themselves 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.

AWARDS 2016 and 2017 Great Taste Award Winners

Sales Contact:

Visit us:

Get in touch:

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Moy Park



WHAT THEY DO

Moy Park is one of Ireland's best known chicken brands, one of the UK's top food companies and continues to lead the market in Europe. The company produces an extensive range of Moy Park branded primary, coated, and added value lines as well as own label chicken products for the major UK retailers. Moy Park is proudly built on 80 years of local heritage, passion, and expertise, bringing the finest quality chicken and meal solutions to the table.

HOW TO BUY

Moy Park offers a range of healthy and convenient poultry products supplying leading retailers and convenience stores across the UK and Republic of Ireland. Visit the Moy Park website to find out more: www.moyparkchicken.com

AWARDS

Winner Food Manufacture Excellence Awards 2023, Sustainability Award.
GroceryAid, Gold Award Winner 2023.

Women in Meat Industry Awards 2023, Meat Businesswomen Poultry Category Winner.

BITCNI Environmental Benchmarking Survey 2023, Platinum level result for the tenth successive year.

Corporate Responsibility

From animal welfare and responsible sourcing to packaging initiatives and waste management, Moy Park is constantly seeking more sustainable ways to operate. The company is striving to achieve a target of net-zero GHG emissions by 2024, and it recently reduced its overall packaging by 10% in 2023.

Moy Park is committed to nurturing the local communities within which the company operates across the UK. Through various initiatives, Moy Park has supported countless on-the-ground projects with schools, charities and community organisations to enhance people's lives and wellbeing. Working with FareShare, Moy Park provided over 100,000 meal equivalents in 2023, distributed to 137 charities across Northern Ireland and Great Britain to reach those who need it most. In 2023, Moy Park announced a charity partnership with Sands, the UK's leading pregnancy and baby loss charity, to increase awareness of and raise funds for the charity's vital work.

Sales Contact:

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Springmount Farm



WHAT THEY DO Woodland Free Range Egg Farm & Farm Shop in Northern Ireland

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 across N.I. They also offer a 'cluck and collect' service from their wee farm shop at the farm gate, open dusk to dawn Monday - Saturday.

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.

AWARDS Freedom Foods Certified
British Lion Certified
RSPCA Welfare Standards
Members of British Free Range Egg Producers Association
Great Taste Awards 2023: 1 Gold Star for our Springmount Farm Free Range Eggs
Great Taste Awards 2022: 1 Gold Star for Springmount Honey and Springmount Farm Free Range Eggs

Sales Contact:
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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.

They are launching a new food tourism experience with TNI as part of the new UNESCO global geopark granted to Mourne Gullion Strangford.

HOW TO BUY

Fish and Farm Newcastle, Pooles Family Butchers Ballynahinch, John Magee Butchers Warrenpoint, Fed n Bred, Kileavy Castle Farm Shop, Sea Source Killeel, Springmount Farm Saintfield, Robert Weir Tandragee, The Ark Newcastle, The Dairy Glenoe, Yo yo Coffee n Dough Annalong, Crawford Ewing Belfast, NNCG Ballycastle, Fayre Belfast, O'dogherty Eniskillen, Zest Healthcare Armagh, Grattan Donaghadee

AWARDS

Pickled Seaweed 1Star Great Taste 2023
Seaweed Salt n Chilli Chocolate 1 Star Great Taste 2023
Organic Apple Cider Vinegar with Mother 1 Star Great Taste 2023
Seaweed Salt n Chilli Chocolate Gold Blas na hÉireann 2023
Red Onion Black Garlic and Sea Truffle Chutney Finalist Blas na hÉireann 2023
Whiskey Smoked Seaweed Seasoning with Garlic and Rosemary Great British Food Awards Silver 2023
Healthy Seamoss Finalist Great British Food Awards. 2023

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:

Michelle Wilson

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Get in touch:

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w: www.crawfordsrockseaweed.co.uk

facebook: /CrawfordsRock



Ewing's Belfast Fishmongers

EWING'S BELFAST FISHMONGERS

WHAT THEY DO

Retail and Food Service, fresh fish and seafood, smoked fish

Belfast-based fishmongers, Ewing's Seafoods supply fresh local fish and seafood to Northern Ireland's top restaurants and hotels. Northern Ireland has some of the finest fish and seafood in the world, and no one provides better quality than Ewing's, whose smoked fish is rated one of the best in Ireland.

Walter's grandfather, William, opened the original store in 1911. Back then, few would have imagined the little shop on Belfast's Shankill Road would become a genuine Belfast institution.

Walter remembers working there with his mum and dad after school where he would listen to the hustle and bustle of the housewives who would visit the shop.

The popularity of the shop grew as did their food service business. Soon the company was building a formidable reputation as suppliers to Northern Ireland's leading restaurants and hotels.

Their mission is to deliver high-quality, fresh, succulent seafood to the general public, and to local businesses.

They are real craftsmen with a commitment to quality that guides everything they do.

Chefs appreciate their extraordinary care and attention. Walter will often arrive with a delivery himself to help out a chef in need; or ring ahead to let them know the best catch that day.

Together with his two sons, Warren and Crawford, Walter is ensuring the craft of the fishmonger continues to thrive in today's fast paced culture, not just in Belfast but worldwide.

OPENING HOURS OF SHOP 9am-5pm Closed Sunday and Monday.

PRODUCT RANGE

Fresh fish and shellfish depending on the catch, smoked salmon, ready meals including Fish Pie and Chowder

DISTRIBUTION RANGE

Global for smoked salmon, NI for fresh fish and shellfish

AWARDS

Smoked Cod Loin 3 stars Great Taste Awards

Visit us:

6 Kendal Street, Belfast, Co. Antrim, BT132JR

Get in touch:

t: +44 (0)28 9032 5534

e: sales@ewingseafoods.co.uk

w: www.ewingseafoods.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:



Gerry Keenan or James Carmichael

9/11 Blackstaff Road, Kennedy Way, Belfast BT11 9DT

t: 028 9061 8088

e: jc@keenanseafood.com or gk@keenanseafood.com

w: 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 Ardglass. The confit and pork belly are made with local duck and pork.

They won Gold at the 2019 Blas na hÉireann 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

AWARDS 2019 Blas na hÉireann Awards Gold for Slow Cooked Pork Belly

Sales Contact:

Visit us:

Get in touch:



Perrine Bonnargent
14 Dromore Street, Ballynahinch
t: 07835120795
e: 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

Visit us:
Get in touch:



The Harbour, Kilkeel BT34 4AX Northern Ireland

t: + 44 (0)28 41764919

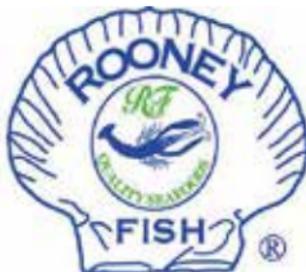
e: enquiries@mournefishbox.com

w: 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

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t: + 44 (0)28 4176 3071

e: andrew@rooneyfish.com

w: www.rooneyfish.com



Dairy





Abernethy Butter



WHAT THEY DO

Traditionally churned handcrafted Salted Butter, Smoked Butter, Dulce Butter, Chipotle Chilli Butter, Black Garlic Butter, and luxurious Truffle Butter.

Abernethy Butter epitomises meticulous craftsmanship and passion, ensuring only the finest products reach their customers. They are made with care and love to ensure they supply only the best.

By sourcing select fresh cream from a single herd of grass-fed cows, prioritising quality, and flavour above all else, and employing a small batch, slow-churning process their butter acquires its unique and distinct colour and flavour. With a commitment to locally sourced ingredients, Abernethy aims to deliver some of the most exquisite, full-bodied cream butters imaginable.

Each stage of production is marked by dedicated time and effort, ensuring the desired level of quality is maintained. Upholding the slow food tradition of their founders, the Abernethy team meticulously blends and hand-rolls their butter using traditional techniques and butter paddles.

Today, this artisanal butter graces the tables of Michelin-starred restaurants and high-end speciality retailers throughout the UK and Ireland, a testament to the business's unwavering dedication to excellence.

HOW TO BUY

Widely available from a variety of shops throughout the UK and Ireland.

Direct to the trade and local distributed by CRAIC Foods Ltd (Tel 028 2832 6021)

Online at www.abernethybutter.com

AWARDS

Multiple Great Taste Awards, 50 Food Stars winner and Blas na hEireann award winners.

Visit us:
Get in touch:

6 Chestnut Hill Road, Soldierstown, Moira, BT67 0LW

t: 028 2832 6021

e: sales@abernethybutter.com

w: www.abernethybutter.com



Ballylisk of Armagh



BALLYLISK

OF ARMAGH

WHAT THEY DO

Artisan cheeses

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 hÉireann 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.

AWARDS

2023 Irish Food Writers' Guild Food Awards for Ballylisk range

2022 Best Cheese in NI at the UK Virtual Cheese Awards

2022 Great Taste Awards 3 Stars Single Rose Brie

2019 Great Taste Awards 2 Stars Triple Rose Cheese

2018 and 2020 Blas na hÉireann Awards Silver Triple Rose Cheese

Visit us:

Get in touch:

Unit 12B Mahon Road, Portadown

t: 079 2018 7222

e: info@ballyliskofarmagh.com

w: 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 450g 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

2023 IQFIDA Bronze: Madagascan Vanilla

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

2022 Blas na hÉireann Finalist: 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

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

u: 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)

Ice Cream Alliance Awards 2023 - Diploma and Special Diploma of Merit for Rapture Honeycomb and Sea Salted Caramel.

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

u: www.dalefarm.co.uk



Drayne's Farm



WHAT THEY DO Dairy Producer

For more than 90 years, Drayne's 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.

AWARDS

Great Taste Awards 2023 - 2 Stars for Mango & Passionfruit Sorbet

Blas na hÉireann 2023 - Bronze for Mango & Passionfruit Sorbet

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
w: www.draynesfarm.co.uk / www.draynesfarmicecream.co.uk
facebook: @bestoffreshness twitter: @bestoffreshness
instagram: draynesfarmicecream



Farmview Dairies



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.

As a Kearney Blue Cheese supplier, Farmview Dairies also provides premium handmade blue cheese across Belfast and Northern Ireland.

Visit us:
Get in touch:

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



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

AWARDS

Great Taste Awards 2023 - 1 star for

Ballyrashane Semi-Skimmed Milk; Ballyrashane Whole Milk;
Ballyrashane Buttermilk; Ballyrashane Double Cream

Visit us:

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

Get in touch:

t: + 44 (0)28 7034 3265

e: ballyrashaneorders@lakelanddairies.com

w: www.lakeand.ie





Bakery





Andrew Ingredients



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

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
w: 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, BT401SP

t: +44 (0)28 2826 0474

e: annspantry@sky.com

facebook: Ann's Pantry of Larne

twitter: @annspantrylarne



Bakehouse NI



WHAT THEY DO

Small cookery school offering hands on classes, demonstrations and experiences in traditional cooking, baking and foraging

Bakehouse NI provides traditional “at home” cookery experiences based around local, seasonal ingredients and Bronagh’s simple, family, childhood recipes. It is all about creating a wonderful connection and a lovely Irish welcome to make memories for visitors to Northern Ireland through local food.

Bronagh loves to share her food stories, of selecting ingredients, cooking and enjoying food with family and friends which she believes is one of life’s pleasures, to nourish the body, soothe the mind and create a great experience of community and fun.

We couldn’t agree more!

Would you love to learn how to make traditional Northern Irish soda farls, eaten warm with local butter. Or to make Bronagh’s Granny’s vegetable broth from vegetables picked fresh from her kitchen garden. Have you ever picked elderflowers, on a sunny June afternoon, or Autumn sloes along a country lane, to create a wonderful summer elderflower cake or to make an infused Autumn sloe gin to delight your family and friends, well this is your opportunity.

PS Doesn’t their luxury gypsy caravan afternoon tea sound amazing?

HOW TO BUY

Prices start at £45 per person for the afternoon tea and demonstration, with practical classes starting at £80 for a 3, hour class. Adults and children’s classes are available. Suitable for children, baby changing facilities, dogs accepted inside. Open daily 10am- 22.00

Sales Contact:

Visit us:

Get in touch:



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t: + 44 (0)7900 806480

e: bronagh@bakehouseseni.com

u: www.bakehouseseni.com



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 and also Tesco, Supervalu, Centra.

Sales Contact:
Visit us:
Get in touch:

Brian McErlain
54 Creagh Road, Toomebridge BT41 3SE
t: + 44 (0)28 71 160074
e: hello@bertiesbakery.co.uk
w: www.bertiesbakery.co.uk



Carrick Foods



WHAT THEY DO Traditional fresh bread and traditional bread pre-mixes

When a product wins 2 stars at the Great Taste Awards 2023, you sit up and take notice. That's just what happened to Carrick Foods' fresh Stout City Loaf. Judges described the loaves as having "a rich, natural flavour" which was "above and beyond delicious". It's one of range from a company founded by Chef/Lecturer, John Crowe. He has cooked for presidents, kings and even James Bond.

He now teaches at NWRC and his company is based at FoodOvation which is where the breads and bread mixes are made for sale across the Maiden City and in Belfast International and City of Derry Airports. They are interested in business from supermarkets.

The stout in question is from the Walled City Brewery, the flour from O'Neills and the buttermilk from Dale Farm. Other products include Legenderry Scone Mix, Stout and Date Wheaten Mix and Maura's Farmhouse Wheaten Mix.

The Stout and Date Wheaten Dry Mix is a Finalist at Blas na hÉireann 2023.

HOW TO BUY Local independent stores and cafes including Paul's Butchers (3 stores), McAtamney's (Derry), Mitchell Meats, Strabane, Maiden City Butchers, Graze 2 U, City of Derry and Belfast International Airport, Guildhall, Derry

AWARDS Great Taste Awards 2023 – 2* for Stout City Loaf, Blas na hÉireann 2023 Finalist for Stout and Date Wheaten Dry Mix, IQFDA 2022 Silver for Cured Salmon with Lemon & Dill

Get in touch:

t: 07713 247731

e: carrickfoods@gmail.com

w: <https://gjcrowe.wixsite.com/website>



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

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, vegan products.

LOCATIONS

French Village Brew Bar & Deli 35 Ann Street BT1 4EB

French Village Food Store South 343b Lisburn Road BT9 7EP

French Village Food Store East 32 Montgomery Road BT6 9HL

French Village Botanic Avenue BT7 1JN

Sales Contact: Visit us: Get in touch:

Stephen McAvoy
32 Montgomery Road, Belfast BT6 9HL
t: + 44 (0)7790251987
e: stevem@frenchvillagebakery.co.uk
e: www.frenchvillagebakery.co.uk
www.frenchvillagecatering.co.uk 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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t: + 44 (0)28 7963 2465

e: jp.lyttle@genesiscrafty.com

w: 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

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t: +44 (0)28 9269 2753 or 077 9090 7404

e: timothy@grahamsbakery.com

w: www.grahamsbakery.com



Irwin's Bakery



WHAT THEY DO Large bread, Batch bread, Veda, Wheaten, Hotplate and Cake.

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 Veda 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, the cake division of Irwin's is home of Jammy Joeys - another Northern Irish favourite.

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

HOW TO BUY Across NI, ROI, GB and Foodservice.

AWARDS Blas na hÉireann Awards 2023: Irwin Potato Farls and Irwin's Barmbrack Silver Award. Tiptree World Bread 2022: Irwin's Potato Farls and Irwin's Wheaten Bread Bronze Award.

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

w: 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, Saintfield 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
w: 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, meatbals, lemon meringue, spicy italian sausage roll, pulled smoked brisket & ale pie, chowder pie, vegan tart, sweet potato & chickpea 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

14 Great Taste Awards to include:

Chicken fritters and Chicken & Broccoli Empanada - 1 star 2023; Meatballs and Three Cheeses & Carmelized Pear Quiche - 1 star 2022

7 Blas na hÉireann Awards to include: Beef pastel Gold 2023; Chicken & Broccoli Empanada and Chilli Beef Empanada Bronze 2023; Kibe Gold 2022. 'Best in Armagh' 2023

Visit us:
Get in touch:

Unit 2c, Bluestone Business Park, Craigavon BT65 5HU
t: + 44 (0)28 3832 3835 or 078 0821 5690
e: info@artisanfoods.com
w: www.artisanfoods.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:



Unit 1c, 2 - 4 Balloo Avenue, Bangor BT197QT

t: 07738 050639

e: thebaker@olivetreebakes.com

w: www.olivetreebakes.com

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 taste 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 Cumber, Linenhill Kitchen Deli Banbridge, Artisan Cookhouse Strangford.

Sales Contact:

Visit us:

Get in touch:



Simon Guinn

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t: 07703 638656

e: contact@tastyweenumbers.com

w: www.tastyweenumbers.com



The Daily Apron



WHAT THEY DO Artisan bakery

Lisburn folk will know The Daily Apron as the go-to artisan baker in Lisburn.

Katrina Collins and Cathy Stevenson decided to centre their attention on their bakery and stepped back from their café at Smyth Patterson Department Store in Lisburn, which they ran for 12 years.

Established in 2021, The Daily Apron won Bakery of the Year at the 2022 Neighbourhood Retailer Awards, while their plain sourdough bread has also won the gold award at the UK World Bread Awards.

They have expanded their production space and have also branched out into the wholesale market, supplying breads, afternoon teas, scones and sourdough to other cafés in Lisburn, Hillsborough and Dungannon, and are also regular attendees at the farmers' market in Dungannon.

PRODUCT LIST Sourdough bread, scones, cakes

OPENING HOURS Closed Sunday and Monday. Tuesday-Saturday 8am-4pm

AWARDS Blas na hÉireann 2023: Gold for The Daily Apron White Sourdough and Everything Bagel

Visit us:
Get in touch:

12 Market Square N, Lisburn BT28 1AF, United Kingdom
t: + 44 (0)28 9252 8944
e: coffee@the-daily-apron.com
w: www.thedailyapron.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:

121 Main Street, Newcastle, Co. Down BT33 0AE
t: +44 (0)28 4372 2427
e: info@mourneandbread.co.uk
w: 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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t: 07739 556 408
e: maryanne@weebuns.com
w: www.weebuns.com
facebook: /WeeBunsCookerySchool
twitter: @WeeBunsCS **instagram:** /Wee_Buns





Fruit and vegetables





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 All leading retailers across the island of Ireland.

Visit us:
Get in touch:

56 Creenagh Road, Loughgall, Armagh, Co. Armagh BT61 8PZ
t: + 44 (0)28 3889 1278
e: caroline.dalzell@gilfreshproduce.com
w: www.gilfreshproduce.com
facebook: GilfreshProduce twitter: @GilfreshProduce
instagram: @Gilfresh Produce



Mash Direct



WHAT THEY DO

Mash Direct has revolutionized the ready meals category with its innovative and nutritious range of quick-serve potato and vegetable side dishes.

This innovative farming enterprise, led by the Hamilton family in County Down, focuses on quality 'field to fork' produce, from Mashed Potato to Croquettes. Boasting six generations of farming expertise, Mash Direct has expanded from 70 to 1,650 acres, cultivating heritage vegetables for flavour rather than appearance. These are steam cooked in bespoke ovens at their farm's kitchen, ensuring a homemade taste. The company produces over 50 products, all 100% Gluten Free and without artificial additives.

As the UK's leading brand in vegetable accompaniments, Mash Direct is synonymous with trust and quality. Since starting with 'Ulster Champ' in 2004, they've become a national brand, earning 32 Great Taste Awards.

Celebrating its 20th anniversary in 2024, Mash Direct marks two decades of market transformation. This milestone highlights their commitment to quality, innovation, and family values, showcasing their journey from a local family farm to a national culinary icon. The anniversary not only commemorates the launch of their pioneering & Ulster Champ, but also honours their dedication to sustainable farming and community connection.

It's a celebration of Mash Direct's legacy and passion for delivering farm-fresh excellence to dining tables nationwide.

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 237 accolades in the last 18 years for their quality, farming, sustainability, business and innovation. Some of which include; 32 Great Taste Awards. Great Taste Gold One Star 2023 Beer Battered Onion Rings and Beer Battered Chips. Growing Business Awards- Winner, Best Family-Owned Business of the Year. Free From Ireland 2023 Gold Award, Beer Battered Onion Rings in the Ready to Cook Category. Blas na hÉireann 2023 Gold Award for Beer Battered Onion Rings. Scottish Retail Food and Drink 2023, Silver Award Beer Battered Chips and Bronze Award Mashed Potato.

Sales Contact:

Visit us:

Get in touch:



Lance Hamilton

81 Ballyrainey Road, Comber, Co. Down BT23 5JU

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e: info@mashdirect.com

w: www.mashdirect.com



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 largest commercial 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, Sainsbury's, Asda 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, Sainsbury's and Lidl stores, together with leading independent butchers.

November 2022 saw the exciting ONIT! Onions from Milgro land on shelves in ROI, initially with Tesco Ireland, but Eurospar, Spar, Mace, Londis and XL stores were soon to follow. The brand received a glowing endorsement when it was selected as one of three winning brands for the prestigious Grow With Aldi initiative, to place the product in every Aldi store in Ireland.

2023 drew to a close with the export of ONIT! Onions to the Spinneys retail group in Dubai, to ensure the Milgro story continues on a strong footing going in to 2024.

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, Henderson Foodservice, Spar Scotland, Sysco Foodservice Ireland, Lynas Foodservice, Tesco Ireland, Aldi Ireland, Spar, Eurospar, Mace, Londis, XL Ireland

AWARDS

BRC AA+ rating, RTA- Fresh Produce Standards,
 2022 Irish Quality Food & Drink Awards: 1 x Gold
 2022 Great Taste Awards: 2 x 1 star ratings
 2023 Scottish Retail Food & Drink Awards: 1 x Silver
 2023 Irish Quality Food & Drink Awards: 1 x Gold, 1 x Silver
 2023 Blas na hÉireann Irish Food Awards: 1 x Silver
 2023 Grow With Aldi – Winner

Sales Contact:

Visit us:

Get in touch:



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w: www.milgro.co.uk

facebook: www.facebook.com/weknowouronions

twitter: @weknowouronions instagram: @milgroonions



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.

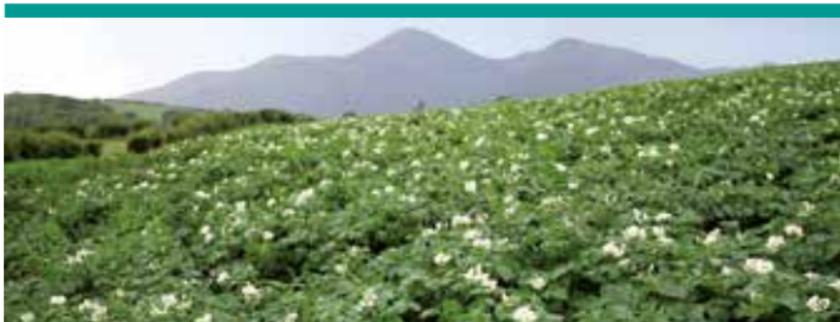
Farming Life & Danske Bank Wildlife Farmer of the Year 2016.
Sheila Lyttle M&S Prince's Countryside Trust Contribution to Rural Community Award Runner Up, 2016. Alexander Lyttle, M&S Farming for the Future Young Producer of the Year Winner 2017 (Ireland).

Sales Contact:
Visit us:
Get in touch:

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e: roy@roylyttle.co.uk



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
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e: richard@williamorrandson.co.uk
w: 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:

Joanne Weir
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Co. Armagh BT63 5WG

Visit us:

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w: www.wilsonscountry.com

Get in touch:



Plant based and cereals





NATURE
SEED & NUT
GRANOLA

SIGNATURE
SEED & NUT
GRANOLA

SIGNATURE
SEED & NUT
GRANOLA

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Andrews Flour

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

Andrews Flour, established in 1722, has over 300 years of experience producing a wide range of premium quality flour from their base in the heart of Belfast. Andrews Flour is the only remaining independent flour mill in Northern Ireland.

The extensive range of flour is sold to many bakeries and wholesalers throughout the island of Ireland, both in bulk and in 25kg bags. Their household brand 'Mortons Flour' is sold in 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 speciality flours for the bakery industry. Get in touch for further details.

Visit us:
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e: sales@andrewsflour.com
w: www.andrewsflour.com



Buchanans



WHAT THEY DO Source and supply natural whole foods for retail, catering and food service

WG Buchanan started the company in 1871. They are still going strong today supplying retailers of all sizes in the UK and Ireland with a range of lines suitable for home cooking and baking. They also supply food service wholesalers who then deliver into various sectors ranging from restaurants to the NHS.

Their multi-plant site is in Carrickfergus, Co. Antrim. In 2019, they added a 15,000 sq ft stand-alone nut packing facility to the original 25,000 sq ft processing and warehousing plant.

The business is still family-owned and they pride themselves on their customer service and satisfaction. BRC accredited.

PRODUCT RANGE Rice, Cereals and Pulses, Cake Decorations, Glace Cherries and Peel, Culinary Nuts, Dried Fruit

Visit us: WG Buchanan and Son Ltd, 3 Sloefield Drive,
Trooperslane Industrial Estate, Carrickfergus, BT38 8GX

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Finnebrogue Artisan



WHAT THEY DO Plant Based Meat alternatives and sauces

Finnebrogue is a family business and one of the UK and Ireland's most innovative food producers. Taking its inspiration from the rolling hills and ancient woodland in County Down, where it is based, the business made its name producing premium sausages for leading supermarkets, before launching its revolutionary Naked Bacon, made without nitrites.

In 2020, Finnebrogue opened the doors to a state-of-the-art plant-based factory, the most advanced of its kind in Europe, from where it produces numerous own-label meat-free products to leading supermarkets and co-manufactures for brands. Finnebrogue makes nutritionally balanced, delicious, and sustainable plant-based food that's virtually indistinguishable from the meat it is imitating. The site produces a range of plant-based products from breaded nuggets and battered goujons to 'extruded' alternative protein chunks, burgers, mince and sausages.

They also produce a growing range of 'veg-rich' products.

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 2023 Food Manufacture Excellence Awards awarded Finnebrogue, Food Manufacture Company of the Year.
2023 Food Manufacture Excellence Awards awarded Finnebrogue, Food Manufacture Plant Company of the Year.

Visit us:
Get in touch:

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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

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



Linwoods



WHAT THEY DO Health Foods

As leaders in Health foods, Linwoods offers a diverse array of nutrient-rich seed and oat blends which can be found across UK, Irish, and European markets. Based in Armagh, Northern Ireland, and established in 1965, Linwoods is a third-generation family owned business. Their commitment to inclusivity ensures all products are gluten-free and suitable for vegetarian and vegan diets.

Globally sourced, Linwoods ingredients are carefully selected from the best suppliers and growers to ensure the highest quality and standards and organically sourced materials where possible. Their seeds are then cold-milled and expertly blended, unlocking accessible, easy-to-use nutrition for health-conscious consumers worldwide. This unique Cold Milling process breaks down the seed for optimal digestion, preserving all the fibre and nutritional benefits within.

A recent and exciting addition to the brand, Linwoods Overnight Oats offers a convenient blend of oats, chia seeds, protein, and vitamins. Simply soak, chill overnight, and wake up to a delicious, nutritious burst of goodness. Fuelling your morning has never been so easy or delightful!

To explore the full range, visit <https://linwoodshealthfoods.com/>

HOW TO BUY

Stockists available to explore at:

<https://linwoodshealthfoods.com/stockists/>

Sales Contact:
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w: www.linwoodshealthfoods.com



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.

HOW TO BUY

Leading retailers throughout Ireland and UK.

ACCREDITATIONS AWARDS

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.

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instagram: whitesoats



Oils, sauces, flavourings and preserves





Blackfire



WHAT THEY DO

Belfast's Original Hot Sauces

Blackfire Food are a small, multi-award winning company making a range of hot sauces and spicy products. Established in 2014 to fill a gap in the Irish hot sauce market they are Belfast's original hot sauce company. All of the sauces are gluten free, allergen free and vegan friendly and range from the mild through to their world famous 'Pain in the Hole' super hot sauce. Blackfire supply around 40 retailers in NI as well as an increasing number south of the border with regular exports to Europe. All products are available for wholesale and retail as well as online directly from their website.

HOW TO BUY

Sawers, Born and Bred, Tom and Ollie (St. Georges market)
Two Sisters Deli, Creightons Balmoral, Allster, The Orangery,
Gourmet Grocer, Seasons of the Glens, French Village, Yellow
Door Deli, The Dairy Gleno, Fodder etc

PRODUCT RANGE

Hot Sauces:

HotHouse- with pear & ginger

Samson - with mango, pineapple and dulse

Cherry O – black cherry, balsamic vinegar

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 rest:

Birdseye Chilli oil, Garlic & Herb Chilli oil, Spice Bags, Garlic Chilli
Crunch, Chilli Chocolate bars

Sales Contact:
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w: www.blackfirefood.com

facebook: Blackfire Artisan Food [twitter: @BlackfireFood](https://twitter.com/BlackfireFood)
instagram: blackfirebelfast



Brownlee Preserves



WHAT THEY DO Small batch jams (preserves), marmalades, cheese accompaniments

Margaret Brownlee has been producing marmalades and preserves for some 30 years. She makes these award-winning preserves and accompaniments by hand in Armagh- Ireland's Orchard County.

They are made to time-honoured traditional methods and produced in small batches. Margaret is from a family of fruit growers based in County Armagh and was inspired by her father to produce products with only the finest ingredients and zero preservatives.

Flavours for Marmalades include Breakfast (3 fruit) , Seville, Traditional Whiskey and Grapefruit Lemon Ginger, preserves (jams) Rhubarb and Ginger, Raspberry , Strawberry ,Blackcurrant, Damson, Gooseberry, Plum Rhubarb and Clove

Cheese accompaniments are Damson and Gin, sour Cherry and Cranberry, Pink grapefruit with gin and chilli. Cranberry sauce plus Cranberry with Port and Orange are produced for the Christmas season albeit there is growing demand throughout the calendar year.

The range of products are sold in good food and fruit shops. They are interested in supplying all artisan shops and cafes. They are also interested in supplying good food distributors in NI and Ireland.

PRODUCT RANGE COTTAGE PRIDE BRANDS are currently available in 320g and 227g sizes. BROWNLEE BRAND AVAILABLE IN 227 g and 110g CHEESE ACCOMPANIMENT PRODUCTS are in 110g

HOW TO BUY Shops and online at www.irishgourmet.ie

AWARDS Several Great Taste Awards. World Marmalade Competition Bronze and Highly Commended

Visit us: Erne Cottage, 45 Dungannon Road, Portadown, Armagh, BT621LG

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 / Matthewglover45@yahoo.co.uk



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 recently include Silver for Strawberry and Mint Infused White Wine Vinegar, Gold for Armagh Bramley Apple Infused Balsamic Vinegar and inclusion in the Chef's Larger for Blackberry and Thyme Infused Balsamic Vinegar Pearl Burst at 2023 Blas na hÉireann awards.

1 star for Proper Digestive Biscuits, Burger Sauce, Black Garlic Balsamic Vinegar, Tarragon White Condiment at the 2023 Great Taste Awards

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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

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

AWARDS

Wasabi & Kombu Sea Salt: Great Taste Awards 2023 - 2 star

Isot Chilli Paste: Great Taste Awards 2023 - 1 Star

Corndale Farm Nduja Ketchup: Great Taste Awards 1 Star & Great British Food Awards & Scottish Retail Food and Drink Awards - silver award winners 2023

Pomodoro Pasta Sauce: Scottish Retail Food and Drink Awards & Blas na hÉireann 2023 - Silver

Meat Merchant M1 Steak Sauce: Blas na hÉireann 2023 - Gold
Chipotle Chilli Paste: Blas na hÉireann 2023 - Bronze

Visit us:

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w: www.craicfoods.com

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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 fruit 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

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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

AWARDS Great Taste Awards 2023 1 star for Christmas Pudding

Blas na hÉireann 2023 Bronze for Grape, Red Wine and Rosmary Jelly and Gold for Mini Shortbread

Sales Contact:

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En Place



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

Winners of more than 80 Great Taste Awards & multiple Irish Food awards for both own brand & private label including most recently 1 star for Corndale Farm Nduja Ketchup at the 2023 Great Taste Awards. Bronze for Chipotle Chilli Paste and Silver for Pasta Sauce Pomodoro at 2023 Blas na hÉireann awards

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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:
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Facebook: /eringrovespreserves

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twitter: @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:
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[instagram: /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 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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e: enjoy@irishblackbutter.com

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 Cludlon 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

w: 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:

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t: + 44 (0)28 3026 3872
e: info@horseflaxoil.co.uk
w: 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 80 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 UMBER Plus, enriched with Vitamin D

HOW TO BUY Available from a range of independent Butcher's, Deli's, Euro spar's and Supervalu's throughout the UK and Ireland or every Holland & Barrett on the Island on Ireland.

AWARDS 3 stars in Great Taste Awards and Golden Fork for Northern Ireland 2018, Gold in Blas na hÉireann 2019 & 2023

Visit us:

99 Portadown Road, Moy, Dungannon,
Co. Tyrone, BT71 6SW

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e: hello@naturalumber.com

w: www.naturalumber.com



Partie de Moi



WHAT THEY DO Artisan Seasonings

Partie de Moi brings unique and globally inspired flavours made on the Causeway Coast. Stephanie was born in Brussels to a Northern Irish mother and German father so grew up speaking a few languages, hence the French name 'Partie de Moi' meaning 'Part of me'.

From the age of 10 she started making her own blend of Pumpkin Spice using a blend of pre-ground supermarket ones. Sometimes giving them out as presents but using them herself in sweet and savoury dishes throughout the year to add a little 'je ne sais quoi' to her cuisine.

Partie de Moi came about during lockdown 2020, a year after having her second son Sébastien. Over a champagne filled sunny afternoon with a friend, they were talking about how she loved baking and cooking and she encouraged her to seriously think about making up her own blend of Pumpkin Spice.

She started buying whole spices, gently toasting them to release the flavour, natural oils and aromatics then grinding them and doing her own taste testing with a focus group.

The next spice blend she added to the range was the Winter Spice, which is loosely based on the German 'Lebkuchengewürz'. The smell and taste will immediately transport you to a German Christmas market with twinkling lights on wooden chalets.

What's special about both these spice blends is nothing has been added to them like fillers, flour, salt or sugar and the spices are superfresh not like the supermarket pre ground ones which can be years old! She also makes them in her 5* hygiene rated kitchen.

They are vegan and vegetarian. The shakers may be small, but they pack a punch with flavour so a little goes a long way!

She then created 3 more blends: the Atlantic Everything Seasoning inspired by her travels to America, Sugar & Spice based on a store cupboard staple she always has in her kitchen and the Omi Seasoning with a verdant dried herbs base.

PRODUCT RANGE Pumpkin Spice, Winter Spice, Sugar and Spice, Omi, Atlantic Everything

HOW TO BUY Online and The Designerie, Bushmills, Ballykenver Farm Shop, Armoey, 220 Cafe, Portrush, Barn Door Kitchen and Coffee, Coleraine, Granny V's Kitchen, Dungannon, Chestnutt's Farm, Portrush

AWARDS Blas na hEireann Bronze Atlantic Everything

Sales Contact:
Get in touch:

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e: info@partiedemoi.com
w: www.partiedemoi.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. 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



Rock A Doodle Do – Belfast Hot Sauce



WHAT THEY DO Award winning sauces, seasonings, and hot food

If you are looking to add extra flavour and heat to your meal, then Rock A Doodle Do – Belfast Hot Sauce have something special for you, with their range of gourmet sauces. Now in their 9th year of trading, this Belfast based condiment manufacturer have taken their sauces to the next level by combining freshly roasted ingredients with some of the hottest chillies in the world to create a range of sauces that are suitable for everyone.

Local suppliers include fresh ingredients from Down Wholesale, containers from Mclernons, and Musgrave, while chillies are fresh and sourced from across the UK.

With 17 products carrying Great Taste and Blas na hÉireann awards, quality is guaranteed.

PRODUCT RANGE Range include includes 8x Snow Patrol Hot Sauce (profits helping the charity 'Music for All'), 2x Dunville's Irish Whiskey BBQ Sauce, 5x Banshee BBQ Sauce, and 6x BBQ Dry Seasonings.

HOW TO BUY Online, Indie Fude, Coleman's Garden Centre, Asian Supermarket, Hillmount, Sawers

AWARDS Great Taste Awards 2021: One Gold Star for Metallica - Blackened BBQ Sauce - Apple Habanero

Great Taste Awards 2020: Two Gold Stars for Snow Patrol - Chocolate Chilli Sauce & One Gold Star for Snow Patrol - Don't Give In Xtra Hot BBQ style Sauce.

Blas na hÉireann 2023 Finalist

Sales Contact:
Get in touch:

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e: dave@rockadoodledo.com
w: www.rockadoodledo.com



Shorthorn Kitchen



WHAT THEY DO Artisan sauces condiments

At Shorthorn Kitchen, they make the kind of condiment that takes the average dish to the next level.

With more than twenty years experience working in the restaurant industry, they have developed a unique range of seasonally-inspired products which can be refreshed every 8 weeks. They include bacon jam, Korean BBQ sauce, Jalapeno Salsa, Chimichurri, Louisiana Chipotle BBQ and Black Truffle Ketchup.

Don't think they're just for meat, though. They love roasted vegetables, cheese and bread. Available for food service and retail, they are available online at www.shorthornkitchen.com.

Stockists include Works Coffee Roasters, Mike's Fancy Cheese, Chestnutt Farm Shop, Belmont Larder, Tom and Ollie's and Olive Tree Farm Shop.

They do an outside catering service which includes buffets and BBQs. They specialize in private dining. Contact details below.

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w: www.shorthornkitchen.com



Spice Fine Foods



WHAT THEY DO Flavoured infused oils, Import, wholesale and distribute award-winning Greek olive oil

Jenni has been travelling to Greece for more than 30 years and since she is from a farming background, always had an interest in food and farming. She would chat to olive oil producers in Greece and learned about how they use it.

“There is no comparison between what we have in the shops in Northern Ireland and what they have in Greece” says Jenni “so I set about securing a supplier who would be able to send me consistently good olive oil”.

The one she imports, wholesales and distributes is the award-winning Douzenis Theoni oils. (Silver at New York World International Olive Oil Championships) They are cold-pressed and come from Astros. Jenni is the sole distributor in the UK and Ireland.

The Oil of Life extra virgin olive oil flavoured range from the Greek oil includes truffle, black garlic, lemon and bay, and orange and oregano. This project is in collaboration with Burren Balsamics.

PRODUCT RANGE Theoni Extra Virgin Olive Oil, Oil of Life extra virgin olive oils in truffle, black garlic, lemon and bay, and orange and oregano.

HOW TO BUY The products are stocked in a large number of small retailers and Jenni is interested in supplying supermarkets and any restaurants which use olive oil.

Get in touch:

t: 07786 022726

e: jenni@spice-marketing.co.uk

w: www.bestgreekoliveoil.co.uk





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.

They have recently launched their new brand, Muine Glas Ice Cream which can be found in Hastings group hotels as well as Lough Erne Resort.

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 (Order online and collect in store) and Lough Erne Resort

Get in touch:

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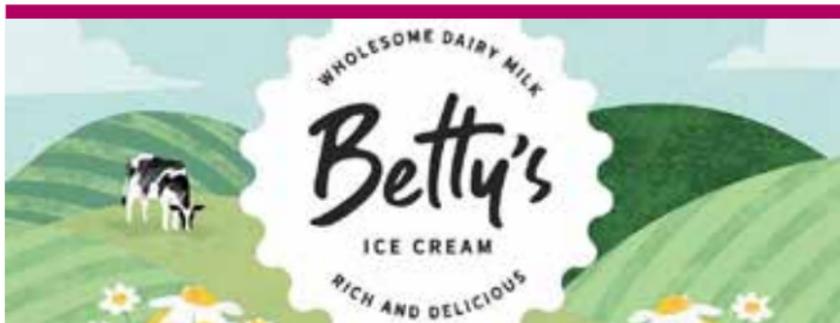
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instagram: [/bensicecreamstudio](https://www.instagram.com/bensicecreamstudio)

tiktok: [/bensicecreamstudio](https://www.tiktok.com/@bensicecreamstudio)



Betty's Ice Cream



WHAT THEY DO

Artisan Ice Cream and Ice Cream Cakes

Betty's Ice Cream are a family business producing award winning, local, dairy artisan ice cream with farm fresh milk collected from a neighbouring farmer only 15 minutes away from Pomeroy. You may wonder why the name Betty? It is actually the nickname for Bethany Boyd who is the company founder.

The range of ice cream spreads across 35 traditional and unique flavours including Honeycomb and Great Taste Award winning Dragonfruit, as well as their new range of dairy free options such as Mango and Passionfruit Sorbet and Raspberry Sorbet.

Betty's also collaborate with a local baker to make delicious ice cream cakes in two sizes, that are sure to be a crowd pleaser at any party, accompanied by their gluten free cakes that can be purchased on their website.

Restaurant and shop owners are invited to get in contact through their details below if you want an exciting range of ice cream in your shop or on your menu. General public can also get in contact regarding parties, community events or weddings.

PRODUCT RANGE

Traditional flavours (Honeycomb and Vanilla), Speciality (Dragonfruit and Brown Lemonade), Dairy free sorbet (Mango and Passionfruit sorbet and Raspberry sorbet), Ice cream cakes – (Vanilla sponge with raspberry ripple ice cream and Chocolate and mint choc chip ice cream), Gluten free ice cream cakes (Vanilla sponge with vanilla ice cream). 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 no added sugar flavours are now available.

HOW TO BUY

Purchase on their website, local markets, agricultural shows or collection from farm in Pomeroy. Delivery across the N.Ireland.

AWARDS

Great Taste Food Award 2023: Dragonfruit Ice Cream 1 star

Visit us:
Get in touch:

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t: 07955 102923

e: Boydt2014@gmail.com

w: www.bettysicecream.co.uk

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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

AWARD Great Taste Awards 2023 2 stars for Salt and Caramel Ice Cream

Visit us:
Get in touch:

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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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t: 07879 232674

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
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:
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w: 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) 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

DELIVERY RADIUS

UK-wide

AWARDS

Great Taste Awards 2023 1 Star for Gluten-Free Double Chocolate Brownie

Get in touch:

e: info@goldandbrownes.com

w: 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

AWARDS Blas na hÉireann 2023: Bronze for Lidl Irish Atlantic Sea Salt Popcorn and Silver for Lidl Coconut and Vanilla Popcorn

Blas na hÉireann2019: Silver award for Golden Popcorn Salty Sea Epic

Visit us:
Get in touch:

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e: sean@goldenpopcorn.com

w: 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 Shaw's 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

AWARDS Great Taste Awards 2023 2 Stars for Shut Yer Gob Irish Stout Toffee

Great Taste Award 2020 2 Stars for Irish Sea Salt Tablet

Sales Contact:

Visit us:

Get in touch:

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Glenarm, BT44 0BD

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e: info@grannyslawsfudgefactory.co.uk

w: www.grannyslawsfudgefactory.co.uk



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

twitter: [/lick_gelato](https://twitter.com/lick_gelato) instagram: [/lickgelato](https://www.instagram.com/lickgelato)



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

Silver and Gold Blas na hÉireann awards

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

w: 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 facility in Coleraine, Co. Derry. The Italian family distributes their products all over Ireland and still operates their own ice cream parlours on the 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 the multi-award-winning Double Cream Vanilla, Honeycomb and Chocolate. More adventurous flavours include Irish Black Butter, Caramelised Hazelnut, Kinderelli and Chocolate Brownies. Morelli's also produce a fun range of flavours called 'Two Tone Twist' which combines two flavours in the same tub. Pink & Blue Unicorn (Cotton Candy), Fruit Salad (Raspberry & Pineapple) and Tropical Twist (Coconut & Pineapple) Morelli's produces seasonal and Limited-Edition flavours throughout the year.

Still very much a family affair, it's the fourth generation of the family now at the helm. The latest products in the range include a completely Dairy and Allergen Free Ice Cream that is made from Plant Cream. 'Liberio' is available in Vanilla, Chocolate & Strawberry, Toffee Popcorn Ice Cream and White Chocolate Orange are the latest flavours to the scoop range.

PRODUCT RANGE

- Scoop Ice Cream 4.75 Litre Napoli
- Catering Ice Cream/ Foodservice 4 Litre
- Pre-filled Ice Cream for Retail 2 Litre/ 950ml/ 125ml Spoon-in-lid
- Co-branded range for Dunnes Stores Simply Better 550ml

HOW TO BUY

Direct from own distribution network, Brakes/ Sysco, Lynas Foodservice, Family- Owned Outlets, Official Branded Stores, Independent Retailers, Tesco NI/ ROI/ Scotland, Sainsburys NI, Dunnes Stores

DELIVERY RADIUS

Enquire directly with them for more information.

AWARDS

2023 Awards Include

- Mango Sorbet – Blas na h'Éireann Irish Food Awards Supreme Champion Product – Gold – Best in Derry, Best in Ulster
- Strawberry Frozen Yoghurt – Gold- Blas na h'Eireann Irish Food Awards
- Mixed Berry Frozen Yoghurt – Silver- Blas na h'Eireann Irish Food Awards
- Pistachio Swirl Ice Cream – Bronze – Blas na h'Eireann Irish Food Awards
- Pistachio Swirl Ice Cream – 3 Gold Stars Guild of Fine Food Great Taste Awards
- Clotted Cream with Irish Black Butter Ice Cream – 3 Gold Stars Guild of Fine Food Great Taste Awards
- Dunnes Simply Better Caramelised Hazelnut Ice Cream – Gold – Irish Quality Food Awards
- Dunnes Simply Better Butterscotch Ice Cream – Gold – Irish Quality Food Awards

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



Rhiannon's Cakes And Bakes



WHAT THEY DO

Homemade personalised cakes, cupcakes, cookies, traybakes and breads with bakery shops located across NI.

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, Wheaten 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.

They get supplies locally from Orchard Eggs, Country Preserve Jam and Davison's Apples.

5-star Food Hygiene Rating.

NEED TO KNOW

Bakery based in Scotch Street, Portadown with shops in Stranmillis, Belfast, Newcastle, Co. Down and Rushmere Shopping Centre, Craigavon.

HOW TO BUY

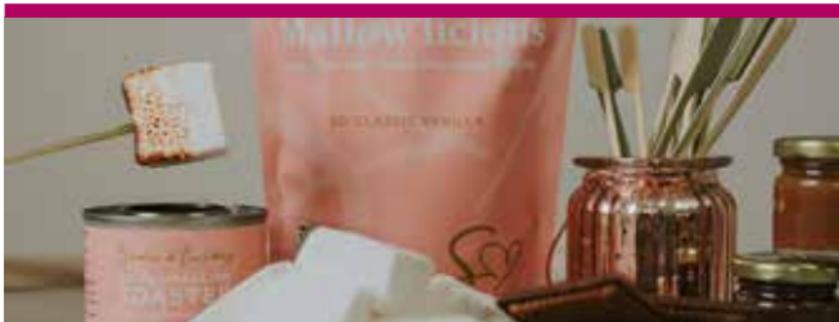
Order online at www.rhiannonscakesandbakes.co.uk or Phone 02838 335613. Up-to-date opening times and locations can be found on their website or social media pages.

Sales Contact:
Get in touch:

Rhiannon Woolsey
t: 07999390884 **e:** rhiannonscakesandbakes@outlook.com
w: www.rhiannonscakesandbakes.co.uk
facebook: /RhiannonsCakesandBakes
instagram: /rhiannons_cakes_and_bakes
tiktok: /rhiannonscakesandbakes



S'more'a'licious



WHAT THEY DO

Luxurious S'mores Kits and Handmade Marshmallows

In 2020, amidst the challenges of a global pandemic, founder Laura a second time new mum found herself navigating the uncharted waters of motherhood during lockdown. Battling postnatal depression, Laura found solace and joy in the simple pleasures of motherhood and, surprisingly, in the comforting embrace of marshmallows!

S'more'a'licious was born three months after the birth of her lockdown baby, as she decided to spread the love by gifting her handmade s'mores kits during the festive season. The response was overwhelming and encouraged by the positive feedback, Laura decided to turn her newfound passion into a full-fledged venture. With determination, resilience, and a touch of sweetness, she navigated the challenges of building a business without any prior experience.

As the world gradually emerged from lockdowns, S'more'a'licious continued to flourish. Despite having no pre-existing culinary skills, Laura delved into the art of marshmallow making and the brand expanded its offerings beyond s'mores, introducing a variety of handmade marshmallows, marshmallow fluff and innovative mallow combinations.

Today, S'more'a'licious stands not just as a leading luxury marshmallow and s'mores brand but as a testament to the power of resilience, the sweetness that can arise from challenging beginnings, and the importance of spreading kindness in every bite. Laura's journey is more than just about creating delicious treats; it is one of healing, of finding purpose in the midst of challenges and bringing people together to create s'more memories. Each s'more a symbol of love and a reminder that sweetness can be found even in the darkest of times.

PRODUCT RANGE

S'mores kits, Handmade Marshmallows, Marshmallow Fluff

HOW TO BUY

Shops listed on the website. Order online, Subscription kits

DELIVERY RADIUS

UK-wide

Sales Contact:

Visit us:

Get in touch:



Laura Vogan
46 Ballymacully Road, Killylea, Co. Armagh, BT60 4NU
t: 07540600696
e: hello@smorealicious.com
w: www.smorealicious.com



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

w: www.tayto.com



Tinholt's Tasties



WHAT THEY DO Handmade Gourmet Marshmallows, S'mores kits, Marshmallow fluff, Freshly toasted S'mores at events.

Samantha Tinholt's handmade gourmet marshmallows are a artisan-crafted confection known for their cloud-like texture, diverse flavours beyond traditional vanilla, she uses premium ingredients, visual appeal with artistic cuts and toppings, versatility in culinary applications, and fun packaging to catch the attention of children and families. Mallow's come in packs of 4, and S'mores kits are crafted for families and bringing people together.

Samantha is looking for wholesalers to deliver exceptional quality to customers with handcrafted marshmallows, made in efficient small batches. She prides herself on the meticulous crafting process that guarantees consistency and excellence in every piece. As a wholesaler, you can trust in her ability to provide a superior product that meets the demands of your discerning clientele.

PRODUCT RANGE 8 core flavours (Vanilla, Cotton Candy, Biscoff, Bubblegum, Rhubarb and Custard, Raspberry and white chocolate, Churros, Parma violet) and more than 30 others. Gourmet Mallows, Smores and Smore kits, Marshmallow Fluff Sundaes, Hot Chocolate Stirrers, Hot chocolate toppers.

Get in touch:

t: 07830 796571

e: tinholtstasties@outlook.com



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 & 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

w: 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 locally produced 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 contact creamerycantours@gmail.com.

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

Hugh Reid

30 Station Road, Glarryford, Co. Antrim BT44 9RA

e: hugh.reid@hotmail.co.uk**w:** 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 Check out their socials and website for details

Visit us:
Get in touch:

12 Castle Demesne, Glenarm Castle, Glenarm BT44 0BD
t: 07793 291310
e: enquiries@themilkparlour.co.uk
w: www.themilkparlour.co.uk
facebook: /Themilkparlour-108531304342106



Drinks



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- HAND

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SUGAR FREE
GINGER

WITH STILL, SPARKLING, SOOOTHING TONIC WATER
TRY, USE AS A MIXER WITH YOUR FAVORITE SPIRITS
MADE IN NORTHERN IRELAND

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, Mahlkönig, 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

Ireland and Europe

AWARDS

32 stars from the Great Taste Awards

Sales Contact:

Visit us:

Get in touch:



Sales Team

Unit 1, 27 Stockman's Way, Belfast BT97ET

t: 028 90 771 535

e: info@bailiescoffee.com

w: 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
u: 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

AWARDS

Blas na hÉireann 2023 - Gold for Giants Basalt Rock Gin

Great Taste Awards 2023 - 2 Stars or Giants Basalt Rock Gin

Visit us:
Get in touch:

14 - 16 Seneril Road, Castlecatt, Bushmills BT578TS
t: 07446 878498 or 07747303070
e: martha@basalt-distillery.com
or james@basalt-distillery.com
w: www.basalt-distillery.com



Belfast Artisan Distillery and Gin School



WHAT THEY DO Small batch quality spirits, gin school tours and experiences

Belfast Artisan Distillery is a local small batch distillery producing premium craft spirits. Their London Dry Gin has a unique blend of botanicals, three are inspired by the local area and Belfast industrial history. Pink Heather and Rowanberries can be found growing locally on the Cave Hill that overlooks Belfast City and Flaxseed is a tribute to the Linen Industry that played a pivotal role in the social and economic development of Belfast.

As well as their award-winning Gin, they now produce Belfast Artisan Distillery Vodka and two Gin Liqueurs – Raspberry & Elderflower and Pineapple & Blood Orange. The Gin School is a fun experience where you will learn everything you need to know to distil your own unique signature full-sized bottle of gin while enjoying a few G&Ts and a cocktail. Book online.

PRODUCT RANGE Gin, Irish Potato Vodka, Raspberry and Elderflower and Pineapple and Blood Orange Gin Liqueur

HOW TO BUY Mace, SuperValu, Centra, independent Gin School booking online.

Visit us:
Get in touch:

Mallusk Enterprise Park, Newtownabbey, Antrim
t: + 44 (0)28 9099 3219
e: jo@belfastartisanandistillery.com
w: www.belfastartisanandistillery.com
/www.belfastartisananginschool.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.

Their 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

w: www.belfastcoffee.com

facebook: /thebelfastcoffeeco twitter: @belfastcoffeeco/



Black Arch Distillery



WHAT THEY DO Small batch gin distilled on the Antrim Coast

The gin perfectly encapsulates the rugged but bountiful landscape around the Black Arch in County Antrim; the inspiration for the gin. By combining botanicals like blackberries and nettle that grow on the land above, with a subtle hint of seaweed, the gin, like the arch itself, perfectly bridges the land and the ocean.

Like all Food NI members, they love to keep it local, so the water they use comes from the Clearer Water social enterprise nearby and they hand forage their core botanicals.

The recommended serve is simple - with a good tonic over lots of ice and lemon.

Keep an eye on socials. They love popping up at markets and events.

PRODUCT RANGE Gin in 70cl and cute 5cl miniatures. Gift sets. Locally engraved giftware including glasses, hip flasks, slate coasters and garnish boards.

HOW TO BUY Lusty's Centra Larne, Sipster Whiteabbey, The Vintage Wine Merchants Antrim, Olderfleet Restaurant Larne, The Dairy Gleno, The Lighthouse Bistro Whitehead, Curran Court Larne and The Gallery at Cairndhu Golf Club Larne.

Sales Contact:

Visit us:

Get in touch:



Graham Boyd

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t: + 44 (0)7725 091545

e: info@blackarchdistillery.co.uk

w: www.blackarchdistillery.com



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

In 2023 The Boatyard Distillery has come the first distillery on the island of Ireland to become B corp certified and also awarded Northern Ireland sustainable company of the year at the 2023 Business Eye awards.

Visit us:
Get in touch:

3 Tully Bay Marina, Drumcrow East, Co. Fermanagh BT93 7DX
t: 07914644070 or 07757219431
e: info@boatyarddistillery.com
w: www.boatyarddistillery.com
facebook: /theboatyarddistillery
twitter: /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 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

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

w: www.brocoffee.co.uk

facebook: /brocoffeeltld



Copeland Spirits



WHAT THEY DO

Producers of Irish Coastal Spirits – Gin, Rum, Whiskey, Vodka & Coffee Liqueur. Distillery Tours & Events.

The Copeland Distillery story started in the summer of 2016, when they successfully raised £30,000 through crowdfunding supported by 390 founders. After 9 months construction, the doors of the new Copeland Distillery opened in August 2019, signalling the start of their journey to create Northern Ireland most innovative distillery. Their 6,500sqft home is located just a stone's throw from the historic harbour in Donaghadee, County Down, revitalising the former cinema and Ards Bottling Company site which lay unoccupied for more than 20 years.

Their 125-year lease is a signal of their commitment to Donaghadee and their ambition to share the area's rich maritime and distillery history with domestic & international visitors. The Distillery is the production site of their award-winning Traditional Irish & Navy Strength gins, their rum range and their new range of malt and pot-still whiskeys which are currently maturing prior to release from the end of 2024. Visitors can also take advantage of their distillery tour, learning more about their range of spirits, how they make our products or just relax & take in some time in the on-site coffee shop.

2024 is set to be The Copeland Distillery's biggest year of export yet, with products already available across the USA, Canada, the Republic of Ireland and Sweden.

PRODUCT RANGE

Irish Gin, Jones Navy Strength Gin, Rhuberry Gin, Raspberry & Mint Gin, Smugglers Reserve Rum, Overproof Rum, Merchants Quay Blended Irish Whiskey, Cold Brew Coffee Liqueur

HOW TO BUY

Instore – all independent NI off-sales, SuperValu, Tesco, Sainsbury's, Wine Flair.

Online – Direct via www.copelanddistillery.com, masterofmalt.com, irishmalts.com and drinksupermarket.com

Taste – all independent NI restaurants & bars, Copeland Distillery bar & tours.

DELIVERY RADIUS

Northern Ireland, Republic of Ireland, United Kingdom.

AWARDS

Irish Gin – 2022 – IWSC – Best Contemporary Gin Trophy & IWSC Outstanding Gold.

Jones Navy Strength Gin – 2020 – IWSC – Gold. 2021 – The Gin Masters – Master Award & IWSC – Silver.

Smugglers Reserve Rum – 2021 – UK Packaging Awards – Label of the Year. 2022 – IWSC – Silver & Design & Packaging Awards – Master.

Merchants Quay Blended Irish Whiskey – 2022 – IWSC – Silver.

Cold Brew Coffee Liqueur – 2023 – International Spirits Challenge – Silver, Blas na h'Eireann – Silver & Global Spirit Masters – Gold

Visit us:

The Copeland Distillery, Manor Street, Donaghadee
BT21 0HF

Get in touch:

t: 028 9162 4000

e: info@copelanddistillery.com

w: www.copelanddistillery.com



Fidela Coffee



WHAT THEY DO Coffee roasters – retail, subscription and wholesale

Fidela Coffee Roasters are based in Coleraine. Husband and wife team Frank and Rachel import green coffee from family farms in the Nariño area of Colombia. They sell green coffee to other roasters and also roast their coffee for wholesale distribution.

Their Fidela Coffee Shop in Coleraine is open from Monday-Saturday to the public where they can come and watch the roasting and packing of coffee and enjoy a coffee and lunch onsite.

Traceability, ethics and working together is at the heart of what they do. Frank's family still work on farms in Colombia. They were recently awarded Economusee status for their commitment to traceability, sustainability and education.

Coffee subscriptions online and coffee courses are available for those who want to nail their latte art and ace their espresso game.

PRODUCT RANGE Retail, subscription and wholesale packs of various blends, they also offer a number of coffee events including a full coffee experience showing the process of coffee production from farm to cup and coffee courses including home espresso, latte art and home brew courses. All experiences and courses can be booked via their website.

HOW TO BUY Online and at their onsite coffee shop attached to their coffee roastery where you can enjoy a cup of coffee and watch the whole roasting process.

Visit us:
Get in touch:

9/9a Lower Newmills Road, Coleraine, Derry, BT522JR
t: 07873 545416
e: info@fidelacoffee.com



Get'er Brewed



WHAT THEY DO Brewing Ingredients Supplier, Brewery and Distillery

Get'er Brewed is the biggest supplier of ingredients for homebrewers and microbrewers in the UK and Ireland. They also have their own brewery and distillery on site providing craft beer and Frankie and Eileen's Gin. This London style dry gin is made in a copper pot still with Antrim spring water and a balanced blend of botanicals. The Our Brewery microbrewery product range includes cans of Do You Wanna Funk NEIPA, Modern Love Pale Ale, Once in a Lifetime Oatmeal Stout and Pressure to Pick Italian Pilsner. They source and supply hops, malts, and yeast for the brewing industry. As well as custom grain kits, beer, wine and cider making kits, and brewing equipment for the homebrew community.

AWARDS

2023 Great Taste Awards - 1 star for Pressure To Pick Italian Pilsner; Modern Love Pale Ale; Frankie and Eileen's Gin. 2 stars for Do You Wanna Funk Hop Forward IPA

2023 Blas na hÉireann Awards - Silver for Once in a Lifetime Oatmeal Stout

Visit us:
Get in touch:

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t: 0800 228 9433

e: info@geterbrewed.com

w: www.geterbrewed.com / www.frankieandeileens.com
/ www.ourbrewerygeb.com



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

w: www.hinchdistillery.com



Jackson Roze



WHAT THEY DO Non-alcoholic ginger wine

This non-alcoholic ginger wine is made in the Jackson's kitchen in Tandragee in small batches. The Roze comes from the initials of the children. The 100 year old recipe has been passed down through the generations. It is soothingly sweet, warm and gluten-free

Ginger has many reputed health benefits including aiding digestion, boosting the immune system and circulation and reducing motion sickness. The Jacksons make their own tincture with ginger and capsicum which goes into this artisan non-alcoholic ginger wine.

It is a new addition to the drinks scene in Northern Ireland which is already making waves. Try it soon!

HOW TO BUY Farmers Markets, events, farm shops, independent shops, delis.

AWARDS Irish Quality Food and Drink Awards 2023 - Silver for Ginger Wine Extra Strength

Family Business Awards 2023 Finalist

Great British Food Awards 2023 - Silver for Ginger Wine Extra Strength

Blas na hÉireann Awards 2023 Finalist

Great British Entrepreneur Awards 2023 - Finalist Family Business Entrepreneur of the Year

Speciality & Fine Food Fair Awards 2023 Finalist

Get in touch:

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e: nicky@jacksonroze.com

w: www.jacksonroze.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 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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t: 028 9267 9121
e: coffee@johnsonbrothers.co.uk
u: www.johnsonscoffee.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 Extra hot Ginger Ale, Belfast Tonic Water, Belfast Raspberry & Rose, Belfast Grapefruit soda all in 20cl bottles

HOW TO BUY

Online, bars, farm shops and restaurants across NI

AWARDS

Belfast Raspberry & Rose won Blas na hÉireann gold 2022

Belfast Extra Hot Ginger Ale won Blas na hÉireann gold 2023

Get in touch:

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Distributed by **GDK Drinks:**

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w: www.gdkdrinks.com



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 initially producing two varieties, Medium and Blossom Burst. They have now added a variety of other craft ciders, apple juice and apple cider vinegar to their portfolio. All products are made from 100% apple grown and harvested on their home farm. Their motto: "FROM PLANT TO POUR - THE PERFECT DRINK"

They also now offer tour experiences on their family farm where visitors can learn about the production process from start to finish as well as enjoy tastings of their award winning ciders.

PRODUCT RANGE

Medium and Blossom Burst Cider 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 (500ml & 100ml bottles)

HOW TO BUY

Hotels, Restaurants, Bars, Off-licences in NI, Online sales via their website, ROI, UK, Sainsbury's NI, Exporting to EU Countries

AWARDS

Blas Na hEireann Irish Food Awards 2020: Bronze Award Blossom Burst Cider

Blas Na hEireann Irish Food Awards 2021: Gold Award Blossom Burst Cider

Blas Na hEireann Irish Food Awards 2022: Gold Award Apple Cider Vinegar

Blas Na hEireann 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:



Pat McKeever 07876 684 992, Peter McKeever 07543 444866

87 Loughgall Road, Portadown, Co. Armagh BT62 4EG

e: info@longmeadowcider.com

w: 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 their Traditional Cider, their light, fresh and fruity taste of their Medium Cider and the burst of heat and flavour in their 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 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

More recently they won took two 1- star awards for Dry Irish and Medium Irish Ciders at the Great Taste Awards 2023 and Bronze for Medium Irish Cider and Dry Irish Cider at Blas na hÉireann 2023

Sales Contact:

Visit us:

Get in touch:

Greg MacNeice or Sarah McNally
Address East, Portadown, Co. Armagh BT621SQ
t: + 44 (0)28 38851381 [facebook: /MacIvorsCiderCo/](https://www.facebook.com/MacIvorsCiderCo/)
e: sales@macivors.com [twitter: @MacIvorsCider](https://twitter.com/MacIvorsCider)
w: www.macivors.com [instagram: macivorscider](https://www.instagram.com/macivorscider)



Maine Soft Drinks



WHAT THEY DO Soft drinks and flavoured waters

Practically everyone who grew up in Northern Ireland remembers the Maine mineral van coming with a crate of goodies every week. Flavours like Sarsaparilla, Pineappleade and American Cream Soda came in glass bottles which were returned empty and new ones replaced them.

It all began when the Harkness family established a soft drinks business, Braid Mineral Water Co., in Ballymena in 1919. The founder's son, John Harkness, decided to branch out on his own in 1949 and formed Maine Soft Drinks. In 1959 the business relocated to its current premises in Ballymoney.

The company is still owned by the Harkness family and is now into its 4th generation.

It has expanded and branched out in different ways including supplying to supermarkets and contract bottling. They are also exporting to various companies on the UK mainland.

Regardless of expansion the doorstep delivery side of the business is still very important, with more than 40,000 homes supplied on a weekly / fortnightly basis.

Maine Soft Drinks employs more than 100 people, half of which are based in Ballymoney and the other half spread throughout Northern Ireland in depots located in Lurgan, Belfast and Derry-Londonderry.

PRODUCT RANGE Maine branded drinks in 330ml, 500ml and 1 litre, Vitazade, Smak, Maine Refreshed flavoured waters

HOW TO BUY Online at www.mainesoftdrinks.co.uk, Asda, Tesco, Spar, Centra, SuperValu, independent stores and also the traditional returnable glass bottle home delivery service.

Visit us:
Get in touch:

35 Ballymena Road, Ballymoney, BT537EX

t: + 44 (0)28 27662088

e: derrick@mainesoftdrinks.co.uk

w: www.mainesoftdrinks.co.uk



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)

Great Taste Award 2023 1 star Premium Pilsner

Sales Contact:

Visit us:

Get in touch:



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u: www.mccrackensbrewery.com

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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 scobies. 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

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.

Great Taste Awards 2023 Elderflower and Lemon 1 star / Lemon and Ginger 1 star

Get in touch:

t: 07821 710 141

e: hello@moochadrink.com

w: www.moochadrink.com

instagram: [moocha_kombucha](https://www.instagram.com/moocha_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: Great Taste Award 2023 1 star for Premium Irish Vodka

Visit us:

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e: hello@mournedew.com

w: www.mournedew.com

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. 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 Clove Cordial, is already a firm favourite.

PRODUCT RANGE Ginger Wine, Spiced Winterberry Cordial, Dark Clove Cordial, Sugar Free Clove, 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 and Sundays.

DELIVERY RADIUS NI-wide.

AWARDS Traditional Lemonade won Gold at Blas na hÉireann 2023
Papas Mineral Company won ‘Best in County’ at Blas na hÉireann for Country Down 2023
Spiced Winterberry Cordial won Gold at 2022 Blas na hÉireann

Sales Contact:

Visit us:

Get in touch:



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e: info@papasmineralcompany.com

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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. Their 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, they 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 Too many to mention, but most recently include two stars at the 2023 Great Taste Awards for Our Favourite Everyday, Irish Breakfast, Scottish Blend and Punjana teas

Visit us:
Get in touch:

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instagram: punjanatea/

facebook: /PunjanaTea/

twitter: @PunjanaTea

youtube: http://bit.ly/2o4PBF6



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 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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u: www.sdbellsteacoffee.com



Shortcross 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.

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
Rademon Estate Distillery, Crossgar, BT30 9HR
(access via Church Road)

Get in touch:



t: (028) 4483 0001
e: hello@shortcrossgin.com **w:** www.shortcrossgin.com
twitter: @shortcrossgin **instagram:** Shortcross Gin



Steeper Culture



WHAT THEY DO

 Craft fermented soft drinks

With a scientific background in agri-biosciences, owner Peter Barrett began experimenting with home brewing kombucha in his garage in 2015 for the health benefits for himself. His side hobby grew as he realised the need for interesting, non-alcoholic drink options on the market. His friends and family agreed!

Originally The Craft Tea Brew Co, the company recently rebranded under the trading name Steeper Culture, with the mission to brew healthy, clean-label but interesting drinks with a tea base. Craft drinks that are literally 'steeped' (infused) and 'cultured' (fermented).

As they say, they make "drinks to be enjoyed with food, for good times, and always to your good health."

Mixed cases available.

WHERE TO BUY

 Online and in stores

Visit us:
Get in touch:

63a Dows Road, Belfast BT8 8LB
e: hello@steeperculture.com
w: www.steeperculture.com
Instagram: @crafttea_brewco



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 and too many others to list!

DELIVERY RADIUS Worldwide.

AWARDS Too many Great Taste Awards to mention, but most recently include 1 star for Lemon and Ginger Tea as well as Gold at Blas na hÉireann 2023 for Green Tea Ginseng

Visit us:
Get in touch:

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twitter: @SUKITEA
Instagram: @sukitea



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. New for 2023, Tempted Session Cider is available in kegs.

HOW TO BUY

The award-winning range is available across NI in Tesco and Sainsbury's. Also available to purchase from a selection of licensed retailers and select licensed venues across NI and ROI. For more information contact our distributors, Whitewater Brewery.

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:

Get in touch:

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t: +44 (0)28 437 78900 +44 (0)78 7940 8136

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w: www.temptedcider.com

Twitter: @TemptedCider Instagram: @TemptedCider



Titanic Distillers



WHAT THEY DO Whiskey Distillery / (Tourist Attraction opening soon)

The city of Belfast is synonymous with the Titanic. The Thomson Dock and Pumphouse 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. 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

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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.

Echlinville 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, Old Comber Whiskey, Jawbox Gin, Weavers Gin, Echlinville Gin and Bán Poitín.

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), Old Comber Whiskey, Matt D'Arcy Irish Whiskey, Bán Poitín, Feckin Drinks Co.

HOW TO BUY

Distributed to on and off-trade throughout Northern Ireland, the Republic of Ireland and UK via Anzac Drinks, Sazerac Ireland and Hi-Spirits UK. Echlinville's products are exported throughout Europe, North America, Asia and South Africa.

AWARDS

Echlinville has won around 100 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 70 accolades from the World Whiskies Awards, Irish Whiskey Awards and San Francisco World Spirits Competition, including Ireland's Best Whiskey (Irish Whiskey Awards 2022) and Ireland's Best Single Malt (World Whiskies Awards 2023)

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facebook: The Echlinville Distillery

twitter: @Echlinville Instagram: Echlinville



Two Stacks Whiskey



WHAT THEY DO Single grain Irish whiskey, Double Irish Cream Liqueur in bottles and cans. Ireland Craft Beverages is the name of the parent company of Two Stacks Whiskey. They have always tried to champion independent Irish Whiskeys.

Two Stacks was inspired by the traditions of old and contemporary brands.

Two Stacks Single Grain is a combination of Single Casks aged in Bourbon for up to 4 years, with a further 6+ months maturation in Oloroso Casks. Expect a delicate flavour profile with a balance of baked pear, almond, mingled with Orange and citrus notes, finishing with rich vanilla & sherry dried fruits.

The Double Malt is a blend of 3 types of single malt, 10% peated malt, 50% triple distilled malt and 40% double distilled malt. It is fruity and nutty with notes of deep oak, spice, wild brambles, sweet blackcurrants and toasted hazelnuts.

There are also Smoke and Mirrors, The First Cut and The Blenders Cut varieties.

They use local grain and local packaging and are one of Ireland's only independent bonding and blending facilities.

The Double Irish Cream Liqueur is the world's first Irish Cream to use a blend of 4 different styles of whiskey and uses 8 times more whiskey than the market standard.

The Two Stacks Whiskey comes in bottles and cans known as a Dram in a Can. Clever!

PRODUCT RANGE Two Stacks Smoke and Mirrors, The First Cut, Single Grain Whiskey, Double Barrel Single Malt, The Blenders Cut, Double Irish Cream Liqueur

HOW TO BUY Available from local independent bottle shops, and online at www.twostackswhiskey.com

AWARDS Independent Bottler 2023 Icons of Whisky Ireland

Visit us:
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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 Killeel. 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 Castlewellan. 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.

HOW TO BUY

Seasonal: Whitewater / Hinch Distillery - Whiskey Barrel Aged Stout
All good bars, restaurants, off-licences and supermarkets throughout Ireland (North and South).

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 - Home of Islandmen Irish Whiskey



WHAT THEY DO

Award winning Irish Whiskey, Gin and Vodka Distillery, Distillery Tour

Wild Atlantic Distillery is an award-winning whiskey, gin and vodka distillery based in County Tyrone that draws its inspiration from Ireland's spectacular rugged coastline. Their current distillery is located on the outskirts of the charming rural area of Aghyaran (Castleberg) close to the dramatic landscape of the Sperrin Mountains and just 15 miles from the wild beaches on Ireland's north-western coast. They are a founding member of the Northern Ireland Spirits Trail an initiative between Tourism NI / Tourism Ireland and 10 independent Distilleries across Northern Ireland (From the oldest licensed distillery in the world to some of the newest and innovative).

They are the first in 100-years to revive Irish Whiskey production in the Derry and Strabane District (since the closure of the Watt Distillery in 1921). In late 2019 a team from whisky-online.com unearthed an amazing collection of whiskey in County Tyrone, not far from Wild Atlantic Distillery, dating back to the mid 1800's. When an old outbuilding in Co Tyrone was being demolished, the discovery of a false wall led to a secret basement, where a collection of around 200 bottles was found lying on their sides, packed in with turf and covered with a thick layer of moss.

An analysis by Tatlock and Thomson Ltd confirmed the sample they tested was whiskey. The team from whisky-online.com estimates that this remarkable haul was most likely distilled two centuries ago and hidden away soon afterwards. The style of the bottles was consistent with 19th century methods and was estimated to have been made between 1840 and 1860.

Each of these bottles is a time capsule, representing an extraordinary snapshot of the past: a period when whiskey in Ireland was made by massive urban distilleries and by hundreds, maybe even thousands, of small-scale illicit operations. The Tyrone collection is a truly unique find that continues to inspire them; whiskey from a romanticised but brutal and problematic period when Ireland produced the world's most sought-after whiskey.

Wild Atlantic Distillery is proud to be part of the new wave of independent, traditional and craft distilleries blossoming in Ireland; each working collectively and independently to restore Irish Whiskey to its rightful place as the world's most sought-after whiskey.

PRODUCT RANGE

Islandmen Irish Whiskey, 188 Cask Club Whiskey, Wild Atlantic Irish Gin, Wild Strawberry & Elderflower Gin, Wild Atlantic Amalfi Lemon Vodka, Wild Atlantic Core Vodka.

HOW TO BUY

www.wildatlanticdistillery.ie, Anzac Distribution, Quality Off-Licences, Hotels, Bars and Restaurants.

AWARDS

Gold at the World Gin Awards 2021 : 2 Bronze at the IWSC 2021 for our Amalfi Lemon 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 A growing number of bars, hotels, restaurants and off-trade locations across the island of Ireland and Great Britain. Online ordering also available

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:

Moy Business Park, 237 Trewmount Road, Moy,
Dungannon, Co. Tyrone BT71 7ED

Get in touch:

t: 07889769320

e: contact@woodlabdistillery.com

u: www.symphoniagin.com

facebook: /symphoniaspirits twitter: @symphoniagin



Convenience



mi
KITCHEN

Indonesian
Chicken Noodles

41g
PROTEIN

587
CALORIES

per 100g, each pack contains

Saturated Fat	2.5g	Sugar	8.5g
13%		9%	

For full nutrition information see the back of the pack



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. 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.

Sales Contact:
Visit us:

Dawn Cann
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Co. Armagh BT66 8TB

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w: www.avondale-foods.co.uk



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. 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 2021, 2022, 2023 & 2024, 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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e: sales@carolsstockmarket.com



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.

They 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.

They believe Irish food is the best in the world and our mission is to enable consumers to experience it globally.

Their 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.

They 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 they were awarded 'Manufacturer of the Year' title and in 2022 when they 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

w: www.delilites.com



Feedwell Pet Food



WHAT THEY DO Dry cat and dog food

For more than 60 years and through three generations, the Clegg family have been feeding dogs quality dog food. Indeed, some of their customers have been with them since that start date in 1962.

Jimmy Clegg, the founder of the Feedwell brand, had a simple desire to create a family of products that delivered high quality nutrition at affordable prices to all types of dogs. This is what they still do today, all made in their own County Down mill at Castlewellan.

Products are supplied to wholesale, retail and pet specialist markets in sizes from 2.5kg to 15kg. They supply Tesco, Henderson's and BWG among others. They have products to suit puppy/kitten up to adult and all activity levels.

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

Jeff McMaster

The Old Mill, Annesborough, Castlewellan, Co. Down, BT31 9NH

t: + 44 (0)28 43 778765

e: jeff@feedwell.com

w: www.feedwell.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 w: www.galberts.com



facebook: 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.

Visit us:
Get in touch:



J2 Win Business Park, Newry BT35 6PH
t: 07483310257
e: info@justgoodgrub.com
w: 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 / orders@karrikitchen.com /
accounts@karrikitchen.com

w: 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. 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. Balkan Style Mince Beef Stew & Mince Beef Stew

HOW TO BUY Online and at Northern (Ireland) and NI branches of Tesco, Sainsbury & Asda 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
w: 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 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

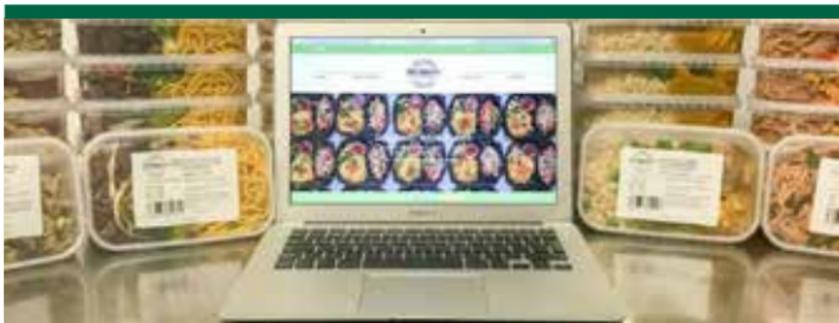
e: customercare@macklepetfoods.com

w: 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, Derrigahy Industrial Estate, Belfast BT17 9HU
t: + 44 (0)28 90 611039
e: orders@reubensmeals.co.uk
w: www.reubensmeals.co.uk
facebook: /reubenshealthymeals



Scotts Crispy Onions



WHAT THEY DO Unique range of flavoured Crispy Onions

Made with fresh onion, Scotts 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
 w: www.scottscrispyonions.com
 facebook: /ScottsCrispyOnions **twitter:** @CrispyOnions1s



Slim's Healthy Kitchen



WHAT THEY DO Convenience meals

Cooked from scratch, never frozen, Slim's Healthy Kitchen convenience meals are available in stores throughout Northern Ireland. These macro-balanced meals come in an array of world flavours and are ready in minutes.

Each comes with clear nutritional content on the label.

Prepared by a team of chefs in Belfast, options include Salt and Chilli Cauliflower and Sticky Korean Style Beef.

They also have restaurants in Belfast Lisburn and Belmont Roads and Magherafelt.

A healthy alternative to fast food. Find the retail packs in convenience stores. They come in individual serving sizes of 400g

Sales Contact:

Visit us:

Get in touch:



Kate McIlDowney

11-15 Dc Business Park, Belfast, BT11 9AP

e: Kate@followleisure.co.uk

w: www.slimskitchen.com/pages/retail



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
w: www.tastygrubclub.com
facebook: /tastygrubclub.com
twitter: /tastygrubclub

instagram: /tastygrubclub



Whoosh



WHAT THEY DO Produce instant rice noodle pots for retail. Thai and Vietnamese Street Food Café

Whoosh® was founded in 2008 with the aim to share their love of food, their culture and stories behind every recipe and every dish they cook. Whoosh started as an event catering business and has been catering for a wide variety of corporate and private events across Northern Ireland.

Whoosh's Street Food Cafe opened in February 2013 – offering a fresh selection of Thai & Vietnamese street food freshly cooked on site every day. Whoosh's street food is all about fresh, healthy, spontaneous and delicious fast food served in a casual setting or also ideal as food on-the-go.

Their unique menu is made up of a blend of Thai, Lao and Vietnamese foods that offer a great balance of delicate flavours and textures to give you all the enjoyment of great food as well as a

healthy diet. The dishes featured on the menu are light, fresh, low in fat but above all – cooked from the heart.

Choose from Tom Yum Soup, Chicken Satay Skewers and Peanut Sauce, Thai Noodles (Beef, Vietnamese Caramel Pork or Tiger Prawn), Thai Green Curry, Chilli and Lemongrass Beef Stir Fry or Thai Chicken or Sweet Barbecue Pork Fried Rice. A variety of Daily Specials are also available.

Sit in or take away.

Range of instant rice noodle pots also available in various retail stores through N.I

NEED TO KNOW Opening Hours Mon-Thur 11.30-5.30 Fri 11.30-8pm, Sat 11.30-5.30 Closed Sunday

Vegetarian, Vegan, Gluten-Free, Street Parking

PRODUCT LIST Variety of instant rice noodle pots

Visit us:
Get in touch:

3 Bellhouse Lane, The Diamond, Coleraine, BT521ED
t: 0798 884 2497
w: www.eatwhoosh.com



Farms, farm shops and delis





Ballykenver Farmshop and Kitchen



WHAT THEY DO Farm Shop

Amanda Hanna started out making jams and chutneys under the charmingly named brand 'Jam at the Doorstep', operating from an honesty box at her back door step. She then opened a small farmshop in November 2022 which has recently been expanded and refurbished as 'Ballykenver Farmshop and Kitchen.'

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 award winning 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.

Amanda also hosts a number of workshops throughout the year, including 'Sourdough and Seasonal Chutney'. Be sure to keep an eye on their facebook page for details.

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

AWARDS 2023 Great Taste Awards 1 Star Sticky Toffee Pudding
2022 Great Taste Awards 1 Star Stikcy Toffee Pudding and
Homemade Christmas Pudding

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



Corries Farm Butchers

ESTD 1977

CORRIES

FARM BUTCHERS

WHAT THEY DO

Farm shops serving their own meat, ready meals, cooked products and pies

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 cheeses, lasagnes, award winning pies and bakes at those stores which are in...

The Farm Shop: 13 Crossnamuckley Road, Newtownards, BT22 2AA. Mon–Fri 8am–5pm, Sat 8am–1pm. 028 9181 2297

Fayre by Corries: 30 Gilnahirk Rd, Belfast, BT5 7DG. Mon–Fri 8am–6pm, Sat 8am–5.30pm. 028 9079 5905

Hollywood: 40–42 High Street, Hollywood, BT18 9AD. Mon–Sat 8am–5.30pm. 028 9042 4281

Newtownards: 52 High Street, Newtownards, BT23 7HZ. Mon–Sat 8am–5.30pm 028 9181 2135

Ormeau Road: 439 Ormeau Road, Belfast, BT7 3GQ Mon–Sat 8am–5.30pm. 028 9064 0298

Dundonald: 59a Comber Road, Dundonald, BT16 2AE Mon–Sat 8am–5.30pm. 028 9048 0055

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: info@corriesmeats.co.uk

w: www.corriesonthefarm.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 OGY

Balmoral: 2-4 Upper Lisburn Road, BT10 OAA

Blacks Road: 243-267 Upper Lisburn Road, BT10 0LN

Get in touch:



e: andrew@creightons.co.uk

t: 028 9062 3131

w: 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
w: 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
facebook: /hunterssupermarket



Indie Fűde



WHAT THEY DO

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 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:

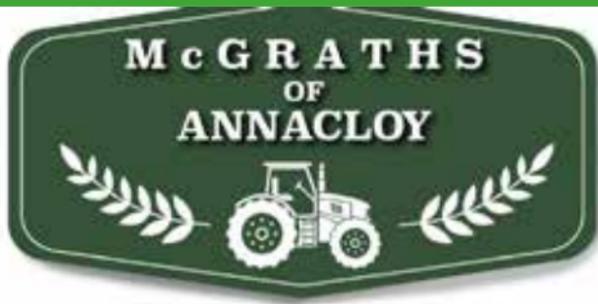


e: johnny@indiefude.com
twitter: @indiefude
instagram: /indiefude

w: 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, Brighter 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

w: 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
Ulster Fry World Champion 2023

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
w: 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.

Visit us:
Get in touch:

30 Main Street, Saintfield, Ballynahinch BT24 7AA

t: 07593 922906

e: emily@millbankfarm.com

w: www.millbankfarm.com

facebook: /MillbankFarm twitter: @millbankfarm/



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

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e: sales@thecroftfarmshop.com

w: 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 Glencolman valley, within a few minutes' walk of the National Trust site of Glencolman 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 Mauds milkshakes on your next visit?

NEED TO KNOW

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:

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t: + 44 (0)28 28 278662
e: thedairy.glencolman@gmail.com
w: www.thedairyglencolman.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





Distributors





Henderson Wholesale



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.

Visit us:

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Newtownabbey BT36 4RT

Get in touch:

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e: info@henderson-group.com



Lynas Foodservice



Delivering
you **more**

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:

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Scotland 0141 308 8712
w: www.lynasfoodservice.com



Total Food Machines



WHAT THEY DO Total Food Machines 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

Total Food Machines are based in Crossgar, Co Down in Northern Ireland, Total Food Machines can supply an extensive and varied selection of new and used food processing and packaging machinery. We work closely with top quality suppliers of new food machinery from all over the world to ensure we supply the highest quality machines for your business. When we are sourcing equipment on behalf of customers, we make sure that we offer the right machinery for the right application and that all machines are user friendly which is especially important in today's marketplace. Our range of new equipment is extensive and as you will see from our product categories, we can supply into many sectors such as; meat, fish, poultry, food factories, plants and manufacturers, catering butchers, bakers, hotels, restaurants, ready meal manufacturers, vegetable and salad producers, contract packers, fish processors, fast food outlets, dairies, sauce, soups, factories, drinks and liquid manufacturers, pet food companies, confectionary, fruit and the brewing industry. Total Food Machines will only supply quality machinery which is coupled with excellent customer service from our dedicated team, all while working closely with our partners. Because we work so closely with our manufacturers, this guarantees the highest levels of technical knowledge and aftersales care. Our in-house engineer will talk you through the features of your machine and answer any queries you may have. Total Food Machines ensure the highest quality service from start to finish.

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

Visit us:
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w: www.totalfoodmachines.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

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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.

Get in touch:

t: 028 7965 0618

e: info@loughneagheels.com



Mid Ulster District Council Food Cluster



Comhairle Ceantair
Lár Uladh
Mid Ulster
District Council

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.

The council recently hosted their first Taste Mid Ulster Market in Moy. The market featured local food, produce and crafts, showcasing the very best of what Mid Ulster has to offer. The market included chef demonstrations and foodie experiences with a focus on delicious local produce.

Sales Contact:
Visit us:
Get in touch:

Mary McKeown
Mid Ulster District Council
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e: mary.mckeown@midulstercouncil.org



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:

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Get in touch:

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w: www.ufuni.org



Interested in joining FoodNI?

Scan a QR code below to complete an application today and avail of our many benefits

- Inclusion in our annual Producers Guide or Street Food/Catering Guide
- Full member page on our interactive website written by award winning writer Barbara Collins
- Access to our weekly newsletters containing up to date news and industry information
- Promotion of your news, achievements and awards on our social media, website and newsletters
- Reduced membership rates to events such as the Balmoral Show, Garden Show Ireland, Hillsborough Honey Fair and Enchanted Winter Gardens
- Unlimited support in any way we can help



Producer Application



Street Food/Catering
Application



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





Street Food & Catering Members

- Barista Express NI
- Coffee Angels
- Country Grill Gourmet Catering
- Crepes 2 Go
- The Crepe Makers
- Crumb and Beyond
- Express Coffee t/a Americano Express
- Event Catering Specialists/Glaze and Roll
- The Fancy Fox
- Blaeberry Farm
- Holystone Food Trailer
- Kelugos (Cubo) Mini Donuts
- Linen Hill Street Food
- Lo and Slo Street Food
- Made in Naples
- North Coffee
- Pizza Umami
- Posh Nosh
- Simply Irresistible
- The Lamb Van
- The Morelli Pod
- The Street Duck
- The Stonebakers
- The Little Ice Cream Shop on wheels
- The Hatch
- Feast

Check out our Street Food & Catering Guide for more information:





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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
Aircoach	028 9033 0655

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and details correct at the time of print.

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